

BEUGNIERES[®]
Les
CHOCOLATS

MASTER CHOCOLATIERS
TASTE ORCHESTRATORS

Our artisanal chocolate factory, "Beugnies Les Chocolats", has always had one objective, exceptional quality.

This starts, with using core ingredients of the highest quality. We don't use GM products, no artificial colours, no hydrogenated vegetable fats or other non-grata products.

The chocolate we select contains 100% pure cocoa butter and natural vanilla. Our dark chocolate has a 72% cacao value, which is guaranteed to give an intense chocolate taste!

Many people mix up the % of cocoa with the chocolate 100% pure cocoa butter. We use a 72% cocoa dark chocolate (so 28% sugar) and 100% cocoa butter. So no other fat is used than the butter coming from the cocoa bean.


Every hazelnut or almond paste, and all of the marzipan, used in our recipes is made with a minimum 50% hazelnuts or almonds. Our chocolates are based on recipes with low sugar values which help to accentuate the intense flavour of each chocolate creation. The quality and high standard of the chocolates we provide, is our strength, and we constantly seeking new ways to improve and innovate our chocolates.


All of our chocolates are made and packaged in Belgium, by our motivated and qualified team. We respect and adhere to the highest standards of hygiene and food safety. Our main market is France, but we also export to the U.S.A., England, Spain, Germany, the Netherlands, the Czech Republic, Reunion Island, Morocco, Scotland, Portugal, ...


Our aim? To attract new retail partners through our high standards and values based on authentic artisanal chocolates. If You love Gourmet chocolates,... You will adore Beugnies!


Allergens The taste of our chocolates are dreamy, however we are aware of the growth in food allergies.


Following the allergens list with used icons throughout the catalogue.


 **Milk** | powder milk, cream or butter is found in almost all chocolates or fillings (even in dark chocolate by cross contamination with milkchocolate)

 **Eggs** | eggwhite is used for nougat N° 64 and meringue N° 72.09

 **Soya** | we do not use soya, however, soya lecithin is used as an emulsifier in chocolate. So present in every product with chocolate.

 **Gluten** | we use biscuits or puffed rice which contains gluten.

 **Nuts** | present in every hazelnut or almond paste, marzipan,...

 **Sesame seeds**

 **Sulfites** | used in some products (to prevent mould) to avoid allergic reactions, also used in dried fruit

 **Desserts** | present in some of our extravagant recipes.

 **Shellfish** | could be used in the form of oyster sauce or fish sauce in an extravagant recipe. (not valid anno 2014).

 **Lutain** | is a natural yellow pigment that we replaced by Curcumin.

 **Fish** | could be used in the form of oyster sauce or fish sauce in an extravagant recipe. (not valid anno 2014).

 **Celery** | see extravagant bloody mary.

 **Mustard** | (not valid anno 2014).

 **Cocoa beans** | used in all our chocolates

 **Vanilla** | used in all our chocolates

 **Cocoa butter** | used in all our chocolates

 **Cocoa powder** | used in all our chocolates

 **Sugar** | used in all our chocolates

 **Lactose** | used in all our chocolates

 **Milk powder** | used in all our chocolates

 **Almonds** | used in all our chocolates

 **Hazelnuts** | used in all our chocolates

 **Marzipan** | used in all our chocolates

 **Nougat** | used in all our chocolates

 **Meringue** | used in all our chocolates

 **Caramel** | used in all our chocolates

 **Chocolate** | used in all our chocolates

 **Cocoa** | used in all our chocolates

 **Cocoa butter** | used in all our chocolates

 **Cocoa powder** | used in all our chocolates

 **Cocoa beans** | used in all our chocolates

 **Vanilla** | used in all our chocolates

 **Cocoa butter** | used in all our chocolates

 **Cocoa powder** | used in all our chocolates

 **Cocoa beans** | used in all our chocolates

 Vanilla | used in all our chocolates

Once upon a time there were Chocoholics

- 1985 | Nicolas Beugnies together with his friend Boris, (both taking a degree in Patisserie) start to experiment with chocolate at home. Nicolas's father Freddy Beugnies is surprised with the exceptional quality of the chocolates and offers to sell them.
- 1991 | Now armed with his degree in Patisserie with a specialisation in chocolate and after experience in the chocolate industry, Nicolas decided to create his own company Beugnies Les Chocolats. A room in the parents house is transformed into the very first chocolaterie.
- 1993 | A new site and house is acquired and 200m² is transformed into an artisanal chocolate workshop. Nicolas's father is now fully committed to the fledgling chocolate business. The slogan of the business is TASTE FIRST.
- 2000 | Beugnies Les Chocolats, develops into a larger business with Nicolas, his wife Cindy and his father Freddy, now a family business in the pure sense. Keeping to their original mandate of Taste and of course quality, priority is given to developing new recipes. The search for perfection never stops.
- 2004 | Artisans Beugnies upgrade the workshop to the highest standards consistent with the strict hygiene. Technical epoxy floor and traceability system are added to other HACCP active.
- 2006 | Beugnies Les Chocolats is proud of his loyal chocolate-retailers, who share the same passion for chocolate. Their website is launched to promote their products, www.beugniesleschocolats.be.
- 2008 | Beugnies Les Chocolates re-invests in new chocolate moulds which are more contemporary and smaller in size to reflect the growing demand for smaller but intense chocolates by the gourmet artisanal market.
- 2011 | The website undergoes a metamorphosis and becomes more than ever the focal point of communication for both our consumers hungry for information, and for our retailers who want to send us a comment, a compliment, a recipe idea or for those who want it all just see the product data sheet. All comments, ideas, questions are welcome! Beugnies Chocolates behave in an ethical and quality manner and we are now working exclusively with Barry-Callebaut in their Quality Partner Program.
- 2012 | Honored by an audit of FDA, Food & Drugs Administration USA, our fabrication and hygiene methods and practices were approved.
- 2013 | Customized chocolates! Chocolates can be printed with your custom. Your logo, picture, drawing or text for birthdays, wedding, births, business gifts, etc. Possible from 24 chocolates!
- 2014 | After 20 years in our familiar environment, the time has come for a new challenge. Our new lab offers more space and will stimulate us to remain on top.

All comments, ideas, questions are welcome!

www.beugniesleschocolats.be
info@beugniesleschocolats.be



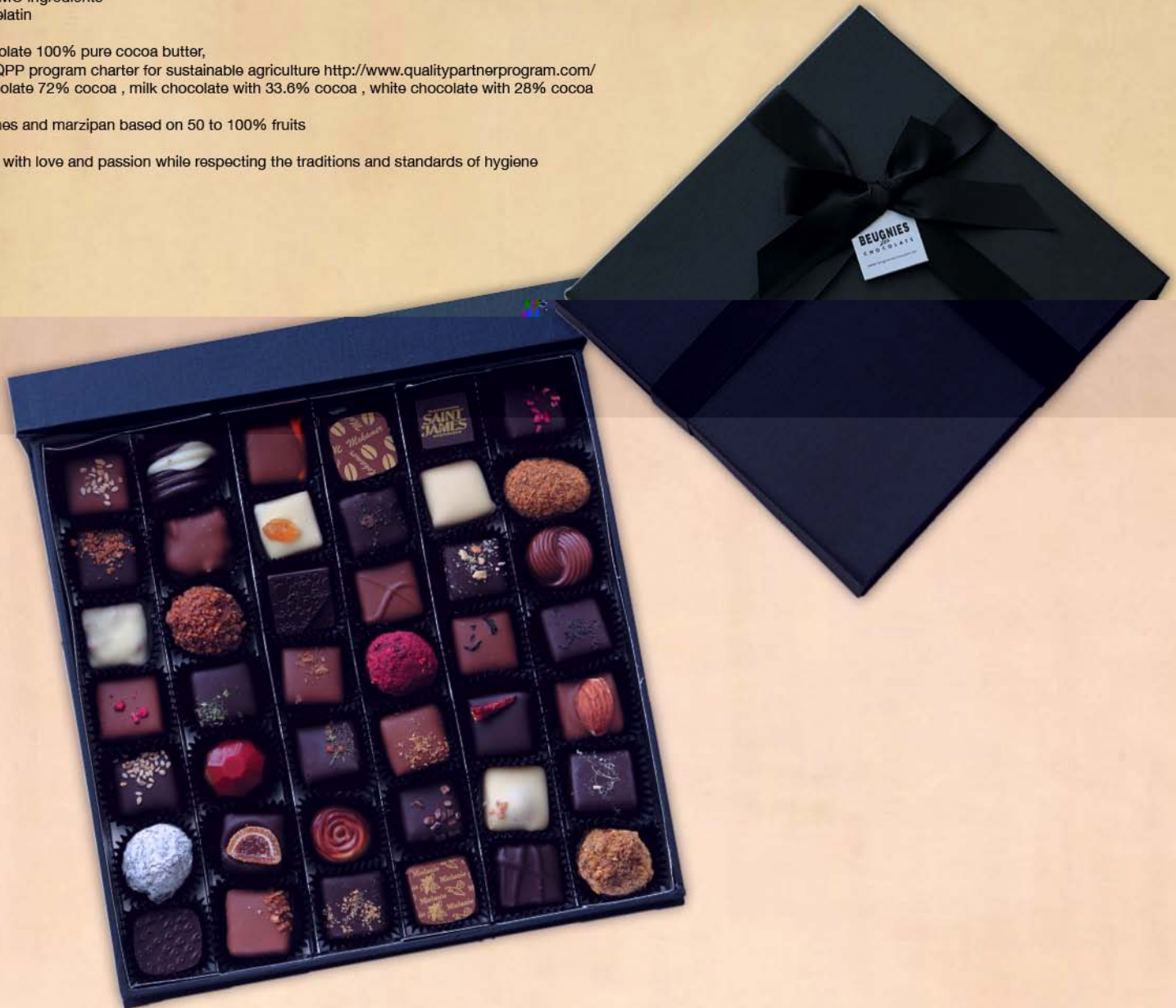
We guarantee that our chocolates are:

- handmade
- without hydrogenated vegetable fats
- without animal fats
- without artificial or dyes flavors
- without cochineal (carmine red, although the color is natural)
- without added preservatives
- without GMO ingredients
- without gelatin

with chocolate 100% pure cocoa butter,
from the QPP program charter for sustainable agriculture <http://www.qualitypartnerprogram.com/>
dark chocolate 72% cocoa , milk chocolate with 33.6% cocoa , white chocolate with 28% cocoa

with pralines and marzipan based on 50 to 100% fruits

fashioned with love and passion while respecting the traditions and standards of hygiene





01. Don Juan

Bitter ganache with Cointreau and candied orange peel



02. Sésame

Hazelnut praliné with caramelised sesame



03. Vanilla

Cream Confiseur with Bourbon Vanilla



04. Médaillon

Blond caramel with honey



05. Estella

Almond marzipan (50% almonds)



06. Rose

Hazelnut praliné (50% hazelnuts)



07. Framboise

Raspberry buttercream



08. Dominoix

Praliné of grilled tree nuts



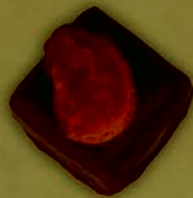
09. Macédoine

Marzipan with candied fruit



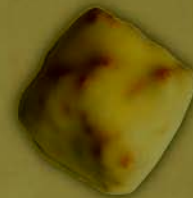
10. Cacao

Dark and bitter praliné



11. Pra Croc

Praliné with tree nuts mix



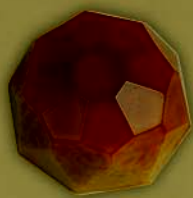
12. Rocher

Nutpaste with pieces caramelised nuts



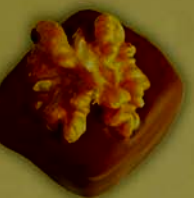
13. Poire William's

Confiseur cream with Poire William



14. Diamant

Ganache with Cointreau and crisp



15. Tendre Noa

Almond marzipan with grilled walnuts



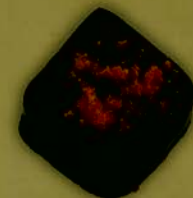
16. Mokamer

Bitter ganache with coffee infusion



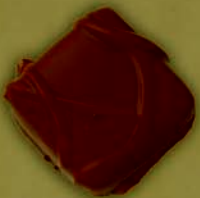
17. Passé-Présent

Hazelnut praliné 60% hazelnut old-fashioned



18. Spéculoos

Praliné with speculoos and spices



19. Praliné Sévère

Praliné (50% Hazelnut) less sugar



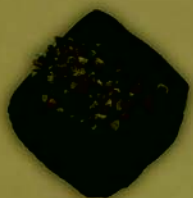
20. Manon Praliné

Bitter chocolate mousse with hazelnut



21. Rhum Raisin

Dark ganache with Rhum and raisins



22. Dark Salt

Salted chocolate mousse



23. Fine champagne

Bitter ganache with fine Champagne





24. Le Pavé

Cointreau cream on a layer crispy hazelnut






49.  
 Armagnac
 Light ganache with Armagnac





50.   SO₂
 Orange Noir
 Bitter ganache with orange



51.   
 Croquante
 Coffecream with caramelised hazelnuts



52.  
 Café Intense
 Ganache with ground coffee




53.    
 Rice Krispies
 Praliné with puffed rice



54.   
 Cuvette Café
 Bitter Coffe cream



55.   
 Petit Caprice
 Light coffee cream on Gianduja





56.   
 Grand Caprice
 Light coffee cream on Gianduja and hazelnut






57.    
 Mais
 Praliné with puffed rice






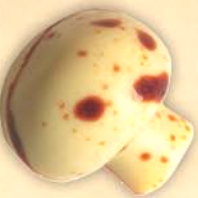
58.   SO₂
 Arthur
 Bitter ganache with Amarencherries






59.   
 Noisette
 Hazelnut praliné with roasted hazelnut





60.    SO₂
 Demi Lune
 Hazelnutmousse with orange






61.   
 Champignon
 Hazelnut praliné






62.  
 Mielanie
 Ganache with honey and Ricard




63.   
 Krakao
 Dark praliné with roasted cocoabeans





64.    SO₂
 Nougat
 Nougat with almond and pistachio




65.  
 Carambeur
 Buttercaramel with salt from Guérande






66.  
 Caramel & Cream
 Vanillacream with salted caramel







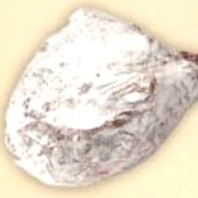
67. 
 Menthe
 Cream Confiseur with Peppermint





68.   
 Fruits de mer
 Hazelnut praliné (50% hazelnuts)






69.     SO₂
 Cheval Gianduja
 Crispy Gianduja





70.  
 Truffe Champagne
 Creamy butter with Rémy Martin V.S.O.P.



71.   
 Truffe Praliné
 Milky hazelnutcream



72.  
 Truffe Cacao
 Dark cacaoganache



72.02 SO₂

Bombe framboise

Ganache with raspberry



72.03 SO₂

Bombe fraise

Ganache with strawberry



72.04

Bombe pistache

Praliné with pistachios



72.05

Bombe bubbles

Ivory ganache with fine champagne, bubbly



72.06

Bombe noisette

Hazelnut praliné with nougatine



72.07

Bombe coco

Hazelnut praliné with caramelized coco



72.08

Bombe spéculoos

Hazelnut praliné with speculoos



72.09

Bombe Earl Grey

Ivory ganache with bergamot



72.10

Bombe Sesame

Praliné with caramelised sesame



72.11

Bombe caramel

Buttercaramel with fleur de sel de Guérande



72.12

Bombe mokka

Dark ganache infused with coffee



72.13

Bombe du jour

According to inspiration



73.

Gianduja

Gianduja



74. SO₂

Gingembre

Candied gingersticks in dark chocolate



75. SO₂

Cerisette

Cherry with stalk and stone on liquor



76. SO₂

Les liqueurs

Liquor in sugarcrust and chocolate



76.02 SO₂

Les bières

Beers in sugarcrust and dark chocolate



78. SO₂

Griottes

Cherries on liquor



79. SO₂

Mendiants

Pure chocolate with roasted nuts and dried fruits



81.O SO₂

Orangettes

Real candied orangepeel



81.C SO₂

Citronettes

Real candied lemonpeel



82.O SO₂

Aiguillettes orange

Fine sticks real candied orangepeel



82.C SO₂

Aiguillettes citron

Fine sticks real candied lemonpeel



83. SO₂

Discos de Naranja

Real candied orange slices

84.**Fruits de luxe**

Fruitjelly (40%) with pectine and natural dyes

**84.CO****Fruits de luxe Cœur**

Fruitjelly (40%) with pectine and natural dyes

**85.****Grenouilles**

Confectionery of green chocolate on caramel-chocolate.

**86.****Caraque Fleur**

4 grams of pure chocolate

**87.****Tuiles**

4 grams of crispy chocolate

**88.****Tuiles fourrées**

2 tuiles filled with Hazelnut praliné

**89.****Florentines**

Caramelbisout with chocolate, almonds and honey

**90.****Scully**

Hazelnut praliné and roasted hazelnut

**91.****Citrouille**

Hazelnut praliné (50% hazelnuts)

**92.****Père Noël**

Hazelnut praliné (50% hazelnuts)

**93.1****Cœur 15gr**

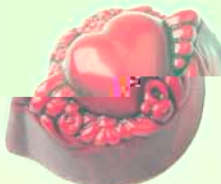
Hazelnut praliné (50% hazelnuts)

**93.2****I Love You**

Hazelnut praliné (50% hazelnuts) and roasted hazelnut

**93.3****Cœur tressé**

Bitter cocoapraliné

**93.4****l'Amour**

Bitter praliné with roasted hazelnut

**93.5****Bisous**

Praliné with roasted almond

**93.6****Rose Rouge**

Hazelnut praliné (50% hazelnuts)

**94.01****Extravagante Rose**

Ganache with roses

**94.02****Extravagante Menthe**

Ivory ganache with mint infusion

**94.03****Extravagante Geranium**

Ganache with geranium

**94.04****Extravagante Poivre rose**

Ganache with pink pepper

**94.06****Extravagante Lavande**

Ganache with lavender

**94.08****Extravagante Hot Chocolate**

Ganache with chilli

**94.11****Extravagante Violette**

Ganache with violets





94.13



Extravagante
Thaï

Ivory ganache Thai
inspired



94.14



Extravagante
Space Spice

Ivory ganache with
candied peppers



94.15



Extravagante
Cardamoms

Ivory ganache with green
Cardamom infusion



94.16



Extravagante
Ginger

Ivory ganache with fresh
candied ginger



94.17



Extravagante
Lemon Inzest

Ivory ganache with fresh
candied limes



94.18



Extravagante
Crêpe Salé

Salted almondpraliné with
Breton cookies



94.19



Extravagante
Cacaahuète

Salted praliné with
roasted peanut



94.20



Extravagante
Havanna

Ivory ganache infused
with Havana cigars



94.21



Extravagante
Fenouille

Ivory ganache infused
with fennel



94.22



Extravagante
Bloody Mary

Tomated Ivory ganache
Bloody Mary styled



94.24



Extravagante
Camomille

Ivory ganache infused
with wild chamomile



94.25



Extravagante
Verveine

Ivory ganache infused
with vervain



94.26



Extravagante
Réglisse

Ivory ganache infused
with licorice



94.27



Extravagante
Poppy

Dark ganache with poppy



94.28



Extravagante
Yuzu-Goji

Dark ganache with yuzu
and goji berry



94.29



Extravagante
Mascarpone

Dark ganache Tiramisu
styled



94.30

Extravagante du jour

According to inspiration



99.



Boules Café

Grain de café torréfié et
dragéfié



105.



Pâte d'amandes

Fruit and figures in
almondmarzipan 40%



106.



Fraise

Strawberries in marzipan
(40% almonds)



107.



Carrés

Chocolate squares 5gr,
personalized print from
25 kg



109.



Plaque de chocolat

Almonds of hazelnuts (50% volume)
fresh roasted in a bath of pure chocolate,
to break in pieces





111.
Feuilles d'Automne - colorants naturels



Autumn leaves in pure chocolate with natural colorants



112.
Assortiment d'Automne - colorants naturels



Autumnpraliné with roasted tree nuts



113.
Maïs



Autumnpraliné with roasted tree nuts



114.
Pomme de pin



Autumnpraliné with roasted tree nuts



115.
Champignon



Autumnpraliné with roasted tree nuts



116.
Glands de Chêne



Autumnpraliné with roasted tree nuts



117.
Cabosse ouverte



Autumnpraliné with roasted tree nuts



118.
Chataigne



Autumnpraliné with roasted tree nuts



119.
Noix



Autumnpraliné with roasted tree nuts



120.
Rose and chocolat
50 cm



Rose on a steel dark
Gianduja filled



120.02
Tulipe and chocolat
50 cm



Tulip on a steel dark
Gianduja filled



11
High-heeled shoes
\$120

12
Bread
\$10

13
High-heeled shoes
\$120

14
Bread
\$10



15
High-heeled shoes
\$120

16
Bread
\$10

17
High-heeled shoes
\$120

18
Bread
\$10



BSS.01



Sugar free
Rochers

Hazelnut-almondpraliné
with roasted almondsticks



BSS.02



Sugar free
Sésame

Praliné with roasted
sesame seeds



BSS.05



Sugar free
Estella

Almondmarzipan 50%



BSS.17



Sugar free
Passé Présent

Praliné old fashioned



BSS.38



Sugar free
Maragogype

Praliné with grounded
coffeebeans



BSS.39



Sugar free
Coco brûlé

Praliné with roasted
coconut



BSS.46



Sugar free
Amanda

Praliné with roasted
almondsticks



BSS.47



Sugar free
Pistachio

Almondmarzipan 50%
with pistachio

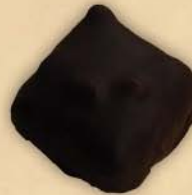


BSS.51



Sugar free
Cuvette Noisette

Hazelnutbutter with
chopped hazelnuts



BSS.53



Sugar free
Rice crispy

Praliné with puffed rice



BSS.54



Sugar free
Cuvette cacao

Cacaocream with
broken cocoa beans



BSS.59



Sugar free
Noisette

Praliné with roasted
hazelnut



BSS.63



Sugar free
Krakao

Praliné with coffee- and
cocoa beans



BSS.65



Sugar free
Carambeur

Sugar free buttery caramel
with fleur de sel de
Guérande



BSS.TAB



Sugar free
Tablette 100 gr.

100 gr. Sugar free
chocolate packed in
transparent box



T001.

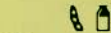


Tablette 100 gr.
Mendiants

Chocolate decorated
with dried fruits packed
in transparent box



T002.

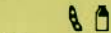


Tablette 100 gr.
Cacao 90%

Chocolate extra dark
90% cocoa packed in
transparent box



T003.



Tablette 100 gr.
Framboise

Chocolate decorated
with lyophilized raspberry
packed in transparent box



T004.



Tablette 100 gr.



T005.



Tablette 100 gr.



T006.



Tablette 100 gr.



T007.



Tablette 100 gr.



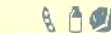
T008.



Tablette 100 gr.



T009.



Tablette 100 gr.



096.01



Petits œufs 10 gr.
Chocolat

Pure chocolate with 100%
cocoa butter

096.02



Petits œufs 10 gr.
Praliné noisette

Hazelnut praliné 50%

096.03



Petits œufs 10 gr.
Crêpe Bretonne

Bitter praliné with
Breton cookies

096.04



Petits œufs 10 gr.
Ganache

Dark bitter ganache

096.05



Petits œufs 10 gr.
Vanille

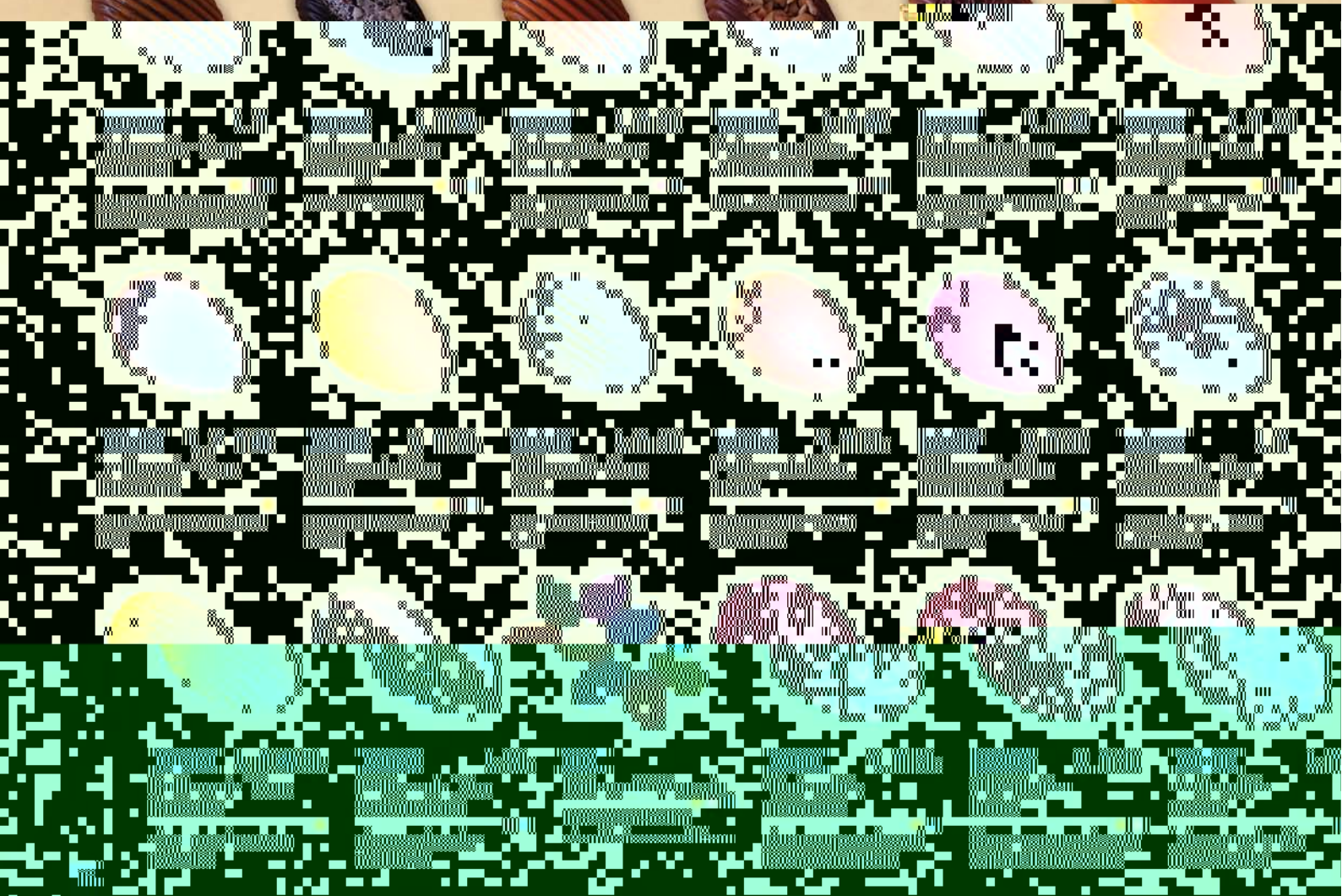
Cream confiseur with
Bourbon vanilla

096.06






Petits œufs 10 gr.
Bananas

Cream confiseur with
bananas








098.04   
 Œufs truffés
 Coconut

Hazelnut praliné with
 caramelized coconut



101.02   
 Canards 12 gr.
 Praliné





Hazelnut praliné 50%



098.05   
 Œufs truffés
 Brésilienne

Hazelnut praliné with
 caramelized hazelnut



101.03    
 Canards 12 gr.
 Praliné riz soufflé

Crispy praliné with puffed
 rice



098.06   
 Œufs truffés
 Pistachio





Almond-pistache praliné
 with grounded pistachios



102.01  
 Lapins 18 gr.
 Chocolat




Pure chocolate
 100% cocoa butter



098.07    
 Œufs truffés
 Spéculoos




Speculoos praliné with
 grounded speculoos



102.02   
 Lapins 18 gr.
 Praliné


Hazelnut praliné 50%



100.01   
 Œufs de poules
 Praliné





Hazelnut praliné 50%



101.01  
 Canards 12 gr.
 Chocolat

Pure chocolate
 100% cocoa butter



102.03    
 Lapins 18 gr.
 Praliné riz soufflé





Crispy praliné with puffed
 rice



103.02   
 Poulettes 12 gr.
 Praliné



Hazelnut praliné 50%



103.03    
 Poulettes 12 gr.
 Praliné riz soufflé




Crispy praliné with puffed
 rice



104.01  
 Cloches 12 gr.
 Chocolat





Pure chocolate
 100% cocoa butter



104.02   
 Cloches 12 gr.
 Praliné




Hazelnut praliné 50%



104.03    
 Cloches 12 gr.
 Praliné riz soufflé



Crispy praliné with puffed
 rice



BSS.œuf   
 Petits œufs 10 gr.
 Praliné noisette



Hazelnut praliné 50%
 SUGARFREE



130.01  
 Fritures 3 gr.
 Chocolat


Pure chocolate
 100% cocoa butter



130.02  
 Fritures 3 gr.
 Chocolat décoré




Pure chocolate
 100% cocoa butter with
 decorative



130.03   
 Fritures 3 gr.
 Orange



Confectionery of
 chocolate with orange



130.04   
 Fritures 3 gr.
 Fraise

Confectionery of
 chocolate with strawberry



130.05  
 Fritures 3 gr.
 Caramel

Confectionery of
 chocolate with caramel



150.   
 Chocolats personnalisés

Your logo, picture, text, drawing, ...
 printed from 24 chocolates. Hazelnut praliné or salted
 caramel filling.





The team!

From left to right,

- Cindy | Chocolatier, responsable packagings & orders
- Nicolas | Chocolatier, responsable production, R&D
- Freddy | Chocolatier, responsable sales
- Maxime | Chocolatier, shift supervisor
- Romain | Chocolatier
- Jean-François | Sales

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