

ON STAGE!

Collection 2026-2027



PCB CREATION

Manufacture d'émotions

ABBREVIATIONS

Dark choc: Dark chocolate

White choc: White chocolate

Milk choc: Milk chocolate

Choc BC: White caramelised chocolate

Compound: Dark or white compound coating

BLISTERS: Thermoformed imprints to fill with chocolate

SAVOIR-FAIRE & METHOD OF USE

Discover Savoir Faire by PCB Création,
A collection of methods that you can read as a compilation
of step by step advices and tips.





Scan the QR Code and have access to technical sheets for
each category of product, to chefs' tips and tutorial videos.
Explore your online dedicated space!


PICTOGRAMS

NEW 000000

This is new

 Free of colouring
The references without dye (formerly "Pure Emotion") are indicated by this pictogram.

 Possible migration
on white chocolate
References that present a risk of migration on White choc are indicated by this pictogram.

 Sensitivity to humidity
References that are sensitive to moisture (i.e. colours that are likely to bleed onto substrates or be less intense) are indicated by this pictogram.

• Azo
Azo references are indicated by a chip after the designation.

●●● Usable chocolates
Our chocolate recommendations for an optimal rendering



Do you have a technical question? A creative problem concerning our products? Do you need some advice or a professional's opinion?

We provide all the experience of our pastry chef and his in-depth knowledge of our products and relevant techniques. You can send your request to our Customer Service who will take pleasure in calling upon him.

Export Customer Service
+33 3 88 587 336

Even
la
you
us

Dear creative optimists,

If you're reading this, you probably share our vision of creativity. Creativity that, to exist fully, must always be in motion.

Creativity that is a dance guided by agility, adaptation and dynamism. It thumbs its nose at automatically closed doors, at ideas that are cancelled before they even exist, at the *'it's not possible'*, the *'we can't do it'*, the *'it's ruined'*, the *'yes but'*.

Creativity that always seeks and finds a solution, that knows that sometimes inspiration and innovation come from the unexpected.

Creativity that rhymes with the culture of challenge, that willingly ventures outside its comfort zone because it knows that this is how we invent, reinvent and reinvent ourselves.

Built on expertise, precision and technique, not forgetting daring and a touch of madness required for each idea, it's this creativity that allows *'create'* and *'dream'* to be conjugated in the present and future tenses.

Creativity also knows that when you conjugate a verb in the plural, you will always go further.

It offers the freedom to believe in your ideas, to bring them to life in their best possible form.

We support all your ideas (*even if sometimes a little crazy*).

We support those who believe in the possible.

We support those who do their utmost to make it possible.

We support the freedom to imagine.

With daring and optimism,

PCB Création

Biscuit Crumbs

What if you could add crunch to every one of your ideas?

With **Biscuit Crumbs**, discover ready-to-use, precisely calibrated biscuit pieces designed to **bring texture, visual appeal, and creativity** to your creations.

Made in our workshops in Vannes, Brittany, using a patented double-baking process (hence the name “bis-cuit”), they give chefs free rein to be creative without compromising on taste or quality.

Pastry, chocolate, ice cream, gourmet beverages... and even savory recipes: **Biscuit Crumbs** fit seamlessly into any application, creating unexpected contrasts and adding a signature touch of style to your creations.



**11 INDULGENT REFERENCES, INCLUDING PLANT-BASED, ORGANIC, AND GLUTEN-FREE OPTIONS,
TO EXPLORE NEW TEXTURES AND PUSH THE BOUNDARIES OF CREATIVITY.**



*Discover the products
on page 17.*

1

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3

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4

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6

7

CUSTOM MADE BY PCB CRÉATION

N°1
IN FRANCE



*What am I saying?
In the whole world!*

1138



TYPES & SHAPES FOR CUSTOMIZABLE PRODUCTS

*Don't panic, we won't show you
everything here... (Seriously, have you
seen the size of our catalogue?)*

DISCOVER JAMBELI

DISCOVER OUR ORIGIN
CHOCOLATE COUVERTURE
FROM AN ECUADORIAN FARM
ESTATE SELECTED FOR YOU :
JAMBELI!

What else?



more than
30 years
OF EXPERTISE

Age is all in the mind

WE MANUFACTURE EVERYTHING IN OUR FRENCH FACTORIES



*Although, to be honest, we wouldn't
mind settling down in the
Maldives... We've been told it's not
the best place for chocolate.*



THEY TRUST US

*Pierre Hermé,
Christophe Adam,
Vincent Guerlais,
Christophe Michalak,
Maison Ladurée,
Cédric Grolet,
Maison Lenôtre,
Lilan Bonnefoi,
Marc Ducobu,
Quentin Bailly,
Alain Chartier,
Maison Feuillette...*



and many others!

September 10th 1995

THE FIRST MADE-TO-
MEASURE PRODUCT
LEAVES OUR FACTORY

*You never forget
your first time*

more than

200 000

CUSTOMERS
WORLDWIDE

*By the way, we are open
to the idea of a world tour
to meet you all!*

*Send your invitations to
studio@pcb-creation.fr*



WHY CUSTOMIZE?



STAND OUT FROM
YOUR COMPETITORS
Simply the best



SIGN YOUR PRODUCTS
& BE RECOGNIZED
*Hello. Is it me you're
looking for?*



CREATE YOUR
COLLECTIONS
& CREATE EMOTION
Take a walk on the wild side

PIERRE HERMÉ X PCB CRÉATION



Creation of yule log end pieces in crystal shapes, available in various colors



PIERRE HERMÉ X PCB CRÉATION

Creation of a
thermoformed mold for a
knight-shaped Easter egg



A checkmate
made of chocolate.

PIERRE HERMÉ X PCB CRÉATION



*Creation of a silicone mold
inspired by a deep dive into
the ocean depths*



*Coral-inspired
ends of yule log*

THE MAIN STEPS OF YOUR PROJECT



1
TELL US
YOUR IDEAS



2
CHOOSE YOUR
MODEL



3
CHOOSE YOUR
DESIGN



4
GET OUR
PROPOSALS
By email within 3 to 5 days

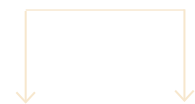
CHOOSING YOUR MODEL AND SHAPE

WHICH MODEL WOULD YOU LIKE TO CUSTOMIZE ?



DECORATIONS

Do we have the shape?



Yes

No

Choosing
the format

We can create
it just for you!



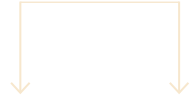
PRINTED
SHEETS

Choosing the format



STRUCTURE
SHEETS

Do we have the design?



Yes

No

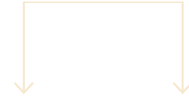
Choosing
the format

We can create
it just for you!



CHOCOLATE
MOULDS

Do we have the shape?



Yes

No

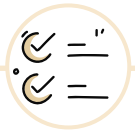
Choosing
the pattern

We can create
it just for you!

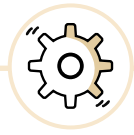


ENTREMETS
MOULDS

*Any other ideas?
Always ask, we
don't want any
misunderstandings!*



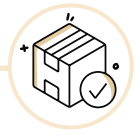
5
VALIDATE



6
RECEIVE A
PROTOTYPE
(Only upon request)



7
PRODUCTION



8
DELIVERY

CHOOSING THE DESIGN

WHAT DESIGN WOULD YOU LIKE?

I'D LIKE TO USE
MY LOGO

Do you have your logo?

Yes



Send it to
our team

No



We can
create it just
for you!

I HAVE AN IDEA OR
A SPECIFIC THEME

Do you have a visual?

Yes



Send it to
our team

No



We can
create it just
for you!

I WANT TO CUSTOMIZE A PRODUCT
FROM THE COLLECTION



Send us your ideas!



OUR COLOUR LIBRARY

We have a LOT of colours.
A very large range of E171-free shades,
natural shades, non-azo shades, sparkling
shades, even dye-free shades, but also colours
that can be exported all over the world and
can adapt to any market! We are currently
preparing a pretty file to show you all of this.



SELECT A PRODUCT



CUSTOMISING MIXED CHOCOLATE DECORATIONS

		MIXED CHOCOLATE PIECES - POSSIBLE IN 1 COLOUR PRINTING (GOLD) ONLY				
Shape	Dimensions	Printed blisters Per box of 100 sheets		Choc. Pieces made with dosing machine Minimum order per 5 boxes		
		Designs per sheet	Designs per box	Choc. pieces per sheet	Choc. pieces per box	Number of pieces per order
	Round ø20mm Square 18 mm Oval 25 X 15 mm	48 16 of each shape	4800 1600 of each shape	48 16 of each shape	960 320 of each shape	4800 1600 of each shape
	Round ø30mm Square 27 mm Oval 37 X 24 mm	27 9 of each shape	2700 900 of each shape	27 9 of each shape	540 180 of each shape	2700 900 of each shape
















Free artwork costs

CUSTOMISATION OF CHOCOLATE PIECES












Many other sizes and shapes are available, please contact our team.

		TRANSFER SHEETS		CHOCOLATE PIECES			
Shape	Dimensions	For stencil Per 125 sheets	Blisters Per 100 sheets	Stencil chocolate pieces Minimum of 3 boxes		Choc. Pieces dosing Machine Minimum of 10 boxes	
		Designs per sheet	Imprints per sheet	Choc. pieces per sheet	Choc. pieces per box	Choc. pieces per sheet	Choc. pieces per box
	20 X 20 mm	24	176	24	480	176	880
	30 X 30 mm	24	88	24	480	88	440
	40 X 40 mm	12	48	12	240	48	240
	70 X 70 mm	4	24	4	80	24	120
	ø 20 mm	44	76	44	880	76	880
	ø 25 mm	24	108	24	480	108	540
	ø 30 mm	24	88	24	480	88	440
	ø 40 mm	12	48	12	240	48	240

CUSTOMISATION OF CHOCOLATE PIECES

		TRANSFER SHEETS		CHOCOLATE PIECES			
		For stencil Per 125 sheets	Blisters Per 100 sheets	Stencil chocolate pieces Minimum of 3 boxes		Choc. Pieces dosing Machine Minimum of 10 boxes	
Shape	Dimensions	Designs per sheet	Imprints per sheet	Choc. pieces per sheet	Choc. pieces per box	Choc. pieces per sheet	Choc. pieces per box
	30 X 10 mm	40	152	40	960	152	760
	40 X 29 mm	12	66	12	240	66	330
	45 X 15 mm	30	90	30	600	90	450
	50 X 7 mm	28	95	28	560	95	475
	55 X 15 mm	30	78	30	600	78	390
	60 X 40 mm	10	32	10	200	32	160
	70 X 15 mm	15	70	15	300	70	350
	70 X 20 mm	20	55	20	400	55	275
	25 X 16 mm	20	135	20	400	135	675
	34 X 17 mm	28	120	28	560	120	600
	39 X 23 mm	28	78	28	560	78	390
	42 X 30 mm	21	66	21	420	66	330
 <i>Eclair</i>	132 X 32 mm	6	-	6	120	-	-
 <i>Mini-eclair</i>	15 X 68 mm	20	-	20	400	-	-
 <i>Heart</i>	30 X 27 mm	24	99	24	480	99	495
 <i>Heart</i>	48 X 44 mm	12	40	12	240	40	200
 <i>Banner</i>	79 X 33 mm	12	33	12	240	33	165
 <i>Biscuit</i>	50 X 40 mm	-	45	-	-	45	225
 <i>Label</i>	38 X 75 mm	-	30	-	-	30	150
 <i>End of yule log</i>	80 X 50 mm	8	21	8	160	21	105 (min.10 boxes)
 <i>End of yule log</i>	80 X 60 mm	4	18	4	80	18	90 (min.10 boxes)
 <i>End of yule log</i>	82 X 68 mm	4	15	4	80	15	75 (min.10 boxes)
 <i>End of yule log</i>	75 X 75 mm	-	15	-	-	15	75 (min.10 boxes)
 <i>End of yule log</i>	85 X 75 mm	4	-	4	80	-	-
 <i>End of yule log</i>	90 X 85 mm	4	-	4	80	-	-

CUSTOMISATION OF CHOCOLATE PIECES

		TRANSFER SHEETS		CHOCOLATE PIECES			
		For stencil Per 125 sheets	Blisters Per 100 sheets	Stencil chocolate pieces Minimum 3 boxes		Choc. Pieces dosing machine Minimum 10 boxes	
Shape	Dimensions	Designs per sheet	Imprints per sheet	Choc. pieces per sheet	Choc. pieces per box	Choc. pieces per sheet	Choc. pieces per box
 <i>End of yule log</i>	90 X 90 mm	3	12	3	60	12	60 (min.10 boxes)
 <i>Egg</i>	64,5 X 47,5 mm	8	28	8	160	28	140 (min.10 boxes)
	30 X 30 mm	-	108	-	-	108	540 (min.10 boxes)
	45 X 45 mm	-	48	-	-	48	240 (min.10 boxes)
	61 X 61 mm	-	30	-	-	30	150 (min.10 boxes)
 <i>Stick</i>	138 X 5 mm	-	72	-	-	72	144 (min.25 boxes)
 <i>Spoon</i>	108 X 26 mm	-	24	-	-	24	120 (min.20 boxes)
 <i>Mini-spoon</i>	80 X 20 mm	-	45	-	-	45	225 (min.20 boxes)
 <i>Wax seal</i>	ø 35 mm	-	63	-	-	63	315 (min.20 boxes)
 <i>3D half-ball</i>	ø 26 mm	-	63	-	-	63	630 (min.20 boxes)
 <i>3D half-egg</i>	34 X 23 mm	-	63	-	-	63	630 (min.20 boxes)

CUSTOMISATION OF STRUCTURE SHEETS

Support	Dimensions	Pièces per box	Minimum number of boxes per order
PET	4 X 4 cm	1200	4
	36 X 13 cm	250	1
	40 X 25 cm	125	1
	40 X 60 cm	50	1

CUSTOMISATION OF TRANSFER SHEETS





Support	Dimensions	Pièces per box	Minimum number of boxes per order
Nylon	4 X 4 cm	3000	1
	36 X 13 cm	125	1
	40 X 25 cm	125	1
	40 X 60 cm	125	1
PET	40 X 60 cm	125	1
Baking paper	40 X 60 cm	125	1
Macrolon sheets	26,5 X 12,5 cm	125	1

*We can cut any size your heart desires,
please contact our team!*

Simple to use products for maximum effect, we also offer personalisation of our chocolate kits. Many other kits can be personalised, feel free to contact our team!

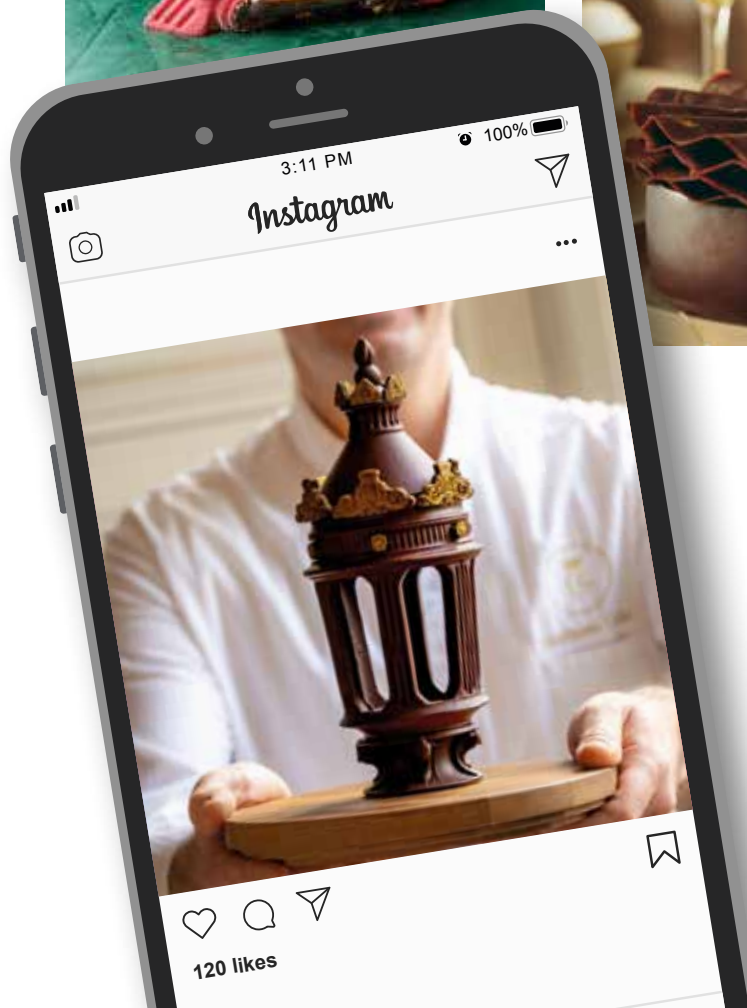
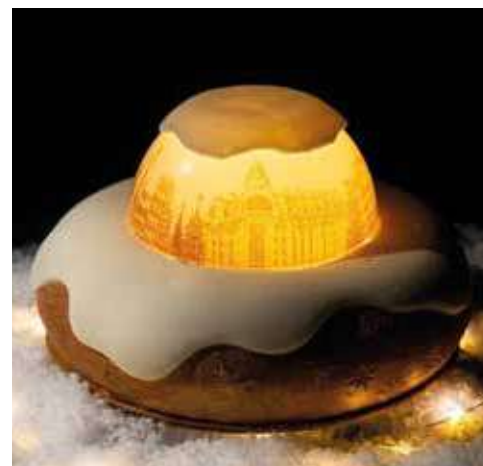
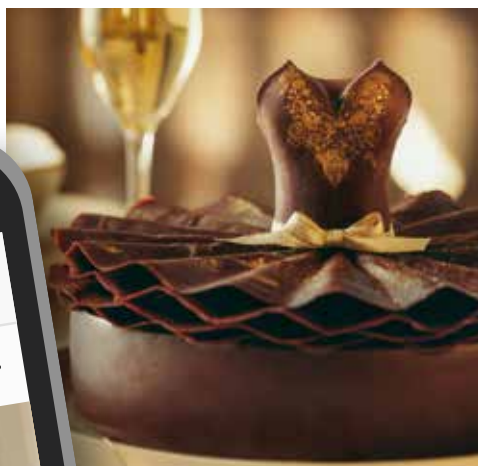
CUSTOMISING KITS		BLISTERS & TRANSFER SHEETS		CHOCOLATE PIECES		
Shape	Dimensions	Number of pieces per blister/ sheet	Number of pieces per box	Number of pieces per blister or sheet	Number of pieces per box	Minimum of boxes per order
Lollipops	ø 54 mm	5 pieces	2250 pieces	5 pieces	60 pieces	38 boxes
Puzzles	190 X 130 mm	1 piece	450 pieces	-	-	-
Half lipsticks	52 X 12,5 mm	36 pieces	7200 pieces	36 pieces	288 pieces	13 boxes
Credit cards	85 X 55 mm	5 pieces	625 pieces	5 pieces	100 pieces	3 boxes
Cards	210 X 105 mm	1 piece	375 pieces	-	-	-
Square cards	119,5 X 119,5 mm	1 piece	750 pieces	-	-	-
Cd	ø 115 mm	1 piece	375 pieces	-	-	-

We offer a range of decorations (chocolate and marshmallow plaquettes) to be placed on the foam of your coffees and hot drinks, or on glasses for your cold ones. Discover our Bar range!

CUSTOMISING DRINKS		MARSHMALLOW PIECES		"EXTRA-THIN" CHOCOLATE PIECES		
Shape	Dimensions	Designs per box	Minimum of boxes per order	Choc. pieces per sheet	Choc. pieces per box	Number of pieces per order
	ø 30 mm	288	3	24	480	1440
	ø 40 mm	144	3	12	240	720
	25 X 25 mm	-	-	56	336	3360
	40 X 40 mm	-	-	27	162	1620

YOU ARE THE CHEFS!

Thank you for sharing photos of your creations with your customised products on instagram @pcbcreation



Matthieu Carlin @matthieu_carlin
(Customised silicone moulds and silicone mats)

L'éclair de Génie @leclairdegenieofficiel
(Customised silicone moulds, moulds for kits and chocolate piece)

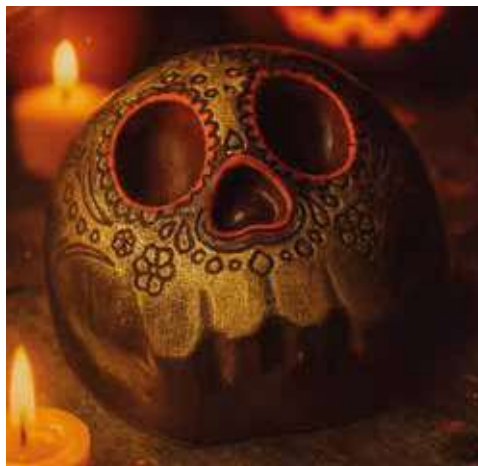
Café Savoy @cafe.savoy
(Customised printed sheets)

Lenôtre @Lenôtre
(Customised moulds for kits and chocolate piece)

Vincent Thomassin @thomassin_vincent
(Customised silicone moulds)

Nicolas Guercio @nicolasguercio
(Customised silicone moulds, silicone mats and moulds for kits)

Thank you for sharing photos of your creations with our products on instagram @pcbcreation



Pasticceria Lab24

@lab_24

(088255 - Moulds "Casse Noisette"
et 070419 - Decorations "Jouets d'antan")

Purement Chocolat

@purementchocolat

(098328 - Moulds "Daisy")

Aux Plaisirs de Clayes

@aux_plaisirs_des_clayes_

(088235 - Mould "Calavera")

Le Fournil de Napoléon @lefournildenapoleon

(074185-065242-087169-098325-088160

Mould "Zébulon" - "Tête de Renne" - "Sven"
"À l'ancienne" - "Anastassia")

Maureen Gueguin

@maurengueguin (087016

Entremets moulds "Sapin")

Pâtisserie Laure Thouvenin

@patisserie_laurethouvenin (074089 -

Mould "Œuf Mandala")

CONTACT-US !

Receive your free print voucher and your quotation



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FRANCE



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Export +33 3 88 587 336



pcb.creation@pcb-creation.fr
www.pcb-creation.com



BISCUIT CRUMBS

BISCUIT PIECES FOR DECORATION & FILLINGS

The Biscuit Crumbs range has been designed to give your creations a distinctive signature of style and flavor, whether used as a topping or as an inclusion. Made in our workshops in Brittany, our biscuit pieces are the result of patented expertise. The range offers 11 sweet and savory flavors some of which are plant-based, organic, or gluten-free. **Biscuit Crumbs are ready to use and formulated with a short list of ingredients, without artificial colors or flavors.**

Don't hesitate to contact us for more information.

Studio's favorite



NEW LEMON & YUZU
098794 - 400 g
098822 - 6 x 400 g

Studio's favorite



NEW SPECULOOS
098787 - 400 g
098815 - 6 x 400 g



NEW RED FRUITS
098790 - 400 g
098818 - 6 x 400 g



NEW CHAI
098793 - 400 g
098821 - 6 x 400 g



NEW OAT & CARMEL
098789 - 400 g
098817 - 6 x 400 g



NEW BROWNIE STYLE
098788 - 400 g
098816 - 6 x 400 g



NEW COCOA BISCUIT
098791 - 400 g
098819 - 6 x 400 g



NEW BRETON SHORTBREAD
098792 - 400 g
098820 - 6 x 400 g



NEW BLACK OLIVE
098786 - 400 g
098813 - 6 x 400 g



NEW PARMESAN
098784 - 400 g
098812 - 6 x 400 g



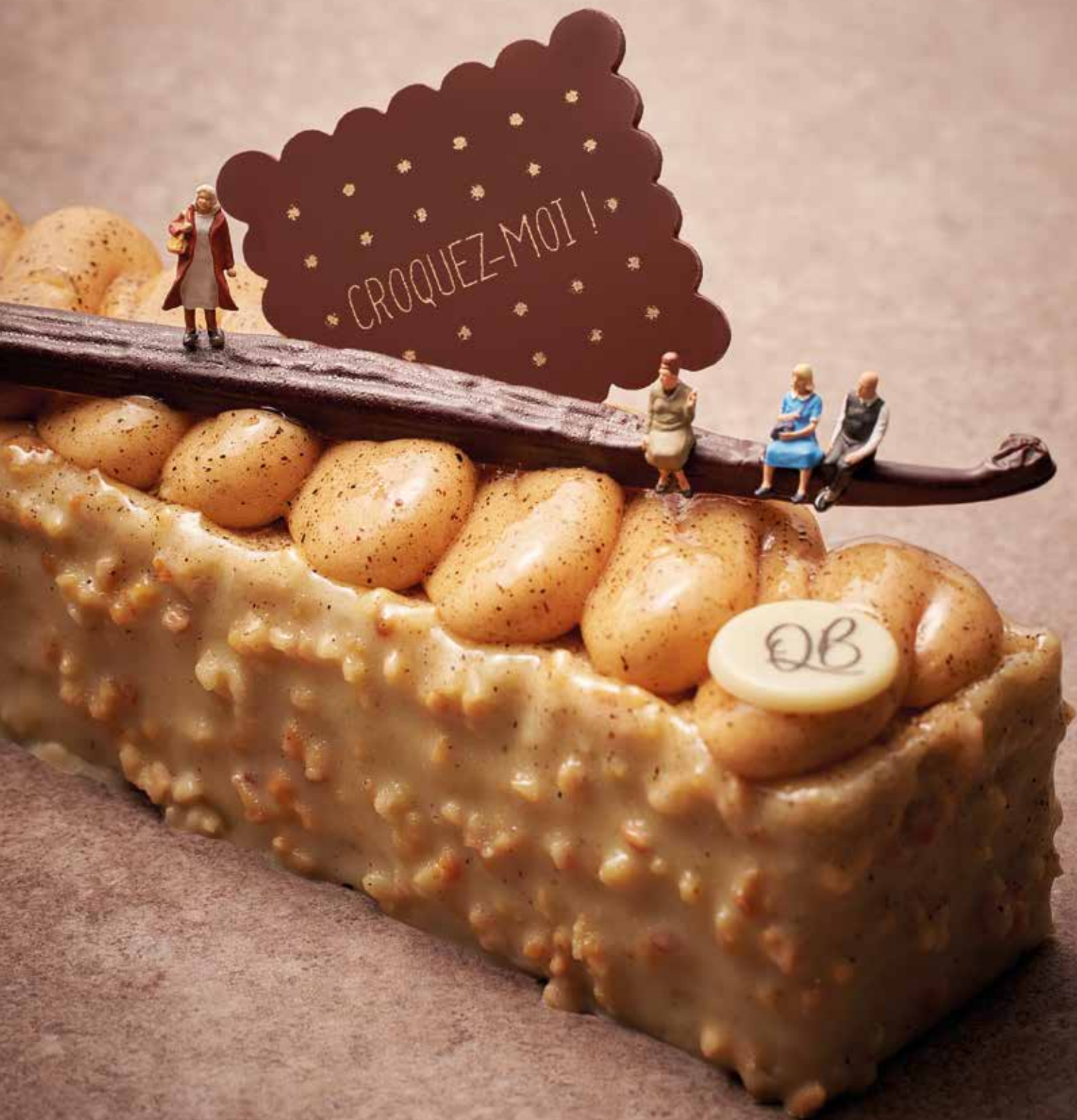
NEW TOMATO & HERBS
098785 - 400 g
098814 - 6 x 400 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



CROQUEZ-MOI !

QB

“BISCUITÉS” DECORATIONS

Go gastronomic and decorate with our range of decorations:
Biscuités!

Made from a subtle blend of cookie and chocolate, Biscuités decorations add texture and crunch to the world of decor.

They have a little taste of home that’s sure to make you fall head over heels! The Biscuités decorations can of course be customised with your name or the design of your choice!

Don’t hesitate to contact us for more information.



098267

135 “Biscuités” decorations “P’tits bonhommes” 3 designs 2,7 x 3 cm



098268

60 “Biscuités” decorations “Grands flocons” 3 designs ± 5 x 5 cm



098408

40 “Biscuités” ends of yule log 8,5 x 7,5 cm



098269

60 Biscuités decorations “Gretel” 2 designs ± 4 x 5 cm



098188

120 “Biscuités” decorations “Croquez-moi” 5 x 4,3 cm



098189

120 “Biscuités” decorations
“Petite cuillère” 1,9 x 8,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny





*In contact with high humidity,
meringues can become soft.
Do not hesitate to contact us
for any questions.*




“MERINGUÉS” DECORATIONS

Fall in love with our range of “Meringués” decorations, and give in to their immaculate colour! Stars, snowflakes, flowers, leaves... these essentials combine purity and delicacy: the ideal harmony to elegantly enhance your desserts



 **070409**
 120 “Meringués” decorations crystallized “Étoiles” 4 designs




 **070418**
160 “Meringués” decorations “Étoile filante” 2 designs





 **074263**
500 “Meringués” decorations “Petites Boules de Noël” 4 designs 1,7 x 2,4 cm





 **070411**
150 “Meringués” decorations “Flocon”
4,8 x 4,2 cm





 **074266**
 150 “Meringués” decorations crystallized
“Flocon” 4,8 x 4,2 cm





 **074265**
 140 “Meringués” decorations crystallized “Feuilles de chêne”
3 designs





 **070408**
270 “Meringués” decorations
embossed “Petits cristaux”
2,8 x 3,2 cm

 **070413**
270 “Meringués” decorations
“Petits cristaux” 2,8 x 3,2 cm

 **070407**
140 “Meringués” decorations embossed
“Grands cristaux” 4,35 x 5 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny





*Customize your «Meringués» decorations to measure:
printed, neutral or structured, they can be adapted
to all your desires!*



074127

120 "Meringués" decorations embossed "Grandes Fleurs" ø 4,5 cm 3 designs



★ **074262**

200 "Meringués" decorations "Ailes de papillons" 2 designs
3,2 x 4,5 cm



074133

270 "Meringués" decorations "Love" 3 cm 6 designs



074128

120 "Meringués" decorations "Fleurs de cerisier" ø 3 cm 6 designs

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



OPALINES

The magic and light combined in the transparency and brilliance of Isomalt will fascinate your customers and add a ray of light to your creations. **We make them for you!**



★ **065317**
❄️ 32 Opalines ruby red ± ø 5 cm



🌿 **065315**
❄️ 32 Opalines neutral ± ø 5 cm



★ **065316**
❄️ 32 Opalines bronze ± ø 5 cm



★ **070400**
❄️ 32 Opalines "Étoiles bronze" 2 designs 5,7 x 5,4 cm - 4,3 x 4,1 cm



❄️ **070402**
64 Opalines "Feuilles de citron vert"
2,3 x 3,75 cm



❄️ **070403**
32 Opalines "Feuilles de chêne vert"
3,9 x 7,8 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny



EMBOSSED DECORATIONS



074269
132 Christmas trees Dark choc embossed 4 designs



045734
126 Decorations Dark choc embossed "Blanc" 8 designs



087131
72 Rectangles Dark choc embossed "Joyeuses Fêtes"
5 x 2,8 cm



098165
72 Ends of yule log Choc BC embossed "Flocon" 8,5 x 7,5 cm



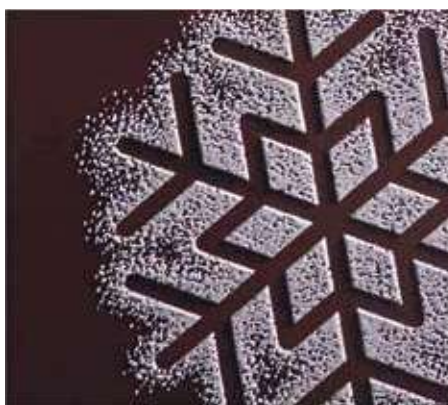
088023
72 Ends of yule log Dark choc embossed "Nuit de Noël"
8,5 x 7,5 cm



088118
72 Ends of yule log Choc BC embossed "Chalet" 8,5 x 8,2 cm



065048
72 Ends of yule log Dark choc embossed "Paysage enneigé"
8,5 x 7,5 cm



065050
72 Ends of yule log Dark choc embossed "Flocon de neige"
8,5 x 7,5 cm



060349
72 Ends of yule log Dark choc embossed "Boule de Noël"
8,5 x 7,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



087098
72 Ends of yule log White choc embossed "Stère" 8,5 x 7,5 cm



060347
72 Ends of yule log Strawberry embossed "Enneigé" 3 designs 8,5 x 7,5 cm



098164
72 Ends of yule log Dark choc embossed "Sapin" 8,5 x 7,5 cm



NEW 098687
72 Ends of yule log Dark choc embossed "Renne" 8,5 x 7,5 cm



074210
72 Ends of yule log Choc BC embossed "Sous la neige" 3 designs 8,5 x 7,5 cm



087100
72 Ends of yule log Dark choc embossed "Joyeuses Fêtes" 8,5 x 7,5 cm



065094
72 Ends of yule log Dark choc embossed "Enneigé" 3 designs 8,5 x 7,5 cm



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



045649
180 Decorations Choc BC embossed "Noir" 5 designs
2,5 x 2,8 cm



060362
105 Snowflakes Dark choc, Choc BC and White choc embossed 3 designs 3,8 x 4,3 cm



065051
48 Rectangles Dark choc embossed "Joyeux Noël"
5,1 x 4,5 cm



NEW 098688
70 Squares Dark choc embossed "Joyeuses Fêtes" 4,5 cm



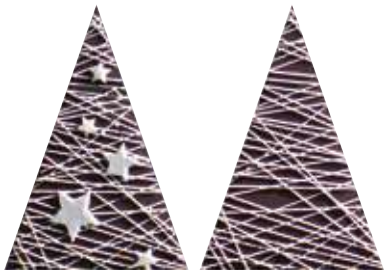
NEW 098690
48 Rectangles Dark choc embossed "Joyeuses Fêtes" 3,5 x 3 cm



065031
72 Snowflakes White choc embossed "Blanc"
4 x 4,5 cm



074208
45 Rectangles Dark choc embossed "Traîneau" 7 x 2 cm



060358
110 Triangles Christmas trees Dark choc embossed
2 designs 2,5 x 3,5 cm



074209
70 Rounds Dark choc embossed "Horloge"
ø 4 cm



060357
72 Stars Dark choc embossed 4 designs

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny





088025
72 Rectangles Dark choc embossed "Bonne année"
5 x 2,8 cm



045650
180 Snowflakes Choc BC and Milk choc embossed "Noir"
2 designs 2,5 x 2,8 cm



088148
96 Snowflakes Dark choc embossed "Givré" 3 designs 3,5 x 4 cm



088216
144 Stars Dark choc embossed "Finesse" 4 designs 3,5 x 3,6 cm



060942
176 Rounds Dark choc embossed "Cabosse" ø 2,5 cm



060943
176 Rounds Milk choc embossed "Café" ø 2,5 cm



060944
176 Rounds Choc BC embossed "Miel" ø 2,5 cm



098296
36 Coffins Dark choc embossed "Squelette" 8,9 x 3 cm



NEW 098691
70 Rounds Dark choc embossed "Toile d'araignée" ø 3 cm



070346
70 Skulls Dark choc embossed "Calavera" 3 x 4 cm



050280
45 Rectangles Dark choc embossed "Joyeux anniversaire" 7 x 1,5 cm



098295
60 Shooting stars Dark choc embossed "Super star" 6 x 3,4 cm



NEW 098689
70 Squares Dark choc embossed "Happy Birthday" 4,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny





088146
180 Squares colored embossed "Pâques" 4 designs 2,8 cm




088147
120 Eggs colored embossed "Pâques"
4 designs 2 x 2,7 cm




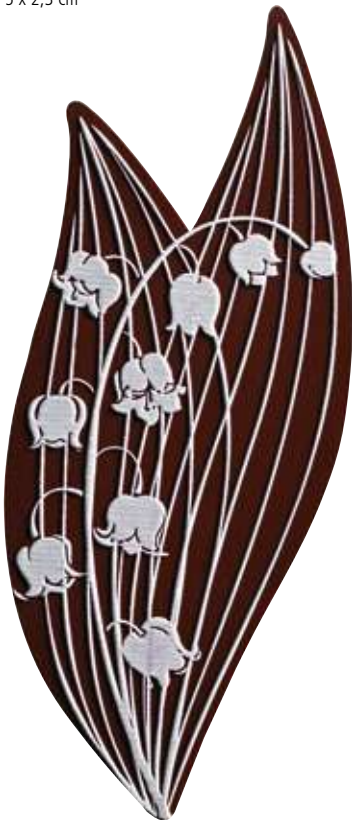
087101
100 Hearts White choc embossed "Je t'aime" 5,85 x 5,4 cm



 **074136**
64 Fishes Dark choc embossed blanc "Arête"
5 x 2,3 cm



 **040045**
180 Bunnies Choc BC and Milk choc embossed
Milk choc and Dark choc 2 designs 2 x 2,7 cm




 **060937**
30 Bits of thrush Dark choc embossed
4,5 x 10 cm




 **088026**
48 Rectangles Dark choc embossed
"Joyeuses Pâques" 3 x 3,5 cm





 **060938**
64 Eggs Dark choc embossed "Joyeuses
Pâques" 3,7 x 5 cm



 **074268**
72 Butterflies wings Dark choc embossed 2 designs
3,2 x 4,5 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



“HALLOWEEN” DECORATIONS



098173
88 Balls White choc "Jack"
ø 3 cm



087102
88 Pumpkins 3D White choc
"Jack" 3 x 2,9 cm



088100
108 Pumpkins White choc "Happy
Halloween" 4 x 3,7 cm



088220
176 Skulls White choc 3 x 2,9 cm



070343
130 Bats Dark choc 5 x 2,4 cm



NEW 098697
165 Eyes Compound "Horreur!"
ø 1,7 cm



098290
90 Flasks White choc "Poison" 5 designs ± 2 x 3,7 cm



088218
140 Pumpkins Dark choc and orange colored "Jack" 4 designs



087041
135 Pumpkins White choc "Effrayantes" 4 designs 3 x 2,7 cm



088219
108 Pumpkins tops orange colored
"Cucurbitacée" 4 x 3,95 cm



088028
60 Squares White choc "Happy Halloween"
4 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



NEW 098680

108 Squares Compound "Monstres mignons" 3 designs 2,5 cm



087036

208 Skulls Compound "Calavera" 7 designs 2,5 x 3 cm



❄️ 087129

110 Decorations Compound "Pains d'épices" 2 designs
3 x 4,5 cm



★ 074229

126 Hats Dark choc "Sorcière"
3,7 x 3,6 cm



🍃 088222

176 Ghosts White choc
"Bouh" 3 x 2,95 cm



🍃 088217

154 Spiders Dark choc "Aragog"
2,9 x 3,1 cm



098175

150 Small candy canes White choc "Trick
or treat" 2 x 4 cm



NEW 098722

112 Toads Compound "Les baveux" 2 designs
2,25 x 3 cm



🍃 070354

104 Bones White choc 6 x 2,4 cm



🍃 070347

208 Ghosts White choc "Frère et sœurs" 3 designs



🍃 070355

80 Headstones Dark choc 3 designs

🍃 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny



Find our "Halloween" selection:
moulds for kits p. 200,
marshmallow moulds p. 285
and entremets moulds p. 362
and p. 367.

NEW 098726
90 Small headstones Dark choc "RIP" 3 designs 2,4 x 3,6 cm

070344
150 Knives and choppers White choc 2 designs



NEW 098724
72 Hands White choc "Outre-tombe" 6 designs ± 2,5 x 4 cm

NEW 098681
176 Rounds Compound "Halloween en folie" 16 designs ø 2 cm



NEW 098727
96 Coffin lids Dark choc 3 designs 2,6 x 6 cm

NEW 098691
70 Rounds Dark choc embossed
"Toile d'araignée" ø 3 cm

070346
70 Skulls Dark choc embossed
"Calavera" 3 x 4 cm

098296
36 Coffins Dark choc embossed
"Squelette" 8,9 x 3 cm

Free of colouring ❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny



3D DECORATIONS



Discover our range of finished decorations in real size. To help you make your choice among all these products, you will find a summary of the finished decorations from which allows you to view the entire range at a glance.



★ **060487**
63 Balls White choc crystallised bronze ø 2,6 cm



★ **098198**
63 Balls White choc crystallised gold ø 2,6 cm



★ **060488**
63 Balls White choc crystallised bronze ø 3 cm



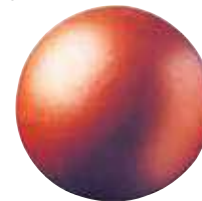
★ **098199**
63 Balls White choc crystallised gold ø 3 cm



★ **065291**
63 Balls White choc crystallised red ø 3 cm



★ **065290**
63 Balls White choc crystallised red ø 2,6 cm



★ **000218**
63 Balls White choc coated copper ø 2,6 cm



★ **000222**
63 Balls White choc coated bronze ø 2,6 cm



★ **098196**
63 Balls White choc coated gold ø 2,6 cm



★ **065285**
63 Balls White choc coated red ø 2,6 cm



★ **070478**
63 Balls White choc coated dark green ø 2,6 cm



050246
63 Balls White choc coated light green ø 2,6 cm



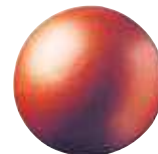
★ **060489**
63 Balls White choc crystallised bronze ø 2 cm



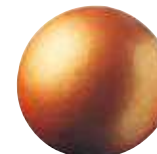
★ **098197**
63 Balls White choc crystallised gold ø 2 cm



★ **065289**
63 Balls White choc crystallised red ø 2 cm



★ **000217**
63 Balls White choc coated copper ø 2 cm



★ **000221**
63 Balls White choc coated bronze ø 2 cm



★ **098195**
63 Balls White choc coated gold ø 2 cm



★ **065284**
63 Balls White choc coated red ø 2 cm



★ **070477**
63 Balls White choc coated dark green ø 2 cm



050250
63 Balls White choc coated light green ø 2 cm





★ **060484**
72 Christmas balls Dark choc "Cuivre étincelant" 3 designs
3 x 3,7 cm



060486
72 Christmas balls White choc "Candy" 3 designs 3 x 3,7 cm



★ **098200**
72 Christmas balls White choc "Rouge et or" 3 designs 3 x 3,7 cm



★ **060485**
72 Christmas balls Dark choc "Candy bronze" 3 designs 3 x 3,7 cm



★ **088029**
72 Christmas balls White choc "Graphique" 3 designs 3 x 3,7 cm



098292
72 Birds White choc 3D "Passereaux" 2 designs ± 2,5 x 3,5 cm



❄️ **060493**
54 Penguins White choc 3D 2,3 x 3,6 cm



❄️ **060494**
54 Santas White choc 3D 2,3 x 3,6 cm



088224
70 Bears Choc BC 3D "Teddy"
2,6 x 3,7 cm



NEW **098707**
72 Birds Choc BC 3D "Moineaux" 2 designs ± 2,5 x 3,5 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny





070495

88 Balls White choc "Rose de Noël" 2 designs ø 3 cm

★ **088030**

88 Balls White choc "Hiver pourpre" 3 designs ø 3 cm



074232

88 Balls White choc "Candy cane" ø 3 cm



065097

88 Balls White choc "Noël nordique" 3 designs ø 3 cm

★ **087021**

88 Balls Dark choc "Baroque" 2 designs ø 3 cm

NEW 098705

88 Balls White choc "Vitreaux" 4 designs ø 3 cm



★ **070497**

88 Balls White choc "Flocon" 3 designs ø 3 cm

088031

88 Balls White choc "Kelsch" 3 designs ø 3 cm



NEW 098704

88 Balls Choc BC "Malmö" 11 designs ø 3 cm

★ **074205**

88 Balls Dark choc "Éclat d'hiver" 4 designs ø 3 cm

Free of colouring


Sensitive to humidity

Possible migration on white chocolate


★ Shiny






 **088130**
63 Balls Dark choc 3D "Effet Truffe"
ø 2 cm




 **088131**
63 Balls Dark choc 3D "Effet Truffe" ø 2,6 cm



 **088132**
63 Balls White choc 3D "Neige" ø 2 cm



 **088133**
63 Balls White choc 3D "Neige" ø 2,6 cm



★ **074203**
63 Grelots White choc coated bronze ø 2,6 cm




★ **036124**
63 Balls Dark choc "Bilbo" 3 designs ø 2,6 cm



★ **060483**
88 Balls White choc "Infinies"
ø 3 cm



★ **070499**
 88 Balls Dark choc "Vitrail" 3 designs ø 3 cm



★ **060480**
88 Balls Dark choc "Noël bronze" 3 designs ø 3 cm



★ **098174**
88 Balls White choc "Dorées" 2 designs ø 3 cm





098150
88 Balls Dark choc "Moka" 3 designs ø 3 cm




★ **060479**
88 Balls Dark choc "Étoiles" 3 designs ø 3 cm



 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

★ Shiny





003584
48 Stars Dark choc 3D 4,6 x 3,9 cm



074279
72 Christmas trees Dark choc 3D 2,5 x 3 cm



074280
72 Christmas trees Choc BC 3D 2,5 x 3 cm



074281
72 Christmas trees White choc 3D 2,5 x 3 cm



074282
70 Chalets Dark choc 3D 2,5 x 2,5 cm



074283
126 Gifts Dark choc and White choc 3D 2 designs 3,2 x 3,2 cm



070281
88 Gifts Dark choc 3D 2 designs 2,2 x 2,2 cm



098294
72 Porcini Milk choc 3D 2,65 x 3,36 cm



088227
140 Accorns Milk choc 3D 2,85 x 3,5 cm



074284
88 Chestnuts Milk choc 3D 3 x 2,6 cm



087103
63 Hazelnuts Milk choc 3D ø 2,6 cm



088226
176 Hazelnuts Milk choc 3D "Striées" 2,9 x 3 cm



060492
88 Mushrooms Dark choc 3D "Bronze" 3 designs ø 3 cm



060491
88 Mushrooms White choc 3D "Rouge" 3 designs ø 3 cm



060250
88 Mushrooms White choc 3D "Caramel" 3 designs ø 3 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



CHRISTMAS DECORATIONS



★ **074285**
120 Nutcrackers Dark choc 2,5 x 5 cm



★ **NEW 098703**
56 Reindeers White choc "Pulls de Noël" 2 designs 5,25 x 6,1 cm



NEW 098694
216 Stars Compound "En rouge et or" 3 designs 3 cm



NEW 098702
132 Bears White choc "Emmitouflés" 2 designs



NEW 098723
154 Decorations Choc BC "Biscuits gourmands" 7 designs ± 3 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



060502
190 Mini sticks White choc "Candy"
3 designs 5 x 0,6 cm




065106
91 Mini-mushrooms White choc 3 designs



074219
160 Mushrooms White choc "Lutin" 1,5 x 3 cm



 **065182**
108 Mushrooms tops Compound ø 2,5 cm



 **065200**
176 Mushrooms Choc BC "Todds" 2 designs



098183
78 Bears White choc "Frileux" 2 designs 2,4 x 3,8 cm



087056
56 Candy canes White choc
3,4 x 9,5 cm




060501
72 Sticks White choc "Boules rouges" 14 x 1,8 cm





087055
150 Small candy canes White choc 2 x 4 cm



065179
60 Gingerbread houses White choc "Gretel" 3 designs

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



074270
240 Bears White choc 2 designs 2,2 x 2,5 cm



★ **074220**
216 Stars Compound "Noël" 4 designs 3 cm



088114
180 Decorations White choc "P'tits biscuits" 12 designs



098275
104 Bears Choc BC "Cadeaux" 2 designs 2,6 x 2,9 cm



❄️ **065183**
60 Bears Choc BC "Emmitoufflés" 3 x 3,8 cm



❄️ **065110**
84 Reindeers White choc "Kawai" 5 x 4,1 cm



❄️ **065281**
54 Bears Choc BC "Nez rouge" 3,5 cm



❄️ **070419**
120 Decorations Choc BC 5 designs

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny

NEW 098736

8 Moulds "Petits oursins" for 16 pieces
2 designs 6 x 4,2 cm - 6 x 3,6 cm
Th. 1,8 cm

DIY





070492
176 Rounds White choc "Candy" 4 designs ø 2 cm



065082
300 Christmas balls White choc "Acidulé" 5 designs 1,8 x 2,2 cm



060281
35 Snowflakes White choc "Vert et Rouge" ø 5 cm



060259
176 Rounds White choc "Sucre d'orge" 3 designs ø 3 cm



098271
108 Mushrooms White choc "Choupis" 9 designs 2,3 x 2,9 cm



065186
72 Christmas trees de Noël White choc 3,9 x 5,7 cm



060263
50 Christmas trees Barley grass 3,4 x 5 cm



098274
234 Christmas trees White choc "Fluffy" 2 designs 2,5 x 2,55 cm



065045
36 Skis "Tout schuss" Choc BC 2 designs 1,5 x 13,7 cm

065187
2 Blisters "Sapins de Noël" so 72 prints 3,9 x 5,7 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

Usable chocolates



★ **065185**
 ❄️ 72 Decorations Dark choc "Noël" 4 designs
 2,7 x 4 cm



★ **060518**
 143 Accorns Compound "Scintillants" 2 designs 1,8 x 2,5 cm



❄️ **065278**
 160 Gifts White choc "Noël" 12 designs



★ **070459**
 ❄️ 156 Christmas socks Compound 5 designs 2,5 x 4,2 cm



🌿 **060272**
 ❄️ 150 Snowflakes Raspberry crystallized
 4,2 x 4,8 cm



❄️ **087130**
 168 Penguins "Frileux" 3 designs



★ **074272**
 100 Stamps White choc "Collection Noël"
 3 designs 3,3 x 4,5 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny



065181
96 Penguins White choc 2 designs 2,4 x 2,8 cm



098289
120 Decorations White choc "Personnages hivernaux" 5 designs ± 2 x 2,7 cm



060507
66 Snowmen White choc 2 designs 2,6 x 4 cm



★ **087105**
90 Snowmen White choc "Sur son traîneau"
3,85 x 4,5 cm



🌿 **065175**
300 Snowmen White choc 4 designs 1,4 x 2,6 cm



❄️ **060505**
165 Snowmen "Cache-nez" White choc 2,6 x 3,5 cm



060506
110 Snowmen White choc
2,6 x 5 cm

❄️ **065189** ● ● ●
2 Blisters "Bonhommes de neige"
so 98 prints 4,6 x 3,4 cm



❄️ **060511**
144 Mini Snowmen White choc
2,5 x 3,3 cm



❄️ **065096**
108 Snowmen White choc 3 designs ø 2,5 cm

🌿 Free of colouring ❄️ Sensitive to humidity ☀️ Possible migration on white chocolate

★ Shiny ● ● ● Usable chocolates





060271
 90 Gingerbread houses White choc "Pain d'épices" 2 designs



060270
 80 Gingerbreads White choc "Père et Mère Noël" 5 designs



060602
 2 Blisters "Père et Mère Noël" 5 designs so 80 prints

087138
 182 Gingerbreads White choc "Pain d'épices" 3 designs



060254
 108 Reindeer heads White choc
 3,6 x 4 cm



060255
 56 Reindeers Choc BC 5,2 x 6,1 cm

060279
 150 Gingerbreads White choc 3 designs



060252
 96 Fawns White choc 3,4 x 3,9 cm



NEW 098674
 70 Reindeer heads White choc "Hilda" 3,3 x 3,3 cm



088099
 120 Gingerbreads White choc "Les gourmands" 3 designs

Free of colouring Sensitive to humidity Possible migration on white chocolate

★ Shiny ●●● Usable chocolates



065134
140 Santa heads White choc 3 x 3 cm



060504
84 Santa heads White choc 3,8 x 5 cm



060503
70 Santa heads White choc 4,6 x 5 cm

060603 ●●●
2 Blisters "Têtes de Père Noël" so 70 prints
4,6 x 5 cm



060529
96 Santas White choc "Lune" 3,9 x 4,2 cm



098282
128 Santa heads White choc
"Bouclettes" 3 x 4,5 cm



087106
90 Santa heads White choc
3,6 x 4,5 cm



★ **087104**
80 Santas White choc "Sur son traîneau"
4,5 x 4,1 cm

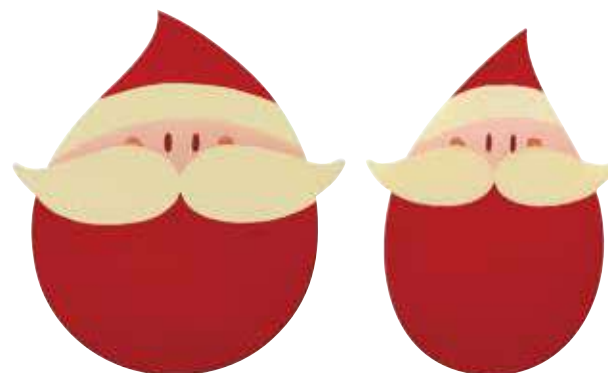


065202
64 Santas White choc "Volant" 5,8 x 4,5 cm

065203 ●●●
2 Blisters Père Noël "Volant" so 64 prints
5,8 x 4,5 cm



098283
128 Santas White choc "Hello"
3 x 4,5 cm



065205
140 Santas White choc "Tête de Père Noël" 2 designs

Free of colouring Sensitive to humidity Possible migration on white chocolate

★ Shiny

●●● Usable chocolates



088098

140 Santas White choc "En action" 5 designs

098284

168 Decorations White choc "Trio de Noël" 3 designs ± 3 x 3,4 cm



070433

110 Decorations White choc "Père Noël" 3 designs 3 x 4,4 cm



088060

156 Christmas socks Compound 5 designs 2,5 x 4,2 cm



098177

120 Decorations White choc "Lutins de Noël" 3 designs ± 3 x 4 cm



087040

90 Decorations White choc "Père Noël et bonhomme de neige" 2 designs



098286

112 Santa's legs White choc 5 designs ± 2 x 3,3 cm



098176

100 Stamps White choc "Christmas post" 2 designs 3,3 x 4,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



★ **074204**
96 Stars Compound "Dorées" 4,6 x 3,9 cm



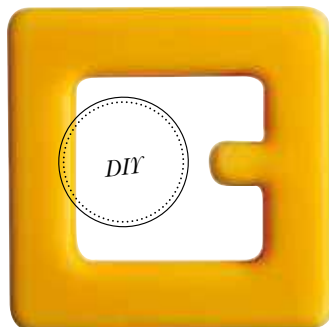
★ **070579**
108 Snowflakes Dark choc "Éclat"
3,7 x 4,3 cm



🌿 **000254**
70 Snowflakes Dark choc ø 5 cm



★ **070580**
350 Shooting stars Dark choc
3 designs



★ **065113** ● ● ● ●
2 Blisters "Boucle de ceinture" 4 x 4 cm
so 96 prints



🌿 **098293**
108 Snowflakes White choc "Élégance"
4,5 x 3,8 cm



★ **008670**
Stars Dark choc shiny bronze
1,8 x 1,8 cm 200 g



★ **074221**
208 Santa belt buckle
Compound 2,5 cm



🌿 **004873**
150 Snowflakes White choc 4,2 x 4,8 cm



🌿 **070352**
60 Snowflakes Dark choc 5 x 5,7 cm



★ **060516**
120 Stars Dark choc "Pluie d'étoiles" 4 designs

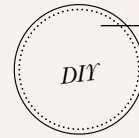
🌿 Free of colouring

❄️ Sensitive to humidity

🌟 Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates



 **098265**
18 Blisters "Grand flocon"
so 18 prints ø 15,5 cm





065297
60 Small pine cones Milk choc
3 x 3,5 cm



065192
60 Little foxes White choc "Roux"
3,5 x 3,2 cm



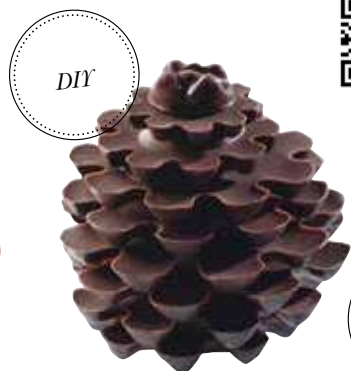
004843
60 Barriers Dark choc "3 branches" 5,6 x 4,6 cm



004904
56 Christmas trees Dark choc "Bulles" 5 x 5,5 cm



065298
40 Pine cones Milk choc 4 x 4,5 cm



087107
2 Blisters "Pomme de pin" so 108 prints to
make 12 pine cones ± 4 x 5 cm



NEW 098796
2 Blisters "Sapin" so 80 prints to make
10 christmas trees ± 4,5 x 5,5 cm



060520
100 Reindeer heads Choc BC "Poro" 3,2 x 4,5 cm



065184
56 Reindeers Dark choc "Rudolph"
5,2 x 6,1 cm



070398
162 Snowflakes Dark choc, Choc BC and White choc 3,7 x 3,4 cm



070345
143 Accorns Choc BC 1,8 x 2,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates



JOYEUSES FETES





🌿 **087139**
66 Bears Dark choc "Sur la banquise" 2 designs



★ **060510**
144 Christmas trees Dark choc "Mon beau sapin" 4 designs



🌿 **087140**
66 Bears Choc BC "Sur la banquise" 2 designs



🌿 **065063**
56 Reindeers Milk choc "Rudolphe" 5,2 x 6,1 cm



🌿 **045717**
90 Bears White choc "Blanc" 5,5 x 4,1 cm



🌿 **087141**
66 Bears White choc "Sur la banquise" 2 designs

🌿 **060604** ● ● ●
2 Blisters "Nounours" so 90 prints 5,3 x 4,1 cm



★ **060519**
50 Christmas trees Dark choc
3,4 x 5 cm



🌿 **070283**
78 Polar bears White choc
2,4 x 3,8 cm



★ **060515**
154 Christmas trees Dark choc "Bronze" 4 designs 2,7 x 3,5 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates



036102
144 Christmas trees Dark choc "Mon beau sapin" 4 designs



098273
140 Reindeer heads White choc "Niko" 3,3 x 3,3 cm



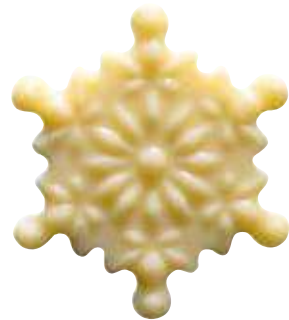
070279
84 Owls White choc 2,6 x 3,2 cm



070064
36 Skis Choc BC "Bois"
1,5 x 13,7 cm



065079
150 Snowflakes White choc "Première étoile" ø 2,5 cm 10 designs



070349
120 Snowflakes White choc 3,5 x 4 cm



070350
120 Snowflakes Dark choc 3,5 x 4 cm



050199
60 Little foxes White choc "Blanc"
3,5 x 3,2 cm



NEW 098682
78 Bears Choc BC "Grizzli" 2,4 x 3,8 cm



060276
70 Snowflakes White choc ø 5 cm



070351
60 Snowflakes White choc 5 x 5,7 cm

Free of colouring ❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny



Joyeux Noël





045687
120 Stars Raspberry 4 designs



065111
96 Stars White choc "Graphique" 2 designs 4,3 x 4,5 cm



★ **098201**
216 Stars Dark choc "Rouge et or" 4 designs 3 x 3 cm



036101
120 Stars White choc "Firmament" 4 designs



088105
216 Stars White choc "Acidulé" 4 designs 3 x 3 cm



060260
252 Stars Mango, Strawberry and Raspberry 3 designs 3 x 2,8 cm



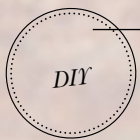
065199
186 Stars White choc "Colorées" 3 designs

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



087064
10 Blisters "Étoile filante"
so 50 prints 20 x 7,8 cm



036099
120 Stars Dark choc "Firmament" 4 designs



088228
80 Stars Dark choc "Facettes" 4,5 cm



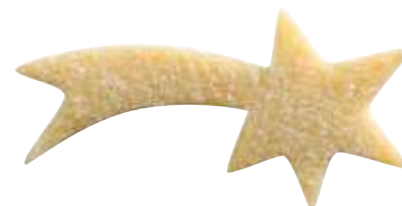
088229
60 Stars Dark choc "Facettes" 7,5 cm



036100
120 Stars Choc BC "Firmament" 4 designs



003688
120 Stars Dark choc "Arabesques"
2 designs 3,45 x 3,6 cm



074292
150 Shooting stars White choc crystallised 5,3 x 2,8 cm



003541
186 Stars Dark choc, Milk choc and White choc 3 designs



045647
120 Stars crystallised White choc 4 designs

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



Joyeux
Noël

END OF THE YEAR CHOCOLATE PIECES



098157

120 Squares White choc "Hygge" 3 designs 3,5 cm



060464

90 Rectangles White choc "Joyeux Noël" 7 x 2 cm



070484

140 Rectangles Dark choc "Noël Élancé" 7 x 1,5 cm



060465

70 Rectangles Dark choc "Joyeux Noël" 7 x 1,5 cm

060466

350 Rectangles Dark choc "Joyeux Noël" 7 x 1,5 cm



045577

240 Squares White choc "Joyeux Noël" 3 cm



074218

120 Squares White choc "Joyeux Noël" 3 cm



060468

240 Squares Dark choc "Joyeux Noël" 3,5 cm



NEW 098711

120 Squares White choc "Cadeau" 3 cm



065124

240 Squares Dark choc "Joyeux Noël" 3 cm



NEW 098668

70 Squares White choc "Ciselé" 3,5 cm



060467

96 Rounds Dark choc "Joyeux Noël" ø 4 cm



088036

96 Squares White choc "Pain d'épices" 3 designs 4 cm



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



088041
176 Squares Choc BC "Joyeux Noël" 3 cm



 **060428**
240 Rounds Choc BC "Saint Gervais" ø 3,5 cm



065104
63 Wax seals Compound "Joyeux Noël" ø 3,5 cm



 **070282**
63 Wax seals Compound "Pôle Nord express" ø 3,5 cm



NEW 098683

108 Squares Compound "Noël gourmand" 5 designs 2,5 cm

088043

110 Rectangles White choc "Suspension" 7 x 2 cm




088039

120 Rectangles White choc "Hansel" 2,9 x 4 cm


NEW 098716

60 Rectangles White choc "L'atelier de Noël" 4 designs 2,9 x 4 cm



 **098158**
120 Squares Dark choc "Couronne" 4 cm





 **060409**
120 Squares White choc "Noël" 4 cm




098202
120 Squares Choc BC "Noël gourmand" 3 designs 4 cm



 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



087114
80 Tags White choc "Vintage" 5 designs 3,4 x 6 cm



098160
120 Squares White choc "Fête Pop" 2 designs 3,5 cm



087142
120 Squares White choc "Noël en folie" 2 designs 3,5 cm



060429
240 Squares White choc "Les fêtes en Images" 8 designs 3 cm



088033
120 Squares White choc "Fêtes magiques" 8 designs 3,5 cm



060313
100 Rectangles White choc "Joyeuses fêtes sapin" 7 x 2 cm

070489
120 Squares White choc "Un air de Noël" 8 designs 3 cm



070453
120 Squares White choc "Vent d'hiver" 4 cm



065100
30 Stars Dark choc "Magie de Noël" 6,3 x 6,1 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny





❄️ **070483**
95 Rectangles Dark choc "Fêtes givrées" 5 x 0,8 cm



★ **060474**
95 Rectangles Dark choc "Joyeuses Fêtes" 5 x 0,8 cm



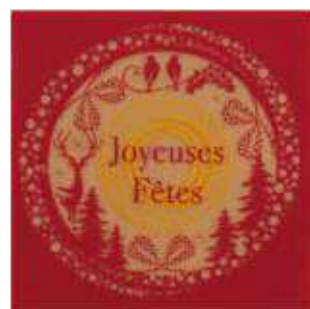
★ **088035**
140 Rectangles White choc "Rouge et or"
4 x 2 cm



★ **074215**
140 Rectangles Dark choc "Cadeau"
4 x 2 cm



NEW **098708**
150 Rectangles Dark choc "Poudre d'étoile" 7 x 1,5 cm



★ **065153**
120 Squares Choc BC "Joyeuses Fêtes"
4 cm



074271
100 Stamps White choc "Joyeuses Fêtes" 3,3 x 4,5 cm



065103
63 Wax seals Compound "Joyeuses Fêtes" ø 3,5 cm



NEW **098709**
140 Rectangles Dark choc "Cerf" 2 designs 5 x 4 cm



098182
88 Squares White choc "Oursons" 4 designs 3 cm



★ **065206**
240 Squares Dark choc "Joyeuses Fêtes"
3,5 cm



087125
120 Squares White choc "Joyeuses Fêtes" 3,5 cm



★ **065144**
150 Rectangles Dark choc "Mon beau sapin" 7 x 1,5 cm



065099
30 Stars White choc "Cristaux de neige" 6,3 x 6,1 cm



074223
50 Envelopes White choc "Joyeuses Fêtes" 4,8 x 5,8 cm

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny



★ **065115**
120 Squares Dark choc "Joyeuses Fêtes"
4 cm



🌿 **060319**
❄️ 220 Rounds Choc BC "Joyeuses Fêtes" ø 2 cm



098159
120 Rectangles Dark choc "Étoile de Noël" 2,9 x 4 cm



★ **065102**
63 Wax seals Dark choc "Joyeuses Fêtes" ø 3,5 cm



★ **060471**
100 Rectangles Dark choc "Linea" 6 x 2 cm



098178
132 Rectangles White choc "Suspensions de Noël" 2 designs
2,9 x 4 cm



★ **065133**
75 Rectangles Dark choc "Sapin"
3 x 6 cm



NEW **098710**
60 Rectangles White choc
"Sapin" 3 designs 2,9 x 4 cm



★ **088034**
120 Squares Dark choc "Ornemental" 4 cm



❄️ **060472**
55 Rectangles Dark choc "Joyeuses Fêtes" 7 x 2 cm



❄️ **060449**
100 Rectangles Dark choc "Horizon" 7 x 2 cm



065157
150 Rectangles Dark choc "Joyeuses Fêtes" 7 x 1,5 cm



060458
70 Rectangles Dark choc "Joyeuses Fêtes" 7 x 1,5 cm

060459
350 Rectangles Dark choc "Joyeuses Fêtes" 7 x 1,5 cm



098185
140 Squares Dark choc "Fêtes Dorées" 3,5 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny



❄️ **060475**
90 Saws Dark choc "Joyeuses Fêtes" 11 x 2,5 cm



❄️ **070286**
70 Rectangles White choc "Banquise" 7 x 1,5 cm



🍃 **065081**
150 Rectangles White choc "Cacao" 7 x 1,5 cm



060460
70 Rectangles White choc "Joyeuses Fêtes" 7 x 1,5 cm

060461
350 Rectangles White choc "Joyeuses Fêtes" 7 x 1,5 cm



074214
120 Squares Choc BC "Rodolphe" 3,5 cm



🍃 **060322**
120 Squares Choc BC "Renne" 3,5 cm



❄️ **070486**
176 Squares Dark choc "Joyeuses Fêtes" 2 cm



DIY

🌞 **065213** ●●●
25 Transfer sheets "Joyeuses Fêtes" so 500 decorations 7 x 2 cm

010691
1 Stencil of 20 prints for rectangle 7 x 2 cm



🍃 **070488**
240 Rectangles White choc "Naturel" 9 x 0,8 cm



★ **065208**
240 Rectangles Dark choc "Joyeuses Fêtes" 9 x 0,8 cm



🍃 **060321**
120 Squares White choc "Joyeuses Fêtes" 2 designs 4 cm



❄️ **065073**
120 Rounds White choc "En Direct du Pôle Nord" 2 designs ø 3,5 cm



065146
120 Rectangles Milk choc "Pluie d'étoiles" 2 designs 2,9 x 4 cm Usable chocolates

🍃 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny

●●● Usable chocolates



HAPPY
holidays



088045
96 Squares Compound "Christmas" 4 cm



NEW 098714
120 Squares White choc "Merry Christmas" 2 designs 3 cm



087042
63 Wax seals Compound "Merry Christmas" ø 3,5 cm



098184
140 Squares Dark choc "Happy Holidays" 3,5 cm



088040
140 Squares White choc "Season's greetings" 3,5 cm



098297
120 Squares White choc "Copenhagen" 3 designs 3,5 cm



NEW 098669
70 Squares White choc "Merry Christmas" 3,5 cm



NEW 098667
64 Rectangles Compound "Noël étoilé" 4 x 6 cm



NEW 098684
70 Rectangles White choc "Happy Holidays" 7 x 1,5 cm



098207
90 Rectangles Dark choc "Happy Holidays" 4,5 x 1,5 cm



★ **074352**
110 Rectangles Dark choc "Merry Christmas" 7 x 2 cm



088042
110 Rectangles White choc "Merry Christmas" 7 x 2 cm



088044
140 Squares Choc BC "Christmas decoration" 3,5 cm



098181
70 Hearts White choc "Merry Christmas" 5,1 x 5,2 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

NEW YEAR'S DECORATIONS





087117
120 Rounds Dark choc "Tic Tac"
ø 3 cm



★ **088046**
88 Rounds Dark choc "Happy
New year" ø 3 cm



060455
88 Rounds Dark choc "Horloge"
ø 3 cm



★ **003300**
88 Rounds Compound "2027"
ø 3 cm



065116
120 Rectangles White choc "Bonne Année"
5 x 1,7 cm



★ **088101**
50 Rectangles White choc "Shiny New
Year" 4 x 6 cm



★ **065142**
70 Rectangles Dark choc "Feux d'artifice" 5 x 4 cm



NEW **098717**
75 Rectangles CN "Festivités" 5,5 x 3,5 cm



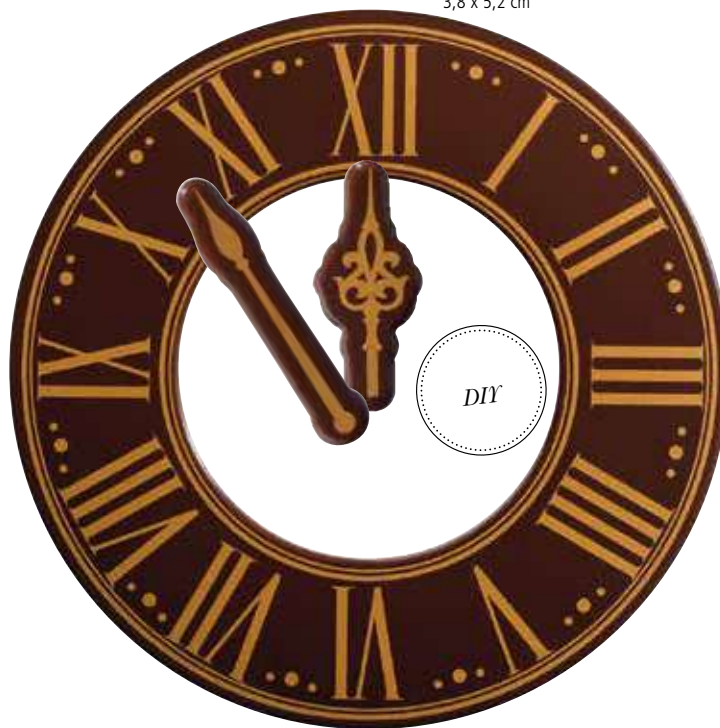
NEW **098728**
90 Pocket watches Dark choc
3,8 x 5,2 cm



087118
100 Rectangles Milk choc "Horloge" 5 x 6 cm



NEW **098685**
72 Bottles CN "Grand cru" 2,8 x 9 cm



★ **065148** ●●●
2 Blisters "Horloge et aiguilles" so 36 prints (12 Clocks) 3 designs ø 11,2 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

●●● Usable chocolates



074255
4 Blisters "Horloge Tic Tac"
so 12 prints ø 15,5 cm





★ **060521**
65 Bottles Dark choc
"Cuvée" 2 x 5,2 cm

060601 ●●●●●
2 Blisters "Bouteille Cuvée"
so 130 prints
2 x 5,2 cm



NEW **098677**
88 Squares Dark choc "Happy New Year"
3 cm



★ **060599**
28 Rectangles Dark choc "1er Janvier" 3 designs
5 x 6 cm



070471
70 Rectangles White choc "Happy New Year" 7 x 1,5 cm



❄️ **060456**
70 Rectangles Dark choc "Bonne Année" 7 x 1,5 cm



060462
55 Rectangles White choc "Bonne Année" 7 x 2 cm



NEW **098686**
70 Rectangles Dark choc "Bonne année" 7 x 1,5 cm



NEW **098679**
70 Rectangles Dark choc "Happy New Year" 7 x 1,5 cm



❄️ **070450**
66 Bottles Compound "Magnum
2027" 3 x 9 cm



❄️ **087124**
120 Squares White choc "Champagne"
4 cm



098156
60 Squares White choc "Sous le gui" 4 cm



★ **070288**
75 Rectangles Dark choc "Bonne année 2027"
5,5 x 3,5 cm



070451
120 Squares Dark choc "Horloge" 4,5 cm



❄️ **060424**
120 Squares White choc "Bonne année" 4,5 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny

●●●● Usable chocolates

JOYEUSES FÊTES



SMALL ENDS OF YULE LOG

Clever customization!

Sign your name or an event name: these end-pieces feature a space for a plaque of your choice (ø 17mm)!

The box is made up of 50% end-pieces with space for your design and 50% without.



★ **088102**
120 Mini-ends of yule log White choc
"Couronne hivernale" 4 cm



★ **088103**
120 Mini-ends of yule log Dark choc
"Vent d'hiver" 4 cm



098330
56 Small ends of yule log Dark choc "Iris" 2 designs 6,1 x 4,8 cm

098331
4 Blisters "Embouts de bûchettes Iris" so 112 prints 6,1 x 4,8 cm 2 designs



★ **088113**
108 Mini-ends of yule log Dark choc
"Joyeuses Fêtes" 4 x 4 cm



★ **088112**
108 Mini-ends of yule log Dark choc
"Arabesques" 4 x 4 cm



★ **088109**
140 Mini-ends of yule log Dark choc
"Branchage" 3,9 x 3,95 cm



★ **088106**
140 Mini-ends of yule log White choc "Nuit
de Noël" 3,9 x 3,95 cm



★ **088108**
140 Mini-ends of yule log Dark choc
"Flocon" 3,9 x 3,95 cm



★ **088111**
108 Mini-ends of yule log Dark choc
"Volute" 4 x 4 cm



★ **088110**
108 Mini-ends of yule log Dark choc "Boule
de Noël" 4 x 4 cm



★ **088107**
140 Mini-ends of yule log Dark choc "Nuit
étoilée" 3,9 x 3,95 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

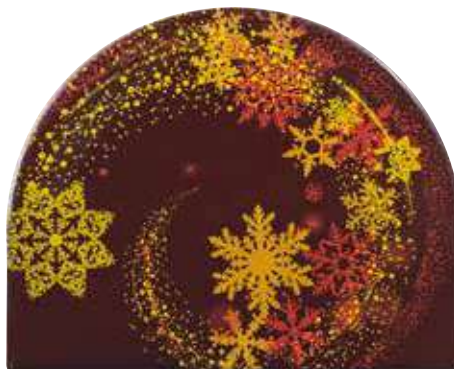
★ Shiny



Please note these decorations are not shown in real size.



★ **065211**
75 Ends of yule log Dark choc "Joyeuses Fêtes" 8,2 x 6,8 cm



❄️ **065197**
75 Ends of yule log Dark choc "Tourbillons" 8,2 x 6,8 cm



🌿 **045776**
40 Ends of yule log Choc BC "Strates" 8 x 6 cm



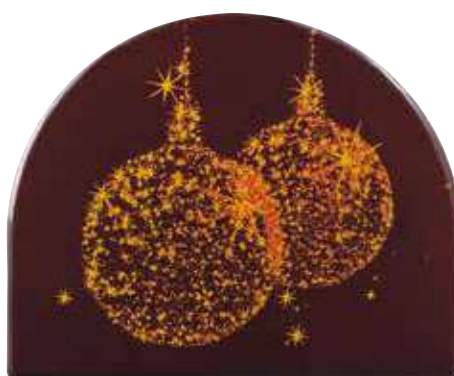
★ **088047**
40 Ends of yule log Dark choc "Sapin" 8,2 x 6,8 cm



★ **065130**
40 Ends of yule log Dark choc "Boules de Noël" 8,2 x 6,8 cm



098171
60 Ends of yule log Dark choc "Arabesques" 8,2 x 6,8 cm



065198
75 Ends of yule log Dark choc "Boules de Noël" 8,2 x 6,8 cm



★ **087136**
40 Ends of yule log Dark choc "Stère" 8,2 x 6,8 cm



★ **060400**
30 Ends of yule log Dark choc "Étoile filante" 8,2 x 7,2 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny

Please note these decorations are not shown in real size.



088115
40 Ends of yule log White choc "Gingerbread" 8,5 x 8,2 cm



060402
40 Ends of yule log White choc "Rennes" 2 designs 8,5 x 8 cm



098270
40 Ends of yule log Dark choc "Boule à neige" 8,8 x 7,45 cm



088051
40 Ends of yule log White choc "Suspensions" 8,5 x 7,5 cm



088048
75 Ends of yule log Dark choc "Pluie de flocons" 8,5 x 7,5 cm



NEW 098729
40 Ends of yule log Dark choc "À montgolfière" 8,42 x 7,35 cm



070458
75 Ends of yule log Choc BC "Casse Noisette" 8,5 x 7,5 cm



060396
40 Ends of yule log White choc "Apparition" 8,5 x 7,5 cm



065121
40 Ends of yule log Dark choc "Brindilles" 8,5 x 7,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

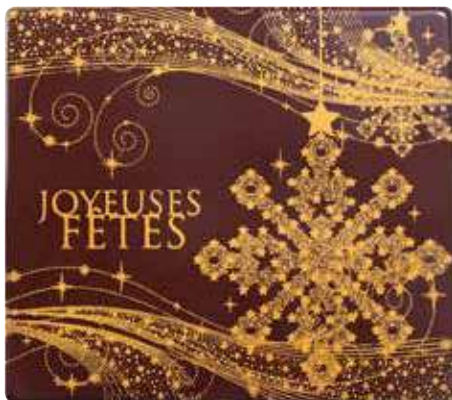
Shiny





JOYEUSES
FÊTES

Please note these decorations are not shown in real size.



★ **065210**
75 Ends of yule log Dark choc "Joyeuses Fêtes" 8,5 x 7,5 cm



❄️ **070452**
40 Ends of yule log White choc "Nature" 8,5 x 7,5 cm



❄️ **087135**
40 Ends of yule log Dark choc "Cacao" 8,5 x 7,5 cm



★ **088052**
75 Ends of yule log Dark choc "Flocon" 8,5 x 7,5 cm



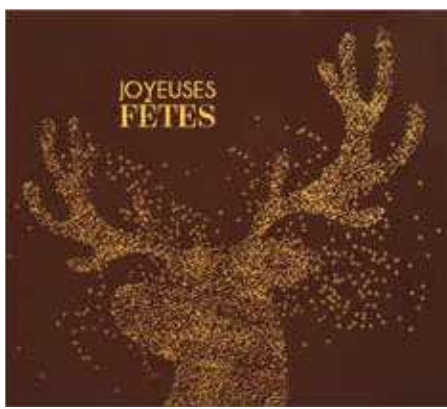
🌿 **070291**
40 Ends of yule log White choc "Pomme de pin" 8,5 x 7,5 cm



098162
40 Ends of yule log Dark choc "Flocon" 8,5 x 7,5 cm



098161
40 Ends of yule log Dark choc "Let it snow" 8,5 x 7,5 cm



NEW **098713**
40 Ends of yule log Dark choc "Évanescent" 8,5 x 7,5 cm



098163
40 Ends of yule log White choc "Nutcracker" 8,5 x 7,5 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

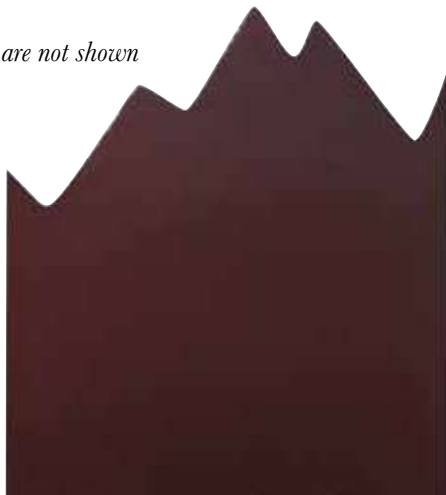
★ Shiny



Joyeux
Noël

Tom
Coll

Please note these decorations are not shown
in real size.




 **060329**
75 Ends of yule log extra thin Dark choc 2 designs 8,5 x 9,5 cm




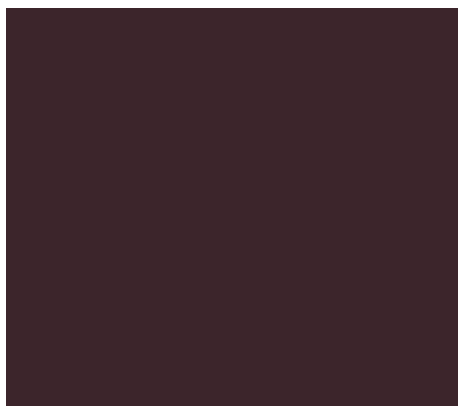
 **060330**
75 Ends of yule log extra thin White choc 2 designs 8,5 x 9,5 cm




 **060334**
75 Ends of yule log extra thin Dark choc (uncut) 8,5 x 7,5 cm




 **060328**
75 Ends of yule log extra thin marbled Dark choc and White choc
several designs 8,5 x 7,5 cm





 **036063**
75 Ends of yule log extra thin Dark choc 8,5 x 7,5 cm





 **036064**
75 Ends of yule log extra thin Choc BC 8,5 x 7,5 cm



 **036065**
75 Ends of yule log extra thin White choc 8,5 x 7,5 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny




Please note these decorations are not shown in real size.




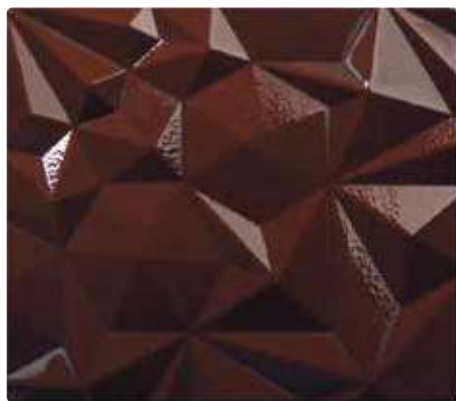
 **098347**
60 Ends of yule log White choc "Drapé" 7 cm




 **098337**
60 Ends of yule log Dark choc "Feuilles" 8,5 x 7,5 cm




 **098336**
60 Ends of yule log Dark choc "Spirale" 8,5 x 7,5 cm





 **003989**
30 Ends of yule log Dark choc "Origami" 8,5 x 7,5 cm




 **002880**
30 Ends of yule log White choc "Origami" 8,5 x 7,5 cm




 **098346**
60 Ends of yule log Dark choc "Flocon" 8,5 x 7,5 cm

 **001688**
4 Blisters Ends of yule log "Origami" so 60 prints 8,5 x 7,5 cm





 **098339**
60 Ends of yule log Dark choc "Froissé" 8,5 x 7,5 cm





 **098340**
60 Ends of yule log Dark choc "Ondulation" 8,5 x 7,5 cm



 **098341**
60 Ends of yule log Dark choc "Branchage" 8,5 x 7,5 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny

Please note these decorations are not shown in real size.

Clever customization!

Sign your name or an event name: these end-pieces feature a space for a plaque of your choice (ø 17mm)!

The box is made up of 50% end-pieces with space for your design and 50% without.



098332
48 Ends of yule log Dark choc "Iris" 2 designs 8,85 x 6,8 cm

098333
4 Blisters "Embouts de bûche Iris" so 64 prints 8,85 x 6,8 cm 2 designs



003870
18 Ends of yule log Dark choc 8,7 x 9,5 cm



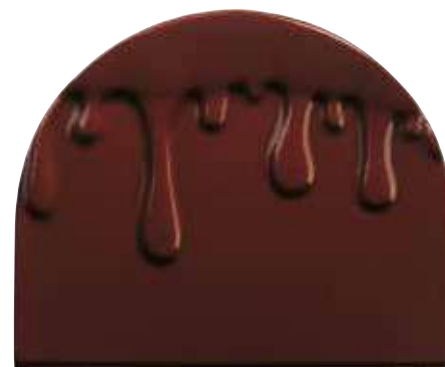
098343
60 Ends of yule log Dark choc "Coupe" 8,2 x 7 cm

036129
4 Blisters "Embouts Coupe" so 60 prints 8,2 x 7 cm



098344
60 Ends of yule log White choc "Flocon" 8,2 x 6,8 cm

036132
4 Blisters "Ends of yule log Flocon" so 60 prints 8,2 x 6,8 cm



098345
60 Ends of yule log Dark choc "Fondant" 8,2 x 6,8 cm

036130
4 Blisters "Ends of yule log Fondant" so 60 prints 8,2 x 6,8 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

Please note these decorations are not shown in real size.

💡 | Use this kit with the yule log mould "Gouttière" 070587
p. 374



DIY



070439 ● ● ●

6 Blisters "Santa Express" to make 12 locomotives

🌿 Free of colouring

❄️ Sensitive to humidity

🌀 Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates



EASTER DECORATIONS



074225
288 Eggs White choc "Zen" 6 designs 2,7 x 4 cm



088081
288 Eggs White choc "Marguerite" 3 designs 2,7 x 4 cm



098152
288 Eggs White choc "Floraison" 2,7 x 4 cm

NEW 098701
288 Eggs White choc "Gravure" 3 designs 2,7 x 4 cm

088082
288 Eggs White choc "Woodstock" 3 designs 2,7 x 4 cm



061152
288 Eggs White choc "Taches" 3 designs 2,7 x 4 cm

074058
288 Eggs White choc "Pop" 4 designs 2,7 x 4 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny





★ **019168**
63 Eggs White choc
crystallized bronze
2,3 x 3,4 cm



★ **098320**
63 Eggs White choc
coated gold
2,3 x 3,4 cm



060973
63 Eggs White choc
coated yellow
2,3 x 3,4 cm



060974
63 Eggs White choc
coated green
2,3 x 3,4 cm



088230
140 Hens White choc 3D "Gallinacés" 2 designs 3,2 x 2,96 cm



★ **087023**
288 Eggs Dark choc "Kermesse" 3 designs 2,7 x 4 cm



★ **088083**
288 Eggs Milk choc "Paisley" 3 designs 2,7 x 4 cm



NEW **098706**
140 Hens CL Milk choc "L'Œuf ou la poule?" 2 designs
3,2 x 2,96 cm



098151
288 Eggs White choc "Inca" 4 designs 2,7 x 4 cm



NEW **098700**
288 Eggs Dark choc "Slave" 3 designs 2,7 x 4 cm



★ **003779**
288 Eggs Dark choc "Scintillant" 6 designs 2,7 x 4 cm

Free of colouring

Sensitive to humidity

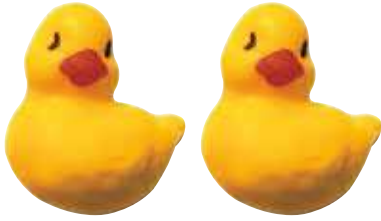
Possible migration on white chocolate

★ Shiny



PH

PASCAL
HAINIGÜE



061164

252 Colored yellow "Saturnins" 2,4 x 2,7 cm



061042

275 Eggs White choc "Mimi" 3 designs 1,5 x 2 cm



088084

70 Eggs White choc "Be happy" 2 designs



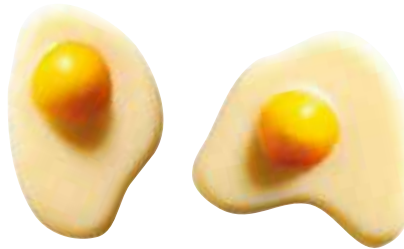
088129

120 Eggs White choc "Silhouettes" 3 designs
2,2 x 3 cm



088085

126 Half-Eggs White choc "Tête d'œuf" 2 designs 2,3 x 3,4 cm



061069

154 Eggs White choc 3 designs

087067

48 Eggs White choc 2 designs

050200

90 Rabbits White choc "Endimanchés" 2 designs



088127

144 Rabbit White choc "Le trio" 3 designs



087046

114 Carrots White choc 2 designs
1,6 x 4,1 cm



088140

125 Carrots White choc "Crazy carrot"
1,6 x 5,4 cm



061052

90 Carrots White choc
2 designs

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny





050285
 360 Mini-rabbits White choc 4 designs



060928
 224 Rabbit heads Choc BC 2 designs
 2 x 2,6 cm



061165
 90 Rabbit heads White choc 2 designs



NEW 098698
 108 Fishes White choc "Mims" 3 designs 4 x 3,5 cm



050198
 320 Rabbit paws White choc
 2,1 x 1,5 cm



061166
 84 Rabbit Choc BC 2 designs 2,4 x 4 cm



061170
 70 Hens White choc 3,1 x 3,5 cm



098279
 140 Rabbit heads White choc
 "Mignon" 3,3 x 3,35 cm



087024
 180 Rabbits White choc "Le quatuor" 4 designs
 2 x 3 cm



098278
 130 Decorations White choc "Hop" 4,95 x 2,6 cm



061162
 252 Rabbit White choc 6 designs 2 x 2,6 cm

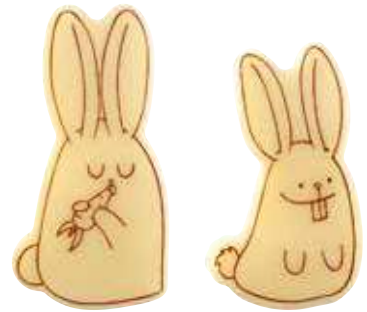
Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny





088137
150 Rabbits White choc "Garenne" 5 designs

061157
112 Sardines Dark choc "Dorées" 2 designs 6 x 2 cm

050305
140 Rabbits White choc "Happy" 4 designs



061159
126 Hens Milk choc "En rouge et or" 3 designs ± 3,2 and 3,5 cm

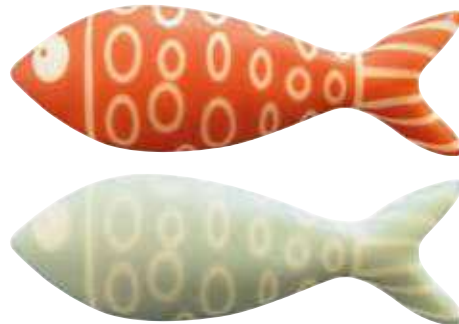
050268
77 Rabbit heads Choc BC 2,7 x 3 cm



098272
90 Hens White choc "Basse-cour" 5 designs



060907
180 Hens White choc 4 designs



NEW 098695
112 Sardines White choc "Maya" 3 designs 6 x 2 cm



*Studio's
favorite*

003568
10 Eggs Dark choc 9 x 13,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

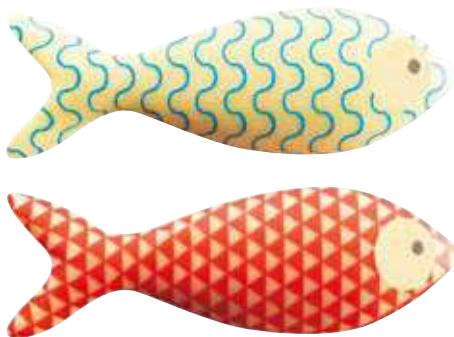
★ Shiny





088128

66 Fishes White choc "Aztèques" 3 designs 8,5 x 3,1 cm



061156

112 Fishes White choc "En bande" 3 designs 6 x 2 cm



061155

200 Fishes White choc "Azur" 2 designs 3,2 x 1,4 cm



061158

108 Fishes White choc "Arc-en-ciel" 2 designs 3,5 x 4 cm



087132

40 Fishes White choc "Pop" 5 designs 12 x 3,25 cm



061161

108 Ducks White choc 2 designs 2,3 x 2,7 cm



088231

96 Fishes White choc "La bande à Maurice" 5 designs



061160

105 Boats 2 designs 4 x 2,6 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



EASTER

CHOCOLATE PIECES



098166
100 Rectangles White choc "Lapins de Pâques" 7 x 2 cm



098167
110 Rectangles White choc "Lapins de Pâques" 7 x 2 cm



061349
70 Rectangles White choc "Joyeuses Pâques" 7 x 1,5 cm



074294
140 Rectangles White choc "Happy Easter" 7 x 1,5 cm



074056
140 Rectangles White choc "Coup de pinceau" 3 designs 4 x 2 cm



NEW 098671
56 Eggs White choc "Pâques acidulé" 4,9 x 6,6 cm



050144
60 Rounds White choc "Ronde de Pâques" ø 4 cm



088086
80 Tags White choc "Lapinous" 2 designs 3,4 x 6 cm



NEW 098672
55 Rectangles White choc "Groovy Easter" 4 designs 2,8 x 5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



061345

70 Rectangles Dark choc "Joyeuses Pâques" 7 x 1,5 cm

061346

350 Rectangles Dark choc "Joyeuses Pâques" 7 x 1,5 cm

061347 ●●

2 Blisters rectangles "Joyeuses Pâques" so 140 prints 7 x 1,5 cm



074139

88 Squares Dark choc "Joyeuses Pâques" 3 cm



040184

88 Squares White choc "Joyeuses Pâques" 3 cm



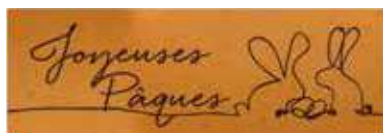
061343

120 Squares White choc "Grandes oreilles" 3,5 cm



074055

75 Rectangles White choc "Pâques" 7 x 1,5 cm



070168

120 Rectangles Choc BC "Linea" 5 x 1,7 cm



061027

120 Squares Dark choc "Origami" 3 designs 3,5 cm



060985

60 Rectangles White choc "Coucou" 2,9 x 4 cm



061344

140 Rectangles Dark choc "Signature" 5 x 0,7 cm

098280

80 Decorations White choc "Ronde de Pâques" 4,9 x 4,6 cm



061353

105 Têtes Bunny Dark choc 3 x 4,2 cm



060978

80 Eggs Dark choc "Joyeuses Pâques" 3,7 x 5 cm



074057

80 Eggs Dark choc "Arabesques" 3,7 x 5 cm



061352

28 Eggs White choc "Artisanat" 4,9 x 6,6 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

●●● Usable chocolates





074047
120 Squares White choc "Oreilles en cœur" 3,5 cm



074046
80 Rectangles White choc "Pâques en fleurs" 5 x 3,3 cm



 **060898**
 80 Eggs White choc "Bunny" 3,7 x 5 cm



 **087111**
140 Rectangles White choc "Palette de Pâques" 4 designs 4 x 2 cm




098170
75 Rectangles White choc "Lapinous" 3 designs 6 x 3 cm

 **060999**
80 Rectangles White choc "Les potes" 6 designs 3,3 x 5 cm



061351
63 Wax seals Compound
"Joyeuses Pâques" ø 3,5 cm



 **060976**
80 Eggs White choc "Tendre lapin" 2 designs 4,9 x 6,6 cm



098203
60 Rectangles White choc "Pâques marguerites" 2,9 x 4 cm




087109
80 Eggs White choc "French Pâques" 3,7 x 5 cm



098169
75 Rectangles White choc "Pâques dessiné" 6 x 3 cm

 Free of colouring  Sensitive to humidity

 Possible migration on white chocolate

 Shiny



Happy
Easter



★ **088087**
176 Squares Dark choc "Calligraphie" 2 designs 2 cm



❄️ **061355**
128 Eggs Choc BC "Arthur et Sacha" 2 designs 2,8 x 4,4 cm



NEW **098693**
110 Rectangles White choc "Happy Easter" 7 x 2 cm



098168
110 Rectangles White choc "Easter" 7 x 2 cm



074293
110 Rectangles Dark choc "Happy Easter" 7 x 2 cm



❄️ **NEW** **098673**
55 Rectangles White choc "Pâques Printannier" 7 x 2 cm



☀️ **061382** ●●●
25 Transfer sheets "Joyeuses Pâques" so 375 decorations 7 x 1,5 cm
010690
1 Stencil of 15 prints for rectangle 7 x 1,5 cm



★ **061399**
88 Rounds Compound "Joyeuses Pâques" ø 3 cm



★ **088089**
80 Eggs Dark choc "Rouge gorge" 2 designs 3,7 x 5 cm



🌿 **NEW** **098696**
56 Eggs White choc "Happy Easter" 4,9 x 6,6 cm



098281
80 Decorations White choc "Easter round" 4,9 x 4,6 cm



🌿 Free of colouring ❄️ Sensitive to humidity ☀️ Possible migration on white chocolate

★ Shiny ●●● Usable chocolates

SUMMER DECORATIONS



061297
54 Surfboards White choc
"Surfez sur le goût"
2,6 x 11 cm



061059
54 Surfboards Choc BC
"Chocospirit" 2,6 x 11 cm



061058
54 Surfboards White choc
"Tropical surf" 2,6 x 11 cm



060932
54 Surfboards Choc BC
"Maori" 2,6 x 11 cm



061047
160 Decorations White choc 8 designs

Free of colouring

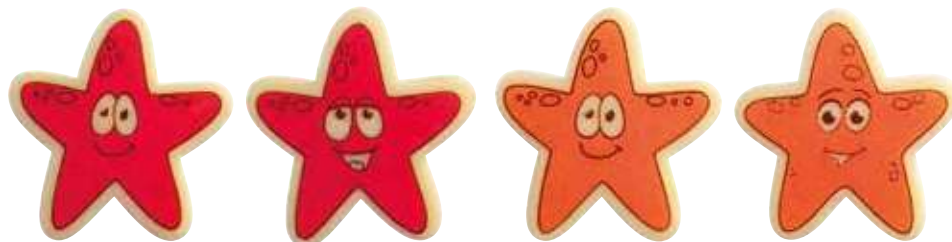
Sensitive to humidity

Possible migration on white chocolate

Shiny



087031
 96 Flip flops White choc 6 designs 4 x 1,75 cm



060917
 120 Starfishes White choc 4 designs 3 x 3,1 cm



061337
 40 Buoys White choc "Le Cap" ø 4,5 cm



040183
 40 Buoys White choc "Voyage gourmand"
 ø 4,5 cm



061339
 96 Glasses White choc 6 designs

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



EYES & ACCESSORIES

FOR CHARACTERS

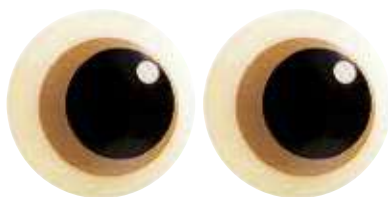
Play with eye shapes and expressions giving life to each of your chocolate montages. All the eyes have a flat side allowing the sticking on your chocolate montages.



087029
266 Oval eyes Compound with lashes 4 designs 1,3 x 0,9 cm

087028
171 Oval eyes Compound 3 designs 2,2 x 1,3 cm

087027
120 Oval eyes Compound 3 designs 3,4 x 1,7 cm



070038
108 Round eyes Compound ø 2,5 cm



NEW 098697
165 Eyes Compound "Horreur!" ø 1,7 cm



087026
165 Round eyes Compound ø 1,7 cm



070039
323 Round eyes Compound "Bruns" ø 1 cm



087030
323 Round eyes Compound "Bleus" ø 1 cm



025125
72 Whiskers Dark choc 7 x 2,2 cm



061177
105 Eyes White choc "Regards Comics" 7 designs 4,4 x 3,1 cm



070165
150 Whiskers Choc BC 4 designs 4,8 x 1,5 cm



088136
171 Eyes White choc "Cartoon" 4 designs



070163
171 Eyes White choc 4 designs



036115
60 Reindeer antlers Choc BC 2 designs 2,5 x 5,2 cm

Free of colouring

Sensitive to humidity

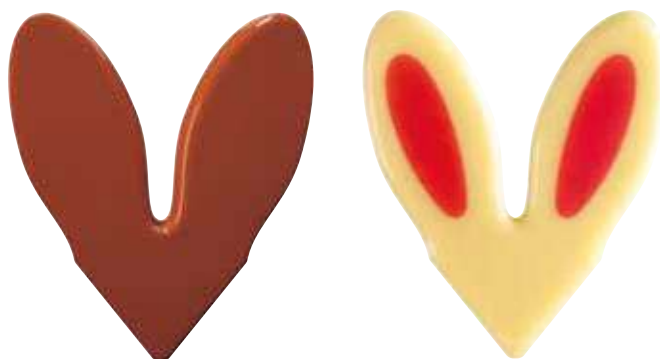
Possible migration on white chocolate

Shiny





061176
70 Rabbit ears White choc 5 designs 4 x 4,6 cm



004886
70 Rabbit ears Milk choc 4 x 4,6 cm

050269
70 Rabbit ears White choc 4 x 4,6 cm



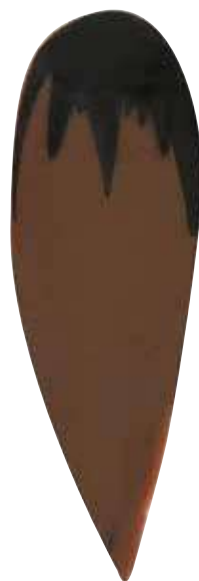
074154
225 Flows White choc "Endimanché" 6 designs 3 x 1,8 cm



070167
144 Rabbit snouts White choc 3 cm



061178
98 Rabbit snouts White choc 3 x 2 cm



050286
135 Rabbit ears Milk choc 1,6 x 7 cm



070169
135 Rabbit ears White choc 1,6 x 7 cm



NEW 098730
64 Decorations Dark choc "Black swan" 4,3 x 10,8 cm



074157
160 Ties White choc "Colors" 5 designs 5,5 x 1,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny





“NATURE“ DECORATIONS




 **061301**
 220 Wings for 110 butterflies White choc 10 designs





 **061302**
 208 Butterflies White choc 16 designs 3 x 2,2 cm





 **088120**
 208 Butterflies White choc "Rainbow" 4 designs 3 x 2,2 cm




 **061179**
 240 Wings for 120 butterflies White choc "Papillon" 12 designs

 **061300**
 208 Butterflies White choc "Multicolores" 4 designs 3 x 2,2 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny





050264

117 Daisies White choc "Cœur Jaune" ø 2,5 cm

050263

117 Daisies White choc "Cœur Rose" ø 2,5 cm

050266

176 Daisies White choc "Cœur Jaune" ø 2 cm

050265

176 Daisies White choc "Cœur Rose" ø 2 cm



088116

117 Daisies White choc "Acidulé" 3 designs ø 2,5 cm



061306

117 Daisies Compound "Rose" ø 2,5 cm



061307

176 Daisies Compound "Rose" ø 2 cm



061309

108 Flowers White choc 3 designs ø 2,5 cm



061312

108 Cherry blossom White choc 3 designs ø 2,5 cm



061313

192 Tiare flowers White choc 2,5 x 2,5 cm



061311

300 Flowers White choc 3 designs ø 1,8 cm



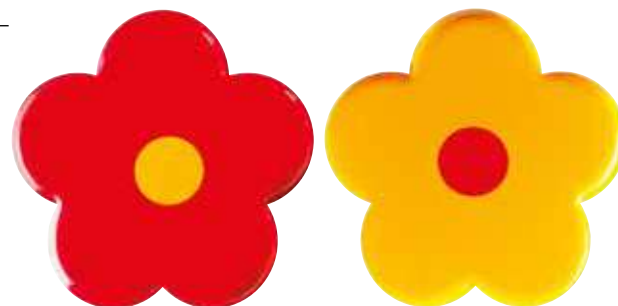
061314

96 Daisies White choc 4,2 x 4 cm



098180

234 Flowers White choc "Osaka" 3 designs ø 2,2 cm



061315

96 Flowers White choc 4 designs ø 4 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny





NEW 098699

234 Flowers Compound "Smile!" 9 designs ø 2,2 cm



061310

234 Flowers White choc 6 designs ø 2,2 cm



087134

234 Flowers White choc "Hippy" 11 designs 2,5 x 2,5 cm

088232

176 Flowers Compound "Frangipanier" 2 designs ø 3 cm

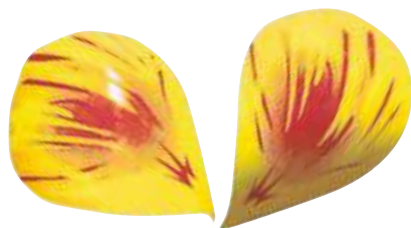


074140

264 Flowers Dark choc, White choc and Choc BC ø 3 cm

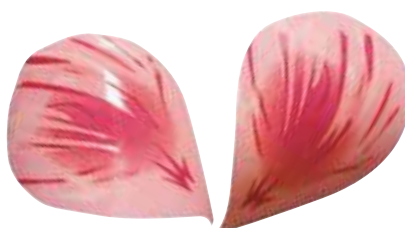
088117

176 Flowers Compound "Printemps" 3 designs ø 3 cm



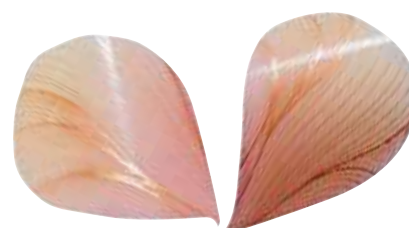
065215

392 Petals White choc "Jaune"



061308

392 Petals White choc "Rose"



088119

392 Petals White choc "Poudré"

Free of coloring

Sensitive to humidity

Possible migration on white chocolate

Shiny





❄️ **061013**
40 Decorations White choc "Muguet"
3,5 x 7 cm



🍃 **060925**
❄️ 30 Bits of thrush White choc 4,5 x 10,2 cm

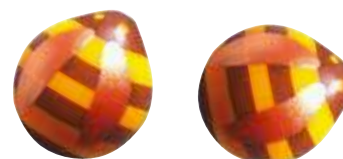


❄️ **065192**
60 Little foxes White choc "Roux"
3,5 x 3,2 cm



❄️ **061303**
170 Ladybugs White choc 2,1 x 1,9 cm

❄️ **061304** ●●●
2 Blisters "Coccinelles" so 340 prints 2,1 x 1,9 cm



★ **061305**
❄️ 170 Bees White choc 2,1 x 1,9 cm



❄️ **061040**
160 Curved feathers Dark choc 1,9 x 4 cm



🍃 **060911**
160 Curved feathers Choc BC 1,9 x 4 cm



❄️ **061041**
☀️ 160 Curved feathers White choc 1,9 x 4 cm

🍃 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

●●● Usable chocolates





061256
304 Mini leaves Dark choc
"Traits verts" 1,5 x 2,9 cm



061260
304 Mini leaves White choc
"Vertes"
1,5 x 2,9 cm



★ **088139**
90 Leaves White choc "Chlorophylle" 2 designs 4,5 x 2,7 cm



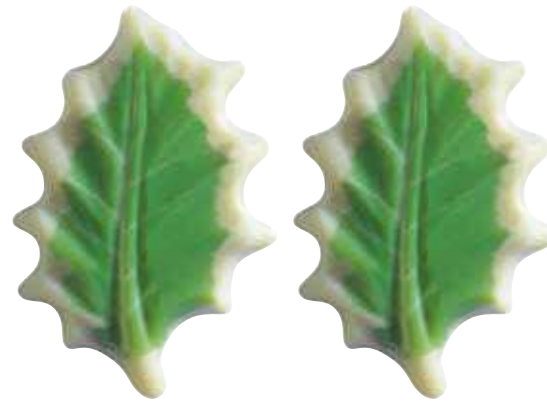
❄️ **061263**
240 Curved leaves White choc "Vertes"



❄️ **061257**
132 Leaves Dark choc
"Traits verts" 2,9 x 5 cm



❄️ **061259**
132 Leaves White choc
"Vertes" 2,9 x 5 cm



🌿 **060264**
❄️ 45 Holly leaves Barley grass 3,7 x 5,5 cm



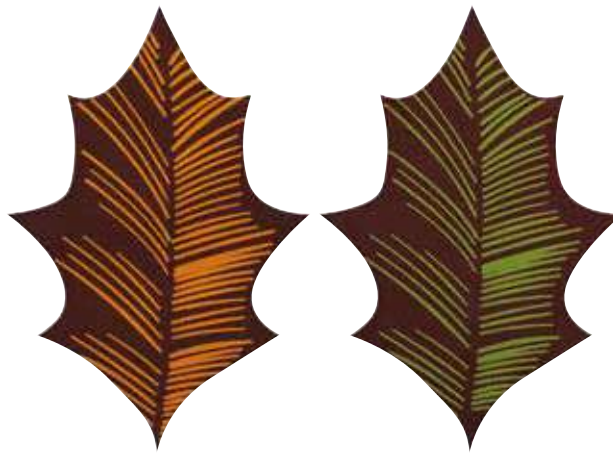
🌿 **060920**
❄️ 160 Curved leaves White choc
2 designs



❄️ **061258**
135 Leaves Dark choc
"Traits verts" 1,6 x 7 cm



❄️ **061261**
135 Leaves White choc
"Vertes" 1,6 x 7 cm



★ **070491**
❄️ 100 Holly leaves Dark choc "Délicatesse" 2 designs 6 x 4 cm



❄️ **070448**
300 Mini leaves White choc "Vert et
or" 4 designs

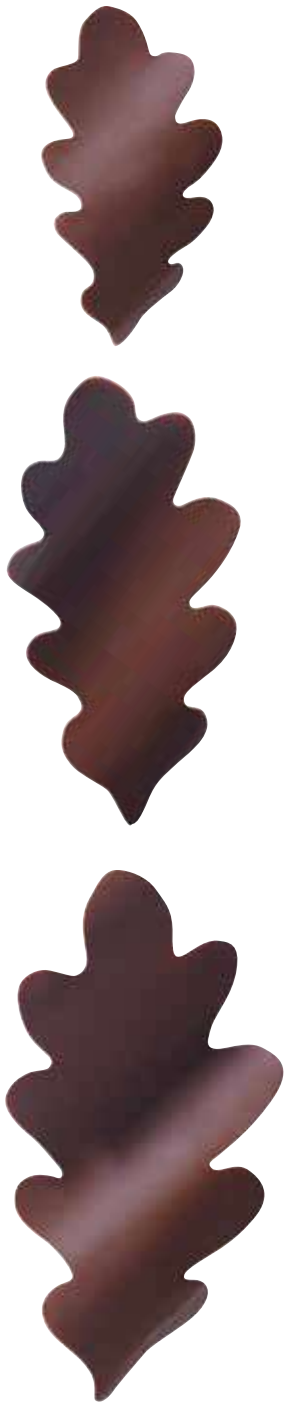
🌿 Free of colouring


❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny





 **060292**
98 Curved oak leaves Dark choc
3 designs




 **060291**
98 Curved oak leaves Choc BC
3 designs





 **060294**
98 Curved holly leaves Dark choc
3 designs



 **060293**
98 Curved holly leaves Choc BC
3 designs

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



003696
140 Holly leaves Dark choc 3 designs



★ **070494**
320 Leaves Dark choc "Finesse" 3 designs 1,8 x 3,3 cm



🍃 **070353**
100 Holly leaves Dark choc
3,45 x 5,1 cm



★ **061262**
240 Curved leaves White choc "Bronze et Or"



🍃 **045648**
180 Leaves Choc BC 4 designs



❄️ **065167**
180 Leaves Compound "Automne" 3 designs



🍃 **004831**
156 Leaves Dark choc 2 designs



🍃 **070293**
180 Leaves Dark choc 4 designs



★ **088138**
108 Leaves White choc, Choc BC and Dark choc "Nervures"
3 designs 4,5 x 2,7 cm



★ **065166**
105 Leaves Dark choc "Bronze" 2 designs 2,7 x 3,8 cm

🍃 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny





TIMELESS DECORATIONS



★ **065310**
Coffee beans Dark choc shiny bronze
1,5 x 1,3 cm 200 g



🌿 **010436**
Coffee beans Milk choc 285 g



010399
Coffee beans Dark choc 285 g



★ **060523**
90 Mini spoons Dark choc "Arabesques bronze" 8 x 2 cm



🌿 **070042**
90 Mini spoons White choc "Arabesques" 8 x 2 cm



061286
230 Triangles Dark choc
"Arabesques" 3,3 x 5,5 cm



★ **065112**
65 Bottles Dark choc "Grand cru" 2 designs
2 x 5,2 cm



🌿 **070364**
192 Peanuts Choc BC 4 x 1,7 cm



★ **065193**
190 Mini-sticks Dark choc "Klimt" 2 designs 5 x 0,6 cm



❄️ **070419**
120 Decorations Choc BC 5 designs



★ **003285**
567 Rounds Dark choc "Tendance"
8 designs ø 3 cm



🌿 **004746**
132 Mini tablets Dark choc 4 x 3 cm

🌿 **001456**
2 Blisters "Mini tablettes" so 132 prints
4 x 3 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny



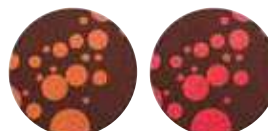
★ **061281**
770 Squares Dark choc
extra thin "Cuivrés"
2,5 cm



❄️ **061398**
280 Squares White choc
"Moucheté rouge" 3 cm



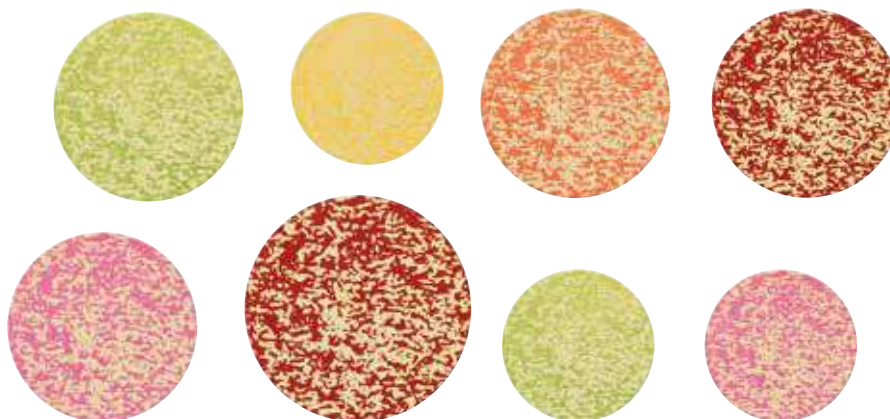
☀️ **061284**
280 Squares White choc
"Moucheté vert" 3 cm



★ **060522**
200 Rounds Dark choc "Pop" 2 designs
ø 1,7 cm



DIY

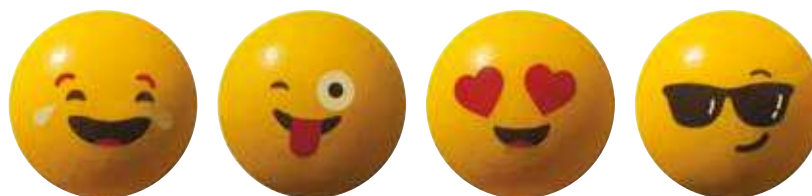


❄️ **061285**
☀️ 360 Rounds White choc "Moucheté" 15 designs



❄️ **061384** ●●●
15 Transfer sheets so 150 decorations
6 x 4 cm 10 designs

010692
1 Stencil of 10 prints for rectangle 6 x 4 cm



❄️ **061282**
108 Emoticones Compound ø 2,5 cm 4 designs



❄️ **061280**
78 Candies White choc 2 designs 4 x 2,2 cm

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

●●● Usable chocolates

MIXED CIRCLES

Please note these decorations are not shown in real size.



070108
144 Mixed circles White choc "Moucheté caramel" 3 sizes



065195
144 Mixed circles White choc "Sucre d'orge" 3 sizes



061295
144 Mixed circles White choc "Ronce de noyer" 3 sizes



061296
144 Mixed circles Dark choc "Cuivrés" 3 sizes



060476
144 Mixed circles Dark choc "Moucheté bronze" 3 sizes

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

NEW 098732

2 Blisters "Branches" so 60 prints
3 designs ± 2 x 13 cm



STICKS



❄️ **061265**
144 Sticks White
choc "Sucre d'orge"
9 designs
13,75 x 0,6 cm



❄️ **061266**
144 Sticks White
choc 8 designs
13,75 x 0,6 cm



★ **061267**
144 Sticks Dark choc
8 designs
13,75 x 0,6 cm



🌿 **087053**
144 Sticks White
choc "Lignes"
13,75 x 0,6 cm



★ **061268**
144 Sticks Dark choc
"Lignes"
13,75 x 0,6 cm



★ **060513**
144 Sticks Dark choc
"Bronze"
13,75 x 0,6 cm



🌿 **004837**
80 Branches Dark choc
13,5 x 1,3 cm



🌿 **040009**
76 Vanilla pods Dark
choc 13,5 x 1,2 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

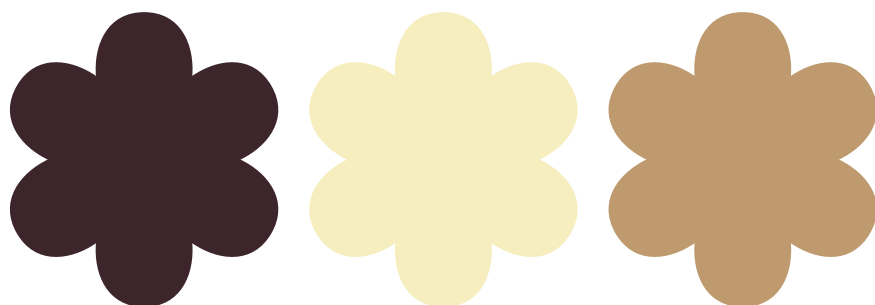
★ Shiny



EXTRA-THIN DECORATIONS



074247
453 Christmas trees extra thin Dark choc, Choc BC and White choc 9 designs - 2,5 x 3 cm - 3 x 3 cm - 4 x 4 cm



087059
168 Flowers extra thin Dark choc, Choc BC and White choc 3,55 x 3,9 cm



*Studio's
favorite*

087033
250 Hearts extra thin marbled Dark choc and White choc several designs 4,2 x 4,7 cm

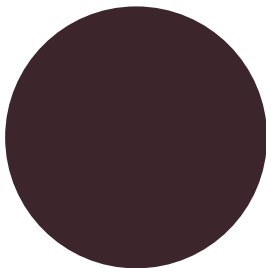


Free of colouring

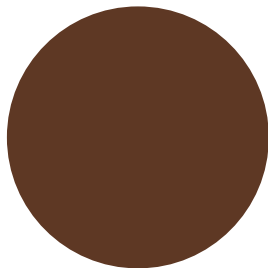
Sensitive to humidity

Possible migration on white chocolate

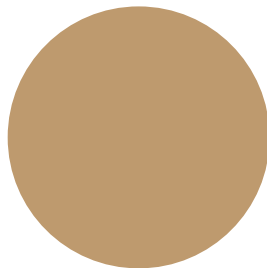
Shiny



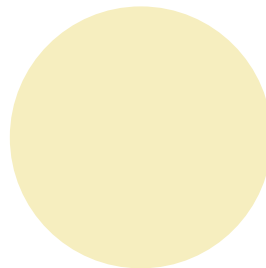
030154
325 Rounds extra thin Dark choc
ø 3,5 cm



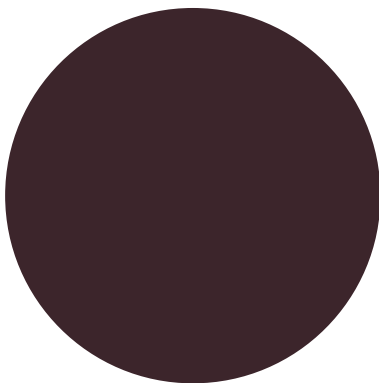
050282
325 Rounds extra thin Milk choc
ø 3,5 cm



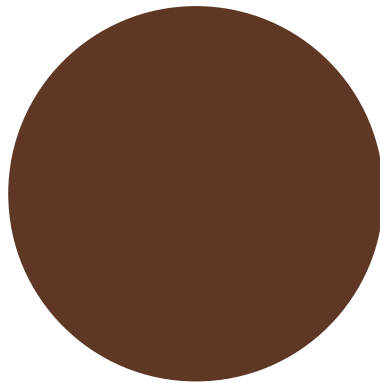
050283
325 Rounds extra thin Choc BC
ø 3,5 cm



030155
325 Rounds extra thin White choc
ø 3,5 cm



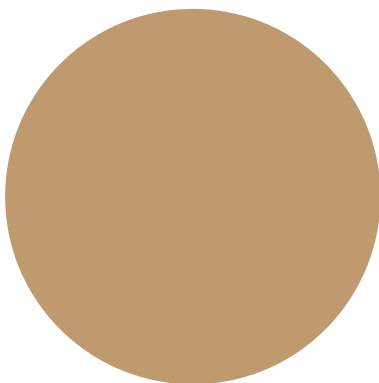
030146
180 Rounds extra thin Dark choc ø 5 cm



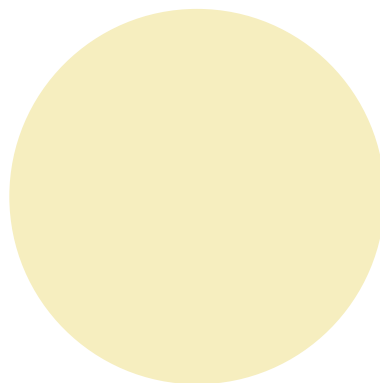
030147
180 Rounds extra thin Milk choc ø 5 cm



070295
180 Rounds extra thin marbled Dark choc and White choc several designs ø 5 cm



030148
180 Rounds extra thin Choc BC ø 5 cm



030149
180 Rounds extra thin White choc ø 5 cm



070294
325 Rounds extra thin marbled Dark choc and White choc several designs ø 3,5 cm


Free of colouring

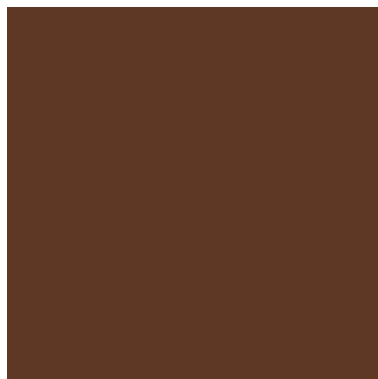
Sensitive to humidity


Possible migration on white chocolate

Shiny




 **030150**
175 Squares extra thin Dark choc 5 cm




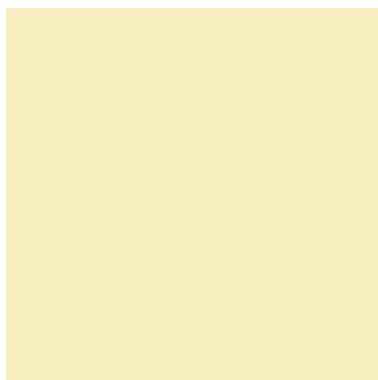
 **030151**
175 Squares extra thin Milk choc 5 cm




 **060296**
175 Squares extra thin marbled White choc and Dark choc several designs 5 cm




 **030152**
175 Squares extra thin Choc BC 5 cm



 **030153**
175 Squares extra thin White choc 5 cm





 **088233**
315 Squares extra thin Dark choc 4 cm





 **060934**
360 Thin sticks Dark choc 12 x 0,4 cm



 **088234**
315 Squares extra thin White choc 4 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny




CURVED DECORATIONS



 **070107**
192 Farandoles White choc
"Mille-feuilles"



 **061288**
192 Farandoles Dark choc
"Herbes folles"




★ **061291**
176 Spirals White choc




★ **061290**
176 Twirls Dark choc



 **050188**
36 Curved rounds Choc BC ø 5 cm




 **050187**
36 Curved rounds Dark choc ø 5 cm




 **060375**
176 Mini-clasps Dark choc 3,2 x 0,7 cm




 **060367**
128 Curved petals Dark choc 5 x 2,2 cm





 **060366**
160 Small curved petals Dark choc 4 x 1,7 cm



 **060376**
176 Mini-clasps White choc 3,2 x 0,7 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

★ Shiny

MARSHMALLOW DECORATIONS

Discover our range of special Bar decorations, composed of “Latte Art” discs to be deposited on the foam of your espresso and hot chocolate.



070296
288 Marshmallow rounds “Latte art” 9 designs ø 3 cm



087007
120 Marshmallow rounds “Café latte” 6 designs ø 4 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

ECLAIR CHOCOLATE

TOPPINGS

Please note these decorations are not shown in real size.





060496
60 Eclairs White choc "Père Noël" 13,2 x 3,2 cm




040190
60 Eclairs Dark choc "Chocolat" 13,2 x 3,2 cm



 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

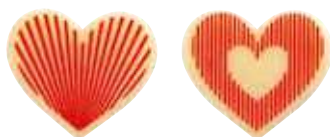
 Shiny

LOVE
DECORATIONS





088077
300 Hearts White choc "Mots d'amour"
6 designs 2 x 1,7 cm



074152
300 Hearts White choc "Graphiques"
12 designs 2 x 1,7 cm



061394
165 Hearts Compound 2 x 1,7 cm




088076
140 Rectangles White choc "Déclaration"
4 x 2 cm



061271
63 Hearts White choc "Je t'aime"
3,6 x 3,3 cm



 **040177**
63 Hearts White choc "Entrelacés"
3,6 x 3,3 cm



★ **000400**
90 Hearts White choc coated rubis
2,9 x 3,2 cm



098205
126 Hearts White choc "Lingerie" 2 designs 3,6 x 3,3 cm



061272
2 Blisters Hearts "Je t'aime" so
126 prints 3,6 x 3,3 cm



 **061016**
135 Hearts White choc "Love"
3 cm



088123
88 Squares White choc
"Je t'aime" 3 cm



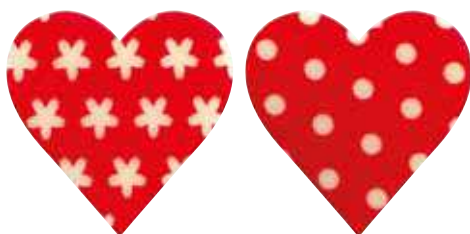
098206
60 Rectangles White choc "Love"
4 x 2,9 cm



098291
108 Decorations Compound
"J'aime" 2,4 x 2,5 cm



098204
132 Rectangles White choc
"Love you" 2,9 x 4 cm




087052
135 Hearts White choc "Kelsch" 5 designs 3 cm





NEW 098719
90 Flasks PAG "Philtre d'amour" 5 designs ± 2 x 3,7 cm



NEW 098678
66 Rectangles Compound "Love love love" 2 designs 2,9 x 4 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

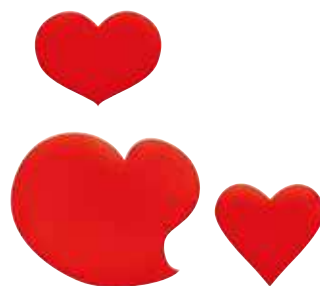
★ Shiny



061046
280 Petals White choc 3 designs
4 x 1,9 cm



087128
80 Décors White choc "Graffiti" 4,7 x 4,3 cm



061395
360 Hearts White choc "Rouge" 6 designs



087006
100 Stamps White choc "Love"
3,3 x 4,5 cm



061276
190 Mini lips Compound 2 designs
2 x 1,45 cm



088074
110 Rectangles White choc "Love" 7 x 2 cm



061275
266 Mini Hearts White choc 4 designs 1,3 x 1,3 cm



098155
300 Hearts White choc "Happy" 6 designs
2 x 1,7 cm



061273
120 Bulles White choc "Je t'aime"
3,7 x 3 cm



074278
140 Wax seals "Cœur" Compound
2 designs ø 3,5 cm



060986
60 Rectangles White choc "Je t'aime"
2,9 x 4 cm



NEW 098731
Hearts White choc shiny ruby 1,3 x 1,2 cm
200 g



087119
60 Hearts White choc "I love You" 5 x 4,7 cm



061274
40 Hearts White choc "Love" 4,8 x 4,5 cm



061277
65 Lips Compound 2 designs 4,3 x 2,5 cm



008630
Hearts Dark choc shiny bronze
1,3 x 1,2 cm 200 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

DIY

060454 ● ●
2 Blisters "Flèches Cupidon"
so 48 prints 10,4 x 2 cm





CHOCOLATE PIECES

“MOM & DAD”



074048
60 Rectangles White choc "Bonne Fête des Mères" 4 x 2,9 cm



088125
120 Rectangles White choc "Bonne fête maman" 4 x 2,9 cm



074050
60 Squares White choc "Fête des Mères" 4 cm



087108
120 Hearts White choc "Bonne Fête des Mères" 5 x 4,7 cm



087022
120 Hearts White choc "Happy Mother's day" 5 x 4,7 cm



★ **NEW 098675**
63 Wax seals Compound "Papa en or" ø 3,5 cm



★ **NEW 098676**
63 Wax seals Compound "Maman en or" ø 3,5 cm



❄️ **061363**
50 Envelopes White choc "Bonne fête Maman" 4,85 x 5,8 cm



088121
60 Squares White choc "Doodle" 4 cm



098186
132 Rectangles Compound "Mom" 2,9 x 4 cm



074146
100 Hearts White choc "Joyeuse Fête des mères" 5,8 x 5,4 cm



❄️ **061031**
70 Rectangles White choc "Un bouquet pour Maman" 4 x 5 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny



074147
50 Hearts White choc "Un bouquet pour Maman"
5,8 x 5,4 cm



074153
40 Whiskers White choc "Bonne fête Papa" 12,5 x 3,5 cm



088122
40 Banners White choc "Maman" 11 x 4,5 cm



074141
96 Flowers "Bonne fête Maman" 3 designs ø 4 cm



074158
42 Ties White choc "Je t' aime Papa" 5 designs 11,5 x 3,1 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



088124
96 Rounds White choc "L'amour" ø 4 cm



098285
96 Decorations White choc "Best mom"
4 x 4,5 cm



087122
50 Decorations White choc "Meilleur Papa"
4 x 5,4 cm



074252
100 Hearts White choc "Happy Mother's day" 5,8 x 5,4 cm



061369
40 Hearts White choc "Bonne Fête Papa Fleurs"
4,8 x 4,5 cm



061370
40 Hearts White choc "Bonne Fête Maman Fleurs"
4,8 x 4,5 cm



098179
132 Rectangles White choc "Love U Mom" 2 designs 2,9 x 4 cm



088079
63 Wax seals Compound "Happy Father's day" ø 3,5 cm



088080
63 Wax seals Compound "Happy Mother's day" ø 3,5 cm



061372
100 Diamonds White choc "Super papa"
4 x 3,5 cm



050159
120 Squares White choc "Fête maman" 2 designs 3,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



098287
90 Decorations Dark choc "Mom" 5,1 x 1,6 cm



088078
150 Whiskers Choc BC "Happy Father's day"
4,8 x 1,5 cm



 **087116**
140 Rectangles Dark choc "Bonne Fête Papa" 4 x 2 cm



074051
140 Rectangles White choc "Papa Chic"
4 x 2 cm



061365
40 Hearts Dark choc "Bonne Fête Maman" 4,8 x 4,5 cm

 **061366** ●●
2 Blisters Hearts "Bonne Fête Maman" so 80 prints
4,8 x 4,5 cm




NEW **098712**
60 Rectangles White choc "Best dad" 2 designs 2,9 x 4 cm



061364
50 Rectangles Choc BC "Papa parfait"
4 x 6 cm



061367
40 Hearts Dark choc "Bonne Fête Papa" 4,8 x 4,5 cm

 **061368** ●●
2 Blisters Hearts "Bonne Fête Papa"
so 80 prints 4,8 x 4,5 cm



★ **098276**
72 Bottles Dark choc "La cuvée de la daronne" 2,8 x 9 cm




★ **098277**
72 Bottles Dark choc "La cuvée du daron" 2,8 x 9 cm





098153
70 Rectangles White choc "Maman"
4 x 5 cm



098154
70 Rectangles White choc "Meilleur Papa"
4 x 5 cm

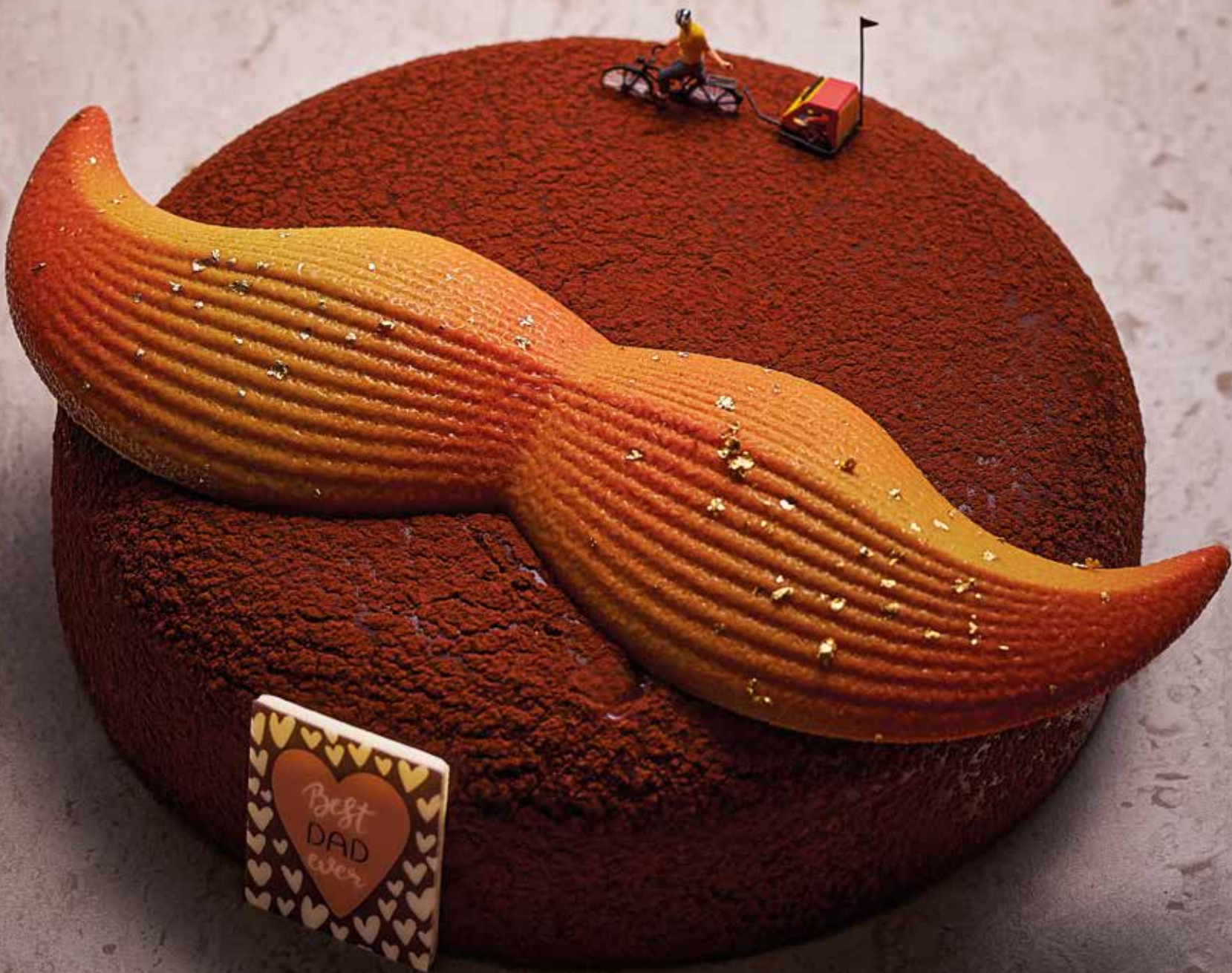
 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

★ Shiny

●●● Usable chocolates



098407 ● ● ●
12 Moulds "Moustache" for
12 pieces 19 x 6 cm - H. 2 cm

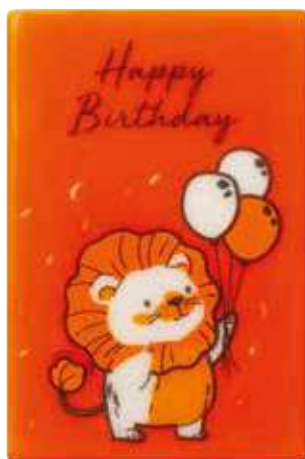
☀️ **098228** ● ● ●
10 Moulds half-bottles "Bon cru"
for 10 pieces (only recto)
5,8 x 17,8 cm

DIY



BIRTHDAY

CHOCOLATE PIECES



098187
64 Rectangles Compound "Happy Birthday" 2 designs 4 x 6 cm



061012
40 Rectangles White choc "Joyeux anniversaire" 7 x 5 cm



NEW 098715
75 Rectangles White choc "Ballons" 6 x 3 cm



061037
150 Rectangles Dark choc "Joyeux anniversaire" 7 x 1,5 cm



NEW 098721
75 Rectangles Dark choc "Les bougies" 7 x 1,5 cm



061377
70 Rectangles Dark choc "Joyeux Anniversaire" 7 x 1,5 cm



061379
120 Squares White choc "Roi du jour" 3 cm



050150
75 Rectangles Choc BC "Happy Anniversaire" 6 x 2,5 cm



060924
60 Ovals Choc BC "Anniversaire" 6,2 x 3,7 cm



061378
152 Decorations White choc 6 designs 0,8 x 6,6 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

Discover our concept in customising your customers' birthday cakes.

This technique combines a decoration that perfectly suits party cakes with the ability to quickly personalise it with the person's name or the text of your choice. With an ordinary pen, write on the back of the printed baking parchment cut-out placed on the plaque, and the text will be transferred in colour to the chocolate.



060967

10 Decal sheets "Or" 8 x 8 cm



★ **060570**

10 Decal sheets "Bronze" 8 x 8 cm



061373

24 Rectangles Dark choc "Écris-moi" to customise 9 x 7 cm



061375

33 Banners Dark choc "Joyeux Anniversaire" 7,87 x 3,32 cm

061376

165 Banners Dark choc "Joyeux Anniversaire" 7,87 x 3,32 cm



060990

75 Rectangles Dark choc "Anniversaire" 6 x 3 cm



NEW 098720

75 Rectangles Dark choc "Joyeux anniversaire" 5,5 x 3,5 cm



065280

36 Ovals Dark choc "Joyeux Anniversaire" 6,2 x 3,7 cm



074354

72 Ovals Dark choc "Alles gute zum Geburtstag" 6,2 x 3,7 cm



087063

72 Ovals Dark choc "Happy Birthday" 6,2 x 3,7 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



098295
60 Shooting stars Dark choc embossed "Super star" 6 x 3,4 cm



050280
45 Rectangles Dark choc embossed "Joyeux anniversaire" 7 x 1,5 cm



NEW 098689
70 Squares Dark choc embossed "Happy Birthday" 4,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



 Joyeux Anniversaire

Please note some of these decorations are not shown in real size.

DIY



061380 ●●●
2 Blisters Rectangles "Joyeux Anniversaire" so 30 prints 10,5 x 5 cm

DIY



098264
20 Blisters "Chiffres" so 200 prints ± 4 x 6,5 cm (Numbers from 0 to 9)

Free of colouring Sensitive to humidity Possible migration on white chocolate



DIY



★ 098266
16 Blisters "Gros ballon anniversaire"
so 16 prints 8,4 x 11,8 cm - Th. 2 cm


★ Shiny ●●● Usable chocolates



DECORATIONS TO SPRINKLE

FRUIT PIECES



 **050225**
Whole raspberries 60 g



 **045005**
Strawberry pieces 80 g




 **045006**
Raspberry pieces 80 g

CRISPY




 **060951**
Coco Crispy 150 g



 **060949**
Strawberry Crispy 200 g



 **060950**
Raspberry Crispy 200 g



 **070589**
Lime Crispy 180 g

CRISPY WETPROOF



 **088141**
Strawberry Crispy wetproof 400 g




 **088142**
Raspberry Crispy wetproof 400 g





 **088143**
Lime Crispy wetproof 350 g

Ideal for bringing texture with a pure taste of fruit, moisture resistant, they can be used in decoration or even in inclusion, topping...

MUST-HAVE!

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



Discover edible dried flowers, lovingly selected by hand.

You will be delighted by their beautiful natural colours and shapes. Liven up your dishes and cakes, whether it be desserts, macaroons, cupcakes, ice cream, chocolate truffles, whipped cream...


These flowers are 100% natural, so please note that their colours may change depending on the season.

These products are the fruit of nature and are handpicked, which may limit the quantities available.




DRIED FLOWERS



 **050293**
50 Edible dried four-leaf clover




 **050294**
50 Edible dried red vervain flowers




 **050295**
50 Edible dried blue vervain flowers




 **050296**
50 Edible dried white vervain flowers




 **050297**
50 Edible dried pink vervain flowers




 **088211**
Dried blue cornflower flowers 8 g
Available from January 2027




 **088212**
Dried pink cornflower flowers 8 g
Available from January 2027





 **088213**
Dried yellow marigold flowers 12 g
Available from January 2027



 **088214**
Mix of dried flowers 12 g
Available from January 2027

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny




Discover our range of edible freeze-dried flowers, lovingly selected by hand.

You will be delighted by their beautiful natural colours and shapes. Liven up your dishes and cakes, whether it be desserts, macaroons, cupcakes, ice cream, chocolate truffles, whipped cream... **These flowers are 100% natural, so please note that their colours may change depending on the season. These products are the fruit of nature and are handpicked, which may limit the quantities available.**




 **088205**
Freeze-dried lilac flowers 2 g




 **088206**
Freeze-dried elderflowers 5 g




 **088207**
Mini freeze-dried rose petals "Rose pâle" 2 g





 **088208**
Small freeze-dried rose petals "Violet" 2 g





 **088209**
Small freeze-dried rose petals "Rose vif" 2 g



 **088210**
Large freeze-dried rose petals "Rose pâle" 2 g

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



Crunchies average size:
 $\varnothing \pm 0,5 \text{ cm}$

CRUNCHIES



❄️ **060559**
 Crunchies red 170 g



❄️ **060557**
 Crunchies orange 170 g



060556
 Crunchies yellow 170 g



060558
 Crunchies pink 170 g



★ **010397**
 Crunchies bronze 170 g



❄️ **070262**
 Crunchies green 170 g



❄️ **070263**
 Crunchies purple 170 g



★ **098190**
 Crunchies gold 170 g



★ **045656**
 Crunchies ruby 170 g



🍃 **010380**
 Assorted crunchies black, milk and white 500 g



🍃 **010441**
 Crunchies white choc 500 g



🍃 **010379**
 Crunchies milk choc 500 g



🍃 **010440**
 Crunchies dark choc 500 g



Other packaging options are available upon request: Contact-us!

🍃 **010388**
 Assorted crunchies black, milk and white 2,5 kg

🍃 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny



Kipetti crackles and pops in your mouth: Add them to your chocolates, your cups or just about anything... Kipetti enrobed in chocolate: Chocolate protects the Kipetti from moisture thus making it possible to incorporate them into moist mixtures.

KIPETTIS



🌿 **004638**
Kipetti nature 1 kg



🌿 **004557**
Kipetti coated 1 kg



★ **004631**
Kipetti coated bronze 250 g



★ **098191**
Kipetti coated gold 250 g

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny

CHIPS



★ **098192**
Chips "Or" (hazelnuts & almonds)
200 g



★ **010437**
Chips "Bronze" (hazelnuts & almonds)
200 g



🌿 **070267**
Chocolate chips 500 g

CRISPY SPANGLES



★ **060565**
Bronze crispy spangles 500 g



★ **098194**
Golden crispy spangles 500 g

STARS



★ **098193**
Chocolate shiny stars "Or" 0,9 cm
200 g



★ **045669**
Chocolate shiny stars "Bronze"
0,9 cm 200 g



🌿 **045671**
White chocolate stars 0,9 cm 200 g



🌿 **045670**
Dark chocolate stars 0,9 cm 200 g



🌿 **045664**
Sugar mini white stars 3 mm 200 g

HEARTS



🌿 **045675**
White chocolate hearts 0,9 cm
200 g



★ **074335**
Sugar shiny stars ruby 0,6 cm 200 g



★ **074336**
Sugar shiny confettis bronze
ø 0,4 cm 200 g



060555
Maxi silver hazelnuts 250 g



❄️ **010414**
Silver balls 250 g

CONFETTIS

🌿 Free of colouring

❄️ Sensitive to humidity

🌟 Possible migration on white chocolate

★ Shiny



FLOWER CHIPS



008695
Violet chips 250 g



008693
Rose chips 250 g

COCOA NIBS



060948
Cocoa nibs 350 g

CARAMEL CHIPS



060954
Caramel chips 350 g



004628
Isigny Caramel chips 250 g



060554
White hails (hazelnuts coated) 250 g

MERINGUETTES



098298
Meringuettes coated gold 350 g



065293
Meringuettes coated red 350 g



060953
Meringuettes coated white chocolate 350 g



060952
Meringuettes egg-free 250 g



060343
Mini meringues coated white chocolate 210 g



060345
Mini meringues coated dark chocolate 210 g



060344
Mini meringues coated milk chocolate 210 g



060346
Mini meringues coated white, dark and milk choc 210 g

Add a touch of sparkle, fun and craziness to your products!

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



GOLD & SILVER

In flakes, sheets or petals... For the utmost in sophistication, sprinkle these precious touches of real gold and silver on your desserts, entremets or chocolates. Discover how our real gold threads can give an incomparable gleam to all your creations.



036141
Plier for gold



025227
25 Genuine gold leaves in book loose
8 x 8 cm



025231
Genuine gold petals 500 mg per box



025233
Genuine gold chips 1 g per box



087085
Genuine gold powder 1 g per box



025235
Sprinkler



025228
25 Genuine silver leaves in book loose
8 x 8 cm



025232
Genuine silver petals 500 mg per box




025234
Genuine silver chips 1 g per box





087086
Genuine silver powder 1 g per box



004574
1 Spray gold spangles 200 ml

 Free of colouring

 Sensitive to humidity

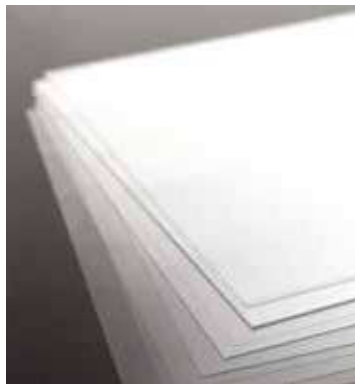
 Possible migration on white chocolate

 Shiny



NEUTRAL SHEETS

Those rigid sheets will allow you to make your chocolates “shine”.



005008
25 Rhodoide sheets size 40 x 60 cm

These supple sheets will allow you to “shine” your chocolates and to spread your ganache before cutting them up with your guitar.



005009
500 Guitar sheets size 40 x 60 cm



005012
100 Guitar sheets bundled 38 x 38 cm



010920
1 Roll neutral 4 cm x 50 m



010922
1 Roll neutral 4,5 cm x 50 m



010921
1 Roll neutral 5 cm x 50 m



010923
1 Roll neutral 6 cm x 50 m

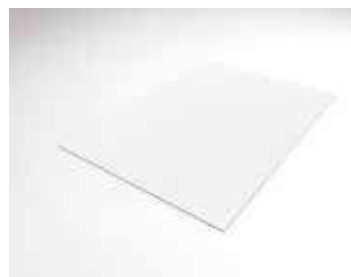


098148
1 Roll neutral 10 cm x 50 m

This baking paper will allow you to serve sweet or savoury paper-wrapped dishes which will please your clients by their presentation. This extremely transparent paper goes directly from the oven to the serving plate. It will astonish your guests and will make them appreciate even more, this way of cooking and presentation.



004561
1 Roll 50 cm x 25 m



036133
5 White rigid plates 74 x 54 cm Th. 2 mm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



STRUCTURE SHEETS FOR CHOCOLATE

Add eye-catching relief to your chocolates with our texture sheets...

Give traditional products more punch with these original, easy-to-use designs. After enrobing chocolate bonbons, just place the sheet on top, wait until the chocolate has set and remove.

STRUCTURE SHEETS - 27 sheets 40 x 25 cm



098299
"Croco"



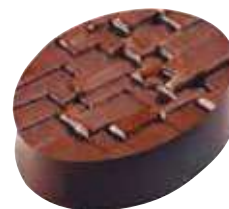
060131
"Bulles"



011197
"Tressé"



011170
"Faux bois"



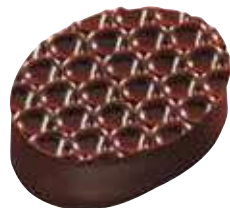
060132
"Strates"



065296
"Feuilles"



011185
"Facettes"



011178
"Mailles"



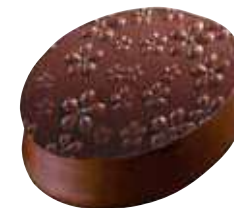
045516
"Plumetis"



011180
"Averse"



011167
"Matelassé"



050062
"Fleurette"



011193
"Lignes"



011164
"Petites arabesques"



011181
"Fibres"



011166
"Cabosses"



060873
"Craquelures"



088021
"Grain de café"



011175
"Damier"



011182
"Filaments"



011172
"Floral"



060874
"Envol"



074288
"Étoiles"



088022
"Cabosse"

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

TRANSFER SHEETS

There are a thousand and one uses for these transfer sheets. Decorating chocolate bonbons or entremets (in pieces). They can also be used to decorate ice cream and mousse. Just pour chocolate over these transfer sheets for an endless variety of decorations. These patterns are available in colours not featured in this catalogue on orders of 125 sheets or more. Let us know what colour you fancy and we'll be delighted to whip up a special edition just for you...

See instructions online



The shade of these patterns may change slightly after we add the ingredients e.g. dark chocolate, you should only get the final shade/colour after 48 hours. Do not hesitate to contact us for any questions.



Packaging of transfer sheets: 17 sheets 40 x 25 cm



☀️ 060100 - "Froidure"
● ● ● ●



❄️ 060143 - "Constellation"
● ● ● ●



★ 098253 - "Hiver givré"
● ●



065003 - "Solstice"
● ● ● ●



NEW 098628 - "Conifères"
● ● ● ●



❄️ 065001 - "24 Décembre"
● ● ● ●



★ 088007 - "Pins"
● ● ● ●



☀️ 065221 - "Joyeuses Fêtes"
● ● ● ●

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates

Packaging of transfer sheets: 17 sheets 40 x 25 cm



★ **NEW** 098622 - "Voie lactée"
● ● ● ● ●



★ 060342 - "Aladine"
● ● ● ● ●



❄️ 060093 - "Nordic"
● ● ● ● ●



NEW 098624 - "Arctique"
● ● ● ● ●



☀️ ★ 065220 - "Antalya"
● ● ● ● ●



☀️ ★ 065222 - "Sapins dorés"
● ● ● ● ●



★ 087001 - "Pluie de flocons"
● ● ● ● ●



★ 098252 - "Flocon"
● ● ● ● ●

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates

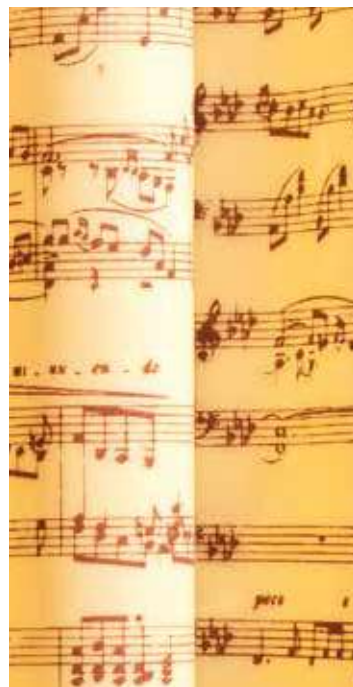
Packaging of transfer sheets: 17 sheets 40 x 25 cm



★ 087000 - "Rondin"
● ● ● ● ●



☀ 060847 - "Soprano"
● ● ● ● ●



🍃 070200 - "Notes de musique"
● ● ● ● ●



❄ 060140 - "Alvéoles"
● ● ● ● ●



★ 098251 - "Tissage"
● ● ● ● ●



098258 - "Plumes"
● ● ● ● ●



NEW 098623 - "Noisette"
● ● ● ● ●



★ 060137 - "Arabesques scintillantes"
● ● ● ● ●

🍃 Free of colouring

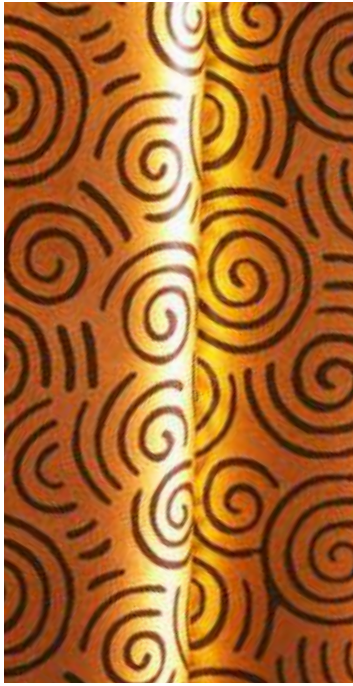
❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates

Packaging of transfer sheets: 17 sheets 40 x 25 cm



★ 007592 - "Opulence"
● ● ● ●



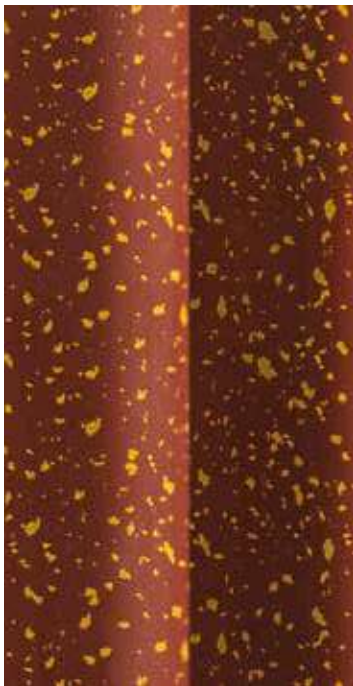
❄️ ☀️ 060117 - "Spire"
● ● ● ●



❄️ ☀️ 061188 - "Papier reliure"
● ● ● ●



❄️ ☀️ ★ 065008 - "Illusions"
● ● ● ●



❄️ 060148 - "Moucheté"
● ● ● ●



★ 060149 - "Paris bronze"
● ● ● ●



☀️ 061181 - "Tempête"
● ● ● ●



★ 007542 - "Labyrinthe"
● ● ● ●

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates

Packaging of transfer sheets: 17 sheets 40 x 25 cm



★ 061183 - "Versailles"
● ● ● ● ●



★ 061327 - "Cuivre et or"
● ● ● ● ●



★ 061186 - "Les cuivrés"
● ● ● ● ●



★ 065005 - "Nuit d'automne"
● ● ● ● ●



★ 060146 - "Fils"
● ● ● ● ●



★ 061328 - "Klimt"
● ● ● ● ●



NEW 098626 - "Fauve"
● ● ● ● ●



★ 061329 - "Zèbre"
● ● ● ● ●

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

Usable chocolates

Packaging of transfer sheets: 17 sheets 40 x 25 cm



★ 060118 - "À point nommé"
● ● ● ● ●



★ 060151 - "Pur éclat bronze"
● ● ● ● ●



★ 060144 - "Robusta scintillant"
● ● ● ● ●



★ 088008 - "Paisley"
● ● ● ● ●



098259 - "Linea"
● ● ● ● ●



☀ 087002 - "Cacao"
● ● ● ● ●



NEW 098621 - "Bandana"
● ● ● ● ●



❄ 060147 - "Arabesques"
● ● ● ● ●

🌿 Free of colouring

❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates



Packaging of transfer sheets: 17 sheets 40 x 25 cm



☀️ 098256 - "Terrazzo"
● ● ● ● ●



☀️ 098254 - "Champ fleuri"
● ● ● ● ●



☀️ 060860 - "Flora"
● ● ● ● ●



☀️ 060871 - "Janis"
● ● ● ● ●



087144 - "Flower Power"
● ● ● ● ●



☀️ 060863 - "Un peu, beaucoup"
● ● ● ● ●



088010 - "Sakura"
● ● ● ● ●



☀️ 087145 - "Germini"
● ● ● ● ●

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates

Packaging of transfer sheets: 17 sheets 40 x 25 cm



☀️ 061334 - "Sur le plat"



☀️ 061333 - "Méli-mélo"



088014 - "Hippy"



088015 - "Bouquet floral"



★ 088005 - "Bouquet bronze"



★ 088002 - "Fleurs dorées"



088013 - "Fleurettes"



☀️ 065019 - "Canopée"

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates

Packaging of transfer sheets: 17 sheets 40 x 25 cm



NEW 098627 - "Volupté"
● ● ●



☀ 098255 - "Amour toujours"
● ● ● ●



NEW 098629 - "Zebra"
● ●



☀ 087151 - "Sur le fil"
● ● ● ●



065015 - "Elixir"
● ● ●



❄ 065217 - "Pink Paradise"
● ● ●



❄ 061332 - "Amour"
● ● ● ● ●



❄☀ 060136 - "Passion"
● ● ● ● ●

🌿 Free of colouring

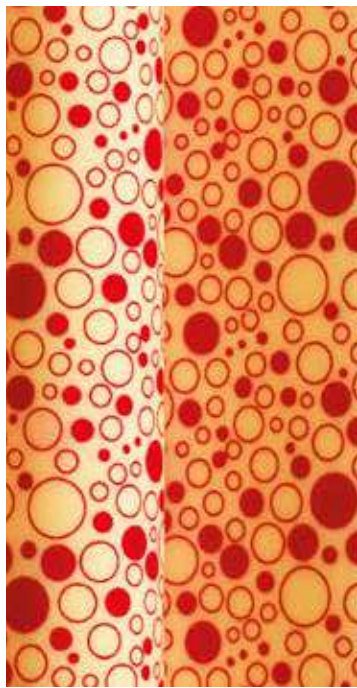
❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates

Packaging of transfer sheets: 17 sheets 40 x 25 cm



060139 - "Oxygène rouge"
● ● ● ●



★ 061335 - "Tout feu tout flamme"
● ● ● ●



★ 061336 - "Papier reliure scintillant"
● ● ● ●



★ 060150 - "Rouge envoûtant"
● ● ● ●



★ 060138 - "Marbré flash"
● ● ● ●

Free of colouring



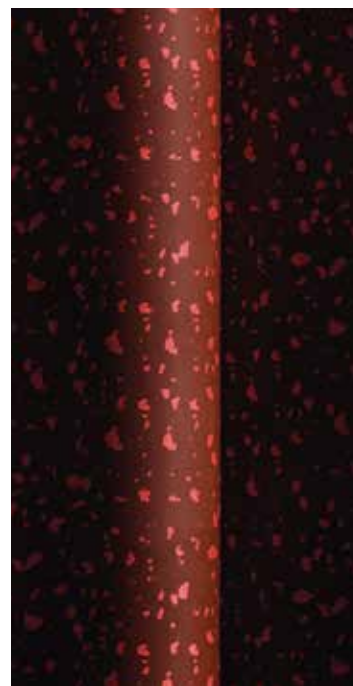
★ 060141 - "Bois de rose"
● ● ● ●

Sensitive to humidity



★ 036142 - "Londres rubis"
● ● ● ●

Shiny



★ 036144 - "Paris Rubis"
● ● ● ●

Usable chocolates

Packaging of transfer sheets: 17 sheets 40 x 25 cm



❄️ ☀️ **061189** - "Petits pois"
● ● ● ● ●



❄️ ☀️ **060113** - "Verdure"
● ● ● ● ●



❄️ ☀️ **061187** - "Mojito"
● ● ● ● ●



❄️ ☀️ **060848** - "Lemon"
● ● ● ● ●



❄️ ☀️ **065017** - "Touareg"
● ● ● ● ●



☀️ **061182** - "Mikado or"
● ● ● ● ●



❄️ **065224** - "Kaleidoscope"
● ● ● ● ●



088009 - "Rayé"
● ● ● ● ●

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates

Packaging of transfer sheets: 17 sheets 40 x 25 cm



NEW 098625 - "Ricochets"
● ●



☀ 088003 - "Citronnier"
● ● ● ● ●



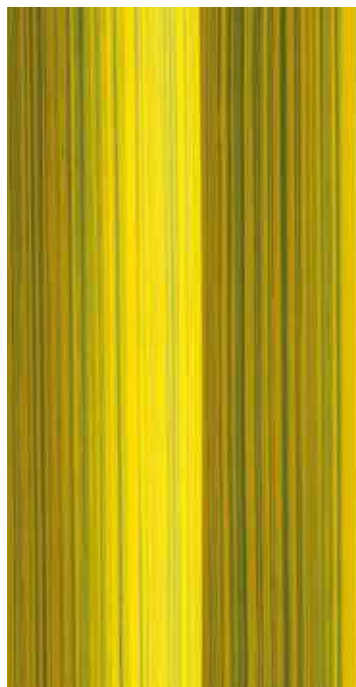
☀ 088004 - "Agrumes"
● ● ● ● ●



☀ 087147 - "Volutes"
● ● ● ● ●



098257 - "Végétation"
● ●



❄ 061330 - "Le peigne d'Eddy"
● ● ● ● ●



❄ ☀ 061331 - "Herbes"
● ● ● ● ●



★ 088001 - "Rameaux"
● ● ● ● ●

Free of colouring

❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates



TRANSFER CUTOUTS

4 X 4 CM

These individual transfer sheets centered on your chocolate bonbons will awaken your customers' tastebuds to the subtle flavours of the fillings and give your products a truly individual signature.

These designs are available in 36 x 13 cm sheets or in 4 x 4 cm cutouts (remember to specify your preferred format in your order).

A wide variety of additional patterns and flavours are available upon request.

See instructions
Online



Make your bonbons
Pop with some
Kipetti p. 174



☀️ **060876** ●●●●
1500 Transfer sheets "Cœur d'ambre" 3 designs 4 x 4 cm

☀️ **060877** ●●●●
❄️ 1500 Transfer sheets "Cœur de Jade" 3 designs 4 x 4 cm

☀️ **060878** ●●●●
1500 Transfer sheets "Cœur de Grenat" 3 designs 4 x 4 cm



★ **060122** ●●●●
1500 Transfer sheets "Fils scintillants" 2 designs 4 x 4 cm

☀️ **070420** ●●●●
❄️ 1500 Transfer sheets "Feuille gravure" 6 designs 4 x 4 cm

074193 ●●●●
1500 Transfer sheets "Estampe Bronze" 6 designs 4 x 4 cm



★ **061195** ●●●●
☀️ 1500 Transfer sheets
scintillantes "Éclat or"
4 x 4 cm

★ **061194** ●●●●
☀️ 1500 Transfer sheets
scintillantes "Touche prestige
or" 4 x 4 cm

★ **061193** ●●●●
☀️ 1500 Transfer sheets
"Artiste" 4 designs 4 x 4 cm

☀️ **045797** ●●●●
3000 Transfer sheets
"Thé" 4 x 4 cm

☀️ **045798** ●●●●
3000 Transfer sheets
"Caramel" 4 x 4 cm

☀️ **045799** ●●●●
3000 Transfer sheets
"Café" 4 x 4 cm

🌿 Free of colouring


❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

●●●● Usable chocolates



 **074321**


14 Moulds "Grimoire Halloween"
for 4 pieces 10 x 13 cm
Th. 4 cm - Weight: ± 160 g

HALLOWEEN



 **098351** ●●●●●
12 Moulds "Trio de citrouilles"
for 6 pieces 3 designs 7,2 x 6,2 cm
Th. 7,1 cm - Weight: ± 30 g




 **088236**
12 Moulds "Chauve-souris"
for 6 pieces 14,2 x 10 cm
Th. 4,65 cm - Weight: ± 65 g







 **088235**
12 Moulds skull "Calavera"
for 6 pieces 10,5 x 10,5 cm
Th. 11,35 cm - Weight: ± 160 g



 **070423**
9 Moulds cercueil "Six pieds sous terre"
for 3 pieces
Bottom: 7,9 x 14,6 cm - Th. 3 cm
Cover: 7,9 x 14,6 cm - Th. 1,37 cm
Skeleton: 6,5 x 13,2 cm - Th. 0,8 cm



 **070390**
9 Blisters lollipops "Halloween"
and sticks for 45 prints 5 designs
Weight: ± 15 g

 Free of colouring  Sensitive to humidity  Possible migration on white chocolate

 Shiny ●●●●● Usable chocolates

NEW 098657 ● ● ● ●

10 Moulds "Poupée Vaudou"
for 10 pieces 10,4 x 13 cm (Recto)
Weight: ± 100 g. We recommend that
you reuse the mould to make the back
of your creation.

Studio's
favorite





☀️ ⭐ 074194 ● ● ●
20 Moulds "Día de los muertos"
for 10 pieces 8,2 x 13,4 cm
Weight: ± 100 g



☀️ 098216 ● ● ●
20 Moulds "Dracula"
for 10 pieces 8,2 x 13,4 cm
Weight: ± 100 g



☀️ 087167 ● ● ●
9 Blisters lollipops "Calavera"
and sticks for 45 prints 5 designs
4,85 x 6,45 cm - Weight: ± 15 g



☀️ 098215 ● ● ●
24 Transfer sheets "PCB horror
show" for vinyles 3 designs
ø 10,1 cm

🍃 070583
24 Paper sleeves for Vinyl
"33 Tours" 20 x 20 cm and
protective films 18 x 18 cm

🍃 070428
12 Moulds Vinyle
"33 Tours"
ø 19,6 cm
Weight: ± 120 g



⭐ 088186
15 Transfer sheets "Elixir
magique" for flasks 3 designs
3,4 x 2,8 cm

🍃 088237
10 Moulds "Fiole" for 5 pieces
14 x 3,4 cm - Th. 6,8 cm
Weight: ± 65 g



098240 ● ● ●
15 Transfer sheets "Trick or beer"
for bottles 7,3 x 7,3 cm

🍃 89001
10 Moulds "Bouteille de bière"
for 5 pieces 4,9 x 18 cm
Th. 4,9 cm - Weight: ± 55 g



☀️ 098218 ● ● ●
12 Transfer sheets "Death
calling" for smartphones
3 designs 6,1 x 11,6 cm

🍃 045558
2 Moulds "Smartphones" for 12 pieces
6,5 x 12 cm - Th. 0,6 cm
Weight: ± 47 g

🍃 Free of colouring ❄️ Sensitive to humidity ☀️ Possible migration on white chocolate

⭐ Shiny

● ● ● Usable chocolates

CHOCOLATED KITS



PCB Création offers superb chocolate finished products that can be sold as-is (after wrapping them, of course). Lollipops, eggs, matriochkas... A whole range of little gifts for your customers.

Please note these products are not shown in real size.



NEW 098718

40 Credit cards Milk choc "Groovy Easter" 8,5 x 5,5 cm
Weight: ± 12 g



★ **060218**

40 Credit cards Dark choc "Joyeuses Fêtes" 8,5 x 5,5 cm
Weight: ± 12 g



★ **070299**

❄️ 40 Credit cards Milk choc "Casse Noisette" 8,5 x 5,5 cm
Weight: ± 12 g



❄️ **061213**

40 Credit cards Dark choc "Amour" 8,5 x 5,5 cm - Weight: ± 12 g



★ **088104**

40 Credit cards Dark choc "Les cadeaux" 8,5 x 5,5 cm
Weight: ± 12 g



098229

40 Credit cards Milk choc "Joyeuses Pâques" 8,5 x 5,5 cm
Weight: ± 12 g



★ **065243**

❄️ 12 Matriochkas White choc "Père Noël" H. 10 cm - Weight: ± 45 g



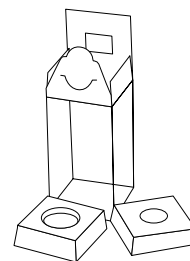
★ **065244**

❄️ 12 Matriochkas Milk choc "Classique" 2 designs - H. 10 cm - Weight: ± 45 g



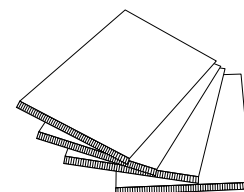
🌿 **004431**

Packaging kit for Matriochkas
12 plastic boxes + 24 wedges



🌿 **004434**

40 Bags for credit cards



🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny



061119
60 Lollipops Milk choc "Zoovengers" 3 designs ø 5,4 cm and bags - Weight: ± 15 g

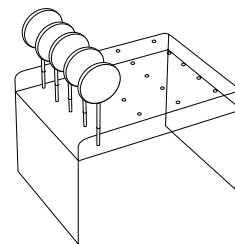


070388
60 Lollipops Milk choc "Père Noël mignon" 3 designs and bags - Weight: ± 15 g

061207
60 Lollipops Milk choc "M. et M^{me} Teddy" 2 designs ø 5,5 cm and bags - Weight: ± 15 g



061208
60 Lollipops Milk choc "Œufs" 5 designs - H. 6,5 cm and bags - Weight: ± 16 g



004560
1 Display for Lollipops for 20 pieces
25 x 18 cm H. 16,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

Please note these products are not shown in real size.

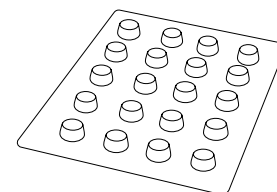


★ 088187

24 Christmas balls Dark choc "Baroque" ø 5,8 cm - Weight: ± 30 g

★ 074188

❄️ 24 Christmas balls Dark choc "Cristaux dorés" 2 designs (Front and back) ø 5,8 cm - Weight: ± 30 g

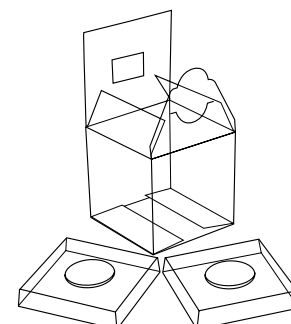


★ 065275

❄️ 12 Christmas balls White choc "Arabesques" 3 designs ø 7 cm - Weight: ± 50 g

🌿 009885

3 Blisters "Attaches boules" so 60 prints



🌿 003447

24 Half-shells "Œuf" Dark choc neutal H. 8,8 cm - Weight: ± 22 g

★ 070231

❄️ 12 Christmas balls Dark choc "Couronne de Noël" 2 designs ø 7 cm - Weight: ± 50 g

🌿 004433

12 Packaging kit for balls ø 7 cm
12 plastic boxes + 24 wedges
Box size: 8,5 x 8,5 x 8,5 cm
Wedges size: 8,5 x 8,5 x 1,5 cm


🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny



 **NEW 098640** ● ● ●
10 Moulds half-balls "Douchka" for 10 pieces
2 designs ø 5 cm - Weight: ± 15 g

PRINTED MOULDS



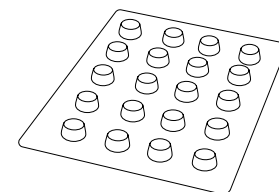
☀️ **098225** ●●●●
10 Moulds half-balls "Floral" for 10 pieces 2 designs ø 5 cm - Weight: ± 15 g

★ **074189** ●●●●
❄️ 10 Moulds half-balls "Cristaux dorés" for 10 pieces 2 designs ø 5 cm - Weight: ± 15 g



★ **088151** ●●●●
10 Moulds half-balls "Pain d'épices" for 10 pieces 2 designs ø 5 cm - Weight: ± 15 g

★ **070228** ●●●●●
10 Moulds half-balls "Antalya" for 10 pieces 2 designs ø 5 cm - Weight: ± 15 g



★ **070230** ●●●●
❄️ 10 Moulds half-balls "Couronne de Noël" for 10 pieces 2 designs ø 5 cm - Weight: ± 15 g

★ **098226** ●●●●
10 Moulds half-balls "Féerie" for 10 pieces ø 5 cm - Weight: ± 15 g

🌿 **009885**
3 Blisters "Attaches boules" so 60 prints

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

●●●● Usable chocolates



★ **088257** ● ● ● ●

8 Moulds "Dessus de
bonbonnière Versailles"
for 8 pieces ø 12 cm
H. 6 cm - Weight: ± 50 g

🍃 **088258**

2 Moulds "Dessous de
bonbonnière" for 8 pieces
ø 12 cm - H. 5,2 cm
Weight: ± 50 g

🍃 **065122**

2 Blisters "Attaches boules"
so 80 prints
ø 3 cm - H. 0,8 cm



★ 088256 ●●●

🍯 6 Moulds half-balls "Arabesques" for 12 pieces 3 designs ø 7 cm - H. 8 cm - Weight: ± 50 g



★ 098236 ●●●

6 Moulds half-balls "Ornamental" for 12 pieces 3 designs ø 7 cm - H. 8 cm - Weight: ± 50 g

🌿 Free of colouring

❄️ Sensitive to humidity

🍯 Possible migration on white chocolate

★ Shiny

●●● Usable chocolates



NEW 098801

16 Moulds "Mon petit cheval"
for 8 pieces 12,8 x 13 cm
Th. 4,6 cm - Weight: ± 100 g

*Studio's
favorite*



★ ☀️ **088154** ● ● ●
 20 Moulds "Le somnanbule"
 for 10 pieces 7,2 x 12,3 cm
 Weight: ± 90 g



☀️ **088252** ● ● ●
 20 Moulds "P'tit biscuit" for 20 pieces 10,4 x 13 cm (Recto)
 Weight: ± 100 g. *We recommend that you reuse the
 mould to make the back of your creation.*



★ ❄️ ☀️ **074185** ● ● ●
 20 Moulds "Zébulon" for 10 pieces
 9 x 13 cm - Weight: ± 75 g



❄️ ☀️ **065240** ● ● ●
 18 Moulds "Renard"
 for 9 pieces 8,5 x 13 cm
 Weight: ± 55 g



★ ❄️ ☀️ **074186** ● ● ●
 20 Moulds "Mila"
 for 10 pieces 8,2 x 13,2 cm
 Weight: ± 100 g

🌿 Free of colouring ❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates



❄️ **065242** ● ● ●
 10 Moulds "Tête de Renne"
 for 5 pieces 11 x 11 cm - H. 7,6 cm
 Weight: ± 90 g



★ ☀️ **088161** ● ● ●
 20 Moulds "Grasse mat"
 for 10 pieces 9 x 15 cm
 Weight: ± 105 g



★ ❄️ ☀️ **087169** ● ● ●
 16 Moulds "Sven" for 8 pieces
 13 x 14,5 cm - Weight: ± 70 g



☀️ **065245** ● ● ●
 20 Moulds "Niko"
 for 10 pieces 9 x 15 cm
 Weight: ± 105 g



★ ☀️ **088160** ● ● ●
 20 Moulds "Anastassia"
 for 10 pieces 9 x 15 cm
 Weight: ± 105 g



★ **060596** ● ● ● ● ●
 20 Moulds "Jean-Rudolphe"
 for 10 pieces 9 x 15 cm
 Weight: ± 105 g

🌿 Free of colouring ❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates



★ **098325** ● ●
 10 Moulds "À l'ancienne"
 for 5 pieces 8,5 x 13 cm
 Th. ± 6 cm - Weight: ± 90 g



★ ❄️ ☀️ **070437** ● ● ● ●
 20 Moulds "Dans ma hotte"
 for 10 pieces 8,7 x 15 cm
 Weight: ± 80 g



❄️ **070438** ● ● ● ●
 20 Moulds "Sucre d'orge" for 10 pieces
 8 x 17 cm - Weight: ± 80 g



❄️ **065274** ● ● ● ● ● ●
 4 Moulds "Maison pain d'épices" for
 4 pieces 11,5 x 11 cm - H. 15,5 cm
 Weight: ± 230 g

🌿 Free of colouring ❄️ Sensitive to humidity ☀️ Possible migration on white chocolate

★ Shiny ● ● ● ● Usable chocolates



★ ☀️ **087164** ● ● ● ●
 4 Moulds "Que du love" for 8 pieces
 10 x 10 cm - H. 1,5 cm
 Weight: ± 60 g



098248 ● ● ● ● ●
 15 Transfer sheets "Philtre
 d'amour" for flasks
 3,4 x 2,8 cm

088237
 10 Moulds "Fiole"
 for 5 pieces 14 x 3,4 cm
 Th. 6,8 cm - Weight: ± 65 g



★ **060597** ● ● ● ● ●
 10 Moulds "Demi-bouteille
 de champagne" for 5 pieces (Recto)
 5,8 x 17,8 cm - Weight: ± 36 g



★ **098227** ● ● ● ● ●
 10 Moulds "Cuvée amour" for 5 pieces
 5,8 x 17,8 cm - Weight: ± 70 g



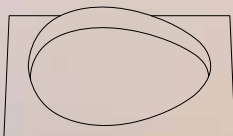
★ **098323** ● ● ● ● ●
 16 Moulds "Montre à gousset" for
 16 pieces 6 x 8,2 cm - H. 2 cm
 Weight: ± 20 g


☘️ Free of colouring ❄️ Sensitive to humidity ☀️ Possible migration on white chocolate

★ Shiny ● ● ● ● ● Usable chocolates

These eggs may consist of two printed sides or one printed side and one neutral side using the Moulds "Half-egg"
074124 (See below).

SEE ALL BASES P. 221



 **074124**

20 Moulds "Half-eggs" for 10 pieces
8,7 x 13,4 cm - Weight: ± 100 g



See instructions
Online



NEW

098651



16 Moulds Half-eggs "Mandala" (recto)
4 designs 8,7 x 13,4 cm



★ **074006** ●●●●●
16 Moulds Half-eggs "Gravure" (front) 2 designs 8,7 x 13,4 cm

088166 ●●●●●
16 Moulds Half-eggs "Broderies"
(front) 8,7 x 13,4 cm

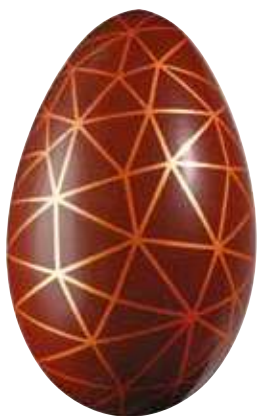
★ **087162** ●●●●●
16 Moulds Half-eggs "Abstrait" 2 designs 8,7 x 13,4 cm



★ **074011** ●●●●●
16 Moulds Half-eggs "Botaniste" (front) 2 designs 8,7 x 13,4 cm

★ **087163** ●●●●●
16 Moulds Half-eggs "Gatsby" (front) 2 designs 8,7 x 13,4 cm

★ **074007** ●●●●●
☀️ 16 Moulds Half-eggs "En voiture !"
❄️ (front) 8,7 x 13,4 cm



★ **074009** ●●●●●
16 Moulds Half-eggs "Graphique" (front) 2 designs 8,7 x 13,4 cm

❄️ **074013** ●●●●●
❄️ 16 Moulds Half-eggs "Carte aux
trésors" (front) 8,7 x 13,4 cm

❄️ **074010** ●●●●●
❄️ 16 Moulds Half-eggs "Floral" (front)
8,7 x 13,4 cm

☀️ **074008** ●●●●●
16 Moulds Half-eggs "Les Rigolos"
2 designs (front and back) 8,7 x 13,4 cm

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

●●●●● Usable chocolates

NEW 098663 ● ● ● ●

8 Moulds Half-eggs "Savane" for 24 pieces
4 designs 4,1 x 5,7 cm



BASES



NEW 098742 ● ● ● ● ●
18 Moulds "Socle Nid" for 18 pieces ø 10 cm - Th. 2,4 cm
Weight: ± 45 g



074101
12 Moulds "Socle rosace" for 12 pieces ø 10 cm
Th. 2,8 cm - Weight: ± 40 g



NEW 098734 ● ● ● ● ●
2 Mould "Socle Carré" for 24 pieces 5,5 x 5,5 cm
Weight: ± 20 g



010187
1 Mould "Socle Poulettes" for 15 pieces
4 x 4 cm - Weight: ± 8 g



074118
15 Moulds "Socle Malice" for 15 sujets 7,2 x 7,2 cm
Th. 1,8 cm - Weight: ± 20 g



074113
20 Moulds "Socle petite couronne" for 20 pieces 2 designs ø 7,4 cm - Th. 1,5 cm - 0,8 cm - Weight: ± 20 g - 40 g



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates

NEW 098652 ●●●●●

12 Moulds "Freddy" pour 6 pieces 7,3 x 15 cm
Th. ± 6,5 cm - Weight: ± 90 g





★ **088090** ● ● ● ● ●
 12 Moulds "Batlapin" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



☀️ **074196** ● ● ● ● ●
 12 Moulds "Spider Lapin" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



☀️ **061237** ● ● ● ● ●
 12 Moulds "Wonder Rabbit" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



☀️ **087160** ● ● ● ● ●
 12 Moulds "Pandora" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



☀️ **074014** ● ● ● ● ●
 12 Moulds "Dark lapin" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



NEW **098660** ● ● ● ● ●
 14 Moulds "Lapichou" pour 7 pieces
 7,1 x 15 cm - Weight: ± 90 g

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates



☀️ **088091** ● ● ● ●
 12 Moulds "Floyd" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



★ ❄️ ☀️ **074016** ● ● ● ●
 12 Moulds "Victoria" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



★ ❄️ ☀️ **061098** ● ● ● ●
 12 Moulds "Harry" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



★ ☀️ **087157** ● ● ● ●
 12 Moulds "Geisha"
 for 6 pieces 2 designs
 7,4 x 15 cm - Weight: ± 90 g



★ ❄️ ☀️ **074017** ● ● ● ●
 12 Moulds "Sheriff" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



☀️ **NEW 098656** ● ● ● ●
 12 Moulds "Cow girl" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g

🌿 Free of colouring ❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates

 **NEW** 098655 ● ● ● ● ● ●
12 Moulds "L'artiste" for 6 pieces
7,4 x 15 cm - Weight: ± 90 g



098326 ●●●●

12 Moulds "Flibustiers" for 6 pieces
3 designs 7,3 x 15 cm
Th. ± 6,5 cm - Weight: ± 90 g





★ ☀️ **098211** ● ● ● ●
 12 Moulds "Mexico" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



☀️ **087159** ● ● ● ●
 12 Moulds "Toutatix" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



☀️ **087158** ● ● ● ●
 12 Moulds "Gaulix" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



★ ☀️ **098212** ● ● ● ●
 12 Moulds "Vahiné" for 6 pieces
 7,4 x 15 cm - Weight: ± 90 g



❄️ ☀️ **061226** ● ● ● ●
 20 Moulds "Lapins" for 10 pieces 6 cm
 H. 14 cm 2 designs - Weight: ± 35 g



❄️ ☀️ **061227** ● ● ● ●
 12 Moulds "Maneki" for 6 pieces
 8 x 12 cm - Weight: ± 100 g

🌿 Free of colouring ❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates

NEW 098659 ●●●
20 Moulds "Club Meuhto" for 10 pieces
9,2 x 13,3 cm - Weight: ± 110 g





★ ❄️ ☀️ **074145** ● ● ●
 20 Moulds "Marguerite" for 10 pieces
 9,2 x 13,3 cm - Weight: ± 110 g



★ ☀️ **088164** ● ● ●
 20 Moulds "Amy" for 10 pieces
 9,2 x 13,3 cm - Weight: ± 110 g



★ ☀️ **087161** ● ● ●
 20 Moulds "Rosa" for 10 pieces
 9,2 x 13,3 cm - Weight: ± 110 g



☀️ **098328** ● ● ●
 12 Moulds "Daisy" for 6 pieces
 11 x 13 cm - Th. 8 cm - Weight: ± 110 g



☀️ **NEW** **098658** ● ● ●
 20 Moulds "Frida" for 10 pieces
 9,2 x 13,3 cm - Weight: ± 110 g



★ ☀️ **098220** ● ● ●
 20 Moulds "Cowgirl" for 10 pieces
 9,2 x 13,3 cm - Weight: ± 110 g

🌿 Free of colouring ❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates



☀️ **098329** ● ● ●

12 Moulds "La bande à Lulu"
for 6 pieces 3 designs 11 x 13 cm
Th. 8 cm - Weight: ± 110 g



☀️ **NEW 098665** ● ● ●

12 Moulds "La diva"
for 6 pieces 11 x 13 cm
Weight: ± 110 g



☀️ **061220** ● ● ●

30 Moulds "So British" for 15 pieces
3 designs - 10 x 8,5 cm, 10,5 x 6,5 cm,
10 x 10 cm - Weight: ± 30 g

🍃 **010187**

1 Mould "Poulettes" for 15 pieces
4 x 4 cm - Weight: ± 8 g



☀️ **061223** ● ● ●

30 Moulds Poulettes "Les Brigittes"
for 15 pieces 3 designs
10 x 8,5 cm, 10,5 x 6,5 cm, 10 x 10 cm
Weight: ± 30 g

🍃 **010187**

1 Mould "Poulettes" for 15 pieces
4 x 4 cm - Weight: ± 8 g

🍃 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates

NEW 098664 ● ● ● ●
12 Moulds "Rock'n Choc"
for 6 pieces 3 designs 11 x 13 cm
Weight: ± 110 g



NEW 098776

12 Moulds "Licorne Kawaii" for 6 pieces

12 x 10 cm - Th. \pm 4,8 cm

Weight: \pm 100 g





☀️ 074170 ● ● ● ● ●
 20 Moulds "My sweet canard"
 for 10 pieces 10 x 9 cm
 Th. 6,6 cm - Weight: ± 50 g



☀️ 074169 ● ● ● ● ●
 20 Moulds "Ducky duck"
 for 10 pieces 10 x 9 cm
 Th. 6,6 cm - Weight: ± 50 g



☀️ 061225 ● ● ● ● ●
 12 Moulds "Pirate" for 6 pieces
 12 x 10 cm - Th. 4 cm
 Weight: ± 110 g



★ ☀️ 088254 ● ● ● ● ●
 10 Moulds "À la rescousse" for 5 pieces
 8,4 x 13,5 cm - Weight: ± 90 g



★ ☀️ 074143 ● ● ● ● ●
 20 Moulds "Chat potté" for 10 pieces
 8,2 x 13,2 cm - Weight: ± 100 g



☀️ 074002 ● ● ● ● ●
 18 Moulds "Chaton marin" for 9 pieces
 8,5 x 13 cm - Weight: ± 100 g

🌿 Free of colouring ❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates

NEW 098644

20 Moulds "La brigade des félins" for 10 pieces
2 designs 8,2 x 13,2 cm - Weight: ± 100 g





☀️ 061229 ● ● ● ● ●
 20 Moulds "Pirate" for 10 pieces
 2 designs 8,2 x 13,4 cm - Weight: ± 100 g



☀️ 074005 ● ● ● ● ●
 20 Moulds "Les Baigneurs" for 10 pieces
 2 designs 8,2 x 13,4 cm - Weight: ± 100 g



☀️★ 098209 ● ● ● ● ●
 20 Moulds "Graou" for 10 pieces
 2 designs 8,2 x 13,4 cm Weight: ± 100 g



NEW 098641 ● ● ● ● ●
 20 Moulds "Astronaute" for 10 pieces
 8,2 x 13,4 cm - Weight: ± 100 g



☀️ **NEW** 098642 ● ● ● ● ●
 20 Moulds "Teddy bear" for 10 pieces
 8,2 x 13,4 cm - Weight: ± 100 g



☀️ **NEW** 098643 ● ● ● ● ●
 20 Moulds "Chevalier" for 10 pieces
 8,2 x 13,4 cm - Weight: ± 100 g

🌿 Free of colouring ❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates



★ **088253** ● ● ● ●
 10 Moulds "Poisson Guppy"
 for 5 pieces 15 x 7,5 cm - Weight: ± 80 g



★ ☀ **098208** ● ● ● ●
 12 Moulds "Poissons Bubulle" for 6 pieces
 2 designs 15 x 10,5 cm - Weight: ± 65 g



☀ ☀ **061219** ● ● ● ●
 12 Moulds "Baleine" for 6 pieces
 15 x 10 cm - Th. 10 cm - Weight: ± 150 g



☀ ☀ **074171** ● ● ● ●
 20 Moulds "Pirate" for 10 pieces
 10 x 9 cm - Th. 6,6 cm - Weight: ± 50 g



☀ ☀ **061228** ● ● ● ●
 10 Moulds "Super poisson" for 5 pieces
 17 x 11,5 cm - Th. 9 cm - Weight: ± 150 g



☀ ☀ **061230** ● ● ● ●
 12 Moulds "Poissons Maurice" for
 6 pieces 15 x 10,5 cm - Weight: ± 65 g

☀ Free of colouring ☀ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates

With or without printing, make the most of this seductive “breath of fresh air” to send a message of creativity to your clients and have them taste your most amazing creations. Very simple to use, simply pour the chocolate into the two parts of the blister and then unmold before sliding into the lipstick tube. You’re “ready to go” with this fascinating discovery... Original idea by Sébastien Bouillet

LIPSTICKS DIMENSIONS:

H. 5,2 cm - Weight: ± 5,5 g



❄️ **061238** ● ● ● ● ●
 ☀️ 2 Moulds lipsticks for 36 pieces
 2 designs

004663
 36 Tubes for lipsticks
 ø 1,8 cm - H. 7,3 cm (Sold empty)



❄️ ☀️ **061115** ● ● ● ● ●
 4 Blisters tops sardine boxes “100% Naturel”
 for 16 pieces 11,5 x 7 cm
 Th. 3 mm - Weight: ± 17 g

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

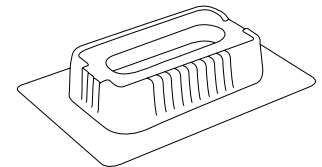


❄️ ☀️ **061116** ● ● ● ● ●
 4 Blisters tops sardine boxes “Sirène”
 for 16 pieces 11,5 x 7 cm
 Th. 3 mm - Weight: ± 17 g



☀️ **087166** ● ● ● ● ●
 4 Blisters tops sardine boxes
 “La Cancalaise” for 16 pieces
 11,5 x 7 cm - Th. 3 mm - Weight: ± 17 g

★ Shiny



🌿 **074102**
 16 Moulds “Dessous de boîte de sardines”
 for 16 pieces 11 x 6,5 cm - Th. 2,7 cm
 Weight: ± 65 g

● ● ● ● ● Usable chocolates

BACK TO SCHOOL



☀️ **098210** ● ● ● ●
20 Moulds "Écoliers" for 10 pieces
2 designs 8,2 x 13,2 cm
Weight: ± 100 g



🌿 **050129**
10 Moulds "Règle" for 20 pieces
20 x 3 cm - H. 1 cm - Weight: ± 25 g



❄️ ☀️ **061232** ● ● ● ● ● ●
2 Blisters "Tablette crayon" so
12 prints 12 x 12 cm - Weight: ± 70 g

❄️ ☀️ **061233** ● ● ● ● ● ●
2 Blisters "Petite tablette crayon" so
30 prints 4 x 12 cm - Weight: ± 25 g

SEE THE MOLD P. 277

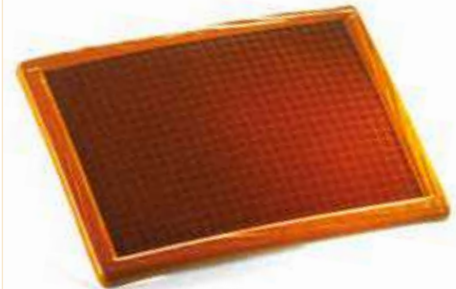


☀️ **098223** ● ● ● ● ● ●
10 Transfer sheets "back to school"
for mugs 25,3 x 11 cm



060967
10 Decal sheets "Or"
8 x 8 cm

060570
10 Decal sheets "Bronze"
8 x 8 cm



❄️ ☀️ **061231** ● ● ● ● ● ●
10 Blisters chalkboard "Écolier"
to customise 16 x 12 cm
Weight: ± 75 g

🌿 Free of colouring ❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates



NEW 098661 ●●●
10 Blisters puzzles "Christmas time"
19 x 13 cm - Weight: ± 100 g

BLISTERS PUZZLES



☀️ **088066** ●●●●
10 Blisters puzzles "Bande de Casse-noisette" 19 x 13 cm
Weight: ± 100 g



☀️ **087171** ●●●●
★ 10 Blisters puzzles "Rock'N'Noël" 19 x 13 cm - Weight: ± 100 g



☀️ **087172** ●●●●
10 Blisters puzzles "La fine équipe" 19 x 13 cm - Weight: ± 100 g



☀️ **070315** ●●●●
❄️ 10 Blisters puzzles "Les activités du Père Noël" 19 x 13 cm
Weight: ± 100 g



☀️ **088153** ●●●●
10 Blisters puzzles "Les jouets" 19 x 13 cm - Weight: ± 100 g

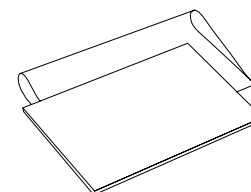


☀️ **098245** ●●●●
10 Blisters puzzles "Ça glisse" 19 x 13 cm - Weight: ± 100 g

In order to ensure that the puzzle pieces stay in place once they have been chocolate-coated, all our puzzle blisters are now 3 mm thick.



See instructions online



004428
10 Packing boxes for puzzles (support cardbox and bags)

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

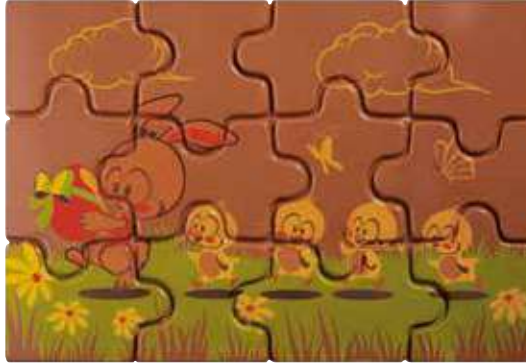
★ Shiny

●●●● Usable chocolates

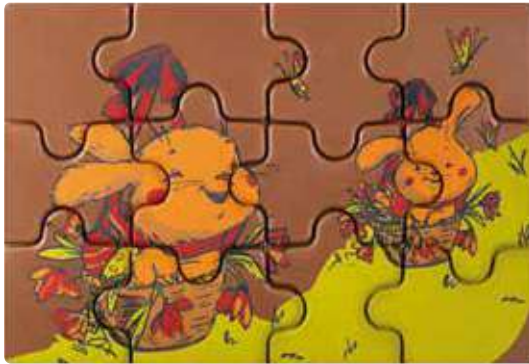




088162 ● ● ●
10 Blisters puzzles "Coucou" 19 x 13 cm - Weight: ± 100 g



074040 ● ● ●
10 Blisters puzzles "À la file indienne" 19 x 13 cm - Weight: ± 100 g



088163 ● ● ●
10 Blisters puzzles "En voyage !" 19 x 13 cm - Weight: ± 100 g



098246 ● ● ●
10 Blisters puzzles "La récolte" 19 x 13 cm - Weight: ± 100 g



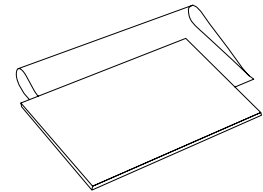
074038 ● ● ●
10 Blisters puzzles "Patchwork" 19 x 13 cm - Weight: ± 100 g



NEW 098662 ● ● ●
10 Blisters puzzles "Let's go" 19 x 13 cm - Weight: ± 100 g



See instructions
online



004428
10 Packing boxes for puzzles
(support cardboard and bags)

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates



NEW

098777



9 Blisters lollipops "Casse Noisette" and sticks for 45 prints
3,8 x 6,5 cm - Th. 1,2 cm - Weight: ± 15 g



BLISTERS

LOLLIPOPS

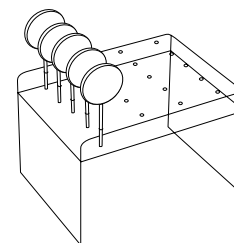


★ **065265** ● ● ● ● ●
9 Blisters lollipops "Renne" and sticks for 45 prints 2 designs
H. 7 cm - Weight: ± 15 g

★ **074202** ● ● ● ● ●
9 Blisters lollipops "Père Noël" and sticks for 45 prints 3 designs
H. ± 7 cm - Weight: ± 15 g



002138
50 Bags for lollipops



004560
1 Display for Lollipops for 20 pieces 25 x 18 cm - H. 16,5 cm



★ **060583** ● ● ● ● ●
9 Blisters lollipops "Pains d'épices" and sticks for 45 prints 5 designs
H. 6 cm - Weight: ± 15 g

★ **088259** ● ● ● ● ●
9 Blisters lollipops "Sous la neige" and sticks for 45 prints 3 designs
H. 5,5 cm - Weight: ± 15 g

★ **098327** ● ● ● ● ●
9 Blisters lollipops "Nez rouge" and sticks for 45 prints 4,5 x 7,1 cm
Weight: ± 20 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

Usable chocolates



❄️ **060176** ● ● ● ● ●
 9 Blisters lollipops "Pingouins" and sticks for 45 prints 5 designs -
 Weight: ± 15 g



❄️ **070434** ● ● ● ● ●
 ☀️ 9 Blisters lollipops "Les frileux" and sticks for 45 prints 3 designs - Weight: ± 15 g



❄️ **065277** ● ● ● ● ●
 9 Blisters lollipops "Père Noël" and sticks for 45 prints 5 designs ø 5,4 cm - Weight: ± 15 g



★ **074290** ● ● ● ● ●
 ❄️ 9 Blisters lollipops "Boule à neige" and sticks for 45 prints 3 designs
 5 x 6 cm - Weight: ± 15 g



☀️ **098324** ● ● ● ● ●
 9 Blisters lollipops "Chaussettes de Noël" and sticks for 45 prints 3 designs
 ± 4,4 x 7,5 cm - Weight: ± 15 g

🌿 Free of colouring ❄️ Sensitive to humidity ☀️ Possible migration on white chocolate



☀️ **088260** ● ● ● ● ●
 9 Blisters lollipops "Ours de Noël" and sticks for 45 prints
 3 Designs - H. ± 7,5 cm - Weight: ± 15 g

★ Shiny ● ● ● ● ● Usable chocolates

NEW 098778 ● ● ●

9 Blisters lollipops "Renne frileux" and sticks for
45 prints 2 designs 3,5 x 6 cm - Th. 1,25 cm
Weight: ± 15 g



NEW 098779 ●●●

9 Blisters lollipops "Vache Marguerite" and sticks
for 45 prints 4,2 x 6 cm - Th. 1,25 cm - Weight: ± 15 g





☀️ **061242** ●●●●●
 ❄️ 9 Blisters lollipops "Œuf" and sticks for 45 prints 5 designs
 H. 6,5 cm - Weight: ± 15 g



☀️ **088261** ●●●●●
 ❄️ 9 Blisters lollipops "Animaux de la ferme" and sticks for 45 prints
 3 designs - H. ±5,5 cm - Weight: ± 15 g



☀️ **061388** ●●●●●
 ❄️ 9 Blisters lollipops "Tête de lapin Mr & Mme" and sticks for
 36 prints 4 designs 4,6 x 7,6 cm - H. 5 cm - Weight: ± 15,5 g



☀️ **061244** ●●●●●
 ❄️ 9 Blisters lollipops "Lapin" and sticks for 45 prints 5 designs - H. 5,7 cm



☀️ **087165** ●●●●●
 ❄️ 9 Blisters lollipops "Trio de Pâques" and sticks for 45 prints 3 designs
 H. 6,5 cm - Weight: ± 16 g



☀️ **NEW 098781** ●●●●●
 ❄️ 9 Blisters lollipops "Super lapins" and sticks for 45 prints
 2 designs 3 x 7 cm - Th. ± 1,3 cm - Weight: ± 15 g

🌿 Free of colouring ❄️ Sensitive to humidity

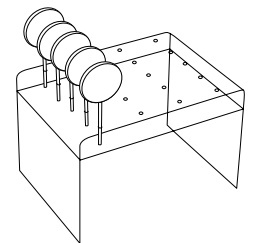


☀️ **098247** ●●●●●
 ❄️ 9 Blisters lollipops "Les aventuriers" and sticks for 45 prints 3 designs
 H. 6,5 cm - Weight: ± 16 g

☀️ Possible migration on white chocolate



★ Shiny



004560
 1 Display for Lollipops for 20 pieces
 25 x 18 cm - H. 16,5 cm

●●●●● Usable chocolates



❄️ **061325** ●●●●●
9 Blisters lollipops "Animaux" and sticks for 45 prints 4 designs ø 5,4 cm - Weight: ± 15 g

061247 ●●●●●
9 Blisters lollipops "Candy" and sticks for 27 prints ø 7,4 cm - Weight: ± 15 g



★ **061240** ●●●●●
❄️ 9 Blisters lollipops "Licornes" and sticks for 45 prints 2 designs
❄️ H. 6 and 7,4 cm - Weight: ± 22 g

❄️ **061245** ●●●●●
❄️ 9 Blisters lollipops "Vache" and sticks for 45 prints 5 designs ± 5 cm - Weight: ± 15 g



❄️ **061243** ●●●●●
9 Blisters lollipops "Teddy Pirate" and sticks for 45 prints ø 5,5 cm - Weight: ± 15 g

❄️ **087034** ●●●●●
9 Blisters lollipops "Super héros" and sticks for 45 prints 5 designs ø 5,5 cm - Weight: ± 15 g

🌿 Free of colouring

❄️ Sensitive to humidity

❄️ Possible migration on white chocolate

★ Shiny

●●●●● Usable chocolates



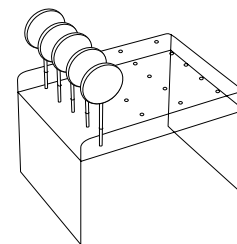
☀️ **061387** ●●●●●
9 Blisters lollipops "M. et M^{me} Teddy" and sticks for 45 prints 2 designs ø 5,5 cm - Weight: ± 15 g

☀️ **061118** ●●●●●
☁️ 9 Blisters lollipops "Zoovengers" and sticks for 45 prints 3 designs ø 5,5 cm - Weight: ± 15 g



☀️ **087066** ●●●●●
9 Blisters lollipops "Licornes en vadrouille" and sticks for 45 prints 5 designs - Weight: ± 15 g

☀️ **061246** ●●●●●
☁️ 9 Blisters lollipops "Glaces" and sticks for 45 prints 4 designs - Weight: ± 15 g



☀️ **061248** ●●●●●
☁️ 9 Blisters lollipops "Nounours" and sticks for 45 prints 5 designs ø 5,5 cm - Weight: ± 15 g

002138
50 Bags for lollipops

004478
500 Sticks Lollipop birch 9 x 0,38 cm

004560
Display for Lollipops for 20 pieces 25 x 18 cm - H. 16,5 cm

🌿 Free of colouring ☁️ Sensitive to humidity ☀️ Possible migration on white chocolate

★ Shiny ●●●●● Usable chocolates



NEW 098780 ● ● ●

9 Blisters lollipops "Ourson" and sticks for 45 prints
3,7 x 6 cm - Th. 1,25 cm - Weight: ± 15 g

BLISTERS LOLLIPOPS

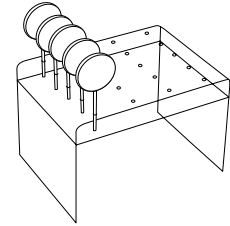
NEUTRAL



070389
9 Blisters lollipops "Jouets d'Antan" and sticks for 45 prints 5 designs
Weight: ± 15 g



070393
9 Blisters lollipops "Saint Nicolas" and sticks for 45 prints - Weight: ± 15 g



002138
50 Bags for lollipops

004478
500 Sticks Lollipop birch
9 x 0,38 cm

004560
Display for Lollipops for 20 pieces
5 x 18 cm - H. 16,5 cm



098321
9 Blisters lollipops "Pirates" and sticks for 45 prints 5 designs - Weight: ± 15 g



074166
9 Blisters lollipops "Les Dinos" and sticks for 45 prints 5 designs - Weight: ± 15 g



074165
9 Blisters lollipops "Fleurs" and sticks for 45 prints 3 designs - Weight: ± 15 g



060206
9 Blisters lollipops "Rêves de Licorne" and sticks for 45 prints 3 designs
Th. 1,3 cm - Weight: ± 15 g



088262
9 Blisters lollipops "Carotte" and sticks for 54 prints 2,9 x 8,5 cm
Th. 1,2 cm - Weight: ± 15 g

Free of colouring Sensitive to humidity Possible migration on white chocolate

Shiny

Usable chocolates



LES DENTS DE
LA CRÈME



TRANSFER SHEETS & MOULDS FOR KITS

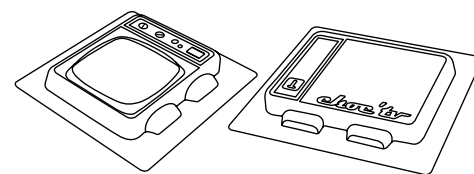
TRANSFER SHEETS & MOULDS FOR CHOC TV :

Choc TV dimensions: 14,54 x 11,5 cm - Weight: ± 130 g



Throughout the following 28 pages, discover the products which work on the same principle: one mould, a print to be put at the bottom.

You just have to pour the chocolate and turn it out from the mould to obtain products which are fascinating by their illustrations and simplicity to make. If you do not have them yet, do not forget to order the moulds after having chosen your patterns...



098375 ●●●●

16 Transfer sheets for choc TV "Hotel Tartesylvanie" 2 designs 8,65 x 7,75 cm

098360

8 Moulds "Choc TV" for 4 pieces 14,54 x 11,5 cm
Th. 3,6 cm - Weight: ± 130 g



098376 ●●●●●

16 Transfer sheets for choc TV "Christmas movies"
8,65 x 7,75 cm

NEW 098648 ●●●

16 Transfer sheets for choc TV "Les dents de la crème"
8,65 x 7,75 cm

NEW 098649 ●●●

16 Transfer sheets for choc TV "Les lapins tatin !"
8,65 x 7,75 cm



098378 ●●●●

16 Transfer sheets for choc TV "Jurassic Tart"
8,65 x 7,75 cm

098379 ●●●●

16 Transfer sheets for choc TV "Le Seigneur des gâteaux"
8,65 x 7,75 cm

098380 ●●●●

16 Transfer sheets for choc TV "Le diable s'habille en Pralin"
8,65 x 7,75 cm

Free of colouring Sensitive to humidity

Possible migration on white chocolate

★ Shiny

●●●● Usable chocolates



NEW 098653 ● ● ● ●

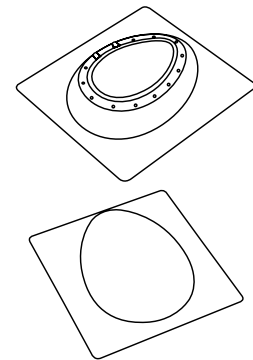
18 Transfer sheets for porthole eggs
"Cosmodino" 3 designs 5,45 x 9,3 cm

098361

8 Moulds "Euf hublot" for 4 pieces 10 x 15 cm
Th. 8,1 cm - Weight: ± 140 g

TRANSFER SHEETS & MOULDS FOR PORTHOLE EGGS

Eggs dimensions: 10 x 15 cm - Weight: ± 140 g



☀️ 098373 ●●●

18 Transfer sheets for porthole eggs "Ground control" 3 designs 5,45 x 9,3 cm

🌿 098361

8 Moulds "Œuf hublot" for 4 pieces 10 x 15 cm
Th. 8,1 cm - Weight: ± 140 g



☀️ 098374 ●●●

18 Transfer sheets for porthole eggs "Death Island" 3 designs 5,45 x 9,3 cm

🌿 Free of colouring ❄️ Sensitive to humidity ☀️ Possible migration on white chocolate

★ Shiny

●●● Usable chocolates

NEW 098630 ● ● ●

12 Transfer sheets for
smartphones "Le rêveur"



TRANSFER SHEETS & MOULDS FOR SMARTPHONES

Smartphones dimensions: 6,5 x 12 cm - Weight: ± 47 g



★ **087004** ●●●●●
 12 Transfer sheets for smartphones
 "Pingu"



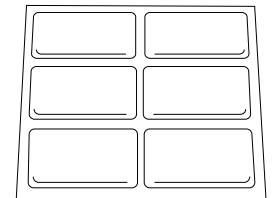
❄️ **070331** ●●●●●
 12 Transfer sheets for smartphones
 "Père Noël officiel"



★ **074180** ●●●●●
 12 Transfer sheets for smartphones
 "Casse Noisette"



☀️ **088069** ●●●●●
 12 Transfer sheets for smartphones
 "P'tit biscuit"



🍃 **045558**
 2 Moulds "Smartphones" for 12 pieces
 6,5 x 12 cm - Th. 0,6 cm
 Weight: ± 47 g



☀️ **098219** ●●●●●
 12 Transfer sheets for smartphones
 "Santa calling"



❄️ **065255** ●●●●●
 12 Transfer sheets for smartphones
 "Âme d'enfant"



★ **074178** ●●●●●
 12 Transfer sheets for smartphones
 "Dans mon fauteuil"



★ **087173** ●●●●●
 12 Transfer sheets for smartphones
 "Un Noël qui scintille"



☀️ **NEW 098631** ●●●●●
 12 Transfer sheets for smartphones
 "La glisse"

🍃 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

●●●●● Usable chocolates

NEW 098633 ● ● ● ●

12 Transfer sheets for
smartphones "Wanted"



TRANSFER SHEETS & MOULDS FOR SMARTPHONES

Smartphones dimensions: 6,5 x 12 cm - Weight: ± 47 g



- ★ **088169** ●●●●●
 ☀ 12 Transfer sheets "Pirate!" for smartphones



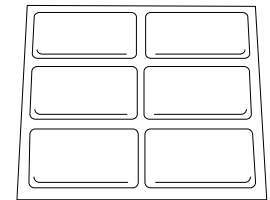
- ★ **061138** ●●●●●
 ☀ 12 Transfer sheets "#Lesœufs" for smartphones
 ❄



- ☀ **087176** ●●●●●
 ☀ 12 Transfer sheets "1, 2, 3... Partez!" for smartphones 3 designs



- ❄ **074034** ●●●●●
 ☀ 12 Transfer sheets "Dino rider" for smartphones 3 designs



- 🍃 **045558**
 2 Moulds "Smartphones" for 12 pieces 6,5 x 12 cm - Th. 0,6 cm
 Weight: ± 47 g



- ★ **060605** ●●●●●
 ☀ 12 Transfer sheets "Émoticones" for smartphones 3 designs
 ❄



- ★ **088168** ●●●●●
 ☀ 12 Transfer sheets for smartphones "Lapinou" 3 designs



- ☀ **074035** ●●●●●
 ❄ 12 Transfer sheets "Roule ma poule" for smartphones



- ☀ **098217** ●●●●●
 ☀ 12 Transfer sheets for smartphones "Cocorico"



- 🌟 **NEW 098632** ●●●●●
 12 Transfer sheets for smartphones "Turbo lapin"

🍃 Free of colouring

❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

●●●●● Usable chocolates

NEW 098637 ● ● ● ●

30 Transfer sheets "À la fenêtre"
for cards and bags



TRANSFER SHEETS & MOULDS FOR CARDS

Cards dimensions: 21 x 10,5 cm - H. 0,5 cm - Weight: ± 110 g

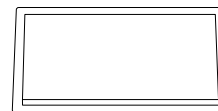


★ **087005** ● ● ● ● ●
 ☀ 30 Transfer sheets "Rock'N'Noël" for cards and bags



☀ **088155** ● ● ● ● ●
 30 Transfer sheets "Au garde à vous" for cards and bags

🍃 **010144**
 10 Moulds "Cartes"
 Dimensions: 21 x 10,5 cm
 H. 0,5 cm - Weight: ± 110 g



★ **074190** ● ● ● ● ●
 ❄ 30 Transfer sheets "Le village" for cards and bags
 ☀



098231 ● ● ● ● ●
 30 Transfer sheets "Ho Ho Ho" for cards and bags



☀ **065271** ● ● ● ● ●
 ❄ 30 Transfer sheets "Cocou" for cards and bags



☀ **088156** ● ● ● ● ●
 ❄ 30 Transfer sheets "P'tit biscuit" for cards and bags



See instructions
 online



🍃 Free of colouring

❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates



GROOVY EASTER

TRANSFER SHEETS & MOULDS FOR CARDS

Cards dimensions : 21 x 10,5 cm - H. 0,5 cm - Weight: ± 110 g



NEW 098638 ● ● ●
30 Transfer sheets "Groovy Easter" for cards and bags



098232 ● ● ●
30 Transfer sheets "Côt Côt Côt" for cards and bags



098213 ● ● ●
30 Transfer sheets "Pâques joyeux" for cards and bags



088174 ● ● ●
30 Transfer sheets "À l'aventure!" for cards and bags



087177 ● ● ●
30 Transfer sheets "Top départ" for cards and bags

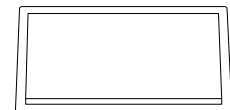


088172 ● ● ●
30 Transfer sheets "Les artistes" for cards and bags

010144
10 Moulds "Cartes"
Dimensions : 21 x 10,5 cm
H. 0,5 cm - Weight: ± 110 g



See instructions
online



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates

NEW 098635 ● ● ● ●

24 Transfer sheets "P'tit biscuit"
for square cards and bags



TRANSFER SHEETS & MOULDS FOR SQUARE CARDS

Square cards dimensions: 12 x 12 cm - H. 0,5 cm - Weight: ± 65 g



❄️ **065251** ● ● ● ● ●
24 Transfer sheets "Dans ma hotte"
for square cards and bags



☀️ **NEW 098634** ● ● ● ● ●
24 Transfer sheets "Présent"
for square cards and bags



☀️ **088073** ● ● ● ● ●
24 Transfer sheets "Au pied du sapin"
for square cards and bags



★ **070322** ● ● ● ● ●
❄️ 24 Transfer sheets "Joyeuses Fêtes"
☀️ for square cards and bags



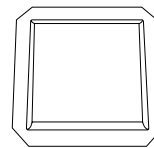
☀️ **098239** ● ● ● ● ●
24 Transfer sheets "Gang de pingouins"
for square cards and bags



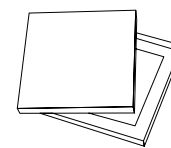
★ **070324** ● ● ● ● ●
24 Transfer sheets "Nature hivernale"
for square cards and bags



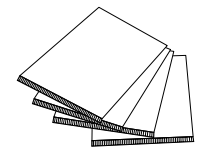
*You can use the kit packaging
004429 with the box, blisters
and pads.*



☀️ **009961**
12 Moulds "Cartes carrées"
Dimensions : 12 x 12 cm
H. 0,5 cm - Weight: ± 65 g



☀️ **004429**
Packing boxes for square
cards 12 Boxes, 12 blisters,
48 paddings and
12 protective films



☀️ **004432**
100 bages for square cards

☀️ Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates

NEW 098639 ● ●

24 Transfer sheets "Le pilote"
for square cards and bags



TRANSFER SHEETS & MOULDS FOR SQUARE CARDS

Square cards dimensions : 12 x 12 cm - H. 0,5 cm - Weight: ± 65 g



NEW 098636 ●●●●
24 Transfer sheets "Qu'est-ce que tu dis?"
for square cards and bags



★ **088178** ●●●●
24 Transfer sheets "À l'abordage!"
for square cards and bags



★ **088177** ●●●●
24 Transfer sheets "En montgolfière"
for square cards and bags



☀ **087179** ●●●●
24 Transfer sheets "Let's Go"
for square cards and bags



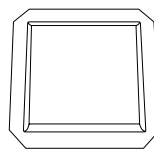
☀ **098238** ●●●●
24 Transfer sheets "WooHoo"
for square cards and bags



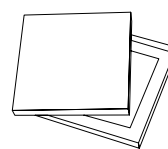
☀ **074042** ●●●●
24 Transfer sheets "J'aurais voulu être un artiste"
for square cards and bags



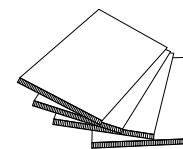
You can use the kit packaging 004429
with the box, blisters and pads.



☀ **009961**
12 Moulds "Cartes carrées"
Dimensions : 12 x 12 cm
H. 0,5 cm - Weight: ± 65 g



☀ **004429**
Packing boxes for square
cards 12 Boxes, 12 blisters,
48 paddings and
12 protective films



☀ **004432**
100 bags for square cards

☀ Free of colouring

❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

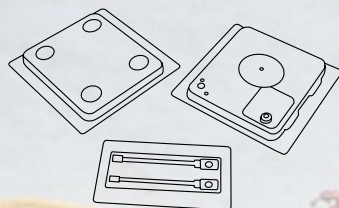
●●●● Usable chocolates

Get Vintage!

Based on the same principle used for our cards, make vinyls to devour. The paper sleeve will protect and showcase your chocolate treats in a natural way.

098356 ● ● ● ●

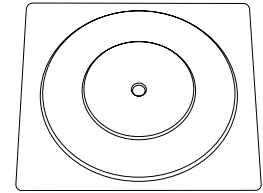
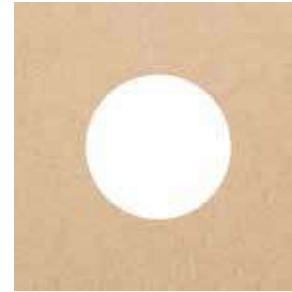
10 Moulds "Chocvinyl" for 4 pieces
23 x 20,5 cm - Th. 5,6 cm
Weight: ± 480 g



TRANSFER SHEETS & MOULDS FOR VINYLES



See instructions online



098215 ●●●●
24 Transfer sheets "PCB horror show" for vinyles 3 designs ø 10,1 cm

070583
24 Paper sleeves for Vinyl "33 Tours"
20 x 20 cm and protective films 18 x 18 cm

070428
12 Moulds Vinyl "33 Tours" ø 19,6 cm Weight:
± 120 g



098237 ●●●●
24 Transfer sheets "Mon truc en plus" for vinyles 3 designs ø 10,1 cm

074024 ●●●●
24 Transfer sheets "Love songs" for vinyles 3 designs ø 10,1 cm



070436 ●●●●
24 Transfer sheets "Rock'n'Choc" for vinyles 6 designs ø 10,1 cm

087185 ●●●●
24 Transfer sheets "Joyeuses Fêtes" for vinyles 3 designs ø 10,1 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

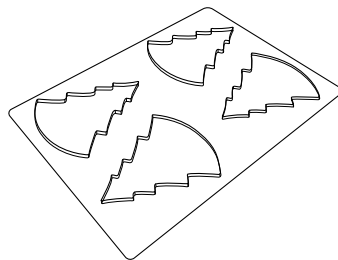
★ Shiny

●●●● Usable chocolates



TRANSFER SHEETS & MOULDS FOR "CHRISTMAS TREE TABLETS"

Tablets dimensions: 13,5 x 16,5 cm
Th. 0,6 cm - Weight: ± 90 g



088245
2 Moulds "Tablette sapin" for 8 pieces
13,5 x 16,5 cm - Th. 0,6 cm - Weight: ± 90 g



098244 ●●●●
12 Transfer sheets "Candy" for Christmas tree
tablet 13 x 15,8 cm



★ **088263** ●●●●●
12 Transfer sheets "Versailles" for Christmas tree
tablet 13 x 15,8 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

●●●●● Usable chocolates

TRANSFER SHEETS & MOULDS FOR "CHRISTMAS SOCK TABLETS"

Tablets dimensions: 11 x 17,2 cm - Th. 0,6 cm - Weight: ± 90 g



★ **074333** ●●●●●
 12 Transfer sheets "Scandinave"
 for sock tablets 10,7 x 16,9 cm



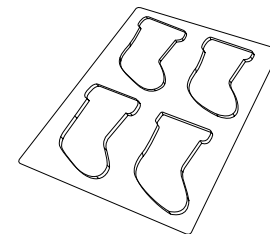
☀ **NEW 098650** ●●●●●
 12 Transfer sheets "Au coin du feu"
 for sock tablets 10,7 x 16,9 cm



★ **087184** ●●●●●
 12 Transfer sheets "Ho Ho Ho"
 for sock tablets 10,7 x 16,9 cm



☀ **088157** ●●●●●
 12 Transfer sheets "Laponie"
 for sock tablets 10,7 x 16,9 cm



☘ **074322** ●●●●●
 2 Moulds "Tablette chaussette"
 for 8 pieces 11 x 17,2 cm
 Th. 0,6 cm - Weight: ± 90g

TRANSFER SHEETS & MOULDS FOR FISH TABLETS

Tablets dimensions: 16,5 x 10,5 cm - Th. 0,6 cm - Weight: ± 90 g



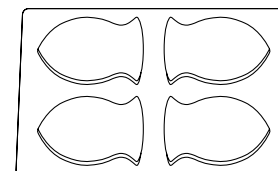
★ **074020** ●●●●●
 10 Transfer sheets "Les vraies sardines"
 for fish tablets 16,2 x 10,2 cm



★ **088167** ●●●●●
 10 Transfer sheets "Sardines en folie"
 for fish tablets 16,2 x 10,2 cm



★ **098243** ●●●●●
 10 Transfer sheets "Le tube extra"
 for fish tablets 16,2 x 10,2 cm



☘ **040149**
 2 Moulds "Tablettes poisson"
 for 8 pieces 16,5 x 10,5 cm - Th. 0,6 cm - Weight: ± 90 g

☘ Free of colouring

❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

●●●●● Usable chocolates

NEW 098654 ●●●

15 Transfer sheets "Cuvée des
copains" for bottles 3 designs
7,3 x 7,3 cm



TRANSFER SHEETS & MOULDS FOR BOTTLES

Bottles dimensions: ø 8 cm - 18 x 4,9 cm - Weight: ± 55 g



★ **088182** ●●●●●
20 Transfer sheets "Cuvée de Noël"
for bottles 2 designs 7,3 x 7,3 cm



★ **088180** ●●●●●
20 Transfer sheets "Bière de Noël"
for bottles 2 designs 7,3 x 7,3 cm



★ **088181** ●●●●●
❄️ 20 Transfer sheets "La brunette"
for bottles 2 designs 7,3 x 7,3 cm



★ **088184** ●●●●●
15 Transfer sheets
"Le baiser" for bottles
7,3 x 7,3 cm



089002 ●●●●●
15 Transfer sheets "3^{ème} mi-temps"
3 designs 7,3 x 7,3 cm



❄️ **088183** ●●●●●
15 Transfer sheets "Bière de Printemps"
3 designs 7,3 x 7,3 cm

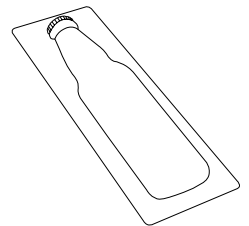


098242 ●●●●●
15 Transfer sheets
"Le daron" for bottles
7,3 x 7,3 cm



☀️ **098241** ●●●●●
15 Transfer sheets
"La daronne"
for bottles 7,3 x 7,3 cm

🍃 **089001**
10 Moulds "Bouteille de
bière" for 5 pieces
18 x 4,9 cm - Th. 4,9 cm
Weight: ± 55 g



🍃 Free of colouring ❄️ Sensitive to humidity ☀️ Possible migration on white chocolate

★ Shiny

●●●●● Usable chocolates

NEW 098645 ● ●

10 Transfer sheets "La ronde de Noël"
for mugs 2 designs 25,3 x 11 cm



TRANSFER SHEETS & MOULDS FOR MUGS

Mugs dimensions: ø 8 cm - H. 10 cm - Weight: ± 75 g



★ **087003** ● ● ● ●
 ☀ 10 Transfer sheets "Carrousel" for mugs 25,3 x 11 cm



★ **088158** ● ● ● ●
 ❄ 10 Transfer sheets "Mon beau sapin" for mugs 25,3 x 11 cm
 ☀



★ **074181** ● ● ● ●
 ❄ 10 Transfer sheets "À trottinette" for mugs 25,3 x 11 cm
 ☀



❄ **060190** ● ● ● ●
 ☀ 10 Transfer sheets "Hot Chocolate" for mugs 25,3 x 11 cm



☀ **088068** ● ● ● ●
 ☀ 10 Transfer sheets "Les jouets" for mugs 25,3 x 11 cm



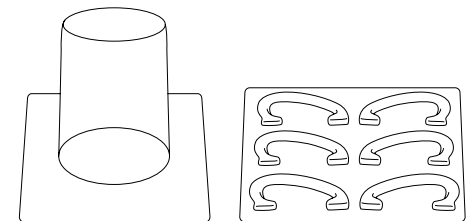
☀ **070446** ● ● ● ●
 ☀ 10 Transfer sheets "Joyeux Noël" for mugs 25,3 x 11 cm



★ **074183** ● ● ● ●
 ❄ 10 Transfer sheets "Pampilles" for mugs 25,3 x 11 cm
 ☀



☀ **098221** ● ● ● ●
 ☀ 10 Transfer sheets "P'tit biscuit" for mugs 25,3 x 11 cm



☀ **025191**
 4 Moulds "Mugs et anses" for 3 pieces ø 8 cm - H. 10 cm
 Weight: ± 75 g

🌿 Free of colouring

❄ Sensitive to humidity

☀ Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates

NEW 098646 ● ●

10 Transfer sheets "Mon petit lapin"
for mugs 2 designs 25,3 x 11 cm



TRANSFER SHEETS & MOULDS FOR MUGS

Mugs dimensions: ø 8 cm - H. 10 cm - Weight: ± 75 g



☀️ **087182** ● ● ● ●
10 Transfer sheets "Vive Pâques" for mugs 25,3 x 11 cm



☀️ **088171** ● ● ● ●
10 Transfer sheets "À l'aventure !" for mugs 2 designs 25,3 x 11 cm



☀️ **098214** ● ● ● ●
10 Transfer sheets "Pâques joyeux" for mugs 25,3 x 11 cm



☀️ **098222** ● ● ● ●
10 Transfer sheets "Voyage voyage" for mugs 25,3 x 11 cm



☀️ **087181** ● ● ● ●
10 Transfer sheets "Arbre de Pâques" for mugs 25,3 x 11 cm



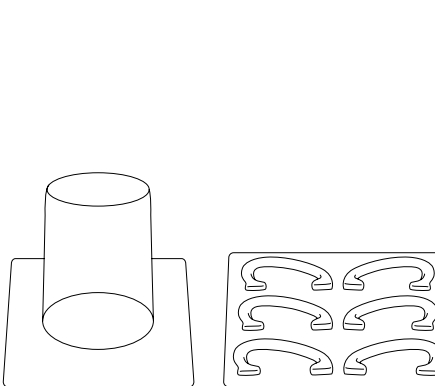
☀️ **088170** ● ● ● ●
10 Transfer sheets "Les artistes" for mugs 25,3 x 11 cm



🌿 **070188** ● ● ● ●
10 Transfer sheets "Best Chocolate" for mugs 25,3 x 11 cm



★ **087180** ● ● ● ●
☀️ 10 Transfer sheets "Je t'aime" for mugs 25,3 x 11 cm



🌿 **025191**
4 Moulds "Mugs et anses" for 3 pieces ø 8 cm - H. 10 cm
Weight: ± 75 g

🌿 Free of colouring

❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates



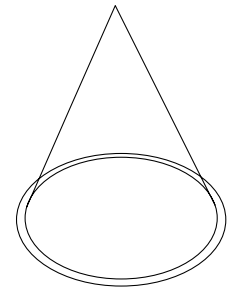
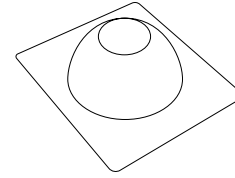
TRANSFER SHEETS & MOULDS FOR CONES

Cones dimensions: ø 11 cm - H. 13 cm - Weight: ± 60 g



★ 070326 ● ● ●
10 Transfer sheets "Père Noël" for cones 25,5 x 13,6 cm 2 designs

★ 088071 ● ● ●
10 Transfer sheets "Les oursons" for cones 25,5 x 13,6 cm 2 designs



★ 074019 ● ● ●
10 Transfer sheets "Les poulettes" for cones 25,5 x 13,6 cm 2 designs

🍃 070421
10 Moulds "Dessous de bonbonnière" ø 9 cm - Th. 4 cm

🍃 009884
5 Moulds "Grands cônes"
ø 11 cm - H. 13 cm
Weight: ± 55 g

🍃 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny

● ● ● Usable chocolates

NEW 098647 ●●

20 Transfer sheets "Mon petit lapin"
for flower pot 2 designs 25,9 x 9,6 cm



TRANSFER SHEETS & MOULDS FOR GOBELETS

Gobelets dimensions: Gobelet: ø 6,7 cm - H. 5,6 cm - Cover: ø 7,75 cm - H. 1,75 cm - Weight: ± 60 g



061130 ●●●●●
12 Transfer sheets "Cappuccino"
for gobelets 20,5 x 7,7 cm



065261 ●●●●●
12 Transfer sheets "3 P'tits Rennes"
for gobelets 20,5 x 7,7 cm



087183 ●●●●●
 12 Transfer sheets "P'tit Biscuit"
for gobelets 20,5 x 7,7 cm



098235 ●●●●●
12 Transfer sheets "Village de Noël"
for gobelets 20,5 x 7,7 cm



098234 ●●●●●
12 Transfer sheets "But first coffee"
for gobelets 20,5 x 7,7 cm



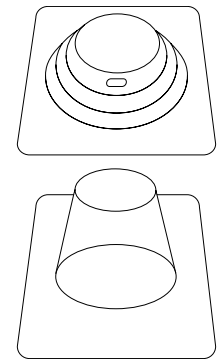
098233 ●●●●●
12 Transfer sheets "Où est Jeannot ?"
for gobelets 20,5 x 7,7 cm



088159 ●●●●●
12 Transfer sheets "Les jouets"
for gobelets 20,5 x 7,7 cm



088175 ●●●●●
12 Transfer sheets "Les artistes"
for gobelets 20,5 x 7,7 cm



050130
12 Moulds "Gobelet" for 6 pieces
Gobelet: ø 6,7 cm H. 5,6 cm
Cover: ø 7,75 cm H. 1,75 cm
Weight: ± 60 g

TRANSFER SHEETS & MOULDS FOR FLOWER POT

Flower pot dimensions: ø 10 cm - H. 8,8 cm - Weight: ± 100 g



088176 ●●●●●
20 Transfer sheets "Chasse aux œufs"
for flower pot 25,9 x 9,6 cm



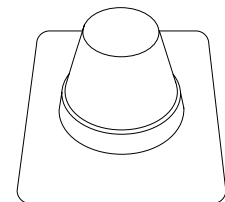
074021 ●●●●●
 20 Transfer sheets "Flower power"
for flower pot 25,9 x 9,6 cm



098230 ●●●●●
20 Transfer sheets "Lapinou"
for flower pot 25,9 x 9,6 cm



087186 ●●●●●
20 Transfer sheets "Potentilles"
for flower pot 25,9 x 9,6 cm



009864
10 Moulds "Pot de fleurs"
ø 10 cm - H. 8,8 cm - Weight: ± 100 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

●●●●● Usable chocolates



MARSHMALLOW MOULDS

Gourmets will be delighted with our range of adorable marshmallow moulds!
All our moulds are suitable for manual or one-shot use, thanks to a center distance of 70 mm.



NEW 098804
10 Marshmallow moulds "Rudolphe"
for 80 pieces 5,2 x 8,5 cm - Th. 2,25 cm



088243
10 Marshmallow moulds "Ourson" for 80 pieces
5 x 8 cm - Th. 2,2 cm



NEW 098806
10 Marshmallow moulds "Santa" for 80 pieces
4,4 x 7,7 cm - Th. 2,2 cm



088242
10 Marshmallow moulds "Fantôme"
for 120 pieces 5,7 x 7 cm - Th. 2 cm



NEW 098805
10 Marshmallow moulds "Maggy" for 80 pieces
5,1 x 7,8 cm - Th. 2,2 cm



088244
10 Marshmallow moulds "Lapinou" for 80 pieces
4,3 x 8,5 cm - Th. 2,4 cm



NEW 098802
10 Marshmallow moulds "Licorne" for 80 pieces
4,6 x 8,4 cm - Th. 2,25 cm



See instructions online




NEW 098803
10 Marshmallow moulds "P'tit chat"
for 80 pieces 4,5 x 7,6 cm - Th. 2,25 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

 **098322**

12 Moulds "Friture pièces d'or" for
336 pieces 4 designs ± ø 3,4 cm
Weight: ± 5 g



MOULDS FOR FRITURES



074323

12 Moulds "Friture sardine" for
216 pieces 3 designs 9 x 2,2 cm
Th. 0,7 cm - Weight: ± 7 g



074328

12 Moulds "Friture Kawai" for
480 pieces 6 designs - Th. 0,8 cm
Weight: ± 5 g



074329

12 Moulds "Friture Noël Kawai" for
540 pieces 4 designs 3 x 4,5 cm
Th. 0,7 cm - Weight: ± 5,5 g



074324

12 Moulds "Friture poissons boules" for
288 pieces 4 designs 3,15 x 2,6 cm
Th. 1 cm - Weight: ± 5 g



088246

12 Moulds "Friture poissons textures" for
252 pieces 3 Designs 8,5 x 1,95 cm
Th. 0,95 cm - Weight: ± 6 g



074327

12 Moulds "Friture Lapinou" for
432 pieces 9 designs - Th. 1 cm
Weight: ± 6 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

NEW 098741

12 Moulds "Cheval à bascule" for 6 pieces
14 x 12,9 cm - Th. 4,6 cm
Weight: ± 95 g



NEUTRAL MOULDS

FOR KITS



010208

8 Moulds "Père Noël bonnet" for
4 pieces 6 x 5,8 cm - H. 14 cm
Weight: ± 45 g



009842

6 Moulds "Traîneau" for 2 pieces
21 x 10,5 cm - H. 13 cm - Weight: ± 300 g



045563

20 Moulds "Renne" for 10 pieces
9 x 15 cm - Weight: ± 105 g



070426

10 Moulds "Saint Nicolas Russe" pour
5 pièces 7 x 18 cm - P. sujet 5,25 cm
Poids: ± 100 g



074311

12 Moulds "Casse Noisette"
for 6 pieces 6 x 17 cm - Th. 5,2 cm
Weight: ± 70 g



074316

12 Moulds "Père Noël Slave"
for 6 pieces 12,7 x 13 cm
Th. 7,5 cm - Weight: ± 120 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

(This mould is sold neutral)



NEW 098744
12 Moulds "Boule badiane" for
6 pieces 8,6 x 10 cm - Th. 7,46 cm
Weight: ± 80 g



098363
8 Moulds "Traîneau Baroque"
for 4 pieces 13 x 10,8 cm
Th. ± 7 cm - Weight: ± 80 g



Customize these balls with your personalized chocolate piece (ø 1.7 cm) in the designated slot.



QUENTIN
Bailly

098224
24 Moules "Boules graphiques"
pour 12 pièces 3 designs 7,2 x 8,4 cm
Poids : ± 60 g

(This mould is sold neutral.)



074318
15 Moulds "Boules de Noël"
for 15 pieces 5 designs 5 x 5,8 cm
Th. 2,5 cm - Weight: ± 20 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

JULIEN
Bouttonnet



045565

20 Moulds "Locomotive" for 4 pieces
15 x 12,5 cm - H. 7 cm - Weight: ± 150 g



025194

12 Moulds "Nains chapeautés" for
6 pieces 3 designs: 15 x 9 cm, 11 x 9 cm
12 x 9 cm - Weight: ± 110 and 140 g

JULIEN
Bouttonnet



087191

26 Moulds "Fondue" for 8 pieces
Fondue pot: ø 8,5 cm - H. 3 cm
Base: ø 8,5 cm - H. 1,4 cm
Stove: ø 5,6 cm - H. 2 cm
Handle: 1,6 x 3,5 cm - H. 0,9 cm
Weight: ± 190 g

JULIEN
Bouttonnet



088249

32 Moulds "Télécabine" for 8 pieces
Cabine: ø 9,4 x 7,5 cm - Th: 8,3 cm,
Base: 12 cm - Th.: 3 cm
Clamp: 6,2 x 5,1 cm - Th.: 4 cm
Weight: ± 180 g

JULIEN
Bouttonnet



098371

16 Moulds "Grand chalet" for 4 pieces
26 x 20,5 cm - Th. ± 26 cm
Weight: ± 1400 g

098372

16 Moulds "Petit chalet" for 4 pieces
14 x 15 cm - Th. ± 13,5 cm
Weight: ± 460 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

098365

6 Moulds "Pilotes de Noël"
for 6 pieces 2 designs
3,9 x 5,1 cm and 6,8 x 6,85 cm
Th. ± 4 cm and 4,65 - Weight: ± 15 g - 20 g

098364

18 Moulds "Bolide" for 6 pieces
20,4 x 9,2 cm - Th. ± 7 cm
Weight: ± 190 g





🌿 **000395**
 8 Moulds "Ourson" for 4 pieces
 10,5 x 8 cm - H. 11 cm - Weight: ± 90 g

🌿 **025193**
 8 Moulds "Ours couché" for 4 pieces
 12 x 6,8 cm - H. 4,2 cm - Weight: ± 95 g



🌿 **070425**
 12 Moulds "Bande de pingouins"
 for 6 pieces 3 designs
 8,85 x 12,75 - 8,7 x 12,75 cm
 7,65 x 12,75 cm - Weight: ± 80 g



🌿 **070424**
 12 Moulds "Teddy bear"
 for 4 pieces 8,6 x 13,4 cm
 2,8 x 6,4 cm - 2,4 x 5 cm
 Th. 6,9 cm - Weight: ± 100 g



🌿 **060209**
 10 Moulds "Ours frileux" for 5 pieces
 9 x 15 cm - Th. 6 cm - Weight: ± 90 g



🌿 **065090**
 10 Moulds "Ours sur la banquise" for
 5 pieces 8,8 x 12 cm - Th. 5 cm
 Weight: ± 70 g

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny

CHRISTOPHE
Michalak



060212

9 Moulds "Mon Beau Sapin" for
3 pieces ø 14 cm ø 11 cm ø 8 cm
ø 6 cm and ø 4 cm - H. 10 cm
Weight: ± 100 g



060211

8 Moulds "Sapins dans le vent" for 4 pieces
11 x 15 cm - Th. 11 cm, 10 x 13 cm - Th. 10 cm,
8 x 11 cm - Th. 8 cm - Weight: ± 110 g - 90 g - 60 g



009884

5 Moulds "Grands cônes"
ø 11 cm - H. 13 cm - Weight: ± 55 g

LILIAN
Bonnefoi



010237

8 Moulds "Sapin" for 6 pieces
ø 11 cm - H. 13 cm - Weight: ± 55 g



088238

8 Moulds "Sapin vrille" for 4 pieces
9,6 x 15 cm - Th. 9,5 cm
Weight: ± 70 g



070429

10 Moulds "Sapin Poché"
for 5 pieces 11,6 x 15 cm
Th. 11,8 cm - Weight: ± 100 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

 **NEW 098798**

30 Moulds "Rois des forêts" for
15 pieces 5 designs 7 x 8,2 cm
8,2 x 11,8 cm - 6,7 x 10,9 cm
6,4 x 9,5 cm - 6,7 x 11,8 cm
Th.: ± 6,4 to 8,2 cm - Weight: ± 70 g



NEW 098775

6 Moulds "Œufs au plat" for 6 pieces
8,2 x 7,75 cm - Th.: 1,2 cm
Weight: ± 35 g



NEW 098774

12 Moulds "Ma cocotte" for 6 pieces
(Top and bottom) 11,9 x 10 cm
H. : 4,6 cm - Weight: ± 75 g





074089

12 Moulds "Œuf Mandala" for
6 pieces 10 x 15 cm - Th. 10 cm
Weight: ± 130 g

JÉRÔME
*De
Oliveira*



074090

12 Moulds "Œuf Fleurs" for
6 pieces 10 x 15 cm - Th. 10 cm
Weight: ± 130 g



074086

12 Moulds "Œuf tissé" for
6 pieces 10 x 15 cm - Th. 10 cm
Weight: ± 130 g



JÉRÔME
Chausse

074092

12 Moulds "Œuf vague" for
6 pieces 2 designs - 8,2 x 13 cm
9,6 x 15 cm - Th. 8,2 - 9,6 cm
Weight: ± 85 g - 120 g



NICOLAS
Bernardé

010314

12 Moulds "Œufs Diamant" for 6 pieces
3 designs 14,7 x 21,5 cm - 14,2 x 9,4 cm
12,2 x 8 cm - Weight: ± 280 g
130 g - 90 g

*See all bases
p. 221*



074091

12 Moulds "Œuf Larme strié" for
6 pieces 8,5 x 15 cm - Th. 8,5 cm
Weight: ± 120 g

074081

12 Moulds "Œuf Larme strié" for
6 pieces 11,5 x 19 cm - Th. 11,5 cm
Weight: ± 150 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



087188

16 Moulds "Sous-marin" for 8 pieces
15 x 10,5 cm - Th. : 10,5 cm
Weight: ± 100 g

JULIEN
Alvarez



074077

12 Moulds "Œuf cabosse" for 6 pieces
10,6 x 17 cm - Th. 10,6 cm
Weight: ± 120 g



074114

12 Moulds "Tête de Pâques" for 6 pieces
3 designs 6,4 x 13,5 cm - Th. 8,7 cm
Weight: ± 85 g



074122

16 Moulds "Accessoires personnages" for 4 pieces 7 designs
Bob: ø 8 cm - Cap: 7 x 5,5 cm - base feet: 8 x 7,7 cm
Arm: 3 x 6,2 cm - Bow tie: 4,2 x 2,5 cm
Rabbit ear: 2,5 x 5,5 cm - Round ear: 3 x 3 cm



019153

1 Stencil for rabbit
4 prints 5,3 x 13,5 cm
Th. 0,3 mm

010328

10 Moulds "Œuf" for 30 pieces
H. 6 cm - Weight: 16 g

FRANCK
Michel



074123

10 Moulds "Boîte à œufs" for
10 pieces 15,5 x 10,5 cm
Th. 4 cm - Weight: ± 90 g

010328

10 Moulds "Œufs" for 30 pieces
H. 6 cm - Weight: ± 16 g

Free of colouring

Sensitive to humidity


Possible migration on white chocolate

Shiny




 **098353**
10 Moulds "Œuf filaire" for 5 pieces
8,9 x 13 cm - Th. 8,9 cm
Weight: ± 90 g




 **098352**
10 Moulds "Œufs volutes" for 5 pieces
8,2 x 13 cm - Th. 8,3 cm
Weight: ± 85 g





 **NEW 098735**
10 Moulds "Œufs vrille" for 5 pieces
8,2 x 13 cm - Th. 8,2 cm
Weight: ± 85 g





 **098367**
12 Moulds "Œuf pastille" for 6 pieces
10,4 x 15 cm - Th. ± 5 cm
Weight: ± 120 g



 **088239**
12 Moulds "Œufs textures" for 6 pieces
2 designs 9,8 x 15 cm - Th. 9,8 cm
Weight: ± 130 g

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny

A SINGLE MOULD TO MAKE AN INFINITY OF CHOCOLATE SUBJECTS!



074125

34 Moulds "Kits Œufs" for 23 pieces
10 x 15 cm - 9 x 13 cm - 7,5 x 11 cm
6,4 x 9 cm - 4,8 x 7 cm



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

(This mould is sold neutral)



QUENTIN
Bailly

🍃 **088250**

8 Moulds "Carotte" for 8 pieces
4,2 x 15 cm - Th. 4,2 cm
Weight: ± 55 g



🍃 **074307**

12 Moulds "Fusée"
for 6 pieces 8,7 x 14,9 cm
Th. 8,8 cm - Weight: ± 90 g

🍃 **074309**

12 Moulds "Lapin Astronaute"
for 6 pieces 9,2 x 15 cm
Th. 7,1 cm - Weight: ± 80 g



🍃 **074312**

12 Moulds "Mini lapin
Astronaute" for 12 pieces
5,1 x 6,7 cm - Th. 3,1 cm
Weight: ± 15 g

🍃 **074313**

12 Moulds "Mini Astronaute"
for 12 pieces 5,1 x 5,3 cm
Th. 3,1 cm
Weight: ± 15 g



🍃 **074088**

12 Moulds "Les Binoclaris" for
6 pieces 2 designs - 9,8 x 14 cm
9,8 x 10,9 cm - Th. 10,3 cm - 9,6 cm
Weight: ± 150 g



🍃 **074085**

12 Moulds "Cloche Ding Dong" for
6 pieces 10,5 x 11 cm - Th.: 10,5 cm
Weight: ± 80 g



🍃 **074093**

12 Moulds "Lapin Peluche" for 6 pieces
10,3 x 14,7 cm - Th. 7,2 cm
Weight: ± 110 g

🍃 Free of colouring

❄️ Sensitive to humidity

🌟 Possible migration on white chocolate

★ Shiny

098366

6 Moulds "Pilotes de Pâques"
for 6 pieces 2 designs
3,9 x 7 and 3,9 x 5,7 cm
Th. ± 4,1 cm and 4,25cm
Weight: ± 15 g - 20 g

098364

18 Moulds "Bolide" for 6 pieces
20,4 x 9,2 cm - Th. ± 7 cm
Weight: ± 190 g





074098

12 Moulds "Lapin Boule" for
6 pieces 11 x 11 cm - Th. 9,2 cm
Weight: ± 100 g



088240

12 Moulds "Lapin dodu" for 6 pieces
7 x 12 cm - Th. 8,1 cm
Weight: ± 70 g



074094

12 Moulds "Lapin Moustache" for
6 pieces 8,8 x 15 cm - Th. 5,6 cm
Weight: ± 90 g



040153

8 Moulds lapin "Facettes" for 4 pieces
13 x 11,5 cm - Th. 7 cm - Weight: ± 115 g



074108

12 Moulds "Teddy lapin" for 4 pieces
Body: 8,1 x 15 cm - Arm: 1,9 x 4,2 cm
Foot: 2,4 x 4,9 cm - Th.: 7 cm
Weight: ± 100 g



074112

20 Moulds "Petits Rabbits" for
10 pieces 8 x 8 cm - Th. 5 cm
Weight: ± 30 g

074095

12 Moulds "Rabbits" for
6 pieces 12,5 x 12,5 cm - Th. 9 cm
Weight: ± 55 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

JÉRÔME
De Oliveira



🌿 **074104**

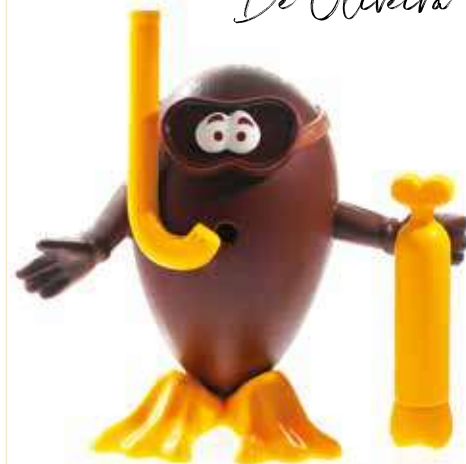
12 Moulds "Hippocampe" for
6 pieces 9,8 x 13 cm - Th. 6 cm
Weight: ± 85 g



🌿 **074120**

16 Moulds "Boîte à sardines" for
8 pieces 11,5 x 7 cm - Th. 3,3 cm
Weight: ± 70 g

JÉRÔME
De Oliveira



🌿 **074121**

16 Moulds "Bord de mer" for 4 pieces 5 designs
Palms: 10 x 8 cm Th: 2,4 cm - Tubas: 4,5 x 10 cm Th: 0,7 cm
Bottles: 11 x 2,6 cm Th: 1,3 cm - Big masks: 5,5 x 3,1 cm Th: 1 cm
Small masks: 4,2 x 2,2 cm Th. 1 cm

VIANNEY
Bellanger



🌿 **074078**

12 Moulds "Baleine" for 6 pieces
17,5 x 8,7 cm - Th. 7,2 cm
Weight: ± 120 g

QUENTIN
Bailly



🌿 **074079**

12 Moulds "Coquillage conque" for
6 pieces 11,3 x 15 cm - Th. 10 cm
Weight: ± 120 g



🌿 **074084**

16 Moulds "Poussin matelot"
for 8 pieces 4 designs
9,4 x 13 cm - 10,2 x 13 cm - 9,8 x 13 cm
Th. 7,6 cm - 7,5 cm - 8,5 cm - 8 cm
Weight: ± 120 g


🌿 Free of colouring

❄️ Sensitive to humidity

🌟 Possible migration on white chocolate

★ Shiny



 **NEW 098740**
12 Moulds "Requin" for 6 pieces
13 x 6,9 cm - Th. 5,8 cm
Weight: ± 60 g

NEW 098739

12 Moulds "Petite poule élancée" for 6 pieces
9,55 x 10 cm - Th. 9,2 cm - Weight: ± 60 g

NEW 098800

12 Moulds "Poule élancée" for 6 pieces
14 x 14,6 cm - Th. 13,4 cm - Weight: ± 140 g

*Studio's
favorite*





098354

12 Moulds poule "Cocoriquette" for
6 pieces 11,55 x 12 cm - Th. ± 7,52 cm
Weight: ± 85 g

098355

12 Moulds coq "Cocorico" for 6 pieces
10,6 x 15,5 cm - Th. ± 7,7 cm
Weight: ± 90 g



088241

16 Moulds poulette "La comtesse" for
8 pieces 12,4 x 14 cm - Th. 10 cm
Weight: ± 115 g



074096

12 Moulds "Poule et Coq" for
6 pieces 2 designs
12 x 14,3 cm - 11 x 18,5 cm
Th. 8 cm - 9 cm - Weight: ± 65 g - 80 g



088251

24 Moulds "Joyeux trio de poulettes"
for 12 pieces 3 designs
6,65 x 7,35 cm - 6 x 8,55 cm
6,2 x 8,7 cm - Th. ± 5 cm
Weight: ± 30 g



074100

24 Moulds "Poulettes" for 12 pieces
3 designs 9,4 x 9,9 cm - 8,5 x 10 cm
10,5 x 6,5 cm - Th. 6,4 cm
Weight: ± 30 g

010187

1 Moule "Socle Poulettes"
for 15 pieces 4 x 4 cm - Weight: ± 8 g


Free of colouring

Sensitive to humidity

Possible migration on white chocolate


Shiny



 **060208**


10 Moulds "Hiboux" for 5 pieces
10,7 x 12 cm - Th. 9,7 cm
Weight: ± 120 g



 **074103**


12 Moulds "Licorne" for 6 pieces
11,4 x 12,5 cm - Th. 7,5 cm
Weight: ± 85 g



 **074305**


20 Moulds "Mouton pelote" for 10 pieces
7,7 x 8,8 cm - Th. 7,2 cm
Weight: ± 45 g



 **065089**


10 Moulds "Renard sur son 31" for
5 pieces 11 x 12 cm - Th. 7,65 cm
Weight: ± 120 g




 **070427**


8 Moulds "Écureuil "Scrat" for 4 pieces
13,4 x 12,5 cm - Th. 7,5 cm
Weight: ± 100 g




 **087062**

10 Moulds "Renard" for 5 pieces
8 x 13 cm - Th. 8 cm
Weight: ± 90 g

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny

 **NEW 098738**

8 Moulds "Écureuil élancé" for 4 pieces
13,5 x 12 cm - Th. 6 cm
Weight: ± 85 g



 **NEW 098773**

16 Moulds "Animaux de la savane"
for 8 pieces 4 designs 6,4 x 10 cm - 3,1 x 6,2 cm
3,15 x 12,5 cm - 8,4 x 10 cm
Th. ± 7,2 cm - 6,2 cm - 6,3 cm - 7,2 cm
Weight: ± 50 g





NEW 098799
8 Moulds "Gousse de vanille" for 8 pieces
20 x 2,5 cm - Th. 1,3 cm
Weight: ± 25 g



074117
15 Moulds "Cornets de glace Oh zut" for
5 pieces - Cornet : 5,4 x 11,6 cm - Boule de
glace : ø 8,2 cm - H. 4 cm - Weight: ± 60 g



074320
12 Moulds "Cagette"
for 6 pieces 13,6 x 7,8 cm
Th. 6 cm - Weight: ± 100 g

CHRISTOPHE
Michalak



074080
16 Moulds "Van" for 6 pieces
19,4 x 7,2 cm - Th. 9 cm
Weight: ± 220 g



NEW 098743
12 Moulds "Diplodocus" for 6 pieces
16,5 x 13 cm - Th. 6,2 cm
Weight: ± 100 g



098350
12 Moulds "Dino" for 6 pieces
13 x 13 cm - Th. 8,7 cm
Weight: ± 130 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate


Shiny

098407 ● ● ●

12 Moulds "Moustache" for
12 pieces 19 x 6 cm - H. 2 cm






 **098349**


12 Moulds "Tonneau" for 6 pieces
8,2 x 4,5 cm - Th. 9 cm - Weight: ± 80 g



 **098369**


16 Moulds "Coffre au trésor" for 8 pieces
13 x 10 cm - Th. ± 8,5 cm - Weight: ± 130 g



 **087189**

6 Moulds "Stylo" for
24 pieces 17,7 x 2,4 cm
Th. 2,3 cm - Weight: ± 20 g




 **050129**

10 Moulds "Règle" for 20 pieces
20 x 3 cm - H. 1 cm - Weight: ± 25 g




*Customise this product
with cut-outs of your
own!*





 **010189**


4 Moulds "Tableaux" for
2 pieces 13,5 x 15 cm
Weight: ± 140 g

 **004441**

25 Packing kits
for boards

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



Customize these tablets by inserting your personalized chocolate piece
(ø 1,7 cm) into the designated slot.



 **NEW 098772**

12 Moulds "Tablettes végétales" for 12 pieces
3 designs 7,5 x 15,5 cm - Th. ± 1 to 1,3 cm
Weight: ± 120 g



🌿 **098362**
 12 Moulds "Tablette Éléments"
 for 12 pieces 3 designs 15,5 x 7,5 cm
 Th. ± 1,3 cm - Weight: ± 130 g



Studio's favorite

NEW **098737**
 12 Moulds "Tablette Flocon"
 for 12 pieces ø 15,5 cm
 Th. ± 1,8 cm - Weight: ± 130 g



🌿 **088247**
 12 Moulds "Tablette P'tit biscuit"
 for 12 pieces 11,6 x 14 cm - H. 1,8 cm
 Weight: ± 100 g



🌿 **045564**
 12 Moulds "Avent" for 12 pieces
 19,6 x 16,5 cm
 Th. 0,7 cm - Weight: ± 220 g



🌿 **074314**
 12 Moulds "Horloge" for 12 pieces
 ø 15,5 cm - Th. 1 cm
 Weight: ± 130 g



🌿 **087065**
 12 Moulds "Tablette Couronne de l'Avent"
 for 12 pieces 18 x 19 cm
 H. 1,5 cm Weight: ± 180 g

🌿 Free of colouring

❄️ Sensitive to humidity

⚠️ Possible migration on white chocolate

★ Shiny



NEW 098771
 12 Moulds "Tablette Géométriques"
 for 12 pieces 3 designs 7,5 x 15,5 cm
 Th. ± 0,7 cm - Weight: ± 80 g



025192
 2 Moulds "Cœurs" for 8 pieces
 15,5 x 6,2 cm - Weight: ± 70 g



074076
 12 Moulds "Fleur" for 12 pieces
 ø 15 cm - Th. 1,6 cm
 Weight: ± 210 g



040150
 2 Moulds "Lapins" for 8 pieces
 15 x 14 cm - Th. 0,7 cm - Weight: ± 100 g

CHRISTOPHE
 Michalak



074097
 8 Moulds "Œuf" for 8 pieces
 10 x 15 cm - Th. 2,2 cm
 Weight: ± 200 g



098368
 12 Moulds "Tablette pirate" for
 12 pieces ø 14 cm
 Th. 1,5 cm - Weight: ± 140 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

For the Easter holidays, take your customers to Wonderland!

Serve adorable and appetising Easter chocolate treats in a sumptuous setting: the gourmet box. Based on the theme of Alice in Wonderland, this box set consists of two blisters to be filled with 12 shapes each, in which you can pour your homemade chocolate. So let yourself fall down the rabbit hole and discover your chocolate surprises! Fun for food lovers young and old! The hunt for the most amazing chocolate present is on! You can add this magical and universal gourmet box theme to your range all year round for a special treat or just to celebrate a unique occasion.



061086

10 Gourmet boxes "Au pays des merveilles" to fill
10 packing boxes book shaped with precut windows, 20 Moulds to fill, 12 imprints each - Size: closed 19 x 21 x 4 cm, width open 41,5 cm - Chocolate weights ± 6 g



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

ADVENT CALENDARS

This year, we are offering four Advent Calendars designs to keep food lovers waiting!

It consists of a two-panel cardboard case with 24 pre-cut windows and two blisters of 12 shapes each (on the theme of Christmas animals). These blisters to be filled, will showcase the quality of your homemade chocolate.



NEW 098795

10 Advent calendars "Bienvenue en Laponie" to fill
10 packing boxes book shaped with precut windows, 20 Moulds to fill, 12 imprints each
Size: closed 19 x 21 x 3,5 cm, width open 41,5 cm
Chocolate weights: ± 6 g



088057

10 Advent calendars "Le village pain d'épices" to fill
10 packing boxes book shaped with precut windows, 20 Moulds to fill, 12 imprints each
Size: closed 19 x 21 x 3,5 cm, width open 41,5 cm
Chocolate weights: ± 6 g



098249

10 Advent calendars "Noël enchanté" to fill (in French)
10 packing boxes book shaped with precut windows, 20 Moulds to fill, 12 imprints each
Size: closed 19 x 21 x 3,5 cm, width open 41,5 cm
Chocolate weights: ± 6 g



074334

10 Advent calendars "Santa Express" to fill
10 packing boxes book shaped with precut windows,
20 Moulds to fill, 12 imprints each
Size: closed 19 x 21 x 3,5 cm, width open 41,5 cm
Chocolate weights: ± 6 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



Discover our Advent calendar concept!

A cardboard case with 24 pre-cut windows which create a book,
 It comes with two blister packs which contain 24 boxes to be filled with your most delicious creations.
 Size of the boxes to fill: 3,2 x 4,2 cm - H. 2,5 cm



088058

10 Advent calendars "Un Noël à Versailles" to be filled
 10 packing boxes book shaped with precut windows, 20 Moulds to fill, 12 imprints each
 Dimensions: closed 19 x 21 x 5,5 cm, width open 43,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

074330

10 Advent calendars "Village de Noël" to be filled
 10 packing boxes book shaped with precut windows, 20 Moulds to fill, 12 imprints each
 Dimensions: closed 19 x 21 x 5,5 cm, width open 43,5 cm

HALF-SHELLS TO FILL

PCB Création has developed a unique concept to easily make filled candies. Place the first half-shell blister sheet in the magnetic mould. The second blister sheet is placed in the other half of the mould. Pipe the filling of your choice into the half shells, remove the protective edge cover around the halfshell (no waste/no mess). Then simply close both sides of the magnetic mould together and leave to cool for 4 hours. This will give you wonderful decorated filled candies.





★ **061199**
630 Half-shells Eggs Dark choc
"Paillettes" 3 designs
2,3 x 3,4 cm



★ **060891**
630 Half-shells Eggs Milk choc
"Pictural" 4 designs
2,3 x 3,4 cm



❄️ **088202**
630 Half-shells Eggs White choc "Zen" 3 designs
2,3 x 3,4 cm



❄️ **061198**
630 Half-shells Eggs White
choc "Visage" 5 designs
2,3 x 3,4 cm



★ **088201**
630 Half-shells Eggs Dark choc
"Lignes" 2,3 x 3,4 cm



☀️ **061202**
❄️ 630 Half-shells Eggs White choc "Taches" 3 designs
2,3 x 3,4 cm



🌿 **098260**
630 Half-shells Eggs White choc "Inca" 3 designs
2,3 x 3,4 cm



❄️ **061200**
630 Half-shells Eggs White choc "Traditionnels"
4 designs 2,3 x 3,4 cm



NEW **098811**
630 Half-shells Eggs White choc "Gravure" 3 designs
2,3 x 3,4 cm



❄️ **061201**
630 Half-shells Eggs Dark choc
"Floral" 4 designs 2,3 x 3,4 cm



🌿 **088899**
630 Half-shells Eggs Dark choc
2,3 x 3,4 cm



🌿 **009047**
630 Half-shells Eggs Dark choc
2,3 x 3,4 cm



🌿 **009046**
630 Half-shells Eggs Milk choc
2,3 x 3,4 cm



See instructions
online



★ **009025**
630 Half-shells balls Dark choc "Éclat" 9 designs ø 2,6 cm



★ **065216**
❄️ 630 Half-shells balls White choc "Tendance" 6 designs ø 2,6 cm



009963
1 Magnet form to make the
filled balls 63 prints 39,5 x 30 cm -
H. 3 cm

009964
1 Magnet form to make the filled eggs
63 prints 39,5 x 30 cm - H. 3 cm

🌿 Free of colouring

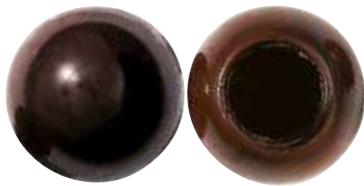
❄️ Sensitive to humidity

☀️ Possible migration on white chocolate

★ Shiny



*Make your Bonbons
and Small Fours pop
with some Küpetti p. 174*



008948
504 Ball shells Dark choc ø 2,5 cm



NEW 098809
504 Ball shells Milk choc ø 2,5 cm



NEW 098810
504 Ball shells White choc ø 2,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

CHOCOLATE SHELLS

PCB Création has designed a full range of chocolate shells that can be used for all manner of products:

- **Chocolate bonbons:** with extremely soft and delicate fillings. The very thin shell allows enrobing after filling if desired
- **Small fours:** these shells open new possibilities for soft products.



008991
350 Round shells Dark choc
ø 2 cm - H. 1,2 cm



008988
350 Square shells Dark choc
2,2 x 2,2 cm - H. 1,2 cm



008997
350 Round shells Milk choc
ø 3 cm - H. 1,2 cm



009001
350 Round shells White choc
ø 3 cm - H. 1,2 cm



008992
350 Round shells Dark choc
ø 3 cm - H. 1,2 cm



009002
280 Round shells White choc
ø 3 cm - H. 1,8 cm



008999
280 Round shells Dark choc
ø 3 cm - H. 1,8 cm



008989
350 Square shells Dark choc
2,7 x 2,7 cm - H. 1,2 cm



008990
350 Square shells Dark choc
3 x 3 cm - H. 0,8 cm



009000
280 Square shells Dark choc
2,7 x 2,7 cm - H. 1,8 cm



009013
350 Rectangle shells Dark choc
3,4 x 1,6 cm - H. 1,4 cm



008998
350 Oval shells Milk choc
3,4 cm - H. 1,2 cm



008993
350 Oval shells Dark choc
3,4 cm - H. 1,2 cm



040097
350 Round shells Choc BC
ø 3 cm - H. 1,2 cm



040099
280 Square shells Choc BC
2,7 x 2,7 cm - H. 1,8 cm



040098
280 Round shells Choc BC
ø 3 cm - H. 1,8 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

CHOCOLATE SHELLS



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

POMPONS & POMPONETTES

See
instructions
online



Attention! these products must be filled
and frozen in order to be used.

Pompons and Pomponettes are the fruit of a technique invented and perfected by PCB Création : the extra-thin shells can be filled with a wide variety of mixtures then frozen. Then just turn out as needed. These shells will sate any sweet or savoury craving.

The Pompons can be filled with mousse or cake (like traditional entremets), ice-cream, coulis, cream cheese... Just freeze to create wonderful individual entremets that are already finely glazed and decorated. The thin shell is easily broken with a dessert spoon, making them so easy to enjoy.



009003
60 Dark pompons "Kougelhopf"
ø 7,2 cm - H. 3,5 cm



★ 009010
60 Dark pompons "Traces"
ø 7,2 cm - H. 3,5 cm



★ 008985
60 Dark pompons "Arabesques"
ø 7,2 cm - H. 3,5 cm



009024
60 White pompons
ø 7,2 cm - H. 3,5 cm



050067
60 Caramel pompons
ø 7,2 cm - H. 3,5 cm



★ 008971
210 Dark Pomponettes bronze printing
ø 3,4 cm - H. 1,4 cm



★ 008964
210 White Pomponettes bronze printing
ø 3,4 cm - H. 1,4 cm

Free of colouring Sensitive to humidity Possible migration on white chocolate

★ Shiny



TART SHELLS



We are proud to represent real "Made in France" quality.

That's why we would like to propose this range of tart shells. We have chosen to work with French partners and quality local products in order to better control traceability, limit the impact on the environment and above all stay in line with artisan craftsmanship. We want to highlight the purity of our carefully selected French ingredients (butter, flour, free range eggs..), and have removed all artificial flavourings and colourings that might interfere with the taste of your toppings.

GRAHAM



060893
189 Mini rounds Graham
ø 2,9 cm - H. 1,5 cm



060894
90 Medium rounds Graham
ø 5 cm - H. 1,7 cm



060895
36 Large rounds Graham
ø 8 cm - H. 1,7 cm

COCOA



043152
189 Mini rounds cocoa
ø 2,9 cm - H. 1,5 cm



033526 *
210 Small rounds cocoa
ø 3,7 cm - H. 1,5 cm



NEW 098605 *
90 Medium cacao rounds
ø 5 cm - H. 1,7 cm



033528 *
36 Large rounds cocoa
ø 8 cm - H. 1,7 cm



033527 *
210 Small squares cocoa
3,4 x 3,4 cm - H. 1,5 cm



033529 *
36 Large squares cocoa 6,9 x 6,9 cm
H. 1,7 cm

SWEET



043151
189 Mini sweet rounds
ø 2,9 cm - H. 1,5 cm



033515 *
210 Small sweet rounds
ø 3,7 cm - H. 1,5 cm



033520 *
90 Medium sweet rounds
ø 5 cm - H. 1,7 cm



033517 *
210 Small sweet squares
3,4 x 3,4 cm - H. 1,5 cm



040192
Cones holder transparent 37 x 28 cm
H. 8 cm - 63 imprints



033522 *
36 Large sweet rounds
ø 8 cm - H. 1,7 cm



033523
60 Large slim sweet rounds
ø 8 cm - H. 1 cm



033524 *
36 Large sweet squares
6,9 x 6,9 cm - H. 1,7 cm



033525 *
90 Large sweet rectangles
10 x 3,5 cm - H. 1,7 cm



033521
90 Sweet cones
ø 2,5 cm H. 7,5 cm



NEW 098827
90 Sweet Cones
with Cocoa Coating
ø 2,5 cm H. 7,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



GLUTEN-FREE



033530 *
90 Medium rounds gluten-free
ø 5 cm - H. 2 cm



033531 *
36 Large rounds gluten-free
ø 8,5 cm - H. 2 cm



033506
90 Sesame cones
ø 2,5 cm - H. 7,5 cm



098397
90 Basil cones
ø 2,5 cm - H. 7,5 cm



098398
90 Ebene cones
ø 2,5 cm - H. 7,5 cm

SAVOURY



060896 *
180 Casserole dish savoury
ø 5,1 cm - H. 1 cm



043150
189 Mini savoury rounds
ø 2,9 cm - H. 1,5 cm



033501 *
210 Small savoury rounds
ø 3,8 cm - H. 1,5 cm



033503 *
210 Small savoury squares
3,4 x 3,4 cm - H. 1,5 cm



033507 *
36 Large savoury rounds
ø 8 cm - H. 1,7 cm



033508 *
36 Large savoury squares
6,9 x 6,9 cm - H. 1,7 cm



033509 *
90 Large savoury rectangles
10 x 3,5 cm - H. 1,7 cm



040192
Cones holder transparent 37 x 28 cm
H. 8 cm - 63 imprints



033512 *
192 Carrot tulips
ø 3,2 cm - H. 1,5 cm



033513 *
192 Beetroot tulips
ø 3,2 cm - H. 1,5 cm



033514 *
192 Spinach tulips
ø 3,2 cm - H. 1,5 cm



033511 *
252 Barquettes Neutrals
6,9 x 3,3 cm - H. 0,9 cm



033510 *
252 Ebene savoury barquettes
6,9 x 3,3 cm - H. 0,9 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

SILICONE MOULDS

PCB Création has a specialised workshop to create your silicone moulds:

We create and shape unique silicone moulds for you in our new specialised design office where our expert team use state-of-the-art equipment. A new service developed with one goal: to make the unique accessible to you. No minimum order (from a mould to several thousand), affordable equipment costs, different processes available, adapted to your requests, and short production times (2 weeks to create your prototype and 4 to 5 additional weeks to manufacture your mould or moulds).

PCB Création silicone moulds are made in our factory in Alsace, using premium silicone, produced in Europe, with remarkable mechanical properties. It resists temperatures from -40°C to $+220^{\circ}\text{C}$, and even more in some cases.

Our team takes all your requirements into account to provide you with a tailor-made solution perfectly adapted to your needs (moulds for logs, desserts - individual or for sharing - or even moulds for chocolate, plaques, stamps, etc.).

THE + OF SILICONE MOULDS

- A wide variety of shape design options
- Suitable for cooking and freezing
- Very resistant
- Easy to remove from the mould
- Made in France
- Reusable



CHRISTOPHE
Adam



NEW 098756
1 Silicone mould "Bouchée châtaigne"
for 24 pieces 2,9 x 3,6 cm - H. 2 cm
Volume : 11 ml



NEW 098755
1 Silicone mould "Bouchée citron"
for 21 pieces 2,8 x 4,2 cm
H. 1,9 cm - Volume : 11 ml



NEW 098754
1 Silicone mould "Bouchée framboise"
for 28 pieces 3 x 3,2 cm - H. 2,1 cm
Volume : 10 ml



NEW 098757
1 Silicone mould "Bouchée
clémentine" for 24 pieces ø 3 cm
H. 2 cm - Volume : 11 ml





NEW 098766
 1 Silicone mould "Bouchée cœur"
 for 24 pieces 3,5 x 3,2 cm
 H. 1,7 cm - Volume : 11 ml



NEW 098768
 1 Silicone mould "Bouchée nuage"
 for 24 pieces ø 3,5 cm
 H. 1,6 cm - Volume : 11 ml



NEW 098767
 1 Silicone mould "Bouchée fleur"
 for 28 pieces ø 3,4 cm
 H. 2,5 cm - Volume : 11 ml



NEW 098763
 1 Silicone mould "Byzance"
 for 28 pieces ø 3 cm - H. 3 cm
 Volume : 11 ml

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



CLAIRE
Heitzler



NEW 098762
1 Silicone mould "Grande
quenelle" for 6 pieces
6,5 x 3,5 cm - H. 2,6 cm
Volume : 33 ml



NEW 098770
1 Silicone mould "Petite
quenelle" for 25 pieces
4,1 x 2,2 cm - H. 1,6 cm
Volume : 8 ml



098304
1 Silicone mould "Bouchées
élançées" for 24 pieces
ø 3,5 cm - H. 1,6 cm
Volume : 10 ml



098310
1 Silicone mould "Bouchées
coussin" for 15 pieces
4,2 x 4,2 cm - H. 1,5 cm
Volume : 18 ml

FRANCK
Michel



Studio's
favorite



NEW 098427
1 Silicone mould "Mini oursins"
for 25 pieces 3,8 x 2,3 cm
H. 1,5 cm
Volume : 7 ml



098305
1 Silicone mould "Bouchées
concentriques" for 28 pieces
ø 3 cm - H. 1,9 cm
Volume : 11 ml



088195
1 Silicone mould "Torsade"
for 24 pieces ø 3 cm - H. 1,7 cm
Volume : 9,5 ml

MARC
Rivière

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

CHRISTOPHE
Adam



NEW 098746
1 Silicone mould "Petite gaufre" for
6 pieces 6,2 x 6,1 cm - H. 1,9 cm
Volume : 40 ml



NEW 098747
1 Silicone mould "Petite brioche" for
15 pieces ø 4,3 cm - H. 4,9 cm
Volume : 40 ml



NEW 098765
1 Silicone mould "Petit croissant" for
10 pieces 6,7 x 4,2 cm - H. 3,1 cm
Volume : 40 ml



NEW 098748
1 Silicone mould "Nuage"
for 6 pieces ø 8,2 cm - H. 3,2 cm
Volume : 114 ml



NEW 098751
1 Silicone mould "Mooncake"
for 6 pieces ø 7 cm - H. 3,3 cm
Volume : 118 ml



NEW 098760
1 Silicone mould "Moucharabieh"
for 6 pieces ø 7 cm - H. 3,4 cm
Volume : 115 ml

Studio's
favorite



NEW 098753
1 Silicone mould "P'tit biscuit"
for 4 pieces 7,4 x 10,4 cm
H. 3,3 cm - Volume : 109 ml



NEW 098839
1 Pastry cutter "P'tit Biscuit
individuel" 6,1 x 9 cm - H. 3 cm



087078
1 Silicone mould "Vrille"
for 6 pieces ø 7 cm - H. 4,5 cm
Volume : 120 ml

JEAN-PHILIPPE
Darcis



088196
1 Silicone mould "Étoile"
for 6 pieces ø 7,5 cm - H. 4,5 cm
Volume : 102 ml



NEW 098836
1 Pastry cutter "Petite étoile"
ø 6 cm - H. 3 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



NEW 098749

1 Silicone mould "Cœur" for 1 piece
10 x 9,2 cm - H. 4,8 cm - Volume : 229 ml

NEW 098834

1 Pastry Cutter "Cœur" 8,6 x 7,9 cm - H. 3 cm



NEW 098752

1 Silicone mould "Fleur" for
6 pieces ø 7,9 cm - H. 3,5 cm
Volume : 112 ml

CHRISTOPHE
Michalak



098302

1 Silicone mould "Rose" for
6 pieces ø 6 cm - H. 5,4 cm
Volume : 114 ml

FRANCK
Michel



098311

1 Silicone mould "Coussin" for
6 pieces 7,7 x 7,7 cm - H. 3 cm
Volume : 120 ml



098307

1 Silicone mould "Concentrique"
for 6 pieces ø 7 cm - H. 3,2 cm
Volume : 104 ml

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

FRANÇOIS
Perret



NEW 098764
1 Silicone mould "Charlotte"
for 8 pieces ø 6 cm - H. 4,5 cm
Volume : 115 ml



098300
1 Silicone mould "Ourson" for
4 pieces 10,1 x 5,9 cm - H. 3 cm
Volume : 116 ml



NEW 098835
1 Pastry Cutter "Ourson"
9,1 x 4,9 cm - H. 3 cm

PIERRE
Hermé



098312
1 Silicone mould "Larme" for
6 pieces 9,2 x 5,7 cm - H. 4,3 cm
Volume : 92 ml



098308
1 Silicone mould "Twist" for
6 pieces ø 7,5 cm - H. 3,5 cm
Volume : 120 ml



088266
1 Silicone mould "Gobelet"
for 6 pieces ø 6,7cm - H. 5,6 cm
Volume : 142 ml



NEW 098761
1 Silicone mould "Charlotte
gourmande" for 6 pieces
ø 6,5 cm - H. 3,9 cm
Volume : 113 ml



NEW 098750
1 Silicone mould "Nid d'abeille"
for 6 pieces ø 6,7 cm - H. 4,4 cm
Volume : 110 ml



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



010119
1 Silicone mould "Mini magnum"
for 8 pieces 6,8 x 3,7 cm
P. 1,8 cm



004667
50 Mini flat birch sticks
7,2 x 0,8 cm



010120
2 Silicone moulds "Magnum"
for 12 pieces 9,2 x 4,8 cm
P. 2,5 cm



004668
50 Flat birch sticks
11,2 x 1 cm

JÉRÔME
De Oliveira



010051
1 Silicone mould "Bouchon de
parfum" for 1 piece



010297
1 Silicone mould "Parfum" for
6 pieces ø 8 cm H. 4 cm



088265
1 Silicone mould "Petite tarte"
for 6 pieces ø 7,4 cm - H. 1,7 cm
Volume : 67 ml



098314
1 Silicone mould "Palet"
for 6 pieces ø 6,5 cm - H. 3 cm
Volume : 85 ml



098315
1 Silicone mould "Ovoïde"
for 9 pieces 8,2 x 4,3 cm
H. 3,2 cm - Volume : 79 ml



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



098306
 1 Silicone mould "Concentrique" for 1 piece
 ø 14,1 cm - H. 5,2 cm
 Volume : 690 ml

CHRISTOPHE
Michalak



098303
 1 Silicone mould "Charlotte" for 1 piece
 ø 15,5 cm - H. 4 cm
 Volume : 466 ml



098309
 1 Silicone mould "Twist" for 1 piece
 ø 14,3 cm - H. 5,7 cm
 Volume : 725 ml

JEAN-PHILIPPE
Darcis



088197
 1 Silicone mould "Étoile" for 1 piece
 ø 19,5 cm - H. 5 cm - Volume : 776 ml

NEW 098837
 1 Pastry Cutter "Grande étoile" ø 16,6 cm - H. 3 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



NEW 098826

1 Silicone mould "Nuage" for 1 piece
ø 16 cm - H. 5,8 cm
Volume : 725 ml



NEW 098841

1 Pastry Cutter "Nuage" ø 10,9 cm
H. 3 cm





NEW 098758

1 Silicone mould "Bûche train" for 1 piece
18,5 x 7,7 cm - H. 9,1 cm
Volume : 770 ml





098313
1 Silicone mould "Bûche chalet"
for 1 piece 17,2 x 8,6 cm
H. 7,4 cm - Volume : 770 ml



098301
1 Silicone mould "Bûche torsade"
for 1 piece 19,3 x 9,2 cm
H. 6,8 cm
Volume : 640 ml



NEW 098759
1 Silicone mould "Bûche branche"
for 1 piece 22,5 x 9,5 cm
H. 7,5 cm - Volume : 772 ml



Studio's
favorite



NEW 098797
1 Silicone mould "Bûche
P'tit biscuit" for 1 piece
19 x 13,9 cm
H. 6,6 cm - Volume : 770 ml



NEW 098840
1 Pastry cutter "Bûche P'tit
biscuit" 15,8 x 11 cm
H. 3 cm



NEW 098769
1 Silicone mould "Bûche pochage"
for 1 piece 21,1 x 9,6 cm
H. 5,4 cm - Volume : 770 ml

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

SILICONE MATS

Discover our range of silicone mats!

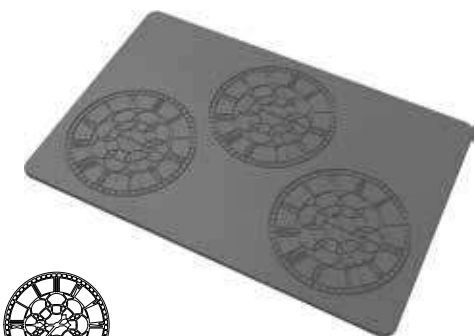
Create original decorations with our silicone mats 290 x 190 mm. Ideal for making Tuile biscuits or other decorations that will showcase your plated desserts and entremets with finesse and subtlety.

Use the QR code below to discover our recipe for plant-based Tuiles:

We use a premium silicone made in France, suitable for contact with food.

Temperature range: -70°C/+200°C





NEW 098823

1 Silicone mat "Horloge" of 3 prints
ø 10 cm - Th. 1 mm



NEW 098824

1 Silicone mat "Mandala" of 6 prints
ø 7,5 cm - Th. 1 mm



NEW 098825

1 Silicone mat "Floral" of 6 prints
ø 7,5 cm - Th. 1 mm



098401

1 Silicone mat "Feuille de chêne" of 10 prints
6,3 x 4,1 cm - Th. 1 mm



098402

1 Silicone mat "Flocon givré" of 6 prints
ø 8,8 cm - Th. 1 mm



098403

1 Silicone mat "Flocon Arctique" of 5 prints
ø 10,1 cm - Th. 1 mm



098404

1 Silicone mat "Flocon polaire" of 8 prints
ø 7,2 cm - Th. 1 mm



098405

1 Silicone mat "Plumes" of 6 prints
6 designs ± 4,1 x 9,9 cm - Th. 1 mm



098406

1 Silicone mat "Feuille" of 10 prints
3,7 x 6,4 cm - Th. 1 mm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate


Shiny

FRANÇOIS
Perret




FRANÇOIS
Perret





NEW 098828 
1 Silicone mat "Nid d'abeille rond"
1 print ø 13 cm - Th. 6 mm



NEW 098829 
1 Silicone mat "Nid d'abeille rectangle"
1 print 18 x 17,1 cm - Th. 6 mm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



NEW 098807

1 Stencil for King's cake "Vitraux"
for 1 piece ø 22 cm
(Usable for King's cake from ø 16 cm)



KING'S CAKE STENCILS

Create original King's cakes with our stencils!

To use them, simply place your dough on the stencil and put it in the oven!

As soon as it comes out of the oven, turn it over, remove the stencil and cover with a thin layer of caramel powder. Put it back in the oven briefly to get a beautiful golden glaze that will really make your pattern stand out: Now, it's ready!

You can, of course, customize your stencils as you wish - just contact us for more information!

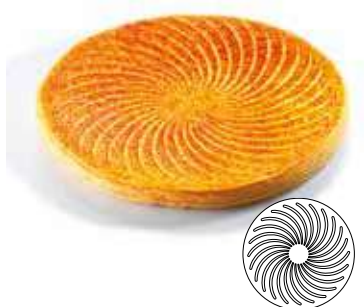
We use premium silicone 2mm made in France, suitable for contact with food.

Temperature range: -70°C/+200°C



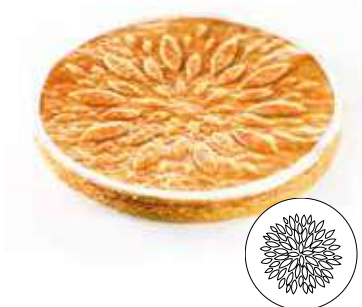
098389

1 Stencil for King's cake "Tourbillon"
for 1 piece ø 22 cm
(Usable for King's cake from ø 16 cm)



098390

1 Stencil for King's cake "Pithiviers"
for 1 piece ø 22 cm
(Usable for King's cake from ø 16 cm)



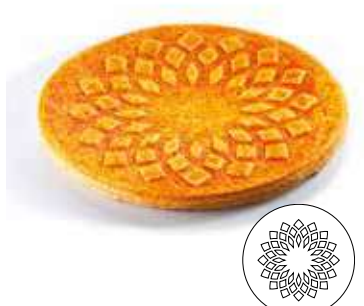
098386

1 Stencil for King's cake "Envol"
for 1 piece ø 22 cm
(Usable for King's cake from ø 16 cm)



098387

1 Stencil for King's cake "Bubble"
for 1 piece ø 22 cm
(Usable for King's cake from ø 16 cm)



098388

1 Stencil for King's cake "Rosace"
for 1 piece ø 22 cm
(Usable for King's cake from ø 16 cm)



098385

1 Stencil for King's cake "Le roi"
for 1 piece ø 22 cm
(Usable for King's cake from ø 16 cm)

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

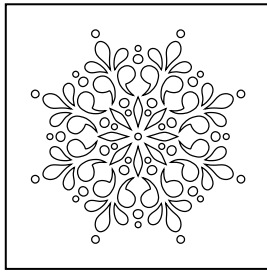


STENCILS

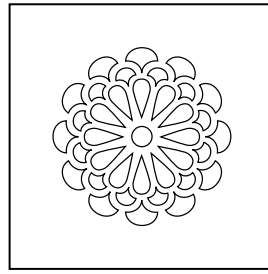
Let your creativity run wild with our new range of silicone stencils!


Ideal for both pastry-making and cooking, these flexible stencils will enable you to enhance your plaque bases and desserts by creating original and elegant decorations.

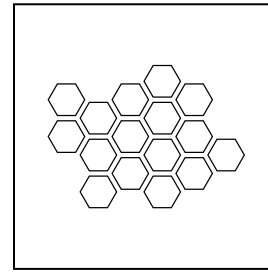
Stencils can be customized. Please contact us for more information.




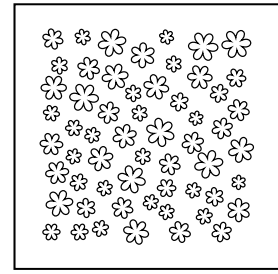
 **NEW 098808**
1 Stencil "Flocon" for 1 piece
15 x 15 cm - Th. 1 mm
Pattern size : ø 12 cm




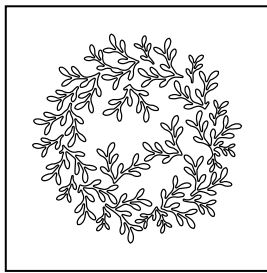
 **098391**
1 Stencil "Bouquet" for 1 piece
15 x 15 cm - Th. 1 mm
Pattern size: ø 10 cm




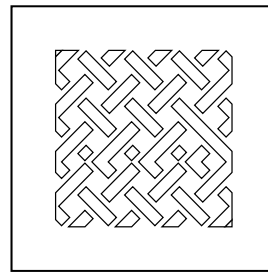
 **098392**
1 Stencil "Alvéoles" for 1 piece
15 x 15 cm - Th. 1 mm
Pattern size: ± 11 x 8 cm




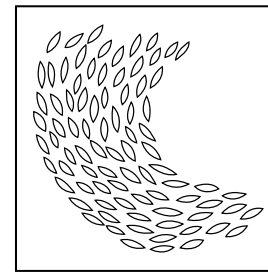
 **098393**
1 Stencil "Fleurettes" for 1 piece
15 x 15 cm - Th. 1 mm
Pattern size: ± 12 x 12 cm




 **098394**
1 Stencil "Feuillage" for 1 piece
15 x 15 cm - Th. 1 mm
Pattern size: ± 12 x 12 cm

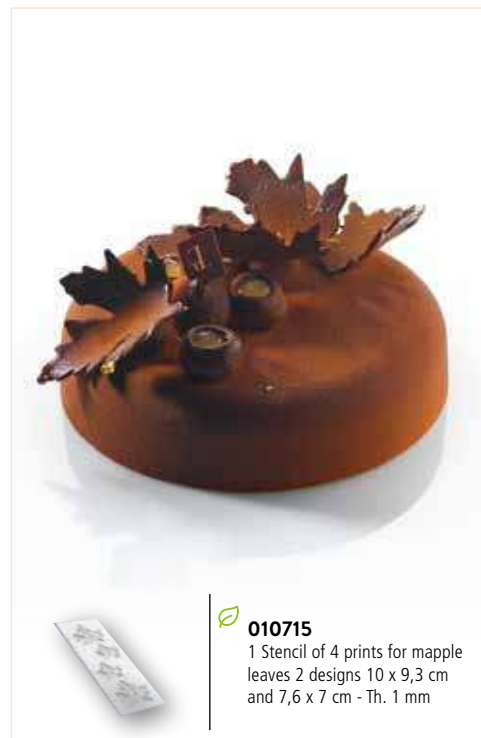


 **098395**
1 Stencil "Mosaïque" for 1 piece
15 x 15 cm - Th. 1 mm
Pattern size: ± 10 x 10 cm



 **098396**
1 Stencil "Envolée" for 1 piece
15 x 15 cm - Th. 1 mm
Pattern size: ± 12,9 x 12,8 cm



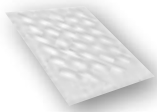


Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



010738
1 Stencil of 30 prints
for leaves 7 x 3 cm



010690
1 Stencil of 15 prints
for rectangles 7 x 1,5 cm

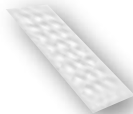
010691
1 Stencil of 20 prints
for rectangles 7 x 2 cm



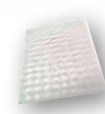
010704
1 Stencil of 24 prints
for squares 2 cm



010692
1 Stencil of 10 prints
for rectangles 6 x 4 cm



040021
1 Stencil for rounds
24 prints ø 3 cm



010706
1 Stencil of 117 prints
for rounds ø 2 cm, ø 2,7 cm
and ø 3,4 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



019153
1 Stencil for rabbit 4 prints
5,3 x 13,5 cm -Th. 0,3 mm



030068
1 Stencil for thin eclairs
6 prints 12 x 2,6 cm



010700
1 Stencil for eclairs
6 prints 13,2 x 3,2 cm



010166

1 Silicone mould "4 mains avec bras courts"

CHRISTOPHE
Michalak



009908

1 Silicone mould "Les cordelettes" 3 designs 50 cm

FRANCOIS
Galtier



010225

4 Silicone moulds "Montre" 4 designs
Dial: ø 16 cm - Great gear: ø 14 cm
Necklace: ø 16 cm - Winder: ø 4,5 cm

010226

1 Silicone mould "Engrenages"
9 designs - 9 Gears between ø 2 and ø 4 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



TEARABLE MOULDS

Since 2021, our range has also included tear-off dessert moulds with either classic or more daring designs.

These moulds are ideal for protecting your desserts when stored in the freezer.

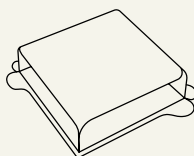
Simply pull the tab to tear the mould open and remove your dessert from the mould.

CLASSIC ROUNDED SQUARES

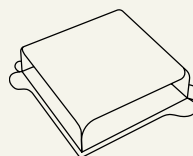


JULIEN
Alvarez

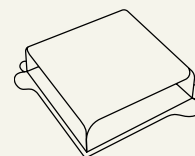
4 CM



 **070564**
100 Entremets moulds
"Carré plat arrondi"
for 100 pieces
14 x 14 cm - H. 4 cm
Tearable moulds



 **070565**
100 Entremets moulds
"Carré plat arrondi"
for 100 pieces
16 x 16 cm - H. 4 cm
Tearable moulds



 **070566**
100 Entremets moulds
"Carré plat arrondi"
for 100 pieces
18 x 18 cm - H. 4 cm
Tearable moulds

THE + OF TEARABLE MOULDS

- Affordable
- Suitable for freezing
- Easy to remove from the mould
- Made in France

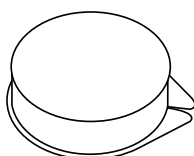
CLASSIS ROUNDS




4 CM

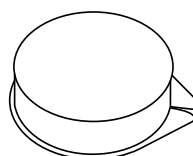
4,5 CM


14 CM



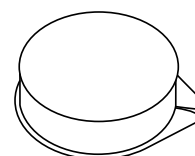
 **070552**
100 Entremets moulds
"Rond plat" for 100 pieces
ø 14 cm - H. 4 cm
Tearable moulds


16 CM



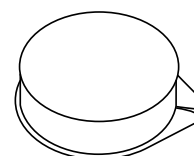
 **070553**
100 Entremets moulds
"Rond plat" for 100 pieces
ø 16 cm - H. 4 cm
Tearable moulds


18 CM

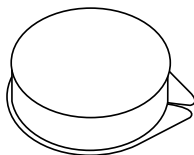


 **070554**
100 Entremets moulds
"Rond plat" for 100 pieces
ø 18 cm - H. 4 cm
Tearable moulds

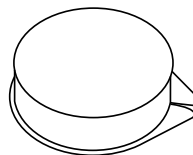
20 CM




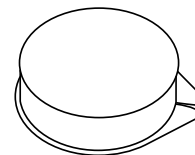
 **070555**
100 Entremets moulds
"Rond plat" for 100 pieces
ø 20 cm - H. 4 cm
Tearable moulds



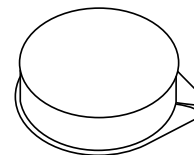
 **070556**
100 Entremets moulds
"Rond plat" for 100 pieces
ø 14 cm - H. 4,5 cm
Tearable moulds





 **070557**
100 Entremets moulds
"Rond plat" for 100 pieces
ø 16 cm - H. 4,5 cm
Tearable moulds





 **070558**
100 Entremets moulds
"Rond plat" for 100 pieces
ø 18 cm - H. 4,5 cm
Tearable moulds



 **070559**
100 Entremets moulds
"Rond plat" for 100 pieces
ø 20 cm - H. 4,5 cm
Tearable moulds

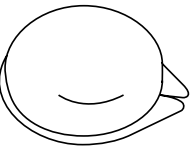
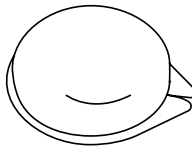
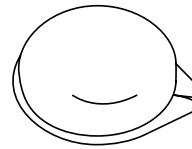
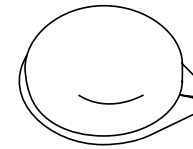
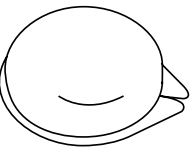
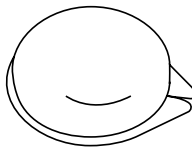
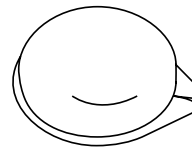
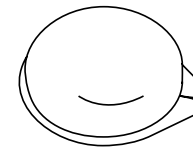
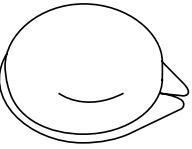
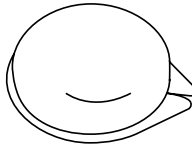
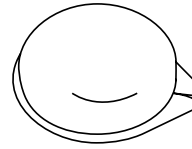
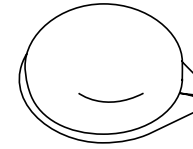
 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny

ROUNDED ROUNDS

	14 CM	16 CM	18 CM	20 CM
3 CM	 <p>087009 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 14 cm - H. 3 cm Tearable moulds</p>	 <p>087011 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 16 cm - H. 3 cm Tearable moulds</p>	 <p>087013 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 18 cm - H. 3 cm Tearable moulds</p>	 <p>087018 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 20 cm - H. 3 cm Tearable moulds</p>
3,5 CM	 <p>087010 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 14 cm - H. 3,5 cm Tearable moulds</p>	 <p>087012 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 16 cm - H. 3,5 cm Tearable moulds</p>	 <p>087014 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 18 cm - H. 3,5 cm Tearable moulds</p>	 <p>087019 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 20 cm - H. 3,5 cm Tearable moulds</p>
4 CM	 <p>070560 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 14 cm - H. 4 cm Tearable moulds</p>	 <p>070561 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 16 cm - H. 4 cm Tearable moulds</p>	 <p>070562 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 18 cm - H. 4 cm Tearable moulds</p>	 <p>070563 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 20 cm - H. 4 cm Tearable moulds</p>



🌿 Free of colouring
 ❄️ Sensitive to humidity
 🌟 Possible migration on white chocolate

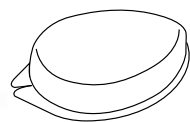
★ Shiny

ROUNDED EGGS



ÉTIENNE
Leroy

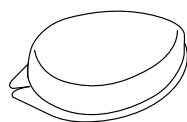
12 X 19 CM



074074

30 Entremets moulds
"Œuf 4 personnes"
for 30 pieces
12 x 19 cm - H. 4 cm
Tearable moulds

16,2 X 24 CM



074075

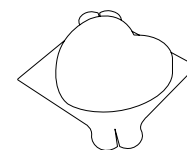
30 Entremets moulds
"Œuf 6 personnes"
for 30 pieces
16,2 x 24 cm - H. 4 cm
Tearable moulds

4 CM

ROUNDED HEART



14 X 14 CM



098384

30 Entremets moulds
"Cœur 4 personnes"
for 30 pieces
14 x 14 cm - H. 3,5 cm
Tearable moulds

3,5 CM

TART TOPPERS



15 CM



070567

30 Entremets moulds
"Dessus de tarte"
for 30 pieces
ø 15 cm - H. 1,8 cm
Tearable moulds

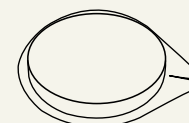
17 CM



070568

30 Entremets moulds
"Dessus de tarte"
for 30 pieces
ø 17 cm - H. 1,8 cm
Tearable moulds

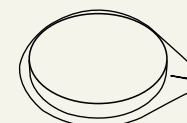
18 CM



087075

30 Entremets moulds
"Dessus de tarte"
for 30 pieces
ø 18 cm - H. 2 cm
Tearable moulds

19 CM



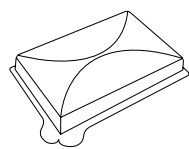
070569

30 Entremets moulds
"Dessus de tarte"
for 30 pieces
ø 19 cm - H. 1,8 cm
Tearable moulds

ENVELOPE



20,5 X 14 CM



070514

30 Entremets moulds
"Lettre" for 30 pieces
20,5 x 14 cm - H. 3,5 cm
Tearable moulds

3,5 CM

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

INDIVIDUAL ENTREMETS MOULDS

CLAIRE
Heitzler



087015
22 Individual entremets moulds
"Sapin" for 36 pieces
Top : 8,75 x 11,2 cm H. 2,4 cm
Moulds with support jambs
Bottom : 8,97 x 11,4 cm
H. 0,5 cm - Moulds without
support jambs



NEW 098830
1 Pastry cutter "Petit sapin"
7,5 x 9,5 cm - H. 3 cm

Our thermoformed moulds are not suitable for washing in the dishwasher, or at a temperature above +55°C.



070527
30 Individual entremets moulds "Igloo" for 120 pieces
8 x 8,6 cm - H. 3,7 cm
Moulds with support jambs

THE + OF THERMOFORMED MOULDS

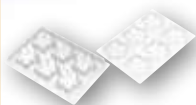
- 100% recyclable
- Reusable
- Suitable for freezing
- Affordable
- Made in France

IN SEARCH OF EXCLUSIVITY ?

Our team is at your service to offer you a customised solution that best matches your needs.

Do not hesitate to contact us to discuss your customised projects.

CLAIRE
Heitzler



098316
30 Individual entremets moulds "Flocon" for 60 pieces
Top : 7,4 x 7,1 cm - H. 3,1 cm
Moulds with support jambs
Bottom : 7,9 x 7,55 cm - H. 0,5 cm
Moulds without support jambs

JEAN-MICHEL
Perruchon



070525
30 Individual entremets moulds "Bonnet de Père Noël" for 120 pieces ø 7 cm
H. 5,2 cm - Moulds with support jambs



074233
30 Individual entremets moulds "Étoile" for 180 pieces 8 x 7,6 cm
H. 4 cm
Moulds with support jambs

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



070545
30 Individual entremets
moulds "Champagne"
for 90 pieces
5,8 x 13,5 cm - H. 3 cm
Moulds with support jambs



070575
10 Individual entremets
moulds "Bûchette rondin"
54 x 3,8 cm - H. 3,8 cm
Moulds with
support jambs



045841
10 Individual entremets moulds
"Mini-bûchette" 54 x 3,8 cm
H. 3,8 cm
048002
100 Rhodoïde sheets
neutral 52,7 x 9,5 cm
to insert into the mould
045841



074234
30 Individual entremets
moulds "Citrouille"
for 120 pieces
8,5 x 8,9 cm - H. 3,3 cm
Moulds with support jambs



070529
30 Individual entremets
moulds "Citrouille"
for 120 pieces
ø 7,5 cm - H. 1,8 cm
Moulds with support jambs



070511
30 Individual entremets
moulds "Souche"
for 120 pieces ø 7 cm - H. 3,5 cm
Moulds with support jambs

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



070546
30 Individual entremets moulds "Charlotte" for 120 pieces
8 x 8,3 cm - H. 3,2 cm
Moulds with support jams



PASCAL
Molines



009790
10 Molines tubes 58 cm ø 3,5 cm and 20 covers
100 Rhodoïde sheets neutral 58 x 12 cm

005002
100 Rhodoïde sheets neutral 58 x 12 cm



SÉBASTIEN
Bouillet



009941
10 Entremets tubes "Sucettes" ø 3,5 cm - H. 8 cm

005013
200 Rhodoïde sheets neutral 12 x 8 cm

004568
200 Flat beech sticks 9,3 x 1,8 cm




074064
30 Entremets moulds individuels "Lapinou" for 120 pieces
10 x 8 cm - H. 4 cm
Moulds with support jams



ARNAUD
Lahver



074245
30 Individual entremets moulds "Œuf bombé" for 120 pieces
6 x 10 cm - H. 3 cm
Moulds with support jams



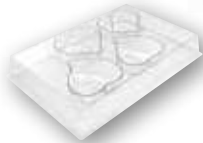
THIERRY
Mulhaupt



010354
1 Tray for entremets "Ronds" for 45 pieces
ø 6 cm - H. 4 cm

005000
200 Rhodoïde sheets neutral 19,5 x 4 cm





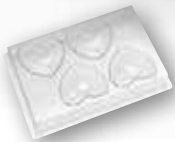
070515
30 Individual entremets moulds "Cœur spirale"
for 120 pieces 8,4 x 8 cm - H. 3,3 cm
Moulds with support jams

PHILIPPE
Rigollot



070548
30 Individual entremets moulds "Pomme"
for 60 pieces - Top ø 7,4 cm - H. 2,6 cm
Moulds with support jams
Bottom ø 7,4 cm - H. 3,7 cm
Moulds with support jams

ÉTIENNE
Leroy



074063
30 Individual entremets moulds "Cœur drapé"
for 120 pieces 8,5 x 7,5 cm - H. 3,8 cm
Moulds with support jams



074061
30 Individual entremets moulds "Bouche"
for 180 pieces 9,5 x 5,6 cm - H. 3,5 cm
Moulds with support jams

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



074060

30 Individual entremets moulds "Petite tarte rose" for 120 pieces ø 7,4 cm - H. 2 cm

070536

30 Individual entremets moulds "Palet" for 150 pieces ø 8 cm - H. 1,7 cm
Moulds with support jams



074059

30 Individual entremets moulds "Petite tarte fleur" for 120 pieces ø 7,4 cm H. 1,7 cm
Moulds with support jams

070536

30 Individual entremets moulds "Palet" for 150 pieces ø 8 cm - H. 1,7 cm
Moulds with support jams



070520

30 Individual entremets moulds "Petite tarte" for 120 pieces ø 7,4 cm - H. 1,7 cm
Moulds with support jams

070536

30 Individual entremets moulds "Palet" for 150 pieces ø 8 cm - H. 1,7 cm
Moulds with support jams



070535

30 Individual entremets moulds "Petite tarte pochage" for 120 pieces ø 7,4 cm H. 2,3 cm
Moulds with support jams

070536

30 Individual entremets moulds "Palet" for 150 pieces ø 8 cm - H. 1,7 cm
Moulds with support jams

YANN
Brys



060221

16 Individual entremets moulds "Spirale" for 48 pieces ø 8 cm - H. 1,5 cm

070536

30 Individual entremets moulds "Palet" for 150 pieces ø 8 cm - H. 1,7 cm
Moulds with support jams



070534

30 Individual entremets moulds "Petite tarte meringuée" for 120 pieces ø 7,4 cm - H. 2,7 cm
Moulds with support jams

070536

30 Individual entremets moulds "Palet" for 150 pieces ø 8 cm - H. 1,7 cm
Moulds with support jams

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



NEW

098745

30 Entremets moulds "Charlotte"
for 30 pieces ø 16 cm - H. 4,5 cm
Moulds without support jambs

FRANÇOIS
Perret



ENTREMETS MOULDS



088188
30 Entremets moulds
"Noisette 4 personnes"
for 30 pieces
14 x 14,5 cm H. 4 cm
Moulds with support jamba



088189
30 Entremets moulds
"Noisette 6 personnes"
for 30 pieces
17 x 18 cm H. 4 cm
Moulds with support jamba

CAMILLE
Lesecq



070517
30 Entremets moulds
"Souche" for 30 pieces
ø 18 cm - H. 4 cm
Moulds with support jamba



ANGELO
Musa

065150
5 Structure sheets pre-folded
"Bois" for cube 10 cm

009952
1 Mould "Cube" for 5 pieces
10 x 10 cm - H. 10 cm

005018
100 Rhodoïde sheets neutral
10 x 10 cm

009910
1 Inox mould Cube
10 x 10 cm - H. 10 cm



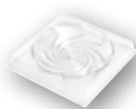
CHRISTOPHE
Michalak



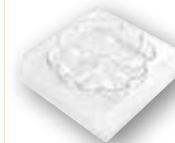
088248
30 Entremets moulds "Ourson"
for 30 pieces 13,1 x 22,3 cm
H. 6,65 cm
Moulds with support jamba



070537
30 Entremets moulds "Rosace"
for 30 pieces ø 15 cm - H. 1,5 cm
Moulds with support jamba



070530
30 Entremets moulds
"Citrouille" for 30 pieces
ø 16 cm - H. 4,4 cm
Moulds with support jamba



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

Our thermoformed moulds are not suitable for washing in the dishwasher, or at a temperature above +55°C.



VINCENT
Guerlais



🌿 **070528**
30 Entremets moulds "Igloo"
for 30 pieces 19,5 x 21 cm
H. 9 cm
Moulds with support jambs



🌿 **074235**
30 Entremets moulds "Étoile"
for 30 pieces 21 x 22 cm
H. 5,5 cm
Moulds with support jambs



🌿 **070524**
30 Entremets moulds
"Bonnet de Noël"
for 30 pieces ø 18 cm - H. 15 cm

CLAIRE
Heitzler

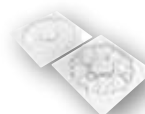


🌿 **087016**
45 Entremets moulds "Sapin" for
30 pieces - Top : 17,7 x 22,6 cm
H.4,5 cm - Moulds with support
jambs - Bottom : 18,2 x 23,2 cm
H. 0,5 cm - Moulds without
support jambs
🌿 **NEW 098831**
1 Pastry Cutter "Grand sapin"
15,5 x 19,8 cm - H. 3 cm



🌿 **065313**
10 Entremets moulds "Sphère"
to clip for 5 pieces ø 12 cm
H. 10 cm
🌿 **065122**
2 Blisters "Attaches-boules"
so 80 prints
ø 3 cm - H. 0,8 cm

CLAIRE
Heitzler




🌿 **088191**
60 Entremets moulds
"Couronne" for 30 pieces
Top : ø 21,9 cm - H. 2,3 cm
Bottom : ø 22,3 cm - H. 0,8 cm

🌿 Free of colouring ❄️ Sensitive to humidity ☀️ Possible migration on white chocolate

★ Shiny

CLAIRE
Heitzler



NEW 098666 
30 Entremets moulds "Sucre d'orge"
for 15 pieces
Top: 12,5 x 27 cm - H. 5,2 cm
Moulds with support jamba
Bottom: 12,6 x 27,1 cm H. 0,5 cm
Moulds without support jamba

NEW 098838 
1 Pastry Cutter "Grand Sucre d'orge"
10,4 x 25 cm - H. 3 cm

FRÉDÉRIC
Cassel



🍃 **070516**
30 Entremets moulds
"Cœur matelassé"
for 30 pieces 14,5 x 14,5 cm -
H. 3,5 cm
Moulds with support jambs



🍃 **088192**
30 Entremets moulds "Cœur
lisse" for 60 pieces
11 x 11 cm - H. 3,5 cm
Moulds with support jambs



🍃 **074070**
30 Entremets moulds
"Cœur diamant"
for 30 pieces 14,5 x 14,5 cm -
H. 4 cm
Moulds with support jambs

ARNAUD
Lahrer



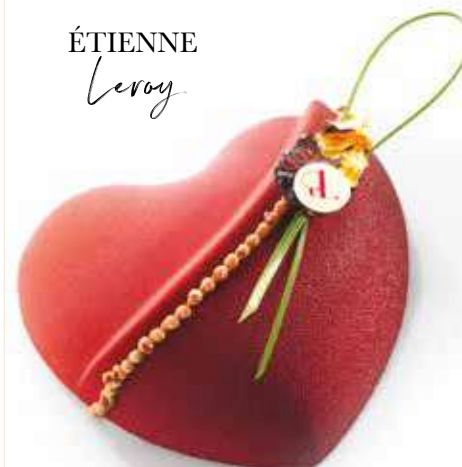
🍃 **074069**
30 Entremets moulds
"Bouche for 2"
for 60 pieces
14,3 x 8,3 cm - H. 4 cm
Moulds with support jambs

🍃 **074067**
30 Entremets moulds
"Bouche" for 30 pieces
20 x 12 cm - H. 5 cm
Moulds with support jambs



🍃 **087017**
30 Entremets moulds
"Cœur" for 60 pieces
11,2 x 11,8 cm - H. 3,8 cm
Moulds with support jambs

ÉTIENNE
Leroy



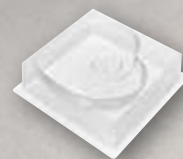
🍃 **074066**
30 Entremets moulds
"Cœur drapé" for 30 pieces
15,1 x 13,3 cm - H. 6,4 cm
Moulds with support jambs

🍃 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

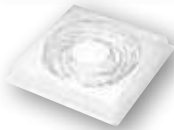
★ Shiny



098382
30 Entremets moulds
"Cœur spirale"
for 30 pieces
17,3 x 17,8 cm - H. 5,5 cm
Moulds with support jambs

098383
30 Entremets moulds
"Cœur spirale 2 personnes"
for 60 pieces 11,16 x 11,5 cm
H. 3,7 cm
Moulds with support jambs

ÉTIENNE
Leroy



074068
30 Entremets moulds "Nid"
for 30 pieces ø 14 cm - H. 2 cm
Moulds with support jams

ARNAUD
Lahrer



074246
30 Entremets moulds
"Œuf bombé" for 30 pieces
14 x 23 cm - H. 5 cm
Moulds with support jams



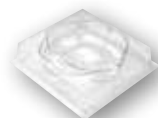
074065
30 Entremets moulds "Lapin"
for 30 pieces 14,4 x 17,8 cm
H. 7 cm
Moulds with support jams

JOFFREY
Lafontaine



070521
30 Entremets moulds "Vrille"
for 30 pieces ø 17 cm - H. 9,5 cm
Moulds with support jams

070542
30 Entremets moulds "Vrille"
for 30 pieces ø 14 cm - H. 7 cm
Moulds with support jams



074071
30 Entremets moulds
"Fleur" for 30 pieces
16 x 17 cm - H. 4 cm
Moulds with support jams

JÉRÔME
De Oliveira



070541
30 Moules "Rose" (top)
for 30 pieces
ø 15 cm - H. 1,2 cm
Moulds with support jams

Free of colouring

Sensitive to humidity


Possible migration on white chocolate

★ Shiny





JÉRÔME
Chausse



 **070523**
30 Entremets moulds "Tablette"
for 30 pieces 18 x 7 cm - H. 4 cm



 **070518**
30 Entremets moulds "Demi-sphère"
for 30 pieces ø 14 cm - H. 7 cm
Moulds with support jambs

 **070522**
30 Entremets moulds "Demi-sphère"
for 30 pieces ø 18 cm - H. 9 cm
Moulds with support jambs





074072
10 Entremets moulds
"Cadre Pâtissier" for
10 pieces 57 x 37 cm
H. 3,5 cm


070584
10 Entremets moulds
"Cadre Pâtissier" for
10 pieces 57 x 37 cm
H. 4 cm



074073
10 Entremets moulds
"Cadre Pâtissier" for
10 pieces 57 x 37 cm
H. 4,5 cm

 Free of colouring


 Sensitive to humidity

 Possible migration on white chocolate


 Shiny

YULE LOG MOULDS




 **070587**


10 Yule log moulds "Gouttière"
54 x 8 cm - H. 6,5 cm

 **048001**


100 Rhodoïde sheets neutral
52,7 x 17,7 cm to insert into
the mould 070587

 **060234**


10 Moulds "Petite bûche gouttière"
54 x 5,7 cm - H.5 cm

 **060235**

100 Rhodoïde sheets neutral 52,7 x 12,7 cm to insert
into the mould 060234

 **045841**

10 Moulds "Mini-bûchette" 54 x 3,8 cm

 **048002**

100 Rhodoïde sheets neutral 52,7 x 9,5 cm to insert
into the mould 045841



🌿 **070574**
 10 Yule log moulds
 "Fond plat"
 54 x 8 cm - H. 6,5 cm
 Moulds with support jambs



🌿 **000366**
 4 Yule log moulds
 "Boules"
 51 x 8 cm - H. 6,5 cm
 Moulds with support jambs



🌿 **060232**
 10 Yule log moulds
 "Montagne"
 54 x 7 cm - H. 8 cm
 Moulds with support jambs



🌿 **060233**
 10 Yule log moulds
 "Ondes"
 54 x 8 cm - H. 6,5 cm
 Moulds with support jambs



🌿 **074244**
 10 Yule log moulds
 "Rectangle arrondi"
 54 x 8 cm - H. 6,5 cm
 Moulds with support jambs



🌿 **070573**
 10 Yule log moulds
 "Facettes"
 54 x 8 cm - H. 6,5 cm
 Moulds with support jambs

🌿 Free of colouring
 ❄️ Sensitive to humidity
 ☀️ Possible migration on white chocolate

★ Shiny



087068
10 Yule log moulds "Dessus plat"
54 x 8 cm - H. 6,5 cm
Moulds with support jambs



ÉTIENNE
Leroy

088193
30 Yule log moulds "Plissée"
for 30 pieces 23,2 x 7,3 cm
H. 7,6 cm
Moulds with support jambs



074237
30 Entremets moulds "Lingot"
24 cm" for 30 pieces
24 x 8 cm - H. 5,5 cm
Moulds with support jambs

074238
30 Entremets moulds "Lingot"
16 cm" for 30 pieces
16 x 8 cm - H. 5,5 cm
Moulds with support jambs



074240
30 Yule log moulds "Arrondie"
for 30 pieces 20 x 8 cm - H. 7 cm
Moulds with support jambs



065147
10 Yule log moulds "Ooreka"
54 x 8 cm H. 6,5 cm
Moulds with support jambs



ÉTIENNE
Leroy

088194
10 Yule log moulds
"Pyramide"
54 x 9 cm - H. 7 cm
Moulds with support jambs

Free of colouring



Sensitive to humidity

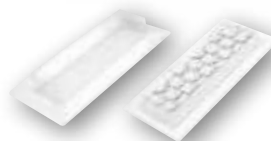
Possible migration on white chocolate



★ Shiny

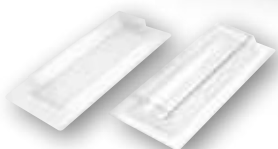
Our thermoformed moulds are not suitable for washing in the dishwasher, or at a temperature above +55°C.





-  **070539**
30 Moulds top of yule log "Rondin"
for 30 pieces 23,6 x 6,6 cm - H. 3,5 cm
Moulds with support jambs
-  **070538**
30 Moulds "Dessous de bûches"
for 30 pieces 24 x 7 cm - H. 4 cm






-  **070532**
30 Moulds top of yule log "Marquise"
for 30 pieces 23,6 x 6,6 cm - H. 2 cm
Moulds with support jambs
-  **070538**
30 Moulds "Dessous de bûches"
for 30 pieces 24 x 7 cm - H. 4 cm





-  **070533**
30 Moulds top of yule log "Duchesse"
for 30 pieces 23,6 x 6,6 cm - H. 3 cm
Moulds with support jambs
-  **070538**
30 Moulds "Dessous de bûches"
for 30 pieces 24 x 7 cm - H. 4 cm



-  **070540**
30 Moulds top of yule log "Éminence"
for 30 pieces 23,6 x 6,6 cm - H. 2,5 cm
Moulds with support jambs
-  **070538**
30 Moulds "Dessous de bûches"
for 30 pieces 24 x 7 cm - H. 4 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



070544
30 Yule log moulds "Nuage"
for 30 pieces 20 x 11 cm
H. 7 cm
Moulds with support jams

NEW 098832
1 Pastry Cutter "Bûche nuage"
18 x 9 cm - H. 3 cm



YANN Brys



070571
30 Yule log moulds "Mont blanc" for 15 pieces
Top: 22,8 x 6 cm - H. 2,8 cm
Moulds with support jams
Bottom: 25 x 8 cm - H. 4,5 cm




070519
30 Yule log moulds "Trésor"
for 30 pieces 20 x 8 cm
H. 7,2 cm
Moulds with support jams



VINCENT Guerlais



070526
30 Yule log moulds
"Champagne" for 30 pieces
25 x 9 cm - H. 5,6 cm
Moulds with support jams

NEW 098833
1 Pastry Cutter "Bûche Champagne" 23 x 7 cm
H. 3 cm




074239
30 Yule log moulds standard
"6 parts" for 30 pieces
18 x 8 cm - H. 6,5 cm
Moulds with support jams



CHRISTOPHE Michalak



009992
1 Moule for yule log "Tube"
50 cm ø 6,4 cm and 2 covers

005019
100 Rhodoïde sheets neutral
50 x 21 cm

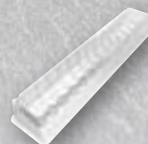
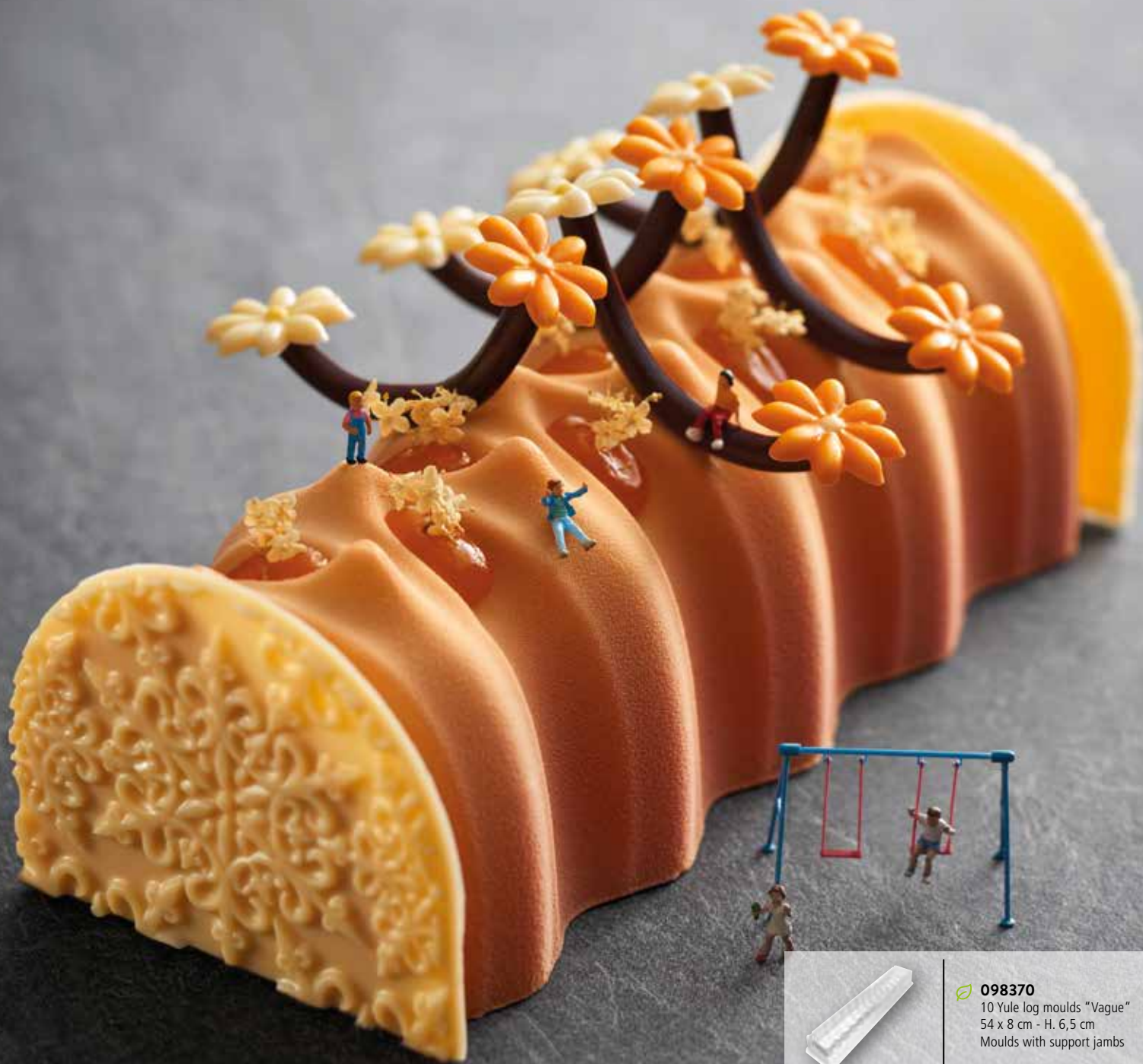


Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny



098370
10 Yule log moulds "Vague"
54 x 8 cm - H. 6,5 cm
Moulds with support jambs

PASCAL
Niau



010294

10 Structure sheets "Rondin"
56,5 x 36,5 cm



009808

10 Structure sheets "Matelassé"
56,5 x 36,5 cm



009836

10 Structure sheets
"Mouvance"
56,5 x 36,5 cm

060153

10 Structure sheets
"Mouvance" for yule log
52,7 x 17,7 cm



060888

10 Structure sheets "Feuillage" 56,5 x 36,5 cm



065067

10 Structure sheets
"Écorce" for yule log
52,7 x 17,7 cm

074351

10 Structure sheets
"Écorce"
56,5 x 36,5 cm



009741

10 Structure sheets "Ondulé" 56,5 x 36,5 cm



036161

10 Structure sheets
"Déstructuré"
56,5 x 36,5 cm

060152

10 Structure sheets
"Déstructuré" for yule
log 52,7 x 17,7 cm

JÉRÔME
Chausse



088291

10 Structure sheets "Étoiles et ronds"
for yule log 52,7 x 17,7 cm

ANTONY
Terrone



000368

10 Structure sheets
"Ananas"
56,5 x 36,5 cm

060154

10 Structure sheets
"Ananas" for yule log
52,7 x 17,7 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

STRUCTURE SHEETS FOR ENTREMETS

These structure sheets have been specially created to be used with our moulds “Cadre pâtissier” (070584 - 074072 - 074073 p. 373) and yule log moulds “Gouttière” (070587 p. 374).



009891

10 Structure sheets “Petit Matelassé”
56,5 x 36,5 cm

060156

10 Structure sheets “Petit Matelassé”
for yule log 52,7 x 17,7 cm



See instructions online



JÉRÔME
De Oliveira



074289

10 Structure sheets “Fleurs” 56,5 x 36,5 cm



060889

10 Structure sheets “Envol” 56,5 x 36,5 cm

065066

10 Structure sheets “Envol” for yule log 52,7 x 17,7 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

PRINTINGS FOR ENTREMETS

*This entremets was made with
the structure sheets “Écorce”
074351 (P. 380)*



087192
20 Transfer sheets “Rondin” for entremets 26 x 26 cm



*The high humidity generated during the
defrosting of the desserts can cause
the colouring agents in the
printing materials to run.
To avoid this problem,
we recommend that you always
glaze your products with
Neutral Mirror Glaze before
thawing in the refrigerator.*



| See instructions online



PRINTINGS FOR YULE LOGS



060127
25 Transfer sheets “Rayures” for yule logs 52,7 x 17,7 cm



★ **060125**
25 Transfer sheets “Taïga” for yule logs 52,7 x 17,7 cm



❄️ **060126**
25 Transfer sheets “Acidulée” for yule logs 52,7 x 17,7 cm

🌿 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

★ Shiny

BAKING PAPER



See instructions
online



010384
Sublimasse nature
900 g

In order to obtain an even more fabulous result, we have created a compound: “Sublimasse“ which once hydrated, will be applied over the baking sheet prior to your biscuit. This product prevents the appearance of air bubbles on the surface of your biscuit and also allows your biscuit to be more airy.




070221
20 Baking paper sheets “Faux bois” 60 x 40 cm





061400
20 Baking paper sheets “Marbré” 60 x 40 cm





 **070222**
20 Baking paper sheets “Savane” 60 x 40 cm



 **060129**
20 Baking paper sheets “Poursuite” 60 x 40 cm

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny

098318

15 Chocolate strips
"Petit train gourmand"
66 x 4 cm



SHEETS FOR ENTREMETS

ROLL NEUTRAL



010920
1 Roll neutral 4 cm x 50 m



010922
1 Roll neutral 4,5 cm x 50 m



010921
1 Roll neutral 5 cm x 50 m



010923
1 Roll neutral 6 cm x 50 m



098148
1 Roll neutral 10 cm x 50 m

TRANSPARENT BAKING PAPER

This baking paper will allow you to serve sweet or savoury paper-wrapped dishes which will please your clients by their presentation. This extremely transparent paper goes directly from the oven to the serving plate. It will astonish your guests and will make them appreciate even more, this way of cooking and presentation.



004561
1 Roll 50 cm x 25 m

CHOCOLATE STRIPS

These chocolate strips can be used like the classic rolls. All you need to do is surround the inside of your mould with this strip and fill in your cream desserts as usual, to obtain an ideal decoration with an incredible thinness.



061401
15 Chocolate strips "Fraises" 66 x 4 cm



See instructions online



The high humidity generated during the defrosting of the desserts can cause the colouring agents in the printing materials to run. To avoid this problem, we recommend that you always glaze your products with Neutral Mirror Glaze before thawing in the refrigerator.

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

011456
15 Chocolate strips "Lignes" 66 x 4 cm





INGREDIUM RANGE

The INGREDIUM range consists of four product categories:

Texturisers, Acids & Salts, Emulsifiers & Stabilisers and Sugars & Derivatives.

INGREDIUM represents a wide range of solutions carefully selected and formulated by our Research & Development team, in close collaboration with Chefs and pastry Chefs, to meet your needs and open up an infinite universe of creation.

Explore endlessly, use and abuse this new range to bring to life your most breathtaking creations!



In order to provide you with the best possible support, we place our skills and state-of-the-art equipment at your disposal to develop or adapt your recipes with products from the INGREDIUM range.

Contact our customer service (+33 3 88 587 333) who will direct you to the team dedicated to this personalised service.



Flash this QR code and find the whole range, and our recommendations for use.

Or go directly to our website:

<https://www.pcb-creation.com/nos-collections/ingredium/>

Plant-based origin

Product made with plant-based raw materials.

Ingredient declaration

Product without additives that can be declared as an ingredient.



TEXTURIZERS



Bring all your creations to life and create different textures with our technical ingredients for **jellifying, thickening and stabilising**.

Fibers: replace additives without compromising taste thanks to the jellifying, thickening and stabilising properties of these plant-based ingredients.



 **NATUR LIN**
 (Linseed vegetable fiber powder)
087084 - 200 g
074347 - 900 g





 **NATUR AGRUM**
 (Citrus fiber powder)
087083 - 200 g
074348 - 500 g



 **NATUR ALG**
 (Gracilaria seaweed powder)
087088 - 200 g



 **NATUR AGRUM +**
 (Instant citrus fiber powder)
098263 - 300 g


The “additive-free” alternative for instant cold thickening (e.g. fruit Tuile biscuits, fruit cream, etc.)...

Proteins: replace liquid egg white, the setting properties of whole eggs or gluten.



ALBUMEN
(Pasteurised egg albumen powder)
074349 - 400 g



 **NATUR AIR**
 (Potato protein powder)
087082 - 200 g
074346 - 400 g



 **NATUR EGGLESS**
 (Starch and protein-based powder preparation)
088204 - 900 g



 **NATUR FIX**
 (Golden flax seed powder deoiled)
098262 - 400 g

The “additive-free” alternative for gluten-free preparations and as a binder for doughs (e.g. gluten-free madeleines).



PROBLEMATIC	SOLUTION	EXAMPLES
Replace egg white	NATUR AIR	Plant-based macarons
Replace le gluten	NATUR FIX	Gluten-free madeleines
Replace jellifying additives (agar, pectine, carrageenans)	NATUR ALG	Fruit paste without additives
Replace gelatine with a plant-based ingredient	NATUR ALG	Plant-based mousse
Replace thickening and stabilising additives (freezing)	NATUR LIN	Cold sauce without additives
Replace texturizing additives (modified starch, pectin)	NATUR AGRUM, NATUR AGRUM +	Fruit "crèmeux" without additives
Replace additives to stabilise frozen desserts	NATUR STAB	Additive-free ice cream
Replace whole eggs while retaining Their coagulative properties	NATUR EGGLESS	Egg-free flan

Gelatins: thanks to their jellifying properties, they can be used in all your preparations and come from a range of animal origin (fish or beef).



GELATIN F
(Fish gelatin)
060641 - 1 kg
087089 - 12 kg



GELATIN B
(Bovine gelatin)
060642 - 1 kg
087090 - 12 kg



GELATIN FAST
(Instant bovine gelatin powder)
087087 - 500 g

Time-saving gelatin: it can be applied directly to the preparation without being heated or pre-hydrated

Pectins: whether for acidic, sweet or calcium-rich preparations, each of our pectins will suit your creations.



PECTIN YELLOW
(Pectins)
060626 - 1 kg



PECTIN CA (Pectins)
060628 - 1 kg



PECTIN NHX (Pectins)
060627 - 1 kg

Pectin for a variety of uses: toppings, mousses, creams, fruity inserts, etc.

Starches: for quick and easy Thickening, hot or cold.



COLDTEX
(Modified potato starch)
060632 - 1 kg

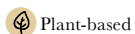


WARMTEX
(Corn starch)
060636 - 800 g



COLDTEX+
(Modified tapioca starch)
060616 - 500 g


Instant cold thickener for fruit or plant-based purées.




Algae, gum and Methylcellulose

Derivatives: a wide variety of thickening agents of plant-based origin to choose from depending on the desired texture and use.



 **AGAR** (Agar)
060643 - 700 g




 **ALGINAT**
(Sodium alginate)
088264 - 200 g
060629 - 1 kg



KAPPA (Carrageenan)
060630 - 800 g



 **IOTA** (Carrageenan)
060631 - 1 kg




 **ACACIA**
(Acacia gum)
060614 - 500 g




XANTHAN
(Xanthan gum)
087079 - 200 g
060615 - 1 kg



 **CAROUBE**
(Locust bean gum)
065306 - 800 g



 **GUAR** (Guar gum)
060622 - 1 kg



GELLAN (Gellan gum)
087080 - 200 g
060635 - 700 g



METHYL-GEL
(Methylcellulose)
060623 - 400 g

ACIDS & SALTS

Their acidifying, antioxidant, mineralising and acidity-modulating properties will provide that little extra needed to **jellify** certain texturising agents or allow you to **subtly balance the flavour profile** of your creations.




CITRIX (Citric acid)
060620 - 1 kg




ASCORBIX
(Ascorbic acid)
060621 - 1 kg



 **CALCIUM LA**
(Calcium lactate)
060639 - 750 g





 **SODIUM CI**
(Sodium citrates)
060640 - 1 kg



BAKING POWDER
(Baking powder)
088268 - 1 kg
088290 - 5 kg

Phosphate-free
baking powder

 Plant-based

 Ingredient declaration


EMULSIFIERS & STABILIZERS

Emulsifying and stabilising properties will optimise storage-life and stabilise your preparations and frozen desserts.


Emulsifiers:

to emulsify according to the base of use (aqueous or fatty) and according to your plant-based origin preferences (soya or Sunflower).



 **EMUL A**
(Sunflower lecithin)
060645 - 600 g




 **EMUL S** (Soy lecithin)
087081 - 200 g
060649 - 600 g

A **must-have** for **emulsifying** ganaches or caramels or for creating those last-minute mousses.

Stabilisers:

optimise the texture and conservation of your ice creams and sorbets to ensure optimum quality during tasting.





 **SORBBIUM** (Blend of sorbet stabilizers)
061391 - 800 g



ICREMIUM (Blend of ice cream texturizers)
061392 - 800 g



 **NEW** **NATUR STAB** (Plant-based fiber blend for stabilizing ice creams and sorbets)
 **098782** - 500 g
098783 - 7,5 kg

Additive-free stabilizer designed to improve the texture and stability of ice creams and sorbets.

NEW!

SUGARS & DERIVATIVES

Their diverse sweetening, structuring and colouring properties when cooked, which allows you to diversify your recipes and reduce their sugar content while preserving the richness of taste and aroma of your sweet creations.

TECHNICAL SUGARS:



Moisture-resistant powdered sugar.
Free from palm oil and additives.

MUST-HAVE!



DEXTROSE (Dextrose)
 060618 - 1 kg
 087093 - 10 kg

GLUCOSE P
(Dried glucose syrup)
 060633 - 1 kg
 087094 - 10 kg

NEIGE DECOR
(Powder preparation for pastry decoration)
 088269 - 800 g
 088270 - 5 kg

MALTO (Maltodextrin)
 060617 - 600 g
 087092 - 9 kg

MALTO DRY
(Tapioca maltodextrin)
 060619 - 500 g

POLYOLS:



MALTITOL (Maltitol)
060625 - 1 kg

SORBITOL (Sorbitol)
060624 - 1 kg
087096 - 12 kg

ISOMALT (Isomalt)
060647 - 1 kg
004488 - 5 kg
087097 - 15 kg

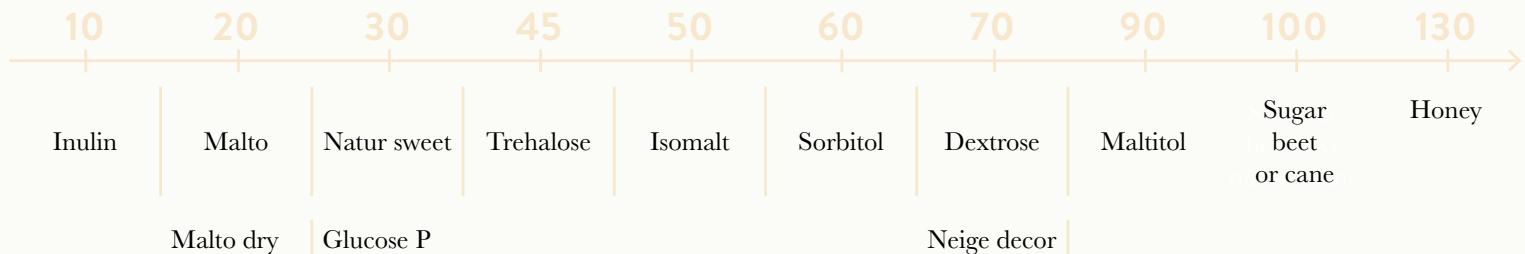
INULIN (Inulin)
 060637 - 800 g
 087095 - 10 kg

NATUR SWEET
(Dietary fiber (fructooligofruuctose))
 088203 - 900 g

TREHALOSE
(Trehalose)
 098399 - 1 kg
 098400 - 14 kg

FIBERS:

SCALE OF SWEETENING POWER



Plant-based

Ingredient declaration



UNDERSTANDING COLOUR

Colouring: how does it work?

Discover through this table the multiple coloring possibilities offered by the products of our range, and their specificities.

	POWDERS & 100% FRUIT/VEGETABLE PIECES	COLOURING FOODSUFF	NATURAL DYES	SYNTHETIC DYES
DESCRIPTION	"Natural" colouring solutions extracted from vegetable, mineral or animal sources use transformation processes which respect the original raw material and result in rather significant concentrations of pigment.			Concentrated food colouring derived from pigments produced by synthesis and purification. These pigments can not usually be found in nature.
	Materials produced as a result of a simple physical transformation (freeze-drying, grinding) of fruit and vegetables.	Materials produced by non-selective extraction from fruit, vegetables or plants.	Materials produced by selective extraction from vegetable, mineral or animal sources.	
TASTE*	Typical taste	Slight taste possible	Little taste	No taste
COLOUR INTENSITY**	Light	Medium intensity	Intense to very intense	Intense to very intense
DECLARATION STATEMENT***	No additives (Ingredient)	No additive (Food colouring: ingredient)	Additive E Number present in colouring	Additive E Number present in colouring
LIMITED QUANTITY***	No (except for use with chocolate)	No (except for use with chocolate)	Yes	Yes
POSSIBLE USES***	Chocolate with fruit Marshmallows Fondant Icing / Icing Velvet cakes Cream	Glazing & Decoration Fondant Icing/ Icing Biscuit Velvet cakes Meringues Macaroons	Icing Velvet cakes Macaroons	Icing Velvet cakes Macaroons



*Taste: variable depending on the product and the amount used.

**Colour: variable depending on the product and the amount used.

***The declaration statement, quantity limits and possible uses depend on the regulations in force in the country of marketing and/or export and sometimes have no direct link with the natural qualities of the material in question. It is therefore very important to double check these aspects when creating your recipe.

Some colorants may be subject to dosage limitations or bans depending on the final application (EU Regulations 1129/2011, 380/2012, and 1333/2008). Therefore, it is the responsibility of the user to ensure that the use of the colorant complies with the applicable regulations. Please feel free to contact our customer service for any further clarification.



TOM Call

100%

FRUIT / VEGETAL POWDERS



Use the QR code to discover our tips for use and the maximum doses authorized by European regulations:



045003
Mango powder - 200 g



050226
Passion fruit powder - 200 g



045004
Barley grass powder (gluten-free)
200 g



045000
Strawberry powder - 200 g



045001
Raspberry powder - 200 g



074338
Hibiscus powder - 200 g



045002
Blackcurrant powder - 200 g



060646
Matcha powder - 200 g



065302
Black cocoa powder - 200 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



FAT SOLUBLE POWDERS



Procedure: melt the cocoa butter, add some colouring powder and mix with a brush. With this base, you can colour your products. This mixture can be stored: all you need is to melt it before using it again. For your chocolate gun: mix 50% of dark chocolate and 50% of cocoa butter. Add the colouring powder.

NATURAL COLOURS



0,1%

BLACK (E153)
004604 - 25 g
006723 - 200 g
Upon request:
018110 - 1 kg



0,1%

LILAC PURPLE
(E163)
098842 - 25 g
004415 - 200 g
Upon request:
002178 - 1 kg



1%

PURPLE (carrot, hibiscus)
065301 - 50 g
068114 - 200 g
Upon request:
068847 - 1 kg



1%

BLUE (spirulina)
050118 - 50 g
050723 - 200 g
Upon request:
050724 - 1 kg



0,1%

PINE GREEN (E141)
098843 - 25 g
004410 - 200 g
Upon request:
018113 - 1 kg



1%

GREEN TURF
(carthame, lemon and spirulina)
060571 - 50 g
054145 - 200 g
Upon request:
054146 - 1 kg



1%

LIGHT GREEN
(carthame, lemon and spirulina)
060572 - 50 g
054147 - 200 g
Upon request:
054148 - 1 kg



1%

RED (radish, blackcurrant, apple)
050079 - 50 g
049990 - 200 g
Upon request:
050720 - 1 kg



0,1%

PINK (E120)
004612 - 25 g
004401 - 200 g
Upon request:
001848 - 1 kg



0,1%

ORANGE YELLOW
(E100, E163)
065259 - 25 g
064763 - 200 g
Upon request:
069335 - 1 kg



1%

ORANGE (carthame, lemon paste and radish, blackcurrant and apple)
060573 - 50 g
053940 - 200 g
Upon request:
054140 - 1 kg



0,1%

LEMON YELLOW
(E100)
065311 - 25 g
064164 - 200 g
Upon request:
069332 - 1 kg



1%

YELLOW (safflower, lemon)
050080 - 50 g
049991 - 200 g
Upon request:
050719 - 1 kg



4%

NEW WHITE
(E170 [nano])
098845 - 50 g
098604 - 500 g

SYNTHETIC COLOURS



0,1%

BLUE (E132)
004460 - 25 g
004230 - 200 g
Upon request:
002190 - 1 kg



0,1%

GREEN • (E102, E133)
004463 - 25 g
005065 - 200 g
Upon request:
001877 - 1 kg



0,1%

RED • (E129)
004462 - 25 g
004214 - 200 g
Upon request:
003018 - 1 kg



0,01%

ORANGE • (E110)
004464 - 25 g
005046 - 200 g
Upon request:
017845 - 1 kg



0,1%

YELLOW • (E102)
004461 - 25 g
004217 - 200 g
Upon request:
005084 - 1 kg



The pictogram identifies colouring foodstuffs that can be declared as ingredients rather than colorants.

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

Azoic

WATER SOLUBLE POWDERS

NATURAL COLOURS



0,3%

BLACK (E153)
004604 - 25 g
006723 - 200 g
 Upon request:
018110 - 1 kg



2%

BROWN (malt extract)
060576 - 50 g
054142 - 200 g
 Upon request:
054141 - 1 kg



0,5%

CARAMEL (E150A)
098846 - 50 g
023662 - 200 g
 Upon request:
045157 - 1 kg



2%

BLUE (spirulina)
050118 - 50 g
050723 - 200 g
 Upon request:
050724 - 1 kg



3%

PURPLE (carrot, hibiscus)
065301 - 50 g
068114 - 200 g
 Upon request:
068847 - 1 kg



0,5%

PINE GREEN (E141)
098847 - 50 g
029552 - 200 g
 Upon request:
049858 - 1 kg



1,5%

GREEN TURF (carthame, lemon and spirulina)
060571 - 50 g
054145 - 200 g
 Upon request:
054146 - 1 kg



1,5%

LIGHT GREEN (carthame, lemon and spirulina)
060572 - 50 g
054147 - 200 g
 Upon request:
054148 - 1 kg



2%

BRIGHT RED (radish, blackcurrant, apple and paprika extract)
070266 - 50 g
071868 - 200 g
 Upon request:
073064 - 1 kg



1,5%

RED (radish, blackcurrant, apple)
050079 - 50 g
049990 - 200 g
 Upon request:
050720 - 1 kg



0,21%

CANDY PINK (E120)
098849 - 50 g
029551 - 200 g
 Upon request:
018687 - 1 kg



0,5%

BURGUNDY RED (E162)
098850 - 25 g
 Upon request:
091609 - 1 kg



1,5%

PINK (red beetroot juice)
050081 - 50 g
050721 - 200 g
 Upon request:
050722 - 1 kg



2%

ORANGE (carthame, lemon paste and radish, blackcurrant and apple)
060573 - 50 g
053940 - 200 g
 Upon request:
054140 - 1 kg



2%

BRIGHT ORANGE (paprika extract)
070269 - 50 g
073063 - 200 g
 Upon request:
072435 - 1 kg



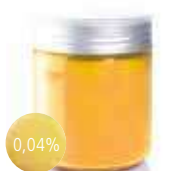
0,5%

ORANGE YELLOW (E160A)
098848 - 50 g
023661 - 200 g
 Upon request:
025869 - 1 kg



1,5%

YELLOW (safflower, lemon)
050080 - 50 g
049991 - 200 g
 Upon request:
050719 - 1 kg



0,04%

LEMON YELLOW (E100)
065311 - 25 g
064164 - 200 g
 Upon request:
069332 - 1 kg



NEW WHITE (E170 [nano])
098845 - 50 g
098604 - 500 g



The pictogram identifies colouring foodstuffs that can be declared as ingredients rather than colorants.

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

Azoic

SYNTHETIC COLOURS



YELLOW • (E102)
098851 - 50 g
023295 - 200 g
Upon request:
018727 - 1 kg



BLUE (E133)
098852 - 50 g
023660 - 200 g
Upon request:
018728 - 1 kg



RED • (E129)
098853 - 50 g
009241 - 200 g
Upon request:
018725 - 1 kg



*These colouring can also
be used with airbrush.*

*Process: dissolve in boiling
water or alcohol.*



SHINY COLOURS

This food colouring will make all your products shine and give them an incredible spark.

You have various possibilities:

In powder:

- Spread it with your finger.
- Sprinkle it on the chocolate.
- Sprinkle some powder over a nylon sheet.
Scrub with your finger and place the dipped chocolate bonbons over the sheets.

By diluting with alcohol: apply it with a brush.



SHINY COLOURS IN POT



★ **SHINY COLOUR**
"RUBY RED" (E172)
098854 - 15 g
 Upon request:
029678 - 200 g
029747 - 1 kg



★ **SHINY COLOUR GLITTER**
EFFECT "RUBY" (E172)
098855 - 15 g
 Upon request:
004409 - 200 g
018119 - 1 kg



★ **SHINY COLOUR**
"BRONZE" (E172)
004483 - 15 g
 Upon request:
002247 - 200 g
002276 - 1 kg



★ **SHINY COLOUR**
"COPPER" (E172)
004484 - 15 g
 Upon request:
011962 - 200 g
001485 - 1 kg



★ **SHINY COLOUR "PURPLE"**
 (E133, E172)
070264 - 15 g
 Upon request:
069234 - 200 g
073418 - 1 kg



★ **SHINY COLOUR "GREEN"**
 (E172, E100, E133)
070265 - 15 g
 Upon request:
069235 - 200 g
069072 - 1 kg



★ **SHINY COLOUR "RUBY"**
 (E172)
004485 - 15 g
 Upon request:
007527 - 200 g
009144 - 1 kg



★ **SHINY COLOUR "GOLD"**
 (E172 [nano])
088267 - 25 g



★ **SHINY COLOUR**
GLITTER EFFECT
"GOLD"
 (E172 [nano])
088289 - 25 g

MUST-HAVE!

SHINY COLOURS IN SPRAY FORMAT

Add a delightful dash of shiny magic to any and all of your creations. Available in 4 magical shades: add to your desserts, ice creams, chocolate candies, and tier cakes. Follow your creative heart!



★ **060568**
 1 Shiny powder spray Glitter effect
 "Bronze" (E172) 10 g



★ **040171**
 1 Shiny powder spray Glitter effect
 "Ruby" (E172) 10 g



★ **088615**
 1 Shiny powder spray "Gold"
 (E172 [nano]) 10 g



★ **088616**
 1 Shiny powder spray Glitter effect
 "Gold" (E172 [nano]) 10 g

COLORED COCOA BUTTERS



100 % FRUIT / VEGETAL



Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny


Make your work easier with these ready-to-use coloured cocoa butters which will assure you a perfect colouring. You can use this product in many different ways: with a brush, with a spray (gun, airbrush...) in order to colour your chocolate, to tint your creams...

NATURAL ORIGIN



004611
Black (E153) 200 g




 **045015**
Black cocoa 200 g




 **045013**
Brown cocoa 200 g



 **088198**
Light cocoa 200 g



 **045014**
Amber cocoa 200 g



 **088199**
Caramel (safflower, lemon and cocoa) 200 g




065312
Orange Yellow (E100) 200 g



 **050077**
Yellow (safflower, lemon) 200 g



 **050076**
Orange (radish, apple, blackcurrant, safflower) 200 g



065295
Bright Orange (E100, E163) 200 g




004609
Burgundy red (E120) 200 g




 **050074**
Bright Red (radish, apple, blackcurrant) 200 g



 **050075**
Pink (red beetroot juice) 200 g




 **065303**
Purple (carrot, hibiscus) 200 g



004655
Eggplant Purple (E163) 200 g




 **050073**
Blue (spirulina) 200 g




004656
Pine Green (E141) 200 g



 **050078**
Green turf (spirulina, safflower) 200 g




 **060580**
Light green (spirulina and carthame) 200 g





098348
White (E170 [nano]) 200 g





 **074172**
"Extra white" Cocoa butter 200 g





 **065304**
White "Flocking" 200 g
 **065305**
White "Flocking" 800 g



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 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny

SHINY



★ **004616**
Shiny bronze (E172) 200 g



★ **004600**
Shiny ruby (E172) 200 g



★ **004601**
Shiny copper (E172) 200 g



★ **098261**
Shiny gold (E172 [nano]) 200 g

SYNTHETIC COLOURS



004572
Deep Black (E172) 200 g



004454
Midnight Blue (E132) 200 g



004457
Intense Green • (E133) 200 g



004456
Christmas Red • (E129*) 200 g



004470
Ruby Red • (E122*) 200 g



004458
Intense Orange • (E110*)
200 g



004469
Egg yolk • (E102*) 200 g



004455
Chick Yellow • (E104*) 200 g



*Other packaging options are available upon request
contact-us!*

Free of colouring

Sensitive to humidity

Possible migration on white chocolate


★ Shiny

• Azoic





VELVET SPRAYS

 | See instructions online & below


These sprays make it possible to give a velvet effect on your frozen desserts or entremets:


**We developed an exclusive formula: based on coloring foodstuffs,
no need to be put in drying oven, our new sprays can be used at ambient temperature.**


Let your creativity run wild: underline the “relief” of your dessert, draw using a stencil key set... You are an artist!




 **074339**
Velvet spray "Chocolate"
500 ml

 **074340**
Velvet spray "White"
500 ml

 **074345**
Velvet spray "Yellow"
500 ml

 **074344**
Velvet spray "Green"
500 ml

 **074343**
Velvet spray "Orange"
500 ml

 **074342**
Velvet spray "Pink"
500 ml

 **074341**
Velvet spray "Red"
500 ml

METHOD:

Keep the product at room temperature (20-25°C/ 68-77°F) for at least 2 hours before use.


Shake well before use.


Spray an even layer of product on a cold surface from a distance of 20-25 cm.


After use, turn the spray can upside down and spray for a few seconds to clean the dispenser.

Store at room temperature.*

**If the product has been stored at a temperature <20°C/ 68°F, place in a bain-marie
or oven (35°C/95°F) for around 20 minutes to liquefy the product before use.*

 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny



VARNISH FOR MOULDING & COATING



070268 is a coating solution made using gum arabic which is used to polish the dragée sweets and should be applied first.

061076 is a solution made using shellac which provides a protective layer against humidity and ambient air and should be applied last.

061076 can also be used as a protective coating for chocolate mouldings (apply a thin layer with a brush, followed immediately by a blow of compressed air for a perfect finish).



061076

Varnish pearly for chocolate moulding
200 g



070268

Coating solution made of gum arabic 1 kg. This product must be shaken sufficiently before use because it tends to phase out.

CHOCOLATE COATING EXAMPLE

COATED HAZELNUTS

- **WHOLE ROASTED** or caramelised hazelnuts 1000 g
- **CHOCOLATE** 3000 g
- **COATING SOLUTION** made using gum arabic 070268 (1.2% of total weight; hazelnuts and chocolate) 48 g
- **SATIN VARNISH** 061076 (0,4 % of total weight; hazelnuts and chocolate) 16 g

METHOD

- Place the hazelnuts in the sugar coating machine.
- Gradually add the chocolate, melted at 40°C.
- The ideal average air temperature in the machine is 15°C
- During the process, heat the walls to remove the chocolate that may have stuck to them.
- Turn off the fan to add the liquids (gum arabic solution and varnish), then turn it back on to dry.
- Add the gum arabic coating solution in two batches and allow to dry thoroughly.
- Add the satin varnish and allow to dry thoroughly.

Caution: Excessive humidity in the room or in the machine (cooling unit) may prevent thorough drying and a quality finish.

Chocolate coated centres must be completely crystallised on the surface before applying the gum arabic solution and varnish. Do not hesitate to leave them overnight at 16°C before finishing.



DÉCOR À MODELER

Discover our modelling décor recipe!

Its malleable texture allows for easy modelling, and its newly refined ingredients bring out its great white chocolate flavour. Mouldable like marzipan, you can cover your desserts and create fabulous hand-made decorations or use a pastry cutter. To be used alone or with the support of a silicone mould, you can no longer do without this magical paste!



See instructions online



025200
Décor à modeler "Red" 500 g



025201
Décor à modeler "Green" 500 g



025202
Décor à modeler "Yellow" 500 g



060968
Décor à modeler "Pink" 500 g



025197
Décor à modeler "White chocolate" 500 g



025198
Décor à modeler "Dark chocolate" 500 g



025205
Décor à modeler "Black" 500 g



060969
Décor à modeler "Orange" 500 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



PIPETTES & TUBES TO FILL

The fillable tubes will allow your customers to finish their dessert with an unusual container. Coulis, ganache... You will find a thousand and one other use for these tubes.



004558
100 Pipettes 15,5 x 1,3 cm

Free of colouring



004575
30 Tubes to fill - 30 ml

Sensitive to humidity



004664
30 Tubes to fill - 15 ml

Possible migration on white chocolate



004640
1 Clamb for tube

★ Shiny

PASTRY-MAKING USTENCILS



089431
Cocoa butter in pistoles 10 kg
(Upon request)



010384
Sublimasse nature - 900 g

In order to obtain an even more fabulous result, we have created a compound, which once hydrated, will be applied over the baking sheet prior to your biscuit. This product prevents the appearance of air bubbles on the surface of your biscuit and also allows your biscuit to be more airy.



004472
Edible glue 160 g

This glue is used to stick chocolate figures on the presentation carton.



004550
Spray topping - 500 ml

For all your products which require a shiny appearance as well as a protection against oxidation. This spray with a subtil fruity taste could be used to cover: your "petits fours", your fruits, your Joconde biscuit, your tarts by giving them a thin and regular glaze.



004499
Unmold spray - 500 ml

Spray a thin layer on your moulds before filling to make turning out a breeze.



004570
Air blower - Cooler - 335 ml

The right way up, you can use it as a cooler. Upside down, you can use it as an air blower. This product is ideal to work on your artistic creations during competitions...

MUST-HAVE!

TOOLS



007208
5 Knives



087076
10 Sparkling candles 12 x 1,5 cm



007196
Silicone baking net - size: 40 x 60 cm



004710
Icing turntable



No more wasted icing, effort, time or energy and a streamlined process for icing your cakes thanks to this icing turntable developed by Arnaud Larher. It allows icing to be recovered via a channel directly into the pail without moving the cake or the turntable.

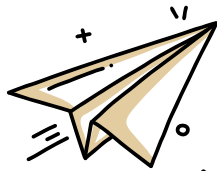
Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny





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LEROY

YOAN
PALAMARA

TOM
COLL

PASCAL
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