

Easter 2027



SCHAAL

CHOCOLATIER *des* CHOCOLATIERS
DEPUIS 1871



Schaal, chocolatier des chocolatiers

Dear Customers,

For over 150 years, **Schaal, Chocolatier des Chocolatiers**, has shared one passion: creating chocolates that inspire professionals and delight consumers.

Our new catalogue invites you to discover indulgent creations, original recipes and new products designed to enhance your offering, spark your creativity and meet the expectations of an ever-evolving market.

Our strength lies in our complete mastery of our craft. From selecting raw ingredients to producing our chocolate couverture, pralines and specialities, every step is guided by an unwavering commitment to quality, consistency and taste.

This commitment begins at the source. As cocoa growers in Ecuador and hazelnut farmers in south-west France, we develop integrated supply chains that allow us to guarantee the quality of our raw ingredients while recognising the work of the women and men who cultivate them.

Because authenticity makes all the difference, we also favour milk, sugar and many other ingredients sourced from our regions, true treasures of France's gastronomic heritage. This rigorous selection gives rise to recipes with a unique character, combining tradition, creativity and pleasure.

More than a manufacturer, we aim to be your partner. Each collection is designed to provide solutions, fuel your inspiration and help you create indulgent experiences that appeal to your customers and showcase your expertise.

Together, let us continue to bring the passion for chocolate to life and imagine the creations that will become tomorrow's successes.

We sincerely thank you for your trust and loyalty, and wish you an enjoyable discovery of our new collection.

Julien LEGRIS *Managing Director*







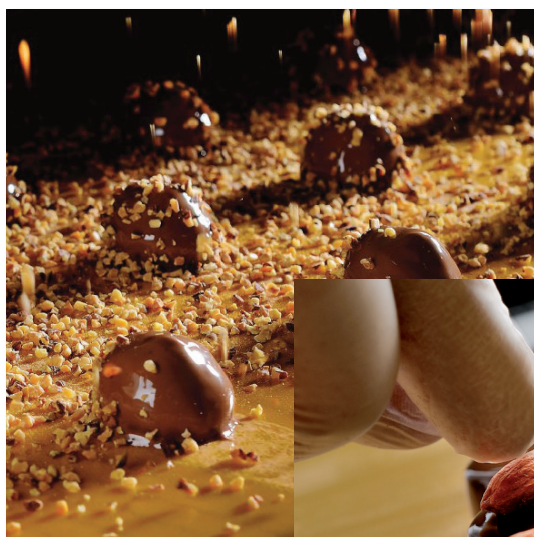
Cocoa grower & hazelnut farmer: a rare dual supply chain among chocolatiers

Since 1871, Schaal Chocolatier has built a proud history centred on chocolate. This history is shaped by tradition, innovation and indulgence.

It is also a story of loyalty to a region and a city: Strasbourg. The chocolate factory relocated only once, after 100 years and just 6 km from its original site, to support its expansion.

Schaal's passion is expressed through constant creativity. Our catalogue features more than 500 products.

Schaal Chocolatier has always selected its partners with the utmost care, eventually becoming its own supplier of cocoa and hazelnuts from Ecuador and the Lot-et-Garonne region of France.





Authenticity

Genuine expertise in chocolate-making, rooted in a long tradition of chocolatiers.

Taste

Original selections of ingredients for our recipes, together with distinctive cocoa beans from our plantation in Ecuador.

Generosity

A rare variety of indulgent treats, created for the greatest enjoyment of our consumers.

Closeness

A long-standing and recognised relationship with each of our customers.





Ecuadorian Cocoa

Floral Notes & Fruity Nuances

For more than 10 years, Schaal Chocolatier has chosen to source exclusively Ecuadorian cocoa. This choice reflects a distinctive identity: South American cocoa, renowned for its characteristic floral notes and fruity nuances. Its flavours are shaped by the rich diversity of microclimates in which it is grown.

and meets a set of environmental, social and economic criteria established by the NGO of the same name.

This commitment ranges from protecting forests, soils and waterways to strengthening transparency throughout the supply chain.

It also includes respect for workers' rights, the prohibition of forced and child labour, and access to safe and decent working conditions, among other standards.



Our choice is also a strong commitment.

The plantation is
Rainforest Alliance Certified



A French Hazelnut



A Unique Taste Experience

The French hazelnut is a fruit of exceptional quality. Schaal Chocolatier works with the orchards of Pépinière et Noisetiers de Guyenne, near Duras in the Lot-et-Garonne region, one of the leading players in this French supply chain, ensuring recognised traceability.

French hazelnuts stand out for their taste quality: a clean, intense flavour with a pleasingly long finish. They are premium hazelnuts.

The selected varieties, Pauetet, Segorbe and Lewis, are particularly well suited to the needs of chocolatiers.

These hazelnuts are easy to shell, with skins that adhere only lightly.

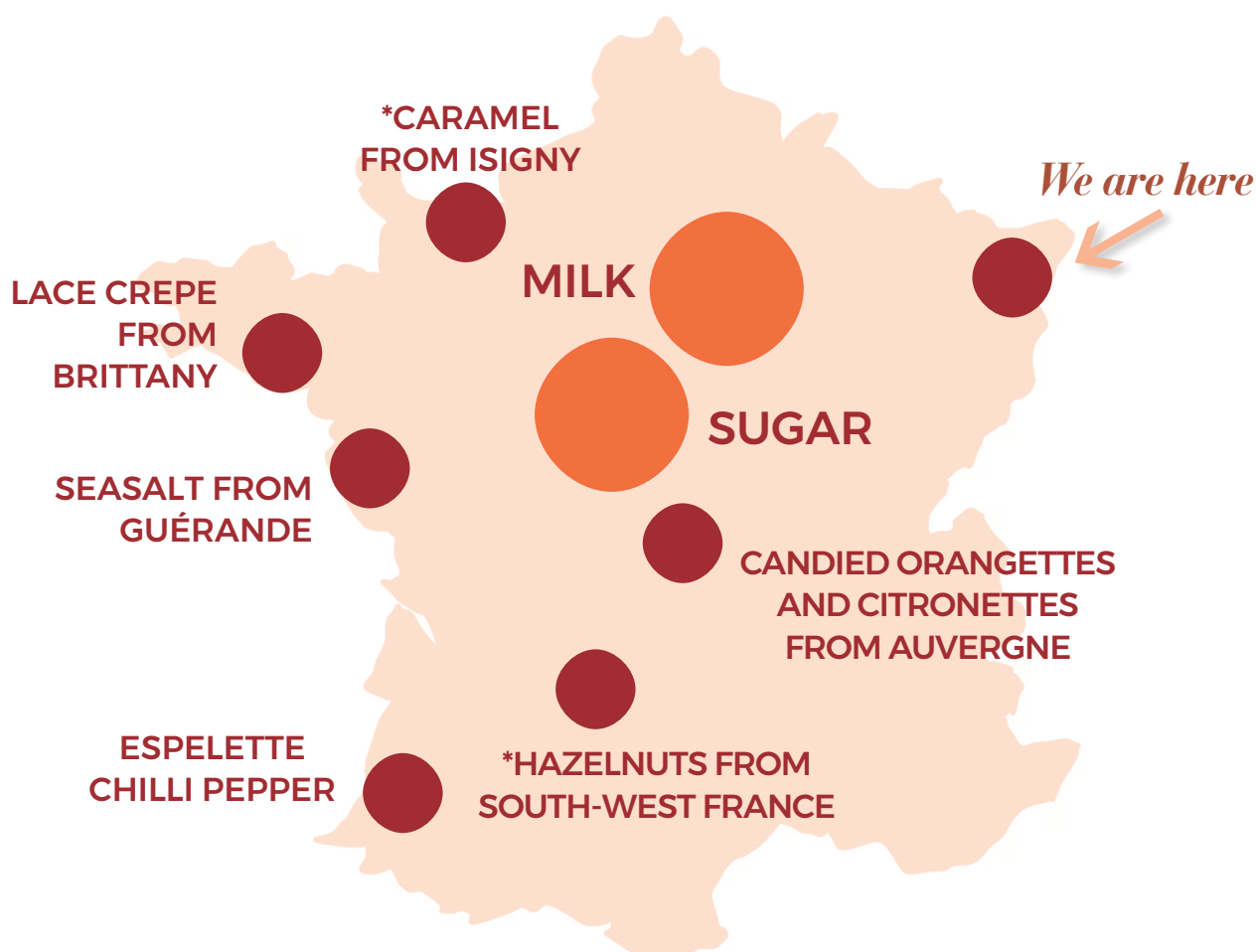
Above all, their gentle, slightly buttery and sweet notes, with very little bitterness, complement the flavour of cocoa rather than overpowering it.



Quality Ingredients, Chocolate Treats Crafted in Alsace (France)

Schaal Chocolatier sources French suppliers with a strong regional identity for the ingredients used in its various recipes.

This deliberate choice celebrates French products, expertise and terroir through our chocolate treats and other creations.



Schaal Chocolatier pays close attention to economic, social and environmental matters. The certification of our products and processes demonstrates our commitment to our customers, suppliers and all Schaal employees.



Authentic 70% Cocoa Eggs APPROX. 8 G. NET



**EGGS HAZELNUT PRALINE
FROM PIEDMONT**
937 026



**EGGS ALMOND PRALINE
VALENCIA**
937 076



EGGS BITTER GANACHE
937 035



**EGGS GIANDUJA
COCOA BEAN CHIPS**
937 136



**EGGS PRALINE TRADITION
SOUTH WEST HAZELNUTS**
937 115



**EGGS CARAMEL PRALINE
WITH SEASALT FLOWER**
937 120

Authentic Milk chocolate Eggs, 30% Cocoa APPROX. 8 G. NET



**PRALINE MILK EGGS WITH
PIECES OF CARAMEL**
937 108



**PIEDMONT HAZELNUT
PRALINE MILK EGGS**
937 023



**VALENCIA ALMOND ALMOND
PRALINE MILK EGGS**
937 106



**CRÈME BRÛLÉE
MILK EGGS**
937 025



**HAZELNUT PRALINE
PISTACHIO**
937 148



**HAZELNUT PRALINE FROM
SOUTH OF FRANCE**
937 149



**PRALINE EGG
CASHEW**
937 511



EGGS approx. 7,5 g Milk
Filled with our hazelnut spread,
made with 40% hazelnuts.
937 154



CASSEROLE EGGS
approx. 45 g 910 062



GIANDUJA FILLED MILK EGGS
46 mm - approx. 24 g 937 058



**GIANDUJA FILLED MILK EGGS
EASTER DECOR**
46 mm - approx. 24 g 937 133



HOLLOW MILK EGGS
66 mm - approx. 22 g 937 000



Traditional Eggs, 52% Cocoa Chocolate APPROX. 8 G. NET



GIANDUJA CHOCOLATE
937 049



CHOCOLATE PRALINE EGGS
937 048



CHOCOLATE HAZELNUT EGGS
937 050



DARK GIANDUJA EGGS
FEUILLANTINE
937 512



CHOCOLATE EGGS CARAMEL FLAVOR
SEASALT COPPER
937 051



HAZELNUT EGGS
WHITE CHOCOLATE
937 047

Traditional Milk chocolate Eggs, 30% Cocoa APPROX. 8 G. NET



MILK GIANDUJA EGGS
937 045



MILK PRALINE EGGS
937 056



EGGS PRALINE
FLAKES OF ALMONDS
937 030



EGGS GANACHE
COCONUT MILK
937 119



MILK CARAMEL EGG
937 152

Unwrapped Praline Eggs APPROX. 8 G. NET



UNWRAPPED MILK CHOCOLATE
EGGS WITH HAZELNUT PRALINE
Seasalt 937 147



UNWRAPPED WHITE CHOCOLATE
EGGS WITH SOUTHWESTERN FRENCH
HAZELNUT PRALINE 937 142



UNWRAPPED EGG HAZELNUT SPREAD
Milk chocolate, filled with our hazelnut
spread made with 40% hazelnuts 937 240



UNWRAPPED EGG
BLONDE CHOCOLATE
Dark ganache
937 118



UNWRAPPED EGG MILK
Almond praline with vernish
937 241



UNWRAPPED EGGS
70% Hazelnut praline from Piedmont
937 084

Little Bells



ASSORTED LITTLE BELLS
Hazelnut praline - Milk chocolate - Dark chocolate 937 139



COATED EGGS



Coated Eggs



SPECKLE EGGS

Praline hazelnut pistachio
924 002



SPECKLE EGGS

Apple caramel ganache
924 899



SPECKLE EGGS

Hazelnut praline
924 193



SPECKLE EGGS

Caramel ganache with seasalt
924 395



SPECKLE EGGS

Crispy crepe gianduja
924 045



SPECKLE EGGS

Hazelnut praline
924 162



*HEN'S EGGS

Hazelnut praline
925 001



FARM EGGS

Praline almond pieces
925 002



RAINBOW EGGS

Gianduja
924 161



PRALINE COATED EGGS

Piedmont hazelnut praline
925 000



Classic Coated Eggs



FEUILLETÉ COLORED EGGS
924 194



FEUILLETÉ MILK EGGS
924 037



FEUILLETÉ DARK EGGS
924 044



NOUGATINES DARK EGGS
924 039



NOUGATINES COLORS EGGS
924 195



NOUGATINES MILK EGGS
924 040



SIRUP EGG
923 050

Crunchy Eggs



CRUNCHY EGGS
Assorted colours, praline with crispy crêpe flakes - approx. 4 g. 924 123



CRUNCHY DARK EGGS
Praline with crispy crêpe flakes approx. 4 g. 924 112



CRUNCHY MILK EGGS
Praline with crispy crêpe flakes approx. 4 g. 924 113

*Discover
our fruit jellies
covered in milk chocolate*



FRUIT JELLIES EGGS
Strawberry · Raspberry · Peach
924 173

Don't forget the Labels!
For example:





Chocolate Easter eggs, entirely hand-decorated, ready to be filled



ROCHER EGG DARK (pack of 6)
Dark chocolate - 120mm- approx. 240g
931 159



ROCHER EGG MILK (pack of 6)
Milk chocolate- 120mm- approx. 240g
931160



EGG NEUFNEUF MILK (pack of 10)
150mm - approx. 160g
931 161

Closed
egg



ALMONDS MILK & DARK CHOCOLATE EGGS (pack of 12)
Chocolate & milk almonds - Strawberry, lemon & passion fruit, almonds
120mm - approx. 140g 931 154



*** EGG WITH STROP MILK & DARK CHOCOLATE** (pack of 9)
Milk chocolate with cocoa nib band - Red glitter decoration - Milk chocolate with hazelnut band
120mm - approx. 120g 931 153



DAISY EGGS MILK & DARK (pack of 12)
Chocolat and milk - 120mm - approx. 115g 931 156



EASTER EGGS

*Chocolate Easter eggs,
entirely hand-decorated, ready to be filled*



FISH GASTON Milk chocolate
(pack of 6) - approx. 180g
931 163

TORTLE BRIGITTE Milk chocolate
(pack of 8) - approx. 155 gr
931 162



PRESTIGIOUS EGGS ASSORTED 70% AND MILK
(pack of 6) 150mm - approx. 250 g Milk (2) - Dark (4)
931 009



MILK LACQUERED EGGS
(pack of 8) - 120mm - approx. 115g (6) - 150mm - approx. 195g (2) 931 049



Chocolate Easter eggs, entirely hand-decorated, ready to be filled



PAINTED EGG (pack of 12)
Assorted dark and milk chocolate
Dark(6) Milk (6) - 120mm - approx. 120g
Painted on both sides 931 158



SPINNER EGG MILK & DARK (pack of 12)
Milk and dark chocolate - 105mm approx. 70g
931 240



MILK DECORATING EGG (pack of 7)
120mm - approx. 115g (3) - 150mm - approx. 195g (4)
931 106



DARK CHOCOLATE EGG (pack of 7)
120mm - approx. 115g (3) - 150mm - approx. 195g (4)
931 108



WHITE CRACKED EGG
100 mm - approx. 85 g (pack of 12)
931 143



MILK CRACKED EGG
100 mm - approx. 85 g (pack of 12) 931 059
120 mm - approx. 115 g (pack of 12) 931 058
137 mm - approx. 160 g (pack of 6) 931 057
150 mm - approx. 195 g (pack of 6) 931 056
170 mm - approx. 255 g (pack of 4) 931 033



DARK CRACKED EGG
100 mm - approx. 85 g (pack of 12) 931 060
120 mm - approx. 115 g (pack of 12) 931 061
137 mm - approx. 160 g (pack of 6) 931 062
150 mm - approx. 195 g (pack of 6) 931 063
170 mm - approx. 255 g (pack of 4) 931 034



Chocolate Easter eggs, entirely hand-decorated, ready to be filled



MILK CONFETTI EGG (pack of 12)
120mm - approx. 130g 931 146



NOUGATINE EGGS
140 mm - approx. 150g (pack of 6) 922 008
170 mm - approx. 200 g (pack of 4) 922 011



MILK FEUILLANTINE CRACKLING EGG (pack of 7)
120mm - approx. 115g (3) - 150mm - approx. 195g (4)
931 124



DARK FEUILLANTINE CRACKLING EGG (pack of 7)
120mm - approx. 115g (3) - 150mm - approx. 195g (4)
931 125



GOURMET MILK EGG
(pack of 3) - 200mm - approx. 330g
931 116



GOURMET DARK EGG
(pack of 3) - 200mm - approx. 330g
931 115



*To
enhance
your eggs,
we have
the perfect
box.*

TRANSPARENT BOX
100 x 100 x 190 mm with base, for 150 mm eggs
314 823



CHOCOLATE MOLDED FIGURES TO FILL

Open Bells, ready to Fill



Presentation
suggestion



ASSORTED BELL MILK AND CHOCOLATE (pack of 4)
145 mm - approx. 285 g 933 050

ASSORTED BELL MILK AND CHOCOLATE (pack of 8)
105 mm - approx. 135 g 933 051

Hand-decorated Open Hens, Ready to Fill

Presentation
suggestion



HEN OPENED MILK

85 mm	approx. 85 g (pack of 12)	933 017
95 mm	approx. 115 g (pack of 8)	933 018
110 mm	approx. 140 g (pack of 8)	933 008
120 mm	approx. 165 g (pack of 6)	933 041
150 mm	approx. 235 g (pack of 4)	933 010

DECORATED OPEN HEN DARK

85 mm	approx. 85 g (pack of 12)	933 027
95 mm	approx. 115 g (pack of 8)	933 028
110 mm	approx. 140 g (pack of 8)	933 007
120 mm	approx. 165 g (pack of 6)	933 042
150 mm	approx. 235 g (pack of 4)	933 009

EGG 100 MM AND HEN IN WHITE CHOCOLATE

Egg 100 mm - approx. 85 g (pack of 6) -
HEN 120 mm - approx. 165 g (pack of 4) 931 151



Farm Chocolate Molded Figures



HEN CLARISSE
DARK CHOCOLATE (pack of 10)
105 mm - approx. 155 g
933 052



CULBUCHOC MILK (pack of 18)
100 mm - approx. 65 g
933 053



HAND DECORATED MILK CHICK (pack of 8)
115 mm - approx. 150 g
933 048



ARRIES RABBIT MILK (pack of 10)
115 mm - approx. 150 g
928 177



PIG MILK (pack of 10)
115 mm - approx. 125 g
928 176



HARE Dark (par 16)
150 mm - approx. 75g
(Sealed in a bag) 935 093

*Crafted
in our workshops
with our
Ecuadorian cocoa*



HARE Milk (par 16)
150 mm - approx. 75g
(Sealed in a bag) 935 027



Small Figures



FILLED FIGURINES (pack of 120)
1,6 kg - 13.5 g - Milk chocolate filled with praline
932 139

*Crafted in our workshops
with our Ecuadorian cocoa*



SMALL FARM-THEMED CHOCOLATE FIGURES (pack of 4 kg)
Cocoa nib pieces - 5 g - (Hen · Rooster · Rabbit · Fish · Basket of eggs)
Milk chocolate 911 074
Dark chocolate 911 075



SMALL ANIMALS FILLED WITH GIANDUJA FEUILLANTINE ASSORTED (pack of 60)
1,725 kg - Milk chocolate figures: gianduja with crispy wafer flakes · figures in blister packs · crafted in our workshops with our Ecuadorian cocoa
932 027

Easter Collection



ASSORTED BONBONS EASTER SHAPE
2kg - Traditional almond praline coated in dark chocolate
950 023

Made in our workshop, our Traditional Almond Praline is ground more coarsely to retain fine pieces of almond, creating a pleasing texture and a more distinctive taste.





Our expertise for exceptional nougatine

*Drawing on more than 150 years of expertise,
Schaal elevates traditional nougatine,
a harmonious blend of sugar and almonds,
with Praline-filled eggs and crunchy bites chocolate
in our 100% Ecuadorian chocolate.*



CRUNCHY NOUGATINE EGGS
Praline 922 013

