



Dolfin

The Art of Blending

BELGIAN CHOCOLATE

Dolfin's philosophy has revolved around "The Art of Blending." Innovation lies at the heart of the Dolfin spirit, which is why some of the recipes are true gourmet inventions. Each bar is a unique creation of surprising blends of natural, high quality ingredients like fruits, spices and herbs mixed with fine Belgian chocolate to produce flavors that are exquisite and full.



DLARGEWOODENDISPLAY
Empty Display Holds 120 Bars or 8 Cases

70g. CHOCOLATE BARS

2.47OZ. (70G.) X 15/CASE



MILK
D8001



EXTRA DARK (70%)
D8006



DARK W/ COCOA BEANS
(70%)
D8007



EXTRA DARK (88%)
D8009



DARK W/ ROASTED ALMONDS
D8010



DARK W/ EARL GREY
TEA
D8011



DARK W/ MINT LEAVES
D8012



DARK W/ FRESH GINGER
D8013



DARK W/ORANGE PEEL
D8014



DARK W/PINK PEPPERCORN
D8015



MILK W/MASALA CHAI
D8017



DARK W/LAVENDER
D8021



DARK W/PEAR AND
ROASTED ALMONDS
D8022



MILK W/CARAMEL
AND SALTED BUTTER
D8024



MILK W/DULCE DE LECHE
AND CRISPY RICE
D8027



MILK W/CARAMELIZED
MACADAMIA NUTS
D8028



DARK W/SHORTBREAD
AND SEA SALT
D8029



MILK W/CRISPY BROWNIE
D8030



DARK W/LEMON-GINGER
D8031



DARK W/COCONUT
D8032



WHITE CHOCOLATE
W/RASPBERRIES
D8033



MILK W/COFFEE
D8034



MILK W/CARAMELIZED
PECAN NUTS
D8035



DARK W/ CASHEW NUTS
D8036



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BELGIAN CHOCOLATE

TRAVEL DISPLAY
of 1.06oz. Carnet de Voyage
Collection bars-8 varieties
(4 milk, 4 dark) x 25 bars
200 bars/display
D4201



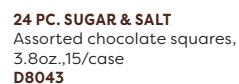
SUCRÉ-SALÉ DISPLAY

(Sugar-Salt in French) Collection is a harmonious blend of delicious milk and dark chocolate that combines delicate balanced salt and exquisite ingredients from all over the world. Dolfin offers 8 unexpected flavors in a refined and spectacular display that sparkles with small touches of gold!

DOLFIN MIXED DISPLAY
of 1.06oz. Sugar-Salt
Collection bars-8 varieties
(4 milk, 4 dark) x 25 bars
200 bars/display
D2482



24PC. BOX: 3.8 OZ. (108G.) X 15/CASE



48 PC. PANACHE
Asstd chocolate squares,
7.6oz.,10/case
D8054





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BELGIAN CHOCOLATE



GIFT BOX W/27 BARS
.35oz. (10g). (9 assorted flavors);
9.5oz. (270g.), 10/case
D8800



GIFT BOX W/10 ASSORTED MILK AND DARK
(10g.) mini bars
3.5oz. (100g.) 14/case
D3541

SEASONAL

1.43OZ. 15/CASE



WINTER FLOWER 9-PIECE ASSORTED
Milk/Dark gift-box, 15/case
D2666



LOVE 9-PIECE ASSORTED
Milk/Dark gift-box, 15/case
D2550



FLOWERS 9-PIECE ASSORTED
Milk/Dark gift-box, 15/case
D2551

BULK MINI CHOCOLATES

BULK BOX: 4.08LB. (1.85KG.) APPROX. 350 SQUARES IN BOX



MIX OF DARK NEOPOLITANS:
Pure 70%, Nougatine, Orange,
Pink Peppercorn and Earl Grey Tea
D8069



MIX OF MILK NEOPOLITANS:
Milk, Coffee, Cinnamon, Nougatine
D8072



MIX OF COOKIE NEOPOLITANS:
Dark Shortbread; Milk Speculoos,
Milk, Brownie, Milk Butter Cookie
D3105



SINGLE ORIGIN BARS

The Dolfin Origins Collection combines the art of traditional Belgian chocolate with the distinctive flavor characteristics of cocoa beans specific to each region of origin.

2.47OZ (70G.). 15/CASE



DARK 73% NEW GUINEA
D5060

DARK 73% PAPUA NEW GUINEA

Cultivated along the steep mountains of the mighty Sepik river, this chocolate reveals its potency in the very first bite. Thanks to an exceptional fermentation and drying process without smoking, the natural flavour of the cocoa beans is preserved, giving the chocolate an authentic, unique flavour. Blending the roasted flavours of coffee and hazelnut with fresh and dried fruit, hints of black pepper and honey, this exceptional chocolate presents an astounding complexity of flavours. (no lecithin)

DARK 68% PHILIPPINES

The archipelago of thousands of islands, presents this majestic chocolate that reveals a floral yet fruity, aromatic power. Explore the epitome of the Philippines with this 68% cocoa, dark chocolate, featuring a delicious mix of fruitiness with dominant flavours of tropical fruits such pineapple, banana and passion fruit, complemented with red berries and dried fruit. The flavour profile is then enhanced further with fresh herbaceous and floral notes, as well as a subtle hint of pepper. (no lecithin)



DARK 68% PHILIPPINES
D5058



DARK 66% CAMEROON
D5059

DARK 66% CAMAROOON

Presenting a wide variety of landscapes, from breathtaking coastlines to imposing mountains, barren deserts to lush tropical forests and the expansive savannah, Cameroon is sometimes referred to "Africa in miniature". This dark chocolate was created close to the mighty Sanaga river, that creates a nourishing and fertile basin, offering the ideal conditions for cocoa cultivation and giving it intense and vibrant notes. Made with 66% cocoa, this chocolate presents a fruitiness, enhanced with hints of citrus and spice.

MILK 45% VIETNAM

Our expert chocolatiers discovered this bean in the region of the Mekong delta, in Vietnam's highlands. Its delicate marriage of caramel and coffee flavours, uplifted with hint of roasted cocoa beans, brings a touch of mystery and richness to this 45% cocoa milk chocolate. (no lecithin)



FLOWERS 9-PIECE ASSORTED
D5057



MILK 43% VENEZUELA
D5056

MILK 43% VENEZUELA

The "land of a thousand faces", from majestic mountain ranges to rainforests and abundant fauna, where it is warm all year round — ideal for cocoa cultivation. This exceptionally smooth, 43% cocoa, milk chocolate, with a rich and warm combination of flavours including caramel, hazelnuts and milk will delight the senses and send you right to the heart of Amazonia. (no lecithin)

