



DuVA
CHOC  FRUITS

Creating Delicious Moments



V20170530EN



About Duva Cerisettes & Chocolates

Duva was founded in 1991, and started by producing handmade Cerisettes. This delicacy, made from Belgian chocolate and cherries, remains our specialty, with fans at home and abroad.

Over the years our range has gradually expanded to include Orangettes, Citronettes, dipped orange and lemon slices, dipped pears, and ginger chocolates. All of our fruit-based chocolate products are carefully prepared by hand.

Duva is looking to the future. Following a takeover in 2009, we have been working hard to achieve even more growth for the company, and to add a young, dynamic momentum to business. We are proud to count among our recent successes the BRC certification in 2011, and the fact that we work according to the highest hygiene and safety regulations for food production. Duva is becoming increasingly professional and international.

To be continued ...



Creating Delicious Moments



Our Mission & Vision

Duva creates delicious chocolate moments, and has been doing so for 25 years.

Every time you enjoy a Duva chocolate, it should create a moment of mindful enjoyment and pure pleasure.

With our Choc-O-Fruits brand, Duva makes this happen by combining premium Belgian chocolate with carefully selected fruits.

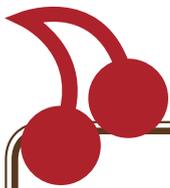
At Duva, we believe that those who love our products love enjoying the good things in life: beautiful things with delicious flavours. Duva lovers experience a world of luscious fruits and rich Belgian chocolate, merging together to create a deeply felt moment of enjoyment.

By creating these delicious moments around the world, Duva wants to become a world leader in Belgian-made premium specialty chocolates.

Our Values

- Partnerships.** We believe in true partnerships: two-way business relationships based on a proactive approach, transparency and honesty. Together with our partners, we are continuously looking to improve our service level and deliver win-win tailor-made solutions.
- Quality.** Premium quality runs throughout our entire business process. It involves selecting the best ingredients, constantly optimising the production process, and ultimately delivering a unique chocolate moment.
- Innovation.** Duva is always looking to create new delicious moments. Every innovation should be a unique experience for its consumer, and help our partners' businesses to grow.
- Hygiene.** Creating chocolate products of the highest quality means working according to the highest hygiene and safety standards for food. Duva complies fully with HACCP, and has also received BRC A certification.
- Team.** We believe that it is only with a motivated, empowered and competent team that we can ensure our products are among the best in the world.





Cerisettes



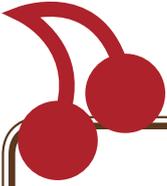
Cerisettes: irresistibly chocolatey cherries

Our Cerisettes are a true delicacy for those who love original, hand-crafted chocolates of the highest quality. Each Cerisette is made completely by hand, with a cherry prepared in alcohol at its centre. The cherry is given a fine sugar coating, which combines with the alcohol to become a unique naturally developed liqueur. The cherry on the cake?

A coating of premium Belgian chocolate, and chocolate sprinkles to finish . Above all: made with love. You'll know it when you taste them.

Available in dark, milk and white chocolate.





Luxury sweet cherries that make a difference

The quality of ingredients has a huge impact on the quality of the end product, so at Duva we keep a close eye on the buying process. We follow our cherries carefully from the moment of harvest right through to the finished product, in order to guarantee perfect quality.

How do we do this? Once a year we buy our cherries, when ripe, directly from the grower.

This is done in collaboration with the Belgian Fruit Auction, which ensures that the fruit meets all the necessary quality control specifications.

As soon as the cherries are picked, they are transported in refrigerated trucks to our production centre.

There they are transferred into a special liqueur mixture by a team of specialists within 24 hours of picking.

Only this way can we guarantee that our cherries have the best possible flavour.

The result? Superior Cerisettes that stand out from the rest thanks to rigorous fruit selection and careful artisanal production.



Orangettes



Orangettes: Delicious candied orange peel enveloped in chocolate

Orangettes are our speciality. Their centre is a fine finger of freshly candied orange peel, which is then covered in premium Belgian chocolate. They are an old-fashioned delicacy that haven't lost any of their heavenly appeal. Something for the connoisseur.

Available in dark, milk and white chocolate.



Tailormade solutions: long, short, straight, curved, thin or thick ...

Together with our customers, we design and create the orangettes that suit them best.



Lemonettes



Lemonettes:

A heavenly combination of candied lemon peel and dark chocolate

Looking for a sweet treat with a zesty punch? Our lemonettes offer the best of both worlds: premium candied lemon peel, enveloped in fine dark chocolate.

Available in dark chocolate. 



Dipped orange slice



Dipped orange slices: for a colour and taste sensation

Our dipped orange slices have a gorgeous colour and fantastic flavour - a treat for both the tongue and the eye. The recipe? Slices of southern European candied orange combined with premium Belgian chocolate.

Available in dark and milk chocolate.





Dipped lemon slices



Dipped lemon slices: sweet and sharp in perfect harmony

Looking for a sweet treat with a zesty punch? Our lemonettes offer the best of both worlds: premium candied lemon peel, enveloped in fine dark Belgian chocolate.

Available in dark chocolate. 



Ginger chocolates



Ginger and dark chocolate: an irresistible combination!

The powerful flavour of ginger goes perfectly with the bitter sweetness of dark chocolate. A true delight produced from two top products: chocolate of Belgian origin, and ginger imported directly from Southeast Asia.

Heavenly ginger balls

Small but powerful ginger drops, coated in dark chocolate.

The result? Flavour bombs with no equal...

Available in dark chocolate



Ginger stick with a sweet touch

Dainty fingers of ginger coated in dark chocolate: a treat where the powerful flavour of the ginger is only matched by the bitter sweetness of the chocolate.

Available in dark chocolate





Dipped pears

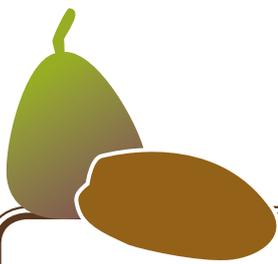


Candied pear dipped in chocolate: Highly original and irresistibly delicious

Delicious half pears, dipped in top-quality dark Belgian chocolate. Try them and surprise your senses with this unique and original combination. A niche product that is bound to make a difference...

Available in dark chocolate.





Figs / Dates



Figs in chocolate: impossibly delicious

A soft centre of 100% natural dried Calabacita figs, finished with premium quality dark Belgian chocolate.

Be seduced by this surprising combination of texture and taste!

A mix that will please even the most discerning of foodies.

Available in dark chocolate



Delicate dates

The deliciously soft and sweet flesh of dates with a hint of strong dark chocolate.

A very moreish delicacy.

Available in dark chocolate





Orange slices quarters



Delightfull orange slices in quarters

Be seduced by our delightful orange slices in quarters with premium Belgian chocolate. Let you surprise by the crack of the chocolate with a sweet and soft centre of orange.

The taste is established, the shape is new.

Available in dark chocolate





Choc-O-Fruits consumer packagings



Cerisettes dark - 0.200kg and 1kg



Orangettes dark - 0.200kg



Candied orange slices dark - 0.200kg



Candied ginger balls dark - 0.200kg



Dried figs dark - 0.150kg



Dates dark
0.150kg



Dried figs dark
0.150kg



Candied ginger balls dark
0.150kg



Lemonettes dark
0.150kg



Orangettes dark
0.150kg



DuVA
CHOC  FRUITS

E3-laan 63B
9800 Deinze
Belgium
T: +32 9 386 60 81
F: +32 9 386 22 80
info@duva.be

www.duva.be