



# Belcolade

THE REAL BELGIAN CHOCOLATE



## BELCOLADE, THE REAL BELGIAN CHOCOLATE

At the heart of Belcolade chocolate is its unrivalled taste. Outstanding flavours that come from the careful selection of the best quality cocoa beans from around the globe. This is complemented by a chocolate making process that we have perfected over decades of experience. Mastering all the steps such as refining and conching we guarantee the truly real Belgian chocolate experience.

Our passion for chocolate does not stop there. As a family-based company, we value proximity with our customers and take great

pride in supporting them in developing the most personal chocolate creations.

As a part of our commitment to furthering chocolate expertise, we founded the Belcolade Chocolate Centre in Erembodegem, Belgium. The centre has since become a truly international training venue and a forum for professionals from around the world to exchange ideas, tips and best practices.

Chocolate has never tasted so amazing...  
True feast for the senses!

## OUR BEANS & EXPERTISE ARE AT THE HEART OF AN AMAZING SPECTRUM OF FLAVOURS

With our real Belgian chocolate, we support food professionals around the world to create most enjoyable recipes and discover innovative applications in sweet baked goods and chocolate. Belcolade offers a rich palette of flavours, from real Belgian taste favourites to the most unique single-origin gems. Recipes tailored to specific requirements can also be considered.



By focusing on superior taste, Cacao-Trace is the only sustainable cocoa sourcing programme that is redefining the standard for chocolate.

This superior taste comes from local post-harvest centres where fermentation experts are setting new criteria. They select only the finest beans and take control of the fermentation process to let the beans' natural taste potential develop, thereby creating only the best quality chocolate.

Through its continuous efforts, Cacao-Trace benefits us all. More than any other programme, it benefits the cocoa farmers, who receive an extra Chocolate Bonus (of 10ct) for every kilo of chocolate sold.

The proof of the programme is in the tasting, and in the improved quality of life for cocoa farmers.

Cacao-Trace is powered by passionate communities in 5 cocoa regions, by Puratos, and by chocolate lovers worldwide. All united by the belief that creating a better chocolate together is the only way to sustainability.

Join our exceptional world of exceptional chocolate.



### Origins

Back to the roots of taste. Unique & distinctive single-origin chocolates. Allowing to craft the most personal chocolate creations.



### Selection

Belgian taste classics. Perfectly balanced chocolates acclaimed for their versatility and convenience in use, guaranteeing great tasting results for your chocolate applications.



### Health & Well-being

Good-for-you chocolate with no compromise on taste. Sugar-reduced, organic, vegan, lecithin-free chocolate and much more. Enabling to be ahead of time and remaining as delicious as ever.



### Sustainable

Sustainable chocolate has never tasted so good. Taste mastering is the core value of the Cacao-Trace sustainability programme. Standard third-party certifications are also available.

By choosing  
our chocolate products,  
you give  
an extra bonus  
to cocoa farmers



CACAO TRACE™



Great taste for years and years and years

## CACAO TRACE RANGE

Cacao-Trace™ is Belcolade's unique, mutually-beneficial programme that builds upon the farmers' local knowledge and expertise and empowers them to be more productive and sustainable. By helping farmers increase the value of their cocoa, quality chocolate will be enjoyed for generations to come. Going forward, this program is currently active in Vietnam, and Papua New Guinea. It will be gradually extended to other countries in West Africa and South America.

	10kg(2x5) BOXES	15kg BAGS
CACAO TRACE Drops Bitter 65%		BELCT065JB15
CACAO TRACE Drops Dark 55.5%	BELCT501J	BELCT501JB15
CACAO TRACE Drops Dark 55% - Sugar Reduced J		BELCT501SRB15
CACAO TRACE Drops Milk 34%	BELCT3X5J	BELCT3X5JB15
CACAO TRACE Drops White Intense 31%G		BELCT516GB15
CACAO TRACE Drops AmberWhite 30%J	BELCTAMJ	BELCTAMB15

FIRM ORDER

\* Great for creating desserts & cakes!

\*\* Dark chocolate may contain traces of milk



Real Belgian quality chocolate

- ✓ Rigorous selection of the finest ingredients
- ✓ 100% cocoa butter and natural vanilla
- ✓ Perfected, traditional Belgian production process

## Belcolade Selection Cacao-Trace



Outstanding quality made from certified Cacao-Trace cocoa beans.

*Great tasting chocolate*



- Controlled fermentation
- Outstanding performance
- Chocolate bonus
- Unique storytelling

## Great taste

**BELCT501J**

A balanced dark chocolate with a fresh fruity note and slightly roasted cocoa taste.

**BELCT3X5J**

A balanced, creamy milk chocolate with a subtle roasted flavour and a fresh fruity taste.

**BELCT516G**

Less sweet white chocolate with slightly buttery notes.



Ranked as *favourite taste* by consumers\*



\*tested with 192 consumers at a risk of 10%



Belcolade THE REAL BELGIAN CHOCOLATE  
**Selection**



## Great performance

Perfect for:



Shared value via

*the unique Chocolate Bonus* for cocoa farmers

Great taste for years and years and years



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