



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!


Puratos
Reliable partners in innovation

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

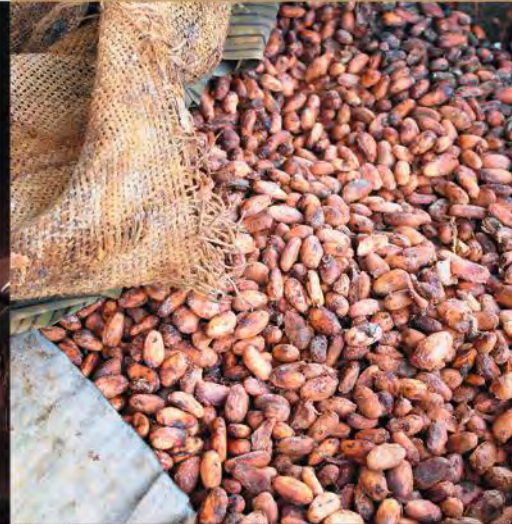
Less sweet white chocolate with slightly buttery notes.



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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@ApromoTrading

A: 8 Leeds Street, Rhodes
PO Box 3547 NSW 2138

NSW
SYDNEY
P: +61 2 8017 2400

VIC/TAS
MELBOURNE
P: +61 3 9314 0167

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Apromo
TRADING

E: info@apromotrading.com.au
W: apromotrading.com.au

E: AdminVic@apromotrading.com.au
W: apromotrading.com.au

A: 103 Technology Drive, Sunshine West
PO Box 1138 VIC 3020