



Chef Ceber
OUR CRAFT TO YOUR DELIGHT



Chef Ceber

Chef Ceber, the export brand of Botech Foods, produces premium chocolates and gourmet dessert ingredients in our Turkish factory for wholesalers, cash & carries, and food-service distributors across Canada and North America.

We craft high-quality couverture coins, gourmet sauces, pistachio creams, and shelf products, created under FSSC 22000 standards and packaged specifically for the North American market.

Our mission is simple: reliable quality, fair pricing, and a smooth supply chain for every partner we support.

TRUSTED BY WHOLESALERS, BAKERIES, CAFÉS, AND RETAILERS WORLDWIDE



Our Product Range

Premium ingredients crafted for professional use

Couverture Coins



Milk, dark, white, and more than 50+ professional recipe variations, crafted for bakeries, cafés, chocolatiers, and food manufacturers.

Gourmet Sauces



We guarantee the thickest dessert sauce in the market, available in 15 gourmet flavours including Dark, Milk, White, Strawberry, Raspberry, Caramel, Hazelnut, Pistachio, and more.

Specialty Products



Freeze-dried fruit dragees, coated nuts, coated pistachios (1/1 or 3/1), luxury chocolate pieces, and a growing selection of retail-ready gourmet products under our Dubai Chocolate line.

Fillings & Toppings



Smooth and versatile creams made for desserts, pastries, gelato, and bakery applications, available in 20% and 30% pistachio and a variety of premium flavour options.

Decoration Chocolates



Rolls, curls, pens, triangles, and squares, available in multiple colors with high variation. A complete line of real couverture decorations for professional finishing.

The Future of Specialty Chocolate Starts Here

Industrial production, rare colors, and factory pricing, giving you a competitive edge.

At Chef Ceber, we stand at the forefront of specialty chocolate manufacturing, with unique factory capabilities for producing 100% real decorative chocolates at an industrial scale. We are the exclusive global producer of Pink Angel and Lime Angel colored chocolates, a testament to our one-of-a-kind innovation. We back this creativity with immense capacity: our state-of-the-art facility can produce up to 30,000 tons annually, powered by 150+ dedicated employees.

Our direct factory pricing model ensures that wholesale buyers and major retailers receive unparalleled value by cutting out middleman markups and guaranteeing consistent quality and supply. This combination of scale, specialization, innovation, and reliability is unrivaled in the industry, making Chef Ceber a dynamic sourcing partner that legacy chocolate brands simply can't match.

By partnering with Chef Ceber, cash-and-carry chains and big-box retailers can confidently expand their offerings with distinctive, high-quality chocolates at competitive prices.



Real Chocolate, Unmatched Variety

We are one of only three factories worldwide that produce 100% real chocolate decorations, and we offer the industry's widest variety of decorative chocolate styles and shapes.



Rare Color Innovations

We are also one of only two companies globally capable of creating special colored chocolates like the Pink and Lime "Angel" series, unique confections that set your offerings apart.



High-Volume, Quality Production

Our state-of-the-art factory can produce up to 30,000 tons of chocolate per year, and 150+ skilled employees ensure consistent quality and supply for even the largest orders.



Direct Factory Pricing

With no middlemen, we offer factory-direct pricing, protecting your margins and ensuring fresher stock for your stores and kitchens.

Botech Gıda Production Facility

Certified, high-capacity factory powering global chocolate and dessert ingredient supply.

Botech Gıda's Istanbul factory combines modern high-capacity production lines with an advanced R&D center, enabling stable, large-scale output. The plant produces **≈25,000 tons of industrial chocolate per year** and **≈5,000 tons of specialty dessert products annually**, giving it one of the strongest capacities in the region.

Its product portfolio spans industrial couvertures and pralines through decorative confectionery pieces, as well as whipped creams (dairy and vegan) and ready-to-use dessert sauces. All production is managed under certified quality and food-safety systems (e.g., ISO 22000, ISO 9001, Halal/Kosher), reflecting its commitment to international standards and consistent quality.

These capabilities support Botech's **export-led business**, with premium chocolate and dessert ingredients shipped and used by wholesalers and manufacturers around the world.



FSSC 22000 Certificate

Food safety certification for chocolate and whipped cream production.

Business Registration

Turkish government business registration certificate.

U.S. FDA Registration Certificate

FDA registration for export to the U.S.

CFIA/ACIA Canadian Licence

Canadian Safe Food for Canadians licence



BARLO
CHOCOLATE



Belgian Chocolate Excellence

Crafted with perfection, passion, and purity.
A celebration of chocolate artistry.

Coin Chocolates



Milk Coin Chocolates

Chocolats au Lait en Pièces

Smooth and creamy with balanced sweetness, our Milk Coin Chocolates bring a silky texture and gentle cocoa flavor to every recipe. Perfect for molding, melting, and pastry creations.

Doux et crémeux avec une douceur équilibrée, nos Chocolats au Lait en Pièces offrent une texture soyeuse et une saveur de cacao délicate. Idéals pour le moulage, la fonte et la pâtisserie.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED
RECOMMANDÉ
B-C-M395
● **M395** - 39.5% Cocoa Solids
- **M355** - 35.5% Cocoa Solids
- **M415** - 41.5% Cocoa Solids



White Coin Chocolates

Chocolats Blancs en Pièces

Velvety and delicate, our White Coin Chocolates offer creamy richness and subtle sweetness. The perfect choice for pastry creams, decorations, and light dessert applications.

Onctueux et délicats, nos Chocolats Blancs en Pièces offrent une richesse crémeuse et une douceur subtile. Le choix idéal pour les crèmes pâtisseries, les décorations et les desserts légers.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED
RECOMMANDÉ
B-C-W34
● **W3434** - 34% Cocoa Solids
- **W385** - 38.5% Cocoa Solids
- **W330** - 33% Cocoa Solids



Dark Coin Chocolates

Chocolats Noirs en Pièces

Intense and refined, our Dark Coin Chocolates deliver deep cocoa character with a clean, balanced finish. Ideal for ganache, glazing, or gourmet desserts that demand bold flavor.

Intenses et raffinés, nos Chocolats Noirs en Pièces révèlent un goût de cacao profond avec une finale équilibrée et pure. Parfaits pour les ganaches, glaçages ou desserts gastronomiques.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED
RECOMMANDÉ
B-C-D570
● **D570** - 57% Cocoa Solids
- **D715** - 71.5% Cocoa Solids
- **D550** - 55% Cocoa Solids

AVAILABLE SIZES

TAILLES DISPONIBLES

- **2.5 kg (5.5 lb) per package**
 2,5 kg par emballage (5.5 lb)
- **Master box: 8 × 2.5 kg (20 kg / 44 lb)**
 Carton maître: 8 × 2,5 kg (20 kg / 44 lb)



Chef Ceber





BARLO
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Pure Cocoa Mastery

Crafted with 100% pure cocoa for deep aroma and bold intensity,
where true craftsmanship defines chocolate.



BLOCK CHOCOLATES

B-C-M100

Milk Chocolate Couverture 100%

Chocolat au lait couverture série premium 100%



Enjoy the creamy richness of Barlo Milk Couverture Chocolate made with 100% cocoa solids for a smooth, balanced taste. Perfect for molding, coating, and baking.

Savourez la richesse crémeuse du chocolat au lait de couverture Barlo, élaboré avec 100 % de cacao pour une saveur douce et équilibrée. Idéal pour le moulage, l'enrobage et la cuisson.

B-C-W100

White Chocolate Couverture 100%

Chocolat blanc couverture série premium 100%



Enjoy the silky smooth texture of Barlo White Couverture Chocolate, made with 100% cocoa butter for a creamy, rich flavor. Perfect for molding and pastry work.

Appréciez la texture soyeuse du chocolat blanc de couverture Barlo, élaboré avec 100 % de beurre de cacao pour une saveur riche et crémeuse. Idéal pour le moulage et la pâtisserie.

B-C-D100

Dark Chocolate Couverture 100%

Chocolat noir couverture série premium 100%



Experience the bold and refined flavor of Barlo Dark Couverture Chocolate, crafted with 100% cocoa for rich depth and perfect fluidity. Ideal for molding, coating, and fine desserts.

Découvrez la saveur intense et raffinée du chocolat noir de couverture Barlo, élaboré avec 100 % de cacao pour une texture fluide et un goût profond. Parfait pour le moulage, l'enrobage et les desserts fins.

AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 8 × 2.5 kg (20 kg / 44 lb)
Carton maître: 8 × 2,5 kg (20 kg / 44 lb)



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Pistachio Cream Collection

Crafted in Belgium, Barlo's 20% and 30% Pistachio Creams capture the true flavor of Antep pistachios – smooth, rich, and ideal for pastries, gelato, and desserts.



Pistachio Cream

B-PC-30

Premium Pistachio Cream (30%)

Crème de pistache premium (20%)

Rich pistachio cream with 30% pistachio content, offering an intense nutty flavor and silky texture. Perfect for pastries, gelato, and gourmet desserts.

Crème de pistache riche avec 30 % de pistache, offrant une saveur intense et une texture soyeuse. Idéale pour la pâtisserie, les glaces et les desserts gourmets.

B-PC-20

Premium Pistachio Cream (20%)

Crème de pistache premium (20%)

Smooth pistachio cream with 20% pistachio content, offering a refined and balanced nutty flavor. Perfect for pastries, cakes, gelato, and spreads.

Crème de pistache onctueuse avec 20 % de pistache, offrant une saveur équilibrée et raffinée. Idéale pour la pâtisserie, les gâteaux, les glaces et les tartinades.



AVAILABLE SIZES

TAILLES DISPONIBLES

- 5 kg (11 lb) per pail
- 5 kg (11 lb) par seau



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Decoration Chocolates 100% Chocolate Art

Elegant cakes adorned with pure chocolate curls, triangles, squares, rolls, and pens. Crafted for creativity, captured in warm light – simple, premium, and refined.



Carrés
Squares

Geometry of Indulgence

40 x 40 mm

Minimum Quantity: 350 ± 10



Striped Square

Carré Rayé
B-CD-SSQ



Mottled Square

Carré Moucheté
B-CD-MQ



Pink Patterned Square

Carré Motif Rose
B-CD-PPSQ



Patterned Square

Carré Motif
B-CD-PSQ



Tear Square

Carré Mottlé Larme
B-CD-TSQ

AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.25 kg (2.8 lb) per package
1,25 kg par emballage (2.8 lb)
- Master box: 6 × 1.25 kg = 7.5 kg (16.5 lb)
Carton maître: 6 × 1,25 kg (7.5 kg / 16.5 lb)



Triangles
Triangles

Precision Meets Flavor

35 x 55 mm

Minimum Quantity: 435 ± 10



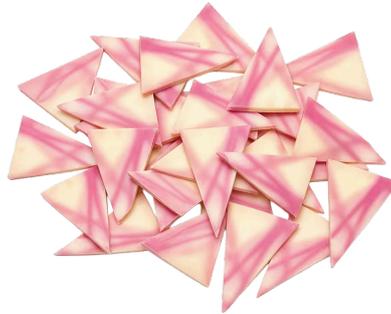
Striped Triangle

Triangle Rayé
B-CD-ST



Mottled Triangle

Triangle Moucheté
B-CD-MT



Pink Patterned Triangle

Carré Motif Rose
B-CD-PPT



Patterned Triangle

Triangle Motif
B-CD-PT



Tear Triangle

Triangle Mottlé Larme
B-CD-TT

AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.0 kg (2.2 lb) per package
1,0 kg par emballage (2,2 lb)
- Master box: 6 × 1.0 kg = 6 kg (13.2 lb)
Carton maître: 6 × 1,0 kg (6 kg / 13.2 lb)



Stylos
Pens

The Signature of Taste



Zebra Pen

Pen Zébré

20 cm

Minimum Quantity: 82 ± 5

B-CD-ZP



White Pen

Pen Blanc

20 cm

Minimum Quantity: 82 ± 5

B-CD-WP



Dark Pen

Pen Noir

20 cm

Minimum Quantity: 82 ± 5

B-CD-DP



Pink Pen

Pen Rose

20 cm

Minimum Quantity: 82 ± 5

B-CD-PP



Milk Pen

Pen Lait

20 cm

Minimum Quantity: 82 ± 5

B-CD-MP



Marble Pen

Pen Marbré

20 cm

Minimum Quantity: 82 ± 5

B-CD-MBP



Dark Tipped White Pen

Pen Noir à Pointe Blanche

11.5 cm

Minimum Quantity: 140 ± 5

B-CD-DTWP



White Tipped Dark Pen

Pen Blanc à Pointe Noire

11.5 cm

Minimum Quantity: 140 ± 5

B-CD-WTDP

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.6 kg (21.2 oz) per package
0,6 kg par emballage (21,2 oz)
- Master box: 6 × 0.6 kg = 3.6 kg (5.7 lb)
Carton maître: 6 × 0,6 kg (3,6 kg / 5,7 lb)



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Roulés
Rolls

Rolled in Perfection



Dark Roll

Rouleau Noir

85 mm

Minimum Quantity: 450 ± 10

- 1.5 kg (5.5 lb) per package
1,5 kg par emballage (5,5 lb)
- Master box: 12 × 1.5 kg = 18 kg (39.7 lb)
Carton maître: 12 × 1,5 kg (18 kg / 39,7 lb)
B-CD-DRL



Milk Roll

Rouleau Lait

85 mm

Minimum Quantity: 450 ± 10

- 1.5 kg (5.5 lb) per package
1,5 kg par emballage (5,5 lb)
- Master box: 12 × 1.5 kg = 18 kg (39.7 lb)
Carton maître: 12 × 1,5 kg (18 kg / 39,7 lb)
B-CD-MRL



White Roll

Rouleau Blanc

85 mm

Minimum Quantity: 450 ± 10

- 1.5 kg (5.5 lb) per package
1,5 kg par emballage (5,5 lb)
- Master box: 12 × 1.5 kg = 18 kg (39.7 lb)
Carton maître: 12 × 1,5 kg (18 kg / 39,7 lb)
B-CD-WRL



Stripped Roll Large

Rouleau Rayé Large

18 cm

Minimum Quantity: 100 ± 5

- 0.6 kg (21.2 oz) per package
0,6 kg par emballage (21,2 oz)
- Master box: 6 × 0.6 kg = 3.6 kg (7.9 lb)
Carton maître: 6 × 0,6 kg (3,6 kg / 7,9 lb)
B-CD-SRL



Stripped Roll Mini

Rouleau Rayé Mini

40 mm

Minimum Quantity: 970 ± 10

- 1.5 kg (3.3 lb) per package
1,5 kg par emballage (3,3 lb)
- Master box: 12 × 1.5 kg = 18 kg (39.7 lb)
Carton maître: 12 × 1,5 kg (18 kg / 39,7 lb)
B-CD-SRLM



Boucles
Curls

Whispers of Elegance
7mm or 15mm



Milk Curl

Curl Lait

B-CD-MC7 - B-CD-MC15



Dark Curl

Curl Noir

B-CD-DC7 - B-CD-DC15



White Curl

Curl Blanc

B-CD-WC7 - B-CD-WC15



Marble Curl

Curl Marbré

B-CD-MBC7 - B-CD-MBC15



Orange Flavoured Curl

Curl Saveur Orange

B-CD-OFC7 - B-CD-OFC15



Raspberry Flavoured Curl

Curl Saveur Framboise

B-CD-RFC7 - B-CD-RFC15

AVAILABLE SIZES

TAILLES DISPONIBLES

- 1 kg (2.2 lb) per package
1 kg par emballage (2,2 lb)
- Master box: 12 × 1 kg = 12 kg (26.5 lb)
Carton maître: 12 × 1 kg (12 kg / 26,5 lb)






BARLO
CHOCOLATE
Gourmet Sauces

Experience the complete Barlo Gourmet Sauce Collection – a refined range of flavors crafted for waffles, pancakes, crêpes, and desserts. From rich Milk Chocolate and creamy Coconut to vibrant Strawberry, Matcha, and Pistachio, each bottle delivers smooth texture, balanced sweetness, and premium taste. Elegant packaging and carefully selected ingredients make Barlo sauces the perfect finishing touch for every indulgent creation.

Gourmet Sauces

Sauces gourmandes

A premium selection of Barlo Gourmet Sauces, crafted for pancakes, waffles, and desserts—combining authentic flavors with a smooth, pourable texture to elevate every creation. Available in two types: Normal for balanced sweetness, and Extra for a richer, more intense gourmet experience.

Une sélection raffinée de sauces Barlo Gourmet, conçues pour crêpes, gaufres et desserts—alliant saveurs authentiques et texture onctueuse pour sublimer chaque création. Disponible en deux versions : Normale, pour une douceur équilibrée, et Extra, pour une expérience gourmande plus intense.



Real Pistachio

Véritable pistache

B-WS-PIS



Milk

Lait

B-WS-M



White

Blanc

B-WS-W



Dark

Noir

B-WS-D



Flavoured Pistachio

Saveur pistache

B-WS-FPIS



Caramel

Caramel

B-WS-CAR



Strawberry

Fraise

B-WS-STR



Coconut

Noix de coco

B-WS-COC



Almond

Amande

B-WS-ALM



Bisca

Caramel Biscuit

B-WS-CB



Bello

Creamy Chocolate Wafer

B-WS-BLO



Cherry

Cerise

B-WS-CHE



Orange

Orange

B-WS-ORG



Raspberry

Framboise

B-WS-RAS



Hazelnut

Noisette

B-WS-HAZ



Banana

Banane

B-WS-BAN



Matcha

Matcha

B-WS-MAT

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.8 kg (28.2 oz) per package
0,8 kg (28,2 oz) par emballage
- Master box: 6 × 0.8 kg = 4.8 kg (10.6 lb)
Carton maître : 6 × 0,8 kg = 4,8 kg (10,6 lb)
- Also available in 10 kg (22lb) bucket
Également disponible en seau de 10 kg (22lb)



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Ice Cream Sauce Collection

A luxurious line of chocolate sauces crafted for perfection. From silky milk to bold dark and creamy white, each flavor brings an indulgent touch to every dessert creation.



Ice Cream Sauce

B-WS-DIC - B-WS-DICN

Premium Dark Ice Cream Sauce

Sauce glacée au chocolat noir premium

Rich and intense, crafted for deep chocolate lovers. Perfect for ice cream, pastries, and fine desserts.

Riche et intense, créée pour les amateurs de chocolat profond. Parfaite pour les glaces, pâtisseries et desserts raffinés.

B-WS-WIC - B-WS-WICN

Premium White Ice Cream Sauce

Sauce glacée au chocolat blanc premium

Silky and delicate, offering a light vanilla-chocolate harmony. Perfect for fruits and creamy desserts.

Soyeuse et délicate, offrant une harmonie légère de vanille et de chocolat. Idéale pour les fruits et desserts crémeux.



Premium Milk Ice Cream Sauce

Sauce glacée au chocolat au lait premium

Smooth and creamy with a balanced sweetness. A classic milk chocolate indulgence for every dessert.

Lisse et crémeuse avec une douceur équilibrée. Une indulgence au chocolat au lait pour tous les desserts.

B-WS-MIC - B-WS-MICN

No added sugar available for all sauces

AVAILABLE SIZES

TAILLES DISPONIBLES

- 10 kg (22 lb) per pail
- 10 kg (22 lb) par seau



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Dubai Chocolate

A luxurious blend of smooth milk chocolate and rich pistachio kadayif filling. Crafted for those who crave sophistication, this chocolate bar captures the essence of Middle Eastern indulgence with its creamy texture, golden tones, and unforgettable flavor harmony.



Dubai Chocolate With Pistachio

Chocolat Dubaï à la pistache

Creamy milk chocolate filled with premium pistachio and crispy golden kadaïf layers for a rich, indulgent taste experience.

Chocolat au lait crémeux garni de pistache premium et de couches fines de kadaïf doré croustillant pour une saveur riche, gourmande et raffinée.

B-CH-DUB



AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.1 kg (3.5 oz) per package
0.1 kg (3,5 oz) par emballage
- Master box: 4 × 10 × 0.1 kg (4 kg / 8.82 lb)
Carton maître: 4 × 10 × 0.1 kg (4 kg / 8.82 lb)




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Madlen Gift Collection

A refined gift selection designed to impress. Twelve elegant chocolate squares – half milk, half dark – each crafted into four delicate madlens. Presented in Barlo's signature black-and-gold design, this collection embodies balance, sophistication, and generosity. A timeless gesture of appreciation, perfect for every occasion.



Madlen Gift Collection

Coffret Cadeau Madlen

B-G-MAD



AVAILABLE SIZES

TAILLES DISPONIBLES

- 264 g Box – 48 Pieces × 10 Boxes = 2 640 g (2.64 kg / 5.82 lb)
Boîte de 264 g – 48 pièces × 10 boîtes = 2 640 g (2,64 kg / 5,82 lb)
- 396 g Box – 72 Pieces × 10 Boxes = 3 910 g (3.91 kg / 8.62 lb)
Boîte de 396 g – 72 pièces × 10 boîtes = 3 910 g (3,91 kg / 8,62 lb)
- 528 g Box – 96 Pieces × 10 Boxes = 5 280 g (5.28 kg / 11.64 lb)
Boîte de 528 g – 96 pièces × 10 boîtes = 5 280 g (5,28 kg / 11,64 lb)
- 660 g Box – 120 Pieces × 10 Boxes = 6 600 g (6.60 kg / 14.55 lb)
Boîte de 660 g – 120 pièces × 10 boîtes = 6 600 g (6,60 kg / 14,55 lb)




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Real Chocolate 45% Chocolate Stick

Barlo Real Chocolate 45% Chocolat Stick is crafted with the finest cocoa to deliver smooth texture and rich flavor in every bite. Designed for professionals and chocolate lovers alike, these elegant sticks enhance pastries, elevate beverages, and shine as a refined indulgence on their own.

Each stick reflects Barlo's passion for authentic Belgian-style chocolate – balanced, aromatic, and luxuriously smooth.



Real Chocolate 45% Chocolate Stick

Chocolat Véritable 45 % Bâtonnet de Chocolat

Smooth, rich 45% cocoa sticks that melt evenly and shine – perfect for baking or coffee moments..

Bâtonnets 45 % cacao, lisses et riches, fondant uniformément – parfaits pour la pâtisserie ou le café.

B-CS-B45



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.6 kg (3.53 lb) per package
1,6 kg (3,53 lb) par emballage
- Master box: 12 × 1.6 kg = 19.2 kg (42.33 lb)
Carton maître : 12 × 1,6 kg = 19,2 kg (42,33 lb)



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Barlo Pieces Chocolate Series

Refined chocolate craftsmanship for
professional and gourmet creations.



Milk Pieces Chocolate 41.5%

Chocolat en morceaux au lait 41,5%

Barlo Milk Pieces Chocolate (41.5% cocoa) offers a creamy, balanced flavor. Available in matte or shiny finishes and two sizes (4–7 mm, 7–9 mm), perfect for baking or confectionery.

Le chocolat en morceaux au lait Barlo (41,5 %) offre une saveur douce et équilibrée. Disponible en finitions mate ou brillante et en deux tailles (4–7 mm, 7–9 mm), idéal pour la pâtisserie.

B-P-M415-4-7 - B-P-M415-7-9

Dark Pieces Chocolate 71.5%

Chocolat en morceaux noir 71,5%

Barlo Dark Pieces Chocolate (71.5% cocoa) delivers bold, rich flavor with smooth intensity. Available in matte or shiny finishes and two sizes (4–7 mm, 7–9 mm).

Le chocolat en morceaux noir Barlo (71,5 %) révèle un goût riche et intense. Disponible en finitions mate ou brillante et en deux tailles (4–7 mm, 7–9 mm).

B-P-D715-4-7 - B-P-D715-7-9



AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5,5 lb)
- Master box: 6 × 2.5 kg = 15 kg (33.1 lb)
Carton maître: 6 × 2,5 kg (15 kg / 33.1 lb)




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Elegant Pink, Distinctly Refined

Chef Ceber Pink Angel Couverture Chocolate stands out with its vibrant pink color. Crafted from selected cocoa beans without added colorants or flavorings, it offers a smooth texture and glossy finish – perfect for artistic desserts, pralines, and creative chocolate work.



Pink Angel

Pink Angel PK.101

Ange Rose PK.101

Barlo Pink Angel PK.101 is a premium pink angel chocolate known for its elegant pink color and delicate berry-fruity taste. Made from cocoa beans with no added color or flavor, it offers a silky texture, balanced sweetness, and radiant appearance – perfect for moulding, coating, or pastry decoration.

Barlo Pink Angel PK.101 est un chocolat rose premium, reconnu pour sa couleur élégante et son goût délicatement fruité aux notes de baies. Fabriqué à partir de fèves de cacao sans ajout de colorant ni d'arôme, il offre une texture soyeuse, une douceur équilibrée et une apparence éclatante – idéal pour le moulage, l'enrobage ou la décoration pâtissière.

B-C-PK101



AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 8 × 2.5 kg (20 kg / 44 lb)
Carton maître: 8 × 2,5 kg (20 kg / 44 lb)




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CHOCOLATE

efes
chocolate

Couverture Chocolate Series

Efes Couverture Chocolate Series delivers the perfect harmony of flavor, texture, and performance for chefs and artisans. Developed with high-quality cocoa and precise formulation, this range provides ideal fluidity, shine, and taste for moulding, coating, ganache, and pastry applications.



Milk Couverture

Chocolat de couverture au lait

Efes Milk Couverture Chocolate, available in 40% and 36% cocoa, offers a silky melt with light caramel notes and a velvety sweetness. Ideal for pralines, truffles, and fine dessert coatings.

Le chocolat de couverture au lait Efes, disponible en 40 % et 36 % de cacao, offre une fonte soyeuse aux notes de caramel et une douceur veloutée. Idéal pour les pralines, truffes et enrobages de desserts fins.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED RECOMMANDÉ E-CC-M40
- 40% Cocoa Solids
- E-CC-M36
- 36% Cocoa Solids

White Couverture

Chocolat de couverture noir

Efes White Couverture Chocolate, with 34% and 31% cocoa butter, delivers smooth texture and subtle vanilla-milk notes. Its bright ivory color and creamy consistency make it perfect for decorations, coatings, and artistic creations.

Le chocolat de couverture blanc Efes, contenant 34 % et 31 % de beurre de cacao, offre une texture lisse et des notes délicates de vanille et de lait. Sa couleur ivoire lumineuse et sa texture crémeuse sont parfaites pour les décorations, enrobages et créations artistiques.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED RECOMMANDÉ E-CC-W34
- 34% Cocoa Solids
- E-CC-W315
- 31.5% Cocoa Solids

Dark Couverture

Chocolat de couverture blanc

Efes Dark Couverture Chocolate is available in 70%, 62%, 55%, and 50% cocoa content, offering deep cocoa flavor with balanced bitterness and smooth texture. Perfect for creating elegant pastries, ganaches, and gourmet desserts.

Le chocolat de couverture noir Efes est disponible en 70 %, 62 %, 55 % et 50 % de cacao, offrant une saveur intense avec une amertume équilibrée et une texture lisse. Idéal pour les pâtisseries, ganaches et desserts raffinés.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED RECOMMANDÉ E-CC-D70
- 70% Cocoa Solids
- E-CC-D55
- 55% Cocoa Solids
- E-CC-D62
- 62% Cocoa Solids
- E-CC-D50
- 50% Cocoa Solids

AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5,5 lb)
- Master box: 10 × 2.5 kg (25 kg / 55.1 lb)
Carton maître: 10 × 2,5 kg (25 kg / 55,1 lb)




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Colorful Creations of Taste Compound Series

The Efes Compound Series is a vibrant selection of compound chocolates crafted to inspire creativity and delight every taste. From rich dark tones to fruity and nutty flavors like Strawberry, Lemon, Banana, Kiwi, Pistachio, and Caramel, each variant adds a touch of color and indulgence to your creations. Perfect for confectionery, desserts, and decorations, Efes brings together quality, flavor, and imagination in every piece.



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Milk Compound

Chocolat Composé au Lait

E-C-MILK



White Compound

Chocolat Composé Blanc

E-C-WHITE



Dark Compound

Chocolat Composé Noir

E-C-DARK



Lemon Compound

Chocolat Composé au Citron

E-C-LEM



Orange Compound

Chocolat Composé à l'Orange

E-C-ORG



Raspberry Compound

Chocolat Composé à la Framboise

E-C-RAS



Pistachio Compound

Chocolat Composé à la Pistache

E-C-PIS



Caramel Compound

Chocolat Composé au Caramel

E-C-CAR



Kiwi Compound

Chocolat Composé au Kiwi

E-C-KIW



Banana Compound

Chocolat Composé à la Banane

E-C-BAN



Strawberry Compound

Chocolat Composé à la Fraise

E-C-STR



Cherry Compound

Chocolat Composé à la Cerise

E-C-CHE

AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 10 × 2.5 kg (25 kg / 55.1 lb)
Carton maître: 10 × 2,5 kg (25 kg / 55,1 lb)



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Coin Chocolate Series

Discover the Efes Coin Chocolate Series – a premium selection of dark, milk, and white chocolates crafted for professionals and chocolate lovers alike. Each variety delivers its own unique balance of flavor, texture, and aroma, ensuring exceptional performance in baking, coating, or confectionery creations. Designed for both creativity and indulgence, Efes Coin Chocolates bring quality and elegance to every recipe.



Dark Coin Chocolate

Chocolat noir en pièces

Efes Dark Coin Chocolate offers a rich and balanced dark cocoa taste with a smooth finish. Perfect for professional baking, melting, or enjoying as a refined chocolate treat.

Efes Dark Coin Chocolate offers a rich and balanced dark cocoa taste with a smooth finish. Perfect for professional baking, melting, or enjoying as a refined chocolate treat.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED** RECOMMANDÉ E-C-D55
 ● 55% Cocoa Solids
- E-C-D50
 ● 50% Cocoa Solids
- E-C-D62
 ● 62% Cocoa Solids
- E-C-D70
 ● 70% Cocoa Solids

White Coin Chocolate

Chocolat blanc en pièces

Efes White Coin Chocolate delights with its smooth, velvety texture and subtle vanilla notes. A versatile choice for decoration, desserts, and culinary creations.

Le chocolat blanc en pièces Efes séduit par sa texture lisse et veloutée et ses légères notes de vanille. Un choix polyvalent pour la décoration, les desserts et les créations culinaires.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED** RECOMMANDÉ E-C-W315
 ● 31.5% Cocoa Solids
- E-C-W34
 ● 34% Cocoa Solids
- E-C-W37
 ● 37% Cocoa Solids

Milk Coin Chocolate

Chocolat au lait en pièces

Efes Milk Coin Chocolate delivers a creamy and well-rounded chocolate flavor with gentle sweetness. Ideal for confectionery, baking, and everyday indulgence.

Le chocolat au lait en pièces Efes offre une saveur crémeuse et équilibrée avec une douceur délicate. Idéal pour la confiserie, la pâtisserie et les moments gourmands du quotidien.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED** RECOMMANDÉ E-C-M36
 ● 36% Cocoa Solids
- E-C-M40
 ● 40% Cocoa Solids



AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 8 × 2.5 kg (20 kg / 44 lb)
Carton maître: 8 × 2,5 kg (20 kg / 44 lb)




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Pieces Chocolate Series

The Efes Pieces Chocolate line brings smooth texture and rich cocoa flavor to every creation. Available in dark and milk varieties, these glossy chocolate pieces melt evenly, making them perfect for baking, decorating, or snacking. Crafted for professionals and chocolate lovers alike, Efes delivers consistent quality and indulgence in every piece.

Dark Pieces Chocolate 55%

Chocolat en morceaux noir 55 %

Efes Dark Pieces Chocolate, crafted with 55% cocoa solids, strikes the perfect balance between rich cocoa intensity and smooth texture. Offered in matte and shiny finishes and available in sizes of 4–7 mm and 7–9 mm. Ideal for baking, decorating, or elevating fine desserts with bold chocolate flavor.

Le chocolat en morceaux noir Efes, fabriqué avec 55 % de cacao, offre un équilibre parfait entre l'intensité du cacao et une texture lisse. Proposé en finitions mates et brillantes et disponible en tailles de 4–7 mm et 7–9 mm. Idéal pour la pâtisserie, la décoration ou pour sublimer les desserts avec une saveur chocolatée intense.

E-P-D55-B-4-7
E-P-D55-B-7-9
E-P-D55-M-4-7
E-P-D55-M-7-9

Milk Pieces Chocolate 36%

Chocolat en morceaux au lait 36 %

Efes Milk Pieces Chocolate, with 36% cocoa solids, delivers a smooth and creamy flavor complemented by its elegant glossy finish. Available in two sophisticated finishes—matte and shiny—and in sizes of 4–7 mm and 7–9 mm. These premium-quality pieces are perfect for crafting desserts, pastries, or enjoying as a sweet indulgence.

Le chocolat en morceaux au lait Efes, contenant 36 % de cacao, offre une saveur douce et crémeuse rehaussée par une finition brillante et élégante. Disponible en deux finitions sophistiquées – mate et brillante – et en tailles de 4–7 mm et 7–9 mm. Ces morceaux de qualité supérieure sont parfaits pour la pâtisserie, la confiserie ou pour une pause gourmande.

E-P-M36-B-4-7
E-P-M36-B-7-9
E-P-M36-M-4-7
E-P-M36-M-7-9

Available Options

Tailles Disponibles

Milk Bright (4–7 mm / 7–9 mm)
Milk Mat (4–7 mm / 7–9 mm)
Dark Bright (4–7 mm / 7–9 mm)
Dark Mat (4–7 mm / 7–9 mm)

Lait Brillant (4–7 mm / 7–9 mm)
Lait Mat (4–7 mm / 7–9 mm)
Noir Brillant (4–7 mm / 7–9 mm)
Noir Mat (4–7 mm / 7–9 mm)



AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 6 × 2.5 kg (15 kg / 33.1 lb)
Carton maître: 6 × 2,5 kg (15 kg / 33,1 lb)



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Compound Drops Collections

Discover the Efes Compound Drops Collection – a colorful assortment crafted for creativity and taste. From rich dark and creamy milk to smooth white and fruity raspberry, each drop delivers perfect melting texture and delicious flavor. Designed for baking, decorating, and confectionery, Efes Drops bring versatility and professional quality to every creation.

White Drops

Gouttes Composées Blanches

Smooth and creamy white drops, perfect for decorating desserts and enriching your sweet creations.

Des gouttes blanches lisses et crémeuses, idéales pour décorer les desserts et sublimer vos créations sucrées.

E-DC-W

Raspberry Drops

Gouttes Composées à la Framboise

Sweet and fruity raspberry-flavoured drops that bring color, aroma, and a delightful twist to your desserts and confections.

Des gouttes composées aromatisées à la framboise, douces et fruitées, qui apportent couleur, arôme et une touche gourmande à vos desserts et confiseries.

E-DC-R

Milk Drops

Gouttes Composées au Lait

Creamy milk chocolate drops with a smooth texture, ideal for baking, molding, and dessert decoration.

Des gouttes au chocolat au lait onctueuses, parfaites pour la pâtisserie, le moulage et la décoration de desserts.

E-DC-M

Dark Drops

Gouttes Composées Noires

Intense dark chocolate drops with rich cocoa flavor, perfect for baking or enhancing gourmet desserts.

Des gouttes de chocolat noir intenses au goût riche de cacao, idéales pour la pâtisserie et les desserts raffinés.

E-DC-D



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1 kg (2.2 lb) per package
1 kg par emballage (2.2 lb)
- Master box: 12 × 1 kg (12 kg / 26.5 lb)
Carton maître: 12 × 1 kg (12 kg / 26,5 lb)




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Cocoa Powder Collection

Efes Cocoa Powder Collection offers a perfect balance of richness and versatility. From the smooth, bold flavor of Extra Cocoa Powder – crafted for creamy desserts and ice creams – to the deep, intense taste of Cocoa Powder, ideal for baking and beverages, this range brings premium cocoa quality to every creation.

Extra Cocoa Powder

Cacao Extra

Specially crafted for creamy desserts, Efes Extra Cocoa Powder delivers a smooth and bold chocolate flavor, ideal for enhancing ice creams, profiteroles, and other luxurious treats.

Spécialement conçu pour les desserts crémeux, le Cacao Extra Efes offre une saveur chocolatée douce et intense, idéale pour sublimer les crèmes glacées, les profiteroles et autres douceurs raffinées.

E-CP-X

Cocoa Powder

Cacao en poudre

Efes Cocoa Powder is a premium-quality cocoa powder with a rich and intense flavor, perfect for baking, beverages, and desserts. Its versatile nature makes it an essential ingredient for creating chocolaty delights.

Le Cacao en poudre Efes est une poudre de cacao de qualité supérieure au goût riche et intense, parfaite pour la pâtisserie, les boissons et les desserts. Sa nature polyvalente en fait un ingrédient essentiel pour créer des douceurs chocolatées.

E-CP-N



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1 kg (2.2 lb) per package
1 kg par emballage (2.2 lb)
- Master box: 20 × 1 kg (20 kg / 44.1 lb)
Carton maître: 20 × 1 kg (20 kg / 44,1 lb)




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Chocolate Sticks

Elegant and versatile, Efes Chocolate Sticks bring a refined dark cocoa flavor to every creation. Designed for professionals and chocolate lovers alike, these smooth, glossy batons melt evenly, making them perfect for pastries, croissants, and dessert decorations. Their rich aroma and balanced sweetness turn every bite into a moment of indulgence.

Dark Compound Chocolate Batons

Bâtonnets de chocolat composé noir

Elegant and versatile, Efes Chocolate Sticks bring a refined dark cocoa flavor to every creation. Designed for professionals and chocolate lovers alike, these smooth, glossy batons melt evenly, making them perfect for pastries, croissants, and dessert decorations. Their rich aroma and balanced sweetness turn every bite into a moment of indulgence.

Élégantes et polyvalentes, les bâtonnets de chocolat Efes offrent une saveur intense de cacao noir à chaque création. Conçus pour les professionnels et les amateurs de chocolat, ces bâtonnets lisses et brillants fondent uniformément, parfaits pour les viennoiseries, croissants et décorations de desserts. Leur arôme riche et leur douceur équilibrée transforment chaque bouchée en un instant de plaisir.

E-CS-B



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.6 kg (3.53 lb) per package
1,6 kg (3,53 lb) par emballage
- Master box: 12 × 1.6 kg = 19.2 kg (42.33 lb)
Carton maître : 12 × 1,6 kg = 19,2 kg (42,33 lb)




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Ganache

Efes Ganache is a rich and velvety chocolate blend crafted for creating luxurious fillings, glazes, and dessert toppings. Its smooth texture and deep chocolate flavor make it ideal for both professional and home baking. Available in Dark, Milky, White, and Raspberry varieties.

Ganache

Efes Ganache is a rich and velvety chocolate blend crafted for creating luxurious fillings, glazes, and dessert toppings. Its smooth texture and deep chocolate flavor make it ideal for both professional and home baking.

Available in Dark, Milky, White, and Raspberry varieties.

Efes Ganache est un mélange de chocolat riche et onctueux, conçu pour créer des garnitures, des glaçages et des nappages luxueux. Sa texture lisse et sa saveur chocolatée intense en font un choix idéal pour la pâtisserie professionnelle ou maison. Disponible en variétés noir, lait, blanc et framboise.

E-G-D - E-G-M - E-G-W - E-G-RAS



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.5 kg (3.3 lb) per package
1,5 kg (3,3 lb) par emballage
- Master box: 16 × 1.5 kg = 24 kg (52.9 lb)
Carton maître : 16 × 1,5 kg = 24 kg (52,9 lb)




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Bucket Groups

Efes presents two essential creations for professional confectionery: the smooth and rich Bomba Cookie Filling Cream, crafted for irresistible cookie and pastry fillings, and the velvety Extra Hazelnut Praline, made with premium hazelnuts for deep flavor and perfect texture. Ideal for bakeries, dessert makers, and chocolatiers seeking consistency, taste, and excellence in every creation.





Cocoa Hazelnut Cream 13% Hazelnut

Crème cacao-noisette 13 % de noisettes
E-CR-H13



Ice Cream Sauce with Cocoa

Sauce pour glace au cacao
E-CR-ICS



White Cookie Filling Cream

Crème de remplissage pour biscuits blanche
E-CR-WCF



Cookie Filling Cream

Crème de remplissage pour biscuits
E-CR-CF



Biscuits & Cookies Filling Cream

Crème de remplissage pour biscuits et cookies
E-CR-BCF

AVAILABLE SIZES

TAILLES DISPONIBLES

- 10 kg (22 lb) per pail
10 kg (22 lb) par seau




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Praline (Economy)

Praliné (Économique)

E-PR-ECO



Hazelnut Praline 10%

Praliné aux noisettes 10 %

E-PR-H10



Extra White Praline

Praliné blanc extra

E-PR-WX



Extra Hazelnut Praline 20% Hazelnut

Praliné extra aux noisettes 20 %

E-PR-H20



White Praline

Praliné blanc

E-PR-W

AVAILABLE SIZES

TAILLES DISPONIBLES

- 10 kg (22 lb) per pail
- 10 kg (22 lb) par seau



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Dark Fountain & Lokma Fondue Chocolate

Chocolat fondue pour fontaine et lokma noir

E-FL-D



Raspberry Fountain & Lokma Fondue Chocolate

Chocolat fondue pour fontaine et lokma framboise

E-FL-RUB



White Fountain & Lokma Fondue Chocolate

Chocolat fondue pour fontaine et lokma blanc

E-FL-W



Milk Fountain & Lokma Fondue Chocolate

Chocolat fondue pour fontaine et lokma au lait

E-FL-M

AVAILABLE SIZES

TAILLES DISPONIBLES

- 10 kg (22 lb) per pail
10 kg (22 lb) par seau




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Gourmet Sauces

Experience the complete Efes Gourmet Sauce Collection – a vibrant selection of flavors crafted for waffles, pancakes, crepes, and desserts. From Real Pistachio, Milk, White, Dark, and Caramel to fruity and nutty varieties like Strawberry, Coconut, Almond, Banana, Cherry, Orange, Raspberry, and Hazelnut, each bottle brings rich taste and creamy perfection. Smooth textures, elegant packaging, and authentic ingredients make Efes sauces the ideal touch for every sweet creation.

Gourmet Sauces

Sauces gourmandes

A premium selection of gourmet sauces crafted for pancakes, waffles, and desserts – blending authentic flavors with smooth, pourable texture to elevate every creation. Available in two types: Normal for balanced sweetness, and Extra for a more intense, premium flavor experience.

Une sélection raffinée de sauces gourmandes pour crêpes, gaufres et desserts – alliant saveurs authentiques et texture onctueuse pour sublimer chaque création. Disponible en deux versions : Normale, pour une douceur équilibrée, et Extra, pour une expérience plus intense et haut de gamme.



Real Pistachio

Véritable pistache

E-WS-PIS



Milk

Lait

E-WS-M



White

Blanc

E-WS-W



Dark

Noir

E-WS-D



Caramel

Caramel

E-WS-CAR



Flavoured Pistachio

Saveur pistache

E-WS-FPIS



Strawberry

Fraise

E-WS-STR



Coconut

Noix de coco

E-WS-COC



Almond

Amande

E-WS-ALM



Banana

Banane

E-WS-BAN



Cherry

Cerise

E-WS-CHE



Orange

Orange

E-WS-ORG



Raspberry

Framboise

E-WS-RAS



Hazelnut

Noisette

E-WS-HAZ

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.8 kg (28.2 oz) per package
0,8 kg (28,2 oz) par emballage
- Master box: 6 × 0.8 kg = 4.8 kg (10.6 lb)
Carton maître : 6 × 0,8 kg = 4,8 kg (10,6 lb)
- Also available in 10 kg (22lb) bucket
Également disponible en seau de 10 kg (22lb)



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Coated Fruit Collection

Nature's Finest Fruits, Elegantly Reimagined

A symphony of flavors crafted with precision and passion – the Chef Ceber Coated Fruit Collection transforms nature's purest fruits into moments of indulgent pleasure. Each piece begins with a perfectly freeze-dried fruit core, enveloped in a silky layer of artisanal coating – from matcha and cheesecake to lotus, white chocolate, and pomegranate. Simply crafted and exceptionally yours, this collection celebrates balance, texture, and the beauty of refined simplicity.





White Chocolate Coated Strawberry

DRAGÉE À LA FRAISE ENROBÉE DE CHOCOLAT BLANC

CC-D-WCS



Cheesecake Coated Strawberry

DRAGÉE À LA FRAISE ENROBÉE SAVEUR CHEESECAKE

CC-D-CSS



Dark Chocolate Coated Strawberry

DRAGÉE À LA FRAISE ENROBÉE DE CHOCOLAT NOIR

CC-D-DCS



Chocolate Cookie Coated Strawberry

DRAGÉE À LA FRAISE ENROBÉE DE BISCUIT AU CHOCOLAT

CC-D-CCS



Milk Chocolate Coated Strawberry

DRAGÉE À LA FRAISE ENROBÉE DE CHOCOLAT AU LAIT

CC-D-MCSB



Pomegranate Coated Strawberry

DRAGÉE À LA FRAISE ENROBÉE À LA GRENADE

CC-D-PMS



Caramel Biscuit Coated Strawberry

DRAGÉE À LA FRAISE ENROBÉE DE BISCUIT AU CARAMEL

CC-D-CBS



Matcha Coated Strawberry

DRAGÉE À LA FRAISE ENROBÉE DE MATCHA

CC-D-MCS



Mango Coated Strawberry

DRAGÉE À LA FRAISE ENROBÉE À LA MANGUE

CC-D-MGS

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.13 kg (4.6 oz) per package
0,13 kg par emballage (4,6 oz)
- Master box: 12 x 0.13 kg (1.56 kg / 3.44 lb)
Carton maître: 12 x 0,13 kg (1,56 kg / 3,44 lb)



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Raspberry Coated Strawberry

DRAGÉE À LA FRAISE ENRÔBÉE À LA FRAMBOISE

CC-D-RCS



Mango Coated Blackberry

DRAGÉE À LA MÛRE ENRÔBÉE À LA MANGUE

CC-D-MBS



Dark Chocolate Coated Blackberry

DRAGÉE À LA MÛRE ENRÔBÉE DE CHOCOLAT NOIR

CC-D-DCB



Chocolate Cookie Coated Blackberry

DRAGÉE À LA MÛRE ENRÔBÉE DE BISCUIT AU CHOCOLAT

CC-D-CCB



Pomegranate Coated Blackberry

DRAGÉE À LA MÛRE ENRÔBÉE À LA GRENADE

CC-D-PMB



Milk Chocolate Coated Orange

DRAGÉE À L'ORANGE ENRÔBÉE DE CHOCOLAT AU LAIT

CC-D-MCO



Dark Chocolate Coated Orange

DRAGÉE À L'ORANGE ENRÔBÉE DE CHOCOLAT NOIR

CC-D-DOR



White Chocolate Coated Raspberry

DRAGÉE À LA FRAMBOISE ENRÔBÉE DE CHOCOLAT BLANC

CC-D-WCR



Cheesecake Coated Raspberry

DRAGÉE À LA FRAMBOISE ENRÔBÉE SAVEUR CHEESECAKE

CC-D-CRP

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.13 kg (4.6 oz) per package
0,13 kg par emballage (4,6 oz)
- Master box: 12 x 0.13 kg (1.56 kg / 3.44 lb)
Carton maître: 12 x 0,13 kg (1,56 kg / 3,44 lb)



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Dark Chocolate Coated Cherry

DRAGÉE À LA CERISE LYOPHILISÉE ENROBÉE DE CHOCOLAT NOIR

CC-D-DCH



Pomegranate Covered Cherry

DRAGÉE À LA CERISE ENROBÉE À LA GRENADE

CC-D-PMC



Mixed (Milk, White, Dark) Chocolate Coated Coffee

DRAGÉE AU CAFÉ MIXTE

CC-D-MXCC



Dark Chocolate Coated Pistachio

DRAGÉE AU PISTACHE ENROBÉE DE CHOCOLAT NOIR

CC-D-DCP



Milk Chocolate Coated Pistachio

DRAGÉE AU PISTACHE ENROBÉE DE CHOCOLAT AU LAIT

CC-D-MCP

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.13 kg (4.6 oz) per package
0,13 kg par emballage (4,6 oz)
- Master box: 12 × 0.13 kg (1.56 kg / 3.44 lb)
Carton maître: 12 × 0,13 kg (1,56 kg / 3,44 lb)



Chef Ceber

Cacao Shards Collection

Refined chocolate shards in three distinctive expressions

The Cacao Shards Collection brings together Classic, Orange, and Raspberry variants in an elegant, premium format. Crafted for refined snacking and professional use, each shard delivers balanced flavor, clean texture, and a visually striking presentation suitable for retail, gifting, and foodservice environments.



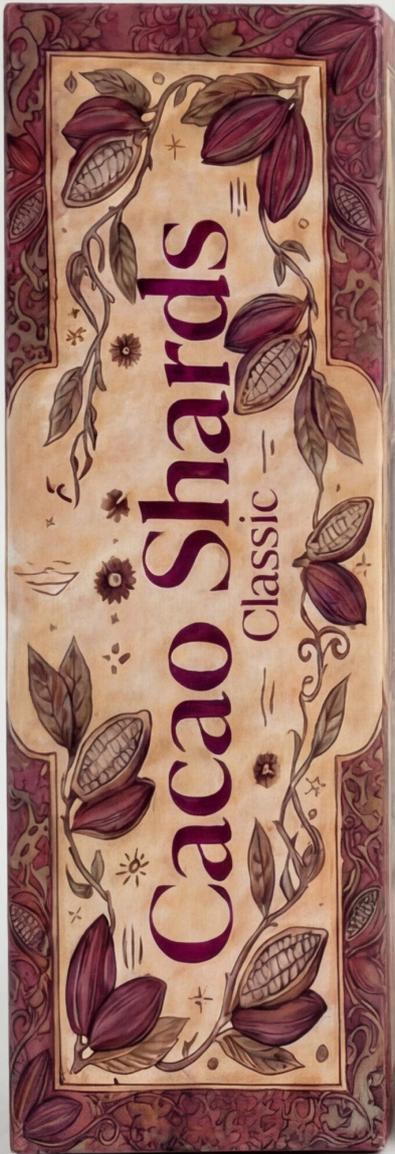
Classic Cacao Shards

Éclats de cacao à la framboise

Cacao shards with a deep, balanced cocoa flavor. Clean, intense, and versatile—ideal for snacking.

Éclats de cacao au goût de cacao profond et équilibré. Purs, intenses et polyvalents—idéals pour le grignotage.

C-CS-CLS



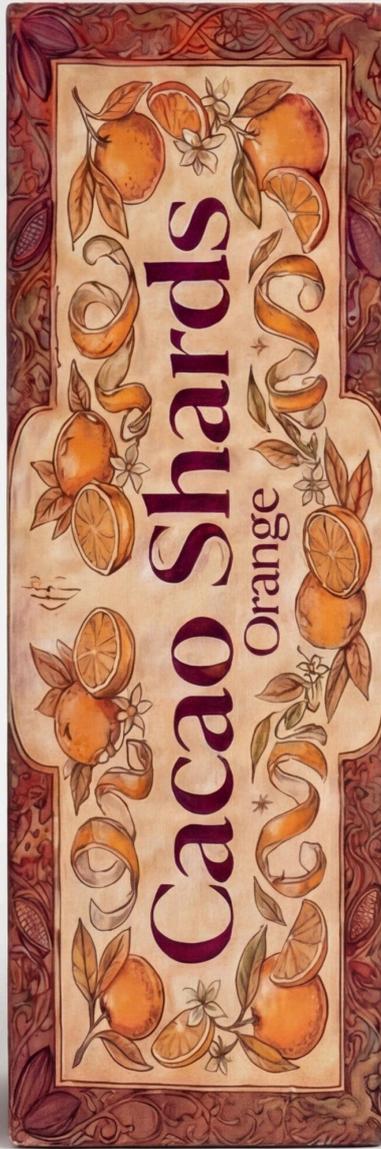
Orange Cacao Shards

Éclats de cacao à l'orange

Cacao shards with a deep, balanced cocoa flavor, enhanced with a bright orange note. Clean, intense, and versatile—ideal for snacking.

Éclats de cacao au goût de cacao profond et équilibré, relevés d'une note d'orange. Purs, intenses et polyvalents—idéals pour le grignotage.

C-CS-ORG



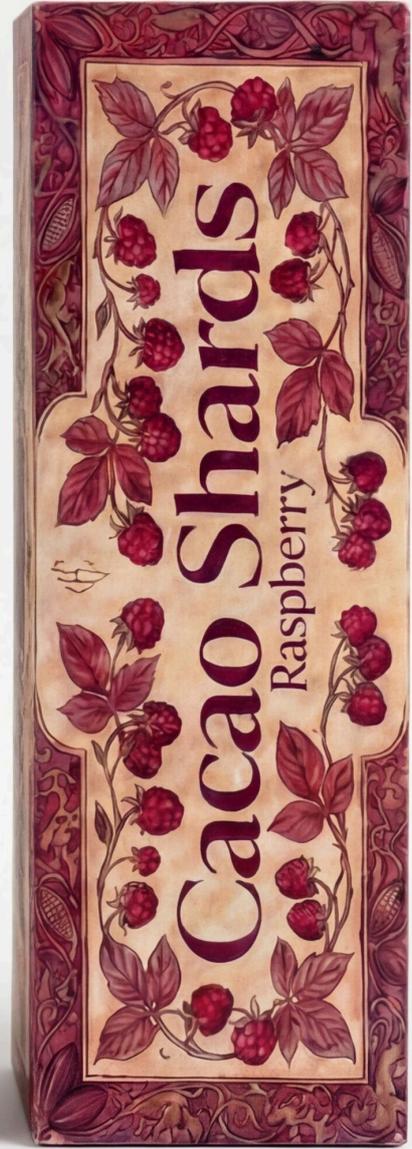
Raspberry Cacao Shards

Éclats de cacao à la framboise

Cacao shards with a deep, balanced cocoa flavor, enhanced with a bright raspberry note. Clean, intense, and versatile—ideal for snacking.

Éclats de cacao au goût de cacao profond et équilibré, relevés d'une note vive de framboise. Purs, intenses et polyvalents—idéals pour le grignotage.

C-CS-RAS



AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.12 kg (4.2 oz) per package
0,12 kg par emballage (4,6 oz)
- Master box: 12 × 0.12 kg (1.56 kg / 3.44 lb)
Carton maître: 12 × 0,13 kg (1,56 kg / 3,44 lb)



Chef Ceber



Arvion Protein Chocolate Bar

20 G Protein Chocolate Bar, No added sugar with multivitamins

Premium 20G protein chocolate bar with multivitamins and no added sugar, crafted for performance, strength, and clean nutrition.



with Multivitamin
avec multivitamines

ARVION

White • Blanc

20 G
PROTEIN
CHOCOLATE BAR
barre de chocolat protéinée 20 g

No added sugar
Sans sucre ajouté

200 G
7 oz

with Multivitamin
avec multivitamines

ARVION

Dark • Noir

20 G
PROTEIN
CHOCOLATE BAR
barre de chocolat protéinée 20 g

No added sugar
Sans sucre ajouté

200 G
7 oz

with Multivitamin
avec multivitamines

ARVION

Milk • Lait

20 G
PROTEIN
CHOCOLATE BAR
barre de chocolat protéinée 20 g

No added sugar
Sans sucre ajouté

200 G
7 oz



Dark Protein Chocolate Bar 200g

BARRE DE CHOCOLAT PROTÉINÉE NOIR
200G

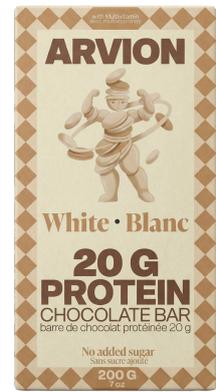
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Milk Protein Chocolate Bar 200g

BARRE DE CHOCOLAT PROTÉINÉE LAIT
200G

CC-ARV-M



White Protein Chocolate Bar 200g

BARRE DE CHOCOLAT PROTÉINÉE BLANC
200G

CC-ARV-W



Pistachio Protein White Chocolate Bar 200g

BARRE DE CHOCOLAT BLANC PROTÉINÉE
PISTACHE 200G

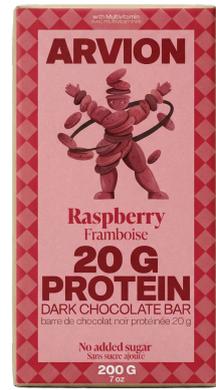
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Orange Protein Dark Chocolate Bar 200g

BARRE DE CHOCOLAT NOIR PROTÉINÉE
ORANGE 200G

CC-ARV-ORG



Raspberry Protein Dark Chocolate Bar 200g

BARRE DE CHOCOLAT NOIR PROTÉINÉE
FRAMBOISE 200G

CC-ARV-RAS



Honey Protein Milk Chocolate Bar 200g

BARRE DE CHOCOLAT AU LAIT PROTÉINÉE
MIEL 200G

CC-ARV-HON



Almond Protein Milk Chocolate Bar 200g

BARRE DE CHOCOLAT AU LAIT PROTÉINÉE
AMANDE 200G

CC-ARV-ALM



Blueberry Protein Dark Chocolate Bar 200g

BARRE DE CHOCOLAT NOIR PROTÉINÉE
MYRTILLE 200G

CC-ARV-BBRY

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.2 kg (7.05 oz) per package
0,2 kg par emballage (7,05 oz)
- Master box: 10 × 0.2 kg (2 kg / 4.41 lb)
Carton maître: 10 × 0,2 kg (2 kg / 4,41 lb)



Chef Ceber

MUUKY



Plant-Based Professional Creams

Discover MUUKY's plant-based creams – crafted for chefs and pastry experts. Perfect for cooking, whipping, and decorating, each cream delivers smooth texture, clean taste, and reliable performance for every creation.

MUKY-FCSF

Food Cream (Cookable, Sugar-Free)

*Crème Culinaires (Cuisinable, Sans
Sucre)*

A versatile cooking cream made from plant ingredients. Provides a creamy consistency and balanced flavor for sauces, soups, and main dishes – completely sugar-free and heat-stable.

Une crème culinaire polyvalente à base de plantes. Offre une texture onctueuse et une saveur équilibrée pour les sauces, les soupes et les plats principaux – entièrement sans sucre et résistante à la chaleur.

MUKY-WCSV

Whipped Cream with Sugar (Vegetable, Sugary)

*Crème Fouettée Sucrée (Végétale,
Sucrée)*

A light, plant-based whipped cream with sugar – perfect for decorating desserts, cakes, and beverages. Delivers excellent volume, sweet taste, and long-lasting stability for professional and home use.

Une crème fouettée végétale sucrée – idéale pour décorer les desserts, gâteaux et boissons. Offre un excellent volume, une saveur douce et une stabilité durable pour un usage professionnel ou domestique.

Gourmet Whipped Cream (Sugar- Free, Cookable, Vegetable)

*Crème Gourmet Fouettable (Sans
Sucre, Cuisinable, Végétale)*

A premium sugar-free plant-based cream designed for both whipping and cooking. Ideal for pastry and culinary applications, offering smooth texture, clean taste, and high performance in hot or cold dishes.

Une crème végétale sans sucre de qualité supérieure, conçue pour le fouettage et la cuisson. Idéale pour la pâtisserie et la cuisine, offrant une texture lisse, un goût pur et une excellente performance à chaud comme à froid.



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1 kg (2.2 lb) per package
1 kg par emballage (2,2 lb)
- Master box: 12 × 1 kg (12 kg / 26.46 lb)
Carton maître: 12 × 1 kg (12 kg / 26,46 lb)



Chef Ceber

MUUKY

Let's Talk

We're ready to partner with distributors, cash & carries, and retailers across North America.

Whether you're looking to expand your chocolate offering, reduce sourcing costs, or introduce exclusive products to your buyers, Chef Ceber is here to help. Contact us today to learn more about our catalog, pricing, and distribution terms.



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