



**BLANXART**

**PROFESSIONAL CHOCOLATE**

*Creative Instinct*



# BLANXART

PROFESSIONAL CHOCOLATE



Blanxart Professional Chocolate, presents a range that promises to meet the needs of even the most seasoned artisan: a selection of essential chocolates ideal for any workshop, made from carefully selected origins that connect with the land giving way for inspiring creations.

Barcelona, April 1954, the **master chocolatier** and founder of Blanxart embarks on a long journey visiting the **finest chocolatiers and pastry shops in Europe** in search of ideas to attain the key to his recipes: a unique chocolate.

Given these **new-formed relations with the best confectioners and chocolatiers** came a natural connection in their way of expressing culinary excellence and their inherent **passion for creation**.

Ever since its inception, Blanxart has stood for both **tradition and modernity**, which is identified in the city it calls home. Its **enterprising and restless spirit, cosmopolitanism and openness**, and an innate aspiration to explore new flavours while always remaining **close to its roots** have always been at the heart of what Blanxart stands for.

*Creative Instinct*



# 01 Blanxart Essentials

A range of essential chocolates giving your recipes a distinct uniqueness.



### 1. Cocoa Selection

Selection of the best cocoa beans.

### 2. Artisanal Roasting

At the heart of our DNA, a traditional process that makes us different.

### 3. Conching

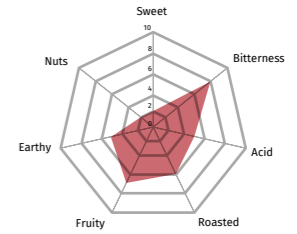
The release of aromas at their optimum intensity through a controlled conching process makes our chocolates unique.

## Raval 71% Chocolate



2x5 kg  
8x1 kg

Chocolate that stands out for its intense, and at the same time balanced, roasted cocoa taste as well as its citric and red fruit flavour. Offering the perfect blend with hints of spices, wood and subtle spicy nuances.



Total Cocoa: 71%

Total Fat: 40%

Fluidity: 4/5

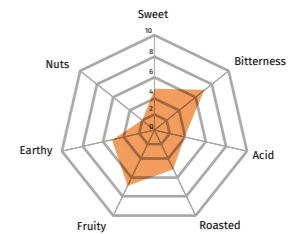
**Application:** Flavouring / Moulding / Coating / Artistic Piece

## Gràcia 62% Chocolate



2x5 kg  
8x1 kg

Chocolate characterised by an intense fruity taste, stemming from its red and dry fruit profile, along with hints of liquor and wood. These flavors combine perfectly with a light citric acidity and a soft toastiness.



Total Cocoa: 62%

Total Fat: 38%

Fluidity: 4/5

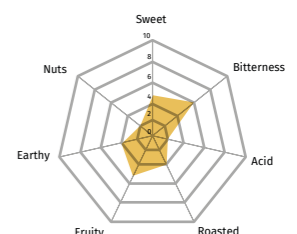
**Application:** Flavouring / Moulding / Coating / Artistic Piece

## Horta 55% Chocolate



2x5 kg  
8x1 kg

Chocolate with a delicate cocoa flavour characterised by a balance between a sweet, fruity taste, which is delicately complemented by soft woody nuances, accompanied by subtle hints of dried fruits.



Total Cocoa: 55%

Total Fat: 36%

Fluidity: 4/5

**Application:** Flavouring / Moulding / Coating / Artistic Piece



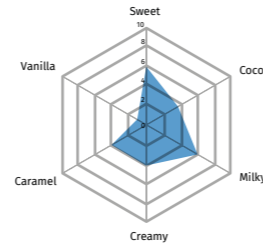
# Sants

Milk Chocolate



2x5 kg  
8x1 kg

Characterised by its intense milky profile with hints of caramel, subtly complemented by a soft touch of cocoa. The combination of these flavours and its delicate creaminess give this chocolate a unique taste.



Total Cocoa: 34%

Total Fat: 36%

Fluidity: ●●●○

**Application:** Flavouring / Moulding / Coating / Artistic Piece

# Rambla

Milk Chocolate



2x5 kg  
8x1 kg

Milk chocolate with an outstanding cocoa flavour, accompanied by a perfect combination of milky and creamy notes with an excellent caramelized touch.



Total Cocoa: 39%

Total Fat: 38%

Fluidity: ●●●○

**Application:** Flavouring / Moulding / Coating / Artistic Piece

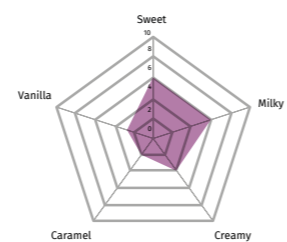
# Born

White Chocolate



2x5 kg  
8x1 kg

Delicate white chocolate that stands out for its milky and creamy flavour accompanied by a balanced sweetness and light hints of vanilla.



Total Cocoa: 28%

Total Fat: 34%

Fluidity: ●●●○

**Application:** Flavouring / Moulding / Coating / Artistic Piece





# 02

# Organic Origins

Chocolates that connect the artisan with the land and the communities which harvest cocoa.

Renowned for the production of organic cocoa, specifically Cacao Trinitario, which stands out for its hints of green olives and dried fruits.

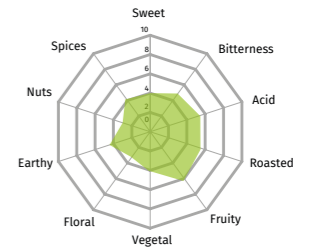
## República Dominicana 72%

Organic Origins



7 kg

Dominican Republic 72% is a chocolate with an intense fruity taste, reminiscent of tropical fruits such as pineapple, peach and passion fruit. These fruity flavours combine perfectly with hints of plant and spices.



Total Cocoa: 72%

Total Fat: 40%

Fluidity: 4/5

Application: Chocolatier Creations / Coating / Ganache / Moulding

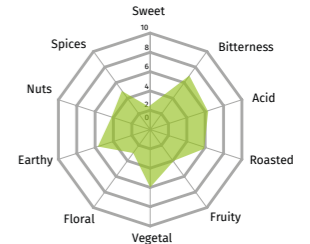
## República Dominicana 82%

Organic Origins



7 kg

Dominican Republic 82% offers a distinct cocoa flavour which fuses together with an intense plant and earthy flavour, of which pine and olive come to the fore. These flavours combine with hints of nuts, such as pine, hazelnuts and almonds, as well as a light touch of tropical fruits.



Total Cocoa: 82%

Total Fat: 44%

Fluidity: 4/5

Application: Chocolatier Creations / Coating / Ganache / Moulding

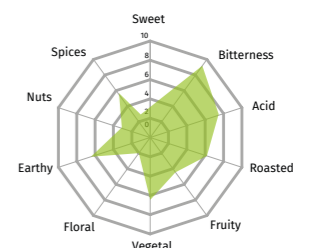
## República Dominicana 100%

Organic Origins



7 kg

Dominican Republic 100% is characterised by its intense plant and earthy taste, which is softened by a spicy nuance and a delicate touch of tropical fruits.



Total Cocoa: 100%

Total Fat: 54%

Fluidity: 5/5

Application: Chocolatier Creations / Coating / Ganache / Moulding



# 03

# Premium Origins

Chocolates from carefully selected origins provide the highest quality to the artisan's creations.





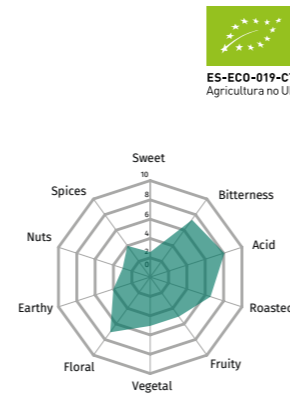
4x2 kg

Harvested in the Waslala region of Trinitario, the cacao contains hints of lemon, orange, pineapple, jasmine and nuts.

Characterised by an intense floral taste with touches of lemon and orange. The hints of plant and walnut complement each other offering the perfect harmony for the optimum blend.

Total Cocoa: 85%    Total Fat: 52%    Fluidity:

**Application:** Chocolatier Creations / Coating / Ganache / Moulding



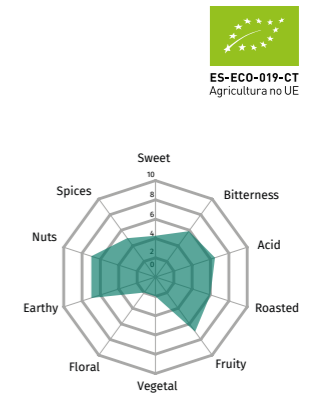
4x2 kg

Producer of Criollo white cocoa grown in the Piura region renowned for its unique aroma and flavour, with hints of wood and tobacco and a touch of licorice.

A chocolate offering a powerful citric burst, followed by hints of wood and leather. Culminating with gentle nuances of coffee and dried fruits, such as walnut, hazelnut and almond.

Total Cocoa: 77%    Total Fat: 45%    Fluidity:

**Application:** Chocolatier Creations / Coating / Ganache / Moulding



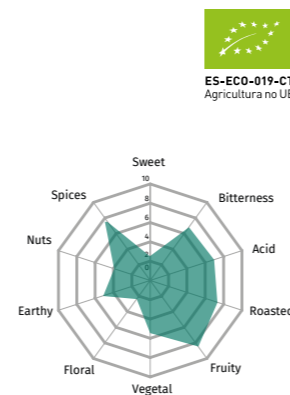
4x2 kg

The Cocoa Forastero is grown at the foot of the Mountains of the Moon, which stands out for its hints of red fruits, citrus and spices.

A chocolate with a strong personality. Its wild fruits and citric hints combine in perfect harmony with its spicy touches of smooth coffee, wood, and gentle hint of walnut.

Total Cocoa: 82%    Total Fat: 47%    Fluidity:

**Application:** Chocolatier Creations / Coating / Ganache / Moulding






# 04

## Service Products

A selection of the finest ingredients that add a genuine touch to the best recipes.

### Cocoa Nibs


Cocoa nibs of Ghanaian origin, roasted with direct fire and then crushed. Ideal to be applied a healthy inclusion, to add a crunchy touch to your creations or simply as a decoration.

 1,5 kg / 10 kg



### Cocoa 22-24%


Cocoa Powder with an intense red colour and rich in cocoa butter. Ideal for making ice cream, cakes or for decorating a wide range of desserts.

 6 x 1 kg / 2 x 5 kg / 25 kg



### Cocoa Butter

Deodorised cocoa butter in drop form served in convenient, resealable packaging.

 4 kg







**BLANXART**  
PROFESSIONAL CHOCOLATE

[info@blanxartprofessional.com](mailto:info@blanxartprofessional.com)

[@blanxartprofessional](#)

[www.blanxartprofessional.com](http://www.blanxartprofessional.com)