



Laurent Gerbaud  
CHOCOLATIER - BRUXELLES

Season 2007 – 2008  
Catalogue of products



Laurent Gerbaud  
CHOCOLATIER - BRUXELLES

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# Content

History and philosophy  
The Chocolate  
Packaging  
Distribution  
The Range  
Prices  
Company gifts  
Ordering – Payment – Transport  
Contact information



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## History and philosophy

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I marry chocolate, fruit and spices in Brussels for 7 years. During a prolonged stay in China, I discovered the rich realm of Asian tastes and smells and began to coat delicious kumquats (small candied oranges) with dark chocolate: an unexpected delicacy. Back in Belgium I passionately continued to create tasty combinations. I do only what I like. When I am developing products, my only guide is my personal taste. The ingredients that compose each of my creations are all selected among the best ones in their league, and each delicacy is hand-made.

The chocolate and every ingredient we use are noble and precious: their character can be preserved only through a hand-made treatment.

## The Chocolate

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The new range of my LAURENT GERBAUD Dark Chocolate 70% is built around an exceptional chocolate couverture prepared by DOMORI according to an exclusive recipe.

DOMORI, one of the best luxury couverture chocolate makers in Europe, works only with the best cocoa beans in very small quantities, using a manufacturing process that allows the expression of all aromas of the chocolate. ([www.domori.com](http://www.domori.com)).

This exclusive Chocolate is to be compared with vintage wines: these wines are made of specific types of grapes which develop special aromas according to their growing soil. The same happens with chocolates: they are made of specific cocoa beans selected for their aromatic and tasting qualities. LAURENT GERBAUD's exclusive mix is composed of **Trinitario** beans (5% of global cocoa production) originating from the Sambirano Valley in Madagascar and of **Nacional** beans (2% of global production), a Forastero unique of its kind, exclusively grown in Ecuador. The Trinitario beans give the chocolate its richness and aromatic intensity whilst the Nacional beans care for its exceptional length. Treatment of small quantities of beans as well as low temperatures during the whole manufacturing process are essential factors to the preservation of the subtle and unique aromas of those noble cocoas. Not using soy lecithin ensures the mix is closer to the original chocolate recipe. This Dark Chocolate with intense and powerful taste has been developed especially to fit perfectly with the fruits used by LAURENT GERBAUD in his compositions.

The **Milk Chocolate 50%** designed by DOMORI for my LAURENT GERBAUD range is also a mix of rare **Nacional** beans from Ecuador. It holds 50% of cocoa, has exceptional sweetness and softness. A touch of Guérande salt completes this subtle picture. The Milk Chocolate contains a very small percentage of soy lecithin.

## Packaging

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These jewels are presented in a sophisticated packaging that visually enhances each product and turns them into irresistible temptations: precious gifts or a marvellous personal treat.

The very distinctive LAURENT GERBAUD's logo features a red seal with the word 'chocolate' in Chinese. The deep and bright colours help create a distinctive identity to the range and contribute to evoke my world of tastes and travels in store.

## Distribution

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LAURENT GERBAUD's products are true small treasures that chocolate connoisseurs delight in discovering. Every retailer is therefore given exclusivity in their area, no matter the number of other shops asking for the range in the same town.

LAURENT GERBAUD's chocolates are currently sold in more than fifty delicacy stores and specialized tea shops in Brussels, Paris, Berlin, London and other main cities in Europe.



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## New Discoveries for season 2007 - 2008

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Yuzu du Japon - Japanese Citrus- 50g - 1.76 oz - **NEW PRODUCT**

Bergamote de Calabre - Calabrian Bergamot - 50g - 1.76 oz - **NEW PRODUCT**

Eclats de fèves de Madagascar - Roasted Cocoa Nibs - 50g - 1.76 oz - **NEW PRODUCT**

Esprit de Noël - 50g - Spirit of Christmas - 1.76 oz - **NEW PRODUCT**

Piments doux - Sweet Chili - 50g - 1.76 oz - **NEW PRODUCT**

## The classical Range

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### Dark Chocolate 70% squares

Noisettes du Piémont (*Piedmont Hazelnuts*) - 80g  
Noix de Cajou (*Cashew Nuts*) - 80g  
Noix de Pécan (*Pecan Nuts*) - 80g  
Noix de Macadamia (*Macadamia Nuts*) - 80g  
Baies Rouges de Perse (*Persian Cranberries*) - 65g  
Mendiants (*Roasted and Salted Nuts*) - 90g

### Milk Chocolate 50 % squares

Amandes de Sicile (*Salted Sicilian Almonds*) - 80g  
Noisettes du Piémont Grillées Caramélisées (*Caramelized Piedmont Hazelnuts*) - 80g  
Pistaches d'Evoia (*Evoia Pistachios*) - 80 g

### Coated Fruits and Truffles ballotins

Oranges de Shanghai (*Kumquats in Dark Chocolate*) - 125g  
Gingembre de Guilin (*Ginger in Dark Chocolate*) - 125g  
Figues d'Izmir (*Figs in Dark Chocolate*) - 125g  
Abricots de Barrydale (*Apricots in Dark Chocolate*) - 125g  
Poires du Cap (*Pears in Dark Chocolate*) - 125g  
Truffes Noires (*Dark Chocolate Truffles*) - 125g

### Assortments

L'Invitation au Voyage - 175g  
Un Peu de Tout (*A little bit of Everything*) - 250g  
Un Peu de Tout (*A little bit of Everything*) - 500g



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Detailed information

**NEW DISCOVERIES SEASON 2007 -2008**

**Chocolate**






Dark 70%, Ecuador and Madagascar blend, soy lecithin free

**Packaging**

- Calque plastic sealed bag inserted in a white, soft on the touch, CD-style sleeve sealed with Laurent Gerbaud red logo sticker.
- External dimensions : 13 cm X 13 cm X 0.5 cm
- Tablet size : 10 cm x 10 cm

French and English texts

Ingredients listed in French, English, German, Dutch

		Shelf Life
<b>Yuzu du Japon, Japanese citrus -50g - 1.76 oz</b>		
	<ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Yuzu in powder</li><li>• Fruit (5%) - chocolate (95%)</li><li>• May contain traces of dried fruit, nuts and milk proteins</li></ul>	365 days
<b>Bergamote de Calabre, Calabrian Bergamot - 50g - 1.76 oz</b>		
	<ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Half candied bergamot</li><li>• Fruit (7%) - chocolate (93%)</li><li>• May contain traces of dried fruit, nuts and milk proteins</li></ul>	365 days
<b>Eclats de fèves de Madagascar, Roasted Cocoa Nibs - 50g - 1.76 oz</b>		
	<ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Roasted and crushed cocoa beans, criollo and trinitario varieties</li><li>• Fruit (15%) - chocolate (85%)</li><li>• May contain traces of dried fruit, nuts and milk proteins</li></ul>	365 days
<b>Esprit de Noël, Spirit of Christmas - 50g - 1.76 oz</b>		
	<ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Ginger, cinnamon, cardamom, candied orange, white pepper, Dandoy speculoos</li><li>• Spices and speculoos (20%) - chocolate (80%)</li><li>• May contain traces of dried fruit, nuts and milk proteins</li></ul>	180 days
<b>Piments doux, Sweet Chili - 50g - 1.76 oz</b>		
	<ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Espelette pepper (A.O.C.), Mexican pepper, white pepper.</li><li>• Fruit (3%) - chocolate (97%)</li><li>• May contain traces of dried fruit, nuts and milk proteins</li></ul>	365 days



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## 70% DARK CHOCOLATE SQUARES

### Chocolate

- Ecuador and Madagascar blend: notes of red fruit, honey, hazelnuts. Powerful, sustained and refined aromas.
- Strong and delicate touches combined with exceptional zest
- Soy lecithin free

### Packaging

- Flat square in sealed hard plastic, inserted in a refined China Red frame box
- 14 cm X 14 cm X 2 cm
- French, English, Dutch

		Shelf Life
	<b>Noisettes du Piémont (<i>Piedmont Hazelnuts</i>) - 80g - 2.8 oz</b> <ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Roasted IGP hazelnuts Tonda gentile delle Langhe</li><li>• Nuts (25%) - chocolate (75%)</li><li>• May contain traces of other nuts</li></ul>	180 days
	<b>Noix de Cajou (<i>Cashew Nuts</i>) - 80g - 2.8 oz</b> <ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Fine roasted and salted cashew nuts</li><li>• Nuts (25%) - chocolate (75%)</li><li>• May contain traces of other nuts</li></ul>	180 days
	<b>Noix de Pécan (<i>Pecan Nuts</i>) - 80g - 2.8 oz</b> <ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Rich buttery pecan nuts with and wood aromas</li><li>• Nuts (25%) - chocolate (75%)</li><li>• May contain traces of other nuts</li></ul>	180 days
	<b>Noix de Macadamia (<i>Macadamia Nuts</i>) - 80g - 2.8 oz</b> <ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Subtle buttery roasted and salted macadamia nuts</li><li>• Nuts (25%) - chocolate (75%)</li><li>• May contain traces of other nuts</li></ul>	180 days
	<b>Baies Rouges de Perse (<i>Persian Cranberries</i>) - 65g - 2.29 oz</b> <ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Dried Persian cranberries, spice of Iranian cuisine</li><li>• Fruit (15%) - chocolate (85%)</li><li>• May contain traces of nuts</li></ul>	180 days
	<b>Mendiants (<i>Roasted and Salted Nuts</i>) - 90g - 3.17 oz</b> <ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Assortment of roasted nuts and candied fruit</li><li>• Fruit and nuts (34%) - chocolate (66%)</li><li>• May contain traces of nuts</li></ul>	180 days



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## 50% MILK CHOCOLATE SQUARES

### Chocolate

- Ecuador blend, Milk 50%, soft and voluptuous, with a touch of Guérande salt

### Packaging

- Flat square in sealed hard plastic, inserted in a refined Red Purple frame box
- 14 cm X 14 cm X 2 cm
- French, English, Dutch

<b>Amandes de Sicile (<i>Salted Sicilian Almonds</i>) - 80g - 2.8 oz</b>		<b>Shelf Life</b>
	<ul style="list-style-type: none"> <li>• Milk chocolate 50% cocoa minimum (cocoa paste, cocoa butter, cane sugar, whole milk powder, whey powder, emulsifier: soy lecithin)</li> <li>• Guérande salt</li> <li>• Roasted and salted Pizzuta d'Avola Sicilian almonds</li> <li>• Nuts (25%) - chocolate (75%)</li> <li>• May contain traces of other nuts</li> </ul>	180 days
<b>Noisettes du Piémont Grillées Caramélisées (<i>Caramelized Piedmont Hazelnuts</i>) - 80g - 2.8 oz</b>		<b>Shelf Life</b>
	<ul style="list-style-type: none"> <li>• Milk chocolate 50% cocoa minimum (cocoa paste, cocoa butter, cane sugar, whole milk powder, whey powder, emulsifier: soy lecithin)</li> <li>• Guérande salt</li> <li>• Roasted and caramelized IGP hazelnuts Tonda gentile delle Langhe</li> <li>• Nuts (25%) - chocolate (75%).</li> <li>• May contain traces of other nuts.</li> </ul>	180 days
<b>Pistaches d'Evoia (<i>Evoia Pistachios</i>) - 80g - 2.8 oz</b>		<b>Shelf Life</b>
	<ul style="list-style-type: none"> <li>• Milk chocolate 50% cocoa minimum (cocoa paste, cocoa butter, cane sugar, whole milk powder, whey powder, emulsifier: soy lecithin)</li> <li>• Guérande salt</li> <li>• Roasted and salted pistachios</li> <li>• Nuts (25%) - chocolate (75%)</li> <li>• May contain traces of other nuts</li> </ul>	180 days



## COATED FRUIT AND TRUFFLES BALLOTINS

### Chocolate

- Ecuador and Madagascar blend: notes of red fruit, honey, hazelnuts. Powerful, sustained and refined aromas.
- Strong and delicate touches combined with exceptional zest
- Soy lecithin free

### Packaging





- Plastic sealed bags inserted in China Red cubic ballotins wrapped with a coloured sleeve
- 9 cm X 9 cm X 5 cm
- French, English, Dutch

<b>Oranges de Shanghai (<i>Kumquats in Dark Chocolate</i>) - 125g - 4.4 oz</b>		<b>Shelf Life</b>
	<ul style="list-style-type: none"> <li>• Candied whole kumquats: a twist on the classical orange peel. Since whole kumquats are used, the juice is still inside, giving a very soft and perfumed taste of orange.</li> <li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li> <li>• May contain traces of nuts</li> <li>• Fruit (65%) - chocolate (35%)</li> </ul>	180 days
<b>Gingembre de Guilin (<i>Ginger in Dark Chocolate</i>) - 125g - 4.4 oz</b>		<b>Shelf Life</b>
	<ul style="list-style-type: none"> <li>• Superior quality candied ginger slivers: powerful at first, its spiciness softens to release the aromas of the fruit</li> <li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li> <li>• May contain traces of nuts</li> <li>• Fruit (65%) - chocolate (35%)</li> </ul>	180 days



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## COATED FRUIT AND TRUFFLES BALLOTINS (continued)

		Shelf Life
<b>Figues d'Izmir (<i>Figs in Dark Chocolate</i>) - 125g - 4.4 oz</b>		
	<ul style="list-style-type: none"><li>• Superior quality narrow slivers of generous crunchy dried figs</li><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• May contain traces of nuts</li><li>• Fruit (65%) - chocolate (35%)</li></ul>	180 days
<b>Abricots de Barrydale (<i>Apricots in Dark Chocolate</i>) - 125g - 4.4 oz</b>		
	<ul style="list-style-type: none"><li>• Soft, slightly acid dried Apricots from South Africa</li><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• May contain traces of nuts</li><li>• Fruit (65%) - chocolate (35%)</li></ul>	180 days
<b>Poires du Cap (<i>Pears in Dark Chocolate</i>) - 125g - 4.4 oz</b>		
	<ul style="list-style-type: none"><li>• Narrow slivers of superior quality dried pears from South Africa</li><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• May contain traces of nuts</li><li>• Fruit (65%) - chocolate (35%)</li></ul>	180 days
<b>Truffles Noires (<i>Dark Chocolate Truffles</i>) - 125g - 4.4 oz</b>		
	<ul style="list-style-type: none"><li>• The very delicate ganache does not contain any butter nor added sugar. This very simple recipe makes the black truffles very light and soft in the mouth, with a long taste of dark chocolate.</li><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Truffles: dark chocolate 70% cocoa minimum, fresh cream, cocoa powder</li><li>• May contain traces of nuts</li></ul>	30 days (contain no preservative)


## L'INVITATION AU VOYAGE (assortment)

### Chocolate

- Ecuador and Madagascar blend: notes of red fruit, honey, hazelnuts. Powerful, sustained and refined aromas.
- Strong and delicate touches combined with exceptional zest
- Soy lecithin free

### Packaging

- Flat square in sealed hard plastic, inserted in a refined Red Purple frame box
- 21 cm X 21 cm X 2 cm
- French, English, Dutch

		Shelf Life
<b>L'Invitation au Voyage - 175g - 6.17 oz</b>		
	<ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Assortment of dried and candied fruit : roasted and salted cashew nuts, pecan nuts, roasted and salted macadamia nuts, roasted and salted almonds, roasted and salted pistachios, roasted hazelnuts, dried cranberries, candied ginger, dried apricots</li><li>• Fruit and nuts (25%) - chocolate (75%)</li><li>• May contain traces of other nuts</li><li>• May contain other fruits and nuts depending on the season.</li></ul>	180 days



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## A LITTLE BIT OF EVERYTHING - UN PEU DE TOUT (assortment)

### Chocolate

- Dark 70%, Ecuador and Madagascar blend, soy lecithin free
- Ecuador Milk 50%, soft and voluptuous, with a touch of Guérande salt

Un Peu de Tout ( <i>A little bit of Everything</i> ) -250g - 8.8 oz		Shelf Life
<b>Packaging</b> <ul style="list-style-type: none"><li>• Plastic sealed bags inserted in a China Red cubic ballotin wrapped with a peach color sleeve</li><li>• 11,5 cm X 11,5 cm X 5 cm</li></ul> French, English, Dutch		
	<ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Assortment of Cape Pears, Apricots from Barrydale, Figs from Izmir, Ginger from Guilin, Kumquats from Shanghai, exquisite Fruit Pastes. - (Dark Truffles optional - shorter shelf life)</li><li>• Fruit and nuts (65%) - chocolate (35%)</li><li>• May contain traces of other nuts</li><li>• May contain other fruits and nuts depending on the season.</li></ul>	180 days
Un Peu de Tout ( <i>A little bit of Everything</i> ) -500g - 17.6 oz		Shelf Life
<b>Packaging</b> <ul style="list-style-type: none"><li>• Plastic sealed bags inserted in a China Red cubic ballotin wrapped with a peach color sleeve</li><li>• 11,5 cm X 11,5 cm X 8cm</li></ul> French, English, Dutch		
	<ul style="list-style-type: none"><li>• Dark chocolate 70% cocoa minimum (cocoa paste, cocoa butter, cane sugar)</li><li>• Assortment of Cape Pears, Apricots from Barrydale, Figs from Izmir, Ginger from Guilin, Kumquats from Shanghai, exquisite Fruit Pastes. - (Dark Truffles optional - shorter shelf life)</li><li>• Fruit and nuts (65%) - chocolate (35%)</li><li>• May contain traces of other nuts</li><li>• May contain other fruits and nuts depending on the season.</li></ul>	180 days



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## Company Gifts

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There are different services we provide to companies for exclusive gifts:

- Logo on a chocolate square or bar
- Personalised gifts

Here are examples of what we can provide, but there are many other things we can do. So, don't hesitate to discuss your project with us, we will find the best solution to your needs.

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### YOUR LOGO ON A CHOCOLATE SQUARE OR BAR

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If you want to have your own logo in chocolate or the logo of another company for corporate gifts, we can provide you on demand.

The standard model we provide is :

- 10 cm square
- Packaged in a transparent plastic box, no sticker
- Belgian dark chocolate 70 %, always quickly available

Production lead-time :

- **Production of moulds and matrice** : 10 open days after reception of your approved and final logo/text in jpeg file
- **Production of your order**: depending on the planning and the packaging you need, but usually maximum 15 open days after reception of your logo.

Minimum order : 20kg of chocolate

Cost simulation for standard model (\*):

- **Fixed cost**: matrix + 20 moulds: 500 euro
- **Extra cost**: 10 euro per extra mould in case of big order (over 500 bars), as we need extra moulds to work properly and to respect the production planning
- **Variable cost**:
  - plain chocolate bar (60 g): depends on the quality of the chocolate used
  - plain chocolate bar with fruits (80 g): depends on the quality of the chocolate used

Other models:

- **Size of your chocolate bar**: no minimum size, but maximum is 20 cm x 15 cm.
- **Packaging**: it depends of course of the size and wish of your clients. This is why we provide an already made packaging in transparent plastic, easy to personalise with your sticker and always available in stock for the bars of 10 cm square (see samples). For other size, we must order minimum 1.000 boxes.

(\* ) actual cost will depend on the final product you wish, quality of the ingredients used and quantity. These costs are given as an indication.



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## EXCLUSIVE PERSONALISED GIFTS

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We can provide you with an exclusive personalised ballotin, packaged in a real dim-sum basket.

They come in 3 sizes: 250g, 500g and 750g.

The card and the ribbon can be customized to your needs.

Content of the basket is an assortment of coated fruit, truffles and fruit pastes.

Prices depend on quantities, please call us to discuss your project :  
+32.213.37.20, [info@chocolatsgerbaud.be](mailto:info@chocolatsgerbaud.be)

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## Prices

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Please contact us to receive our latest price list and order form.

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## Ordering - Payment - Transport

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The products of the LAURENT GERBAUD range are packed by outer of 12, but there is flexibility at this level for small shops.

Payment is at reception of the goods and pro-forma invoice.

The transport cost is covered by the buyer.

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## Contact information

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