



Le Chocolat

Product Catalog

A message from Le Chocolat

For nearly two decades, Le Chocolat has grown alongside the businesses, professionals and partners we serve. What began with chocolate has evolved into a diverse portfolio of products and solutions, built around quality, expertise and an understanding of what our customers need.

Today, we continue to explore new flavors, textures, applications and ideas.

Whether you are choosing from our existing range or looking to develop something entirely your own, our role is to help turn ideas into products that work for your business.

Because for us, there is always more to create, more to explore and more possibilities ahead.



MADE FOR MORE



Established in 2006, Le Chocolat has grown into a trusted manufacturing partner for food professionals across the region and beyond.

From couverture and compounds to fillings, spreads, sauces, nut pastes and specialized confectionery solutions, we create products built around performance, consistency and possibility.

Our expertise goes beyond supplying products. We work closely with our customers to understand their applications, adapt to their requirements and develop customized solutions, with flexible MOQs to accommodate different business needs. Together, we help turn ideas into products people love.





MANUFACTURING

Advanced production capabilities from our Dubai facility, developed to deliver consistency, reliability and quality across our portfolio.

PRODUCT DEVELOPMENT

From flavor and texture to formulation and application, we develop and adapt products around professional requirements and evolving market needs.

CUSTOMIZATION & R&D

Our team works with customers to refine formulations, and create tailored solutions around specific applications, formats and commercial requirements.

***Global
know-how,
Made here.***



BUILT ON EXPERIENCE

Since 2006, Le Chocolat has combined manufacturing expertise, product knowledge and regional understanding to support food professionals across a wide range of markets and applications.



19+ Countries

Across international markets

600+ Products

Across our growing portfolio

Dubai, UAE

Manufacturing base

20+ Years

Established in Dubai



Expertise behind every possibility

EXPERTISE

Nearly two decades of experience in chocolate and confectionery manufacturing, supported by deep product and application knowledge.

UNDERSTANDING

Global know-how combined with an understanding of the flavors, trends and needs of the markets we serve.

FLEXIBILITY

From established products to tailored formulations, we adapt to different applications, market needs and commercial requirements.





*More to
work with.
More to
create with.*

Our portfolio is developed around the needs of food professionals, bringing together chocolate and confectionery solutions across a wide range of flavors, textures, formats and applications.

From everyday essentials to more specialized solutions, each range is designed to offer consistent performance while giving our customers greater flexibility in what they create.

Quality you can rely on



EXPLORE THE RANGE

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REAL CHOCOLATE



Premium real chocolate crafted for professional applications, delivering rich flavor, smooth texture and reliable performance.

Explore the range



Milk

J40 · LX390 · H35 · LX320



Dark

55% · 72%



White

34% · 29%



Caramel

Caramel Doré



Fruit

Raspberry
Strawberry
Blueberry



Made with Real Fruit

Find your chocolate

Compare the range by chocolate profile, cocoa specification and available format.

Product	Spec	Format	Packing Sizes
J40 Milk Chocolate	40% Cacao	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
LX390 Milk Chocolate	39% Cacao	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
H35 Milk Chocolate	35% Cacao	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
LX320 Milk Chocolate	32% Cacao	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
Dark Chocolate	55% Cacao	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
Dark Chocolate	72% Cacao	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
White Chocolate	34% Cacao Butter	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
White Chocolate	29% Cacao Butter	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
Raspberry	Made with Real Fruit 0% Colorants 0% Flavors	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
Strawberry	Made with Real Fruit 0% Colorants 0% Flavors	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg
Blueberry	Made with Real Fruit 0% Colorants 0% Flavors	Callets Coins Blocks	1 kg 2.5 kg 10 kg 1 kg 2.5 kg

COMPOUND CHOCOLATE

Versatile chocolate solutions designed for ease of use, consistency and performance across a wide range of applications.



Choose your format



Coins

 PACKING SIZE
1 kg | 2.5 kg | 10 kg



Blocks

 PACKING SIZE
1 kg | 2.5 kg

CHOCOLATE CHIPS & STICKS

Chocolate formats developed for baking, filling and decorating, with consistent performance across professional applications.



White

 PACKING SIZE
1kg | 2.5 kg | 10 kg

Real | Compound



Milk

 PACKING SIZE
1kg | 2.5 kg | 10 kg

Real | Compound



Dark

 PACKING SIZE
1kg | 2.5 kg | 10 kg

Real | Compound



Dark

 PACKING SIZE
163 kg

Real | Compound

FILLINGS & SPREADS

From smooth creams and rich pralines to fruit-forward fillings and crunchy spreads, our range is developed to bring flavor, texture and versatility across a wide variety of professional applications.



Nut, Praline & Beyond



Hazelnut Praline

 PACKING SIZE
500g | 1.5-10-20kg



Almond Praline

 PACKING SIZE
500g | 1.5-10-20kg



Supreme Mix

 PACKING SIZE
500g | 1.5-10-20kg



Crunchy Hazelnut

 PACKING SIZE
500g | 1.5-10-20kg



Mascarpone

 PACKING SIZE
500g | 1.5-10-20kg



Coconut

 PACKING SIZE
500g | 1.5-10-20kg



Baklava

 PACKING SIZE
500g | 1.5-10-20kg



Pistachio

 PACKING SIZE
500g | 1.5-10-20kg



Crunchy Pistachio

 PACKING SIZE
500g | 1.5-10-20kg



Choco Hazelnut

 PACKING SIZE
500g | 1.5-10-20kg



Speculoos

 PACKING SIZE
500g | 1.5-10-20kg



Choco Malt

 PACKING SIZE
500g | 1.5-10-20kg



Pretzel

 PACKING SIZE
500g | 1.5-10-20kg



Bonito

 PACKING SIZE
500g | 1.5-10-20kg



Arabic Coffee

 PACKING SIZE
500g | 1.5-10-20kg



Peanut

 PACKING SIZE
500g | 1.5-10-20kg

Signature, Caramel & Fruit



Red Fruit Crunch



PACKING SIZE
500g | 1.5-10-20kg



Made with Real Fruit



Mixed Berries Crunch



PACKING SIZE
500g | 1.5-10-20kg



Made with Real Fruit



White Cream



PACKING SIZE
500g | 1.5-10-20kg



Milk Cream



PACKING SIZE
500g | 1.5-10-20kg



Dark Cream



PACKING SIZE
500g | 1.5-10-20kg



Premium Vanilla



PACKING SIZE
500g | 1.5-10-20kg



Salted Caramel



PACKING SIZE
500g | 1.5-10-20kg



Liquid Caramel



PACKING SIZE
500g | 1.5-10-20kg



Caramel Toffee



PACKING SIZE
500g | 1.5-10-20kg



Strawberry Crunch



PACKING SIZE
500g | 1.5-10-20kg



Blueberry Crunch



PACKING SIZE
500g | 1.5-10-20kg



Cheesecake



PACKING SIZE
500g | 1.5-10-20kg

Fillings



Pecan Filling

 PACKING SIZE
500g | 1.5-10-20kg



Pistachio Praline

 PACKING SIZE
500g | 1.5-10-20kg

5% | 10% | 15% | 25% | 35% Pistachio



Arabic Flavors

 PACKING SIZE
500g | 1.5-10-20kg



Fruit Flavors

 PACKING SIZE
500g | 1.5-10-20kg

 Made with Real Fruit

SAUCES

Versatile sauces developed for topping, drizzling, flavoring and finishing a wide variety of creations.



Whole Pecan

 PACKING SIZE
500g | 15-10-20kg



Pistachio

 PACKING SIZE
500g | 15-10-20kg



Choco Hazelnut

 PACKING SIZE
500g | 15-10-20kg



Speculoos

 PACKING SIZE
500g | 15-10-20kg



Caramel Topping

 PACKING SIZE
500g | 15-10-20kg



Dark Choco

 PACKING SIZE
500g | 15-10-20kg



Salted Caramel

 PACKING SIZE
500g | 15-10-20kg



Milk Choco

 PACKING SIZE
500g | 15-10-20kg



Caramelized Pistachio

 PACKING SIZE
500g | 15-10-20kg



White Choco

 PACKING SIZE
500g | 15-10-20kg



Developed to bring flavor, texture and finishing versatility across a wide range of professional creations.



Bakery & Pastry



Desserts



Ice Cream & Gelato



Beverages



Confectionery



Foodservice

PURE NUT PASTES

Rich, concentrated nut pastes made to bring authentic nut flavor and versatility to professional creations.



*100% pure,
concentrated flavors for
professional applications.*



Pistachio

PACKING SIZE
500g | 15-10-20kg



Hazelnut

PACKING SIZE
500g | 15-10-20kg



Pecan

PACKING SIZE
500g | 15-10-20kg



Peanut

PACKING SIZE
500g | 15-10-20kg



Almond

PACKING SIZE
500g | 15-10-20kg



Cashew

PACKING SIZE
500g | 15-10-20kg



DONUT FROSTINGS & FILLINGS



Cheesecake

 PACKING SIZE
5-10kg



Choco Hazel

 PACKING SIZE
5-10kg



Cookies&Cream

 PACKING SIZE
5-10kg



Caramel

 PACKING SIZE
5-10kg



Bonito

 PACKING SIZE
5-10kg



Pecan

 PACKING SIZE
5-10kg



Arabic Flavors

 PACKING SIZE
5-10kg



Speculoos

 PACKING SIZE
5-10kg

ICE CREAM COATINGS



Pistachio

 PACKING SIZE
500g | 15-10-20kg



Mango

 PACKING SIZE
500g | 15-10-20kg



Milk Choco

 PACKING SIZE
500g | 15-10-20kg



Vanilla

 PACKING SIZE
500g | 15-10-20kg



Berry

 PACKING SIZE
500g | 15-10-20kg



INCLUSIONS & TOPPINGS

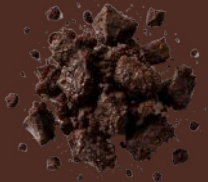


Speculoos



PACKING SIZE
500g | 1.5-10-20kg

Crumble | Powder



Dark Cookie



PACKING SIZE
500g | 1.5-10-20kg

Crumble | Powder



Roasted Nuts



PACKING SIZE
500g | 1.5-10-20kg

Almond, Hazel, Pecan
& Pistachio | Mixed



Croquant



PACKING SIZE
500g | 1.5-10-20kg

Caramelized Hazel,
Almond



Rice Crispies



PACKING SIZE
500g | 1.5-10-20kg



Dragée



PACKING SIZE
500g | 1.5-10-20kg



Vermicelli



PACKING SIZE
500g | 1.5-10-20kg

Single | Mixed Color



Digestive



PACKING SIZE
500g | 1.5-10-20kg

BETTER CHOICE SOLUTIONS

Our Better Choice solutions are developed to help businesses respond to evolving consumer needs with greater flexibility across their product offering.

From Keto and Vegan to No Added Sugar and High Protein applications, we provide solutions designed for professional use across bakery, pastry, confectionery and more. Combining functionality, flavor and performance, the range gives our customers more ways to develop products for different preferences, applications and market opportunities.



KETO

Vegan

**No Added
Sugar**

**High
Protein**

*Looking for
something
specific?*

Talk to us about your product and application requirements



Endless Possibilities

From artisan creations to industrial production, our range gives professionals the flexibility to work across flavors, textures and formats.

Bakery & Pastry

Ice Cream & Gelato

HORECA & Foodservice

Chocolate & Confectionery

Industrial Manufacturing

Donuts & Sweets

YOUR PRODUCT, OUR EXPERTISE



Built around your requirements

Not every customer needs an off-the-shelf solution. Le Chocolat works with businesses to develop products around specific requirements, from flavor and formulation to application, format and packaging.

Whether adapting an existing product, matching a recipe or developing something new, our team works alongside customers from initial brief through development and production.

From an idea to production

Developing the right product starts with understanding what you need. Our team works with you through development and production, adapting the process around your product, application and market requirements.

01

BRIEF

Understand the product, market and requirements.

02

DEVELOP

Adapt or develop the right formulation and format.

03

PRODUCE

Move the approved solution into manufacturing.

04

YOUR PRODUCT

Deliver a solution ready for your business and market.

WHAT WILL YOU MAKE NEXT?

From selecting the right product to developing a solution around your requirements, our team is ready to help you find what works for your business.

Whether you're exploring our portfolio, developing a private label range or looking for a manufacturing partner, talk to us about what you need.

*Let's create
something
together.*



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SCAN TO CONNECT



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