

# savory gourmet

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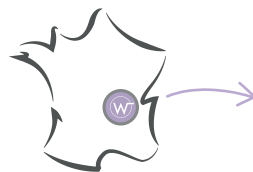


# Weiss

LE CHOCOLAT DEPUIS 1882  
FRANCE



## Haut Chocolat® 139 years of know-how and expertise



Bean to bar chocolate  
100% roasting and  
conching done  
in Saint-Etienne, France



Entreprise  
du Patrimoine  
Vivant  
(Living Heritage  
Company)  
The excellence  
of French expertise



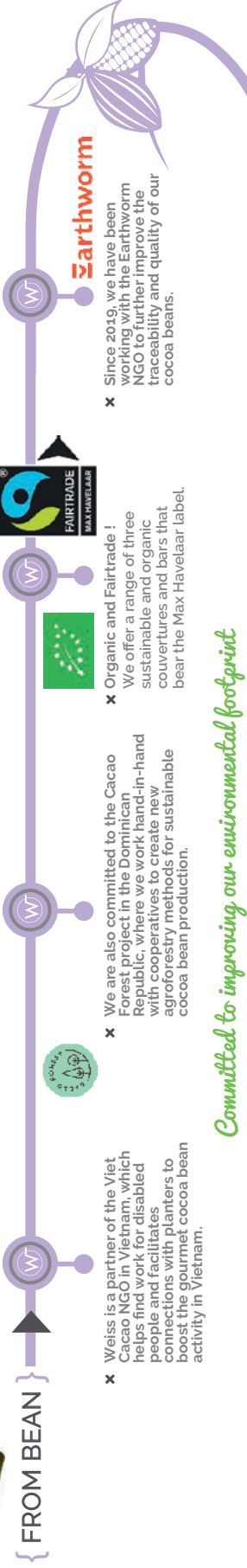
# Our CSR commitments


Weiss is committed to a strategy of continuous improvement, allowing you to offer a more responsible gastronomy. The world is changing, and Weiss is, too!



{ FROM BEAN }

## Committed to our supply chain



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✕ Weiss is a partner of the Viet Cacao NGO in Vietnam, which helps find work for disabled people and facilitates connections with planters to boost the gourmet cocoa bean activity in Vietnam.



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✕ We are also committed to the Cacao Forest project in the Dominican Republic, where we work hand-in-hand with cooperatives to create new agroforestry methods for sustainable cocoa bean production.



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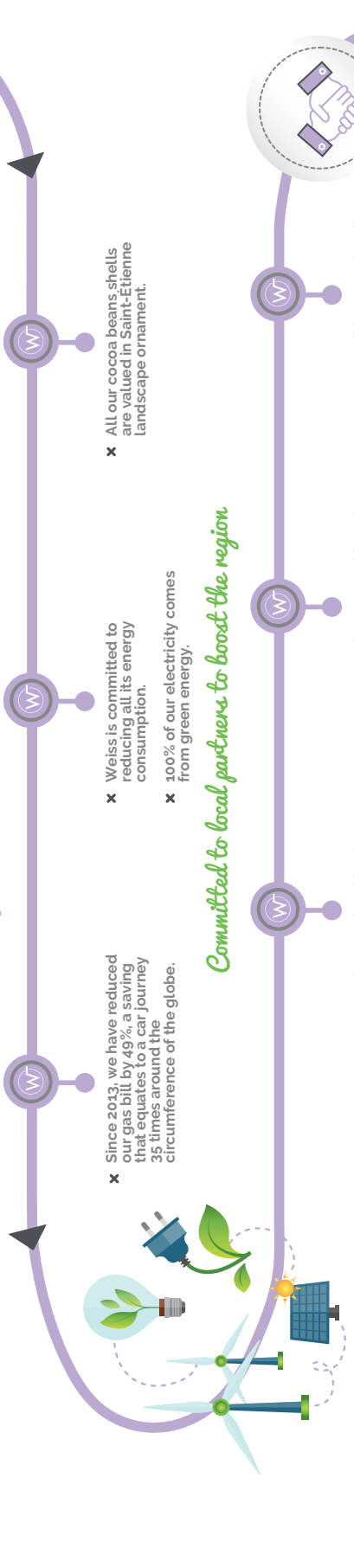
✕ Organic and Fairtrade ! We offer a range of three sustainable and organic couvertures and bars that bear the Max Havelaar label.


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✕ Since 2019, we have been working with the Earthworm NGO to further improve the traceability and quality of our cocoa beans.



## Committed to improving our environmental footprint



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✕ Since 2013, we have reduced our gas bill by 49%, a saving that equates to a car journey 35 times around the circumference of the globe.

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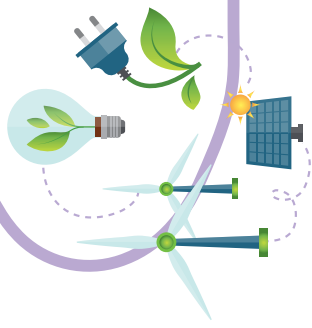
✕ Weiss is committed to reducing all its energy consumption.

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✕ 100% of our electricity comes from green energy.

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✕ All our cocoa beans shells are valued in Saint-Etienne landscape ornament.




## Committed to local partners to boost the region

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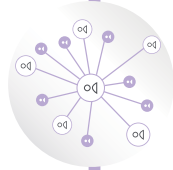
✕ Weiss uses local businesses wherever possible.

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✕ Our printers, graphic artists, and maintenance engineers are all local.

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✕ Our ribbons are locally produced, as are most of the boxes they are used to embellish.



## Committed to our customers through innovations co-developed with them

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✕ Our customers are involved in the whole product creation, from the brainstorming of the idea to its launch on the market.

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✕ All our chocolates, pralinés, and individual chocolate bonbons are developed with and for our customers.

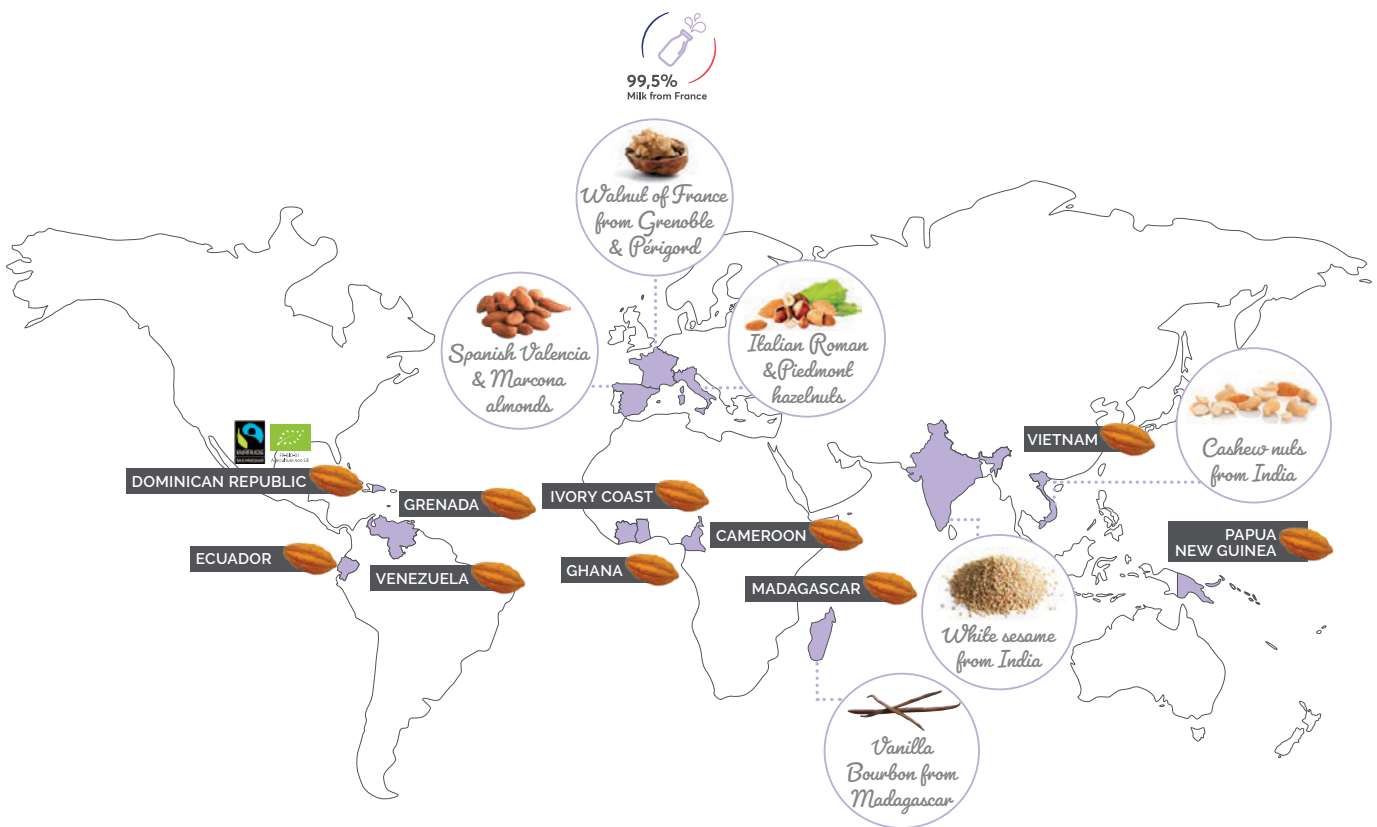
{ TO BAR }



# Weiss'chocolates quality



Weiss aims to keep its ingredients as natural as possible, and never adds any vegetable fat other than cocoa butter. The quality of our products depends on this as well as where these ingredients are sourced. Weiss has selected the best terroirs around the world to source its fruits, nuts, spices, and cocoa beans, for their unrivaled flavors and textures.



Sans gluten  
Gluten Free



Sans huile de palme  
Palm oil free



Sans OGM  
GMO free



100%  
Colorant d'origine naturelle  
Natural dye



100%  
Pur beurre de cacao  
Pure cocoa butter





100%  
Lécithine de tournesol  
Sunflower lecithin



Chocolates	Product code	Composition					Application				
		% cocoa fat	% sugar	% dairy fat	Fluidity	Pastry	Molding	Coating	5 kg bucket	10 kg bucket	
<b>Oricao 58 %</b>	<b>11713</b>	36	41		■■■	•	•		•		
<b>Altara 63 %</b>	<b>13988</b>	40	36		■■■■■	•	•	•	•	•	
<b>Galaxie 67 %</b>	<b>11714</b>	43	32		■■■■■	•	•	•	•		
<b>Acarigua 70 %</b>	<b>11715</b>	41	29		■■■	•	•	•	•		
<b>Ebène 72 %</b>	<b>11717</b>	44	28		■■■	•	•	•	•		
<b>Caramelatte 35 %</b>	<b>12273</b>	30	36	4	■	•	•	•	•		
<b>Lait Suprême 38 %</b>	<b>11711</b>	32	41	5	■■■■■	•	•	•	•		
<b>Lait Caramel 38 %</b>	<b>12374</b>	32	41	5	■■■■■	•	•	•	•		
<b>Névéa 29 %</b>	<b>11710</b>	29	42	7	■■■■■	•	•	•	•		
<b>Oryola 30 %</b>	<b>13417</b>	30	28	7	■■■■■	•	•	•	•		
<b>Anéo 34 %</b>	<b>12272</b>	34	37	7	■■■■■	•	•	•	•		

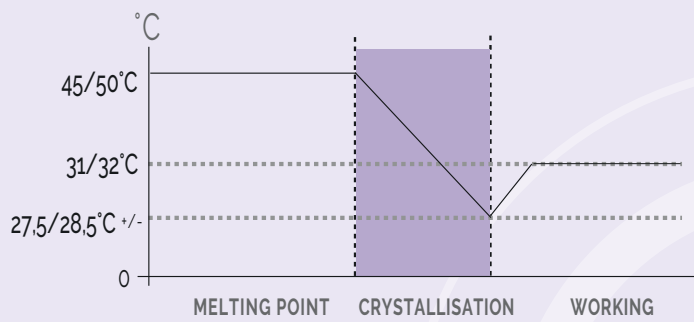
BLENDÉD ORIGINS

<b>Ceiba 64 % Dominican Republic</b>	 <b>14098</b>	39	35		■■■■	•	•	•	•	
<b>Santarem 65 % Papua New-Guinea</b>	<b>11716</b>	41	34		■■■	•	•	•	•	
<b>Ceiba Lait 42 % Dominican Republic</b>	 <b>14097</b>	34	37	5	■■■■	•	•	•	•	

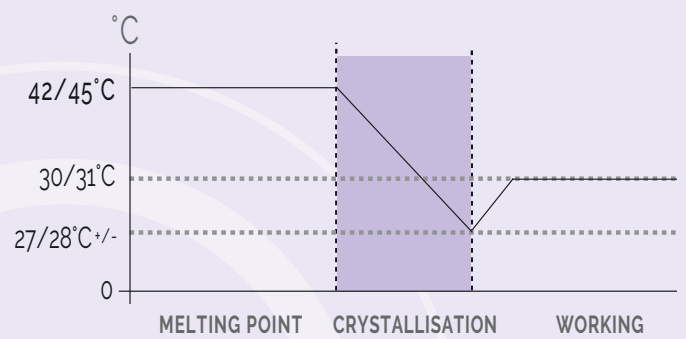
SINGLE ORIGINS

# Temperature urves

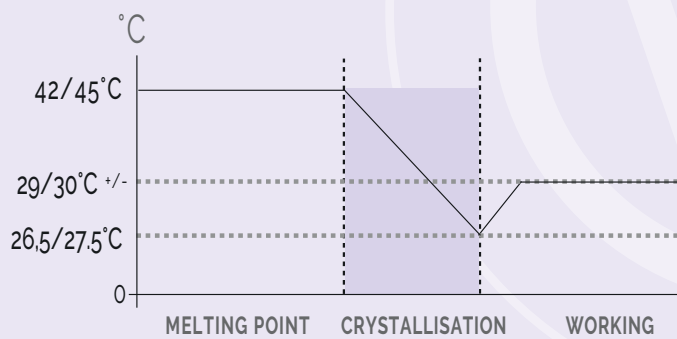
*DARK CHOCOLATE*



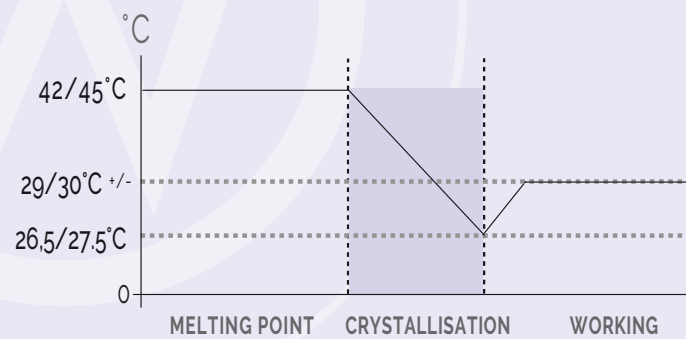
*MILK CHOCOLATE*



*WHITE CHOCOLATE*



*WHITE CHOCOLATE WITH HAZELNUTS (ORYOLA)*



# Haut Chocolat®

Our story begins in **1882** in the confectionery capital of Saint-Etienne, in **France**. It was all down to Eugène Weiss who discovered the **art of blending** and created **Le Haut Chocolat®**.




To preserve this **unique artisanal tradition** and **expertise**, Weiss today maintains complete control over the entire production chain, from **selecting the finest cocoa beans** to creating unique **chocolates with inimitable tastes**. At Weiss, we source the best to create the best.

## ..... Dark chocolates .....


**Ébène 72%** **100% LECITHIN FREE**   




- ♥ **Powerful and rounded**
- + The rounded, sweet taste of Ecuadorean beans makes for a harmonious combination with strong-tasting African beans. This couverture is guaranteed lecithin-free and won a Ruban Bleu at the Intersuc trade show.

 Ecuador, Venezuela, Grenada, Ghana and/or Ivory Coast | *5 kg bucket*  
Ref. 11717


**Acarigua 70%**   

- ♥ **Velvety and fruity**
- + A very sweet chocolate couverture, with **fruity red berry notes**. **A Weiss standard created with Michel Chaudun, Parisian chocolatier.**

 Ecuador, Venezuela, Ghana and/or Ivory Coast | *5 kg bucket*  
Ref. 11715

**Oricao 58%**   

- ♥ **Weiss quality for everyday use**
- + An essential dark chocolate with an intense flavour that is **adapted to all applications**. At first, Oricao is sweet, offering different aroma combinations. Then it releases a burst of typical chocolate notes with an intensely chocolaty finish





 Ghana and/or Ivory Coast | *5 kg bucket*  
Ref. 11713

**Galaxie 67%** **CHOCOLATE FOR EVERYDAY USE**    


- ♥ **Balanced with toasted notes**
- + An exceptional couverture **made from the best beans from four terroirs**. The attack offers **slightly acidic, oaky notes**, giving way to a pronounced bittersweet taste balanced out by **toasted nutty aromas** and a characteristic long finish. Its **perfect texture**, both fluid and fullbodied, makes it ideal for a wide range of applications.

 Ecuador, Venezuela, Ghana and/or Ivory Coast | *5 kg bucket*  
Ref. 11714


New

**Altara 63%**    

- ♥ **Pure and intense**
- + Africa cocoa beans give this chocolate its **unique taste**, balanced flavor and **velvety tannins**.

 Ghana and/or Ivory Coast | *10 kg bucket*  
Ref. 13988

## ..... Pure Origin Dark chocolate .....

**Santarem 65%** **OUR MOST UNTAMED CHOCOLATE**   

- ♥ **Smoky and untamed**
- + This **surprising and unique** chocolate features strong **smoky notes**, with dark tobacco flavors blending with **botanic hints, reminiscent of certain powerful green teas**. This couverture is recommended for red fruit ganaches but also for savory chocolate recipes such as sauces to serve with game.

 Single Origin Papua New Guinea | *5 kg bucket*  
Ref. 11716

New

**Ceiba 64%**      

- ♥ **Powerful and oaky**
- + This **not-too-sweet** couverture opens with a **surprisingly powerful attack** thanks to a combination of intense bitterness and **good acidity**. It then takes on more rounded flavor with **oaky notes and marked aromas of yellow fruit**, leading to a satisfyingly **long bittersweet finish**.

 Single Origin Dominican Republic | *5 kg bucket*  
Ref. 14098





## Milk chocolates

### Caramelatte 35%



- ♥ Delicate notes of caramel with no added colorings or flavorings
- + A harmonious balance between smooth dairy notes and sophisticated caramel flavors, with no added coloring or flavorings.

🍪 Ghana and/or Ivory Coast

5 kg bucket  
Ref. 12273

### Lait Suprême 38%



- ♥ A balanced dairy flavor
- + A classic couverture with a pronounced cacao taste enhanced by touches of vanilla. A Weiss standard.

🍪 Venezuela, Ecuador, Madagascar, Ghana and/or Ivory Coast

5 kg bucket  
Ref. 11711

### Lait Caramel 38%



- ♥ An explosive caramel taste
- + A nostalgic chocolate full of childhood memories thanks to its powerful dark caramel flavor and deliciously melting texture.

🍪 Venezuela, Ecuador, Madagascar, Ghana and/or Ivory Coast

5 kg bucket  
Ref. 12374

## Pure Origin Milk chocolate

New

### Ceiba 42%



- ♥ Powerful and oaky
- + This organic, fair-trade chocolate has a powerful chocolatey attack, counterbalanced by the velvety taste of fresh milk. It is a characterful chocolate offering toasted notes with a suggestion of coffee. It is wonderfully long in the mouth with a fresh and not-too-sweet finish. It is ideal for all kinds of applications including pastry, molding, and coating.

🍪 Single Origin Dominican Republic

5 kg bucket  
Ref. 14097



## White chocolate



### Anéo 34%



- ♥ Amazing purity
- + With its name inspired by the Inuit word for snow, Anéo is a white chocolate with a beautiful pure white color. Anéo is not too sweet, and caresses the palate with fresh and velvety dairy flavours, perfectly balanced with warm, floral notes of Madagascan vanilla. It offers perfect fluidity and an extremely fondant texture, and will bring out your creativity in all kinds of different creations.

5 kg bucket  
Ref. 12272

### Névée 29%



- ♥ Sweet with notes of vanilla
- + This delicately sweet chocolate offers dairy notes with touches of vanilla, offering a subtle flavour of caramelized milk. It is very fluid and easy to work, with a high cocoa butter content.

5 kg bucket  
Ref. 11710

### Oryola 30%



- ♥ White chocolate with hazelnuts
- + Oryola is the newly born from Weiss's know-how as a praline and chocolate maker: a melting in mouth white chocolate made from genuine Italian hazelnuts which couples childhood's notes of cooked milk with the intense flavour of freshly shelled hazelnuts. Its touch of astringency is rounded out by brown sugar from the Guadeloupe for a rounded and roasted finish.

5 kg bucket  
Ref. 13417

## Pralines



### Cashew Praline with Guérande «fleur de sel» salt



#### An original creation

- + The taste of roasted, caramelized cashew nuts enhanced with a delicate touch of « fleur de sel » from Guérande will bring a touch of exoticism to your creations, and widen Weiss' extensive range of pralines. Its old-fashioned texture with a fine, delicate grain make it easy to work with. It will inspire all kinds of taste combinations in a wide variety of preparations including mousses, creams, fillings, ice-creams, and even savory dishes. Its blend of carefully selected ingredients, including Valencia almonds from Spain, cashews from India and «fleur de sel» from Guérande, will open the door to new sensations.

5 kg bucket  
Ref. 12465

### Praline Powder



- + An addition to our collection of pralines made with 50% Valencia almonds and Roman hazelnuts, Weiss Praline Powder offers some unique technical advantages to professional chefs through greater user-friendliness with no compromise on quality. Our Praline powder has that same roasted nut flavor that is the hallmark of a praline from Weiss, but the powder format makes life easier for gourmet food professionals and opens up new creative horizons overlooked by traditional praline pastes. Perfect for both classic dishes and original creations.

2 kg bucket  
Ref. 11709

### Praline Hazelnuts 50-50



#### Smooth

Roman Hazelnuts.

5 kg bucket  
Ref. 12371

### Sesame Praline



- + With a blond color and smooth texture, Weiss's praline-style sesame offers intense aromas of toasted sesame seed, with notes of roasted nuts on the palate, and a long finish with hints of coffee and vanilla.

2.5 kg bucket  
Ref. 11724



## Service Products



### Dark chocolate Sublimés



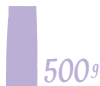
- + A rounded, intense chocolate taste with exceptional length.

Ghana



12 kg bucket  
Ref. 11720

### Cocoa nibs



- + Carefully roasted and crushed cocoa nibs. Ready to use for molding and pastry applications.

Ghana and/or Ivory Coast

500 g bag  
Ref. 12468

New

### 100 % Cocoa powder



- + Cocoa powder from African cocoa beans (20-22% fat) for beverages, truffles or pastry applications.

Africa

4 kg bucket  
Ref. 14099

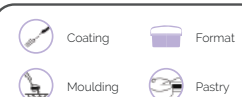
### Chocolate sticks for baking 58%



- + Weiss creates the first chocolate stick for baking applications with 58% cocoa solids and a delicious chocolate flavor.

The perfect flat shape so that your customers are guaranteed a good mouthful of chocolate with every bite, and rounded edges so as not to cut into the dough.  
500 sticks per box to make 250 individual pains au chocolat.

Box of 500 units.  
Approx. 1.6 kg  
Per 8 boxes  
Sticks of 8cm and 3.2g  
Ref. 12549





# Weiss rush

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Weiss created a selection of its 10 most popular bonbons. Packed in a very convenient box of 100 pieces, 10 of each, to offer the variety and choice to the most demanding palate !



## Carré Café

Dark chocolate ganache with the powerful taste of Arabica and Robusta coffee coated with dark chocolate



## Carré Bassan

Ganache made with single origin Ivory Coast dark chocolate, coated with dark chocolate



## Frisson Citron

An elegant dark chocolate ganache combined with the acidity of lemon puree and zest, coated with dark chocolate



## Caraque Noir

Spanish Valencia almonds - Italian Roman hazelnuts praline with roasted almond nibs, coated with dark chocolate



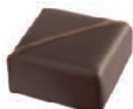
## Marcona

A smooth and creamy praline made from Spanish Marcona almonds with a dark chocolate coating



## Capricieuse Framboise

A combination of rich Valencia almonds from Spain and Roman hazelnuts from Italia praline and tangy raspberry coated with dark chocolate



## Carré Madalait

Ganache made with single origin Madagascar milk chocolate, coated with dark chocolate



## Palet Or Blanc

Dark chocolate ganache coated with white chocolate

*In 1 box, 10 chocolates of each recipe*  
Ref. 14059



## Fedorah Noir

Chocolate caramel and Weiss nougatine chips coated with dark chocolate




## Caprice Praliné Lait

Italian Roman hazelnuts praline coated with milk chocolate



- 1 100% PLANT-BASED
- 2 EXTRA INDULGENT
- 3 ORGANIC
- 4 JUST THE RIGHT AMOUNT OF SUGAR
- 5 MADE IN FRANCE
- 6 FROM 100% TRACEABLE COCOA BEANS
- 7 FONDETTES: A HANDY SHAPE FOR ALL APPLICATIONS

 **5%**  
of the world's population is vegetarian\*

Around  **68%** of the population is estimated to be lactose intolerant\*\*

Vegan chocolate: an increase in global sales of  **+16%** each year\*

The global market for vegan and plant-based pastries should grow to  **\$5.97** billion by 2027\*

Not just a fickle fad, but a a long term game changer!

\*Source: Market Analysis Report- Grand View Research 2020. \*\*The Lancet 2018





## VAO 35% & 42% Plant-based, Indulgent & Organic



• **Vao 35%**, a couverture crafted from organic rice and organic coconut cream ; its amazing full creamy mouthfeel is reminiscent of white chocolate.



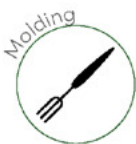
• **Vao 42%**, a couverture with emergent **powerful fruity cocoa notes** that finishes with a hint of vanilla.



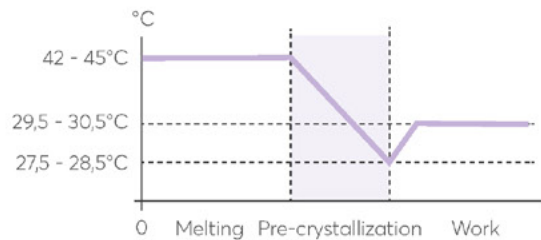
Weiss has selected the **Hispaniola cocoa**, it is collected, fermented and dried by the CONACADO cooperative. This cooperative works with producers from The Dominican Republic. The beans are certified organic Fairtrade/Max-Havelaar.



### Applications



### Tempering curves



### Technical data



#### VAO 35%

- Total Fat: 39%
- Cocoa Fat: 35%
- Cocoa dry matter: 0%
- Sugars: 38%

5 kg container  
Ref. 14749

#### VAO 42%

- Total Fat: 39%
- Cocoa Fat: 35%
- Cocoa dry matter: 7,5%
- Sugars: 31%

5 kg container  
Ref. 14748



Tél : +33 (0)4 77 49 41 49 / serviceclient@weiss.fr  
1 rue Eugene Weiss BP 242 42006 Saint Etienne Cedex - France



For Weiss orders, contact : [sales@savorygourmet.com](mailto:sales@savorygourmet.com)

**savory**  
**gourmet**

**Weiss**  
FRANCE 1882

Contact your Weiss sales manager for any questions : [kira.posner@weiss.fr](mailto:kira.posner@weiss.fr)

