

MoNA
LISA
STUDIO™



#FollowYourImagination

Legend



1 color



2 colors



3 colors



4 colors



5 colors



Suitable For Vegans



Chocolate Colored with Natural Extracts



FNO (From Natural Origin)

Cocoart

Contains Cocoart™



Kosher



E-Number Free



TiO₂ Free



Moisture Sensitive



Light Sensitive

As this range of products is intended to be used in final consumer products, it may by itself contain coloring agents above maximum levels set by country regulations. We recommend to carefully evaluate color content in the final consumer products to ensure compliance with applicable color regulations. Our range of products has been produced according to the European legislation. For local compliance in other regions, please double-check with your local regulations. The color intensity of prints based on ingredients 'from natural origin' may deviate.

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Intro

At **Mona Lisa Studio**, we are passionate about decorations and food colorants, and we've been doing it for **over 30 years!** Discover our new premium collection, which is in line with the latest trends. Whether you're a patissier, chocolatier, restaurateur, or food professional, we want to make your life more colorful than ever! Our chocolate decorations come in various (3D) shapes and colors, as printed designs and Chocolate Originals. All are perfect for when you just want the finest Belgian chocolate's quality.

We know that customers want sustainable and honest products, which is why we've partnered with the **Cocoa Horizons Foundation** (more info pg. 8) to improve **the living conditions of cocoa farmers and care for nature**. Our products are well-sourced, natural, and 100% titanium dioxide-free.

Colors and their Apps

Mona Lisa Studio offers both **classic** colorants and colorants **from natural origin** (FNO). Our FNO range is a selection of pure colors made from vegetable concentrates and fruits. The different ranges are available in cocoa butters, coloring powders, sprays and power flowers.



Our free **Food Paint App** is a smart **assistant** that helps you select and **simulate** your favorite food **printing colors** on dark, white, and milk chocolate for personalized transfer designs, printed blisters, and chocolate decorations based on the relevant regulations.



The free **Power Flowers™ App**, provides you with a **range of food colorants** to combine and customize as you desire, while also checking color quotas for recipe compliance.



Tips and tricks or inspiration, find us on Youtube and Instagram! We love seeing your creations, so feel free to **share** and **tag us** on Instagram. We might even feature your work on our **@monalisadecorations.global** feed. We will be happy to discover them and might share your work with lots of new fans.

Creative Greetings,
Team Mona Lisa Studio



Find our apps in the Google Playstore or App Store



@monalisadecorations.global



Mona Lisa Decorations

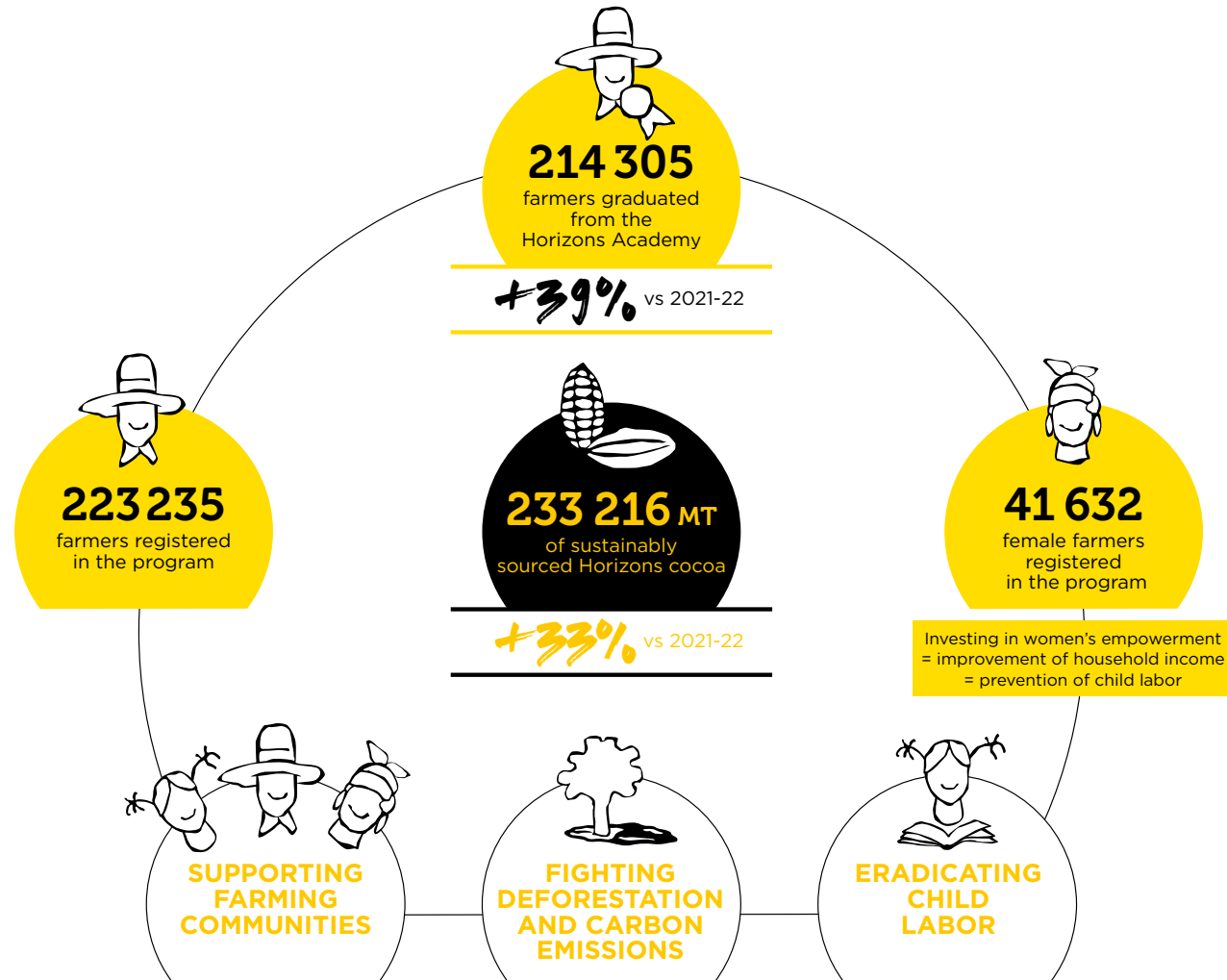


@monalisadecorations

Our commitment



The **Cocoa Horizons Foundation** aims to improve the livelihoods of cocoa farmers while protecting children and nature.



Discover more at cocoahorizons.org




Our Chefs



Christa Muyldermans

Christa was bitten by the culinary bug while studying hotel management, after which she shifted her focus to patisserie and chocolate. She learned the tricks of the trade from various Belgian and international pastry chefs. She has been Senior Chef with the Callebaut Chocolate Academy Team since 2019.

 [christa_muyldermans](#) ←




David Maenhout

"Chocolatier M" (Knokke-Heist) was co-founded by David Maenhout and Isabelle Hertsens in 2005. The store is renowned for high-end pralines made with fresh, top-quality ingredients and unique flavor combinations.

Maenhout has been a loyal partner of Callebaut and Cacao-Barry since day one, and the business specializes in custom solutions for top restaurants and companies.

Chocolatier M has won numerous awards, including "Chocolatier of the Year" by Gault & Millau and "Meilleur chocolatier de sa génération" by Le Figaro.

 [davidmaenhout](#) ←

Customization

STEP
01



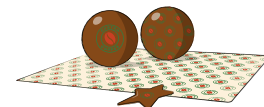
Send us your design, logo, message, design briefing...

STEP
02



Choose your product type. Transfer sheets, rolls, blisters, baking paper, chocolate,... we've got it all!

STEP
03



Choose your desired size (of transfer sheet, roll or baking paper) or shape of stencil/blister, type of chocolate*:

white
 milk
 dark

New range of colored chocolate* available!

pink
 red
 yellow
 green
 orange
 purple

STEP
04



Choose your type of color(s) with a maximum of 5 per design and your country or market-specific requirements.



Contact us at:
design_MLStudio@barry-callebaut.com for more info about the possibilities or scan the QR-code to get off to a flying start!

*prices for colored chocolate designs are the same as for white, milk or dark chocolate designs. The minimum order quantity for colored chocolate designs (6 standard colors offered) is 30 boxes. For a customized colored chocolate development, the minimum order quantity is 150 boxes. When requesting a print design on colored chocolate, our design team will verify the readability of the print before presenting a design. Chocolate is colored with natural extracts.

NEW Blister Range



As we continuously strive to innovate we have developed a **new technology** for producing a range of **blisters**. We are happy to announce we've developed this innovation with **optimal quality** for our customers in mind.

Contact us at for more info about the possibilities!
design_MLStudio@barry-callebaut.com
Or choose from our seal range on p.21-22

Chocolate Decorations

15	3D Chocolate Decorations
16	The Chocolate Originals
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38	Printed 3D Dessert Shells



Pink Colored Heart (3D) p.15 | Truffle Powder Pink p.66

3D Chocolate Decorations



Pink Colored Heart (3D)
h: 2,8 cm - w: 3,1 cm
Colored Chocolate (108 pcs.) - **F035190**



Pattern Varies

Candy Ball (3D)
h: 2,5 cm - w: 2,5 cm
White Chocolate (63 pcs.) - **F034656**



Red Kiss (3D)
h: 2,3 cm - w: 4,6 cm
Colored Chocolate (108 pcs.) - **F032611**



Red Colored Ball (3D)
h: 2,5 cm - w: 2,5 cm
Colored Chocolate (63 pcs.) - **F034418**



Party Bottle (3D)
h: 8,0 cm - w: 2,0 cm
Dark Chocolate (24 pcs.) - **F034713**



Celebrate Bottle (3D)
h: 8,0 cm - w: 2,0 cm
Dark Chocolate (24 pcs.) - **F034710**



Champagne Bottle (3D)
h: 8,0 cm - w: 2,0 cm
Dark Chocolate (24 pcs.) - **F031969**



Gold Scribble Ball (3D)
h: 2,5 cm - w: 2,5 cm
Dark Chocolate (63 pcs.) - **F031950**
Blister (30 pcs.) - **F031949**
Blisters: 945 spheres / 1890 hemispheres



TIP
The 3D bottles have an opening that can be filled



- **100% chocolate:**
made purely from dark, milk and white chocolate
- **Sustainable cocoa:**
supports the Cocoa Horizons Foundation

The Chocolate originals

100% chocolate

The Colored Originals



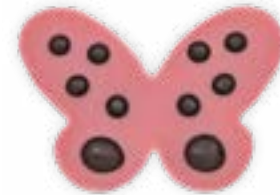
Original Cabosse (3D)
h: 5,5 cm - w: 11,7 cm
Dark Chocolate (24 pcs.) - **F028940**
12 pcs. / 24 halves



Original Geometric Ball (3D)
h: 2,5 cm - w: 2,5 cm
Dark Chocolate (63 pcs.) - **F028310**
Blister (30 pcs.) - **F029234**
Blisters: 945 spheres / 1890 hemispheres



Happy Eyes (3D)
h: 1,5 cm - w: 1,5 cm
White & Dark Chocolate (160 pcs.) - **F022711**
192 pcs. / 96 sets



Pink Original Butterfly
h: 2,8 cm - w: 4,0 cm
Colored & Dark Chocolate (196 pcs.)
F034837
The chocolate dots may vary slightly



Pink Original Bunny
h: 3,3 cm - w: 2,3 cm
Colored & Dark Chocolate (264 pcs.)
F034718
The chocolate dots may vary slightly



Original Little Chick*
h: 2,1 cm - w: 2,4 cm
Milk & Dark Chocolate (440 pcs.) - **F030445**
The chocolate dots may vary slightly



Artisanal Leaves (3D)*
h: 5,7 cm - w: 3,6 cm
Dark Chocolate (144 pcs.) - **F022712**
The dimensions can vary up to max 0.5 mm



Yellow Original Chick
h: 2,4 cm - w: 2,1 cm
Colored Chocolate (440 pcs.)
F033290
The chocolate dots may vary slightly



- **Sustainable cocoa:**
supports the Cocoa Horizons Foundation
- **Crafted with artisanal style:**
each chocolate is unique



3D Seals



Happy Birthday Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 White Chocolate (96 pcs.) - **F034750**
 Blister (30 pcs.) - **F034749**
 Blisters: 1440 seals



Party Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 White Chocolate (96 pcs.) - **F034979**
 Blister (30 pcs.) - **F034978**
 Blisters: 1440 seals



Cheers Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 Dark Chocolate (96 pcs.) - **F034967**
 Blister (30 pcs.) - **F034966**
 Blisters: 1440 seals



Pink For You Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 Colored Chocolate (96 pcs.) - **F035020**
 Blister (30 pcs.) - **F035019**
 Blisters: 1440 seals



Bubbly Heart Seal (3D)
 h: 2,9 cm - w: 3,0 cm
 White Chocolate (108 pcs.) - **F033956**
 Blister (30 pcs.) - **F033955**
 Blisters: 1620 seals



Kiss Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 White Chocolate (96 pcs.) - **F034982**
 Blister (30 pcs.) - **F034981**
 Blisters: 1440 seals



TIP Pick your favorite: ready-to-use chocolate decorations, or printed blisters for making the decorations yourself.

#FLAVORS



Caramel Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 White Chocolate (96 pcs.) - **F034747**
 Blister (30 pcs.) - **F034746**
 Blisters: 1440 seals



Chocolate Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 Milk Chocolate (96 pcs.) - **F035023**
 Blister (30 pcs.) - **F035022**
 Blisters: 1440 seals



Cherry Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 Colored Chocolate (96 pcs.) - **F035058**
 Blister (30 pcs.) - **F035057**
 Blisters: 1440 seals



Vanilla Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 White Chocolate (96 pcs.) - **F034985**
 Blister (30 pcs.) - **F034984**
 Blisters: 1440 seals



Citron Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 Dark Chocolate (96 pcs.) - **F034970**
 Blister (30 pcs.) - **F034969**
 Blisters: 1440 seals



Mint Seal (3D)
 h: 3,2 cm - w: 3,2 cm
 Colored Chocolate (96 pcs.) - **F035061**
 Blister (30 pcs.) - **F035060**
 Blisters: 1440 seals



Chocolate Decorations



Caramel

h: 2,7 cm - w: 1,8 cm
Dark Chocolate (400 pcs.) - F034428



Vanilla

h: 2,7 cm - w: 1,8 cm
Dark Chocolate (400 pcs.) - F034430



Coffee

h: 2,7 cm - w: 1,8 cm
Dark Chocolate (400 pcs.) - F034420



Javanais

h: 2,7 cm - w: 1,8 cm
Dark Chocolate (400 pcs.) - F033936



Hazelnut

h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F034033



Tiramisu

h: 2,7 cm - w: 1,8 cm
Dark Chocolate (400 pcs.) - F033413



Raspberry

h: 2,7 cm - w: 1,8 cm
Dark Chocolate (400 pcs.) - F034422



Strawberry

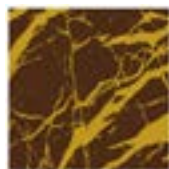
h: 2,7 cm - w: 1,8 cm
Dark Chocolate (400 pcs.) - F034424



Cherry

h: 2,7 cm - w: 1,8 cm
Dark Chocolate (400 pcs.) - F034426





Dark Marble

h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F034476



Milk Marble

h: 2,5 cm - w: 2,5 cm
Milk Chocolate (280 pcs.) - F034478



Pink Marble

h: 2,5 cm - w: 2,5 cm
White Chocolate (280 pcs.) - F031699



Squared Stripes D

h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F033851



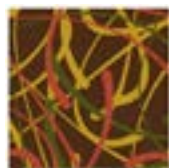
Squared Stripes M

h: 2,5 cm - w: 2,5 cm
Milk Chocolate (280 pcs.) - F034479



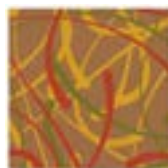
Squared Stripes W

h: 2,5 cm - w: 2,5 cm
White Chocolate (280 pcs.) - F034480



Dark Doodle

h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F034481



Milk Doodle

h: 2,5 cm - w: 2,5 cm
Milk Chocolate (280 pcs.) - F034482



White Doodle

h: 2,5 cm - w: 2,5 cm
White Chocolate (280 pcs.) - F034483





Best Mom

h: 3,2 cm - w: 3,6 cm
Colored Chocolate (192 pcs.) - **F034631**



Heart Coin

h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - **F034337**



Best Dad

h: 3,2 cm - w: 3,6 cm
Dark Chocolate (192 pcs.) - **F034594**



Super Mom

h: 2,5 cm - w: 2,5 cm
Colored Chocolate (280 pcs.) - **F034492**



Super Dad

h: 2,5 cm - w: 2,5 cm
Colored Chocolate (280 pcs.) - **F034494**



It's a Girl

h: 1,8 cm - w: 2,7 cm
Colored Chocolate (400 pcs.) - **F034618**



Hello Baby

h: 2,5 cm - w: 2,5 cm
White Chocolate (280 pcs.) - **F034604**



It's a Boy

h: 1,8 cm - w: 2,7 cm
Colored Chocolate (400 pcs.) - **F034616**



KIDS CORNER



Raspberry Round

h: 2,5 cm - w: 2,5 cm
White Chocolate (280 pcs.) - F034432



Strawberry Round

h: 2,5 cm - w: 2,5 cm
White Chocolate (280 pcs.) - F034016



Cherry Round

h: 2,5 cm - w: 2,5 cm
White Chocolate (280 pcs.) - F034434



Smiley Coins

h: 2,5 cm - w: 2,5 cm
Colored Chocolate (280 pcs.) - F034458



Jolly Butterfly

h: 2,5 cm - w: 2,4 cm
White Chocolate (308 pcs.) - F034436



Smiley Face

h: 3,3 cm - w: 2,3 cm
White Chocolate (264 pcs.) - F029158



Happy Ladybird

h: 2,7 cm - w: 1,8 cm
White Chocolate (400 pcs.) - F034453



Funny Dino

h: 2,5 cm - w: 2,5 cm
Milk Chocolate (280 pcs.) - F034451





Pink Blossoms
h: 2,5 cm - w: 2,4 cm
White Chocolate (308 pcs.) - F031900 - 308 pcs./154 sets



Bouquet Trio
h: 3,0 cm - w: 3,0 cm
White Chocolate (252 pcs.) - F034622



Daisy
h: 2,5 cm - w: 2,4 cm
White Chocolate (308 pcs.) - F034606



Hand Drawn Flower
h: 2,5 cm - w: 2,4 cm
White Chocolate (308 pcs.) - F034438



Pink Flower
h: 2,5 cm - w: 2,4 cm
Colored Chocolate (308 pcs.) - F034620



Party Hat
h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F034596



Firework
h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F034339



Cheers
h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F031916



Happy Birthday
h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F034598



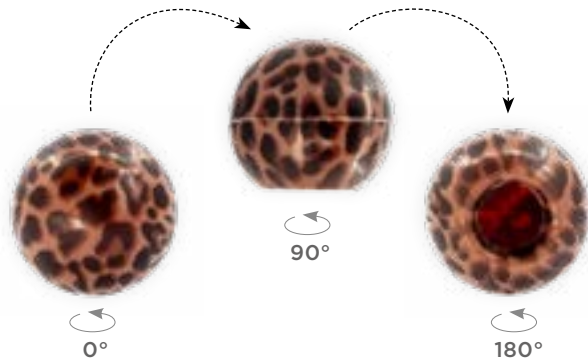
Gelukkige Verjaardag
h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F034600



Joyeux Anniversaire
h: 2,5 cm - w: 2,5 cm
Dark Chocolate (280 pcs.) - F034602

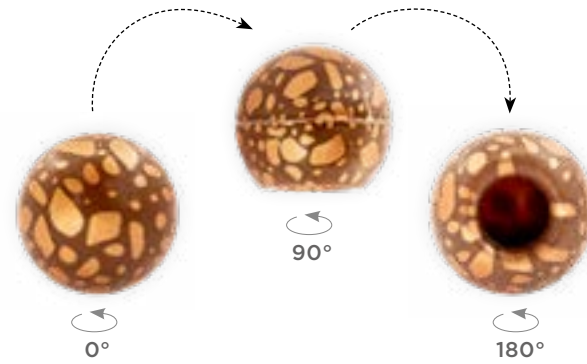


Printed 3D Truffle Shells



Truffle shell Jaguar (3D)

h: 2,5 cm - w: 2,5 cm - Milk Chocolate (63 pcs.) - F034639



Truffle Shell Terrazzo (3D)

h: 2,5 cm - w: 2,5 cm - Milk Chocolate (63 pcs.) - F034635

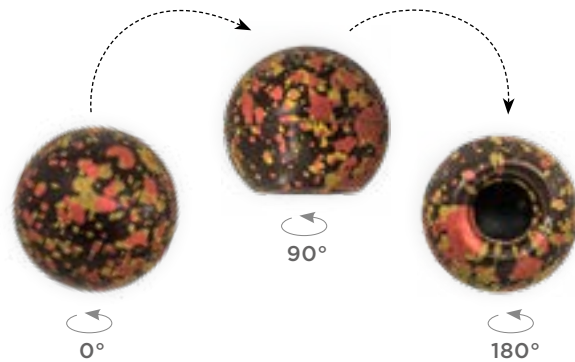


Truffle Tray

h: 26,0 cm - w: 34,0 cm (0,440 kg / 1 pc.) - F019825



For efficient filling and sealing with ease and cleanliness. Tailor-made for our range of truffle shells.



Truffle Shell Splatters (3D)

h: 2,5 cm - w: 2,5 cm - Dark Chocolate (63 pcs.) - F034343





3D Cocoa Pods



Natural Cocoa Pod Red (3D)

h: 5,5 cm - w: 11,7 cm

White Chocolate (24 pcs.) - **F034650** - 12 pcs. / 24 halves



Natural Cocoa Pod Green (3D)

h: 5,5 cm - w: 11,7 cm

White Chocolate (24 pcs.) - **F034653** - 12 pcs. / 24 halves



Original Cabosse (3D)

h: 5,5 cm - w: 11,7 cm

Dark Chocolate (24 pcs.) - **F028940** - 12 pcs. / 24 halves



Natural Cocoa Pod Yellow (3D)

h: 5,5 cm - w: 11,7 cm

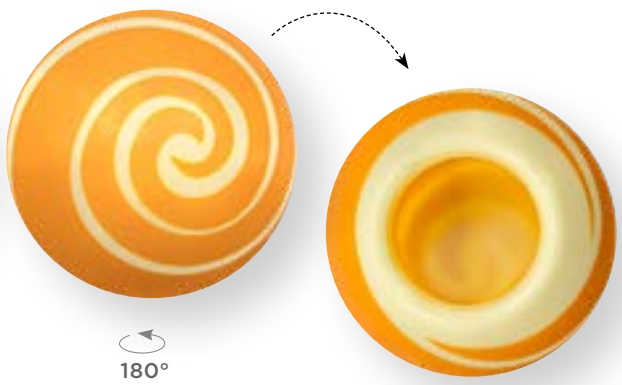
White Chocolate (24 pcs.) - **F033603** - 12 pcs. / 24 halves



Printed 3D Dessert Shells



Swirl Shell Gold Dark (3D)
 h: 6,5 cm - w: 6,5 cm - Dark Chocolate (20 pcs.) - F031956



Swirl Shell Gold (3D)
 h: 6,5 cm - w: 6,5 cm - White Chocolate (20 pcs.) - F031955



Swirl Shell Red (3D)
 h: 6,5 cm - w: 6,5 cm - White Chocolate (20 pcs.) - F034334

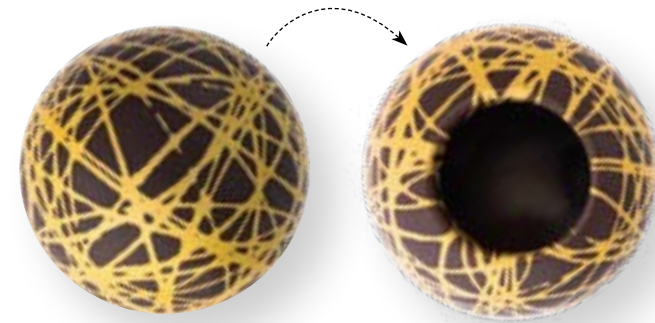


Swirl Shell Red Dark (3D)
 h: 6,5 cm - w: 6,5 cm - Dark Chocolate (20 pcs.) - F034335





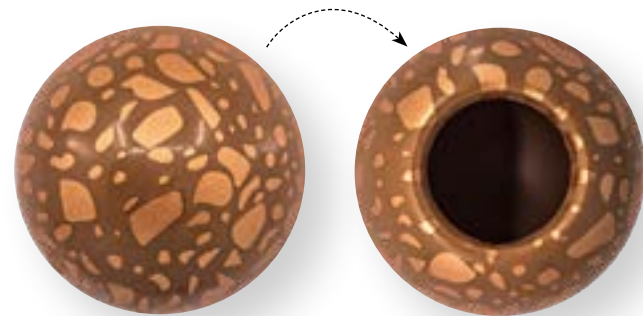
Terrazzo Shell (3D) p.41 | Coffee p.25 | Sugar Crunch Mocca p.74



Grid Shell Gold Dark (3D)

180°

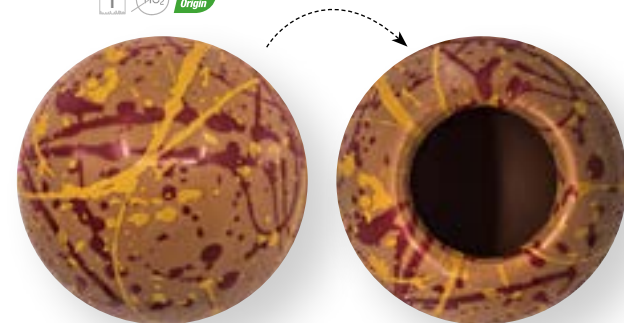
h: 6,5 cm - w: 6,5 cm - Dark Chocolate (20 pcs.) - F031977



Terrazzo Shell (3D)

180°

h: 6,5 cm - w: 6,5 cm - Milk Chocolate (20 pcs.) - F031966



Splashes Shell (3D)

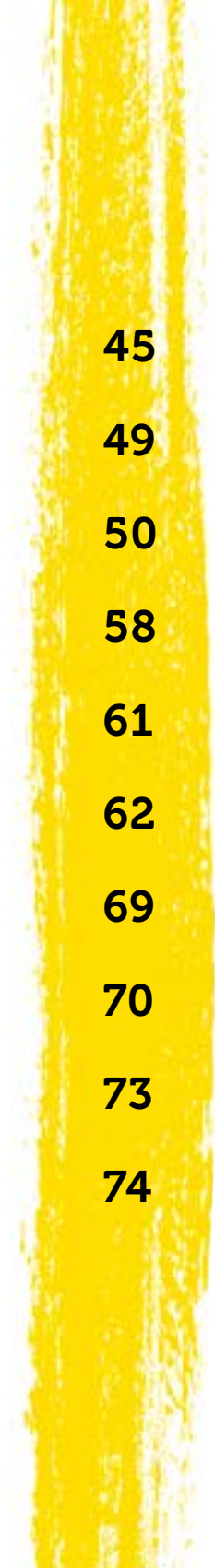
180°

h: 6,5 cm - w: 6,5 cm - Milk Chocolate (20 pcs.) - F033521





Colors & Flavors



45	Colored Cocoa Butters
49	Sparkling Cacaoboters
50	Power Flowers™
58	Coloring Powders
61	Creative Powders
62	Colored Truffle Powders
69	Creative Sprays
70	Velvet Sprays
73	Glitter Flakes & Leaves
74	Marzipan, Chocolate, Fruit & Sugar Crunches



'I see every chocolate as a journey and get my inspiration from everywhere.'

DAVID MAENHOUT

Colored Cocoa Butters **CLASSIC**



Citrus
245 g - F031394



Forsythia
245 g - F031395



Orange
245 g - F006679



Pink
245 g - F031396



Flame Red
245 g - F006680



Green
245 g - F006683



Royal Blue
245 g - F006684



Colored Cocoa Butters **FROM NATURAL ORIGIN**



Turquoise E-Free
245 g - F027552



Pink E-Free
245 g - F027550



Yellow E-Free
245 g - F028563



Orange E-Free
245 g - F028564



Red E-Free
245 g - F027549



Purple E-Free
245 g - F027551



Blue E-Free
245 g - F029185



Green E-Free
245 g - F029186



Brown E-Free
245 g - F029187



Black From Natural Origin
245 g - F029188




White From Natural Origin
245 g - F031397







Sparkling Cocoa Butters

FROM **NATURAL** ORIGIN



Sparkling Red
245 g - F027547





Sparkling Gold
245 g - F030651





Sparkling Copper
245 g - F027548



5 REASONS TO USE POWER FLOWERS

1 Unlimited color palette

2 Incredibly concentrated Power

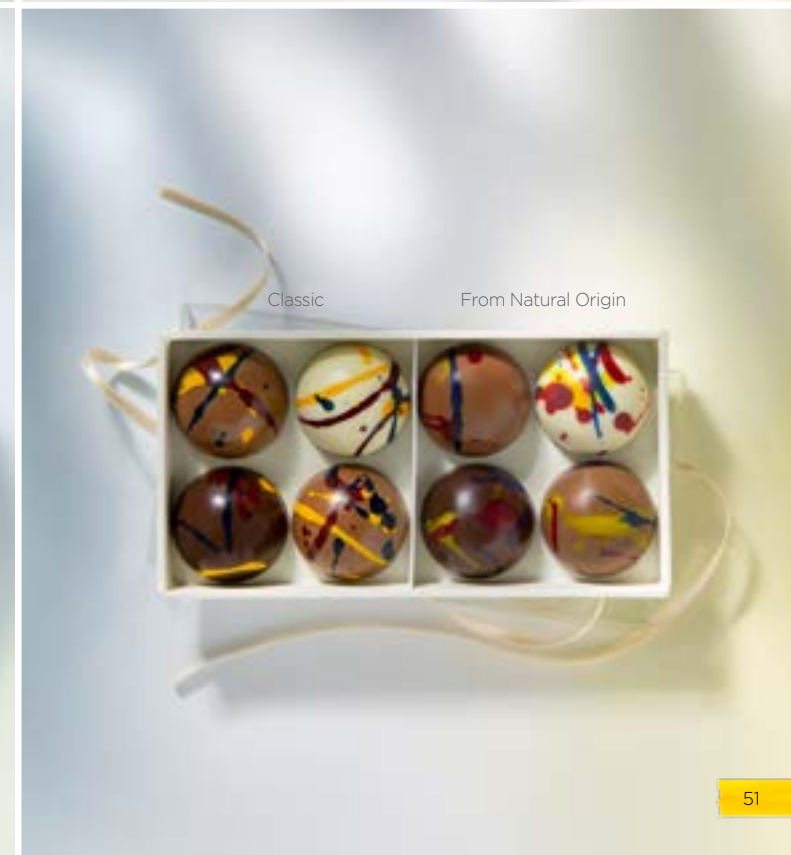
3 Consistent results

4 More than just chocolate

5 Classic colors as well as From Natural Origin colors



CHECK THE VIDEO





'I am a very enthusiastic pastry chef with a love for all things pastry, chocolate and coffee.'

SARAH HARTNETT

 sarahhartnett33 

How to use **POWER FLOWERS™**



Step 1 Choose your color with the Color Masters¹ or the Power Flowers™ app and place the required amount of Power Flowers™ leaves in a bowl

Step 2 Measure a multitude of 400 g white² chocolate

Step 3 Pour 1/4 of the melted chocolate³ over the Power Flowers™ in the bowl

Step 4 Wait one to two minutes for the Power Flowers™ to (nearly) entirely melt

Step 5 Mix until the Power Flowers™ have completely dissolved

Step 6 Add the remaining 3/4 of the chocolate and mix

Step 7 Temper your chocolate-based product if so desired



Download on the App Store

GET IT ON Google Play

Is my final product in compliance with European legislation?
Check it on the Power Flowers™ App, available in the App Store & Google Play Store

For more inspiration follow us on:

 @monalisadecorations.global

 Mona Lisa Decorations

 @monalisadecorations

¹ The actual colors may differ from those on the Color Masters or the mobile app, depending on the background, the type, the thickness, the state (crystallized or not) and the quality of the crystallization and the color, light source, etc. For sprays, the color indicated on the Color Masters may vary if you replace part of the white chocolate with cocoa butter (< 50% cocoa butter).

² White chocolate e.g W2NV - Callebaut or Zéphyr - Cacao Barry.

³ The ideal temperature range for coloring chocolate with Power Flowers™ is 40 - 45 °C.

CLASSIC POWER FLOWERS™



Classic Power Flowers™ Yellow
50 pcs. / 50 g - F012317B



Classic Power Flowers™ Blue
50 pcs. / 50 g - F012315B



Classic Power Flowers™ Red
50 pcs. / 50 g - F012316B



Classic Power Flowers™ Yellow
500 pcs. / 500 g - F013262B



Classic Power Flowers™ Blue
500 pcs. / 500 g - F013260B



Classic Power Flowers™ Red
500 pcs. / 500 g - F013261B



POWER FLOWERS™ Food Coloring System



Discovery Box From Natural Origin*
(1x F029423B, 1x F029422B, 1x F029421B
+ Color Master F029425) - F029570



Color Master From Natural Origin*
F029425

< Download the free app!



Watch tutorials on YouTube.com/@MonaLisaStudio





Classic Power Flowers™ p.54

INTENSE CLASSIC POWER FLOWERS™



INTENSE
Classic Power Flowers™ Red
50 pcs. / 50 g - F012312B



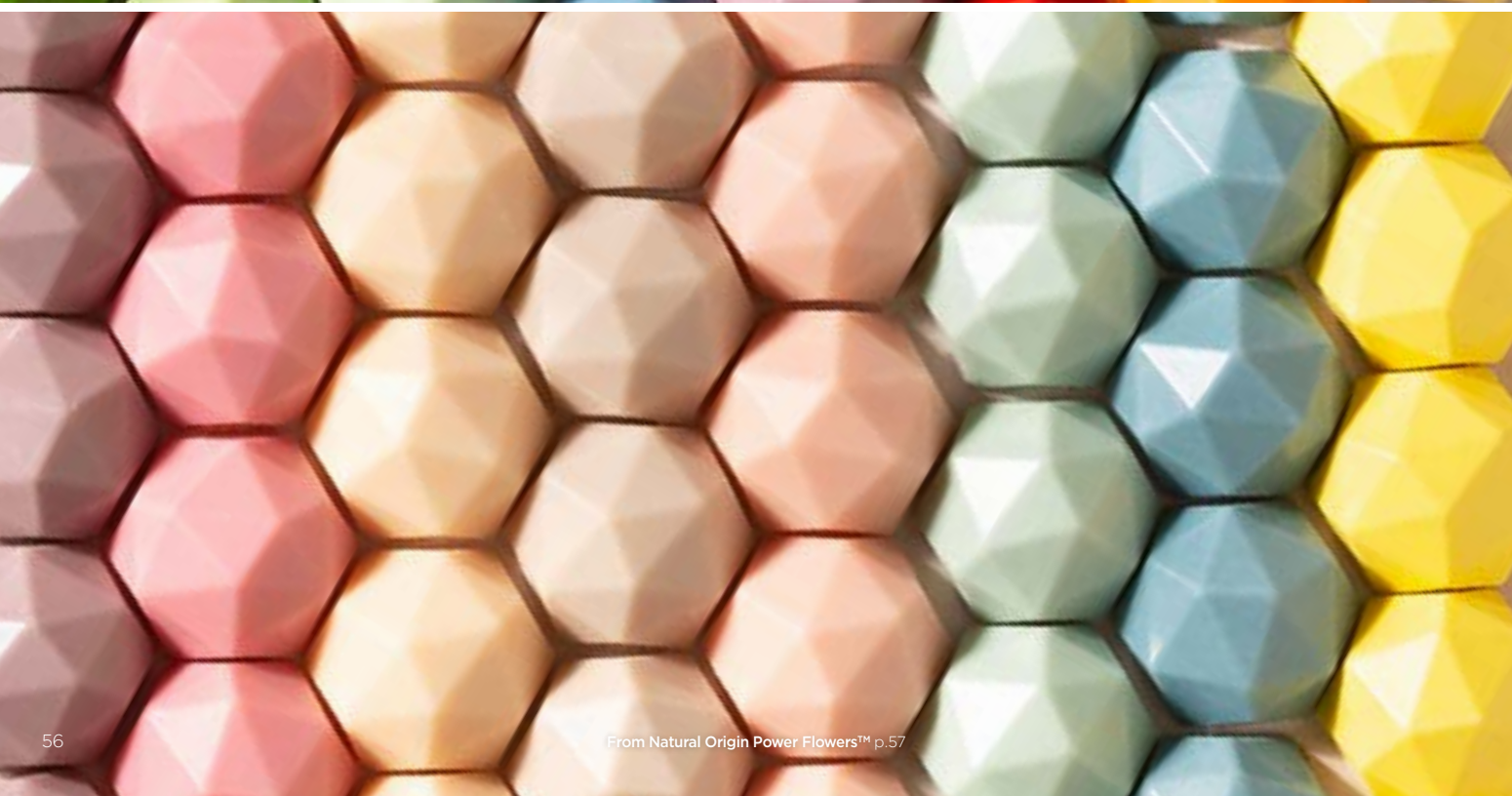
INTENSE
Classic Power Flowers™ Red
500 pcs. / 500 g - F013257B



INTENSE
Classic Power Flowers™ Yellow
50 pcs. / 50 g - F012313B



INTENSE
Classic Power Flowers™ Yellow
500 pcs. / 500 g - F013258B



From Natural Origin Power Flowers™ p.57

FROM NATURAL ORIGIN POWER FLOWERS™



From Natural Origin
Power Flowers™ Blue
50 pcs. / 50 g - F029423B



From Natural Origin
Power Flowers™ Red
50 pcs. / 50 g - F029422B



From Natural Origin
Power Flowers™ Yellow
50 pcs. / 50 g - F029421B



Coloring Powders **CLASSIC**



Blue - Blue FCF
100 g - F006748



Yellow
100 g - F006749



Orange
100 g - F006751



Red
100 g - F006750



Green
100 g - F006752





Coloring Powders **FROM NATURAL** ORIGIN



Blue E-Free
100 g - F029219



Red E-Free
100 g - F029217



Yellow E-Free
100 g - F029216



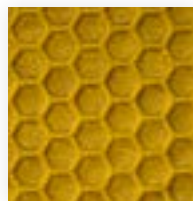
Green E-Free
100 g - F029218



Orange E-Free
100 g - F029215



Creative Powders **FROM NATURAL** ORIGIN



Creative Gold
25 g - F030604



Creative Bronze
25 g - F006693



Creative Copper
25 g - F006692



Creative Scarlet
25 g - F006694





Colored Truffle Powders **FROM NATURAL** ORIGIN



Sparkling Powder Black Gold
250 g - F031392



Sparkling Powder Gold
250 g - F031391



Sparkling Powder Red
250 g - F031393



TIP With 250 g truffle powder you can color up to 650 truffles.

Colored Truffle Powders **FROM NATURAL** ORIGIN



Truffle Powder Pink
250 g - F029324



Truffle Powder Spirulina Blue
250 g - F029325



Truffle Powder Purple
250 g - F029326



Truffle Powder Green
250 g - F029327



Truffle Powder Yellow
250 g - F029328



TIP With 250 g truffle powder you can color up to 650 truffles.





Creative Sprays **FROM NATURAL ORIGIN**



Scarlet Spray
150 ml - F006674



Gold Spray
150 ml - F031068



Bronze Spray
150 ml - F006673



Black Spray
150 ml - F031252



Pink Spray
150 ml - F031251



Velvet Sprays **FROM NATURAL** ORIGIN



Velvet Spray Red
400 ml - F023363



Velvet Spray Yellow
400 ml - F023365



Velvet Spray Neutral
400 ml - F023366



Velvet Spray Brown
400 ml - F023364

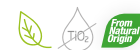




Glitter Flakes



Pure Goldflakes
1 g net. - F017602



Pure Silverflakes
1 g net. - F017603



Leaves



Gold Leaves
+/- 5,7 g - [8x8 cm, 25 leaves]
F000066



Silver Leaves
+/- 5,7 g - [8x8 cm, 25 leaves]
F000074



Marzipan, Chocolate, Fruit & Sugar Crunches



Marzipan Crunch Bronze
350 g - F011867



Strawberry Crunch
350 g - F019827



Raspberry Crunch
350 g - F019826



Gold Milk Chocolate Crunch
350 g - F031651



Sugar Crunch Blackberry
350 g - F011868



Sugar Crunch Mocca
350 g - F011869





Tools



81

Magnetic Moulds

86

Texture Sheets

90

Tools





Magnetic Moulds



Lolly Heart
25 g - [6,3 x 6,2 cm, h,0,72 cm] - F000158



Lolly Round
23 g - [ø5,9 cm, h,0,72 cm] - F000156



Lolly Sticks
(500 st.) - [10,2 cm] - F000157



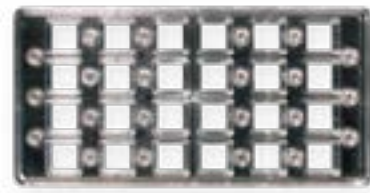
Heart
11 g - [3 x 3,2 cm, h,1,5 cm] - F000149



Oval
13 g - [3,5 x 2,4 cm, h,1,7 cm] - F000163



Waterdrop
12 g - [3,7 x 2,5 cm, h,1,6 cm] - F000164



Square
9,5 g - [2,4 x 2,4 cm, h,1,4 cm] - F000155



Stars
8,4 g - [3,6 x 3,6 cm, h,1,5 cm] - F018906



Enrobed
9,1 g - [3,2 x 2,4 cm, h,1,1 cm] - F000150



Rectangular
14 g - [3,5 x 2,8 cm, h,1,4 cm] - F000148





Hexagon
7 g - [2,7 x 2,35 cm, h,1,2 cm] - F018908



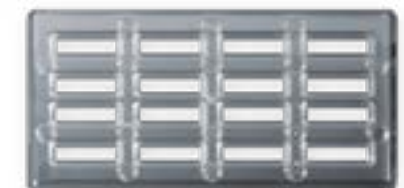
Business Card
32 g - [8,5 x 5,5 cm, h,0,6 cm] - F000152



Cube 2012
12 g - [2,3 x 2,3 cm, h,2,0 cm] - F007569

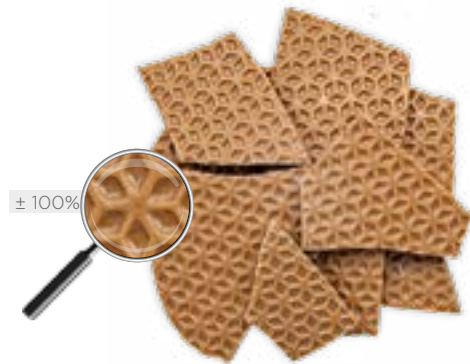


Round
7,2 g - [ø3,2 cm, h,0,75 cm] - F000154



Tablet
5,4 g - [4,8 x 1,2 cm, h,0,9 cm] - F000153

Texture Sheets



Cubic

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019981**



Carreau

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019973**



Leaves

h: 38,5 cm - w: 58,5 cm

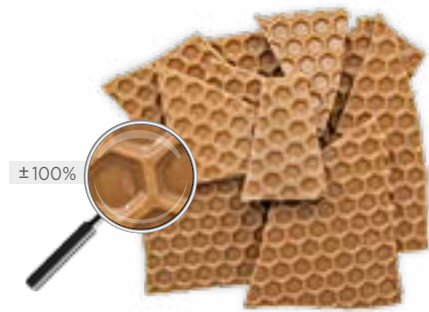
Texture Sheets (15 pcs.) - **F019968**



Bunnies

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F022690**



Honey

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019971**



Fleur De Lise

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019974**





Snake

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019964**



Ostrich

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019965**



Wood Fine

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019983**



Industry

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019978**



Royal Garden

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019976**



Hearts

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F020238**



Woven

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F024849**



h: 38,5 cm - w: 58,5 cm

Example Texture Sheet - **Dot** - **F019980**



Flowers

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F024848**



Gaufrette

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019972**



Terre d'Afrique

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019975**



Dot

h: 38,5 cm - w: 58,5 cm

Texture Sheets (15 pcs.) - **F019980**

Tools



Improved formula for quick and stainless application

Compact packaging (250 ml)

Included: long (10 cm) and short (4 cm) precision nozzle

Chococool Compact is a premium aerosol spray that instantly cools chocolate or sugar based products

Choose between a long or a short nozzle attachment enabling precision spraying for use on showpieces in pastry, confectionery and dessert applications.

Choco Cool Compact / Cooling Spray
250 ml - F023575



Choco Lac / Glossy Spray
400 ml - F000077



Sheets (size 40 x 60 cm)



Guitar sheets are flexible and create a shiny finish. They are ideal for working with chocolate and ganache.

Guitar Sheets
h: 60,0 cm - w: 40,0 cm
50 sheets / pack - F000351



Rhodoide sheets are rigid PVC sheets with a very smooth surface, used to obtain chocolate with a very glossy finish.

Rhodoide Sheets
h: 60,0 cm - w: 40,0 cm
30 sheets / pack - F000035

Clear rhodoide roll (roll length: 100 m)



b: 2,5 cm - l: 100 m
F000046



b: 3,0 cm - l: 100 m
F000047



b: 3,5 cm - l: 100 m
F000048



b: 4,0 cm - l: 100 m
F000049



b: 4,5 cm - l: 100 m
F000050



b: 5,0 cm - l: 100 m
F000051



b: 6,0 cm - l: 100 m
F000052

Transfer Sheets

95

What are Transfer Sheets?

96


Transfer Sheets for Magnetic Lollipop Mould

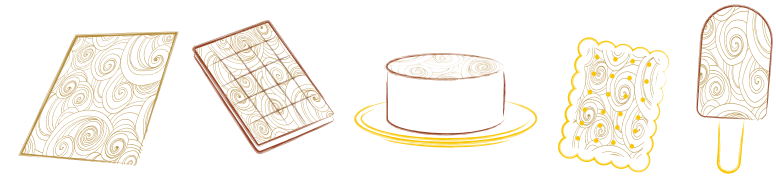
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Transfer Sheets

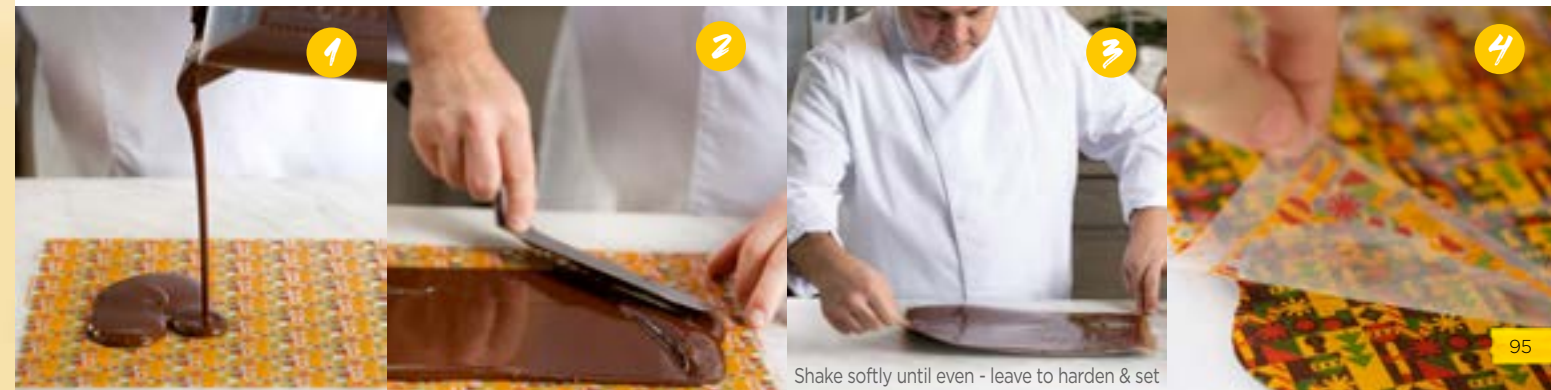


WHAT ARE TRANSFER SHEETS?

- Our **in-house designers** create **seasonal, year-round**, and personalized **designs on demand** for transfer sheets
- **Serigraphy** is used to apply colors to transfer sheets layer by layer. A free **Food Paint App** is available with the **full range of colors**. 
- Transfer sheets can be used on chocolate slabs, tablets, pralines, pastries, cookies, mousses, ganaches, nougats, frozen desserts, and ice cream.
- The standard size of the transfer sheets offered in this catalog is **40x30 cm**. For personalized transfers, larger sizes are possible, on rolls or in cut sheets starting from 3.5 x 3.5 cm.



Contact us at design_MLstudio@barry-callebaut.com for more info about the possibilities or scan the QR-code to get off to a flying start!



Shake softly until even - leave to harden & set

Transfer Sheets for Magnetic Lollipop Moulds



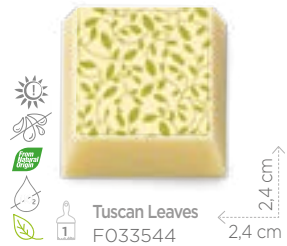
Happy Birthday Lollies
 h: 5,9 cm - w: 5,9 cm - Transfer Sheets (60 st. / 60 x 5 lollies) - **F034353** - (pre-cut for mould F000156)



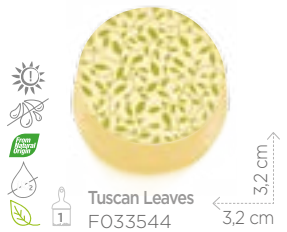
Safari Lollies
 h: 5,9 cm - w: 5,9 cm - Transfer Sheets (60 st. / 60 x 5 lollies) - **F032948** - (pre-cut for mould F000156)







Tuscan Leaves
FO33544



Tuscan Leaves
FO33544



Tuscan Leaves
FO33544



Tuscan Leaves
FO33544



Sunny Flowers
FO33414



Sunny Flowers
FO33414



Sunny Flowers
FO33414



Sunny Flowers
FO33414



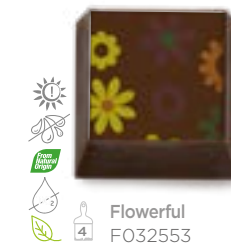
Flowerful
FO32553



Flowerful
FO32553



Flowerful
FO32553



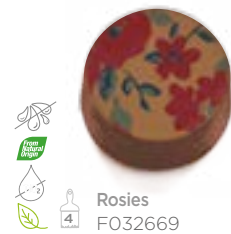
Flowerful
FO32553



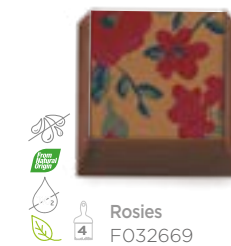
Rosies
FO32669



Rosies
FO32669



Rosies
FO32669



Rosies
FO32669



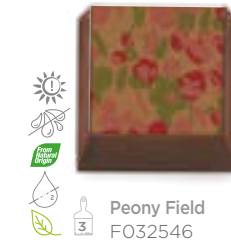
Peony Field
FO32546



Peony Field
FO32546



Peony Field
FO32546



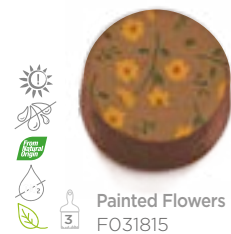
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FO32546



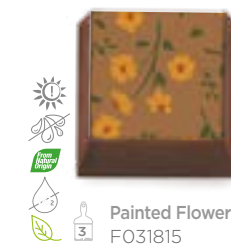
Painted Flowers
FO31815



Painted Flowers
FO31815



Painted Flowers
FO31815



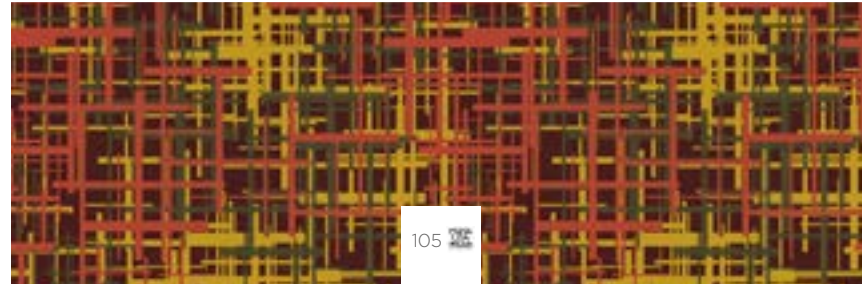
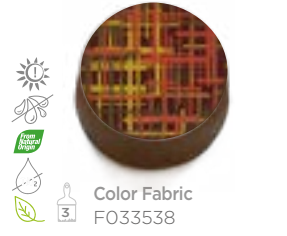
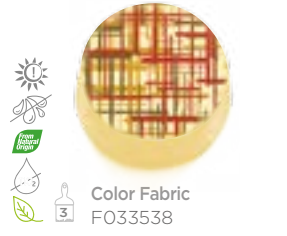
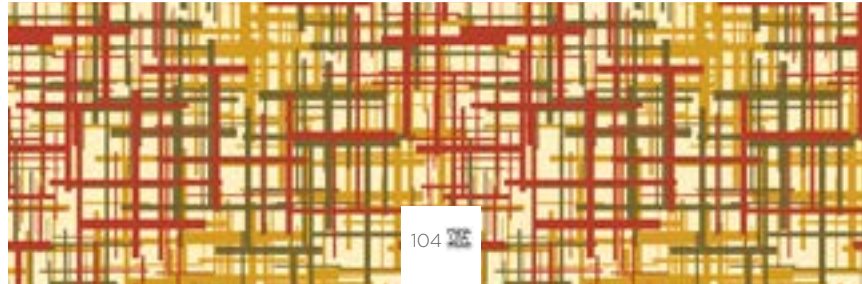
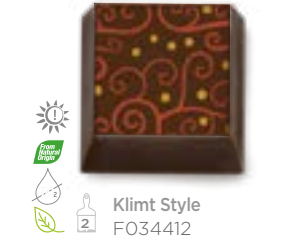
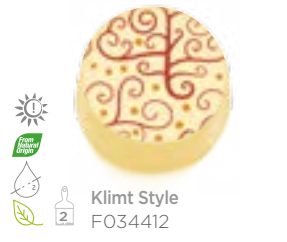
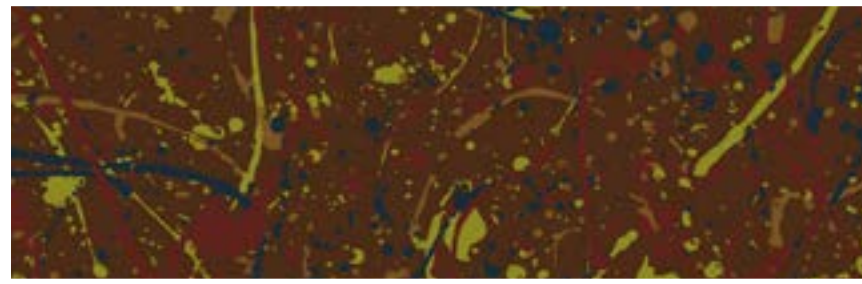
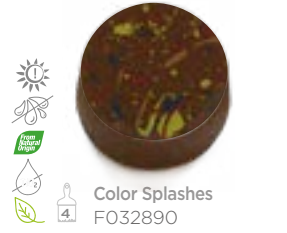
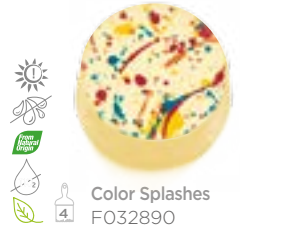
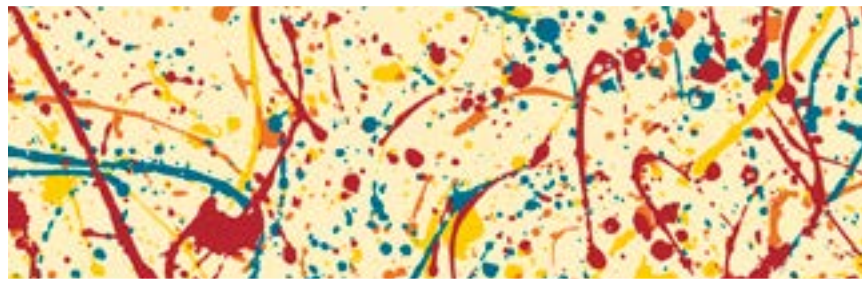
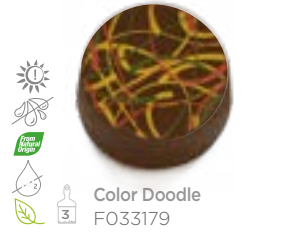
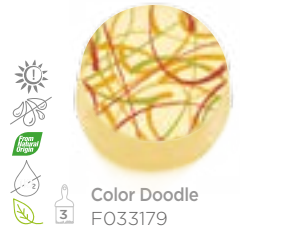
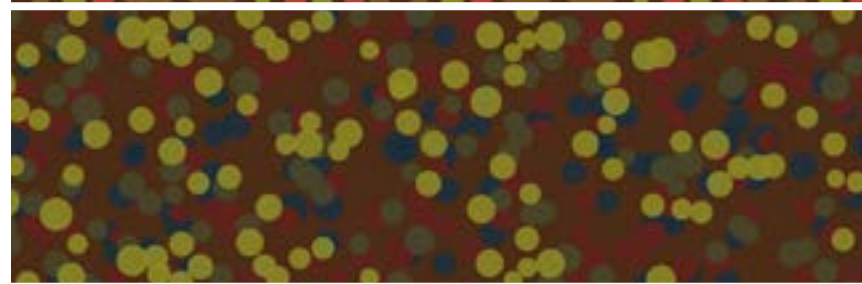
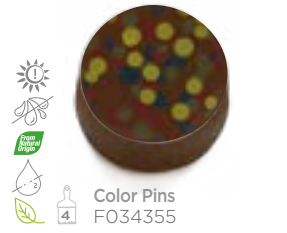
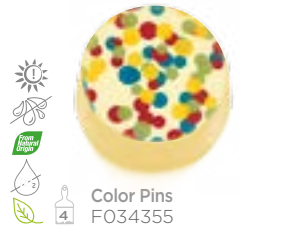
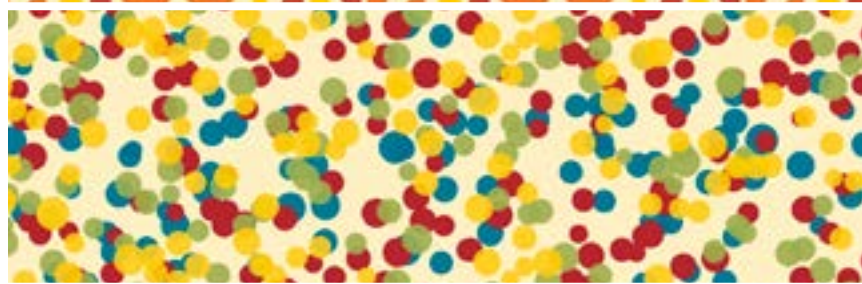
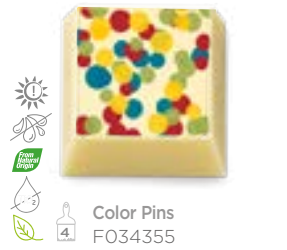
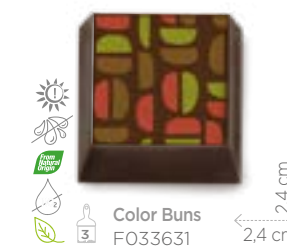
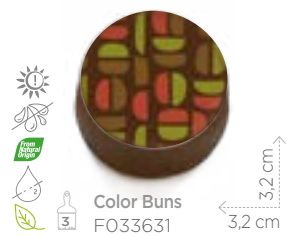
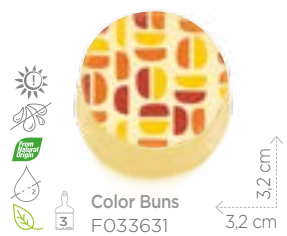
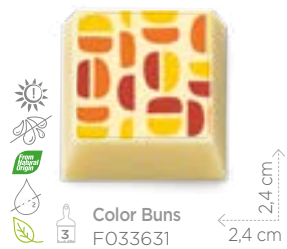
Painted Flowers
FO31815



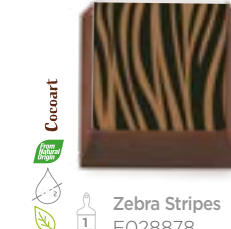
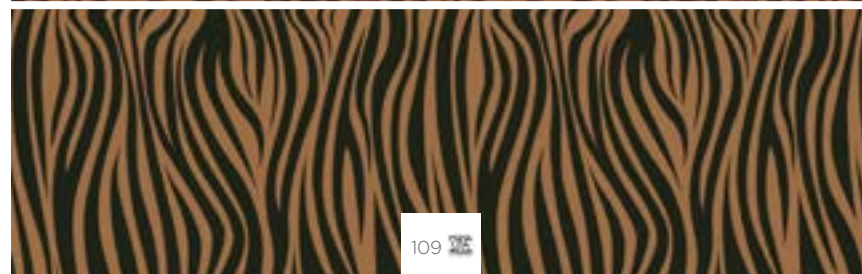
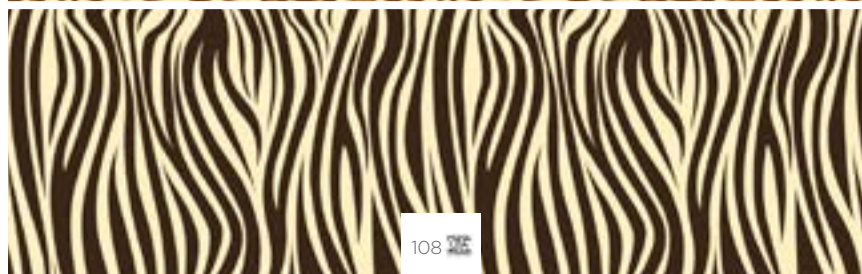
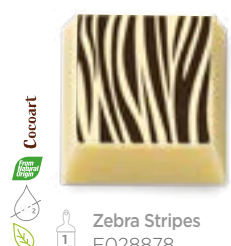
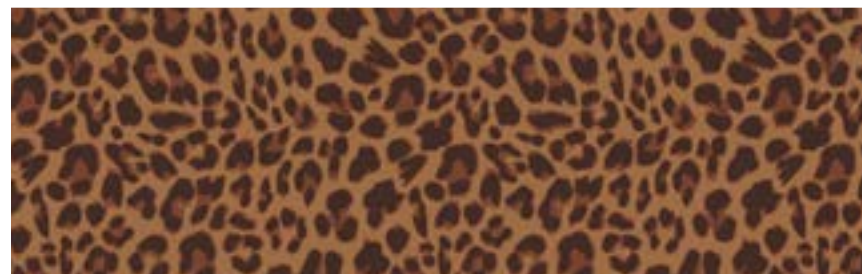
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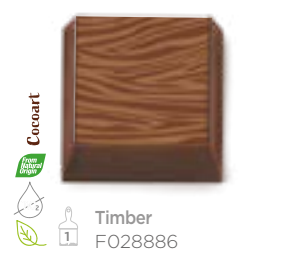
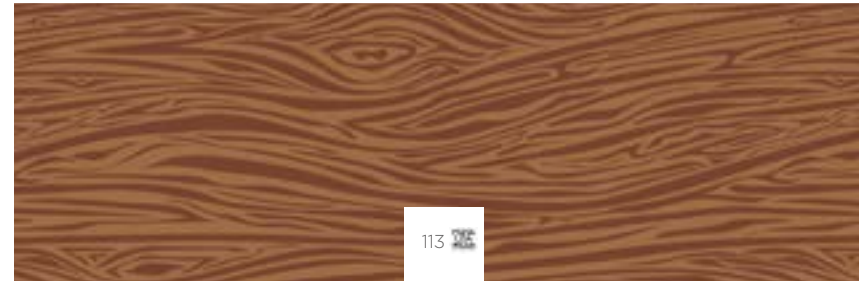
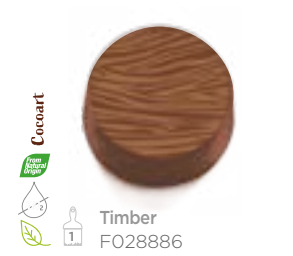
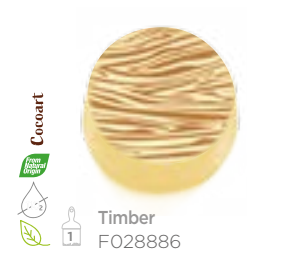
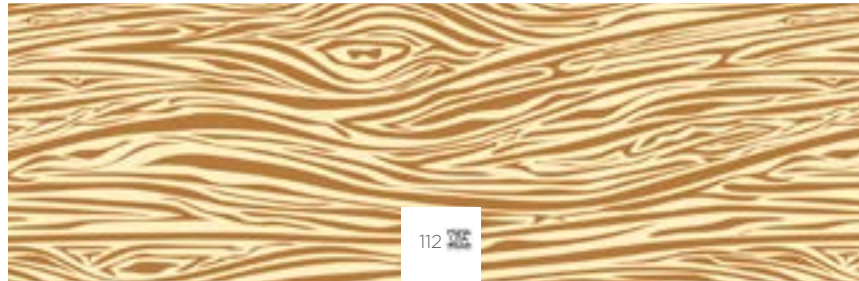
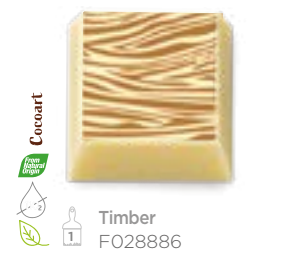
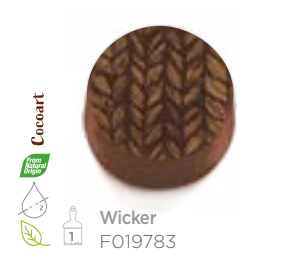
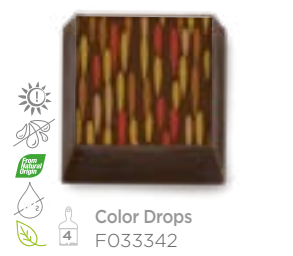
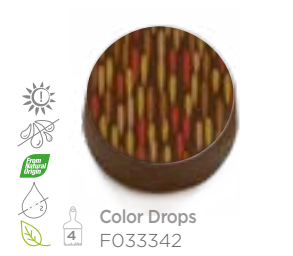
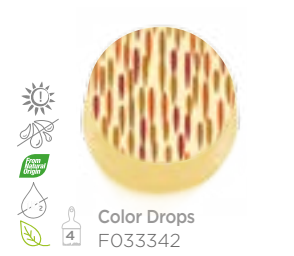
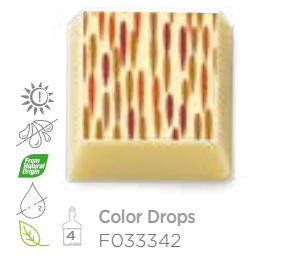
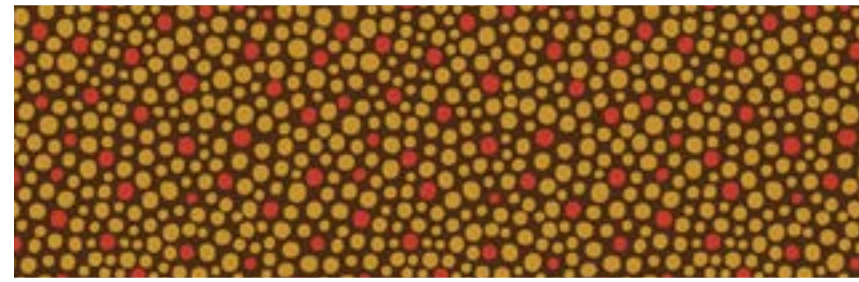
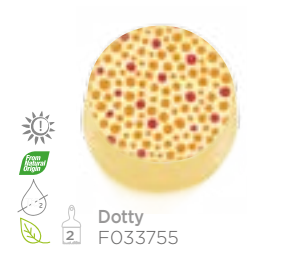
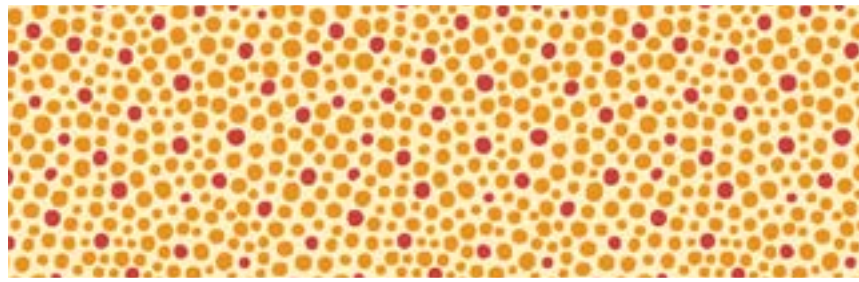
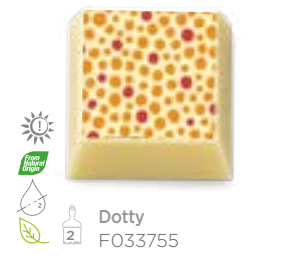
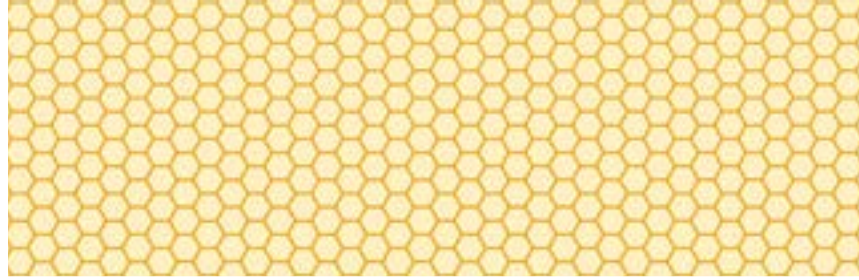


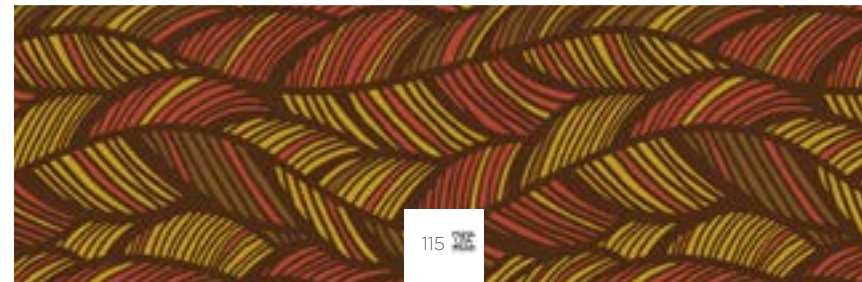
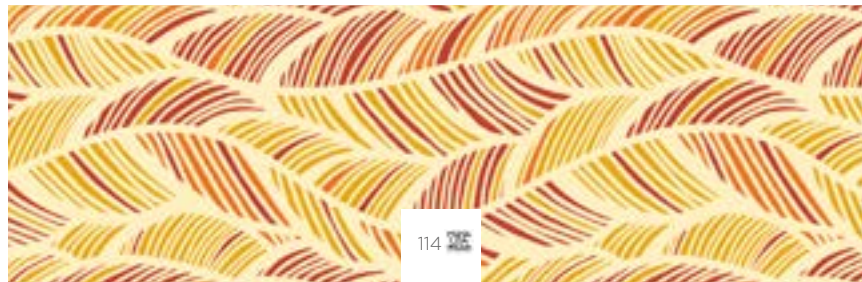
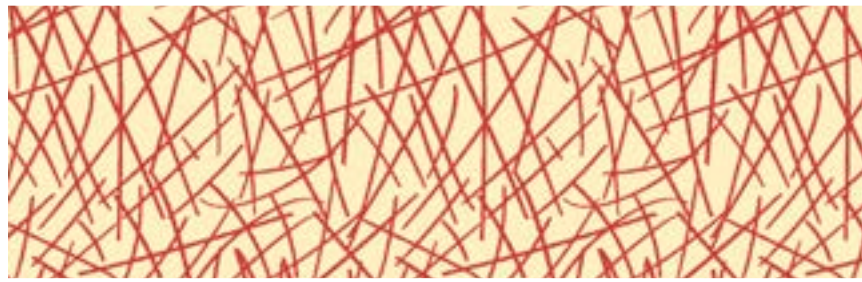
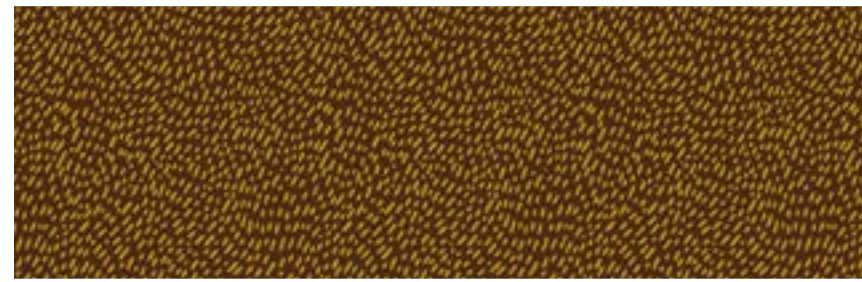
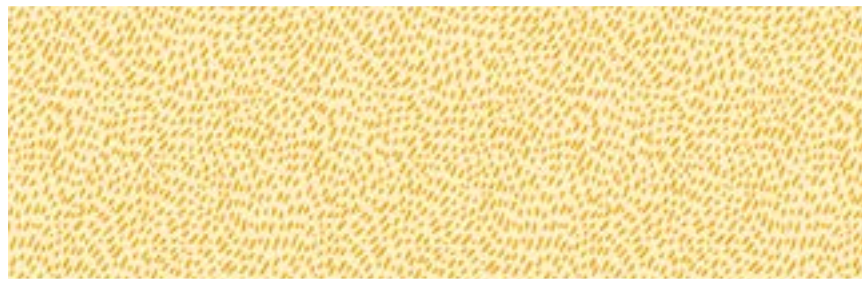
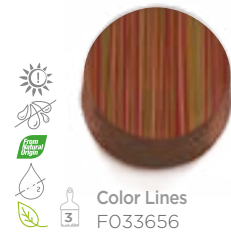
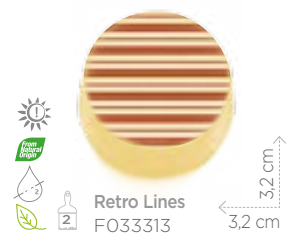
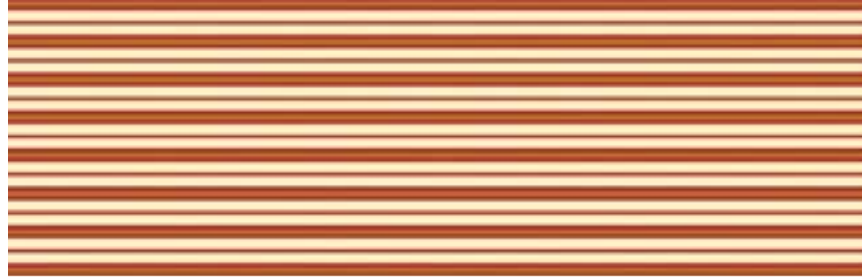
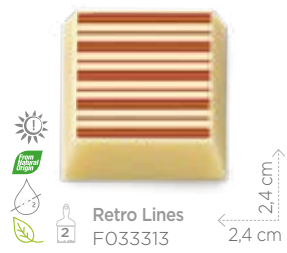




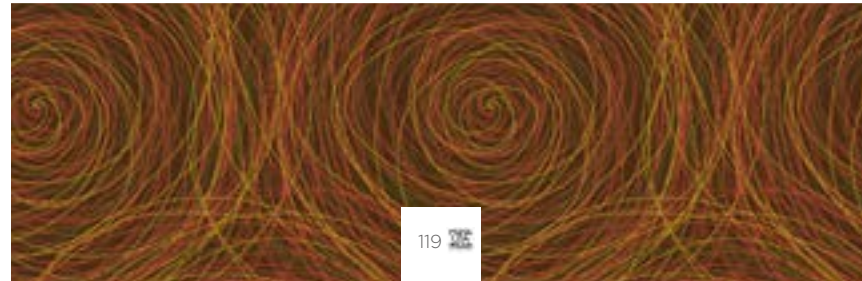
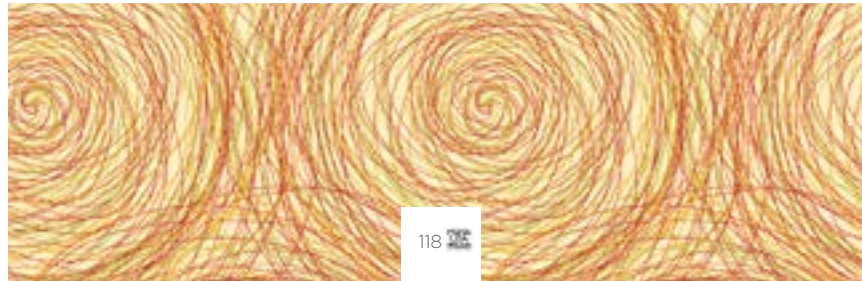
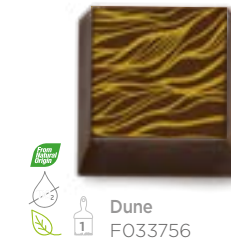
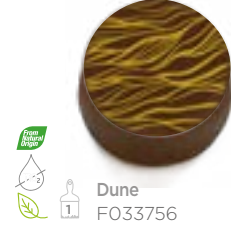
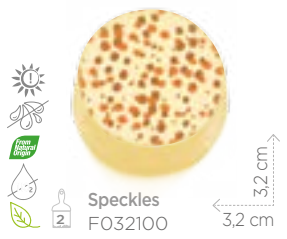
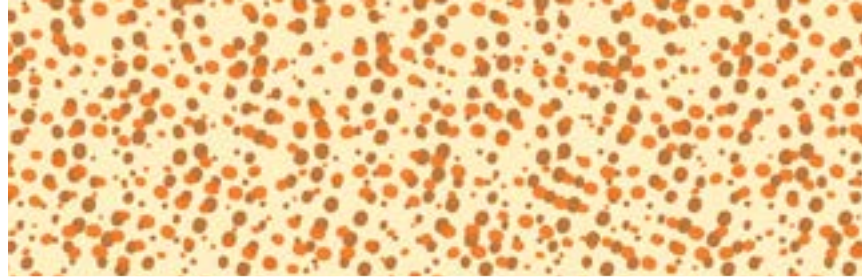




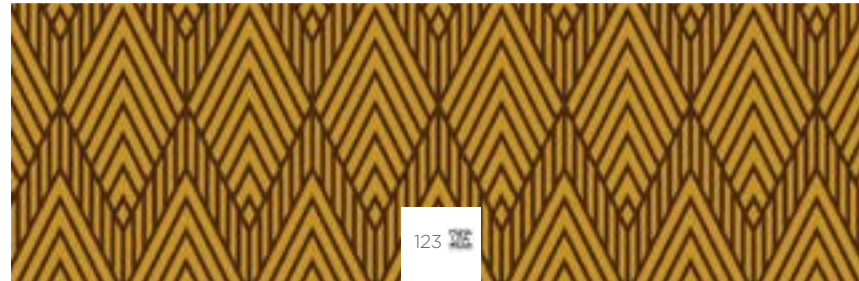
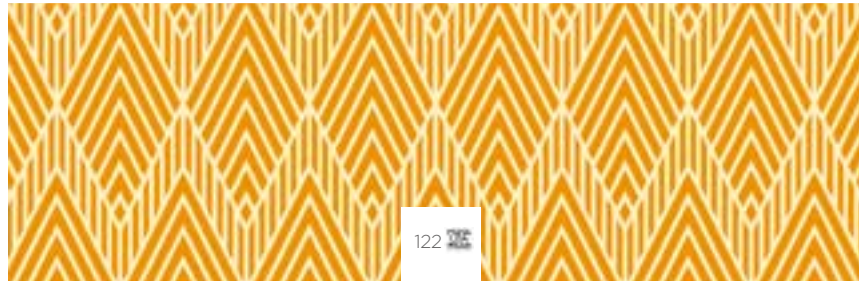
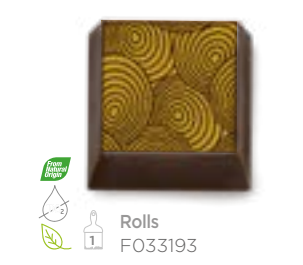
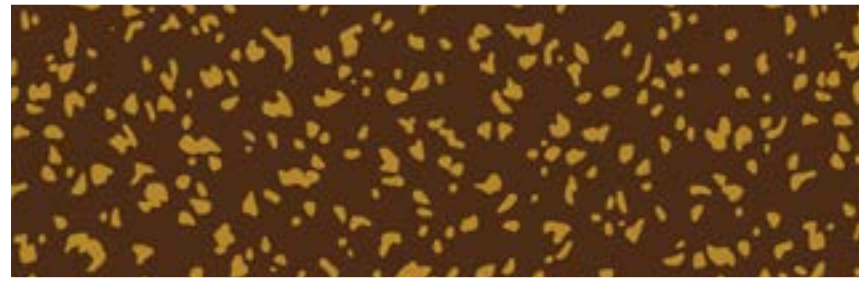
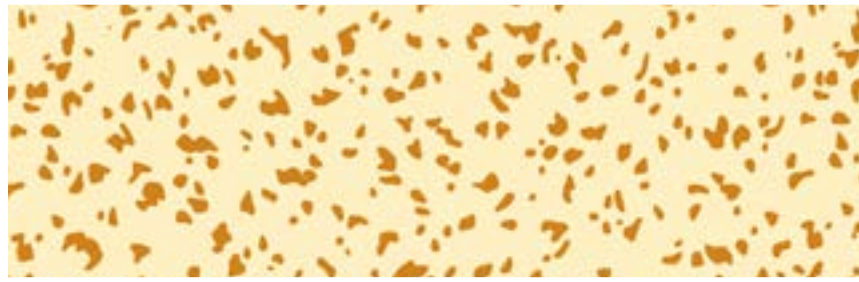
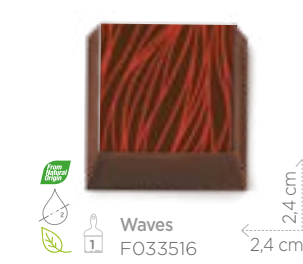




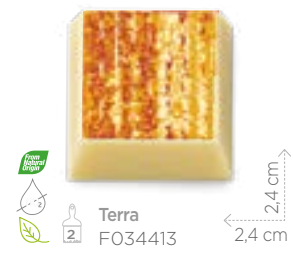




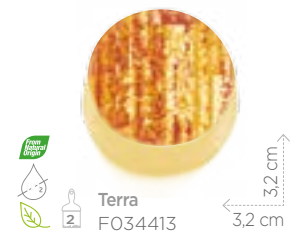
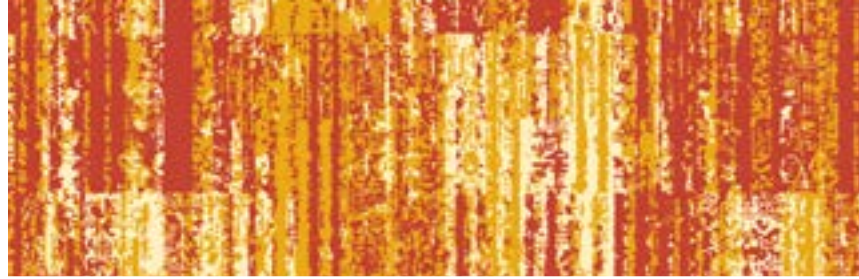








Terra
F034413
2.4 cm
2.4 cm



Terra
F034413
3.2 cm
3.2 cm



Terra
F034413
3.2 cm
3.2 cm



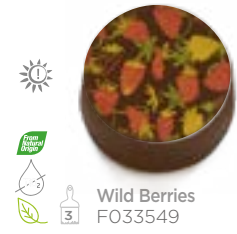
Terra
F034413
2.4 cm
2.4 cm



Wild Berries
F033549



Wild Berries
F033549



Wild Berries
F033549



Wild Berries
F033549



Tribal
F034414



Tribal
F034414



Tribal
F034414



Tribal
F034414



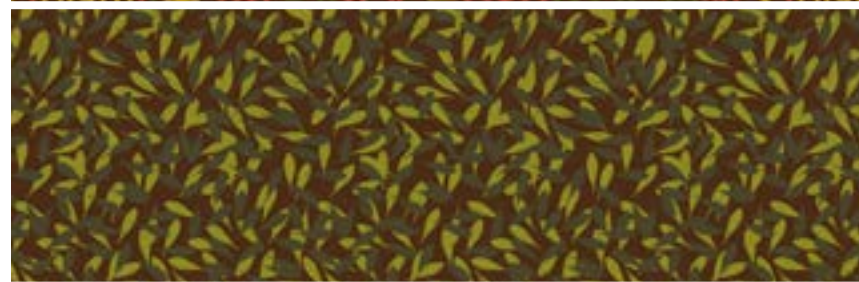
Citrus Leaves
F033654



Citrus Leaves
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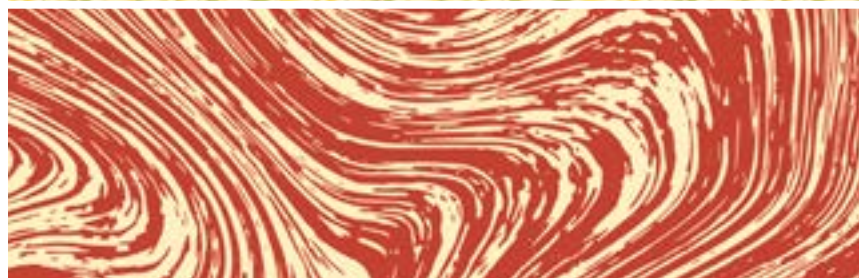
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Citrus Leaves
F033654



Creamy
F032735



Creamy
F032735



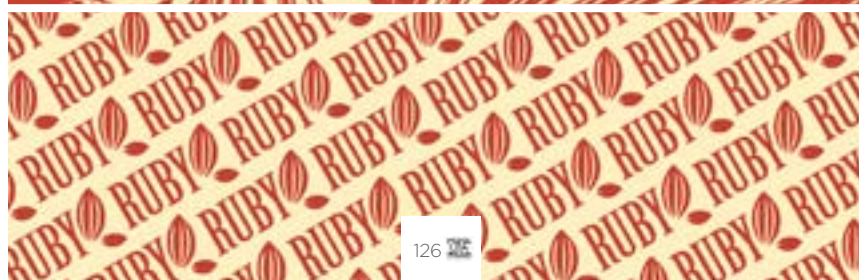
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Creamy
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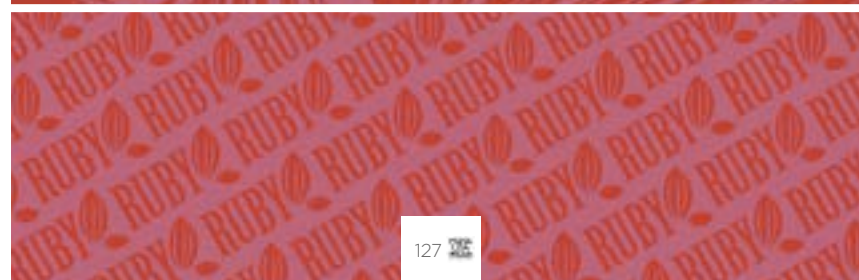
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F034409



Ruby Ruby
F034409

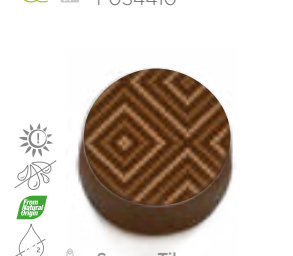
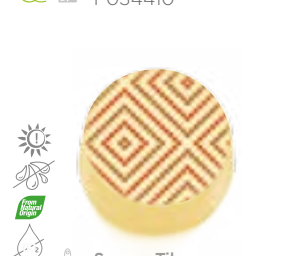
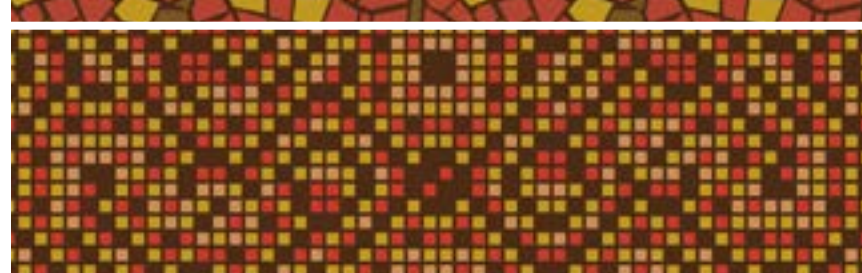
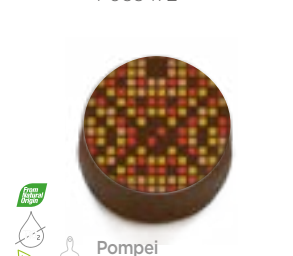
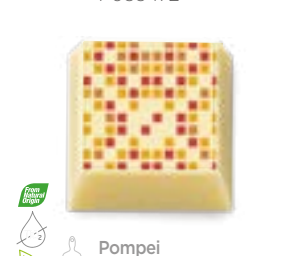
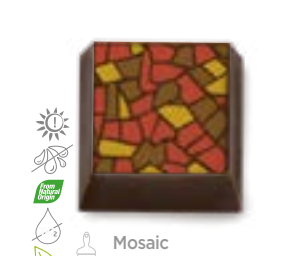
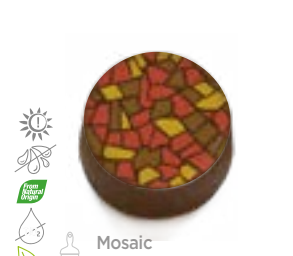
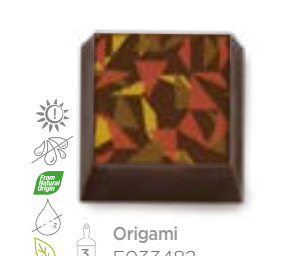
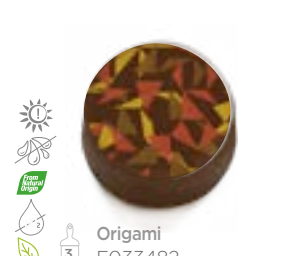
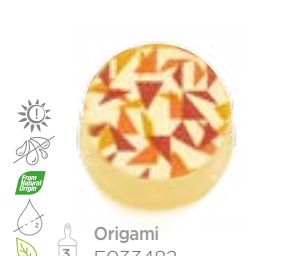
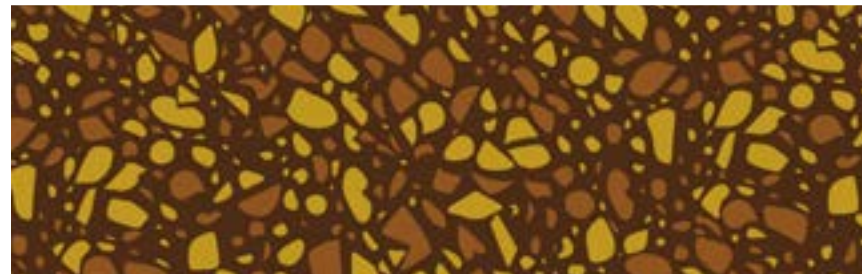
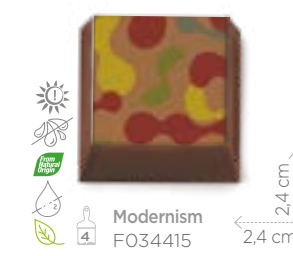
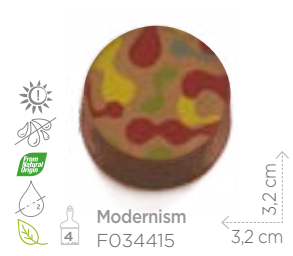
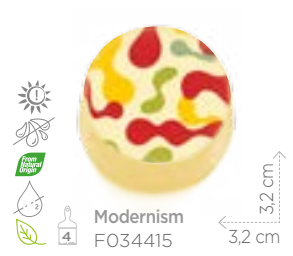
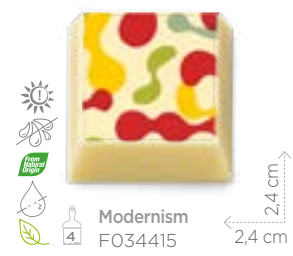


Ruby Ruby
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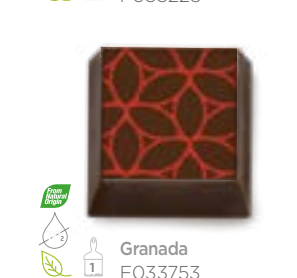
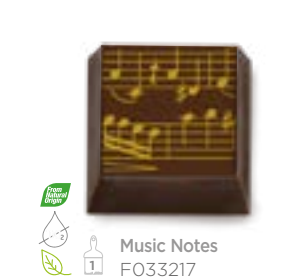
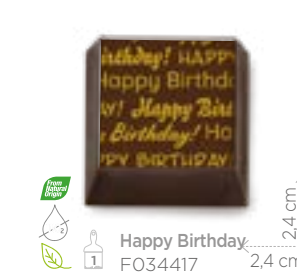
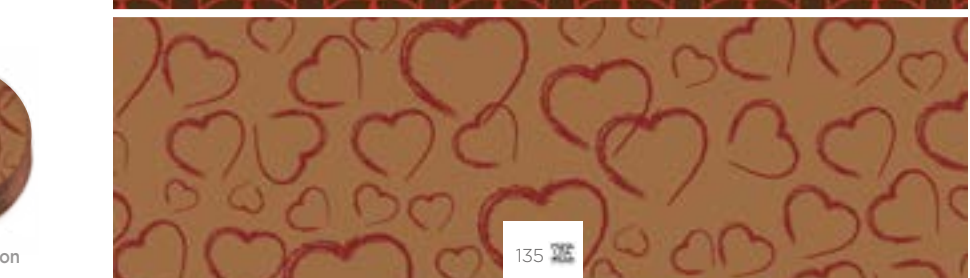
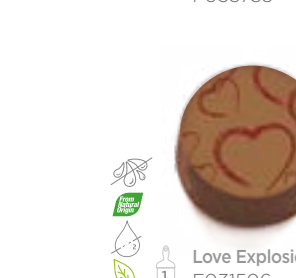
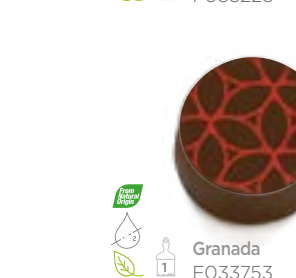
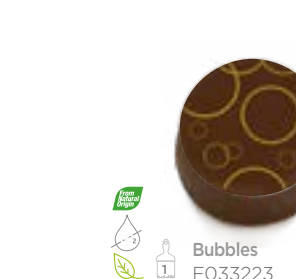
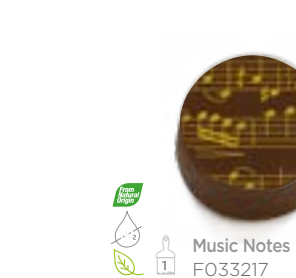
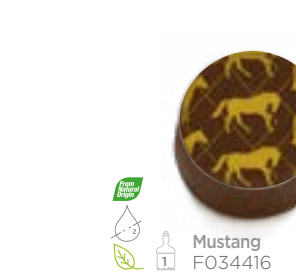
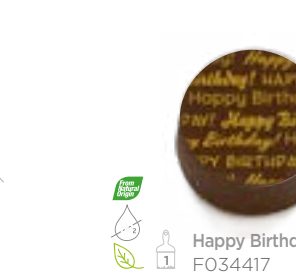
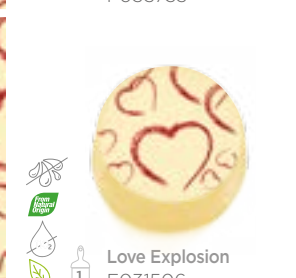
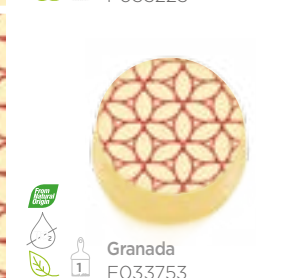
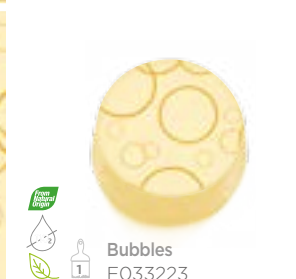
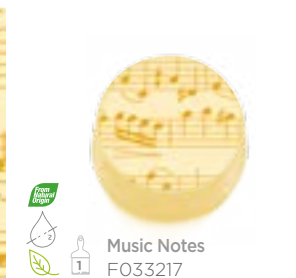
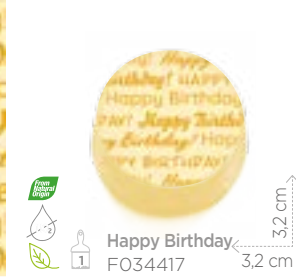
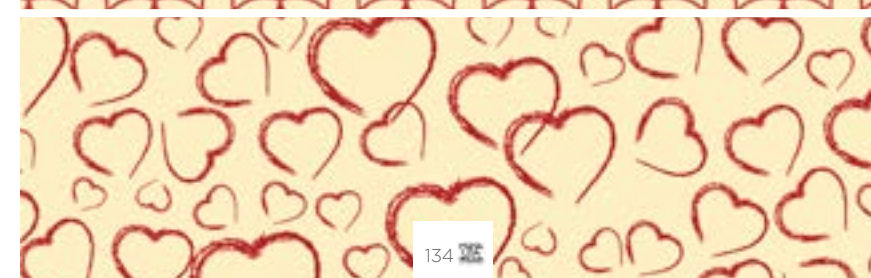
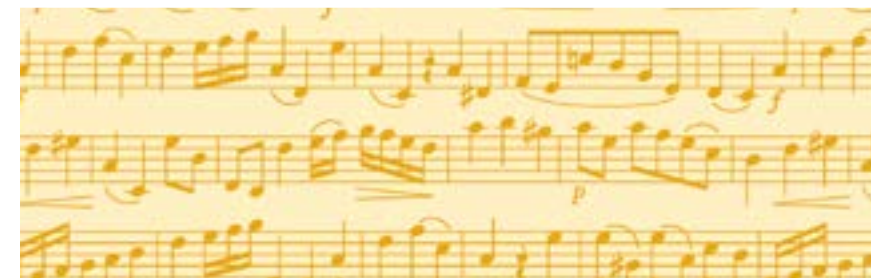
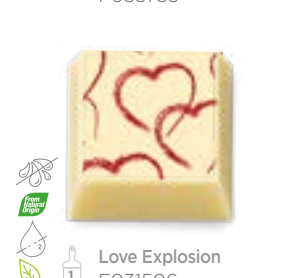
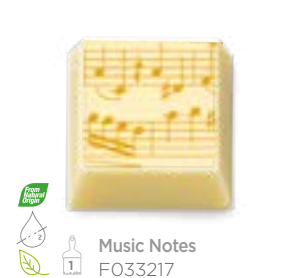


Ruby Ruby
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