

# SAVEURS DÉLICES



2024 PRODUCT RANGE

CHOCOLATERIE  
**MONBANA**  
  
FRANCE 1934

**MAFFREN**  
*Confiseur*  
EN PROVENCE DEPUIS 1945

*Guisabel*  
CHOCOLATIER CRÉATEUR

CHOCOLATIER  
**GUYAUX**  
DEPUIS 1931

**RÉAUTÉ**  
CHOCOLAT

  
Le Monde  
du  
*Macaron*  
Fabrication artisanale







**SAVEURS S DÉLICES**

Saveurs & Délices is a French family-owned group founded in 2015, chaired by Christian Buton. It comprises 6 companies specialising in **the world of chocolate, cookies and confectionery** offering complementary know-how and products.



**Today, Saveurs & Délices employs 600 people, rising to as many as 1,000 at the height of the season.**

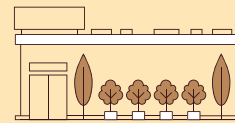
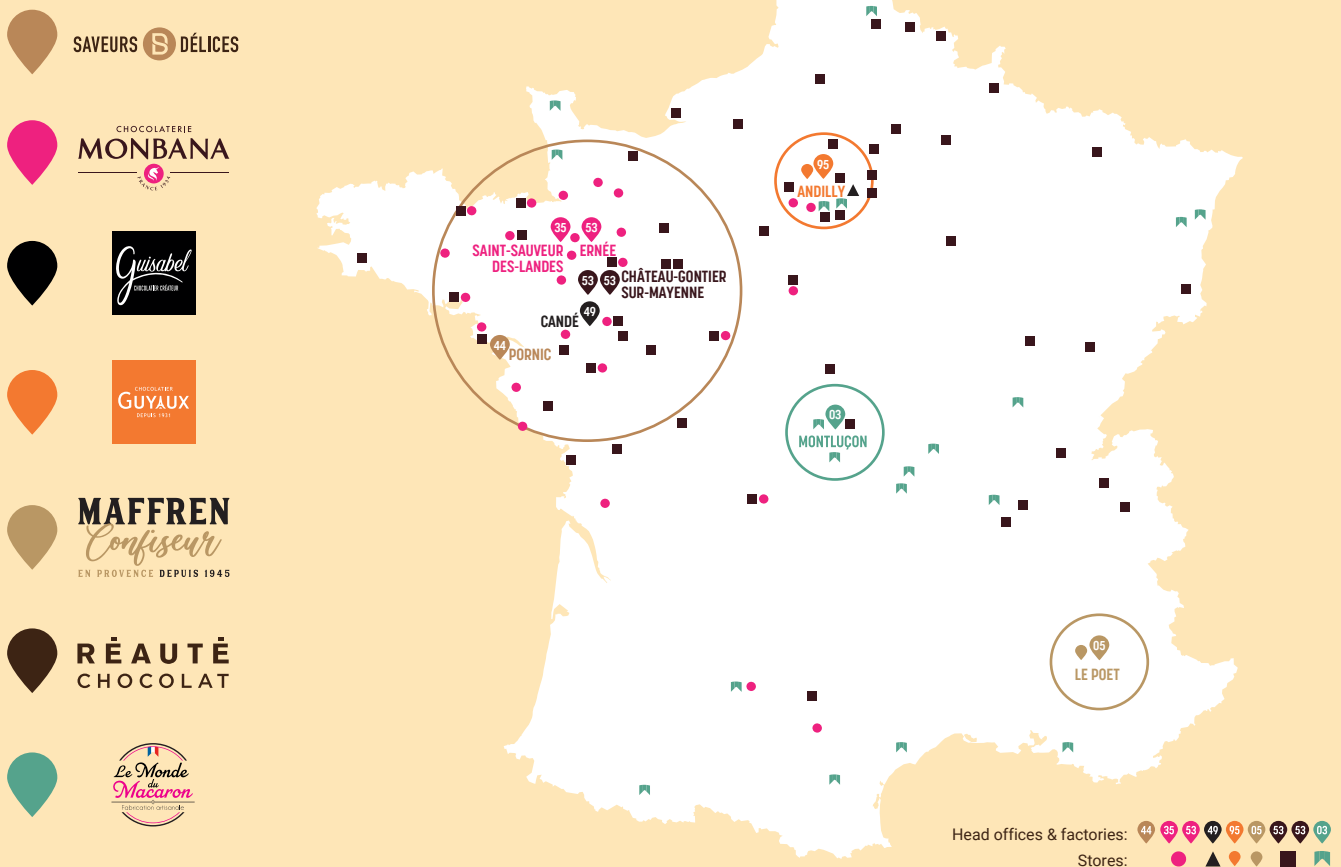
The group has a very varied offering, distributing its products in France through B2B and B2C channels - with a network of some **120 stores**, branches and franchise outlets - and worldwide through several different retail networks in over **56 countries**.



## Delicatessens



**Catering**  
professionals  
(Horeca)

Specialised  
**supermarkets**



# SUMMARY



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COMPANY PROFILE p.114-115



COMPANY PROFILE p.118-119





*“The great  
chocolate experience,,*



FABRICATION  FRANÇAISE

# CHOCOLATERIE MONBANA



Ever since it was founded in 1934, Chocolaterie Monbana's growth has been based on 5 essential fundamentals that continue to drive the brand's performance and excellence today:  
**Passionate expertise, acclaimed quality, meeting each customer's specific needs, and constant inventiveness.**

Chocolaterie Monbana is headquartered in Ernée, Mayenne and has a permanent headcount of 230. Its main business is the manufacture of powders, individual chocolates, chocolate bars and chocolate snacks. Its expertise has allowed it to expand across France and worldwide with both own-brand and private-label products and multiple distribution channels. The company joined the Saveurs & Délices group in 2017.

## DEDICATED PRODUCTION SITES

Today, Chocolaterie Monbana's business is split between 2 production facilities in Mayenne and Ille-et-Vilaine with total space of 20,000m<sup>2</sup>, producing over 5,000 tonnes of chocolate specialities.

Diversified workshops, acclaimed know-how and extensive production capacity meet the needs of specialist networks and major account customers alike.



## ALL THE DIVERSITY OF CHOCOLATE

Chocolaterie Monbana offers its customers a broad range comprising 150 permanent product references addressing a wide variety of uses, targets and occasions: drinking chocolate, chocolate bars, chocolate treats, cooking chocolate, for gifts or to treat yourself...



**GOURMET  
DRINKS**



**SIDE  
TREATS**



**TASTY  
SNACKS**



**CHOCOLATE  
BARS**



**FINE  
CHOCOLATES**

## QUALITY AND EXPERTISE IS AT THE HEART OF OUR BUSINESS

Monbana products are made in France, and are the result of stringent selection of each ingredient by our Chef Chocolatiers, including the finest cocoa beans for chocolates made from 100% pure cocoa butter.

Our R&D lab constantly strives to develop new releases, optimise existing recipes, and assist clients with their own projects.

Supported by our Purchasing and Quality departments, the Packaging team strives to develop packaging design with a view to sustainable development and care for the environment.



Chocolaterie Monbana has certifications covering quality, production safety, and organic and fair trade products.



# Chocolate powders

## CLASSICS

TRADITIONAL  
TRADITIONAL ORGANIC & FAIRTRADE



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SMOOTH

12-13

ITALIAN-STYLE, INTENSE, PURE COCOA

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TO ENJOY  
HOT

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TO ENJOY  
COLD

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HOT  
OR COLD

## Chai latte

### SPICY LATTE TEA

NEW

JOURNEY OF THE SENSES

23



This pictogram indicates the quarter during which the new packaging design will become available. If there isn't a pictogram next to a product, the design presented is already available.





*With the largest chocolate  
powder range on the  
market, suitable for all uses,  
Chocolaterie Monbana  
meets all your beverage  
needs whatever the season -  
there's something for  
all tastes and whims.*

*Introducing our delicious  
traditional, smooth  
beverages, in many  
different flavours, to be  
enjoyed hot or cold.*

Discover our  
recipe suggestions!





# Chocolate powders

## CLASSICS

*To prepare your beverage, add milk or a plant-based drink - then relax and enjoy one of our high-cocoa-content hot chocolates, ideal for any time of day.*

### TRADITIONAL

#### TRADITION 'SALON DE THÉ'

The only ingredients in this soft, smooth, light chocolate powder for all the family are cocoa (32%), cane sugar, and a touch of Madagascar Bourbon vanilla extract. The perfect companion for breakfast or afternoon snacks.

PAGES 10-11



**SHELF LIFE:**  
24 MONTHS



#### 1kg CONTAINER

Ref. 120113

Dia. 11.7 x 18.2cm - UPC: 6



#### 250g CONTAINER

Ref. 120121

Dia. 7.3 x 11.5cm

UPC: 6



#### 20g SACHETS - 2kg

Ref. 120022

**Loose - Approx. 100 sachets**

9 x 12cm Sachet - UPC: 1

Traditional hot chocolate - your  
essential break companion.

## *Did you know?*

To qualify as 'hot chocolate' in Europe, a beverage must contain cocoa with high cocoa butter content (not low-fat) and have a cocoa powder content of at least 32%.

### TRADITION ORGANIC & FAIRTRADE

Fairtrade and Max Havelaar certified, organic red cane sugar, Madagascar vanilla and cocoa: ingredients that promote sustainable consumerism.



#### 1kg CONTAINER

Ref. 121M148B

Dia. 11.7 x 18.2cm - UPC: 6



#### 15g SACHETS - 1.5kg

Ref. 121P066B

**Loose - Approx. 100 sachets**

9 x 12cm Sachet - UPC: 1





# Chocolate powders

## CLASSICS

*The quality of our chocolate powders is the very best - which is why they are to be found all over the world. We offer the widest variety of textures: fluid, velvet, smooth, and thick Italian-style.*

11 CARTON  
ONLY

SHELF LIFE:  
12 MONTHS

PAGE 12  
EXCEPT 11 CARTON



PAGES 12-13  
EXCEPT 11 CARTON



SHELF LIFE:  
**TRÉSOR**  
24 MONTHS

**TRÉSOR BLANC**  
18 MONTHS

**SMOOTH**

**TRÉSOR**

Authentic creamy hot chocolate - one of Chocolaterie Monbana's great recipes - making sure your snack times are truly delicious!



**1kg CONTAINER**

Ref. 120114  
Dia. 11.7 x 18.2cm - UPC: 6

**Ready to drink**



**11 CARTON**

Ref. 154006  
9.5 x 6 x 16.8cm - UPC: 6



**400g SACHET**

Ref. 120146  
11.5 x 7 x 18.5 cm - UPC: 8

**NEW**



**250g CONTAINER**

Ref. 120120  
Dia. 7.3 x 11.5cm - UPC: 6



**25g SACHETS - 2.5kg**

Ref. 120057 - Loose - Approx. 100 sachets  
9 x 13cm sachet - UPC: 1

TO ENJOY  
HOT

Gourmet  
drinks

CHOCOLATERIE  
MONBANA

Add an extra gourmet touch to your white chocolate by decorating it with chocolate chips.

## TRÉSOR BLANC

Enjoy the smoothness of Trésor, made with genuine white chocolate - offset by a slight milky taste releasing vanilla and biscuit flavours.



### 500g CONTAINER

Ref. 121M146

Dia. 9.9 x 15cm - UPC: 6



### 200g CONTAINER

Ref. 120128

Dia. 7.3 x 11.5cm - UPC: 6





# Chocolate powders

## CLASSICS

*Chocolaterie Monbana prides itself on offering recipes described as "hot chocolate", deemed to be more appealing than "chocolate drink" by 76% of consumers. \**

PAGES 14-15  
EXCEPT TRIPLE  
HOT CHOCOLATE



PAGES 14-15



SHELF LIFE:  
24 MONTHS

### SUPRÊME



#### 1kg CONTAINER

Ref. 120115  
Dia. 11.7 x 18.2cm - UPC: 6

### ITALIAN-STYLE

Enjoy this 32% cocoa hot chocolate with a creamy texture, to drink or eat with a spoon! An exquisitely delicious treat.



#### 25g SACHETS - 2.5kg

Ref. 121M160  
Loose - Approx. 100 sachets  
9 x 13 cm sachet - UPC: 1

#### 25g SACHETS - 1.25kg

Ref. 121M170  
Loose - Approx. 50 sachets  
9 x 13 cm sachet - UPC: 1

### INTENSE

#### JOYAU



#### 800g CONTAINER

Ref. 120042  
Dia. 11.7 x 18.2cm - UPC: 6

Intense cocoa hot chocolate with 60% cocoa and low sugar content\*\* to fit in with current consumer trends. Intense, plain, delicate Joyau is sure to win the hearts of those who love authenticity.



### PURE COCOA



#### 500g BAG

Ref. 121M305  
16.5 x 5.5 x 25cm - UPC: 12

Explore the purity of 100% cocoa with no added sugar. Rich, powerful flavour: ideal for making hot chocolate, cakes and adding a sublime touch to your culinary creations.



#### 150g CONTAINER

Ref. 120131  
Dia. 7.3 x 11.5cm - UPC: 6

TO ENJOY  
HOT

Gourmet  
drinks

CHOCOLATERIE  
MONBANA

\*Monbana/Eurofins study, Dec. 2016. \*\*contains at least 30% less sugar than the average for chocolate powders on the market.

## CHEF CHOCOLATIER

*Drawing on all the know-how of Chocolaterie Monbana for a good old-fashioned hot chocolate.*

### TRIPLE HOT CHOCOLATE

A combination of white, milk and dark chocolate for a 52% cocoa hot chocolate and a delicious sensation of real chocolate squares melted in deliciously hot milk.



#### 175g CONTAINER

Ref. 120130

Dia. 7.3 x 11.5cm - UPC: 6

## 'SINGLE ORIGIN'

*Send your senses on a journey as you discover the unique, intense flavour of pure origin chocolate.*

### TANZANIA

Selected for its powerful taste, smooth texture and characterful roots, Tanzania pure origin 50% cocoa hot chocolate is sure to evoke far-flung lands.



#### 225g CONTAINER

Ref. 120129

Dia. 7.3 x 11.5cm - UPC: 6





# Chocolate powders

## FLAVOURED

*Discover all the variety of our hot chocolates, with lots of different delicious flavours - to be enjoyed whenever you like, at any time of day.*

### DELICIOUS FLAVOURS

Enjoy a relaxing break with our delicious 32% cocoa hot chocolates, available in 6 perfectly-dosed flavours.

PAGE 16  
ONLY ORANGE,  
SPECULOOS  
& VANILLA



PAGE 16 (ALL)



SHELF LIFE:  
24 MONTHS  
Dia. 7.3 x 11.5cm  
UPC: 6

#### ORANGE

The added zing of natural orange flavour!



**250g CONTAINER**  
Ref. 120122

#### SPECULOOS

The authentic taste of speculoos. Cereal powder with cinnamon.



**250g CONTAINER**  
Ref. 120125

#### VANILLA

The indulgence of natural vanilla flavour.



**250g CONTAINER**  
Ref. 120127

#### CARAMEL

The comforting touch of caramel flavour.



**250g CONTAINER**  
Ref. 120123

#### HAZELNUT

The gentle caress of hazelnut flavour.



**250g CONTAINER**  
Ref. 120124

#### COCONUT

The exotic touch of natural coconut flavour.



**250g CONTAINER**  
Ref. 120126

# Chocolate powders WITH MILK

*Chocolate milk mix powders are the ideal solution for hot chocolates to be served in high-traffic sales channels.*

PAGE 17



**SHELF LIFE:**  
18 MONTHS  
11.5 x 7 x 29cm

**UPC:** 10

## MAX HAVELAAR CHOCOLATE DRINK



Max Havelaar certified fairtrade chocolate drink. Max Havelaar promotes fair trade that upholds human rights and preserves the environment.

**1kg BAG**

Ref. 122M049

## ECONOMY

### COCOA DRINK MIX FOR VENDING MACHINES



Preparation for cocoa-flavoured drink. Economy solution made especially for vending machines.



**1kg BAG**

Ref. 122M047



# Chocolate powders WITH MILK

*Introducing our range especially designed for use in both chocolate and vending machines: preparations including milk powder to make a tasty hot chocolate quickly and easily - just add hot water.*

## TRADITIONAL & ORGANIC

PAGES 18-19



SHELF LIFE:

**LACTÉ 4 ★ 1kg**  
24 MONTHS

**OTHERS**  
18 MONTHS

### LACTÉ 4 ★



**1kg BAG**

Ref. 120068

11.5 x 7 x 29cm - UPC: 10

Cocoa-packed hot chocolate with a light texture; 32% cocoa content in this chocolate powder.



**30g SACHETS - 3kg**

Ref. 120012

**Loose - Approx. 100 sachets**  
9 x 13 cm sachet - UPC: 1

### LACTÉ 4 ★ ORGANIC



**1kg BAG**

Ref. 120094

11.5 x 7 x 29cm - UPC: 10

Enjoy all the lightness of organic Lacté 4\* chocolate powders.



**30g SACHETS - 3kg**

Ref. 120074

**Loose - Approx. 100 sachets - UPC: 1**

TO ENJOY  
HOT

Gourmet  
drinks

CHOCOLATERIE  
MONBANA

Chocolate milk formulas are popular in cafés, hotels and restaurants, as well as at the office for an indulgent break.

## INTENSE

### LACTÉ 4 ★ INTENSE

Intense, less sweet hot chocolate; 42% cocoa content in this chocolate powder for a flavour-packed chocolate experience.



#### 1kg BAG

Ref. 120018

11.5 x 7 x 29cm - UPC: 10





# Iced drinks

*Our iced beverages are refreshing - and come in any number of varieties to satisfy all tastes. Make a delicious, smooth milkshake in the blender with ice cubes plus milk or a plant-based drink.*

## MILKSHAKES

Monbana has developed ready-to-use formulas: no need for ice cream; quick and easy to use! Our powders don't need to be kept frozen; they can be stored at room temperature and have a long shelf life.

PAGES 20-21



**SHELF LIFE:**  
CHOCOLATE / VANILLA

24 MONTHS

**OTHERS**  
18 MONTHS

**ALL UPC:** 6

**250g CONTAINER**  
Dia. 7.3 x 11.5cm

**1kg CONTAINER**  
Dia. 11.7 x 18.2cm

### CHOCOLATE

Genuine cocoa powder.  
Lactose-free recipe.



**1kg CONTAINER**  
Ref. 120017

### VANILLA FLAVOUR

With natural vanilla  
flavouring.



**1kg CONTAINER**  
Ref. 121M396

### STRAWBERRY

Genuine strawberry powder  
and natural strawberry  
flavour for a fruity  
milkshake.



**1kg CONTAINER**  
Ref. 121M393

### YOGHURT FLAVOUR

With creamy, delicious  
yoghurt powder



**1kg CONTAINER**  
Ref. 121M394

### CARAMEL

Real salted butter caramel slivers  
with Guérande Fleur de Sel PGI\*.



**1kg CONTAINER**  
Ref. 121M397

### MANGO AND PASSION FRUIT

Exotic savours and natural  
flavour.



**1kg CONTAINER**  
Ref. 121M395

TO ENJOY  
COLD

Gourmet  
drinks

CHOCOLATERIE  
MONBANA

Strawberry milkshake:  
A soft, gentle, and deliciously  
fruity beverage.

## *Did you know?*

The first use of the word "Milkshake" was in a newspaper dating back to 1885. In the 1880s, milkshakes were alcoholic drinks containing whisky and eggs. From the 1900s onwards, chocolate, vanilla and strawberry syrups were added.

### CHOCOLATE



**250g CONTAINER**  
Ref. 120024

### VANILLA FLAVOUR



**250g CONTAINER**  
Ref. 120026

### STRAWBERRY



**250g CONTAINER**  
Ref. 120025





Ice chocolate,  
the last word in  
refreshing drinks.

## ICE CHOCOLATE

That sudden desire for...  
Freshness! Specially  
designed for making  
refreshing cocoa drinks in  
few seconds. 33% cocoa  
content delivers a velvet,  
intense texture.



**SHELF LIFE:**  
24 MONTHS



**800g CONTAINER**  
Ref. 121P105  
Dia. 9.9 x 17.5cm  
UPC: 6

# Iced drinks

*The latest trend! Following on from iced tea and iced coffee, now there's iced chocolate! Cocoa powder to be prepared with cold milk and ice cubes.*





Autumnal chai latte - a comforting experience!

## JOURNEY OF THE SENSES

### CHAI LATTE



**SHELF LIFE:**  
18 MONTHS



#### 1kg CONTAINER

Ref. 121M401  
Dia. 11.7 x 18.2cm  
UPC: 6



#### 250g CONTAINER

Ref. 120147  
Dia. 7,3 X 11,5 cm  
UPC: 6

# Chai latte

## SPICY LATTE TEA

*All the ingredients are carefully selected and are sure to evoke far-flung places: black tea, honey, cane sugar and five different spices.*

Directly inspired by traditional Indian chai. The latest in indulgence beverages for those in search of new taste experiences. Perfect at any time of day and in any season!





# Chocolate squares

## CLASSICS

### NEW RECIPE

|                                 |       |
|---------------------------------|-------|
| SINGLE FLAVOUR - DARK CHOCOLATE | 26-27 |
| SINGLE FLAVOUR - MILK CHOCOLATE | 28-29 |
| ASSORTMENTS                     | 30    |

## 'SINGLE ORIGIN'

### NEW

|             |    |
|-------------|----|
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## THEMES

|                      |    |
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| 'ECONOMY' COLLECTION | 32 |
|----------------------|----|

### NEW

|                   |    |
|-------------------|----|
| '1934' COLLECTION | 33 |
|-------------------|----|

# Chocolate Covered Treats

## ALMONDS & CRISPY CEREAL CENTRES

### NEW RECIPES

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| CRISPY CEREAL CENTRES | 36-41 |
| ASSORTMENTS           | 42    |

# Gift ideas

## SQUARES & CHOCOLATE COVERED TREATS

|                                        |    |
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| SQUARES & CHOCOLATE TREATS ASSORTMENTS | 45 |

# French Truffles

### NEW

|               |    |
|---------------|----|
| PALM OIL FREE | 46 |
|---------------|----|



This pictogram indicates the quarter during which the new packaging design will become available. If there isn't a pictogram next to a product, the design presented is already available.





*Introducing Monbana's  
chocolate-making know-  
how - with a variety of  
chocolate squares,  
crispy cereal centres  
and coated almonds.*

*These original, timeless,  
and authentic treats  
are just the thing to enjoy  
with a hot drink.*



# Chocolate squares

## CLASSICS

*In 1985, Chocolaterie Monbana created its legendary 'Napolitain': a fine, intense dark chocolate square, with high cocoa content.*

### SINGLE FLAVOUR - DARK CHOCOLATE

PAGES 26-27



SHELF LIFE:

MARbled  
CHOCOLATE  
12 MONTHS

OTHERS  
24 MONTHS

SQUARE:  
approx. 4g  
3 x 3 x 0.5cm

### 70% COCOA DARK CHOCOLATE



#### 4kg LOOSE

Ref. 11110891G

Approx. 1000 squares

UPC: 1

The great side treat classic - a slim, powerful square to delight chocolate-lovers everywhere.

*Available in assortments (p.30), rectangular format (p.32) and gift suggestions (p.44).*



#### 800g DISPENSER

Ref. 11110895G

approx. 200 squares

11.2 x 10.4 x 24.5cm - UPC: 5

#### 200g BAG

Ref. 1111935G

approx. 50 squares

8 x 5 x 25 cm - UPC: 20

### MONTÉLIMAR NOUGAT



All the indulgence of Montélimar nougat pieces combined with an intense 70% cocoa dark chocolate.

*Available in our assortments (p.30) and gift suggestions (p.44-45).*



#### 4kg LOOSE

Ref. 11120073G

Approx. 1000 squares - UPC: 1

### COCOA BEANS



70% cocoa square with roast cocoa bean slivers encapsulating the natural flavours of the land.

*Available in our assortments (p.30).*



#### 4kg LOOSE

Ref. 11120048G

Approx 1000 squares - UPC: 1

Marbled chocolate square:  
all the intensity of dark chocolate and  
the sweetness of white chocolate.

## MARBLED CHOCOLATE



NEW

**4kg LOOSE**

Ref. 110684

Approx 1000 squares - UPC: 1

*The square below is available  
in assortments only (p. 42).*

## ORANGE



All the power of 60% cocoa  
dark chocolate - plus extra  
orange sliver zing!





# Chocolate squares

## CLASSICS

*Our squares also come in 33% cocoa milk chocolate versions for the benefit of all those with a sweet tooth, and our carefully selected ingredients ensure you'll simply love our chocolates: from Montélimar nougat to Colombian Arabica coffee, we leave nothing to chance.*

### SINGLE FLAVOUR - MILK CHOCOLATE

PAGES 28-29



**SHELF LIFE:**  
12 MONTHS

**SQUARE** approx. 4g  
3 x 3 x 0.5cm

### 33% COCOA MILK CHOCOLATE



33% genuine cocoa milk chocolate, for anyone with a sweet tooth!  
*Available in our assortments (p.30).*



**4kg LOOSE**  
Ref. 11140007G  
**Approx. 1000 squares** - UPC: 1



**800g DISPENSER**  
Ref. 11140009G - **approx. 200 squares**  
11.2 x 10.4 x 24.5cm - UPC: 5

### MONTÉLIMAR NOUGAT



An even crunchier taste with 33% cocoa milk chocolate and Montélimar nougat pieces.

*Available in our assortments (p.30).*



**4kg LOOSE**  
Ref. 11150012G  
**Approx. 1000 squares** - UPC: 1

### CARAMEL



The temptation of 33% cocoa milk chocolate with real Isigny salted butter (PDO)\* & Guérande Fleur de Sel sea salt (PGI)\* caramel slivers.

*Available in our assortments (p.30) and gift suggestions (p.44-45).*



**4kg LOOSE**  
Ref. 11150057G  
**Approx 1000 squares** - UPC: 1

The perfect combination of sweet  
33% cocoa milk chocolate and a  
strong coffee flavour.

## CRISPY CEREALS



**4kg LOOSE**

Ref. 11150010G

**approx. 1000 squares** - UPC: 1

*The 2 squares below are available  
only in assortments. (p.30)*

## PRALINE



A combination of 33% cocoa milk chocolate  
and hazelnut praline - producing a delicate,  
comforting flavour.

## CAPPUCINO



33% cocoa milk chocolate and 100%  
Colombian Arabica single origin coffee come  
together for a delicate cappuccino flavour.

A combination of  
33% cocoa milk  
chocolate and  
chunks of crispy  
cereals - a gourmet  
taste experience!

*Available in our  
assortments (p.30) and  
gift suggestions (p.44).*





# Chocolate squares

## CLASSICS

*The perfect assortment selection for lovers of dark chocolate and milk chocolate alike.*

### ASSORTMENTS

PAGE 30



**SHELF LIFE:**  
DARK CHOCOLATE  
24 MONTHS  
**SHELF LIFE:**  
MILK + DARK &  
MILK CHOCOLATE  
12 MONTHS

**SQUARE**  
approx. 4g  
3 x 3 x 0.5cm

#### 70% DARK CHOCOLATE 4 FLAVOURS



- 70% COCOA
- COCOA BEANS
- MONTÉLIMAR NOUGAT
- CRISPY CEREALS



#### 200g BAG

Ref. 11180325G - **approx. 50 squares**  
8.5 x 6.5 x 25cm - UPC: 20

#### 33% MILK CHOCOLATE 6 FLAVOURS



- 33% COCOA
- MONTÉLIMAR NOUGAT
- CRISPY CEREALS
- CARAMEL SLIVERS
- HAZELNUT PRALINE
- CAPPUCCINO



#### 200g BAG

Ref. 11180326G - **approx. 50 squares**  
8.5 x 6.5 x 25cm - UPC: 20

#### 70% DARK & 33% MILK CHOCOLATE - 10 FLAVOURS



- DARK:**
- 70% COCOA
  - COCOA BEANS
  - MONTÉLIMAR NOUGAT
  - CRISPY CEREALS



- MILK:**
- 33% COCOA
  - MONTÉLIMAR NOUGAT
  - CRISPY CEREALS
  - CARAMEL SLIVERS
  - HAZELNUT PRALINE
  - CAPPUCCINO



#### 4kg LOOSE

Ref. 11180088G  
**Approx. 1000 squares** - UPC: 1



#### 800g DISPENSER

Ref. 11180215G - **approx. 200 squares**  
11.2 x 10.4 x 24.5cm - UPC: 5



#### 200g 'CHRYSLIDE' BAG

Ref. 11180078G - **approx. 50 squares**  
8.5 x 6.5 x 25cm - UPC: 24

# Chocolate squares

## 'SINGLE ORIGIN'

*Outstanding chocolates featuring spicy, woody, smoky, and fruity notes for a sublime taste experience - and a journey of initiation.*

### ASSORTMENTS

PAGE 31



**SHELF LIFE:**  
24 MONTHS

**SQUARE:**  
approx. 4g  
3 x 3 x 0.5cm

### 5 'SINGLE ORIGINS' - DARK CHOCOLATE



Embark on a voyage of discovery with these 'Single Origin' chocolates, made with cocoa from the finest plantations in the world.  
*5 single origin squares available as gift suggestions (p.44).*



#### ECUADOR - 65% COCOA

This dark chocolate is made using renowned Ecuador National cocoa. A taste experience with very delicate floral notes.



#### COSTA RICA - 64% COCOA

Dark chocolate featuring spicy, fruity notes for a subtle, delicate taste experience.



#### TANZANIA - 75% COCOA

You'll be amazed by the delicate floral flavour of this 75% cocoa chocolate from Maasailand on the heights of Kilimanjaro.



#### GHANA - 70% COCOA

Rich powerful dark chocolate from Ghana and long-lasting flavour in the mouth.



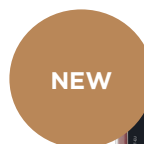
#### PAPUA NEW GUINEA - 70% COCOA

An extremely rare 70% cocoa dark chocolate grown on semi-wild cocoa trees in volcanic soil, producing a highly characteristic smoky, woody aroma.



#### 600g DISPENSER

Ref. 11180384G - approx. 150 squares  
11.2 x 10.4 x 24.5cm - UPC: 5



#### 70g GIFT BOX

Ref. 110659 - 18 squares  
10,8 x 10,8 x 1,5 cm - UPC: 18



# Chocolate squares

## THEMES

*The legendary classic: slim, powerful 70% cocoa dark chocolate square, now available in rectangular format.*

PAGES 32-33



**SHELF LIFE:**  
DARK 24 MONTHS  
MILK 12 MONTHS

**FILMS / FLOW PACKS**

**4g RECTANGLE**

7 x 3 x 0.5cm

**2.5g RECTANGLE**

3.5 x 2 x 0.5cm

**1934**

8 x 2 x 0.5cm

### 'ECONOMY' COLLECTION

Two economy rectangles formats for a high-quality, delicious side treat!

#### 70% DARK CHOCOLATE RECTANGLE - 4g



**800g LOOSE**

Ref. 11210702G

**Approx. 200 units**

UPC: 5

#### 70% DARK CHOCOLATE RECTANGLE - 2,5g



**1.25kg LOOSE**

Ref. 11310126G

**Approx. 500 units - UPC: 1**

*A carefully-designed slim, elegant shape to make coffee time a refined taste experience.*

An original side treat -  
for a flavour-filled taste  
experience.

## '1934' COLLECTION

### 70% DARK CHOCOLATE

Coming in 2024



NEW

**4kg LOOSE**

Ref. 110722

Approx. 1000 units - UPC: 1

### 33% MILK CHOCOLATE CARAMEL



**4kg LOOSE**

Ref. 11250002

Approx. 1000 units - UPC: 1

The great side treat classic - a slim, powerful square to delight chocolate-lovers everywhere.

Delicious, fine 33% cocoa milk chocolate, with a gentle caramel flavour.





# Chocolate Covered Treats

## ALMONDS

*Introducing our intense, crunchy chocolate-coated almonds - to be enjoyed at any time of day, as a satisfying snack or with a hot drink.*

### MILK CHOCOLATE

PAGES 34-35



**SHELF LIFE**  
12 MONTHS

**ALMOND**  
approx. 3g  
dia. approx.  
1.5cm x 2.5cm

**FLOW PACK**  
approx.  
6.5 x 3.5 x 1.7cm

### CHOCOLATE-COATED ALMOND



#### 5kg LOOSE - UNWRAPPED

Ref. 11590082

Approx. 1666 amandes - UPC: 1

Lightly roasted and coated with milk chocolate, then sprinkled with cocoa.

*Available in our assortments (p.42) and as gift suggestions (p.45).*



#### 3kg LOOSE - FLOW PACK

Ref. 11590084G

Approx. 1000 almonds - UPC: 1



#### 600g DISPENSER

Ref. 11590083G

Approx. 200 almonds

18 x 10.2 x 24.5cm - UPC: 5

A plain almond - sublimated  
by a glossy 70% cocoa dark  
chocolate coating.

### CARAMEL CHOCOLATE-COATED ALMOND

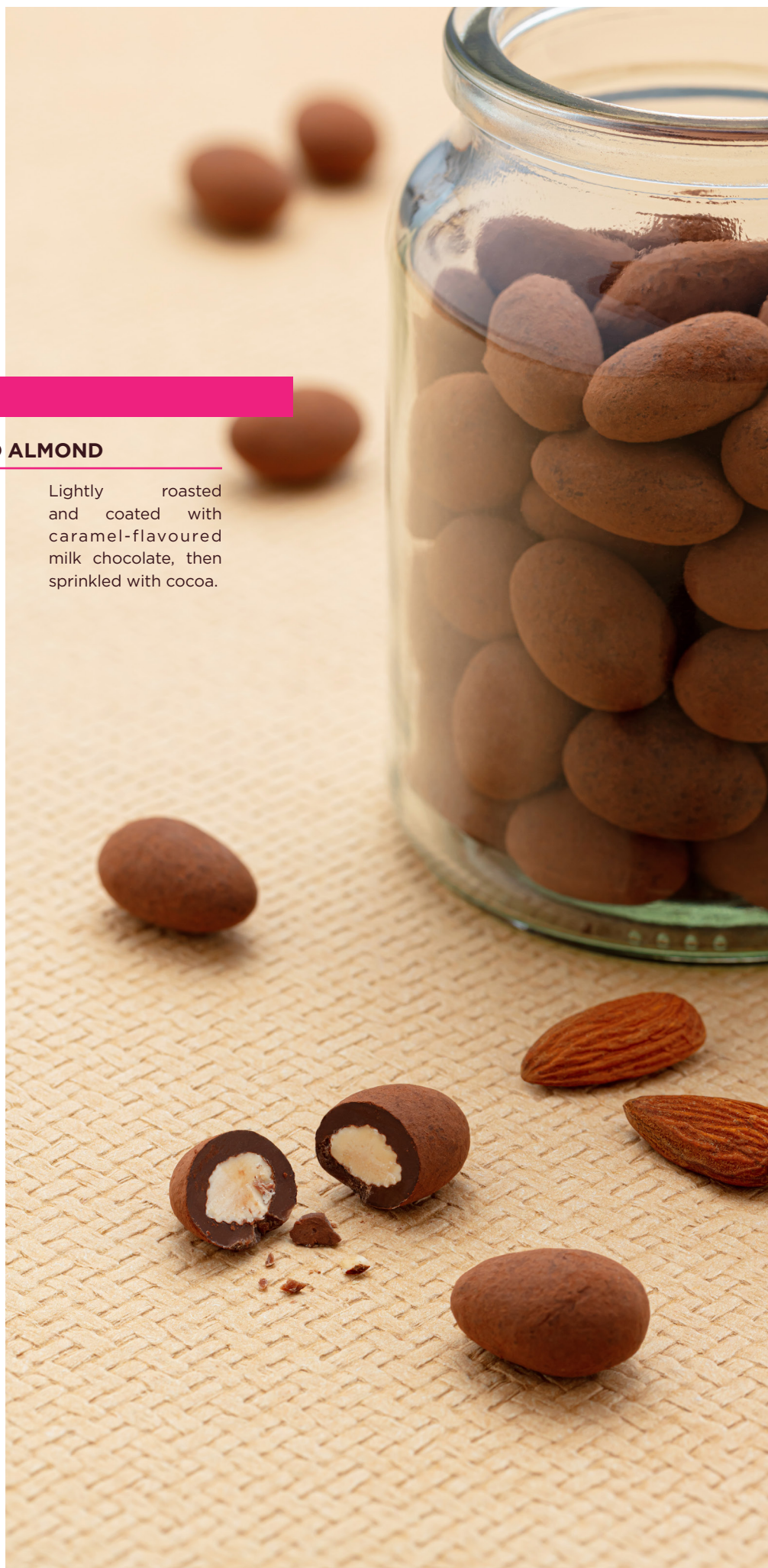


**3kg LOOSE - FLOW PACK**

Ref. 11590668G

**Approx. 1000 almonds - UPC: 1**

Lightly roasted  
and coated with  
caramel-flavoured  
milk chocolate, then  
sprinkled with cocoa.





# Chocolate Covered Treats

## CRISPY CEREAL CENTRES

*We pride ourselves on selecting high-quality ingredients - and that's why our crispy cereal centres are made with 100% French wheat.*

PAGES 36-37



**SHELF LIFE:**  
12 MONTHS

**CRISPY CEREAL CENTRES**  
approx. 2.5g

**FLOW PACKS**  
approx.  
6.5 x 3.5 x 1.9cm

### MILK & WHITE CHOCOLATE

#### CROUSTI-NEIGE



Crispy cereal centre coated with 33% cocoa milk chocolate and 28% cocoa white chocolate flavoured with natural coffee. Sprinkled with icing sugar.

*Available in our assortments (p.42), gift suggestions (p.45) and boxes (p.58).*



#### 5kg LOOSE - UNWRAPPED

Ref. 11890042

Approx. 2000 cereal centres

UPC: 1

### MILK CHOCOLATE

#### CROUSTI-CARAMEL



Crispy cereal centre coated with caramel-flavoured 33% cocoa milk chocolate.

*Available in boxes (p.58).*



#### 5kg LOOSE - UNWRAPPED

Ref. 110332

Approx. 2000 cereal centres

UPC: 1



#### 2.5kg LOOSE FLOW PACK

Ref. 11890023G

Approx.

1000 cereal centres

UPC: 1

#### 500g LOOSE FLOW PACK

Ref. 11890022G

Approx.

200 cereal centres

UPC: 1



#### 2.5kg LOOSE FLOW PACK

Ref. 110702

Approx. 1000 cereal centres

UPC: 1

Crousti-neige,  
Monbana's iconic chocolate.

## CROUSTI-SPÉCULOOS



### 5kg LOOSE - UNWRAPPED

Ref. 110714

Approx. 2000 cereal centres

UPC: 1



### 2.5kg LOOSE FLOW PACK

Ref. 110713

Approx. 1000  
cereal centres

UPC: 1

### 500g LOOSE FLOW PACK

Ref. 110709

Approx. 200  
cereal centres

UPC: 1

Crispy cereal centre  
coated with 33% cocoa  
milk chocolate and  
genuine Speculoos  
paste.





# Chocolate Covered Treats

## CRISPY CEREAL CENTRES

*Our crispy cereal centres come in many different flavours! Develop your customers' loyalty by regularly offering trendy new products.*

PAGES 38-39



**SHELF LIFE:**  
12 MONTHS

**CRISPY CEREAL CENTRES**  
approx. 2.5g

**FLOW PACKS**  
approx.  
6.5 x 3.5 x 1.9cm

### MILK CHOCOLATE

#### CROUSTI-ROASTED CORN



Crispy cereal centre coated with milk chocolate and roasted corn slivers.



NEW

**5kg LOOSE - UNWRAPPED**

Ref. 110573

**Approx. 2000 cereal centres**

UPC: 1

#### CROUSTI-COOKIE



Crispy cereal centres coated with cookie-flavoured milk chocolate and sprinkled with cocoa.



NEW

**2.5kg LOOSE FLOW PACK**

Ref. 110674

**Approx. 1000 cereal centres**

UPC: 1

**NEW FOR 2024**





# Chocolate Covered Treats

## CRISPY CEREAL CENTRES

*Introducing our soft, textured, light and tasty crispy cereal centres, to be enjoyed at any time of day as a satisfying snack or with your coffee.*

### MILK CHOCOLATE

PAGES 40-41



**SHELF LIFE:**  
12 MONTHS

**CRISPY CEREAL CENTRES**  
approx. 2.5g

**FLOW PACKS**  
approx.  
6.5 x 3.5 x 1.9cm

#### CROUSTI-PRALINÉA



Crispy cereal centre coated with a layer of hazelnut praline and 33% cocoa milk chocolate, sprinkled with cocoa. Available in our assortments (p.42) and boxes (p.59).



#### 5kg LOOSE - UNWRAPPED

Ref. 11890008

Approx. 2000 cereal centres

UPC: 1

#### PRALINE CHIP



Crispy cereal centre coated with praline and 33% cocoa milk chocolate, with caramelised almond and hazelnut slivers. Available in gift suggestions (p.45).



#### 5kg LOOSE - UNWRAPPED

Ref. 11890235G

Approx. 2000 cereal centres

UPC: 1



#### 2.5kg LOOSE - FLOW PACK

Ref. 11890006G

Approx. 1000 cereal centres

UPC: 1



#### 2.5kg LOOSE - FLOW PACK

Ref. 11890252G

Approx. 1000 cereal centres

UPC: 1

Crousti-Dark chocolate –  
indulgence and power combined  
in a bite-sized dark chocolate.

## DARK CHOCOLATE

### CROUSTI-DARK CHOCOLATE



NEW



#### 5kg LOOSE - UNWRAPPED

Ref. 110723

Approx. 2000 cereal centres

UPC: 1



NEW

#### 2.5kg LOOSE - FLOW PACK

Ref. 110724

Approx. 1000 cereal centres

UPC: 1

Crispy cereal centre  
coated with strong,  
powerful 70% cocoa  
dark chocolate.

*Available in our  
assortments (p.42)*





# Chocolate Covered Treats

## ALMONDS & CRISPY CEREAL CENTRES

*Can't make up your mind? Our iconic chocolate treats are also available in assortments!*

### ASSORTMENTS

PAGE 42



SHELF LIFE:  
12 MONTHS

### MAXI BOX OF CHOCOLATE COVERED TREATS



3-chocolate assortment: Chocolate-coated almond, Crousti-Neige and Crousti-Pralinéa.



**400g BOX**

Ref. 110537

**Approx. 150 chocolate covered treats**

15.5 x 15.5 x 17 - UPC: 6

### ASSORTMENT OF 50 SWEET TREATS



5-chocolate assortment: Chocolate-coated almond, Caramel chocolate-coated almond, Crousti-Neige, Crousti-Pralinéa, and Crousti-Noir.



**135g BAG**

Ref. 110707

**Approx. 50 chocolate covered treats**

10.5 x 9.5 x 26cm - UPC: 24



*Gift ideas*

## SQUARES & CHOCOLATE COVERED TREATS

---

*French know-how plus  
Monbana quality equals  
the perfect gift.*

*Treat your loved ones  
to our iconic squares,  
almonds, and crispy centres  
- in a selection of highly  
sophisticated gift boxes.*

*Great gift suggestions  
for a premium experience!*



# Gift ideas

## SQUARES & CHOCOLATE COVERED TREATS

*Our iconic Monbana chocolate treats are available in gift packs - or to treat yourself!*

### 'SQUARES' ASSORTMENTS

PAGE 44-45



PAGE 45 ONLY



**SHELF LIFE:**  
CLASSICS SQUARES  
& TULIP GIFT BOX  
12 MONTHS

**'SINGLE ORIGIN'**  
24 MONTHS

### 'CLASSIC SQUARES' GIFT BOX

The ideal gift box to serve as a souvenir of 5 great classic squares: 70% cocoa dark, nougat dark, orange dark, cereal milk chocolate and caramel milk chocolate.



RECIPES  
p.26-29



#### 195g GIFT BOX

Ref. 110039 - Approx. 50 squares  
20.7 x 12.3 x 3.5 cm - UPC: 6

### 'SINGLE ORIGIN SQUARES' GIFT BOX



The must-have gift box for a journey of the senses, touring the 5 finest cocoa-producing countries in the world: Costa Rica, Ecuador, Ghana, Papua New Guinea, and Tanzania. Discover the taste subtleties of a single origin chocolate square with floral, spicy, fruity, tangy, and even woody hints.



RECIPES  
p.31



#### 195g GIFT BOX

Ref. 11180639G - Approx. 50 squares  
20.7 x 12.3 x 3.5 cm - UPC: 6



## 'SQUARES' & CHOCOLATE TREATS ASSORTMENTS

### TULIP GIFT BOX



A gift box full of contrasts, with 5 chocolates: 70% cocoa dark chocolate square with Montélimar nougat, 33% cocoa caramel milk chocolate, cocoa almond, Crousti-Neige and Praline chip.

**RECIPES**  
p.26, 28, 34,  
36, 40



### 360g BOX

Ref. 11180641G - Approx. 120 units  
14.6 x 14.6 x 14.6cm - UPC: 6





# French Truffles

## PALM OIL FREE

*Ideal to serve with all your beverages, or to slip into your bag - introducing our delicate French Truffles sprinkled with a dusting of cocoa for that lovely reddish hue!*

### FRENCH TRUFFLES

PAGE 46-47



**SHELF LIFE:**  
12 MONTHS  
approx. 4 g

**FLOW PACK**  
7 x 4 cm

#### PLAIN



French truffle individually packed in a gold flow pack.



NEW

**800g LOOSE**

Ref. 172261 - **Approx. 200 truffles**  
25 x 20 x 13 cm - UPC: 1

#### RASPBERRY



Raspberry flavoured French truffle individually packed in a pink flow pack.



NEW

**800g LOOSE**

Ref. 172263 - **Approx. 200 truffles**  
25 x 20 x 13 cm - UPC: 1

#### COFFEE



Coffee flavoured French truffle individually packed in a brown flow pack.



NEW

**800g LOOSE**

Ref. 172262 - **Approx. 200 truffles**  
25 x 20 x 13 cm - UPC: 1

FRENCH TRUFFLES  
PALM OIL FREE

Side  
treats

CHOCOLATERIE  
MONBANA



NEW FOR 2024





# Snacks

NEW

## BARS

|                |       |
|----------------|-------|
| SNACK BARS     | 50-51 |
| RAINFOREST BAR | 50    |
| MONBANETTES    | 52-53 |



NEW

## PETIT CROC'

|                      |       |
|----------------------|-------|
| IN SNACK BAGS        | 54-55 |
| BOXES OF PETIT CROC' | 56-57 |
| LOOSE PETIT CROC'    | 57    |

## CROUSTI-SNACKS

|                       |       |
|-----------------------|-------|
| ALMONDS               | 58    |
| CRISPY CEREAL CENTRES | 58-59 |

NEW

# Desserts

|                 |    |
|-----------------|----|
| PUDDING POWDERS | 60 |
|-----------------|----|



*Discover MONBANA's  
chocolate-making  
know-how with this  
variety of sweet treats  
- singles, and bars.*

*These authentic,  
delicious treats are  
a delight at  
any time of day.*



# Snacks BARS

*Discover our new range of small snacks, ideal for cash desk offers and sweet snack menus. A 100% French indulgence range to encourage impulse buys.*

## SNACK BARS

PAGES 50-51



**SNACK BARS**  
approx. 19g  
**SHELF LIFE**  
9 MONTHS  
12.5 x 3.3cm  
**UPC: 1 BOX OF 4 DISPLAYS**

**RAINFOREST BAR**  
approx. 25g  
**SHELF LIFE**  
24 MONTHS  
11.5 x 3.7cm  
**UPC: 1**

### 33% MILK - PEANUTS



Lightly roasted peanuts and crispy cereal centres coated in 33% cocoa milk chocolate.



NEW

**570g DISPLAY**  
30 bars  
Ref. 172167

### 33% MILK - COOKIE SLIVERS



Slivers of pure butter cookie and crispy cereal centres coated in 33% cocoa milk chocolate.



NEW

**570g DISPLAY**  
30 bars  
Ref. 172168



## RAINFOREST ALLIANCE BAR

### 65% DARK CHOCOLATE



Rainforest Alliance-certified 65% cocoa dark chocolate. This label indicates that a product is made by farmers, forest workers and/or companies working together to create a world where people and nature flourish together in harmony.

**7.5 kg LOOSE - FLOW PACK**  
Ref. 11910712 - Approx 300 bars



NEW FOR 2024





# Snacks

## MONBANETTES

*Delicious 100% cocoa butter chocolate bars in pocket format, with 6 tasty recipes.*

PAGES 52-53



**65% DARK CHOCOLATE (PLAIN) ONLY**  
SHELF LIFE  
24 MONTHS

**OTHERS**  
SHELF LIFE  
12 MONTHS

5.6 x 16.8

UPC: 22

### 65% DARK

Strong, 65% cocoa dark chocolate for simple, intense pleasure.



NEW

**35g BAR**  
Ref. 110663

### 65% DARK - CRISPY CRÊPE

A combination of delicious crispy crepe slivers and 65% cocoa dark chocolate.



NEW

**35g BAR**  
Ref. 110665

## MILK CHOCOLATE

### 33% MILK GUÉRANDE SALT

33% cocoa milk chocolate enhanced by a sophisticated touch of PGI\* Guérande salt.



NEW

**35g BAR**  
Ref. 110660

### 33% MILK CARAMEL SLIVERS

Isigny salted butter caramel (PDO\*) slivers combined with the sweetness of 33% cocoa milk chocolate.



NEW

**35g BAR**  
Ref. 110661

### 33% MILK CRISPY CEREALS

Crispy cereal centres plus 33% cocoa milk chocolate.



NEW

**35g BAR**  
Ref. 110662

A chocolate bar to take with you and enjoy whenever and wherever you like!

## WHITE CHOCOLATE

### WHITE - VANILLA FLAVOUR

The pure indulgence of white chocolate with an added touch of natural vanilla flavouring for an indulgent moment.



NEW

**35g BAR**  
Ref. 110664





# Snacks

## PETIT CROC'

*These easy-to-carry, delicious, crispy mini-bites available in 3 recipes are perfect to enjoy at any time of day.*

### IN SNACK BAGS

PAGES 54-55



**SHELF LIFE**  
**3 CEREALS**  
**& PEANUTS**  
18 MONTHS

**PETIT BEURRE**  
12 MONTHS

**SACHETS**  
8 x 9 x 4,5 cm  
**UPC: 22**

### DARK 54% - 3 CEREALS



3 crispy cereal centres  
(rice, wheat, corn)  
coated in 54% cocoa  
dark chocolate.



NEW



*This Petit Croc' is  
sold in bag only.*

**53g SACHET**  
Ref. 172165

### MILK 33% - PEANUTS



Crispy cereal centres  
and lightly roasted  
peanuts coated in 33%  
cocoa milk chocolate.



NEW

**53g SACHET**  
Ref. 172163

### MILK 33% - PETIT BEURRE



Crispy cereal centres  
and genuine slivers of  
*petit beurre* cookies  
coated in 33% cocoa  
milk chocolate.



NEW



*This Petit Croc'  
is sold in  
sachet only.*

**53g SACHET**  
Ref. 172164

NEW FOR 2024





# Snacks

## PETIT CROC'

*The Petit Croc' bite is a combination of chocolate, crispy cereals and high-quality ingredients - resulting in an ever-so-indulgent treat.*

PAGES 56-57



**CROC'**  
approx. 7,5g

**SHELF LIFE**  
DARK 10 MOIS  
MILK 18 MOIS

**BOX**  
8,8 x 5,5 x 15,5 cm  
UPC. 12

**LOOSE**  
26 x 35 x 10 cm  
UPC. 1

### BOXES OF PETIT CROC'

#### 70% DARK CHOCOLATE - RASPBERRY



Crispy cereals, 70% cocoa dark chocolate with raspberry-based chunks.



**120g BOX**  
Ref. 172043

#### 70% DARK CHOCOLATE - CRISPY CRÊPE



Crispy cereals, 70% dark chocolate, crispy crêpe pieces and 100% hazelnut praline.



**120g BOX**  
Ref. 172062

#### 33% MILK CHOCOLATE - CARAMEL NOUGAT



Crispy cereals, 33% cocoa milk chocolate, Isigny salted butter caramel slivers PDO\* and Montélimar nougat pieces.



**120g BOX**  
Ref. 159640

#### 33% MILK CHOCOLATE - GIANDUJA



Crispy cereals, 33% cocoa milk chocolate, genuine lightly roasted Piedmont hazelnut slivers PGI\* and gianduja.



**120g BOX**  
Ref. 159689

## IN BOX OR LOOSE

### 33% MILK CHOCOLATE - PEANUTS



Crispy cereals, 33% cocoa milk chocolate and lightly roasted peanuts.



**120g BOX**  
Ref. 172091



**4kg LOOSE**  
Ref. 172089 - Approx. 530 Petit Croc'



## LOOSE PETIT CROC'

### 33% MILK CHOCOLATE - POPCORN



Crispy cereals, 33% cocoa milk chocolate salted roasted corn and caramelised popcorn.



*This Petit Croc' is sold loose only.*

**4kg LOOSE**  
Ref. 172086 - Approx. 530 Petit Croc'



# Snacks

## CROUSTI-SNACKS

*Crispy, crunchy and soft: Crousti-snacks are easy to carry with you - for a tasty snack whenever you feel like it. For sharing or enjoying alone!*

PAGES 58-59



**SHELF LIFE**  
12 MONTHS

**135g BOX**  
7 x 6 x 10,8 cm  
UPC: 12

**90g BOX**  
6,6 x 6,6 x 6,6 cm  
UPC: 24

### MILK CHOCOLATE ALMONDS

#### CHOCOLATE-COATED ALMONDS



Glazed almonds - lightly roasted then coated with delicious 33% cocoa milk chocolate for a delightfully crunchy treat!



**135g BOX**  
Ref. 110170

### MILK & WHITE CRISPY CEREAL CENTRES

#### CROUSTI-NEIGE



Crispy cereal centre coated with 33% cocoa milk chocolate and 28% cocoa white chocolate flavoured with natural coffee. Sprinkled with icing sugar.



**135g BOX**  
Ref. 110168

#### CROUSTI-CARAMEL



Crispy cereal centre coated with caramel-flavoured 33% cocoa milk chocolate.



**135g BOX**  
Ref. 110167



**90g BOX**  
Ref. 11890305

A tasty break, even at work!

## DARK CHOCOLATE CRISPY CEREAL CENTRES

### CROUSTI-GHANA



Crispy cereal centre coated with strong, powerful Ghana single origin 70% cocoa dark chocolate.



**135g BOX**  
Ref. 110166

**Crousti-Ghana will be replaced by 70% cocoa Crousti Dark chocolate in 2024.**



### CROUSTI-PRALINÉE



Crispy cereal centre coated with hazelnut praline and 33% cocoa milk chocolate.



**135g BOX**  
Ref. 110169





# Dessert PREPARATIONS

*Enjoy our quick, easy and fun dessert preparations for young and experienced cooks alike - for a moment of pure enjoyment.*

## PUDDING POWDERS

PAGE 60



**SHELF LIFE**  
24 MONTHS

**SACHET**  
10,5 x15 cm

**UPC:** 1

### CHOCOLATE FLAVOUR

Serves 5

The essential chocolate powder recipe.



NEW

**50g SACHET - 2.5kg**

Ref. 124M050

### CARAMEL FLAVOUR

Serves 5

The indulgence of caramel.



NEW

**50g SACHET - 2.5kg**

Ref. 124M051

### VANILLA FLAVOUR

Serves 5

The gentle caress of vanilla.



NEW

**50g SACHET - 2.5kg**

Ref. 124M049

# Absolute musts

## CLASSICS

NEW RECIPES

DARK CHOCOLATE

62-63

NEW RECIPES

MILK CHOCOLATE

62

WHITE CHOCOLATE

63

## 'SINGLE ORIGIN'

DARK CHOCOLATE

64

NEW

MILK CHOCOLATE

65

*Discover  
MONBANA's  
chocolate-making  
know-how  
through our  
chocolate bars!*

*Generous  
indulgence - ideal  
for sharing on  
any occasion.*



# Absolute musts CLASSICS

*MONBANA provides authentic chocolates with carefully selected ingredients.*

PAGES 62-63



**SHELF LIFE**  
85% DARK  
& 65% DARK  
24 MONTHS

**65% DARK SALT,  
MILK & WHITE**  
12 MONTHS

**BAR PACKAGING**  
7.7 x 1.5 x 19.8cm

**UPC:**  
1 14-BAR DISPLAY

## 85% COCOA

85% cocoa dark chocolate: an intense taste experience for those who love that seriously bitter taste.



NEW

**80g BAR**  
Ref. 110635

## 65% COCOA

65% cocoa dark chocolate for simple enjoyment - and an intense taste experience.



**80g BAR**  
Ref. 110631

## MILK CHOCOLATE

### 33% COCOA

33% cocoa milk chocolate: a simple pleasure.



**80g BAR**  
Ref. 110629

### 33% COCOA CARAMEL SLIVERS

33% cocoa milk chocolate with Isigny salted butter (PDO\*) caramel slivers and Guérande Fleur de Sel (PGI)\* sea salt for a special treat.



**80g BAR**  
Ref. 110630

### 33% COCOA CRISPY CEREALS

33% cocoa milk chocolate with crispy cereal centres, for an indulgent moment.



**80g BAR**  
Ref. 110634

NEW

Classic,  
not-to-be-missed  
recipes.

## DARK CHOCOLATE

### 65% COCOA - GUÉRANDE SALT PGI\*

65% cocoa dark chocolate enhanced by a touch of Guérande salt PGI\* - for a very subtle and pleasing experience.



**80g BAR**  
Ref. 110633

NEW

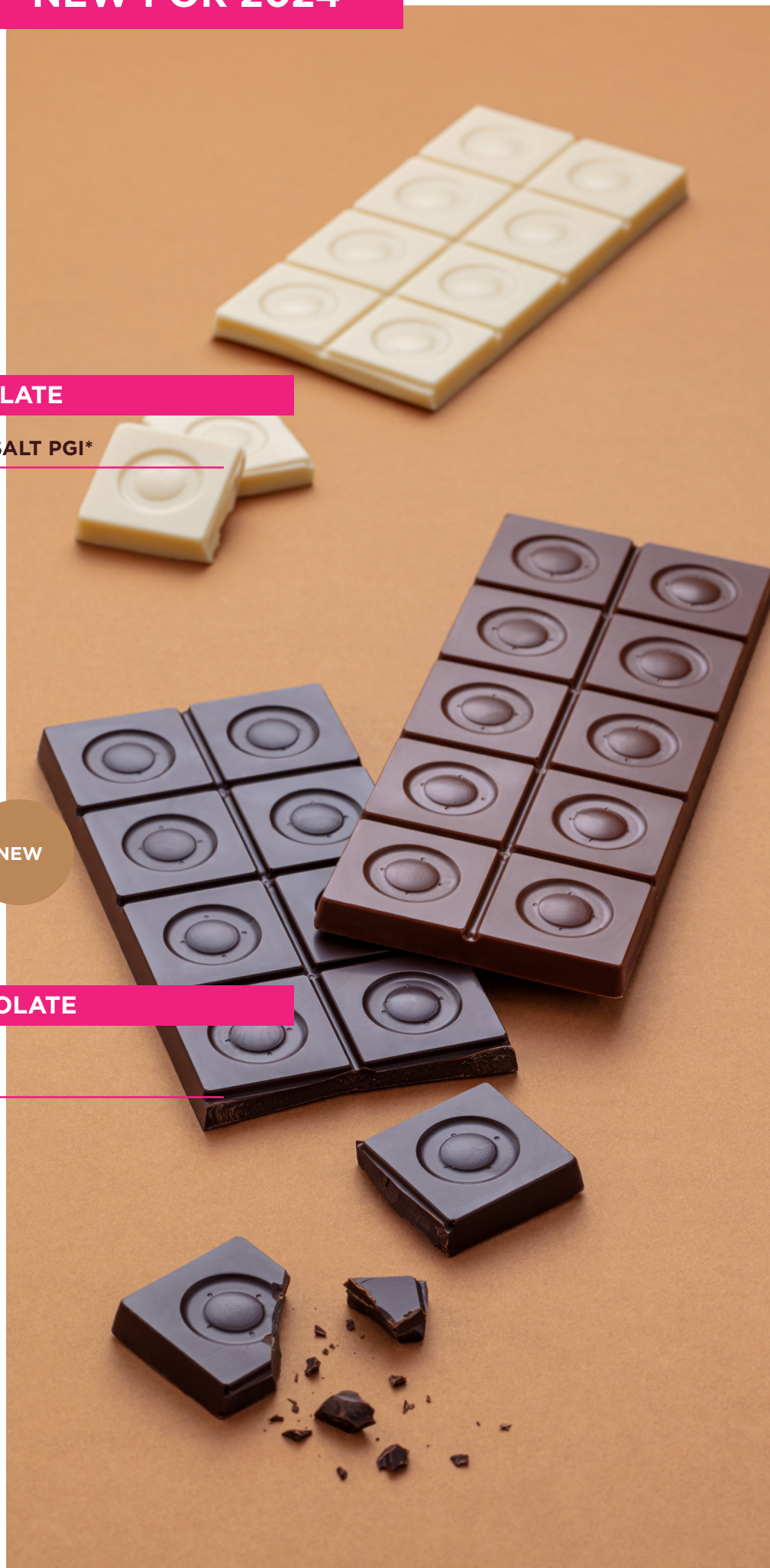
## WHITE CHOCOLATE

### WHITE

Creamy white chocolate with natural vanilla flavouring.



**80g BAR**  
Ref. 110632





# Absolute musts

## 'SINGLE ORIGIN'

*Discover all the diversity of our three single origin chocolate flavours - straight from Ghana, Ecuador, Costa Rica and Papuasias New Guinea.*

PAGES 64-65



SHELF LIFE:

**DARK**

24 MONTHS

**MILK**

12 MONTHS

BAR PACKAGING

7.7 x 1.5 x 19.8cm

UPC:

1 14-BAR DISPLAY

### DARK CHOCOLATE

#### 66% COCOA - ECUADOR

This 66% cocoa dark chocolate is made using *Nacional* cocoa, a traditional variety that only grows in Ecuador. A taste experience with very delicate floral notes.



**80g BAR**

Ref. 110638

#### 64% COCOA - COSTA RICA

A very rich 64% cocoa dark chocolate with a subtle, delicate taste.



**80g BAR**

Ref. 110637

#### 70% COCOA - GHANA

A rich, powerful 70% cocoa dark chocolate with long-lasting flavours in mouth.



**80g BAR**

Ref. 110636

NEW FOR 2024

Very dark - three delicious taste experiences that are an invitation to travel!

## MILK CHOCOLATE

### 35% COCOA PAPUA NEW GUINEA

35% cocoa milk chocolate with a hazelnut flavour enhanced by a touch of caramel from Papua New Guinea.



**80g BAR**  
Ref. 110639

NEW





NEW

# Gift suggestions

## FROM OUR CHEF CHOCOLATIER

MENDIANTS GIFT BOXES

68-69

CITRUS BALLOTIN BOXES

68-69

*All our Chef Chocolatiers' know-how poured into exceptional chocolates.*

*The distinctive Monbana taste experience is the product of our devotion, noble ingredients, recipes featuring unusual combinations - and artisanal know-how.*

# *Gift suggestions*

---

*French know-how plus  
Monbana quality equals  
the perfect gift.*

*Treat your loved ones to  
chocolates with our selection  
of highly sophisticated gift  
boxes.*

*Great gift suggestions for a  
premium experience!*



PAGE 68-69



MENDIANTS  
SHELF LIFE:  
9 MONTHS

BOX  
21,8 x 8,7 x 5 cm  
UPC: 8

CITRUS  
BALLOTIN BOXES  
SHELF LIFE:  
12 MONTHS

BOX  
13,5 x 7,5 x 7,2 cm  
UPC: 20

# Gift suggestions FROM OUR CHEF CHOCOLATIER

*Gift and ballotin boxes introduce recipients to delicate hand sprinkling - and the magic of perfect candied fruit.*

## MENDIANT GIFT BOXES

Mendiants topped with caramelised almonds and whole glazed almonds with honey syrup - two different kinds of chocolate in each box. Each ingredient is added by hand, making each mendant a unique product.

### 65% COCOA DARK CHOCOLATE



**Recipe 1:** Isigny PDO salted butter caramel and pistachio slivers.

**Recipe 2:** cocoa bean slivers, caramelised hazelnuts and almonds.



#### 133g GIFT BOX

Ref. 110291 - 14 mendiants

### 33% COCOA MILK CHOCOLATE



**Recipe 1:** Isigny PDO salted butter caramel and nougat pieces.

**Recipe 2:** Grape and Cranberry.



#### 133g GIFT BOX

Ref. 110290 - 14 mendiants

## CITRUS BALLOTIN BOXES

### ORANGE SEGMENTS

Candied orange segments coated with a fine layer of 70% cocoa dark chocolate.



#### 200g BALLOTIN BOX

Ref. 110230

### ORANGETTES

Orange rind thinly sliced into orangettes - soft, juicy and perfectly candied, coated with a thin shell of 65% cocoa dark chocolate.



#### 200g BALLOTIN BOX

Ref. 110229

## 28% COCOA WHITE



**Recipe 1:** Isigny PDO salted butter caramel and grated coconut.



**Recipe 2:** Chunks of raspberry and pistachio slivers



**133g GIFT BOX**

Ref. 110292 - 14 mendiantes



## CITRONNETTES

Soft and juicy, perfectly candied, thinly-sliced Sicilian lemon rind with a thin coating of 33% cocoa milk chocolate.



**NEW**

**150g BALLOTIN BOX**

Ref. 110592





# SUMMARY



COMPANY PROFILE p.6-7  
**PRODUCTS** p.8-69



COMPANY PROFILE p.72-73  
**PRODUCTS** p.74-77



COMPANY PROFILE p.80-81  
**PRODUCTS** p.82-95



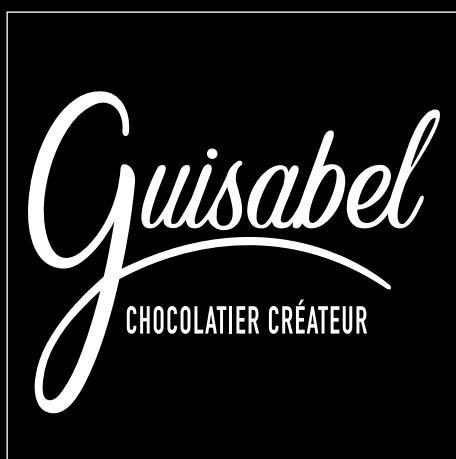
COMPANY PROFILE p.98-99  
**PRODUCTS** p.100-111



COMPANY PROFILE p.114-115



COMPANY PROFILE p.118-119





# *Excellence in chocolate*



**CHOCOLATIER FRANÇAIS**  
DEPUIS 1990  
COLLECTION GOURMANDE



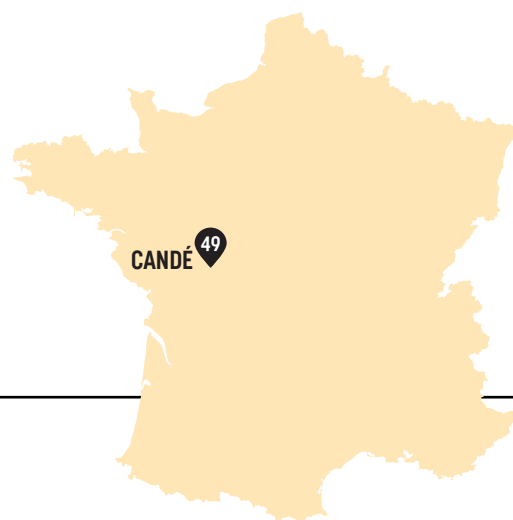
Guisabel's name is a combination of the first names of its founders, Guy and Isabelle Solde. Its products are distributed on the Delicatessen market, in bakeries & patisseries and in specialised stores. The company also has expertise in the development of white-label products for leading brands.

Guisabel joined the Saveurs et Délices group in 2020 and is positioned as the group's high-end chocolate factory.

## FRIENDLY-SIZED PRODUCTION

Located in the Anjou region of north-western France, Chocolaterie Guisabel has been crafting exclusive chocolate creations since 1990.

It has a production facility with 1000m<sup>2</sup> of space. Some 90 tonnes of products are made there each year, including 52 tonnes of individual chocolates.



## THE CHOCOLATE SMITHS

Our Chef Chocolatiers are creative, dedicated artisans, committed to promoting excellence through a range of original, elegant and delicious products.

They are driven by the desire to innovate, on a quest for just the right balance between flavours and textures - and an outstanding taste experience.



**FINE  
CHOCOLATES**



**CHOCOLATE  
TO BREAK**



**CUSTOMISABLE  
BARS & CARDS**

## OUTSTANDING PRODUCTS

Guisabel's creations are the result of its traditional know-how: its chocolates are made, decorated, selected and packaged by hand, making each of our creations truly unique.

To manufacture high-quality products, the raw materials are carefully selected for their taste and quality: single origin cocoa; pure cocoa butter; palm oil free.

Guisabel is committed to excellence as it continues to provide excellent creations using local and regional products and carefully selected ingredients.



## ACCLAIMED KNOW-HOW

The quality of Guisabel products is acclaimed by all the leading names in delicatessen and chocolates. The many awards received from the profession demonstrate the influence of the firm's know-how and high standards, even beyond France. Since 2006, the chocolate factory has been officially listed in the 'best regional chocolate-makers in France' category in the 'Cacao des chocolatiers confiseurs de France' guide rankings. It has also won several Guild of Fine Food 'Great Taste' awards in London.



# Classics

## BY OUR CHEF CHOCOLATIERS

*Our Chef Chocolatiers have devised recipes for individual chocolates with unique flavours, thanks to the perfect combination of expert confectionery processes and the noble ingredients selected.*

### FINE CHOCOLATES & CANDIES

PAGES 74-75

**SHELF LIFE:**  
**TAS DE SEL**  
8 MONTHS

**BLOC D'ARDOISE**  
12 MONTHS

**CROQ'AMANDE**  
12 MONTHS

#### TAS DE SEL

In 1998, the iconic recipe of the Tas de Sel ('salt heap') was created: a salted butter caramel ganache covered in white chocolate and a dusting of sugar. Its 'salt heap' shape recalls that of a heap of salt in the saltmarshes.



**1.5kg LOOSE  
UNWRAPPED**  
Ref. 493 - UPC: 1



**100g BAG**  
Ref. 7143  
UPC: 6



**1.5kg LOOSE  
UNWRAPPED**  
Ref. 497 - UPC: 1



**100g BAG**  
Ref. 7140  
UPC: 6

#### CROQ'AMANDE

Milk chocolate with roasted almonds - a speciality from our Chef Chocolatiers.



**1.5kg LOOSE -  
UNWRAPPED**  
Ref. 5268 - UPC: 1



**100g BAG**  
Ref. 7150  
UPC: 6





# Chocolate TO BREAK

*Our chocolates to break are delicately made; the raw materials we use are carefully chosen*

## TO BREAK

PAGE 76-77

**SHELF LIFE:**  
**CHOCOLATE**  
**TO BREAK**  
12 MONTHS

**OTHERS**  
18 MONTHS

### ASSORTMENT OF CHOCOLATES TO BREAK

Assortment of pieces of pure dark chocolate and pieces of milk, dark and caramel white chocolate decorated with a mixture of dried fruit: hazelnuts, candied orange peel, cranberries, pistachios, almonds and raisins.



#### 300g WOODEN TRAY

Ref. 6818 - 20 x 14 x 4,5 cm - UPC. 6



# Customisable

## BARS & CARDS

We can use our Chefcut waterjet cutting machine to produce custom designs and messages in the language of your choice on dark or milk chocolate bars, in 2 formats and 3 weights.

Give free rein to your imagination or let us choose - it's up to you! Some currently available suggestions are shown below.

### CUSTOMISABLE BARS

#### OURS

Milk chocolate bar



#### 70g BAR

Ref. 7503

10 x 10 cm - UPC: 6

#### MERCI

Dark chocolate bar



#### 40g BAR

Ref. 7006

12,3 x 62 cm - UPC: 18

#### BISOUS

Dark chocolate bar



#### 40g BAR

Ref. 7312

12,3 x 62 cm - UPC: 18

### CUSTOMISABLE CARDS

#### JOYEUX ANNIVERSAIRE

Dark chocolate card



#### 80g CARD

Ref. 7154

10 x 10 cm - UPC: 6

#### UN TRÈS GRAND MERCI

Dark chocolate card



#### 80g CARD

Ref. 7155

10 x 10 cm - UPC: 6

#### UN CADEAU QUI VIENT DU CŒUR

Dark chocolate card



#### 80g CARD

Ref. 7156

10 x 10 cm - UPC: 6



# SUMMARY



COMPANY PROFILE p.6-7  
**PRODUCTS** p.8-69



COMPANY PROFILE p.72-73  
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COMPANY PROFILE p.80-81  
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COMPANY PROFILE p.98-99  
**PRODUCTS** p.100-111



COMPANY PROFILE p.114-115



COMPANY PROFILE p.118-119

CHOCOLATIER  
**GUYAUX**  
DEPUIS 1931





A family story of more  
than 90 years...

Made in France



Established in 1931 by Florent Guyaux, Chocolaterie Guyaux produces a range of high-quality products.

With a wealth of heritage spanning three generations, since 2022 the Guyaux adventure has continued as part of the Saveurs & Délices Group, sharing the same family values of **tradition, high standards, quality and passion**, and focusing on indulgence products to discover and enjoy.

## A PRODUCTION FACILITY IN THE HEART OF THE PARIS REGION

The original site, just 15 kilometres from central Paris, allows products to bear the label 'Produit en Ile de France / Made in the Paris Region.'

At the crossroads between artisanal production and modernity, Guyaux has lost nothing of its human dimension, combining the finest chocolate-making tradition with high-performance production resources.

Creativity, flexibility, agility and efficiency are just some of the assets it brings to bear to offer clients highly innovative and distinctive products.

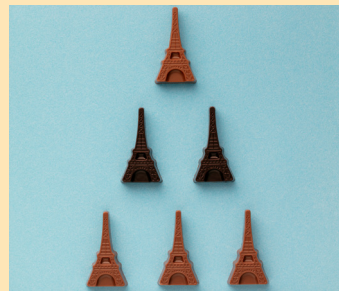


## THE TRUFFLE SPECIALISTS

The chocolate factory's specialities include pure butter truffles alongside classic, palm-oil-free, and organic fancy truffles. The factory can respond to requests for Guyaux brand and private-label products of all kinds.



**FRENCH TRUFFLES**



**CHOCOLATE SPECIALITIES**



**ORGANIC CHOCOLATES**



**FINE CHOCOLATES**

## ARTISANAL KNOW-HOW

Guyaux combines traditional recipes and artisanal manufacturing processes, giving each product its own unique dimension.

Authenticity also involves the painstaking selection of raw materials: 100% pure cocoa butter coatings, Isigny caramel (PDO) with Guérande fleur de sel (PGI) sea salt, and no preservatives or colouring.



## CERTIFIED QUALITY COMMITMENT

Best health and manufacturing practices are strategic essentials for Guyaux, ensuring the safety, security and legal compliance of its products and meeting customer expectations. The chocolate factory is Rainforest, Fairtrade, and Ecocert certified.





# French truffles

## CLASSICS

Discover our traditional French fancy truffle - soft, creamy, and delicately sprinkled with cocoa, available in three exquisite flavours.

### EIFFEL TOWER COLLECTION

PAGES 82-83

**SHELF LIFE:**

12 MONTHS

approx. 8g

**100g BOX:**

13 x 11,5 x 5 cm

**250g BOX:**

17,5 x 8,5 x 7 cm

UPC: 18

#### PLAIN

The original French cocoa dusted truffles.



**100g BOX**  
Ref. 2975  
approx. 12 truffles



**250g BOX**  
Ref. 2963  
approx. 31 truffles

#### CANDIED ORANGE RIND

French cocoa dusted truffles with candied orange rinds



**100g BOX**  
Ref. 2976  
approx. 12 truffles

#### TIRAMISU FLAVOUR

Tiramisu flavoured French cocoa dusted truffles



**100g BOX**  
Ref. 2977  
approx. 12 truffles







# French truffles

## CLASSICS

Our traditional plain fancy truffle is available singly or in packs. Already won over by the taste? Why not go for our heart-shaped truffle, the perfect gift idea!

### SAVEUR COLLECTION

PAGES 84-85

**SHELF LIFE:**  
12 MONTHS

approx. 8g

#### PLAIN

The original French cocoa dusted truffles.



#### 2kg LOOSE - UNWRAPPED

Ref. 2904

**Approx. 250 truffles**

in 4x 500g bags - UPC: 3



#### 2kg LOOSE - GOLD FOIL

Ref. 2913

**Approx. 250 truffles**

UPC: 3



#### 1.5kg LOOSE - FLOW PACK

Ref. 2925

**Approx. 187 truffles**

UPC: 1



#### 500g BOX

Ref. 4088

**Approx. 62 truffles**

12.5 x 12.5 x 12.5 cm - UPC: 6



#### 225g BOX

Ref. 4087

**Approx. 28 truffles**

10.5 x 10.5 x 10.5 cm - UPC: 12



#### 100g BOX

Ref. 4086

**Approx. 12 truffles**

8.5 x 8.5 x 8.5 cm - UPC: 18



## HEART SHAPED



The original French cocoa dusted truffles in the most lovely shape, a heart.



### 1.5kg LOOSE - FLOW PACK

Ref. 2938

Approx. 187 truffles

UPC: 1



### 165g GIFT BOX

Ref. 2950

Approx. 20 truffles

14 x 8 x 17cm - UPC: 8





# French truffles

## CLASSICS

Fall for our most indulgent treats! With everything from the softness of caramel to the zing of orange via the subtle flavour of brandy, there's bound to be something that's just right for you!

### SAVEUR COLLECTION

PAGES 86-87

**SHELF LIFE:**

12 MONTHS

approx. 8g

**225g BOX:**

10,5 x 10,5 x 10,5 cm

UPC: 12

**100g BOX:**

8,5 x 8,5 x 8,5 cm

UPC: 18

### ISIGNY CARAMEL SLIVERS



French cocoa dusted truffles with Isigny caramel slivers.



**225g BOX**

Ref. 4090

Approx. 28 truffles



**100g BOX**

Ref. 4089

Approx. 12 truffles

### CRISPY CRÊPE SLIVERS



French cocoa dusted truffles with crispy crepe slivers.



**225g BOX**

Ref. 4092

Approx. 28 truffles



**100g BOX**

Ref. 4091

Approx. 12 truffles

### CANDIED ORANGE RINDS



French cocoa dusted truffles with candied orange rinds.



**225g BOX**

Ref. 4094

Approx. 28 truffles



**100g BOX**

Ref. 4093

Approx. 12 truffles



# French truffles

## PERSONNALISED\*

Keen to have a different flavour ? Or your own design ?  
The 225g and 100g boxes can be personalised to feature  
both the recipe of your choice and labels with your design.

French Macaron - Marc de champagne - Whisky - Speculoos - Raspberry -  
Blackcurrant - Pear Cherry - Tiramisu - Coffee - Cocoa beans - Dark chocolate.

### COGNAC

French cocoa dusted Cognac  
truffles.



**225g BOX**

Ref. 4096

**Approx. 28 truffles**



**100g BOX**

Ref. 4095

**Approx. 12 truffles**



All our products can be personalised subject to a minimum order quantity.



# French truffles

## PALM OIL FREE

Discover our special recipe free from palm oil and soy lecithin with more cocoa paste to get even more tasty truffles.

### SELECTION COLLECTION

PAGES 88-89



**SHELF LIFE:**  
12 MONTHS

approx. 8g

**200g BOX:**  
15 x 15 x 5 cm  
UPC: 11

**100g BOX:**  
10,5 x 11 x 4,5 cm  
UPC: 14

### PLAIN

The original French cocoa dusted truffles.



#### 2kg LOOSE - UNWRAPPED

Ref. 2642

**Approx. 250 truffles**

in 4x 500g bags - UPC: 3

#### 200g BOX

Ref. 2664 ou 2764\*

**Approx. 24 truffles**

#### 100g BOX

Ref. 2661 ou Ref. 2761\*

**Approx. 12 truffles**

### COCOA BEANS SLIVERS

French cocoa dusted truffles with cocoa bean slivers.



#### 200g BOX

Ref. 2665 ou Ref. 2765\*

**Approx. 24 truffles**

#### 100g BOX

Ref. 2662 ou Ref. 2762\*

**Approx. 12 truffles**

## ISIGNY CARAMEL SLIVERS



French cocoa dusted truffles with Isigny caramel slivers.



### 200g BOX

Ref. 2666 ou Ref. 2766\*

**Approx. 24 truffles**



### 100g BOX

Ref. 2663 ou Ref. 2763\*

**Approx. 12 truffles**





# Organic chocolates

## FRENCH TRUFFLES & NATURE INSPIRED

A range of fancy truffles and chocolates made using traditional recipes and organic products.

### FRENCH TRUFFLES

#### PLAIN



The original French cocoa dusted truffles.



**160g BOX**  
Ref. 4006  
Approx. 20 truffles

### SNAIL

#### MILK CHOCOLATE



Milk chocolate and hazelnut praline snails.



**160g BOX**  
Ref. 4021  
Approx. 16 snails

### FLOWERS

#### DARK CHOCOLATE



Assortment of 3 flowers made with 69% organic cocoa chocolate.



**160g BOX**  
Ref. 4007  
Approx. 23 flowers

#### MILK CHOCOLATE



Assortment of 3 flowers made with 35% organic cocoa chocolate.



**160g BOX**  
Ref. 4006  
Approx. 23 flowers

PAGES 90-91

EXCEPT TRUFFLES:



SNAILS  
SHELF LIFE:  
9 MONTHS

OTHER  
SHELF LIFE:  
12 MONTHS

---

SNAILS  
approx. 10g

TRUFFLES  
approx. 8g

FLOWERS  
approx. 7g

----

BOX:  
13 x 11 x 5 cm  
UPC: 18

FRENCH TRUFFLES  
NATURE INSPIRED

Organic chocolates

CHOCOLATERIE  
GUYAUX







# Chocolate specialities

## INSTANTS PARISIENS

*What better way to conjure up images of Paris than an edible version of the Eiffel Tower? Imagine yourself in Paris as you enjoy our dark or milk chocolate versions!*

INSTANTS PARISIENS  
EIFFEL TOWERS

Chocolate specialities

CHOCOLATERIE  
GUYAUX

PAGES 92-93



**SHELF LIFE:**  
12 MONTHS  
approx. 5g

**FLOW PACK:**  
70x 35 mm

**BOX:**  
10 x 10 x 8,5 cm

### EIFFEL TOWERS

#### DARK CHOCOLATE



**1kg LOOSE - FLOW PACK**  
Ref. 3134  
Approx. 200 Eiffel Towers  
UPC: 3

65% cocoa dark chocolate Eiffel Tower.



**115g BOX**  
(Flow pack) Ref. 3131  
Approx. 23 Eiffel Towers  
UPC: 12

#### MILK CHOCOLATE



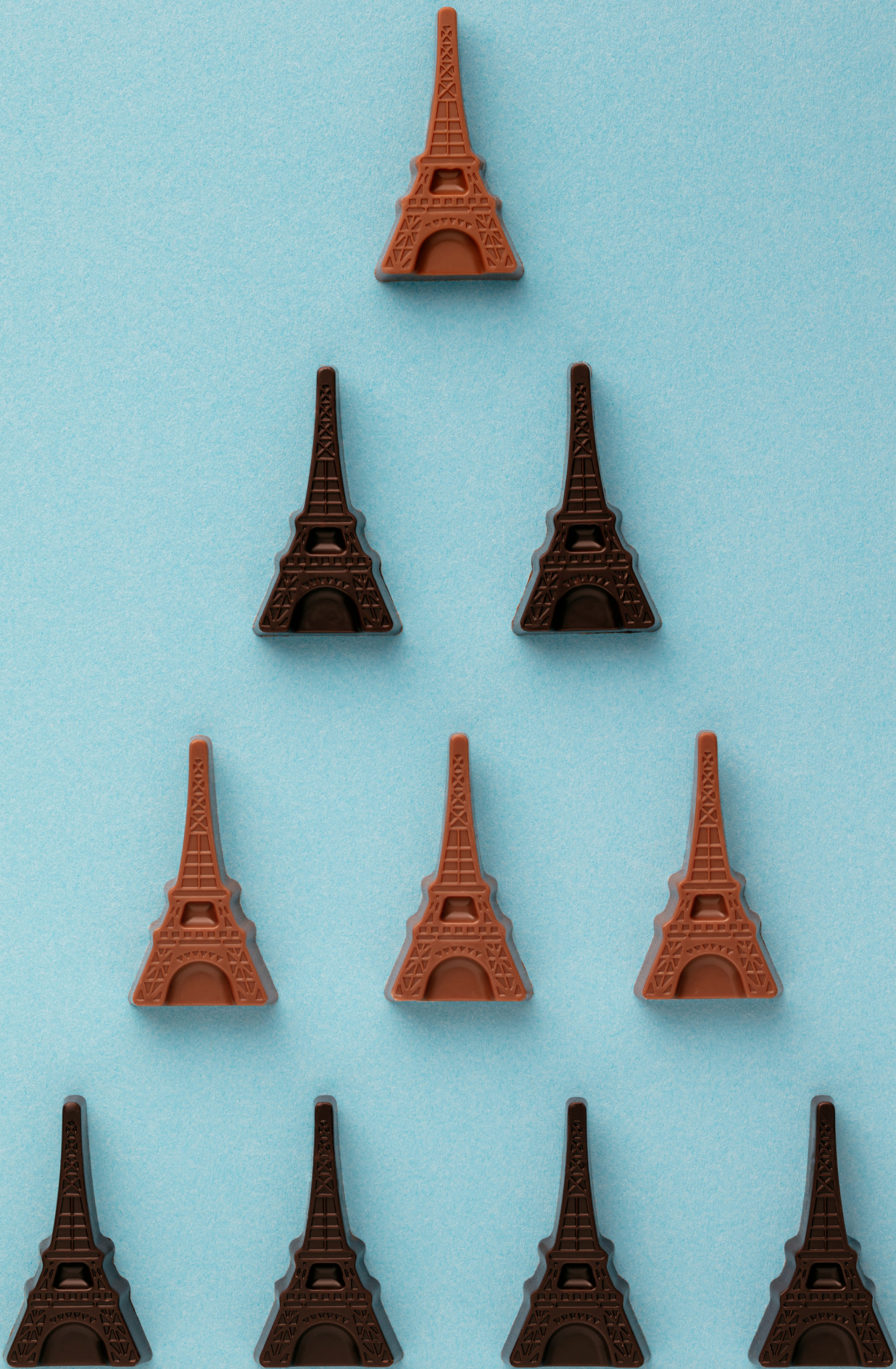
**1kg LOOSE - FLOW PACK**  
Ref. 3138  
Approx. 200 Eiffel Towers  
UPC: 3

33% cocoa milk chocolate Eiffel Tower.



**115g BOX**  
(Flow pack) Ref. 3137  
Approx. 23 Eiffel Towers  
UPC: 12







# Chocolate specialities

## FINE CHOCOLATES

*Discover a festival of gourmet delights in fine chocolate shells.  
Each gift box features a picture of Paris that you can keep and  
frame, so it's two gifts in one!*

### PARIS ASSORTMENT

Each gift box contains an assortment of our finest chocolates: Noisetta (Gianduja praline), Brésilia (white chocolate, coffee flavour), Dark Mascara (dark chocolate with marzipan filling), Chocolatine (dark chocolate filling with cocoa bean slivers), Ecusson (original milk chocolate praline decorated with the coat of arms of Paris), Orient (marzipan and orange peel filling, dark chocolate), Petit cœur (hazelnut praline and milk chocolate) and Tropic (dark chocolate and passion fruit).

PAGES 94-95



SHELF LIFE:  
9 MONTHS

### LARGE ASSORTMENT

4 assorted illustrations in each box.



#### 1kg GIFT BOX

Ref. 2942

46 x 35 x 35 cm - UPC: 4

### MEDIUM ASSORTMENT

5 assorted illustrations in each box.



#### 500g GIFT BOX

Ref. 2941

34 x 25 x 35 cm - UPC: 6

### SMALL ASSORTMENT

2 assorted illustrations in each box.



#### 250g GIFT BOX

Ref. 2951

21,5 x 17 x 35 cm - UPC: 10







# SUMMARY



COMPANY PROFILE p.6-7  
**PRODUCTS** p.8-69



COMPANY PROFILE p.72-73  
**PRODUCTS** p.74-77



COMPANY PROFILE p.80-81  
**PRODUCTS** p.82-95



COMPANY PROFILE p.98-99  
**PRODUCTS** p.100-111



COMPANY PROFILE p.114-115



COMPANY PROFILE p.118-119

**MAFFREN**  
*Confiseur*  
EN PROVENCE DEPUIS 1945



# Explore the sweetness of Provence





# MAFFREN

## Confiseur

EN PROVENCE DEPUIS 1945

Established in the heart of Provence, Maffren Confiseur has been making top-of-the-range sweets since 1945, earning it widespread recognition. In 2016, the confectioners joined the Saveurs & Délices group. Today, the firm is proud to be sustaining the heritage of French confectionery. Maffren Confiseur products are distributed in France and internationally and are to be found in Parisian department stores, delicatessens, bakeries, chocolate stores and confectioners, as well as in white-label versions.

### A UNIQUE KNOW-HOW

Maffren Confiseur's production facility is located in Le Poët, in the heart of the Hautes-Alpes.

Craft industry is the very essence of confectionery. Each product is made with passion, following authentic recipes handed down from generation to generation.

The women and men who work here preserve this artisanal know-how. This exacting manual work is part of what makes Maffren Confiseur's offer so exceptional: hand moulded, hand-painted marzipan figures.



### PROVENÇAL EXCELLENCE AND TRADITIONS

For decades, the confectioners have undertaken to preserve Provençal traditions by offering traditional, ancestral recipes alongside new versions and products, crafting confectionery that combines artisanal production and modernity.



NOUGATS



CALISSONS



MARZIPANS



LABORATORY PRODUCTS\*

\*A range of products designed to be coated in chocolate by professionals.

### TRADITIONAL RECIPES

The locally-produced products and ingredients are of the highest quality, and are carefully selected to highlight the unique flavours and tastes of Provence (candied oranges, candied lemons, etc.).



### HERITAGE CERTIFICATION

Maffren Confiseur is acclaimed for its exceptional know-how and impeccable product quality. The firm is the proud holder of Living Heritage Company status (*Entreprise du Patrimoine Vivant, EPV*), granted by the French State in recognition of the excellence of its products and craftsmanship.





# CALISSENS

## CALISSENS & BOUCHÉES

*Discover the refined delight of calissons, a Provence speciality blending softness and sophistication! Based on a traditional recipe dating back to the fifteenth century, our calissons are prepared by hand using finest quality almonds and a touch of candied melon for a subtle, sweet taste.*

PAGES 100-101

**SHELF LIFE:**  
12 MONTHS



**CALISSOU**  
approx. 6g



**CALISSON**  
approx. 12g



**BOUCHÉE  
CALISSON**  
approx. 35g

### CALISSOUS



Calissous are small calisson sweets.  
Each one weighs around 6g.



**2.8kg LOOSE - UNWRAPPED**

Ref. 40100033

**Approx. 465 calissous**

UPC: 1



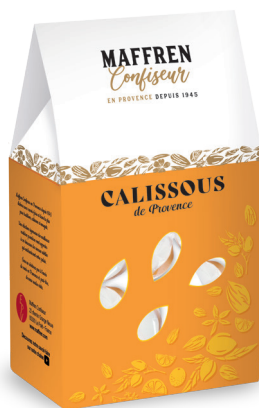
PROVENCE  
DESIGN

**110g BOX**

Ref. 40100100

**18 calissous**

UPC: 16



**NEW**

**110g BOX**

Ref. 40100302

**Approx. 18 calissous**

UPC: 6



**100g BAG**

Ref. 40100008

**Approx. 16 calissous**

UPC: 12

CALISSOUS  
& BOUCHÉES

CALISSENS

CONFISERIE  
MAFFREN

# NEW FOR 2024

## CALISSONS



A genuine and essential Provence speciality. An individual calisson weighs around 12g.



**3kg LOOSE - UNWRAPPED**  
Ref. 40100031 - Approx. 250 calissons  
UPC: 1



**TRADITIONAL BOX 220g**  
unwrapped calissons  
Ref. 40100102 - 18 calissons  
UPC: 6 (1.32kg)

## BOUCHÉES CALISSONS



Bouchées Calissons are a larger format. Each weighs around 35g.



**1.12kg DISPLAY**  
Ref. 40100025  
**32 bouchées calissons**  
UPC: 1





# TRADITIONAL NOUGATS

*Our traditional nougat is a real delight for lovers of sweet things! Made in accordance with an authentic recipe handed down through the generations, Our nougat is made from the finest quality ingredients and is prepared by hand; our experienced teams devote their passion and expertise to creating a product that embodies all the excellence of French culinary tradition.*

## NOUGAT PATRIMOINE

PAGES 102-103

**SHELF LIFE:**  
12 MONTHS

**NOUGAT**  
approx. 6g  
30 x 18 x 11 mm

**NOUGAT BAR**  
approx. 100g  
180 x 55 x 11 mm

### INDIVIDUAL NOUGATS



Our Heritage nougat recipe is both tasty and authentic. With 30% dried fruit, including almonds from the Mediterranean basin, and 16.5% honey.



#### 1kg LOOSE - UNWRAPPED

Ref. 40200254

**Approx. 166 nougats**

UPC: 1



#### 3kg LOOSE - INDIVIDUALLY WRAPPED

Ref. 40200251

**Approx. 500 nougats**

UPC: 1



**NEW**

#### 110g BOX

Ref. 40200235

**Approx. 18 nougats**

UPC: 6

## NOUGAT BAR



Our delicious recipe with 30% dried fruit in a 100g format - for a bigger taste experience!



### 2kg LOOSE - FLOW PACK

Ref. 40200246

**20 bars**

UPC: 1



### 1.6kg DISPLAY

Ref. 40200250

**16 bars**

UPC: 1

## NOUGAT GRANDE MAISON

### NOUGAT BAR



The high-end version of our traditional nougat bars, with 40% dried fruit and Provence PGI\* lavender honey.



### 1.2kg DISPLAY

Ref. 40200128

**12 bars**

UPC: 1



# TRADITIONAL NOUGATS

We revisit some of the best traditional nougat recipes. From strawberry to moka, these flavoured nougats are a delight for young and older palates alike!

## NOUGAT ASSORTMENT

PAGES 104-105

**SHELF LIFE:**  
12 MONTHS

**INDIVIDUAL NOUGAT**  
approx. 5g  
30 x 18 x 11 mm

**NOUGAT STICK**  
approx. 18.5g  
9 x 1.5 x 1.7cm

### ASSORTMENT OF 3 NOUGATS



3 assorted nougats to try:

Vanilla - Moka (Brazilian coffee extract) - Raspberry (raspberry powder and natural flavouring).



**NEW**

**3kg LOOSE - INDIVIDUALLY WRAPPED**

Ref. 40200227

**Approx. 500 nougats**

UPC: 1

## NOUGAT STICKS

### VANILLA

Vanilla nougat stick



**NEW**

**110g BOX**

Ref. 40200230

**6 sticks**

UPC: 10

### STRAWBERRY

Strawberry powder nougat stick



**NEW**

**110g BOX**

Ref. 40200234

**6 sticks**

UPC: 10



NEW FOR 2024





# GOURMET NOUGATS

Fall for our delicious gourmet nougat - an exquisite blend of soft nougat and irresistible toppings. Decorated with delicious slices of candied lemon or orange, or crunchy speculoos slivers, this nougat will awaken gourmets' tastebuds!

## NOUGAT BARS

PAGES 106-107

**SHELF LIFE:**  
12 MONTHS

**BAR**  
approx. 100g  
170 x 35 x 10 mm

### LEMON SLICES

110g nougat bars with generous slices of candied lemon.



#### 2.4kg LOOSE - FLOW PACK

Ref. 40200137

**24 bars**

UPC: 1

#### 1.4kg DISPLAY

Ref. 40200154

**14 bars**

UPC: 1

### CANDIED ORANGE SLICES

A soft stick of nougat with delicious almonds and candied orange decorations.



#### 1.4kg DISPLAY

Ref. 40200156

**14 bars**

UPC: 1

### SPECULOOS SLIVERS

Nougat bars with crunchy slivers of speculoos biscuit for a great gingery taste.



#### 1.4kg DISPLAY

Ref. 40200237

**14 bars**

UPC: 1

NEW



NEW FOR 2024





# SOFT CARAMEL NOUGATS

*Our nougat with a caramel strip is a delicious creation combining all the softness of our traditional nougat with the rich, sweet flavour of caramel. It's made using a traditional recipe featuring a clever blend of textures and flavours, delivering a unique taste experience!*

## BARS & BOUCHÉES

PAGES 108-109

**SHELF LIFE:**  
12 MONTHS

**BAR**  
approx. 100g  
180 x 55 x 11 mm

**BOUCHÉES**  
approx. 30g  
60 x 45 x 11 mm

### BARRE DE NOUGAT



Our delicious nougat with a strip of butter caramel and cream, delicately worked in with Fleur de Sel sea salt and natural vanilla flavouring.



#### 2kg LOOSE - FLOW PACK

Ref. 40200136

**20 bars**

UPC: 1



#### 1.6kg DISPLAY

Ref. 40200122

**16 bars**

UPC: 1

### BOUCHÉES NOUGAT



Our delicious caramel nougat  
in 30g format



#### 1.44kg DISPLAY

Ref. 40200123

**48 bouchées**

UPC: 1







# MARZIPANS

## MARKET FRESH FRUITS

Our marzipan sweets include 33% finest quality almonds, resulting in a soft and gentle texture that melts in your mouth. We bring all our know-how and passion to bear at every stage of the manufacturing process to make sure our clients enjoy an outstanding taste experience. Some of our sweets are hand-made and painted, each with its own unique and original aspect - a feature for which our firm is renowned.

### ASSORTMENTS

PAGES 110-111

**SHELF LIFE:**  
9 MONTHS

**BOX**  
14.3 x 9.5 x 2.5cm

**STRIP PACK**  
17.8 x 3.8 x 3cm

**GIFT BOX**  
9.2 x 9.2 x 2.8cm

#### 12 FRUITS

Box of 12 marzipan fruits: 3 pears, 3 greengages, 3 strawberries and 3 tangerines



#### 170g BOX

Ref. 40300134

12 marzipan sweets

UPC: 12

#### 6 FRUITS

Strip pack of 6 marzipan fruits (tangerine, lemon, raspberry, red apple, greengage, strawberry).



#### 80g STRIP PACK

Ref. 40300036

6 marzipan sweets

UPC: 12

#### 4 FRUITS

Gift box of 4 marzipan fruits (green apple, green plum, tangerine, cherry).



NEW

#### 65g GIFT BOX

Ref. 40300205

4 marzipan sweets

UPC: 8



**NEW FOR 2024**





# SUMMARY



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**PRODUCTS** p.8-69



COMPANY PROFILE p.72-73  
**PRODUCTS** p.74-77



COMPANY PROFILE p.80-81  
**PRODUCTS** p.82-95



COMPANY PROFILE p.98-99  
**PRODUCTS** p.100-111



COMPANY PROFILE p.114-115



COMPANY PROFILE p.118-119

# RÉAUTÉ CHOCOLAT



*Mouthfuls of happiness  
all year round!*





# RÉAUTÉ CHOCOLAT

Réauté Chocolat has been specialised in chocolates and cookies in France since 1954. The company manufactures individual chocolates in bags, figures, chocolate bars and chocolate snacks.

In 2015 Réauté became part of the Saveurs et Délices group.

## TWO DEDICATED PRODUCTION FACILITIES

Réauté has two production facilities for chocolates and cookies based near Château-Gontier-sur-Mayenne in north-western France.

The company is now an expert in the different chocolate-making processes required to meet the expectations of discerning consumers in its retail outlets – and those of our specialist distributors.



## TAILORED INDUSTRIAL PERFORMANCE

The Azé production facility is equipped with highly efficient industrial lines enabling many products to be automatically bagged at high speeds with customised labels.



Combined with the agility and responsiveness of its workforce, this industrial advantage enables Réauté to meet B2B client requirements across a wide range of major undertakings and customised projects.

Products manufactured at Réauté's production facilities are available under the Monbana brand and feature in the brand catalogue; they can also be marketed under clients' brands.

Réauté is backed by  
IFS certification.





# SUMMARY



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# EXPLORE THE WORLD OF MACAROONS!





The Saveurs & Délices group has selected Le Monde du Macaron to further extend its confectionery offering.

The group is also assisting Le Monde du Macaron with its development in France and abroad, providing it with expertise, technical support and financial backing.



Le Monde du Macaron, a French family-owned company renowned for its expertise and the quality of its macaroons, offers a very wide choice of macaroons.

It has a network of stores in France and abroad and also distributes its products to delicatessens, bakeries, cake shops, restaurants and caterers.

### ARTISANAL PRODUCTION

The macaroons are designed and manufactured in a 400m<sup>2</sup> laboratory in Montluçon in central France, where the company produces between 9,000 and 12,000 macaroons a day.

The manufacturing process is artisanal and authentic, guaranteeing freshness and quality. The macaroons are hand-assembled; the shells are carefully sorted, guaranteeing a high-quality product in terms of both appearance and taste.



### MACAROONS WITH UNIQUE FLAVOURS

Le Monde du Macaron offers a choice of over 120 sweet and savoury product references ranging from traditional flavours (coffee, salted butter caramel) to more creative tastes (yuzu, strawberry fizz, Roquefort, basil and goats cheese).



CLASSIC SWEET  
MACAROONS



ORIGINAL SWEET  
MACAROONS



SAVOURY  
MACAROONS



### PRESERVING THE ORIGINAL RECIPE ALONGSIDE INNOVATION

Le Monde du Macaron is committed to offering refined products of excellent quality, introducing consumers to the best of French gastronomy.

Very special attention is paid to following the original macaroon recipe and seeking the perfect balance between almonds and sugar. Each ingredient is stringently selected to guarantee flavour quality and originality.

The company offers a wide diversity of flavours that are often renewed through constant work on original, innovative recipes.



# SAVEURS DÉLICES

**Dive into a world  
of gourmet sweets!**

[export@saveursetdelices.com](mailto:export@saveursetdelices.com)

