



# CRACK THE NUTS CODE

CACAO BARRY® INTRODUCES ITS NEWLY OPTIMIZED COLLECTION ALLOWING CHEFS TO CRACK THE FULL POTENTIAL OF MEDITERRANEAN NUTS.

## Paris September 1st, 2018 A fresh perspective

Because we aim to challenge the status quo in everything we do, it was decided to reimagine our nut products by developing a new collection utilizing innovative sourcing and production techniques.

All nuts used in the new collection are 100% Mediterranean in origin, with the diversity and intensity of flavors respected in every phase of production.

Hazelnuts, almonds and pistachios are kept in their shells until being cracked open on site in Reus, Spain just before processing. The ensuing products are made in the most respectful and artisanal way. This optimized technique provides the best nut products for all chefs to elevate their creativity and grow their businesses.

Come sail the salty mistral wind and follow the distant drone of bees in the undulating Tarragona hills of Spain. It's here where you'll find the La Morella hazelnut orchards, where science works in harmony with nature to reveal all the earth has to offer. This idyllic setting is where we produce and process exceptional nuts for the most discerning of chefs.



## Provenance to plate: Flavor first.

Once you honor the power and beauty of nature, you can harness it. 100% Mediterranean in origin and meticulously sourced, our Cacao Barry® nuts flourish in the temperate climate. The rich soil is kept moist with well water, mountain springs, and rainfall, creating orchards that capture the nuances of nature.

The Cacao Barry® nuts collection features almonds naturally pollinated by bees as well as abundant harvests of hazelnuts and pistachios courtesy of the ideal Catalan climate. To create a balanced and enhanced portfolio, we travel to Piedmont, La Mancha, and Valencia for varieties that bring more possibility to your plate. Cracked on site for freshness and roasted to toasty perfection, our nuts are delicately sugar-kissed or left pure and untouched. All products are produced at La Morella Nuts in Spain, close to the plantations and farmers.



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## A transparent process

1- Fastidiously selected for size, provenance and purpose, and 100% Mediterranean in origin, our 'nut' journey begins out in the fields with the experts.

2- The quest for a sustainable process is unyielding. Our almonds are pollinated by local bees, our hazelnuts by the mistral wind. The orchards are irrigated with water collected using traditional methods to reduce waste.

3- Fresh from the branches, our nuts are cracked on site to lock in all their natural flavour. Carefully harvested and handled, they are processed, plantation to plate, with an equal dose of passion and state of the art technology.

4- Cleaned and sorted, blanched or skinned, every variety is unique in preparation. With trained eyes and a dextrous touch, our nuts are hand roasted with practiced precision to release unique depths of flavor.

5- Once dehydrated, lighter in weight, and newly fragile, our toasted nuts are chopped to measure and carefully sieved.

6- Some of our nuts are caramelised with the finest, molten sugars; all are carefully cooled to preserve the crunch.

7- Our nuts are then transformed into the smoothest pralines, precision chopped for texture, or kept entirely whole. Each process gives the chef a different palette with which they expand their creativity

## Crack the nuts code

Nuts unveil an infinite world of creative possibilities for chefs. The mastering of nut-based culinary art is one of unlimited combinations of flavors and textures, bringing new tastes to the table. ***How can chefs crack the nuts code and realize their full potential?***

We endeavor to help chefs by joining them on a journey to excellence. We offer 13 products and segmented

recipes to guide them into fully reaching the Nuts potential.

"Cracking the Nuts code" reflects the perpetual search for reinventing the classics with the purest and freshest nuts collection.

## A comprehensive collection

The new and optimized collection is bolder and simpler: 13 products, totally new or adapted from our previous range, regrouped in 5 categories: Pure paste, Praliné à l'ancienne, Praliné onctueux caramelized, Praliné onctueux gout pure fruit and "les sablages caramélisés."

### PURE PASTE

#### ***Pure paste 100% Hazelnuts***

100% fresh hazelnuts gently roasted to release their exceptional flavor. With nothing but natural sweetness, this subtly, this gold tinted paste is ideal for your pastry and confectionery creations.





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## **Pure paste 100% Almonds**

Lightly roasted, and pale caramel in color, our 100% fresh almond paste delivers a delicate depth of flavor ideal for anything from crêmeux and sauces to ice-cream. All the nature without the extras!

## **PRALINE A L'ANCIENNE**

### **Praliné 65% Héritage Almonds Hazelnuts**

A luxurious blend of the finest caramelised almonds and hazelnuts, this medium roasted 65% praline, is perfectly balanced in flavour. The crisp nuggets of caramelised nuts, embedded in smooth, vibrant gold, will add texture to any confectionery concept.

## **PRALINÉ ONCTUEUX CARAMELIZED**

### **Praliné 50% Hazelnuts**

This silky smooth, 50% praline, contains only the finest caramelised hazelnuts. Medium roasted for a rich flavour and unique golden colour, it's deliciously sweet, convenient, and ideal for decoration.

### **Praliné 50% Almonds**

50% lightly roasted almonds and 50% pure indulgence, this almond praline has a delicate flavour and a pale golden colour. Add depth and

interest to mousses, ice cream and sauces, or use it to decorate your pastry creations.

### **Praliné 50% Almonds Hazelnuts**

A velvety combination of the freshest almonds and hazelnuts, this medium roasted 50% praline is tinted vibrant gold. If Paris-Brest is on the menu, this praline with a balanced depth of flavour and a smooth finish is your only option.

### **Praliné 50% Piemont Hazelnuts**

Refined, rich and Italian in origin, this 50% praline, contains only the most exceptional hazelnuts that Piémont can grow. Medium roasted for balance, and caramel in colour, it's as versatile as it is unique.

### **Praliné 50% Valencia Almonds**

Aromatic Valencian almonds are gently roasted to create this unique 50% praline. Pure in flavour, light golden in colour and silky smooth, it's ideal for pastry chefs and conceptual confectioners alike.

### **Praliné 70% Pistachios**

Deliciously unique, this 70% pistachio praline has a vibrant, green appearance. Grown in Spain and Iran, and lightly roasted for a fresh authentic flavor, it's perfect for crêmeux, ice-cream, sauces, and ideal for decoration.

## **SABLAGES**

### **Praliné Grains**

A delicious crunchy preparation made with caramelized hazelnuts without adding preservatives.

### **Sablage Pistaches**

Whole caramelised pistachios from La Mancha in Spain; medium roasted to enhance natural aromas. Delicate on the palette, with an excellent crunch, they serve the connoisseur wanting to personalize their praliné.

### **Sablage Amandes**

Whole, aromatic almonds from Marcona are medium roasted and caramelised with the finest sugars. Delicate, and crisp in structure, with an intense flavor profile, they are perfect for handmade pralines and decorations.

### **Sablage Noisettes**

Whole and homegrown, these fresh Morella hazelnuts are medium roasted for crunch, and caramelised to sweet perfection. Balanced and intense in flavor and texture, they are ideal for the praline purist.



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## About Cacao-Barry® ([www.cacao-barry.com](http://www.cacao-barry.com))

As former coffee and tea merchant, the Barry family set the standard in 1842. By travelling to Africa to seek out and harvest a selection of cocoa beans to transform them into the most refined and delicate cocoa and chocolate products. Bought by the enterprising Lacarre family in 1923, the company was catapulted into the international arena, while further investing in cocoa plantations, factories and communities in both Africa and South America.

Whether it be for high end recipes or everyday creations and with a dedication to bring professionals the very best in taste, Cacao Barry® launched the iconic Excellence and Lactée Barry as the first amongst couverture chocolates (1952). To further advance the quality of pastry, Cacao Barryc introduced the pastry and confectionary expertise with in-house academies (1973). With the Le Nôtre partnership (1974), Cacao Barry® became the undisputed leading chocolate in French Pastry as it continuously evolved the pastry segment with innovations like moulds (1976), “pistoles” chocolate format (1988), pailleté feuilletine (1989) and Cara Crakine (2011).

Our profound cocoa knowledge and strong roots in plantations, has enabled Cacao Barry® to offer true diversity of flavour and origin by launching a range of single Origines couvertures (1994). As chocolate evolved into the world, so did chefs’ needs for differentiation and inspiration. The launch of the World Chocolate Masters (2005), the only global competition 100% aimed at chocolate, has built new trends and have brought chefs international success. With the launch of Millésime single plantations (2006) and Or Noir™ (2007), Cacao Barry® has given chefs access remarkable flavours from remarkable places. Dedicated to the principles of traceability and sustainability throughout the entire process, Cacao Barry® developed Pureté (2013), a range of intense flavours due to controlled fermentation, a technology that allows us to further unlock the sensorial richness of cocoa.

The new RaRe Chocolates Collection (2017) represents the commitment Cacao Barry® has towards guaranteeing the future availability and diversity of the finest and most unique cocoa. Cacao Barry launches in 2015 CacaoCollective, a chefs community dedicated to inspiration, information and creativity around chocolate.

CacaoCollective is their playground : created for Chefs / by Chefs. Explore CacaoCollective and #UnboxCreativity!

The new nuts collection : A Fresh Perspective

A reinvented range to offer an infinite range of flavors and textures to chefs. Product creation expertly combines, grinds, and sweetens to serve any palette or pastry purpose. Used individually or in combination, our silky smooth or textured pralines, seductive blends of almonds and hazelnuts, and aromatic pistachios will inspire and elevate. While our crunchy sablages, and 100% natural pure pastes, serve the purists and encourage the unique.

## Cacao Barry On-line

Cacao-Barry official website:  
[Cacao-Barry.com](http://Cacao-Barry.com)

Cacao-Collective:  
[Cacao-Barry.com/CacaoCollective](http://Cacao-Barry.com/CacaoCollective)

Facebook:  
<https://www.facebook.com/Cacao-Barry-279043442285716/>

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