



# Weiss

LE CHOCOLAT DEPUIS 1882  
FRANCE

PROFESSIONAL INGREDIENTS  
2016 - 2017



# La Maison Weiss

The **PASSION** of our clients to strive for **EXCELLENCE** and **INNOVATION**

Our story begins in 1882 in the confectionery capital of Saint-Étienne. It was all down to creator and pioneer Eugène Weiss who discovered the art of praliné, and with his talent for blending, 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 ingredients such as cocoa beans, hazelnuts, and almonds, to creating luxury boxes of chocolate bonbons. We never stop innovating *with and for our treasured clientele*. At Weiss, we source the best to create the best.



**1882**

Eugène Weiss, the **son of winegrowers** from Alsace (France), has the **art of fine blending** in his DNA. He invents the notion of **Le Haut Chocolat®** and opens **his first boutique** in the confectionery capital of Saint-Etienne (France).



**1926**

Weiss **PATENTS** the **NAPOLITAIN**, and chocolate takes on a **revolutionary new format**.

**1985**

**CREATION of EBENE 72%** a characterful bittersweet chocolate with the **highest percentage cocoa solids** on the market at the time.

**1990**

Weiss receives international recognition for its praliné, made using a **unique production process and only the very best ingredients**.

**WEISS BECOMES A WORLDWIDE INIMITABLE SIGNATURE.**

**1995**



**CREATION of ACARIGUA 70%** in partnership with Parisian artisan confectioner **Michel CHAUDUN**.



**2012**

**LI CHU 64%**

**FROM VIETNAM**

A unique and distinctive flavor with fresh, acidulated notes, created in **collaboration with the Vietcacao association**.

(not-for-profit organisation for disabled workers)



**2014**

Weiss is awarded the **Entreprise du Patrimoine Vivant**, or **Living Heritage Company label**

**IN RECOGNITION OF ITS HIGH-QUALITY ARTISANAL EXPERTISE**



Entreprise du Patrimoine Vivant

**2014**

**GAME-CHANGING INNOVATION with Praliné Powder**



opening up new creative opportunities



**2015**

**THE FIRST FRENCH ONLINE CHOCOLATE BOUTIQUE FOR PROFESSIONALS**

[www.weiss.fr](http://www.weiss.fr)



**2016**



**CO-DEVELOPPEMENT**

**CO-DEVELOPMENT** of Les Sublimes, the deliciously chocolatey and generous **chocolate chips**, in partnership with Raoul Maeder, Parisian artisan baker. Les Sublimes win the **Innovation Trophy** at Europain 2016.



**2016**

October 2016 will mark the opening of **Les Ateliers Weiss**, a unique destination where **culture meets gastronomy** in Saint-Étienne.



# Weiss Team !

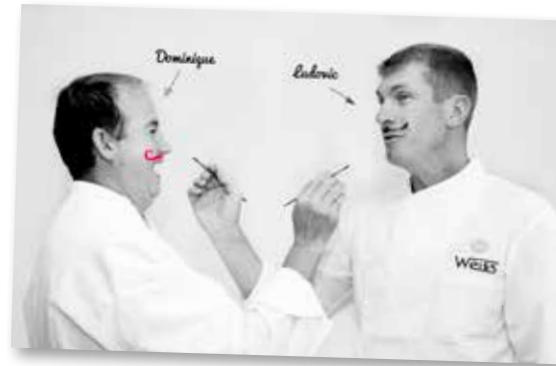
Weiss is a small compagny of 115 people.  
We are all inspire by the same desire :  
our customer satisfaction.



*Machinist team*



*Customer service*



*Confectioners artist*



*Chocolate Team*

*Highly motivated team, from beans to our customers !*



*logistic team*

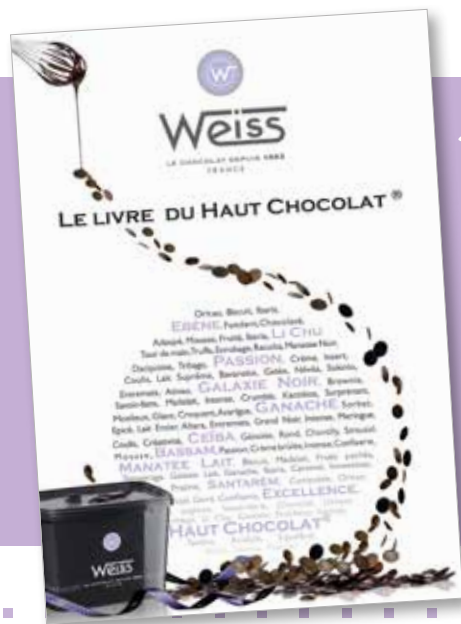


*Sales Team*

# Experts to help you, every step of the way

*130* years after it was created, Weiss has maintained its intense passion for chocolate, and the enthusiasm of its employees for this complex and authentic ingredient. Every day, our teams continue the exacting work pioneered by Eugène Weiss, widening out our offer through innovations developed with and for our clientele of artisans each dedicated to their own creations.

Régis Bouet, Baptiste Toninato, and Lucie Berruet are there to accompany you as you explore our chocolate and praliné ranges. They want to hear from you and work together with you on Weiss's innovations of tomorrow. **Become their source of inspiration!**



*The Haut Chocolate® Book is an invaluable tool with tips for using our chocolates couvertures*



RÉGIS HAD HIS OWN BOUTIQUE IN THE PARIS REGION AND ENJOYED A CAREER IN THE USA BEFORE BECOMING OUR MASTER CONFECTIONER. AT WEISS, HE IS A KEY POINT OF CONTACT FOR OUR CLIENTS IN FRANCE AND ABROAD, HELPING THEM GET TO GRIPS WITH OUR PRODUCTS, OFFERING TECHNICAL EXPERTISE, GOURMET KNOWLEDGE, AND A GOOD DOSE OF HUMOR!

LUCIE IS AN ENGINEER AND IS PASSIONATE ABOUT CHOCOLATE. SHE HAS A MASTERY OF THE ART OF LE HAUT CHOCOLAT® THAT SHE EXPRESSES THROUGH A MULTITUDE OF SHAPES, TEXTURES, FLAVORS, AND COLORS. LUCIE'S WORK IS MAINLY FOCUSED ON THE CREATION OF OUR CHOCOLATE BONBONS, MELTING OUR HEARTS THROUGH EACH ONE OF HER CREATIONS. HER ENERGY, POSITIVITY AND ATTENTION TO DETAIL MAKE HER A TRUMP CARD FOR WEISS.



BAPTISTE IS OUR SECOND MASTER CHOCOLATIER, AND HIS CREATIVITY KNOWS NO BOUNDS. HE IS THE ULTIMATE EXPERT IN WEISS CONFECTIONERY AND KNOWS OUR PRODUCTS LIKE NOBODY ELSE. HIS YOUTHFUL ENTHUSIASM ALLOWS HIM TO CREATE INDULGENT, INNOVATIVE RECIPES THAT HELP YOU GO FURTHER IN YOUR OWN CREATIVITY.

# Selecting the very best ingredients

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.



Weiss, member of Cocoa Awards Jury





## Cocoa Beans



### *Vietnam beans*

for their surprisingly spicy aromas that bring a unique sensation of freshness

•

### *Equatorial Beans*

for bitterness and floral notes

•

### *Venezuelan Beans*

for rounded, honeyed, and nutty flavors

•

### *Madagascan Beans*

for subtle acidity and hints of red berries

•

### *Cocoa from Trinidad & Tobago Beans*

for spicy notes and a powerful cocoa taste

•

### *Papua New Guinea Beans*

for intensity and raw, smoky notes

•

### *African Beans*

for tannin and intense aromas

•

### *Republic Dominican beans*

for their astoundingly powerful bittersweet flavor and lovely acidity



## Spices and seeds



### *Madagascan Black Bourbon Vanilla*

for its powerful aroma and rounded flavor

•

### *Indian White Sesame*

for its time-honored smoky intensity



## Fruit and nuts



*Whole Marcona and Valencia Almonds from Spain,*  
with their rounded shape and unique fragrance

•

*Whole Piedmont\* or Roman hazelnuts from Italy,*  
large nuts with an intense flavor for optimum cooking•

•

### *Italian Chestnuts*

for their richness and color so distinctive of the Turin region

•

### *Italian, Piedmont IGP hazelnuts*

for their exceptional and unique flavour. They are considered the "best hazelnuts in the world".

•

### *Italian, Roman hazelnuts,*

for their intense hazelnut flavour.

•

### *Spanish, Marcona almonds,*

for their short size, and round, subtle and sweet flavour.



### *Spanish, Valencia almonds*

for their long shape and dark colour.

\*Our Piedmont hazelnuts have a Protected Designation of Origin (PDO) label from the European Community guaranteeing the geographical origin of a foodstuff, the qualities and characteristics of which depend on this origin.

# Suitable packaging for your specific needs



## Chocolates couvertures



## Pralinés & Gianduja



QUALITATIVE PACKAGING

*Airtight  
and lightproof*

*Ergonomic shape,  
security seal,  
perfect for storage*



# Contents

*Eugène Weiss was the first to blend cocoa beans with different origins, and now the entire range is characterized by a rounded, pleasing, and slightly toasted signature. Weiss practices the art of blending with all ingredients, including cocoa beans, almonds, hazelnuts, fruits, and spices. We assemble these elements as a winemaker blends varietals or a whisky distiller their malts.*

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# Chocolates couvertures

## APPLICATIONS

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## TEMPERATURE CURVES

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## BLENDED ORIGINS

- Dark
- Milk
- White

## SINGLE ORIGINS

- Dark
- Milk





# POTENTIAL APPLICATIONS

		Technical information				Potential applications			Packaging				
Chocolates		% cocoa fat	% sugar	% dairy fat	Fluidity	Pastry	Molding	Coating	5 x 1Kg block	1.8Kg bucket	5Kg bucket	10Kg bucket	
BLENDED ORIGINS	<b>DARK</b>	<b>Adzopé 55 %</b>	37	44	■■■	•	•				•		
	<b>Récolta 55 %</b>	37	44	■■■■	•	•	•	•					
	<b>Grand Noir 57 %</b>	38	42	■■■■	•	•		•			•		
	<b>Oricao 58 %</b>	38	38	■■■■■	•	•				•	•		
	<b>Sokoto 62 %</b>	39	36	■■■■	•	•		•	•		•	•	
	<b>Altara 63 %</b>	39	36	■■■■	•	•					•	•	
	<b>Ganache 64 %</b>	39	34	■■■	•	•					•		
	<b>Tribago 64 %</b>	40	35	■■■	•	•					•	•	
	<b>Santarem 65 %</b>	40	34	■■■	•	•					•		
	<b>Ibaria 67 %</b>	41	32	■■■■	•	•		•			•	•	
	<b>Ativao 67 %</b>	44	32	■■■■■	•	•		•			•	•	
	<b>Galaxie 67 %</b>	44	32	■■■■■	•	•		•		•	•	•	
	<b>Acarigua 70 %</b>	42	29	■■■	•	•		•	•	•	•	•	
<b>Ebène 72 %</b>	44	27	■■■■	•	•			•		•	•		
<b>Kacinkoa 85 %</b>	49	14	■	•						•			
<b>MILK</b>	<b>Caramelatte 35 %</b>	29	41	4	■■■■■	•	•				•		
	<b>Lait Entier 37 %</b>	34	41	5	■■■■■	•	•				•	•	
	<b>Lait Suprême 38 %</b>	34	41	5	■■■■■	•	•		•		•	•	
	<b>Lait Caramel 38 %</b>	34	41	5	■■■■■	•	•		•		•		
	<b>Galaxie Lait 41 %</b>	35	36	6	■■■■■	•	•		•	•	•	•	
<b>WHITE</b>	<b>Névéa 29 %</b>	30	42	7	■■■■	•	•	•	•	•	•	•	
	<b>Anéo 34 %</b>	35	37	7	■■■■■	•	•	•			•		
<b>SINGLE ORIGINS</b>	<b>DARK</b>	<b>Manatée Noir 64 % Pure Trinité &amp; Tobago</b>	40	34	■■■	•	•				•		
	<b>Ceïba 64 % Pure République Dominicaine Bio &amp; Equitable</b>	39	35	■■■■	•	•				•	•		
	<b>Li Chu 64 % Pure Vietnam</b>	38	35	■	•					•	•		
	<b>Bassam 69 % Pure Côte d'Ivoire</b>	39	30	■■■	•						•	•	
	<b>MILK</b>	<b>Madalait 35 % Pure Madagascar</b>	30	43	6	■■■■	•	•				•	
	<b>Manatee Lait 42 % Pure Trinité &amp; tobago</b>	34	35	6	■■■■	•	•				•		

## TEMPERATURE CURVES

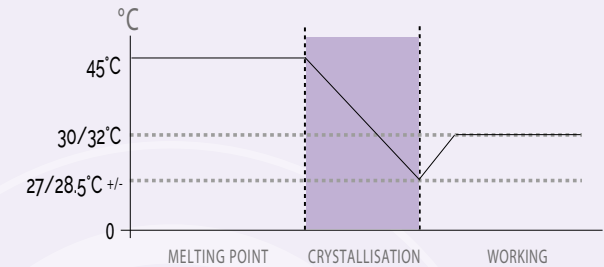
*Chocolate is a complex ingredient that changes with any variation in its environment. It is thus necessary to have a good understanding of it in order to be able to work with it and to obtain perfect results that reflect your skills.*

*Knowing how to handle the temperature is a pre-requisite for bringing out the very best of our chocolates: their glossy appearance, characteristic "snap" and inimitable taste.*

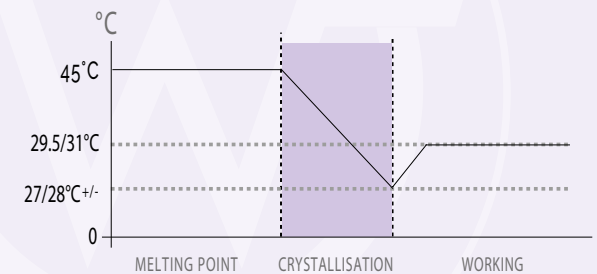
*To do this, one needs both the right tools as well as a skilled eye and steady hand – **your expertise is essential.***



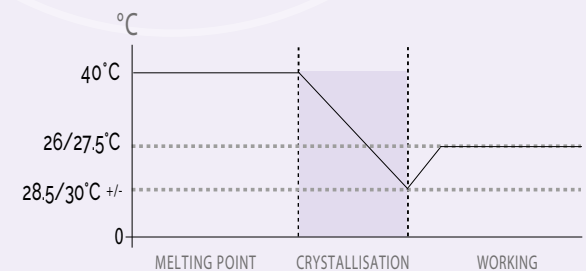
### DARK CHOCOLATE



### MILK CHOCOLATE



### WHITE CHOCOLATE





## BLENDED ORIGINS

Thanks to Weiss's expertise in chocolate production and our deep understanding of each terroir, we are able to determine the perfect combination resulting in a range of unique chocolates. To inspire your creativity and help you find the perfect sales pitch, Weiss is one of the only confectioners to share the details of the cocoa beans that go into each blend. You will, for instance, discover the bittersweet flavors of Ecuadorian beans combined with the power of African chocolate or the surprisingly spicy aromas of Vietnamese cocoa beans.

• DARK •

### Adzopé 55%



*Intense and delicious*

The characteristic taste of African cocoa beans with an intense chocolate flavor and **warm spicy notes** in this indulgent chocolate.

AFRICA

5Kg bucket  
Ref. 1 022 036

### Récolta 55%



*Sweet and honeyed*

A **smooth, honey-flavored** chocolate with sweet notes of vanilla and **lightly-roasted nuts**.

AFRICA • MADAGASCAR • ECUADOR • VENEZUELA

5 x 1Kg block  
Ref. 1 020 014

### Grand Noir 57%



*Floral and vanillary*

An **intense floral taste** due to the origin of the beans. This is our **most vanilla-tasting** couverture.

VENEZUELA • MADAGASCAR • ECUADOR • TRINIDAD & TOBAGO

5Kg bucket  
Ref. 1 022 010

### Oricao 58%

ESSENTIAL FOR PÂTISSIERS



*Weiss quality for everyday use*

An essential dark chocolate with an intense flavor 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.

AFRICA

1.8Kg bucket  
Ref. 1 120 865

5Kg bucket  
Ref. 1 022 063

## BLENDED ORIGINS

### • DARK •

#### Sokoto 62%

*Rounded with toasted notes*

A **sophisticated classic** chocolate with **toasted notes** and a **touch of bitterness**, giving it a lovely sweet taste.

 AFRICA • ECUADOR • VENEZUELA

5 x 1Kg block  
Ref. 1 020 000

5Kg bucket  
Ref. 1 022 019

10Kg bucket  
Ref. 1 024 019



#### Altara 63%

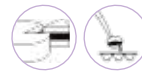
*Pure and intense*

A single-origin bean gives this chocolate its **unique taste**, balanced flavor and **velvety tannins**.

 AFRICA

5Kg bucket  
Ref. 1 022 035

10Kg bucket  
Ref. 1 024 023







## Ganache 64%

*An intense chocolate taste with a touch of acidity*

A couverture with an **intense chocolate taste** that is counterbalanced by a **touch of acidity**. Ideal for ganaches.

 AFRICA • ECUADOR • VENEZUELA

5Kg bucket  
Ref. 1 022 013



## Jribago 64%

*Subtle & elegant*

A chocolate with **touches of fruit and acidity** married with **subtle oaky, floral notes** and an **intense chocolate finish** thanks to its African roots. This is a classic Weiss couverture.

 AFRICA • ECUADOR • VENEZUELA

5Kg bucket  
Ref. 1 022 020

10Kg bucket  
Ref. 1 024 022



## Santarém 65%

OUR MOST UNTAMED CHOCOLATE

*Smoky & 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.

 PAPUA NEW GUINEA, GHANA

5Kg bucket  
Ref. 1 022 015



## BLENDED ORIGINS

### • DARK •

#### Ibaria 67%

##### Intense and fruity

**Intense, woody chocolate.** Very fruity with a good balance of cocoa butter and cocoa mass **with a lingering acid taste.** Perfect for a natural ganache or with candied fruits.



 TRINIDAD & TOBAGO • ECUADOR • AFRICA

5Kg bucket  
Ref. 1 022 014

10Kg bucket  
Ref. 1 024 020

#### Atiwao 67%

USED FOR COATING WEISS BONBONS

##### Balanced and chocolaty

An exceptional couverture created from a subtle **blend of beans from three different sources.** The attack is balanced with **rounded, fresh aromas.** It then grows in stature, offering a **lovely intensity.** Its chocolaty flavor, with warm and toasted notes, blossoms into a deliciously long finish.



 MADAGASCAR • TRINIDAD & TOBAGO • VENEZUELA

5Kg bucket  
Ref. 1 022 046

10Kg bucket  
**NEW**  
Ref. 1 121 407

#### 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.

 AFRICA • TRINIDAD & TOBAGO • ECUADOR • PAPUA NEW GUINEA

1,8Kg bucket  
Ref. 1 120 866

5Kg bucket  
Ref. 1 024 033

10Kg bucket  
**NEW**  
Ref. 1 121 406





## Acarigua 70%



*Velvety and fruity*

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

AFRICA • ECUADOR • TRINIDAD & TOBAGO • VENEZUELA

5 x 1Kg block  
Ref. 1 020 001

5Kg bucket  
Ref. 1 022 016

Seau 10 Kg  
Ref. 1 024 021



## 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**.

AFRICA • ECUADOR • VENEZUELA • TRINIDAD & TOBAGO

5 x 1Kg block  
Ref. 1 020 002

5Kg bucket  
Ref. 1 022 018

10kg bucket  
Ref. 1 024 032

## Kacinkoa 85%

OUR MOST POWERFUL CHOCOLATE



*Strong cocoa taste*

Kacinkoa offers a **pronounced bittersweet taste with no acidity**, and toasted, grilled notes on the finish.

AFRICA • TRINIDAD & TOBAGO • VENEZUELA

5Kg bucket  
Ref. 1 022 017

## BLENDED ORIGINS

### • MILK •

#### Lait Entier 37%

*Creamy with a touch of honey*

**Delicate creamy aromas and notes of honey** giving way to a finish with a touch of spice.

 AFRICA • VENEZUELA • MADAGASCAR • ECUADOR

5Kg bucket  
Ref. 1 022 011

10Kg bucket  
Ref. 1 024 027



#### Lait Suprême 38%

*A balanced dairy flavor*

A classic couverture with a pronounced **cacao taste enhanced by touches of vanilla**. A Weiss standard.

 AFRICA • VENEZUELA • ECUADOR • MADAGASCAR

5 x 1Kg block  
Ref. 1 020 009

5Kg bucket  
Ref. 1 022 037

10Kg bucket  
Ref. 1 024 028



#### Galaxie Lait 41%

CHOCOLATE FOR EVERYDAY USE



*Creamy and chocolaty*

An exceptional milk-chocolate couverture made from a blend of **beans of four different origins**. On the tongue, its fresh dairy notes combine with a **pronounced cacao flavor and just a hint of bitterness** before giving way to **warm, biscuit aromas**. Exceptionally long in the mouth.

 AFRICA • VENEZUELA • ECUADOR • MADAGASCAR

1,8Kg bucket  
Ref. 1 120 862

5Kg bucket  
Ref. 1 024 034

10Kg bucket  
**NEW**  
Ref. 1 121 404







## Caramelatte 35% NEW



*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**.



**AFRICA**

5Kg bucket  
Ref. 1 121 182

Enjoy five new recipes in our Caramelatte recipe booklet



## Lait Caramel 38% NEW



*An explosive caramel taste*

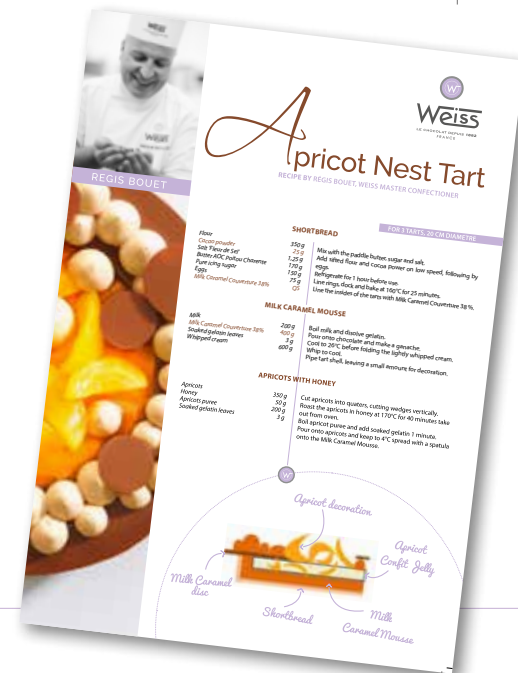
A nostalgic chocolate full of childhood memories thanks to its **powerful dark caramel flavor** and deliciously **melting texture**.



**AFRICA • VENEZUELA • ECUADOR • MADAGASCAR**

5Kg bucket  
Ref. 1 121 383

Check out our brand new recipes in our Lait-Caramel booklet



## BLENDED ORIGINS

### • WHITE •

#### Névéa 29%



*Sweet with hints of vanilla*

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

5 x 1Kg block  
Ref. 1 020 012

1,8Kg bucket  
Ref. 1 120 868

5Kg bucket  
Ref. 1 022 012

10Kg bucket  
Ref. 1 024 030

#### Anéo 34% NEW



*Balanced and fondant*

With its name inspired by an Inuit word for snow, Anéo is a white chocolate with a beautiful **pale color**. Anéo is not too sweet, and caresses the palate with fresh and **velvety dairy flavors**, 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.

5Kg bucket  
Ref. 1 121 367



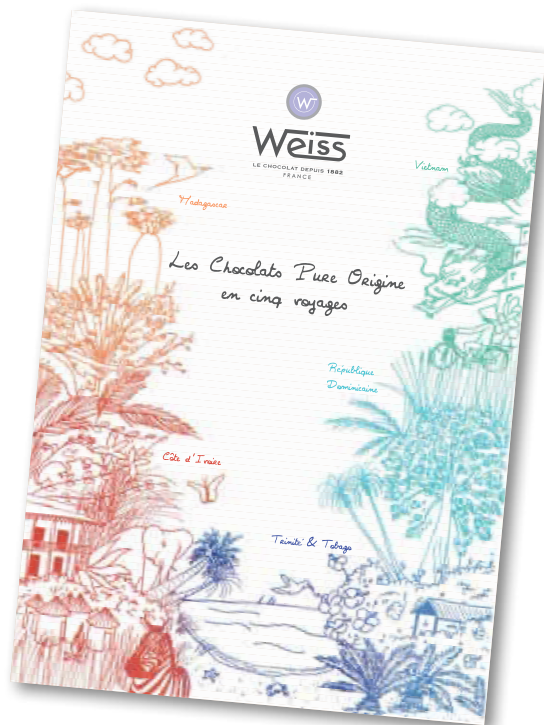




## SINGLE ORIGINS

Weiss is constantly **seeking exceptional and original aromas**, and has become an expert in blending different cocoa beans from the same country. **We select and blend beans from different regions in a single country in order to capture the authenticity**, bring out and enhance the aromatic profiles of each origin, and reveal their individual potential.

Discover a range of brand new recipes in the Single Origins Travelogue.



### • DARK •

#### Manatée Noir 64%



*A warm and rounded chocolaty taste*

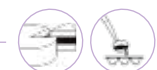
An **immediately powerful cacao** taste that gives way to more botanical spiced notes with a hint of bitterness. The aromas of **spice and cacao return** in a smooth and warm finish.

 SINGLE ORIGIN TRINIDAD & TOBAGO

5Kg bucket  
Ref. 1 022 084

#### Ceitra 64%

FAIRTRADE AND ORGANIC



*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

1,8Kg bucket  
Ref. 1 120 983

5Kg bucket  
Ref. 1 022 052

## • DARK •

## Li Chu 64%

*Fresh and spicy*

Li Chu reveals **light reddish tints** that make it stand out from other couvertures. Its **forthright chocolate taste** offers **notes of vanilla and nut** with a touch of **licorice**. These then give way to fresh and acidulated notes ensuring length in the mouth.



SINGLE ORIGIN VIETNAM

1,8Kg bucket  
Ref. 1 120 9825Kg bucket  
Ref. 1 022 062

## Bassam 69%

*Strong and pure*

A **smooth, dark chocolate** with a light and balanced bittersweet taste. It offers pronounced flavors of cacao that is typical of African beans, with **spicy and vanilla notes**, a **hint of coconut**, and **nutty aromas** that give it good length on the tongue.



SINGLE ORIGIN IVORY COAST

5Kg bucket  
Ref. 1 022 03410Kg bucket  
Ref. 1 024 024

## • MILK •

## Madalait 35%

*Subtle, milk and cocoa balanced*

This milk-chocolate couverture offers a **rounded, sweet** profile with **milk notes** topped off with a **hint of cocoa**.



SINGLE ORIGIN MADAGASCAR

5Kg bucket  
Ref. 1 022 039

## Manatée Lait 42%

*Where milk chocolate meets dark*

A surprising chocolate that falls **midway between the sweetness of milk chocolate and the power of dark**. This milk-chocolate couverture is not too sweet and offers pronounced **creamy flavors** combined with powerful notes of cacao. This perfect blend caresses the palate offering lovely toasted notes guaranteeing surprising length on the tongue. Manatee Lait 42% is perfect for fans of milk chocolate who are keen to explore the delights of dark chocolate – and vice versa!



SINGLE ORIGIN TRINIDAD &amp; TOBAGO

5Kg bucket  
Ref. 1 022 085

# Pralinés

## PRALINÉS RANGE

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### PRALINÉS ALMOND HAZELNUT

- Smooth
  - Crunchy
  - Powder
- 

### HAZELNUT PRALINÉS

- Smooth
  - Crunchy
- 

### ALMOND PRALINÉS

- Smooth
  - Crunchy
- 

## SPECIALTY NUT PRODUCTS

- Sesamy Praliné Style
- Gianduja
- Pure Hazelnut Paste
- Chocolate and nut spread







# PRALINÉS RANGE

For the past 130 years, Weiss has been putting its passion, rigor and creativity into producing an exceptional praliné that has earned itself an international reputation. Its inimitable signature is characterized by a taste of lightly roasted fresh hazelnuts and almonds with balanced notes of caramel. As with all its pralinés, Weiss only uses **Valencia and Marcona almonds from Spain, and Roman and Piedmont PDO hazelnuts from Italy.**



ALMONDS  
HAZELNUTS

Pralinés	Packaging				
	1,5Kg bucket	2,5Kg bucket	5Kg bucket	15Kg bucket	
SMOOTH	Praliné 50-50 with Valencia Almonds and Roman Hazelnuts		•	•	•
	Praliné 60-40 with Valencia Almonds and Roman Hazelnuts		•	•	•
CRUNCHY	Praliné 50-50 with Valencia Almonds and Roman Hazelnuts		•	•	
POUDRE	Praliné 50-50 with Valencia Almonds and Roman Hazelnuts	•			

HAZELNUTS

SMOOTH	Praliné 50/50 with Roman Hazelnuts		•	•	
	Praliné 60/40 with Roman Hazelnuts		•		
	Praliné 60-40 with Piedmont PDO Hazelnuts			•	•
CRUNCHY	Praliné 50/50 with Roman Hazelnuts		•	•	•

ALMONDS

SMOOTH	Praliné 50-50 with Valencia Almonds		•	•	
	Praliné 60-40 with Valencia Almonds			•	
	Praliné 60-40 with Marcona Almonds		•	•	•
CRUNCHY	Praliné 50-50 with Valencia Almonds		•	•	

\*Our Piedmont hazelnuts have a Protected Designation of Origin (PDO) label from the European Community guaranteeing the geographical origin of a foodstuff, the qualities and characteristics of which depend on this origin.

## ALMOND-HAZELNUT PRALINÉS

### • SMOOTH TEXTURE •

#### Smooth Praliné

##### 50-50 with Valencia Almonds and Roman Hazelnuts

Ingredients: Sugar, Valencia almonds, Roman hazelnuts, emulsifier (GMO-free soya lecithin), vanilla.

2,5Kg bucket  
Ref. 1 026 051

5Kg bucket  
Ref. 1 026 026

15Kg bucket  
Ref. 1 121 389

#### Smooth Praliné

##### 60-40 with Valencia Almonds and Roman Hazelnuts

Ingredients: Sugar, Valencia almonds, Roman hazelnuts, emulsifier (GMO-free soya lecithin), vanilla.

2,5Kg bucket  
Ref. 1 026 052

5Kg bucket  
Ref. 1 026 033

15Kg bucket  
Ref. 1 121 388

### • CRUNCHY TEXTURE •

#### Crunchy Praliné

##### 50-50 Valencia Almonds and Roman Hazelnuts

Ingredients: Sugar, Valencia almonds, Roman hazelnuts, vanilla.

2,5Kg bucket  
Ref. 1 026 045

5Kg bucket  
Ref. 1 026 005







## • POWDER •

### Praliné Powder

GAME-CHANGING INNOVATION

Ingredients: sugar, almonds, hazelnuts.

An addition to our collection of pralinés made with 50% Valencia almonds and Roman hazelnuts, Weiss's new Praliné Powder offers **some unique technical advantages to professional chefs** through greater user-friendliness with no compromise on quality.

Our Praliné 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 praliné pastes. Perfect for both classic dishes and original creations.

#### Technical advantages :

- Weiss Praliné Powder is **easy to measure out**, and can be used for any praliné-based desserts and other gourmet creations, with no need to adjust the quantity.
- It ensures **better volumes for whipped mixtures** compared to an equal amount of praliné paste.

#### Sensorial qualities :

- **A rich, roasted nutty taste** that is the hallmark of a Weiss praliné.
- A blend of exceptional nuts from the very best sources.
- **Clearly visible pieces of praliné** and a light caramel color for an even more tempting appearance.



## ALMOND PRALINÉS

*We only use Valencia and Marcona almonds from Spain, which are renowned for their excellent quality.*

### • SMOOTH TEXTURE •

#### Smooth Praliné 50-50 with Valencia Almonds

Ingredients: Valencia almonds, sugar, emulsifier (GMO-free soya lecithin), vanilla.

2,5Kg bucket  
Ref. 1 026 050

5Kg bucket  
Ref. 1 026 025

#### Smooth Praliné 60-40 with Valencia Almonds

Ingredients: Valencia almonds, sugar, emulsifier (GMO-free soya lecithin), vanilla.

5Kg bucket  
Ref. 1 026 030

#### Smooth Praliné 60-40 with Marcona Almonds

OUR FINEST ALMOND PRALINÉ

Ingredients: Spanish Marcona almonds, sugar, emulsifier (GMO-free soya lecithin), vanilla.

2,5Kg bucket  
Ref. 1 026 046

5Kg bucket  
Ref. 1 026 008

15Kg bucket  
Ref. 1 121 387

### • CRUNCHY TEXTURE •

#### Crunchy Praliné 50-50 with Valencia Almonds

Ingredients: Spanish Valencia almonds, sugar, vanilla.

2,5Kg bucket  
Ref. 1 026 044

5Kg bucket  
Ref. 1 026 004





# HAZELNUT PRALINÉS

*We only use Italian hazelnuts, which are renowned for their excellent quality. Our Piedmont hazelnuts have Protected Designation of Origin status (PDO).*

## • SMOOTH TEXTURE •

### Smooth Praliné

#### 50-50 Roman Hazelnuts

Ingredients: Roman hazelnuts, sugar, emulsifier (GMO-free soya lecithin), vanilla.

2,5Kg bucket  
Ref. 1 026 049

5Kg bucket  
Ref. 1 026 024

### Smooth Praliné

#### 60-40 Roman Hazelnuts

Ingredients: Roman hazelnuts, sugar, vanilla.

2,5Kg bucket  
Ref. 1 026 047

### Smooth Praliné

OUR FINEST HAZELNUT PRALINÉ

#### 60-40 with Piedmont Hazelnuts

Ingredients: Piedmont hazelnuts, sugar, vanilla.

5Kg bucket  
Ref. 1 026 031

15Kg bucket  
Ref. 1 121 385



## • CRUNCHY TEXTURE •

### Crunchy Praliné

#### 50-50 with Roman Hazelnuts

Ingredients: Italian Roman hazelnuts, sugar, vanilla.

2,5Kg bucket  
Ref. 1 026 043

5Kg bucket  
Ref. 1 026 003

15Kg bucket  
Ref. 1 121 386

## SPECIALTY NUT PRODUCTS

### Sesamy Praliné Style

OUR UNIQUE SIGNATURE

*Rich & smooth*

**With a blond color** and smooth texture, Weiss's praliné-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. It is perfect for mousses, creams, ganaches, fillings and ice-creams and is also an excellent sauce base. It combines beautifully with savory dishes, bringing a surprising and exotic touch, but also great value both nutritionally and for those watching what they eat.

Ingredients: sesame seeds, sugar, emulsifier (GMO-free soya lecithin, vanilla).

2,5Kg bucket  
Ref. 1 026 035



### Gianduja

*Intense & smooth*

A veritable Gianduja made using Madalait 35% couverture and Italian roman hazelnut praliné.

5 x 1Kg block  
Ref. 1 020 011

### Pure Hazelnut Paste

*Perfect for ice-creams*

Ingredient : Italian Roman hazelnuts, pure vanilla extract.

2,5Kg bucket  
Ref. 1 026 048

### Les Chouchoux **NEW** des ateliers Weiss

*The almonds & nuts from our pralinés*

Caramelized almonds and hazelnuts, perfect for bringing a crunch to your creations.

Ingredients: Sugar, Spanish Valencia almonds, Roman hazelnuts from Italy.

2Kg box  
Ref. 1 121 241





# Chocolate Spread **NEW**

• **SMOOTH** • or • **CRUNCHY** •

Inventor of Haut Chocolat® and recognized by professionals worldwide for its exceptional pralinés. Weiss has now combined its two areas of expertise in a new range of chocolate spreads, which are guaranteed free of palm oil.

- Guaranteed, **no palm oil, artificial colourings, or preservatives.**
- A **creamy, melting and indulgent** texture.
- A variety of nuts, carefully selected : Valencia almonds and Roman hazelnuts.
- The **flavor of roasted hazelnuts and almonds**, paired with the strength of chocolate.



## Ideal for restaurant buffets and boutique hotels

- Spreads easily.
- Guaranteed without palm oil .
- Attractive appearance.

## The greatest asset to your creativity

- Easy to working, with a resistant texture no matter what you need to do.
- No need to temper or to crystallise.
- Bake stable and heat reversible (easy to freeze).
- Variety of uses : jellies, ice creams, fillings, leavened doughs (brioche), mousses..
- Quality product, ideal for your last minute needs.

Smooth chocolate and nut spread  
5Kg bucket  
Ref. 1 121 357

Crunchy chocolate and nut spread  
5Kg bucket  
Ref. 1 121 400



# Additional products

SUBLIMES CHOCOLATE CHIPS

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CHOCOLATE BATON FOR BAKING

—

HOT CHOCOLATE PRODUCTS

—

GLAZES

—

COCOA-BASED PRODUCTS





# SUBLIMES CHOCOLATE CHIPS

Weiss has widened out its range of baking chocolates with Les Sublimes, delicious chocolate chips **developed in partnership with Raoul Maeder, Parisian artisan baker and pâtissier**

- **Good length** on the tongue for a **smooth chocolate** taste that will appeal to all.
- Teardrop-shaped chocolate chips with **excellent rheological properties**.
- Smooth edges guaranteeing **perfect adhesion** without cutting into the dough during preparation.
- Excellent melting properties, whilst retaining good structure so they are **immediately recognizable** in the recipe for **greater visual appeal**.

## Dark chocolate Sublimes with 55% cocoa

A rounded, intense chocolate taste with exceptional length.

5Kg bucket  
Ref. 1 121 431

12Kg bucket  
Ref. 1 028 085



## Milk chocolate Sublimes with 29% cocoa

A whole-milk chocolate with **creamy notes** that is perfectly suited to the **buttery notes of a brioche** or to accompany light and crisp **freshly baked bread**...

5Kg bucket  
Ref. 1 121 432

12Kg bucket  
Ref. 1 121 055



## White chocolate Sublimes 23%

A sweet, vanillary chocolate inspired by our flagship Névée couverture, with notes of **cooked milk** that is ideal for balancing **the bitterness of roasted nuts** or **the acidity of citrus fruit**.

5Kg bucket  
Ref. 1 121 433

12Kg bucket  
Ref. 1 121 053



Our Sublimes chocolate chips win 2016 European Innovation Award!



SUBLIMES

		Technical information			Packaging	
Chocolates		% cocoa fat	% sugar	% dairy fat	5kg bucket	12kg bucket
DARK	Dark Sublimes 55 %	28	43		•	•
MILK	Milk Sublimes 29 %	25	47	5,8	•	•
WHITE	White Sublimes 23 %	24	46	7,9	•	•



## CHOCOLATE BATONS FOR PASTRIES

### Chocolate batons for baking 58% **NEW**

- Weiss creates the first chocolate baton for pastry 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 batons per box to make 250 individual pains au chocolat.

Box of 500 units  
Approx. 1,6Kg  
Ref. 1 121 429



## HOT CHOCOLATE PRODUCTS

### Milk Chocolate Breakfast Drink Powder 41%

A deliciously creamy milk chocolate powder – just add milk or water, according to taste. (200g/liter).

8Kg bucket  
Ref. 1 028 052

### Chocolate Breakfast Drink powder 52%

Chocolate powder with added sugar and natural vanilla flavoring (150g/liter).

8Kg bucket  
Ref. 1 028 051

### Bright granule 52 %

Granules for hot chocolate no sugar added, with strong taste.

13Kg bucket  
Ref. 1 028 049

## GLAZES

### L'obsidien (Dark Chocolate Glaze)

Created by James Berthier (Sucrécacao – Paris) in collaboration with Weiss. 3% dark chocolate.

5Kg bucket  
Ref. 1 028 002



## COCOA-BASED PRODUCTS

### Cocoa Butter

Perfect for letting down chocolate couvertures.

5Kg bucket  
Ref. 1 028 053

25Kg boxe  
Ref. 1 028 004

### Pure Cocoa Paste

A pure cocoa-bean flavor. Use to boost the cocoa content of your chocolates.

5 x 1Kg block  
Ref. 1 020 013

### Cocoa Nibs

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

500g bags  
Ref. 1 028 072

2.3Kg bucket  
Ref. 1 028 034

### 100 % Cocoa Powder

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

4Kg bucket  
Ref. 1 028 050





[www.weiss.fr](http://www.weiss.fr)



# Weiss

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au Pluriel  
Associée  
à l'innovation  
des savoir-faire  
français

#chocolatweiss



#weisschocolate

