

The image shows a bag of Callebaut 811NV 53.7% dark chocolate callets. The bag is dark brown with a white label that features the Callebaut logo and the text "FINEST BELGIAN CHOCOLATE", "811NV", "53.7%", and "DARK CALLETS". Next to the bag is a tablet displaying the CHOCOliZER app interface. The app shows a bar chart with various icons representing different chocolate properties and a small inset window with a red "X" icon. A pile of chocolate callets is scattered in front of the bag and tablet.



BELGIUM 1911



BELGIUM 1911

## Growing sustainable cocoa together with farmers



## Blending the cocoa beans for our signature cocoa mass



## Roasting the whole bean for the whole taste

## Shipping the cocoa beans to Belgium

Almost ready for  
your great chocolate stories

**WWW.CALLEBAUT.COM**

Available in a wide range of recipes and fluidities to find your signature taste and deliver perfect end results

The image shows three bags of Calleraut Organic coffee. Each bag is dark brown with a gold-colored top section. The bags are labeled 'Ecuador', 'Colombia', and 'Madagascar'. Each bag also features a map of the respective country and the text '70% Arabica', '60% Arabica', and '67% Arabica' respectively. The bags are standing on a wooden surface.

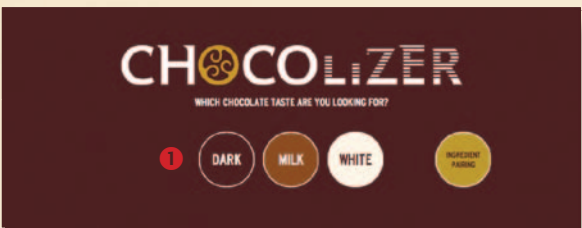


Also discover our unique range of nut products, fillings, decorations, and so much more at [www.callebaut.com](http://www.callebaut.com)



# Tune the Callebaut® Chocolizer™ and find your favourite chocolate taste

Chocolizer™ guides you smoothly through all Callebaut® chocolate recipes to find the taste you're after

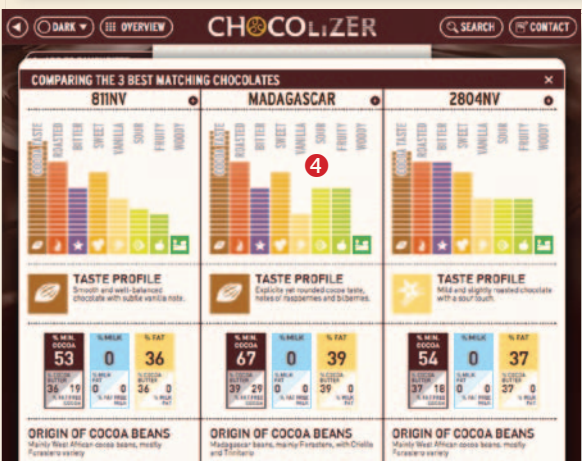


1 Select the chocolate you're looking for: dark / milk / white



2 Tune the Chocolizer™ bars to change the flavour: e.g. less bitterness / more fruitiness...

3 Chocolizer™ shows you the top 3 matches



4 Compare the taste of the top 3 matches and find all the details

## Get to know everything about your chocolate



- 1 The taste of your chocolate: visually and descriptive
- 2 The composition: cocoa solids / milk solids / cocoa butter / milk fat
- 3 The origin of the beans and the main cocoa bean species: Criollo - Forastero - Trinitario
- 4 Pairing tips: which ingredients make a perfect match with this chocolate
- 5 Inspiring recipes for this chocolate
- 6 Packaging description and available fluidities

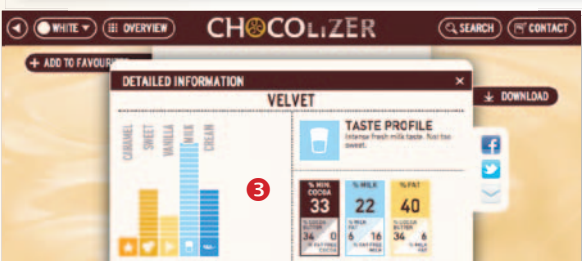
## Pair the perfect chocolate to your ingredients



1 Select the main ingredient of your recipe



2 Chocolizer™ suggests a list of matching chocolates



3 Discover all details and inspiring recipes

Available on the  
**Mac App Store**

ANDROID APP ON  
**Google play**

or go to  
[www.chocolizer.com](http://www.chocolizer.com)