

Keylink

highlights

ISSUE 3 | October 2021

Keylink's guide to new products and ideas



**Chocolate...
...and more
chocolate!**

Our full range



THE CHOCOLATIER'S ONE-STOP SHOP

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The Keylink Team

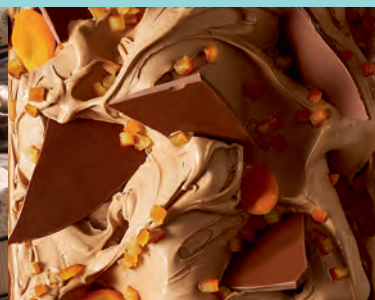


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Exciting times ahead...

Reece Hunt recently joined Keylink as our Innovation Chef. He focuses on producing exciting creations to inspire and educate Keylink customers and showcase all they can do with our products.

Back in 2014 Reece took part in the Keylink Junior Chocolatier of the Year competition at The Sheffield College. As a result, he spent a month training with Ruth Hinks at Cocoa Black, and has since worked at Park Cakes and most recently in a product development role for Asda. He was named Young Pastry Masterchef of Great Britain, 2015, and is a 2 times UK & Ireland Junior Chocolate Master finalist, as well as being a trained chef and chocolatier.

Reece says, "Keylink has such a long-standing reputation for top notch customer service and the best selection of products for chocolate work out there, so it's a dream job to have joined the team and spend my days in the shiny new Keylink development kitchen, producing things to inspire others! Most recently I've been working on producing chocolates for our next digital brochure and working with some new products we're taking on – we've got lots in the pipeline!"



Reece Hunt
Innovation Chef

Chocolate, chocolate, and the demand for more chocolate...

If you're a chef or baker, choosing the right chocolates for your work is a big decision ... and if you're a chocolatier, it's your lifeblood!

Selecting those perfect chocolates has always been key, of course, but we've seen consumer demand for chocolate soar throughout the pandemic, partly due to it being an affordable, accessible luxury in difficult times, and partly because many of us have been buying more from independent and local businesses. And this shows no sign of slowing. Bakers tell us that demand for celebration cakes has skyrocketed, as people have been forcibly celebrating special occasions on a smaller scale, and so spending more on the cake to compensate! Now that hotels, restaurants and cafés are, thankfully, able to operate again, they're busy! Tourists are holidaying in the UK in their millions and making up for lost time by eating out with friends and family, so chocolate treats and desserts have an even greater status on any menu (87% of consumers are likely to order desserts and cakes during evening meal times). We can only guess at just how many ice creams have been consumed so far this summer! It seems when the going gets tough, the chocolate gets flowing.

Here at Keylink, we like to bring in new chocolates and chocolate products in line with changing trends and innovations, ensuring you can stock up on your favourites and find something new to market, right here. In this brochure we've brought them all together, and, as well as the all-important flavour profiles and origins, we've put a lot more focus on each brand's ethics and sustainability policies. Many of you tell us that as well as value and flavour, you want to use chocolates with a sound ethical background. You will find all of this and more in the following pages.

You will see on the previous page that, as well as moving to new premises, we recently brought on board Reece Hunt as our Innovation Chef. With new skills and new facilities, we're excited to be able to put the chocolates we stock here to work, giving us ever-better technical knowledge of our products, so we can support and inspire you, in turn.

If you need more help selecting chocolates for a particular application, our team are always happy to chat!

Enjoy!





SUSTAINABILITY

THE BARRY CALLEBAUT GROUP



Supplier
Sustainability
Statement

The Barry Callebaut Group of chocolate brands work under the Cocoa Horizons ethics and sustainability program. Recognising that there are many challenges faced by cocoa-growing communities in Africa, including limited knowledge and understanding of good agricultural practices; ageing farms and depleted soil; the unpredictable effects of climate change; and a lack of financing options to invest in productivity activities, the program is impact-driven and focuses on building self-sustaining farming communities that protect both nature and children.

The Cocoa Horizons approach aligns with the cocoa industry's CocoaAction strategy, built upon helping farmers prosper, being carbon positive with no deforestation, and eliminating child labour from the supply chain. The program's actions are tailored to local needs and circumstances.

Productivity

Alongside community development initiatives in cocoa-growing regions in Africa, the program focuses on training and support designed to improve productivity – the first step towards improving the livelihoods of farmers and their communities, and eliminating extreme poverty. Within a three-year cycle, all registered farmers are trained in order to build capacity and raise awareness of sustainable cocoa production practices.

Customers of Barry Callebaut's sustainable cocoa and chocolate products will pay a premium on the volumes they buy, part of which is paid directly to farmers and farmer groups, increasing their income and enabling them to invest in their farms and communities. The rest is used to further empower cocoa farmers by supporting the implementation of their cocoa sustainability activities.

Community

Taking a long-term view, the program works with farmers to increase productivity while addressing critical social challenges in four key areas: child protection, women's empowerment, education and health.

Women's inclusion in training, farmer group administrative and management activities, and other business development opportunities are key. The program supports literacy and business skills training, and works with women and community-based women's groups to create income generation opportunities.

"I hope to set an example for other women in my village, so that they can see that there's a way for them to have financial independence and to be strong and proud. When I train other women, and I see the effect it has on them and their confidence and independence, it fills me with pride. Every woman should have the opportunity to feel that way."

Yvonne Amenan Konan, farmer/farmer trainer, Côte d'Ivoire

Together with partners, the program promotes the importance of schooling in farmer training, and works with communities to raise awareness about child labour, better understand its causes, and develop constructive solutions.

Environment

Cocoa Horizons focuses on activities and farmer training that help increase carbon sequestration, reduce carbon emissions, and ensure deforestation free sourcing. Zero deforestation and carbon positive cocoa farming is strongly linked with lifting farmers out of poverty.

Farmers earning a decent livelihood through improved cocoa production are far less likely to exploit new lands through deforestation. To ensure deforestation-free sourcing, Cocoa Horizons requires that farms have not been deforested for at least 5 years before registration.

Farmers are trained to prevent emissions through retaining organic carbon in soils through ground cover, mulching or



pruning in cocoa plots rather than removing or burning, as well as through retaining remnant forest trees. Cocoa Horizons increase the density of cocoa trees to help reduce emissions, as well as increasing the number of non-cocoa trees on farms to create 'living fences' and disease barriers on underutilised areas.





CACAO BARRY

COUVERTURES AND CHOCOLATES

Cacao Barry is regarded by many professionals in the industry as a premium range and definitely one of the best available. This brand is built on taste and inspiration. The Cacao Barry range of chocolate couvertures is produced in France and offers many different and amazing taste profiles, each with its own unique story.

Their range includes standard grades that provide high quality at competitive prices and the Purity From Nature range that utilises Cacao Barry's approach of 'Quality Fermentation'. This technique optimises the fermentation process and results in pure and intense cocoa flavours which are translated through to the finished chocolate.

Origin chocolates offer you cocoa beans from one specific country or region, each giving specific taste profiles, whilst plantation chocolate tastes alter from season to season depending on climate and soil, offering you unique flavours to excite your taste buds. In essence, the Cacao Barry range enables you, the chocolate craftsman, to unlock the sensorial richness of cocoa and add a signature flavour to your chocolate creations.



Cacao Barry Core Grades

As a premium supplier, Cacao Barry offers a reasonably priced standard range with industry-leading taste profiles. Their range of packaging is designed for optimum flavour protection.



Dark Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
SCC125	Favorites Mi-Amere 58% cocoa for a balanced light Dark Couverture.	Easmelt Chips	58.0%	€45.68	5kg bag	€9.14	
SCC120	Chocolat Amer 60% bitter dark chocolate. Surprisingly strong due to the lower cocoa butter content.	Easmelt Chips	60.0%	€33.56	5kg bag	€6.71	
SCC127	Fleur De Cao 70% dark chocolate with a blend of São Thomé, Ecuador and Ivory Coast beans to give a distinct delicate fruity flavour.	Easmelt Chips	70.0%	€53.71	5kg bag	€10.74	

Milk Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC118	Lactee Barry The intense milk and creamy dairy taste of this pale milk couverture chocolate comes with delightful biscuit notes.	Easmelt Chips	35.3%	€50.82	5kg bag	€10.16	
SCC131	Ambre Java This pale and creamy milk couverture chocolate releases a balanced flavour of milk and cocoa, marked by a fruity-hazelnut taste.	Easmelt Chips	36.0%	€60.60	5kg bag	€12.12	

White Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC135	Blanc Satin This deliciously creamy white chocolate offers a fabulous sweet intensity and delicious notes of caramel and vanilla.	Easmelt Chips	29.2%	€55.73	5kg bag	€11.15	
SCC136	Zephyr Zephyr™ 34% white chocolate is recognised worldwide by Chefs for its unique character, its delightful flavour of whole milk, with a slightly sweet taste and creamy texture.	Easmelt Chips	34.0%	€57.93	5kg bag	€11.59	

Coloured and Flavoured Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC137	Zephyr Caramel Zephyr™ Caramel 35% has all the characteristics of Zephyr™ 34% but with real milky caramel flavour and mesmerising salty notes that remind you of Brittany's 'caramel au beurre salé'.	Easmelt Chips	35.0%	€33.40	2.5kg	€13.36	



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Purity From Nature















Cacao Barry's inspiration to create a new generation of couvertures led them to discover a revolutionary new fermentation method designed to release the purest flavours ever captured in chocolate.

The Pureté from Nature range is made from a method called Q-Fermentation, a process which accelerates natural fermentation resulting in the most pure, intensely flavoured beans. The gentle roasting and conching intensifies cocoa flavours resulting in these unique couvertures from 38-70%, with a pure and intense taste of cocoa. The story behind the Pureté from Nature range starts with the value of traceability and being able to link the chocolate right back to the cooperative where the farmer delivered their beans. There are many reasons to choose the distinctive Pureté from Nature range which ultimately benefits the beans, the farmer and you.



Q-FERMENTATION		
Better for the Beans	Better for the Farmer	Better for You
<ul style="list-style-type: none"> ● Q-Fermentation starts immediately (unlike traditional fermentation processes) meaning no spoilage and no development of off-flavours. ● Superior quality beans with a pure, more intense flavour profile. 	<ul style="list-style-type: none"> ● Better quality beans and a higher yield using Q-Fermentation over traditional methods means farmers get more cash for their crops. ● Farmers are rewarded with specialist training. 	<ul style="list-style-type: none"> ● Chocolate which shows off the most pure, intense cocoa flavours. ● 100% traceable cocoa beans and segregated supply chain.



CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
 Extra Bitter Guayaquil NEW							
This bitter dark with roasted notes has a powerful cocoa flavour, delicately lifted with a hint of coffee and chestnut.							
SCC124	Purity from Nature; Dark; Guayaquil	Easmelt Chips	64.0%	£50.89	5kg bag	£10.18	
 Lactée Supérieure NEW							
A full traceable and sustainable chocolate with a pure cocoa and intense and milk taste. A unique farmer to chef process to offer you the best of nature while encouraging longevity of farmers' engagement.							
SCC130	Lactée Supérieure	Easmelt Chips	38.0%	£56.36	5kg bag	£11.27	
 Alunga™							
A slightly sweet milk couverture with a dominant taste of cocoa and milk particularly recommended for making mousse and ganache.							
SCC746A	Purity from Nature; Milk; Alunga 43%	Easmelt Chips	41.3%	£58.12	5kg bag	£11.62	
 Excellence							
Dark couverture chocolate with an intense cocoa body, balanced taste and light sweetness.							
SCC126	Excellence	Easmelt Chips	55.0%	£43.16	5kg bag	£8.63	
 Inaya™							
An intense cocoa taste with a good balance between bitterness and acidic notes.							
SCC742A	Purity from Nature; Dark; Inaya 65%	Easmelt Chips	65.0%	£51.13	5kg bag	£10.23	
 Ocoa™							
A distinctive dark couverture with good cocoa taste and a hint of acidity perfect for enrobing and moulding and excellent for making a mousse, ganache or moelleux.							
SCC740A	Purity from Nature; Dark; Ocoa 70.4%	Easmelt Chips	70.4%	£52.90	5kg bag	£10.58	

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Wholefruit Dark Chocolate Couverture



Cacao Barry WholeFruit Evocao™ is a unique couverture chocolate, made from 100% pure cacaofruit. It has nothing else added; no refined sugars, no lecithin and no vanilla. 100% sustainably sourced, it upcycles the use of the cacaofruit and improves farmers' quality of life. It has taken Cacao Barry's expert teams almost 2 years to bring this chocolate concept to fruition,

answering chefs' calls for wholesome, sustainable indulgence but with no compromise on taste. The result is a zesty 72% c/s chocolate with all of the natural freshness of the cacaofruit. It contains tropical fruitiness bursting with fresh mango, lemon, mandarin, passion fruit and cacaofruit pulp. This is a chocolate suitable for all applications and waiting for your creativity to bring its remarkable qualities to life!

Please note that Cacao Barry's chefs recommend you do not heat this chocolate higher than 40 degrees Celsius.











CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
 Wholefruit Dark Chocolate Couverture NEW							
SCC748 NEW	Evocao 72%; Wholefruit Dark Chocolate Couverture	Easmelt Chips	72.0%	£42.81	2.5kg bag	£17.12	



Cacao Barry Origin Couvertures

We offer a range of Cacao Barry Origin couvertures with distinct taste profiles. Origin chocolates are created with cocoa beans from one specific region so that each chocolate has a flavour unique to the cocoa from that particular region. It has a character of its own which may differ from crop to crop. As with single bean coffees or vintage wines, the amount of origin chocolate that is produced will differ from year to year, depending on the size of the cocoa harvest in that region. These chocolates are perfect for use in very high quality desserts, patisserie and chocolates to create truly distinctive flavours.

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
 Mexique							
	This 66.1% dark couverture has a deep and coppery colour and possesses complex aromas revealing warm, woody, spicy and tobacco flavours with liquorice notes. Its profile matches wonderfully with fortified and sweet white wines, raspberry vinegar, liquorice, caramel and hazelnuts. (Criollo and Forastero beans).						
SCC104B	Origin; Dark; Mexique	Easmelt Chips	66.1%	£29.46	2.5kg bag	£11.78	
 Saint Domingue							
	This 70% cocoa dark couverture, its bitterness enhanced by fruity and wine-like notes, is an ideal complement to the flavours of rum, pineapple, Earl Grey tea, mango and the more delicate essences of cinnamon, sesame and almond. (Criollo and Forastero beans).						
SCC100	Origin; Dark; Saint Domingue	Easmelt Chips	70.0%	£11.34	1kg bag	£11.34	
 Venezuela							
	The rare and unique quality of this 72.2% cocoa dark couverture offers an exceptional hint of bitterness yet its fruity and tangy notes balance perfectly with caramel, pink grapefruit, bergamot and Lapsang Souchong tea. (Criollo and Trinitario beans).						
SCC103	Origin; Dark; Venezuela	Easmelt Chips	72.2%	£12.40	1kg bag	£12.40	
 Tanzanie							
	This very fluid 75% cocoa dark couverture is intense, subtle, spicy and fruity. Its acidic notes combine flawlessly with the flavours of lime, Merlot, balsamic vinegar, blackcurrant, cocoa nibs and yuzu. It releases a hint of fruity tartness that lingers in the mouth. (Criollo and Forastero beans).						
SCC102B	Origin; Dark; Tanzanie	Easmelt Chips	75.0%	£28.41	2.5kg bag	£11.36	

Papouasie

This milk couverture has 35.8% cocoa, a lightly spiced flavour and a beautiful pink/copper colour. Its harmony of flavours emphasise the subtlety of green tea, liquorice, candied ginger, caramel, walnuts and raspberry. (Criollo and Forastero beans).

SCC105B Origin; Milk; Papouasie Easymelt Chips 35.8% **£30.99** 2.5kg bag £12.40

Ghana

A highly distinctive milky couverture with 40.5% cocoa which reveals a strongly pronounced cocoa taste with a touch of acidity. Its hazelnut aromas and note of caramel are offset by a mildly sweet fruitiness which will enhance the flavours of Cointreau, orange blossom, porcini, saffron, Java Arabica coffee and walnuts. (Forastero and Trinitario beans).

SCC106B Origin; Milk; Ghana Easymelt Chips 40.5% **£30.83** 2.5kg bag £12.33



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Bottom of bags are designed to be read easily when stacked.

Cacao Barry Plantation Couvertures

Cacao Barry's quest to offer a finer chocolate has led them to develop two single plantation couvertures, Alto el Sol from Peru and Madirofolo from Madagascar. After years of inspiring chefs' and chocolatiers' creativity with the best origin chocolates, Cacao Barry now present their gourmet plantation couvertures with true vintage quality. The principle of the beans coming exclusively from one plantation tells a fantastic story from bean to chocolate and the exceptional quality of these couvertures is evident in the history, growing environment and taste profiles. Single plantation chocolates offer a unique and extraordinary journey for the senses.

Please note: Plantation chocolates may not be available all year round as supplies are heavily dependant on the cocoa harvest.

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
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Alto el Sol

This 65% cocoa organic dark couverture is defined by a persistent aroma and a unique and outstanding personality which is uncommonly fruity and slightly acidic. It forms a perfect match with Tonka beans, Mirabelle plum, bergamot, peach, mango and almonds. (Criollo beans).

SCC160B Plantation Organic Dark; Alto el Sol; Peruvian Easymelt Chips 65.0% **£13.48** 1kg £13.48

Madirofolo

This finely balanced 65% cocoa organic dark couverture has a brownish tanned leather shade and mineral look, its tremendous taste having fruity and acidic notes followed by a slightly bitter finish. It combines beautifully with the tartness of Kaffir lime, sherry vinegar, pink grapefruit, liquorice, orange and caramel. (Criollo, Forastero and Trinitario beans).

SCC162B Plantation Dark; Madirofolo; Madagascar Easymelt Chips 65.0% **£14.00** 1kg bag £14.00





Add drama with Black Zabuye and White Nuit Blanche



Swiss Chocolate



**100% Sustainable Ingredients
Made with Swiss Milk and Sugar**

Carma







Introducing Carma, Swiss couverture chocolates, created using high-quality raw materials, for exquisite flavours and outstanding creaminess. Use these chocolates together and you'll have a curated palette of stunning natural colours, from the whitest white to the blackest black on the market, allowing you to make delicious and visually stunning creations, whether you are a chocolatier, a baker or a chef.



Carma have been creating Swiss chocolates since 1931 and are now part of the Barry Callebaut group. Carma are passionate about chocolate and are always looking to innovate. They also specialise in 'the perfect melting point' to instantly release recognisable, comforting chocolate flavours – perfect for pleasing your customers! These chocolates have medium viscosity.

Swiss-made (using Swiss caster sugar), UTZ certified cocoa, 100% sustainable ingredients, Kosher and Halal certified, and Non-GMO soy lecithin.

Carma

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
Carma Black Zabuye 83% is the darkest couverture on the market! Its pure black colour allows the creation of the most stunning applications, perfectly matched by its unique flavour profile: the astringent kick of bitter roasted cocoa notes, followed by a smooth aftertaste.							
SCC480 NEW	Black Zabuye 83%	Easmelt	83.0%	£17.03	1.5kg bag	£11.35	
Carma origin dark Madagascar 64% chocolate couverture offers a balanced, fruity flavour profile with aromas of red fruit and citrus. It boasts an intense cocoa flavour and long-lasting finish.							
SCC482 NEW	Dark Madagascar 64%	Easmelt	64.0%	£23.42	1.5kg bag	£15.61	
Carma Milk Des Alpes 35% is a milk chocolate couverture made using a 50 year-old iconic recipe! It has a perfect blend of rich cocoa aromas with the smooth-melting creaminess achieved using the finest Swiss alpine milk. A great partner for a wide range of applications.							
SCC484 NEW	Milk Des Alpes 35%	Easmelt	35.0%	£17.90	1.5kg bag	£11.93	
Carma Nuit Blanche is a pure white couverture, combining Swiss milk and cream with specially selected cocoa butter to deliver exquisite creamy sweetness, low sugar content and lasting vanilla notes. It's the whitest couverture on the market!							
SCC486 NEW	White Nuit Blanche 37%	Easmelt	37.0%	£17.86	1.5kg bag	£11.91	
Carma Ruby Azalina 40% chocolate couverture is a new variation on ruby chocolate! It has an intense fruity flavour with fresh, sour notes, and a smoothness due to its being made with Swiss milk. Made with ruby cocoa beans, with no colourants and no fruit flavourings.							
SCC488 NEW	Ruby Azalina 40%	Easmelt	40.0%	£24.37	1.5kg bag	£16.25	
Carma Gold Quintin white couverture chocolate provides a delicious harmony of intense caramel and warm milkiness, made all the more indulgent by its beautiful golden colour, created using caramelised milk (no added caramel). It also has a beautiful and natural warm golden colour.							
SCC490 NEW	Gold Quintin 31%	Easmelt	31.0%	£20.14	1.5kg bag	£13.43	

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CALLEBAUT

COUVERTURES AND CHOCOLATES

The Callebaut range has a huge offering. Their standard grades include a wide selection of cocoa percentages and flavour profiles at competitive prices. Coloured and flavoured chocolates offer options with which to get creative, through to Callebaut Origins which excite with a choice of incredible flavours from tropical countries, with the latest addition coming from Brazil and let's not forget Ruby - the "4th chocolate"!

With every block or pack of Callebaut® Finest Belgian Chocolate you purchase, you are supporting local cocoa farmers in West Africa with farmer training and community projects – in partnership with the Cocoa Horizons Foundation. By improving farmer livelihoods and supporting them in turning cocoa cultivation into a sustainable source of income, this helps secure the future of cocoa farming, today and tomorrow.



Callebaut Core Grades

Callebaut produce a popular range of Belgian Standard Grades providing a consistent taste and workability and, if you are new to chocolate making, this is a great range to consider.



Dark Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC501	Standard Flavour (811-NV)	Easymelt Chips	54.5%	€62.74	10kg bag	€6.27	
SCC507	Very Bitter Taste (70-30-38-NV)	Easymelt Chips	70.5%	€66.55	10kg bag	€6.66	
SCC586	Power (80-20-44)	Easymelt Chips	80.00%	€19.33	2.5kg bag	€7.73	
SCC516	Standard Flavour; less fluid (L811-NV)	Easymelt Chips	48.20%	€60.24	10kg bag	€6.02	
SCC505	Standard Flavour (811)	Easymelt Chips	54.50%	€2.87	400g bag	€7.18	
SCC500A	Standard Flavour (811)	Easymelt Chips	54.50%	€7.04	1kg bag	€7.04	
SCC500	Standard Flavour (811)	Easymelt Chips	54.50%	€16.41	2.5kg bag	€6.56	
SCC502	Standard Flavour (811-NV)	Wrapped Bar	54.50%	€32.15	5kg bar	€6.43	
SCC560B	Chocolate Couverture (Organic)	Easymelt Chips	58.50%	€165.29	20kg box	€8.26	
SCC504	Bitter (60-40-38NV)	Easymelt Chips	60.10%	€70.18	10kg bag	€7.02	
SCC506	Extra Bitter Cocoa (60-40-38-NV)	Wrapped Bar	60.10%	€37.62	5kg bar	€7.52	
SCC505A	Extra Bitter, Thick (L60-40-NV)	Easymelt Chips	60.30%	€69.55	10kg bag	€6.96	
SCC690A	Extra Bitter High Cocoa (70-30-42-NV)	Easymelt Chips	70.10%	€70.81	10kg box	€7.08	
SCC509	Very Bitter Taste (70-30-38NV)	Easymelt Chips	70.50%	€3.05	400g bag	€7.63	
SCC507A	Very Bitter Taste (70-30-38NV)	Easymelt Chips	70.50%	€17.36	2.5kg bag	€6.94	
SCC515A	Very Bitter Taste (70-30-38-NV)	Wrapped Bar	70.50%	€33.94	5kg bar	€6.79	



Milk Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
SCC521	Standard Flavour (823-NV)	Easymelt Chips	33.60%	£73.24	10kg bag	£7.32	
SCC587	Power 41	Easymelt Chips	40.70%	£21.11	2.5kg bag	£8.44	
SCC523	Standard Flavour (823-NV)	Easymelt Chips	33.60%	£3.29	400g bag	£8.23	
SCC510A	Standard Flavour (823-NV)	Easymelt Chips	33.60%	£8.12	1kg bag	£8.12	
SCC510	Standard Flavour (823-NV)	Easymelt Chips	33.60%	£19.11	2.5kg bag	£7.64	
SCC522	Standard Flavour (823-NV)	Wrapped Bar	33.60%	£37.49	5kg bar	£7.50	
SCC562B	Chocolate Couverture (Organic)	Easymelt Chips	35.30%	£186.21	20kg box	£9.31	
SCC530	Rich, Creamy, Dark Colour (845-NV)	Easymelt Chips	32.70%	£183.44	20kg box	£9.17	
SCC681	Milk Chocolate for Fountains	Easymelt Chips	37.80%	£21.23	2.5kg bag	£8.49	



White Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
SCC541	Standard Flavour (W2-NV)	Easymelt Chips	28.0%	£72.77	10kg bag	£7.28	
SCC545	Standard Flavour (W2-NV)	Easymelt Chips	28.00%	£3.26	400g bag	£8.15	
SCC520A	Standard Flavour (W2-NV)	Easymelt Chips	28.00%	£8.07	1kg bag	£8.07	
SCC520	Standard Flavour (W2-NV)	Easymelt Chips	28.00%	£19.04	2.5kg bag	£7.62	
SCC542	Standard Flavour (W2-NV)	Wrapped Bar	28.00%	£37.49	5kg bar	£7.50	
SCC588	Velvet	Easymelt Chips	32.00%	£20.42	2.5kg bag	£8.17	

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see page 62



Callebaut Ruby Chocolate

The fourth type of chocolate, Ruby RB1 has been hotly anticipated! Made from existing cocoa bean varieties that have been identified as having the right attributes to be processed into Ruby chocolate, it has a naturally occurring pink colour and flavour of red berries, with fresh sour notes.



Callebaut

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
SCC594	Ruby Chocolate; 400g	Easymelt Chips	33.60%	£5.68	400g	£14.20	
SCC595	Ruby Chocolate (RB1)	Easymelt Chips	47.30%	£103.94	10kg bag	£10.39	
SCC598	Ruby Chocolate (RB1)	Easymelt Chips	47.30%	£27.69	2.5kg bag	£11.08	

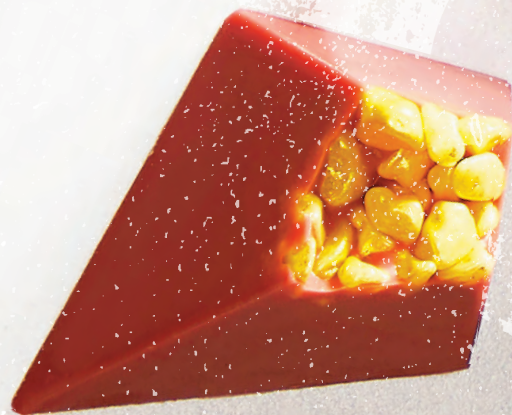




CALLEBAUT®

BELGIUM 1911

TREAT YOUR CUSTOMERS TO FINEST BELGIAN CHOCOLATE



MoNA LISA®

Elevate your confectionery with Mona Lisa decorations



callebaut.com



Coloured and Flavoured Callets



CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
Strawberry, orange and lemon are based on white chocolate with added colours and flavours.							
SCC600	Cappuccino Flavour	Easmelt Chips	30.80%	€28.63	2.5kg bag	€11.45	
SCC602	Caramel Flavour	Easmelt Chips	31.10%	€26.80	2.5kg bag	€10.72	
SCC603	Strawberry Flavour	Easmelt Chips	30.00%	€29.47	2.5kg bag	€11.79	
SCC604	Orange Flavour	Easmelt Chips	29.00%	€27.88	2.5kg bag	€11.15	
SCC605	Lemon Flavour / Lime Colour	Easmelt Chips	27.50%	€29.29	2.5kg bag	€11.72	
SCC606	Honey Flavour	Easmelt Chips	32.80%	€27.15	2.5kg bag	€10.86	
SCC599 NEW	Gold Chocolate	Easmelt	30.40%	€4.69	400g	€11.73	
SCC609	Gold Chocolate	Easmelt Chips	30.40%	€22.90	2.5kg bag	€9.16	
SCC607 NEW	Gold Chocolate	Easmelt	30.40%	€171.14	20kg	€8.56	



Callebaut - Blend of Origins

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC730	Finest; Dark; Satongo	Easmelt Chips	72.20%	€22.59	2.5kg bag	€9.04	

An extremely well-balanced 72.4% cocoa dark couverture with a strong cocoa body offering hints of red fruits, herbal aromas and Bourbon vanilla. This couverture is ideal in preparations where the chocolate taste must impress but still leave space for yellow fruits such as pineapple, mango, passion fruit and honey to complete the chords or, on a more savoury note, with Stilton and Szechuan pepper. (A blend of Sao Thome, Tanzania and Ghana beans).



Better for Diabetics

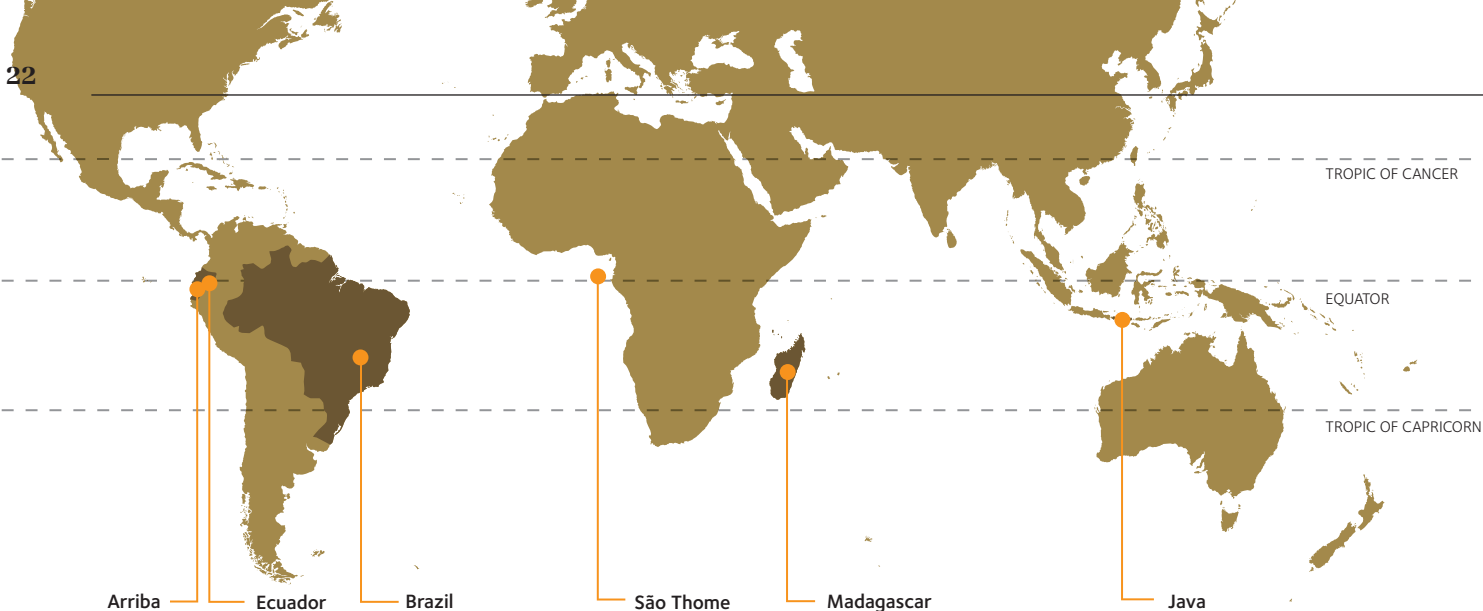
Whilst the description "suitable for diabetics" or "diabetic" is commonly used in various countries on the Continent, in the UK the Food Standards Agency and Diabetes UK are advising against the use of these terms as they may mislead diabetics into thinking that these foods are safe to be eaten in any quantity. As such products are all classified differently by their respective manufacturers, see the key to the right for Callebaut's description.

Manufacturer	Callebaut
Description	No Added Sugar
Sweetener Present	Maltitol Stevia

See page 29 & 31 for more 'Better for Diabetics' chocolate/couverture

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC580	Dark Couverture with Sweetener; Maltitol 43.5%	Wrapped Bar	53.9%	€50.65	5kg bar	€10.13	
SCC584 Tc	Dark Couverture with fibre/Stevia extract	Unwrapped Bar	83.9%	€300.17	25kg bar	€12.01	
SCC581 Tc	Milk Chocolate Couverture with Sweetener	Wrapped Bar	33.9%	€298.24	25kg box	€11.93	











Callebaut Origin Couvertures

We offer a range of six Callebaut Origin couvertures with distinct taste profiles. Origin chocolates are created with cocoa beans from one specific region so that each chocolate has a flavour unique to the cocoa from that particular area. It has a character of its own which may differ from crop to crop. As with single bean coffees or vintage wines, the amount of origin chocolate that is produced will differ from year to year, depending on the size of the cocoa harvest in that region. These chocolates are perfect for use in very high quality desserts, patisserie and chocolates to create truly distinctive flavours.



CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
 Brazil	A 66.8% cocoa dark couverture offering a deeply intense cocoa taste with fresh hints of tropical fruit which perfectly enhances the flavours of candied orange, almonds and honey. (Trinitario and Forastero beans).						
SCC702	Origin; Dark; Brazil	Easmelt Chips	66.80%	£25.90	2.5kg bag	£10.36	
 Madagascar	This 67.4% cocoa pale dark couverture has a powerful taste and bitterness which leaves final impressions of spice, ginseng and blackberry. It forms a perfect pairing with honey and Cointreau, rhubarb and Mandarin and Blue Mountain coffee and cardamom. (Mainly Forastero beans).						
SCC705A	Origin; Dark; Madagascar	Easmelt Chips	67.40%	£26.62	2.5kg bag	£10.65	
 São Thomé	A 70% mild-bitter dark couverture with a huge concentration of cocoa and complex flavours which lead to a finish of blackberry and oak. Its profile matches beautifully with passion fruit and walnuts, lemon and thyme, and even Stilton and Szechuan pepper. (Forastero beans).						
SCC700	Origin; Dark; Sao Thome	Easmelt Chips	70.00%	£26.20	2.5kg bag	£10.48	
 Ecuador	The very high cocoa content of this 70.4% cocoa dark couverture produces a strong aroma giving impressions of angelica and liquorice whilst leaving a spicy finish with the mild, sweet taste of banana. It partners perfectly the flavours of pecan and rum, whisky and orange and gingerbread and Ethiopia coffee. (Forastero or Trinitario beans).						
SCC701A	Origin; Dark; Ecuador	Easmelt Chips	70.40%	£24.88	2.5kg bag	£9.95	
 Java	This milk couverture has 32.6% cocoa and has a very pale and reddish colour with an aroma of liquorice and cinnamon and impressions of sweet toffee, vanilla and fruity zest. Its creamy texture combines beautifully with Mandarin and Chardonnay, Macademia nut and cardamom and Guatemala coffee and Mascarpone. (Criollo beans).						
SCC710	Origin; Milk; Java	Easmelt Chips	32.60%	£27.91	2.5kg bag	£11.16	
 Arriba	This milk couverture has 39% cocoa and is tremendously creamy and velvety in texture. Its vanilla aftertaste, bearing accents of almonds and hazelnuts, enhances the flavours of elderflower and apricot, orange and nutmeg and even Guinness and truffle oil. (Trinitario beans).						
SCC712	Origin; Milk; Arriba	Easmelt Chips	39.00%	£26.01	2.5kg bag	£10.40	



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Fairtrade Couverture/ Chocolate



The Fairtrade Foundation states "Fairtrade contributes to sustainable development for certified producers by enabling fairer trading conditions, social change and environmental protection. By requiring companies to pay sustainable prices (which must never fall lower than the Fairtrade Minimum Price), Fairtrade addresses the injustices of the conventional trade."



Please note that Callebaut Fairtrade chocolate is designated as Fairtrade in accordance with the 'mass balance' principle. This means that the amount of Fairtrade ingredients in the chocolate, like cocoa, may be mixed with non-Fairtrade cocoa but the Fairtrade farmers still receive Fairtrade terms for their cocoa beans. By purchasing Fairtrade certified chocolate, you are promoting Fairtrade and supporting farmers.

Keylink are registered to distribute Fairtrade (FLO ID: 19916). Please note that if you wish to manufacture Fairtrade products you will need to contact the Fairtrade Foundation to become a licensee – www.fairtrade.org.uk or tel **0203 301 5001**.



Dark Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC685	 Fairtrade; Dark (811NVFAIR)	Chips	54.50%	€73.44	10kg bag	€7.34	
SCC688	 Fairtrade; Dark (70-30-38NVFAIR)	Chips	70.50%	€79.25	10kg bag	€7.93	



Milk Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC686	 Fairtrade; Milk (823NVFAIR)	Chips	33.60%	€87.06	10kg bag	€8.71	



White Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC687	 Fairtrade; White (W2NVFAIR)	Chips	28.30%	€87.06	10kg bag	€8.71	





STEWART & ARNOLD

GREAT BRITISH CHOCOLATE

SINCE 1945

GIVE YOUR CUSTOMERS CHOCOLATE THEY WILL LOVE!



A new range of all chocolates specifically created for the preferred British taste. These are all round versatile chocolates suitable for numerous applications. Made with Sunflower lecithin, British milk and sustainably farmed with care.

Created, manufactured and packed in Britain.





STEWART & ARNOLD

COUVERTURES AND CHOCOLATES

Inspired by recently uncovered traditional recipes, this new range of UK-made chocolate is specifically tailored to the preferences of the British palate and brings the very best of Barry Callebaut’s chocolate expertise to a contemporary audience. Richly rounded and deeply smooth with a distinct flavour profile, the range of Great British Chocolate includes 70% dark chocolate, 55% dark chocolate, 35% milk chocolate, and white chocolate. The Stewart & Arnold range is created using 100% sustainably sourced cocoa, the freshest milk from British farmers, as well as premium quality bourbon vanilla to deliver the best tasting chocolate. Rediscovered and now produced in Banbury, the brand’s history dates all the way back to 1945. Created and manufactured in Britain, Stewart & Arnold not only tastes indulgent but is also easy to work with and suitable for a diverse range of applications, making it a quintessentially British chocolate for discerning artisan producers. The products are all covered under the Callebaut Cocoa Horizons sustainability programme.

 **Buy Now**
CLICK HERE



Stewart and Arnold

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC880 NEW	Dark Chocolate	Easmelt Chips	71.30%	€34.26	5kg	€6.85	
SCC870	Dark Chocolate	Easmelt Chips	71.30%	€120.42	20kg box	€6.02	
SCC882 NEW	Dark Chocolate	Easmelt Chips	56.90%	€32.95	5kg	€6.59	
SCC872	Dark Chocolate	Easmelt Chips	56.90%	€114.89	20kg box	€5.74	
SCC884 NEW	Milk Chocolate	Easmelt Chips	35.00%	€35.65	5kg	€7.13	
SCC874	Milk Chocolate	Easmelt Chips	35.00%	€126.59	20kg box	€6.33	
SCC886 NEW	White Chocolate	Easmelt Chips	27.10%	€36.65	5kg	€7.33	
SCC876	White Chocolate	Easmelt Chips	27.10%	€129.98	20kg box	€6.50	





CALLEBAUT COATINGS

Thanks to their special composition, there is no need to temper these coatings: simply melt, apply and cool directly! The end result looks and tastes like chocolate and is almost as intense with the characteristic hard chocolate snap. In short, the coatings are a cost effective alternative for chocolate and are ideal for bakery or confectionery.



Dark Compound Coatings

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC620A	Dark Compound Coating	Easymelt Chips	12.00%	€41.53	10kg box	€4.15	🌱🍌🍫🍷
SCC503	Dark Compound Coating; Non-Hydrogenated Fat	Easymelt Chips	12.00%	€51.82	10kg bag	€5.18	🌱🍌🍫🍷🌿🍷
For best results SCC503 needs to be shock cooled.							
SCC622B	Dark Compound Coating	Easymelt Chips	15.00%	€101.53	20kg bag	€5.08	🌱🍌🍫🍷



Milk Compound Coatings

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC531	Milk Compound Coating; Non-Hydrogenated Fat	Easymelt Chips	2.50%	€50.63	10kg bag	€5.06	🌱🍌🍫🍷
SCC646	Milk Compound Coating	Easymelt Chips	3.00%	€50.89	10kg box	€5.09	🌱🍌🍫



White Compound Coatings

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC549	White Compound Coating; Non-Hydrogenated Fat	Easymelt Chips		€47.33	10kg box	€4.73	🌱🍌🍫🍷





BARRY CALLEBAUT COUVERTURES AND CHOCOLATES

Barry Callebaut focuses on making great-tasting chocolate with excellent workability that appeals to food manufacturers and their customers worldwide. So, if you need great value chocolates and don't require the 'Made in Belgium' label, then Barry Callebaut could be the solution for you.



Barry Callebaut

Explore Barry Callebaut's classic range of dark, milk and white chocolate. Great value chocolates, just without the 'Made in Belgium' label.



Dark Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC513	Estate Dark; Mild Flavour	Easmelt	46.4%	£120.30	25kg box	£4.81	
SCC511	Dark; Imperial Dark; Medium Strength	Easmelt	51.4%	£122.61	25kg box	£4.90	



Milk Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC526	Alpine Smooth Flavour; Teardrop shape	Easmelt	31.2%	£168.09	25kg box	£6.72	
SCC533	Milk; Chocolate Couverture	Easmelt	34.5%	£147.66	25kg box	£5.91	



White Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC544	Standard White; A popular white	Easmelt	29.3%	£143.38	25kg box	£5.74	





R&W Scott
EST 1888
CARLUKE - SCOTLAND

SOFT FILLINGS AND BAKERS COATINGS

R&W Scott started out as a jam and fruit growing business and has grown through the generations. They are now a leading manufacturer in the UK for chocolate coatings, confectionery fillings, speciality icing & fondants, sweet sauces and jams. Their range of soft fillings/toppings and coatings are perfect for bakery work. The R&W Scott site has BRC AA+ unannounced accreditation and is certified RSPO, FDA and UTZ.



Soft fillings /toppings

Suitable as a filling, a topping or a coating for bakery and desserts.

- They can be aerated so they go a long way - offering a longer-life alternative to cream
- Both can be flavoured and the white one can be coloured too.
- 9 months shelf life from date of manufacture
- Use as a ganache or icing replacement



CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCM240	NEW White Soft Filling/Topping		€50.05	11kg pail	€4.55	
SCM242	NEW Dark Soft Filling/Topping		€54.54	11kg pail	€4.96	



Bakers coatings

Can be used for everything from dipping and coating to drizzling, dripping or adding directly into sponge.

- Made with non-hydrogenated fat
- Easy to melt drops
- No need for tempering
- Samples available

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC670	NEW Yoghurt flavour coating	Non-Hydrogenated	€47.93	12.5kg bag	€3.83	
SCC672	NEW Toffee Caramel flavour coating	Non-Hydrogenated	€45.95	12.5kg bag	€3.68	
SCC674	NEW Bakers Blended flavour coating	Non-Hydrogenated	€41.27	12.5kg bag	€3.30	
SCC676	NEW Bakers White flavour coating	Non-Hydrogenated	€39.45	12.5kg bag	€3.16	
SCC678	NEW Bakers Dark flavour coating	Non-Hydrogenated	€43.47	12.5kg bag	€3.48	
SCC675	NEW Bakers Light flavour coating	Non-Hydrogenated	€40.46	12.5kg bag	€3.24	





MOO FREE

COUVERTURES AND CHOCOLATES



Moo Free is a UK family business founded on strong ethical principles. They use ethically sourced, dairy free and vegan ingredients in all of their products, and organic chocolates make up much of the range whilst creating pesticide-free working conditions for farmers and conserving biodiversity.

They have a zero waste-to-landfill policy, and anything that cannot be recycled is used for other purposes such as zero carbon emission energy generation.

Moo Free works with a local charity to source some of their employees, where they are very proud that 20% of their workforce is autistic. For some, this is their first job, so working at Moo Free represents a wonderful opportunity to excel. Moo Free is also heavily involved in supporting local community sports and cultural projects.



Moo Free

Moo Free is a dairy free, gluten free, organic and vegan milk chocolate alternative. It is also completely free from lactose, casein, wheat, soya and GM ingredients, and it is made in an entirely dairy free and gluten free environment. Moo Free have now introduced a 65% dark chocolate and can be used in tempering machines.



Suggested working temperatures:
Milk chocolate alternative (SCC590):
 Warm to 35-38°C. Seed and bring down to 28-30°C
Dark chocolate (SCC592):
 Warm to 42°C. Seed the chocolate. Bring down the temperature 28°C for bars and 31-32°C for shells for chocolate bonbons.

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC590	Milk Chocolate Alternative Couverture	Chips; Organic	45.00%	€25.91	2kg pack	£12.96	
SCC592	Dark Chocolate Couverture	Chips; Organic	65.00%	€25.41	2kg pack	£12.71	
The cows' milk has been replaced with rice milk to create a surprisingly authentic milk chocolate taste.							
SCC593	Moo Free; Dairy Free Dark Chocolate Couverture UTZ		50.00%	€19.31	2kg pack	£9.66	
SCC596	NEW Dairy Free Milk Chocolate Alternative Couverture			€18.37	2kg pack	£9.19	

The 65% chocolate is also fantastic for making vegan brownies and vegan cakes as it has a great depth of flavour and bakes really well. Also works really well for chocolate shells, bonbons or simply in bars.



KESSKO

COUVERTURES AND CHOCOLATES



KESSKO produces ingredients for use in making quality chocolates and confectionery. It has made an excellent name for itself worldwide through constant innovations, continuous research and development, as well as an ever-larger range of high-quality convenience products.

Manufacturer	Kessko
Description	"Suitable for Diabetics"
Sweetener Present	Maltitol or Fructose

See page 21 for more **'Better for Diabetics'** chocolate/couverture

Better for Diabetics

Whilst the description "suitable for diabetics" or "diabetic" is commonly used in various countries on the Continent, in the UK, the Food Standards Agency and Diabetes UK are advising against the use of these terms as they may mislead diabetics into thinking that these foods are safe to be eaten in any quantity. As such products are all classified differently by their respective manufacturers, see the key to the right for Kessko's description.



CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC280A	Dark Chocolate Couverture; Maltitol 41.6%	Wrapped Bar	58.0%	€28.35	2.5kg bar	€11.34	
SCC295A	White Chocolate; Maltitol 41.4%	Wrapped Bar	31.0%	€22.68	2kg bar	€11.34	



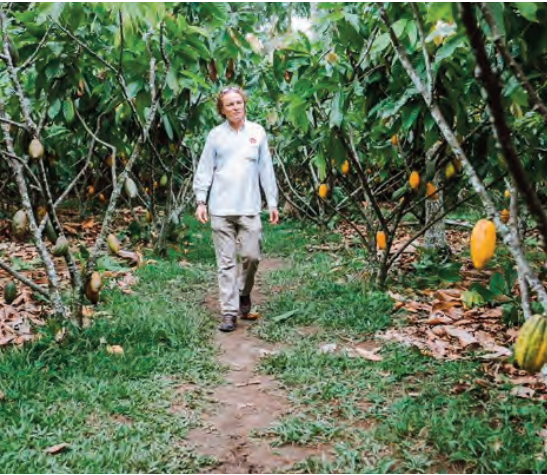


LUKER
Chocolate

LUKER CHOCOLATE

COUVERTURES AND CHOCOLATES





Luker Chocolate call their ethics approach, The Luker Way, which is the connection they have with their partners, their farmers, the environment, their employees, their clients and society at large. They believe in sharing opportunities, knowledge and technology and working as a community to produce the fine chocolate from Fino de Aroma cocoa beans, benefitting the entire supply chain in doing so.

Through the alliances they have formed with cocoa grower associations they are able to purchase the entire harvest of each association, guaranteeing the maximum value possible for the farmers and their families.

After almost sixty years of driving cacao research, innovation and education through their research centre, Granja Luker – a facility through which 700 cacao farmers a year receive training - in 2016 CasaLuker launched 'The Chocolate Dream'; a long-term project implementing change throughout Colombia through cacao, bringing employment, stability and productivity.

At 550 hectares, the original site of The Chocolate Dream is Farm El Rosario in Necoclí, in the mostly rural Antioquia state of Colombia. Formerly it employed between two and five cattle farmers, and now the project provides work for more than two hundred people.

Luker use their tried and tested agroforestry model of planting cacao trees under the shade of melina wood trees and with plantain. The three help each other to thrive interdependently in ideal growing conditions and all mean pay outs for the farmer at different times – bringing a sustainable and scalable income. 600,000 trees have been planted to date; the largest cacao forest in Colombia, bringing back species that had disappeared from the area. The Necoclí project has since been joined by a second cacao forest in Casanare.

The Chocolate Dream is made up of fifteen ideals which are closely aligned with the UN's Sustainable Development programme. These goals include working in partnership with existing educational institutions to help upgrade education quality, training cocoa farmers, promoting environmental projects to which experts from all fields are invited to contribute, exchanging knowledge, promoting entrepreneurship and innovation, and fostering the arts and humanities.





LUKER CHOCOLATE 1906

Single origin chocolates each have unique flavours that come from the purity of their origins. Made from selected beans from the various regions and countries where Fino de Aroma cocoa is grown, their flavour reflects the cocoa variety but also the richness of the soil and the cocoa growing tradition of the area. These chocolates are made with beans from a specific region.



Fino de Aroma represents chocolates made from the top 7-8% of the world's cocoa as certified by the ICCO.



Dark Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC900	Origin Tumaco	Easymelt	85.00%	€23.80	2.5kg bag	€9.52	
A chocolate of exquisite character with a defined aroma, typical of Colombian cocoa. A vigorous bitter flavour and a subtle sweetness combined with floral and fruity notes to give the ultimate expression in Extra Dark Chocolates.							
SCC951	Origin San Martin	Easymelt	72.00%	€24.90	2.5kg bag	€9.96	
This chocolate embodies a strong cocoa flavour, a perfect balance of bitter notes and a subtle sweet tone. Fruity notes, slight acidity and citric flavours attribute to the unmistakable character of this dark chocolate as it melts easily in the mouth fostering an exquisite creamy mild sensation. A pleasure for the senses.							
SCC953	Origin Huila	Easymelt	70.00%	€24.13	2.5kg bag	€9.65	
This product has chocolate-like, well defined notes within the aroma. The flavour has high cocoa notes, defined bitter, low astringency, slight acidity and delicate tones of yellow fruits.							
SCC960	Dark Santander	Easymelt	65.00%	€22.52	2.5kg bag	€9.01	
A fruity flavoured chocolate with a good bitter-sweet balance and spicy, woody notes.							



LUKER CACAO

The best Fino de Aroma cocoa beans are used to make blends from different regions, all within Colombia.



Dark Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC965	Mapale	Easymelt	80.00%	€20.34	2.5kg bag	€8.14	
SCC935	Palenque	Easymelt	70.00%	€139.52	20kg box	€6.98	
SCC962	Palenque	Easymelt	70.00%	€18.56	2.5kg bag	€7.42	
SCC910	Macondo	Easymelt	60.00%	€18.14	2.5kg bag	€7.26	

A well-balanced chocolate with high cacao notes and pronounced bitterness, slightly noticeable green notes, low acidity accompanied by a tenuous acetic note, and medium low astringency. It has a natural sweetness that comes from the Fino de Aroma beans.

A chocolate full of contrasts. The cocoa tones flood the senses with their aroma, strengthened by bitter-roasted notes that last and give it the typical robustness of cocas from the north of Colombia. With special coffee notes, its fruity acidity gives this great chocolate its final touches.

A chocolate that seduces with its exotic flavour and soft acidic tones that complement the cocoa's fruitiness. Delicate flavour with a fluid texture, a good balance between the typical bitterness of cocoa and sweet tones.



Milk Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC911	Noche	Easymelt	40.00%	€18.44	2.5kg bag	€7.38	
SCC977	Caribe	Easymelt	45.00%	€22.41	2.5kg bag	€8.96	

With pleasant milky notes, dark in colour and with a defined chocolate flavour. The acidity of the chocolate and the creamy-milk notes in Noche complement each other perfectly. Smooth and balanced.

A blend of select Colombian cocoas with a strong chocolate taste and balanced cocoa – sweet flavours and smooth texture. Outstanding citric notes typical of cocoa from the Colombian south-west region.



White Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC912	Nevado	Easymelt	36.50%	€18.75	2.5kg bag	€7.50	

Embodies the exotic colour and exquisite flavour of chocolate made with 100% natural non-deodorised cocoa butter. Marked milky notes and mild cocoa notes typical of natural cocoa butter. It stands out for its high fluidity and its melt-in-the-mouth quality.



VANOVA

innovating chocolate since 1931

We serve so you can...



VANOVA is the exciting solution for all of your cocoa and chocolate needs—be they challenges, dreams or demands. VANOVA is here to serve you with efficient supply, broad portfolio range, effective solutions and excellent service.

VANOVA strives to be your supplier of choice for all of your chocolate and decoration demands in a dynamic market. We listen, innovate and deliver. Nothing less and always a little bit more.

Go to cargill.com/vanova and discover how we can serve you.



VANOVA

innovating chocolate since 1931

VANOVA

COUVERTURES AND CHOCOLATES

Great value Belgian chocolate and couverture



VANOVA Dark Chocolate Couverture

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC318	Dark Choc Couverture	Easmelt Chips	53.00%	€47.28	10kg bag	€4.73	
SCC317	Bitter Sweet High Cocoa Content	Easmelt Chips	58.00%	€50.97	10kg bag	€5.10	
SCC328	Bitter Flavour	Easmelt Chips	70.00%	€56.21	10kg bag	€5.62	

VANOVA Milk Chocolate Couverture

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC338	Milk Chocolate Couverture	Easmelt Chips	32.00%	€50.51	10kg bag	€5.05	
SCC347	Milk Extra	Easmelt Chips	37.00%	€51.13	10kg bag	€5.11	

VANOVA White Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC364	White	Easmelt Chips	30.00%	€50.42	10kg bag	€5.04	



Vanova and Veliche Gourmet are both covered by the Cargill Cocoa

Promise, a commitment to improving the lives of cocoa farmers and their communities. At the same time, it helps to secure a long-term supply of cocoa for both brands.

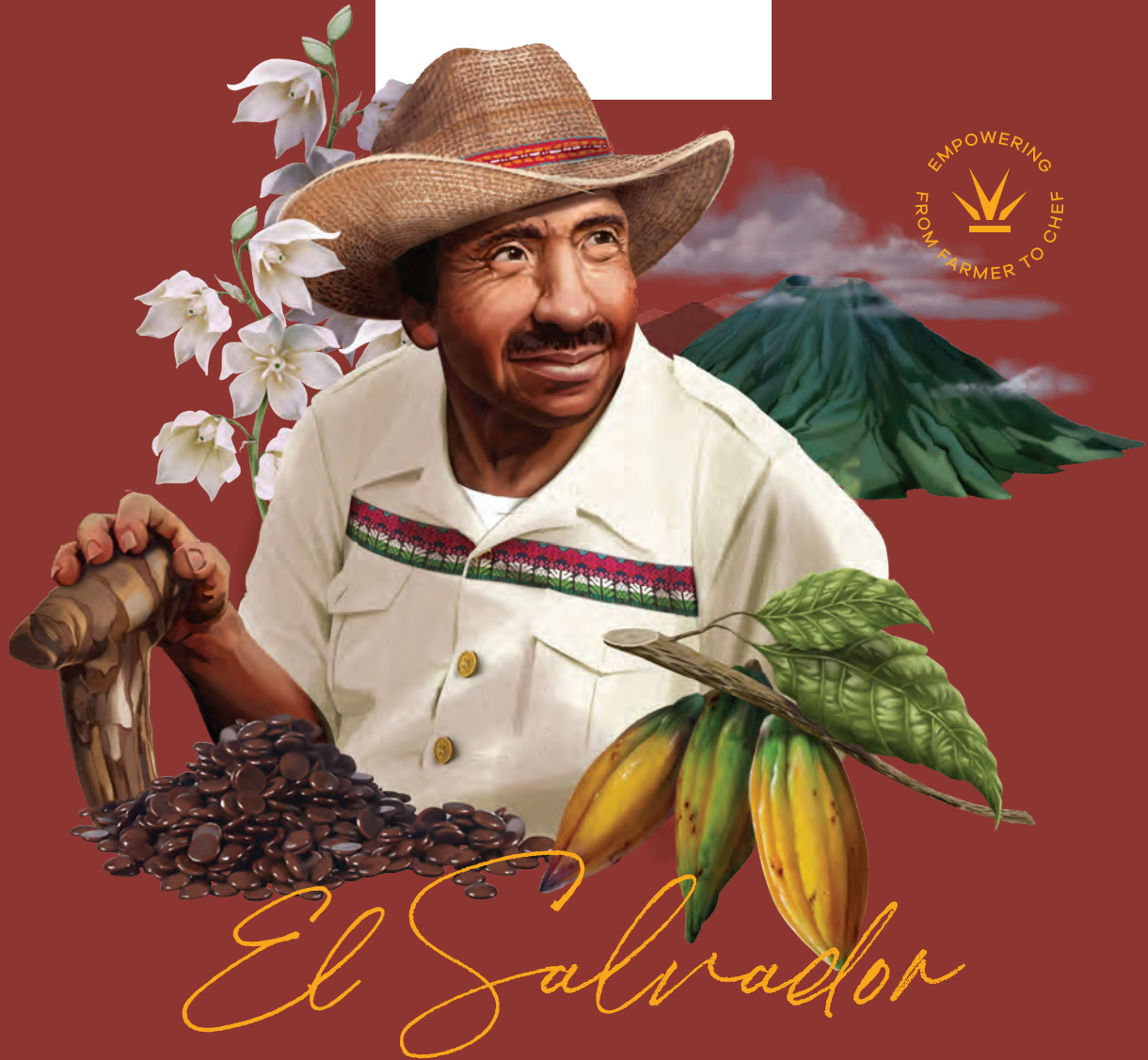
The programme's ambition is to build progress towards a transparent global cocoa supply chain, enabling cocoa farmers and their communities to achieve better incomes and living standards, and deliver a sustainable supply of cocoa and chocolate products - from tree crop to end-product. They work together with their vast network of

partner organisations and stakeholders, including the 200 farmer organisations, as well as NGOs, governments and industry partners to tackle big issues such as farm profitability, child labour and social services.

Farmers are helped to diversify their cocoa income through agroforestry, other food production or running a smallholding. This diversification can also contribute to the reduction of the need of child labour to support family income. They take a holistic approach to reducing child labour, taking into account other household and community factors. To prevent deforestation and restore landscapes, Cargill deploy innovative technologies to identify risks and take action together with farmers




veliche
Signature Origins



El Salvador

Delight your customers by taking their taste buds to places they've never been before.

We know exclusive flavours and transparent ingredient stories are in high demand nowadays. That is why we created El Salvador's aromatic, addictive dark chocolate with complex nutty, fruity and floral notes to nurture your creativity and capture your customers' imaginations.



Learn more and order your free samples at veliche.com/signatureorigins



Cocoa

Veliche™ wants to contribute to a better world for people and nature. That is why we source our cocoa responsibly by buying from Rainforest Alliance Certified farms.

www.rainforest-alliance.org



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Powered by Cargill®



VELICHE

COUVERTURES AND CHOCOLATES

Veliche™ Gourmet



Veliche™ Gourmet is a chocolate brand with a strong heritage in producing fine quality chocolate from Belgium. Rich in character and complex in flavour, yet remarkably workable and 100% sustainable, Veliche™ Gourmet is dedicated to professional chefs and artisans and now includes two origin chocolates. Veliche™ only sources cocoa from Rainforest Alliance Certified™ farms.



Origin Dark Chocolate/Couverture

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC372 NEW	Usulután from El Salvador	Easmelt Chips	65.0%	€29.76	2.5kg bag	€11.90	
Characterful and aromatic with a nutty roasted profile, fruity notes and a clean sweet and sour finish.							
SCC374 NEW	Okapi from D R Congo	Easmelt Chips	65.0%	€28.38	2.5kg bag	€11.35	
Intense with flavours of spices and dried fruits, evolving into a herbal finish.							



Dark Chocolate/Couverture

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC321	Soft Bitter Rounded Flavour (Essential 54)	Easmelt Chips	54.0%	€29.03	5kg bag	€5.81	
Well balanced and rounded dark chocolate with a soft bitter chocolate note that will serve all of your needs.							
SCC327	Delicate Bitter Sweet Taste (Emotion 58)	Easmelt Chips	58.0%	€29.80	5kg bag	€5.96	
A dark bitter sweet chocolate with a delicate cocoa taste, a must-have for all artisans.							
SCC320	Pronounced Bitter Sweet Taste (Temptation 64)	Easmelt Chips	64.0%	€29.42	5kg bag	€5.88	
Pronounced, dark bitter sweet chocolate with a well balanced cocoa taste and mild acidity.							
SCC319	Rich Bitter Fruity Taste (Sensation 72)	Easmelt Chips	72.0%	€30.57	5kg bag	€6.11	
Strong powerful chocolate with a rich concentration of cocoa giving a positive bitterness and predominate fruitiness.							



Milk Chocolate/Couverture

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC342	Rich High Cocoa and Caramel Taste (Intense 35)	Easmelt Chips	35.0%	€32.80	5kg bag	€6.56	
Finest milk chocolate, with a pronounced milk flavour profile, delicate caramel touches and a serene cocoa finish							



White Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC366	Sweet Milky with Vanilla Taste (Obsession 30)	Easmelt Chips	30.0%	€34.50	5kg bag	€6.90	
A rich, creamy white chocolate with a super balanced milky sweetness							





LUBECCA

LUBECCA

COUVERTURES AND CHOCOLATES



Supplier
Sustainability
Statement

The Lubecca company is 100% owned by the non-profit organisation Friedrich Bluhme & Else Jebsen Foundation. The foundation uses company revenue to support charitable, cultural and religious causes in and around the Lübeck region.

For sustainability in their South American chocolates, they directly source cocoa beans from small co-operatives in Peru (organic), Venezuela, Trinidad, Ecuador and the Amazon region. As a result of this direct contact, they can ensure that there is no abusive child labour, no deforestation and no discrimination against the women involved in the supply chain.

LUBECCA

Lubecca Couvertures/Chocolate

Our range of Lubecca couverture/chocolates includes origins and organic grades and are all well known for their incredibly smooth mouthfeel and high shine.



LUBECCA

Dark Couverture/Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
SCC818	Peru (Organic)	Easymelt Drops	70.0%	£27.17	2.5kg bag	£10.87	
Finest organic dark chocolate with an especially fruity note made with cocoa grown by a certified small co-operative in the highlands of Peru.							

LUBECCA

Milk Couverture/Chocolate

Milk chocolate couverture with a fine cocoa flavour and distinct milk taste, smooth and soft melting.							
SCC802	Grömitz	Easymelt Drops	38.0%	£78.59	10kg box	£7.86	
A fine cocoa flavour with a creamy taste with honey tones.							
SCC820	Venezuela (Origin)	Easymelt Drops	47.0%	£22.06	2.5kg bag	£8.82	

LUBECCA

White Chocolate

SCC804	Schok Weiss	Easymelt Drops	33.0%	£78.46	10kg box	£7.85	
An aromatic white chocolate with a delicate milky flavour.							



SCHOKINAG COUVERTURES AND CHOCOLATES



Schokinag is a committed member of the German Initiative on Sustainable Cocoa (Forum Nachhaltiger Kakao), thus contributing to the initiative's joint effort towards improving the livelihood of cocoa farmers and increasing the proportion of certified sustainable cocoa. Waste (such as noise, dust, sewage and smell) are reduced in compliance with current requirements and released into the environment after undergoing bundling and neutralisation.

Schokinag Core Grades



Schokinag core grades are great tasting, high quality, couvertures that are easy to work, suitable for all artisan and industrial work, at extremely competitive pricing. Produced in Menheim, Germany.



Dark Chocolate Couverture

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC200	Dark Chocolate Couverture	Easmelt Chips	53.0%	€44.20	10kg box	€4.42	
SCC202	Dark Chocolate Couverture	Easmelt Chips	58.0%	€47.04	10kg box	€4.70	
SCC204	Dark Chocolate Couverture	Easmelt Chips	70.0%	€52.10	10kg bag	€5.21	



Milk Chocolate Couverture

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC210	Milk Chocolate Couverture	Easmelt Chips	32.0%	€46.96	10kg bag	€4.70	
SCC212	Milk Chocolate Couverture	Easmelt Chips	37.0%	€50.47	10kg bag	€5.05	



White Chocolate

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCC216	White Chocolate Couverture	Easmelt Chips	30.0%	€47.56	10kg bag	€4.76	



Bakestable Chocolate Inclusions

An essential range of bakestable chocolate products to use as inclusions in bakery or gelato applications.



SCM465



SCM471



SCM470



SCM470A / SCM470B



SCM542



SCM472



SCM473



SCM515 / SCM515A

CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€/PACK	PACK SIZE	€/KG	CLASSIFICATION
SCM465	Dark Chocolate Croissant Sticks	Approx 300 per box; 8cm long	43.9%	£7.61	1.6kg box	£4.76	
SCM471	Dark Semi-Bitter Chips	Approx 6,500 per kg	48.0%	£16.58	2.5kg bag	£6.63	
SCM470	Dark Semi-Bitter Chips	Approx 6,500 per kg	48.0%	£60.19	10kg bag	£6.02	
SCM470A	Dark Semi-Bitter Chips	Approx 15,500 per kg	47.6%	£60.19	10kg bag	£6.02	
SCM470B	NEW Dark Chocolate Drops; VH-9432	Approx 15,500 per kg	47.6%	£7.26	1kg	£7.26	
SCM542	Dark Semi Sweet Chips	Approx 22,000 per kg	43.5%	£120.39	20kg box	£6.02	
SCM472	Milk Chocolate Bakestable Chips	Approx 7,500 per kg	29.8%	£18.29	2.5kg bag	£7.32	
SCM473	White Chocolate Bakestable Chips	Approx 7,500 per kg	20.0%	£19.55	2.5kg bag	£7.82	
SCM515	Dark Chocolate Chunks	10x10x4mm	45.4%	£14.15	2.5kg bag	£5.66	
SCM515A	NEW Dark Chocolate Chunks	10x10x4mm	45.4%	£7.14	1kg	£7.14	
SCM516	Milk Chocolate Chunks	10x10x4mm	25.8%	£17.66	2.5kg bag	£7.06	
SCM516A	NEW Milk Chocolate Chunks	10x10x4mm	25.8%	£8.55	1kg	£8.55	
SCM517	White Chocolate Chunks	10x10x4mm	22.6%	£17.41	2.5kg bag	£6.96	
SCM517A	NEW White Chocolate Chunks	10x10x4mm	22.6%	£8.35	1kg	£8.35	
SCM531	Dark Chocolate Chunks	8x8x6mm	39.1%	£110.41	25kg box	£4.42	
SCM499	Milk Chocolate Chunks; Belgian chocolate	8x8x6mm	30.6%	£156.56	25kg box	£6.26	
SCM532A	White Chocolate Chunks	10x10x6mm	21.0%	£114.70	20kg box	£5.74	
SCM481	Choffies Dark Chocolate Chips	Approx 7,500 per kg	39.1%	£109.10	25kg box	£4.36	
SCM540	Dark Washington Bits Chips	Approx 7,500 per kg	51.3%	£116.68	25kg box	£4.67	



SCM516 / SCM516A



SCM517 / SCM517A



SCM531



SCM499



SCM532A



SCM481



SCM540



SCM495



SCM482



SCM510A








NEW SCM700



SCM556

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CODE	DESCRIPTION	STYLE; CONTENT	MIN C/S	€/PACK	PACK SIZE	€/KG	CLASSIFICATION
SCM495	Milk Chocolate Chips	Approx 7,500 per kg	24.0%	€163.48	25kg box	€6.54	
SCM482	Choffies Dark Chocolate Chips	Approx 22,000 per kg	39.1%	€109.10	25kg box	€4.36	
SCM510A	White Chocolate Chips	Approx 7,500 per kg	20.0%	€134.48	25kg box	€5.38	
SCM700	NEW British Dark Chocolate Chunks	10x10x4mm	39.1%	€99.18	20kg	€4.96	
SCM556	Misterio Dark Chocolate Chips	Approx 8,000-9,000 per kg	58.0%	€17.47	2.5kg	€6.99	

Truffle Shells and Hollow Cups

Our various sizes of truffle shells make it quick and easy to produce consistently sized truffles and petit-fours. Just pipe in your chosen filling and then dip and decorate, or add a lollipop stick to create your own 'chocolate pop'.

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
CCW						
SCS400	Truffle Shells, Dark	Weight 2.7g, Dia 25.5mm, H 22mm	£23.90	Box of 504	€0.05	  
SCS401	Truffle Shells, Milk	Weight 2.7g, Dia 25.5mm, H 22mm	£23.90	Box of 504	€0.05	  
SCS402	Truffle Shells, White	Weight 2.7g, Dia 25.5mm, H 22mm	£23.90	Box of 504	€0.05	  
SCS520	Liqueur Spheres, Dark	Weight 4.0g, Dia 25.5mm, H 24mm	£35.70	Box of 441	€0.08	  
SCS521	Liqueur Spheres, Milk	Weight 4.0g, Dia 25.5mm, H 24mm	£35.70	Box of 441	€0.08	  
SCS522	Liqueur Spheres, White	Weight 4.0g, Dia 25.5mm, H 24mm	£35.70	Box of 441	€0.08	  
SCS560	Large Truffle Shells, Dark	Weight 4.7g, Dia 31mm	£30.75	Box of 324	€0.09	  
SCS561	Large Truffle Shells, Milk	Weight 4.7g, Dia 31mm	£30.75	Box of 324	€0.09	  
SCS570	Mini Truffle Shells, Dark	Weight 1.2g, Dia 19mm, H 18mm	£33.73	Box of 1080	€0.03	  
SCS571	Mini Truffle Shells, Milk	Weight 1.2g, Dia 19mm, H 18mm	£33.73	Box of 1080	€0.03	  
SCS572	Mini Truffle Shells, White	Weight 1.2g, Dia 19mm, H 18mm	£33.73	Box of 1080	€0.03	  
Callebaut						
SCS390A	Callebaut Truffle Shells, Dark	Weight 2.7g, Dia 25mm	£24.26	Box of 504	€0.05	   
SCS394	Callebaut Truffle Shells, Dark	Weight 2.7g, Dia 25mm	£9.83	Box of 126	€0.08	    
SCS391A	Callebaut Truffle Shells, Milk	Weight 2.7g, Dia 25mm	£24.26	Box of 504	€0.05	  
SCS396	Callebaut Truffle Shells, Milk	Weight 2.7g, Dia 25mm	£11.47	Box of 126	€0.09	   
SCS392A	Callebaut Truffle Shells, White	Weight 2.7g, Dia 25mm	£24.26	Box of 504	€0.05	  



Bulk pack pricing available



SCS400
Truffle Shell



SCS401
Truffle Shell



SCS402
Truffle Shell



SCS390A
Callebaut
Truffle Shell



SCS391A
Callebaut
Truffle Shell



SCS392A
Callebaut
Truffle Shell



SCS520



SCS521



SCS522

Truffle Shells
25.5mm Diameter

Liqueur Shells
25.5mm Diameter
Adapted for liquid fillings with a thicker wall and a smaller hole.

Large Truffle Shells
31mm Diameter

Mini Truffle Shells
19mm Diameter



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Let these ready-decorated domes make a beautiful addition to your chocolate box at any time of year, offering the maximum of appeal in the minimum of time. Simply fill and close!

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCS584	Dark Chocolate Domes with Swirls/Stars	Weight 4.9g, L 31mm, W 31mm, H 21mm	€31.43	Box of 216	€0.15	
SCS585	Milk Chocolate Domes with Swirls/Stars	Weight 4.9g, L 31mm, W 31mm, H 21mm	€31.43	Box of 216	€0.15	
SCS586	White Chocolate Domes with Swirls/Stars	Weight 4.9g, L 31mm, W 31mm, H 21mm	€31.43	Box of 216	€0.15	
SCS574	Dark Chocolate Domes with Stars	Weight 4.9g, L 31mm, W 31mm, H 21mm	€31.43	Box of 216	€0.15	
SCS576	Milk Chocolate Domes with Stars	Weight 4.9g, L 31mm, W 31mm, H 21mm	€31.43	Box of 216	€0.15	
SCS510A	Heart Hollows, Dark	Weight 3.4g, L 27mm, W 31mm, H 19mm	€29.35	Box of 432	€0.07	
SCS511A	Heart Hollows, Milk	Weight 3.4g, L 27mm, W 31mm, H 19mm	€29.35	Box of 432	€0.07	
SCS512A	Heart Hollows, White	Weight 3.4g, L 27mm, W 31mm, H 19mm	€29.35	Box of 432	€0.07	

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Blossom Cups
Decorated with white chocolate

Hollow Cream Cups




Let these ready-decorated domes make a beautiful addition to your chocolate box at any time of year, offering the maximum of appeal in the minimum of time. Simply fill and close!

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
 CCW						
SCS475	Hollow Cream Cups, Dark	Weight 3.7g, Dia 31mm, H 17mm (excl. handles)	€38.97	Box of 540	€0.07	
SCS476	Hollow Cream Cups, Milk	Weight 3.7g, Dia 31mm, H 17mm (excl. handles)	€38.97	Box of 540	€0.07	
SCS470	Milk Chocolate Blossom Cups Decorated with white chocolate	Weight 3.2g, Dia 28mm, H 16mm	€42.97	Box of 693	€0.06	



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These unusual shapes provide an interesting petit-fours alternative and are instantly appealing for Christmas offerings ...or you can use the stars all year round.

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
 CCW						
SCS495	Fir Tree Hollows, Dark	Weight 4.7g, L 39mm, W 30mm, H 15mm	€33.32	Box of 378	€0.09	
SCS496	Fir Tree Hollows, Milk	Weight 4.7g, L 39mm, W 30mm, H 15mm	€33.32	Box of 378	€0.09	
SCS497	Fir Tree Hollows, White	Weight 4.7g, L 39mm, W 30mm, H 15mm	€33.32	Box of 378	€0.09	
SCS490A	Star Hollows, Dark	Weight 4.3g, Dia 35mm, H 14mm	€31.75	Box of 378	€0.08	
SCS491A	Star Hollows, Milk	Weight 4.3g, Dia 35mm, H 14mm	€31.75	Box of 378	€0.08	
SCS492A	Star Hollows, White	Weight 4.3g, Dia 35mm, H 14mm	€31.75	Box of 378	€0.08	
SCS500	Hollow Eggs, Dark	Weight 4.4g, L 39mm, W 26mm, H 25mm	€27.05	Box of 315	€0.09	
SCS501	Hollow Eggs, Milk	Weight 4.4g, L 39mm, W 26mm, H 25mm	€27.05	Box of 315	€0.09	
SCS502	Hollow Eggs, White	Weight 4.4g, L 39mm, W 26mm, H 25mm	€27.05	Box of 315	€0.09	



These standard shapes are ready to fill with your chosen filling then seal off. You could even seal the oval, round, square and heart cups with a personalised chocolate plaquette!

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
SCS450A	Oval Cups, Dark	Weight 2.8g, L 31mm, W 22mm, H 13mm	£42.97	Box of 819	€0.05	
SCS451A	Oval Cups, Milk	Weight 2.8g, L 31mm, W 22mm, H 13mm	£42.97	Box of 819	€0.05	
SCS452A	Oval Cups, White	Weight 2.8g, L 31mm, W 22mm, H 13mm	£42.97	Box of 819	€0.05	
SCS480	Heart Cups, Dark	Weight 3.7g, L 30mm, W 32mm, H 15mm	£41.98	Box of 648	€0.06	
SCS481	Heart Cups, Milk	Weight 3.7g, L 30mm, W 32mm, H 15mm	£41.98	Box of 648	€0.06	
SCS482	Heart Cups, White	Weight 3.7g, L 30mm, W 32mm, H 15mm	£41.98	Box of 648	€0.06	
SCS420A	Square Cups, Dark	Weight 3.7g, L 25mm, W 25mm, H 14mm	£40.94	Box of 693	€0.06	
SCS421A	Square Cups, Milk	Weight 3.7g, L 25mm, W 25mm, H 14mm	£40.94	Box of 693	€0.06	
SCS422A	Square Cups, White	Weight 3.7g, L 25mm, W 25mm, H 14mm	£40.94	Box of 693	€0.06	
SCS460	Walnut Halves, Dark	Weight 2.1g, L 34mm, W 31mm, H 14mm	£35.32	Box of 756	€0.05	
SCS461	Walnut Halves, Milk	Weight 2.1g, L 34mm, W 31mm, H 14mm	£35.32	Box of 756	€0.05	
SCS430A	Round Cups, Dark	Weight 3.5g, Dia 28mm, H 15mm	£42.68	Box of 693	€0.06	
SCS431A	Round Cups, Milk	Weight 3.5g, Dia 28mm, H 15mm	£42.68	Box of 693	€0.06	
SCS432A	Round Cups, White	Weight 3.5g, Dia 28mm, H 15mm	£42.68	Box of 693	€0.06	



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IMPORTANT
Register on our website and download manufacturer specifications. If anything changes, we'll notify you the next time you log in or we can send you an email!

Mona Lisa Décor

Made using sustainable cocoa, Mona Lisa is a collection of chocolate cups and decorations designed to facilitate your expertise and creativity. You have at your fingertips everything you need to create desserts and patisserie with a delectable and stylish finish.

CODE	DESCRIPTION	STYLE; CONTENT	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
SCS630 NEW	Dark Chocolate Snobinettes	26mm high x 27mm dia; 13ml	£15.47	Box of 90	£0.17	
SCS635 NEW	Dark Chocolate Mini Snobinette Cup	21mm high x 23mm dia; 9ml	£15.28	Box of 90	£0.17	
SCS640 NEW	Petits Fours Marble Assortment	34mm high x 37.5mm dia; 14.5g	£49.91	Box of 152	£0.33	
SCS645 NEW	Petits Fours Pastel Assortment	34mm high x 37.5mm dia; 14.5g	£59.24	Box of 152	£0.39	
SCS650 NEW	Dark Chocolate Rectangle Cups	25mm high x 30x105mm; 37g	£8.86	Box of 20	£0.44	
SCS660 NEW	Dark Chocolate Assortment Cups	22mm high x 38mm wide	£37.33	Box of 200	£0.19	
SCS662 NEW	Dark Chocolate Assortment Cups	22mm high x 38mm wide	£7.81	Box of 40	£0.20	

Chocolate Snobinettes



SCS630 NEW



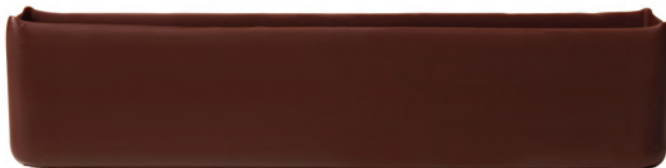
SCS635 NEW



SCS640 NEW



SCS645 NEW



SCS650 NEW

Rectangle Cups



SCS655 NEW

Mini Cups

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Assorted Cups

SCS660 NEW

Chocolate Spoons



SCS665 NEW

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
Callebaut						
SCS600	Dark Small Carved Cups	Weight 4.8g, D 27/23mm, H 26mm	£37.07	Box of 270	€0.14	
SCS604	Dark Small Assorted Shaped Cups	Square 44x44x15mm/Plain Oval 54x44x15mm Plain Round & Fluted Round Dia 49mm x15mm	£37.08	Box of 312	€0.12	
SCS606	Dark/White Choc Marbled Small Carved Cups	Weight 4.8g; Dia 27/23mm, H 26mm	£46.30	Box of 270	€0.17	
Cacao Barry - Les Beaux Arts						
SCS627	Dark Mini Cups	Dia 35/28mm, H 23mm	£10.73	Box of 96	€0.11	



SCS600



SCS606



SCS627



SCS604 Assortment



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with our
Discount Policy
see page 62

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CHOCOLATE COCOA POD HALF SHELLS

These chocolate cocoa pod shapes have instant appeal. Use them to serve gelato, making a unique dessert, or present in a bag with chocolates or truffles.

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
IBC						
SCS820	Red; 117mm x 55mm	24 halves per box	£35.21	Box of 24	€1.47	
SCS824	NEW Snowflake; 117mm x 55mm	24 halves per box	£32.86	Box of 24	€1.36	



SCS820






















































































































































































NEW
SCS824

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COCOA POWDERS, MASSES AND BUTTERS

Chocolate couverture is made of cocoa mass (except in white chocolate), cocoa butter, sugar and dairy products (except in dark chocolate couverture). Pure cocoa mass and cocoa butter can then be used to alter the characteristics of a basic chocolate or a filling. For instance, it is possible to increase the fluidity of a chocolate by adding a little cocoa butter. Cocoa mass would generally be used to enhance the bitterness of a chocolate or where complete control over how much sugar is added is desired. Please note that cocoa powders will change colour depending on the application to which the powder is applied.

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
Cacao Barry						
SCC450	Cocoa Powder; Plein Arome	Dark Brown; F 22/24%	£9.65	1kg sachet	£9.65	        
SCC451	Cocoa Powder; Plein Arome	Dark Brown; F 22/24%	£24.55	2.5kg	£9.82	        
A very dark brown cocoa powder commonly used for baking						
SCC455	Cocoa Powder; Extra-brute	Red; F 22/24%	£9.26	1kg sachet	£9.26	        
SCC456	Cocoa Powder; Extra-brute	Red; F 22/24%	£22.76	2.5kg	£9.10	        
Dark cocoa powder commonly used for rolling truffles or for a copper-coloured powdering.						
Callebaut						
SCC399B	Cocoa Mass (Unsweetened)	Chips; C/S 100%; F 54%	£164.36	20kg box	£8.22	         
SCC400	Cocoa Mass	Chips; C/S 100%; F 53%	£22.74	2.5kg box	£9.10	         
SCC411A	Cocoa Butter	Min C/S 98%; F 100%	£68.61	4kg tub	£17.15	         
SCC412A	Beurre de Cacao Mycryo (thinning agent) 100% powdered cocoa butter		£12.09	600g box	£20.15	      
Mycryo™ is 100% cocoa butter in powder form. Just add Mycryo™ to the chocolate once it has reached the right temperature - mix well and the chocolate is ready to use. This facilitates accurate and convenient measuring as the chocolate remains fluid for longer. Also serves as a perfect substitute for gelatine in pastries.						
SCC413	Cocoa Butter in Callets	100% cocoa butter	£55.80	3kg tub	£18.60	        
SCC417C	Cocoa Nibs		£7.93	800g bag	£9.91	      
SCC422	Dark Chocolate Powder		£116.37	20kg box	£5.82	         
SCC424	Chocolate Powder (CHOC-P)	100% Chocolate	£160.09	20kg sack	£8.00	       
SCC435	Cocoa Powder	Light Brown; F 10/12%	£187.56	25kg sack	£7.50	        
SCC436	Cocoa Powder	Warm Brown	£9.40	1kg bag	£9.40	        
Van Houten - Powders						
SCC470	Rich Deep Brown Cocoa Mass Powder	Alkalized; Cocoa 95.5%; Fat 52.5%	£10.56	1kg bag	£10.56	        
SCC471	Round Dark Brown; Reduced Fat;	Alkalized; Cocoa 100%; Fat 1%	£12.65	750g bag	£16.87	        
SCC472	Intense Deep Black; Reduced Fat;	Alkalized; Cocoa 100%; Fat 11%	£9.39	1kg bag	£9.39	        
SCC473	Robust Red Cameroon	Alkalized; Cocoa 100%; Fat 21%	£7.29	1kg bag	£7.29	        
SCC474	Full Bodied Warm Brown	Alkalized; Cocoa 93%; Fat 23%	£7.04	1kg bag	£7.04	        
SCC475	Natural Light Brown; Fat Reduced;	Cocoa 100%; Fat 11%	£6.05	1kg bag	£6.05	        

CODE	DESCRIPTION	STYLE; CONTENT	£ P/PACK	PACK SIZE	£ P/KG	CLASSIFICATION
SCC930	Cocoa Powder - Colombian; 100% Natural	Very light brown; F22-24%	£7.48	1kg bag	£7.48	
SCC931	Cocoa Butter	100% Pure; Colombian; Natural	£12.84	1kg bag	£12.84	
SCC932	Cocoa Mass	100% Pure; Colombian	£9.69	1kg bag	£9.69	
SCC933	Cocoa Mass	100% Pure; Colombian	£147.39	20kg	£7.37	
SCC941	Roasted Cocoa Nibs	Colombian; Origin; Huila	£10.26	1kg bag	£10.26	
SCC401	Cocoa Mass	Chips; Cocoa Butter 53% min	£35.70	3kg tub	£11.90	
SCC409A	Pure Cocoa Butter	Chips; 100% Cocoa Butter	£84.00	6.25kg box	£16.80	

Buy Now
CLICK HERE



NEW!
HOT
CHOCOLATE
DRINKS
See page 52

PLEASE NOTE
Cocoa powders will change colour depending on the application to which the powder is applied.



SCC450/451



SCC455/456

Save ££'s
with our
Discount Policy
see page 62



SCC424



SCC435



SCC930

HOT CHOCOLATE DRINKS

The typical restaurant or café offers a single hot chocolate option as part of their drinks menu, and often the only nod to luxury is adding marshmallows and cream!

These drinks tend to be made with cocoa powder, sugar and milk (or sometimes even water) to produce a very sugary sweet drink bearing little resemblance to the quality we demand from the chocolate we eat.

Using some of the products you already carry, you can expand your chocolate offering to include luxurious real chocolate drinks that are not based purely on sugar and deliver the true, sumptuous flavour of chocolate; from creamy white chocolate to intense, unsweetened dark chocolate.

CODE	DESCRIPTION	STYLE; CONTENT	€ P/PACK	PACK SIZE	€ P/KG	CLASSIFICATION
CNC350	Ground Dark Chocolate Powder		£8.71	1kg	£8.71	
CNC351	Ground White Chocolate Powder		£9.32	1kg	£9.32	
SCC470	Rich Deep Brown Cocoa Mass Powder	Alkalized; Cocoa 95.5%; Fat 52.5%	£10.56	1kg bag	£10.56	
SCC500A	Standard Flavour (811)	Easmelt Chips	£7.04	1kg bag	£7.04	
CNC340	Van Houten Passion Chocolate Powder	33% Full fat cocoa	£3.58	750g bag	£4.77	
CNC342	Van Houten Tanzania	33% cocoa	£5.29	750g bag	£7.05	
CNC344	Cameroon Hot Chocolate Powder		£4.77	750g bag	£6.36	
CNC346 NEW	Ruby Chocolate Drink Powder		£6.63	750g	£8.84	
CNC347 NEW	Santo Domingo Hot Chocolate Powder		£4.17	750g	£5.56	
CNC349 NEW	Ground Dark Chocolate Powder		£5.32	750g	£7.09	



Ground Dark Chocolate

The dark chocolate makes a solid, full bodied and intense hot chocolate with a rich mouthfeel. A rich and indulgent hot chocolate drink at affordable pricing.

Kosher dairy certified and includes dosing spoon for added convenience.

Mix 17.5g with 100ml of hot milk.

CNC350



Ground White Chocolate

The white makes a lovely creamy white chocolate drink for the sweeter palate. A rich and indulgent hot chocolate drink at affordable pricing.

Kosher dairy certified and includes dosing spoon for added convenience.

Mix 17.5g with 100ml of hot milk.

CNC351



SCC470



Van Houten Cacao

Pure, unsweetened, 100% cocoa mass with a truly intense cocoa taste. Ideal for customers that prefer less sweet chocolate drinks. It dissolves well when mixed with hot milk. To make a vegan option, simply use non-dairy milk alternatives.

Mix 14g with 100ml of hot milk.



CNC340



Van Houten Passion Chocolate Powder

A special mix of West African beans to create an extremely intense flavour with 33% full fat cocoa for an incredible rich chocolate taste.

Mix 16g with 100ml of hot milk.



CNC342



Van Houten Tanzania

An intense dark chocolate powder with fruity and aromatic citric notes. Produced with origin cocoa beans that deliver a unique chocolate drink.

Mix 16g with 100ml of hot milk.



CNC344



Van Houten Cameroon

Cameroon single origin 33% hot chocolate powder makes a drink with a smooth, mellow and nutty flavour and caramel notes.

Mix 16g with 100ml of hot milk.



CNC346



NEW

Van Houten Ruby

The first-ever ruby drink product on the market, this powder allows you to make either ruby hot chocolate or ruby cold drinks, so you can entice your customers all year round!

Filled with intense natural fruitiness and fresh sour notes, it also pairs really well with other flavours such as red berries.

Mix 35g ruby chocolate drink powder with 200ml steamed milk.



CNC347



NEW

Van Houten Santo Domingo

Santo Domingo is a single origin organic hot chocolate that's 100% natural. Made up of only organic sugar and UTZ-certified organic cocoa.

Mix 16g with 100ml of hot milk.





INGREDIENTS AND FLAVOURINGS

We understand it's important that your ingredients and flavourings are the best quality for your chocolates, bakery, patisserie and gelato/ice cream!

Our ranges give you so much choice and enable you to be as creative as you like, using flavour pairings for wild combinations, or to re-create old favourites, we have everything you need.



- Fillings and flavouring masses: ganache, pralines, gianduja, marzipan and mousse powders.
- Flavouring products: flavouring oils and drops, flavour and liquid pastes, vanilla extract and pods and fruit purees
- Alcohol concentrates for flavouring your chocolates
- Sugars and gelling agents
- Griottines and retail products



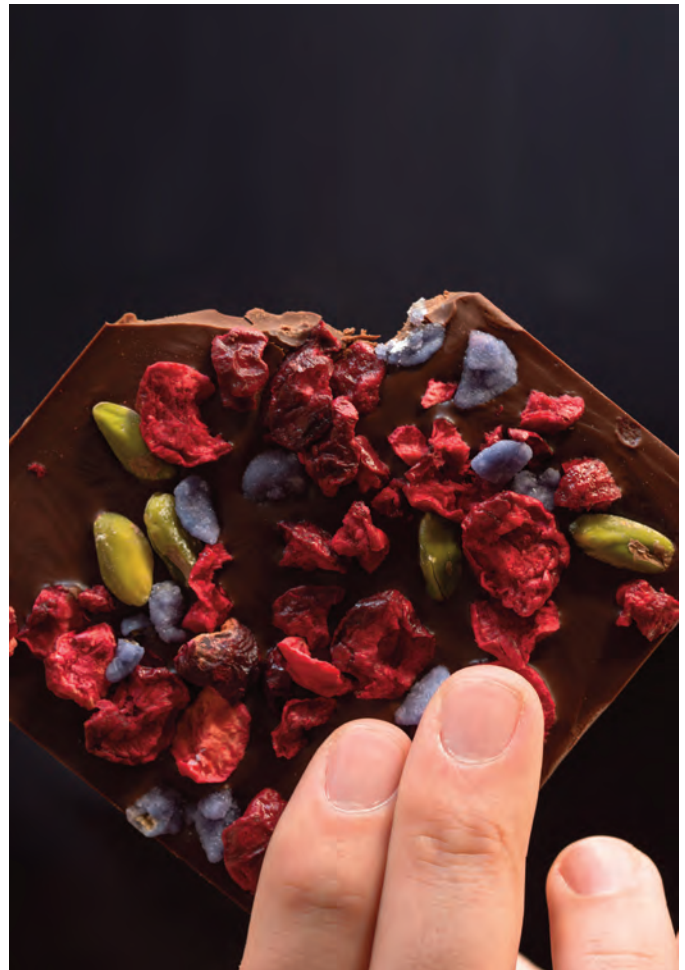
INCLUSIONS AND DÉCOR



Being creative is all part of the fun when you're making your chocolates, cakes and patisserie. Whether you're using colours, adding in inclusions or adding the final flourishes on top, we have a range that will help inspire you with ideas.



- Speciality inclusions and décor such as our large fruit and nut ranges, chocolate and sugar décor, truffle powders, crystallised flowers.
- Transfer sheets including seasonal and all year round designs, blisters for eggs, cake strips and texture sheets.
- Personalised transfers sheets and chocolate plaquettes
- Food colours and sprays including the power flower system, coloured cocoa butters, lacquers and sprays.





MOULDS & EQUIPMENT

Our range of equipment and accessories are here to make your life easier! Along with our wide range of chocolate moulds, we provide you with the right tools to create and inspire your customers with all things chocolate.

- Table top melters
- Airbrushes
- Accessories for chocolate work
- MAYKU mould maker
- Chocolate moulds covering praline, figure and sphere moulds, snacking bars, neopolitans and much more
- Stencil mats

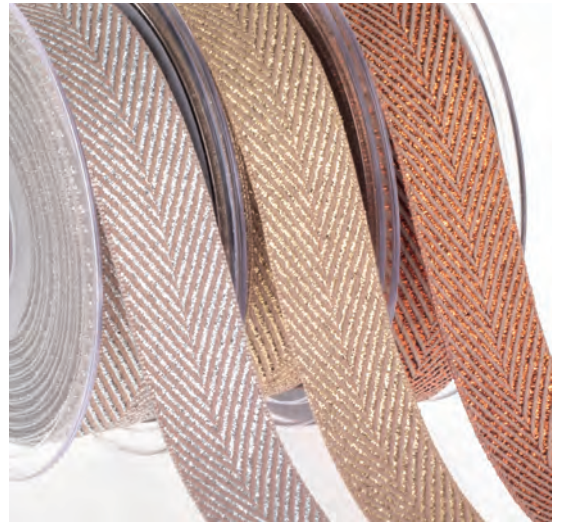




PACKAGING

Our packaging range offers you many options and includes items that are recyclable, made from recycled materials, or plastic free, and with more options of biodegradable and compostable materials now available, our ranges help you present your products your way.

- Folding boxes: supplied flat for you to assemble
- Rigid boxes: this range of boxes are ready to go! Just add the inserts and cushion pads if required and your can pack your chocolates
- Chocolate bar packaging
- Bags: from stand up/hard bottom decorated with designs to kraft pouches and carry bags
- Ribbons: an array of different types of ribbons for all eventualities
- Presentation packaging from cellophane, shredded paper to postal boxes.





Save ££'s
with our
**Discount
Policy**
see page 62

 **Buy Now**
[CLICK HERE](#)



The Keylink discount policy is here to help you get the best deal for your business!

PRICE BAND DISCOUNT

If you spend £8000 or more per year, you will automatically receive a price band discount as shown in the table.

Annual Turnover (ex VAT)	Price Band Discount*
£8,000 - £11,999	3%
£12,000 - £19,999	5%
£20,000+	10%

'ORDER VALUE' DISCOUNT

If you are not on a price band discount, you can still qualify for one-off discounts based on your order value as shown in the table.

Single Order Value (ex VAT)	Discount*
£500 - £999	5%
£1,000+	10%

FREE DELIVERY

On all orders over £150 (ex VAT)

On orders below £150 (ex VAT) our standard delivery charge* is just £7!

* See terms and conditions opposite or www.keylink.org

"Buying from Keylink has never been easier or more rewarding!"

FAQs

How often will price band discounts be reviewed?	Every quarter, on the 1st of January, April, July and October.
How will my price band be set?	On each quarterly review date, your price will be reset automatically based on your turnover for the previous 12 months . For example, if on 1st January 2022 your turnover for the period from 1st January 2021 to 31st December 2021 was £12,500, we would put you on a 5% price band giving you a 5% discount on all orders you place for the following 3 months.
What if I'd rather get order value based discounts?	Just let us know and this will be applied from the following quarter. Please note that if you choose to get order value based discounts, then you will need to remain on this structure for the following 12 months.
What if I order online?	All applicable discounts will be applied automatically when you order online.
How will I know what discount or price band I'm getting?	This will be printed on every invoice.

* Please note that all machinery (product codes beginning SEM) is not included in the discount structure. See our terms and conditions opposite.

STANDARD TERMS AND CONDITIONS OF SALE

Payment Terms & Title

If you have an established credit account, our terms are 30 days from invoice date and all goods will remain the property of Keylink Limited until paid for in full. If you do not have a credit account, your order will only be processed once full payment has been received. Payment can be made in any of the following ways:

GBP payments - by credit/debit card, direct bank transfer or cheque (subject to a delay of 5 working days for clearance).

EURO payments - by credit/debit card or direct bank transfer. We regret we do not accept cheques denominated in euros.

Please note that as part of our Fraud Prevention Measures, all payments by credit or debit card are subjected to stringent security checks including address and postcode verification. Any transactions where one or more of these checks are failed may be rejected by our Payment Services Provider. For your added protection, we do not store your card details.

Setting up a Credit Account

To set up an account, you should fill in a customer details form which can be sent to you or downloaded from our website. Please note that credit facilities may be reduced or withdrawn without notice if invoices are not paid in accordance with our standard payment terms.

Prices & VAT

All prices are quoted net of VAT and may be subject to alteration at any time and without prior notification. Prices are correct at time of going to press, errors and omissions excepted. Please note that we will always endeavour to maintain up-to-date prices on our website.

For orders dispatched and invoiced to customers in EU countries, UK VAT will not be charged provided we have a verified local EORI number for you. Import duties may also be payable by you separately, if applicable.

Invoices and statements

Invoices and statements are delivered by email. Customers requiring invoices and statements to be posted will be charged £1.50 + VAT per order. Customers can update their email preferences at: www.keylink.org/consentmanager or call 0114 245 5400.

Discount Policy

You can benefit from one of the following discount structures based on your annual turnover:

Price Band Discounts – if eligible, you will receive a fixed discount of 3%, 5% or 10% on all your orders, depending on your turnover with us over the previous 12 months. Price band discounts will be reviewed and automatically amended as appropriate every 3 months.

Order Value Discounts – if you are not on a price band, you will get a 5% discount on orders over £500 or a 10% discount on orders over £1000 (excl VAT).

Please note that if you opt to benefit from order value based discounts, you cannot switch back to price bands for 12 months. Your discounts may be withdrawn without notice if invoices are not paid in accordance with our standard payment terms. Keylink also reserve the right to make changes to the discount structure without prior notice at any time.

Stock Availability & Delivery Options

Guaranteed Same Day Dispatch

Your order will be sent out on the same day for next business day delivery (UK mainland only) provided that:

- Keylink is open and trading on that day.
- Your order is received by us before 2pm (before 11am for palletised orders)
- All the items on your order are in stock and no samples, cutting, assembly or foil-blocking are required as part of the order.
- There are no outstanding account/credit related issues.

Please note that in exceptional circumstances, particularly in the run-up to Christmas, we reserve the right to change the terms of this guarantee or suspend it entirely, without prior notice, although we will still always do our best to dispatch urgent orders the same day.

Out-of-Stock Items

If most items on your order are available, we will normally send out what we can with the balance to follow in a single delivery at our cost once all the remaining items become available. If a significant proportion of the items on your order are not in stock, we reserve the right to delay dispatch of the whole order until everything becomes available.

Please note that if you are based in the Scottish Highlands or overseas, we will only dispatch out-of-stock items with your next order.

Shelf Life

Many products have a specified shelf life from the date of manufacture. As products may reach us with only half of their full shelf life remaining and, as they may then be in stock at Keylink for a short period, we can only endeavour to ensure that products have at least one third of their shelf life remaining at the time they are supplied to you. If this is not acceptable to you, please notify us at the time of placing your order.

Delivery Charges & Times

UK Mainland (excl. Scottish Highlands)

Orders over £150 ex VAT are delivered free of charge. For orders below £150 ex VAT, there will be a delivery charge of £7 (plus VAT). Delivery will be on a next day service.

UK Highlands and Islands

Delivery will be on a 2 day service with delivery charged as a percentage of order value, subject to a minimum delivery charge per order.

Region	Delivery Charge %	Minimum Charge
Northern Ireland	7%	£12.00
Scottish Highlands & Islands	5%	£10.00
Channel Isles & Isle of Man	7%	£12.00
Scilly Isles	20%	£12.50

Orders from EU Countries and Rest of World

Delivery will be charged as a percentage of order value, subject to a minimum delivery charge per order.

Please refer to our website for an up-to-date tariff, transit times and exclusions. For larger orders, please contact us directly as we may be able to offer you better carriage rates. In addition, our carriers may charge a separate customs clearance charge which will be payable directly by you.

Where delivery dates are given, they are given in good faith and in the event of a delay, Keylink Limited will not be liable for any consequences of such a delay and shall remain entitled to deliver the goods to you and to receive payment for them. Where a delivery date has not been specified by you, or you have not taken delivery of an order within one month of the scheduled delivery date, we will be entitled to deliver the goods to you and to receive payment for them.

Timed Deliveries

Where a delivery has to be booked in or is requested for a specific time, an extra charge may be made for this service.

Aborted Collections (UK Orders only)

If a collection is aborted because there is no one at the collection address, a charge of £10 may be made to cover the additional costs invoiced to us by our carrier.

Returns, Refunds & Cancellations

No goods are sold on a "Sale or Return" basis.

Orders for standard items may be cancelled at any time prior to dispatch with our consent however we reserve the right to refuse consent where items have been bought in especially for you.

Goods should be inspected at the time of delivery and any damages or shortages must be reported to us within 3 days of receipt of the goods for a credit to be given. If you are unable to inspect the goods at the time of delivery, please ensure that the goods are signed for as "goods unchecked" from the carrier. Without this, we will be unable to make a claim from the carrier for damages.

If goods are ordered incorrectly and where we are able to accept them back, there may be a handling charge linked to the size of the consignment. In no circumstances will we accept goods back if they have been opened or returned to us in poor condition or with the original packaging marked or damaged. Orders for personalised products or 'To Order' items that have been brought in especially for you cannot be cancelled after confirmation of the order.

Liability

Keylink Limited shall not be liable to the customer for any consequential loss of any kind howsoever caused.

Please note also that with regard to product labelling:

1. You should not rely on website filters alone but should always also refer to the product specification
2. You should always check that the label on each product received matches the product specification

Privacy Policy

Our privacy policy explains how we manage your data, how it is shared, and why it is important to us. We only collect and use data in the normal course of running our business. We do not share your data with third parties except where necessary to fulfil your orders or send you information such as our catalogue.

WE USE YOUR DATA TO PROCESS YOUR ORDERS

This will be your name, company details, invoice address, delivery address, email address, phone number and VAT number (if outside the UK). This data is shared with our carriers (DPD) to enable them to deliver your order to you. With your consent, Keylink/DPD will also:

- (a) use your mobile number and/or email address to enable you to manage your delivery slot.
- (b) use your email address to send you order acknowledgements, invoices and statements

WE USE YOUR DATA TO UPDATE YOU ABOUT PRODUCTS OR TYPES OF PRODUCTS YOU HAVE RECENTLY BOUGHT OR ORDERED, OR GENERAL KEYLINK AND INDUSTRY NEWS

This information will be sent to you by Keylink in one of the following two ways:

- (i) online by message in your mailbox on the Keylink website
- (ii) offline by post or with an order

In the case of online messages, with your consent we will also use your email address to send you a copy of the message by email.

HOW WE COLLECT AND MANAGE YOUR DATA

We will collect data through the Keylink website or by phone, fax or mail.

We promise to collect, process, store and share your data safely and securely. We'll also endeavour to ensure that the other businesses we work with are just as careful with your data.

You can review and change your consent settings at any time through the 'Consent Manager' page in the 'My Account' area of the Keylink website.

Errors and omissions excepted prices correct at time of going to press. Keylink Limited reserves the right to change prices without prior notice. Stock is subject to availability. Excludes any other offers and discount arrangements. All photographs are for illustrative purposes only, and do not necessarily represent the products on offer. Published October 2021. © Copyright Keylink Limited 2021



The Chocolatier's One-Stop Shop

Ordering is easy...



Order online:
www.keylink.org



Order by phone:
0114 245 5400



Order by email:
sales@keylink.org



The Chocolatier's One-Stop Shop

Unit 1A, 31 East Industrial Estate
Kingfisher Way, Dinnington
Sheffield S25 3AF
T : 0114 245 5400
E : sales@keylink.org
www.keylink.org



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