

Introducing the new range by Barry Callebaut

Accent

BARRY CALLEBAUT

March 2021

As a creator, you use distinct chocolate flavors to create confections that emphasize the heritage of your business.

### Introducing....

**Accent™ by Barry Callebaut** is a contemporary line of chocolates expertly crafted to meet the standards of passionate confectioners like you, with a range of flavors and functionality for all your confection needs today and tomorrow..

Every batch of Accent™:

- *Uses select quality ingredients to consistently deliver the most refined flavors*
- *Includes distinct flavor profiles, designed from sensory profiling to ensure differentiation of flavors*
- *Same taste every time through our guaranteed sensory testing with each batch*
- *Expertly designed to meet confectioners' performance standards by BC's trusted R&D and chef teams that have multi decades of experience*
- *Uses 100% sustainably sourced cocoa*

For top quality you can trust, each batch is evaluated by Barry Callebaut's sensory panel before it is released for delivery.

As an Accent™ customer, you get more than just top quality chocolate & service. Our team is ready to bring inspiring concepts, ideation and technical expertise to you and your business, with over 300 combined years of confectionery-trained R&D developers, and 120 combined years of classic confectionery-trained chefs.

**Barry Callebaut is here to support your creations for today & tomorrow with Accent™**

The word "Accent" is written in a large, elegant, cursive script. Below it is the Barry Callebaut logo, which consists of the word "BARRY" in a red box on the left and "CALLEBAUT" in a white box on the right, separated by a stylized "C" symbol.

# OUR PROMISE with EACH BATCH



**Select Quality  
Ingredients**

No compromise on ingredients - real crumb and origin liquor



**Distinct Flavor  
Profiles**

Sensory profiled to ensure a diverse range of flavors



**Same Taste  
Every Time**

Sensory tested for consistency promise prior to release



**Designed for  
Confectioners**

Expertly designed to meet confectioners' performance standards by BC's trusted R&D and chef teams with multi decades experience



**Sustainable  
Cocoa**

100% sustainable cocoa supporting the Cocoa Horizons Foundation



# Expertly crafted range of chocolates



Darkest

Lightest



**Accent™  
High Cacao Dark**

73% Cacao

**Accent™  
Dark**

47.5% Cacao

**Accent™  
High Cacao Milk**

42.5% Cacao

**Accent™  
Milk**

33% Cacao

**Accent™  
Light Milk**

30.5% Cacao

**Accent™  
White**

24% Cacao

**Packaging format:  
ez melts, blocks**

# Expertly crafted range of flavors

← Darkest

Lightest →



## **Accent™ High Cacao Dark**

73% Cacao

A robust high cacao dark chocolate with leading roasted notes followed by consistent cocoa flavor and a touch of alkalized notes.

## **Accent™ Dark**

47.5% Cacao

Smooth and creamy dark chocolate with rich cocoa flavor but low bitterness, exhibiting a warm spicy floral aromatic final end.

## **Accent™ High Cacao Milk**

42.5% Cacao

Very creamy, sweet high cacao milk chocolate with balanced notes and smooth mouthfeel.

## **Accent™ Milk**

33% Cacao

Well balanced milk chocolate, not too sweet with good notes of dairy, cocoa and caramel and a smooth and creamy texture.

## **Accent™ Light Milk**

30.5% Cacao

Light colored milk chocolate with a smooth and creamy texture, with notes of milky, buttery and caramel finishing off with a specific origin of cocoa profile with hint of smokiness.

## **Accent™ White**

24% Cacao

A sweet, intensely milky white chocolate and delving into a rich buttery finish and mouthfeel.

# Expertly Designed for Confections



Darkest

Lightest



**Accent™  
High Cacao Dark**

73% Cacao

**Accent™  
Dark**

47.5% Cacao

**Accent™  
High Cacao Milk**

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Milk**

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**Accent™  
Light Milk**

30.5% Cacao

**Accent™  
White**

24% Cacao

ENROBING



MOLDING



PANNING



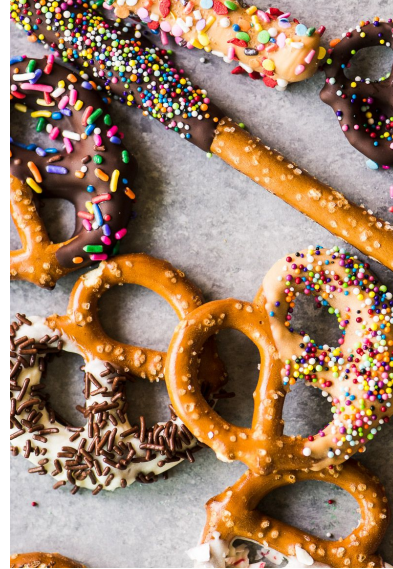
# APPLICATIONS

	Enrobing Thin	Enrobing Medium	Enrobing Thick	Solid Moulding	Hollow Molding	Panning
Accent™ High Cacao Dark	△	△				
Accent™ Dark	△	△	△	△		△
Accent™ High Cacao Milk	△				△	
Accent™ Milk		△	△		△	△
Accent™ Light Milk	△	△			△	△
Accent™ White				△		△



## KEY APPLICATIONS

- Enrobed creams & meltaways
- Molded pralines
- Truffles
- Panned fruits, nuts & pretzels
- Peanut butter cups
- Turtles
- Bark
- Chocolate covered pretzels
- Chocolate covered popcorn







Thank you!