

Passion for chocolate



At Exquisitem we make an effort to make really exceptional products every day, so that you and your customers can enjoy our chocolates in all senses.

We are careful about the origin and quality of our raw materials and we demand full health guarantees from our suppliers so you can enjoy the peace of mind offered by working under the best conditions.

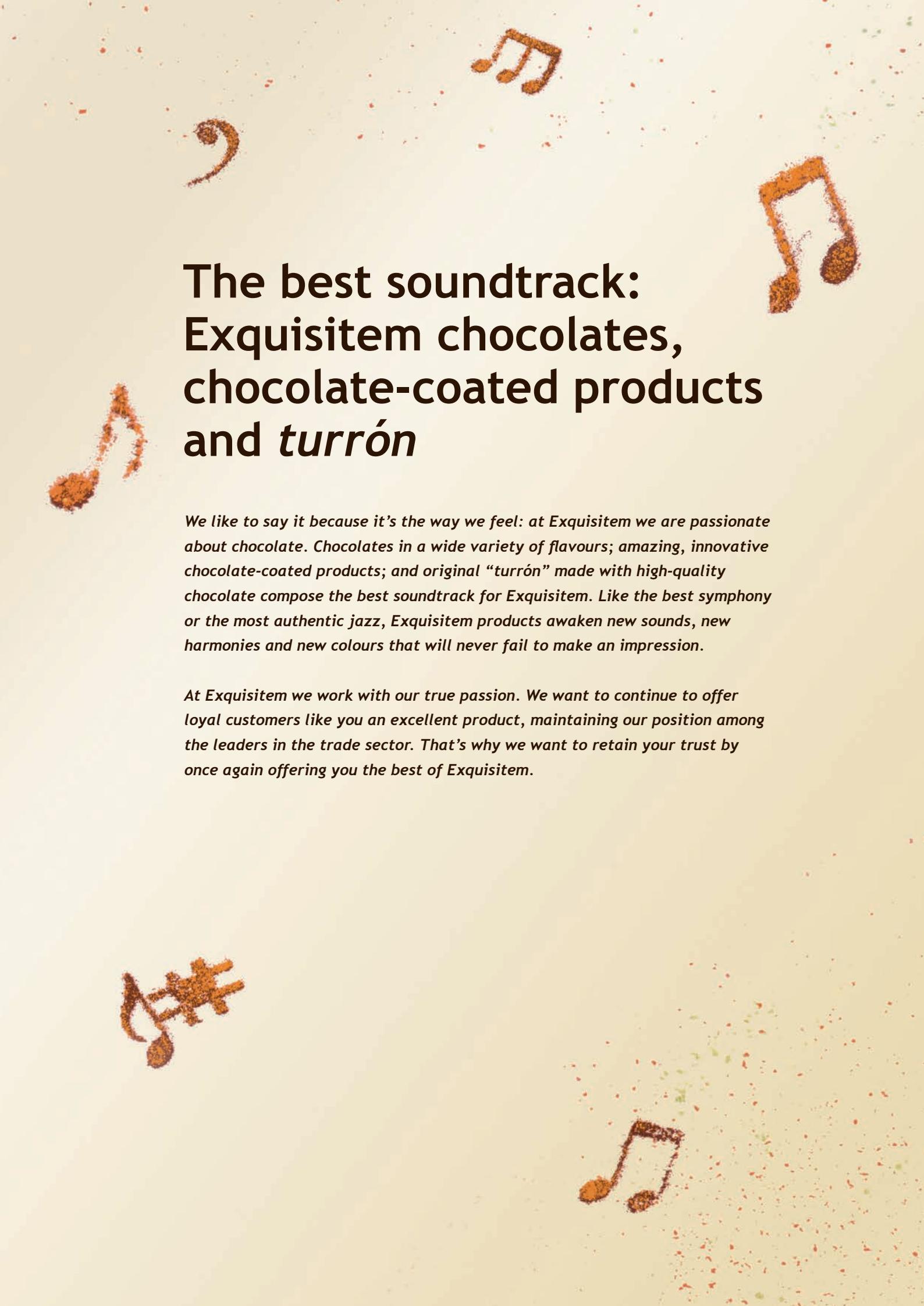
At Exquisitem we do not use trans or hydrogenated fats or azoic colourings or ther ingredients that could be harmful to health. All the products we make can be considered to be fresh products. Our products must therefore transported by refrigerated means. Remember that to keep them properly it is important to bear in mind certain factors that will be decisive for keeping and presenting them in good condition.

We can now offer many gluten-free products and we have begun organic production of some of our products.



GLUTEN-FREE

To keep our products properly until their expiry date we recommend not exposing them to sunlight and keeping them at a constant temperature of between 14° and 16°, with relative humidity in the air of between 50 and 55%.



The best soundtrack: Exquisitem chocolates, chocolate-coated products and *turrón*

We like to say it because it's the way we feel: at Exquisitem we are passionate about chocolate. Chocolates in a wide variety of flavours; amazing, innovative chocolate-coated products; and original "turrón" made with high-quality chocolate compose the best soundtrack for Exquisitem. Like the best symphony or the most authentic jazz, Exquisitem products awaken new sounds, new harmonies and new colours that will never fail to make an impression.

At Exquisitem we work with our true passion. We want to continue to offer loyal customers like you an excellent product, maintaining our position among the leaders in the trade sector. That's why we want to retain your trust by once again offering you the best of Exquisitem.

Truffled chocolates and praline



Ref. 11023 GRAND CRU ECUADOR

Truffle made with 66% Grand Cru Ecuador dark couverture, coated with dark chocolate. Delicate and well-balanced taste with touches of nuts and green tea.



Ref. 11024 GRAND CRU

MADAGASCAR Truffle made with 64% Grand Cru Madagascar dark couverture, coated with dark chocolate. Delicate and well-balanced taste with acid touches of red fruits.



Ref. 11025 GRAND CRU BRAZIL

Truffle made with 62% Grand Cru Brazil dark couverture, coated with dark chocolate. Sweet taste with floral essences.



Ref. 11022 PALET OR

Truffle made with 70% coated with dark chocolate and decorated with gold.



Ref. 11001 BITTER

Truffle made with 70% cocoa couverture. Coated with dark chocolate and decorated with cacao nibs. Very intense taste.



Ref. 11003 RASPBERRY

Raspberry truffle made with dark couverture. Coated with dark chocolate and decorated with freeze-dried raspberry.



Ref. 12006 CARAMEL

Truffle made with milk couverture and caramel. Bathed in milk couverture.



Ref. 11004 CINNAMON

Truffle made basically of milk couverture and infusion of Ceylon cinnamon. Bathed in dark couverture and decorated with dark chocolate shavings.



Ref. 11005 COCONUT

Truffle made with coconut and white chocolate couverture. Coated with dark chocolate and decorated with dessicated coconut.



Ref. 11006 ORANGE

Truffle made with dark couverture and Mediterranean oranges. Coated with dark chocolate.



Ref. 11007 PEACH

Truffle made with white couverture and peach liqueur. Fresh and very aromatic. Moulded with dark couverture.



Ref. 11008 PASSION

Truffle made with dark couverture, milk chocolate couverture and passion fruit pulp. Moulded with dark couverture.

 160 units / box // 1.5 - 1.8 kg approx.



Ref. 11009 CATALAN CUSTARD

CREAM Truffle of white couverture flavoured with lemon and cinnamon. Bathed in dark couverture.



Ref. 11011 CONTRAST

Almond praline made with milk chocolate and toasted corn. Coated with dark chocolate and decorated with Maldon salt.



Ref. 11013 HAZELNUT

Hazelnut praline made with milk couverture and hazelnut. Coated with dark chocolate to preserve the crunchiness of the hazelnut inside.



Ref. 11014 CROQUANTE

Almond praline with milk chocolate coating and almond croquante. Printed decoration.



Ref. 11016 PISTACHIO

Green pistachio praline enhanced with Maldon salt. Coated with dark chocolate and decorated with a pistachio.



Ref. 11027 MEDITERRANEAN

Truffle of red berries with Modena vinegar bathed in dark couverture and decorated.



Ref. 12001 VANILLA

Milk chocolate truffle aromatized with natural Bourbon vanilla. Coated with milk chocolate. Printed decoration.



Ref. 11002 COFFEE

Coffee truffle. Coated with dark chocolate and print decorated.



Ref. 12003 ROSEMARY

Truffle with milk chocolate and natural rosemary tea. Moulded with milk couverture.



Ref. 11029 GIN & TONIC

Truffle made with dark chocolate couverture and milk chocolate couverture with gin, perfumed with tonic. Bathed in dark chocolate couverture and decorated.



Ref. 12029 LIME

White chocolate couverture and lime pulp truffle. Moulded with milk chocolate couverture.



Ref. 12018 ALMOND PRALINE

Almond and milk couverture praline bathed in milk couverture.

 160 units / box // 1.5 - 1.8 kg approx.



Ref. 11026 HAZELNUT PRALINE

Hazelnut and milk couverture praline bathed in a dark couverture.



Ref. 11028 PEAR LIQUEUR

Truffle of milk couverture, pear liqueur and caramel. Moulded with dark couverture.



Ref. 12011 ALMOND

Almond praline with milk chocolate and a whole almond. Coated with milk chocolate to preserve the crunchiness of the nut.



Ref. 12012 SPICES

Almond praline with milk chocolate and spices. Coated with milk chocolate and decorated with sesame.



Ref. 12013 LEMON

Hazelnut praline made with milk couverture and Mediterranean lemons. Coated with milk chocolate.



Ref. 12014 PAILLETÉ FEULLETERINE

Almond praline with milk chocolate couverture and pailleté feulleterine pieces. Coated with milk chocolate. Printed decoration.



Ref. 13001 WHITE COFFEE

White couverture infused with coffee. Moulded with white couverture.



Ref. 11055 MINT TEA

Truffle made with milk chocolate couverture and infusion of Earl Grey tea, perfumed with mint. Bathed in dark chocolate couverture and decorated.



Ref. 11054 ROSE TEA

Truffle made with milk chocolate couverture and infusion of Earl Grey tea, perfumed with rose. Bathed in dark chocolate couverture and decorated.



Ref. 12009 VIOLET TEA

Truffle made with milk chocolate couverture, infused with tea and perfumed with violet flowers. Coated with milk chocolate and decorated with crystallized violets.



Ref. 12022 VANILLA TEA

Truffle made with milk couverture and infusion of Earl Grey tea, perfumed with Bourbon vanilla. Moulded with milk couverture.



Ref. 12002 LEMON TEA

Truffle made with milk couverture, Earl Grey tea and perfumed with Mediterranean lemons. Coated with milk chocolate. Printed decoration.

 160 units / box // 1.5 - 1.8 kg approx.



Ref. 13004 WHITE VANILLA

Truffle with white couverture and Bourbon vanilla. Moulded with white couverture.



Ref. 12004 TIRAMISU

Truffle with dark and milk couverture. Flavoured with Marsala wine and milk and caramel touches. Moulded with milk couverture.



Ref. 11066 YUZU

Truffle made with dark chocolate couverture and yuzu pulp. Moulded with dark chocolate couverture.



Ref. 11062 TURRÓN

Praline made with *turrón* bathed in dark chocolate couverture and decorated.



Ref. 13006 MANDARIN

White chocolate truffle with natural mandarin pulp. Moulded with white chocolate couverture.



Ref. 11059 SESAME

Almond and sesame praline with milk chocolate couverture and caramelised sesame seeds bathed in dark chocolate couverture and decorated with sesame seeds.



Ref. 17005 CHERRY LIQUEUR

Whole cherry and its liqueur moulded with dark chocolate couverture.



Ref. 12015 BACH

Milk couverture with three almonds. Coated to preserve the crunchy, slowly toasted nuts.



Ref. 11017 VIVALDI

Dark couverture with three hazelnuts. Coated to preserve the crunchy slowly toasted nuts.



Ref. 11061 BEETHOVEN

Dark chocolate couverture and caramelised walnuts. Bathed in dark chocolate couverture.



Ref. 12027 HAYDN

Couverture with milk and caramelised hazelnuts. Bathed in milk chocolate couverture.



Ref. 11060 VERDI

Dark chocolate couverture and caramelised almonds. Bathed in dark chocolate couverture.

 160 units / box // 1.5 - 1.8 kg approx.



Ref. 11019 JAZZ

Dark couverture with hazelnut, almond and walnut.



Ref. 12016 BLUES

Milk couverture with pistachio, walnut and almond.



Ref. 13003 OPERA

White couverture with pistachio, walnut, hazelnut and sloe.



Ref. 11034 DOUBLE LAYER

MANGO Truffle of dark couverture and mango pulp bathed in dark couverture. Printed decoration.



Ref. 11032 DOUBLE LAYER

FRUITS OF THE FOREST Truffle of dark couverture and raspberry pulp bathed in dark couverture. Printed decoration.



Ref. 11033 DOUBLE LAYER

APRICOT TEA Truffle of dark and milk couverture infused with Earl Grey tea and apricot pulp and bathed in dark couverture. Printed decoration.



Ref. 11064 DOUBLE LAYER

ORANGE Dark chocolate couverture truffle and orange pulp bathed in dark chocolate couverture and decorated.



Ref. 11063 DOUBLE LAYER

YOGHURT AND RASPBERRY White chocolate couverture truffle with yoghurt and raspberry pulp. Bathed in dark chocolate couverture.

Party chocolates

160 units / box // 1.5 - 1.8 kg approx.



Ref. 11065 LOVE HEART

Truffle made with milk chocolate and caramel couverture. Moulded with dark chocolate couverture. Mothers' Day and Saint Valentine's Day.



Ref. 11057 RASPBERRY LOVE

Truffle made with dark chocolate couverture and raspberries. Bathed in dark chocolate couverture and print decorated. Mothers' Day and Saint Valentine's Day



Ref. 11050 SPRING VIOLET TEA

Truffle with milk chocolate couverture infused with tea and perfumed with violets. Bathed in dark chocolate couverture and print decorated. Easter/Spring



Ref. 12028 SPRING VANILLA

Milk chocolate truffle flavoured with natural Bourbon vanilla. Bathed in milk chocolate couverture with printed decoration. Easter/Spring



Ref. P11000 PERSONALISED

GOLD STICK 70% cocoa couverture truffle. Bathed in dark chocolate couverture and with the customer's personalised print decoration.



Ref. 11058 CHRISTMAS WAFERS

Almond praline with milk chocolate couverture and pieces of wafer. Bathed in dark chocolate couverture and print decorated. Christmas holidays



Ref. 11051 CHRISTMAS ORANGE

Truffle made with dark chocolate couverture and Mediterranean oranges. Bathed in dark chocolate couverture and print decorated. Christmas holidays

Ref. 14013 CHRISTMAS ASSORTMENT

Possibility of making a box with a combination of Christmas chocolates.

Boxes of 160 combined units

Ref. 14014 SPRING ASSORTMENT

Possibility of making a box with a combination of spring chocolates.

Boxes of 160 combined units

Assorted chocolates

Ref. 14006

L1 MILK CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: lemon tea, vanilla, tiramisu, white vanilla and rosemary.

160 units / box // 1.5 - 1.8 kg approx.



LEMON TEA

Truffle made with milk couverture, Earl Grey tea and perfumed with Mediterranean lemons. Coated with milk chocolate. Printed decoration.



VANILLA

Milk chocolate truffle aromatized with natural Bourbon vanilla. Coated with milk chocolate. Printed decoration.



TIRAMISU

Truffle made with dark and milk couverture. Flavoured with Marsala wine and milk and caramel touches. Moulded with milk couverture.



WHITE VANILLA

Truffle with white couverture and Bourbon vanilla. Moulded with white couverture.



ROSEMARY

Truffle made with milk chocolate and natural rosemary tea. Moulded with milk couverture.

Ref. 14007

L2 MILK CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: white coffee, lemon, pailleté feullette, caramel and lime.

160 units / box // 1.5 - 1.8 kg approx.



WHITE COFFEE

White couverture infused with coffee. Moulded with white couverture.



LEMON

Hazelnut praline made with milk couverture and Mediterranean lemons. Coated with milk chocolate.

Contains gluten



PAILLETÉ FEULLETTE

Almond praline with milk chocolate couverture and pailleté feullette pieces. Coated with milk chocolate. Printed decoration.



CARAMEL

Truffle made with milk couverture and caramel. Bathed in milk couverture.



LIME

White chocolate couverture and lime pulp truffle. Moulded with milk chocolate couverture.



Ref. 14004

N1 DARK CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: raspberry, peach, coconut, passion and orange.

160 units / box // 1.5 - 1.8 kg approx.



RASPBERRY

Truffle made with raspberry and dark couverture. Coated with dark chocolate and decorated with a freeze-dried raspberry.



PEACH

Truffle made with white couverture and peach liqueur. Fresh and very aromatic. Moulded with dark couverture.



COCONUT

Truffle made with coconut and white couverture. Coated with dark chocolate and decorated with dessicated coconut.



PASSION

Truffle made with dark and milk couverture and passion fruit pulp. Moulded with dark chocolate coating.



ORANGE

Truffle made with dark couverture and Mediterranean oranges. Coated with dark chocolate.



Ref. 14005

N2 DARK CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: Catalan custard cream, croquante, hazelnut praline, coffee and cinnamon.

160 units / box // 1.5 - 1.8 kg approx.



CATALAN CUSTARD

CREAM Truffle of white couverture flavoured with lemon and cinnamon. Bathed in dark couverture.



CROQUANTE

Almond praline with milk chocolate coating and almond croquante. Print decorated.



HAZELNUT

PRALINE Hazelnut and milk couverture praline bathed in a dark couverture.



COFFEE

Coffee truffle. Coated with dark chocolate with print decoration.



CINNAMON

Truffle made of milk couverture and infusion of Ceylon cinnamon. Bathed in dark couverture and decorated with dark chocolate shavings.



Ref. 14010

BITTER CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: palet or, bitter, grand cru Brazil, grand cru Madagascar and grand cru Ecuador.

160 units / box // 1.8 kg approx.



PALET OR

Truffle made with 70% cocoa couverture. Coated with dark chocolate and decorated with gold.

BITTER

Truffle made with 70% cocoa couverture. Coated with dark chocolate and decorated with cocoa nibs. Very intense taste.

GRAND CRU ECUADOR

Truffle made with 66% Grand Cru Ecuador dark couverture, coated with dark chocolate. Delicate and well-balanced taste with touches of nuts and green tea.

GRAND CRU MADAGASCAR

Truffle made with 64% Grand Cru Madagascar dark couverture, coated with dark chocolate. Delicate and well-balanced taste with acid touches of red fruits.

GRAND CRU BRAZIL

Truffle made with 62% Grand Cru Brazil dark couverture, coated with dark chocolate. Sweet taste with floral essences.

Ref. 14009

DOUBLE LAYER CHROMATIC CHOCOLATE

ASSORTMENT Box of 160 units distributed over five trays, one of each flavour: orange, yoghurt and raspberry, fruits of the forest, apricot tea and mango.

160 units / box // 1.8 kg approx.



ORANGE

Dark chocolate couverture truffle and orange pulp bathed in dark chocolate couverture and decorated.



YOGHURT AND RASPBERRY

White chocolate couverture truffle with yoghurt and raspberry pulp. Bathed in dark chocolate couverture.



FRUITS OF THE FOREST

Truffle of dark and milk couverture infused with Earl Grey tea and apricot pulp and bathed in dark couverture. Printed decoration.



APRICOT TEA

Truffle of dark and milk couverture infused with Earl Grey tea and apricot pulp and bathed in dark couverture. Printed decoration.



MANGO

Truffle of dark couverture and mango pulp bathed in dark couverture. Printed decoration.



Ref. 14018

CITRICUS CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: yuzu, lime, grapefruit, orange and mandarin.
160 units / box // 1.8 kg approx.



YUZU

Truffle made with dark chocolate couverture and yuzu pulp. Moulded with dark chocolate couverture.



LIME

White chocolate couverture and lime pulp truffle. Moulded with milk chocolate couverture.



GRAPEFRUIT

Truffle made with dark chocolate couverture and grapefruit pulp. Bathed in dark chocolate couverture and decorated.



ORANGE

Truffle made with dark couverture and Mediterranean oranges. Coated with dark chocolate.



MANDARIN

White chocolate truffle with natural mandarin pulp. Moulded with white chocolate couverture.



Ref. 14016

ASSORTMENT OF MUSICAL GENIUS CHOCOLATES

Box of 160 units distributed over five trays, one of each flavour: Verdi, Haydn, Beethoven, Bach and Vivaldi.
160 units / box // 1.3 kg approx.



VERDI

Dark chocolate couverture and caramelised almonds. Bathed in dark chocolate couverture.



HAYDN

Couverture with milk and caramelised hazelnuts. Bathed in milk chocolate couverture.



BEETHOVEN

Dark chocolate couverture and caramelised walnuts. Bathed in dark chocolate couverture.



BACH

Milk couverture with three almonds. Coated to preserve the crunchy, slowly toasted nuts.



VIVALDI

Dark couverture with three hazelnuts. Coated to preserve the crunchy, slowly toasted nuts.



Ref. 14017

GORMET ASSORTMENT

Box of 160 units distributed in five trays, each of one flavour: contrast, hazelnut, pistachio, sesame and mediterranean.

160 units / box // 1.8 kg approx.



CONTRAST

Almond praline made with milk chocolate and toasted corn. Coated with dark chocolate and decorated with Maldon salt.

HAZELNUT

Hazelnut praline made with milk couverture and hazelnut. Coated with dark chocolate to preserve the crunchiness of the hazelnut inside.

PISTACHIO

Green pistachio praline enhanced with Maldon salt. Coated with dark chocolate and decorated with a pistachio.

SESAME

Almond and sesame praline with milk chocolate couverture and caramelised sesame seeds bathed in dark chocolate couverture and decorated with sesame seeds.

MEDITERRANEAN

Truffle of red berries with Modena vinegar bathed in dark couverture and decorated.

Ref. 14012

TEA CHOCOLATE ASSORTMENT

Box of 160 units distributed in five trays, each of one flavour: violet tea, vanilla tea, lemon tea, mint tea and rose tea

160 units / box // 1.8 kg approx.



VIOLET TEA

Truffle made with milk chocolate couverture, infused with tea and perfumed with violet flowers. Coated with milk chocolate and decorated with crystallized violets.

ROSE TEA

Truffle made with milk chocolate couverture and infusion of Earl Grey tea, perfumed with rose. Bathed in dark chocolate couverture and decorated.

LEMON TEA

Truffle made with milk couverture, Earl Grey tea and infusion of Earl Grey tea, perfumed with Mediterranean lemons. Coated with milk chocolate. Printed decoration.

MINT TEA

Truffle made with milk chocolate couverture and infusion of Earl Grey tea, perfumed with mint. Bathed in dark chocolate couverture and decorated.

VANILLA TEA

Truffle made with milk couverture and infusion of Earl Grey tea, perfumed with Bourbon vanilla. Moulded with milk couverture.



Ref. 15001 BERNE ASSORTMENT
SUGAR FREE

Box of 160 units distributed in 5 trays, each with one flavour: coffee, nibs, walnut, hazelnut and almond.

160 units / box // 1.5 kg approx.



ALMOND

Almond praline with milk couverture and almonds. Moulded with milk couverture.



WALNUT

Walnut praline made with milk couverture and walnuts. Moulded with dark chocolate coating.



NIBS

Hazelnut praline with dark couverture, cocoa paste and nibs. Moulded with dark couverture.



HAZELNUT

Hazelnut praline with dark couverture and hazelnuts. Moulded with dark couverture.



COFFEE

Hazelnut praline with milk couverture and coffee. Moulded with milk couverture.



Ref. 15002 PARIS ASSORTMENT
SUGAR FREE

Box of 160 units distributed in 5 trays, each with one flavour: raspberry, walnuts, nibs, hazelnut and lemon.

160 units / box // 1.5 kg approx.



RASPBERRY

Hazelnut praline with milk couverture and raspberry crisp. Moulded with dark couverture.



HAZELNUT

Hazelnut praline with dark couverture and hazelnuts. Moulded with dark couverture.



LEMON

Hazelnut praline with milk couverture and perfumed with lemon. Moulded with dark couverture.



NIBS

Hazelnut praline with dark couverture, cocoa paste and nibs. Moulded with dark couverture.



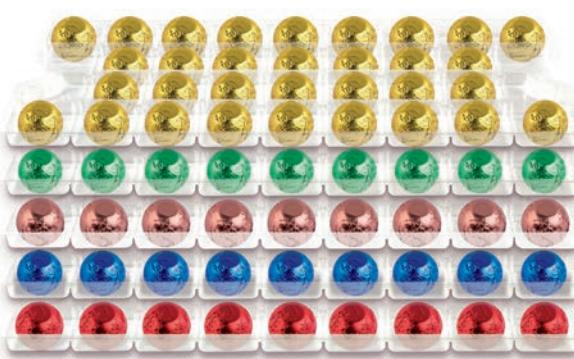
WALNUTS

Walnut praline with milk couverture and walnuts. Moulded with dark couverture.

**Ref. 17004****LIQUEUR ASSORTMENT**

Box of 160 units over five trays, each of a different flavour: cherry liqueur, pomace brandy, whisky liqueur, orange liqueur and limoncello.

160 units / box // 1.8 kg approx.

**CHERRY LIQUEUR**

Whole cherry and its liqueur moulded with dark chocolate couverture.

POMACE BRANDY

Pomace brandy moulded with dark chocolate couverture.

WHISKY LIQUEUR

Whisky liqueur moulded with dark chocolate couverture.

ORANGE LIQUEUR

Orange liqueur moulded with dark chocolate couverture.

LIMONCELLO

Limoncello moulded with dark chocolate couverture.

Ref. 16001**MINI CHOCOLATE ASSORTMENT**

Box of 290 units distributed in 5 trays, each with one flavour: peach, tea and lemon, Catalan custard cream, almond and hazelnut.

290 units / box // 1.8 kg approx.

**MINI HAZELNUT**

Dark couverture with hazelnut praline. Moulded with dark couverture. Printed decoration.

MINI ALMOND

Almond praline with milk couverture. Moulded with dark couverture. Printed decoration.

MINI CATALAN CUSTARD CREAM

Truffle of white couverture flavoured with lemon and cinnamon. Moulded with dark couverture. Printed decoration.

MINI PEACH

Truffle made with white couverture and peach liqueur. Fresh and very aromatic. Moulded with dark couverture. Printed decoration.

MINI TEA AND LEMON

Truffle made with milk couverture and infusion of Earl Grey tea, perfumed with lemon. Moulded with dark couverture. Print decorated.

Ref. 14050 8C PACK Pack of 8 boxes, always of the following varieties (1 box of each): raspberry, cinnamon, coconut, hazelnut praline, gin & tonic, vanilla, vanilla tea and tiramisu.
8 boxes / 160 units in each box // 12.5 kg approx.



RASPBERRY



CINNAMON



COCONUT



HAZELNUT PRALINE



GIN & TONIC



VANILLA



VANILLA TEA



TIRAMISU

Pack 8



PEAR LIQUEUR



WHITE VANILLA



PEACH



SPICES

Pack 12

Ref. 14051 12C PACK Pack of 12 boxes, always of the following varieties (1 box of each): raspberry, cinnamon, coconut, hazelnut praline, gin & tonic, vanilla, vanilla tea, tiramisu, pear liqueur, white vanilla, peach and spices. 12 boxes / 160 units in each box // 18 kg approx.

Chocolate covered products



Ref. 71001 DARK CHOCOLATE COVERED HAZELNUTS
Toasted hazelnuts coated in dark couverture.



Ref. 71003 DUSTED COVERED WALNUTS
Half walnuts coated with dark couverture and dusted with cocoa.



Ref. 71017 BLACKCURRANT
Blackcurrant paste covered with white chocolate couverture and dusted with powdered blackcurrant.



Ref. 71004 DUSTED DARK ORANGE
Cubes of preserved orange covered with couverture, dusted with powdered orange.

 1 kg bag / Box of 4 kg assortments



Ref. 71021 CARAMEL CRUNCH

Cereals in caramel couverture with a touch of sea salt.



Ref. 71019 YOGHURT AND RASPBERRY

Raspberry paste in white chocolate couverture dusted with powdered raspberry.



Ref. 71023 DARK CHOCOLATE CARAMELISED ALMOND

Largueta almonds in their skins, caramelised in dark chocolate couverture and dusted with cocoa.



Ref. 71006 CARAMELIZED WHITE ALMOND

Caramelized unpeeled long almonds, coated with white couverture and dusted with cocoa.



Ref. 71007 MILK CHOCOLATE CARAMELISED ALMOND

Largueta almonds in their skins, caramelised in milk chocolate couverture and dusted with cocoa.

**Ref. 71020 GINGER**

Cubes of preserved ginger in dark chocolate couverture.

**Ref. 71005 CHOCOLATE COVERED MAIZE**

WITH PAPRIKA Toasted, salted maize covered with a white coating and dusted with sweet paprika.

**Ref. 71022 LEMON AND YUZU**

Cubes of preserved lemon in white chocolate couverture dusted with powdered lemon and yuzu.

**Ref. 71012 DUSTED WHITE BLUEBERRY**

Blueberries with white couverture. Dusted with red berry powder.

 1 kg bag / Box of 4 kg assortments



Contains gluten

Ref. 71016 VANILLA CRUNCH

Chocolate cereal covered with white chocolate couverture and perfumed with natural vanilla.



Ref. 71013 HAZELNUT WITH SESAME

Caramelized hazelnuts coated with milk couverture and rolled in sesame seeds.



Ref. 71014 COFFEE BEAN WITH CHOCOLATE

Toasted coffee bean with milk couverture dusted with icing sugar.



Ref. 71024 WASABI

Cereal in dark chocolate couverture dusted with powdered wasabi.

Bathed fruit and cat's tongue biscuits



Ref. 61001

ORANGE PEEL

Preserved orange peel
bathed in dark
couverture.

900 g box



Ref. 62001

LEMON PEEL

Preserved lemon peel
bathed in dark
couverture.

900 g box



Ref. 61004

STRAWBERRIES

Freeze-dried strawberry
bathed in dark chocolate
couverture.

900 g box



Ref. 62002

**CAT'S TONGUE BISCUITS
WITH MILK CHOCOLATE**

900 g box



Ref. 61003

**CAT'S TONGUE BISCUITS
WITH DARK CHOCOLATE**

900 g box



Ref. 63001

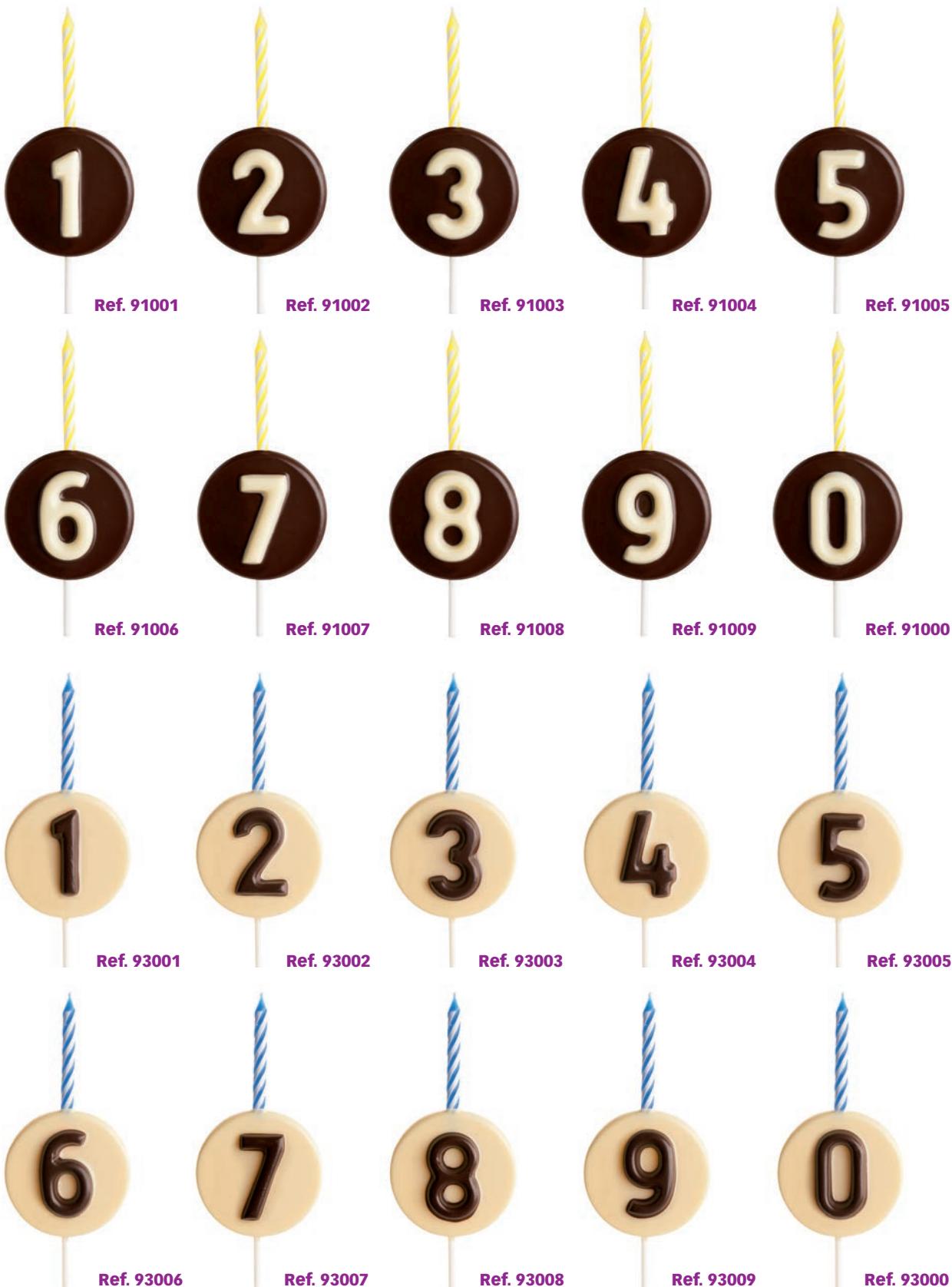
**CAT'S TONGUE BISCUITS
WITH WHITE CHOCOLATE**

900 g box

Candles



Box from 12 units formed by groups of six units of one or two chosen references. Diameter: 6 cm.
The wax candles will be provided in assorted colours.



Bars



Ref. 21001 70 DARK CHOCOLATE BAR
100 g 70% dark chocolate.
15 units / box



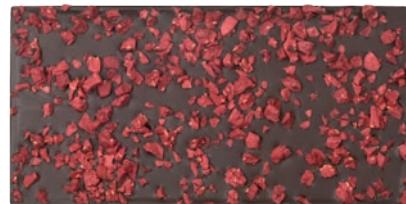
Ref. 21003 80 DARK CHOCOLATE BAR
100 g 80% dark chocolate.
15 units / box



Ref. 21010 90 DARK CHOCOLATE BAR
100 g 90% dark chocolate.
15 units / box



Ref. 21017 99 DARK CHOCOLATE BAR
100 g 99% dark chocolate.
15 units / box



Ref. 21008 RASPBERRIES BAR
100 g dark chocolate with lyophilized raspberries. 12 units / box



Ref. 21022 BAR WITH MALDON SALT
100 g dark chocolate with Maldon salt. 12 units / box



Ref. 21012 DARK CHOCOLATE BAR WITH YOGHURT AND RASPBERRIES
100 g dark chocolate with lyophilized raspberries and yoghurt. 12 units / box



Ref. 21006 HAZELNUTS BAR
100 g dark chocolate with hazelnuts.
10 units / box



Ref. 21011 BAR WITH ALMONDS
100 g dark chocolate with almonds.
12 units / box



Ref. 21005 ORANGE PEEL BAR

100 g dark chocolate with orange peel.
12 units / box



Ref. 21007 SALTED BAR

100 g dark chocolate with maize, peanuts
and Maldon salt. 10 units / box



Ref. 21009 NIBS BAR

100 g dark chocolate with cocoa nibs.
12 units / box



Ref. 21036 DARK CHOCOLATE BAR

WITH THREE-COLOUR PEARLS 100 g
of dark chocolate with three-colour cereal
pearls. 12 units / box



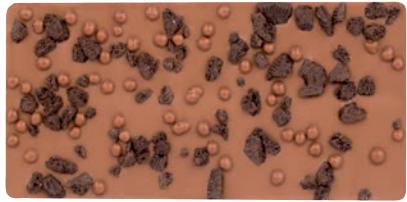
Ref. 21035 DARK CHOCOLATE BAR

WITH COFFEE 100 g of dark chocolate
with coffee beans and cappuccino spheres.
12 units / box



Ref. 22009 MILK CHOCOLATE BAR

WITH PECAN NUTS 100 g milk choco-
late, pecan nuts, caramel spheres and
Maldon salt. 12 units / box



Ref. 22007 MILK CHOCOLATE BAR

WITH COOKIES 100 g milk chocolate,
cookies and milky pearls. 12 units / box



Ref. 23017 CORAL BAR 100 g

chocolate made from special cocoa giving
it a reddish colour and red berry flavour.
15 units / box



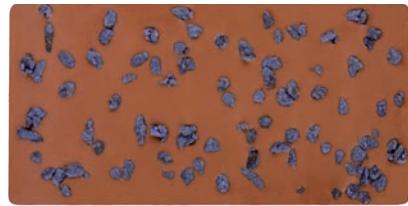
Ref. 22010 TOFFEE BAR 100 g of

caramalised white chocolate with toffee
flavour, biscuit and a touch of salt.
15 units / box

 Packaged with Flow Pack



Ref. 21016 DARK CHOCOLATE WITH VIOLET 100 g dark chocolate with crystallised violet. **12 units / box**



Ref. 22004 BAR WITH MILK AND VIOLETS 100 g dark chocolate with milk and crystallized violets. **12 units / box**



Ref. 22003 ALMONDS BAR
100 g milk chocolate with almonds. **12 units / box**



Ref. 23001 WHITE CHOCOLATE BAR
100 g white chocolate. **15 units / box**

Ref. 23002 WHITE CHOCOLATE WITH RASPBERRIES BAR 100 g white chocolate with lyophilized raspberries.
12 units / box



Ref. 24001 SUGAR-FREE 62 DARK CHOCOLATE BAR
100 g 62% sugar-free dark chocolate.
15 units / box

Ref. 24005 SUGAR-FREE 78 DARK CHOCOLATE BAR
100 g 78% sugar-free dark chocolate.
15 units / box

Ref. 24002 SUGAR-FREE MILK CHOCOLATE BAR
100 g sugar-free milk chocolate.
15 units / box

Organic bars

 Packaged with Flow Pack



Ref. 26001 70% ORGANIC DARK CHOCOLATE BAR 100 g dark chocolate.
15 units / box



Ref. 26002 80% ORGANIC DARK CHOCOLATE BAR. PERUVIAN ORIGIN 100 g dark chocolate.
15 units / box



Ref. 26003 ORGANIC MILK CHOCOLATE BAR 100 g milk chocolate
32%. 15 units / box



Ref. 26004 ORGANIC WHITE CHOCOLATE BAR WITH VANILLA
100 g white chocolate perfumed with natural vanilla. 15 units / box



Ref. 26005 ORGANIC DARK CHOCOLATE BAR WITH ALMONDS
100 g milk chocolate with almonds.
12 units / box



Ref. 26006 ORGANIC DARK CHOCOLATE BAR WITH STRAWBERRIES 100 g dark chocolate with freeze-dried strawberries. 12 units / box

Turrón • 180

Turrón bar format: 25 x 3.2 cm



Ref. 41011 GIN & TONIC

Truffle made with dark couverture, milk couverture and gin, perfumed with tonic. Bathed in dark coating and decorated.



Ref. 42001 PAILLETÉ

FEUILLETINE Almond praline made with milk chocolate couverture and Pailleté Feuilletine. Bathed in a milk chocolate coating and decorated with dark chocolate shavings.



Ref. 41001 RASPBERRIES

Raspberry truffle made with dark chocolate couverture. Bathed in dark chocolate coating and decorated with a lyophilized raspberry.



Ref. 42003 COFFEE

Truffle made with dark chocolate and coffee couverture. Bathed in milk chocolate couverture and decorated with chocolate coffee beans.



Ref. 41007 SALTED

Almond praline made with milk couverture and peanut praline with couverture. Bathed in dark chocolate coating and decorated with maize, peanuts and Maldon salt.



Ref. 41003 PISTACHIO

Pistachio praline with pieces of hazelnut, hazelnut gianduia and a touch of Maldon salt. Bathed in dark chocolate couverture with pistachios.



Ref. 41008 CHIPS

Almond praline with milk couverture and chips. Bathed in dark chocolate coating and decorated with Maldon salt.



Ref. 41005 NIBS

Truffle with bitter dark chocolate couverture. Bathed in dark chocolate coating and decorated with cocoa nibs.



Ref. 41006 ORANGE

Truffle with chopped orange and dark chocolate coating decorated with cubes of orange bathed in dark chocolate.

 16 units / box // 180 g bar



Ref. 42002 WHISKY

Milk chocolate and whisky truffle with dark chocolate coating. Bathed in milk chocolate coating decorated with cereals bathed in dark chocolate coating.



Ref. 41019 STRAWBERRIES

Almond praline with pieces of toasted almond and whole freeze-dried strawberries. Bathed in dark chocolate couverture and decorated.



Ref. 41016 COOKIE

Almond praline with milk chocolate couverture and filled with cocoa and caramel biscuit. Moulded with milk chocolate couverture.



Ref. 41018 CRUNCH

Hazelnut gianduja *turrón* with crunchy rice bathed in dark chocolate couverture and decorated with pearls of salted caramel.



Ref. 45001 ALMOND SUGAR FREE

Almond praline with milk chocolate couverture and almonds. Moulded with milk chocolate couverture.



Ref. 45002 HAZELNUT SUGAR FREE

Hazelnut praline with dark chocolate couverture and hazelnuts. Moulded with dark chocolate couverture.



Ref. 43002 HARD TURRÓN

Classic *turrón* with whole marcona almonds.



Ref. 43001 SOFT TURRÓN

Classic *turrón* with honey and almonds.



All bars of *turrón* (traditional nougat-type sweet) are provided in an individual box closed with a ribbon that can be personalized (minimum: 300 units).

Turrón • 300

Turrón bar format: 20 x 8 cm

Provided in 10-unit boxes. Each bar weighs approximately 300 g.
To ask for customised boxes, contact the sales department.



Ref. 46011 GIN & TONIC

Truffle made with dark couverture, milk couverture and gin, perfumed with tonic. Bathed in dark coating and decorated.

Contains gluten



Ref. 47001 PAILLETÉ

FEUILLETINE Almond praline made with milk chocolate couverture and Pailleté Feuilletine. Bathed in a milk chocolate coating and decorated with dark chocolate shavings.



Ref. 46001 RASPBERRIES

Raspberry truffle made with dark chocolate couverture. Bathed in dark chocolate coating and decorated with a lyophilized raspberry.

Contains gluten



Ref. 46018 CRUNCH

Hazelnut gianduia turrón with crunchy rice bathed in dark chocolate couverture and decorated with pearls of salted caramel.

 10 units / box // 300 g bar



Ref. 47002 WHISKY

Milk chocolate and whisky truffle with dark chocolate coating. Bathed in milk chocolate coating decorated with cereals bathed in dark chocolate coating.



Ref. 46007 SALTED

Almond praline made with milk couverture and peanut praline with couverture. Bathed in dark chocolate coating and decorated with maize, peanuts and Maldon salt.



Ref. 46003 PISTACHIO

Pistachio praline with pieces of hazelnut, hazelnut gianduia and a touch of Maldon salt. Bathed in dark chocolate couverture with pistachios.



Ref. 46005 NIBS

Truffle with bitter dark chocolate couverture. Bathed in dark chocolate coating and decorated with cocoa nibs.



Ref. 46006 ORANGE

Dark chocolate couverture truffle with cubes of chopped orange bathed in dark chocolate couverture and decorated with orange shavings.

Selection of Turrón

Mini turrón bar format: 10.5 x 3.2 cm. 4 unit boxes



Ref. 44005

CHRISTMAS "TURRÓN" ASSORTMENT

420 g approx.

[chips, orange, salted, raspberries, coffee and crunch]

CHIPS

Almond praline with milk couverture and chips. Bathed in dark couverture and decorated with Maldon salt.

ORANGE

Truffle made with chopped orange and dark couverture decorated with cubes of orange bathed in dark chocolate.

SALTED

Almond praline made with milk couverture and peanut praline made with milk couverture. Bathed in dark chocolate coating and decorated with maize, peanuts and Maldon salt.

RASPBERRIES

Raspberry truffle made with dark couverture. Bathed in dark couverture and decorated with a lyophilized raspberry.

COFFEE

Almond praline with milk chocolate couverture and filled with cocoa and caramel biscuit. Moulded with milk chocolate couverture.

CRUNCH

Hazelnut gianduia turrón with crunchy rice bathed in dark chocolate couverture and decorated with pearls of salted caramel.

Contains gluten

 8 units / box



Ref. 44006
CHRISTMAS EVE "TURRÓN"
ASSORTMENT
210 g approx.

[chips, salted and crunch]



Ref. 44007
NEW YEAR'S EVE "TURRÓN"
ASSORTMENT
210 g approx.

[raspberries, coffee and orange]



INDIVIDUAL "TURRÓN"

Individual mini-bars of "turrón" (similar to nougat) can be ordered between November and April
Your selection box: 12 units

Ref. M41008
CHIPS

Ref. M41007
SALTED

Ref. M41001
RASPBERRIES

Ref. M41006
ORANGE

Ref. M42003
COFFEE

Ref. M41018
CRUNCH

Chocolate bars

Ref. 21001 70 DARK CHOCOLATE BAR

100 g 70% dark chocolate.

15 units / box

Ref. 21003 80 DARK CHOCOLATE BAR

100 g 80% dark chocolate.

15 units / box

Ref. 21010 90 DARK CHOCOLATE BAR

100 g 90% dark chocolate.

15 units / box

Ref. 21017 99 DARK CHOCOLATE BAR

100 g 99% dark chocolate.

15 units / box

Ref. 21022 BAR WITH MALDON SALT

100 g dark chocolate with Maldon salt.

12

units / box

Ref. 21005 ORANGE PEEL BAR

100 g dark chocolate with orange peel.

12 units / box

Ref. 21008 RASPBERRIES BAR

100 g dark chocolate with lyophilized raspberries.

12

units / box

Ref. 21012 DARK CHOCOLATE BAR WITH YOGHURT AND RASPBERRIES

100 g dark chocolate with lyophilized raspberries and yoghurt.

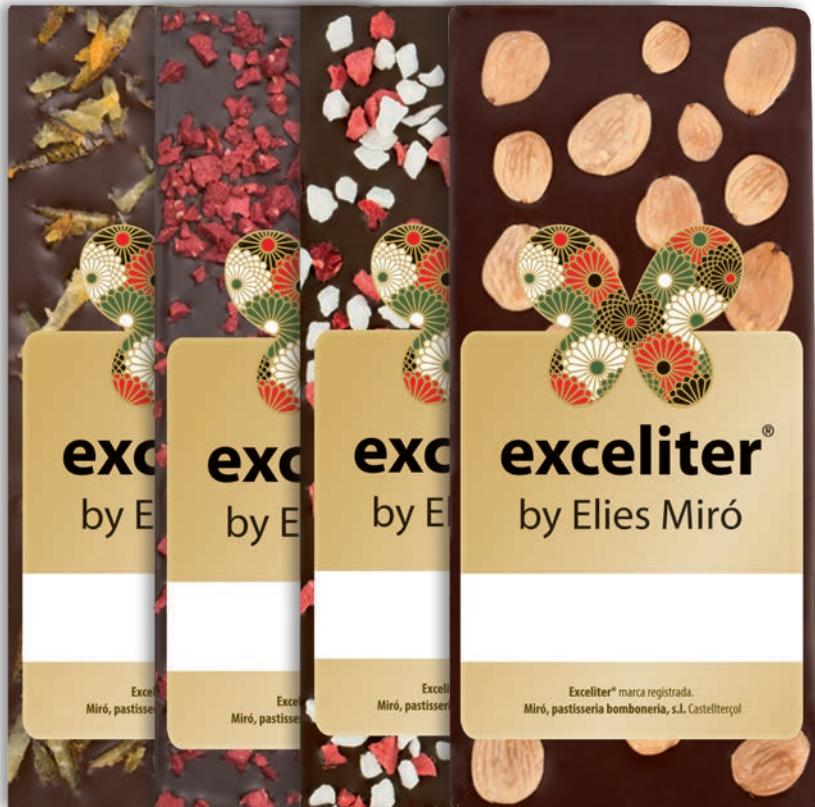
12

units / box

Ref. 21011 BAR WITH ALMONDS

100 g dark chocolate with almonds.

12 units / box



**Ref. 21007 SALTED BAR**

100 g dark chocolate with maize, peanuts and Maldon salt. 10 units / box

Ref. 21006 HAZELNUTS BAR

100 g dark chocolate with hazelnuts. 10 units / box

Ref. 21016 DARK CHOCOLATE

WITH VIOLET 100 g dark chocolate with crystallised violet. 12 units / box

Ref. 21009 NIBS BAR

100 g dark chocolate with cocoa nibs. 12 units / box

Ref. 22009 MILK CHOCOLATE

BAR WITH PECAN NUTS 100 g milk chocolate, pecan nuts, caramel spheres and Maldon salt. 12 units / box

Ref. 21036 DARK CHOCOLATE

BAR WITH THREE-COLOUR PEARLS 100 g of dark chocolate with coffee beans and cappuccino spheres. 12 units / box
Contains gluten

Ref. 21035 DARK CHOCOLATE BAR

WITH COFFEE 100 g of dark chocolate with coffee beans and cappuccino spheres. 12 units / box

Ref. 22007 MILK CHOCOLATE BAR

WITH COOKIES 100 g milk chocolate, cookies and milky pearls. 12 units / box
Contains gluten



**Ref. 22003 ALMONDS BAR**

100 g milk chocolate with almonds.
12 units / box

Ref. 22004 BAR WITH MILK AND VIOLETS 100 g dark chocolate with milk and crystallized violets. 12 units / box**Ref. 23001 WHITE CHOCOLATE BAR** 100 g white chocolate. 15 units / box**Ref. 22001 MILK CHOCOLATE BAR** 100 g 32% milk chocolate.
15 units / box**Ref. 23002 WHITE CHOCOLATE WITH RASPBERRIES BAR** 100 g white chocolate with lyophilized raspberries.
12 units / box**Ref. 24001 SUGAR-FREE 62 DARK CHOCOLATE BAR**
100 g 62% sugar-free dark chocolate.
15 units / box**Ref. 24005 SUGAR-FREE 78 DARK CHOCOLATE BAR**
100 g 78% sugar-free dark chocolate.
15 units / box**Ref. 24002 SUGAR-FREE MILK CHOCOLATE BAR**
100 g sugar-free milk chocolate.
15 units / box**Ref. 22010 TOFFEE BAR** 100 g of caramalised white chocolate with toffee flavour, biscuit and a touch of salt.
15 units / box**Ref. 23017 CORAL BAR** 100 g chocolate made from special cocoa giving it a reddish colour and red berry flavour.
15 units / box



Ref. 26001 70% ORGANIC DARK CHOCOLATE BAR 100 g dark chocolate.
15 units / box

Ref. 26003 ORGANIC MILK CHOCOLATE BAR 100 g milk chocolate
32%. 15 units / box

Ref. 26002 80% ORGANIC DARK CHOCOLATE BAR. PERUVIAN ORIGIN 100 g dark chocolate.
15 units / box

Ref. 26005 ORGANIC DARK CHOCOLATE BAR WITH ALMONDS
100 g milk chocolate with almonds.
12 units / box

Ref. 26006 ORGANIC DARK CHOCOLATE BAR WITH STRAWBERRIES 100 g dark chocolate with freeze-dried strawberries.
12 units / box

Ref. 26004 ORGANIC WHITE CHOCOLATE BAR WITH VANILLA
100 g white chocolate perfumed with natural vanilla. 15 units / box



Packaging with chocolates and cat's tongue biscuits

Each reference served in 9-unit boxes. For all models, boxes can be branded Exceliter (gold) or unbranded (silver). Contact the sales department to ask for customised boxes.



Ref. 30017 BLACKCURRANT

90 g. Blackcurrant paste covered with white chocolate couverture and dusted with powdered blackcurrant.



Ref. 30004 DUSTED DARK ORANGE

90 g. Cubes of preserved orange covered with couverture, dusted with powdered orange.



Ref. 30022 GINGER

95 g. Cubes of preserved ginger in dark chocolate couverture.



Ref. 30019 YOGHURT AND RASPBERRY

90 g. Raspberry paste in white chocolate couverture dusted with powdered raspberry.



Ref. 30001 DARK CHOCOLATE COVERED HAZELNUTS 80 g. Toasted hazelnuts coated in dark couverture.



Ref. 30025 DARK CHOCOLATE CARAMELISED ALMOND 80 g. Largueta almonds in their skins, caramelised in dark chocolate couverture and dusted with cocoa.



Ref. 30024 MILK CHOCOLATE CARAMELISED ALMOND 80 g. Largueta almonds in their skins, caramelised in milk chocolate couverture and dusted with cocoa.



Ref. 30006 CARAMELIZED WHITE ALMOND 80 g. Caramelized unpeeled long almonds, coated with white couverture and dusted with cocoa.



Ref. 30020 LEMON AND YUZU 90 g. Cubes of preserved lemon in white chocolate couverture dusted with powdered lemon and yuzu.



Ref. 30012 DUSTED WHITE BLUEBERRY 80 g. Blueberries with white couverture. Dusted with red berry powder.

**Ref. 30016 VANILLA CRUNCH**

70 g. Chocolate cereal covered with white chocolate couverture and perfumed with natural vanilla.

**Ref. 30013 HAZELNUT WITH SESAME**

70 g. Caramelized hazelnuts coated with milk couverture and rolled in sesame seeds.

**Ref. 30014 COFFEE BEAN WITH CHOCOLATE**

75 g. Toasted coffee bean with dark couverture dusted with icing sugar.

**Ref. 30024 WASABI**

70 g. Cereal in dark chocolate couverture dusted with powdered wasabi.

**Ref. 30005 CHOCOLATE COVERED MAIZE**

WITH PAPRIKA 80 g. Toasted, salted maize covered with a white coating and dusted with sweet paprika.

**Ref. 30021 CARAMEL CRUNCH**

70 g. Cereals in caramel couverture with a touch of sea salt.



Ref. 30009 CAT'S TONGUE BISCUITS WITH DARK CHOCOLATE 90 g



Ref. 30010 CAT'S TONGUE BISCUITS WITH MILK CHOCOLATE 90 g



Ref. 30011 CAT'S TONGUE BISCUITS WITH WHITE CHOCOLATE 90 g



Ref. 30007 ORANGE PEEL
90 g. Preserved orange peel bathed in dark couverture.



Ref. 30008 LEMON PEEL
90 g. Preserved lemon peel bathed in dark couverture.



Ref. 30023 STRAWBERRIES
50 g. Freeze-dried strawberry bathed in dark chocolate couverture.



*For more information,
please contact us in:*

Polígon industrial El Vapor. Carrer Esplugues, nau 1
08183 Castellterçol (Barcelona)
Tel. +34 93 866 84 02 Fax 93 866 68 16
sales@exquisitem.com

www.exquisitem.com