



Belcolade

THE REAL BELGIAN CHOCOLATE



Puratos

Reliable partners in innovation

Chocolate is an art...

Puratos is passionately dedicated to delivering the best tasting and the most innovative chocolate products in the market today.

Our premium range from Belcolade, The Real Belgian Chocolate, offers our customers authentic European couverture chocolate. Belcolade is a company which is recognized as one of the worldwide leaders in value added chocolate for the professional market.



Why Belcolade chocolate?

All Belcolade chocolates are made from carefully selected cocoa beans, using solely pure cocoa butter and pure, natural vanilla. They are exclusively manufactured in our plant in Belgium, according to the genuine traditional Belgian production process of mixing, grinding, conching and tempering. It is a process that our specialists have constantly perfected over time. During grinding, a five-roll refiner produces chocolate with a texture of only 20 microns. Such a fine granulometry explains the incredibly fine and melting texture. And the long conching duration provides Belcolade chocolates with enough time to develop their multidimensional flavour facets and hence their exquisite taste. Being produced in a single and unique plant guarantees true quality consistency, batch after batch.

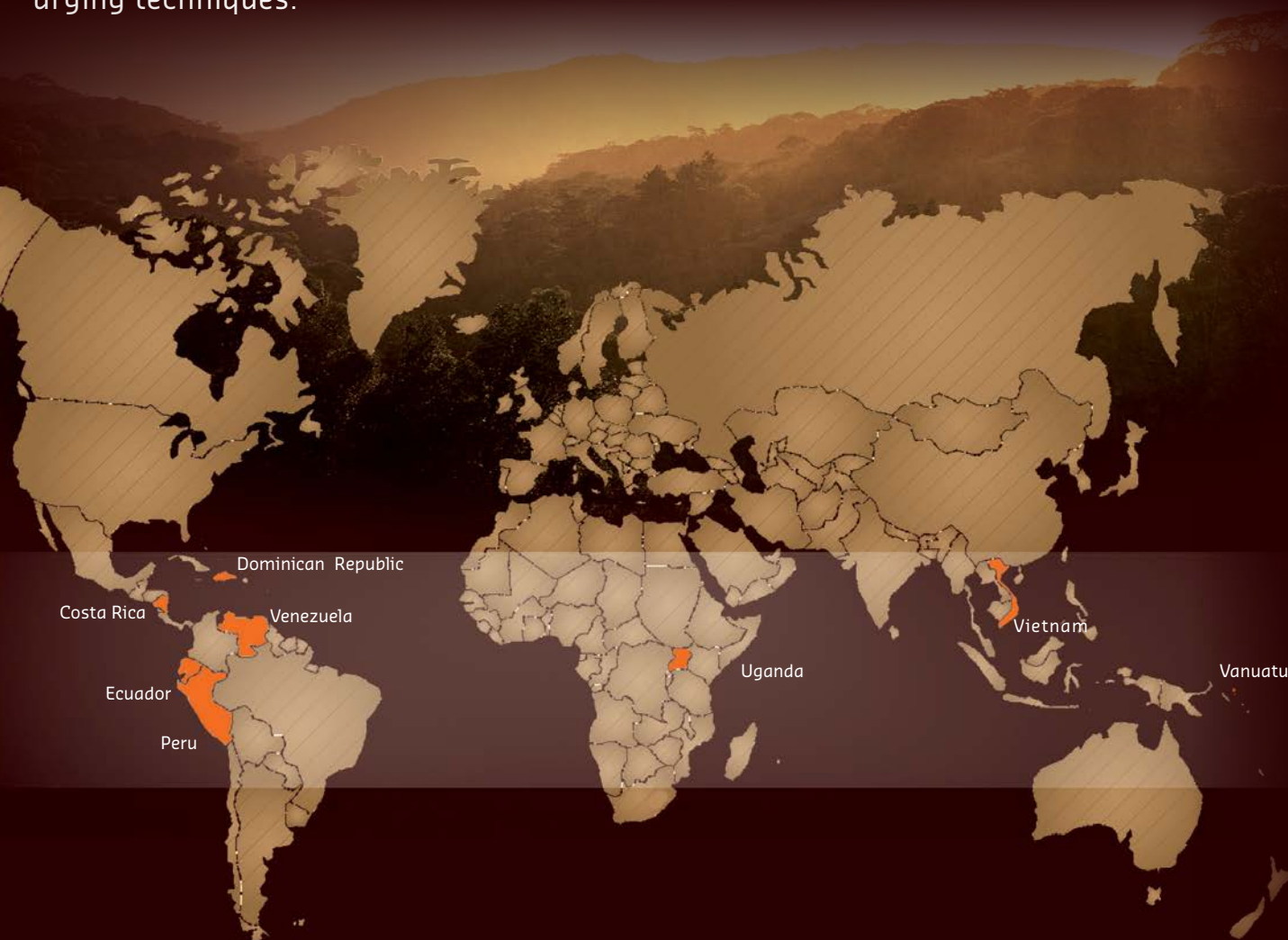
Our Belcolade offering

Belcolade offers you a wide and innovative range of the finest quality chocolates. The **'Selection' assortment** ranges from bitter dark chocolate to a sweet white chocolate, passing through a scale of tastes and viscosities. A range of specialties including bake-stable grains, chunks... completes this assortment. The **'Origins'** collection provides the ultimate in real Belgian chocolate, denoting extraordinary taste experiences. By selecting cocoa beans that are very different from each other, Belcolade Origins offers a distinct choice of dark, milk, and white chocolate reflecting the differences of these regions and allowing differentiation in chocolate applications. The result is that all sensations are pure and unmixed, and link back to where the cocoa beans come from.



Sources of Cocoa

The natural richness and flavor of cocoa is determined by botanical, geological and climatic conditions combined with local practices such as fermentation and drying techniques.



Belcolade has been to every corner of the world where cocoa is grown, as each climate and geographical location impacts the taste of the final chocolate in a major way.

By selecting cocoa beans that are very different from each other, Belcolade offers a distinct choice of dark, milk, and white chocolate, each with a specific bouquet of flavors.



*Puratos is committed to act as responsible entrepreneur, promote a sustainable cocoa economy, reduce our impact on the environment and support future generations to improve their livelihoods and development opportunities. Therefore Puratos created the **Cacao-Trace project**, a mutually beneficial sustainable cocoa program and certification that deliver a taste profile that will please chocolate lovers and is built on a win-win sustainable formula. Technical support and coaching delivered on the farms and in Cacao-Trace post-harvest centers, helps cocoa farmers increase the quality and yield of their farms. In return, farmers receive a premium price linked to the quality of their cocoa.*

Selection range

PRODUCT NUMBER	SNOW CAP NUMBER	BELCOLADE CODE	DESCRIPTION	CHOCOLATE %	PACKAGE SIZE
4001682	BC501	C501/J	Dark Chocolate Drops Our standard dark chocolate reference offering a perfect balance between bitterness & sweetness.	55%	15kg
4102192	BC4102192	X605/J	White Chocolate Drops Our perfectly well-balanced standard reference, which is the most preferred in the white chocolate market.	28%	15kg
4102248	BC4102248	03X5/J	Milk Chocolate Drops The favorite milk chocolate with a pleasant cocoa taste and a sensation of honey.	34%	2x5kg
4102053	BC4102053	C501/U:K10	Dark Chocolate Grains Our standard dark chocolate reference offering a perfect balance between bitterness & sweetness in grains shape (10,000 pieces/kg).	50%	2x5kg
4101604	BC4101604	X605/R:K10	White Chocolate Grains Our perfectly well-balanced standard reference, which is the most preferred in the white (10,000 pieces/kg).	28%	15kg
4102261	BC4102261	03X5/R:K10	Milk Chocolate Grains The favorite milk chocolate with a pleasant cocoa taste and a sensation of honey sweetness in grains shape (10,000 pieces/kg).	29%	2x5kg
4001623	BC4001623	F2ZLBIONOP	Organic Dark Chocolate	72%	15kg

The table above is our standard Selection range. More flavours and formats are available upon request. Also available, a wide range of chocolate specialties, such as chunks, shavings, bake-stable grains and other ingredients (chocolate powder & cocoa powder), including tailor-made chocolate solutions.



"My focus is on the quality of the raw materials I use in my products. Belcolade fully meets my expectations in terms of taste and diversity, especially with their 'Origins' range."

-Stéphane, Chocolatier

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