















SAVOIR FAIRE

cacaOh! Artisans - all with their own unique expertise - perform their daily activities at our specialised workplace near Gent (Belgium). The official certificate of 'Artisan Craftsmanship' was awarded in 2017 as confirmation to our dedication and relentless focus on creativity and quality. Constantly reworked and updated, our recipes for ganaches, pralinés, pure and bark chocolates are crafted according to tradition. Our products won awards in 2023 and 2024 in London and Paris. From little tasters to exceptional chocolate boxes, from daily appetisers to personalised corporate gifts, we offer a wide range of delicious selections for every occasion.

Elegant packaging that elevates the product...



TRADITIONALS

Discover the exquisite taste of traditional Belgian chocolates, every single one is a small masterpiece. Our chocolates are made with carefully selected ingredients of premium quality. Our chocolatiers turn them into our famous chocolates and fillings following original recipes.

Our TRADITIONALS come packed in classy bags with a window for increased shop awareness. Presented in a similar design, these bags come in convenient displays, immediately ready to be showcased in your store. For a more luxurious option, explore our gift boxes, where three distinct flavors are beautifully combined in one elegant packaging.



5000

Giftbox 3 different units (6pcs)



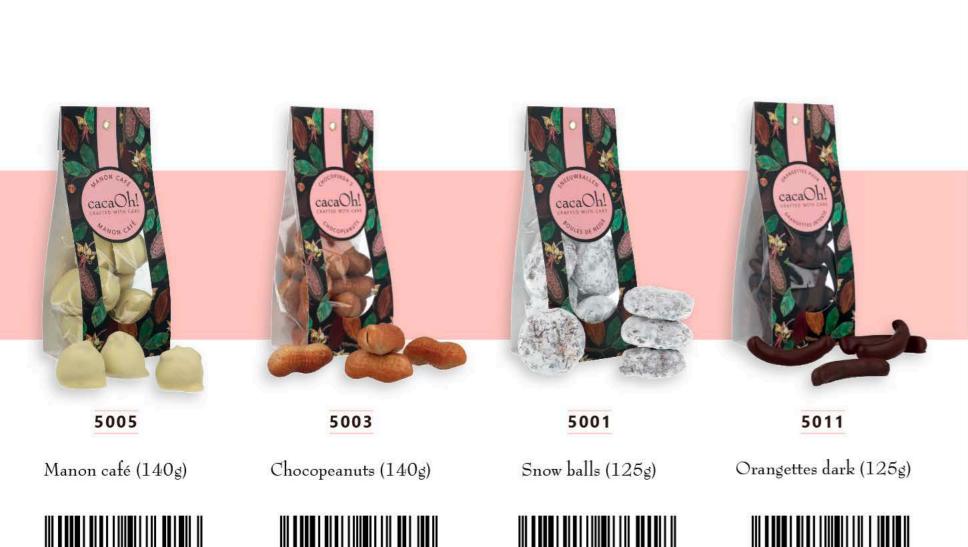


Chocodisks white (125g)

Chocodisks dark (125g)

Chocodisks milk (125g)

Choconuts (130g)





THEMED SPECIALS



Truffles milk (125g)



MOKKA CRĚME Fluffy dark filling with Arabica.

Temptations

CASSINI
Intense dark ganache
& pâte de fruits cassis

FLEUR DE SEL
Smooth caramel ganache
with a hint of Mediteranian Salt.



Whipped to perfection and dipped in superior chocolate, on top of a crunchy cookie.

Naturally made with vanilla and honey.



Luxury chocolates to seduice, exclusively available for Valentine and Christmas. Delicate chocolates filled with praliné from roasted Hazelnuts.





Carré Fenillletine
Crafted & hand-cut with daring finesse,
these chocolates invite you to indulge
in a world of crispy delights.



When Spring is in the air,
our chocolates are everywhere!
Discover our crunchy praliné
and salted caramel chocolates in this seasonal box.



Immerse yourself in an experience
of delicate chocolate and
fruity notes of Cherry and Raspberry.
A box with a vibrant look.



The se's Head

Imagine a fine chocolate shell
that yields the irresistibly crunchy heart
of Piemonte hazelnut praliné.









TEMPTATIONS

We made a selection of our bestselling chocolate delights and carefully packed them in a new luxury giftbox.

TEMPTATIONS are available at any moment of the year and for these special occasions when you want to indulge a business partner or a loved one with a sweet surprise.

We prioritize the sustainable origin and quality of every ingredient, ensuring not only delicious chocolates for you, but also a better world for us all.





Dark intense chocolates (105g)





5112

Mallows premium (150g)

425018 976539

5113

Butterflies & leaves (150g)





Hearts hazelnut praliné (140g)





Cherry & raspberry (115g)





5116

Carré feuilletine (190g)



5110

Horse's Head hazelnut praliné (175g)





HAMMER BOXES

Looking for a gift that's as fun as it is delicious? The cacaOh! Hammer Box is the
perfect choice! Inside, you'll find a premium,
handcrafted square of chocolate waiting to be
cracked open with the included wooden hammer. Share the joy as you break the chocolate
into pieces and enjoy it together with friends
and family. With mouthwatering flavor
combinations and two sizes to choose
from, each box is as unique as the moment you share it. Handcrafted with love,
it's not just a gift – it's an experience!





Break chocolate 360g



Break chocolate 360g



Break chocolate 360g



Break chocolate 160g



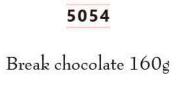


5052

Break chocolate 160g









Shaped like volcanoes, each half-sphere combines smooth chocolate with a crunchy filling of premium nuts and dried fruit for a perfect burst of taste in every bite.





VOLCANOS

The cacaOh! Volcanos are an explosion of taste and texture, made with the finest ingredients of natural origin and composed with the utmost care. If you ar looking for a small luxury gift, the boxed VOLCANO chocolates are the perfect choice for you. Available all year long, carefully composed for all occasions.



Volcanos 75g





WOODIES

The story of our WOODIES starts with a fallen cocoa tree. The tree was cut into logs and we reshaped these into wood sticks, leading to the creation of this unique chocolate mould. In our chocolates the old cocoa tree lives on and on, and continues to give pleasure to chocolate lovers around the globe. Every WOODIE chocolate is created for a perfect harmony of flavor and texture with all natural ingredients.



5101
WOODIES chocolate stickx 165g





5301

Cube box Florentines 125g





5302

Cube box Chocolate Waffle Biscuits 140g



CUBE BOX SPECIALS





Discover our distinctive specialities in a sleek cube box for a delightful gift or personal treat. Chocolate biscuits meticulously handmade in our bakery with the finest ingredients, offering a perfect balance of rich flavour and a melt-in-your-mouth texture. The ideal blend of craftsmanship and taste, an unforgettable treat in every bite. The cube box adds a touch of elegance.

Deliciously crisp, the original Florentine combines dark Belgian chocolate and crunchy almonds in rich, golden caramel for pure bliss.

For an irresistible moment of delight, the Chocolate Waffle Biscuits pair a satisfying crunch of intense chocolate flavours and heavenly sweet cookie notes.













- CHOCOLATE-BARS, TABLETS

& MORE

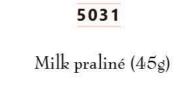
Made from the finest cocoa and enhanced with delicious ingredients from around the world, these chocolate bars from cacaOh! will make any sweet-toothed foodie happy. cacaOh! Praliné, salted caramel, banana and raspberry fruity flavors, or the typical Belgian speculoos is combined with intense dark, velvet milk or sweet white chocolate and carefully wrapped. Our bars and chocolate tablets packaging is following the seasons with special designs for unique occasions. We equally offer personalization of the wrapping into your brand for small and large quantities.

It's the combination of origin and bean variety that are at the heart of the quality of our chocolates. A cacaOh! chocolate bar or tablet is ideal for a moment of pure indulgence on the go.













Dark banana (45g)

5034





Dark praliné (45g)





Milk raspberry (45g)



CacaOh!
CRAFTED WITH CASI

Dark caramel (45g)

5033





Milk speculoos (45g)







No gift is quite as charming and iconic as the cacaOh! Christmas Tree. For this unique piece of chocolate we designed a new gift box, available in a variation of prints and on-demand designs. Christmas is the time for indulgence, which is why we make sure we only use the best cocoa beans and toppings, all natural, of course. Try our velvet Milk Chocolate loaded with roasted hazelnuts, or our Dark Superior Blend with almond and raspberry for infinite moments of joy.

Are you counting down the days till next Christmas? We certainly are!





5201

Chocolate Christmas Tree milk hazelnut 28cm • 165g





5202

Chocolate Christmas Tree dark almond raspberry 28cm • 160g







CERTIFICATIONS

cacaOh! is committed to driving the future of chocolate & cocoa through sustainability. Our strategy guides our ethical sourcing and sustainable practices, ensuring we meet our long-term goals. We contribute to the Cocoa Horizons Program and help shaping a sustainable future in every aspect of our business. Our focus is based on 3 pillars – prospering farmers, thriving nature and sustainable ingredient and packaging to address the challenges in the chocolate supply chain from farmer to consumer.

The creation of the Certified craft label was initiated in 2016 by the FPS Economy in Belgium. Craftsmen and craftswomen are subject to a process to obtain a legal recognition in order to support their activity and their know-how in business. In February 2017, cacaOh! proudly obtained the Certified Craft Label based on the traditional recipes and production methods, creative development and quality of the selected ingredients.

Club des Croqueurs de Chocolat

PARIS SELECTION 2024

