



# ROSALIE'S

loving kindness



WE ARE A PREMIUM  
BELGIAN CHOCOLATE BRAND  
AND WE ARE SO GOOD...





## OUR MISSION

We are here to help you express love and show kindness.

We love to create chocolate. We use the best ingredients to make sure that every piece of chocolate we make, gives you joy and happiness.

We want you to taste and share our deep love for chocolate and show kindness with the world: our chocolates are good for the planet, cocoa farmers and their children.

This is what we want for you and for the world, this is Rosalie's mission:

***loving kindness.***



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# EXPRESS LOVE & KINDNESS

Rosalie's offers a range of premium Belgian chocolates, made from the best quality, natural ingredients to create incredible flavour in every bite.

But we don't stop there. At Rosalie's we make it our responsibility to be loving & kind to our cocoa farmers and their children, which is why we source 100% sustainable cocoa through the Cocoa Horizons Foundation. Through Cocoa Horizons, we're helping to support thousands of

cocoa farmers with sustainable techniques to professionalise their business, to ensure they can prosper and be self-sufficient for generations to come. So you can enjoy our chocolates without any guilt.

And if by doing so we bring back colour to people's lives, then we have achieved our mission: loving kindness

Now doesn't that  
feel Good?



Want to know more? Go to  
[www.cocoa Horizons.org](http://www.cocoa Horizons.org)



# Our good chocolates, the foundation of our elegant assortments.



## 70% Dark Chocolate Ganache – Dark

A 70% dark chocolate ganache enrobed in 70% dark chocolate and decorated with 70% dark chocolate shavings.

✦ The authentic 70% intense dark chocolate taste!



## Salted Caramel Ganache – Milk

Dark chocolate and caramel ganache enhanced with a touch of French sea salt from Guérande, enrobed in milk chocolate and decorated with dark chocolate splitters.

✦ Not too sweet thanks to the caramel bitterness.



## Speculoos Praliné & Liège Syrup – Dark

Speculoos praliné combined with Liège syrup from Belgium to celebrate our Belgian heritage and know-how, covered in dark chocolate.

✦ An indulgent sweet and nutty combination!



## Vanilla Ganache – Dark

Dark chocolate and vanilla ganache enhanced with biscuit crunch, enrobed in dark chocolate and decorated with biscuit powder.

✦ Contains vanilla seeds, natural vanilla flavor and shortbread for a slightly crunchy texture.



## Pecan & Orange Praliné – Milk

Pecan praliné enhanced with pecan nuts and orange pieces for a subtil texture and taste, covered in milk chocolate and decorated with a blond chocolate top.

✦ Contains natural orange flavour and orange pieces



## Hazelnut Praliné – Milk

Discover our homemade hazelnut praliné covered in milk chocolate.

✦ A classic recipe for a traditional taste experience.



## Praliné à l'Ancienne – Milk

A perfect blend of almonds and hazelnuts crushed pieces to experience the original praliné taste and texture, enrobed in milk chocolate and decorated with cocoa nibs.

✦ Dark chocolate pre-enrobing, slightly dry texture, different from regular praliné.



## Arabica Coffee Ganache – Milk

A 72% dark chocolate and Arabica coffee ganache, covered in milk chocolate and engraved with our cocoa bean emblem.

✦ Contains Arabica coffee grains for a powerful taste and play of texture.



## Raspberry Ganache – Dark

A raspberry ganache elevated by the freshness of a raspberry jam, covered in dark chocolate and engraved with our cocoa bean emblem.

✦ Contains raspberry juice and concentrate to truly experience the raspberry taste play of textures & colours.

## Almond Praliné with Feuilletine – Dark

Almond praliné made with Spanish almonds from Valencia, combined with feuilletine and enrobed in dark chocolate decorated with Valencian almonds powder.

✦ The feuilletine offers crispness to the intense almond taste.





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## EXCLUSIVE TO DUTY FREE

Rosalie's collection of five beautiful chocolate assortments have been created, following extensive research, specifically for the international traveller.

All Rosalie's products will be sold exclusively through select Duty free & Travel Retail outlets.

### OUR COLLECTION FROM TOP TO BOTTOM

BONBONS OF KINDNESS  
10 PIECES MILK & DARK - 2 FLAVOURS

BONBONS OF KINDNESS  
8 PIECES MILK & DARK - 4 FLAVOURS

BONBONBARDMENTS OF LOVE  
16 PIECES MILK - 5 FLAVOURS

BONBONBARDMENTS OF LOVE  
16 PIECES MILK & DARK - 8 FLAVOURS

BONBONEXPLOSION OF LOVE  
24 PIECES MILK & DARK - 10 FLAVOURS



# WHAT CONSUMERS TOLD US

RESEARCH AMONG FOUR KEY NATIONALITIES OF DUTY FREE CONFECTIONERY SHOPPERS.  
PI INSIGHTS SEPT 2020.



88%

OF CONFECTIONERY SHOPPERS  
LIKE THE ROSALIE'S BRAND

90%

FIND THE SUSTAINABILITY &  
SOCIAL RESPONSIBILITY  
ASPECT OF THE ROSALIE'S  
BRAND APPEALING

83%

WOULD PURCHASE  
A ROSALIE'S ITEM

80%

LIKE THE STATEMENT:



**THESE CHOCOLATES ARE SO GOOD FOR THE PLANET, COCOA FARMERS, AND THEIR CHILDREN**

## GOOD FOR THE PLANET

**OUR PAPER IS 100% RECYCLABLE AND FSC CERTIFIED.**

**OUR TRAYS ARE MADE OF 75% RECYCLED PLASTIC AND ARE FULLY RECYCLABLE.**

# SOME FACTS BEHIND THE CREATOR OF ROSALIE'S

Rosalie's has been created and is produced by  
Manufacture Belge de Chocolats.

Our 20000m<sup>2</sup> production site, where chocolates are  
made since 1921, is located in Brussels, the heart  
of chocolate manufacturing.

We are an experienced and passionate team of  
220 people, putting love for chocolates into the  
creation of moments of loving kindness every  
single day.

All our products are produced from our own  
factory and today we are one of few remaining  
Belgian chocolatiers who still makes praliné in our  
own kitchens.



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## **PREMIUM CHOCOLATES MADE IN BELGIUM BY:**

Manufacture Belge de Chocolats,  
Rue de l'Armistice 5 Wapenstilstandstraat,  
Bruxelles 1081 Brussel, Belgium.  
[goodchocolates@rosalies-chocolates.com](mailto:goodchocolates@rosalies-chocolates.com)

## **FOR COMMERCIAL INFORMATION, CONTACT**

GERRY MURRAY

M:+32.499.98.21.05 /[gerry@travellerstrove.com](mailto:gerry@travellerstrove.com)