

*Chocolaterie du Pecq*

Devoted to your success







# *Chocolaterie du Pecq*

Devoted to your success



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# Established in 1937,

La Chokolaterie du Pecq, specialized in the production of *couverture chocolate*, *praline* and *gianduja*, has evolved with its times by combining modernity and tradition.

A strict supply control throughout the year, allied with an ancestral know-how, ensure the consistency of the quality in order to satisfy our high level of requirements.

We also make a point of using as many suppliers of raw material guaranteeing the “France” provenance as possible to create our products, such as the milk that we use in our recipes.

We are committed to maintain and develop long-term partnerships directly with producers from all parts of the World. We travel to be as close as possible to the growers to ensure our clients the highest transparency for our products.

## Conventional

Couverture chocolates (“homemade” or origin), chocolates ganaches, pralines, 100% fruit pastes and Gianduja, we offer a complete range of products recognized by the best market players.

To answer the growing need for more transparency, our products are made without additives or preservatives.

## Organic and Fair Trade

We also value our capacity to work and offer to our partners fair trade products and organic products. This is the reason why we closely followed the development of these products.

## Tailored

Considering that each customer is unique, we can also work together to create “your product” combining the desired organoleptic characteristics with the required technical sophistication.

# Couverture

## Chocolates

The production of our own couverture chocolates allows us to maintain and respect the flavours and the aromas of our selected beans. We are constantly researching new single origins to offer a large range of products meeting all our customers needs.

toujours à la recherche de nouveauté voici...

*Notre dernière Création*

TRAVAIL DELICAT... SUCCES GARANTI... AVEC LA  
couverture de chocolat

**VENEZUELA**

FÈVES DE CACAO D'ORIGINE  
À L'AROME  
ET AU GOUT RECHERCHÉ

**CHOCOLATERIE DU PECQ** 78. LE PECQ

le spécialiste  
de la  
couverture

43 AVENUE DE LA REPUBLIQUE - LE PECQ 78 - 976 63-50

*Confiseurs  
Pâtisseries*

gagnez du temps  
en employant les couvertures de chocolat  
finement travaillées

VOS PALETS D'OR  
*Quelle réussite!*

AVEC LA  
COUVERTURE  
DE  
CHOCOLAT  
AU CAFE

\* CAFE NATUREL  
DE HAUTE QUALITE  
FINEMENT BROYE  
DANS LA MASSE

**CHOCOLATERIE DU PECQ** TEL. 976 63-50  
78230 LE PECQ

43 AVENUE DE LA REPUBLIQUE - 78230 LE PECQ - 976 63-50



# Chocolaterie du Pecq

## The Expert of Couverture Chocolates



To meet all your application needs, we offer you:

- A conventional range made from our **"Homemade" recipes and blends** with a wide variety of aromatic profiles and technical renderings suited to your manufacturing constraints.
- **Single Origin Couvertures** to satisfy all your desires.
- **Organic and Fair Trade Couvertures** to promote each know-how.
- **Tailored products** to meet your specific needs.
- In addition to our couverture chocolates, we also offer our recipes **"Chocolate Ganaches"** without added cacao butter to let you express your talent.





# Dark Couverture Chocolates

	Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
<b>Amercao</b>									
Bitter and intense cacao taste.	97%	52%							Block 1Kg
<b>Americao</b>									
Blend of West Africa cacaos and South America Cacaos giving to this chocolate a balance between <b>the floral, woody and earthy aromas</b> .	72%	43%	4	•	•	•	•		Block 1Kg Palet 8g
<b>Caracao</b>									
The subtle blend of origin cacaos gives a <b>chocolatey flavour</b> and releases the aroma specificities of South America and West Africa. This unique creation will be the reference of all the chocolatiers for dark chocolate couverture.	68%	41%	4	•	•	•	•		Block 1Kg Palet 8g
<b>Super caracao</b>									
Subtle blend of our Caracao raised by <b>woody and earthy notes</b> from our <b>Haiti</b> Couverture Chocolate. The care given to its production enables us to reach the highest level of chocolate quality.	65%	39%	4	•	•	•	•		Block 1Kg Palet 8g
<b>Amer or</b>									
Bitter couverture with a very fine and subtle taste made from a blend of cacaos from Ecuador and Ivory Coast.	66%	41%	4	•	•	•	•		Block 1Kg



	Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
<b>Super Guayaquil</b>									
This marriage of the cacaos aims to offer a <b>bitter couverture with a lingering taste</b> . Its longer conching process and its cacao butter content offer a real ease of use.	64%	40%	5	•	•	•	•		Block 1Kg Palet 8g
<b>Africa</b>									
A couverture with <b>powerful chocolatey notes</b> typical in the rough lands of Africa.	58%	35%	1	•	•	•	•		Block 1Kg
<b>Guayaquil</b>									
<b>Semi-bitter</b> couverture which allows all the chocolatiers to highlight their quality chocolate fillings.	58%	38%	3	•	•	•	•		Block 1Kg Palet 8g
<b>Surfine</b>									
This couverture <b>rich in African cacao</b> offers <b>mild earthy and roasted coffee aromas</b> .	55%	36%	2	•	•	•	•		Block 1Kg Palet 8g
<b>Maltitol (on request)</b>									
This couverture with no added sugar will answer the expectations of your clients particularly preoccupied by their well-being.	72%	43%	3	•	•	•	•		Block 1Kg
<b>Darjeeling Tea Dark</b>									
A new original couverture combining the features of the cacao and of this most refined, noble and precious black tea from the highlands of the Himalayas.	57%	37%	2	•	•	•	•		Block 1Kg
<b>Coffee Dark</b>									
Couverture <b>rich in cacao</b> aromatized with coffee finely milled into the mixture.	55%	39%	3	•	•	•	•		Block 1Kg





# Single Origin Dark Couverture Chocolates

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	Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
<b>Madagascar</b> (Robert plantation)									
Light coloured chocolate, representative of the Trinitarios cacaos <b>with a tangy taste and red berry flavours</b> . The 82% chocolate expresses perfectly all the aromas leaving a pleasant taste. It's another way to experience the world of the cacaos.	<b>100%*</b>			•	•	•	•		Block 1Kg
	<b>82%</b>	<b>47%</b>	3	•	•	•	•		Block 1Kg
	<b>70%</b>	<b>41%</b>	2	•	•	•	•		Block 1Kg Palet 8g
<b>São Tomé</b>									
<b>Intense taste with a moderate chocolate flavour</b> and dry wood and tobacco notes. Highly structured chocolate, which could contrast nicely with a sweeter couverture.	<b>100%*</b>			•	•	•	•		Block 1Kg
	<b>70%</b>	<b>41%</b>	3	•	•	•	•		Block 1Kg Palet 8g
	<b>Ganache 58%</b>	<b>32%</b>	1	•	•	•	•		Palet 8g
<b>Papua New Guinea</b> (on request)									
A newly offered origin chocolate, which emphasises <b>smoky accents with freshly cut herbs, tobacco and mushroom flavours</b> . An expressive chocolate from the other side of the World slightly tangy but nonetheless harmonious.	<b>100%*</b>			•	•	•	•		Block 1Kg
	<b>70%</b>	<b>40%</b>	3	•	•	•	•		Block 1Kg Palet 8g
<b>Vietnam</b> (on request)									
A newly discovered couverture offering <b>citrus fruit notes</b> with a <b>beautiful acidity</b> .	<b>100%*</b>			•	•	•	•		Block 1Kg
	<b>70%</b>	<b>40%</b>	3	•	•	•	•		Block 1Kg Palet 8g
<b>Dominican Republic</b>									
With <b>liquorice, pepper and nutmeg notes</b> , this slightly astringent couverture has a very high degree of purity and is noticeably less powerful than its Haitian neighbour.	<b>100%*</b>			•	•	•	•		Block 1Kg
	<b>70%</b>	<b>40%</b>	2	•	•	•	•		Block 1Kg Palet 8g

We can offer other single origin couvertures on request.

\* On request





	Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
<b>Venezuela</b>									
	<b>100%*</b>			•	•	•	•		Block 1Kg
Chocolate with a magnificent mahogany colour and a <b>strong aromatic intensity</b> . Smell of overgrowth and autumnal dried leaves. With its melting texture, the acidity reveals the taste of the red berries.	<b>82%</b>	<b>47%</b>	3	•	•	•	•		Block 1Kg
	<b>70%</b>	<b>41%</b>	2	•	•	•	•		Block 1Kg Palet 8g
<b>Ganache</b>	<b>58%</b>	<b>32%</b>	1	•	•	•	•		Palet 8g
<b>Peru</b>									
	<b>100%*</b>			•	•	•	•		Block 1Kg
Sweet chocolate with <b>woody and earthy flavours</b> , which are both characteristics of the cacaos from South America. This lightly aromatized couverture will appeal to the majority of persons.	<b>70%</b>	<b>41%</b>	4	•	•	•	•		Block 1Kg Palet 8g
<b>Ganache</b>	<b>58%*</b>	<b>32 %</b>	1	•	•	•	•		Palet 8g
	<b>70%*</b>	<b>41%</b>	4	•	•	•	•		Block 1Kg Palet 8g
<b>Haiti</b>									
	<b>100%*</b>			•	•	•	•		Block 1Kg
Highly expressive chocolate with a <b>hint of acidity</b> on the finish, which leaves a <b>very fresh flavour</b> and mild <b>earthy notes</b> .	<b>75%</b>	<b>42%</b>	3	•	•	•	•		Block 1Kg Palet 8g
	<b>58%*</b>	<b>38%</b>	4	•	•	•	•		Block 1Kg Palet 8g
<b>Ecuador</b>									
	<b>100%*</b>			•	•	•	•		Block 1Kg
<b>Very floral</b> chocolate with a <b>freshly cut hay flavour</b> on the finish and a lingering taste, all highlighted by a <b>slight acidity</b> . The aromas of the 82% couverture chocolate are stronger, but the very high percentage of cacao conceals certain aromas that could be tasted in the same chocolate with 70% cacao.	<b>82%</b>	<b>47%</b>	4	•	•	•	•		Block 1Kg
	<b>70%</b>	<b>41%</b>	2	•	•	•	•		Block 1Kg Palet 8g

We can offer other single origin couvertures on request.

\* On request



# Milk Couverture

## Chocolates

### Milk Caracao

The subtle marriage of origin cacaos offers a subtle chocolatey flavour with notes of **biscuit and milk**. This unique creation will be the milk couverture of reference for all the chocolatiers.

Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
36%	38%	4	•	•	•	•		Block 1Kg Palet 8g

### Milk Extra

Beautiful milk couverture with a high cacao content. Its prolonged conching process makes it easier to work with and its blond colour ensures a perfect sheen.

Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
38%	38%	3	•	•	•	•		Block 1Kg Palet 8g

### Milk Perfecta

The taste and the delicacy of this milk couverture rich in cacao will satisfy all the milk chocolate lovers. A longer conching process and a high content in cacao butter give an exceptional facility of use and a perfect sheen.

Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
42%	40%	4	•	•	•	•		Block 1Kg Palet 8g

### Milk 33

A new couverture that combines the power of the cacao and the lightness of the milk.

Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
33%	34%	2	•	•		•		Block 1Kg Palet 8g

### Milky Caramel (on request)

This couverture combines the delicacy of the caramel and the lightness of the milk. A subtle product between tradition and modernity with our cooked sugar caramel made in our copper vats.

Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
42%	40%		•	•		•		Block 1Kg

### Milk Maltitol (on request)


This couverture with no added sugar will answer the expectations of your clients particularly preoccupied by their well-being.

Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
42%	40%		•	•	•	•		Block 1Kg





# Single Origin Milk Couverture Chocolates

	Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
<b>Madagascar Origin Milk</b> (Robert plantation)									
The milk couverture intensified further the light colour of this couverture made from light breaking beans harvested in this plantation. The aromatic combination of the two products, namely the cacao and the milk, gives a particularly harmonious aromatic profile while keeping <b>the tangy taste and the red berry aromas</b> that are typical of this origin.	38%	39%	4	•	•	•	•		Block 1Kg Palet 8g
<b>Haiti Origin Milk</b>									
This milk couverture with its high content in cacao retains however all the characteristics of this origin: an expressive chocolate with a <b>touch of acidity highlighted</b> by the neutrality and the richness of the milk.	36%	38%	3	•	•	•	•		Block 1Kg Palet 8g
 This milk couverture with its high content in cacao retains however all the characteristics of this origin: an expressive chocolate with a <b>touch of acidity highlighted</b> by the neutrality and the richness of the milk.	36%*	38%	3	•	•	•	•		Block 1Kg Palet 8g

**We can offer other single origin couvertures on request**

\* On request



# Ivory Couverture

## Chocolates

	Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
<b>Ivory</b>									
Couverture with a <b>smooth taste</b> , slightly creamy without an overpowering sweetness	33%	37%	4	•	•	•			Block 1Kg Palet 8g
<b>Vanilla Ivory</b>									
This highly milky couverture combined with <b>natural vanilla notes</b> will delight even the most exigent taste buds.	33%	37%	4	•	•	•			Block 1Kg Palet 8g
<b>White of White Vanilla Ivory</b>									
Couverture flavoured with <b>natural vanilla from Madagascar</b> and made from more strongly pressed cacao butter than usual, conferring an even lighter colour to this chocolate.	33%	38%	4	•	•	•			Block 1Kg Palet 8g

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# Colourful Confectionary

## Decorations

	Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Decoration	Packaging
<b>Orange</b>									
<b>Orange taste &amp; colour</b> Ivory chocolate with flavouring and non-azo dye.	33%	37%	4		•			•	Block 1Kg











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# Laboratory

## Chocolates



	Cacao content min	Fat content min	Fluidity	Ganache	Pastries	Mousse	Drinks	Packaging
<b>Ganache Chocolates</b>								
These laboratory chocolates are made without any addition of cacao butter, to ensure the expression of the cacao when realizing all of your recipes.								
Equatorial Ganache	<b>58%</b>	<b>31%</b>	1	•	•	•	•	Palet 8g
Dark	<b>58%</b>	<b>31%</b>	1	•	•	•	•	Palet 8g
São Tomé	<b>58%</b>	<b>32%</b>	1	•	•	•	•	Palet 8g
Venezuela	<b>58%</b>	<b>32%</b>	1	•	•	•	•	Palet 8g
Peru	<b>58%*</b>	<b>32%</b>	1	•	•	•	•	Palet 8g
Guayaquil	<b>55%</b>	<b>31%</b>	1	•	•	•	•	Palet 8g
Dark Earl Grey tea	<b>54%</b>	<b>33%</b>	1	•	•	•	•	Block 1Kg
Dark	<b>51%</b>	<b>27%</b>	1	•	•	•	•	Palet 8g
Milk	<b>32%</b>	<b>31%</b>	1	•	•	•	•	Palet 8g
Caracao Milk	<b>36%</b>	<b>36%</b>	1	•	•	•	•	Palet 8g

**WITH NO ADDED  
cacao butter**

<b>Cacao Powder 20/22</b>								
GT78 (mahogany colour) GT150 (dark colour) Degreased: 22% of cacao max. Single origin powder and other cacao percentages: on request	<b>54%</b>	<b>33%</b>						Bag of 25Kg, Bag of 1Kg (Doypack pouch) for GT78

<b>Cacao Paste</b>								
Very powerful earthy chocolate with a very dark black colour.	<b>100%</b>	<b>52%</b>						Block 1Kg Palet 8g

<b>Cacao Butter</b>								
Deodorized 100% pure cacao butter Bucket								Bucket 1Kg, 2,5Kg et 12,5Kg

<b>White Cacao Butter</b>								
Deodorized and more highly pressed white cacao butter. Transparent colour								Block 25kg

<b>Cacao Nibs</b> (on request)								
100% cacao. Single origin cacao nibs available on request	<b>100%</b>							Bag 25Kg

\* On request





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# Organic and Fair Trade

Couverture Chocolates





# Our range of Fair Trade, Organic and Organic Fair Trade Couverture Chocolates *(on request)*



	Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Packaging
<b>Organic and Fair Trade Dark Chocolates</b>								
Dark Peru	70%	41%	4	•	•	•	•	Block 1Kg, Palet 8g
Dark Dominican Republic	70%	39%	4	•	•	•	•	Block 1Kg, Palet 8g
Dark Haiti	58%	38%	4	•	•	•	•	Block 1Kg, Palet 8g
Dark Congo	58%	38%	4	•	•	•	•	Block 1Kg, Palet 8g

<b>Organic and Fair Trade Milk Chocolates</b>								
Milk Dominican Republic	38%	39%	3	•	•	•	•	Block 1Kg, Palet 8g
Milk Haiti	36%	38%	4	•	•	•	•	Block 1Kg, Palet 8g
Milk Congo	36%	38%	4	•	•	•	•	Block 1Kg, Palet 8g

	Cacao content min	Fat content min	Fluidity	Bar	Moulding	Coating	Filling	Packaging
<b>Fair Trade Chocolates</b>								
Dark Origin Peru	70%	41%	4	•	•	•	•	Block 1Kg, Palet 8g
Milk Dominican Republic	38%	38%	3	•	•	•	•	Block 1Kg, Palet 8g
Vanilla Ivory	33%	37%	4	•	•	•		Block 1Kg, Palet 8g
Cacao butter								Block 25Kg
Granulated sugar								Sac 25Kg

The Chocolaterie Du Pecq actively promotes fair traded products by offering numerous products labelled Fairtrade / Max Havelaar such as its chocolate couverture and its praline. Fairtrade/Max Havelaar is an international label co-managed by producer representatives, fair trade associations, GMOs and economic actors. This initiative was created in 1988 following a call to rally from the Mexican coffee producers. The certification Fairtrade/Max Havelaar for the cacao is only available to the small organisations of producers, such as family farming, and cannot be awarded to large plantations.

**Please contact us for any specific request for Dark, Milk or Ivory chocolate without Lecithin.**



# Pralines







## Praline production

Praline specialist since 1937, the Chocolaterie du Pecq still produces its praline in the most authentic tradition. Our roasting process combined with our cooking method in copper girafes reveals all of the fruit aromas. The grinding in traditional granite mills gives the ideal grain fineness for each of your creations.



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## Our Expertise

in the production of pralines gives us the ability to formulate customized recipes using a traditional production method which ensure a unique milling grain. We offer multiple fine-grain sizes for our pralines, namely, slight grain ("à l'ancienne"), fine grain (smooth) and large grain. Thanks to this know-how, we can satisfy all of your requests and guide you in the realisation of your recipes.

## The Strict Selection

of dried fruits and a traditional cooking method in copper vats reflect the authenticity and the quality of an exceptional praline. The slow and controlled roasting process releases the best aromas of the fruit to sublimate your creations.



## The Provenance

of the dried fruits can differ according to our recipes and the specific requests of our customers.

**Hazelnuts:** France / Italy / Italy  
Piedmont IGP / Turkey

**Almonds:** Valencia (Spain) /  
Marcona (Spain) / California (US)

**Pistachios:** Iran / Sicily

**Walnuts:** France

All of our pralines are available in different textures, namely large grain, slight grain ("à l'ancienne") and fine grain (smooth)

Packaging: available

Bucket of 1 Kg, 5 Kg and 15 Kg.



Fine grain



Slight grain



Large grain

# Pralines

Composition	Chocolate candy	Mousse	Ice cream	Spreadable Product
50/50 Cooked Sugar Praline				

This praline is made from a base of 50% dried fruits and caramelized cooked sugar, which are milled in our traditional granite millstone so as to leave to the praline a light grain (standard grain). This praline can also be milled more finely, to get a smooth texture (fine grain).

Almond hazelnut				
25% of almonds	25% of hazelnuts			
Almonds				
50% of almonds				
Hazelnuts				
50% of hazelnuts				
Hazelnut Piedmont PGI				
50% of hazelnuts				
Cashew nut				
50% of cashew nuts				
Pecan				
50% of pecan				
Pistachio				
50% of pistachios				
Walnut				
50% of walnut				

60/40 Cooked Sugar Praline				
Made from a 60% dried fruit base, we favour the expression of the fruit aromas for this praline over the sweetness.				
Almond Hazelnut				
30% of almonds	30% of hazelnuts			
Almond				
60% of almonds				
Hazelnut				
60% of hazelnuts				
Piedmont Hazelnut PGI				
60% of hazelnuts				
Brown Rocher				
30% of almonds	30% of hazelnuts			

Composition	Chocolate candy	Mousse	Ice cream	Spreadable Product
Blond Praline				

Praline made from a mix of roasted fruits and icing sugar.

Almond Hazelnut				
25% of almonds	25% of hazelnuts			
Almond				
50% of almonds				
Hazelnut				
50% of hazelnuts				
Brown Almond Hazelnut				
25% of almonds	25% of hazelnuts			

This praline is made with cooked sugar in addition of the icing sugar.

## Recipes of Jean-Marc Polisset

The chocolatier chef Jean-Marc Polisset has created six unique recipes for the Chocolaterie du Pecq with exceptional dried fruits, such as the Marcona almond and the Piedmont hazelnut, using traditionally cooked sugar and dried fruits in copper vats and milling on granite millstone for an harmonious blend between the caramel and the dried fruits.

Almond				
Mix of Marcona almonds, Valencia almonds and Bourbon vanilla				
60% of almonds				
Hazelnut				
Mix of Piedmont hazelnuts, French hazelnuts and Bourbon vanilla				
60% of hazelnuts				
Almond hazelnut				
Bourbon Vanilla				
40% of almonds	20% of hazelnuts			
Almond hazelnut with coffee				
100% Arabica coffee				
38% of almonds	19% of hazelnuts			
Almond pumpkin seed				
50% of almonds	15% of pumpkin seed			
Pignon nut 70/30				
70% of pignon nut				



Packaging: available in bucket of 1 Kg, 5 Kg and 15 Kg.





Smooth  
praline  
recipe  
(fine grain)

# Pralines

Composition

Chocolate  
candy

Mousse

Ice cream

Spreadable  
Product

Composition

Chocolate  
candy

Mousse

Ice cream

Spreadable  
Product

## World Tasty Pralines

### Cinnamon Almond

Cinnamon (Indonesia) milled by us

**51%**  
of almonds

### Almond

Natural orange aroma  
and mandarin essential oil

**55%**  
of almonds

### Hazelnut Star anise

Star anise (China) milled by us

**50%**  
of hazelnuts

### Hazelnut coriander

Lemon essential oil and Coriander essential oil  
milled by us

**50%**  
of hazelnuts

### Coffee

Blend of Arabica and Robusta

**38%**  
of almonds

**19%**  
of hazelnuts

### Spices

Blend of star anise + cinnamon  
+ cardamom (Guatemala) + clove (Madagascar-  
Comoros) + natural orange aroma

**29%**  
of almonds

**29%**  
of hazelnuts

lemon  
aroma

gingerbread  
taste

Packaging: available in bucket of 1Kg, 5Kg and 15Kg.

## Organic Pralines (on request)

Composition

Chocolate  
candy

Mousse

Ice cream

Spreadable  
Product

### Organic Praline 50/50

#### Almond hazelnut

**25%**  
of almonds

**25%**  
of hazelnuts

#### Almond

**50%**  
of almonds

#### Hazelnut

**50%**  
of hazelnuts

Composition

Chocolate  
candy

Mousse

Ice cream

Spreadable  
Product

### Organic Praline 60/40

#### Almond hazelnut

**30%**  
of almonds

**30%**  
of hazelnuts

#### Almond

**60%**  
of almonds

#### Hazelnut

**60%**  
of hazelnuts

Packaging: available in bucket of 1Kg, 5Kg and 15Kg.



## Fair Trade Pralines

Composition		Chocolate candy	Mousse	Ice cream	Spreadable Product
Cooked Sugar Praline					
Almond	50% of almonds	•	•	•	•
Hazelnut	50% of hazelnuts	•	•	•	•
Almond hazelnut Polisset	25% of almonds	•	•	•	•
	25% of hazelnuts				

Packaging: available in bucket of 1Kg, 5Kg and 15Kg.

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## 100% fruit pastes

Traditional fruit roasting without preservative, dye, emulsifier or added sugar.

Hazelnut
Walnut
Pistachio
Iran to Sicily - Peeled or not on request
Almond cream
Pecan
Piedmont Hazelnut PCI

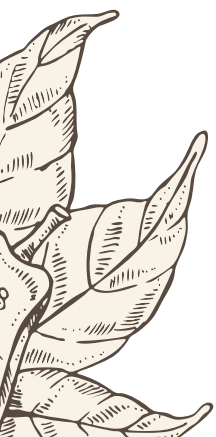


Hazelnut paste



Pistachio paste

Packaging: available in bucket of 1 Kg, 2,5 Kg et 12,5 Kg.







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# Gianduja

Chocolates





	Cacao content min	Fat content min	Fluidity	Chocolate Candy	Mousse	Spreadable Product	Packaging
<b>Hazelnut Chocolate</b>							
Harmonious blend of dark chocolate and hazelnuts.	34%	34%	1	•	•	•	Bucket 15kg Bucket 2,5kg Block 1Kg
<b>Hazelnut White Chocolate</b>							
Harmonious blend of white chocolate and hazelnuts.	17%	40%	3	•	•	•	Bucket 15kg Bucket 2,5kg
<b>Hazelnut Milk Chocolate</b>							
Harmonious blend of milk chocolate and hazelnuts.	16%	34%	2	•	•	•	Bucket 4kg
<b>Milk Chocolate with Piedmont Hazelnuts PGI</b>							
Delicate blend between the rich taste of the Piedmont hazelnut and the African cacao.	14%	52%	3	•	•	•	Bucket 15kg Bucket 5Kg*
<b>Dark Chocolate with Piedmont Hazelnuts PGI</b>							
Delicate blend between the rich taste of the Piedmont hazelnut and the African cacao.	10%	50%	3	•	•	•	Bucket 15Kg Bucket 5Kg* 
<b>Almond Chocolate</b>							
Harmonious blend of dark chocolate and almonds.	34%	34%	1	•	•	•	Bucket 15Kg Bucket 5Kg*

\*On request



## Chocolaterie Du Pecq's Terms and Conditions

**Art 1:** Except as expressly provided by both parties in contractual form, all sales transactions carried out with CHOCOLATERIE DU PECQ are governed by these conditions. The buyer irrevocably accepts that these conditions apply to the exclusion of all other conditions.

**Art 2:** CDP will only be bound by written commitments signed by an authorized person. Any and all obligations which have not been given in writing will have no binding character for CDP. Orders placed based on daily quotations, or any other similar transaction, will be governed by these conditions also. Existing contracts can only be modified by written amendments signed by both parties.

**Art 3:** The contracts are deemed to be irrevocably accepted once the execution thereof has begun.

**Art 4:** All delivery dates, even if specified by both parties, are to be considered as an indicator only. Therefore no penalties or damages will be paid for any delays which might occur, nor can these delays justify the cancellation of an order. The date indicated on the shipping documents will be considered as the shipping date. In the event the seller (CDP) is responsible for the transport, we will notify the buyer of the scheduled departure date. If the buyer is responsible for organizing the shipping of the merchandise, they must contact CDP 48 hours ahead of the date at which they plan to take possession of the goods via their carrier.

**Art 5:** The applicable prices are those which are valid on the date of the order. Prices are subject to change without notice. Unless otherwise agreed, the prices will not include the transportation costs, and the place of dispatch will be Chambray-les-Tours (37170) in France.

Any tax or increase of tax, duties or charges which may occur after the contract has been concluded or while the order is being carried out shall be for the buyer's account.

**Art 6:** All invoices must be paid when ordering or by the deadline mentioned on the invoice in accordance with payment terms referred to therein. Failure to pay invoices by the date mentioned on the invoice will result in the application of late payment penalties on the basis of 3 times the legal interest rate in force in France (art. D.441-5 of the French code of commerce). This penalty will be calculated from the due date to the actual payment date. 40 € will also be charged as compensation for recovery costs. In the event of late payment or any rejection of payment, or the deterioration of the financial health of the buyer, the seller reserves the right to suspend or cancel all orders, contracts or current transactions or require guarantees. In these circumstances, all the buyer's outstanding debts with regards to the seller will become due and payable immediately.

**Art 7:** All invoices are payable at the head office of CHOCOLATERIE DU PECQ, 43 avenue de la République - 78230 LE PECQ. This also applies to payments made by letter of credit, bill of exchange, as well as by bank draft.

**Art 8:** In the event of delivery of goods based on at least two contracts, the quantities delivered will be billed on the order of the two contracts unless otherwise stipulated.

**Art 9:** All goods delivered by CHOCOLATERIE DU PECQ remain the property of CHOCOLATERIE DU PECQ until they have been paid in full by the buyer (art. L 624.16 French code of commerce). Notwithstanding the foregoing, all risks

related to the goods shall be borne by the purchaser as soon as they take possession of said goods. All necessary data for identifying the goods (brand, markings on the packaging) are to be maintained as they are so that the seller's title to the property can be determined at all times on the delivered goods. If the buyer fails to perform payment obligations on time on invoices issued by the seller, and after a formal notice has gone unheeded for 3 days, the seller can require that the goods be returned. In the event of a refusal, the seller reserves the right to take legal action before the relevant commercial court which can issue an order requiring the return of the said goods, and if necessary, appoint a legal expert whose mission will be to determine the value of the said goods.

**Art 10:** Unless otherwise specified, the goods shall be shipped and travel at the buyer's risk.

**Art 11:** The recipients are responsible for checking the quality and general condition of the goods received and mention any apparent defects noticed and ensure that the goods correspond to the order placed and the delivery note. All these checks must be carried out carefully upon receiving the goods. Given the fact that shipping companies are only liable for goods they have damaged or lost during transport, recipients will have to make claims directly with the shipping companies regarding damaged goods and not with the seller as the shipper only accepts to take possession of merchandise in good condition from the seller. Therefore, if the purchaser, upon reception of the delivered merchandise, deems that the goods do not comply with normal quality standards, they have three days after delivery to notify the seller by registered mail. No other claims will be accepted.



**GUARANTEE AGAINST DEFECTIVE SOLD GOODS:** The following provisions will be applied, according to the law set out in the articles 1641 to 1649 of the French civil code.

**VISIBLE EFFECTS:** The buyer shall verify goods upon delivery before using or reselling them to ensure they are free of defects. If this is not the case, protective measure should be taken in the interest of both parties. In the event of non-compliance, the latter must be reported within three days and the buyer acknowledges that the vendor's only liability will be to replace the defective goods.

**HIDDEN DEFECTS:** hidden defects must be reported to the seller by registered mail with proof of deliver within fifteen days of being noticed. CHOCOLATERIE DU PECQ will have to confirm the existence of these defects in writing also. The product guarantee is not valid if the goods have been modified by the buyer or resold to a third party. The vendor's only liability will be to replace the defective goods delivered. The goods can only be sent back once the seller has given approval to do so. This guarantee is limited to the replacement of the goods and does not entitle the buyer to any payment of damages or compensation. Unless first agreed in writing CHOCOLATERIE DU PECQ does not guarantee that its products will necessarily be suitable for the purpose for which they were chosen by the buyer.

**Art 12:** Events (and due to no fault of seller) which prevent the total or partial completion of a contract or which seriously impede the carrying out of a contract will be considered as case of force majeure in the sense of the present article. Force majeure includes all kinds of fires, extreme weather, industrial action or lock-outs, the interruption of supplies of raw materials or adjuvant products, or energy needed to run the machines in the company's fabrication process, sabotage, changes in government legislation regarding imports and exports, or transport blockages or blockades.

The seller's obligation to deliver goods will be suspended during the entire duration of the force majeure. If the latter exceeds six months, each party will be allowed to suspend for good the incomplete portion of the contract without the need for judicial order and without being entitled to the payment of damages or compensation. The defense of force majeure can be used by the seller, if an event which prevents or seriously impedes the execution of the contract at the date the seller should have finished carrying it out. Prices are subject to change due to the variations in the cost of raw materials.

**Art 13:** The interpretation and the execution of these general conditions of sale and all the actions resulting from these terms will be governed by French law.

**Art 14:** Any and all disputes, controversies or differences that may arise out of or in relation with this general conditions of sale shall be resolved by the Commercial Court of Versailles (FRANCE). Payments made or accepted do not imply either novation or derogation to this jurisdiction clause.



*Chocolaterie du Pecq*

Devoted to your success

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