



LA CRÉATIVITÉ
PERDURE
TANDIS QUE
LES MODES
PASSENT

SPRING / SUMMER 2018
COLLECTION

** Creativity endures while fashion changes*



PCB CREATION®

Manufacture d'émotions

KEY

ABBREVIATIONS

Dark choc : Dark chocolate

White choc : White chocolate

Milk choc : Milk chocolate

BB : White chocolate
tinted white

Choc BC : White caramelised
chocolate

PAG : Dark or white
compound coating

BLISTERS : thermoformed
imprints to fill
with chocolate

COLOURS



References without E171



References without E170,
E171 and E172

AZO-FREE references are
marked by a chip
•
after the description

References that can be
EXPORTED TO THE USA
are marked by a star
★
after the description

NOVELTIES

000000
100 Products PCB
2 x 2 cm

All our new products are
highlighted in bronze.

SEASONALITY



This pictogram indicates
the seasonal references.



Do you have a technical question?
A creative problem concerning
our products? Do you need some advice
or a professional's opinion?

We provide all the experience of our pastry chef
and his in-depth knowledge of our products and relevant techniques.
You can send your request to our Customer Service
who will take pleasure in calling upon him.

Export Customer Service
33 (0)3 88 587 336

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Summary

MESURE

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CUSTOMISATION

IS A PIECE OF CAKE !

PCB Création lets you personalise your products and promote your name and we make it a snap, too !

Our team is at your disposal to assist you in this process that will make your products unique and unforgettable. Together we will define and develop the products that best match your needs. Personalisation can be done on standard products as well as original ones. Almost all the products presented in this catalogue can be personalised, feel free to ask our team, and we will be happy to fulfil your wildest dreams !



1

Choose transfer sheets, chocolate plaquettes or fill-in blisters...

And customise your creations with products that fit the way you work. Come and imagine the look of your dreams with our designers. Together we will invent products to give your pastries your own unforgettable signature.



2

"GIVE YOUR PASTRIES
A UNIQUE TOUCH"



3



4



5



6

1. Customised chocolate piece
& customised chocolate strip 66 x 4 cm

2. Customised
marshmallow

3. Customised transfer sheet
for mug

4. Customised Signets
For more informations, see p. 18

5. Customised
transfer sheets 40 x 25 cm

6. Customised smartphone
or customised fillable blister

6



1



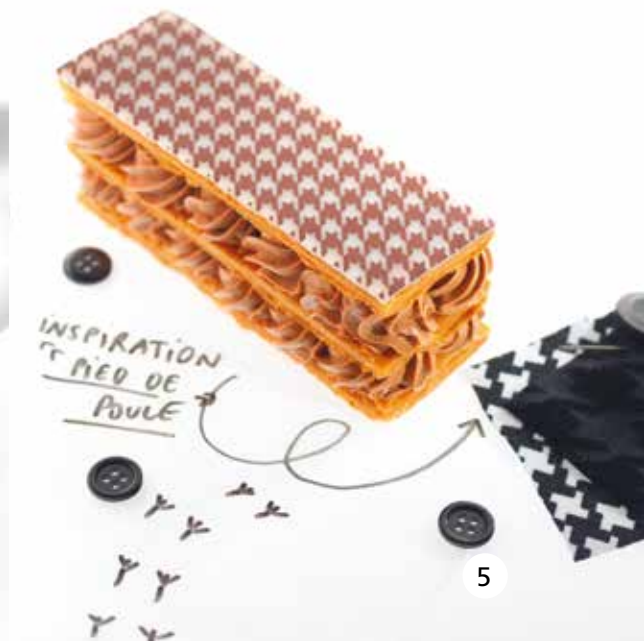
2



3



4



5

1. Customised chocolate eggs

3. Customised chocolate "leather"

5. Customised transfer sheets for fondant

2. Customised suitcase

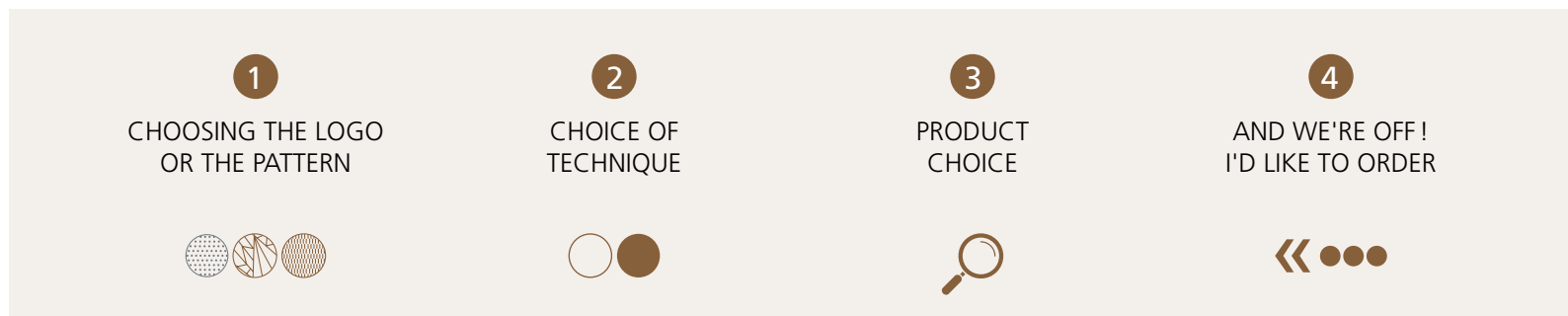
4. Customised credit card

6. Customised chocolate piece



CUSTOMISATION

STEP BY STEP



CHOOSING THE LOGO OR THE PATTERN

A - YOU HAVE YOUR LOGO OR YOUR PATTERN

Send it to us by mail in the format :
.ai .eps .pdf .jpg .tiff .psd or .png

For non-computer shipment, send it to :
*PCB Création - 1 rue de Hollande - CS 60067
 67232 BENFELD CEDEX - FRANCE*

B - YOU DO NOT HAVE A LOGO OR WANT TEXT OR ANOTHER PATTERN

Choose your font

Votre message

N°1

Votre message

N°2

Votre message

N°3

Votre message

N°4

Votre message

N°5

Votre message

N°6

Choose your colour

Gold, white or another, choose from our wide selection of colours, we have a comprehensive chart of hues, a colour chart for azo-free colours, and a chart of "natural" colour tones. We also offer colours without E170, E171 and E172.



*This is a sample of our colour chart.
Other colours are available.*

Please contact our Customer Service
for more informations.

A - UP TO YOU

Choose forms of personalisation that best match the way you work and your products :

- printed sheets 40 x 25 cm, 36 x 13 cm ...
- cutouts printed 4 x 4 cm, 3 x 3 cm ...
- or any other custom formats ...
- rolls
- printed sheets for macarons
- baking paper
- PVC sheets
- blisters to fill
- custom stencils
- custom moulds ...

B - WE DO IT FOR YOU

The "plus" in chocolate, fruit leathers or marshmallow that will sign your products. You are pressed for time, you want an original shape or finish, you need large amounts: PCB can make for you: plaquettes and other exceptional personalised products.

For chocolate pieces, you have the choice between our pure Ecuador origin dark chocolate, milk chocolate, white chocolate, BB or our new white caramelised chocolate.


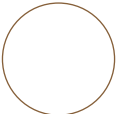


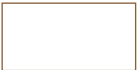











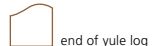

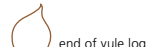
3












PRODUCT CHOICE

Customization of chocolate pieces

Many other sizes and shapes are available, please contact our team.







DECORATIONS		TRANSFER SHEETS		CHOCOLATE PIECES			
SHAPE	DIMENSIONS	FOR STENCIL per 125 sheets	BLISTERS per 100 sheets	STENCIL CHOCOLATE PIECES Minimum of 3 boxes		CHOC.PIECES DOSING MACHINE Minimum of 10 boxes	
		Designs per sheet	Imprints per sheet	Choc. pieces per sheet	Choc. pieces per box	Choc. pieces per sheet	Choc. pieces per box
	20 X 20 mm	24	176	24	480	176	880
	30 X 30 mm	24	88	24	480	88	440
	40 X 40 mm	12	48	12	240	48	240
	70 X 70 mm	4	24	4	80	24	120
	ø 20 mm	44	76	44	880	76	880
	ø 25 mm	24	108	24	480	108	540
	ø 30 mm	24	88	24	480	88	440
	ø 40 mm	12	48	12	240	48	240

DECORATIONS		TRANSFER SHEETS		CHOCOLATE PIECES			
SHAPE	DIMENSIONS	FOR STENCIL per 125 sheets	BLISTERS per 100 sheets	STENCIL CHOCOLATE PIECES Minimum of 3 boxes		CHOC.PIECES DOSING MACHINE Minimum of 10 boxes	
		Designs per sheet	Imprints per sheet	Choc. pieces per sheet	Choc. pieces per box	Choc. pieces per sheet	Choc. pieces per box
	30 X 10 mm	40	152	40	480	152	760
	40 X 29 mm	12	66	12	240	66	330
	45 X 15 mm	30	90	30	600	90	450
	50 X 7 mm	28	95	28	560	95	475
	55 X 15 mm	30	78	30	600	78	390
	60 X 40 mm	10	32	10	200	32	160
	70 X 15 mm	15	70	15	300	70	350
	70 X 20 mm	20	55	20	400	55	275
	25 X 16 mm	20	135	20	400	135	675
	34 X 17 mm	28	120	28	560	120	600
	39 X 23 mm	28	78	28	560	78	390
	42 X 30 mm	21	66	21	420	66	330
 éclair	132 X 32 mm	6	-	6	120	-	-
 mini-éclair	15 X 68 mm	20	-	20	400	-	-
 heart	30 X 27 mm	24	99	24	480	99	495
 heart	48 X 44 mm	12	40	12	240	40	200
 banner	79 X 33 mm	12	33	12	240	33	165
 biscuit	50 X 40 mm	-	45	-	-	45	225
 label	38 X 75 mm	-	30	-	-	30	150
 end of yule log	80 X 50 mm	8	21	8	160	21	105 (min.10 boîtes)
 end of yule log	80 X 60 mm	4	18	4	80	18	90 (min.10 boîtes)
 end of yule log	68 X 82 mm	4	15	4	80	15	75 (min.10 boîtes)
 end of yule log	75 X 75 mm	-	15	-	-	15	75 (min.10 boîtes)
 end of yule log	85 X 75 mm	4	-	4	80	-	-
 end of yule log	90 X 85 mm	4	-	4	80	-	-

DECORATIONS		TRANSFER SHEETS		CHOCOLATE PIECES			
SHAPE	DIMENSIONS	FOR STENCIL per 125 sheets	BLISTERS per 100 sheets	STENCIL CHOCOLATE PIECES Minimum of 3 boxes		CHOC. PIECES DOSING MACHINE Minimum of 10 boxes	
		Designs per sheet	Imprints per sheet	Choc. pieces per sheet	Choc. pieces per box	Choc. pieces per sheet	Choc. pieces per box
 end of yule log	90 X 90 mm	3	12	3	60	12	60 (min.10 boxes)
 egg	64,5 X 47,5 mm	8	28	8	160	28	140 (min.10 boxes)
 star	30 X 30 mm	-	108	-	-	108	540 (min.10 boxes)
 star	45 X 45 mm	-	48	-	-	48	240 (min.10 boxes)
 star	61 X 61 mm	-	30	-	-	30	150 (min.10 boxes)
 stick	138 X 5 mm	-	72	-	-	72	144 (min.25 boxes)
 spoon	108 X 26 mm	-	24	-	-	24	120 (min.20 boxes)
 mini-spoon	80 X 20 mm	-	45	-	-	45	225 (min.20 boxes)
 wax seal	ø 35 mm	-	63	-	-	63	315 (min.20 boxes)
 3D half-ball	ø 26 mm	-	63	-	-	63	630 (min.20 boxes)
 3D half-egg	34 X 23 mm	-	63	-	-	63	630 (min.20 boxes)

Customizing Mixed chocolate decorations

As a basis for personalisation, we offer an assortment of varied shapes of plaquettes that allow you to vary your presentations. The "plus" of this product: the artwork costs are free.

MIXED CHOCOLATE PIECES - POSSIBLE IN 1 COLOUR PRINTING (GOLD) ONLY						
SHAPE	DIMENSIONS	PRINTED BLISTERS per box of 100 sheets		CHOC. PIECES MADE WITH DOSING MACHINE Minimum order per 5 boxes		
		Designs per sheet	Designs per box	Choc. pieces per sheet	Choc. pieces per box	Number of pieces per order
  	Round ø 20 mm Square 18 mm Oval 25 X 15 mm	48 16 of each shape	4800 1600 of each shape	48 16 of each shape	960 320 of each shape	4800 1600 of each shape
  	Round ø 30 mm Square 27 mm Oval 37 X 24 mm	27 9 of each shape	2700 900 of each shape	27 9 of each shape	540 180 of each shape	2700 900 of each shape

Customizing Kits

Simple to use products for maximum effect, we also offer personalisation of our chocolate kits. Many other kits can be personalised, feel free to contact our team !







SHAPE	DIMENSIONS	BLISTERS AND TRANSFER SHEETS		CHOCOLATE PIECES		
		Number of pieces per blister/sheet	Number of pieces per box	Number of pieces per blister or sheet	Number of pieces per box	Minimum of boxes per order
LOLLIPOPS	ø 54 mm	5 pieces	2250 pieces	5 pieces	60 pieces	38 boxes
PUZZLES	190 X 130 mm	1 piece	450 pieces	-	-	-
HALF LIPSTICKS	52 X 12,5 mm	36 pieces	7200 pieces	36 pieces	288 pieces	13 boxes
CREDIT CARDS	85 X 55 mm	5 pieces	625 pieces	5 pieces	100 pieces	3 boxes
POSTAL CARDS	210 X 105 mm	1 piece	375 pieces	-	-	-
SQUARE CARDS	119,5 X 119,5 mm	1 piece	750 pieces	-	-	-
CD	ø 115 mm	1 piece	375 pieces	-	-	-

Customizing drinks

We offer a range of decorations (chocolate and marshmallow plaquettes) to be placed on the foam of your coffees and hot drinks, or on glasses for your cold ones. Discover our Bar range !

SHAPE	DIMENSIONS	MARSHMALLOW PIECES		"EXTRA-THIN" CHOCOLATE PIECES		
		Designs per box	Minimum of boxes per order	Choc. pieces per sheet	Choc. pieces per box	Number of pieces per order
	ø 30 mm	288	3	24	480	1440
	ø 40 mm	144	3	12	240	720
	25 X 25 mm	-	-	56	336	3360
	40 X 40 mm	-	-	27	162	1620

Customizing Leathers and Tatoos

		CHOCOLATE FLAVOURED LEATHERS			FRUIT LEATHERS (red berries, mojito or mango-passion fruit)		
SHAPE	DIMENSIONS	Pieces per sheet	Pieces per box	Minimum of boxes per order	Pieces per sheet	Pieces per box	Minimum number of boxes per order
	390 X 230 mm	1	20	3	1	20	3
	30 X 30 mm	24	480	3	24	480	3
	ø 30 mm	24	480	3	24	480	3
	39 X 23 mm	28	560	3	28	560	3
	125 X 55 mm	5	100	3	5	100	3
	132 X 32 mm	6	120	3	6	120	3

Customizing Transfer sheets

SUPPORT	DIMENSIONS	Pieces per box	Minimum number of boxes per order
NYLON	4 X 4 cm	3000	1
	36 X 13 cm	125	1
	40 X 25 cm	125	1
	40 X 60 cm	125	1
PVC	40 X 60 cm	125	1
BAKING PAPER	40 X 60 cm	125	1
MACROLON SHEETS	26,5 X 12,5 cm	125	1



We can cut any size your heart desires,
please contact our team !



4 << ●●● AND WE'RE OFF ! I'D LIKE TO ORDER

CONTACT US !

To receive a free proof and a quotation, get in touch online or by telephone.
Our team awaits you !

Mail

PCB Création
1 rue de Hollande
CS 60067
67232 BENFELD CEDEX
FRANCE

Phone

(33) 03 88 587 336

Fax

(33) 03 88 587 334

Email

pcb.creation@
pcb-creation.fr

Web site

www.pcb-creation.com

*visit our
page Contact*

JAMBELI

Discover our new origin chocolate couverture from an Ecuadorian farm estate selected for you

15

PCB Création invites you to discover new taste horizons - the destination: Ecuador !

Our constant quest to rise towards excellence is a value we share with you. In accordance with this, and with the aim to keep on satisfying you ever more, we invite you to discover this great change, aspiring to harmonise the taste and aesthetic characteristics of our products. We have carefully selected this farm estate to better match up to your expectations, and to master every step of your most daring creations and all your chocolaty customisations. It's "Pure Ecuadorian Origin" chocolate, from Jambeli farm with whom we are privileged to have direct links.



We present to you the Jambeli estate :

It is located to the south of Guayaquil, a 2-hour drive away, near the Manglares Churute nature reserve. With the Ecuadorian plain being extremely fertile, enriched by the alluvial deposits coming down from the Andes mountain range, and with the microclimate in this region being very favourable, cacao can be harvested all year round. This estate was founded more than 50 years ago. The plantation is made up of both crop-yielding cacao trees, but also of new plantations that will come into production within 5 years.

You will also be able to enjoy our pure milk luxury chocolate from Venezuela...

A caramelised white chocolate, gourmet and smooth, which comes together with notes of salted butter caramel to create a totally innovative and distinguished vision.

« A strong and long-lasting flavour, perfect for a chocolate couverture designed for decoration »

Arnaud Lahrer

MOF Pastry, Member of Relais Desserts





The DECORATIONS



SIGNETS P. 18

"WOOW E-MOTION" P. 22

"LEATHERS" P. 28

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CRYSTAL DECORATIONS P. 128

MARSHMALLOW P. 132

SUMMARY OF DECORATIONS P. 134



" GIVE YOUR
BAKERY CREATIONS
THEIR OWN VOICE!"



SIGNETS

Discover a true revolution in the world of bakery: The Signet.

Bread is made with love and attention. To bring out its taste with passion, why not make it speak too?

Let's identify its flavours and show off its origins!

Give your bakery creations their own voice!



Signets are ultra-thin discs to add to your bakery creations that blend harmoniously with your products. They are made from **carefully selected ingredients**: starch, sugar, fibers, grape seed oil, cocoa butter... The recipe has been specially designed to be totally **natural and pair with your product perfectly**.

With the signet range, your dreams of **customisation** in the world of bakery have finally become real. Proudly picture your personalized logo on our signets.

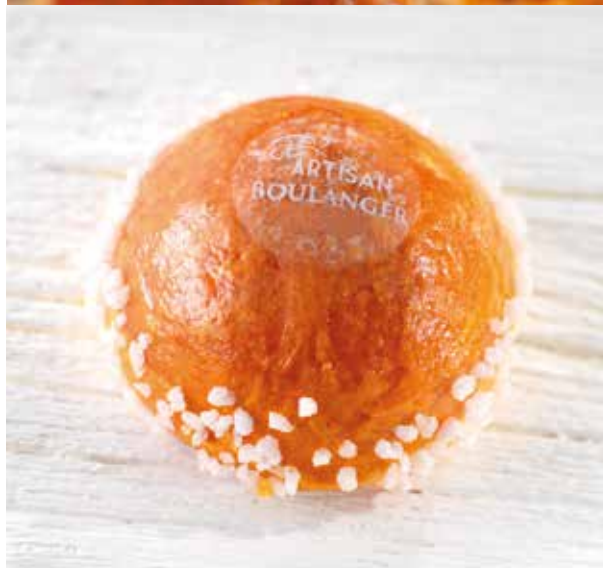
METHOD

- 1 As soon as your creation has left the oven, lightly moisten the area on which you want to place the signet with a brush. (soaked in water or syrup)
- 2 Add it immediately on your creation.
- 3 Press the signet onto your product a little with the palm of the hand so that the edges are in contact with the dough.

You can also add a signet before cooking by moistening your creation beforehand. The signet will then blend in with the coloring of your product.

STORAGE

22 °C/71,6 °F in the packaging, keep out of direct sunlight. Be careful not to exceed + 28°C/+ 82,4 °F. The make up of the decoration will be altered.





030990
1320 Signets "Seigle" • ★



030991
1320 Signets "Céréales" • ★



030992
1320 Signets "Comple" • ★



030993
1320 Signets "Levain" • ★



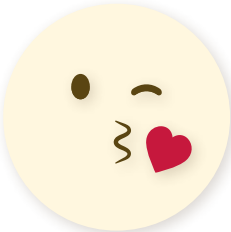
030994
1320 Signets "Campagne" • ★



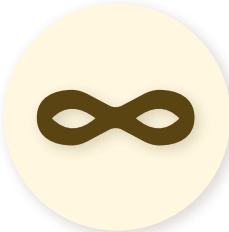
030995
1320 Signets "Noix" • ★



031000
1320 Signets "Cœur" • ★



031001
1320 Signets "Emoticones", 5 designs • ★



040052
1320 Signets "Masques", 5 designs • ★



030996
1320 Signets "Artisan Boulanger" • ★



030997
1320 Signets "Fait maison noir" • ★



030998
1320 Signets "Fait maison blanc" • ★



030999
1320 Signets "Pain de tradition" • ★



031002
1320 Signets "AB" • ★



031003
1320 Signets "Biologique" • ★



031004
1320 Signets "Sans gluten" • ★



031005
1320 Signets "Pur beurre noir" • ★



031006
1320 Signets "Pur beurre blanc" • ★



031007
1320 Signets "Organic" • ★



032008
1320 Signets "Gluten free" • ★



WOOW E-MOTION

Augmented reality by PCB Création & Magic Xperience

Make your customers discover augmented reality through interactive decorations ! PCB Création make decorations tell stories thanks to the Magic Xperience App.

Be the first to propose this exclusivity worldwide :

a new and magic way to share a moment of emotion !

Your decorations come to life...Amaze kids and amuse adults...

Hop over here and discover these magical eggs for your most unforgettable Easter creations ! These eggs are made from assorted molds and prints from our catalogue. You can choose these amazing Easter egg mash-ups with flat-sided molds for the front, on which you will apply a transfer, and for the back, you can make a classic rounded half egg. Pick from our selection of stands (p. 285) the final touch for your magical montage !

TRANSFER SHEETS FOR ŒUF DU MAÎTRE - 10,2 x 15,3 cm



040143
12 Transfer sheets for Œufs du maître "Super Héros Woow"
10 x 15 cm •



040144
12 Transfer sheets for Œufs du maître "Princesse Woow"
10 x 15 cm •



040145
12 Transfer sheets for Œufs du maître "Pirate Woow"
10 x 15 cm •

010359
8 Moulds medium eggs for 4 pieces 11,5 x 18 cm - Weight : ± 150 g •



SEE BASES FOR EGGS **P. 285**
*Don't forget our egg-stands
to elegantly present and sell your eggs
and Easter creations.*



018791
8 Packed Rectangles milk choc "Super Héros WooW"
7 x 5,5 cm •



018792
8 Packed Rectangles milk choc "Princesse WooW"
7 x 5,5 cm •



018793
8 Packed Rectangles dark choc "Aviateur WooW"
7 x 5,5 cm •



025226
8 Packed Rectangles milk choc "Pirates WooW"
7 x 5,5 cm •



025225
8 Packed Rectangles dark choc "Étoiles WooW"
7 x 5,5 cm •



018789 - Presentation box
1 Presentation box to fill (The box is sold empty.)
(for 18 WooW decorations) • ★



030039
9 Blisters lollipops "Super Héros WooW"
for 45 prints Ø 5,4 cm •



030038
9 Blisters lollipops "Princesse WooW"
for 45 prints Ø 5,4 cm •



030040
9 Blisters lollipops "Pirate WooW"
for 45 prints Ø 5,4 cm •



030145
2 Blisters square cards "Woow Aqua"
for 12 prints 12 x 12 cm •

"FOR A MAGICAL
BIRTHDAY!"

Customise your decorations at will, or let your customers write down the name they want. Simply place the printed greaseproof paper cut-out on the back of the chocolate decor and simply write by hand with an ordinary pen: this will transfer the text to the chocolate, and bring **a customized animated skit to life!** Let the magic work!



036163

36 Rectangles dark choc "Anniversaire Woow" 7x5,5 cm • ★

036164

2 Blisters rectangles "Anniversaire Woow"
7x5,5 cm so 36 prints 7 x 5,5 cm • ★

000404

10 White decal sheets 8 x 8 cm • ★

Collection
anniversaire
!!!





HOW DOES IT WORK ?

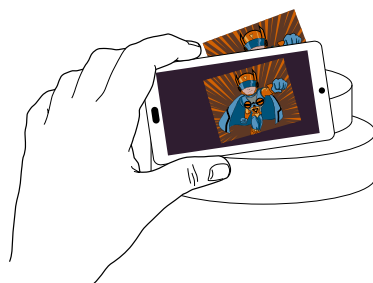
1. Point your smartphone on the QR code to Download Magic Xperience Application on Apple Store or Google Play and launch it.



Magic Xperience
magic-xperience.com



3. Launch the Magic Xperience application on your phone or tablet. Point your smartphone or tablet directly on the image of your decoration. Let the magic happen and Observe...



2.

Put your Woow decoration on your cake and let appear all the pattern. Woow decorations can also be sold as a little magical present. For an optimal use, it must be 45 degrees inclined.



WHICH DEVICES CAN I USE TO DISCOVER WOOW ?

The Magic Xperience app is compatible with most modern smartphones iOS and Android. It uses an image recognition technology that requires a smartphone or tablet with a powerful processor and preferably a camera with auto-focus.

The following versions are supported :

Android 4.0 +
iOS 7.0 +

"AN INCREDIBLE
SOFT TEXTURE"



PLI PLAT
PLI CREUX
PLI COUCHE

CHOCO LEATHERS

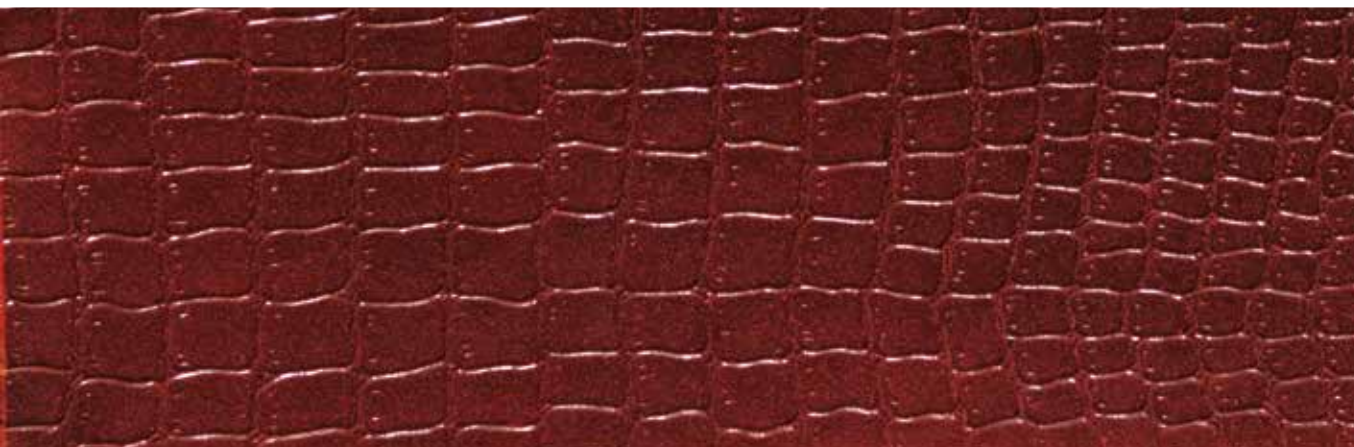
Freedom of medium, shape and message...
Set your creativity free with flexible tatoos for
your entremets, chocolates and verrines.
Personalising them allows your free thinking to remain
recognisably yours. Sign your pastries with these fresh
and original tatoos... we dare you! For an added touch
of contrast and volume, discover our new structure tatoos.
Offered in 36 x 11 cm sheets, they can be cut with a knife
or cookie-cutter to the desired shape, following curves
and angles. They are a fashionable second skin
for your most daring works.



SEE INSTRUCTIONS **P.320**



011252
10 Choco Leathers structure
"Faux bois"
39 x 23 cm • ★



011254
10 Choco Leathers structure
"Crocodile"
39 x 23 cm • ★



011255
10 Choco Leathers structure
"Arabesques"
39 x 23 cm • ★



025017
10 Choco Leathers structure
"Lisse"
39 x 23 cm • ★

CHOCOLATE LEATHER PIECES

30



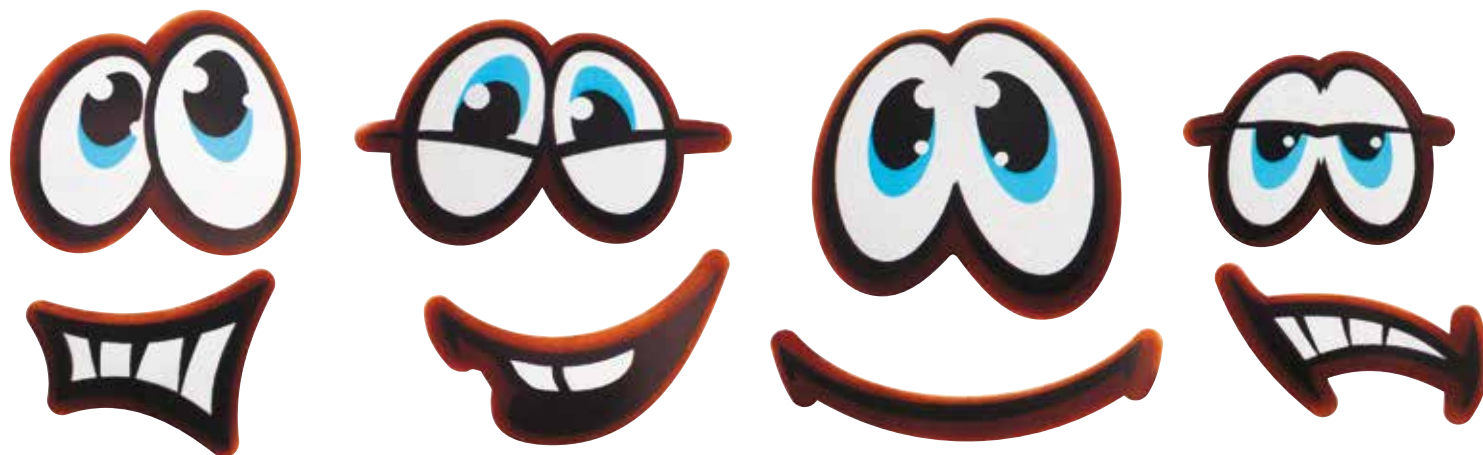


030127
220 Choco Leathers "Voyages", 7 designs •



030126
200 Choco Leathers "Sourires", 5 designs •

011256
180 Choco Leathers "Visages", 15 designs •



019078
200 Choco Leathers "Expressions" 20 designs •



Please note these decorations are not shown in real size (see dimensions in the references below).



019077
80 Choco Leathers "Indien" 20 pieces, 8 designs •



019075
40 Choco Leathers "Masques" 4 designs •

RED BERRIES LEATHERS



FRUIT LEATHERS

Discover a genuine revolution in the world of leathers: Fruit Leathers! The same incredible texture and infinite applications, now in fruit versions: mango-passion fruit, mojito and red berry. Use them to add arabesques, crystals or bubbles to your entremets or to decorate your verrines and dessert dishes. Discover the thousand and one uses and the real "plus" of this new product: a unique recipe based on carefully selected fruit pulps.



011263
10 Rosso Leathers structure
"Crocodile"
39 x 23 cm • ★



011264
10 Rosso Leathers structure
"Arabesques"
39 x 23 cm • ★



011265
10 Rosso Leathers structure
"Points"
39 x 23 cm • ★



011266
10 Rosso Leathers smooth
39 x 23 cm • ★

VIRGIN MOJITO
LEATHERS

36



brûlée

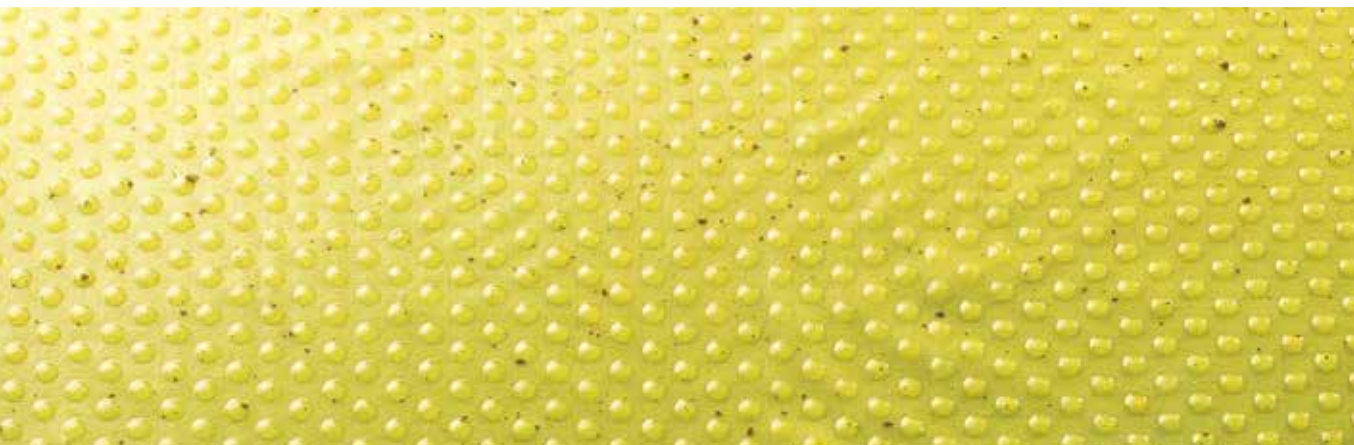




011257
10 Mojito Leathers structure
"Crocodile"
39 x 23 cm • ★



011283
10 Mojito Leathers structure
"Arabesques"
39 x 23 cm • ★



011284
10 Mojito Leathers structure
"Points"
39 x 23 cm • ★



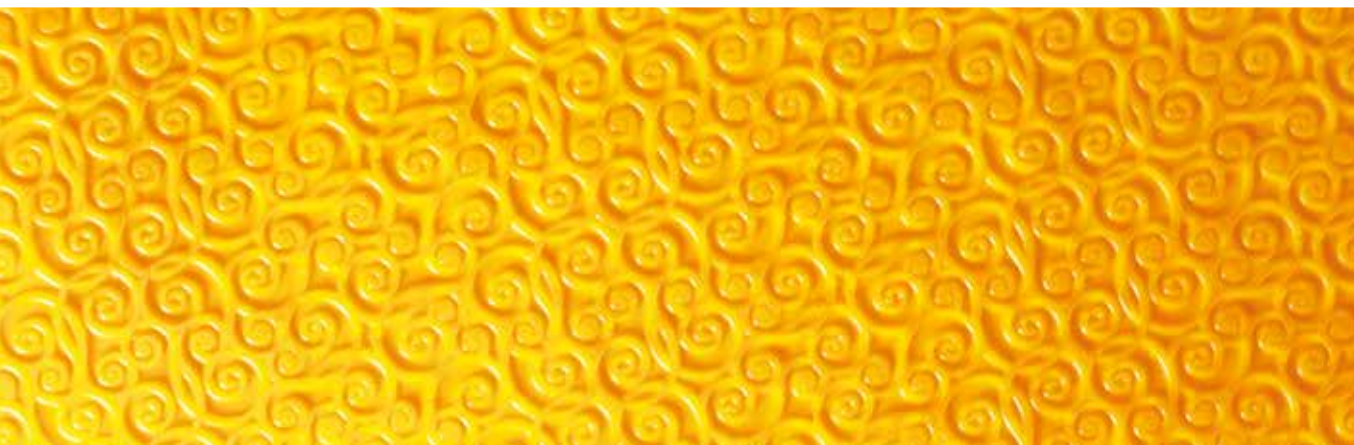
011285
10 Mojito Leathers smooth
39 x 23 cm • ★

MANGO PASSION
LEATHERS

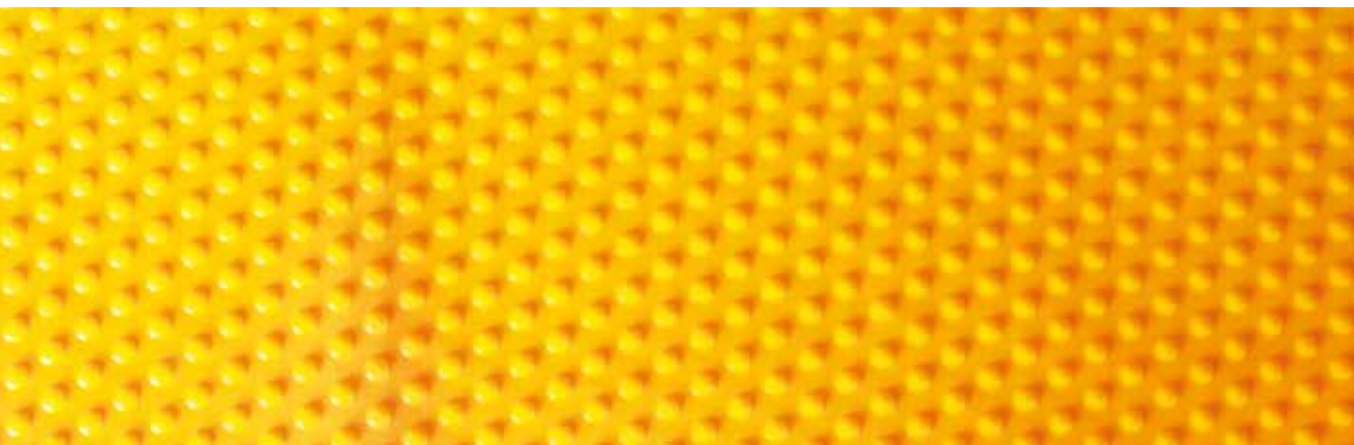




011259
10 Mango Leathers structure
"Crocodile"
39 x 23 cm • ★



011260
10 Mango Leathers structure
"Arabesques"
39 x 23 cm • ★



011261
10 Mango Leathers structure
"Points"
39 x 23 cm • ★

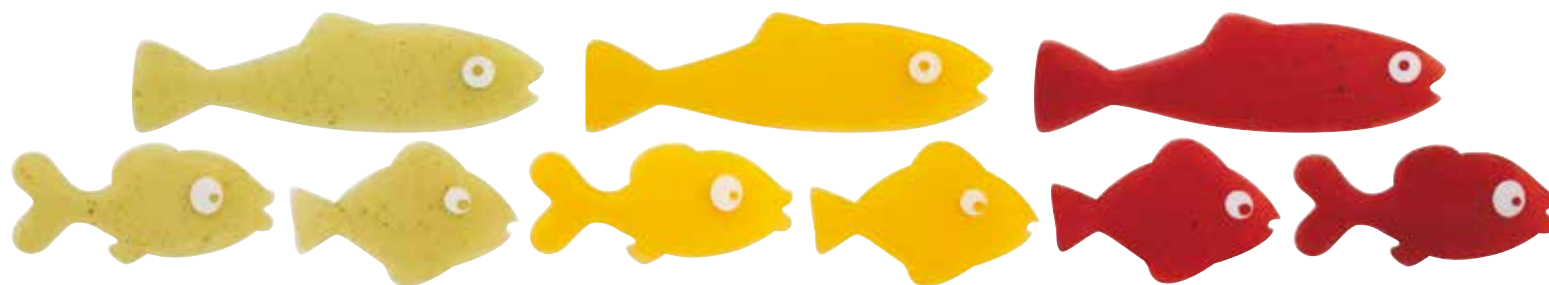


011262
10 Mango Leathers smooth
39 x 23 cm • ★

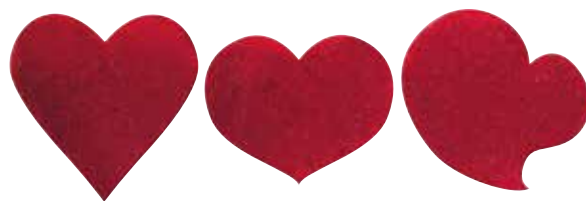
FRUIT LEATHER PIECES



Please note ref. 011281 and 011282 are not shown in real size (see dimensions in the references below).



019076
252 Leathers "Banc de poissons", 6 designs • ★



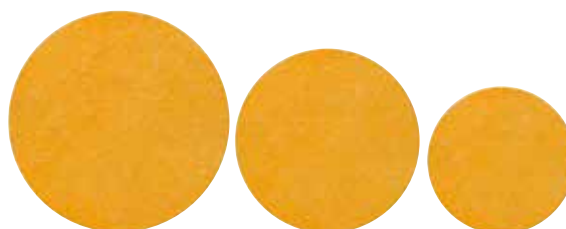
011280
330 Rosso Leathers "Hearts" 4 designs • ★



011247
360 Rosso Leathers "Ronds" 3 designs • ★



011275
240 Mango Leathers "Feuilles" 3 designs • ★



011246
360 Mango Leathers "Ronds" 3 designs • ★



011278
240 Rosso Leathers "Feuilles" 3 designs • ★



011281
50 Rosso Leathers "Tong"
12,5 x 5,7 cm • ★



011282
50 Mango Leathers "Tong"
12,5 x 5,7 cm • ★



040053
120 Rosso Leathers "Mini-eclairs" 3 designs 6,6 x 2,4 cm • ★

3D DECORATIONS

From p. 42 to p. 113, you'll discover our range of ready made decorations in real size. To help you choose the right one at a glance, an item list with thumbnails of the whole range is provided from p. 134 to p. 139. In one look, you will have a complete idea about the range available.

42





019164 • ★



019165 •



019166 ★



019167 • ★



019168 •



019169 •



019170 •



030078
288 Eggs BB "Scandinave"
4 designs - 2,7 x 4 cm •



040025
288 Eggs choc BC "Art Déco"
8 designs - 2,7 x 4 cm •



040024
288 Eggs white choc "Princesses"
3 designs - 2,7 x 4 cm •



003779
288 Eggs dark choc "Scintillant"
6 designs - 2,7 x 4 cm •



003904
288 Eggs dark choc "Pâques"
3 designs - 2,7 x 4 cm • ★



040023
288 Eggs dark choc "Pollock"
3 designs - 2,7 x 4 cm •



002803
288 Eggs white choc "Tâches"
3 designs - 2,7 x 4 cm



004015
288 Eggs dark choc "Paillettes"
3 designs - 2,7 x 4 cm •





030077
288 Eggs BB "Lapin
Lunettes" 2,7 x 4 cm •



030079
288 Eggs BB "Violine"
3 Designs - 2,7 x 4 cm



040026
288 Eggs white choc "Mister and Miss"
2 designs recto/verso 2,7 x 4 cm •



040027
288 Eggs amande choc BC "Emerging"
3 designs 2,7 x 4 cm •



040022
288 Eggs Dark choc "La Vie est belle"
4 designs - 2,7 x 4 cm •



002334
288 Eggs white choc "Pops"
3 designs 2,7 x 4 cm



019021
288 Eggs amande dark choc "Paillettes"
3 designs 2,7 x 4 cm •



002632
288 Eggs white choc "Rose"
3 designs 2,7 x 4 cm



002703
288 Eggs white choc "Envoûtant"
3 designs 2,7 x 4 cm ★



002333
288 Eggs white choc "Traditionnels"
4 designs - 2,7 x 4 cm



030080
288 Eggs dark choc "Fondant"
3 designs 2,7 x 4 cm •







Ø 2 cm



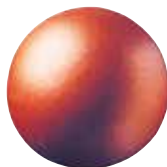
000208 •



000211 • ★



000214 •



000217 •



000219 •



000221 •



000223 •



000225 ★



000227 •



000229



000231 •



000233 • ★



000235 • ★

Ø 2,6 cm



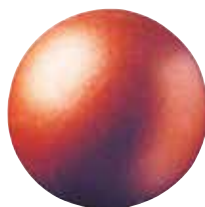
000209 •



000212 • ★



000215 •



000218 •



000220 •



000222 •



000224 •



000226 ★



000228 •



000230



000232 •



000234 • ★



000236 • ★

Ø 3 cm



000210 •



000213 • ★



000216 •





019020
88 Apples BB
ø 3 cm • ★



019019
88 Apples colored green
ø 3 cm • ★



025029
60 Apples white choc crystallised
"Vert" ø 3 cm •



025031
60 Apples white choc crystallised
"Rouge" ø 3 cm • ★



000241
70 Diamonds white choc crystallised gold
ø 3,5 cm •



000399
85 Hearts white choc crystallised silver
2,9 x 3,2 cm • ★



000400
90 Hearts white choc coated ruby
2,9 x 3,2 cm •



000401
90 Hearts white choc coated pink
2,9 x 3,2 cm ★



004731
72 Jam jars dark choc "Rouges"
ø 3,5 cm ★



004842
54 Russian dolls white choc
2 designs 3,6 x 2,3 cm



002399
70 Balls white choc "pulvérisées rouge"
ø 3,5 cm



003361
88 Balls dark choc "Spirales"
3 designs ø 3 cm



002335
70 Balls white choc "Tête de lapin"
2 designs ø 3,5 cm ★



002336
70 Balls white choc "Marguerite"
4 designs ø 3,5 cm



002392
88 Balls white choc "Infinies"
3 designs ø 3 cm

EASTER DECORATIONS





040035
104 Rabbits "Usagi" BB 3 designs
2,5 x 3,1 cm • ★

040043
150 Squares BB "Lapins Chics"
4 designs 2,5 cm •



030129
108 Little ducks white choc
2 designs 2,3 x 2,7 cm •

040037
360 Mini-rabbits white choc 4 designs •



030131
320 Rabbit paws white choc
2,1 x 1,5 cm • ★



040032
208 Small sheep choc BC 3 designs
3 x 2,4 cm •



030125
140 Rabbits BB "Happy"
4 designs entre 2,1 et 3,9 cm •



019014
130 Rabbits BB "Zen"
2,2 x 4,5 cm •



019003
224 Small rabbit
heads dark choc
2 x 2,6 cm • ★



019006
224 Small rabbit
heads BB
2 x 2,6 cm •



004890
240 Mini-eggs white choc
6 designs 2,1 x 2,4 cm



030113
120 Rounds BB "Blues Brothers"
6 designs Ø 2,5 cm •



030116
64 Eggs Choc BC "C'est moi"
2,8 x 4,4 cm •



002903
66 Rabbits BB
2 designs 2,9 x 4,1 cm



019012
90 Feathers BB "Colvert"
3 designs 9,5 x 2,5 cm •



019013
250 Feathers BB "Plumetis"
2 designs 5,7 x 1,5 cm •



002636
252 Rabbits white choc
6 designs 2 x 2,6 cm



004850
114 Carots white
choc 1,6 x 4,1 cm

004912
114 Carots white choc
2 designs 1,6 x 4,1 cm •



004915
108 Fishes white choc "Rayures"
2 designs 3,5 x 4 cm •



004949
55 Chickens white choc
4,7 x 3 cm

001735
2 Blisters Chickens
so 110 prints 4,7 x 3 cm



004969
88 Rabbits white choc "Vagabonds"
2 designs 6,5 x 3,4 cm

001746
2 Blisters "Lapins vagabonds"
so 88 prints 6,5 x 3,4 cm



004888
275 Rabbits white choc
4 designs 2,5 x 1,8 cm ★



040028
54 Cones carrot white
choc 2,5 x 5,5 cm •

004966
252 Colored yellow
Saturnins 2,4 x 2,7 cm

001743
2 Blisters Saturnins
so 252 prints 2,4 x 2,7 cm



004851
60 Decorations white choc
"Lapins et poussins" 5 designs ★



040031
108 Fishes white choc "Arc-en-ciel"
2 designs 3,5 x 4 cm •

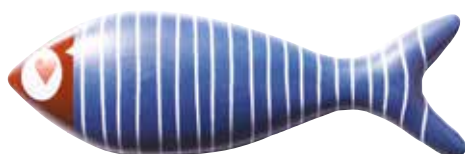


004914
240 Mini-eggs white choc
3 designs 2,1 x 2,4 cm •

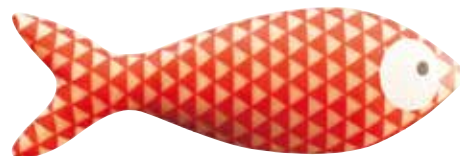
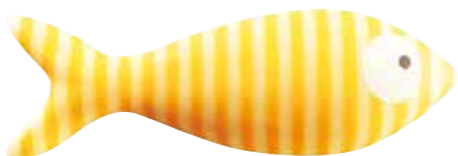
INSPIRATION
ET PIED DE
POULE







030110
112 Sardines dark choc "Marine"
6 designs 6 x 2 cm •



019015
112 Sardines white choc "En bande"
3 designs 6 x 2 cm •



040051
70 Chicks 3D white choc 3,4 x 3 cm • ★



019017
130 Rabbits white choc
"Gourmand"
2 designs 2,2 x 4,5 cm •



040048
70 Chickens white choc
3,15 x 3,5 cm •



004948
32 Rabbits dark choc with eggs
6,5 x 5,2 cm

001734
2 Blisters "Lapins avec œuf"
so 64 prints 6,5 x 5,2 cm



002825
120 Fishbones white choc
7,2 x 3 cm • ★

004834
35 Fried eggs white choc
2 designs

003568
10 Eggs dark choc ajourés
9 x 13,5 cm • ★



004891
120 Rabbit heads white choc
2 designs 3,4 x 4,3 cm ★



004892
90 Rabbit heads white choc
2 designs



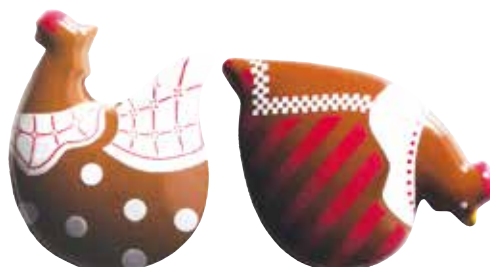
040093
104 Rabbits white choc
"Inaba" 2,2 x 5,5 cm • ★



040049
77 Rabbit heads choc BC
2,7 x 3 cm •



003912
240 Squares dark choc "Lapin"
3 designs 3 cm



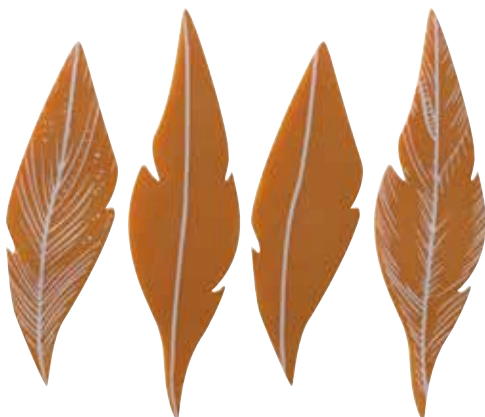
030135
126 Hens milk choc "En rouge et blanc"
3 designs between 3,2 et 3,5 cm •



003909
90 Squares dark choc rabbits
3 designs 3,2 x 5,2 cm • ★



040044
112 Sardines white choc "Liberty"
4 designs 6 x 2 cm •



040039
150 Feathers choc BC 4 designs • ★



040041
140 Feathers white choc
"Colibri" 2,2 x 3,8 cm • ★



040034
66 Rabbits white choc "Les Bobos du milk chocapier"
5 designs •

Today
Liberty
Spirit





ACCESSORIES FOR CHARACTERS

Seeing, it's living. Play with eye shapes and expressions giving life to each of your chocolate montages. All the eyes have a flat side allowing the sticking on your chocolate montages.



002225
198 Eyes compound coating "Pirouette"
2 x 1,3 cm



002270
120 Ovals eyes compound coating
3,4 x 1,7 cm •



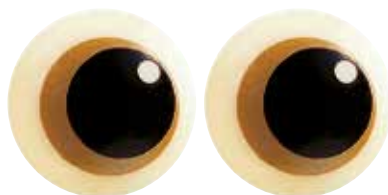
007356
135 Rabbit ears milk choc
1,6 x 7 cm •



007354
135 Rabbit ears white choc
1,6 x 7 cm •



004885
70 Rabbit ears white choc
4 x 4,6 cm • ★



040173
108 Round Eyes compound coating
ø 2,5 cm •



004730
144 Rabbit snouts white choc
3 cm •



040174
165 Round Eyes compound coating
ø 1,7 cm •



040175
323 Round Eyes
compound coating Brown
ø 1 cm •



002226
323 Round Eyes
compound coating Blue
ø 1 cm •



004886
70 Rabbit ears milk choc neutral
4 x 4,6 cm • ★

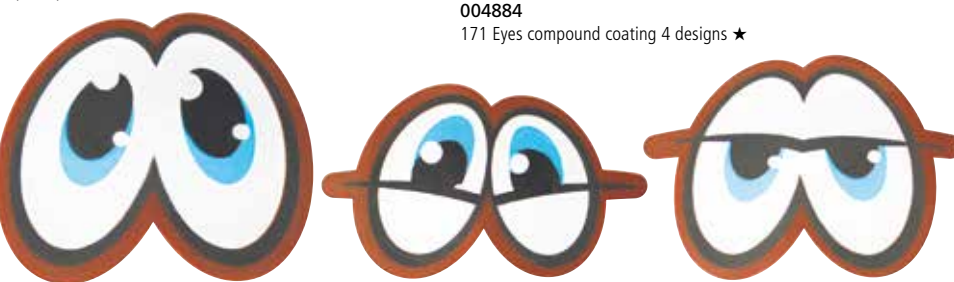


002260
171 Oval Eyes
compound coating
2,2 x 1,3 cm •

002378
266 Oval Eyes compound
coating with eyelashes
1,3 x 0,9 cm •



004884
171 Eyes compound coating 4 designs ★



019073
105 Eyes milk choc "Regards Comics"
7 designs 4,4 x 3,1 cm •



040050
98 Rabbit snouts white choc
3 x 2 cm • ★



040033
70 Rabbit ears white choc 5 designs
4 x 4,6 cm •



002907

110 Butterflies white choc "Bleus"
10 designs



002909

110 Butterflies white choc "Roses"
10 designs •



002910

120 Decorations BB "Papillon"
12 designs



FLEURI
PRINTANIER

Flower





002654
110 Butterfly wings white choc
10 designs ★

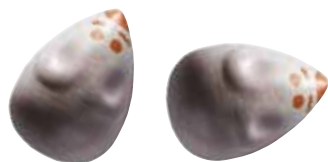


002376
208 Butterflies white choc
6 designs 3 x 2,2 cm



004938
170 Ladybirds white choc
2,1 x 1,9 cm

001723
2 Blisters "Coccinelles" so 340 prints
2,1 x 1,85 cm



030136
190 Little mouses white choc
2,1 x 1,6 cm •

030137
2 Blisters "Petites souris" so 380 prints
2,1 x 1,6 cm •



003694
110 Butterfly wings dark choc
10 designs • ★



004849
170 Bees white choc
2,1 x 1,85 cm



040030
60 Small foxes white choc
"Roux" 3,5 x 3,2 cm •



040038
175 Swallows white choc
3 designs •





004853
117 Daisies BB
ø 2,5 cm ★



030081
117 Daisies compound coating "Rose"
ø 2,5 cm • ★



004857
176 Daisies BB
ø 2 cm ★



030082
176 Daisies compound coating "Rose"
ø 2 cm • ★



002441
392 Petals white choc
"Jaune"



002402
392 Petals white choc
"Rose"



002818
60 Leaves white choc "Muguet"
3,2 x 7,3 cm



004916
108 Cherry blossom BB
3 designs ø 2,5 cm •



004841
96 Daisies white choc
4,2 x 4 cm ★



004917
108 Little flowers BB
3 designs ø 2,5 cm •



019016
300 Florets BB
3 designs ø 1,8 cm •



004779
234 Little flowers white choc
6 designs ø 2,2 cm

001556
2 Blisters "Fleurettes" 6 designs
so 234 prints ø 2,2 cm



040092
228 Kiki Flowers white choc
1,8 cm • ★



040094
192 Tiare flowers white
choc 2,5 x 2,5 cm • ★



030083
96 Large flowers white choc
4 designs ø 4 cm •



INSPIRATION

"NATURE"



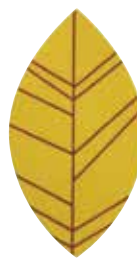
007346
304 Mini leaves dark choc
"Traits or" 1,5 x 2,9 cm •



007371
304 Mini leaves dark choc
"Traits verts" 1,5 x 2,9 cm ★



007362
304 Mini leaves white choc
"Vertes" 1,5 x 2,9 cm



019064
320 Leaves BB
3 designs 1,8 x 3,3 cm •



○ **040040**
270 Lemon leaves dark-milk choc
2 designs 1,3 x 3,5 cm • ★



007395
132 Classic leaves dark
choc "Traits or" 2,9 x 5 cm •



007370
132 Classic leaves dark
choc "Traits verts" 2,9 x 5 cm ★



007360
132 Classic leaves white
choc "Vertes" 2,9 x 5 cm



004741
240 Curved leaves white choc
"Bronze et Or" •



004742
240 Curved leaves white choc
"Vertes"



007393
135 Long leaves dark choc
"Traits or" 1,6 x 7 cm •



007344
135 Long leaves dark choc
"Traits verts" 1,6 x 7 cm ★



007358
135 Long leaves white
choc "Vertes" 1,6 x 7 cm



007386
135 Long leaves white choc
"Noires et blanches" 1,6 x 7 cm •



007367
135 Long leaves dark choc
1,6 x 7 cm ★



040042
120 Leaves dark choc "Hedera
Helix" 3,1 x 3 cm • ★




002912
320 Leaves BB
2 designs 3,8 x 2,3 cm • ★



○ **019018**
209 Leaves colored in green
1,4 x 1,5 cm • ★







 **004882**
60 Curved sticks white
choc "Pop"
4 designs 17,5 x 1,1 cm

004881
60 Curved sticks dark
choc "Rose" 2 designs
17,5 x 1,1 cm • ★

019008
60 Curved sticks BB
"Rose"
17,5 x 1,1 cm • ★

004896
60 Curved sticks dark
choc "Or"
17,5 x 1,1 cm •

 **040009**
76 Vanilla pods dark choc
17,5 x 1,1 cm • ★

 **004837**
80 Branches
dark choc
13,5 x 1,3 cm
• ★

004847
80 Branches
white choc
"Bouleau"
12 x 1,2 cm

 **019007**
72 Sticks BB
"boules vertes"
1,8 x 14 cm •

030138
76 Paint
brushes dark
choc "Bleu"
1 x 14 cm •



004826
96 Sticks white
choc "Bambou"
12,8 x 1 cm



004759
144 Sticks white
choc "Vertes"
9 designs
13,75 x 0,6 cm



004755
144 Sticks white choc
"Sucre d'orge"
9 designs
13,75 x 0,6 cm



004733
144 Sticks white
choc 8 designs
13,75 x 0,6 cm



004784
144 Sticks dark
choc 8 designs
13,75 x 0,6 cm



004958
144 Sticks dark
choc "Lignes"
13,75 x 0,6 cm •



004956
144 Sticks
white choc
"Mini brisures"
13,75 x 0,6 cm •



040176
144 Sticks
white choc
"3 chocolats"
13,75 x 0,6 cm



004957
144 Sticks white
choc "Lignes"
13,75 x 0,6 cm •



003428
104 Sticks dark
choc "Spirales"
13,7 x 0,9 cm
• ★



004922
144 Sticks BB
"Rayures" 4 designs
13,75 x 0,6 cm







*Tourbillon
framboises*



LOVE
DECORATIONS



004939
63 Hearts white choc "Bisous"
3,6 x 3,3 cm • ★



004940
63 Hearts white choc "Je t'aime"
3,6 x 3,3 cm • ★



○ **040177**
63 Hearts white choc "Entrelacés"
3,6 x 3,3 cm



004838
63 Hearts white choc "Rouge"
3,6 x 3,3 cm ★



025121
60 Iridescent hearts
compound coating 3,5 x 3,2 cm • ★

001724
2 Blisters Hearts "Bisous"
so 126 prints 3,6 x 3,3 cm • ★

001725
2 Blisters Hearts "Je t'aime"
so 126 prints 3,6 x 3,3 cm • ★



○ **040178**
48 Squares white choc "Cœur"
4 cm



004855
165 Hearts 2D
compound coating
red 2 x 1,7 cm



040056
40 Hearts white choc "Love"
4,8 x 4,5 cm •

002390
70 Hearts white choc to customise
2 designs 5,2 x 5,2 cm



040055
70 Hearts white choc "Toi+Moi"
5,2 x 5,2 cm •

002307
108 Openwork hearts white choc
"Spirales"



019068
120 Speech bubbles BB "Je t'aime"
3,7 x 3 cm •



002638
266 Mini Hearts white choc
4 designs 1,3 x 1,3 cm



004895
182 Hearts white choc "Biscuits"
4 designs 2,45 x 3 cm ★

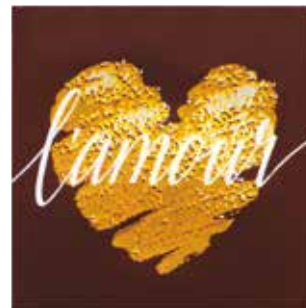




003658
140 Hearts dark choc "Etoilés"
5 designs 4,25 x 3,9 cm • ★



008630
Hearts dark choc shiny bronze
1,4 x 1,38 cm 200 g •



025042
120 Squares dark choc "L'amour"
4 cm •



040061
50 Rectangles milk choc "Tous les jours"
4 x 6 cm •



004021
100 Rectangles
dark choc
"Recette d'Amour"
6 x 5 cm • ★



025046
250 Rectangles
dark choc
"Pour mon amour"
2,5 x 1,8 cm • ★



001715
2 Blisters "Flèches Cupidon"
so 48 prints 10,4 x 2 cm •



019054
360 Hearts BB
6 designs •

004839
65 Mouths compound
4 designs 4,3 x 2,5 cm



004856
190 Mini mouths compound coating
2 designs 2 x 1,45 cm



030124
135 Hearts Choc BC "Biscuit"
3 x 3 cm •



040060
120 Squares dark choc
"Psst..." 3 cm • ★



000264
240 Squares BB "Je t'aime"
3,5 cm •



000265
120 Squares BB "Love"
2 designs 4 cm •



000265
120 Squares BB "Love"
2 designs 4 cm •

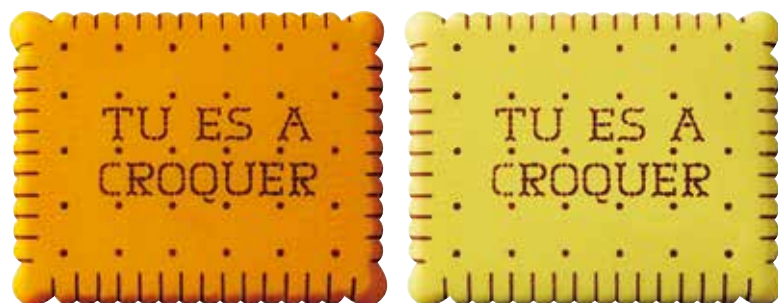


040179
48 Spoons white choc "Arabesques"
10,8 x 2,6 cm ★

001499
2 Blisters Spoons "Arabesques"
so 48 prints 10,8 x 2,6 cm ★

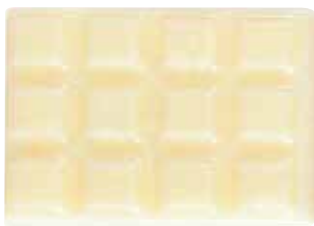


004763
48 Spoons dark choc "Croquez-moi !"
10,8 x 2,6 cm •



002597
90 Biscuits white choc "Tu es à croquer"
3 designs 5 x 4 cm

001607
4 Blisters Biscuits "Tu es à croquer"
so 180 prints 5 x 4 cm



004745
132 Mini tablettes white choc
4 x 3 cm • ★



004746
132 Mini tablettes dark choc
4 x 3 cm • ★

001456
2 Blisters Mini tablettes
so 132 prints 4 x 3 cm • ★



040180
90 Mini spoons white choc "Arabesques"
8 x 2 cm ★

001545
2 Blisters Mini spoons "Arabesques"
so 90 prints 8 x 2 cm ★



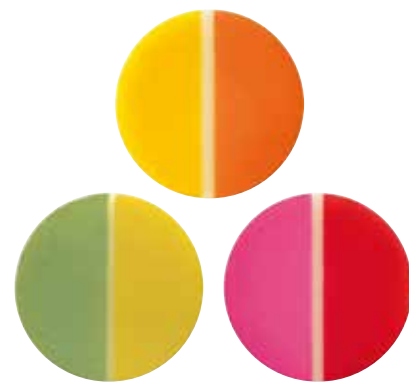
004799
90 Mini spoons dark choc "Arabesques"
8 x 2 cm ★



003923
135 Street signs dark choc
3 designs 3 x 3 cm



002919
78 Sweets BB
2 designs 4 x 2,2 cm



002924
240 Rounds white choc "Bicolore"
3 designs ø 2,5 cm •



002264
280 Squares white choc
"Moucheté caramel" 3 cm ★



002263
280 Squares white choc
"Moucheté vert" 3 cm ★



002262
280 Squares white choc
"Moucheté rouge" 3 cm ★



002680
176 Rounds white choc
"Sucre d'orge" ø 3 cm



004883
117 Buttons compound coating
4 designs ø 2,5 cm ★



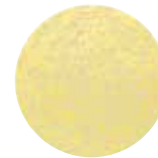
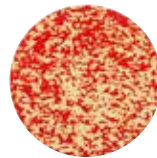
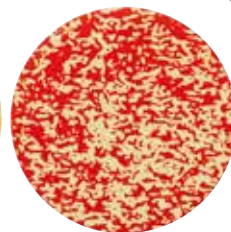
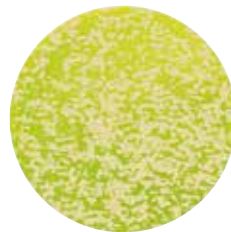
040036
120 Rounds white choc "Happy" ø 2,5 cm 2 designs •



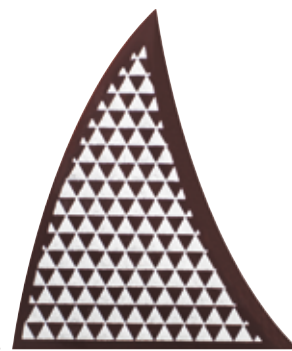
040029
108 Emoji compound coating ø 2,5 cm 4 designs •



002639
210 Cupcakes white choc
9 designs 2,8 x 4 cm



002817
360 Rounds white choc
"Moucheté" 5 designs



019067
255 Sails dark choc "Graphiques"
3,8 x 4,5 cm 2 designs • ★



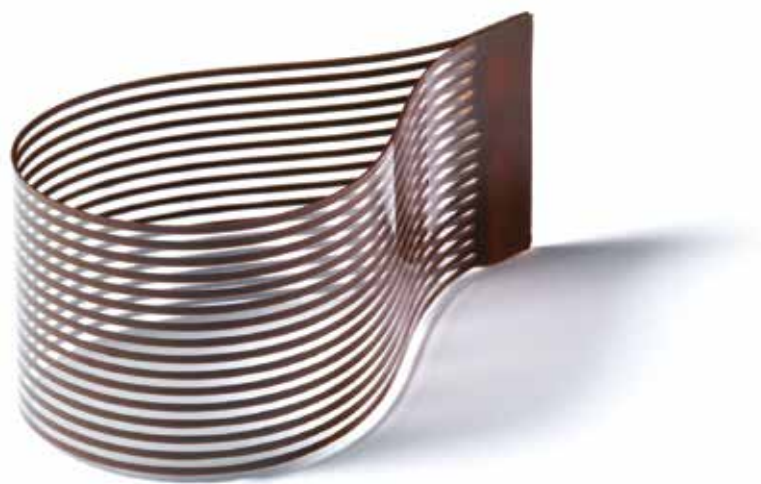
008699
Coffee beans dark choc shiny bronze
1,5 x 1,3 cm - 200 g •



010399
Coffee beans dark choc
285 g • ★



010436
Coffee beans milk choc
285 g • ★



008644
36 Drops dark choc
9,5 x 5 cm H. 4 cm • ★



025037
190 Mini sticks dark choc "Klimt"
2 designs 5 x 0,6 cm •



003574
240 Rectangles dark choc "Traces"
3 designs 9 x 0,8 cm



040181
770 Squares white choc
"Marbré" 2,5 cm



003331
770 Squares dark choc
"Cuivrés" 2,5 cm •



003332
770 Squares dark choc
"Tourbillons" 2,5 cm



003285
567 Rounds dark choc "Tendance"
8 designs ø 3 cm •



003603
176 Twirls dark choc



002406
176 Spirals white choc
"Pulvérisées rouge"



002311
192 Farandoles white choc
"Lignes vertes"



002357
192 Farandoles white choc
"Empire"



040182
192 Farandoles white choc
"Mille-feuille"



003315
192 Farandoles dark choc
"Herbes folles"



003539
176 Clasps dark choc "Zèbre"



003356
176 Clasps dark choc
"Spirales"



002350
432 Mini twirls white choc
"Rayures colorées"



004777
230 Trianons white choc "Rayures
colorées" 3,3 x 5,5 cm



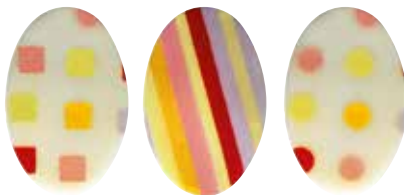
004964
230 Trianons dark choc
"Arabesques" 3,3 x 5,5 cm •



004744
230 Trianons white choc "Rayures"
2 designs 3,3 x 5,5 cm



002756
176 Mini clasps white choc
"Rayures vertes"



002312
200 Ovals white choc "Pop"
9 designs 2,5 x 1,6 cm



003330
120 Squares dark choc
3 designs 2 cm

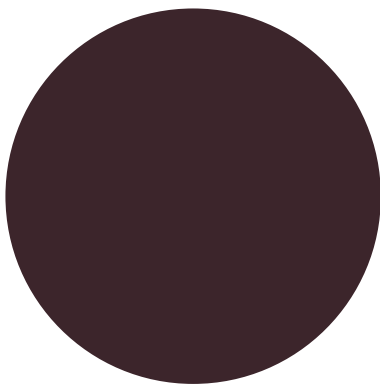


003691
400 Rounds dark choc "Pop"
4 designs ø 1,7 cm

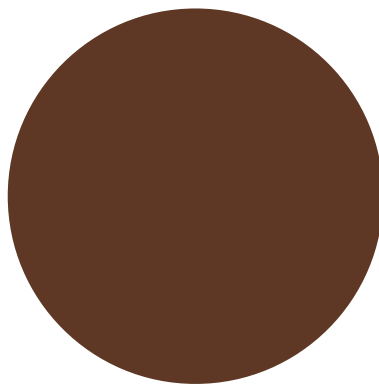


NEUTRAL CHOCOLATE PIECES

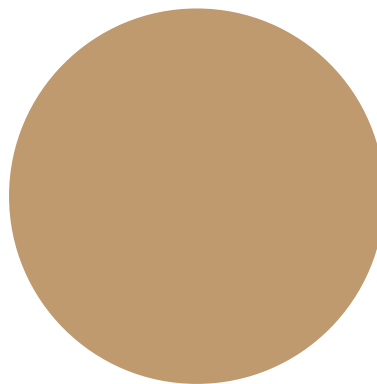
Discover a hand-crafted decorative, neutral, bright and elegant finish, which will enhance all of your creations whatever their size. Do not waste time making these basic decorations yourself ! A time saver combined with the quality of our chocolates, including our Ecuador Pure Origin dark chocolate, will soon make these decorations one of your daily allies.



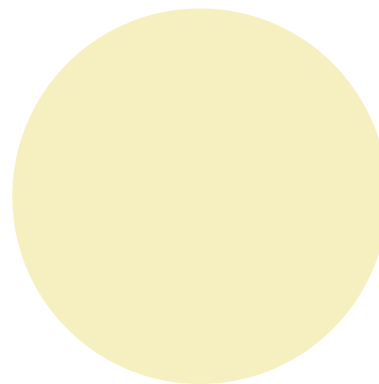
030146
180 Rounds extra thin dark choc
ø 5 cm • ★



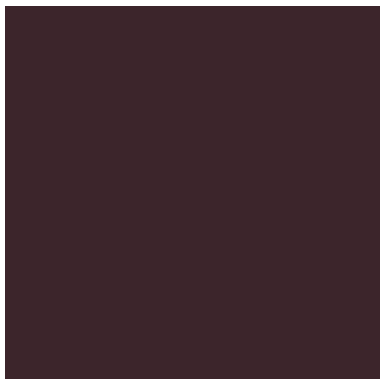
030147
180 Rounds extra thin milk choc
ø 5 cm • ★



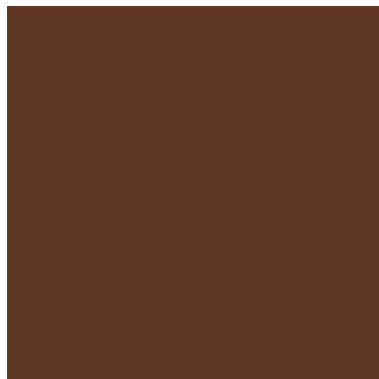
030148
180 Rounds extra thin Choc BC
ø 5 cm • ★



030149
180 Rounds extra thin white choc
ø 5 cm • ★



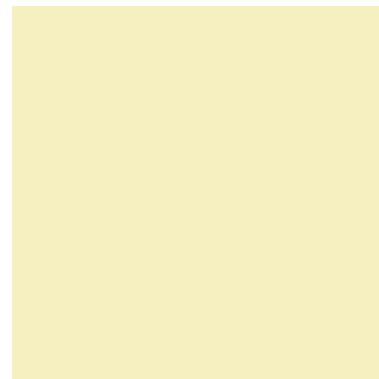
030150
175 Squares extra thin dark choc
5 cm • ★



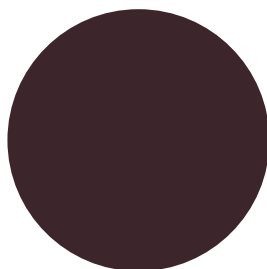
030151
175 Squares extra thin Milk choc
5 cm • ★



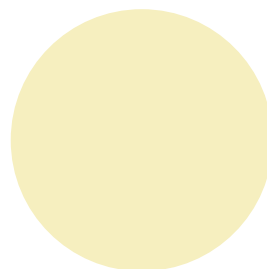
030152
175 Squares extra thin Choc BC
5 cm • ★



030153
175 Squares extra thin white choc
5 cm • ★



030154
325 Rounds extra thin dark choc
ø 3,5 cm • ★



030155
325 Rounds extra thin white choc
ø 3,5 cm • ★

MIXED CIRCLES



003824
144 Mixed circles dark choc
"Rayures" 3 sizes

002865
144 Mixed circles white choc
"Rayures roses" 3 sizes • ★



002229
144 Mixed circles white choc
"Moucheté caramel" 3 sizes ★



002228
144 Mixed circles white choc
"Moucheté vert" 3 sizes ★



002338
144 Mixed circles white choc
"Ronce de noyer" 3 sizes ★



003337
144 Mixed circles dark choc
"Cuivrés" 3 sizes



002303
144 Mixed circles white choc
"Sucre d'orge" 3 sizes



003219
144 Mixed circles dark choc
"Moucheté or" 3 sizes •



SPORT DECORATIONS



030144
63 Balls white choc
"Tennis" ø 2,6 cm •



030140
315 Rugby balls dark choc
"Rugby" 3,4 x 2,1 cm •



022619
63 Balls BB
"Football" ø 2,6 cm •



030143
120 Tee-shirts dark choc
"I love Football" 3,5 x 3,2 cm •



ALAIN
Chartier

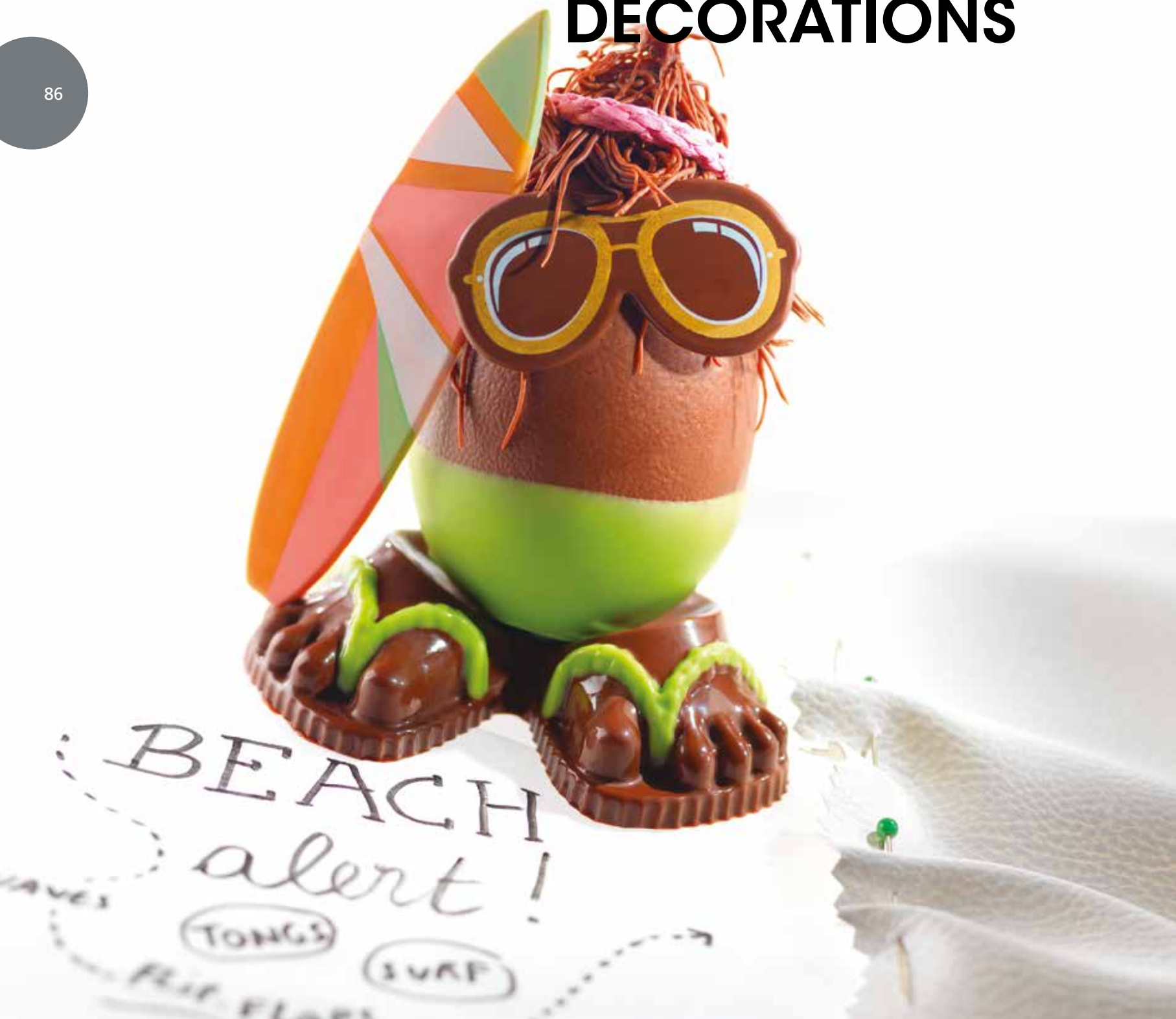
030139
4 Blisters Tee-shirt "Football Club"
so 16 prints 13,6 x 15,6 cm •



030142
60 Lollipops Milk choc "Baby Foot I love" and bags
4 designs 2,9 x 9 cm •

030141
9 Blisters lollipops "Baby Foot" and sticks
for 45 prints, 4 designs 2,9 x 9 cm •

SUMMER DECORATIONS





019005
54 Surfboards BB
"Sea œuf and Surf"
2,6 x 11 cm •



019024
54 Surfboards white choc
"Surfez sur le goût"
2,6 x 11 cm •



019023
54 Surfboards milk choc
"La vague chocolat"
2,6 x 11 cm •



030112
54 Surfboards milk choc "Noosa Heads"
2 designs 2,6 x 11 cm •



030111
54 Surfboards Choc BC
"Hossegor" 2,6 x 11 cm •



003175
75 Sunglasses milk choc 4 designs
6,5 x 2,55 cm •



040183
40 Buoys white choc "Voyage gourmand"
ø 4,5 cm





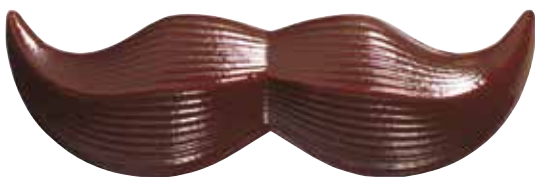
030132
140 Ice cream cones BB 4 designs 2,2 x 3,8 cm •



030115
40 Buoys BB "Le Cap" ø 4,5 cm •



019022
120 Eskimo pie white choc "Gourmands"
3 designs 2 x 4,5 cm •



025125
72 Moustaches dark choc 7 x 2,2 cm • ★



019074
180 Moustaches milk choc 6 designs •



019072
100 Bow ties milk choc
8 designs 4,6 x 2,8 cm •



030128
96 Flip Flops BB
6 designs 4 x 1,75 cm •



Discover our new embossed pieces **with no artificial colourings, natural and elegant**, with a relief in milk chocolate Pure Origin Venezuela

*Matière
TOUCHER RELIEF*

EMBOSSSED CHOCOLATE PIECES

PCB offers embossed plaques and panels... In white, orange or green relief, they offer an harmonious contrast with dark, white, BB or choc BC chocolate, and can of course be personalised with whatever your heart desires. Sign your creations in an elegant hairline or solid typeface. Our designers look forward to helping you bringing your vision into sharp relief.



030134
126 Eggs choc BC embossed white
7 designs 2 x 2,5 cm - 2 x 3,5 cm • ★



010986
528 Flowers dark choc embossed white
8 designs ø 2,5 cm • ★



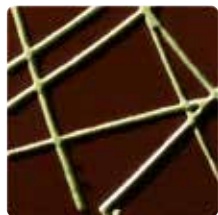
040045
180 Small rabbits choc BC and milk choc
embossed 2 designs 2 x 2,7 cm • ★



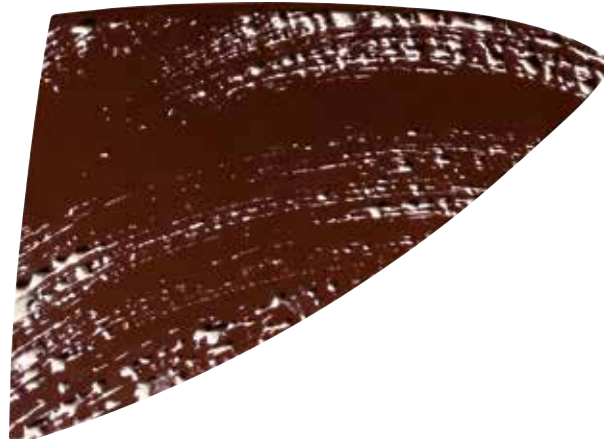
040046
48 Rectangles choc BC embossed
"Joyeuses Pâques" 3 x 3,5 cm • ★



040047
180 Smalls eggs choc BC and milk choc
embossed 2 designs 2 x 2,7 cm • ★



010930
480 Decorations dark choc embossed green 3 designs ★



010940
96 Triangles dark choc embossed "Traces"
8,8 x 5,8 cm • ★



036136
126 Little embossed hearts dark choc
3 designs 3 x 3 cm • ★

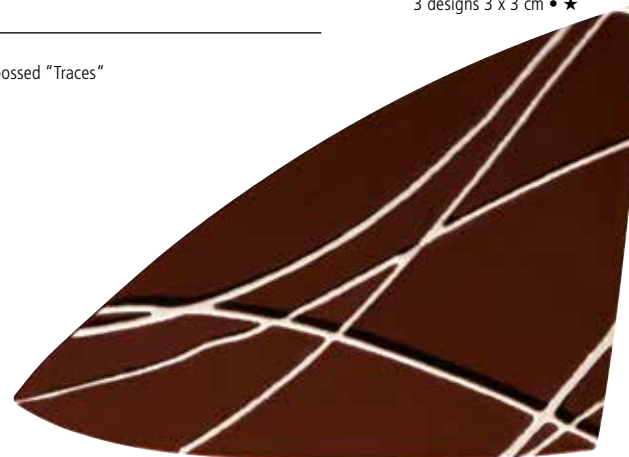
010932
480 Decorations white choc
embossed orange 3 designs ★



010990
486 Mini leaves dark choc
embossed green
1,8 x 3,5 cm ★



010994
96 Butterflies wings dark choc embossed "Blanc" 2 designs • ★



010941
96 Triangles dark choc embossed "Eclairs"
8,8 x 5,8 cm • ★



CHOCOLATE PIECES



019082
120 Squares BB "Joyeuses Pâques rose"
2 designs 4 cm • ★



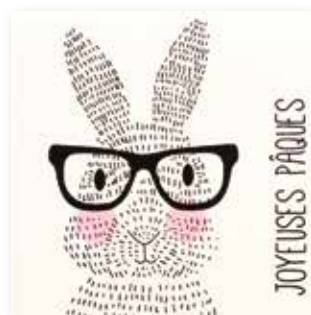
030100
120 Rectangles CB
"Lapin ballon" 2,9 x 4 cm •



040065
240 Squares white choc
"Œuf rose" 3 cm •



030094
120 Squares white choc "Jongleur"
2 designs 4 cm •



019057
120 Squares BB "Lapin lunettes"
4 cm •



030086
120 Squares white choc "Lapin coquet" 3,5 cm •



040058
70 Rounds with spades white choc
"Pâques" 4 x 6 cm •

019055
300 Squares BB "Joyeuses Pâques moustache"
2 designs 2,5 cm •



040077
28 Eggs white choc "Artisanat" 4,9 x 6,6 cm •



030106
120 Rounds BB "Pique-nique" ø 4 cm •



002927
120 Squares BB "Joyeuses Pâques"
4 cm • ★



002928
120 Squares white choc "Joyeuses Pâques"
4 cm •



040064
240 Rectangles white choc "Doux lapins"
5 x 1,7 cm •



040063
120 Squares white choc "Joyeuses Pâques"
4 cm • ★



040068
120 Squares BB "Grandes oreilles"
3,5 cm •



040076
120 Squares choc BC "Tulipes"
3,5 cm •



040085
88 Arrows white choc "Chasse aux œufs"
6,5 x 3 cm •



040067
150 Rectangles white choc
"Equilibriste" 3 x 6 cm •



030099
100 Rectangles white choc "Œuf tendre"
4 x 6 cm •



002667
56 Eggs labels white choc "Joyeuses Pâques"
3 designs 6 x 5,2 cm

001632
2 Blisters Eggs labels "Joyeuses Pâques"
so 56 prints 6 x 5,2 cm



040184
88 Squares white choc "Joyeuses Pâques" 3 cm



030088
120 Squares BB "Lapin Kawaii"
2 designs 3,5 cm •



002342
63 Wax seal compound coating
"Joyeuses Pâques" ø 3,5 cm



002581
28 Eggs white choc "Joyeuses Pâques" 4,9 x 6,6 cm



002661
140 Labels clouds white choc
"Joyeuses Pâques"
2 designs 3,6 x 5 cm



040072
120 Rectangles dark choc
"Elle est où la tête"
2,9 x 4 cm • ★



002660
160 Clouds white choc "Joyeuses Pâques"
2 designs 5 x 3,55 cm



002532
120 Squares white choc "Joyeuses Pâques"
4 cm, 2 designs



002831
240 Squares white choc "Joyeuses Pâques"
2 designs 3,5 cm



030109
28 Eggs dark choc "Pointillisme" 4,9 x 6,6 cm •



003411
120 Rectangles dark choc "Joyeuses Pâques"
2 designs 4 x 2,9 cm



003486
70 Rectangles dark choc "Joyeuses Pâques"
7 x 1,5 cm



003191
70 Rectangles dark choc "Joyeuses Pâques"
7 x 1,5 cm •



003217
70 Rectangles dark choc "Joyeuses Pâques"
7 x 1,5 cm •

003218
350 Rectangles dark choc "Joyeuses Pâques"
7 x 1,5 cm •

001487
2 Blisters rectangles "Joyeuses Pâques"
so 140 prints 7 x 1,5 cm •



002341
70 Rectangles white choc "Joyeuses Pâques"
7 x 1,5 cm



030102
80 Rectangles dark choc "Calligraphique"
5 x 3,3 cm • ★



019026
28 Eggs dark choc "Joyeuses Pâques"
4,9 x 6,6 cm •



040078
150 Rectangles choc BC
"Primesautier" 6 x 3 cm • ★



030104
140 Rectangles dark choc "Signature"
5 x 0,7 cm • ★

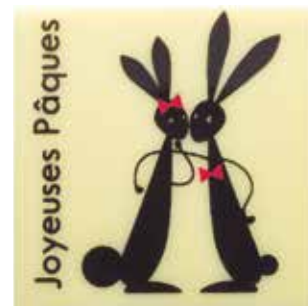


040066
120 Rectangles BB
"Printanier" 2,9 x 4 cm •



003287
28 Eggs dark choc "Joyeuses Pâques"
4 designs 4,9 x 6,6 cm

001488
2 Blisters Eggs "Joyeuses Pâques"
so 56 prints 4,9 x 6,6 cm



040186
48 Squares white choc "Joyeuses Pâques"
4 cm



040185
100 Rectangles white choc "Croquis"
4 x 6 cm •



030095
120 Squares BB "Frise"
2 designs 4 cm •



019032
240 Squares dark choc "Lapin gourmand" 2 designs 3 cm •



040187
88 Squares dark choc "Joyeuses Pâques" 3 cm • ★



003314
88 Rounds with edges compound coating "Joyeuses Pâques" ø 3 cm



030105
120 Rounds choc BC "Belles Fêtes" ø 4 cm • ★



030108
28 Eggs white choc "Enrubanné" 4,9 x 6,6 cm •



004022
150 Rectangles dark choc "Joyeuses Pâques" 6 x 3 cm • ★



003670
120 Squares dark choc "Joyeuses Pâques" 4 cm



003671
128 Eggs milk choc "Joyeuses Pâques" 2,8 x 4,4 cm



003801
88 Squares dark choc "Joyeuses Pâques" 2 designs 3 cm •



003171
240 Squares milk choc "Joyeuses Pâques" 3 cm • ★



003235
28 Eggs dark choc "Joyeuses Pâques" 4,9 x 6,6 cm •



040069
120 Squares dark choc "Bunny" 4 cm •



040070
120 Rectangles choc BC "So long boy" 4 x 2,9 cm •



040057
128 Eggs choc BC "Arthur et Sacha" 2,8 x 4,4 cm 2 designs •



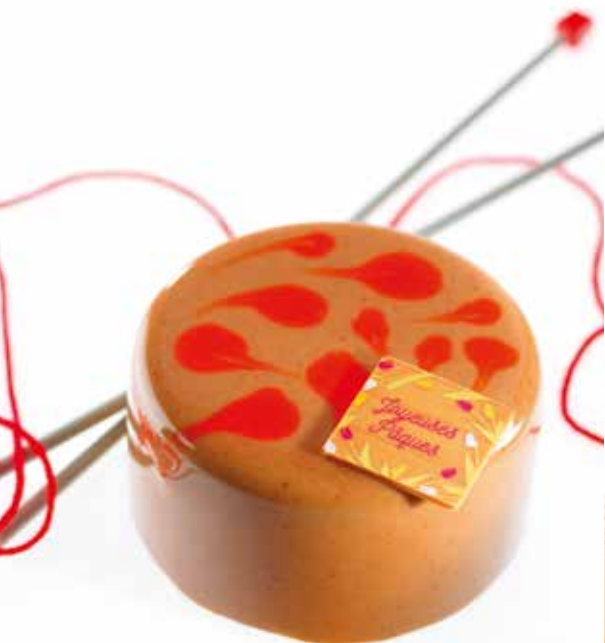
040087
105 Bunny heads dark choc 3 x 4,2 cm •



040088
105 Sails dark choc "Soleil levant" 3,5 x 4,5 cm •



040074
28 Eggs dark choc "Gros câlin" 4,9 x 6,6 cm •





CELEBRATION DAYS
PIECES



003385
100 Rectangles dark choc "Bonne Fête Maman"
6 x 4 cm



040188
66 Rectangles white choc
"Bonne fête Papa" 2,9 x 4 cm



002742
32 Rectangles white choc "Bonne fête"
5 designs 4 x 6 cm



019050
240 Squares BB "Je t'aime papa"
2 designs 3,5 cm •

019049
240 Squares BB "Je t'aime Maman"
2 designs 3,5 cm •



002943
120 Squares white choc "Maman"
4 cm •



040084
130 Winged hearts choc BC "I Love Maman"
5,2 x 2,3 cm • ★



040090
105 Chalkboards choc BC "Bonne fête"
4 x 2,9 cm •



002381
120 Squares white choc "Maman Je
t'aime" 2 designs 4 cm ★



019025
35 Hearts dark choc "Love Maman fleurs"
5,2 x 5,2 cm •



002941
120 Rectangles white choc
"Bonne fête Maman"
2,9 x 4 cm ★



002857
50 Envelopes white choc "Bonne fête Maman"
4,85 x 5,8 cm



pu PLAT
ou CREUX?



003245
55 Rectangles dark choc "Bonne Fête Papa"
7 x 2 cm •



003244
55 Rectangles dark choc "Bonne Fête Maman"
7 x 2 cm •



003242
40 Hearts dark choc "Bonne Fête Maman"
4,8 x 4,5 cm

001454
2 Blisters Hearts "Bonne Fête Maman"
so 80 prints 4,8 x 4,5 cm



002346
40 Hearts white choc "Bonne Fête Papa Fleurs"
4,8 x 4,5 cm ★



003243
40 Hearts dark choc "Bonne Fête Papa"
4,8 x 4,5 cm

001649
2 Blisters Hearts "Bonne Fête Papa"
so 80 prints 4,8 x 4,5 cm



002345
40 Hearts white choc "Bonne Fête Maman Fleurs"
4,8 x 4,5 cm



004026
120 Rectangles dark choc
"Papa" 2,9 x 4 cm ★



030085
120 Squares dark choc "Fête des Mères"
4 cm •



004025
120 Rectangles dark choc
"Super génial meilleur Papa"
2,9 x 4 cm ★



011137
54 Squares sur-mesure dark choc "Bonne Fête Grand-mère"
3 designs 4 cm •



040089
100 Notes dark choc "Papa" 6 x 2 cm •



040091
120 School bags dark choc "Bonne Fête Papa"
5 x 4,1 cm •



040062
90 Moustaches milk choc "I love papa" 6 designs • ★



BIRTHDAY DECORATIONS



SEE INSTRUCTIONS
P.320

Discover a new concept in customising your customers' birthday cakes. This technique combines a grand decoration that perfectly suits party cakes with the ability to quickly personalise it with the person's name or the text of your choice. With an ordinary pen, write on the back of the printed baking parchment cut-out placed on the plaque, and the text will be transferred in colour to the chocolate.

Please note the references are not shown in real size.



025094
24 Rectangles dark choc "Ecris-moi"
to customise 9 x 7 cm • ★



030097
24 Rectangles milk choc "Ballons"
to customise 9 x 7 cm •



019071
42 Rectangles dark choc "Trace"
to customise 8,5 x 4,5 cm •



001500
5 Blisters Rectangles "Joyeux Anniversaire"
so 60 prints 9 x 7 cm + bags + sticks



019070
10 Blisters "Enveloppes" to customise
so 30 prints 9,7 x 10 cm •



008239
10 Decal sheets "Rouge"
8 x 8 cm •



000404
10 Decal sheets "Blanc"
8 x 8 cm • ★



002597

90 Biscuits white choc "Tu es à croquer"
3 designs 5 x 4 cm



040071

60 Rectangles white choc
"Ballons" 4 x 2,9 cm •



025096

120 Squares BB "Joyeux Anniversaire Wedding"
4,5 cm



003673

120 Squares dark choc "Joyeux Anniversaire"
4,5 cm



040073

100 Rectangles BB "Envolée"
4 x 6 cm •



030103

75 Rectangles dark choc "Art Déco"
6 x 3 cm •



025095

75 Rectangles milk choc "Un sourire"
6 x 2,5 cm •



025107

75 Rectangles dark choc "Bon anniversaire"
6 x 2,5 cm • ★



004893

152 Candles white choc 6 designs
0,8 x 6,6 cm ★



003624
33 Banners dark choc "Joyeux Anniversaire"
7,87 x 3,32 cm •

003634
165 Banners dark choc "Joyeux Anniversaire"
7,87 x 3,32 cm •



003390
36 Ovales dark choc "Joyeux Anniversaire"
6,2 x 3,7 cm •



000300
100 Rectangles BB "Joyeux anniversaire"
6 x 5 cm



003391
70 Rectangles dark choc "Joyeux Anniversaire"
7 x 1,5 cm •



025109
100 Rectangles dark choc "Câlins et bisous"
6 x 5 cm •



001498
2 Blisters Rectangles "Joyeux Anniversaire" so 30 prints 10,5 x 5 cm •



001538
2 Blisters Square "Joyeux Anniversaire" 3 designs
so 70 prints 4,5 cm



MULTILINGUAL **PIECES**



019056
120 Squares BB "Happy Easter rose"
2 designs 4 cm • ★



030107
120 Rounds BB "Calligraphique"
ø 4 cm • ★



019063
240 Rounds BB "Need is love"
ø 3,5 cm • ★



001102
120 Squares white choc "Mom"
4 cm ★



030092
120 Squares choc BC "Lapin doux"
3,5 cm ★



001098
28 Eggs white choc "Happy Easter"
4,9 x 6,6 cm ★



019027
28 Eggs dark choc "Happy Easter"
4,9 x 6,6 cm • ★



040075
80 Eggs choc BC "Piou Piou"
4,9 x 6,6 cm • ★



000309
240 SquareBB "All you need
is love" 3 cm ★



001129
36 Ovaes dark choc "Happy Birthday"
6,2 x 3,7 cm ★



040059
70 Rounds avec stake white choc "Easter"
4 x 6 cm ★



003173
150 Rectangles milk choc "Congratulations" 6 x 3 cm • ★



001130
70 Rectangles dark choc "Happy Anniversary"
7 x 1,5 cm ★



040086
88 Arrows white choc "Easter Egg Hunt" 6,5 x 3 cm ★



019184
36 Ovals dark choc "G. Verjaardag"
6,2 x 3,7 cm •



019182
36 Ovals dark choc "Feliz Aniversario"
6,2 x 3,7 cm •



019198
240 Squares BB "Ik hou van je Mama" 3,5 cm •

019178
28 Eggs dark choc "Felices Pascuas"
4,9 x 6,6 cm •



019190
70 Rectangles dark choc "Buona Pasqua"
7 x 1,5 cm •



019175
120 Squares dark choc "Buon Compleanno"
4,5 cm •

019180
28 Eggs dark choc "Vrolijk Pasen"
4,9 x 6,6 cm •



019199
240 Squares BB "Ik hou van je Papa"
3,5 cm •



019196
240 Squares BB
"Ti voglio bene Mamma" 3,5 cm •



019181
36 Ovals dark choc "Alles Gute zum Geburtstag"
6,2 x 3,7 cm •



019200
70 Rectangles dark choc "Frohe Ostern"
7 x 1,5 cm •



019177
28 Eggs dark choc "Frohe Ostern"
4,9 x 6,6 cm •

TENDANCE
EBÈNE

* SMOKY EYE
* noir intense
* Roll n' Roll

HAND MADE
COLLECTION.





CURVED ECLAIR CHOCOLATE TOPPINGS



030120
24 Curved Eclairs dark choc "Equateur"
13,2 x 3,2 cm •



030119
24 Curved Eclairs dark choc "Arabica"
13,2 x 3,2 cm •



030117
24 Curved Eclairs white choc "Tahiti"
13,2 x 3,2 cm •

040079
24 Curved Eclairs dark choc "Pois bronze" 3 designs 13,2 x 3,2 cm •



040080
24 Curved Eclairs dark choc "Hop Hop"
13,2 x 3,2 cm • ★

036072
24 Curved Eclairs dark choc "Savoir-faire"
13,2 x 3,2 cm •



ECLAIR CHOCOLATE TOPPINGS



040082

60 Eclairs dark choc "Déf. Chocolat"
13,2 x 3,2 cm •



040083

60 Eclairs milk choc "Déf. Caramel"
13,2 x 3,2 cm •



030123

60 Eclairs dark choc "Traits"
13,2 x 3,2 cm •



030121

60 Eclairs white choc "Points"
13,2 x 3,2 cm •



040189

60 Eclairs white choc "Vanille"
13,2 x 3,2 cm ★



040081

60 Eclairs white choc "Déf. Vanille"
13,2 x 3,2 cm •



030122

60 Eclairs milk choc "Mmh"
13,2 x 3,2 cm •



040190

60 Eclairs dark choc "Chocolat"
13,2 x 3,2 cm ★



040191

60 Eclairs milk choc "Caramel"
13,2 x 3,2 cm • ★



DECORATIONS FOR ECLAIRS



SEE INSTRUCTIONS
P.315

These DIY decorations give free rein to your creativity. By playing with shapes, flavours and colours, one product can open doors to all sorts of possibilities. Let the fun begin !



019100
25 Transfer sheets "Caramel"
so 150 decorations éclair 13,2 x 3,2 cm •



019099
25 Transfer sheets "Chocolat"
so 150 decorations éclair 13,2 x 3,2 cm •



019098
25 Transfer sheets "Café"
so 150 decorations éclair 13,2 x 3,2 cm •



019101
25 Transfer sheets "Vanille"
so 150 decorations éclair 13,2 x 3,2 cm •



008233
25 Transfer sheets "Chocolat"
so 150 decorations éclair 13,2 x 3,2 cm ★



008232
25 Transfer sheets "Vanille"
so 150 decorations éclair 13,2 x 3,2 cm ★



008229
25 Transfer sheets "Caramel"
so 150 decorations éclair 13,2 x 3,2 cm



010700
1 Stencil for éclair - 6 imprints
13,2 x 3,2 cm •

040054
25 Transfer sheets "Saut de lapin"
so 150 decorations éclair 13,2 x 3,2 cm 2 designs • ★

To create these decorations you'll need transfer sheets and a stencil.



DIY DECORATIONS

To create these decorations you'll need transfer sheets and a stencil.



SEE INSTRUCTIONS
P.316



008209

15 Transfer sheets so 150 decorations
10 designs

010692

1 Stencil for rectangle 6 x 4 cm
10 prints • ★



009388

20 Transfer sheets so 600 decorations

010738

1 Stencil for leaves - 30 prints
± 6,5 x 3 cm • ★

010329

5 Moulds alveolus to shape the leaves • ★

Joyeux Anniversaire

008335

25 Transfer sheets "Joyeux Anniversaire"
so 375 decorations •

010690

1 Stencil for rectangle 7 x 1,5 cm
15 prints • ★

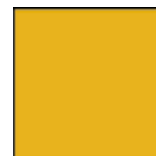
Joyeuses Pâques

008349

25 Transfer sheets "Joyeuses Pâques"
so 375 decorations •

010690

1 Stencil for rectangle 7 x 1,5 cm
15 prints • ★



008217

20 Transfer sheets fully printed gold
36 x 13 cm •

010704

1 Stencil for square 2 cm - 24 prints • ★



PLI PLAT
PLI CREUX
COUCHE



004448
1 Choco Roll • ★



004446
Disc Choco Roll 500 g • ★



004445
Disc Choco Roll 500 g • ★

Making chocolate fans that are as beautiful to behold as they are to taste is a snap with our Choco'Roll. Play with the colours and tastes of our 3 chocolate wheels for a wonderful variety of decorations. The perfect partner for both bakers and pastry chefs.



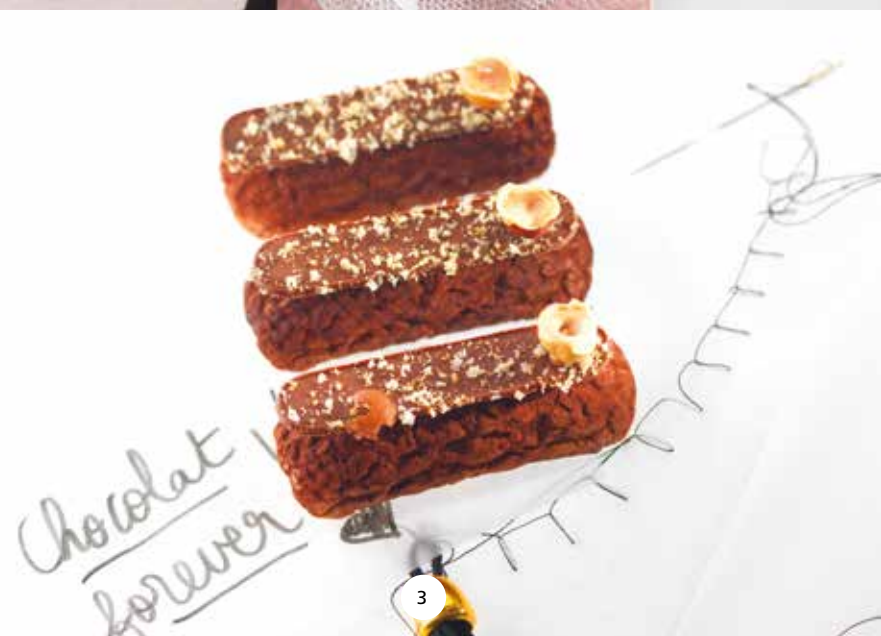
1

JEAN-MICHEL

Horca



2



3

1. 010706

1 Stencil of 117 prints for rounds
ø 2 cm, ø 2,7 cm et ø 3,4 cm • ★

2. 010715

1 Stencil for maple leaf 4 prints 2 designs
10 x 9,3 cm - 7,6 x 7 cm • ★

3. 010727

1 Stencil of 20 prints for mini-eclair
6,8 x 1,5 cm •



OTHER PACKAGING OPTIONS
ARE AVAILABLE
UPON REQUEST

Contact us!



DECORATIONS **TO STREW**

Add a touch of sparkle, fun and craziness
to your products.

- "Kippeti" crackles and pops in your mouth.

Add them to your chocolates, your cups or just about anything...

- Kippeti enrobed in chocolate.

Chocolate protects the Kippeti from moisture thus making it possible to incorporate them into moist mixtures..

- The nuggets are made of candy-coated hazelnut chips and roasted almonds that will delight the discerning gourmet's eye as well as his palate.



004557
Kippeti coated 1 kg • ★



004630
Kippeti coated silver 250 g •



004633
Kippeti coated pink 250 g



004631
Kippeti coated bronze 250 g •



004634
Kippeti coated green 250 g •



004636
Kippeti coated azure 250 g •



004632
Kippeti coated gold 250 g •



004635
Kippeti coated orange 250 g



004637
Kippeti coated red 250 g •



004638
Kippeti nature 1 kg •



008716
Chocolate chips green 35 g •



008715
Chocolate chips Ruby 35 g •



008718
Chocolate chips gold 35 g •



010398
Green chips
(hazelnuts & almonds) 200 g



010389
Golden chips
(hazelnuts & almonds) 200 g •



010423
Silver chips
(hazelnuts & almonds) 200 g •



010437
Bronze chips
(hazelnuts & almonds) 200 g •



MINI CRUNCHIES & CRUNCHIES

The crunchy sprinkles are candy-coated chocolate cereals. They can be sprinkled on your products or incorporated into bars, chocolates and pralines.



010429
Mini crunchies old gold 220 g •



010434
Mini crunchies violet 220 g •



010432
Mini crunchies green 220 g



010438
Mini crunchies red 220 g •



036122
Mini crunchies orange 220 g •



010428
Mini crunchies pink 220 g



010427
Mini crunchies silver 220 g •



010431
Mini crunchies gold 220 g •



010424
Crunchies red 170 g •



010426
Crunchies violet 170 g •



010419
Crunchies green 170 g



010411
Crunchies pink 170 g



010412
Crunchies silver 170 g •



010410
Crunchies gold 170 g •



010397
Crunchies old gold 170 g •



010441
Crunchies white 500 g •



010379
Crunchies milk 500 g •



010440
Crunchies dark choc 500 g •



010380
Mix of crunchies
dark, milk & white 500 g •

010388
Mix of crunchies
dark, milk & white 2,5 kg •



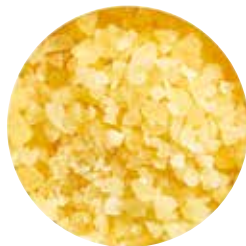
000402
Crunchies orange 170 g • ★



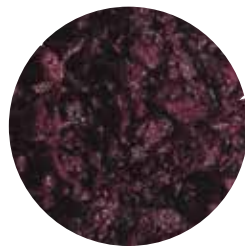
- Introducing a new range of dried fruits that brings crunch, brilliance and intense fruit flavour to your creations. Orange, pear, blueberry or raspberry, these fruits come as fine spangles, flakes and chips for a variety of applications : on lollipops and chocolate candies, marshmallow, fruit gums, meringues or as inserts in your entremets and bites.
 - Sparkles: flash and refinement to sprinkle on anything.
- Isigny caramel salted butter and Guerande salt chips : your customers will love this taste that reminds them of their childhood. For ice creams, ganaches, cookies... Use and abuse this inimitable taste !



004718
Fruit flakes "Orange" 200 g •



004721
Fruit flakes "Poire" 200 g •



004727
Fruit flakes "Myrtille" 200 g •



008695
Violet chips 250 g •



008693
Rose chips •



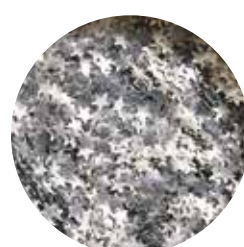
008656
Silver spangles 6 g •



008657
Bronze spangles 6 g •



008658
Golden spangles 6 g •



008621
Silver stars spangles 6 g •



008620
Golden stars spangles 6 g •



008751
Pink Hearts spangles 6 g •



008622
White stars 200 g •



008725
Golden stars 200 g •



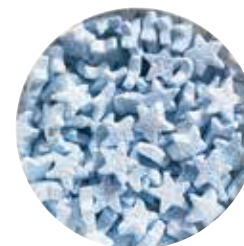
008726
Silver stars 200 g •



036118
Pink shiny stars 200 g •



036119
Red shiny stars 200 g •



036120
Azure shiny stars 200 g •



0036121
Bronze shiny stars 200 g •



010414
Silver small balls 250 g •



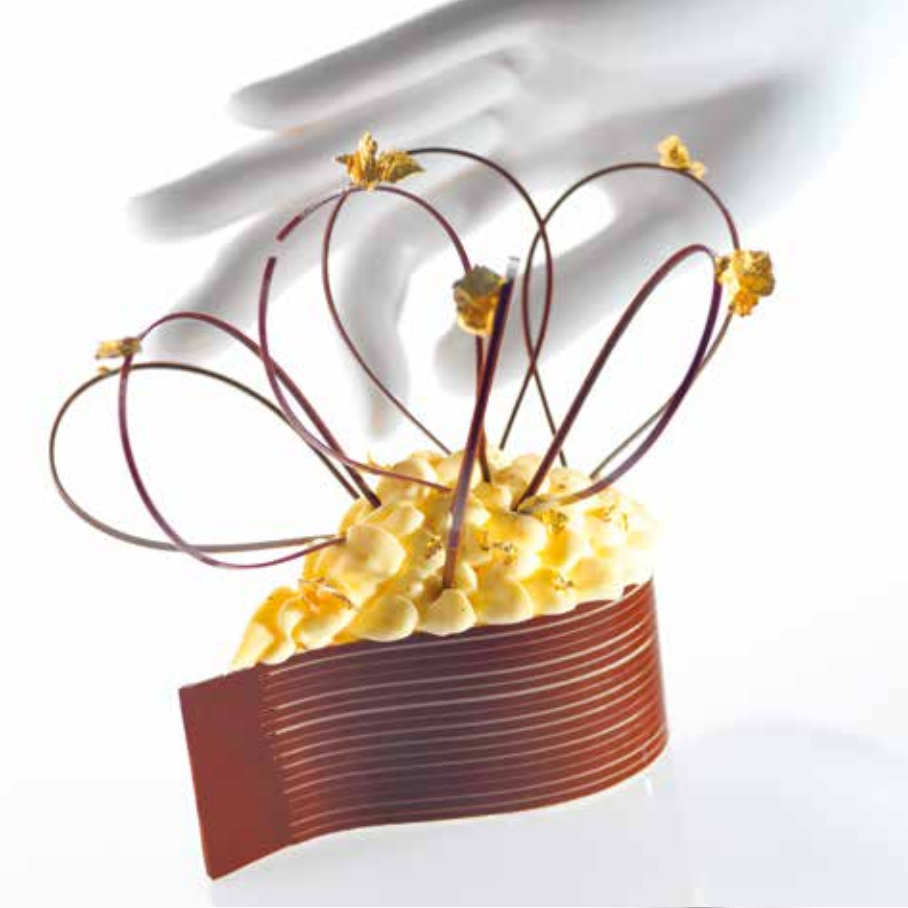
004628
Isigny caramel chips 250 g •



010420
Golden crispy spangles 500 g •



010421
Silver crispy spangles 500 g •



SILVER & GOLD



In flakes, sheets or petals...

For the utmost in sophistication, sprinkle these precious touches of real gold and silver on your desserts, entremets or chocolates. Discover how our real gold threads can give an incomparable gleam to all your creations.



025229
Genuine gold leaves in book stuck
8 x 8 cm •



025227
25 Genuine gold leaves in book loose
8 x 8 cm •



025231
Genuine gold petals
500 mg per box •



025233
Genuine gold chips
1 g per box •



025230
25 Genuine silver leaves in book stuck
8 x 8 cm •



025228
25 Genuine silver leaves in book loose
8 x 8 cm •



025232
Genuine silver petals
500 mg per box •



025234
Genuine silver chips
1 g per box •



036140
Book of 500 little sheets
1,5 x 1,5 cm •



036141
Plier for gold •



025235
Sprinkler •



004574
1 Spray gold spangles
200 ml •



CRYSTAL DECORATIONS

Crystal fascinates with its transparency, its brightness and its fragile and rare side. Discover a range of decorations made of isomalt which, through this magical substance, brings real touches of light to your products. These decorations innovate on all fronts in the field of decoration.



007293

48 Sticks crystal gold spangled 15 cm •



007294

48 Sticks crystal silver spangled 15 cm • ★



 007295

48 Sticks crystal green spangled 15 cm •



007296

56 Rounds crystal gold spangled ø 4 cm •



007297

84 Rounds crystal gold spangled
ø 3 cm •



007264

84 Rounds crystal silver
spangled ø 3 cm • ★



007265

56 Rounds crystal silver spangled ø 4 cm
• ★



 007209


240 Diamonds crystal ø 1 cm •



 007247

240 Diamonds crystal green ø 1 cm



 007246

240 Diamonds crystal pink ø 1 cm



 007210


224 Diamonds crystal ø 1,4 cm •



 007240

224 Diamonds crystal green ø 1,4 cm



 007239

224 Diamonds crystal pink ø 1,4 cm



 007228


30 Diamonds crystal ø 2,5 cm •



 007249

30 Diamonds crystal green ø 2,5 cm



 007248

30 Diamonds crystal pink ø 2,5 cm



FLAVOUR
CRYSTALS

Discover a true revolution in the universe of natural flavours.

These "crystals" of encapsulated flavours allow you to add :

- a bit of flavour here and there, without altering the overall flavour of the chocolate
 - a touch of crunch
- a "clean label" spirit, thanks to the natural origin of the flavours.

Ease of use (add a pinch into the mixture or sprinkle over the surface) combined with a wide range of applications (sweets, chocolates, biscuits, ice cream, puddings...) will fast make it indispensable.

You'll also appreciate its subtlety: for the right flavour dosage, on average, just 3 g of crystals are recommended for 100 g of chocolate. Flavour crystals, the touch of innovation and refinement that everyone will fall for !



004677
Flavour crystals "Salted butter
caramel" 100 g •



004678
Flavour crystals "Raspberry"
100 g •



004679
Flavour crystals "Garden Mint"
100 g •



004680
Flavour crystals "Orange"
100 g •



004681
Flavour crystals "Star anise"
100 g •



004682
Flavour crystals "Liquorice"
100 g • ★



004683
Flavour crystals "Bergamot"
100 g •



004684
Flavour crystals "Rose"
100 g •



004685
Flavour crystals "Violet"
100 g •



004686
Flavour crystals "Black Currant"
100 g •



004687
Flavour crystals "Cherry"
100 g •



004688
Flavour crystals "Passion fruit"
100 g •



MARSHMALLOW

Marshmallow: reminiscent of childhood sweetness and ideal for sumptuous decorations...

These decorations come in different forms :

- crystals and flowers to sprinkle on your creations
- a range of special Bar decorations, composed of "Latte Art" discs to be deposited on the foam of your espresso and hot chocolate, or on the glasses of your cold drinks and cocktails.
- sandal tops imagined by Arnaud Larher that will let you create this season's design sensation : placed on a cake base sole and decorated for even more fun. (See page 207)



008594
50 Top of Flip-flops marshmallow "Citrons"
12,5 x 5,7 cm



008597
50 Top of Flip-flops marshmallow "Ancre"
12,5 x 5,7 cm •



008608
288 Little flowers marshmallow 6 designs ø 3 cm •



008600
288 Rounds marshmallow "Latte" 9 designs ø 3 cm •



008571
324 Little flowers marshmallow 15 designs

SUMMARY OF DECORATIONS | FINISHED CHOCOLATE DECORATIONS





135



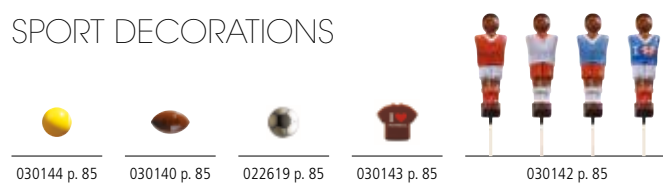
135



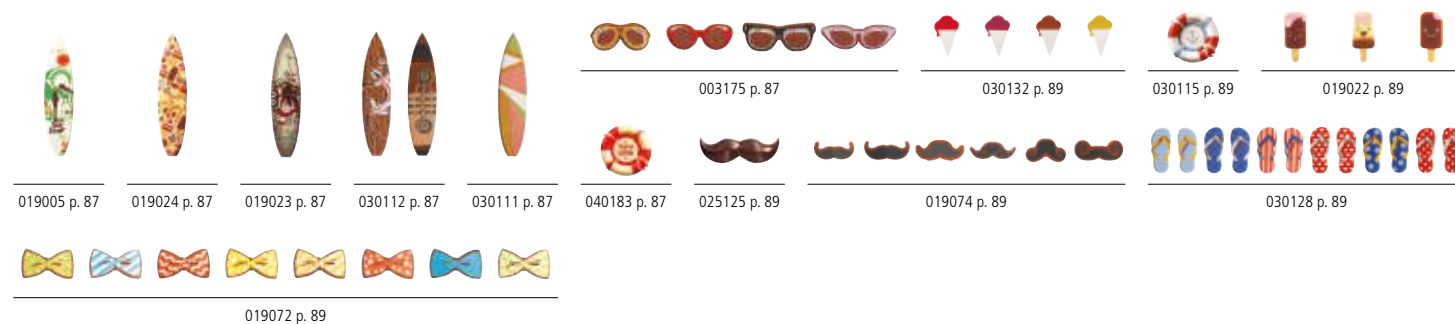
LOVE DECORATIONS



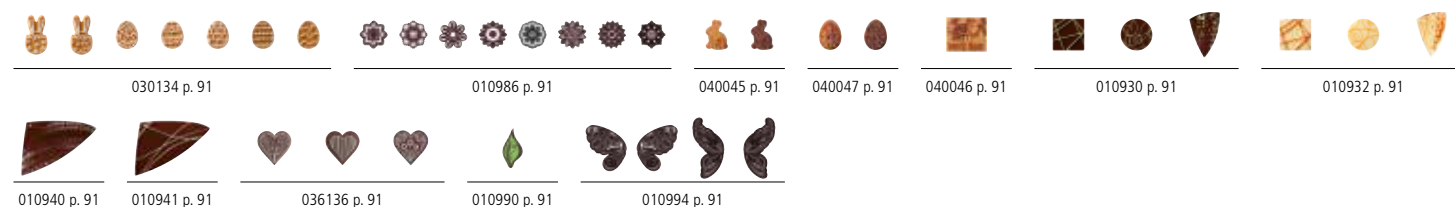
SPORT DECORATIONS



SUMMER DECORATIONS



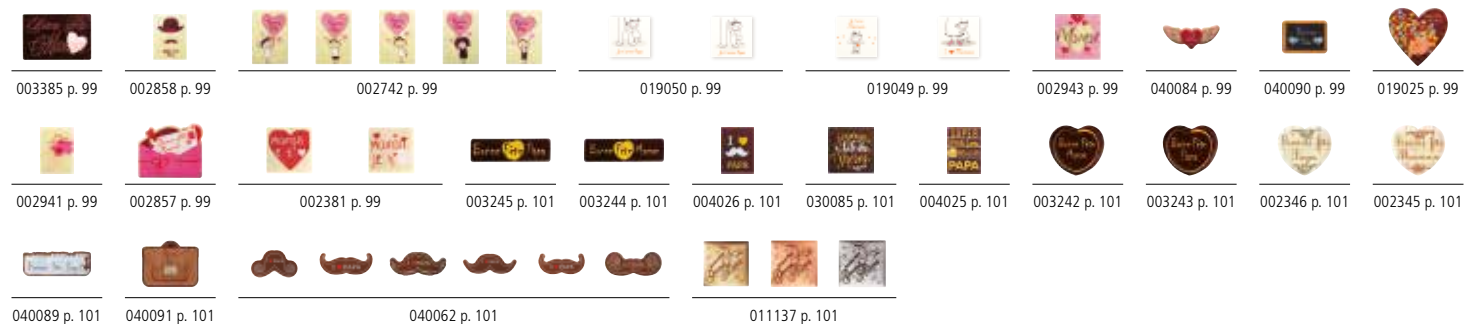
EMBOSSED CHOCOLATE PIECES



CHOCOLATE PIECES



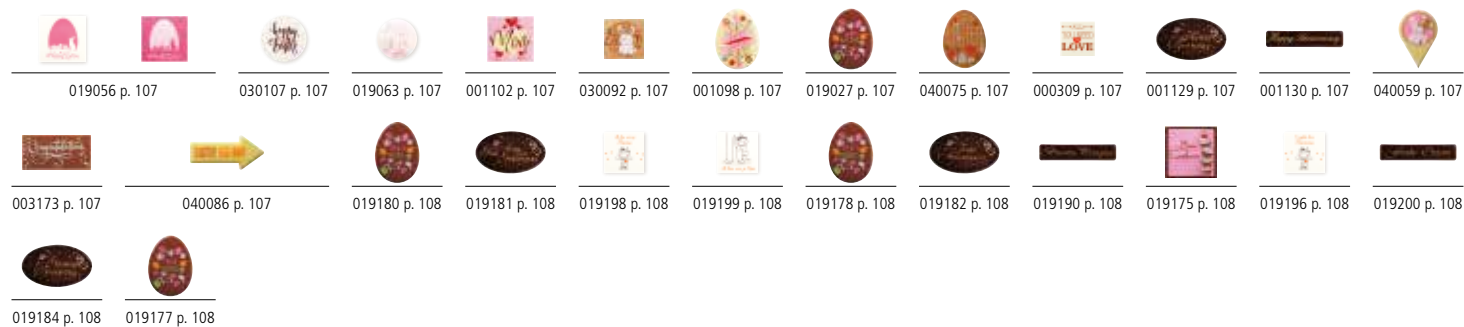
CELEBRATION DAYS PIECES



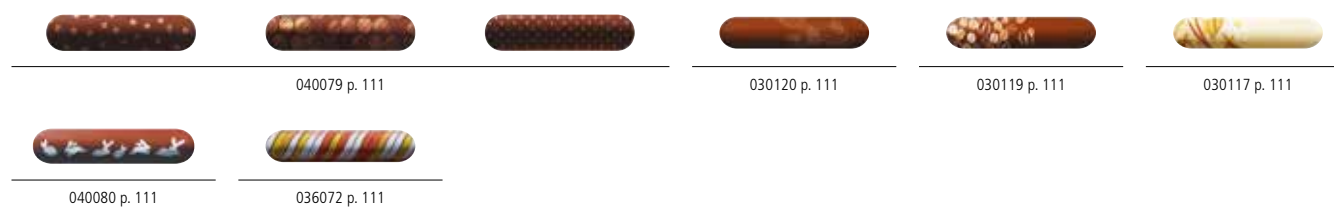
BIRTHDAY DECORATIONS



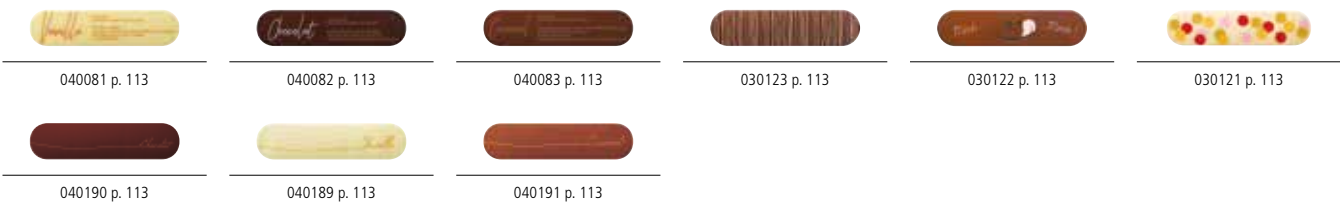
MULTILINGUAL PIECES



CURVED ECLAIR CHOCOLATE TOPPINGS



ECLAIR CHOCOLATE TOPPINGS



BLISTERS TO FILL



Just pipe your own chocolate into the blister moulds to get wonderful decorations.
Using them is a snap.

Just fill the moulds with chocolate,
let cool for 20 minutes at 6°C/42,8°F and then
turn out. Make decorations when you need them.

We recommend using a piping bag or a dispensing
bottle (p. 313) for filling these blister moulds.





The SHEETS

CRUMPLED TRANSFER SHEETS P. 142

TRANSFER SHEETS 40 X 25 CM P. 144

TRANSFER CUTOUTS 4 X 4 CM P. 162

PRINTINGS FOR FONDANT ICING P. 164

PRINTINGS FOR BISCUITS P. 168

PRINTINGS FOR ENTREMETS P. 170

STRUCTURE SHEETS P. 172

STRUCTURE SHEETS FOR ENTREMETS P. 174

NEUTRAL SHEETS P. 176



CRUMPLED TRANSFER SHEETS

Create breathtaking crumpled effects with a new concept in transfer sheets. Just pour chocolate over the sheet then bend, fold or crumple it to the desired shape once the chocolate begins to set to achieve astounding 3D effects. This bold new product opens up new horizons for your imagination to explore.

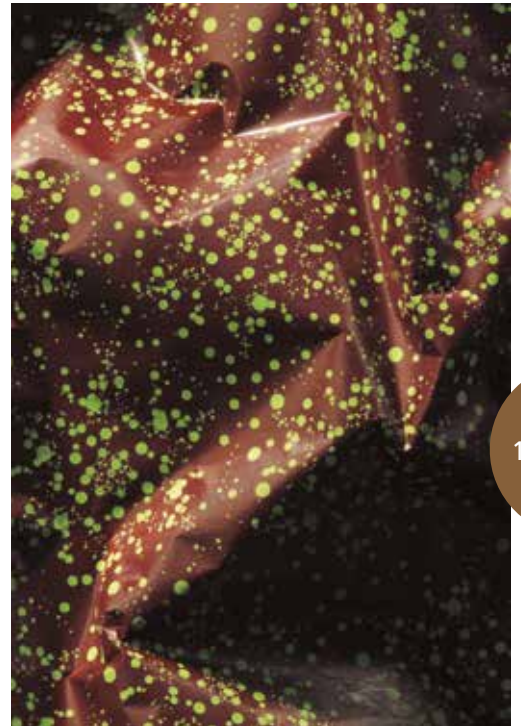
Dimensions:
25 Crumpled transfer sheets
40 x 23 cm



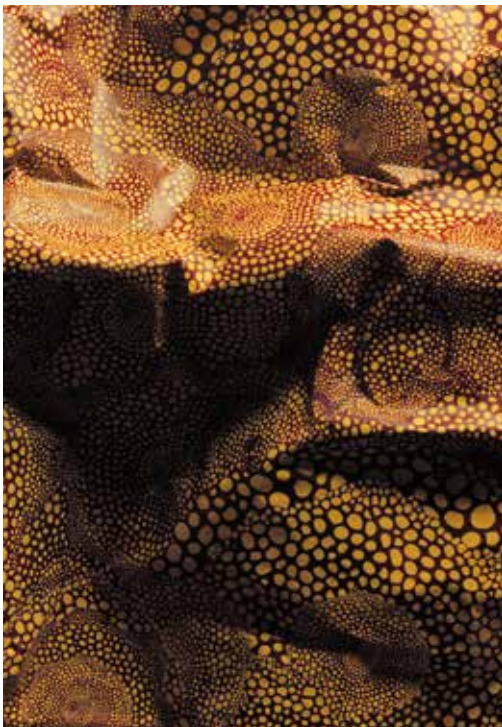
010808
"Mozaïque" ★



010767
"Romanesque" • ★



010812
"Green peas" • ★



010781
"Abscisse" •



010796
"Volutes" • ★



010821
"Jungle" • ★



TRANSFER SHEETS

Right page and next pages
17 Transfer sheets
40 x 25 cm

There are a thousand and one uses for these transfer sheets (see up to page 161): Decorating chocolate bonbons or entremets (in pieces). They can also be used to decorate ice cream and mousse. Just pour chocolate over these transfer sheets for an endless variety of decorations. These patterns are available in colours not featured in this catalogue on orders of 125 sheets or more. Let us know what colour you fancy and we'll be delighted to whip up a special edition just for you...

Products available in
Boxes of 125 sheets 40 x 25 cm - Boxes of 125 sheets 36 x 13 cm
In rolls (specify size on order) - Entremet transfer strips (specify size on order)



040011
"Ptits trous" •



040013
"Envole-toi" •



040012
"Lunaire" •



040001
"Bout'chou" •



040002
"Sirocco" •



040014
"Picco Bello" •



025002
"Cupidon" •



040000
"I Love you" • ★



030015
"Manga Love" •



007969
"Tête-à-tête" •



007520
"Amour" •



007803
"Passion" •



036009
"Traits d'union" •



007899
"Pink Paradise" •



007747
"Caresse" • ★



007989
"À fleur de peau" • ★



007594
"Empire" • ★



007739
"Dalhias roses" • ★



030011
"Corolle" •



007933
"Adeline" ★



007749
"Bonne-Maman"



019080
"Framboisier"



007681
"Velouté" ★



007973
"Mignonne" •



007744
"Baba"



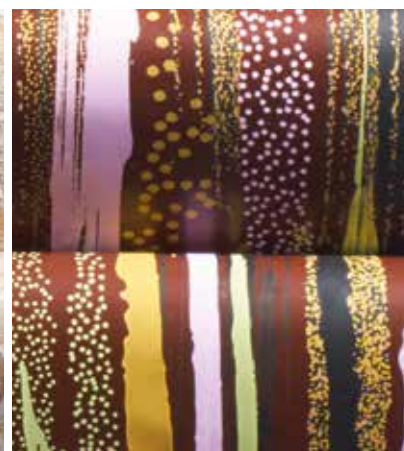
007990
"Dans le pré" •



019090
"Sérénité" •



030013
"Bernadette" •



036008
"Arty" •



036012
"Acidulé"



007964
"Basse-cour" •



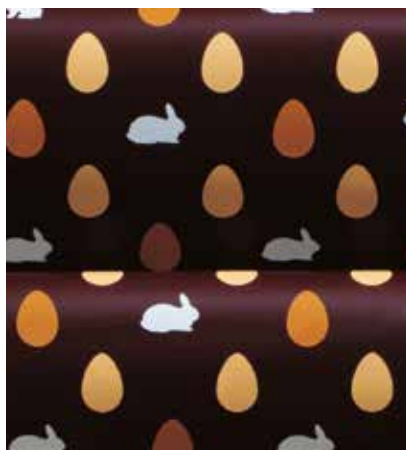
007856
"Méli-mélo" •



007889
"Boîte à œufs" •



030010
"Hop Hop!" •



007972
"Pâques-Mania" •



040008
"Coucou" •



007890
"Sur le plat" •



030004
"Les petits poissons..." •



007891
"Emoticones" •



030012
"Artifice" •



007921
"Voulez-vous?" •



007967
"BD" •





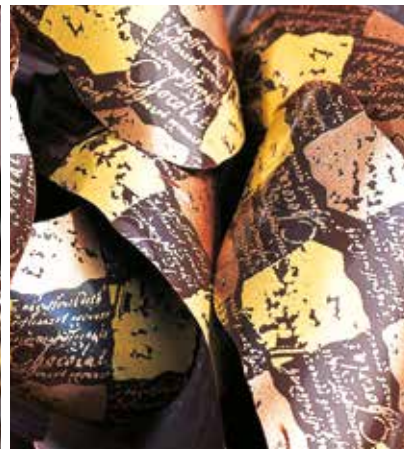
007513
"Arabesques or" •



007559
"Floralis" ★



007505
"Tempête" •



007541
"Les calligraphiques" •



036143
"Paris or" •



007500
"Mikado or" •



007422
"Alvéoles" •



007534
"Herbes folles"



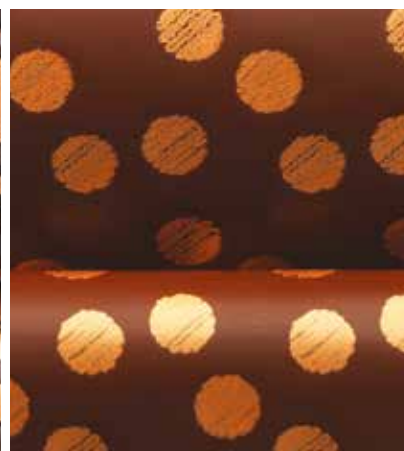
000326
"Like a virgin" •



007511
"Fils" ★



007542
"Labyrinthe" •



000339
"Bellini" •



007619
"Versailles"



007575
"Arabesques irisées" • ★



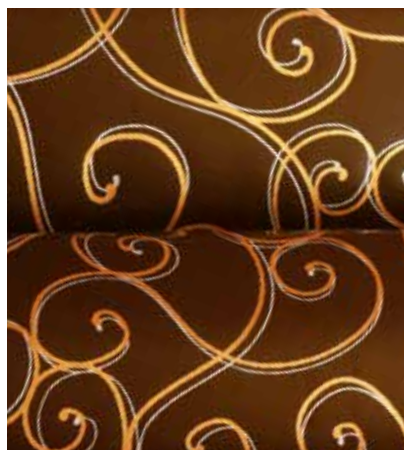
007741
"Savane"



007653
"Rococo"



007773
"Arabesques or"



007617
"Doubles arabesques" •



007873
"Tendance"



007769
"Papillons"



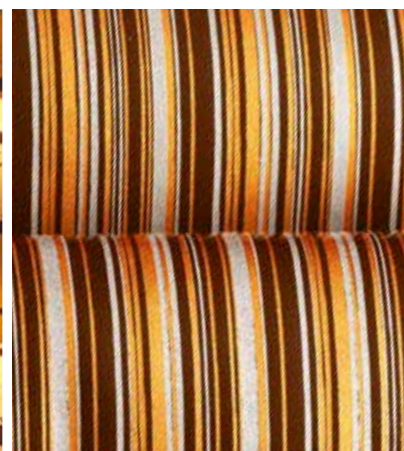
007911
"Python royal"



007932
"Sahara"



007634
"Mosaïque" •



007615
"Cuivre et argent" •





040003
"Gitane" • ★



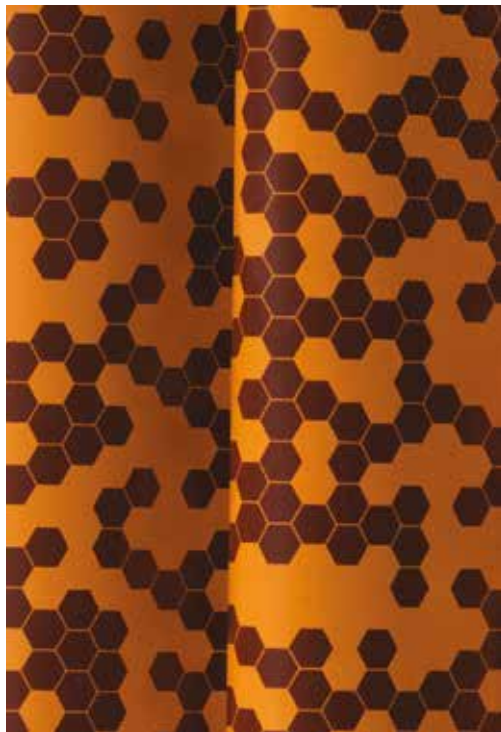
040007
"Chiches" •



040010
"Imaginisce" •



🕒 040005
"Agrumes" • ★



🕒 040004
"Miel" • ★



🕒 040006
"Twig" • ★



036144
"Paris Rubis" •



007876
"Tout feu tout flamme"



036142
"Londres rubis" •



007544
"Les croisillons" •



007537
"Les cuivrés" •



007720
"Rouge envoûtant"



007556
"Papier reliure scintillant"



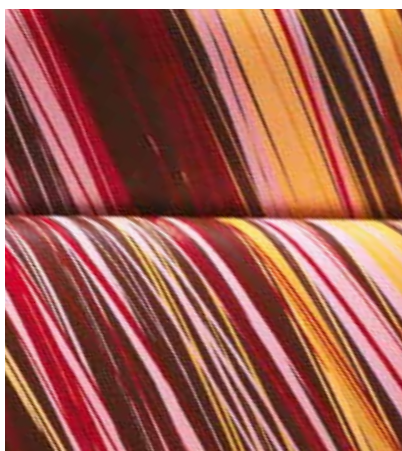
007499
"Mikado bordeaux"



007564
"Marbré flash" ★



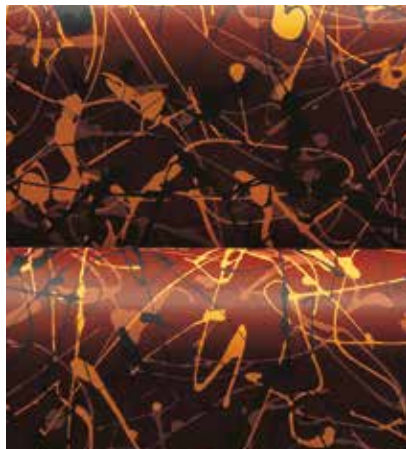
007591
"Bandes"



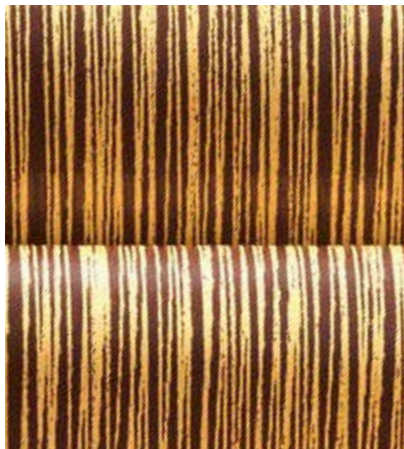
007593
"Concorde"



007555
"Papier reliure"



025011
"Flic Flac Floc" •



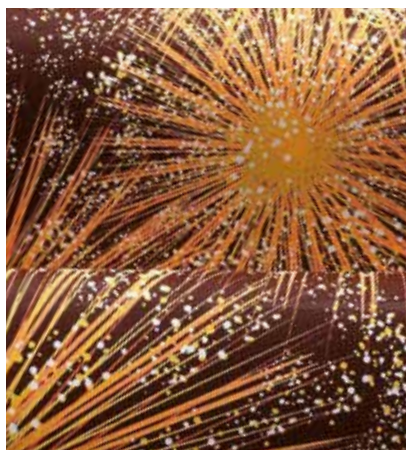
007754
"Pur éclat" •



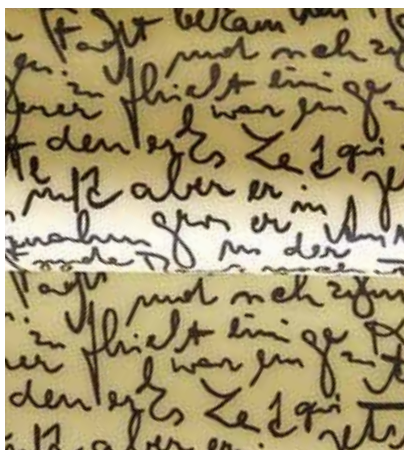
007675
"Pointillisme"



007883
"Klimt"



007734
"Flamboyant"



007758
"Lettres noires" •



007592
"Opulence" •



007590
"Bombay"



007845
"Sur les chemins"



007509
"Vichy" ★



008003
"Nounours rouges"



030016
"Cornet" •



007514
"Robusta" •



007545
"Le café" •



007518
"Colombie" •



007776
"Tourbillons" ★



007501
"Léopard" •



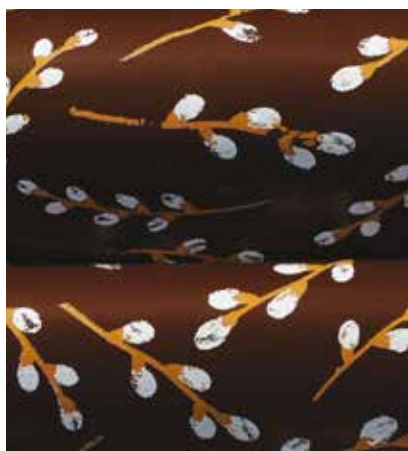
007426
"Notes de musique" •



007419
"Moucheté" •



007577
"Rayures" •



030014
"Chatons" •



007930
"Safari" •



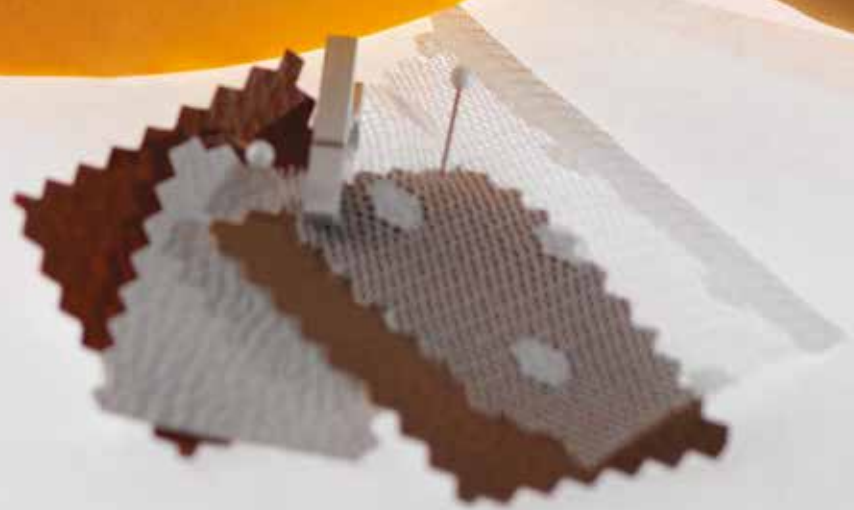


007657
"Fleurs de cerisier"



007686
"Vintage"



Bzz
Bzz
Nid
d'Abeilles

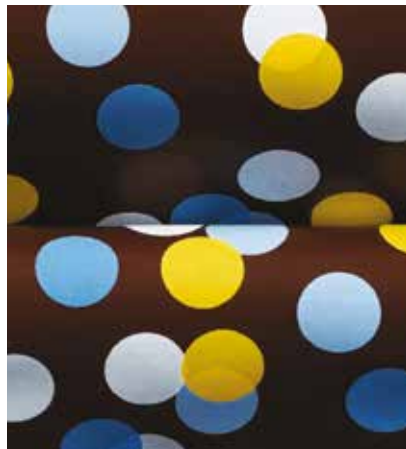




so
glam...
FOURRURE
GLAM



019089
"Marinière" • ★



030005
"Nautilus" •



019079
"Envole-moi" •



007931
"Utopie" ★



030007
"Paper Boat" • ★



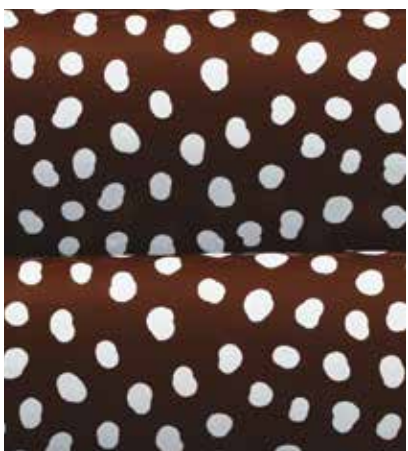
007717
"Perse" • ★



007434
"Oxygène" • ★



007719
"Envoûtant" • ★



030008
"Petit Poucet" • ★



007435
"Symphonie" • ★



007742
"Zèbre"



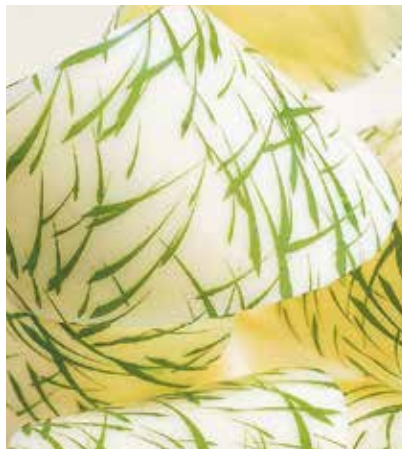
007966
"Western" •



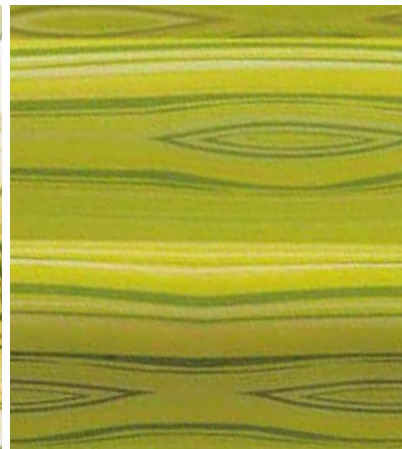
007984
"Chance" ★



007905
"Le peigne d'Eddy"



007503
"Herbes" ★



007858
"Bois tendre"



007823
"Bambou"



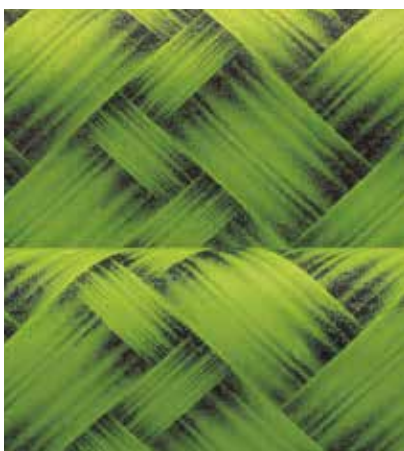
007840
"Mojito"



007824
"Foliation"



007662
"Sylphides"



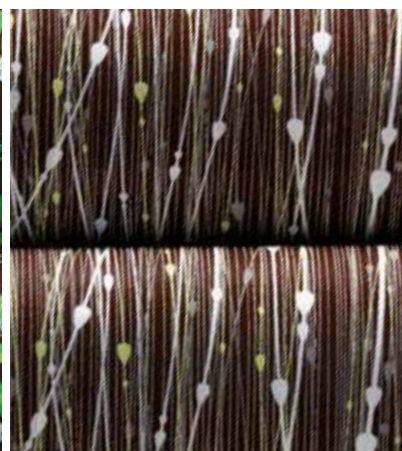
007985
"Tissé" •



007753
"Petits pois"



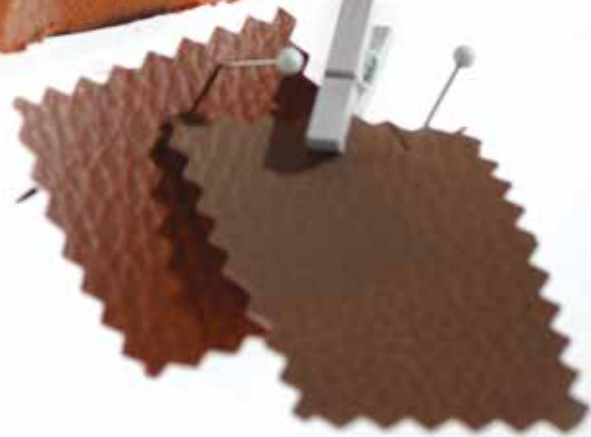
030009
"Porte-bonheur" •



007746
"Goutelettes"



As FLEURI
PRINTANIER



**SUGGESTION**

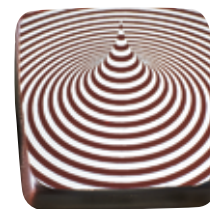
Make your Bonbons
and Petits Fours pop
with some Kipetti p. 120

TRANSFER CUTOUTS 4X4

These individual transfer sheets centered on your chocolate bonbons will awaken your customers' tastebuds to the subtle flavours of the fillings and give your products a truly individual signature. These designs are available in 36 x 13 cm sheets or in 4 x 4 cm cutouts (remember to specify your preferred format in your order). A wide variety of additional patterns and flavours are available upon request.



SEE INSTRUCTIONS **P. 314**



036017

1500 Transfer sheets "Simili", 4 designs 4 x 4 cm •

025013

1500 Transfer sheets "À Croquer" 2 designs, 4 x 4 cm •

025014

1500 Transfer sheets "Psyca" 6 designs, 4 x 4 cm • ★



001330

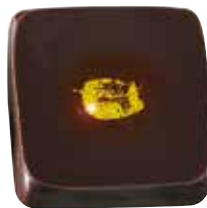
1500 Transfer sheets "Feuilles d'automne" 4 designs, 4 x 4 cm ★

001328

1500 Transfer sheets "Extraits de fleurs" 4 designs, 4 x 4 cm ★

001339

1500 Transfer sheets "Fils scintillants" 3 designs, 4 x 4 cm



001340

1500 Transfer sheets
"Artifice" 2 designs, 4 x 4 cm

001341

1500 Transfer sheets
"Tourbillon" 4 x 4 cm •

001336

1500 Transfer sheets
"Je goûte..."
3 designs, 4 x 4 cm • ★

008498

1500 Shiny transfer sheets
"Touche prestige or" 4 x 4 cm •

008504

1500 Shiny transfer sheets
"Éclat or" 4 x 4 cm •

008527

1500 Transfer sheets
"Artiste" 4 designs, 4 x 4 cm



008499

1500 Shiny transfer sheets
"Touche prestige argent"
4 x 4 cm • ★

008526

1500 Transfer sheets
"Pop art" 3 designs, 4 x 4 cm

001255

3000 Transfer sheets
"Thé" 4 x 4 cm •

001217

3000 Transfer sheets
"Caramel" 4 x 4 cm •

001283

3000 Transfer sheets
"Café" 4 x 4 cm •



PRINTINGS FOR FONDANT ICING 40 X 60 CM

Discover a new, modern and elegant way to decorate your mille-feuilles, éclairs or other delights ! We offer a whole range of patterns for fondant icings which will make your clients marvel. Prepare your fondant icing by adding 6% cocoa butter and 1 to 2% water to your usual fondant mixture. Heat it up (+30°C/+86°F). Spread out the fondant icing to 1.5 to 2mm thick over the printed paper. Immediately put the whole thing in the freezer until it becomes hard (-20°C/-4°F: 1 hour or -30°C/-22°F: 30 minutes). Unstick the fondant icing, cut it into pieces and place it onto your mille-feuille, desserts, cake, etc.



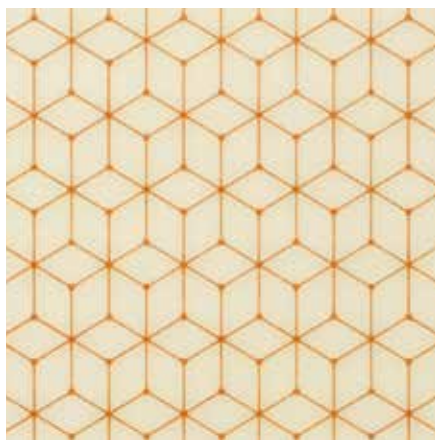
030063
20 Transfer sheets for fondant "Mille-feuilles Feuilles"
40 x 60 cm •



030064
20 Transfer sheets for fondant "Mille-feuilles Framboise"
40 x 60 cm • ★



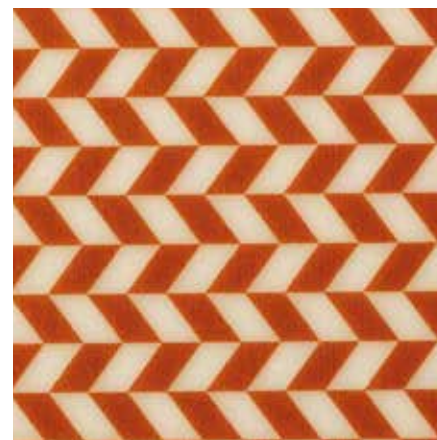
030065
20 Transfer sheets for fondant
"Mille-feuilles Pointillisme" - 40 x 60 cm •



025142
20 Transfer sheets for fondant "Mille-feuilles damier"
40 x 60 cm •



025144
20 Transfer sheets for fondant "Mille-feuilles matelassé" 40
x 60 cm •



025143
20 Transfer sheets for fondant "Mille-feuilles"
40 x 60 cm •



040017
20 Transfer sheets for fondant "Mille-points"
40 x 60 cm •



040015
20 Transfer sheets for fondant "Mille-fleurs"
40 x 60 cm •



040016
20 Transfer sheets for fondant "Mille-larmes"
40 x 60 cm •



PRINTINGS FOR FONDANT ICING ECLAIRS & RELIGIEUSES

Revisit a great pastry classic in an elegant and modern way: the éclair. Prepare your fondant icing by adding 6% cocoa butter and 1 to 2% water to your usual fondant mixture. Heat it up (+30°C/+86°F). Place the printed paper for fondant icing on your work surface. Lay your stencil 1.5mm thick onto the sheet. Stencil the fondant icing. Remove the stencil straightaway. Immediately put the whole thing into the freezer until it becomes hard (-20°C/-4°F: 1 hour or -30°C/-22°F: 30 minutes). Unstick the fondant icing and place it on your pastry. You can choose 4 different sizes of éclair and mini-éclair, with varying degrees of thickness, through our various stencils, that will perfectly adapt to your processes.



030066
25 Transfer sheets for
fondant "Éclairs cœurs"
so 150 prints • ★



025145
25 Transfer sheets for
fondant "Éclairs léopard"
so 150 prints •



025147
25 Transfer sheets for
fondant "Éclairs marbrés"
so 150 prints •



025146
25 Transfer sheets for
fondant "Éclairs pois"
so 150 prints • ★



040018
25 Transfer sheets for fondant "Éclairs pop" 3 designs
so 150 prints • ★



010700
1 Stencil for eclairs
6 prints
13,2 x 3,2 cm • ★



030067
25 Transfer sheets for fondant
"Mini-éclairs cœurs" so 300 prints • ★



025139
25 Transfer sheets for fondant
"Mini-éclairs pois" so 300 prints • ★



025140
25 Transfer sheets for fondant
"Mini-éclairs marbrés" so 300 prints •



025138
25 Transfer sheets for fondant
"Mini-éclairs léopard" so 300 prints •



040019
25 Transfer sheets for fondant
"Mini-éclairs lapinous" so 300 prints •



040020
25 Transfer sheets for fondant
"Religieuses The Queen" 3 designs so 600 prints •

030068
1 Stencil
for thin eclairs
6 prints
12 x 2,6 cm • ★

025141
1 Stencil
for thin eclairs
12 prints
3 x 7,5 cm • ★

030069
1 Stencil
for thin mini-eclairs
12 prints
6,6 x 2,4 cm • ★

040021
1 Stencil
for religieuses
24 prints
ø 3 cm • ★

In order to obtain an even more fabulous result, we have created a compound, which once hydrated, will be applied over the baking sheet prior to your biscuit. This product prevents the appearance of air bubbles on the surface of your biscuit and also allows your biscuit to be more airy.



010384
Sublimasse nature
Pot of 900 g •



001422
20 Baking paper sheets "Sous-bois"
60 x 40 cm

PRINTINGS FOR BISCUIT

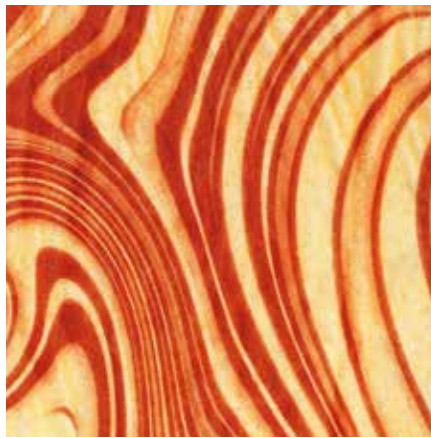


We offer a full range of patterns printed on baking parchment. The print is transferred during baking (after you've covered the parchment with your biscuit mixture).

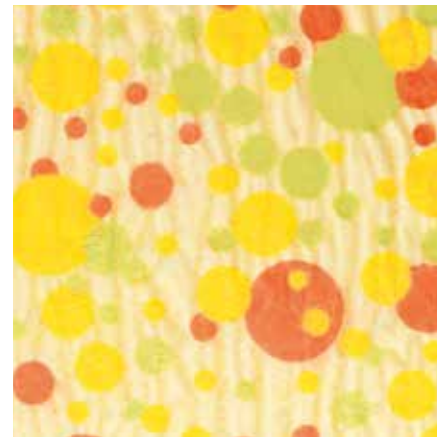
VOIR INSTRUCTIONS **P. 317**



000370
20 Baking paper sheets "Ronds Bronze"
60 x 40 cm •



○ **001413**
20 Baking paper sheets "Marbré"
60 x 40 cm ★



001415
20 Baking paper sheets "Points"
60 x 40 cm



001430
20 Baking paper sheets "Tissage"
60 x 40 cm •



001434
20 Baking paper sheets "Pois"
60 x 40 cm •



● **001379**
20 Baking paper sheets "Faux bois"
60 x 40 cm •



001427
20 Baking paper sheets "Poursuite"
60 x 40 cm



001420
20 Baking paper sheets "Projection"
60 x 40 cm



001423
20 Baking paper sheets "Savane"
60 x 40 cm

PRINTINGS FOR ENTREMETS



SEE INSTRUCTIONS **P. 317**

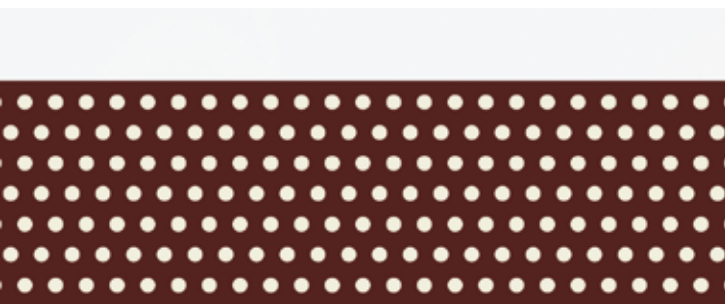
011456
15 Chocolate strips "Lignes" - 66 x 4 cm •

170





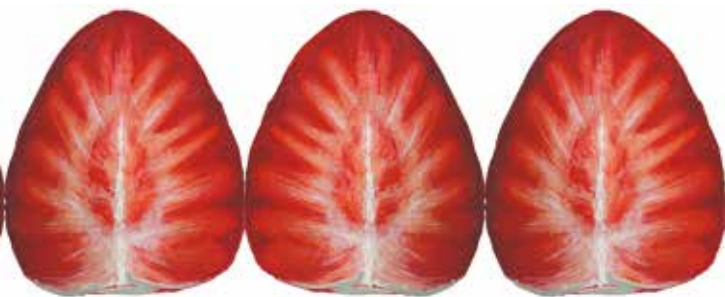
019102
15 Chocolate strips "Pop" - 66 x 4 cm • ★



011466
15 Chocolate strips "Pois" - 66 x 4 cm



011458
15 Chocolate strips "Rayures inclinées" - 66 x 4 cm •



PASCAL
Niau

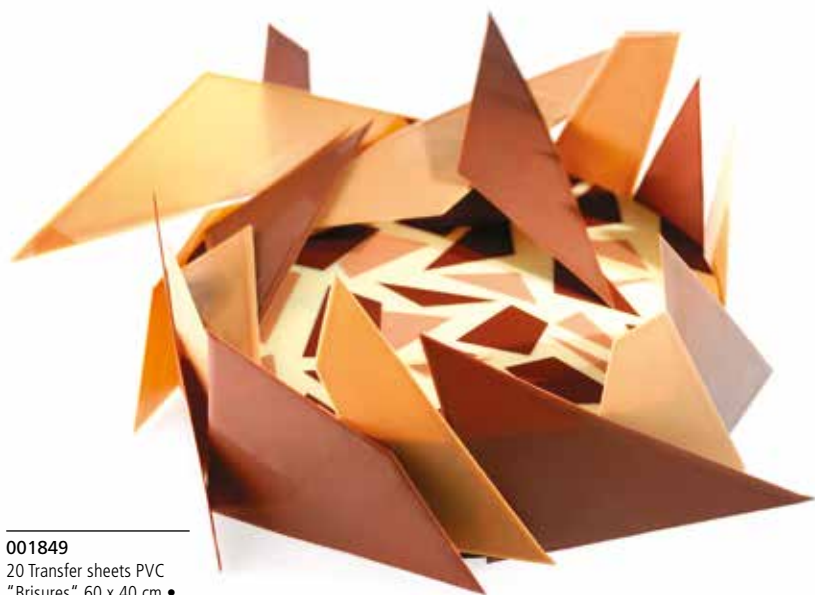
011464
15 Chocolate strips "Fraises" - 66 x 4 cm ★

Chocolate strips

These chocolate strips can be used like the classic rolls. All you need to do is surround the inside of your mould with this strip and fill in your cream desserts as usual, to obtain an ideal decoration with an incredible thinness.



001844
20 Transfer sheets PVC "Diffus"
60 x 40 cm •



001849
20 Transfer sheets PVC
"Brisures" 60 x 40 cm •



SUGGESTION



For an even more original result, cut the sheets and place them over just part of the bonbon. the 3D effect can also be enhanced with a touch of our sparkling colouring (p. 300).

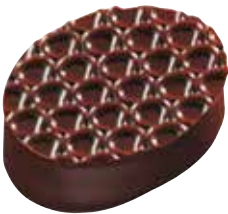
STRUCTURE SHEETS

Add eye-catching relief to your chocolates with our texture sheets.

Give traditional products more punch with these original, easy-to-use designs. After enrobing chocolate bonbons, just place the sheet on top, wait until the chocolate has set and remove.



011185
"Facettes" • ★



011178
"Mailles" • ★



011177
"Points" • ★



011180
"Averse" • ★



011167
"Matelassé" • ★



011193
"Lignes" • ★



011164
"Petites arabesques" • ★



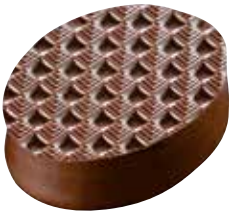
040168
"Crocodile" • ★



011181
"Fibres" • ★



011166
"Cabosses" • ★



011175
"Damier" • ★



011201
"Lézard" • ★



011182
"Filaments" • ★



011165
"Mini gouge" • ★



011176
"Vagues" • ★



040169
"Madras" • ★



011171
"Mouvance" • ★



011197
"Tressé" • ★



011170
"Faux bois" • ★



011163
"Losanges" • ★



011172
"Floral" • ★



011183
"À table" • ★



011184
"Baroque" • ★

Effet
structuré

1

STRUCTURE SHEETS FOR ENTREMETS

Those entremets are done with structure entremets sheets (size: 36,5 x 56,5 cm). Those sheets can be put in the pastry frame mould (009844 p. 223). You can also use your own moulds if the size fits.



VOIR INSTRUCTIONS **P.317**



2



3



4

PASCAL

Niau

175

ANTHONY

Terrone



5



6



7

1. 036161

10 Structure sheets "Déstructuré"
56,5 x 36,5 cm • ★

2. 009891

10 Structure sheets "Petit Matelassé"
56,5 x 36,5 cm • ★

3. 009808

10 Structure sheets "Matelassé"
56,5 x 36,5 cm • ★

4. 010294

10 Structure sheets "Rondin"
56,5 x 36,5 cm • ★

5. 000368

10 Structure sheets "Ananas"
56,5 x 36,5 cm • ★

6. 009741

10 Structure sheets "Ondulé"
56,5 x 36,5 cm • ★

7. 009836

10 Structure sheets "Mouvance"
56,5 x 36,5 cm • ★

NEUTRAL **SHEETS**

176



Those rigid sheets will allow you to make your chocolates “shine”.



005008
25 Rhodoide sheets size 40 x 60 cm • ★

These supple sheets will allow you to “shine” your chocolates and to spread your ganache before cutting them up with your guitar.



005009
500 Guitar sheets size 40 x 60 cm • ★



005012
100 Guitar sheets bundled 38 x 38 cm • ★



010920
1 Roll neutral 4 cm x 50 m • ★



010922
1 Roll neutral 4,5 cm x 50 m • ★

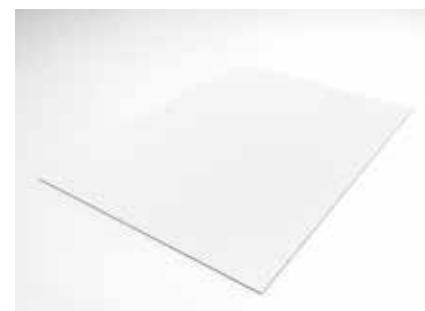


010921
1 Roll neutral 5 cm x 50 m • ★



010923
1 Roll neutral 6 cm x 50 m • ★

This baking paper will allow you to serve sweet or savoury paper-wrapped dishes which will please your clients by their presentation. In fact, this extremely transparent paper goes directly from the oven to the serving plate. It will astonish your guests and will make them appreciate even more, this way of cooking and presentation.



036133
5 White rigid plates 74 x 54 cm th. 2 mm • ★

004561
1 Roll 25 M x 50 cm • ★



Collection
CROISIÈRE
2018



HAND-MADE
KOLLECTICA

To FILL

HALF SHELLS TO FILL P. 180

POMPONETTES P. 186

POMPONS P. 188

CHOCOLATE SHELLS P. 190

CONTAINERS P. 192

TART SHELLS MADE IN FRANCE P. 194

"A UNIQUE
CONCEPT"

180



You can mix and
match different colour
tops and bottoms
and fulfil your deepest
creative fantasies!

HALF SHELLS TO FILL

PCB has developed a unique concept to easily make filled candies. Place the first half-shell blister sheet in the magnetic mould. The second blister sheet is placed in the other half of the mould. Pipe the filling of your choice into the half shells, remove the protective edge cover around the half-shell (no waste/no mess). Then simply close both sides of the magnetic mould together and leave to cool for 4 hours. This will give you wonderful decorated filled candies.



SEE INSTRUCTIONS **P. 316**



025016
630 Half shells "Madeleines" Choc BC
2,3 x 3,4 cm (to create 315 madeleines) • ★



030062
630 Half shells "Lapins" white choc
2,3 x 3,4 cm (to create 315 rabbits) • ★



040096
630 Half shells "Lentilles lapin"
white choc ø 2,6 cm •



008951
630 Half shells "Lentilles" white choc
2 designs ø 2,6 cm ★



036000
630 Half shells Balls "Emoticones" white choc
5 designs ø 2,6 cm (to create 315 balls) • ★



040095
378 Half shells dark choc, milk choc and choc BC
Lentilles "Panachés"
3 designs ø 2,6 cm • ★



009027
630 Half shells Balls
"Tendance" white choc
6 designs ø 2,6 cm



009025
630 Half shells Balls "Eclat" dark choc
5 designs ø 2,6 cm •



009963
1 Magnet form to make the filled balls 63 prints
39,5 x 30 cm - H. 3 cm • ★

009964
1 Magnet form to make the filled eggs or madeleines 63 prints
39,5 x 30 cm - H. 3 cm • ★





009038
630 Half-eggs white choc
3 designs 2,3 x 3,4 cm



009039
630 Half-eggs white choc "Taches"
3 designs 2,3 x 3,4 cm



008869
Half-eggs white choc "Visage"
3 designs 2,3 x 3,4 cm



008969
Half-eggs dark choc "Paillettes"
3 designs 2,3 x 3,4 cm •



009054
Half-eggs dark choc
4 designs 2,3 x 3,4 cm



040167
630 Half-eggs dark choc "Fondant"
2,3 x 3,4 cm •



009047
630 Half-eggs dark choc neutral
2,3 x 3,4 cm • ★



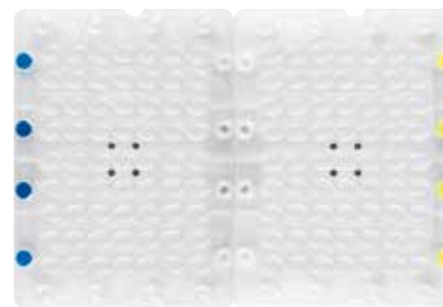
009046
630 Half-eggs milk choc neutral
2,3 x 3,4 cm • ★



009055
630 Half-eggs dark choc "Arabesques"
3 designs 2,3 x 3,4 cm



008899
Half-eggs strié dark choc unprinted
2,3 x 3,4 cm • ★



009964
1 Magnet form to make the filled eggs or madeines 63 prints • ★

PCB has designed a full range of chocolate shells that can be used for all manner of products:

- Chocolate bonbons with extremely soft and delicate fillings. The very thin shell allows enrobing after filling if desired.
- Petits fours: these shells open new possibilities for soft products.



SUGGESTION

Make your Bonbons and Petits Fours pop with some Kipetti p. 120



008948
504 Ball shells dark choc
ø 2,5 cm •



040097
350 Round shells choc BC
ø 3 cm - H. 1,2 cm •



040099
280 Square shells choc BC
2,7 x 2,7 cm - H. 1,8 cm •



040098
280 Round shells choc BC
ø 2,7 cm - H. 1,8 cm •



008988
350 Square shells dark choc
2,2 x 2,2 cm - H. 1,2 cm • ★



008991
350 Round shells dark choc
Ø 2 cm - H. 1,2 cm • ★



008996
350 Triangle shells dark choc
2,5 cm - H. 1,2 cm • ★



008998
350 Oval shells milk choc
3,4 cm - H. 1,2 cm • ★



008993
350 Oval shells dark choc
3,4 cm - H. 1,2 cm • ★



008997
350 Round shells milk choc
Ø 3 cm - H. 1,2 cm • ★



009001
350 Round shells white choc
Ø 3 cm - H. 1,2 cm • ★



008992
350 Round shells dark choc
Ø 3 cm - H. 1,2 cm • ★



009002
280 Round shells white choc
Ø 2,7 cm - H. 1,8 cm • ★



008999
280 Round shells dark choc
Ø 2,7 cm - H. 1,8 cm • ★

185



008989
350 Square shells dark choc
2,7 x 2,7 cm - H. 1,2 cm • ★



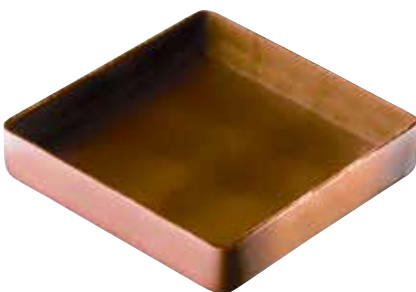
008990
350 Square shells dark choc
3 x 3 cm - H. 0,8 cm • ★



009000
280 Square shells dark choc
2,7 x 2,7 cm - H. 1,8 cm • ★



008913
120 Square shells dark choc
4,7 x 4,7 cm - H. 0,8 cm • ★



008939
120 Square shells milk choc
4,7 x 4,7 cm - H. 0,8 cm • ★



008963
210 Rectangle shells dark choc
6,3 x 1,4 cm - H. 1,5 cm • ★



009013
350 Rectangle shells dark choc
3,4 x 1,6 cm - H. 1,4 cm • ★



008994
350 Rectangle shells dark choc
3,5 x 2 cm - H. 1,2 cm • ★

POMPONETTES

Pompons and Pomponettes are the fruit of a technique invented and perfected by PCB: the extra-thin shells can be filled with a wide variety of mixtures then frozen. Then just turn out as needed. These shells will sate any sweet or savoury craving. This range is available in all sorts of shapes: cones, macaroons, rectangles...



| SEE INSTRUCTIONS **P. 316**





008964
210 White Pomponettes bronze printing
Ø 3,4 cm - H. 1,4 cm •



009012
210 Dark Pomponettes cone
Ø 3,4 cm - H. 2,7 cm • ★



008971
210 Dark Pomponettes bronze printing
Ø 3,4 cm - H. 1,4 cm •



009022
210 Pomponettes macaroon White shiny
Ø 3,4 cm - H. 0,8 cm • ★

POMPONS

The Pompons can be filled with mousse or cake (like traditional entremets), ice cream, coulis, cream cheese... Just freeze to create wonderful individual entremets that are already finely glazed and decorated. The thin shell is easily broken with a dessert spoon, making them so easy to enjoy.



| SEE INSTRUCTIONS **P. 316**





2



3



4



5



7



6

1. 009010
60 Dark Pompons "Traces"
Ø 7,2 cm - H. 3,5 cm •

2. 008896
120 Dark Pompons
Ø 5,8 cm - H. 2,5 cm • ★

3. 009003
60 Dark Pompons "Kougelhof"
Ø 7,2 cm - H. 3,5 cm • ★

4. 009024
60 White Pompons
Ø 7,2 cm - H. 3,5 cm • ★

5. 008985
60 Dark Pompons "Arabesques"
Ø 7,2 cm - H. 3,5 cm •

6. 009004
60 White Pompons "Orange"
Ø 7,2 cm - H. 3,5 cm

7. 009049
100 Dark Pompons rectangle
14 x 3 cm - H. 2,2 cm • ★



1

CHOCOLATE **SHELLS**

A multitude of shapes and sizes await to meet all your desires: teardrops, cupcakes, tubes... They fulfil your every whim, meet every requirement and ensure a perfect visual for your boutiques, buffets or individual desserts.



2



3



5



4



6



7

1. 008644
36 Drops dark choc
9,5 x 5 cm H. 4 cm • ★

2. 008949
48 Dark choc square shells
4,6 x 4,6 cm H. 4,5 cm •

3. 008648
105 Dark choc Tubes "Traits"
H. 5 cm, ø 3,5 cm •

4. 008950
54 Dark choc rect. shells
11,4 x 2,5 cm H. 2,6 cm • ★

5. 008721
32 Dark choc Tubes "Étoiles"
L. ± 8 cm, ø 3,3 cm •

6. 008722
32 Dark choc Tubes "Traces"
L. ± 8,5 cm, ø 3,3 cm

7. 036145
48 Dark choc Tubes beveled
L. ± 20 cm, ø 3,5 cm •

CONTAINERS

Looking for something out of the ordinary for your desserts? Something to impress your guests?

PCB has selected a range of glassware whose transparency will take your creations to another level.

Your customers will delight in using the pipettes to inject coulis into their dessert and marvel at DIY decoration with their own tube.

Coulis, ganache... let your imagination run wild!

Discover presentation trays for your small entremets that elegantly replace traditional cardboard.

Thanks to their handles, they are easy to carry, while their minimalist design keeps your creations in the spotlight.





004558
100 Pipettes
15,5 x 1,3 cm • ★



004712
100 Round Pipettes
7,6 x 8 cm, ø ball 2,6 cm • ★



004575
30 Tubes to fill - 30 ml • ★

004664
30 Tubes to fill - 15 ml • ★



004640
1 Clamp for tube • ★



004621
100 Bottles
ø 8 cm - H. 9 cm - Capacity : 25 cl • ★



004625
200 Cupcake cups "Cupcakes"
ø 6 cm - H. 4 cm - Capacity : 7 cl • ★



004674
48 Jars "Tradition" unbreakable
ø 4,8 cm - H. 8,3 cm - Capacity : 8 cl • ★



004508
300 Cups "Classiques"
ø 4,4 cm - H. 5,2 cm - Capacity : 6 cl • ★



004506
300 Cups "Élancées"
ø 4,4 cm - H. 8,2 cm - Capacity : 8 cl • ★



004510
300 Cups "Cubiques"
5 x 5 cm - H. 4,5 cm - Capacity : 6 cl • ★



004532
400 Cups "Grandes Cubiques"
7 x 7 cm - H. 7 cm - Capacity : 22 cl • ★



004714
100 Round transparent Stands for pastries
ø 8 cm • ★

004715
100 Square transparent Stands for pastries
8 x 8 cm • ★

004716
100 Rectangle transparent Stands for pastries
10 x 5,5 cm • ★



TART SHELL

We are proud to represent real "Made in France" quality. That's why we would like to propose this new range of tart shells.

We have chosen to work with French partners and quality local products in order to better control traceability, limit the impact on the environment and above all stay in line with artisan craftsmanship. We want to highlight the purity of our carefully selected French ingredients (butter, flour, free range eggs..), and have removed all artificial flavourings and colourings that might interfere with the taste of your toppings.

We have created a wide range of innovative products, sweet or savoury, chocolate or neutral to offer an infinite number of creations that will satisfy all your creative desires. Also discover two gluten-free tart shell options that are currently in high demand.

**Except cones and sweet medium shells*

Unfortunately we cannot ship these products to the USA.

SWEET TART SHELLS



033526
210 Small chocolate rounds
ø 3,7 cm - H. 1,5 cm •



033527
210 Small chocolate squares
3,4 x 3,4 cm - H. 1,5 cm •



033528
36 Large chocolate rounds
ø 8 cm - H. 1,7 cm •



033529
36 Large chocolate squares
6,9 x 6,9 cm - H. 1,7 cm •



033515
210 Small sweet rounds
ø 3,7 cm - H. 1,5 cm •



033516
Small slim sweet round
Available early 2018 •



033517
210 Small sweet squares
3,4 x 3,4 cm - H. 1,5 cm •



033518
Small sweet rectangle
Available early 2018 •



033520
90 Medium sweet rounds
ø 5 cm H. 1,7 cm •



033522
36 Large sweet rounds
ø 8 cm - H. 1,7 cm •



033523
Large slim sweet round
Available early 2018 •



033524
36 Large sweet squares
6,9 x 6,9 cm - H. 1,7 cm •



033525
90 Large sweet rectangles
10 x 3,5 cm - H. 1,7 cm •



033521
90 Sweet cones ø 2,5 cm
H. 7,5 cm •

040192
Cones holder
transparent 37 x 28 cm
H. 8 cm - 63 imprints •



Unfortunately we cannot ship these products to the USA.

SAVOURY TART SHELLS



033501
210 Small savoury rounds
ø 3,8 cm - H. 1,5 cm •



033502
Small slim savoury round
Available early 2018 •



033503
210 Small savoury squares
3,4 x 3,4 cm - H. 1,5 cm •



033504
Small savoury rectangle
Available early 2018 •



033507
36 Large savoury rounds
ø 8 cm - H. 1,7 cm •



033508
36 Large savoury squares
6,9 x 6,9 cm - H. 1,7 cm •



033509
90 Large savoury rectangles
10 x 3,5 cm - H. 1,7 cm •



033510
252 Ebene savoury barquettes
6,9 x 3,3 cm - H. 0,9 cm •



033512
192 Carrot tulips
ø 3,2 cm - H. 1,5 cm •



033513
192 Beetroot tulips
ø 3,2 cm - H. 1,5 cm •



033514
192 Spinach tulips
ø 3,2 cm - H. 1,5 cm •



033511
252 Barquettes neutral
6,9 x 3,3 cm - H. 0,9 cm •



033506
90 sesame cones
ø 2,5 cm - H. 7,5 cm •

040192
Cones holder
transparent 37 x 28 cm
H. 8 cm - 63 imprints •

GLUTEN FREE TART SHELLS



033530
90 Medium gluten free rounds
ø 5 cm - H. 2 cm •



033531
36 Large gluten free rounds
ø 8,5 cm - H. 2 cm •



The ENTREMETS MOULDS



INDIVIDUAL MOULDS P. 200

ENTREMETS P. 210

MOULDS FOR FINGER BISCUITS P. 218
MACARONS & RELIGIEUSES

SUMMARY OF MOULDS P. 220

INDIVIDUAL MOULDS

In order to let you meet the ever-growing demand for individual entremets, we are pleased to offer you a wide range of moulds.

Flit from style to style to keep your customers coming back for more.





SEE THE COMPLETE LINE OF MOULDS **P. 220**



FRANCK

Michel



1. 040163
6 Moulds entremet "Pot" for 24 pieces
ø 6,5 cm - H. 5,5 cm • ★

2. 010229
8 Moulds "Bouchées Bijoux" for 96 pieces 4 designs
Volume of about : 12 cc • ★

3. 009969
4 Moulds entremet "Mini coussin" for 48 pieces
4,5 x 4,5 cm • ★

4. 010278
1 Silicone mould "Mini Palet" for 15 pieces
ø 4,5 cm - H. 2 cm • ★



1

PIERRE

Hermé

2

THIERRY

Bamaz

3

JOHAN

Martin

4

LILIAN

Bonnefoi

5

1. 00981020 Moulds entremet "St Honoré"
ø 7 cm - H. 4,5 cm • ★**2. 009900**20 Moulds entremet "Larme"
9,5 x 5,5 cm H. 4,2 cm • ★**3. 010174**4 Moulds entremet "Petite tarte" for 48 pieces
ø 7,4 cm - H. 1,7 cm • ★**4. 010173**4 Moulds entremet "French Donut" for 48 pieces
ø 8 cm - H. 3,8 cm • ★**5. 010232**4 Moulds entremet "Byzance" for 32 pieces
ø 6,4 cm - H. 4 cm • ★



1



2



3

THIERRY
Mulhaupt

PASCAL
Molines



4



5

FRANÇOIS
Perret



6

1. 009904
4 Moulds entremet "Dôme" for 60 pieces
ø 6,8 cm - H. 4 cm • ★

2. 010276
1 Silicone mould "Palet" for 8 pieces
ø 6,5 cm - H. 3 cm • ★

3. 010354
1 Tray for entremet rounds for 45 pieces
ø 6 cm - H. 4 cm • ★

005000
200 Rhodoïde sheets neutral 19,5 x 4 cm • ★

4. 009790
10 Tubes "Molines" 58 cm - Ø 3,5 cm et 20 covers
100 Rhodoïde sheets neutral 58 x 12 cm • ★

005002
100 Rhodoïde sheets neutral 58 x 12 cm • ★

5. 010291
1 Moule entremet "Cube" for 10 pieces
4,5 x 4,5 cm - H. 4,5 cm • ★

005021
100 Rhodoïde sheets neutral cut in cross 13,5 x 13,5 cm • ★

6. 010274
1 Silicone mould "Ovoïde" for 8 pieces
8,2 x 4,3 cm - H. 3,2 cm • ★



1



JEAN-MICHEL

Norica



2

CÉDRIC

Grolet



3

MARC

Rivière



4

PHILIPPE

Rigollot



5

CHRISTOPHE

Michalak



6



7

205

 **1. 040162**
8 Moulds entremet "Jardinière" for 24 pieces
12 x 4 cm - H. 3,5 cm • ★

 **2. 030074**
4 Moulds entremet "Fraise" for 24 pieces
6 x 6 cm - H. 5,5 cm • ★

3. 019104
4 Moulds entremet "Noisette" for 24 pieces
ø 6,4 cm - H. 5,9 cm • ★

4. 010101
4 Moulds entremet "Cerise" for 24 pieces
ø 7,3 cm H. 5,8 cm • ★

5. 010011
4 Moulds entremet "Pomme" for 24 pieces
ø 7,3 cm - H. 5,8 cm • ★

6. 010240
4 Moulds entremet "Galette" for 16 pieces
10 x 7 cm - H. 4,5 cm • ★

7. 010099
4 Moulds entremet "Poire" for 24 pieces
ø 5,7 cm - H. 8,5 cm • ★



JÉRÔME
De Oliveira

1



SÉBASTIEN
Bouillet

2



3

JEAN-MICHEL
Horca



5

QUENTIN
Bailly



6



4

1. 010047

4 Moulds entremet "Parfum" for 32 pieces - ø 8 cm - H. 4 cm • ★

010051

1 Silicone mould "Bouchon de parfum" for 1 piece • ★

010297

1 Silicone mould "Parfum" for 6 pieces - ø 8 cm - H. 4 cm • ★

2. 009941

10 Tubes entremet "Sucettes" ø 3,5 cm - H. 8 cm • ★

005013

200 Rhodoïde sheets neutral 12 x 8 cm • ★

004568

200 Flat beech sticks 9,3 x 1,8 cm • ★

3. 010306

4 Moulds entremet "Jeu d'enfant" for 48 pieces

10 x 2,5 cm - H. 2 cm • ★

4. 010176

1 Silicone mould "Mini Wedding Cake" for 6 pieces

ø 6 cm - H. 7,5 cm • ★

5. 010137

4 Moulds entremet "Diamants" for 16 pieces

ø 7,3 cm - H. 5,8 cm • ★

6. 025150

4 Moulds entremet "Trésor" for 40 pieces

11,8 x 3 cm - H. 3,5 cm • ★



1



QUENTIN
Bailly

2



EMMANUEL
Chevalier

3



ARNAUD
Larher

4



5

1. 010120

2 Silicone moulds "Magnum" for 12 pcs - 9,2 x 4,8 cm - D. 2,5 cm • ★

004668

50 Flat birch sticks 11,2 x 1 cm • ★

010119

1 Silicone mould "Mini magnum" for 8 pcs - 6,8 x 3,7 cm P. 1,8 cm • ★

004667

50 Mini flat birch sticks 7,2 x 0,8 cm • ★

2. 019103

4 Moulds entremet "Rings" for 32 pieces - 14,2 x 3,8 cm - H. 1,5 cm • ★

3. 010008

8 Moulds entremet "Cake toys" for 24 pieces - ø 6 cm - H. 6,5 cm • ★

002505

300 Decors white choc "Accessoires Cake toys" 18 designs • ★

4. 010241

4 Moulds entremet "Tong" for 48 pieces - 12,5 x 5,7 cm - H. 1 cm • ★

010242

1 Cookie cutter "tong" 12,9 x 6,1 cm • ★

001667

4 Blisters "Lanière de tong" so 48 prints - 5,1 x 5,3 cm • ★

004435

100 small cardboards "tong" • ★

5. 010175

1 Silicone mould "Sucette spirales" for 8 pieces - 6,2 x 3,2 cm • ★

004667

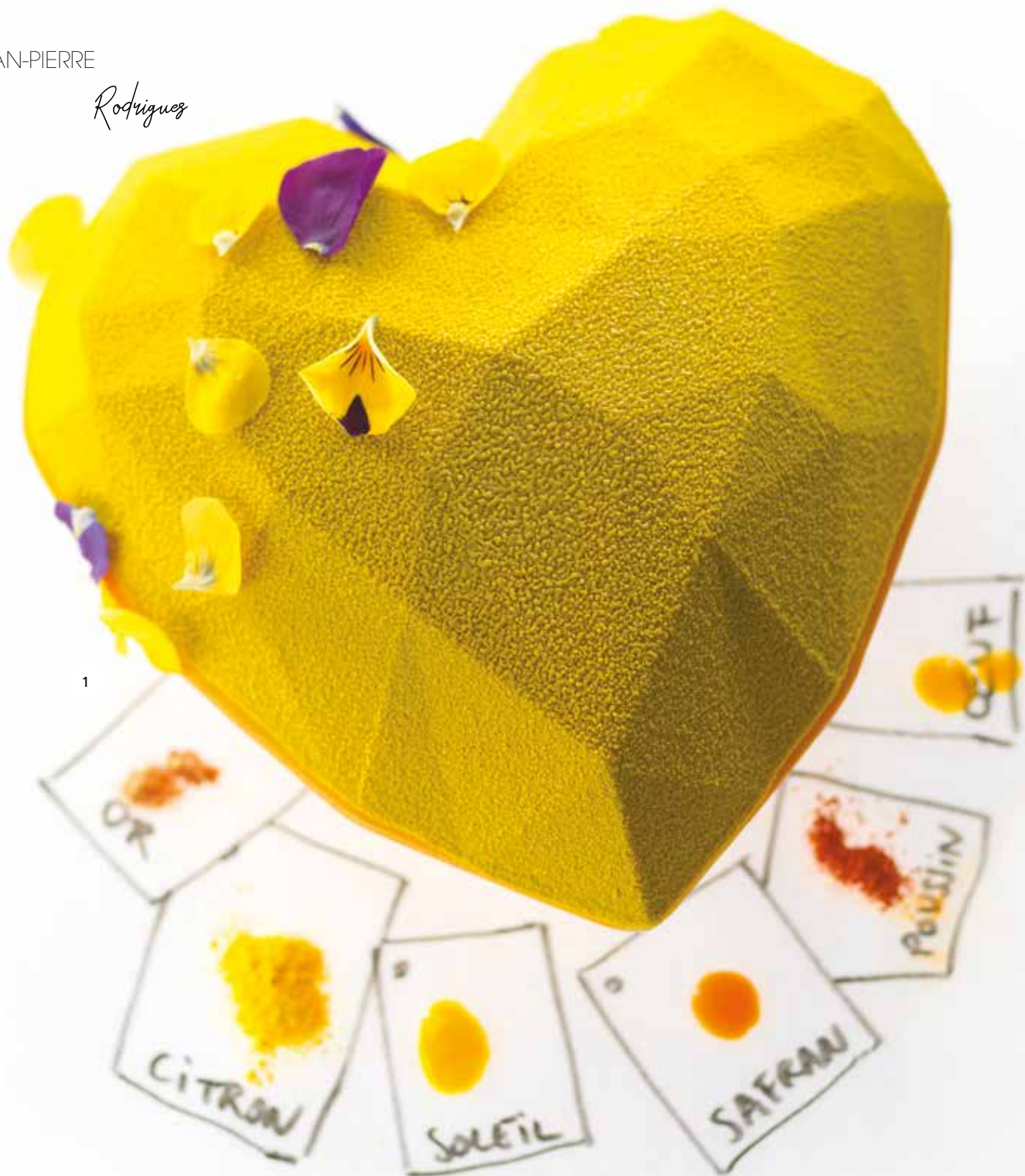
50 Mini flat birch sticks 7,2 x 0,8 cm • ★

JEAN-PIERRE

Rodriguez

208

1



JÉRÔME
De Oliveira



2



3

CÉDRIC
Grolet

FRANCK
Michel



4



5

FRANÇOIS
Pernet



6

1. 040166

4 Moulds entremet "Cœurs facettes" for 16 pieces
7,2 x 7,2 cm - H. 5 cm • ★

2. 010178

4 Moulds entremet "Bouche" for 32 pieces
9,5 x 6 cm - H. 4 cm • ★

3. 010273

4 Moulds entremet "Double Cœurs" for 12 pieces
9,5 x 11 cm - H. 5 cm • ★

4. 009948

20 Moulds entremet "Petit coussin" for 10 pieces
8 x 8 cm - H. 3 cm • ★

5. 010002

3 Moulds entremet "Cœur spirale" for 24 pieces
8,5 cm H. 3,8 cm • ★

6. 036147

4 Moulds entremet "Cœur croqué" for 12 pieces
9,2 x 10,6 cm H. 4,5 cm • ★

ENTREMETS

Whatever style you're looking for, these entremet moulds will fit the bill. Their simple and pure shapes will allow you to be as bold as you dare.



SEE THE COMPLETE LINE OF MOULDS **P. 220**

210

1



JÉRÔME

Chauceze



2

JULIEN

Alvarez



3



VINCENT

Guerlais

4

THIERRY

Bamaz



5

JORDI

Bordas



6



JOFFREY

Lafontaine

7

1. 040164

10 Moulds entremet "Ondes"
Ø 16 cm - H. 7 cm • ★

2. 010246

8 Moulds entremet "Tablette"
18 x 7 cm - H. 4 cm • ★

3. 010123

10 Moulds entremet "Galactica"
Ø 19,2 cm - H. 4 cm • ★

4. 025152

12 Moulds shell "Champignons" for 4 pieces
Ø 18 cm - H. 27,7 cm • ★

5. 010145

4 Moulds entremet "Trésor"
20 x 8 cm - H. 7,2 cm • ★

6. 010179

10 Moulds entremet "The Lollipop"
15,5 x 15,5 cm - H. 4,5 cm • ★

7. 010221

8 Moulds entremet "Vrille"
Ø 17 cm - H. 9,5 cm • ★



1

ANGELO
Musa

THIERRY
Bamas



3



2

MATHIEU
Blandin



4



5



6

1. 009952

1 Mould "Cube" for 5 pieces
10 x 10 cm - H. 10 cm • ★

005018

100 Rhodoïde sheets neutral 10 x 10 cm • ★

009910

1 Mould inox "Cube" 10 x 10 cm H. 10 cm • ★

2. 009844

1 Mould "Cadre Pâtissier"
57 x 37 cm - H. 4 cm • ★

3. 010143

9 Moulds entremet "Tarte" - 3 designs
Small round - H. 1,8 cm, ø 15 cm - Medium round - H. 1,8 cm, ø 17 cm
Large round - H. 1,8 cm, ø 19 cm • ★

4. 010227

10 Moulds entremet "Palet" for 5 pieces
ø 19 cm - H. 4,4 cm • ★

010228

10 Moulds entremet "Palet" for 5 pieces
ø 15 cm - H. 4 cm • ★

5. 010281

8 Moulds entremet "Sphère"
ø 18 cm - H. 9 cm • ★

010283

8 Moulds entremet "Sphère"
ø 14 cm - H. 7 cm • ★

6. 009759

10 Moulds entremet "L'Impérial"
ø 16 cm - H. 5,5 cm • ★

009813

10 Moulds entremet "L'Impérial"
ø 20 cm - H. 6,6 cm • ★

7. 030076

12 Moulds entremet "Miroir" for 6 pieces
ø 18 cm - H. 4,5 cm - Bottom : ø 18 cm - H. 3 cm
Top : ø 12 cm - H. 2 cm • ★

YANN
Buys

213

7





JÉRÔME
De Oliveira

1

THIERRY

Barnaz

2



3



4

YANN

Bryz

5

1. 010038

5 Moulds entremet "Bouche"
25,5 x 12 cm - H. 5,5 cm • ★

3. 009792

6 Moulds entremet "Lapin"
ø 18 cm • ★

2. 010308

10 Moulds entremet "Fleur" for 5 pieces
Top : 17 x 16 x 2,5 cm - Bottom : 18 x 17 x 4 cm • ★

4. 010280

10 Moulds entremet "Boules"
16 x 16 cm - H. 4,5 cm • ★

5. 030075

10 Moulds entremet "Bouée" for 10 pieces
ø 16 cm - H. 4 cm • ★

ARNAUD

Parher



1

FRANCK

Michel



2

215



3



VINCENT

Guerlais

4

QUENTIN

Bailly



5

1. 010249

10 Moulds entremet "Marguerite"
ø 21 cm - H. 3,5 cm • ★

2. 009949

10 Moulds entremet "Grand coussin" for 5 pieces
16 x 16 cm - H. 7 cm • ★

3. 009812

10 Moulds entremet "St Honoré"
ø 20 cm H. 6,8 cm • ★

009811

10 Moulds entremet "St Honoré"
ø 16 cm H. 6 cm • ★

4. 019108

10 Moulds entremet "Panama" for 5 pieces
21 x 20 cm - H. 8,3 cm • ★

5. 010223

10 Moulds entremet "Couronne"
ø 15,5 cm - H. 3,2 cm • ★

010248

10 Moulds entremet "Dessous de Couronne"
ø 15,5 cm - H. 2 cm • ★

JEAN-PIERRE

Rodriguez

216

FACETTES



JOUR J





FRANÇOIS
Pernet

2

JÉRÔME
De Oliveira



3



FRÉDÉRIC
Cassel

4



5

217

1. 040165

10 Moulds entremet "Cœurs facettes"
14,5 x 14,5 cm - H. 4 cm • ★

2. 036149

10 Moulds entremet "Grand Cœur croqué" for 5 pieces
13,8 x 15,8 cm - H. 6,8 cm • ★

3. 019105

10 Moulds entremet "Cœur de Fraise"
16,8 x 15,6 cm - H. 5,2 cm • ★

4. 010006

10 Moulds entremet "Cœur matelassé"
15 x 15,5 cm - H. 3,5 cm • ★

5. 009858

10 Moulds entremet "Cœur"
18 x 19 cm • ★

MOULDS FOR FINGER BISCUITS, MACAROONS AND RELIGIEUSES

The stencils to make rectangular or square macaroons...
The vacherin revisited by Franck Michel : surprise your customers thanks to this stencil that gives a modern form to a great pastry classic !

FRANCK

Michel

218



FRANCK

Michel



2



LIONEL

Lallement

3

FRANCK

Michel



4

CHRISTOPHE

Michalak



5

1. 010708

1 Stencil "Vacherin"

15 empreintes 9 x 9 cm - thickness 0,5 cm • ★

2. 010683

2 Stencils "Macarons carrés"

35 prints 3 cm - thickness 0,3 et 0,5 cm • ★

3. 010674

1 Stencil Macaron "Finger Food"

40 prints 13 x 2 cm • ★

4. 010719

1 Stencil "Petit biscuit cuillère arrondi"

80 prints - 5,5 x 2,3 cm • ★

5. 009921

3 Moulds "Formes à religieuses" for 48 pieces

ø 4 et 6 cm • ★



040163
6 Moulds entremet "Pot" P. 200 for 24 pieces
ø 6,5 cm - H. 5,5 cm • ★



010229
8 Moulds entremet "Bouchées Bijoux" P. 201 for 96 pieces
4 designs - Volume of about : 12 cc • ★



009969
4 Moulds entremet "Mini coussin" P. 201 for 48 pieces
4,5 x 4,5 cm • ★



010278
1 Silicone mould "Mini Palet" P. 201 for 15 pieces
ø 4,5 cm - H. 2 cm • ★



009810
20 Moulds entremet "St Honoré" P. 202
ø 7 cm - H. 4,5 cm • ★



009900
20 Moulds entremet "Larme"
9,5 x 5,5 cm - H. 4,2 cm • ★



010174
4 Moulds entremet "Petite tarte" P. 202 for 48 pieces
ø 7,4 cm - H. 1,7 cm • ★



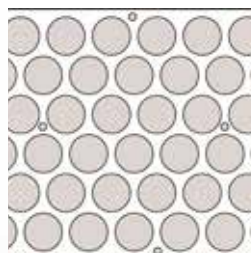
010173
4 Moulds entremet "French Donut" P. 202 for 48 pieces
ø 8 cm - H. 3,8 cm • ★



010232
4 Moulds entremet "Byzance" P. 202 for 32 pieces
ø 6,4 cm - H. 4 cm • ★



009904
4 Moulds entremet "Dôme" P. 203 for 60 pieces
ø 6,8 cm - H. 4 cm • ★



010354
1 Tray for entremet "Ronds" P. 203 for 45 pcs - Ø 6 cm - H. 4 cm • ★

005000
200 Rhodoïde sheets neutral 19,5 x 4 cm • ★



010276
1 Silicone mould "Palet" P. 203 for 8 pieces
ø 6,5 cm - H. 3 cm • ★



009790
10 Tubes "Molines" 58 cm P. 203 ø 3,5 cm and 20 covers
100 Rhodoïde sheets neutral de 58 x 12 cm • ★

005002
100 Rhodoïde sheets neutral 58 x 12 cm • ★



040162
8 Moulds entremet "Jardinière" P. 204 for 24 pieces
12 x 4 cm - H. 3,5 cm • ★



010101
4 Moulds entremet "Cerise" P. 205 for 24 pieces
ø 7,3 cm - H. 5,8 cm • ★



010099
4 Moulds entremet "Poire" P. 205 for 24 pieces
ø 5,7 cm - H. 8,5 cm • ★



010291
1 Moule entremet "Cube" P. 203 for 10 pieces
4,5 x 4,5 cm - H. 4,5 cm • ★

005021
100 Rhodoïde sheets neutral découpées en croix 13,5 x 13,5 cm • ★



030074
4 Moulds entremet "Fraise" P. 205 for 24 pieces
6 x 6 cm - H. 5,5 cm • ★



010011
4 Moulds entremet "Pomme" P. 205 for 24 pieces
ø 7,3 cm - H. 5,8 cm • ★



010047
4 Moulds entremet "Parfum" P. 206 for 32 pieces ø 8 cm - H. 4 cm • ★

010051
1 Silicone mould "Bouchon de parfum" for 1 pièce P. 206 • ★

010297
1 Silicone mould "Parfum" for 6 pieces P. 206 - Ø 8 cm - H. 4 cm • ★



010274
1 Silicone mould "Ovoïde" P. 203 for 8 pieces
8,2 x 4,3 cm - H. 3,2 cm • ★



019104
4 Moulds entremet "Noisette" P. 205 for 24 pieces
ø 6,4 cm - H. 5,9 cm • ★



010240
4 Moulds entremet "Galet" P. 205 for 16 pieces
10 x 7 cm - H. 4,5 cm • ★



009941
10 Tubes entremet "sucettes" P. 206 - ø 3,5 cm - H. 8 cm • ★

005013
200 Rhodoïde sheets neutral 12 x 8 cm • ★

004568
200 Flat beech sticks 9,3 x 1,8 cm • ★



010306
4 Moulds entremet "Jeu d'enfant" P. 206 for 48 pieces
10 x 2,5 cm - H. 2 cm • ★



010176
1 Silicone mould "Mini Wedding cake" P. 206 for 6 pieces
ø 6 cm - H. 7,5 cm • ★



010137
4 Moulds entremet "Diamants" P. 206 for 16 pieces
ø 7,3 cm - H. 5,8 cm • ★



025150
4 Moulds entremet "Trésor" P. 206 for 40 pieces
11,8 x 3 - H. 3,5 cm • ★



010241
4 Moulds entremet "Tong" P. 207 for 48 pieces 12,5 x 5,7 cm H. 1 cm • ★

010242 1 Cookie cutter "Tong" 12,9 x 6,1 cm • ★

001667 4 Blisters "Lanière de tong" so 48 prints - 5,1 x 5,3 cm • ★

004435 100 small cardboards "Tong" • ★



010008
12 Moulds entremet "Cake toys" P. 207 for 24 pieces
ø 6 cm - H. 6,5 cm • ★

002505
300 small cardboards "Accessoires Cake toys" 18 designs • ★



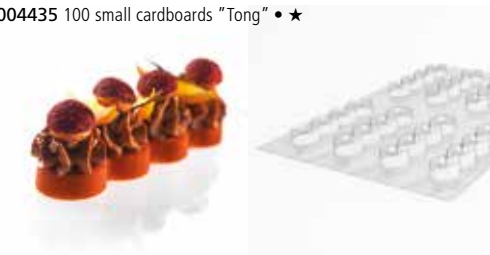
010120 2 Silicone moulds "Magnum" P. 207 for 12 pieces
9,2 x 4,8 cm - P. 2,5 cm • ★

010119 1 Silicone mould "Mini magnum" P. 207 for 8 pieces
6,8 x 3,7 cm - P. 1,8 cm • ★

004668 50 Flat birch sticks - 11,2 x 1 cm • ★



040166
4 Moulds entremet "Cœurs facettes" P. 208 for 16 pieces
7,2 x 7,2 cm - H. 5 cm • ★



019103
4 Moulds entremet "Rings" P. 207 for 32 pieces - 14,2 x 3,8 cm
H. 1,5 cm • ★



010175
1 Silicone mould "sucette spirales" P. 207 for 8 pieces
6,2 x 3,2 cm • ★

004667
50 Mini flat birch sticks - 7,2 x 0,8 cm • ★



010178
4 Moulds entremet "Bouche" P. 209 for 32 pieces
9,5 x 6 cm - H. 4 cm • ★



009948
20 Moulds entremet "Petit coussin" P. 209 for 10 pieces
8 x 8 cm - H. 3 cm • ★



010002
3 Moulds entremet "Cœur spirale" P. 209 for 24 pieces
8,5 cm - H. 3,8 cm • ★



036147
4 Moulds entremet "Cœur croqué" P. 209 for 12 pieces
9,2 x 10,6 cm - H. 4,5 cm • ★



040164
10 Moulds entremet "Ondes" P. 210
ø 16 cm - H. 7 cm • ★



010123
10 Moulds entremet "Galactica" P. 211
ø 19,2 cm - H. 4 cm • ★



025152
12 Moulds shell "Champignons" P. 211 for 4 pieces
ø 18 cm - H. 27,7 cm • ★



010145
4 Moulds entremet "Trésor" P. 212
20 x 8 cm - H. 7,2 cm • ★



010179
10 Moulds entremet "The Lollipop" P. 212
15,5 x 15,5 cm - H. 4,5 cm • ★



010221
8 Moulds entremet "Vrille" P. 212
ø 17 cm - H. 9,5 cm • ★



009952
1 Mould "Cube" P. 212 for 5 pieces 10 x 10 cm - H. 10 cm • ★



009910
1 Mould inox "Cube" P. 212
10 x 10 cm - H. 10 cm • ★



010143
9 Moulds entremet "Tarte" P. 212
3 designs - Small round : H. 1,8 cm, Ø 15 cm - Medium round :
H. 1,8cm, Ø 17 cm - Large round : H. 1,8 cm, Ø 19 cm • ★



009844
1 Mould "Cadre Pâtissier" P. 212
57 x 37 cm - H. 4 cm • ★

005018
100 Rhodoïde sheets neutral 10 x10 cm • ★



010227
10 Moulds entremet "Palet" P. 212 for 5 pieces
ø 19 cm - H. 4,4 cm • ★

010228
10 Moulds entremet "Palet" P. 212 for 5 pieces
ø 15 cm - H. 4 cm • ★



030076
12 Moulds entremet "Miroir" P. 212 for 6 pieces
ø 18 cm - H. 4,5 cm - Bottom : Ø 18 cm
3 cm, Top : Ø 12 cm - H. 2 cm • ★



009792
6 Moulds entremet "Lapin" P. 214
ø 18 cm • ★



010249
10 Moulds entremet "Marguerite" P. 215
ø 21 cm - H. 3,5 cm • ★



010281
8 Moulds entremet "Sphère" P. 212
ø 18 cm - H. 9 cm • ★

010283
8 Moulds entremet "Sphère" P. 212
ø 14 cm - H. 7 cm • ★



010038
5 Moulds entremet "Bouche" P. 214
25,5 x 12 cm - H. 5,5 cm • ★



010280
10 Moulds entremet "Boules" P. 214
16 x 16 cm - H. 4,5 cm • ★



019108
10 Moulds entremet "Panama" for 5 pieces P. 215
Top : 15 x 13 cm, H. 7 cm,
Bottom : 21 x 20 cm, H. 1,3 cm • ★



009759
10 Moulds entremet "L'Impérial" P. 212
ø 16 cm - H. 5,5 cm • ★

009813
10 Moulds entremet "L'Impérial" P. 212
ø 20 cm - H. 6,6 cm • ★



030075
10 Moulds entremet "Bouée" P. 214 for 10 pieces
ø 16 cm - H. 4 cm • ★



010308
10 Moulds entremet "Fleur" P. 214 for 5 pieces
Top : 17 x 16 x 2,5 cm - Bottom : 18 x 17 x 4 cm • ★



009812
10 Moulds entremet "St Honoré" P. 215
ø 20 cm - H. 6,8 cm • ★

009811
10 Moulds entremet "St Honoré" P. 215
ø 16 cm - H. 6 cm • ★



009949
10 Moulds entremet "Grand coussin" P. 215 for 5 pieces
16 x 16 cm - H. 7 cm • ★



010223
10 Moulds entremet "Couronne" P. 215
ø 15,5 cm - H. 3,2 cm • ★



040165
10 Moulds entremet "Cœurs facettes" P. 216
14,5 x 14,5 cm - H. 4 cm • ★



036149
10 Moulds entremet "Grand cœur croqué" P. 217 for 5 pieces
13,8 x 15,8 cm - H. 6,8 cm • ★



019105
10 Moulds entremet "Cœur de Fraise" P. 217
16,8 x 15,6 cm - H. 5,2 cm • ★



009858
10 Moulds entremet "Cœur" P. 217
18 x 19 cm • ★



010006
10 Moulds entremet "Cœur matelassé" P. 217
(for 2) - 15 x 15,5 cm - H. 3,5 cm • ★



009921
3 Moulds "Formes à religieuses" P. 219 for 48 pieces
ø 4 et 6 cm • ★



010683
2 Stencils "Macarons carrés" P. 219
35 prints 3 cm - Thickness between 0,3 and 0,5 cm • ★



010674
1 Stencil Macaron "Finger Food" P. 219
40 prints 13 x 2 cm • ★



010708
1 Stencil "Vacherin" P. 218
15 prints 9 x 9 cm - Thickness 0,5 cm • ★



010719
1 Stencil "Petit biscuit cuillère arrondi" P. 219
80 prints - 5,5 x 2,3 cm • ★



The KITS

FINISHED CHOCOLATE KITS P. 228

PRINTED MOULDS FOR KITS P. 238

TRANSFERT SHEETS & MOULDS FOR KITS P. 260

BLANK MOULDS FOR KITS P. 272

SILICONE MOULDS P. 288

SUMMARY OF MOULDS P. 290



CHOCOLATE EGGS

PCB offers superb chocolate finished products that can be sold as-is (after wrapping them, of course). Lollipops, eggs, matriochkas ... a whole range of little gifts for your customers.

Egg dimensions :
6 x 3,9 cm - Weight: ± 16 g



002891
50 Eggs white choc "Animaux" 3 designs •

040100
50 Eggs milk choc "Maman est une poule" - 2 designs •



002602
50 Eggs white choc "Lapin" 5 designs

030018
50 Eggs milk choc "Puzzle" •

002603
50 Eggs white choc "Visage" 5 designs



019137
50 Eggs BB "Comics" - 4 Designs •

003804
50 Eggs milk choc - 2 Designs



003447
24 Half-eggs dark choc neutral
H. 8 cm - Weight : ± 22 g • ★

003449
24 Half-eggs milk choc neutral
H. 8 cm - Weight : ± 22 g • ★

CHOCOLATE MATRIOCHKAS

Matriochka dimensions below:
H. 10 cm - Weight : ± 45 g

004431

Packing boxes for Matriochkas :
12 plastic boxes + 24 protections •



231



003489
12 Matriochkas dark choc
"Classique" - 2 designs



003760
12 Matriochkas dark choc
"Rose" - 2 designs



025161
12 Matriochkas dark choc
"Jolie Poupée" •



036090
12 Matriochkas dark choc
"Merveille" •



040101
12 Matriochkas milk choc "La Parade"
3 designs •





The mini-cards are **customisable** using printed baking paper cutouts that transfer a little word or drawing onto the chocolate !



1



SEE INSTRUCTIONS P. 320

CHOCOLATE KITS



2



3



4



5

1. 040102

32 Mini-cards dark choc "Bisous doux" to customise 7 x 7 cm • ★

008239

10 Red decal sheets
8 x 8 cm •

000404

10 White decal sheets
8 x 8 cm • ★

2. 040104

12 Smartphones milk choc "Attrapez le pompon" 12 x 6,5 cm •

3. 025164

12 Hearts milk choc "Doodle" to customise 12 x 10 cm - Weight : ± 25 g • ★

019150

12 Decal sheets "Rose" heart 12 x 12 cm • ★

019151

12 Decal sheets "Blanc" heart 12 x 12 cm • ★

4. 000403

144 Half lipsticks dark choc for 72 pieces 5,2 x 1,25 cm - Weight : ± 5,5 g • ★

004663

36 Tubes for lipsticks
ø 1,8 cm - H. 7,3 cm • ★

5. 040103

6 Puzzles milk choc "Trésor Gourmand" wrapped 19 x 13 cm •

CHOCOLATE LOLLIPOPS





003806

60 Lollipops dark choc "Animaux"
5 designs - ø 5,4 cm and bags - Weight : ± 15 g •



019143

60 Lollipops milk choc "Œufs"
5 designs - H. 6,5 cm and bags - Weight : ± 16 g •



003157

60 Lollipops milk choc "Lapin"
5 designs - ø 5,4 cm and bags - Weight : ± 15 g •



030025

48 Lollipops milk choc "Tête de lapin"
4,6 x 7,6 cm and bags - Weight : ± 15,5 g •



003158

60 Lollipops milk choc "Nounours colorés"
5 designs - ø 5,4 cm and bags - Weight : ± 15 g



040107

48 Lollipops milk choc "Tête de lapin Mr & Mrs"
4 designs 4,6 x 7,6 cm and bags - Weight : ± 15,5 g •

004560

1 Display for lollipops for 20 pieces
25 x 18 cm - H. 16,5 cm • ★

CHOCOLATE CREDIT CARDS

Credit card dimensions :
8,5 x 5,5 cm - Weight : \pm 12 g

004434
40 bags for credit Cards - see p. 295 •



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FASHION
IS NOT
ABOUT
PRICE, IT'S
ABOUT
STYLE.

040106
40 Credit Cards choc BC "Coucou" •



030020
40 Credit cards choc BC "Les Amis" •



003808
40 Credit cards dark choc "Les animaux de la ferme" ★



019140
40 Credit cards milk choc "I love you" •



019141
40 Credit cards milk choc "Supermaman" •



003679
40 Credit cards dark choc "Gâteau"



003490
40 Credit cards dark choc "Amour"



040105
40 Credit cards milk choc "Mon Roi" •



030022
40 Credit cards choc BC "Main dans la main" •



003809
40 Credit cards dark choc "Lapin brouette" ★

PRINTED MOULDS FOR KITS

Egg blisters dimensions :
8,7 x 13,4 cm

009834

20 Neutral half egg moulds
8,7 x 13,4 cm ★

These printed moulds will allow you to make thinly decorated eggs, which will tempt children and parents. These eggs can be made with 2 printed parts or with one printed part and one neutral part, by using the neutral half egg moulds 009834 (See p. 230).



SEE INSTRUCTIONS P. 317



today
MAROQUINERIE
Spirit





030044
20 Moulds half-egg "Cœur de pirate"



019131
20 Moulds half-egg "Comics"



001700
20 Moulds half-egg "Puzzle"
10 recto - 10 verso ★



001589
20 Moulds half-egg "Voiture de course"
10 recto - 10 verso



019130
20 Moulds half-egg "Alice"



001679
20 Moulds half-egg "Vache" ★



040116
20 Moulds half-egg
"Carte aux trésors"



001683
20 Moulds half-egg "Girafe"
10 recto - 10 verso ★



001483
20 Moulds half-egg "Pique-Nique" ★



001508
20 Moulds half-egg "J'aime un peu..."



001530
20 Moulds half-egg "L'œuf cadeau"
2 designs



001506
20 Moulds half-egg "Les ethniques"
3 designs

The blisters are easy to use.

Just pour one layer of chocolate into the transfer-lined blister tray. Once the chocolate begins to set (3 to 4 minutes), the excess chocolate is removed and the tray is left to cool at 4 to 6° C for 15 to 20 minutes. After turning out the halves and sticking the back half to the front, the figure is ready.



SEE INSTRUCTIONS (SAME AS FOR EGGS BLISTER) P. 317





4



5



6



7



8

1. 040124
12 Moulds rabbit "Wonder Rabbit" for 6 pieces
8,8 x 15 cm - Weight \pm 55 g •

2. 040125
12 Moulds rabbit "Spider Rabbit" for 6 pieces
8,8 x 15 cm - Weight \pm 55 g •

3. 040126
12 Moulds rabbit "Super Lapin" for 6 pieces
8,8 x 15 cm - Weight \pm 55 g •

4. 019134
12 Moulds rabbit "Petits écoliers" for 6 pieces
7,4 cm - H. 15 cm - Weight \pm 55 g •

5. 040122
20 Moulds rabbit "Napoléon" for 10 pieces
7 x 15,5 cm - Weight \pm 53 g •

6. 001574
20 Moulds "Lapins" for 10 pieces
6 cm - H. 14 cm - 2 designs - Weight \pm 35 g ★

7. 001707
12 Moulds "Lapin rock" for 6 pieces
7,4 x 6,8 cm - H. 15 cm - Weight \pm 90 g ★

8. 001709
12 Moulds "Lapin Punk" for 6 pieces
7,4 x 6,8 cm - H. 15 cm - Weight \pm 90 g •



1



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4

1. 030051
12 Moulds rabbit "À la pêche" for 6 pieces
2 designs - 8,8 x 15 cm - Weight : ± 90 g •

2. 019133
20 Moulds rabbit "Baigneurs" for 10 pieces
2 designs - H. 15,5 cm - Weight ± 90 g •

3. 019132
20 Moulds rabbit "Les Baigneuses" for 10 pieces
5,6 cm - H. 15,5 cm - Weight ± 90 g •

4. 030050
12 Moulds rabbit "Mousses" for 6 pieces
2 designs - 8,8 x 15 cm - Weight : ± 90 g •

5. 040117
20 Moulds rabbit "Tubi Tuba" for 10 pieces
7 x 15,5 cm - Weight ± 53 g •



BEACH
don't
TONGUE
WAVES

5







2



3



4



5



6



7

1. 040123
12 Moulds rabbit "Arbitre" for 6 pieces
8,8 x 15 cm - Weight : \pm 90 g •

2. 030046
20 Moulds rabbits "Les Parisiens" for 10 pieces
2 designs - 5,6 x 15,5 cm - Weight : \pm 90 g •

3. 040128
12 Moulds rabbit "Maneki" for 6 pieces
8 x 12 cm - Weight \pm 100 g •

4. 040119
12 Moulds rabbit "Pyjama party" for 6 pieces
8,8 x 15 cm - Weight \pm 55 g •

5. 001706
20 Moulds "Lapin Quille" for 10 pieces
2 designs - 15,5 x 5,6 x 5,6 cm - Weight \pm 90 g ★

6. 001704
12 Moulds "Miss Lapin" for 6 pieces
8,8 cm - H.15 cm - Weight \pm 55 g

7. 030049
20 Moulds rabbits "Cœurs et rayures" for 10 pieces
2 designs - 7 x 15,5 cm - Weight : \pm 53 g •





2



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4



5



6



7

1. 040118
12 Moulds owl "Pirate" for 6 pieces
12 x 10 cm - P. 4 cm - Weight : ± 110 g - Volume : 261 cc •

2. 030048
30 Moulds Poulettes "So British" for 15 pieces
3 designs - 10 x 8,5 cm, 10,5 x 6,5 cm, 10 x 10 cm - Weight : ± 30 g •

010187
1 Mould " Socle Poulettes" for 15 pieces
4 x 4 cm - Weight : ± 8 g •

3. 040129
20 Moulds ducks "Pirate" for 10 pieces
10,5 x 9,5 cm - Weight ± 50 g •

4. 030053
12 Moulds owl "Une chouette" for 6 pieces
12 x 10 cm - P. 4 cm - Weight : ± 110 g - Volume : 261 cc •

5. 001576
20 Moulds "Canard fleurs" for 10 pieces
10,5 x 9,8 cm - Weight ± 35 g

6. 001640
30 Moulds "Poulettes" for 15 pieces
3 designs - Dimensions : 10 x 8,5 cm, 10,5 x 6,5 cm, 10 x 10 cm
Weight ± 30 g ★

010187
1 Mould " Socle Poulettes" for 15 pieces
4 x 4 cm - Weight : ± 8 g •

7. 001611
12 Moulds "Poule & Coq" for 6 pieces
2 designs - Hen : 12 x 14 cm, Weight ± 75 g
Cockerel : 10,5 x 18 cm, Weight ± 80 g



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6

1. 019135
20 Moulds "Sur la plage" for 10 pieces
2 designs - 7 cm - H. 11,5 cm - Weight \pm 75 g •

2. 040120
20 Moulds "Panda" for 10 pieces
7 x 11,5 cm - Weight \pm 75 g •

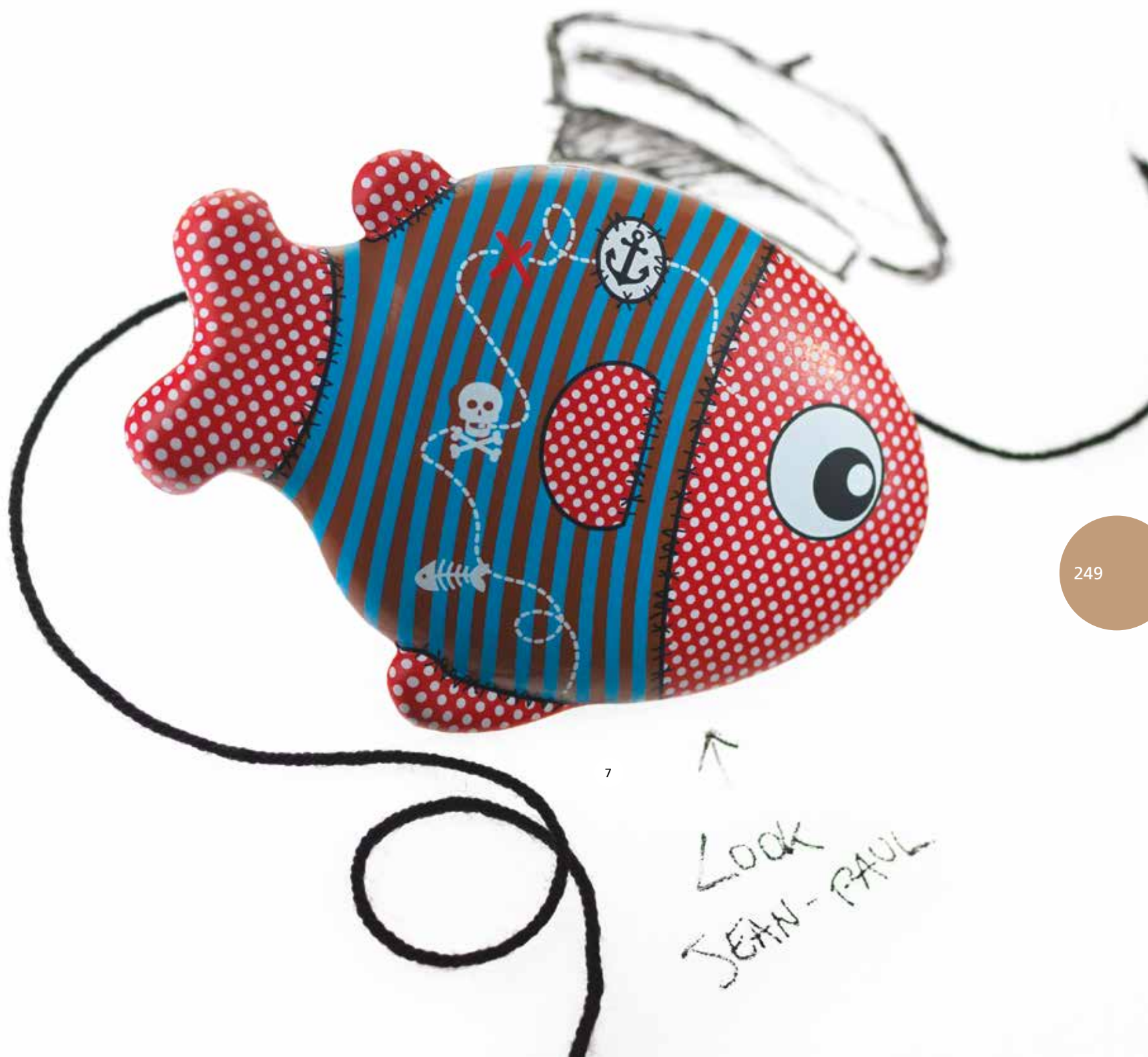
3. 040121
20 Moulds "Zèbre" for 10 pieces
7 x 11,5 cm - Weight \pm 75 g •

4. 001537
12 Moulds "Tchin-tchin" for 6 pieces
6,5 x 15,5 cm - Weight \pm 100 g

5. 001674
18 Moulds "Chaton marin" for 9 pieces
8,5 x 13 cm - Weight \pm 55 g

6. 001678
20 Moulds "Les Mimis" for 10 pieces
2 designs - 7 cm - H. 11,5 cm - Weight \pm 75 g

7. 040127
12 Moulds "Poisson pirate" for 6 pieces
15 x 10,5 cm - Weight \pm 65 g •



INSPIRATION
T RIED DE
POULE



1





1. 040115
2 Blisters hut "Poulailler" for 4 pieces
7,4 x 5,7 cm - H. 11,4 cm - Weight : \pm 100 g •

2. 030054
2 Blisters hut "Oléron Plage" for 4 pieces
7,4 x 5,7 cm - H. 11,4 cm - Weight : \pm 100 g •

3. 030055
2 Blisters hut "Robinson" for 4 pieces
7,4 x 5,7 cm - H. 11,4 cm - Weight : \pm 100 g •

4. 001660
2 Blisters "Tablette crayon" so 12 prints
12 x 12 cm - Weight \pm 70 g

001659
2 Blisters "Petite "tablette" crayon" so 30 prints
4 x 12 cm - Weight \pm 25 g

5. 025173
10 Blisters chalkboards "Écolier" to customise
16 x 12 cm - Weight : \pm 75 g •

000404
10 Decal sheets "Blanc" for chalkboards - 8 x 8 cm • ★

6. 019148
2 Blisters "Cœurs Fleurs" to customise so 12 prints
12 x 10 cm - Weight : \pm 25 g • ★

019150
12 Decal sheets "Rose" heart - 12 x 12 cm • ★

019151
12 Decal sheets "Blanc" heart - 12 x 12 cm • ★



Lipstick dimensions :
H. 5,2 cm - ± 5,5 g



000383
2 Moulds lipsticks
"Je t'aime" for 36 pieces
2 designs •

001606
2 Neutral moulds lipsticks
for 36 pieces • ★

001661
2 Moulds lipsticks for 36 pieces
3 designs

001689
2 Moulds lipsticks
"Paillettes" for 36 pieces
2 designs

004663
36 Tubes for lipsticks
ø 1,8 cm - H. 7,3 cm • ★

040111
2 Blisters smartphones "Selfie"
so 12 prints •



Smartphone dimensions:
6,5 x 12 cm - Weight ± 47 g



030035
2 Blisters smartphones "Plouf"
so 12 prints •



019146
2 Blisters smartphones "Emoticones"
so 12 prints - 3 designs •



040112
2 Blisters smartphones "Hé-oh"
so 12 prints •

040113

9 Blisters lollipops "Œufs naïfs" for 45 prints
2 designs - $\pm 6,5$ cm and sticks - Weight ± 15 g •



Lollipop blister moulds in which you pour your own chocolate. You will be able to sprinkle "Crunchies" (p. 122), or "Kipetti" (p. 121) or Flavour Crystals (p. 131) on the back of the lollipops giving them a crunchy or sparkly effect. Our suggestion: to display the lollipops, we offer a transparent stand with a very modern design (004560). (See p. 235 and 255)

LOLLIPOPS BLISTERS MOULDS



030052
9 Blisters Lollipops "Glaces" and sticks for 45 prints
4 designs - 3,4 x 6,8 cm, 3,7 x 5,3 cm, 4 x 6,1 cm •



001634
9 Blisters Lollipops "Lapin" for 45 prints
5 designs - H. 5,7 cm and sticks



001673
9 Blisters Lollipops "Lapin" for 45 prints
4 designs - ± 5 cm and sticks •

040114
9 Blisters Lollipops "Voiture" for 36 prints
6,7 x 4,2 cm and sticks - Weight ± 15 g •



001609
9 Blisters Lollipops "Œuf" for 45 prints
5 designs - H. 6,5 cm and sticks •

004560
1 Lollipops display for 20 pieces
25 x 18 cm - H. 16,5 cm • ★



001497
9 Blisters Lollipops "Choco Miss" and sticks
for 45 prints, 5 designs - ø 6 cm •



001559
9 Blisters Lollipops "Cupcakes" and sticks
for 45 prints, 5 designs - ø 5 cm •



001536
9 Blisters Lollipops "Vache" and sticks
for 45 prints, 5 designs - ø 5 cm •



001587
9 Blisters Lollipops "Animaux" and sticks
for 45 prints, 4 designs - ø 5,4 cm



019136
9 Blisters Lollipops "Peinture" and sticks
for 45 prints, 5 designs - H. 8 cm •



001492
9 Blisters Lollipops "Animaux" and sticks
for 45 prints, 5 designs - ø 5,4 cm •



001496
9 Blisters Lollipops "Fées" and sticks
for 45 prints, 5 designs - ø 5,4 cm •



001495
9 Blisters Lollipops "Nounours" and sticks
for 45 prints, 5 designs - ø 5,4 cm •



001570
9 Blisters Lollipops "Animaux" and sticks
for 45 prints, 5 designs - ø 5,4 cm •



001672
9 Blisters Lollipops "Lapin" and sticks
for 45 prints H. 5,7 cm •

001698
9 Blisters Lollipops "Lapinou" and sticks
for 36 prints ± 6,5 cm •



001481
9 Blisters Lollipops Lapin and sticks
for 45 prints ø 5,4 cm •



030070
9 Blisters Lollipops "Tête de lapin" and sticks
for 36 prints
4,5 x 7,5 cm - Volume : 12,8 cc •



001505
9 Blisters Lollipops "Nounours colorés" and sticks
for 45 prints ø 5,4 cm



025177
9 Blisters Lollipops "Candy" and sticks
for 27 prints - ø 7,4 cm •

004478
500 Sticks Lollipop birch
9 x 0,38 cm • ★

004571
200 Sticks Lollipop transparent
7,5 x 0,3 cm • ★

004560
Display for lollipops for 20 pieces
25 x 18 cm - H. 16,5 cm • ★

PUZZLES

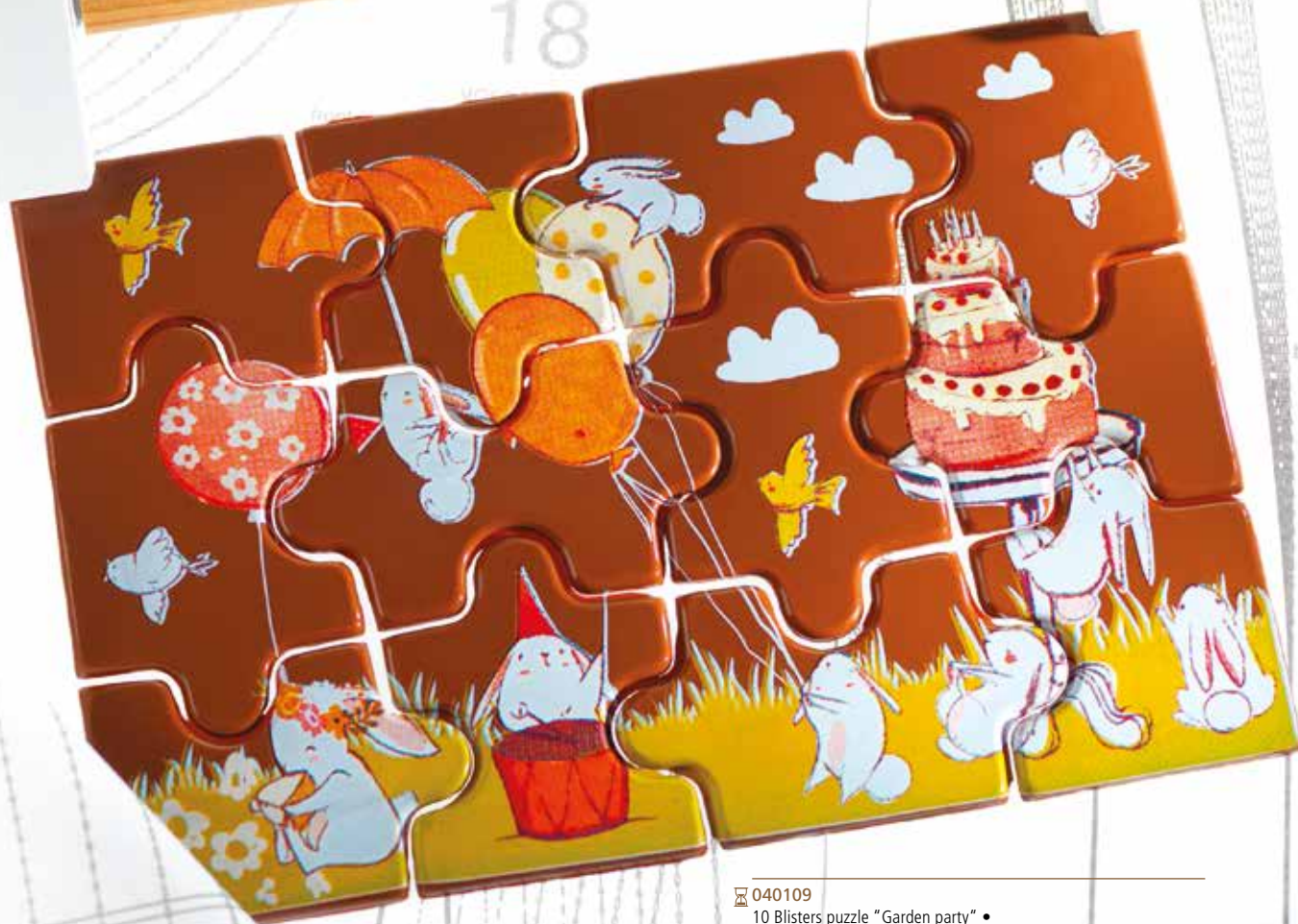
Puzzle dimensions :
19 x 13 cm - Weight : \pm 80 g

004428 :
10 Packing boxes for puzzles
(support cardbox and bags) • ★
(See p. 295)




You'll have as much fun filling this blister mould with your own chocolate as your customers taking it apart then putting it back together before tasting it...

SEE INSTRUCTIONS P. 318



258

 040109
10 Blisters puzzle "Garden party" •

HIER VERL
ODER KI
lengthen or st
rallonger ou m
hier verlengen



019127
10 Blisters puzzle "Carrot cake" •



040108
10 Blisters puzzle "Tout doux" •



040110
10 Blisters puzzle "Où est Jeannot ?" •



009561
10 Blisters puzzle "Pirate" ★



009667
10 Blisters puzzle "Pingouins" •



009373
10 Blisters puzzle "Cueillette des œufs" ★



009307
10 Blisters puzzle "La Fabrique" ★



019129
10 Blisters puzzle "Surprise" •



009338
10 Blisters puzzle "Marchande de chocolat" ★



009508
10 Blisters puzzle "Lapin malicieux" ★



009438
10 Blisters puzzle "Douceurs gourmandes" ★



030037
10 Blisters puzzle "Envoie-toi" •

TRANSFER SHEETS & MOULDS FOR KITS

Throughout the following 10 pages, discover the products which work on the same principle: one mould, a print to be put at the bottom. You just have to pour the chocolate and turn it out from the mould to obtain products which are fascinating by their illustrations and simplicity to make. If you do not have them yet, do not forget to order the moulds after having chosen your patterns...



SEE INSTRUCTIONS P. 318

010144 :

10 Moulds cards

Dimensions : 21 x 10,5 - H. 0,5 cm

Weight : ± 110 g • ★

(See p. 290)



040130
30 Transfer sheets "Heili Heilo" for postcards and bags •



040132
30 Transfer sheets "En route" for postcards and bags •



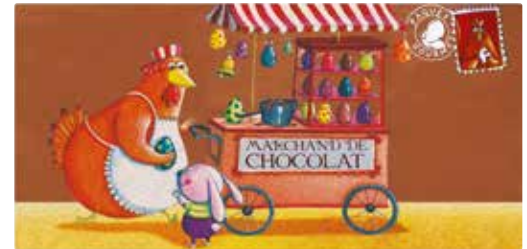
040131
30 Transfer sheets "L'artiste" for postcards and bags •



019117
30 Transfer sheets "Coucou" for postcards and bags •



009634
30 Transfer sheets "Bataille pour un œuf" for postcards and bags ★



009376
30 Transfer sheets "La Marchande de chocolat" for postcards and bags ★



009568
30 Transfer sheets "La chasse aux œufs" for postcards and bags ★



009303
30 Transfer sheets "Moi j'adore le chocolat" for postcards and bags ★



019118
30 Transfer sheets "Les amis" for postcards and bags •



030026
30 Transfer sheets "À l'attaque" for postcards and bags •



009670
30 Transfer sheets "Œufs" for postcards and bags •



009669
30 Transfer sheets "Joyeuses Pâques" for postcards and bags •

Offer these cards to your customers looking for the perfect Easter season gift.
As for the horoscope plaques (p. 287), you can use the wrapping 004429 with the blisters and padding.



SEE INSTRUCTIONS (SAME AS FOR CARDS) P. 318

009961

12 Moulds "Cartes carrées"

Dimensions : 12 x 12 cm - H. 0,5 cm - Weight : \pm 65 g • ★

(See p. 290)

004429

Packing boxes for square cards

12 Boxes, 12 blisters, 48 paddings and 12 protective films • ★

004432

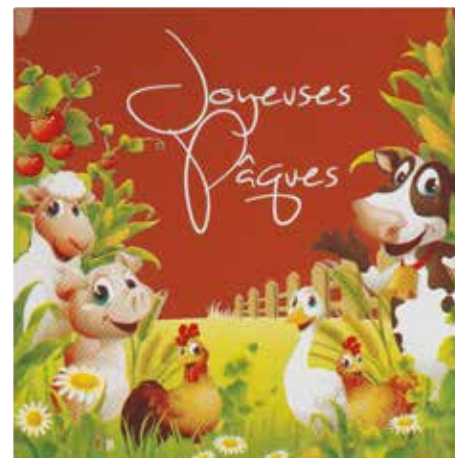
100 bags for square cards • ★



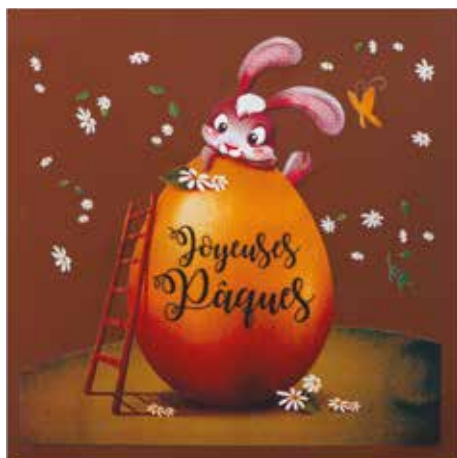
030028
24 Transfer sheets "Cueillette"
for square cards and bags •



009571
24 Transfer sheets "Joyeuses Pâques"
for square cards and bags ★



009572
24 Transfer sheets "Pâques à la ferme"
for square cards and bags ★



040133
24 Transfer sheets "Sur mon œuf"
for square cards and bags •



040134
24 Transfer sheets "Le jongleur"
for square cards and bags •



040135
24 Transfer sheets "Labyrinthe"
for square cards and bags •

Based on the same principle as the cards, you can make these chocolate CD's to bite. Little extra : the CD cover will be ideal to enhance these musical chocolate presents...



SEE INSTRUCTIONS (SAME AS FOR CARDS) P. 318

009873

2 Moulds CD for 12 pieces Ø 12 cm

Weight : ± 40 g • ★

(See p. 290)



030029
30 Transfer sheets "Ronde" for CD
ø 11,5 cm and cases •



009680
30 Transfer sheets "Nid" for CD
ø 11,5 cm and cases •



009679
30 Transfer sheets "Comme un air de printemps"
for CD ø 11,5 cm and cases •



009581
30 Transfer sheets "Jungle" for CD
ø 11,5 cm and cases ★



019111
30 Transfer sheets "Robot" for CD
ø 11,5 cm and cases



009341
30 Transfer sheets "Les Amis" for CD
ø 11,5 cm and cases ★



009340
30 Transfer sheets "La recette" for CD
ø 11,5 cm and cases ★



019112
30 Transfer sheets "Cache-Cache" for CD
ø 11,5 cm and cases •



040136
30 Transfer sheets "Rock star" for CD
ø 11,5 cm 2 designs and cases •

Treat your bonbons like the jewels they are with a chocolate jewel case. Just fold the mould and place the transfer sheet inside, then pour the chocolate. This case will surprise your customers and add an extra touch of class to your chocolate bonbons.



SEE INSTRUCTIONS P. 318



266



030031
20 Transfer sheets "Balançoire"
for boxes 15,8 x 15,8 cm •

019121
20 Transfer sheets "Lapins sauteurs"
for boxes 15,8 x 15,8 cm •

040142
20 Transfer sheets "Le jongleur"
for boxes 15,8 x 15,8 cm •

009866
20 Moulds for boxes for 10 pieces
12 x 12 cm - H. 4 cm - Weight : \pm 150 g • ★
(see p. 290)

In the same vein as the previous kits (print + a mould), now adding handles, discover this beautiful suitcase that is simplicity itself to use. Take your customers on a trip by offering them an original and tasty chocolate creation. You can of course customise the transfers to create a suitcase from your area, or with your logo !



SEE INSTRUCTIONS (SAME AS FOR CARDS) P. 318



040137

20 Transfer sheets "L'écolier" for suitcase
7,5 x 10,5 cm •



019124

20 Transfer sheets "Voyage gourmand" for suitcase
7,5 x 10,5 cm •



019123

20 Transfer sheets "Coucou" for suitcase
7,5 x 10,5 cm •

000393

10 Moulds for suitcases for 4 pieces
15 x 11,5 cm - D. 2 cm - Weight : ± 200 g (see p. 290) • ★

Introduce this adorable full chocolate mug to your clients. As a small gourmet gift, or in a candy box filled with sweets, it has never been so sweet to taste your chocolate. You simply have to pour it into the molds, and add a print at the bottom.



SEE INSTRUCTIONS (SAME AS FOR CONES) P. 319



040139

10 Transfer sheets "Chocolate shop"
for mugs 25,3 x 11 cm •



030032

10 Transfer sheets "Lapins" for mugs
25,3 x 11 cm •



030033

10 Transfer sheets "I love chocolate" for mugs
25,3 x 11 cm •



040138

10 Transfer sheets "La parade" for mugs
25,3 x 11 cm •

025191

4 Moulds "Mug et anses" for 3 pieces
ø 8 cm - H. 10 cm - Weight ± 75 g
(see p. 290) • ★

040147
10 Transfer sheets "Belles sardines"
for fish tablets 16,2 x 10,2 cm •



SEE INSTRUCTIONS (SAME AS FOR CARDS) P. 318



040146
10 Transfer sheets "Sous-marin"
for fish tablets 16,2 x 10,2 cm •



040148
10 Transfer sheets "En boîte"
for fish tablets 16,2 x 10,2 cm •

040149
2 Moulds "Tablettes poissons" for 8 pieces
16,5 x 10,5 cm - Th. 0,6 cm - Weight ± 90 g • ★



A pot of chocolate that you can eat at every moment. Put the transfer sheets inside the mould. You just have to fill with chocolate. After crystallisation, you will obtain an original support for all your Easter products.



SEE INSTRUCTIONS P. 319

009864

10 Moulds small flower pot
Ø 10 cm - H. 8,8 cm - Weight : ± 100 g • ★



030034
20 Transfer sheets "Prairie enchantée" for small pot •



009685
20 Transfer sheets "Oiseaux" for small pot



009593
20 Transfer sheets "Œufs" for small pot ★



009300
20 Transfer sheets "Pique-nique" for small pot ★



040141
20 Transfer sheets "Manège enchanté" for small pot •



040140
20 Transfer sheets "La parade" for small pot •

JEAN-PIERRE

Rodriguez



SEE THE COMPLETE
LINE OF MOULDS

P. 290

272

NEUTRAL MOULDS FOR KITS

The fine details and subtle shapes belie the simplicity of use. Create magnificent chocolate subjects easily thanks to these two-part forms that will enliven your displays and enchant customers of all ages! A brand new collection of subjects: poetic, cute and above all delicious, will send you back to childhood and make your customers give in to this enchanting year-end temptation !



2

JULIEN

Rives Torrens

LUC

Baudin



3



ANTHONY
Terrone

4

JÉRÔME

De Oliveira



5

1. 040155

12 Moulds "Œufs facettes" for 6 pieces
7 x 11 cm - Th. 3,5 cm - Weight \pm 75 g • ★

040156

12 Moulds "Œufs facettes" for 6 pieces
10 x 16 cm - Th. 5 cm - Weight \pm 170 g • ★

2. 010135

12 Moulds "Œufs Larmes" for 12 pieces
2 designs - 7 x 13 cm - Weight : \pm 65 g
10 x 18,5 cm - Weight : \pm 150 g • ★

3. 040158

8 Moulds "Cabosse" for 4 pieces
11,5 x 5,5 cm - Th. 5 cm - Weight : \pm 50 g • ★

4. 010323

10 Moulds "Œufs Ananas" for 5 pieces
10,8 x 15,5 cm - Weight : \pm 80 g • ★

5. 019155

12 Moulds "Œufs Fleurs" for 6 pieces
9,5 x 14,5 cm, Weight : \pm 90 g • ★



1



2

MARIJN
Coentjens



3



4

NICOLAS
Bernardé

1. 010136
12 Moulds "Œufs Larmes striés" for 12 pieces
2 designs - 7 x 13 cm - Weight : ± 65 g
10 x 18,5 cm - Weight : ± 150 g • ★

2. 030072
12 Moulds "Œuf théière" for 4 pieces
15 x 9 cm - H. 13 cm - Weight : ± 120 g ★

Half-egg dragon : 8,4 x 13 cm
Half-handle : 4,6 x 5,7 cm
Half-spout : 4,7 x 6,6 cm • ★

3. 010320
20 Moulds "Mimis neutres" for 10 pieces
7 cm - H. 11,5 cm, Weight : ± 75 g • ★

4. 010314
12 Moulds "Œufs Diamant" for 6 pieces
3 designs - Large : 21,5 x 14 cm, Weight : ± 280 g
Medium : 14,2 x 9,4 cm, Weight : ± 130 g
Small : 12,2 x 8 cm, Weight : ± 90 g • ★

5. 040154
12 Moulds "Œufs cordage" for 6 pieces
8,7 x 12,5 cm - Th. 8,8 cm - Weight ± 150 g • ★

JÉRÔME
De Oliveira







2



3



4



5



6



7

277

1. 040153
8 Moulds rabbit "Facettes" for 4 pieces
13 x 11,5 cm - Th. 7 cm - Weight : ± 115 g • ★

2. 030057
8 Moulds "Lapin boule" for 4 pieces
11 x 9,2 - H. 11 cm - Weight : ± 100 g - Volume : 460 cc • ★

3. 010313
10 Moulds "Lapin Peluche" for 5 pieces
10,3 cm H. 14,7 cm - Weight : ± 110 g • ★

4. 030058
8 Moulds "Lapin moustache" for 4 pieces
8,8 x 5,6 - H. 15 cm - Weight : ± 90 g - Volume : 296 cc • ★

5. 019153
1 Stencil for big rabbit so 4 prints - 5,3 x 13,5 cm
Thickness : 0,3 mm • ★

010328
10 Moulds "Œuf" for 30 pieces - H. 6 cm • ★

6. 010131
20 Moulds "Petits rabbits" for 10 pieces
8 cm - H. 8 cm - Weight : ± 30 g • ★

010134
8 Moulds "Rabbits" for 4 pieces - 12,5 cm - H. 12,5 cm
Weight : ± 55 g • ★

7. 010257
10 Moulds "Œufs Oreilles" for 5 pieces
9,5 cm - H. 19,5 cm, Weight : ± 160 g • ★



1



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4

1. 030060
6 Moulds "Petits monstres" for 12 pieces - Weight ± 35 g
5,8 x 5,9 cm - H. 6,2 cm - Volume : 89,2 cc
4,6 x 5,4 cm - H. 6,2 - Volume : 63 cc
5,6 x 5,8 cm - H. 6,2 cm - Volume : 92,7 cc • ★

2. 030059
2 Moulds "Friture Kawaiï" for 80 pieces
6 designs - Whale : 3,7 x 2,6 cm - Octopus : 3,1 x 2,7 cm
and 4,1 x 3 cm - Starfish : 3,8 x 3,9 cm - Fish :
4,6 x 3,2 cm - Shellfish : 3,5 x 3,2 cm - Weight : ± 5 g • ★

3. 010132
8 Moulds "Poule et Coq" for 4 pieces - 2 designs
Hen : 12 x 14 cm, Weight : ± 65 g
Cockerel : 10,5 x 18 cm, Weight : ± 80 g • ★

4. 010192
30 Moulds "Poulettes" for 15 pieces - 3 designs
Dimensions : 10 x 8,5 cm, 10,5 x 6,5 cm, 10 x 10 cm, W. : ± 30 g • ★

010187
1 Mould "Socle Poulettes" for 15 pieces - 4 x 4 cm • ★

5. 040160
8 Moulds "Bustes de lapin" for 4 pieces
7,2 x 15,5 cm - Th. 5,7 cm - Weight ± 75 g • ★

040161
8 Moulds "Piédestal" for 4 pieces
10,8 x 6,5 cm - Th. 5,4 cm - Weight ± 75 g • ★



QUENTIN
Bailly



JULIEN
Boutonnet

2



3



QUENTIN
Bailly

4



JULIEN
Merceron

5

1. 040159
9 Blisters Lollipops "Souvenirs d'enfance" for 36 prints
3 designs - 2,6 x 8,5 cm - Th. 1,2 cm and sticks - Weight : ± 15 g • ★

2. 040151
8 Moulds "Poissons" for 4 pieces
15,5 x 13,2 cm - Th. 4 cm - Weight : ± 75 g • ★

3. 040157
8 Moulds "Têtes de renard" for 4 pieces
10 x 10,8 cm - Th. 10 cm - Weight : ± 120 g • ★

4. 019158
12 Moulds "Chien Ballon" for 4 pieces
10 x 19 cm - H. 15,5 cm, Weight : ± 187 g • ★

5. 040152
8 Moulds "Cœurs ballon" for 4 pieces
8,9 x 12,3 cm - Th. 6 cm - Weight : ± 80 g • ★

FRANCK
Michel



1

JÉRÔME
De Oliveira



2

EDDY
Benghanem



3



4



5

282

1. 010265
10 Moulds "Boîte à œufs" for 5 pieces
15,5 x 10,5 cm - H. 4 cm - Weight : ± 90 g • ★

010328
10 Moulds "Œufs" for 30 pieces
H. 6 cm - Weight : ± 16 g • ★

2. 019159
7 Moulds "Bord de mer" for 4 pieces
5 designs (moulds for palms, tubas, bottles,
small masks, big masks) • ★

3. 010269
12 Moulds "Couronne" for 6 pieces
ø 6,5 cm - H. 5 cm, Weight : ± 12 g • ★

4. 010321
8 Moulds "Accessoires Personnage" for 4 pieces
6 designs (moulds for ears, bow ties, caps,
hands, feet) • ★

5. 019157
8 Moulds "Têtes d'œufs" for 24 pieces
ø 6 cm - H. 8,3 cm • ★



FRÉDÉRIC
Hawecker



Discover this playful kit imagined just for you by Frédéric Hawecker. It's a rectangular mould to fill that you will personalize thanks to the accessories: ears, feet, snout, wings or egg... These will be the stars of your window. You can also use the rectangular moulds to create modern entremets.

283

1. 010315

2 Moulds Parallélépipède large model for 1 piece
Dimensions : H. 19 cm - 7 x 7 cm
Weight : ± 100 g • ★

2. 010316

Moulds Parallélépipède small model for 1 piece
Dimensions : H. 15 cm - 7 x 7 cm
Weight : ± 80 g • ★

3. 010317

Moulds "Accessoires"
Moulds for feet, snout, ears, wings, egg... • ★

DAMIEN
Gendron



1



2



3



4

ANGELO
Musa

284

1. 036158

4 Moulds "Petites boîtes carrées" for 1 piece.
5,5 x 5,5 cm - H. 5,5 cm - Weight : ± 60 g • ★

036159

4 Moulds "Boîtes carrées" for 1 piece.
11 x 11 cm - H. 11 cm - Weight : ± 260 g • ★

036160

4 Moulds "Boîtes rectangle" for 1 piece.
17 x 8 cm - H. 8 cm - Weight : ± 240 g • ★

2. 030056

6 Moulds Ice cream cornet "Oh zut" for 8 pieces
Cornet : 5,4 x 11,6 cm - Scoop : Ø 8,2 cm, H. 4 cm
Weight : ± 60 g • ★

3. 010196

20 Moulds "Boîtes à sardine" for 10 pieces
11,5 x 7 cm - H. 3,2 cm, Weight : ± 80 g • ★

4. 009950

10 Moulds "Sucettes" for 80 pieces
Ø 2,5 cm - H. 6 cm • ★

009951

Display for Lollipops for 8 pieces • ★

004571

200 Sticks Lollipop transparents - 7,5 x 0,3 cm • ★

BASES



019154
6 Moulds base "Tongs" for 12 pieces
9,7 x 7,2 cm - H. 2,5 cm - Weight : ± 20 g • ★



001617
20 Moulds base "Baskets"
8,5 x 6,5 cm - Weight : ± 25 g •



030045
20 Moulds base "Baskets fleuries" for 20 pieces
2 designs - 8,5 x 6,5 cm - Weight : ± 25 g •



010184
12 Moulds base "Pied de poule"
9 x 7,3 cm • ★



010187
1 Moulds base "Poulettes" for 15 pieces
4 x 4 cm - Weight : ± 8 g • ★



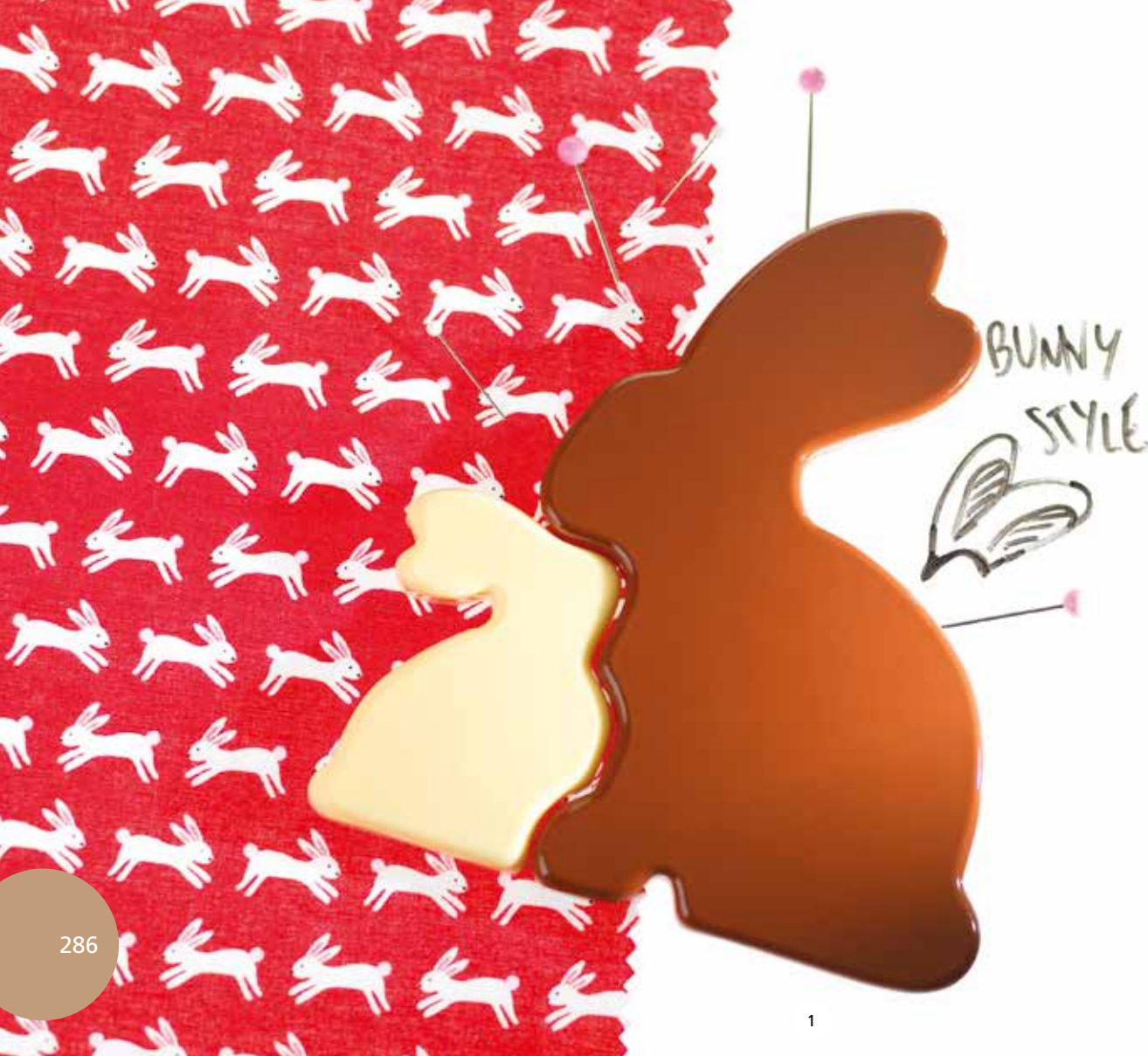
010234
4 Moulds base "Petite couronne"
for 48 pieces - 2 designs - ø 7,4 cm, H. 2,3 cm - Weight : ± 12 g • ★



009878
20 Moulds base "Malice"
6,8 x 6,8 cm - H. 1,8 cm - W. : ± 20 g • ★



009893
10 Moulds base "rosace" • ★



1

"TABLETTE" MOULDS

3 - Christophe Michalak created 12 moulds for 12 signs of the zodiac. We have designed the box, the blister moulds and the padding to perfectly fit the chocolate plaques.

4 - Nicolas Bernardé created a concept of chocolate tablets which ease the production of the tablets as well as the sales of them. Fill the chocolate in the mould. This same mould can be used also for the packaging. The idea: deposit the tablet moulds in the support prepared for it. Pour the chocolate in the mould. Shake. After the chocolate is crystallised, add the cover on each tablet.

JÉRÔME
De Oliveira



2



CHRISTOPHE
Michalak

3



NICOLAS
Bernardé

4

FLORENT
Margailan



5



6



7



1. 040150

2 Moulds "tablette" "Lapins" for 8 pieces
15 x 14 cm - Th. 0,7 cm - Weight : ± 100 g • ★

2. 010326

40 Moulds "tablette" "Fragments" for 20 pieces
16 x 7,7 cm - Weight : ± 100 g • ★

3. 009960

2 Moulds "tablette" "Zodiaque" for 12 pieces
12 x 12 cm - Weight : ± 65 g • ★

004429

Packing boxes for square cards • ★

004432

100 bags for square cards • ★

4. 010012

40 Moulds "tablette" for 20 pieces
2 designs - 16 x 7,7 cm - Weight : ± 100 g • ★

010022

3 Moulds "Support tablettes" for 12 pieces
16,2 x 8 cm • ★

5. 025192

2 Moulds "tablette" "Cœurs" for 8 pieces
15,5 x 6,2 cm - Weight : ± 70 g • ★

6. 010302

40 Moulds "tablette" "Ebullition" for 20 pieces
16 x 7,7 cm - Weight : ± 200 g • ★

7. 010325

40 Moulds "tablette" "Finger" for 20 pieces
16 x 7,7 cm - Weight : ± 100 g • ★

CHRISTOPHE

Michalak

PCB's
SECRET
angel

1

SILICONE MOULDS

Head, fine cords, leaves ...
World of silicone moulds created
to express your talent.

STÉPHANE
Tréand



2

JÉRÔME
De Oliveira



3

FRANÇOIS
Galtier



4

QUENTIN
Bailly



5

ETIENNE
Leroy



6

1. 009908

1 Silicone mould "Les cordelettes"
3 designs 50 cm • ★

2. 009923

1 Silicone mould "Feuilles" 3 designs - 21,5 x 28 cm • ★

3. 010327

1 Silicone mould "Moustache"
7 x 2,2 cm - P. 1,1 cm • ★

010166

1 Silicone mould "4 mains avec bras courts" • ★

4. 010225

Silicone moulds "Montre", 4 designs
Dial : ø 16 cm, Great gear : ø 14 cm,
Necklace : ø 16 cm, Winder : ø 4,5 cm • ★

010226

1 Silicone mould "Engrenages", 9 designs
9 Gears between ø 2 and ø 4 cm • ★

5. 030061

2 Silicone moulds "Aviateur", 4 designs - Glasses : 9 x 4 cm, H. 0,6 cm -
Strap : 35,5 x 2 cm H. 0,2 cm - Wing : 13 x 2,5 cm, H. 0,4 cm
Emblem : Ø 3 cm, H. 0,4 cm • ★

6. 010219

2 Silicone moulds "Maroquinerie" 5 designs
Straps : 52 x 1,5 cm - Handle : 7 x 4 cm
Clasp : 3,2 x 1,8 cm - Turning : 4 x 1,5 cm - Nail : Ø 6 cm • ★



010144
10 Moulds "Cartes" P. 260
Dimensions : 21 x 10,5 x 0,5 cm - Weight : ± 110 g • ★



009873
2 Moulds "CD" for 12 pieces P. 264
Dimensions : ø 12 cm - Weight : ± 40 g • ★



009961
12 Moulds "Cartes carrées" P. 262
Dimensions : 12 x 12 cm - Weight : ± 65 g • ★



000393
10 Moulds "Valise" for 4 pieces P. 267
8 Moulds half suitcases (4 fronts, 4 backs) : l. 15 x H. 11,5 x D. 2 cm
8 Moulds half-handles : 7,3 x 3,2 cm, D. 4 cm
Weight : ± 200 g • ★



009864
10 Moulds "Petit pot" P. 270
Dimensions : Ø 10 cm, H. 8,8 cm - Weight : ± 100 g • ★



009834
20 Moulds "Demi-œuf neutre" P. 239
Dimensions : 13,2 x 8,6 cm • ★



009866
20 Moulds "Boîtes bonbonnières" for 10 pieces P. 266
10 bottoms, 10 covers. Size : 12 x 12 x 4 cm
Weight : ± 150 g • ★



025191
4 Moulds "Mugs et anses" for 3 pieces P. 268
ø 8 cm - H. 10 cm - Weight : ± 75 g • ★



040151
8 Moulds "Poissons" P. 281 for 4 pieces
15,5 x 13,2 cm - Th. 4 cm - Weight : ± 75 g • ★



040155
12 Moulds "Œufs facettes" P. 272 for 6 pieces
7 x 11 cm - Th. 3,5 cm • ★

040156
12 Moulds "Œufs facettes" P. 272 for 6 pieces
10 x 16 cm - Th. 5 cm • ★



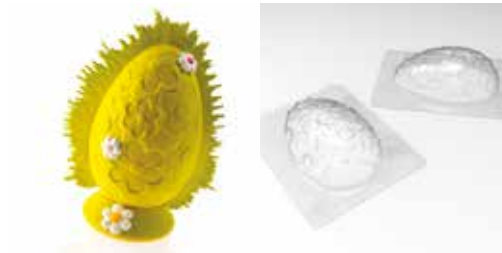
010135
12 Moulds "Œufs Larmes" P. 273 for 12 pieces
2 designs - Weight : ± 65 g, ± 150 g • ★



030072
12 Moulds "Œuf théière" P. 274 for 4 pieces
15 x 9 cm - H. 13 cm - Weight : ± 120 g
half-egg dragon : 8,4 x 13 cm - Half-handle :
4,6 x 5,7 cm - Half-spout : 4,7 x 6,6 cm • ★



010323
10 Moulds "Œufs Ananas" P. 273 for 5 pieces
10,8 x 15,5 cm - Weight : ± 80 g • ★



019155
12 Moulds "Œufs Fleurs" P. 273 for 6 pieces
9,5 x 14,5 cm - Weight : ± 90 g • ★



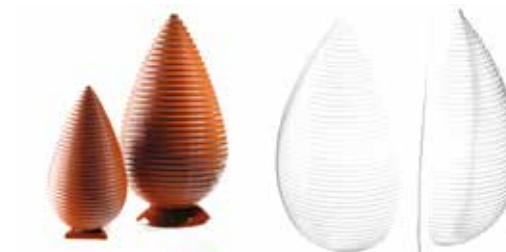
040154
12 Moulds "Œufs Cordage" P. 275 for 6 pieces
8,7 x 12,5 cm - Th. 8,8 cm - Weight : ± 150 g • ★



040158
8 Moulds "Cabosse" P. 273 for 4 pieces
11,5 x 5,5 cm - Th. 5 cm - Weight : ± 50 g • ★



010320
20 Moulds "Mimis neutres" P. 274 for 10 pieces
7 cm - H. 11,5 cm - Weight : ± 75 g • ★



010136
12 Moulds "Œufs Larmes striés" P. 274 for 12 pieces
2 designs - Weight : ± 65 g, ± 150 g • ★



010314
12 Moulds "Œufs Diamant" P. 274 for 6 pieces
3 designs - Large : 21,5 x 14 cm - Weight : ± 280 g
Medium : 14,2 x 9,4 cm - Weight : ± 130 g
Small : 12,2 x 8 cm - Weight : ± 90 g • ★



040149
2 Moulds "Tablettes poissons" for 8 pieces
16,5 x 10,5 cm - Th. 0,6 cm - Weight ± 90 g • ★



040153
8 Moulds "Lapins facettes" P. 276 for 4 pieces
13 x 11,5 cm - Th. 7 cm - Weight ± 115 g • ★



040160
8 Moulds "Buste de lapin" P. 279 for 4 pieces
7,2 x 15,5 cm - Th. 5,7 cm - Weight ± 75 g • ★



030057
8 Moulds "Lapin boule" P. 277 for 4 pieces
11 x 9,2 - H. 11 cm - Weight : ± 100 g - Volume : 460 cc • ★



010313
10 Moulds "Lapin Peluche" P. 277 for 5 pieces
10,3 cm - H. 14,7 cm - Weight : ± 110 g • ★

040111
8 Moulds "Piédestal" P. 279 for 4 pieces
10,8 x 6,5 cm - Th. 5,4 cm - Weight ± 75 g • ★



030058
8 Moulds "Lapin moustache" P. 277 for 4 pieces
8,8 x 5,6 - H. 15 cm - Weight : ± 90 g - Volume : 296 cc • ★



019153
1 Stencil for big rabbit P. 277
4 prints 5,3 x 13,5 cm - Thickness : 0,3 mm • ★



010131
20 Moulds "Petits rabbits" p. 277 for 10 pieces
8 cm - H. 8 cm - Weight : ± 30 g • ★



010257
10 Moulds "Œufs Oreilles" p. 277 for 5 pieces
9,5 cm - H. 19,5 cm - Weight : ± 160 g • ★



030060
6 Moulds "Petits monstres" p. 278 for 12 pieces - Weight ± 35 g
5,8 x 5,9 cm - H. 6,2 cm - Volume : 89,2 cc
4,6 x 5,4 cm - H. 6,2 cm - Volume : 63 cc
5,6 x 5,8 cm - H. 6,2 cm - Volume : 92,7 cc • ★



030059
2 Moulds "Friture kawaiï" p. 278 for 80 pieces
6 designs - Whale : 3,7 x 2,6 cm - Octopus : 3,1 x 2,7 cm
and 4,1 x 3 cm - Starfish : 3,8 x 3,9 cm - Fish :
4,6 x 3,2 cm - Shellfish : 3,5 x 3,2 cm - Weight : ± 5 g • ★



010132
8 Moulds "Poule et Coq" p. 278 for 4 pieces
2 designs - Hen : 12 x 14 cm - Weight : ± 60 g
Cockerel : 10,5 x 18 cm - Weight : ± 80 g • ★



010192
30 Moulds "Poulettes" p. 278 for 15 pieces
3 designs - 10 x 8,5 cm, 10,5 x 6,5 cm, 10 x 10 cm - W. : ± 30 g • ★



040157
8 Moulds "Tête de renard" for 4 pieces P. 281
10 x 10,8 cm - Th. 10 cm - Weight : ± 120 g • ★



040152
8 Moulds "Cœurs ballon" for 4 pieces P. 281
8,9 x 12,3 cm - Th. 6 cm - Weight : ± 80 g • ★



019158
12 Moulds "Chien Ballon" p. 281 for 4 pieces
10 x 19 cm - H. 15,5 cm - Weight : ± 187 g • ★



019159
8 Moulds "Bord de mer" p. 282 for 4 pieces
5 designs (moulds for palms, tubas, bottles, small
masks, big masks) • ★



010269
12 Moulds "Couronne" p. 282 for 6 pieces
ø 6,5 cm - H. 5 cm - Weight : ± 12 g • ★



010321
8 Moulds "Accessoires Personnage" p. 282 for 4 pieces
6 designs (moulds for ears, bow ties, caps, hands, feet) • ★



019157
8 Moulds "têtes d'oeufs" p. 267 for 24 pieces
ø 6 cm - H. 8,3 cm • ★



010315
2 Moulds Parallélépipède large model for 1 piece p. 283
Dimensions : 7 x 7 cm - H. 19 cm - Weight sujet : ± 100 g • ★



010316
2 Moulds Parallélépipède small model for 1 piece p. 283
Dimensions : 7 x 7 cm - H. 15 cm - Weight sujet : ± 80 g • ★



010317
Moulds "Accessoires animaux" p. 283
Moules for feet, snout, ears, wings, egg... • ★



010265
10 Moulds "Boîtes à œuf" p. 282 for 5 pieces
15,5 x 10,5 cm - H. 4 cm - Weight : ± 90 g • ★

010328
10 Moulds "Œuf" p. 268 for 30 pieces
H. 6 cm - Weight : ± 16 g • ★



036158
4 Moulds "Petite boîte carrée" P. 284 - for 1 piece
5,5 x 5,5 cm H. 5,5 cm - Weight : ± 60 g • ★
036159 - 4 Moulds "Boîte carrée" P. 284 - for 1 piece
11 x 11 cm H. 11 cm - Weight : ± 260 g • ★
036160 - 4 Moulds "Boîte rectangle" P. 284 - for 1 piece
17 x 8 cm H. 8 cm - Weight : ± 240 g • ★



030056
6 Moulds Ice cream cornet "Oh zut" p. 284 for 8 pieces
Cornet : 5,4 x 11,6 cm - Scoop : Ø 8,2 cm, H. 4 cm
Weight : ± 60 g • ★



010196
20 Moulds "Boîtes à sardine" p. 284 for 10 pieces
11,5 x 7 cm - H. 3,2 cm - Weight : ± 80 g • ★



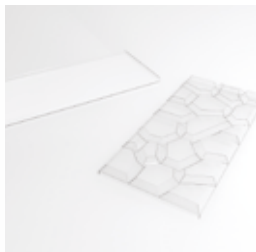
009950
10 Moulds Lollipops for 80 pieces p. 284 - ø 2,5 cm H. 6 cm • ★

009951
Support for Lollipops for 8 pieces • ★

004571
200 Sticks Lollipops transparents - 7,5 x 0,3 cm • ★



040150
2 Moulds "tablette" "Lapins" P. 286 for 8 pieces
15 x 14 cm - H. 0,7 cm - Weight : ± 100 g • ★



010326
40 Moulds "tablette" "Fragments" P. 287 for 20 pieces
16 x 7,7 cm - Weight : \pm 100 g • ★



009960
2 Moulds "tablette" "Zodiaque" P. 287 for 12 pieces
12 x 12 cm - Weight : \pm 65 g • ★



010012
40 Moulds "Tablettes" for 20 pieces P. 287
2 designs - 16 x 7,7 cm - Weight : \pm 100 g • ★



010022
3 Moulds "Support tablettes" P. 287 for 12 pieces
16,2 x 8 cm • ★



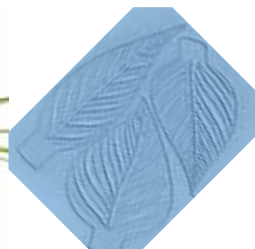
025192
2 Moulds "tablette" "Cœur" P. 287 for 8 pieces
15,5 x 6,2 cm - Weight : \pm 70 g • ★



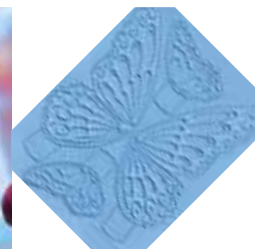
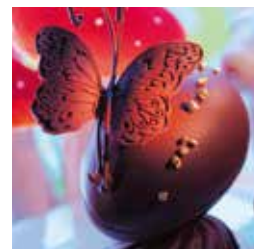
010302
40 Moulds "tablette" "Ébullition" P. 287 for 20 pieces
16 x 7,7 cm - Weight : \pm 200 g • ★



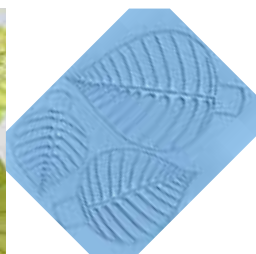
010325
40 Moulds "tablette" "Finger" P. 287 for 20 pieces
16 x 7,7 cm - Weight : \pm 100 g • ★



009923
1 Silicone mould "Feuilles" P. 289
3 designs - 21,5 x 28 cm • ★



009929
1 Silicone mould "Papillons" P. 289
2 designs - 21,5 x 28 cm •



009925
1 Silicone mould Leaves "Nervures"
3 designs - 21,5 x 28 cm •



010167
1 Silicone mould "Mini papillons"
5 designs - 21,5 x 28 cm •



010168
1 Silicone mould "Mini feuilles"
15 designs - 21,5 x 28 cm •



009926
1 Silicone mould "Feuilles bulles"
6 designs - 21,5 x 28 cm •



010219
2 Silicone moulds "Maroquinerie" P. 289
Straps : 52 x 1,5 cm - Handle : 7 x 4 cm - Clasp :
3,2 x 1,8 cm - Turning : 4 x 1,5 cm - Nail : ø 0,6 cm • ★



009908
1 Silicone mould "Les cordelettes" P. 288
3 designs - 50 cm • ★



010327
1 Silicone mould "Moustache" P. 289
7 x 2,2 cm - P. 1,1 cm • ★

010166
1 Silicone mould "4 mains avec bras courts" P. 289 • ★



010226
1 Silicone mould "Engrenages" P. 289
9 designs - 9 Gears between ø 2 and ø 4 cm • ★

010225
4 Moulds silicone "Montre" P. 289
Dial : ø 16 cm - Great gear : ø 14 cm
Necklace : ø 16 cm - Winder : ø 4,5 cm • ★



030061
2 Silicone moulds "Aviateur", 4 designs P. 289
Glasses : 9 x 4 cm, H. 0,6 cm - Strap : 35,5 x 2 cm
H. 0,2 cm - Wing : 13 x 2,5 cm, H. 0,4 cm
Emblem : Ø 3 cm, H. 0,4 cm • ★



004432
100 Bags for square cards P. 262 and P. 287 • ★ ★



004428
10 Packing boxes for puzzles P. 258
(support cardbox and bags) • ★



004429
Packing boxes for square cards P. 262 and 287 • ★



004560
Display for lollipops for 20 pieces P. 254 and 234
25 x 18 cm - H. 16,5 cm • ★



004431
Packing boxes for Matriochkas P. 231
12 plastic boxes + 24 cases • ★



004434
40 bags for credit cards P. 237 • ★



The COLOURS

VELVET SPRAYS P. 299

SHINY COLOURS P. 300

COLORÉD COCOA BUTTER P. 302

SOLUBLE COLOURS P. 304



VELVET SPRAYS

Innovation in the Pastry World: Velvet in spray. These sprays make it possible to give a velvet effect on your frozen desserts or entremets: brown, white or coloured. Very thin, the velvet gives the opportunity to obtain different shades of colours. Place at your creativity: underline the "relief" of your dessert, draw using a stencil key set... You are an artist!



SEE INSTRUCTIONS **P.319**

We suggest you to keep the sprays in drying oven in order to use them at any time.

"AN INNOVATION
THAT HAS BECOME ESSENTIAL
IN THE WORLD OF PASTRY :
VELVET SPRAY"



004673
Velvet spray "Chocolat" - 500 ml •



004542
Velvet spray white - 500 ml •



004548
Velvet spray caramel - 500 ml •



004696
Spray Nuance red - 150 ml •



004517
Spray Nuance yellow - 150 ml



004498
Spray Nuance green - 150 ml



004516
Spray Nuance white - 150 ml •

004519
4 Assorted mix of sprays Nuance



SHINY COLOURS

This food colouring will make all your products shine and give them an incredible spark. You have various possibilities :

In powder :

- spread it with your finger
- sprinkle it on the chocolate
- sprinkle some powder over a nylon sheet.

Scrub with your finger and place the dipped chocolate bonbons over the sheets.

By diluting with alcohol: apply it with a brush.



IMPORTANT: These products comply with the Regulations (CE) N° 1333/2008 and the Regulations (UE) N° 231/2012.



OTHER PACKAGING OPTIONS ARE AVAILABLE UPON REQUEST
Contact us!



004676
Shiny colour glitter effect
"silver" - 15 g •



004670
Shiny colour glitter effect
"ruby" - 25 g •



004669
Shiny colour glitter effect
"gold" - 25 g •



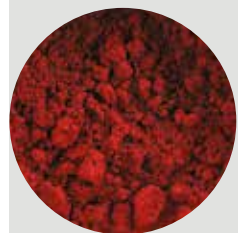
025196
Shiny colour
"ruby red" - 10 g



004481
Shiny colour
"gold" - 15 g •



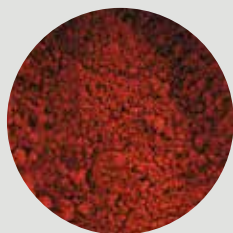
004482
Shiny colour
"silver" - 15 g •



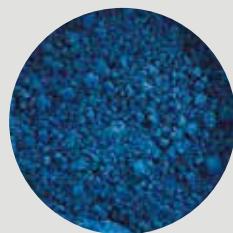
004485
Shiny colour
"ruby" - 15 g •



004483
Shiny colour
"bronze" - 15 g •



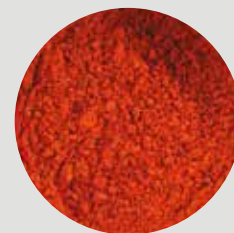
004484
Shiny colour
"copper" - 15 g •



004480
Shiny colour
"sapphire" - 15 g •



004479
Shiny colour
"emerald" - 15 g •



004486
Shiny colour
"amber" - 15 g •



004552
Shiny colour
"amethyst" - 15 g •



004576
Shiny colour
"red" - 15 g



004525
Shiny colour
"iridescent pink" - 15 g •



004526
Shiny colour
"iridescent blue" - 15 g •



004533
Shiny colour
"iridescent gold" - 15 g •



004491
Assortment of 8 pots
of shiny colours above
(grey frame) •



Enjoy this quick and easy to use brand new product, **our sparkling powder spray**. Add a delightful dash of shiny magic to any and all of your creations. Available in 3 magical shades: Add to your desserts, ice creams, chocolate candies, and tier cakes. Follow your creative heart!



040170
1 Shiny powder spray
Glitter effect "Silver" - 10 g



040171
1 Shiny powder spray
Glitter effect "Ruby" - 10 g



040172
1 Shiny powder spray
Glitter effect "Gold" - 10 g

COLORED COCOA BUTTER



OTHER PACKAGING OPTIONS
ARE AVAILABLE
UPON REQUEST

Contact us !

Colored cocoa butters - 200 g



004572
Black •



004627
Purple •



004470
Raspberry red



004454
Blueberry blue • ★



004457
Pistachio green

Make your work easier with these ready-to-use coloured cocoa butters which will assure you a perfect colouring. You can use this product in many different ways: with a brush, with a spray (gun, airbrush ...) in order to colour your chocolate, to tint your creams...

Natural coloured cocoa butter - 200g



004611
Black •

004656
Green •

004609
Red •

004607
Yellow •

004655
Purple •

Shiny coloured cocoa butter - 200g



004566
Iridescent pink

004600
Shiny ruby •

004601
Shiny copper •

004614
Shiny gold •

004615
Shiny silver •

004616
Shiny bronze •



004456
Strawberry red ★

004458
Orange ★

004469
Egg yolk

004453
White • ★

004455
Lemon yellow

004490
Assortment of 8 pots of cocoa butters (grey frame)



SOLUBLE COLOURS



OTHER PACKAGING OPTIONS
ARE AVAILABLE UPON REQUEST
Contact us!

COLORANTS FOR CHOCOLATE OR COCOA BUTTER

Procedure: melt the cocoa butter, add some powder colouring and mix with a brush. With this base, you can colour your products. This mixture can be stored: all you need is to melt it before using it again. For your chocolate gun: mix 50% of dark chocolate and 50% of cocoa butter. Add the powder colouring.

Natural soluble colours



004603
Natural yellow
25 g •



004612
Natural pink
25 g •



004604
Natural black
25 g •



004658
Natural purple
50 g •



004657
Natural green
50 g •

Colours for chocolate or cocoa butter



004461
Yellow 25 g ★



004463
Green 25 g



004464
Orange 25 g ★



004462
Red 25 g ★



004460
Blue 25 g • ★



004459
White 50 g • ★

004543 - Assortment of 6 colours for chocolate or cocoa butter (grey frame)

Water soluble colours



004536
Blue 15 g •



004534
Red 15 g



004535
Yellow 15 g



004659
Natural yellow 25 g •



004660
Natural red 15 g •



004661
Natural caramel
25 g •



004662
Natural green 25 g •

WATER SOLUBLE
COLOURS

To colour sugar, almond pastes... These colouring can also be used with airbrush. Process: dissolve in boiling water or alcohol.



The LITTLE EXTRAS

ALBERT & FERRAN ADRIÀ P. 308

DÉCOR À MODELER P. 310

ISOMALT & SPRAYS P. 312

EQUIPMENT P. 313

METHOD OF USE P. 314



ALBERT & FERRAN **ADRIÀ**

Unexpected new textures and mixtures
are shaking up the "Cuisine" planet.
Discover the range of products by Ferran Adria.



Spherification

Plunge in a bath of Calcic mixed liquids with Algin, you will obtain magic spheres, caviar of melon, caviar of jelly, orange caviar, ravioli... With certain ingredients, it is necessary to correct acidity with Citras. For an opposite spherification, use the Gluco. The spherification requires the use of specific tools, Eines.

- 004537
Algin
Pot of 500 g •
- 004538
Calcic
Pot of 600 g •
- 004539
Citras
Pot of 600 g •
- 004553
Gluco
Pot of 600 g •
- 004540
Eines •
Tools for spherification

Emulsification

Emblematic product, with the lecite you can obtain light and aired textures, which brings a touch of savour in a very original way. The Sucro makes it possible to prepare emulsions of the type "oil in water". The Glice emulsifies between fatty and aqueous environment.

- 004527
Lecite
Pot of 300 g • ★
- 004545
Sucro
Pot of 600 g •
- 004546
Glice
Pot of 300 g •

Gelification

The products of this family offer the opportunity to obtain a broad range of gelatines to be used warm or cold. Gellan, provides a firm gel for clear cuttings (can tolerate temperatures up to 70°C/158°F) Kappa, provides a gel with a firm and fragile texture. Iota, provides a gel with a smooth and elastic texture. Agar, enables the making of hot gelatines. Metil, gelifies in contact with heat. Cold, it plays a thickener role.

- 004528
Kappa
Pot of 400 g •
- 004529
Gellan
Pot of 400 g •
- 004530
Agar
Pot of 500 g •
- 004531
Iota - Pot of 500 g •
- 004544
Metil
Pot of 300 g •

The thickener

Xantana gives the opportunity to thicken the culinary or pastry developments without any deterioration of taste (in order to avoid addition of flour, starch or stiffener).

- 004547
Xantana - Pot of 600 g •

Surprises

These surprises are an astonishing and wonderful solution to give the final touch to all your sweet and salted recipes.

Crumiel: Cristalized Honey to give a honey taste while incorporating a crusty touch.

Fizzy: product for effervescent purpose to make popping preparations.

Malto: this gives a light texture to your products.

Azuleta: add sugar to taste, Violet colour and smell.

Yopol: Gives a unique taste to all preparations that are difficult to add fresh yogurt to.

- 004554
Crumiel
Pot of 400 g •
- 004555
Fizzy
Pot of 300 g •
- 004556
Malto
Pot of 1000 g •
- 004647
Azuleta
Pot of 1000 g • ★
- 004648
Yopol - Pot of 400 g •

DÉCOR À MODELER

Discover our new modelling décor recipe ! Its new, more malleable texture allows for easy modelling, and its newly refined ingredients bring out its great white chocolate flavour. Mouldable like marzipan, you can cover your desserts and create fabulous hand-made decorations or use a pastry cutter. To be used alone or with the support of a silicone mould, you can no longer do without this magical paste !



SEE INSTRUCTIONS P. 316





025204
Décor à modeler "orange" - 500 g • ★



025205
Décor à modeler "black" - 500 g • ★



025197
Décor à modeler "white chocolate" - 500 g •



025198
Décor à modeler "dark chocolate" - 500 g •



025199
Décor à modeler "white" - 500 g • ★



025200
Décor à modeler "red" - 500 g • ★



025201
Décor à modeler "green" - 500 g • ★



025202
Décor à modeler "yellow" - 500 g • ★



025203
Décor à modeler "pink" - 500 g • ★

SPRAYS



312



004477
Spray Varnish gold 400 ml •



004487
Spray Varnish silver 400 ml •



004550
Spray topping 500 ml •
For all your products which require a shiny appearance as well as a protection against oxidation. This spray with a subtil fruity taste could be used to cover: your "petits fours", your fruits, your Joconde biscuit, your tarts by giving them a thin and regular glaze.



004570
Air blower - Cooler 650 ml •
The right way up, you can use it as a cooler. Upside down, you can use it as an air blower. This product is ideal to work on your artistic creations during competitions...



004466
Alimentary varnish spray 400 ml •



004499
Unmold spray 500 ml •
Spray a thin layer on your moulds before filling to make turning out a breeze.



004521
Isomalt specific for
decorations bronze 1 Kg •



004522
Isomalt specific for
decorations blue 1 Kg •



004523
Isomalt specific for
decorations red 1 Kg



004524
Isomalt specific for
decorations yellow 1 Kg



004488
Isomalt specific for
decorations neutral 5 Kg •



SEE INSTRUCTIONS **P.319**

ISOMALT

The specific Isomalt for decoration is coloured
in order to allow you to create artistic decorations.



No more wasted icing,
effort, time or energy and
a streamlined process for
icing your cakes thanks to
this icing turntable developed
by Arnaud Larher. It allows
icing to be recovered via a
channel directly into the pail
without moving the cake or
the turntable.

004710
Icing turntable • ★



007208
5 Knives •



004569
10 Sparkling candles • ★



007196
Silicone baking net - size : 40 x 60 cm •

Ideal to store all your liquid
recipes (colouring, icing,
etc...). A hygienic bottle, ideal
for microwaves, to dose 6
without a drop.



004492
Pot of 400 ml •



004493
Pot of 100 ml •

This glue is used
to stick chocolate
figures on the
presentation carton.



004472
Edible glue
Pot of 160 g • 0



010384
Sublimasse nature
Pot of 900 g •

In order to obtain an even more
fabulous result, we have created
a compound, which once
hydrated, will be applied
over the baking sheet
prior to your biscuit. This product
prevents the appearance of air
bubbles on the surface
of your biscuit and also
allows your biscuit
to be more airy.

The METHOD OF USE

1 PRINTED SHEETS 40 x 25 cm p.144



Leave at least 20 minutes at 6°C/42,8°F before taking the chocolate out of the printed sheet.



2 COATING WITH ENROBING MACHINE

Put a sheet (4x4, 36x13 or 40x25 cm) or a roll on your chocolate when they come out from the enrobing machine. Leave at least 2 hours at 17°C/62,6°F before taking the chocolate out of the printed sheet.



3 MANUAL COATING WITH SHEETS

40 x 25 or 36 x 13 cm

Plunge your bonbons into chocolate and put them on a printed sheet. Leave at least 2 hours at 17°C/62,6°F before taking the chocolate out of the printed sheet.



4 MANUAL COATING with cutouts 4 x 4 cm p. 162

Plunge your bonbons into chocolate and put a cutting on the top of the bonbon after coating. Leave at least 2 hours at 17°C/62,6°F before taking the chocolate out of the printed cutting.

5 FILL-IN BLISTERS WITH TRANSFER p.52



⌚ 20 min

🌡 6°C/42,8°F



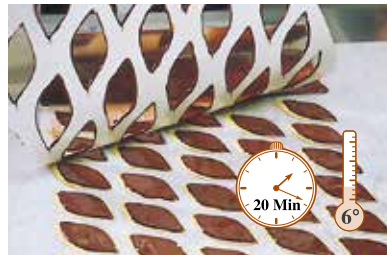
6 CRUMPLED TRANSFER SHEETS p.142



7 TRANSFER SHEETS FOR STENCILS p.114

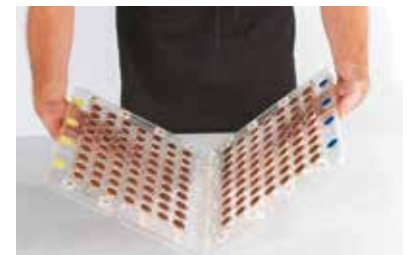
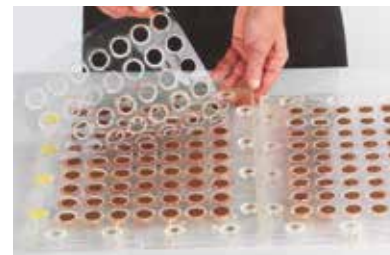
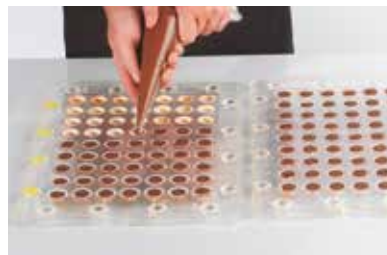


8 LEAVES p.116



Put the stencil on the printed sheet. Pour the chocolate. Take off the stencil and put the sheet on a cavity to give the curved form. Once it is hard, take off the plastic sheet.

9 CHOCOLATE SHELLS TO FILL p.180



Let at + 4°C/+ 39,2°F for at least 4 hours.

10 POMPONS AND POMPONETTES p.186

316



Fill in with your recipes (for the Pompons, we advice to add some biscuit in the heart of your entremets). Freeze. Demould when you need.

11 STRUCTURE SHEETS FOR ENTREMETS p.174



Put a structure sheet at the bottom of your frame. Prepare your entremets. Freeze. Take off the sheet when you take out of the fridge.

12 PRINTINGS FOR ENTREMETS p.170



Entremets: put your circles on the printed sheet. Fill in. Freeze. When you take out of the fridge, pull off immediately the sheet very quickly.

13 BAKING SHEETS p.168



Spread a first very thin layer of joconde biscuit on the sheet to get rid of the bubbles. Then spread your recipe over it. Put in the oven. Let cool down and take off the sheet.

14 BLISTERS EGGS p.238, TCHIN TCHIN, RABBITS, DUCKS etc. p.240



Pour one layer of chocolate into the mould. After 3 or 4 minutes, remove the excess of chocolate and put immediately into the fridge (4 to 6°C/39,2 to 42,8°F) during 15 to 20 minutes.

15 BLISTERS PUZZLE p.258



Put a plastic sheet after filling. Flatten the surface with a roll. Once it is cold, take off the sheet.



Put the alimentary carton on the chocolate. Pivot. Take off the mould as well as the excess of chocolate. Sweep everything together in the plastic bag.

16 CARDS p.260, CD p.264, SUITCASES p.267, FISH CARDS p. 269



Put a printed sheet at the bottom of the mould (for a better adherence, you can spray demoulding spray 004499 in the mould). Pour the chocolate. Leave at least 20 minutes at 6°C/42,8°F. Demould, take off the plastic sheet.

17 BOXES p.266



Slightly fold the printing. Insert it in the mould. Pour the chocolate. Leave at least 20 minutes at 6°C/42,8°F. Demould, take off the plastic sheet.

18 CONES, MUGS p.268



To keep the transfer sheet easily in the cones, you can pulverise the demould spray (004499) before in the mould or put a little bit oil.

19 SMALL POTS p.270



20 VELVET SPRAYS p.298

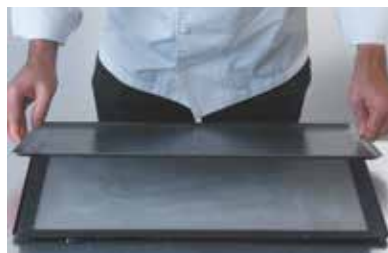


Close spray
on your frozen entremets.



Further spray for different shades of colours.

21 ISOMALT SPECIFIC FOR DECORATION p.312



Spread in between two silicon nets a layer of approximately 3 mm of Isomalt specific for decoration. Put a cooking plate on the top and put to the oven (220°) for approximately 15 to 20 minutes.

22 TRANSFER CHOCOLATE PLAQUES p.102 et MINI CARDS p. 232



Place the coloured side of the transfer sheet on the chocolate piece. Write the name or message using a normal pen or a stick.
Remove the transfer sheet.

23 DÉCOR À MODELER p.310



Keep your Décor à Modeler at a temperature of about 25°C/77°F. Knead it well before use, softening it will make it easier to shape.

24 FRUIT LEATHERS ET CHOCO LEATHERS p.28



Start by taking off 3 cm strip along the edge of the sheet, then gently peel off by slowly pulling the rest of the sheet.

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