

Accent<sup>™</sup> is a contemporary line of chocolates expertly crafted to meet the standards of passionate confectioners like you. This new line offers a range of flavors and functionality for your confection needs today and tomorrow.

## Discover our New Contemporary Chocolate Line

As a creator, you use distinct chocolate flavors to create confections that emphasize the heritage of your business. We at Barry Callebaut are passionate about enabling and supporting your business and therefore have created our new range of chocolate solutions, called **Accent<sup>™</sup>**.

We have worked relentlessly to craft you a solution range that delivers with distinct flavors that your customers will love. Equally important, we have designed these products to meet your needs of consistent function and performance. To do so, we at Barry Callebaut have committed to ensure that we deliver on five promises with each batch that is produced in our factories.



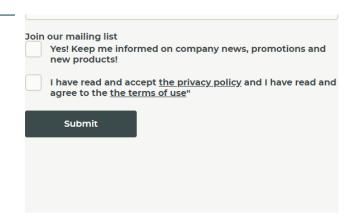
As an Accent™ customer, you get more than just top quality chocolate & service. Our team is ready to bring inspiring concepts, ideation and technical expertise to you and your business, with over 300 combined years of confectionery-trained R&D developers, and 120 combined years of classic confectionery-trained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

Barry Callebaut is here to support your creations for today & tomorrow with  $Accent^{TM}$ .

**Download our premiere brochure** to learn more about our promises and commitment for our new product line Accent<sup>™</sup> chocolates.

BARRY ( CALLEBAUT	Introducing the new range by Barry Callebaut	
	Accent	

Complete the form below to receive the evelusive brashure	
Complete the form below to receive the exclusive brochure:	
First Name	
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Language	
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	~
Company	



## Ready to try Accent™?

Complete the form below to request your sample of Accent™: First Name **Last Name** Email Company Segment Street & Number City Zip Country Phone Yes! Keep me informed on company news, promotions and new products! I have read and accept  $\underline{\text{the privacy policy}}$  and I have read and agree to the  $\underline{\text{the}}$ terms of use"

Submit

## Accent's Range of Products



#### Accent Light Milk Chocolate

Accent Light Milk Chocolate 30.5%. Light colored milk chocolate with a smooth and creamy texture. With...

Range	Fluidity
Chocolate	3
Cocoa	Min. % Dry
intensity	cocoa solids
1	30.5%



#### Accent Dark Chocolate

Accent Dark Chocolate is a smooth and creamy dark chocolate with rich cocoa flavor but low bitterness,...

Range	Fluidity
Chocolate	2
Cocoa	Min. % Dry
intensity	cocoa solids



#### **Accent White Chocolate**

Accent White Chocolate 24%. A sweet, intensely milky white chocolate e and delving into a rich buttery finish and...

Range	Fluidity
Chocolate	2
Cocoa	
intensity	
1	
1	



#### Accent High Cacao Milk Chocolate

Accent High Cacao Milk Chocolate 42.5%. Very creamy, sweet high cacao milk chocolate with balanced notes...

milk chocolate with balanced notes	
Range Chocolate	Fluidity 2
Min. % Dry cocoa solids 42.5%	



#### Accent Milk Chocolate

Accent Milk Chocolate 33% is a well balanced milk chocolate, not too sweet with good notes of dairy, coco...

Range	Fluidity
Chocolate	2
Cocoa intensity	Min. % Dry cocoa solids 33%



#### Accent High Cacao Dark

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

Chocolate	intensity	
Chocolate	3	
Min. % Dry cocoa solids		
73%		

Range Cocoa

# Trends & Insights



### Caramel pairings & twists

Adding a twist to your caramel creations will attract consumers attention and tempt their curiosity: some caramel flavors going from nostalgic to experimental.



### The Future of Indulgence

Find out how consumers' approach to life is impacting the manner in which they include.



### **Our Plant Craft Range**

Plant-based is booming. We can make it indulgent. Barry Callebaut offers the most comprehensive plant-based portfolio in the industry.

## Your Nearest Sales Representatives



#### Your Nearest Office

Barry Callebaut USA LLC

1500 Suckle Highway Pennsauken, 08110 United States

+1 856 663 22 60

Important Links

Interests

Helpful Links

Strategy

Food & Beverage Manufacturers

Get in touch

Corporate Governance

Barry Callebaut Group Ba

Barry Callebaut @ Social Media

Locations

Chocolate Academy Centers

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