

cacaOh!

ARTISAN CHOCOLATIER SINCE 2004

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Collection No.

24

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ARTISAN CHOCOLATIER SINCE 2004



OUR ENGAGEMENTS

Excellence, creativity and quality will always be the center of our universe. The cacaOh! award winning recipes are made according to the greatest tradition and skill.

Our growers harvest native cocoa species, are not pressured to excessively increase production and cultivate the trees in best harmony with the environment. We only select premium beans of unmatched quality, perfectly fermented and roasted, the basis for making the best chocolate.

In addition to our focus on real sustainable cocoa, it is our goal to use packaging that is recyclable and renewable, taking care of people and planet.



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CHRISTMAS TREE

No gift is quite as charming and iconic as the cacaOh! chocolate 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 red currant.

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



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CARRÉ

Fine selections of premium chocolate, carefully crystallised and hand-cut during cooling: the cacaOh! carré chocolates are a genuine speciality and a rewarded traditional craftsmanship of our artisan chocolatiers. Enjoy tasting our carré chocolates at all times of the day. A unique gift of fine handcrafted delicacies. Compose your boxes from a variety of seductive flavours with the perfect balance more cocoa-less sugar.

carré is a Certified Product.



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ORIGIN

Our growers harvest native cocoa species, are not pressured to excessively increase production and cultivate the trees in best harmony with the environment. All beans are treated the day of harvesting, they undergo five to eight days of fermentation before drying. Methods of processing the cocoa have been passed down from generation to generation, leading to quality and perfection.



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FROM BEAN TO PRALINE

Try our roasted beans, devour our origin chocolates and discover the pralines pairing with them. This exploration box is a perfect gift to walk the full trail of cocoa and chocolate. This special gift box comes with a explanatory guide about the selections of the beans, the steps of chocolate production and flavours, in order to maximise the experience of tasting. Sure you want to learn much more about our chocolate journey after trying this box!



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CARAQUE

The caraque moulds are especially designed in two versions to offer for Christmas and Easter. These taste-size chocolates without filling are a perfect treat for any chocolate addict. Neatly assorted in a box of 32 chocolates, coming in 2 layers. A lot to taste!

Milk-Dark-Caramel chocolate and Milk-Raspberry-Dark chocolate are the favorite taste combinations of our chocolatiers.



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WOODIES

The story of this creation all starts with an old, fallen cocoa tree. The tree was cut into logs and we reshaped one in unique wood stix. These have been transformed into new chocolate moulds thus with a special story. In our chocolates the old tree lives on and on, and still gives pleasure to chocolate lovers around the globe.

Our chocolatiers hand-craft the chocolates with the utmost care.

Every WOODIE (FR: BATONNET) chocolate is created for a perfect harmony of flavor and texture with all natural inclusions.



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SAVOIR FAIRE

cacaOh! artisans - all with their own unique expertise - perform their daily activities at our specialised Atelier near Gent. 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, the Atelier recipes – ganaches, pralinés, pure and bark chocolates – are hand made according to tradition. 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.



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CHOCOLATE HAMMERBOX

The cacaOh! hammer box is a perfect fun gift for sharing. You break up the chocolate with the hammer provided.

Amazing taste combinations, choose from 15 different references, 2 sizes or choose for the DUO : 2 variations in one box. Large box is 21cm square with 400g of chocolate, small box is 14 cm square with 160g of chocolate. We did not forget the kids, with a colorful topping. View the personalization section for options to make the box your own.



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CHOCOLATE BARS

Is there anything more satisfying than biting into a comforting bar of chocolate? For an abundant moment, dig into our range of chocolate bars with authentic flavours and shapes. Supreme Dark, Superior Milk, Ivory White or Gold Caramel chocolate with added berries, nuts, seeds and fruits. Or maybe you rather love a spicy hint, tea or coffee flavours or a touch of salt? Discover our creativity!

Don't miss our new designs for Xmas 2024: festive Santa tablets with a unique painted packaging design. Explore our collection, discover the flavour and design, and treat yourself or a loved one with a special gift.



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LANGUES DE CHAT

A new development, a special shape and above all a great sensation. The snap, the texture and the nuanced cacao notes all come together to create an irresistible chocolate experience. And we make sure we use absolutely nothing artificial in our recipes!

Discover our caramelised golden chocolate, topped with almonds, a unique recipe created by cacaOh!



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GIFTS AND MORE

We create a collection of contemporary delights for all moments. And we offer an abundance of possibilities in nice packaging and customisation. Discover new flavours and shapes, or choose for tradition. Our range of chocolate disks or "Mendiants" are up-to-date variations and topped with an abundance of nuts, berries and fruits. True taste sensations, finished with care! The new Baton (long) Chocolate Box can be filled with a variation of chocolates, matching perfectly in your Christmas hampers or in a wine&chocolate assembly. The wood cases can be finished with printed logo or message, and are available in a range of formats. Our products fit in a variation of shop environments, they are offered as business gift and selected for hampers and gift baskets. Feel free to contact us to discuss your projects and to create the solution that fits your specific needs.



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DOORNPLASSTRAAT 85
9031 GENT
BELGIUM

+ 32 9227 9111
CHOC@CACAOH.BE
WWW.CACAOH.BE
BE 0863 275 650



THIS CATALOGUE IS MADE WITH CARE, CHANGES TO OUR PRODUCT RANGE AND PACKAGING MAY OCCUR.
BASED ON NEW IDEAS AND POSSIBILITIES, WE MAY CHANGE OUR RANGES WITHOUT PRIOR NOTICE.

Notes :