

COLLECTION

26

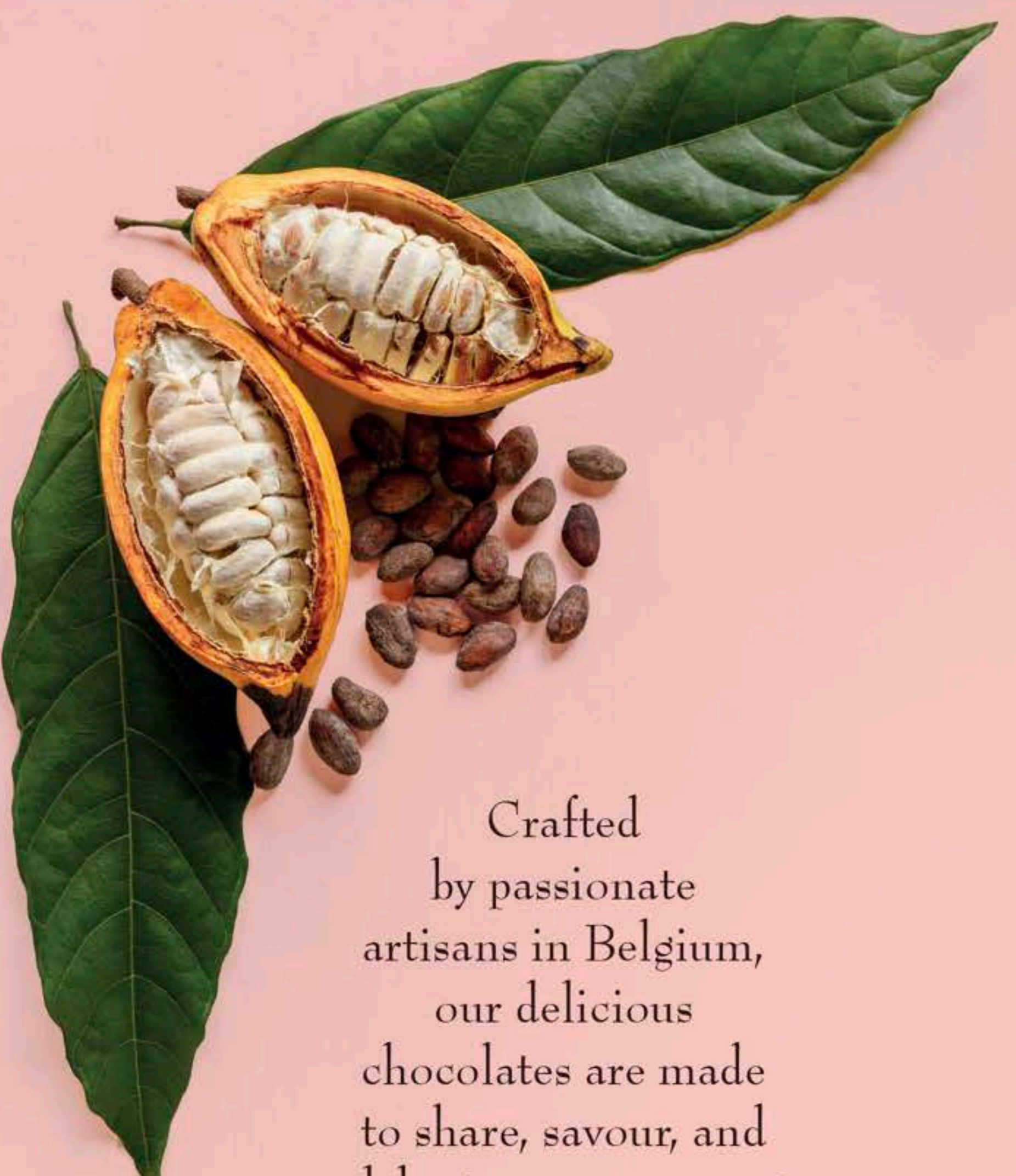
PREMIUM DELIGHTS

cacaOh!

CRAFTED WITH CARE

SINCE 2004

MADE IN BELGIUM

A photograph of two open cocoa pods showing their white pulp and seeds, a pile of dark brown cocoa beans, and two large green cocoa leaves, all set against a light pink background.

Crafted
by passionate
artisans in Belgium,
our delicious
chocolates are made
to share, savour, and
celebrate every moment.
Pure joy,
straight from our atelier
to you.

SAVOIR FAIRE

At our workshop near Ghent (Belgium), cacaOh! artisans craft chocolate with passion and precision. Certified Artisan Craftsmanship since 2017, creativity drives the continuous evolution of our traditional recipes for ganaches, pralinés and chocolates, award-winning in London and Paris. Our range spans from tasting formats to personalised corporate gifts, supported by effective POS displays for strong in-store presentation.



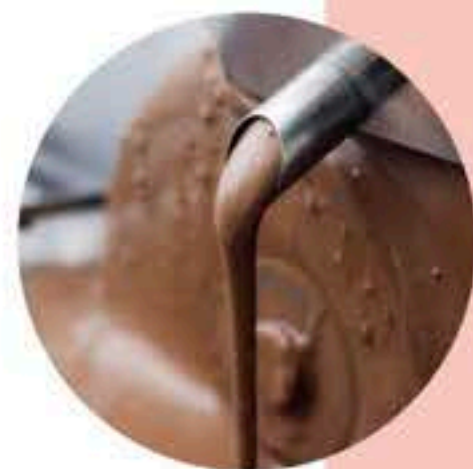
TRADITIONALS

Discover the exquisite taste of traditional Belgian chocolates, made with carefully selected ingredients of premium quality. Our TRADITIONALS come in convenient displays, immediately ready to be showcased in your store.



SEASONAL SPECIALS

We offer a carefully curated range of products and packaging, designed to match the most important seasonal themes throughout the year. Our seasonal specials are created to help your assortment stay fresh, relevant and commercially appealing.



SEASONAL
VARIATIONS
AVAILABLE



- MOBILE
- 80 UNITS
- MIX FLAVOURS



5004

Choconuts (130g)



5008

Chocodisks milk (125g)



5010

Chocodisks white (125g)



5009

Chocodisks dark (125g)



5007

Truffles milk (125g)



5006

Truffles dark (125g)



5002

Chocolate seashells (130g)



5005

Manon café (140g)



5003

Chocopeanuts (140g)



5001

Snow balls (125g)



5011

Orangettes dark (125g)



5012

Baileys truffles (125g)



5240

Truffles Champagne (130g)



6250

MIX Easter eggs Hazelnut Praliné (130g)





MOKKA CRÈME
Fluffy dark filling with Arabica.



Intense Dark Selection
CASSINI
Intense dark ganache
& pâte de fruits cassis

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

Spring Sensations



Milocalake

Whipped to perfection and dipped in superior
chocolate, on top of a crunchy cookie.
Naturally made with vanilla and honey.

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

Coup de Cœur

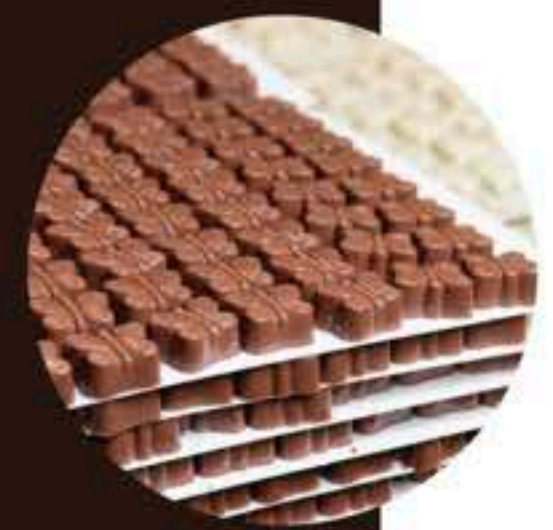
Luxury chocolates to seduce,
exclusively available for Valentine and Christmas.
Delicate chocolates filled with praliné
from roasted Hazelnuts.

Fruity Temptations

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

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

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



TEMPTATIONS

A selection of our bestselling chocolate delights, carefully packed in a new luxury giftbox.
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.





5115

Dark intense chocolates (105g)



5111

Hearts hazelnut praliné (140g)



5114

Cherry & raspberry (115g)



5112

Mallows premium (150g)



5113

Butterflies & leaves (150g)



5116

Carré feuilletine (190g)



5110

Horse's Head hazelnut praliné (175g)



WITH CARE **cacaOh!** CRAFTED WITH



CHOCOLATE — BREAK —

Looking for a gift that's as fun as it is delicious? The cacaoOh! Hammer Box is the perfect choice! Inside, you'll find a premium, handcrafted slab of chocolate waiting to be cracked with the included wooden hammer. Share the joy as you break the chocolate into pieces and enjoy with friends and family.

With all natural flavor combinations and two sizes to choose from, each box is as unique as the moment you share it. Crafted with love, it's not just a gift – it's an experience!



LARGE

MILK HAZELNUT



5060

Break chocolate 320g



DARK HAZELNUT



5061

Break chocolate 320g



DUO HAZELNUT MILK & DARK



5064

Break chocolate 360g



MILK ALMOND RASPBERRY



5062

Break chocolate 320g



DARK ALMOND RASPBERRY



5063

Break chocolate 320g



KIDS' SPECIALS!

MILK SMARTIES



5065

Break chocolate 320g



SMALL

MILK HAZELNUT



5050

Break chocolate 160g



DARK HAZELNUT



5051

Break chocolate 160g



MILK ALMOND RASPBERRY



5052

Break chocolate 160g



DARK ALMOND RASPBERRY



5053

Break chocolate 160g



MILK SMARTIES



5054

Break chocolate 160g



TABLETS & BARS

— LOTS OF POSSIBILITIES —

Made from the finest cocoa and enhanced with delicious ingredients from around the world, the 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 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.

A cacaOh! chocolate bar or tablet is ideal for a moment of pure indulgence on the go.



6050

Milk speculoos (70g)



6051

Milk nougat (70g)



6052

Dark raspberry (70g)



6053

Dark pistachio (70g)



Our delicious chocolate bars come in convenient boxes that easily transform into stylish displays, ready to showcase in your store.

DISPLAY 24 BARS



5031

Milk hazelnut praliné (45g)



5035

Milk raspberry (45g)



5033

Dark salted caramel (45g)



5032

Dark hazelnut praliné (45g)



5034

Dark banana (45g)



5036

Milk speculoos (45g)

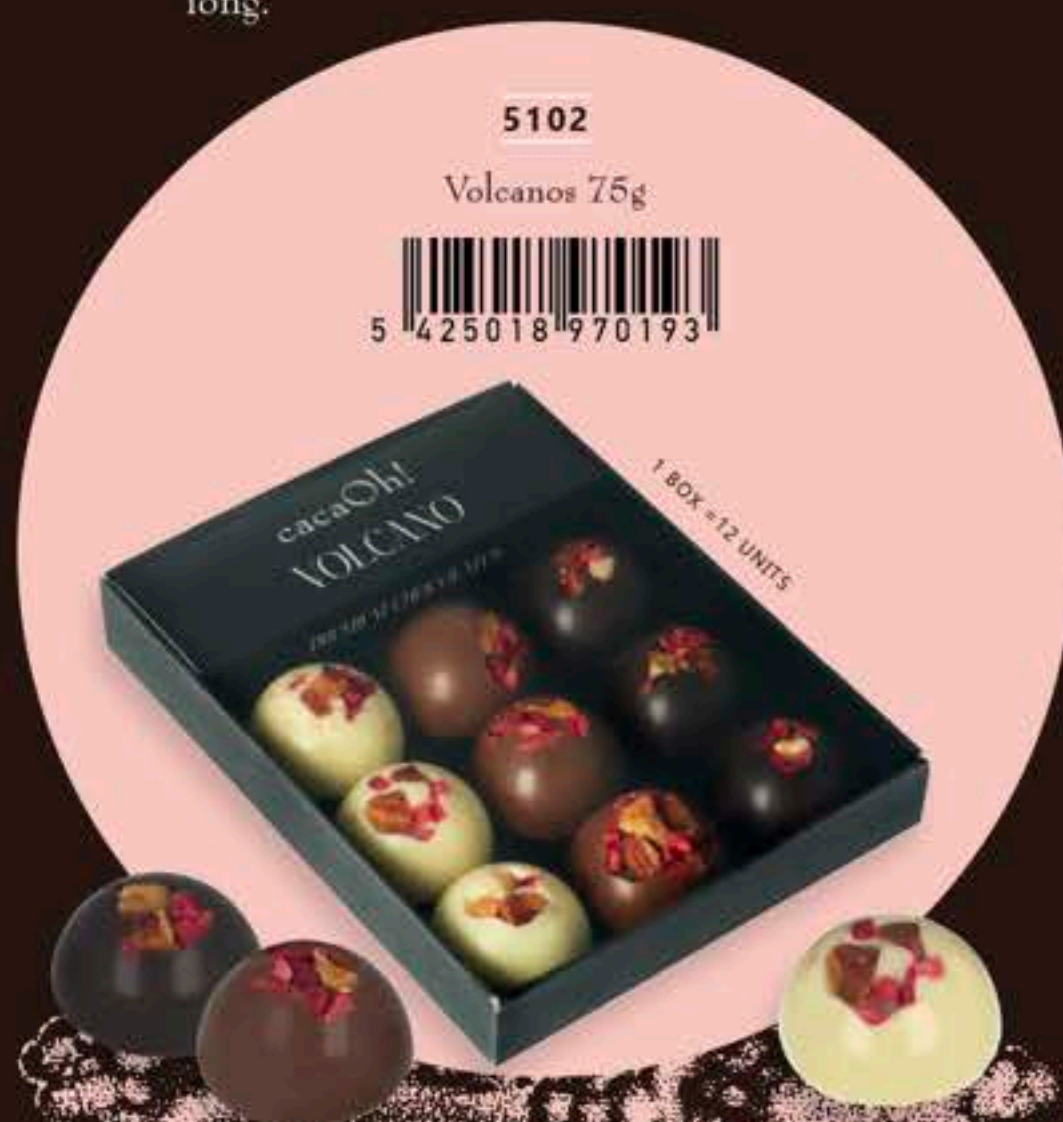


VOLCANO

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 are looking for a cute luxury gift, the boxed VOLCANO chocolates are the perfect choice for you, available all year long.

5102

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.

1 BOX = 12 UNITS



5101

WOODIES chocolate stickx 165g





6302

Chocolate Wafer Cookies 105g



5 425018 971824



6301

Florentines 90g



5 425018 971817



CHOCOLATE BISCUITS

Discover our signature chocolate biscuits, elegantly presented for gifting or refined indulgence.

The original Florentine pairs dark Belgian chocolate with crunchy almonds and golden caramel for a timeless, well-balanced classic. The chocolate Waffle Biscuits feature a delicate biscuit base topped with a finely moulded wafer of premium dark chocolate, rich in flavour, and perfectly harmonious.



CHRISTMAS TREE

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.

Discover our Christmas range specialities!



5201

Chocolate Christmas Tree milk hazelnut 28cm • 165g



5202

Chocolate Christmas Tree dark almond raspberry 28cm • 160g



Our commitment to excellence has earned us recognition for developing the finest chocolate products and designing innovative packaging. We pride ourselves on using only the highest quality ingredients, ensuring a rich and indulgent experience with every bite. Our creative packaging blends elegance with sustainability, capturing the essence of our brand while minimizing environmental impact. These awards are a testament to our dedication to quality, craftsmanship, and innovation.



CERTIFICATIONS

cacaOh! is committed to driving the future of chocolate & cocoa through sustainability. We contribute to the Cocoa Horizons Program and help shaping a sustainable future. Our focus is based on 3 pillars – prospering farmers, thriving nature and sustainable ingredient and packaging to address the challenges from farmer to consumer.

cacaOh! obtained the Certified Craft Label based on creative development and quality of the selected ingredients.

Discover our award winning creations, crafted with care!

Club
des
Croqueurs
de
Chocolat

PARIS
SELECTION
2024

A detailed illustration of a cocoa tree branch, featuring green leaves, yellow and pink flowers, and several open cocoa pods showing pinkish-red beans. The background is dark brown.

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