

cacaOh!

artisan chocolatier



CATALOGUE

cacaOh! is creating premium chocolate delicacies made with passion. Thanks to our local cooperations with cocoa farmers, we can offer you unique and honest chocolates with the best quality. It is our goal to maximise the use of eco friendly packaging, minimising waste and optimising reusability and recycling.

All natural.

Sustainably sourced.

Personal touch.



LES CARRÉS

SPECIALITY of the house



100%
HAND
MADE



Delicious chocolate squares, handmade on our marble stones. During the crystallization, the chocolate is carefully cut by hand into these fine tasting chocolates. Enjoy tasting carré chocolates at all times of the year.
New flavor : ORO Gold Caramel with fleur de sel (seasalt) de Camargue (France) and intense Torrito almonds (Italy).

45 chocolates in gift box.
20 chocolates in 'reglette' transparent tube box.

Assorted.

Certified tradition.



CHOCOLATE HAMMER BOX

NOVELTIES for XMAS: DUO & XMAS GOLD



A cacaOh! hammer box is a perfect gift to share, it is beautifully packed in a natural wooden box and it is fun too using the wooden hammer supplied. All slabs are finished by hand, making every piece a special gift. Assortment of 15 references (also VEGAN) in 2 formats: 400g (20x20cm) and 150g (13x13cm).

The "DUO"

I can not decide? No worry, the answer is the DUO, two flavours and toppings in one box. Elegant wood box with hammer, 2 x 200g delicious chocolate. Personalise your hammer box with a print stamp on the box, or with a unique giftcard included in the box.



LES IRRÉSISTIBLES

NEW development



MANON Café Colombia

This delicate chocolate is seducing chocolate lovers with the delicious Arabica coffee crème filling in a smooth Ivory 28 shell, topped with a Grenoble (FR) Franquette walnut. A perfect and irresistible taste harmony.

Presentation : 9 chocolates, 190g.

PRALINÉ Noisette Masquée

Our team has created this Praliné from selected (organic) Negreta de Tarragona (ES) hazelnuts, slowly roasted to obtain the explosion of flavours. Comes with a whole hazelnut on top hidden in Suprême Milk chocolate.

Presentation : 9 chocolates, 190g.



LES CARAQUES

FOR XMAS AND EASTER



Discover our delicious tasting chocolates : CARAQUES, unique designs for XMAS and EASTER. Make your own selection out of our famous chocolates! SUPERIOR Dark 60, CRIOLLO 70, Milk SUPREME or creamy ORO Gold Caramel Salé and Ivory 28.

32 chocolates - two layers.

NEW flavours for XMAS
GREEN chocolate with organic
MATCHA (Japan)
PINK RED chocolate with
raspberry (Poland)



PUR CHOCOLAT

NOVELTY developed by Luc Standaert



cacaOh! Pur Chocolat is a new realisation based on original techniques with a modern touch. Authentic and carefully crafted handcut 'bark chocolate', packed with nuts and berries. We will surprise you with the balanced flavours and the overwhelming taste sensation.

- Limited Edition -
Assorted, with almonds,
cranberries, hazelnuts, raspberry.

Coffret WOOD 425g.
Transparent TUBO 200g.



ROYAL CHAMPAGNE

2022 NEW RECIPE



Royal Champagne is a real delight,
with Marc de Champagne (FR)
Contains alcohol. Genuine WECK
glass (DE) with rubber and metal
clips.
Reusable eco friendly packaging.

Xmas gift.
135g (+/- 10 chocolates)

CHOCOLATE DISKS

ASSORTED MENDIANTS



The most delicious handcrafted chocolates for every moment. Every cube box has a variation of dark, milk or white chocolates, that are topped with the finest ingredients of natural origin. Also available in VEGAN chocolate variations.

Dark, milk or ivory chocolate disks topped with nuts, fruits and berries, comes in transparent cube box 150g. Packaging from recycled foodproof material.

Box 100% recyclable

For XMAS period we offer ASSORTED BOXES (new).



FESTIVE SPECIALITIES

XMAS TREE AND MORE

At the cacaOh! atelier we never stop to create new possibilities. Based on 3D printing designs and pressure moulding, we are developing custom shapes for both seasonal as BTB chocolate projects. In-house custom mould design for small and large batch productions. Ideal for creating unique gifts, business logos in chocolate and special seasonal designs. We bring your ideas to life.



XMAS 2022

Xmas tree topped with nuts and berries or with a unique XMAS "GOLD" decoration. Packed in a deluxe gift box finished with a ribbon.

Ask for more details!

PANNING AND ENROBING

FRUITS, BERRIES, NUTS



Panning and enrobing are two techniques to cover fruits, nuts and berries in a thin layer of chocolate. Hazelnuts, whole raspberries or raisins in chocolate, premium orangettes (orange peel confit) in 'double enrobage' covered in trinitario cocoa 60% dark blend, a perfect balance of flavours.

200g transparent tube box
Assorted hazelnut, raisin and
orangettes.

Packaging from recycled
foodproof material.



GIFTS FOR EXCEPTIONAL MOMENTS



OUR COMMITMENTS

SUSTAINABLE SOURCING, CREATION, PACKAGING



Our cocoa beans are sourced from unique plantations around the world, respecting criteria to protect the planet and its people. As well as being focussed on sustainable cocoa, we are committed to producing chocolate of exceptional taste. We are involved in every aspect of chocolate making, from sorting the cocoa beans, fermentation and roasting to the tempering process and the final stages of production... Our savoir-faire blends tradition and modernity. Excellence, creativity, and quality will always be the key words of our universe. Each chocolate is a harmony of flavor, texture and appearance. Our packaging design initiatives are an opportunity to innovate while putting our environmental values into practice, using eco friendly and reusable materials for a more sustainable future. That is our commitment.

MAKE IT PERSONAL

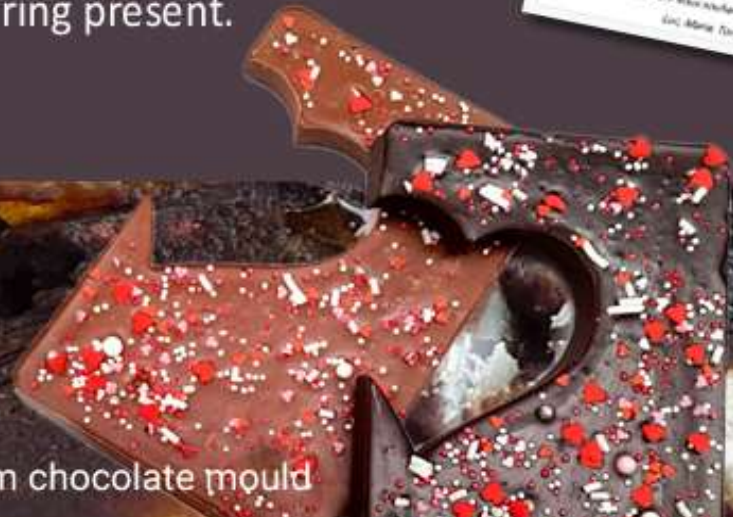
DELICIOUSLY CREATIVE



Discover our unique possibilities to personalise your chocolates with your logo, a very special message gift card, imprint on wood or even with a unique chocolate mould of your own, and surprise someone with a delicious and inspiring present.



giftcard



custom chocolate mould

MORE GIFT IDEES

Chocolate Tasting Box
with 4 chocolates in peeper box



CONTACT

At your service for additional
information :

luc@cacaoh.be
+ 32 9227 9111
www.cacaoh.be
BE0863 275 650



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