



the CHOCOLATIER SINCE 1956
Belgian



Chocolate Collection



the CHOCOLATIER SINCE 1956
Belgian

Belgium is worldwide adored for its food & beer culture. A famous saying says: **“Belgian food is served in the quantity of German cuisine but with the quality of French food”**. On almost every street corner, you find fries or waffles. We brew more than 1000 beers. And we are passionate about chocolate.

For almost 400 years, Belgium has been producing delicious chocolate. The unique combination of the finest ingredients, exclusive production methods and stringent quality controls make Belgian chocolates a favorite worldwide.





THE BELGIAN CHOCOLATE GROUP

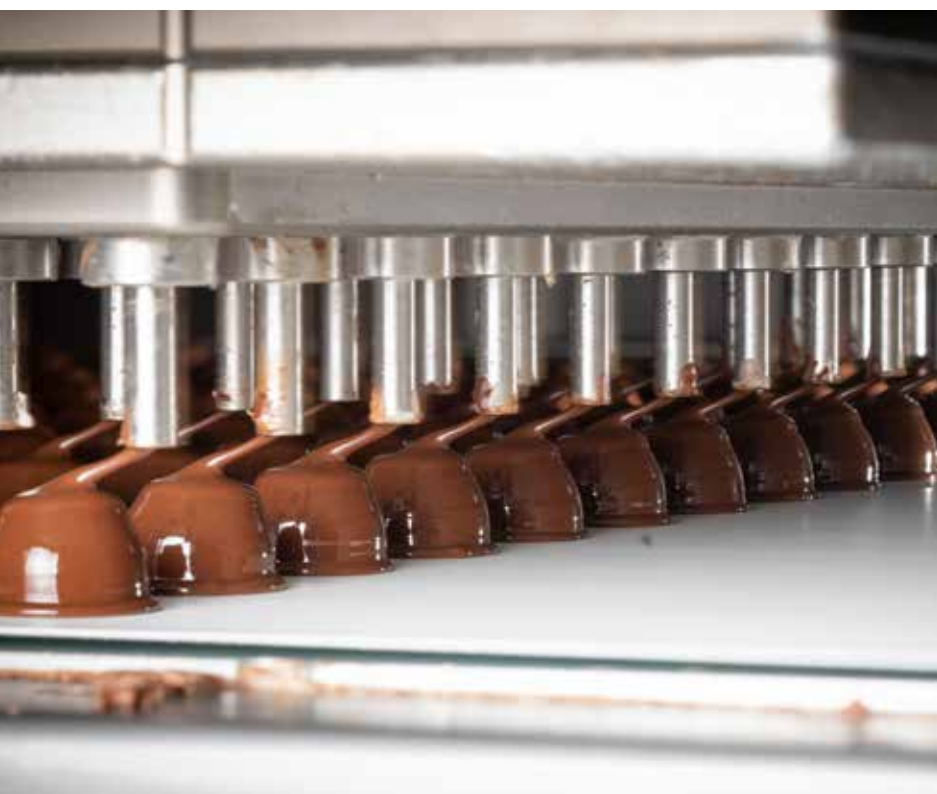
Founded in 1956, The Belgian Chocolate Group, a family-owned company, is a well-established manufacturer and exporter of premium chocolate products, offering high quality at attractive prices. All the products are made in our 2 modern production sites which are based in Belgium.

THE BELGIAN

The “The Belgian” brand reflects the traditional chocolate making expertise from Belgium and has built a strong reputation amongst chocolate lovers throughout the world.

The brand name “The Belgian” is associated with fine quality and delicious tasting products from Belgium. We have the widest range of fine chocolates, which we present in a variety of shapes and packaging sizes. The brand is sold in around 100 countries.

The Belgian offers chocolate for every mood and every occasion.





IFS & BRC

In 2012 The Belgian Chocolate Group was the first Belgian chocolate producer who chose for unannounced audits and achieved a BRC-certification. This certification reassures retailers and manufacturers of the capability and competence of the supplier and reduces the number of food safety audits by each retailer, thereby reducing the administrative burden on both the supplier and the customer.



Fairtrade & Organic

In 2018, The Belgian launched their first organic range, which is also certified Fairtrade. A fair-trade compliance is a clean agreement between producers and farmers to help farmers develop their business. Moreover, this agreement also has guidelines relating to the preservation and respect of the environment.



BE-BIO-01



Seashells

for every mood and every occasion



CHOCOLATIER SINCE 1956

the
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- GIFT BOX**
- 1 - Original (250g)
 - 2 - Dark (250g)
 - 3 - Vanilla (195g)

CHOCOLATE SEASHELLS

Well known and adored worldwide, seashell shaped chocolates! Carefully selected ingredients are chosen for the filling, which is covered in fine Belgian milk, white and dark chocolate.



STICK PACK

- 4 - Original (65g)
- 5 - Dark (60g)
- 6 - Coffee (60g)
- 7 - Caramel (65g)

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PIZZA BOX SEASHELLS
8 - Original (1kg)

CHOCOLATE SEAHORSES



SHARING BOX

9 - Original (135g)

10 - Dark (135g)

11 - Vanilla (135g)

12 - Truffle (135g)

A collection of heart-shaped chocolates and coffee beans on a wooden surface. The chocolates are in various shades of brown and white, some with intricate patterns or textures. Coffee beans are scattered around them, some whole and some broken. The background is a rustic wooden surface with a warm, natural tone.

Caffe Latte & Hearts

sharing is caring



Share our cafe latte chocolates during a coffee break ...



GIFT BOX
13 - Caffe Latte (200g)



...or treat your loved ones as royals and let the charming chocolate hearts seal the deal.



GIFT BOX
14 - Hearts (200g)



STICK PACK
15 - Hearts (65g)
16 - Hearts Salted Brownie (65g)



Dessert Range

pralines



INDIVIDUALLY WRAPPED CHOCOLATE PRALINES

6 different flavours



PREMIUM PRALINES - MIXED ASSORTMENT
17 - Vanilla Salted Caramel, Ganache,
Espresso, Crunchy Praliné, Mocha,
Raspberry (160g)

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PREMIUM PRALINES - MONO ASSORTIMENT
18 - Vanilla Salted Caramel (155g)
19 - Ganache (145g)
20 - Espresso (145g)

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GIFT BOX

- 21 - Raspberry Delight (200g)
- 22 - Crème Brûlée (200g)

CHOCOLATE PRALINES

We managed to put all pleasures of rich desserts and mousses inside our chocolate filling and cover it with milk, white or dark chocolate.



23 - Tiramisu (200g)

24 - Pralines (200g)

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STICK PACK

- 25 - Crème Brûlée (50g)
- 26 - Raspberry Delight (50g)
- 27 - Pralines (50g)



STICK PACK XL

- 28 - Pralines (100g)

CHOCOLATE PRALINES



PIZZA BOX PRALINES

29 - Crème Brûlée
Pralines, Pralines, Tiramisu
Pralines (800g)



Flake Truffles

finesse of flavours

FLAKE TRUFFLES

The finest Belgian chocolate flakes cover the creamy truffle filling to create these delicious flake truffles.



TRAPEZIUM BOX

30 - Milk (145g)

31 - Dark (145g)

32 - Milk with White Flakes (145g)

A close-up photograph of several cocoa-dusted truffles on a rustic wooden surface. The truffles are dark brown with a slightly textured, dusty appearance. Some truffles are whole, while others are broken, revealing a lighter-colored filling. The background is a weathered wooden plank with scattered cocoa powder and small pieces of truffle. The lighting is warm and directional, creating soft shadows and highlighting the texture of the chocolate and wood.

Cocoa Dusted Truffles

affordable luxury



COCOA DUSTED TRUFFLES

The bitterness of the cocoa surface and the creamy inside is a fantastic combination.



TRAPEZIUM BOX

33 - Hazelnut (200g)

34 - Marc de Champagne (200g)

35 - Original (200g)

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- 36 - Orange (200g)
- 37 - Cocoa Nibs (200g)
- 38 - Salted Caramel (200g)



Flowpacked Squares

simply delicious

REGULAR SQUARES

Different flavours to complement every occasion. Try the intense dark square with 72% cocoa, taste the famous Belgian milk chocolate or experience the squares with extra flavour such as luscious toffee or elegant almond honey.



REGULAR SQUARES - 4,5g
39 - Dark Chocolate 72% (153g)
40 - Milk Chocolate (153g)



REGULAR SQUARES - 4,5g

41 - Milk Chocolate with Almond & Honey (153g)

42 - Milk Chocolate with Toffee (153g)

FILLED SQUARES

A creamy square-shaped chocolate with various fillings: a simply delicious classic hazelnut filling, a salted brownie filling with surprising crunchiness and a well balanced cappuccino filling.



FILLED SQUARES - 8g
43 - Milk Hazelnut (176g)
44 - Milk Salted Brownie (176g)

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FILLED SQUARES - 8g
45 - Dark Cappuccino (176g)

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REGULAR SQUARES - 4,5g

46 - Dark 72% (99g)

47 - Milk (99g)

FILLED SQUARES - 8g

48 - Milk Hazelnut (136g)

49 - Milk Salted Brownie (136g)



Chocolate Bars

thrilling treats



BARS

Our chocolatiers have carefully selected the best ingredients to combine with our fine Belgian milk, white and dark chocolate.



CARDBOARD

50 - Dark 50% Cocoa (100g)
51 - Dark 72% Cocoa (100g)
52 - Dark 72% Nibs (100g)
53 - Dark 85% Cocoa (100g)

54 - Dark 90% Cocoa (100g)
55 - Dark Himalayan Salt (100g)
56 - Dark Coconut (100g)
57 - Dark Orange (100g)

58 - Dark Cherry (100g)
59 - White (100g)
60 - White Strawberry (100g)

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- 61 - Milk (100g)
- 62 - Milk Hazelnut Crunch (100g)
- 63 - Milk Cookie Crunch (100g)
- 64 - Milk Salted Caramel (100g)

LARGE CHOCOLATE BARS



CARDBOARD XL

65 - Dark (400g)

66 - Milk (400g)

A close-up photograph of a wooden surface, possibly a table or countertop, covered with broken pieces of dark chocolate bars and chunks of butter. The chocolate bars are broken into various sizes and shapes, some showing the characteristic ridged texture. The butter is broken into small, irregular pieces. The lighting is warm and natural, highlighting the textures of the wood, chocolate, and butter. The overall composition is rustic and appetizing.

No Sugar Added Bars

sensible sweet





CARDBOARD

67 - Milk Hazelnuts (100g)

68 - Milk (100g)

69 - Dark (100g)

NO SUGAR ADDED BARS

Suitable for health-conscious people and people with special dietary needs.



70 - Dark with Superfruit (100g)

71 - Dark with Almonds (100g)

A close-up photograph of several organic chocolate bars with a ribbed texture, scattered on a rustic wooden surface. Some bars are broken, with shavings and pieces of chocolate and nuts scattered around. A block of butter is visible in the upper left and lower left corners. The lighting is warm and focused on the chocolate, creating a rich, indulgent atmosphere.

Organic Bars

delicious varieties





ORGANIC RANGE

Organic is on the rise in all food categories and also in chocolate. The Belgian offers 5 delicious varieties of certified organic and Fairtrade chocolates in an attractive packaging design.

Our BIO products are certified by:



BE-BIO-01



CARDBOARD

- 72 - Dark 72% Cocoa (90g)
- 73 - Dark Cranberries (90g)
- 74 - Dark Salted Caramel (90g)
- 75 - Milk (90g)
- 76 - Milk Almonds (90g)

WINTER COLLECTION



WINTER EDITION

77 - Seashells Original (250g)

78 - Cocoa Dusted Truffles Original (200g)

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79 - Snowballs (200g)
80 - Bar Milk (400g)



DISPLAYS



288 ORGANIC BARS

400 L x 320 D x 1600 H MM



300X REGULAR 100G BARS
240X REDUCED SUGARS 100G BARS

400 L x 320 D x 1600 H MM



50X TRUFFLE BOX
40X SQUARES

235 L x 280 D x 1510 H MM

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48X GIFT BOX
 144X STICK PACK

443 L x 425 D x 1600 H MM



144X GIFT BOX
 432X STICKPACK
 175X TRUFFLES

600 L x 400 D x 1500 H MM

catalog code	category	EAN-unit	EAN-carton	unit lxdxh	case lxdxh
SEASHELLS					
1	Original Seashells - 250g	5413121350032	5413121370030	192x192x28mm	360x200x200mm
2	Dark Chocolate Seashells - 250g	5413121359844	5413121378708	192x192x28mm	360x200x200mm
3	Creamy Vanilla Seashells - 195g	5413121361458	5413121380879	192x192x28mm	360x200x200mm
4	Original Seashells - 65g	5413121350056	5413121374335	192x65x28mm	300x75x195mm
5	Dark Chocolate Seashells - 60g	5413121360666	5413121379880	192x65x28mm	300x75x195mm
6	Chocolate Seashells with Coffee taste - 60g	5413121360673	5413121379897	192x65x28mm	300x75x195mm
7	Chocolate Seashells with Caramel taste - 65g	5413121361359	5413121380633	192x65x28mm	300x75x195mm
8	Original Seashells - 1000g	5413121360802	5413121380046	383x376x35mm	395x388x122mm
SEAHORSES					
9	Flowpacked Seahorses Original - 135g	5413121361694	5413121381036	58x95x147mm	368x212x162mm
10	Flowpacked Seahorses Dark - 135g	5413121361670	5413121381012	58x95x147mm	368x212x162mm
11	Flowpacked Seahorses Vanilla - 135g	5413121361700	5413121381043	58x95x147mm	368x212x162mm
12	Flowpacked Seahorses Truffle - 135g	5413121361687	5413121381029	58x95x147mm	368x212x162mm
CAFFE LATTE					
13	Caffe Latte - 200g	5413121353408	5413131373406	192x192x28mm	360x200x200mm
HEARTS					
14	Original Chocolate Hearts - 200g	5413121350018	5413121370016	192x192x28mm	360x200x200mm
15	Original Chocolate Hearts - 65g	5413121351602	5413121374342	192x65x28mm	300x75x195mm
16	Chocolate Hearts with Salted Brownie - 65g	5413121368136	5413121389827	192x65x28mm	300x75x195mm
PRALINES					
21	Raspberry Delight Pralines - 200g	5413121360697	5413121379927	192x192x32mm	395x205x205mm
22	Crème Brûlée Pralines - 200g	5413121360079	5413121379040	192x192x32mm	395x205x205mm
23	Tiramisu Pralines - 200g	5413121360826	5413121380121	192x192x32mm	395x205x205mm
24	Assorted Pralines - 200g	5413121350223	5413121370221	192x192x32mm	395x205x205mm
25	Crème Brûlée Pralines - 50g	5413121360727	5413121379958	192x65x28mm	300x75x195mm
26	Raspberry Delight Pralines - 50g	5413121379972	5413121360741	192x65x28mm	300x75x195mm
27	Pralines - 50g	5413121351657	5413121374311	192x65x28mm	300x75x195mm
28	Assorted Pralines - 100g	5413121361557	5413121380909	192x94x32mm	398x199x104mm
29	Pralines Mix - 800g	5413121361083	5413121380312	383x376x35mm	395x388x122mm
17	Flowpacked Pralines Mixed - 160g	5413121367443	5413121389032	58x95x147mm	368x212x162mm
18	Vanilla Salted Caramel Mono - 155g	5413121367412	5413121389001	58x95x147mm	368x212x162mm
19	Ganache Mono - 145g	5413121367429	5413121389018	58x95x147mm	368x212x162mm
20	Espresso Mono - 145g	5413121367436	5413121389025	58x95x147mm	368x212x162mm

units/ carton	palletization	net weight carton	custom code	production frequency	no preservatives	no colorants	egg free	wheat free
12	12x10=120	3,00kg	18069031	often	X	X	X	X
12	12x10=120	3,00kg	18069031	normal	X	X	X	X
12	12x10=120	2,34kg	18069031	normal	X	X	X	X
10	16x28=448	0,65kg	18069031	normal	X	X	X	X
10	16x28=448	0,60kg	18069031	normal	X	X	X	X
10	16x28=448	0,60kg	18069031	seldom	X	X	X	X
10	16x28=448	0,65kg	18069031	seldom	X	X	X	X
3	6x13=78	3,00kg	18069031	normal	X	X	X	X
12	11x10=110	1,62kg	18069031	normal	X	X	X	X
12	11x10=110	1,62kg	18069031	normal	X	X	X	X
12	11x10=110	1,62kg	18069031	normal	X	X	X	X
12	11x10=110	1,62kg	18069031	normal	X	X	X	X
12	12x10=120	2,40kg	18069031	normal	X	X	X	X
12	12x10=120	2,40kg	18069031	often	X	X	X	X
10	16x28=448	0,65kg	18069031	normal	X	X	X	X
10	16x28=448	0,65kg	18069031	normal	X	X	X	X
12	12x10=120	2,40kg	18069019	often	X		X	X
12	12x10=120	2,40kg	18069019	often	X		X	X
12	12x10=120	2,40kg	18069019	often	X	X	X	X
12	12x10=120	2,40kg	18069019	often	X	X	X	X
10	16x28=448	0,50kg	18069019	often	X		X	X
10	16x28=448	0,50kg	18069019	often	X		X	X
10	16x28=448	0,50kg	18069019	often	X		X	X
12	12x15=180	1,20kg	18069019	seldom	X	X	X	X
3	6x13=78	2,40kg	18069019	normal	x	X		X
12	11x10=110	1,62kg	18069031	normal	X	X	X	X
12	11x10=110	1,62kg	18069031	normal	X	X	X	X
12	11x10=110	1,62kg	18069031	normal	X	X	X	X
12	11x10=110	1,62kg	18069031	normal	X	X	X	X

catalog code	category	EAN-unit	EAN-carton	unit lxdxh	case lxdxh
FLAKE TRUFFLES					
30	Milk Flake Truffels - 145g	5413121359523	5413121379217	72x115x133mm	386x353x273mm
31	Dark Flake Truffels - 145g	5413121359530	5413121379224	72x115x133mm	386x353x273mm
32	Milk Flake Truffles with White Flakes - 145g	5413121366071	5413121386956	72x115x133mm	386x353x273mm
COCOA DUSTED TRUFFLES					
35	Cocoa Dusted Truffles Original - 200g	5413121359035	5413121379163	72x115x133mm	386x353x273mm
34	Cocoa Dusted Truffles with Marc de Champagne - 200g	5413121359042	5413121379170	72x115x133mm	386x353x273mm
33	Cocoa Dusted Truffles with Hazelnut - 200g	5413121360055	5413121379200	72x115x133mm	386x353x273mm
36	Cocoa Dusted Truffles with Orange Pieces - 200g	5413121359059	5413121379187	72x115x133mm	386x353x273mm
37	Cocoa Dusted Truffles with Cocoa Nibs - 200g	5413121359066	5413121379309	72x115x133mm	386x353x273mm
38	Cocoa Dusted Truffles with Salted Caramel - 200g	5413121362776	5413121386079	72x115x133mm	386x353x273mm
SQUARES					
39	Dark 72% Squares - 153g	5413121362592	5413121383825	83x110x160mm	398x228x162mm
40	Milk Squares - 153g	5413121362585	5413121383504	83x110x160mm	398x228x162mm
41	Milk Almond Honey Squares - 153g	5413121362608	5413121383801	83x110x160mm	398x228x162mm
42	Milk Toffee Squares - 153g	5413121363728	5413121383511	83x110x160mm	398x228x162mm
43	Milk Hazelnut Squares - 176g	5413121362578	5413121383818	83x110x160mm	398x228x162mm
44	Milk Salted Brownie Squares - 176g	5413121362561	5413121383535	83x110x160mm	398x228x162mm
45	Dark Cappuccino Squares - 176g	5413121366149	5413121387250	83x110x160mm	398x228x162mm
46	Dark 72% Squares - 99g	5413121367368	5413121388936	58x95x147 mm	368x212x162 mm
47	Milk Squares - 99g	5413121367351	5413121388929	58x95x147 mm	368x212x162 mm
48	Milk Hazelnut Squares - 136g	5413121367375	5413121388943	58x95x147 mm	368x212x162 mm
49	Milk Salted Brownie Squares - 136g	5413121367382	5413121388950	58x95x147 mm	368x212x162 mm
BARS					
50	Dark Chocolate Bar 50% - 100g	5413121361366	5413121380640	189x92x8mm	194x97x223mm
51	Dark Chocolate Bar 72% - 100g	5413121355082	5413121375080	189x92x8mm	194x97x223mm
52	Dark Chocolate Bar with 72% Cocoa Nibs - 100g	5413121355099	5413121375097	189x92x8mm	194x97x223mm
53	Dark Chocolate Bar 85% - 100g	5413121358694	5413121376919	189x92x8mm	194x97x223mm
54	Dark Chocolate Bar 90% - 100g	5413121365616	5413121386154	189x92x8mm	194x97x223mm
55	Dark Chocolate Bar with Himalayan salt - 100g	5413121362479	5413121381807	189x92x8mm	194x97x223mm
56	Dark Chocolate Bar with Coconut - 100g	5413121363506	5413121382781	189x92x8mm	194x97x223mm
57	Dark Chocolate Bar with Orange Pieces - 100g	5413121355075	5413121375073	189x92x8mm	194x97x223mm
58	Dark Chocolate Bar with Cherry - 100g	5413121363513	5413121382798	189x92x8mm	194x97x223mm

units/ carton	palletization	net weight carton	custom code	production frequency	no preservatives	no colorants	egg free	wheat free
30	6x5=30	4,35kg	18069031	normal	X	X	X	X
30	6x5=30	4,35kg	18069031	normal	X	X	X	X
30	6x5=30	4,35kg	18069031	seldom	X	X	X	X
30	6x5=30	6 kg	18069031	often	X	X	X	X
30	6x5=30	6 kg	18069031	normal	X	X	X	X
30	6x5=30	6 kg	18069031	normal	X	X	X	X
30	6x5=30	6 kg	18069031	normal	X	X	X	X
30	6x5=30	6 kg	18069031	normal	X	X	X	X
30	6x5=30	6 kg	18069031	seldom	X	X	X	X
10	10x12=120	1,53kg	18069039	normal	X	X		
10	10x12=120	1,53kg	18069039	normal	X	X		
10	10x12=120	1,53kg	18069039	seldom	X	X		
10	10x12=120	1,53kg	18069039	seldom	X	X		
10	10x12=120	1,76kg	18069031	normal	X	X		
10	10x12=120	1,76kg	18069031	normal	X	X		
10	10x12=120	1,76kg	18069031	normal	X	X		
12	10x11=110	1,188 kg	18069039	normal	x	x		
12	10x11=110	1,188 kg	18069039	normal	x	x		
12	10x11=110	1,632 kg	18069031	normal	x	x		
12	10x11=110	1,632 kg	18069031	normal	x	x		
25	20x13=260	2,50kg	18063290	often	X	X	X	
25	20x13=260	2,50kg	18063290	often	X	X	X	
25	20x13=260	2,50kg	18063290	normal	X	X	X	
25	20x13=260	2,50kg	18063290	often	X	X	X	
25	20x13=260	2,50kg	18063290	seldom	X	X	X	
25	20x13=260	2,50kg	18063290	normal	X	X	X	
25	20x13=260	2,50kg	18063290	seldom	X	X	X	
25	20x13=260	2,50kg	18063290	normal	X	X	X	
25	20x13=260	2,50kg	18063290	seldom	X	X	X	

catalog code	category	EAN-unit	EAN-carton	unit lxdxh	case lxdxh
BARS					
59	White Chocolate Bar - 100g	5413121355143	5413121375141	189x92x8mm	194x97x223mm
60	White Chocolate Bar with Strawberry - 100g	5413121361311	5413121380596	189x92x8mm	194x97x223mm
61	Milk Chocolate Bar - 100g	5413121355105	5413121375103	189x92x8mm	194x97x223mm
62	Milk Chocolate Bar with Hazelnut Crunch - 100g	5413121360833	5413121380084	189x92x8mm	194x97x223mm
63	Milk Chocolate Bar with Cookie Crunch - 100g	5413121360840	5413121380091	189x92x8mm	194x97x223mm
64	Milk Chocolate Bar with Salted Caramel - 100g	5413121362486	5413121381814	189x92x8mm	194x97x223mm
LARGE BARS					
65	Dark Chocolate Bar - 400g	5413121361243	5413121382828	285x135x18mm	301x237x150mm
66	Milk Chocolate Bar - 400g	5413121361236	5413121382811	285x135x18mm	301x237x150mm
NO SUGAR ADDED BARS 100g					
67	Milk Chocolate Bar No Sugar Added with Hazelnuts - 100g	5413121359981	5413121378937	189x92x8mm	175x95x197mm
68	Milk Chocolate Bar No Sugar Added - 100g	5413121356829	5413121376391	189x92x8mm	175x95x197mm
69	Dark Chocolate Bar No Sugar Added - 100g	5413121356737	5413121376308	189x92x8mm	175x95x197mm
70	Dark Chocolate Bar No Sugar Added with Superfruit - 100g	5413121361342	5413121380626	189x92x8mm	175x95x197mm
71	Milk Chocolate Bar No Sugar Added with Almonds - 100g	5413121359998	5413121378944	189x92x8mm	175x95x197mm
ORGANIC BARS					
72	Organic Dark Chocolate Bar 72% - 90g	5413121364817	5413121389858	189x92x8mm	175x95x197mm
73	Organic Dark Chocolate Bar with Cranberries - 90g	5413121364824	5413121389872	189x92x8mm	175x95x197mm
74	Organic Milk Chocolate Bar with Salted Caramel - 90g	5413121364855	5413121389865	189x92x8mm	175x95x197mm
75	Organic Milk Chocolate Bar - 90g	5413121364831	5413121389834	189x92x8mm	175x95x197mm
76	Organic Milk Chocolate Bar with Almonds - 90g	5413121364848	5413121389841	189x92x8mm	175x95x197mm
WINTER COLLECTION					
77	Seashells Original - 250g	5413121350032	5413121387243	192x192x28mm	360x200x200mm
78	Cocoa Dusted Truffles Original - 200g	5413121359035	5413121387236	72x115x133mm	392x359x150 mm
79	Snowballs - 200g	5413121367481	5413121389100	192x192x32mm	395x205x205mm
80	Bar Milk - 400g	5413121361236	5413121387229	285x135x18mm	301x237x150mm

units/ carton	palletization	net weight carton	custom code	production frequency	no preservatives	no colorants	egg free	wheat free
25	20x13=260	2,50kg	17049030	normal	X	X	X	
25	20x13=260	2,50kg	17049030	seldom	X	X	X	
25	20x13=260	2,50kg	18063290	often	X	X	X	
25	20x13=260	2,50kg	18063290	often	X	X	X	
25	20x13=260	2,50kg	18063290	normal	X	X	X	
25	20x13=260	2,50kg	18063290	normal	X	X	X	
12	10x12=120	4,800KG	18063290	normal	X	X		
12	10x12=120	4,800KG	18063290	normal	X	X		
20	24x13=312	2,00kg	18063290	normal	X	X	X	
20	24x13=312	2,00kg	18063290	normal	X	X	X	
20	24x13=312	2,00kg	18063290	normal	X	X	X	
20	24x13=312	2,00kg	18063290	normal	X	X	X	
20	24x13=312	2,00kg	18063290	normal	X	X	X	
20	24x13=312	1,8kg	18063290	normal	X	X		
20	24x13=312	1,8kg	18063290	normal	X	X		
20	24x13=312	1,8kg	18063290	normal	X	X		
20	24x13=312	1,8kg	18063290	normal	X	X		
20	24x13=312	1,8kg	18063290	normal	X	X		
12	12x10=120	3,00kg	18069031	seldom	x	x	x	x
15	6x11=66	3,00kg	18069031	seldom	x	x	x	x
12	12x10=120	2,40 kg	18069019	seldom	x	x	x	x
12	12x10=120	4,800kg	18063290	seldom	x	x		

NOTES



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