

# 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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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](mailto: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



# 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*

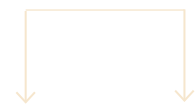
## CHOOSING YOUR MODEL AND SHAPE

# 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!



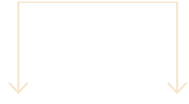
PRINTED  
SHEETS

Choosing the format



STRUCTURE  
SHEETS

Do we have the design?



Yes

No

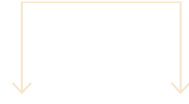
Choosing  
the format

We can create  
it just for you!



CHOCOLATE  
MOULDS

Do we have the shape?



Yes

No

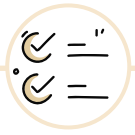
Choosing  
the pattern

We can create  
it just for you!



ENTREMETS  
MOULDS

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



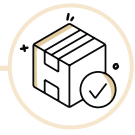
5  
VALIDATE



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




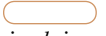











*Free artwork costs*

## 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

Shape		Dimensions		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	
				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!

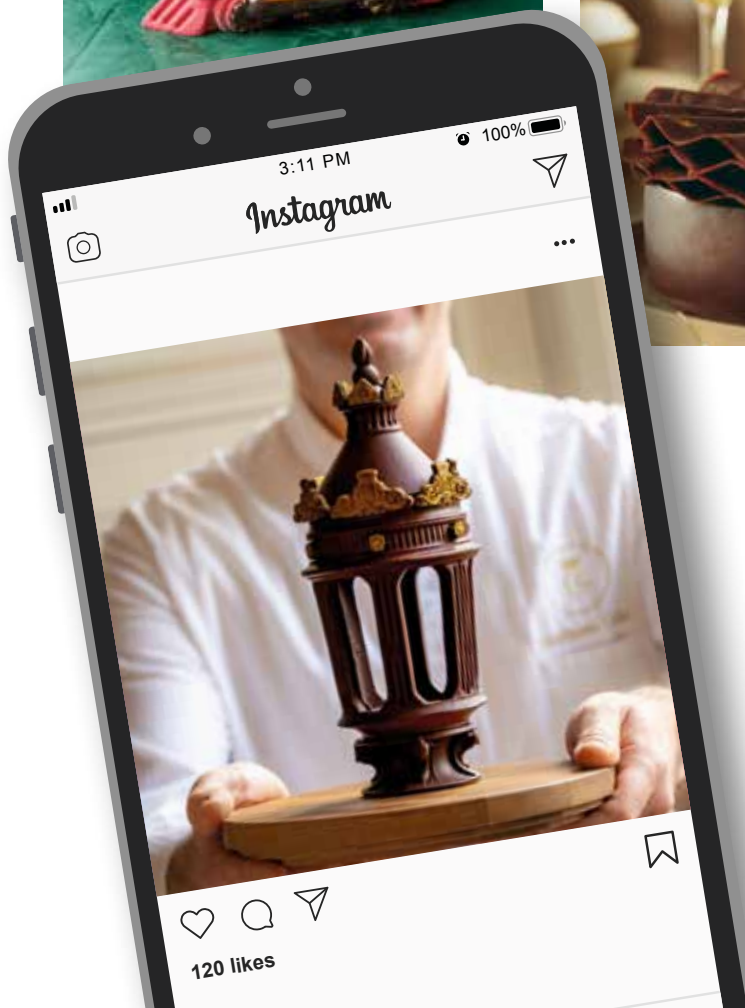
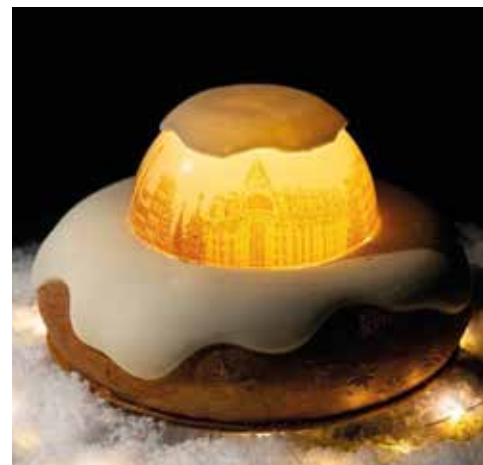
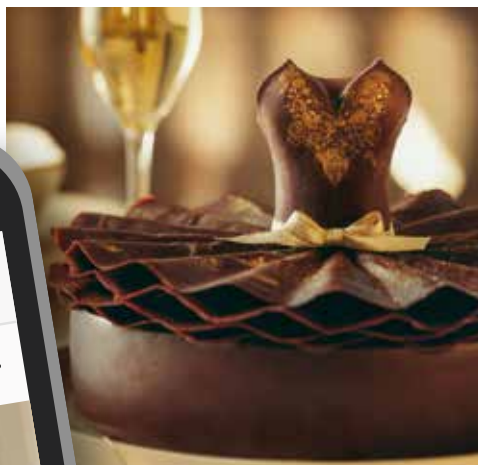
CUSTOMISING KITS		BLISTERS & TRANSFER SHEETS		CHOCOLATE PIECES		
Shape	Dimensions	Number of pieces per blister/ sheet	Number of pieces per box	Number of pieces per blister or sheet	Number of pieces per box	Minimum of boxes per order
Lollipops	ø 54 mm	5 pieces	2250 pieces	5 pieces	60 pieces	38 boxes
Puzzles	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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CS 60067 67232 Benfeld Cedex  
FRANCE



Europe +33 3 88 587 333  
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 & Caramel**  
**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



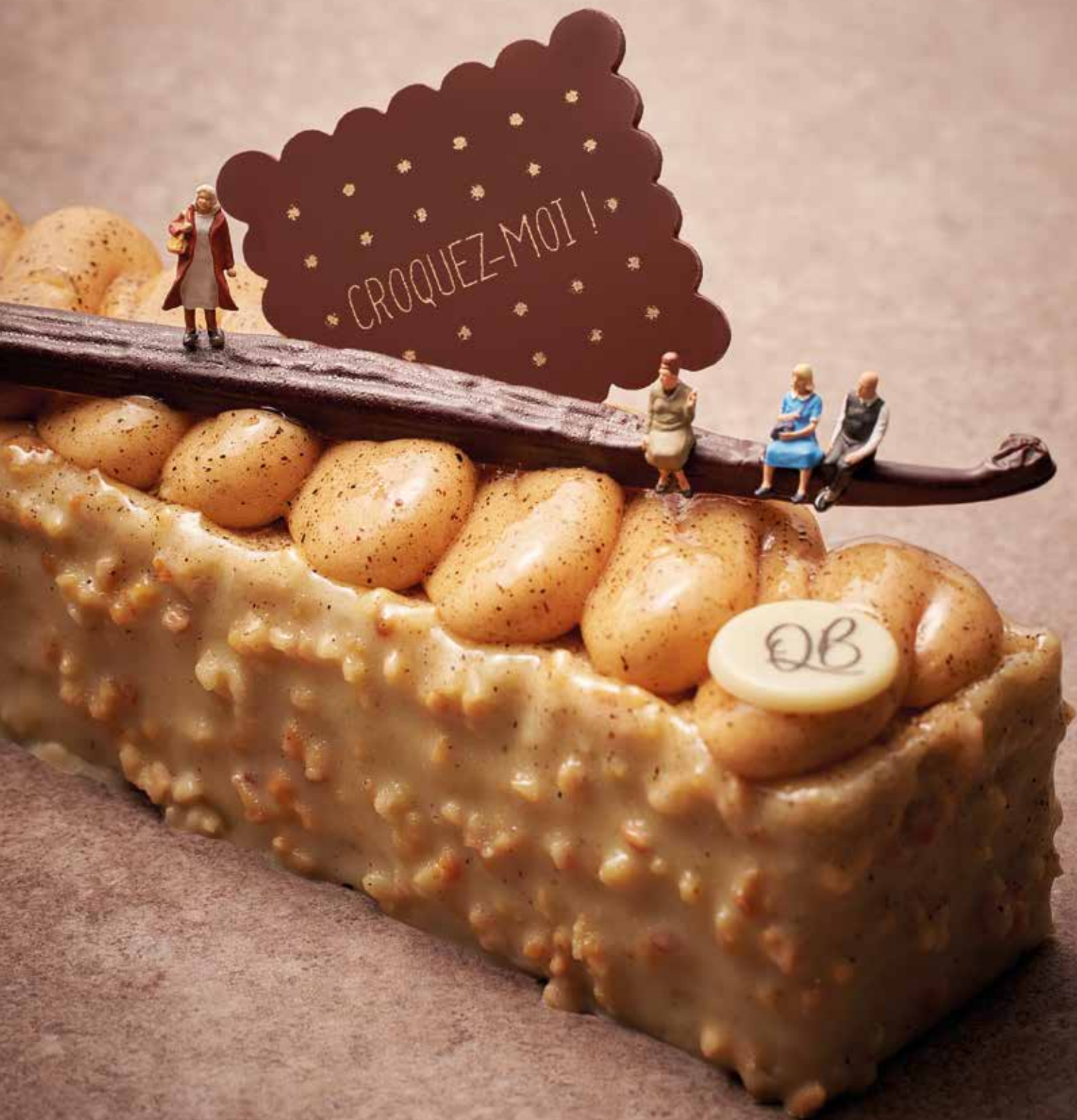
**NEW TOMATO & HERBS**  
**098785** - 400 g  
**098814** - 6 x 400 g

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny



CROQUEZ-MOI!

DB

# “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



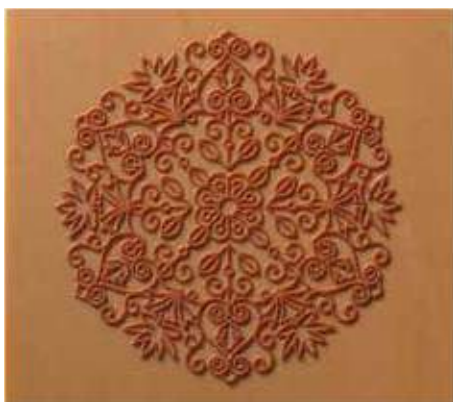
**074269**  
132 Christmas trees Dark choc embossed 4 designs



**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



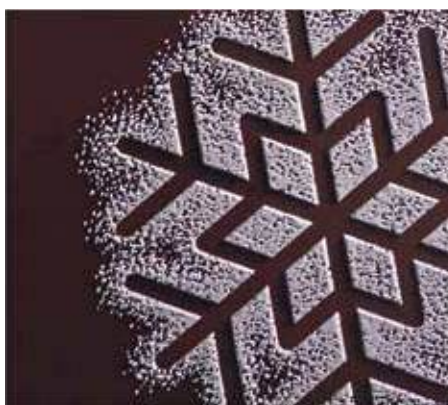
**088023**  
72 Ends of yule log Dark choc embossed "Nuit de Noël"  
8,5 x 7,5 cm



**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



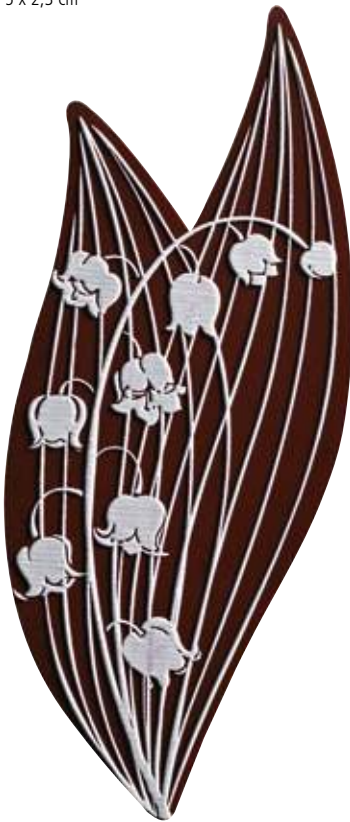
**087101**  
100 Hearts White choc embossed "Je t'aime" 5,85 x 5,4 cm



**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



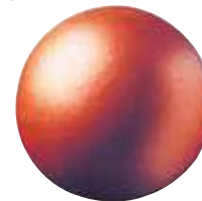
★ **098199**  
63 Balls White choc crystallised gold ø 3 cm



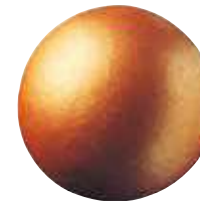
★ **065291**  
63 Balls White choc crystallised red ø 3 cm



★ **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



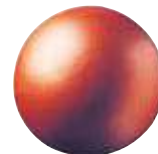
★ **060489**  
63 Balls White choc crystallised bronze ø 2 cm



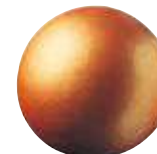
★ **098197**  
63 Balls White choc crystallised gold ø 2 cm



★ **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





**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

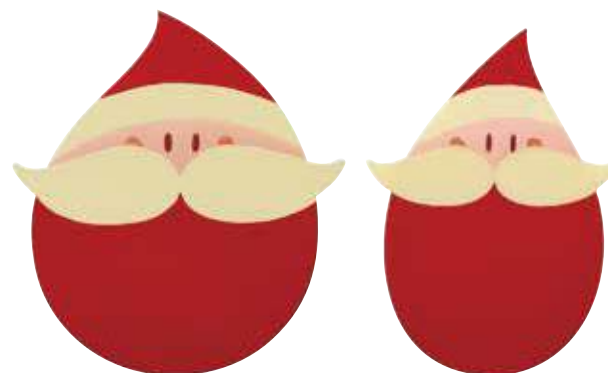


**065202**  
64 Santas White choc "Volant" 5,8 x 4,5 cm

**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



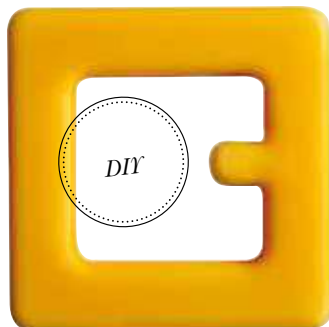
★ **070579**  
108 Snowflakes Dark choc "Éclat"  
3,7 x 4,3 cm



🌿 **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

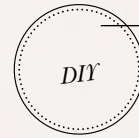
🌿 Free of colouring

❄️ 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





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



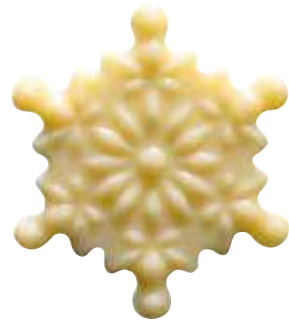
**070279**  
84 Owls White choc 2,6 x 3,2 cm



**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





**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



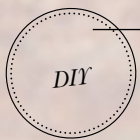
**065199**  
186 Stars White choc "Colorées" 3 designs

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



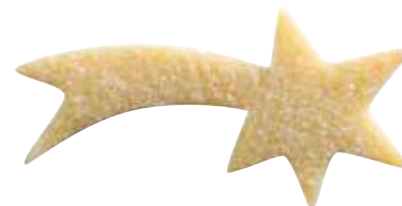
**088229**  
60 Stars Dark choc "Facettes" 7,5 cm



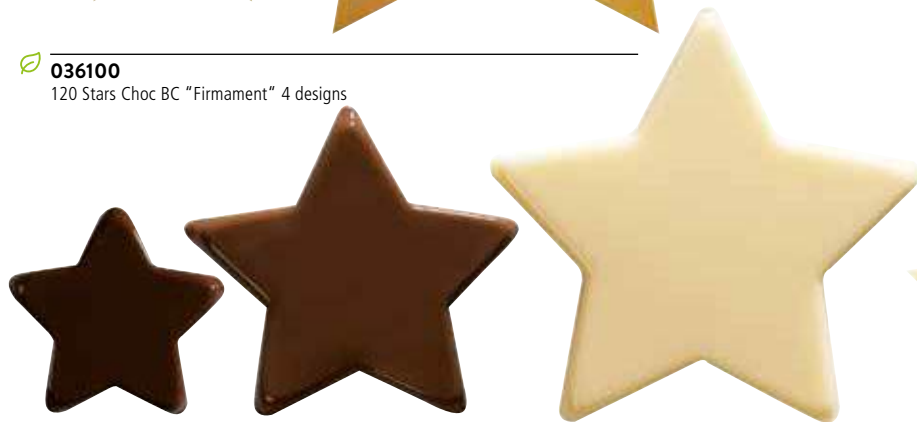
**036100**  
120 Stars Choc BC "Firmament" 4 designs



**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



# 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



**087160**  
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



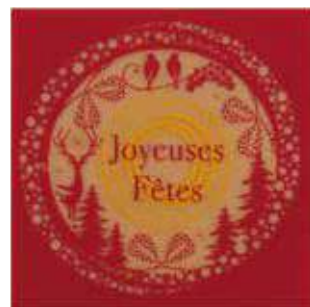
★ **088035**  
140 Rectangles White choc "Rouge et or"  
4 x 2 cm



★ **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



★ **060473**  
176 Rounds Dark choc "Joyeuses Fêtes" ø 2 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



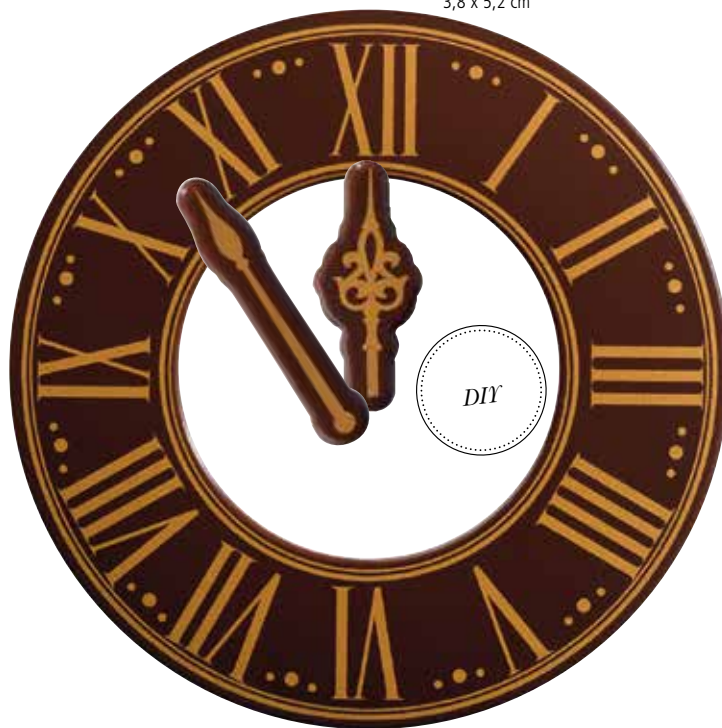
**NEW** **098728**  
90 Pocket watches Dark choc  
3,8 x 5,2 cm



**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

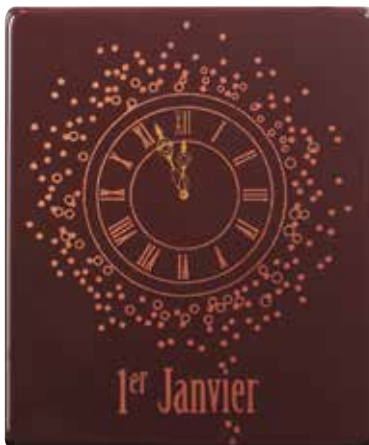




- ★ **060521**  
65 Bottles Dark choc  
"Cuvée" 2 x 5,2 cm  
**060601** ●●●●●  
2 Blisters "Bouteille Cuvée"  
so 130 prints  
2 x 5,2 cm



- 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

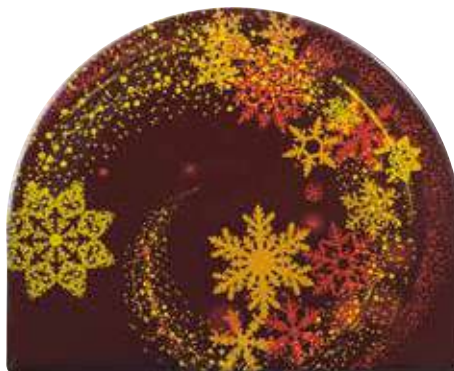
★ Shiny



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



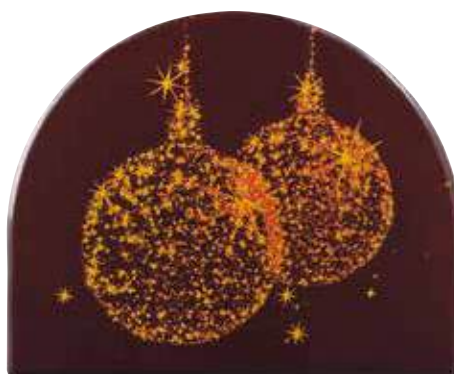
★ **088047**  
40 Ends of yule log Dark choc "Sapin" 8,2 x 6,8 cm



★ **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

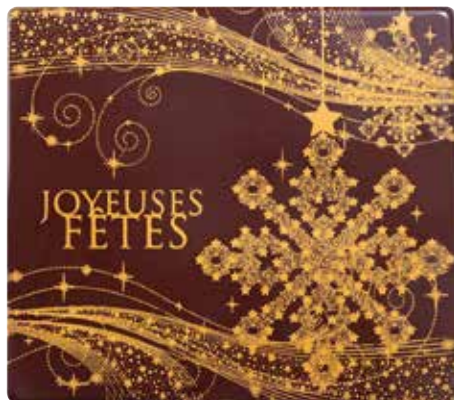
★ Shiny





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



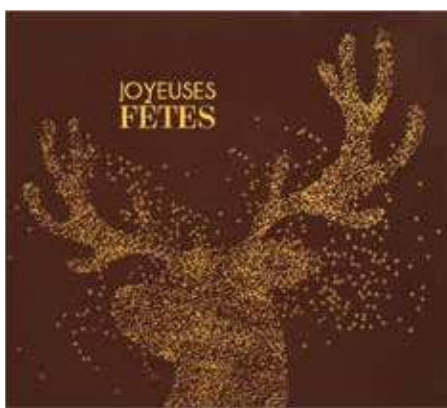
🌿 **070291**  
40 Ends of yule log White choc "Pomme de pin" 8,5 x 7,5 cm



**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



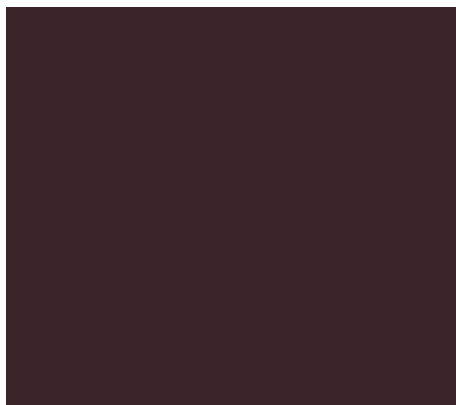
**060330**  
75 Ends of yule log extra thin White choc 2 designs 8,5 x 9,5 cm



**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.



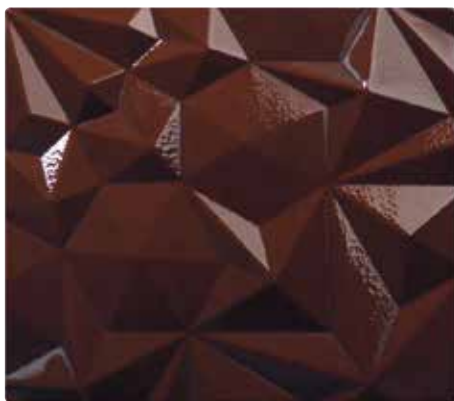
 **098347**  
60 Ends of yule log White choc "Drapé" 7 cm




 **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

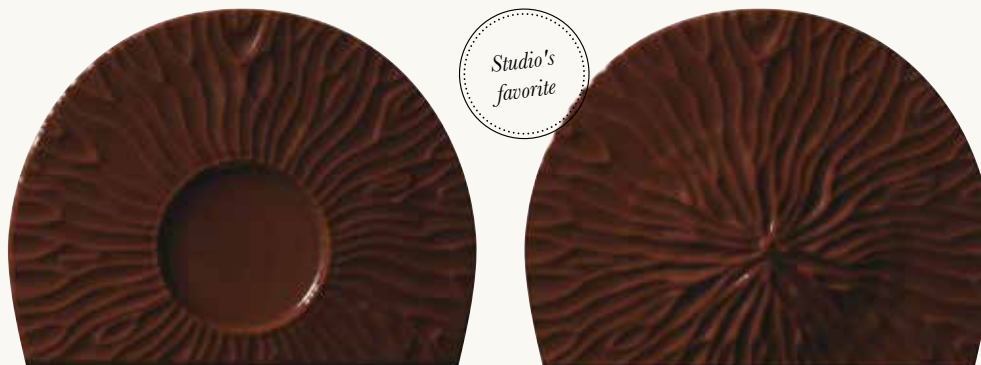
 Shiny

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



PASCAL HAIRIGUE

# 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



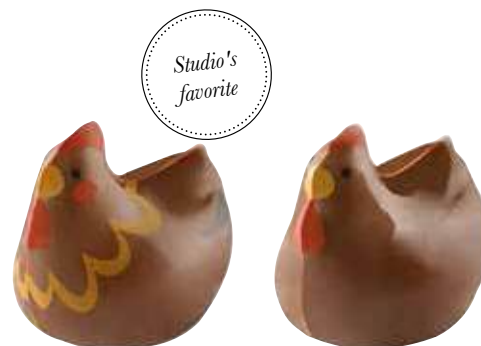
**088230**  
140 Hens White choc 3D "Gallinacés" 2 designs 3,2 x 2,96 cm



★ **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

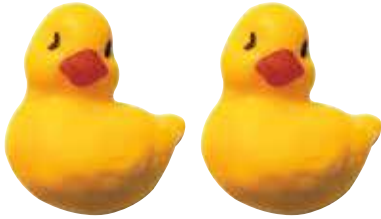
Possible migration on white chocolate

★ 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



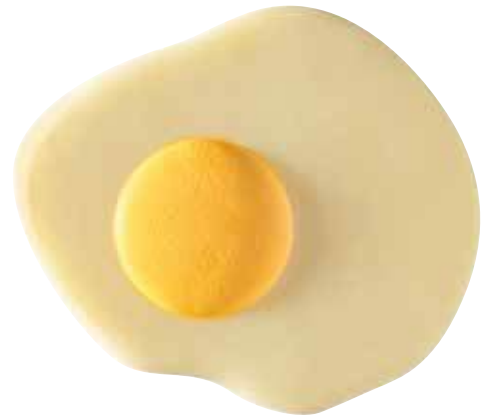
**088129**

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

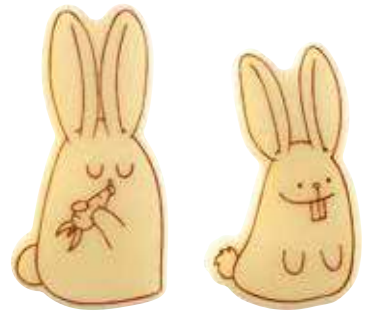
Free of colouring

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

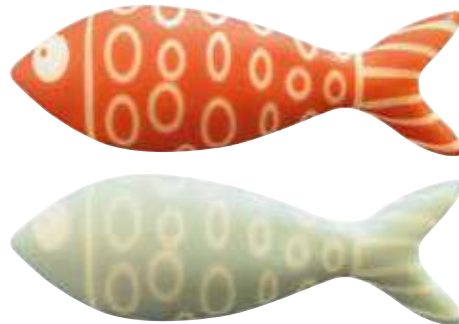
**050268**  
77 Rabbit heads Choc BC 2,7 x 3 cm



**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



**003568**  
10 Eggs Dark choc 9 x 13,5 cm

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

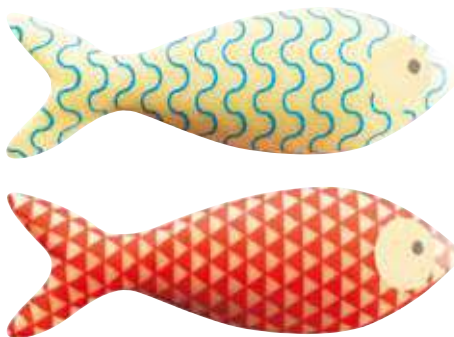
★ Shiny





**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



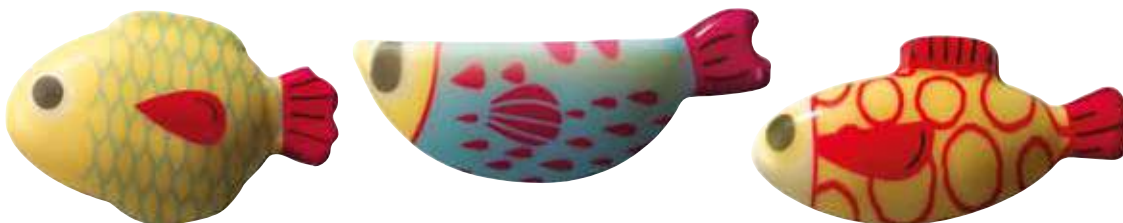
**087132**

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



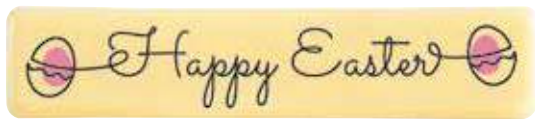
**098166**  
100 Rectangles White choc "Lapins de Pâques" 7 x 2 cm



**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



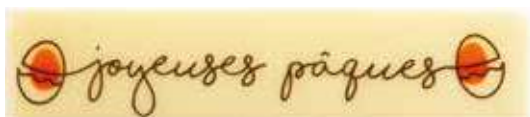
❄️ **040184**

88 Squares White choc "Joyeuses Pâques" 3 cm



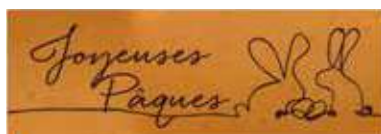
❄️ **061343**

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



★ **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



☀️ **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

🌿 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

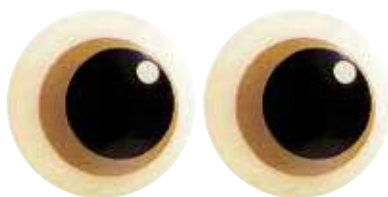
Play with eye shapes and expressions giving life to each of your chocolate montages. All the eyes have a flat side allowing the sticking on your chocolate montages.



**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



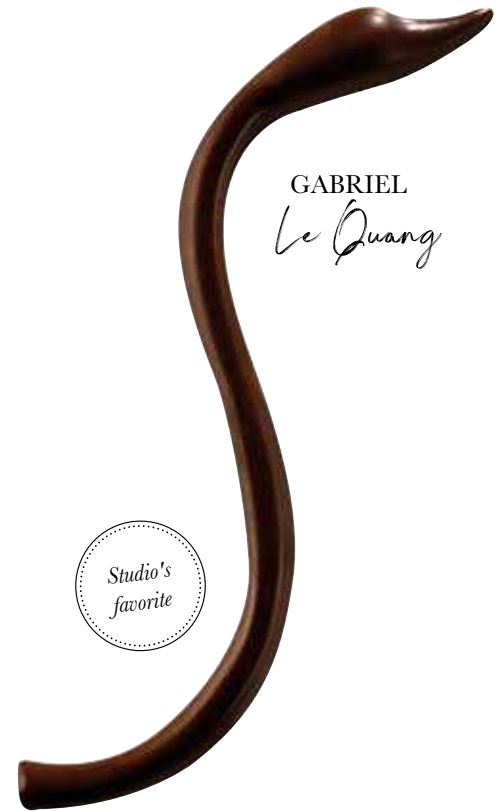
**061178**  
98 Rabbit snouts White choc 3 x 2 cm



**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



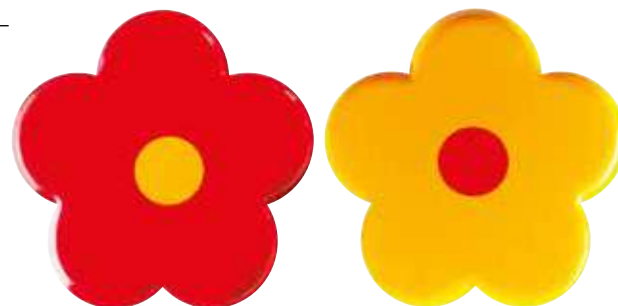
061314

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

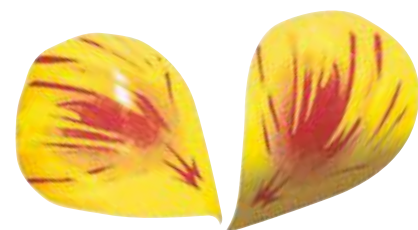


**074140**

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

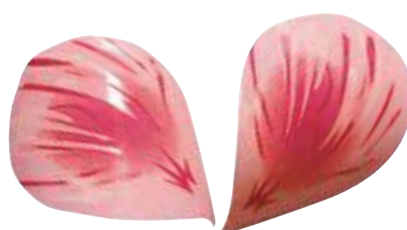
**088117**

176 Flowers Compound "Printemps" 3 designs ø 3 cm



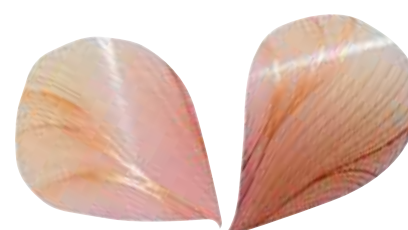
**065215**

392 Petals White choc "Jaune"



**061308**

392 Petals White choc "Rose"



**★ 088119**

392 Petals White choc "Poudré"

Free of colouring

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

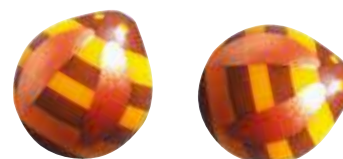


❄️ **065192**  
60 Little foxes White choc "Roux"  
3,5 x 3,2 cm



❄️ **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



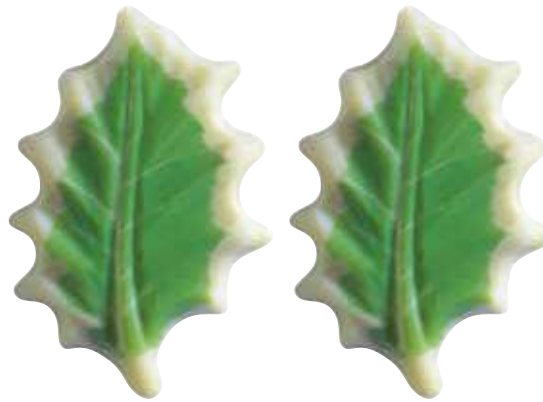
❄️ **061263**  
240 Curved leaves White choc "Vertes"



❄️ **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



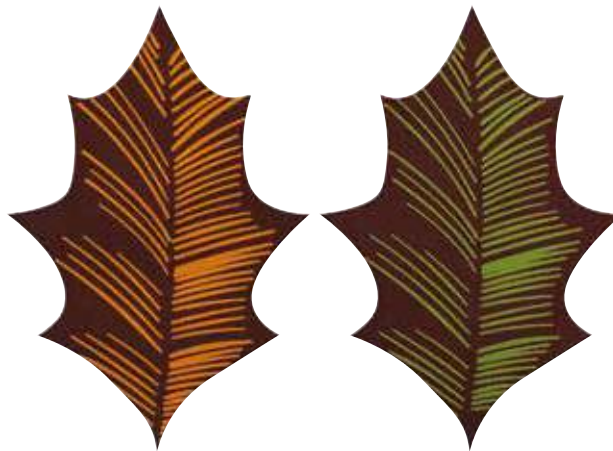
🌿 **060920**  
❄️ 160 Curved leaves White choc  
2 designs



❄️ **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



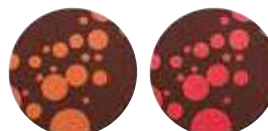
★ **061281**  
770 Squares Dark choc  
extra thin "Cuivrés"  
2,5 cm



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



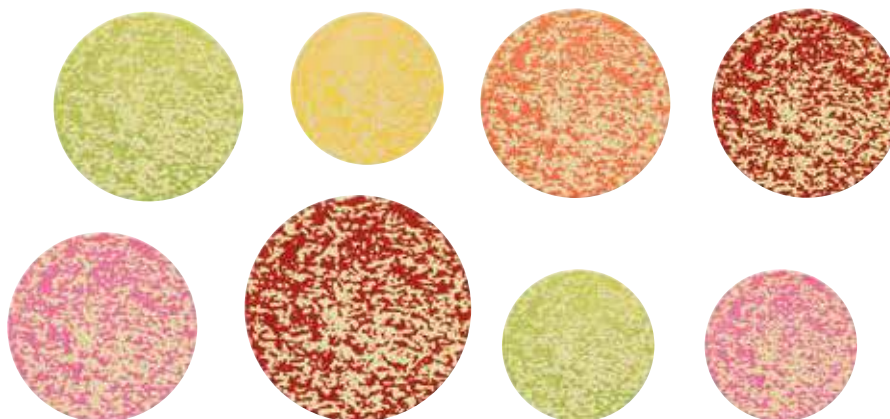
☀️ **061284**  
280 Squares White choc  
"Moucheté vert" 3 cm



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



DIY

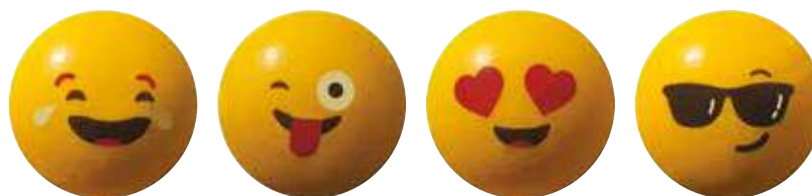


❄️ **061285**  
☀️ 360 Rounds White choc "Moucheté" 15 designs



❄️ **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

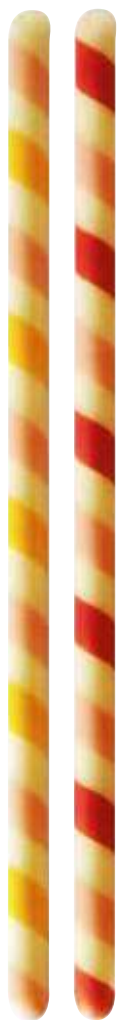
Shiny

**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

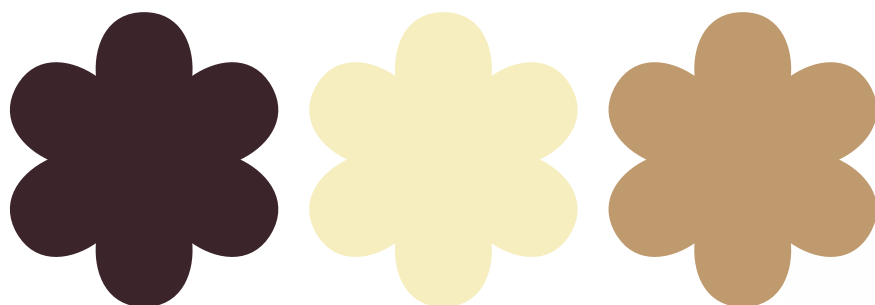
★ Shiny



# 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



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

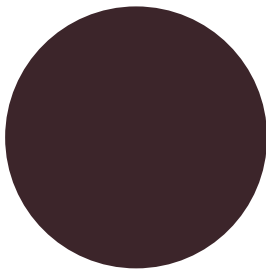



Free of colouring

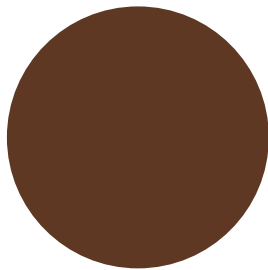
Sensitive to humidity


Possible migration on white chocolate

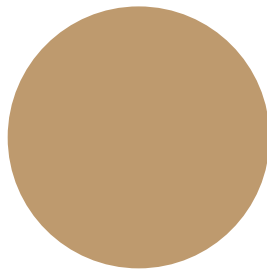
Shiny




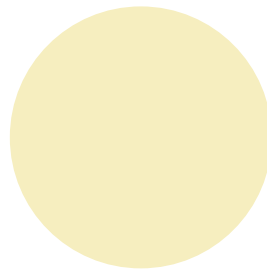
 **030154**  
325 Rounds extra thin Dark choc  
ø 3,5 cm




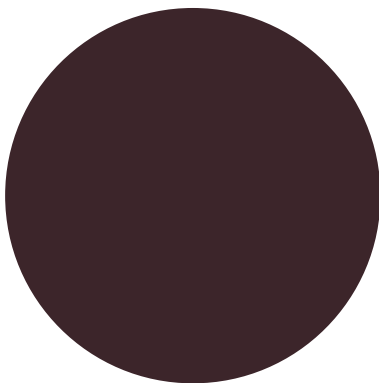
 **050282**  
325 Rounds extra thin Milk choc  
ø 3,5 cm




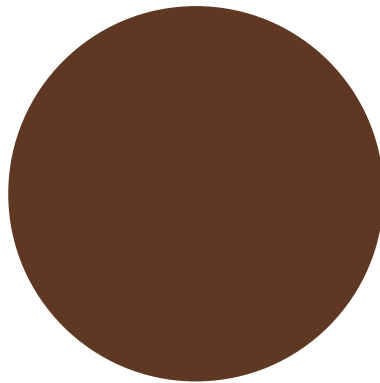
 **050283**  
325 Rounds extra thin Choc BC  
ø 3,5 cm




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




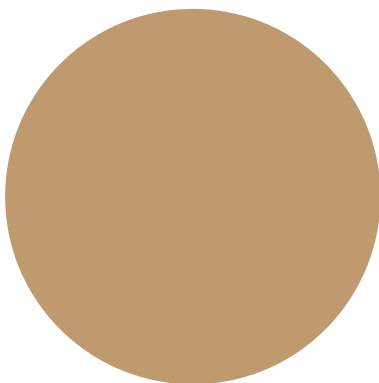
 **030146**  
180 Rounds extra thin Dark choc ø 5 cm




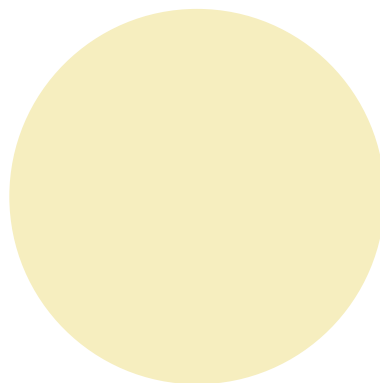
 **030147**  
180 Rounds extra thin Milk choc ø 5 cm




 **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

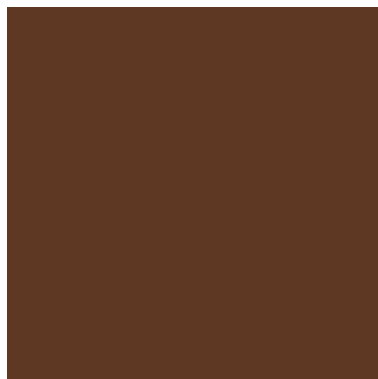
 Sensitive to humidity


 Possible migration on white chocolate

 Shiny




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




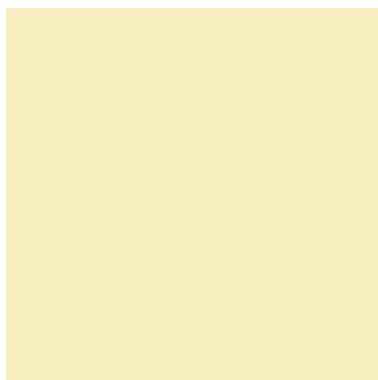
 **030151**  
175 Squares extra thin Milk choc 5 cm




 **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

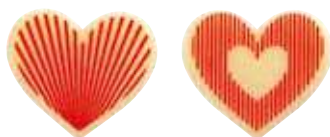
 Shiny

**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

**080630**  
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



**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



★ **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



**061365**

40 Hearts Dark choc "Bonne Fête Maman" 4,8 x 4,5 cm



**061367**

40 Hearts Dark choc "Bonne Fête Papa" 4,8 x 4,5 cm



**098153**

70 Rectangles White choc "Maman" 4 x 5 cm



**098154**

70 Rectangles White choc "Meilleur Papa" 4 x 5 cm

● **061366** ● ●

2 Blisters Hearts "Bonne Fête Maman" so 80 prints 4,8 x 4,5 cm

● **061368** ● ●

2 Blisters Hearts "Bonne Fête Papa" so 80 prints 4,8 x 4,5 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, macarons, 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



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

🌿 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

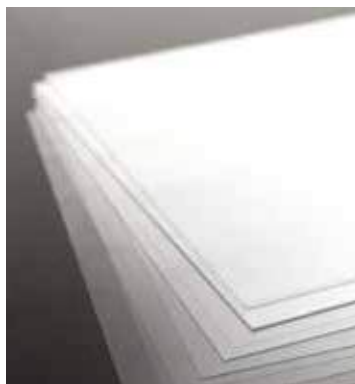
 Possible migration on white chocolate

 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

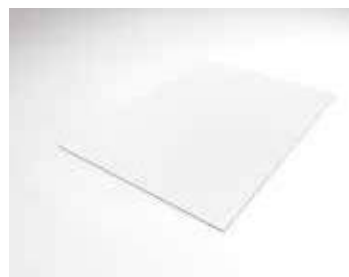


**098148**  
1 Roll neutral 10 cm x 50 m

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"



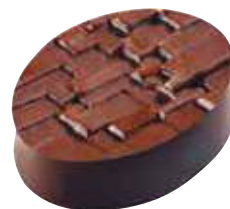
060131  
"Bulles"



011197  
"Tressé"



011170  
"Faux bois"



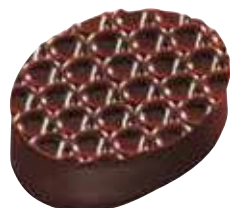
060132  
"Strates"



065296  
"Feuilles"



011185  
"Facettes"



011178  
"Mailles"



045516  
"Plumetis"



011180  
"Averse"



011167  
"Matelassé"



050062  
"Fleurettes"



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

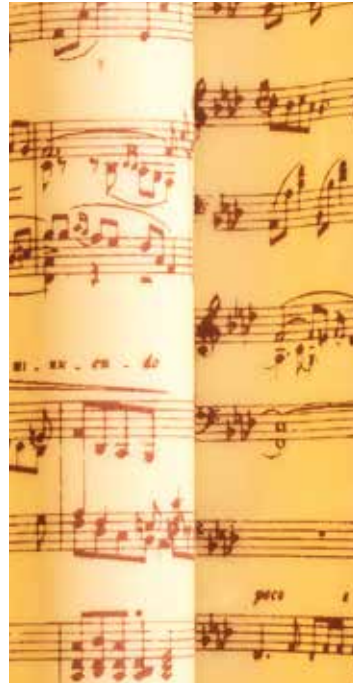
Packaging of transfer sheets: 17 sheets 40 x 25 cm



★ 087000 - "Rondin"  
● ● ● ● ●



☀ 060847 - "Soprano"  
● ● ● ● ●



🍃 070200 - "Notes de musique"  
● ● ● ● ●



❄ 060140 - "Alvéoles"  
● ● ● ● ●



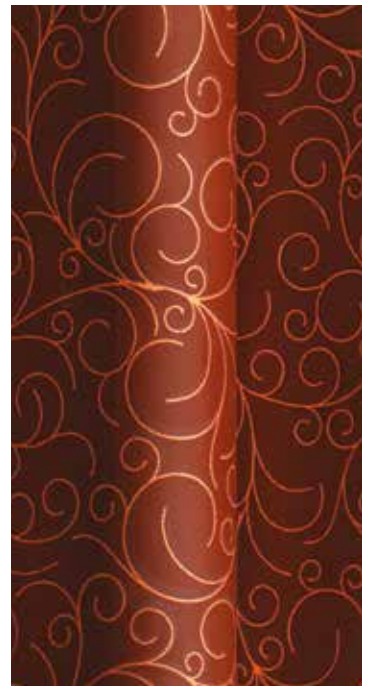
★ 098251 - "Tissage"  
● ● ● ● ●



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"  
● ● ● ● ●



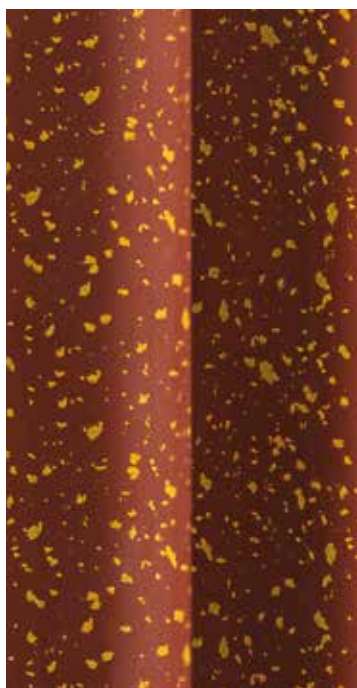
❄️ ☀️ 060117 - "Spire"  
● ● ● ● ●



❄️ ☀️ 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 - "Germiini"  
● ● ● ● ●

🌿 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"  
● ● ● ● ●



★ 060141 - "Bois de rose"  
● ● ● ● ●



★ 036142 - "Londres rubis"  
● ● ● ● ●



★ 036144 - "Paris Rubis"  
● ● ● ● ●

Free of colouring

Sensitive to humidity

Possible migration on white chocolate

Shiny

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"  
● ● ● ● ●



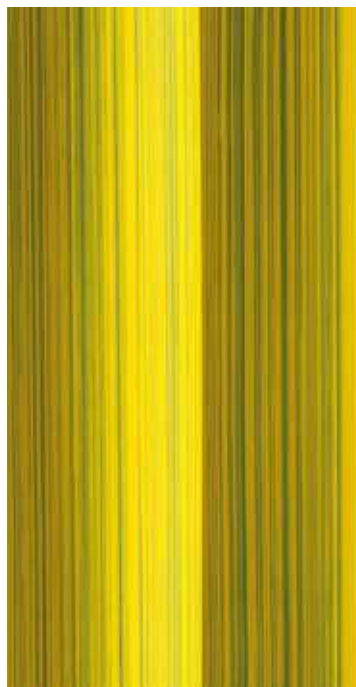
☀ 088004 - "Agrumes"  
● ● ● ● ●



☀ 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



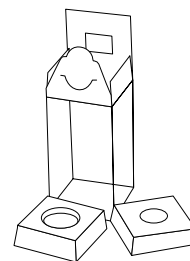
★ **065244**

❄️ 12 Matriochkas Milk choc "Classique" 2 designs - H. 10 cm - Weight: ± 45 g



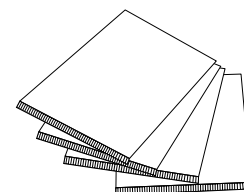
🌿 **004431**

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

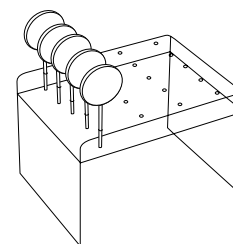


**070388**  
60 Lollipops Milk choc "Père Noël mignon" 3 designs and bags - Weight: ± 15 g

**061207**  
60 Lollipops Milk choc "M. et M<sup>me</sup> 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.

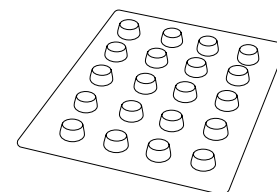


★ 088187

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

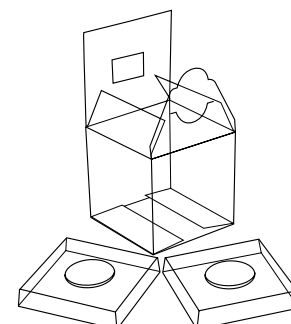


★ 065275

❄️ 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



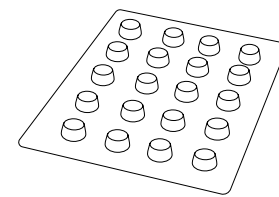
☀️ **098225** ●●●●  
10 Moulds half-balls "Floral" for 10 pieces 2 designs ø 5 cm - Weight: ± 15 g

★ **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





★ ☀️ **088154** ● ● ●  
 20 Moulds "Le somnambule"  
 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



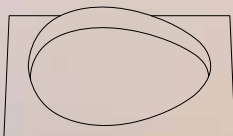
★ **098323** ● ● ● ● ●  
 16 Moulds "Montre à gousset" for  
 16 pieces 6 x 8,2 cm - H. 2 cm  
 Weight: ± 20 g


🌿 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

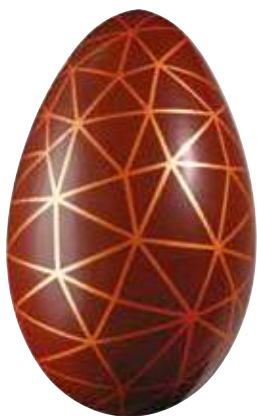
★ **087162** ●●●●●  
16 Moulds Half-eggs "Abstrait" 2 designs 8,7 x 13,4 cm



★ **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



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087168 ● ● ● ● ●  
18 Moulds "La Marseillaise" for  
9 pieces 17,8 x 5 cm - Weight: ± 60 g

*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



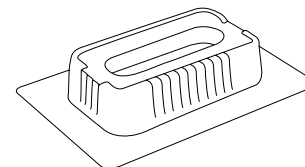
❄️ ☀️ **061116** ● ● ● ● ●  
 4 Blisters tops sardine boxes “Sirène”  
 for 16 pieces 11,5 x 7 cm  
 Th. 3 mm - Weight: ± 17 g



☀️ **087166** ● ● ● ● ●  
 4 Blisters tops sardine boxes  
 “La Cancalaise” for 16 pieces  
 11,5 x 7 cm - Th. 3 mm - Weight: ± 17 g

★ Shiny

● ● ● ● ● Usable chocolates



🌿 **074102**  
 16 Moulds “Dessous de boîte de sardines”  
 for 16 pieces 11 x 6,5 cm - Th. 2,7 cm  
 Weight: ± 65 g

# 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

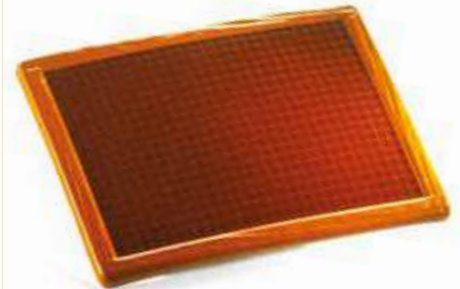


☀️ **098223** ● ● ● ● ● ●  
10 Transfer sheets "back to school"  
for mugs 25,3 x 11 cm



**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

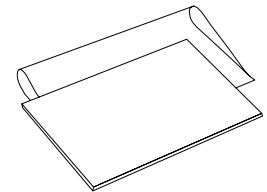


☀️ **098245** ● ● ● ●  
10 Blisters puzzles "Ça glisse" 19 x 13 cm - Weight: ± 100 g

*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

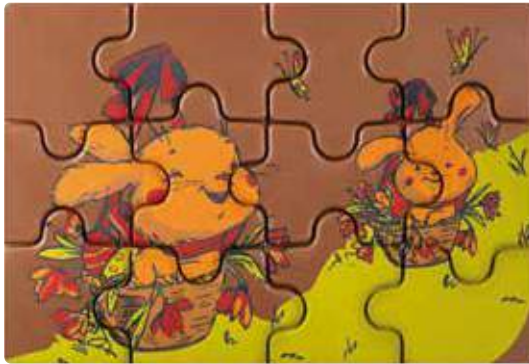




**088162** ● ● ●  
10 Blisters puzzles "Coucou" 19 x 13 cm - Weight: ± 100 g



**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



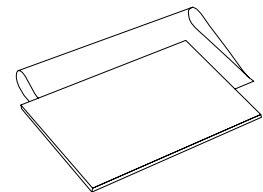
**074038** ● ● ●  
10 Blisters puzzles "Patchwork" 19 x 13 cm - Weight: ± 100 g



**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

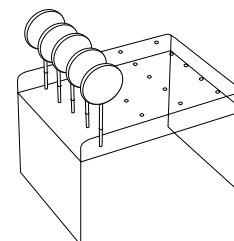


★ **065265** ●●●●●  
9 Blisters lollipops "Renne" and sticks for 45 prints 2 designs  
H. 7 cm - Weight: ± 15 g

★ **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

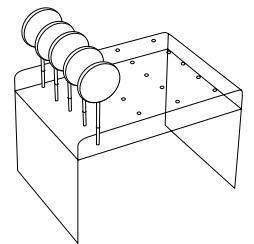


**098247** ● ● ● ● ● ● ● ● ● ● ●  
 9 Blisters lollipops "Les aventuriers" and sticks for 45 prints 3 designs  
 H. 6,5 cm - Weight: ± 16 g

Possible migration on white chocolate

★ Shiny

● ● ● ● ● Usable chocolates



**004560**  
 1 Display for Lollipops for 20 pieces  
 25 x 18 cm - H. 16,5 cm



❄️ **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



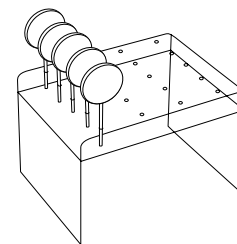
☀️ **061387** ●●●●●  
9 Blisters lollipops "M. et M<sup>me</sup> Teddy" and sticks for 45 prints 2 designs ø 5,5 cm - Weight: ± 15 g

☀️ **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

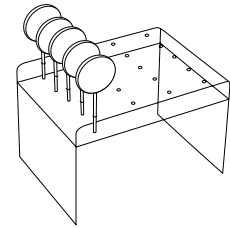
## NEUTRAL



**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

QUENTIN  
Bailly

Free of colouring   Sensitive to humidity   Possible migration on white chocolate

★ Shiny

● ● ● ● Usable chocolates



LES DENTS DE  
LA CRÈME



# TRANSFER SHEETS & MOULDS FOR KITS

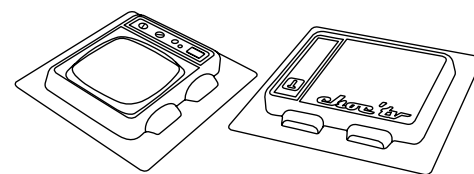
## TRANSFER SHEETS & MOULDS FOR CHOC TV :

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** ● ● ● ●

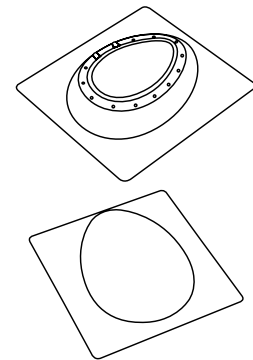
18 Transfer sheets for porthole eggs  
"Cosmodino" 3 designs 5,45 x 9,3 cm

**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

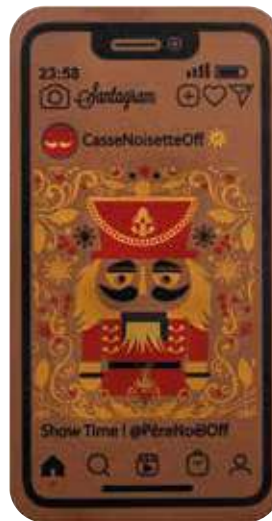
Smartphones dimensions: 6,5 x 12 cm - Weight: ± 47 g



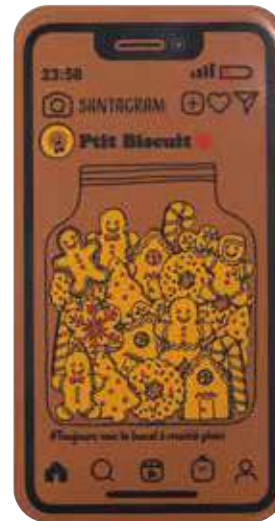
★ **087004** ●●●●●  
 ☀ 12 Transfer sheets for smartphones  
 "Pingu"



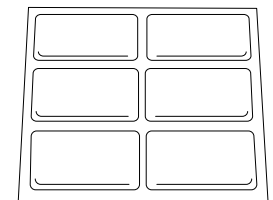
❄ **070331** ●●●●●  
 ☀ 12 Transfer sheets for smartphones  
 "Père Noël officiel"



★ **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



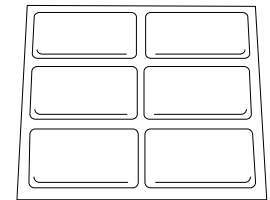
- ★ **061138** ●●●●●  
 ☀ 12 Transfer sheets "#Lesœufs" for smartphones  
 ❄



- ☀ **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

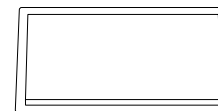


★ **087005** ● ● ● ● ●  
 ☀ 30 Transfer sheets "Rock'N'Noël" for cards and bags



☀ **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



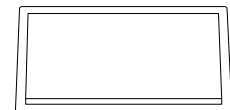
**087177** ● ● ●  
30 Transfer sheets "Top départ" for cards and bags

**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



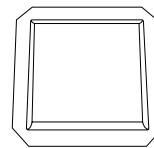
☀️ **098239** ● ● ● ● ●  
24 Transfer sheets "Gang de pingouins"  
for square cards and bags



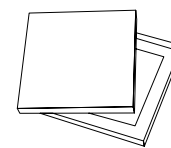
★ **070324** ● ● ● ● ●  
24 Transfer sheets "Nature hivernale"  
for square cards and bags



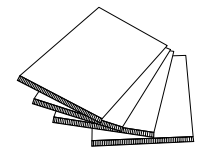
*You can use the kit packaging  
004429 with the box, blisters  
and pads.*



☀️ **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



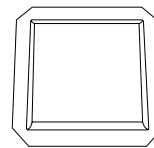
☀ **098238** ●●●●  
24 Transfer sheets "WooHoo"  
for square cards and bags



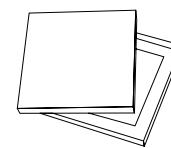
❄ **074042** ●●●●  
24 Transfer sheets "J'aurais voulu être un artiste"  
for square cards and bags



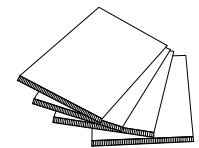
You can use the kit packaging 004429  
with the box, blisters and pads.



☘ **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

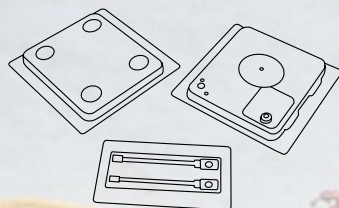
●●●● Usable chocolates

## 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 ● ● ● ●

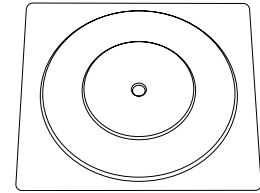
10 Moulds "Chocvinyl" for 4 pieces  
23 x 20,5 cm - Th. 5,6 cm  
Weight: ± 480 g



## 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

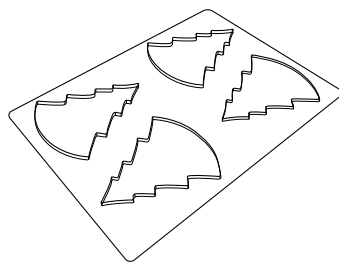
★ Shiny

●●●● 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



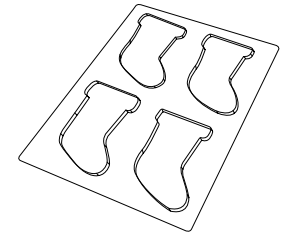
☀ **NEW 098650** ●●●●  
12 Transfer sheets "Au coin du feu"  
for sock tablets 10,7 x 16,9 cm



★ **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



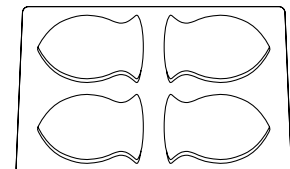
★ **074020** ●●●●  
10 Transfer sheets "Les vraies sardines"  
for fish tablets 16,2 x 10,2 cm



★ **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<sup>ème</sup> mi-temps"  
3 designs 7,3 x 7,3 cm



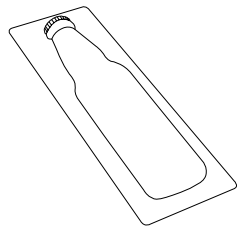
❄️ **088183** ●●●●●  
15 Transfer sheets "Bière de Printemps"  
3 designs 7,3 x 7,3 cm



**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



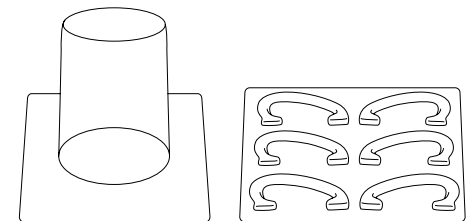
☀ **070446** ● ● ● ●  
 ☀ 10 Transfer sheets "Joyeux Noël" for mugs 25,3 x 11 cm



★ **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



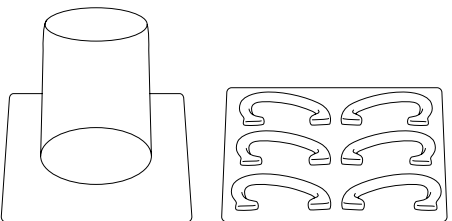
☀️ **088170** ● ● ● ●  
10 Transfer sheets "Les artistes" for mugs 25,3 x 11 cm



🌿 **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



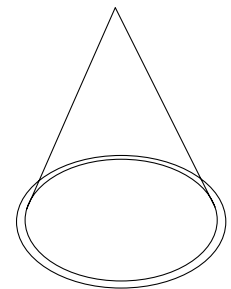
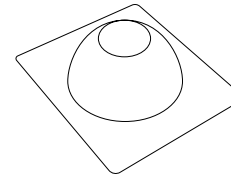
★ **088071** ● ● ● ●  
10 Transfer sheets "Les ours" for cones 25,5 x 13,6 cm 2 designs



★ **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



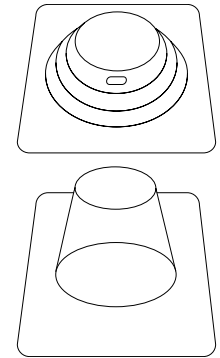
**098233** ●●●●●  
12 Transfer sheets "Où est Jeannot ?"  
for gobelets 20,5 x 7,7 cm



**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



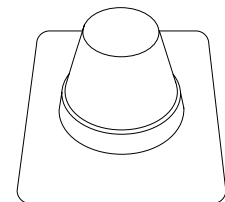
**074021** ●●●●●  
20 Transfer sheets "Flower power"  
for flower pot 25,9 x 9,6 cm



**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.*



**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





*Studio's  
favorite*


 **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**

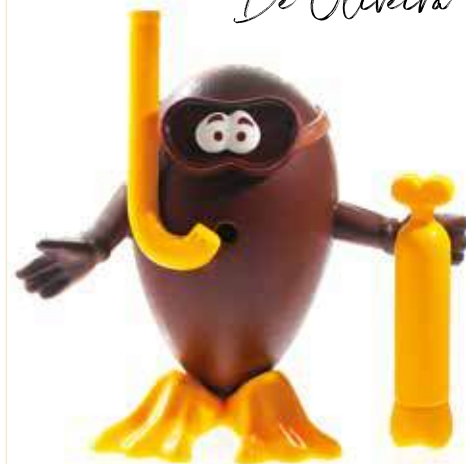
12 Moulds "Hippocampe" for  
6 pieces 9,8 x 13 cm - Th. 6 cm  
Weight: ± 85 g



🌿 **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.  $\pm$  7,52 cm  
Weight:  $\pm$  85 g

**098355**

12 Moulds coq "Cocorico" for 6 pieces  
10,6 x 15,5 cm - Th.  $\pm$  7,7 cm  
Weight:  $\pm$  90 g



**088241**

16 Moulds poulette "La comtesse" for  
8 pieces 12,4 x 14 cm - Th. 10 cm  
Weight:  $\pm$  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:  $\pm$  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.  $\pm$  5 cm  
Weight:  $\pm$  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:  $\pm$  30 g

**010187**

1 Moule "Socle Poulettes"  
for 15 pieces 4 x 4 cm - Weight:  $\pm$  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



NEW **098737**  
 12 Moulds "Tablette Flocon"  
 for 12 pieces ø 15,5 cm  
 Th. ± 1,8 cm - Weight: ± 130 g

*Studio's favorite*



🌿 **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



See instructions  
online



**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



🌿 **008899**  
630 Half-shells Eggs Dark choc  
2,3 x 3,4 cm



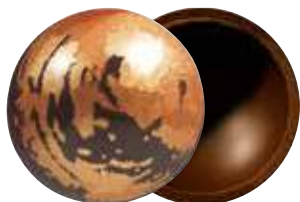
🌿 **009047**  
630 Half-shells Eggs Dark choc  
2,3 x 3,4 cm



🌿 **009046**  
630 Half-shells Eggs Milk choc  
2,3 x 3,4 cm



★ **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

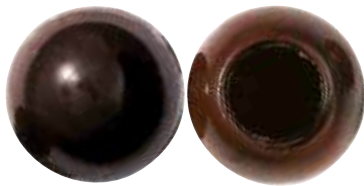
❄️ Sensitive to humidity

☀️ 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



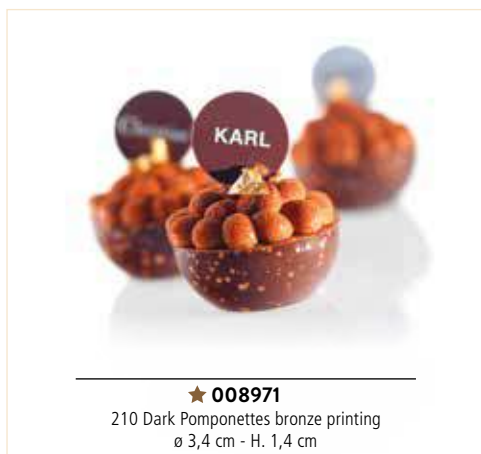
009024  
60 White pompons  
ø 7,2 cm - H. 3,5 cm



050067  
60 Caramel pompons  
ø 7,2 cm - H. 3,5 cm



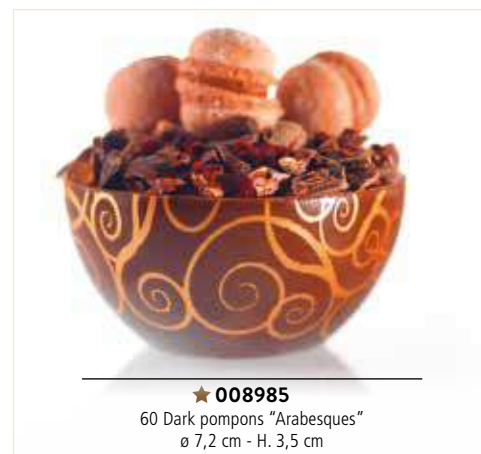
009010  
60 Dark pompons "Traces"  
ø 7,2 cm - H. 3,5 cm



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



008985  
60 Dark pompons "Arabesques"  
ø 7,2 cm - H. 3,5 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:**

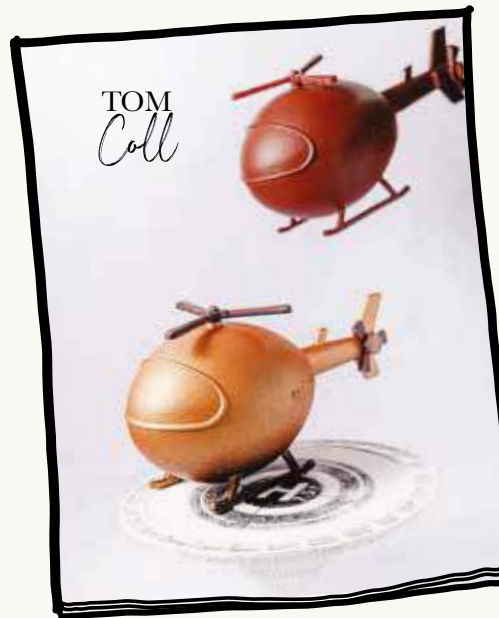
We create and shape unique silicone moulds for you in our new specialised design office where our expert team use state-of-the-art equipment. A new service developed with one goal: to make the unique accessible to you. No minimum order (from a mould to several thousand), affordable equipment costs, different 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  $-40^{\circ}\text{C}$  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 élancées" for 24 pieces  
ø 3,5 cm - H. 1,6 cm  
Volume : 10 ml



FRANCK  
*Michel*



**098310**  
1 Silicone mould "Bouchées coussin" for 15 pieces  
4,2 x 4,2 cm - H. 1,5 cm  
Volume : 18 ml



Studio's  
favorite



**NEW 098427**  
1 Silicone mould "Mini ours" 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



MARC  
*Rivière*



**088195**  
1 Silicone mould "Torsade" for 24 pieces ø 3 cm - H. 1,7 cm  
Volume : 9,5 ml

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

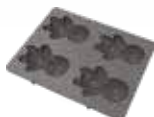


**NEW 098751**  
1 Silicone mould "Mooncake"  
for 6 pieces ø 7 cm - H. 3,3 cm  
Volume : 118 ml



**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

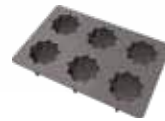
Possible migration on white chocolate

★ 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



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**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

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**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

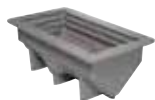




**NEW 098758**

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

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★ Shiny

# SILICONE MATS

**Discover our range of silicone mats!**

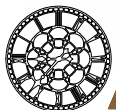
Create original decorations with our silicone mats 290 x 190 mm. Ideal for making Tuile biscuits or other decorations that will showcase your plated desserts and entremets with finesse and subtlety.


**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

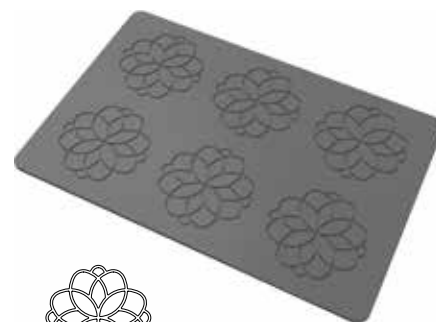





**NEW 098823**   
1 Silicone mat "Horloge" of 3 prints  
ø 10 cm - Th. 1 mm




**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




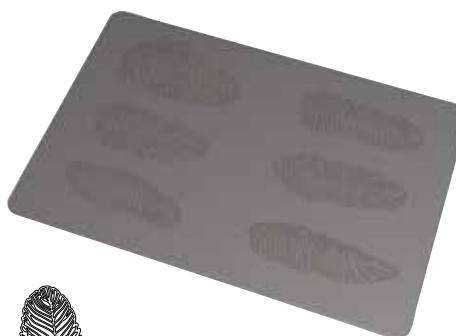
**098402**   
1 Silicone mat "Flocon givré" of 6 prints  
ø 8,8 cm - Th. 1 mm



**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

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 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

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 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



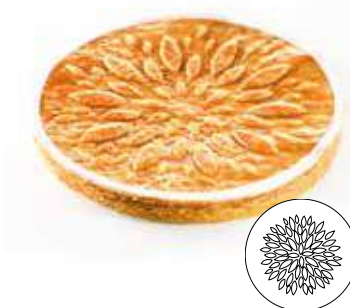
 **098389**


1 Stencil for King's cake "Tourbillon"  
for 1 piece ø 22 cm  
(Usable for King's cake from ø 16 cm)



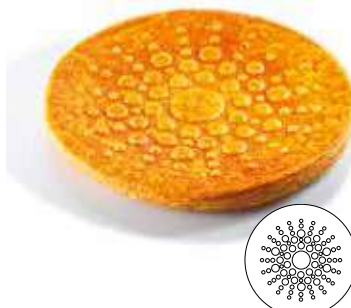
 **098390**


1 Stencil for King's cake "Pithiviers"  
for 1 piece ø 22 cm  
(Usable for King's cake from ø 16 cm)



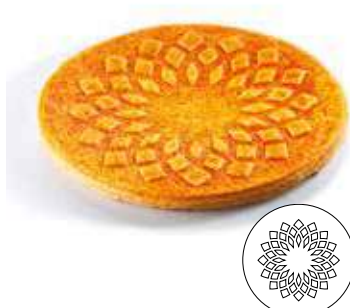
 **098386**


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

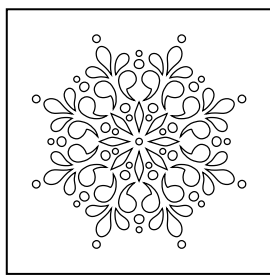


# STENCILS

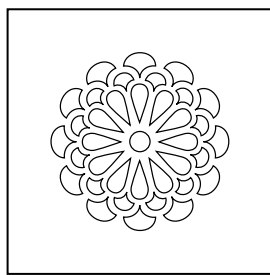
Let your creativity run wild with our new range of silicone stencils!

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.

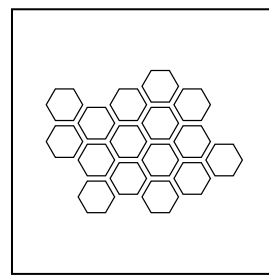
Stencils can be customized. Please contact us for more information.




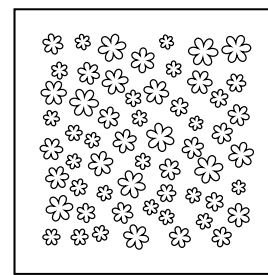
 **NEW 098808**  
1 Stencil "Flocon" for 1 piece  
15 x 15 cm - Th. 1 mm  
Pattern size : ø 12 cm




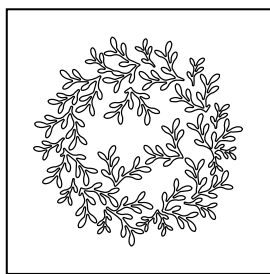
 **098391**  
1 Stencil "Bouquet" for 1 piece  
15 x 15 cm - Th. 1 mm  
Pattern size: ø 10 cm




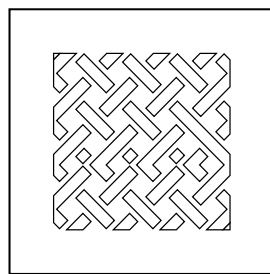
 **098392**  
1 Stencil "Alvéoles" for 1 piece  
15 x 15 cm - Th. 1 mm  
Pattern size: ± 11 x 8 cm




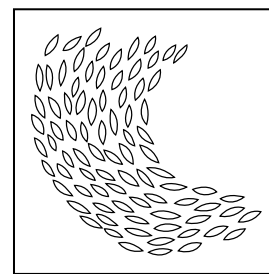
 **098393**  
1 Stencil "Fleurettes" for 1 piece  
15 x 15 cm - Th. 1 mm  
Pattern size: ± 12 x 12 cm




 **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



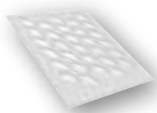


Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny

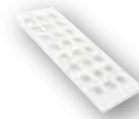


**010738**  
1 Stencil of 30 prints  
for leaves 7 x 3 cm



**010690**  
1 Stencil of 15 prints  
for rectangles 7 x 1,5 cm

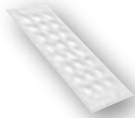
**010691**  
1 Stencil of 20 prints  
for rectangles 7 x 2 cm



**010704**  
1 Stencil of 24 prints  
for squares 2 cm



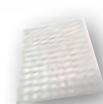
**010692**  
1 Stencil of 10 prints  
for rectangles 6 x 4 cm



**040021**  
1 Stencil for rounds  
24 prints ø 3 cm



MARC  
*Rivière*



**010706**  
1 Stencil of 117 prints  
for rounds ø 2 cm, ø 2,7 cm  
and ø 3,4 cm

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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.

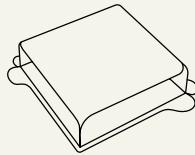
Simply pull the tab to tear the mould open and remove your dessert from the mould.

## CLASSIC ROUNDED SQUARES

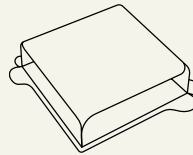



JULIEN  
Alvarez

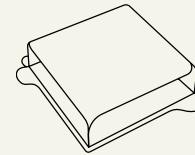
4 CM




 **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

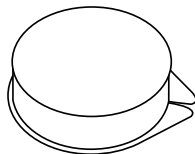
## CLASSIS ROUNDS



4 CM

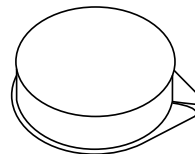
4,5 CM

14 CM



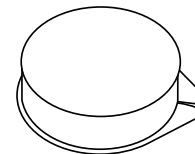
 **070552**  
100 Entremets moulds  
"Rond plat" for 100 pieces  
ø 14 cm - H. 4 cm  
Tearable moulds

16 CM



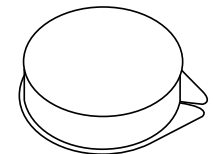
 **070553**  
100 Entremets moulds  
"Rond plat" for 100 pieces  
ø 16 cm - H. 4 cm  
Tearable moulds

18 CM

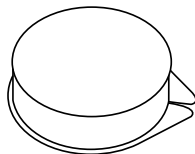


 **070554**  
100 Entremets moulds  
"Rond plat" for 100 pieces  
ø 18 cm - H. 4 cm  
Tearable moulds

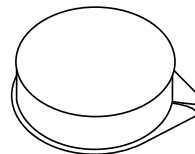
20 CM




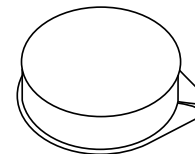
 **070555**  
100 Entremets moulds  
"Rond plat" for 100 pieces  
ø 20 cm - H. 4 cm  
Tearable moulds




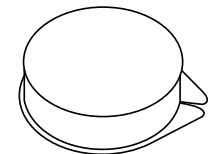
 **070556**  
100 Entremets moulds  
"Rond plat" for 100 pieces  
ø 14 cm - H. 4,5 cm  
Tearable moulds




 **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

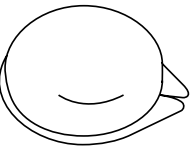
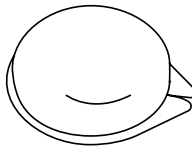
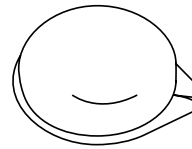
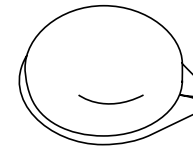
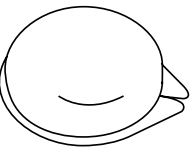
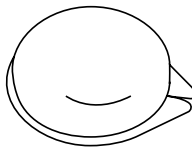
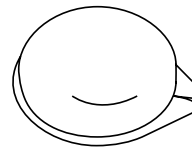
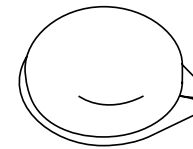
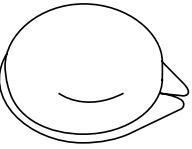
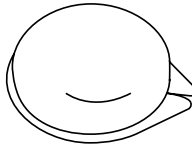
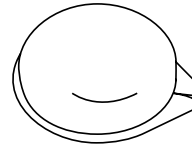
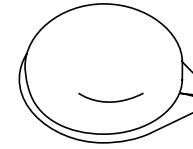
 Free of colouring

 Sensitive to humidity

 Possible migration on white chocolate

 Shiny

## ROUNDED ROUNDS

	14 CM	16 CM	18 CM	20 CM
3 CM	 <p><b>087009</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 14 cm - H. 3 cm Tearable moulds</p>	 <p><b>087011</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 16 cm - H. 3 cm Tearable moulds</p>	 <p><b>087013</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 18 cm - H. 3 cm Tearable moulds</p>	 <p><b>087018</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 20 cm - H. 3 cm Tearable moulds</p>
3,5 CM	 <p><b>087010</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 14 cm - H. 3,5 cm Tearable moulds</p>	 <p><b>087012</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 16 cm - H. 3,5 cm Tearable moulds</p>	 <p><b>087014</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 18 cm - H. 3,5 cm Tearable moulds</p>	 <p><b>087019</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 20 cm - H. 3,5 cm Tearable moulds</p>
4 CM	 <p><b>070560</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 14 cm - H. 4 cm Tearable moulds</p>	 <p><b>070561</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 16 cm - H. 4 cm Tearable moulds</p>	 <p><b>070562</b> 100 Entremets moulds "Rond plat arrondi" for 100 pieces ø 18 cm - H. 4 cm Tearable moulds</p>	 <p><b>070563</b> 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

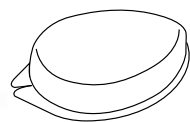
★ Shiny

## ROUNDED EGGS



ÉTIENNE  
Leroy

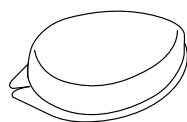
12 X 19 CM



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

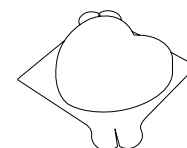
30 Entremets moulds  
"Œuf 6 personnes"  
for 30 pieces  
16,2 x 24 cm - H. 4 cm  
Tearable moulds

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

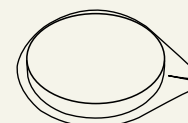
17 CM



070568

30 Entremets moulds  
"Dessus de tarte"  
for 30 pieces  
ø 17 cm - H. 1,8 cm  
Tearable moulds

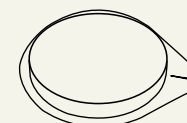
18 CM



087075

30 Entremets moulds  
"Dessus de tarte"  
for 30 pieces  
ø 18 cm - H. 2 cm  
Tearable moulds

19 CM



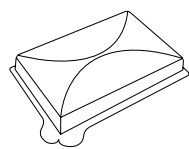
070569

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

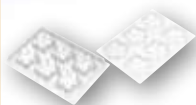
- 100% recyclable
- Reusable
- Suitable for freezing
- Affordable
- Made in France

### 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 jams



**070575**  
10 Individual entremets  
moulds "Bûchette rondin"  
54 x 3,8 cm - H. 3,8 cm  
Moulds with  
support jams



**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 jams



**070529**  
30 Individual entremets  
moulds "Citrouille"  
for 120 pieces  
ø 7,5 cm - H. 1,8 cm  
Moulds with support jams



**070511**  
30 Individual entremets  
moulds "Souche"  
for 120 pieces ø 7 cm - H. 3,5 cm  
Moulds with support jams

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



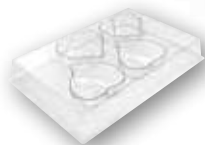
THIERRY  
*Mulhaupt*



**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 jambs

PHILIPPE  
*Rigollot*



**070548**  
30 Individual entremets moulds "Pomme"  
for 60 pieces - Top ø 7,4 cm - H. 2,6 cm  
Moulds with support jambs  
Bottom ø 7,4 cm - H. 3,7 cm  
Moulds with support jambs

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 jambs



**074061**  
30 Individual entremets moulds "Bouche"  
for 180 pieces 9,5 x 5,6 cm - H. 3,5 cm  
Moulds with support jambs

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

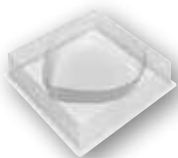
FRANÇOIS  
*Perret*



# 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*



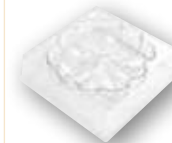
**088248**  
30 Entremets moulds "Ourson"  
for 30 pieces 13,1 x 22,3 cm  
H. 6,65 cm  
Moulds with support jamba



**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*

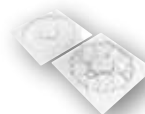


- 🌿 **087016**  
45 Entremets moulds "Sapin" for  
30 pieces - Top : 17,7 x 22,6 cm  
H.4,5 cm - Moulds with support  
jambs - Bottom : 18,2 x 23,2 cm  
H. 0,5 cm - Moulds without  
support jambs
- 🌿 **NEW 098831**  
1 Pastry Cutter "Grand sapin"  
15,5 x 19,8 cm - H. 3 cm



- 🌿 **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 jambs  
Bottom: 12,6 x 27,1 cm H. 0,5 cm  
Moulds without support jambs

**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*



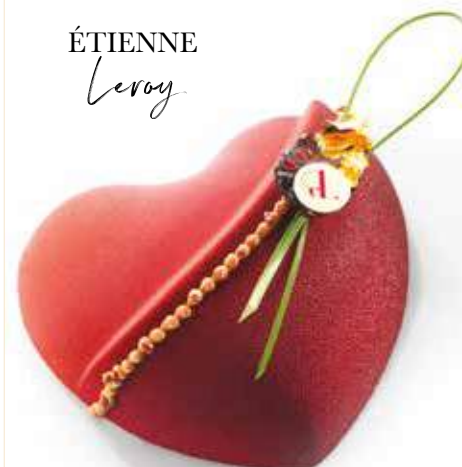
🍃 **074069**  
30 Entremets moulds  
"Bouche for 2"  
for 60 pieces  
14,3 x 8,3 cm - H. 4 cm  
Moulds with support jambs

🍃 **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*



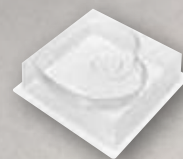
🍃 **074066**  
30 Entremets moulds  
"Cœur drapé" for 30 pieces  
15,1 x 13,3 cm - H. 6,4 cm  
Moulds with support jambs

🍃 Free of colouring

❄️ Sensitive to humidity

🌞 Possible migration on white chocolate

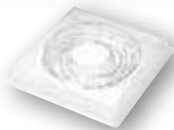
★ Shiny



**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 jambs

ARNAUD  
*Lahrer*



074246  
30 Entremets moulds  
"Œuf bombé" for 30 pieces  
14 x 23 cm - H. 5 cm  
Moulds with support jambs



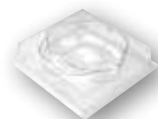
074065  
30 Entremets moulds "Lapin"  
for 30 pieces 14,4 x 17,8 cm  
H. 7 cm  
Moulds with support jambs

JOFFREY  
*Lafontaine*



070521  
30 Entremets moulds "Vrille"  
for 30 pieces ø 17 cm - H. 9,5 cm  
Moulds with support jambs

070542  
30 Entremets moulds "Vrille"  
for 30 pieces ø 14 cm - H. 7 cm  
Moulds with support jambs



074071  
30 Entremets moulds  
"Fleur" for 30 pieces  
16 x 17 cm - H. 4 cm  
Moulds with support jambs

JÉRÔME  
*De Oliveira*



070541  
30 Moules "Rose" (top)  
for 30 pieces  
ø 15 cm - H. 1,2 cm  
Moulds with support jambs

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



**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



**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

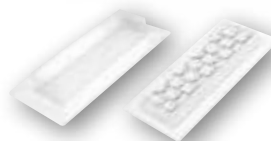
★ Shiny

*Our thermoformed moulds  
are not suitable for washing  
in the dishwasher,  
or at a temperature above  
+55°C.*



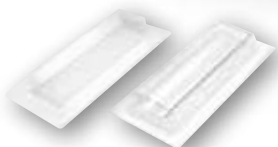
**070539**  
30 Moulds top of yule log "Rondin"  
for 30 pieces 23,6 x 6,6 cm - H. 3,5 cm  
Moulds with support jambs

**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 jambs

**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 jambs  
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 jambs



**VINCENT Guerlais**



**070526**  
30 Yule log moulds  
"Champagne" for 30 pieces  
25 x 9 cm - H. 5,6 cm  
Moulds with support jambs

**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 jambs



**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

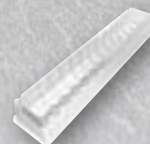
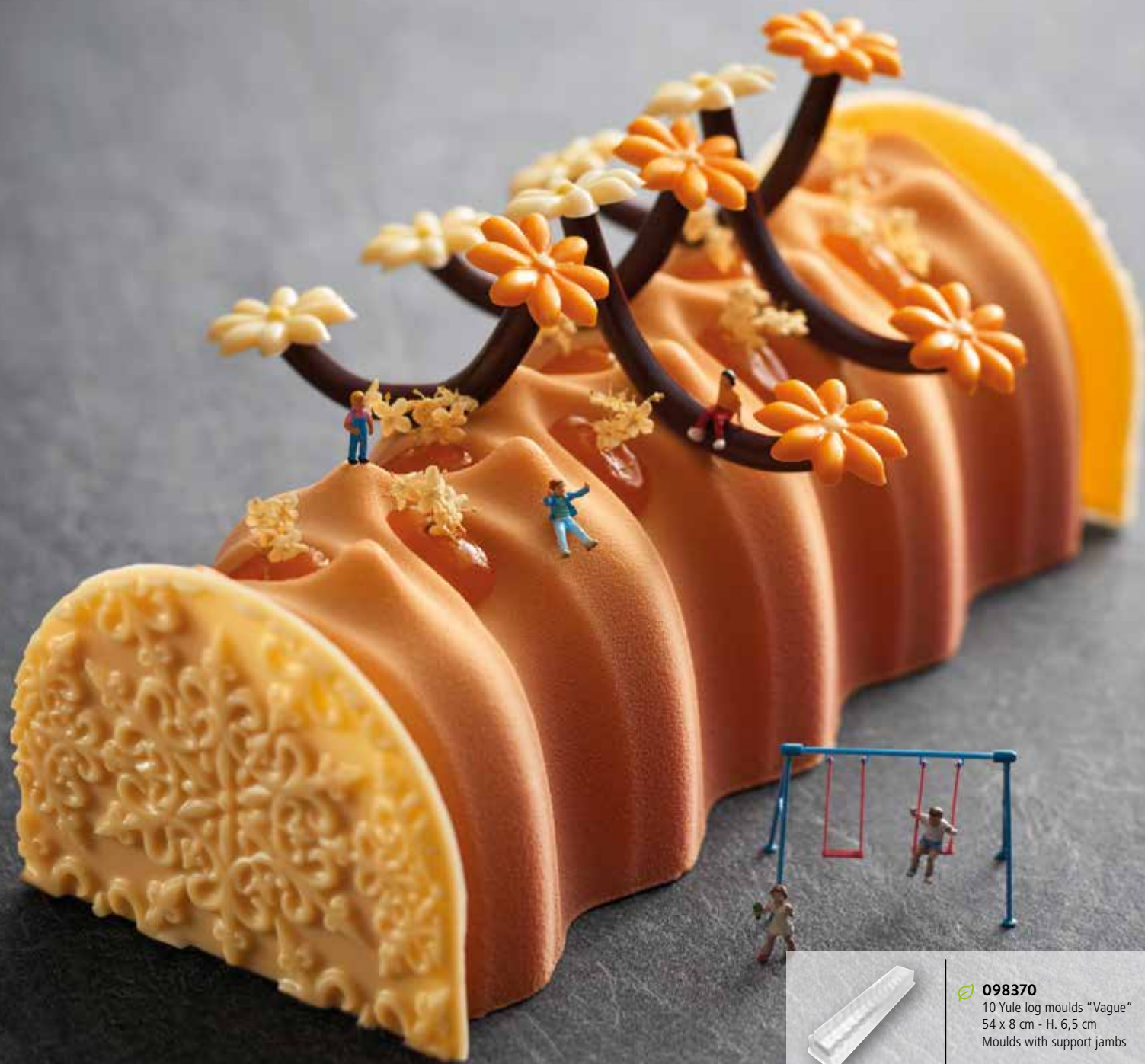


Free of colouring

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

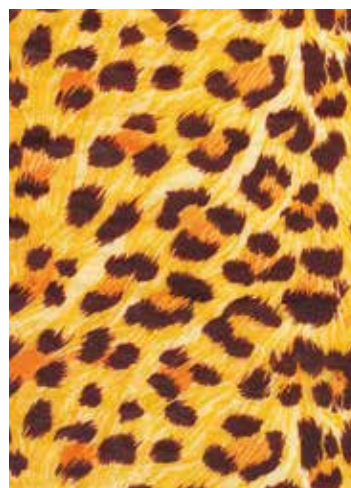
In order to obtain an even more fabulous result, we have created a compound: “Sublimasse“ which once hydrated, will be applied over the baking sheet prior to your biscuit. This product prevents the appearance of air bubbles on the surface of your biscuit and also allows your biscuit to be more airy.



**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

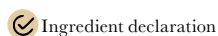
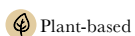


**WARMTEX**  
(Corn starch)  
**060636** - 800 g



**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




**ASCORBIC**  
(Ascorbic acid)  
060621 - 1 kg



 **CALCIUM LA**  
(Calcium lactate)  
060639 - 750 g

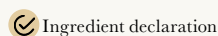
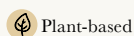


 **SODIUM CI**  
(Sodium citrates)  
060640 - 1 kg



**BAKING POWDER**  
(Baking powder)  
088268 - 1 kg  
088290 - 5 kg

Phosphate-free  
baking powder




# 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.





 **SORBIUM** (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

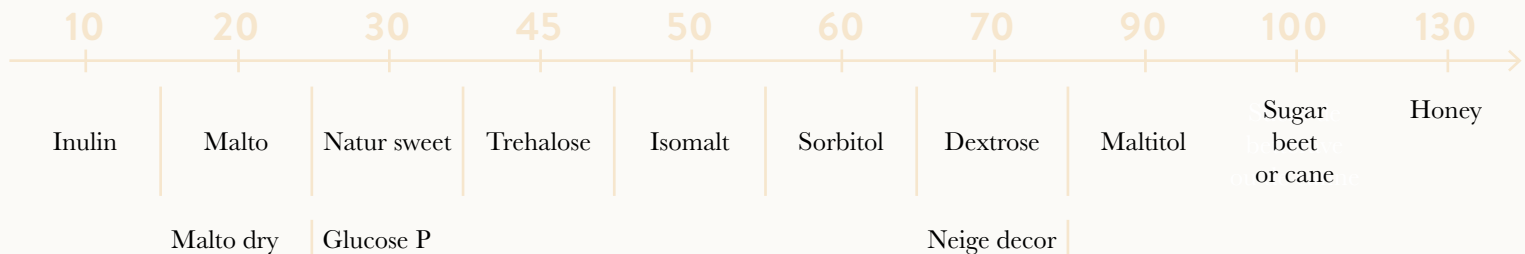
**INULIN** (Inulin)  
 **060637** - 800 g  
 **087095** - 10 kg

**NATUR SWEET**  
(Dietary fiber (fructooligofructose))  
 **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




**BLACK** (E153)  
**004604** - 25 g  
**006723** - 200 g  
 Upon request:  
**018110** - 1 kg




**LILAC PURPLE**  
 (E163)  
**098842** - 25 g  
**004415** - 200 g  
 Upon request:  
**002178** - 1 kg



 **PURPLE** (carrot, hibiscus)  
**065301** - 50 g  
**068114** - 200 g  
 Upon request:  
**068847** - 1 kg



 **BLUE** (spirulina)  
**050118** - 50 g  
**050723** - 200 g  
 Upon request:  
**050724** - 1 kg




**PINE GREEN** (E141)   
**098843** - 25 g  
**004410** - 200 g  
 Upon request:  
**018113** - 1 kg




**GREEN TURF**  
 (carthame, lemon and spirulina)  
**060571** - 50 g  
**054145** - 200 g  
 Upon request:  
**054146** - 1 kg



 **LIGHT GREEN**  
 (carthame, lemon and spirulina)  
**060572** - 50 g  
**054147** - 200 g  
 Upon request:  
**054148** - 1 kg



 **RED** (radish, blackcurrant, apple)  
**050079** - 50 g  
**049990** - 200 g  
 Upon request:  
**050720** - 1 kg




**PINK** (E120)  
**004612** - 25 g  
**004401** - 200 g  
 Upon request:  
**001848** - 1 kg



**ORANGE YELLOW**  
 (E100, E163)  
**065259** - 25 g  
**064763** - 200 g  
 Upon request:  
**069335** - 1 kg



 **ORANGE** (carthame, lemon paste and radish, blackcurrant and apple)  
**060573** - 50 g  
**053940** - 200 g  
 Upon request:  
**054140** - 1 kg



**LEMON YELLOW**  
 (E100)  
**065311** - 25 g  
**064164** - 200 g  
 Upon request:  
**069332** - 1 kg



 **YELLOW** (safflower, lemon)  
**050080** - 50 g  
**049991** - 200 g  
 Upon request:  
**050719** - 1 kg



**NEW WHITE**  
 (E170 [nano])  
**098845** - 50 g  
**098604** - 500 g

## SYNTHETIC COLOURS



**BLUE** (E132)  
**004460** - 25 g  
**004230** - 200 g  
 Upon request:  
**002190** - 1 kg



**GREEN** • (E102, E133)  
**004463** - 25 g  
**005065** - 200 g  
 Upon request:  
**001877** - 1 kg



**RED** • (E129)  
**004462** - 25 g  
**004214** - 200 g  
 Upon request:  
**003018** - 1 kg





**ORANGE** • (E110)  
**004464** - 25 g  
**005046** - 200 g  
 Upon request:  
**017845** - 1 kg





**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



**BLACK** (E153)  
**004604** - 25 g  
**006723** - 200 g  
 Upon request:  
**018110** - 1 kg



**BROWN** (malt extract)  
**060576** - 50 g  
**054142** - 200 g  
 Upon request:  
**054141** - 1 kg



**CARAMEL** (E150A)  
**098846** - 50 g  
**023662** - 200 g  
 Upon request:  
**045157** - 1 kg



**BLUE** (spirulina)  
**050118** - 50 g  
**050723** - 200 g  
 Upon request:  
**050724** - 1 kg



**PURPLE** (carrot, hibiscus)  
**065301** - 50 g  
**068114** - 200 g  
 Upon request:  
**068847** - 1 kg



**PINE GREEN** (E141)  
**098847** - 50 g  
**029552** - 200 g  
 Upon request:  
**049858** - 1 kg



**GREEN TURF** (carthame, lemon and spirulina)  
**060571** - 50 g  
**054145** - 200 g  
 Upon request:  
**054146** - 1 kg



**LIGHT GREEN** (carthame, lemon and spirulina)  
**060572** - 50 g  
**054147** - 200 g  
 Upon request:  
**054148** - 1 kg



**BRIGHT RED** (radish, blackcurrant, apple and paprika extract)  
**070266** - 50 g  
**071868** - 200 g  
 Upon request:  
**073064** - 1 kg



**RED** (radish, blackcurrant, apple)  
**050079** - 50 g  
**049990** - 200 g  
 Upon request:  
**050720** - 1 kg



**CANDY PINK** (E120)  
**098849** - 50 g  
**029551** - 200 g  
 Upon request:  
**018687** - 1 kg



**BURGUNDY RED** (E162)  
**098850** - 25 g  
 Upon request:  
**091609** - 1 kg



**PINK** (red beetroot juice)  
**050081** - 50 g  
**050721** - 200 g  
 Upon request:  
**050722** - 1 kg



**ORANGE** (carthame, lemon paste and radish, blackcurrant and apple)  
**060573** - 50 g  
**053940** - 200 g  
 Upon request:  
**054140** - 1 kg



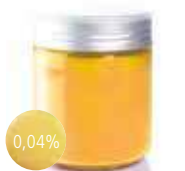
**BRIGHT ORANGE** (paprika extract)  
**070269** - 50 g  
**073063** - 200 g  
 Upon request:  
**072435** - 1 kg



**ORANGE YELLOW** (E160A)  
**098848** - 50 g  
**023661** - 200 g  
 Upon request:  
**025869** - 1 kg



**YELLOW** (safflower, lemon)  
**050080** - 50 g  
**049991** - 200 g  
 Upon request:  
**050719** - 1 kg



**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



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

# 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 Clamp 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.

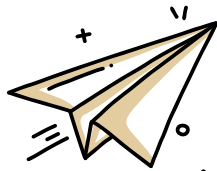
Free of colouring

Sensitive to humidity

Possible migration on white chocolate

★ Shiny





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