

Bekaert
DUPONT



CALLEBAUT
INSPIRED BY YOUR CRAFTSMANSHIP



When Bekaert & Dupont began trading back in 1998, we felt it was necessary to work with a chocolate company that offers a vast range of products with a very proactive and product development team.

For nine years we have been supplying and growing our range of Callebaut products to meet ever increasing demand from our customers. With over 150 years of experience whether it is couvertures or ready to use fillings, decorations, coatings and cocoa powders, we endeavour to make it available to our customers.

In this day and age we are all concerned about the treatment of local communities, the growers and families of producers. As the worlds leading producer of cocoa and chocolate products in the Kraft and bakery sector, Barry Callebaut are working with countries in West Africa and Latin America . They are committed to developing mutual beneficial relationships with there suppliers and invest in the training and development of their employees, and contribute to the economic and social wellbeing of local communities.

Whether you are looking for new recipes and ideas or information on specific products, Barry Callebaut have a comprehensive website that can offer you help and advice at your fingertips 24 hours a day seven days a week.

www.callebaut.com



YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS

Bekaert
DUPONT

 CALLEBAUT 





Our range at Bekaert & Dupont allows the customer to run a stylish retail operation with a wide variety of products to suit the demand of their customers.

We also stock a wide range of products to decorate and finish off your goods, to your own personal style and taste.

Products such as glazings, fondants, toppings and froze products. You'll find these products in our other catalogues:

*Ingredients
Sub Zero
Exclusive decors
Equipment*



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Give your chocolate pastries, desserts and confectionery an exciting new dimension with sticking colours and tasty flavours. Try Callebaut's latest user-friendly and time-saving solution...



Couvertures





Dark Couverture

5076	Dark Callets Callebaut	C811	53.5%	10	kg
5076A	Dark Callets Callebaut	C811	53.5%	2x10	kg
5094	Dark Callets Callebaut	C811	53.5%	2.5	kg
5072A	Dark Block Callebaut	C811	53.5%	5x5	kg
5070	Dark Block Callebaut	C811	53.5%	5	kg
5100	Dark Block Callebaut	815NV-120	56%	5x5	kg
5058	Dark Callets		70%	10	kg
5058A	Dark Callets		70%	2x10	kg
5103	Dark Block Callebaut		70%	5	kg
5050	Dark Block Callebaut		70%	5x5	kg



Milk Couverture

5109	Milk Callets Callebaut	823	35.5%	2.5	kg
5110	Milk Block Callebaut	823	35.5%	5	kg
5112	Milk Block Callebaut	823	35.5%	5x5	kg
5121	Milk Callets Callebaut	C823	35.5%	10	kg
5121A	Milk Callets Callebaut	C823	35.5%	2x10	kg



White Couverture

5190	White Callets Callebaut		26%	5	kg
5191	White Block Callebaut		26%	5x5	kg
5209	White Callets Callebaut	W2	28%	10	kg
5209A	White Callets Callebaut	W2	28%	2x10	kg
5212	White Callets Callebaut	W2	28%	2.5	kg

Flavoured & Coloured Couverture

5919	Strawberry Callets			2.5	kg
5021	Honey Callets			2.5	kg
5019	Cappucino Callets			2.5	kg
5942	Caramel Drops			2.5	kg
5914	Orange Drops			2.5	kg
5909	Lemon Drops			2.5	kg





Honey callets

Chocolate with a surprising flavour.



Honey callets are milk chocolate drops with a perfect dose of honey:

- Ideal for using neat to add a surprising touch to moulded figures, chocolate shells...
- These callets also add a delicious hint of honey into your crèmes, sauces, mousses, etc.
- Thanks to the small size of the drops and the clever packaging, these callets are very simple to weigh, melt and process!

Here are a few recipes that we have tried out for you:

Honey chocolate mousse with peach
Serves six

Ingredients	Method
150 g peach coulis	Heat.
250 g Callebaut HONEY callets	Melt in the coulis and mix well.
1 sheet gelatine (soaked and strained)	Dissolve in the chocolate mixture.
500 g cream	Whip up 2/3 and fold into the ganache (leave to cool for 10 hours)



TIP:

This method is great as it prevents the chocolate from becoming lumpy during mixing. Serve with fresh fruits

Chocolate honey drink
Serves four

Ingredients	Method
100 g cream 400 g milk	Heat.
140 g Callebaut HONEY callets 40 g brown rum (optional)	Add and shake well.



Are You looking for more new recipes and ideas or information on specific products?
 Barry Callebaut have a comprehensive website that can offer you help and advice at your fingertips 24 hours a day seven days a week.

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SAUCES
Warm coloured sauces

100 g cream	Heat. Add to the cream and leave to melt. Add to the mixture. Serve immediately.
100 g callets Callebaut ORANGE or Callebaut STRAWBERRY or Callebaut LEMON or Callebaut CARAMEL	
20 g butter	

For cold sauces use 40% more cream!

DESSERTS
Chocolate mousse with strawberry, orange or lemon flavour

320 g cream	Heat. Add to the cream and leave to melt.
870 g callets Callebaut ORANGE or Callebaut STRAWBERRY or Callebaut LEMON	
100 g glucose molasses 30°B	Heat. Beat with the glucose molasses until the mixture is cold. Then mix with the chocolate cream. Beat until frothy. Fold into the chocolate mixture.
150 g egg yolks	
150 g egg whites	
1000 g whipping cream	Whip and fold into the chocolate mixture. Spoon into cups and leave to cool.

This mousse is also delicious with CARAMEL callets or CAPPUCCINO callets! Because of its slightly sweeter flavour, we recommend that you halve the amount of sugar (max. 50 g).

Crème brûlée with caramel chocolate (for 13 servings)

500 g cream	Bring to the boil. Pour the cream mixture onto the callets, leave to melt then mix.
300 g full-cream milk	
vanilla pod	Add to the caramel mixture and mix well. Pour into 13 heat-resistant cups and place the cups on a tray filled with water. Bake in the oven for one hour (100°C). When cool, sprinkle a thin layer of sugar candy onto the surface of the crèmes and caramelize.
200 g callets Callebaut CARAMEL	
200 g egg yolks	

Caramel Fondue with a dash of Grand Marnier

150 g cream	Bring to the boil. Pour the cream mixture onto the callets, allow to melt and mix.
150 g full-cream milk	
30 g fresh butter	Pour into a fondue pot and heat to 50°C. Maintain this temperature.
80 g glucose	
675 g callets Callebaut CARAMEL	
25 g Grand Marnier	

Dip fruits, small pieces of cake or sponge cake in this caramel fondue.



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Imagine a chocolate ganache with such an intense chocolate flavour and so easy to use, it is perfect for almost any preparation... Now it exists! Callebaut presents Chocolate Fill: the most chocolaty and versatile ingredient in the workshop!



Chocolate Fill
so chocolaty, so easy, so versatile!

Single Origins

5954	Java Callets Milk – 552	2.5 kg
5956	Grenade Dark – 552	2.5 kg
5958	Sao Thome Callets Dark	2.5 kg
New	Ghana Callets CHD-U60GHA-552	2.5 kg
New	Equador Callets CHD-R731EQU-552	2.5 kg
New	Madagascar – CHD-U66MAD-552	2.5 kg
New	Arriva Milk Callets CHM-Q415AR-552	2.5 kg



Fair Trade

Dark Choc Callets 70% Fairtrade CHD-P7142BNFT-554	2 x 10 kg
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Organic Chocolate

5601 Dark Chocolate Bio-D-554 Dark	20 kg
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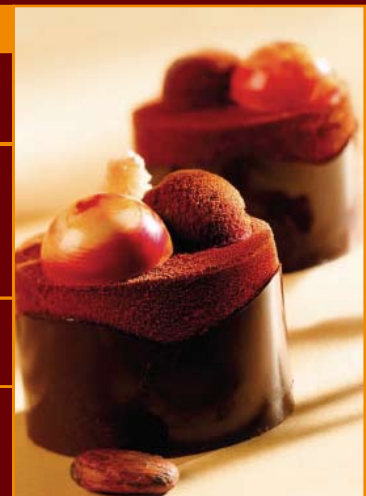
Crème dell' Artigiano & Fillings

5281 Extra Bitter V21-0H35	10 kg
5284 Bianco V00-0H35W	10 kg
5288 Nocciola N05-0H40	10 kg
5279 Caramel Fill	5 kg
5296 Chocolate Fill	2 kg



Chocolate ginger mousse

Ingredients	Preparation
150 g egg yolks 300 g syrup	Heat in the microwave and beat until foamy.
240 g dark chocolate Callebaut Origine Ghana 65 g butter	Melt and mix in at 50°C.
500 g whipped cream 80 g candied ginger	Mix in.
Pour into moulds and freeze. Remove from the moulds and spray the surface with a mixture of cocoa butter and dark chocolate using an air gun. Finish with a chocolate decoration.	



Chocolate orange soufflé

Ingredients	Preparation
250 g milk 2 orange zests	Bring to the boil and leave to infuse
35 g flour 40 g butter	Mix
100 g egg yolks 12 g sugar	Mix and add.
75 g dark chocolate Callebaut Origine Ecuador 150 g egg whites 50 g caster sugar 1 g pudding powder 12 g maize starch	Mix together and add to the previous mixture.
Bake for 5 minutes at 200°C and serve immediately.	



Sablé dough

Ingredients	Preparation
120 g butter 60 g castor sugar 2 g salt 1 egg	Beat.
25 g broyage	Add.
200 g sieved flour vanilla (to the taste)	Add.
Leave to rest in the refrigerator for 3 to 4 hours. Roll out and cut into rectangles.	



Peru chocolate mousse

Ingredients	Preparation
450 g dark chocolate Callebaut Origine Peru	Melt.
250 g sugar syrup 140 g egg yolks	Boil the syrup and pour onto the egg yolks. Make a pâte à bombe.
875 g whipped cream	Whip, add and beat.

Banana Choc Peru

Sablé dough

Ingredients	Preparation
200 g cream 0.5 g saffron powder a pinch of fleur de sel	Boil together.
450 g dark chocolate Callebaut Origine Venezuela	Pour the cream on the chocolate and homogenise with the mixer.
35 g invert sugar	Mix in and leave to cool to 35°C.
75 g butter	Beat into crème and fold in.
Pour into a frame and leave to cool. Coat the top with a thin layer of pre-crystallised dark or milk chocolate. Leave to harden. Turn over, cut with the guitar cutter (22.5 x 22.5 mm) and enrobe with dark chocolate Callebaut Origine Venezuela or milk chocolate Callebaut Origine Java.	

Cumaná



YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS

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Callebaut offers you a wide choice of superior bake stable chocolates! They all resist oven temperatures of up to 200°C. You can choose from different flavours, shapes and textures, so that you can give each of your bakery products a delicious added touch of chocolate.



Chocolate Chunks a sensational chocolate touch
for your bakery products

Bakestable Chocolate

5002	Washington Bits 7500	25	kg
5008	White Chocolate Chips LWM 7500	25	kg
5030	Dark Choc DropsVH-9466 22000/kg Approx	10	kg
5032	Dark Choc DropsVH-9401 7000/kg Approx	10	kg
5036	Dark Choc DropsVH-9410 11000/kg Approx	10	kg
5038	Dark Choc DropsVH-9432 16000/kg Approx	10	kg
5015	Dark Chocolate Chunks 8/8/6	25	kg
5261	White Chocolate Chunks	10	kg
5262	Milk Choc Chunks 8/8/6	10	kg
5730	Chocolate Sticks/Baton TB-55-8-356	300	pc
5737	Chocolate Sticks/Baton CHD-BB-508CAL-356	500	pc
5814	Chocolate Sticks/Baton 38 cm CHD-BB-338-308	5	kg



Enrobing Chocolate

5007	Dark Chocorobe Easimelt	25	kg
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Chocolate Cups & Decorations

5757	Marbled Pencils Chocolate	20cm	900	gm
5758	Dark Chocolate Pencils	20cm	900	gm
5756	White Chocolate Pencils	20cm	900	gm
5325	Milk Chocolate Vermicelli		5	kg
5741	Dark Chocolate Vermicelli		5	kg
5742	White Chocolate Vermicelli		1	kg
5620	Milk Chocolate Truffle Shells		504	pc
5630	Dark Chocolate Truffle Shells		504	pc
5640	White Chocolate Truffle Shells		504	pc
5928	Choc P Callebaut		5	kg
5240	Splitters 9-D		5	kg
5254	Splitters 4-D		5	kg
5260	Splitters 9-M		5	kg
5255	Splitters 4-M		5	kg







Butter biscuits

Ingredients	Processing	
360g butter – room temperature	Mix.	
360g white sugar candy		
270g flour	Add and mix.	
200g oat flakes		
4g salt		
10g yeast powder	Add and mix.	
3 whole eggs		
120g Callebaut Chocolate Chunks – white	Add and mix.	
Roll out in sausages of 5 cm thick and wrap in a sheet of baking paper. Leave to rest in the fridge and cut off slices of 1 cm thick. Bake off at 200°C during 12 minutes.		


Muffins with white chunks

Ingredients	Processing	
375g flour	Add and mix.	
125g powder sugar		
150g Callebaut Chocolate Chunks – white		
10g yeast powder		
45g mix of oat flakes and almond shavings		
30g white raisins		
2 whole eggs	Add and mix.	
375ml milk		
1 table spoon of orange peel		
160g butter	Add and mix.	
Fill muffin moulds with the mixture (use an ice scoop). Top with a mixture of almonds, sugar and egg whites. Bake off at 210°C during 25 minutes (test: insert a needle in the core of the muffins. It needs to come out dry)		


Cocoa & chocolate bread

Ingredients	Processing	
500g water 3 whole eggs 40g yeast 100g sugar 125g Callebaut cocoa powder 500g white flour 500g whole-wheat flour enriched with gluten 15g salt 10g butter 500g Callebaut Chocolate Chunks – Dark	Mix in the spiral kneader (without the butter and the Chocolate Chunks): <ol style="list-style-type: none"> 1. 3 min. at speed 1. 2. add the butter. 3. 6 min. at speed 2. Leave to rise for 1/2 hour. Add the Chocolate Chunks. Fold in and divide in pieces of 400g. Boll up the dough and put in wooden baking trays covered with baking paper. Leave to rise for 1 hour. Brush the top with beaten egg and make a cut in the top. Bake for 25 min. at 190–200°C.	

Sweet candy bread with white chocolate

Ingredients	Processing	
1000g dough for sugar brioche	Mix and knead well.	
250g Callebaut Chocolate Chunks – white		
100g white raisins		
100g apple – diced		
100g dried apricot – sliced		
Per bread: weigh off 380g of this mixture and envelope in 100g of plain dough for sugar brioche. Bake off.		

Swiss rolls

Processing	
Prepare your Swiss rolls as usual, but sprinkle richly with Callebaut Chocolate Chunks – dark or milk before rolling.	

YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS

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*Chocolate
Mousses*

Unrivaled in taste, ready for your creativity!

Callebaut Nut Pastes

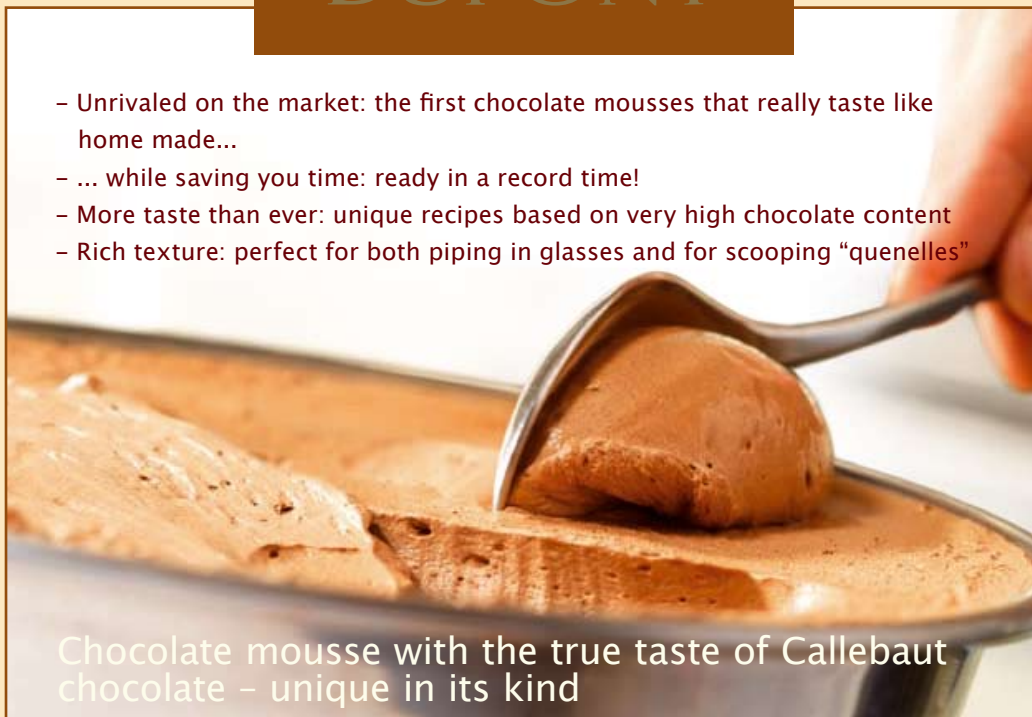
5366	Halelnut And Almond Pramana Praline	5 kg
5370	Pure Nut Paste PNP Hazelnut	5 kg
5410	Gianduja Milk Chocolate Gia-144	5 kg
5411	Gianduja Dark Chocolate Gia-D2-144	5 kg

Other Callebaut Products

5010	Cocoa Mass CM Fine CM-FINE-438	20 kg
5300	Cocoa Powder 20/22	5 kg
5472	Cocoa Butter	3,5 kg
5870	Chocolate Mousse Dark CHM-MO-D-X27	800 gm
5871	Chocolate Mousse Milk CHM-MO-M-X27	800 gm
5999	Bensdorp Chocolate Drink	1 Ltr
5830	Paillete Feuilletine	2.5 kg



Bekaert
DUPONT



- Unrivaled on the market: the first chocolate mousses that really taste like home made...
- ... while saving you time: ready in a record time!
- More taste than ever: unique recipes based on very high chocolate content
- Rich texture: perfect for both piping in glasses and for scooping "quenelles"

Chocolate mousse with the true taste of Callebaut chocolate – unique in its kind

- Callebaut Chocolate Mousse is simply incomparable: it contains the best of Callebaut's classic chocolates.
- It is the first Chocolate Mousse that tastes like home made!

A texture allowing versatile presentation for piping and scooping!

- The texture of every Callebaut's Chocolate Mousse is rich, full, and both firm and aerated like traditional home made chocolate mousse.
- The texture allows the mousse to be scooped and formed in "quenelles" for a beautiful presentation on a dessert.
- It can even be piped before refrigerating into dessert glasses or chocolate cups!

Ready-to-use – what a result, what a gain!

- Gain time with the easy preparation of Chocolate Mousse: 1, 2, 3, 4 steps and... ready!
- Easy to measure out: 1 bag of powder 800 g + 1 litre of milk = ± 36 portions of 50 g!
- Preparation time: 5 min. + 2 hours refrigerator.

Chocolate mousse in dessert glasses

Almond sponge cake	
Ingredients	Preparation
350 g almond paste (50% almonds) 140 g eggs 90 g egg yolks	Mix and beat together.
300 g egg whites 115 g fine sugar	Whip the egg whites together with the sugar until stiff. Fold to the first preparation delicately.
135 g flour	Sieve and fold in. Spread out on a baking tray and bake for 10 minutes at 190°C. Cut out circles to fit in the dessert glasses.

Raspberry marmelade	
Ingredients	Preparation
250 g raspberries 200 g sugar	Bring to the boil and reduce until marmelade.

Dark chocolate mousse	
Ingredients	Preparation
400 g Callebaut Dark Chocolate Mousse 500 g milk	Mix together and beat for 5 minutes.

Chocolate quenelle & orange compote

Orange & nuts marmelade	
Ingredients	Preparation
500 g water 100 g glucose syrup 600 g sugar slices of orange peel	Bring to the boil and leave the orange peels to simmer.
mix of raisins and nuts (almonds, hazelnuts, walnuts...)	Grill the nuts. Chop roughly and mix in the marmelade.

Dark chocolate mousse	
Ingredients	Preparation
400 g Callebaut Dark Chocolate Mousse 500 g milk	Mix together and beat for 5 minutes. Leave to cool for 2 hours.





Dark Chocolate mousse cigar

Cigar

Ingredients	Preparation
200 g butter 200 g sugar	Cream both together.
180 g egg whites 200 g flour 2 g salt	Mix in and leave to rest for 2 hours in the refrigerator.
	Spread out in rectangular shapes on a baking tray and bake at 170°C. Immediately after baking, roll up and leave to cool.

Dark chocolate mousse

Ingredients	Preparation
400 g Callebaut Dark Chocolate Mousse 500 g milk	Beat together for 5 minutes. Fill each cigar with dark chocolate mousse and cover with chopped pistachio's. Leave to cool for 2 hours.

Mousse Duo

Ingredients	Preparation
Callebaut White Chocolate Musse	Whip up (800g mousse to 1L milk) and put into a small piping bag without a nozzle.
Callebaut Milk Chocolate Musse	Whip up (800g mousse to 1L milk) and put into another small piping bag.
Put the 2 small bags into one large piping bag with a serrated nozzle, ensure that the openings of both bags fit well into the nozzle.	
Finishing and presentation	
Pipe the mousse into a glass at the last minute. Make a hole in it with a small spoon and pour in Callebaut Red Fruit Topping. Add the decoration of your choice.	

Mousses for patisserie and desserts

Callebaut presents a new range of ready-to-use Dark, Milk and White Chocolate Mousses! Rich in Callebaut chocolate, their taste and texture are beyond any comparison: true and authentic, just like home made desserts! And imagine the gain of time they can offer you! Wouldn't it be perfect?

* Patisserie usually calls for a (chocolate) mousse with a prominent taste and a smooth, firm texture.

The taste of even the thinnest layer of mousse must come through perfectly among the other components of a pastry. The best results are achieved with a cold-whipped *pâte à bombe* as the foundation (boil sugar syrup, pour over egg-yolks and beat cold to a white foam). You may then adjust the flavour with a selected chocolate, and finish with semi-whipped cream.

* For desserts on the other hand, an airy mousse based on egg white and beaten whipping cream is the usual option. These mousses are easier to handle (for example when forming 'scoops') and provide a light conclusion to a menu of several courses.

* Mousses based on white chocolate merit a special note: adding a little cream, work the white chocolate up into a ganache. Only then should you mix with the *pâte à bombe* (or beaten egg-white) and whipped cream. This method produces a mousse with a smooth homogenous texture that stiffens easily.

Which Callebaut products are best suited to the preparation of mousses?

1. Chocolate

The Callebaut range offers a diverse assortment of chocolates for the preparation of a varied palette of mousses, from bitter and semi-bitter to sweet and creamy in dark, milk and white. Every classic chocolate in the standard viscosity is suitable. We advise a comparison of a range of different chocolates, taking account of your taste preferences and the other flavours in your recipe. It's a question of achieving a balanced and harmonious end result.

2. Something more adventurous

If you aim to produce mousses with a unique taste profile you can give your creativity free rein with our flavoured chocolates (honey, cappuccino or caramel) and coloured and flavoured coatings (strawberry, orange or lemon). Mousses can also be flavoured with gianduja chocolates and nut pastes (with hazelnut or almond).

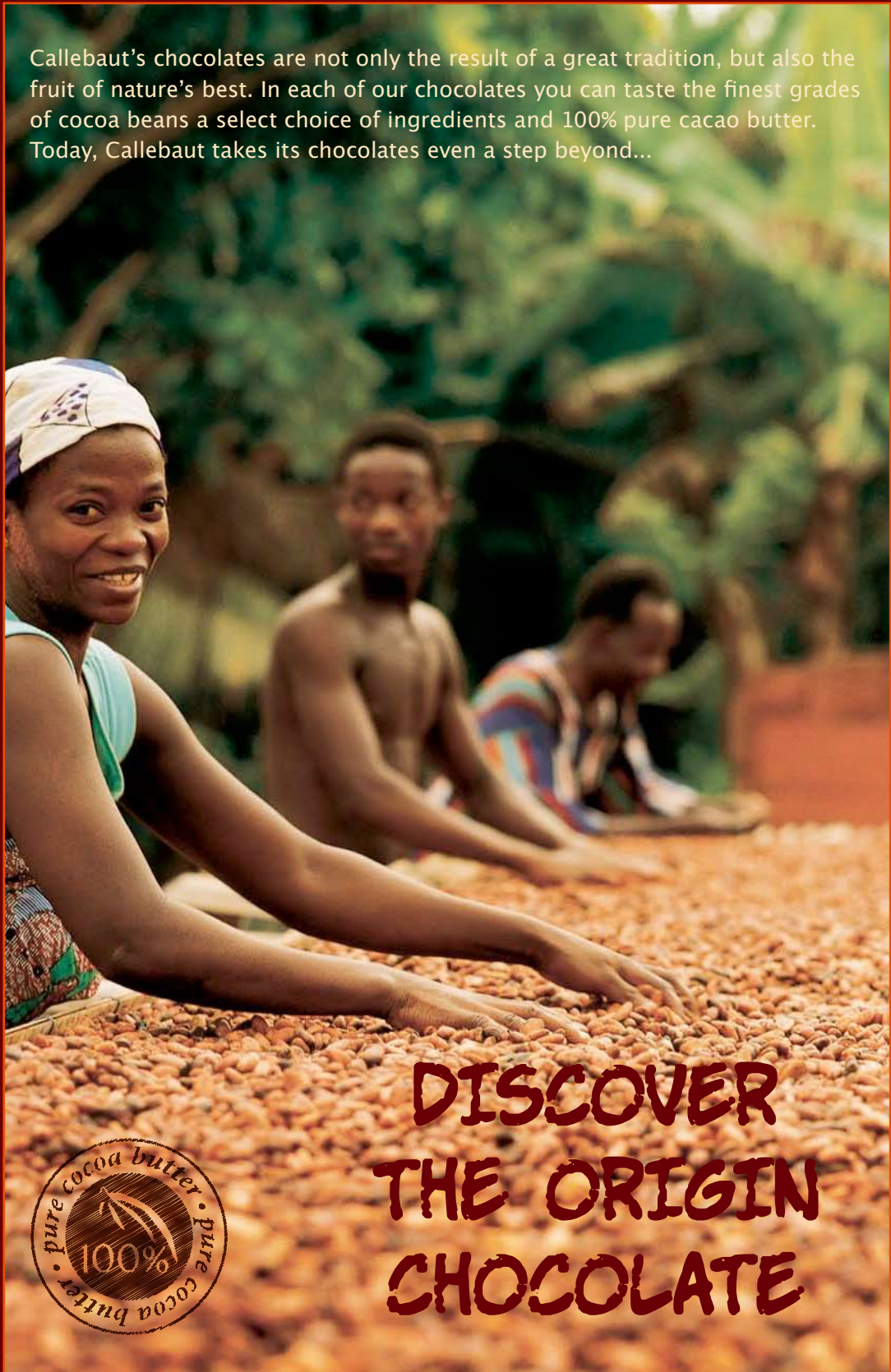
3. Instant mousses

For the larger kitchen Callebaut developed a range of ready-to-use Dark, Milk and White chocolate mousses! Rich in Callebaut chocolate, their taste and texture are beyond any comparison: true and authentic, just like home made desserts! Ready in no time: just add milk, mix and put it in the fridge for 2 hours and it's ready to serve!



* See our product information pages on the website for further details: www.callebaut.com

Callebaut's chocolates are not only the result of a great tradition, but also the fruit of nature's best. In each of our chocolates you can taste the finest grades of cocoa beans a select choice of ingredients and 100% pure cacao butter. Today, Callebaut takes its chocolates even a step beyond...



**DISCOVER
THE ORIGIN
CHOCOLATE**



CALLEBAUT

Bekaert
DUPONT

Terms and Conditions

If no specific other terms and conditions have been agreed, documented and signed by both the seller and buyer, then terms and conditions are as follows:

Opening a credit account:

- Bekaert and Dupont reserve the right to refuse credit accounts and sometimes may not take on credit accounts for long periods of time.
- Credit applications are subject to successful credit references from three current Suppliers.
- Bekaert and Dupont reserve the right to refuse credit to any business.

Payment terms:

- Once an account has been approved, payment shall be strictly 30 days from date of invoice and no later.
- Bekaert & Dupont reserve the right to put any account on stop that does not adhere to the terms and conditions set out.
- When no account has been approved the delivery will be payable in cash or cheque upon delivery or in person at our offices.
- Bounced and returned cheques from the bank carry a £17.50 administration fee which will be invoiced to the customer.

Prices:

- Bekaert and Dupont reserve the right to change the price of their products according to market conditions, currency fluctuations and availability, without notice.

Deliveries:

- Bekaert & Dupont do not do timed deliveries. We deliver between the hours of 7am and 3pm. However every effort is made to meet Customers delivery requirements.
- There is a minimum drop of £50.00 for deliveries inside the M25. A delivery charge of £6.90 is applicable where the delivery amount is less.
- Outside the M25 Customers need to get written confirmation of minimum drop before delivery can be made.
- All deliveries should be checked for damages and shortages upon delivery with the driver. No complaints of shortages and damages will be accepted afterwards.
- Bekaert and Dupont will not except credit requests on damaged or missing goods where the delivery note is signed 'not checked' or 'received unchecked'.

Returned Goods:

- No goods can be returned without prior arrangement with the sales office. Not doing so may result in no credit note being issued.

Retention of title:

- Goods remain the property of Bekaert & Dupont until payment is received in full.

Entry for repossession:

- The buyer hereby authorise the seller to enter upon the premises where the goods are held (with or without notice) and to repossess the goods at any time on or after the seller's right of repossession having arisen.

Law:

- These terms and all related dealing between the buyer and the seller will be construed under and governed by English law and jurisdiction.

Please sign and fax back both sides to 01375 391 888

Name:

Signature:

Date

Account Application Form

Credit Required

YES

NO

Business Name

Business Address

Delivery Address

Contact Name

E-mail

Telephone Fax:

Reference I

Business Name

Business Address

Contact Name

E-mail

Telephone Fax:

Reference II

Business Name

Business Address

Contact Name

E-mail

Telephone Fax:

Reference III

Business Name

Business Address

Contact Name

E-mail

Telephone Fax:

Please sign and fax back both sides to 01375 391 888



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