

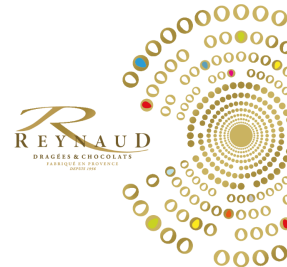
REYNAUD
 DRAGÉES & CHOCOLATS
FABRIQUÉ EN PROVENCE
 DEPUIS 1956



General Catalog 2024



DRAGEES REYNAUD 161 Route des Camoins 13011 MARSEILLE
 Tel 04 91 43 21 44 - rcom@dragees-reynaud.com
 S.A. au capital de 694 591€ R.C B315 335 349 CCP 286344 H Marseille SIRET 315 335 349 00017
 TVA FR 763 153 35349



Who Are We?

Founded in 1956, Dragées Reynaud is an artisanal company with 20 employees achieving a turnover of 3.7 millions euros in 2022. We are located in Marseille, South of France in Provence, the historic land of almonds at the heart of most of our products.

Recognized Know-How

In 2013, Dragées Reynaud was the first company of Sugared Almonds Dragées in France to have the label EPV (Entreprise Patrimoine Vivant), a national label guaranteeing the excellence of our French know-how.



A French Manufacture

Our production site of 2,500m2 to HACCP standards allows us to make more than 400 tons of Sugared Almond Dragées and Chocolate Specialties per year. We care about the selection of premium ingredients we use. Concentrated of fruits and vegetables are used so as to color all our Chocolate Specialties.



Creativity

Dragées Reynaud offers a wide range of inventive artisanal sweets, with innovative flavors and colors, developed according to trends and expectations of our consumers.



CSR

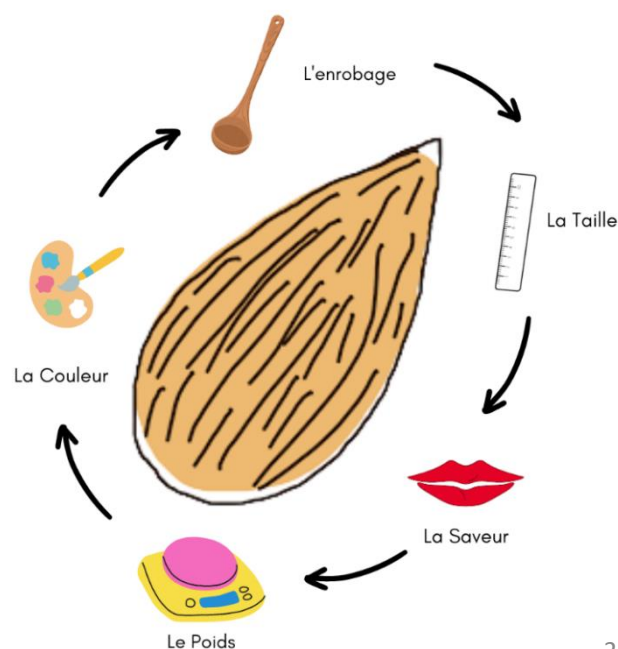
Since 2017 we have been committed to a CSR approach. The management and its employees are committed to promoting quality confectionery that respects the environment and preferably contributes to local development. Social cohesion as well as well-being and fulfillment at work are at the heart of our concerns.



Custom Work

The customization of our artisanal sweets is one of our strengths.

Dragées Reynaud carries out many customized productions according to very specific requests such as organic, gluten-free, sugar-free, vegan, various colors...

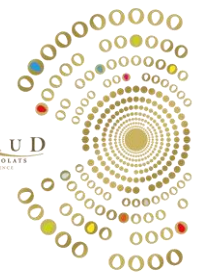


Two families of confectionery

Chocolate Specialties

Some notions for novices

REYNAUD
DRAGEES & CHOCOLATES
FONDUE & CONFISERIE



Two families of Sugared Almond

Avola Almond Dragees

The Avola Almond, thin and flat, is reputed to be the best almond in the world. Harvested in Sicily in the small village of Avola to which it owes its name, it combines the intensity of its perfume and the finesse of its taste.

Classic Almond Dragees

Our "Classic" Almonds from Spain, Italy, etc. are more rounded. They offer excellent value for money, which makes them one of the most consumed sugared almonds.

Almond Percentage

The finesse of a Sugared Almond is measured by its almond content. An Avola or Classic sugared almond with 40 to 50% almond is a guarantee of very good quality. The lower the almond percentage is, the harder but more inexpensive it will be.

Cocoa Percentage

Lovers of good chocolate are looking for a Chocolate Dragée with a very high percentage of cocoa. This is why our Chocolate Dragées and our Small Hearts Chocolate contain 70% Cocoa.



Sugared Avola Almond Dragees, known as the best almonds, & Classic Sugared Almond Dragees



Chocolate Dragees, Small Chocolate Hearts (50% or 70%), Milk Chocolate Festillons...



Pearls inside Sugar or Chocolate in silver, gold, pink, copper...

Chocolate Specialties

We coat nuts, gluten-free cereal balls and dried or candied fruits with extra fine chocolate.



NUTS

Almond, Hazelnut, Pistachio, Nougatine...



CRUNCHY CEREALS BALLS

Gluten free and palm oil free.

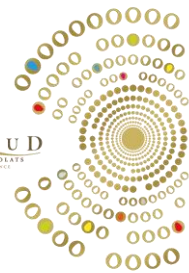


DRIED OR CANDIED FRUITS

Grape, Orange, Ginger, Fruit Pulp...

SUGARED ALMOND AVOLA DRAGEES & CLASSIC SUGARED ALMOND DRAGEES

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DRAGEES & CHOCOLATE
FABRIQUE & CHOCOLATERIE
PARIS - FRANCE



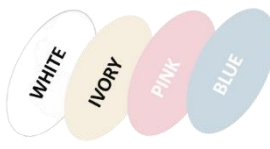
The Avola almond, thin and flat, is reputed to be the best almond in the world.

We have a wide and colorful range of Sugared Almond Avola Dragées and Classic Sugared Almond Dragées in stock to meet all current trends.

SUGARED ALMOND AVOLA DRAGEES IN STOCK



**Sugared AVOLA Almond Dragées 48%
VERSAILLES** (Very Large Size),
Available in White



**Sugared AVOLA Almond Dragées 44%
VENDÔME** (Large Caliber),
Available in 4 colors



**Sugared AVOLA Almond Dragées 40%
AVOLA FINE** (Small Caliber),
Available in White



Sugared AVOLA Almond Dragées 42% MARQUISE (Medium Caliber),
Available in 13 colors



Sugared AVOLA Almond Dragées 28% DUCHESSE (Small Caliber),
Available in 10 colors

SUGARED ALMOND DRAGEES IN STOCK



Sugared Almond Dragées 44% OPALE, Provence Origin (Large),
Available in White



Sugared Almond Dragées 44% ROYALE, Origin Spain (Large),
Available in White



Sugared Almond Dragées 40% CASTILLE, (Round)
Available in 14 colors



Sugared Almond Dragées 28% SURFINE, (Round)
Available in 9 colors



Sugared Almond Dragées 20% Fine Tender, (Curved & Thick)
Available in 23 colors

CHOCOLATE DRAGEES

REYNAUD
DRAGEES & CHOCOLATS
PARIS 1900



CHOCOLATE DRAGEES IN STOCK



DARK CHOCOLATE DRAGEES 50 & 70% COCOA,
Available in 30 colors



DARK CHOCOLATE DRAGEES DIVINE 72% COCOA,
Available in 18 colors

SMALL CHOCOLATE HEARTS & PALETS IN STOCK



DARK SMALL CHOCOLATE HEARTS 70% COCOA,
Available in 22 colors



DARK SMALL CHOCOLATE HEARTS 50% COCOA,
Available in 3 colors



DARK CHOCOLATE PALETS (DIAMETER 2,5cm) 70% COCOA,
Available in 3 colors

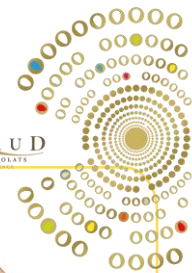
CHOCOLATE FESTILLONS IN STOCK



FESTILLONS (DIAMETER 1cm) MILK CHOCOLATE,
Available in 9 colors

FANCY DRAGEES

REYNAUD
DRAGEES & CHOCOLATS
ESTABLISHED 1827



FANCY DRAGEES IN STOCK



Fruit Pulps (Apricot, Pear, Raspberry, Blackberry)
Covered with a thin layer of sugar



Roasted Pistachios
Coated with a thin layer of Sugar Green



Roasted Hazelnuts
Coated with a thin layer of Sugar Brown



Crunchy Cereals Balls Milk Chocolate with thin layer of Sugar
Colored in White Blue or White Pink or Gold or Silver



Traditional Pralines
Pink & Brown

GLITTERING PEARLS IN STOCK



Sugar Pearls in Silver N°4 & N°6
Chocolate Pearls in Silver N°4 & N°6



Sugar Pearls in Gold N°4 & N°6
Chocolate Pearls in Gold N°4 & N°6



Sugar Pearls in Copper N°4 & N°6
Chocolate Pearls in Copper N°4 & N°6



Sugar Pearls in Gold Pink N°4 & N°6
Chocolate Pearls in Gold Pink N°4 & N°6



Assortment of Silver Sugar pearls



Sugar Pearls
Mix Colors N°4

LITTLE BAIGNEURS IN STOCK

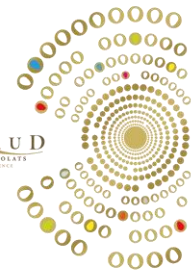


Little Baigneurs inside Sugar Pink & Blue
Box of 50 units per color



PACKAGING AVAILABLE

REYNAUD
DRAGEES & CHOCOLATS
FABRIQUE EN PROVENCE
DEPUIS 1936



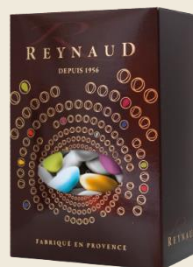
All our Sugared Almonds, Chocolate Dragees and pearls can be packaged in the following packaging:



WHITE REYNAUD BOX
Sugared Almond Dragees
Fancy Dragees
1Kg



WHITE REYNAUD BOX
Almond Dragees
Fancy Dragees
500gr



BROWN REYNAUD BOX
Chocolate Dragees
Small Chocolate Hearts
1Kg



BROWN REYNAUD BOX
Chocolate Dragees
Small Chocolate Hearts
500gr



TRANSPARENT BAG
1kg



TRANSPARENT BAG
500gr



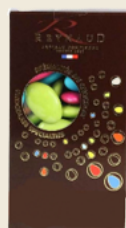
TRANSPARENT BAG
250gr



TRANSPARENT CASE
250gr



WHITE REYNAUD BOX
Sugared Almond Dragees
Fancy Dragees
200gr



BROWN REYNAUD BOX
Chocolate Dragees
Small Chocolate Hearts
200gr



REYNAUD METAL BOX
Sugared Almond Dragees
Fancy Dragees
300gr



TRANSPARENT POCKET
Sugar or Chocolate Pearls
100gr



BULK 10KG



BULK 5KG

NUTS COATED WITH CHOCOLATE



We work with Almond, Hazelnut, Pistachio, Nougatine and many others.

The making of our roasted chocolate nuts is carried out in several stages. For each of them, you can personalize them according to your desires.

Ask us about any development of custom artisanal sweets.

OUR CLASSICS IN STOCK



Roasted almonds coated with Dark Chocolate (60%)



Roasted almonds coated with Milk Chocolate



Roasted almonds coated with Salted Butter Caramel



Roasted almonds coated with Montélimar Nougat Cream



Roasted almonds coated with Chocolate & hazelnuts Gianduja with cocoa powder



Roasted hazelnuts coated with Dark Chocolate (60%)



Roasted hazelnuts coated with Milk Chocolate



Roasted hazelnuts coated with Chocolate & hazelnuts Gianduja with cocoa powder



Olivettes, roasted almonds coated with Dark Chocolate (60%), Dark Chocolate (60%) & White Colors: Black & Green



Roasted almonds coated in White Chocolate & Honey, White Chocolate, & Olive Oil
Milk Chocolate & Rosemary from Provence



Nougatines coated with Dark Chocolate (60%)



Nougatines coated with Milk Chocolate

Caramelized pistachios coated with Milk Chocolate & Fleur de Sel



OUR CLASSIC DRAGEES IN STOCK



Olives, Roasted almonds coated with Dark chocolate (60%) with thin layer of sugar
Colors: Green & Black



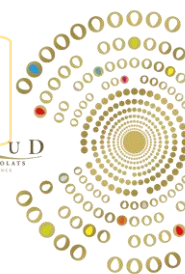
Galeos, Roasted almonds coated with Gianduja with thin layer of sugar
Colors: Pink, Caribbean, Grey, White



Galets, Roasted almonds coated with Dark chocolate (60%) with thin layer of sugar
Colors: White, Red, Gray

GLUTEN FREE CEREALS BALLS COATED WITH CHOCOLATE

REYNAUD
DRAGEES & CHOCOLATES
FONDRIER & CO
FONDRIER & CO



We select a premium crispy cereals ball, without gluten or palm oil. The coating of this cereals ball is done in several stages.

OUR CLASSICS IN STOCK



Cereals Balls
Milk Chocolate



Cereals Balls
Dark Chocolate (60%)



Cereals Balls
Nougat Cream



Cereals Balls
Caramel Salted Butter



Cereals Balls
Gianduja with cocoa
powder



Cereals Balls
Milk Chocolate with
Sparkling Sugar

OUR CLASSICS COATED IN STOCK



Sugar-coated Milk Chocolate Crisps:
white speckled Blue or Pink



Sugar-coated Milk Chocolate Crisps:
Golden or Silver



**Seagull Eggs: Crispy ones coated in Milk & Dark
Chocolate White sugared almonds with brown
specks**

DRIED / CANDIED FRUITS

We also cover with chocolate orange, grape, ginger, coffee bean, apricot, fig... .

OUR CLASSICS IN STOCK



Candied orangettes coated with
Dark chocolate (60%)



Sauternes Raisins Coated with
Dark Chocolate (60%)
Marc de Champagne grapes
Sparkling Dark Chocolate
Coated



Roasted Coffee Beans Coated with
Dark Chocolate (60%)



Candied Orange cubes coated
with dark chocolate (60%)



Candied ginger cubes coated with
Dark chocolate (60%)



Pear flavored fruit pulps
coated with Milk chocolate (60%)



Raspberry flavored fruit pulps
coated in dark chocolate (60%)



Apricot flavored fruit pulps
coated with milk chocolate (60%)

OUR CLASSICS COATED IN STOCK

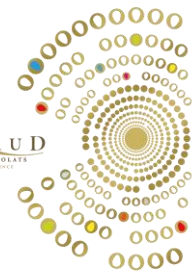
Grapes with Dark Chocolate 60%
with thin layer of Sugar

Fig & Apricot cubes coated with speckled
sugar-coated milk chocolate

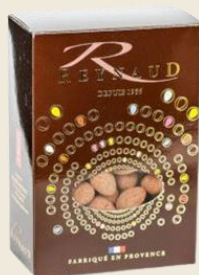


PACKAGING AVAILABLE

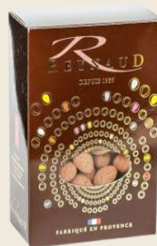
REYNAUD
DRAGÉES & CHOCOLATES
PARIS - FRANCE



All our Chocolate Specialties can be packaged in the following packaging :



BROWN REYNAUD BOX
1Kg



BROWN REYNAUD BOX
500gr



BROWN REYNAUD BOX
150gr to 250gr



REYNAUD TOURISM BOX
100gr to 250gr



REYNAUD LAVENDER BOX
200gr to 250gr



GOLD WAVE BOX
GRAND FORMAT 400gr



GOLD WAVE BOX
SMALL FORMAT 200gr



REYNAUD BROWN BAG
150gr to 250gr



PLUMIER REYNAUD
KRAFT or GOLD
230gr



TREATS BOX REYNAUD
180gr



TRANSPARENT CASE
130gr to 220gr



TRANSPARENT BAG
150gr to 250gr



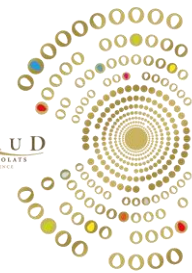
BULK 10KG



BULK 5KG

ORGANIC CHOCOLATE COATED RANGE

REYNAUD
DRAGERS & CHOCOLATE
MAISON FONDÉE EN 1827



OUR CLASSICS



Gluten-Free, Palm Oil-Free Honey Crispies coated in Extra Fine Dark Chocolate (60%)



Gluten-Free, Palm Oil-Free Honey Crispies coated in Extra Fine Milk Chocolate



Roasted almonds coated in Extra Fine Milk Chocolate



Roasted almonds coated in Dark Chocolate (60%) Extra Fine



Roasted hazelnuts coated in Dark Chocolate (60%) Extra Fine



Roasted hazelnuts coated in Extra Fine Milk Chocolate



Roasted peanuts coated in Dark Chocolate (60%) Extra Fine



Roasted peanuts coated in Extra Fine Milk Chocolate

SUGAR-FREE CHOCOLATE COATED RANGE



Roasted Hazelnuts Coated in Sugar-Free Dark Chocolate



Roasted hazelnuts coated in Unsweetened Milk Chocolate



Roasted almonds coated in sugar-free milk chocolate



Roasted almonds coated with sugar-free dark chocolate

NEW

PACKAGING AVAILABLE



KRAFT BOX
150gr to 180gr



TRANSPARENT BAG
150gr to 250gr



BULK 5 KG

STANDARD PACKAGING AVAILABLE

REYNAUD
DRAGERS & CHOCOLATE
ARTISANAL CHOCOLATE



LAVENDER BOX



Roasted Heart-Coated Almonds:

White Chocolate & Honey I.G.P. Provence

White Chocolate & Olive Oil A.O.C. Aix En Provence

Milk Chocolate & Rosemary from Provence

Weight : 250gr

DRCOEURAMAND PROVENCE L250

UVC 12 units



Olivettes, Roasted Almonds with :

Dark Chocolate (Dark color)

Dark & White Chocolate (Green Color)

Weight : 250gr

DROLIVETTE ASSORTI L250

UVC 12 units



Crispy, Gluten-Free, coated with salted butter caramel (Cream & Butter AOP Isigny)

Weight : 200gr

DRCROUSTILLANT CARAMEL L200

UVC 12 units



BOX PARIS, LYON & FRENCH RIVIERA



Coated almonds:

Extra Fine Dark Chocolate

Extra Fine Milk Chocolate

Montélimar Nougat Cream

Weight : 150gr

DRASSAMAND - L+N+NOUG L150 (LYON)

DRASSAMAND - L+N+NOUG C150 (COTE D'AZUR)

DRASSAMAND - L+N+NOUG P150 (PARIS)

UVC 25 units

Gluten Free Crispy Coated :

Extra Fine Dark Chocolate

Extra Fine Milk Chocolate

Nougat Cream Of Montélimar

Weight : 120gr

DRCROUSTILLANT - L+N+NOUG L150 (LYON)

DRCROUSTILLANT - L+N+NOUG C150 (COTE D'AZUR)

DRCROUSTILLANT - L+N+NOUG P150 (PARIS)

UVC 25 units



STANDARD PACKAGING AVAILABLE

REYNAUD
DRAGÉES & CHOCOLATS
FABRIQUE EN FRANCE



EIFFEL TOWER METAL BOX



Crispy, gluten-free, coated with Salted Butter Caramel (Cream & Butter AOP Isigny)

Weight : 100gr
DRCROUSTILLANT CARAMEL M100
UVC 24 units



Crispies coated with Extra fine Milk Chocolate

Weight : 100gr
DRCROUSTILLANT LAIT M100
UVC 24 units

TRANSPARENT CASE EIFFEL TOWER PARIS

70% Blue, White & Red Cocoa Chocolate Dragees

Weight : 240gr
DRCHOCO BBR T240
UVC 27 units



REYNAUD TREAT BOX



Gianduja Caramelized Hazelnuts with Cocoa Powder

Weight : 180gr
DRCOEURNOIS GIANDUJA G180
UVC 18 units



Crispy coated Extra Fine Milk Chocolate, 60% Extra Fine Dark Chocolate, Salted Butter Caramel & Montélimar Nougat Cream% Extra Fin

Weight : 170gr
DRCROUSTILLANT NLNOUCAR G170
UVC 18 units



Olivettes (Dark & Green), Almonds Coated with Dark Chocolate 60% Extra Fine, Dark Chocolate 60% Extra Fine & White

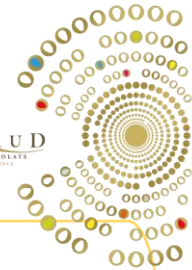
Weight : 250gr
DROLIVETTE ASSORTI G250
UVC 18 units



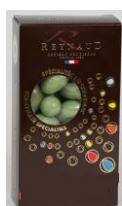
Nougatines coated with Extra Fine Milk Chocolate or 60% Extra Fine Dark Chocolate

Weight : 250gr
DRNOUGATCHOC LAIT G250
DRNOUGATCHOC NOIR G250
UVC 18 units





REYNAUD SMALL BOXES



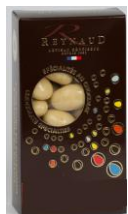
Almonds coated in White Chocolate & A.O.C. Aix En Provence Olive Oil

Weight : 150gr
DRCOEURAMANDE HUILOLIV MP150
UVC 25 units



**Gianduja Caramelized Almonds
Cocoa powders**

Weight : 150gr
DRCOEURAMANDE GIANDUJA MP150
UVC 25 units



Almonds coated in White Chocolate & Honey I.G.P. Provence

Weight : 150gr
DRCOEURAMANDE MIEL MP150
UVC 25 units



Almonds coated with Milk Chocolate, 60% Dark Chocolate & Nougat Cream

Weight : 150gr
DRCOEURAMANDE L+N+NO+C MP150
UVC 25 units



Almonds coated with Milk Chocolate & Rosemary from Provence

Weight : 150gr
DRCOEURAMANDE ROMARIN MP150
UVC 25 units



Black & Green Olivettes, 60% Dark & White Chocolate Coated Almonds

Weight : 150gr
DROLIVETTE ASSORTI MP150
UVC 25 units



**Coated almonds
Dark Chocolate 60%**

Weight : 150gr
DRCOEURAMANDE NOIR MP150
UVC 25 units



**Coated almonds
Milk Chocolate**

Weight : 150gr
DRCOEURAMANDE LAIT MP150
UVC 25 units



**Coated crispies
Dark Chocolate 60%**

Weight : 120gr
DRCROUSTILLANT NOIR MP120
UVC 25 units



Nougat Cream

Weight : 120gr
DRCROUSTILLANT NOUGAT MP120
UVC 25 units



**Coated Crispies
Milk Chocolate**

Weight : 120gr
DRCROUSTILLANT LAIT MP120
UVC 25 units



**Coated crispies
Milk Chocolate, Dark Chocolate 60% & Nougat Cream**

Weight : 120gr
DRCROUSTILLANT L+N+NOUG MP120
UVC 25 units



**Coated crispies
Salted Butter Caramel (Isigny PDO Cream & Butter)**

Weight : 120gr
DRCROUSTILLANT CAMEL MP120
UVC 25 units



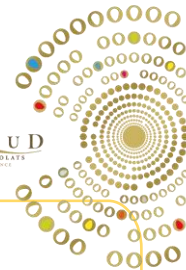
**Coated Candied Orangettes
Dark Chocolate 60%**

Weight : 150gr
DRORANGETTE NOIR MP150
UVC 25 units



STANDARD PACKAGING AVAILABLE

REYNAUD
DRAGEES & CHOCOLATS
PARIS - FRANCE



SMALL GOLD WAVE BOXES DIMENSIONS : 8 X 8 X 4,5 CM



Milk Chocolate Coated Pistachios Fleur de sel

Weight : 180gr
DRPISTACHE FLEURSE V180
UVC 28 units



Dark Chocolate Coated Sauternes Raisins

Weight : 220gr
DRRAISIN SAUTERNE V220
UVC 28 units



Dark Chocolate Coated Candied Ginger Dice

Weight : 200gr
DRDEGINGEMBRE NOIR V200
UVC 28 units



Roasted Coffee Beans Coated with Dark Chocolate

Weight : 220gr
DRCAFE NOIR V220
UVC 28 units



Gianduja Caramelized Cocoa Powdered Almonds

Weight : 200gr
DRCOEURAMANDE GIANDUJA V200
UVC 28 units



Dark Chocolate Coated Orangettes

Weight : 200gr
DRORANGETTE NOIR V200
UVC 28 units



GOLD WAVE BOXES DIMENSIONS : 12X12X4,5CM



Almonds coated with Milk Chocolate, Dark Chocolate 60%, Salted Butter Caramel & Nougat Cream

Weight : 400gr
DRCOEURAMANDE L+N+NO+C V400
UVC 24 units



Coated Almonds & Hazelnuts Dark Chocolate 60%

Weight : 400gr
DRASSCHOCO ANO+NNOI V400
UVC 24 units



Crispy coated with Milk Chocolate, 60% Dark Chocolate, Salted Butter Caramel & Nougat Cream

Weight : 300gr
DRCROUSTILLANT NLNOUCAR V300
UVC 24 units



Coated Almonds & Hazelnuts Milk Chocolate

Weight : 400gr
DRASSCHOCO ALA+NLA1 V400
UVC 24 units



Gourmet Mix: Almonds & Crispies coated in Dark & Milk Chocolate & Nougat Cream and Salted Butter Caramel + Nougatines & Hazelnuts coated in Dark & Milk Chocolate

Weight : 400gr
DRASSCHOCO GOURMAND V400
UVC 24 units



STANDARD PACKAGING AVAILABLE

REYNAUD
DRAGEES & CHOCOLATS
FONDANTS & CONFISERIES



GOLD OR KRAFT PLUMBER



**Coated almonds
Dark Chocolate 60%**

Weight : 230gr
DRCOEURAMANDE NOIR 23PK / PO
UVC 32 units



**Coated almonds
Milk Chocolate**

Weight : 230gr
DRCOEURAMANDE LAIT 23PK / PO
UVC 32 units



**Coated almonds
Nougat Cream**

Weight : 230gr
DRCOEURAMANDE NOUGAT 23PK / PO
UVC 32 units



**Coated almonds
Salted butter caramel**

Weight : 230gr
DRCOEURAMANDE CARAMEL 23PK / PO
UVC 32 units



**Caramelized almonds
Gianduja powdered Cocoa**

Weight : 200gr
DRCOEURAMANDE GIANDUJA 20PK / PO
UVC 32 units



**Almonds coated with Milk Chocolate, Dark
Chocolate 60%, Salted Butter Caramel &
Nougat Cream**

Weight : 230gr
DRCOEURAMANDE L+N+NO+C 23PK / PO
UVC 32 units



**Almonds coated with Milk Chocolate,
60% Dark Chocolate & Nougat Cream**

Weight : 230gr
DRCOEURAMANDE L+N+NOUG 23PK / PO
UVC 32 units



**Black & Green Olivettes, 60% Dark &
White Chocolate Coated Almonds**

Weight : 230gr
DROLIVETTE ASSORTI 23PK / PO
UVC 32 units



**Coated hazelnuts
Extra Fine Milk Chocolate**

Weight : 230gr
DRCOEURNOIS LAIT 23PK / PO
UVC 32 units



**Coated hazelnuts
Dark Chocolate 60%**

Weight : 230gr
DRCOEURNOIS NOIR 23PK / PO
UVC 32 units



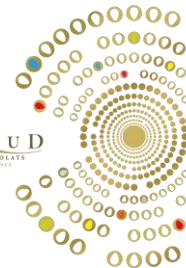
**Gianduja Caramelized Hazelnuts with
Cocoa Powder**

Weight : 200gr
DRCOEURNOIS GIANDUJA 20PK / PO
UVC 32 units

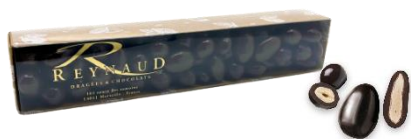


**Extra Fine Milk Chocolate
Coated Nougatines**

Weight : 250gr
DRNOUGATCHOC LAIT 25PK / PO
UVC 32 units



GOLD OR KRAFT PLUMBER



**60% Dark Chocolate Coated
Almonds & Hazelnuts**

Weight : 230gr
DRASSCHOCO ANOI+NNOI 23PK / PO
UVC 32 units



**Gianduja Caramelized Almonds &
Hazelnuts with Cocoa Powder**

Weight : 200gr
DRASSCHOCO AGI+NGIA 20PK / PO
UVC 32 units



**Milk Chocolate Coated Almonds &
Hazelnuts**

Weight : 230gr
DRASSCHOCO ALAI+NLA1 23PK / PO
UVC 32 units



**Coated crispies
Milk Chocolate**

Weight : 170gr
DRCROUSTILLANT LAIT 17PK / PO
UVC 32 units



**Coated crispies
Dark Chocolate 60%**

Weight : 170gr
DRCROUSTILLANT NOIR 17PK / PO
UVC 32 units



**Coated crispies
Nougat Cream**

Weight : 170gr
DRCROUSTILLANT NOUGAT 17PK / PO
UVC 32 units



**Coated crispies
Salted butter caramel**

Weight : 170gr
DRCROUSTILLANT CARAMEL 17PK / PO
UVC 32 units



**Crispy coated Milk Chocolate, 60% Dark
Chocolate & Nougat Cream**

Weight : 170gr
DRCROUSTILLANT L+N+NOUG 17PK / PO
UVC 32 units



**Crispy coated with Milk Chocolate, 60%
Dark Chocolate, Salted Butter Caramel &
Nougat Cream**

Weight : 170gr
DRCROUSTILLANT NLNOUCAR 17K / PO
UVC 32 units



**Coated nougatines
Dark Chocolate 60%**

Weight : 250gr
DRNOUGATCHOC NOIR 25PK / PO
UVC 32 units



**White Chocolate & Honey Coated
Almonds, White Chocolate & Olive Oil,
Milk Chocolate & Rosemary from
Provence**

Weight : 230gr
DRCOEURAMANDÉ PROVENCE 23PK / PO
UVC 32 units



**Gourmet Mix: Almonds and Crispies
coated in Dark & Milk Chocolate & Nougat
Cream, Salted Butter Caramel, Nougatines
& Hazelnuts coated in Dark & Milk
Chocolate**

Weight : 200gr
DRASSCHOCO GOURMAND 20PK / PO
UVC 32 units