



Single
Origin



Exquisite Chocolate Couvertures

Mexique • Ghana • Équateur • Tanzanie • Cuba • Saint-Domingue • Venezuela



Chocolate plantation

« GRAND CRU »

CACAO BARRY proposes a new way of talking about chocolate : it is all about exclusive Millésime plantations, specially chosen beans, specific tastes and the subtle variations that result from each year's changes in climatic conditions.



Alto el Sol Peru

Persistently aromatic,
fruity, acidic



65 % Min.
COCOA | 37% Min. Fat
Fluidity - ●●●○○ +

CHD-P65ALTOBIO-528 / 2 kg



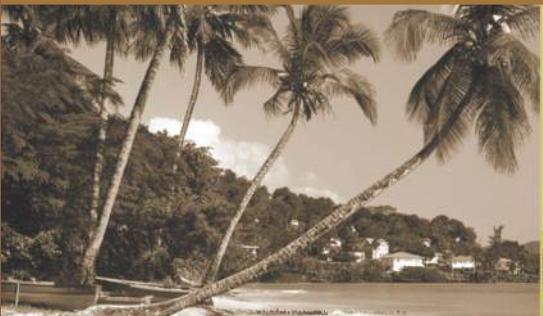
Madirofolo Madagascar

Balanced, fruity, acidic,
slightly bitter finish



65 % Min.
COCOA | 38,2% Min. Fat
Fluidity - ●●●●○ +

CHD-Q65MADINOP-528 / 2 kg





**OR
NOIR**

A Unique Chocolate Tailored to Your Taste.
Create Your Signature.

Passion & Creativity

In 1842, driven by his passion for chocolate, Charles Barry created Cacao Barry. Since that time, innovation and creativity has always been at the heart of the brand. Today, Cacao Barry is proud to offer rare cocoa varieties and refined flavours through its exceptional chocolates. Cacao Barry's selection of premium cocoa beans guarantees a distinctive and unique chocolate worthy of the professionals' finest creations.



Cacao-Barry.ca
Chocolate-Academy.com



CacaoBarryCanada
Chocolate-Academy-Canada



@CacaoBarry_ca



Inspiring your creations™

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Cultivated in limited quantities, Harvested exclusively in one country, the rare beans that make up the exceptional chocolate couvertures of the Origine and Origine Rare collection are one of Cacao Barry's best kept secrets. In the quest for the world's finest chocolate, Cacao Barry's savoir-faire simply knows no equivalent.



Dark and Milk Chocolate Couverture



Origin Equateur



Origin Tanzanie



Origin Venezuela



Origin Cuba



Origin Saint Domingue



Origin Mexique



Origin Ghana



Perfect for Most Applications



Kosher All of our chocolates are Kosher Dairy



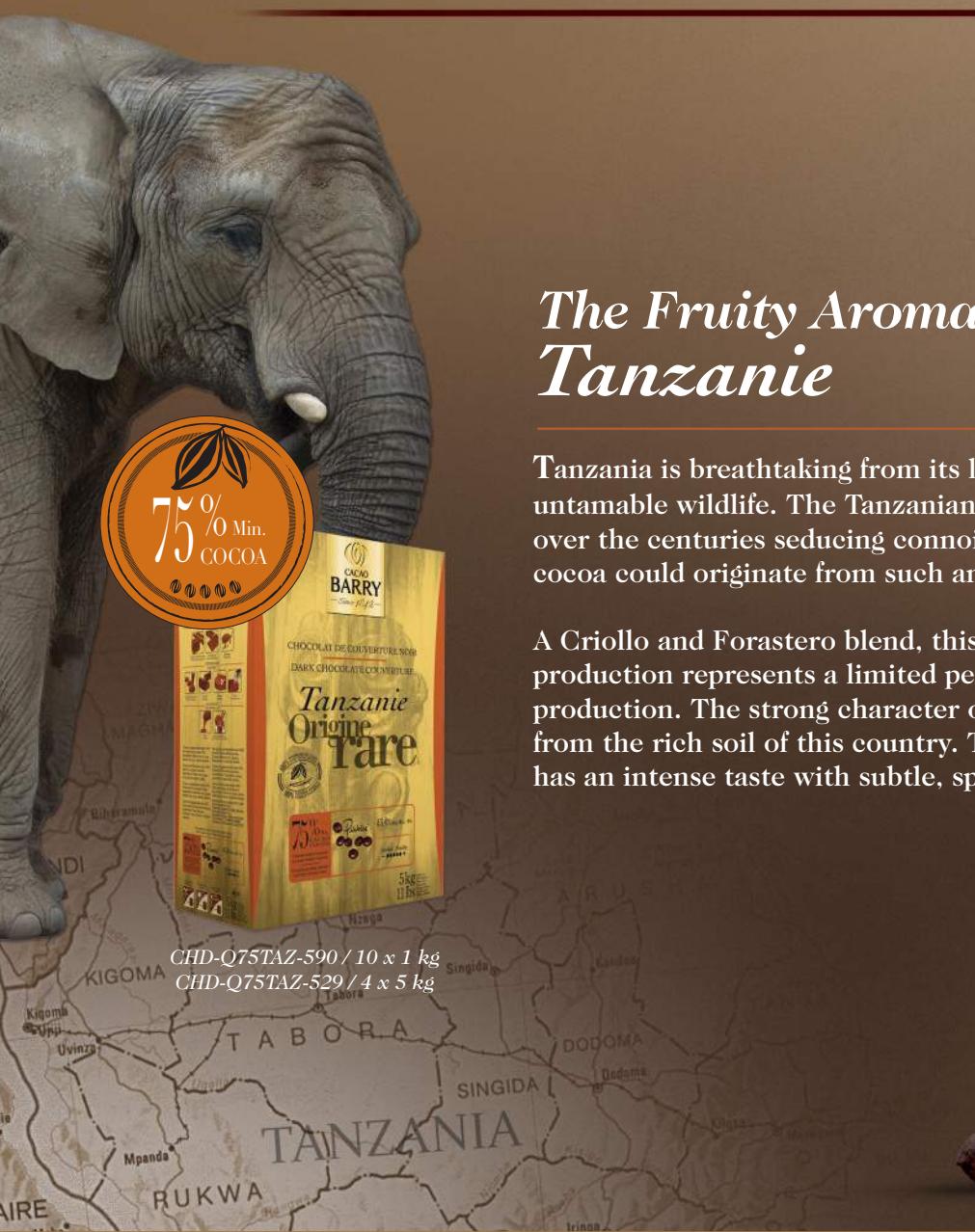
Trinitario, Criollo, Forastero... much more than just exotic names, they are exclusive beans selected with pride by Cacao Barry to create the **Origine** and **Origine Rare** lines, a range of the finest chocolate couvertures. It is with these subtle and refined blends that Cacao Barry shares its passion and expertise with the world's chocolate connoisseurs.



The Fruity Aroma of Tanzanie

Tanzania is breathtaking from its lakes and volcanoes, to its untamable wildlife. The Tanzanian cocoa beans have crossed over the centuries seducing connoisseurs. Only exceptional cocoa could originate from such an extraordinary place.

A Criollo and Forastero blend, this premium cocoa is rare as its production represents a limited percentage of the world's production. The strong character of the Origine Tanzanie comes from the rich soil of this country. This dark chocolate couverture has an intense taste with subtle, spicy, fruity and acidulous notes.





CHD-P72VEN-590 / 10 x 1 kg
CHD-P72VEN-529 / 4 x 5 kg



CHD-Q70CUB-590 / 10 x 1 kg
CHD-Q70CUB-529 / 4 x 5 kg

The Rare Flavor of Venezuela

Venezuela is a landscape of spectacular contrasts, from the snow-capped Andean peaks to the jungles of the Amazon. This country of striking natural beauty is renowned for its exclusive and unrivalled Criollo beans, sought after by the world's most discerning connoisseurs.

The bitter character of the Origine Venezuela comes from a harmonious blend of highly fragranced Criollo with Trinitario, grown in the famous regions of Carenero Superior and Rio Caribe. Both, tangy and fruity with a hint of bitterness, it is a rare and unique chocolate.



The Spicy Taste of Cuba

Cuba, the largest of the Caribbean islands, is a long succession of fertile plains interspersed with mountains inhabited by varied and colourful fauna.

Known for its fertile tobacco plantations, it is also the cradle of a robust and surprising Trinitario from the northern part of the Tropic of Cancer. This full-flavoured cocoa reflects the image of the Cuban compañeros' sun-sculpted features.

It is this Trinitario which gives Origine Cuba its presence and its persistent taste, revealing pepper and tobacco flavours. It provides a good balance between bitterness, fullness, spiciness and coolness. It boasts a minimum of 70% cocoa and proves itself to be an excellent ingredient.





CHD-Q70SDO-590 • 10 x 1 kg
CHD-Q70SDO-529 • 4 x 5 kg



CHD-Q76EQU-590 • 10 x 1 kg
CHD-Q76EQU-529 • 4 x 5 kg



The Full-bodied Flavour of Saint Domingue

A true paradise situated in the archipelago of the Greater Antilles, Santo Domingo offers lush scenery, clear waters and a wild coast. Cacao Barry was seduced by the richness of their cocoa beans: Hispaniola, a blend of Forastero, and Criollo cocoas, possessing an exceptionally long finish and producing a dark chocolate with a very pronounced cocoa flavour.

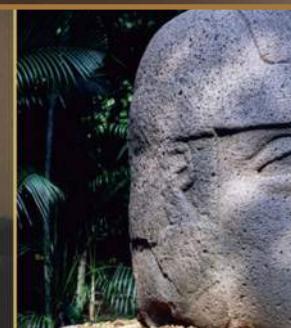
Its bitterness, enhanced with a fruity and wine-like note, fully blossoms when used in ganaches, garnishes, mousses, sorbets, ice creams, etc.



The Hazelnut note of Équateur

In the tiny Latin American country of Ecuador, natural beauty takes on overwhelming proportions: the Amazon Forest, the majestic Andes Mountains, the immense beaches of the Pacific coast and the Galapagos Islands with their ancient animal species.

Historically important for Cocoa, Ecuador produces an exceptional Forastero bean. Grown on the high plateaus, the variety known as Arriba is famous for its delicate aroma. Arriba's unique climate and geography combine to produce the ideal conditions for making a zesty dark chocolate.



The Intense Fragrance of Ghana

Ghana possesses an exceptional natural heritage. Deep within its equatorial rainforest, the tropical heat and rich soil bring forth an intensely aromatic cocoa.

Brought to Ghana from Brazilian seedlings in 1879, Forastero, merged exquisitely with Trinitario, gives this remarkable milk chocolate a distinctly assertive flavour with a touch of acidity. A delicate and subtle blend, it exudes the aroma of hazelnuts and a caramel note is revealed in tasting.

CHM-P40GHA-590 / 10 x 1 kg
CHM-P40GHA-529 / 4 x 5 kg



CHD-N66MEX-590 / 10 x 1 kg
CHD-N66MEX-529 / 4 x 5 kg

The Licorice Note of Mexique

A breathtaking natural paradise, the cradle of the ancient Aztec and Mayan civilizations, its landscapes inspire our imagination.

First cultivated in the lush soils of the Tabasco region, cocoa was believed by the Aztecs to be an offering from the Gods, a source of power and wisdom. Today, Mexico continues to share its precious gift with the world. A tribute to this legacy, Origine Mexique is an exquisite delicate chocolate forged from a subtle blend of aromatic Criollo and Forastero. Bittersweet and lightly acidic, its fragrance unveils a delicious licorice note.

