



FOR PROFESIONALS  
2021



PREMIUM QUALITY

The professional premium range is elaborate with the premium cocoa from chocolate VALOR. An exclusive chocolate for those who need added value in their production.



## FOR PROFESSIONALS

The professional range is elaborate with selected cocoas from our VALOR chocolate masters, also our unique degreased cocoa powder with 0% sugar added will help you to create your unique product.



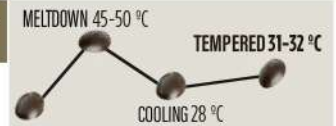
GLUTEN  
FREE

PREMIUM QUALITY



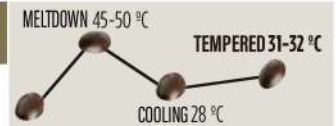
PURE DARK CHOCOLATE 70%

Code	Bag/Weight	Bag/Box	% Cacao	Total fat	Min/Milk	Fluidity	Kg/price Alv 0%	Bag/price Alv 0%	Box/price Alv 0%
100625	2,5 kg	2	70%	42,5%	-	4			



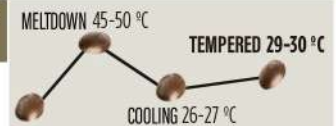
PURE DARK CHOCOLATE 52%

Code	Bag/Weight	Bag/Box	% Cacao	Total fat	Min/Milk	Fluidity	Kg/price Alv 0%	Bag/price Alv 0%	Box/price Alv 0%
100624	2,5 kg	2	52%	35%	-	4			



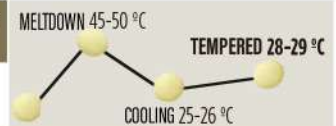
MILK CHOCOLATE

Code	Bag/Weight	Bag/Box	% Cacao	Total fat	Min/Milk	Fluidity	Kg/price Alv 0%	Bag/price Alv 0%	Box/price Alv 0%
100626	2,5 kg	2	38,8%	39,4%	18,8%	4			



WHITE CHOCOLATE

Code	Bag/Weight	Bag/Box	% Cacao	Total fat	Min/Milk	Fluidity	Kg/price Alv 0%	Bag/price Alv 0%	Box/price Alv 0%
100627	2,5 kg	2	30%	34%	14%	3			



## FOR PROFESSIONALS



### PURE DARK CHOCOLATE 70%

Code	Bag/Weight	Bag/Box	% Cacao	Total fat	Min/Milk	Fluidity	Kg/price Alv 0%	Bag/price Alv 0%	Box/price Alv 0%	MELTDOWN 45-50 °C TEMPERED 31-32 °C COOLING 28 °C
100609	2,5 kg	2	70%	42,5%	-	4				



### PURE DARK CHOCOLATE 52%

Code	Bag/Weight	Bag/Box	% Cacao	Total fat	Min/Milk	Fluidity	Kg/price Alv 0%	Bag/price Alv 0%	Box/price Alv 0%	MELTDOWN 45-50 °C TEMPERED 31-32 °C COOLING 28 °C
100607	2,5 kg	2	52%	35%	-	4				



### MILK CHOCOLATE

Code	Bag/Weight	Bag/Box	% Cacao	Total fat	Min/Milk	Fluidity	Kg/price Alv 0%	Bag/price Alv 0%	Box/price Alv 0%	MELTDOWN 45-50 °C TEMPERED 29-30 °C COOLING 26-27 °C
100610	2,5 kg	2	36,5%	35,5%	18%	3				



### CACAO

Code	% Cacao fat	Bag/Weight	Bag/Box	Kg/price Alv 0%	Bag/price Alv 0%	Box/price Alv 0%
101225	16%	0,75 kg	4			





## How do we make our chocolate?

More than a century dedicated to the pleasure of working for pleasure.

The most exquisite chocolates and chocolate bars are made at our facilities every day. Find out about how the best chocolate is made step by step through our production process. We invite you to visit our english website: [VALOR.es/en](http://VALOR.es/en) to know more about VALOR chocolates and what our quality means.



THE TREE STANDS IN THE SHADE,  
IT CAN'T BE IN THE SUN.



THE COCOA PODS ARE ABOUT 20  
CENTIMETRES LONG



THE TREE GROWS UP TO 600 AND  
700 METRES TALL AND THRIVES  
IN TEMPERATURES OF ABOUT 25°



THE TREE GROWS AT HEIGHT OF  
600 OR 700 METRES OF LATITUDE  
AND THRIVES IN TEMPERATURES  
OF ABOUT 25°



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