



EXPORT

MADE IN FRANCE

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Who is Schaal?

Schaal is a French family chocolate maker in its third generation in 150 year. With 250 to 300 employees, Schaal operates in 20 countries, reaching more than 3,000 customers worldwide.



We mainly work with high end chocolatiers, food service distributors, premium retailers, gift baskets, corporate companies. Most of our business is in premium private label for BtB but we can offer Schaal brand if needed.

In 2023, we achieved a turnover of 37 million euros, which 20% was dedicated to export markets.

We produce more than 3,000 tons of cocoa per year with 1,300 references and have a storage facility for 6,100 pallets.





Our own Cocoa & Hazelnuts : our recipe for the best sustainable chocolate & praline

FRENCH PRODUCTION OF HIGH-END CHOCOLATE

Since 1871, Schaal has been creating a unique range of original, high-quality or personalized chocolates for its customers. In bulk or in package, in bags or in gift boxes, our delicious chocolates are made with the guarantee of the highest level of requirement. Our chocolates are made from cocoa beans and hazelnuts grown in our plantations in Ecuador and South-West France.

A FRENCH INNOVATIVE KNOW-HOW

We also grow our own hazelnut orchards in the heart of the Dropt valley, in the Lot-et-Garonne region.

Our hazelnut estate extends over 380 hectares. In order to respect the environment and the orchards as much as possible, interventions are kept to a minimum. From pruning to fertilization, from tillage to irrigation, each operation is the outcome of meticulous observation and analysis based on the know how of our collaborators.

And as our commitment is not limited to RFA, we are also IFS certified.

IFS certification is the proof of our mastery of food safety and hygiene and testifies to a genuine manufacturer-to distributor relationship. Finally, we guarantee that our recipes are free from palm oil and GMOs.



NOUGATINES

PRALINES & GANACHES

GOURMET BARS AND SNACKING

LIQUORS

COATED CHOCOLATES

MOULDINGS

NAPOLITEAINS

AT SCHAAL WE CULTIVATE PASSION FOR GOURMET CHOCOLATES

From these noble materials, our workshops, deeply attached to innovation, develop new recipes and original flavors every year. A rigorous know-how is implemented during roasting, coating, and quality control.

At Schaal you can find any kind of chocolates from our own couverture from Ecuador to truffles, coated, bonbons, napolitains, bars, hollow, nougatines, liquors, gianduja and molded chocolates.

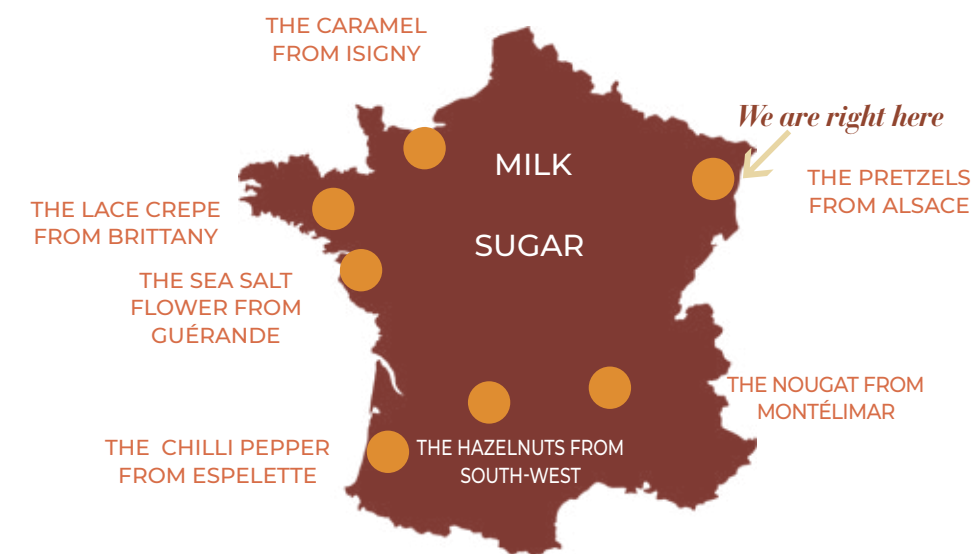


Schaal controls the raw materials A sustainable cocoa



COCOA FARMERS AND HAZELNUT GROWER
A RARE DOUBLE PATH FOR CHOCOLATE MAKERS

HIGH-QUALITY INGREDIENTS CHOCOLATES MADE IN ALSACE





Our know-how :

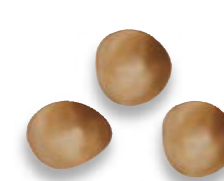
*Harvesting farmer
Chocolate cover maker
Chocolate maker
Coated confectioner*



COATED COLLECTION

All our hazelnuts & almonds are caramelized before coating for a crunchy texture & a caramel note

Coated Caramelized Hazelnuts



BLOND HAZELNUTS
924 836



MILK HAZELNUTS
924 205



DARK HAZELNUTS
924 236



COCOA DUSTED HAZELNUTS
924 651

Coated Caramelized Almonds



AMANDOR
COCOA DUSTED ALMONDS
924 023



MILK ALMONDS
924 251



DARK ALMONDS
924 244



MILK ALMONDS PASSION FRUIT
924 628



STRAWBERRY ALMONDS
924 678



MILK ALMONDS RASPBERRIES
924 624



MILK ALMONDS COCONUTS
924 642



MILK ALMONDS CARAMEL
FROM ISIGNY & SEASALT FLOWER
FROM GUÉRANDE 924 165



GREEN LIME ALMONDS
924 677



MILK ALMONDS NOUGAT
924 178



BLOND ALMONDS
924 622



GOURMANDISES
Coated Almonds & Nuts in several colors
924 032



COATED ASSORTED SHINGLE
ALMONDS SEASALT
924 092



COATED MACARON SHAPES



*Coated Macarons
shapes with ganache filling*



MILK PRALINÉ HAZELNUT
924 662



MILK COCONUT
924 649



DARK GANACHE
924 644



MILK KEY LIME
924 645





COATED COLLECTION

Coated crunchy



COATED CARAMEL
Milk crunchy ball
924 546



COATED CRISPY
Lace crepe Milk crunchy
924 526

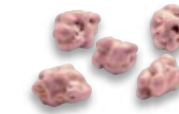
COATED CRISPY
Lace crepe Dark crunchy
924 527

Crousti'Pop®

*Coated Crunchy Rice covered
with white chocolate*



suggestion de présentation env. 80 gr.



WHITE CHOCOLATE /
STRAWBERRY
924 639



WHITE CHOCOLATE /
ORIGINAL
924 021



WHITE CHOCOLATE /
BLUEBERRY
924 137



WHITE CHOCOLATE / RASPBERRY
924 136



WHITE CHOCOLATE / CARAMEL
924 139



WHITE CHOCOLATE / COFFEE
924 138

Coated coffee beans



DARK CHOCOLATE COATED COFFEE BEANS
SHAPE & FLAVOR 901 040
COATED MILK CHOCOLATES COFFEE BEANS
SHAPE & FLAVOR 901 042



DARK REAL COATED COFFEE BEANS
FROM COLOMBIA
924 009

Fruity bites



MILK FIGS
924 175



DARK RAISINS INFUSED
WITH SAUTERNE
924 177



DARK ORANGE CUBES WITH
ORANGE PEELS
924 142



COATED COLLECTION



COATED SEAGULLS EGGS
PRALINE
924 193



COATED SEAGULLS EGGS CARAMEL
924 395



COATED SEAGULLS EGGS GIANDUJA
& LACE CREPE
924 045



CARAMEL GANACHE & HAZELNUT GIANDUJA
924 637



COATED CANNELE
Guianduja lace crepe from Brittany
924 122



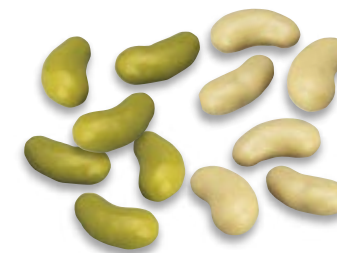
Delicatessen from the Market



COATED POTATOES
1 - Lace crepe praline 924 073
2 - Caramel with seasalt flower
from Guérande 924 063
3 - Almond chips praline
924 029



BASKET FROM THE MARKET
Almond chips praline
(by 18) 250 g 910 078



COATED BEANS
Green coated Beans 924 035
White Nougatine 924 034

Truffles



DUSTED CHAMPAGNE BRAND
TRUFFLE MILK
marc of champagne ganache
916 097



DUSTED SALTED CARAMEL
TRUFFLE MILK
with flowing caramel and Guérande
flower of salt 916 098



MILK TRUFFLE CHARDONNÉE
914 792



DARK TRUFFLE CHARDONNÉE
914 793



ROCHERS

ROCHER STRASBOURGEOIS
Chocolate-covered praline sprinkled with almond flakes



ROCHER DARK : hazelnut praline
951 030



ROCHER MILK : hazelnut praline
951 031



ROCHER WHITE : almond praline
951 032



ROCHER MILK CARAMEL
caramel pieces & seasalt
from Guérande 951 048



ROCHER BLOND
dark ganache
951 064



ROCHER MILK HAZELNUTS
WITH POP CORN
Corn pieces 951 089



ROCHER MILK COCONUT
Coconut pieces
951 077



*ROCHER ALMOND
PRALINÉ MILK 45G
Almond praline 909 073



*ROCHER CARAMEL HAZELNUT
PRALINÉ MILK 45G
Hazelnuts praline with caramel pieces &
seasalt from Guérande, individually wrapped
909 065



*ROCHER HAZELNUT PRALINÉ MILK 45G
Hazelnut praline, individually wrapped 909 027
ROCHER HAZELNUT PRALINÉ DARK 45G
Hazelnut praline, individually wrapped 909 026
ROCHER HAZELNUT PRALINÉ WHITE 45G
Almond praline, individually wrapped 909 028



*ROCHER HAZELNUT PRALINÉ DARK 20G
Hazelnut praline, crispy crepes pieces
from Brittany, red foiled 909 039



*ROCHER HAZELNUT PRALINÉ MILK 20G
Hazelnut praline, gold foiled
909 103

TRADITIONAL 1871 COLLECTION

A whole and varied range with a pure cocoa butter chocolate

Dark Chocolate



BALL PRALINE HAZELNUTS DARK
pretzel pieces
913 133



TONKA BEAN DARK
hazelnuts praline and tonka beans
913 120



CARAMANDE DARK
Hazelnuts praline
with almonds pieces
913 063



BUCHETTE DARK
Almond praline from Valencia
913 072



SHANGAI DARK
Hazelnuts praline with
crunchy cereals 913 093



WALNUT DARK
Hazelnuts praline - walnut flavour
913 057

Milk Chocolate



NOIX DE COCO PRALINÉ LAIT
praliné noix de coco
913 138



BALL PRALINE HAZELNUTS MILK
pretzel pieces
913 130



TONKA BEAN MILK
Hazelnut praline and tonka beans
913 119



CARAMANDE MILK
Hazelnuts praline with almonds
pieces 913 023



BUCHETTE MILK
Almond praline from Valencia
913 069



SHANGHAI MILK
Hazelnuts praline with crunchy
cereals 913 094



WALNUT MILK
Hazelnuts praline - walnut flavour
913 056



BISCUIT MILK
Hazelnuts praline with biscuit
pieces 913 096



CINNAMON MILK
Hazelnuts praline & cinnamon
913 107



CRISPY CRÊPE MILK
Hazelnuts praline with crunchy wafers
913 090



LEAF MILK
Hazelnuts praline 913 022

White Chocolate



NOISETTA DARK & WHITE
praline noisettes
914 086



CAKE WHITE
Hazelnuts praline
914 409



ASSORTED MUSHROOMS
Milk chocolate: Hazelnuts praline
White Chocolate: crunchy Gianduja 914 056

TRADITIONAL 1871 COLLECTION



SNAIL DARK
gianduja 913 046



LEAF DARK
Gianduja 913 021



CAKE MILK
Gianduja with lace crepe
from Brittany 914 408



BRETAGNE DARK
Coffee gianduja 913 038



BRETAGNE MILK
Coffee gianduja 913 039



ANTILLAIS DARK
Gianduja with caramelized
almonds, hazelnuts & coconut pieces
913 062



ANTILLAIS MILK
Gianduja with caramelized
almonds, hazelnuts & coconut pieces
913 001

Almond Pastes



CALISSON MILK
44% of almonds paste
with orange candied peels
913 121



KLÉBER DARK ALCOHOL
56% of almonds paste
with Kirsch
914 054



MÉDINA DARK
24% of almonds paste
with orange candied peels
913 064



DÉODAT DARK
50% of Almonds paste
with Gianduja
913 029



PISTACHIO ROCHER
42% almond
with paste & pistachio
952 005

Hazelnut Cream



MILK FLOWER
Hazelnuts cream 914 102



Gianduja



SNAIL MILK
Gianduja gold foiled
913 043



GIANDUJA MILK
Gianduja gold foiled
914 034



GIANDUJA DARK
crispy crêpe choc, silver foiled
914 110



GOLD SQUARE MILK
Gianduja gold foiled
914 124



SEASALT & Caramel
GIANDUJA FLOWER
FROM GUÉRANDE DARK
Gianduja gold foiled
914 140



Ganaches



PALET DARK
plain ganache
914 109



PALET COFFEE MILK
coffee ganache
951 008



SNOWBALL WHITE
white chocolate butter ganache
913 008



CAPRICE WHITE
butter ganache tiramisu flavor
913 007



HEART SHAPE DARK
Dark ganache, gold foiled
913 076



LARME CARAMEL DARK
Caramel flavored ganache
914 055



LARME CARAMEL MILK
Caramel flavored ganache
913 078



CAKE DARK
Caramel flavored ganache
& seasalt from Guérande
914 407

Fruity Ganaches



MILK BANANA
Banana ganache from Ecuador
913 139



MILK STRAWBERRY
Ganache
913 140



PEAR DARK
913 127
Intense dark Chocolate with pear, very smooth



SQUARE ORANGE DARK
Ganache with 30%
of candied orange peels
913 132



PASSION FRUIT DARK
Passion Fruit ganache
913 118



LIME CHOCOLATE
913 117
Intense dark chocolate with lime notes long lasting taste



HEART RASPBERRY DARK
raspberry dark ganache
913 125



MANDARIN DARK
mandarin flavored ganache
913 019



GRIOTTIN DARK
Candied cherry ganache
914 041



Sun Specialties



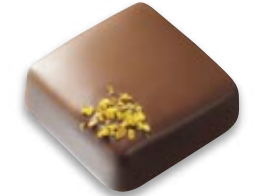
GRAPEFRUIT MILK
Grapefruit juice ganache
951 067



COCONUT PINEAPPLE MILK
coconut & pineapple flavor ganache
951 056



CRYSTALLIZED GINGER DARK
Candied ginger ganache
951 012



LEMON MILK
Lemon ganache
951 013



LEMON DARK
Lemon ganache
951 016



MINT TEA DARK
Mint tea ganache
951 017



ORANGE GANACHE DARK
Orange pieces & ganache
951 041

Ganaches



MILK SANTO DOMINGO
951 087
*Strong chocolate, hint of bitterness,
very smooth*



DARK VENEZUELA 70%
Intense ganache 951 081



BLOND ECUADOR
Dark ganache 951 063



WHITE SAO TOMÉ
951 088
Dark ganache filling



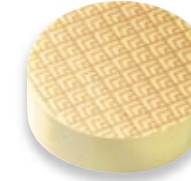
BITTER DARK
intense dark ganache 951 061



STRAWBERRY DARK
Strawberry ganache 951 044



PASSION FRUIT MILK
Passion fruit ganache 951 058



TIRAMISU WHITE
Tiramisu ganache 951 021



MILK VANILLA GANACHE
Vanilla ganache
951 094



DARJEELING TEA
Tea dark ganache 951 007



CARAMEL DARK
Caramel & seasalt flower
from Guérande 951 080



MIRABELLE DARK
Mirabelle ganache
951 042



Pralines

TRADITIONAL METHODS OF MAKING PRALINES IN COPPER CAULDRON DONE WITH ALMONDS AND HAZELNUTS ROASTED IN THE CARAMEL TO BRING OUT ALL ITS FLAVOURS



SOUTH WEST MILK PRALINE
praline with whole hazelnut
951 093



HAZELNUTS AND PRALINE
SOUTH WESTERN HAZELNUTS CHOCOLATE
951 092



PRALINE DARK CHOCOLATE WITH
GINGERBREAD & ORANGE PEELS
950 020

*Intense gingerbread notes, smooth texture
and crunchy filling*



PRALINE MACARON MILK
950 019



PRALINE NOUGATINE DARK
950 011



PRALINE NOUGATINE MILK
950 006



GIANDUJA DARK
hazelnut praline & lace crepe
from Brittany
950 008



GIANDUJA MILK
hazelnut praline & lace crepe
from Brittany
950 009



PALET CAPPUCCINO DARK
hazelnut praline with cappuccino
chips 950 015



PALET CAPPUCCINO MILK
hazelnut praline with cappuccino
pieces & flavor
lait 950 001



PALET SPECULOOS DARK
hazelnut praline with speculoos
cookies pieces 950 013



PALET SPECULOOS MILK
hazelnut praline with speculoos
cookies pieces 950 000



SQUARE WALNUT MILK
Hazelnut praline
with walnut taste
950 018



HAPPY HOLIDAYS MILK
hazelnut praline
914 680



PRALINE HAZELNUTS
CARAMEL PIECES
950 021

*Long-lasting texture, rustic praline,
in caramel crystals*

Salty specialities

Surprise your taste buds with original flavours



DARK ESPELETTE PEPPER
dark ganache
951 078



DARK TIMUT PEPPER DARK GANACHE
dark ganache
951 075

Exceptional chocolate & well known Origins

*A top-of-the-range
finished with
raw materials
of reputed origins*



70 % PALET SAO TOMÉ
ganache 914 112

*Smoky and strong notes
Very aromatic*



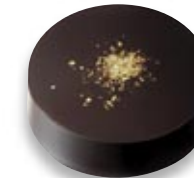
70 % PALET ECUADOR
ganache 914 673

*Rich in cocoa with notes
of coffee and liquorice*



70 % PALET "SILVER"
Java ganache 914 665

*Tannic, caramelized notes
enhanced by tropical fruit flavours*



70 % PALET "GOLD"
bitter Madagascar ganache
914 654



PALET "GOLD"
Madagascar milk shell chocolate
Dark ganache
914 653



70 % PRALINE "TRADITION"
914 661



MILK PRALINE "TRADITION"
914 662



70 % PRALINE
Piemonte hazelnuts 914 061



MILK PRALINE
Piemonte hazelnuts 914 081

With its fine, persistent, lightly toasted flavour, this Italian hazelnut is a perfect match for these pralines.



70% PRALINE
South-West hazelnuts 914 686

*Our hazelnuts from the South-West of France
add beautiful woody notes to our pralines.*



MILK PRALINE
South-West hazelnuts 914 685



70 % PRALINE
Valencia almonds 914 647

*Our Valencia almonds
add beautiful floral notes to our pralines.*



MILK PRALINE
Valencia almonds 914 648



70 % GANACHE
Maragoype coffee chocolate ganache
914 692



70 % GANACHE
Ethiopia Moka Ganache
914 693



GANACHE MILK
Jasmine tea Chung Hao ganache - milk
914 683



PRESTIGIOUS COLLECTION

Fruity Combos
The perfect mix of fruit and ganache



70% DARK LEMON/BASIL
914 832



70% DARK RASPBERRY/MINT
914 646



MILK CINNAMON/ORANGE
914 113



70% DARK MORELLO CHERRY/ROSE
 Morello cherry and rose ganache,
 crispy crêpe chips
 914 669



MILK PASSION FRUIT/TONKA
914 644

Dessert & Pastries collection



70 % DARK LEMON PIE
914 688



70 % DARK CHOCOLATE CAKE
914 689



MILK CRÈME BRÛLÉE
914 690
 Strong notes of caramel and butter



MILK MILLEFEUILLE
914 691



MILK CARAMELIZED BANANA
 Ecuador banana purée
 914 839



70 % DARK BLACK FOREST CAKE
 WITH ALCOHOL
 914 671
 Very strong chocolate flavour,
 long-lasting taste



MILK PEAR CHARLOTTE CAKE
914 670



70 % DARK OPERA CAKE
914 672



MILK BABA RHUM
914 135



MILK PARIS BREST
914 114
 Chocolate with buttery notes



70 % DARK RASPBERRY
 CREAM CAKE
 914 071



Thin crunchy shell of 70% cocoa &
 raspberry ganache

Authentic Dark 70%



70% DARK HAZELNUT PRALINE
with cocoa nibs
914 126



70% DARK ALMOND PRALINE SESAME
With sesame and lace crepe
from Brittany 914 667



70% DARK BITTER
ORANGE GANACHE
914 137

*intense cocoa flavour contrasted
with round praline and crunchy cocoa beans*



70% DARK PRALINE
WHOLE NUT DECOR
914 186



70% DARK PRALINE
WHOLE ALMOND DECOR
914 184
Crispy, long-lasting taste



70% DARK PRALINE
WHOLE WALNUT DECOR
Walnut flavour 914 185



70% DARK PISTACHIO GANACHE
& DECOR
914 612



70% DARK CHESTNUT GANACHE
Candied chestnut paste
914 684



70% DARK CARAMEL GANACHE WITH
SEA SALT FLOWER
With a hint of Guérande salt
914 611



70% DARK BITTER GANACHE
914 171

Authentic Milk



MILK PRALINE ALMONDS SESAME
With sesame and lace crepe
from Brittany 914 666



MILK PRALINE ALMONDS WHOLE
NUT DECOR
914 187



MILK PRALINE NUTS WHOLE
NUT DECOR
914 188



MILK PRALINE WHOLE
WALNUT DECOR
Walnut flavour 914 189



MILK CARAMEL GANACHE
WITH SEASALT FLOWER
With a hint of Guérande salt
914 092



MILK GRANITO ALMONDS
With almond bites
914 093



Clusters



CLUSTER GRANIT ALMOND DARK
caramelized almonds 951 036
CLUSTER GRANIT ALMOND MILK
caramelized almonds 951 037
CLUSTER GRANIT ALMOND WHITE
caramelized almonds 951 038



CLUSTERS RICE DARK
crunchy puffed rice 951 055
CLUSTERS RICE MILK
crunchy puffed rice 951 054



ALSO EXISTS IN BAG
1130g by 18 951 084



GOURMET BARS & INDULGENT SNACKING

Empty transparent plastic bag served on a side
Gourmet snacking which can be sold per piece & individually wrapped



ISLAND BAR MILK COCONUT 40G
Coconut & almond paste 36%.
909 075



HAZELNUTS MILK 40G
Crunchy hazelnuts pieces with caramelized
hazelnuts & hazelnuts praline 909 076



HAZELNUTS DARK 40G
Crunchy hazelnuts pieces with caramelized
hazelnuts & hazelnuts praline 909 077



TRIADOR DARK 40G
Hazelnuts praline with crunchy cereals 909 008
TRIADOR MILK 40G
Hazelnuts praline with crunchy cereals 909 004



DELICIOUS ALMOND PISTACHIO DARK 45G
Almond paste 43% & pistachio 909 002
DELICIOUS ALMOND PISTACHIO MILK 45G
Almond paste 43% & pistachio 909 001

Gourmet bars

THE GOURMANDIN
35g - 12 x 3cm: transparent bag supplied on a side



ALMOND DARK
952 100



HAZELNUTS MILK
952 101

Gourmet Squares

About 9g



8 ASSORTED GOURMET SQUARES
by 12- about 70g 952 027

Apple Caramel Sesame morello cherry
Whole hazelnuts Coconut almonds
Redcurrants cocoa nibs Raspberry pistachio
Passion fruit hazelnuts Cranberries hazelnuts



HAZELNUTS
Milk Chocolate with caramelized
hazelnuts
952 031



COCONUT/ALMONDS
Milk chocolate with coconut
& almonds pieces
952 025



SESAME / MORELLO CHERRIES
Milk chocolate with sesame seeds
& morello pieces
952 033



APPLE/CARAMEL
Milk chocolate with apple & caramel
pieces with seasalt flower from
Guérande 952 022



RASPBERRIES/PISTACHIOS
Milk chocolate with raspberries
& pistachio pieces
952 020



CRANBERRIES/HAZELNUTS
Dark chocolate with cranberries
& hazelnuts pieces
952 018



RAISINS/ALMONDS
Dark chocolate with raisins
& caramelized almonds
952 021



PASSION FRUIT/HAZELNUTS
Dark chocolate with passion fruit
& caramelized hazelnuts
952 035



REDCURRANT/COCOA NIBS
Dark chocolate with redcurrant
& cocoa nibs
952 024



NOUGATINE

Our know-how for doing an exceptionnal nougatine

ARTISANAL KNOW-HOW
DATED FOR MORE THAN 150 YEARS
WELL BALANCED MIX BETWEEN
SUGAR & ALMONDS
SCHAAL RESTORES NOBILITY TO
TRADITIONAL NOUGATINE
WITH FILLED EGGS WITH PRALINE
& CRUNCHY CHOCOLATES
FROM OUR CHOCOLATE 100%
FROM ECUADOR



NOUGATINE CRUNCHY EGGS
Praliné filling 922.013

Croquantines / Nougatines

A THIN LAYER OF NOUGATINE COATED IN MILK CHOCOLATE AND SPRINKLED WITH ...



RASPBERRIES CROQUANTINE
Milk Nougatine
with raspberries chunks
914.333



HAZELNUTS CROQUANTINE
Milk Nougatine
with caramelised hazelnuts
914.331



COCOA NIBS CROQUANTINE
Milk Nougatine
with cocoa nibs pieces
914.332



MILK CROQUANTINE
Milk Nougatine
914.009

Valentine's Day



GOLD FOILED CHOCOLATE
Dark ganache
913 076



RED FOILED CHOCOLATE
Milk praline hazelnuts
913 035



COATED HEART CHOCOLATE
Milk caramel
924 169



HEART RASPBERRY DARK
raspberry dark ganache
913 125



BRETAGNE DARK
Coffee gianduja
913 038



BRETAGNE MILK
Coffee gianduja
913 039



7 HEART TRAY
(per 12) 80 g 5 x 34 x 190 mm
914 572



METAL HEART IN
(per 15) 100 g
Gold and red foil heart
120 x 120 x 30 mm
918 646



RED BOX
(par 18) 250 g assorted hearts
1 layer red sugar coated heart
1 layer chocolate raspberry heart
1 layer red foil heart
918 089



WRAPPED CHOCOLATE



RED & GOLD DOUBLE TWISTS*
Milk Praline hazelnut
913 115

*The blue wrapping will be available from IT



GOLD FOILED CHOCOLATE, Dark ganache 913 076
RED FOILED CHOCOLATE Milk praline hazelnuts 913 035



ROCHER HAZELNUT PRALINÉ DARK 20G
Hazelnut praline, crispy crepes pieces
from Brittany, red foiled 909 039



ROCHER HAZELNUT PRALINÉ MILK 20G
Hazelnut praline, gold foiled 909 103

Gianduja



SNAIL MILK
Gianduja gold foiled 913 043



GIANDUJA MILK
Gianduja gold foiled 914 034



GIANDUJA DARK
crispy crêpe choc, silver foiled
914 110



GOLD SQUARE MILK
Gianduja gold foiled 914 124



SEASALT & CARAMEL
GIANDUJA FLOWER
FROM GUÉRANDE DARK
Gianduja gold foiled 914 140

Napolitains
Perfect with tea or coffee



TRANSPARENT TRAY WITH 20 PIECES
SINGLE ORIGINS
about 100g 910 172
(24 pieces per master case)



DARK 70% FROM ECUADOR
910 163
Creamy, caramelized,
a little bit bitter



MILK 36% FROM ECUADOR
910 166
Creamy, smooth



DARK 75% FROM SAO TOMÉ
910 162
Crunchy, a bit woody,
roasted, powerfull

Sea Specialties



TRANSPARENT ACETATE BOX 6 SARDINES
910 052



TIN BOX LOBSTER
(by 24) - 120 g
910776



TIN BOX 12 MACQUERELS
DARK CHOCOLATE
(by 24) - 120 g 910 227



TIN BOX 12 SARDINES
(by 24) - 120 g
910 225



TIN BOX 12 RED MULLETS
Milk lace crepe seasalt flower
from Guérande (by 24) - 120 g 910 228



WOOD BASKET FOILED OYSTERS 250G
milk foiled chocolate with hazelnuts praline
910 071



NET OF 1/2 FOILED OYSTERS MILK
(by 20) 100g
910 065



NON WRAPPED 1/2 FOILED OYSTERS MILK
Filled with puff pastry with milk praline
and Guérande flower of salt
910 234



RED MULLETS
Milk Chocolates lace crepe
seasalt flower from Guérande
910 087



SARDINES
Milk chocolate
910 020



MACQUERELS
Dark chocolate
910 086

Couvertures for Pastries & Bakeries

Our couvertures are packed in bulk

Fondantes

1/2 round ball 3,5g each piece by case pack of 5KG and by 12 KG



DARK 70% ECUADOR
903 020



DARK 60% ECUADOR
903 118



MILK 36% ECUADOR
903 119



BLONDE 32% COCOA BUTTER
903 023



WHITE 26% COCOA BUTTER
903 123



Chocolate Sticks for pastries

70mm x 25mm, 10g by case pack of 5KG



DARK 70% ECUADOR
903 769



MILK 36% ECUADOR
903 756

Great for pastries
or for melting





BALLOTINS AND RIGID GIFT BOXES



350 g



510 g

BALLOTINS

Our gift boxes come in 7 sizes

weight	item code	variety (number of different chocolates)	number of chocolates	units per case
165 g	918135	11	16	21
250 g	918136	11	24	24
350 g	918137	11	34	12

RIGID GIFT BOXES

Our gift boxes come in 3 sizes

weight	item code	variety (number of different chocolates)	number of chocolates	units per case
200 g	918073	10	20	18
280 g	918074	11	28	18
510 g	918075	13	50	12



BALLOTIN 15 ASSORTED ROCHERS
155 g - Dark, Milk, White, Blondes recipes
918 140



4 CHOCOLATS
SECRETS DU CHOCOLAT :
PALET GANACHE CHOCOLAT
PALET PRALINÉ LAIT SPÉCULOS
PALET 70% VENEZUELA
SHANGHAI CHOCOLAT PRALINÉ
(par 50) 914 568

Innovative & bespoke recipes

ONE TWIST TRUFFLES WITH INNOVATIVE & BESPOKE RECIPES



WE CAN CREATE CUSTOMIZABLE PACKAGING FROM 5 000 UNITS . WE ARE VERY FLEXIBLE AND SPECIALIZED IN HIGH END PRIVATE LABEL.



UNIQUE SUPPLIER TO OFFER A COATED MACARON SHAPE





EXPORT

MADE IN FRANCE

SCHAAL CHOCOLATIER :

Rue du Pont du Péage

67118 Geispolsheim

FRANCE

0033 7 88 40 99 49

Contact : Charlotte COURCIER

c.courcier@salpa.fr

Check our website :

www.schaal-chocolatier.com

