



INNOVATION IN
CHOCOLATE



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CHOCOLATE



The Collection 2018.

In today's world we are all searching for truth and honesty, especially in food products and ingredients. People want to connect to what is real and good and to things they recognize. And we increasingly buy things that represent who we are and what we stand for.

Dobla stands for 'Innovation in Chocolate' in its purest form. Innovation is our passion, our Nature, it is in everything we do. What people find relevant is Dobla's most important source of inspiration.

Therefore Dobla expanded its Nature and Finest range. We proudly present our new handmade chocolate decorations that complete your pastry, cakes, desserts and other sweet delicacies. We hope that you can create wonderful things with them that people love.

It is our mission, our passion, our 'Dobla's Nature' !

On behalf of the entire
Team Innovation Center Dobla,
Harm Jansen

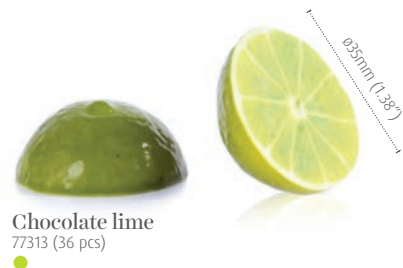


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inspired by
NATURE

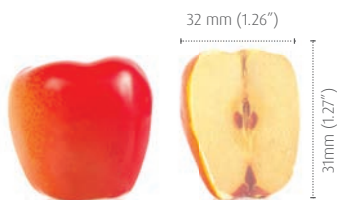


Chocolate passion fruit
77383 (36 pcs)

Pearl
77140 (120 pcs)

Snowball
77086 (40 pcs)

Passion fruit/Mango cake
By Bart de Gans
See recipe.



Chocolate apple
77311 (36 pcs)



Chocolate cinnamon
77309 (45 pcs)



Chocolate star anise
77308 (54 pcs)



Chocolate vanilla pod
77310 (48 pcs)



Pumpkin
77328 (48 pcs)



Coconut
77384 (18 pcs)



Wood tree
77398 (88 pcs)



Pinecone
77265 (18 pcs)



Toadstool
77081 (200 pcs)



Acorn
77080 (40 pcs)



Butterfly
77246 (120 pcs)



Cocoa bean
77063 (100 pcs)



Elegance dark
77137 (160 pcs)

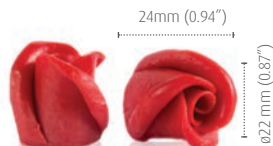
Three chocolate signature roses are arranged diagonally on a white background. Each rose is made of dark red chocolate petals, some of which are decorated with small red beads. The roses are mounted on a cylindrical base of the same chocolate, which sits on a small, round, textured yellow wafer. The lighting is soft, creating gentle shadows and highlighting the texture of the chocolate.

Chocolate signature rose
77397 (11 pcs)

Rose pastry
By Michel Willaume



Chocolate signature rose
77397 (11 pcs)



Chocolate rose mini red
77288 (45 pcs)



Chocolate rose mini
77290 (45 pcs)



Tulip orange
77360 (20 pcs)



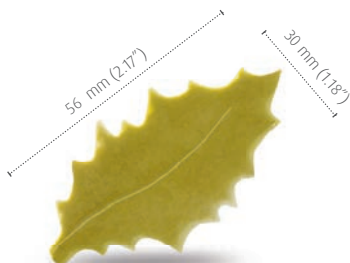
Tulip red
77361 (20 pcs)



Tulip yellow
77362 (20 pcs)



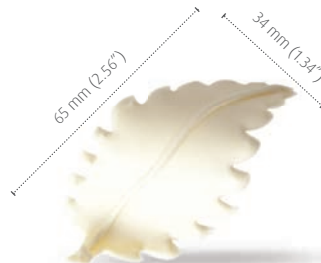
Daisy
77049 (140 pcs)



Holly leaf
77069 (180 pcs)



Oak leaf
77204 (156 pcs)



White leaf 3D
77087 (96 pcs)



Maple leaf
77078 (90 pcs)



Recipe: Passion fruit/Mango cake

Yogurt yuzu mousse

300 g	Orange puree
100 g	Yuzu puree
14 g	Gelatin
1	Vanilla pod
150 g	Low Fat yogurt
350 g	Whipped cream
80 g	Sugar

Soften the gelatin in cold water. Heat a small portion of the orange puree, sugar and combine with the softened gelatin. Add the remaining cold fruit puree. Finally, gently fold in the whipped cream and low fat yogurt.

Mango /Passion fruit compote

190 g	Mango puree
20 g	Lime puree
130 g	Sugar
12 g	Gelatin
6 g	Modified starch
7 g	Lime zest
450 g	Mango
50 g	Passion fruit

Weigh out 1/10 th of the sugar and combine with the starch. Soften the gelatin in cold water. Heat the purees, add the modified starch/sugar mixture and the remaining sugar. Bring to the boil and boil for one minute. Leave to cool down and add 65° C softened gelatin, lime zest and mango in the mixture.

Mango mousse

500 g	mangopuree
30 g	Sugar
14 g	Gelatin
400 g	Whipped cream

Soften the gelatin in cold water. Heat a small portion of the strawberry puree and combine with the softened gelatin. Add the remaining cold fruit puree. Finally, gently add and fold the whipped cream.

Chocolate crumble:

50g	Brown sugar
38g	Butter
13g	Chocolate 53%
50g	Almond powder
45g	Flour

Melt the butter and mix all the ingredients together to form a crumble. Bake the crumble at 180°C.

Passion fruit jelly

100g	Fresh passion fruit
5g	Sugar
1,5g	Agar agar

Soak the agar agar in 5 parts water. Heat up 1/4 of the lime juice together with the sugar and add the agar agar. Add the remaining juice. Let it cool and cut into cubes as needed.



FINEST RANGE



Merengue
77394 (40 pcs)



Mini diamond paviljon white
77393 (120 pcs)



Mini diamond crown black
77391 (180 pcs)



Mini diamond pink
77392 (180 pcs)



Diamond
77180 (80 pcs)



Pearl
77140 (120 pcs)



Mini pearl gold
77269 (312 pcs)



Mini pearl assortment
77287 (312 pcs)

Mini pearl red (104 pcs)
Mini pearl pink (104 pcs)
Mini pearl white (104 pcs)

Mini diamond crown black
77391 (180 pcs)

Mini diamond pink
77392 (180 pcs)

Mini diamond paviljon white
77393 (120 pcs)



Diamond
77180 (80 pcs)

Diamond petit fours
By Michel Willaume



Spots original
77223 (420 pcs)

Petit love
77376 (80 pcs)

Petit love merengue pastry

By Michel Willaume

See recipe.

20mm (0.78")

NEW



Petit love
77376 (80 pcs)



22mm (0.87")



Daisy
77049 (140 pcs)

Ø 20 mm (0.79")



Golden crumble
77286 (486 pcs)

Ø 20 mm (0.79")



Crumbly pink
77143 (486 pcs)

Ø 20 mm (0.79")



Mini toadstool
77242 (756 pcs)

Ø 20 mm (0.79")



Recipe: Petit love merengue pastry

Lime merengue

100g	Egg white
200g	Sugar
100g	Icing sugar
20g	Starch

Combine egg white and sugar. Place in a bowl and mix aux Bain Marie until it reaches a temperature of 50° C. Transfer the mixture to a mixer and beat until soft peaks. Add the sifted starch and icing sugar gently fold in the mixture. Add merengue to finished product

Prosecco mousse

30g	Refined sugar
30g	Prosecco
3g	Ovenve
6g	Powdered gelatine 180 bloom
30g	Water
15g	Honey
30g	Reduced muscat riversaltes (50%)
45g	Prosecco
15g	Marc de champagne
20g	Lemon purée
272g	Unsweetened cream 35%

Whip the, ovenve, sugar and smallest part prosecco until it creates a firm foam. Mix the powdered gelatin with cold water and set aside. Reheat the reduced muscat and add gelatin mass and honey. Mix the whipped foam with Marc de Champagne, the other part of Prosecco, lemon purée, and the gelatin mass. Whip the cream into a lobed mass. Fold the cream gradually into the foam mass. Fill the merengue cup for 50% with mousse and keep a portion of the mousse separate to spray dots if needed..

Short pastry:

900g	Flour
640g	Butter
560g	Sugar
200g	Eggs
6g	Salt
25g	Cocoa powder

Sift the flour into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in the salt, then add 2-3 tbsps water and mix to a firm dough. Knead the dough briefly and gently on a floured surface. Line a tartelette mould and chill before baking.

Vanille glaze:

0.5g	Vanilla pods
450g	Cream
300g	Neutral gel
750g	White chocolate
5g	Gelatin

Heat up the cream with vanilla and add the soaked gelatin. Prepare a ganache with the chocolate. Add the neutral gel and emulsify with a handblender.





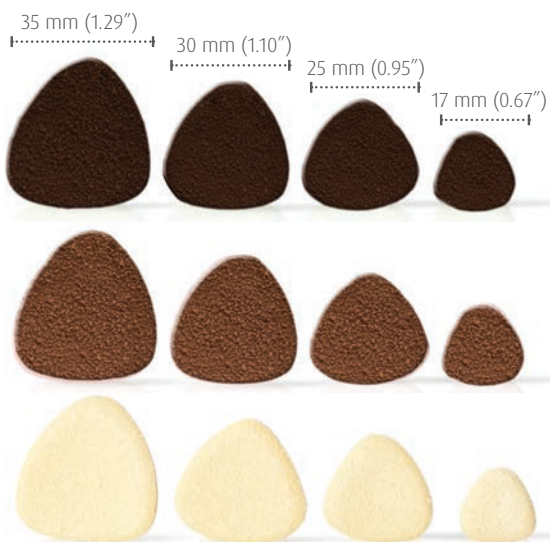
Chef's Collection 2D



Pebbles pastel
77227 (480 pcs)



Spots pastel
77228 (420 pcs)



Pebbles original
77226 (480 pcs)



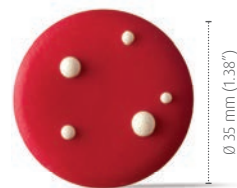
Spots original
77223 (420 pcs)



Wood tree
77398 (88 pcs)



Three color classic
77395 (280 pcs)



Toadstool
77081 (200 pcs)



Mini toadstool
77242 (756 pcs)



Crumbly pink
77143 (486 pcs)



Golden crumble
77286 (486 pcs)



Daisy
77049 (140 pcs)



Red velvet tartlette
By Michel Willaume



Chocolate star anise
77308 (54 pcs)

Chocolate orange
77314 (36 pcs)

..... Spear dark/white
assortment
71178 (±490 pcs)

..... Stevia Elegance dark
77253(160 pcs)

..... Chocolate vanilla pod
77310 (48 pcs)

.....Chocolate cinnamon
77309 (45 pcs)

.....Mini cup dark
11200 (210 pcs)

Dark chocolate & orange cake
By Bart de Gans
See recipe

Stevia



± 27 mm (1.06")
± 66 mm (2.60")

Flame
77071 (144 pcs)



± 25 mm (0.98")
± 70-80 mm (2.76-3.15")

Feather artisanal
77102 (126 pcs)

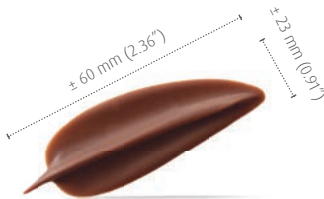


Stevia Feather artisanal
77251 (126 pcs)



± 60 mm (2.36")
± 23 mm (0.91")

Stevia Elegance dark
77253 (160 pcs)



± 60 mm (2.36")
± 23 mm (0.91")

Elegance milk
77056 (160 pcs)



Elegance dark
77137 (160 pcs)

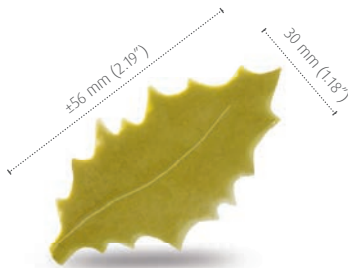


Elegance white
77182 (160 pcs)



50 mm (1.97")
45 mm (1.77")

Splash milk
77179 (195 pcs)



± 56 mm (2.19")
30 mm (1.18")

Holly leaf
77069 (180 pcs)



± 30 mm (1.18")
± 56 mm (2.02")

Oak leaf
77204 (156 pcs)



Ice crystal
77093 (88 pcs)



± 47 mm (1.65")

Lion
77202 (66 pcs)



± 43 mm (1.69")
± 37 mm (1.46")

Panda
77209 (105 pcs)



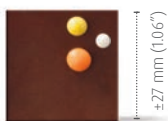
± 33 mm (1.30")

Ladybug
77138 (176 pcs)

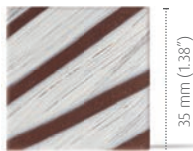


± 42 mm (1.65")
± 35 mm (1.38")

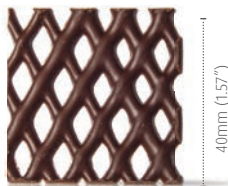
Clown
77091 (105 pcs)



Dots
77142 (360 pcs)



Zebra
77084 (288 pcs)



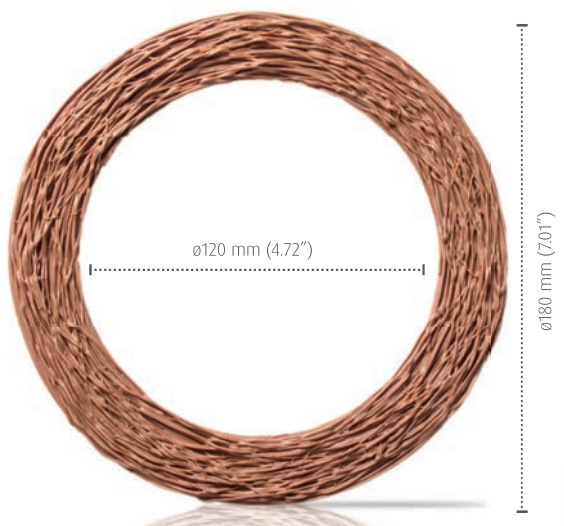
Filter square
77004 (150 pcs)



Bling dark
77133 (288 pcs)



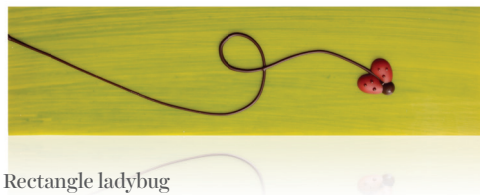
Crinkle
77068 (240 pcs)



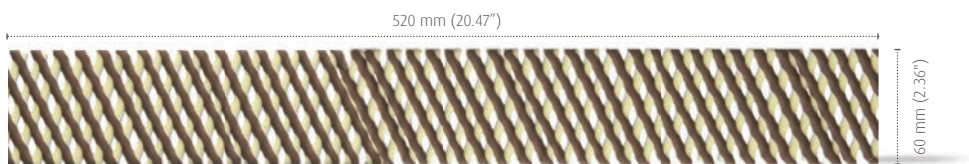
Ring swirl milk
77232 (16 pcs)



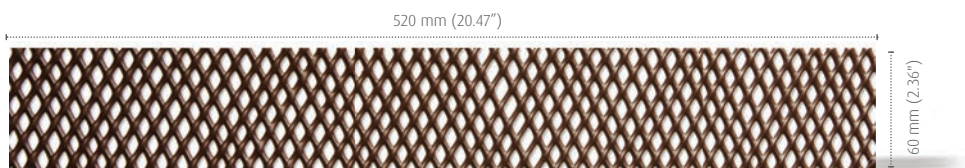
Rectangle wood milk
77233 (18 pcs)



Rectangle ladybug
77231 (18 pcs)



Collar sheet dark/white
15033 (75 pcs)
for a cake of Ø 160 mm



Collar sheet dark
15032 (75 pcs)
for a cake of Ø 160 mm

Storage Collar sheet temperature:
12° - 18°C (53° - 64°F)
Handling Collar sheet temperature:
18° - 20°C (64° - 68°F)

Store packaging approximately:
1-3 hours
before using at a temperature of :
18° - 20°C (64° - 68°F).

817 mm (32.47")



52 mm (2.05")

Collar sheet long dark/white

15035 (75 pcs)
for a cake of Ø 260 mm

570 mm (22.44")



50 mm (1.97")

Collar sheet drops green

15029 (75 pcs)
for a cake of Ø 260 mm

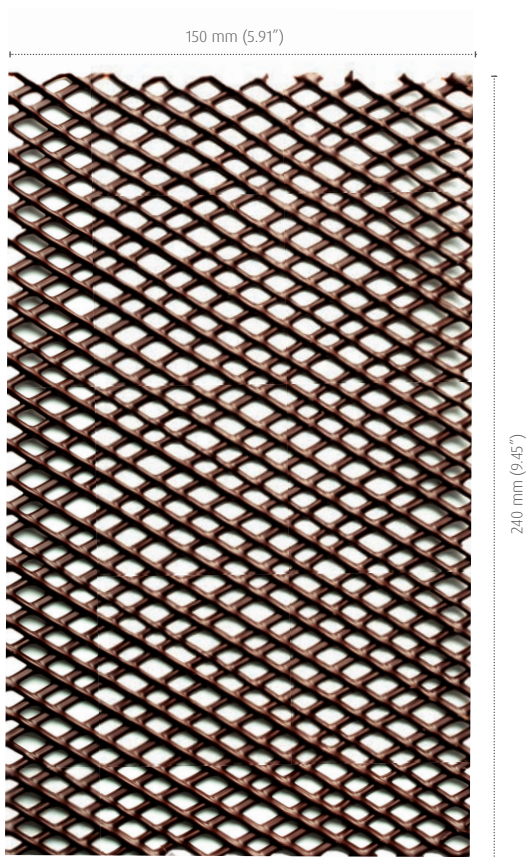


Collar sheet drops green

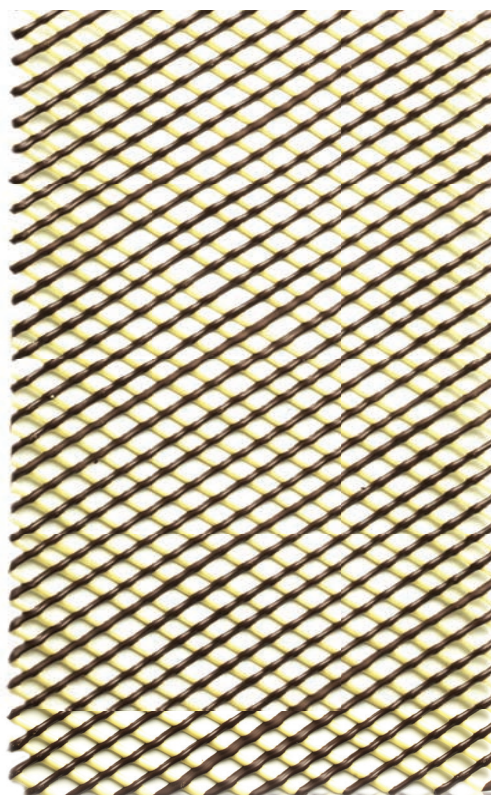
15029 (75 pcs)



Apple crumble cake
By Menno Spataro



Filter dark
77002 (10 sheets)



Filter dark/white
77104 (10 sheets)



Golden crumble
77286 (486 pcs)

..... **Filter dark (broken)**
77002 (10 sheets)

Americano inspired tartelette
By William Dekker

Chef's Collection 3D



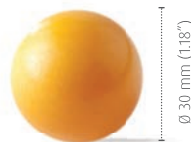
Ball dark gold
77388 (40 pcs)



Ball dark red
77389 (40 pcs)



Ball green white gold
77390 (40 pcs)



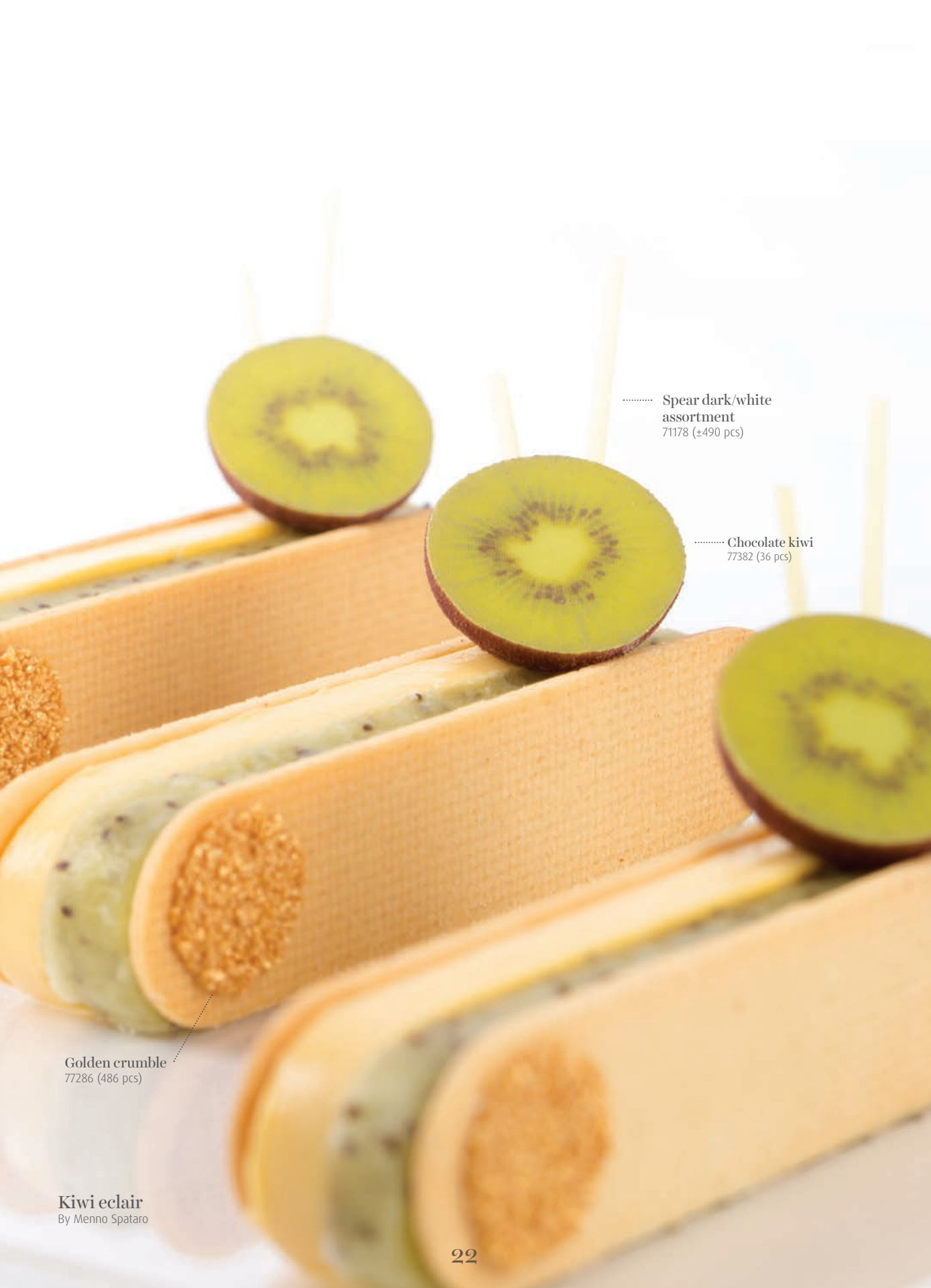
Rising sun
77076 (40 pcs)



Snowball
77086 (40 pcs)

Ball dark gold
77388 (40 pcs)

Dark gold hazelnut pastry
By Michel Willaume

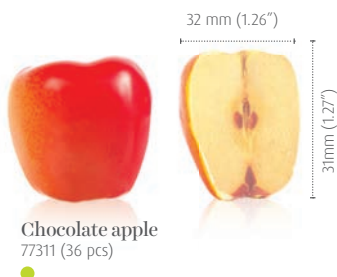
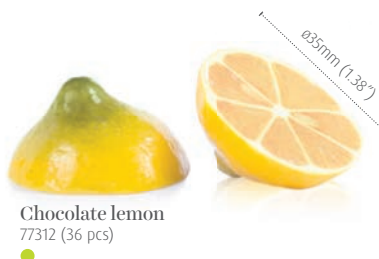
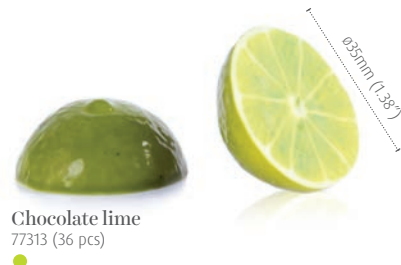


..... Spear dark/white
assortment
71178 (±490 pcs)

..... Chocolate kiwi
77382 (36 pcs)

..... Golden crumble
77286 (486 pcs)

Kiwi eclair
By Menno Spataro





Chocolate signature rose
77397 (11 pcs)



Chocolate rose dark
77192 (15 pcs)



Chocolate rose red
77193 (15 pcs)



Chocolate rose
77064 (15 pcs)



Chocolate rose mini
77290 (45 pcs)



Chocolate rose mini red
77288 (45 pcs)



Tournesol
77177 (72 pcs)



Tulip orange
77360 (20 pcs)



Tulip red
77361 (20 pcs)



Tulip yellow
77362 (20 pcs)



Bow white
77208 (128 pcs)



Butterfly
77246 (120 pcs)



Hot lips
77218 (177 pcs)



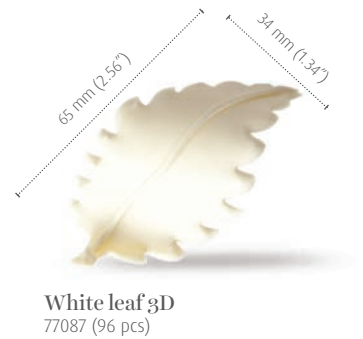
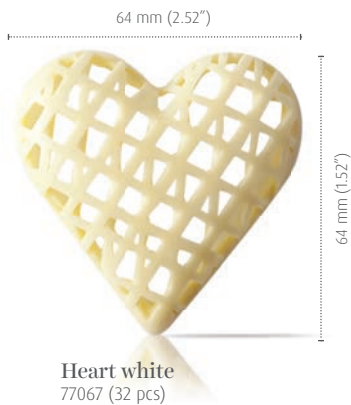
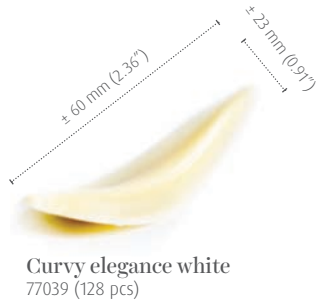
Eyes gd
76803 (252 pcs)



Wave green large
77358 (48 pcs)

..... Tulip orange
77360 (20 pcs)

Spring matcha cake
By Bart de Gans



20mm (0.78")

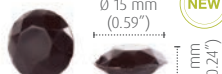
NEW



Petit love
77376 (80 pcs)



Mini diamond pavilion white
77393 (120 pcs)



Mini diamond crown black
77391 (180 pcs)



Mini diamond pink
77392 (180 pcs)



Diamond
77180 (80 pcs)



Pearl
77140 (120 pcs)



Mini pearl gold
77269 (312 pcs)



Mini pearl assortment
77287 (312 pcs)

Mini pearl red (104 pcs)
Mini pearl pink (104 pcs)
Mini pearl white (104 pcs)

Ø 21 mm (0.83")

NEW



Merengue
77394 (40 pcs)

Merengue
77394 (40 pcs)



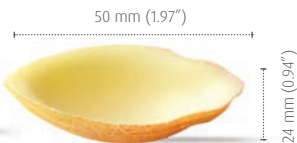
Lime merengue tartlette
By Bart de Gans



Coco
77207 (36 pcs)



Cocoa bean
77063 (100 pcs)



Maple leaf
77078 (90 pcs)



Pumpkin
77328 (48 pcs)



Coconut
77384 (18 pcs)



Pinecone
77265 (18 pcs)

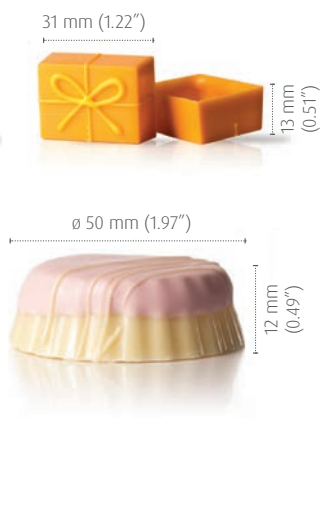
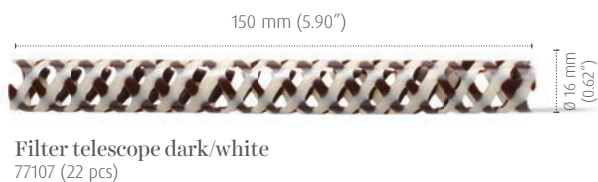
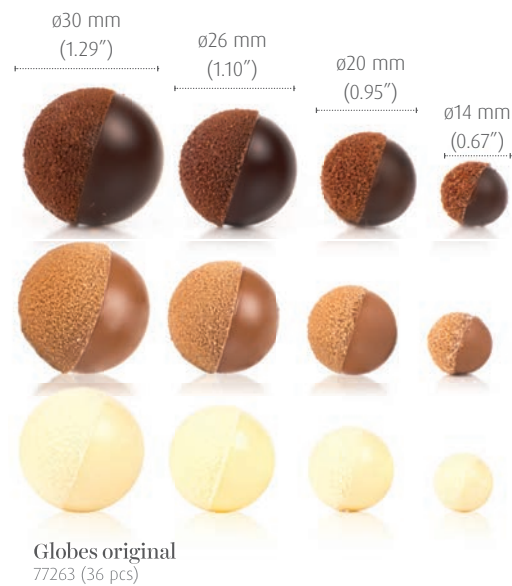


Acorn
77080 (40 pcs)



Pumpkin
77328 (48 pcs)

Pumpkin pie mini pastry
By Menno Spataro





Recipe: Red velvet tartlette

Red velvet

900 g	Flour
48 g	Cocoa powder
17 g	Salt
17 g	Baking soda
8 g	Vanilla bean
740 g	Whole egg
895 g	Sugar
950 g	Oil
17 g	Vinegar
85 g	Red food coloring

Sift together the flour, sugar, baking soda, salt, and cocoa powder. In another large bowl, whisk together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla. Mix the dry ingredients into the wet ingredients until just combined and a smooth batter is formed. Bake at 190° C

Strawberry glaze

136 g	Whole milk
172 g	Glucose
7 g	Gelatin
84,5 g	White chocolate 35%
10,5 g	Strawberry puree
1,5 g	Scraped vanilla seeds
57,5 g	Sunflower oil
5g	Red food colouring

Soften the gelatin in cold water.- Bring the whole milk, scraped vanilla seeds and the glucose to the boil. Make a ganache with the white chocolate. Stir the softened gelatin in the mixture. Leave to cool down add at 50° C the strawberry puree, sunflower oil and titanium dioxide using hand blender.

White chocolate mousse

540 g	Whipped cream
260 g	White chocolate 35%
100 g	Sugar
40 g	Lemon puree
100 g	Egg yolks
200 g	Whole milk
12 g	Gelatin

Soften the gelatin in cold water. Bring the lemon puree and sugar to the boil and cook till 120° C, add to the lightly beaten egg yolks and beat until stiff. Bring the whole milk to the boil and make a ganache with the chocolate and add the softened gelatin in the mixture. Mix gently with the whipped cream.

Strawberry jelly

400 g	Strawberry puree
100 g	Strawberries
100 g	Glucose
570 g	Sugar
3,5 g	Citric acid
3,5 g	Water
10 g	Pectine

Weigh out 1/10 th of the sugar and combine with the pectine. Heat the puree and the strawberries to 50° C and add the pectine/sugar mixture to pre-cook the pectine. Bring to the boil for one minute add the glucose with the remaining sugar. Cook up to 107° C at this temperature pour the citric acid diluted at 50% water and 50% citric acid. Pour onto a silpat.

Short pastry:

900g	Flour
640g	Butter
560g	Sugar
200g	Eggs
6g	Salt
25g	Cocoa powder

Sift the flour into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in the salt, then add 2-3 tbsp water and mix to a firm dough. Knead the dough briefly and gently on a floured surface. Line a tartlette mould and chill before baking.

chocolate

DECORATIONS



Spear dark/white
assortment
71178 (±490 pcs)

Spots original
77233 (420 pcs)

Mikado dark/white
72109 (±335 pcs)

Tiramisu cake
By Michel Willaume

Decorations sticks

ø 5 mm
(0.20")



150 mm (5.91")

**Cigarillo dark
with white stripes**
71173 (± 200 pcs)



**Cigarillo retro
milk/white**
73169 (± 200 pcs)



**Cigarillo dark
with mint stripes**
71176 (± 200 pcs)
mint flavoured

ø 5 mm
(0.20")



150 mm (5.91")

**Cigarillo white
with purple stripes**
73178 (± 200 pcs)

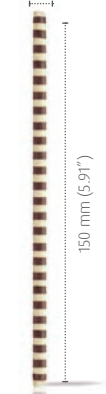


**Cigarillo white
with dark stripes**
73173 (± 200 pcs)



Cigarillo retro
73175 (± 200 pcs)

ø 4,5 mm
(0.18")



150 mm (5.91")

Mikado dark/white XL
71163 (±220 pcs)

ø 4,5 mm
(0.18")



97 mm (3.82")

Mikado dark/white
72109 (±335 pcs)

ø 6 mm
(0.24")

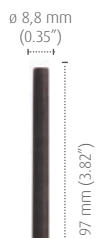


45 mm (1.77")

Panatella mini dark
71174 (±310 pcs)



Panatella mini white
73174 (±310 pcs)



Decotubes dark
71106 (±140 pcs)



Decotubes milk
72114 (±140 pcs)



Decotubes white
73102 (±140 pcs)



Decotubes milk/white
72105 (±140 pcs)



Mikado dark
71162 (±335 pcs)



Mikado white
73165 (±335 pcs)



**Cigarillo multi color
assortment**
78013 (±210 pcs)



Panatella dark
71171 (±110 pcs)



Panatella white
73171 (±110 pcs)



**Panatella dark
with white stripes**
71172 (±110 pcs)



**Panatella white
with dark stripes**
73172 (±110 pcs)



Panatella strawberry
73181 (±110 pcs)
strawberry flavoured



Panatella retro
73176 (±110 pcs)



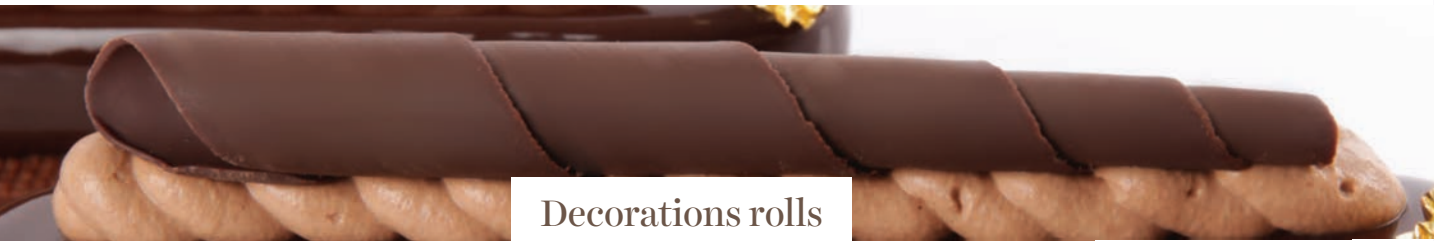
Zigzag dark
71182 (±490 pcs)



**Spear dark/white
assortment**
71178 (±490 pcs)



Chocolate friandise
By Menno Spataro



Decorations rolls



Rose dark/white
72183 (±180 pcs)



Rose white/dark
72182 (±180 pcs)



Rose white/purple
73806 (±180 pcs)



Rose midi dark/white
72184 (±330 pcs)



Dentelle dark
41116 (1 kg)



Mistral milk/white
42167 (± 1085 pcs = 2,5kg)
42175 (± 868 pcs = 2kg)



Twister dark/white
41159 (± 3150 pcs = 1,5 kg)



Tornado white/dark
43124 (0,8kg = ±570 pcs)
72111 (0,2kg = ±144 pcs)



Turitella dark XL
71110 (±50 pcs)



Turitella
72110 (±117 pcs)



Turitella pink/white
78192 (±117 pcs)

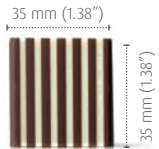


Turitella dark XL
71110 (±50 pcs)

Milk/dark chocolate eclair
By Bart de Gans
See recipe.



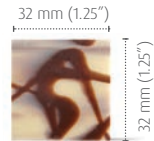
Decorations cut



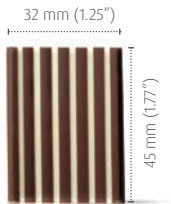
Domino square
dark/white
72213 (±500 pcs)



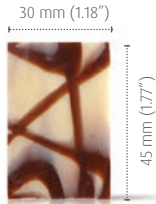
Domino square
white/pink
73219 (±500 pcs)



Diablo square
dark/white
73226 (±465 pcs)



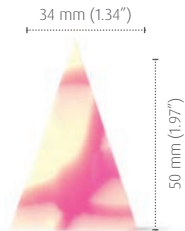
Domino rectangle
dark/white
72211 (±380 pcs)



Diablo rectangle
dark/white
73232 (±375 pcs)



Sienna
72215 (±274 pcs)



Diablo spring
78229 (±290 pcs)



Diablo triangle
dark/white
73227 (±290 pcs)



Domino triangle
dark/white
72104 (±314 pcs)



Domono square
dark/white
72213 (±500 pcs)

Schwarzwald Kirsch naked cake
By Menno Spataro

10 mm
(1.46")



140 mm (4.01")

Stripe dark caramel
78009 (233 pcs)



Stripe caramel dark
73106 (233 pcs)



Stripe white pink
73101 (233 pcs)



Stripe dark caramel
78009 (233 pcs)

Milk/dark chocolate eclair
By Bart de Gans



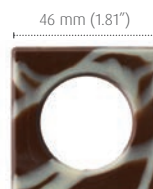
**Stevia chocolate bar
mini dark**
77250 (±230 pcs)



**Chocolate bar
mini dark**
71265 (±230 pcs)



Eureka striped
72117 (±148 pcs)



Eureka marbled
72118 (±148 pcs)



Tramontana marbled
72102 (±131 pcs)



Tramontana striped
73211 (±131 pcs)



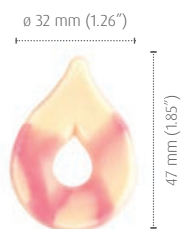
Typhoon white/milk
73268 (±112 pcs)



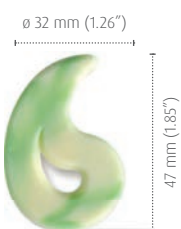
Blizzard triangle white/red
73250 (±271 pcs)



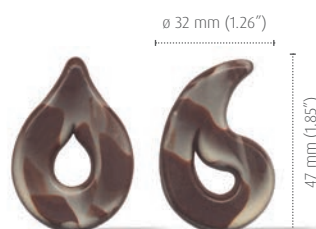
Blizzard assortment
73196 (±262 pcs)



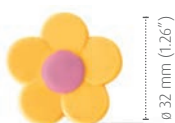
Puccini drop
white/purple
73222 (±295 pcs)



Puccini comma
white/green
73221 (±295 pcs)



Puccini assortment
71266 (±295 pcs)



Buttercup
78227 (±302 pcs)



Pink flower
78222 (±302 pcs)



Flower dark
54010 (76 pcs)



Flower white
54012 (76 pcs)



Sunflower assortment
71269 (±235 pcs)



Heart dark/red
73254 (±235 pcs)



Heart red
78400 (±395 pcs)

NEW



Carrot
78334 (±175 pcs)



Golden star
77072 (±248 pcs)



Stevia galaxy dark
77254 (±304 pcs)



Galaxy dark
77134 (±304 pcs)

A close-up photograph of a pistache merengue dessert. The dessert is a white, pointed meringue with a delicate, feathery texture. It is decorated with a golden star-shaped decoration that has a dark brown, textured border. The base of the meringue is coated with a layer of finely ground pistachio powder. The dessert is placed on a reflective surface, creating a clear reflection. In the background, two more similar desserts are visible but out of focus.

Golden star
77072 (±248 pcs)

Pistache merengue dessert
By Bart de Gans



Grand décor assortiment
71215 (±260 pcs)



Decorette assortiment
71200 (± 375 pcs)

Decorette assortiment
71200 (± 375 pcs)



Baba cassis pastry
By Michel Willaume



Belle décor
71222 (±280 pcs)



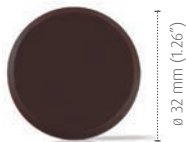
Moon dark
71231 (±317 pcs)



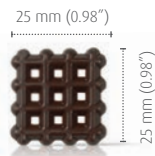
Fan decorette
71204 (±245 pcs)



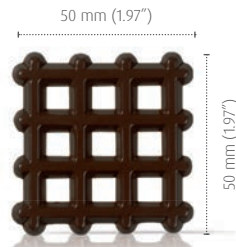
Pompidou
71268 (±265 pcs)



Round dark
71218 (±500 pcs)



Wire small
71240 (±380 pcs)



Wire big
71246 (±140 pcs)



Feather
71250 (±275 pcs)



Gallettes assortment
71216 (±315 pcs)



Victory assortment
71208 (±315 pcs)



Exclusive assortment
71202 (±310 pcs)



Maestro assortment
71272 (±250 pcs)



Recipe: Milk/dark chocolate eclair

Coffee Tonka cremeux

180g	Heavy cream 35%
180g	Milk
65g	Egg yolks
35g	Sugar
35g	Coffee beans
4g	Tonka

Combine all the ingredients while cool and store for at least 24 hours. Strain through a chinois to remove the coffee beans and tonka. Bake in silicone molds for 45 minutes in convection oven at 100° C. Freeze and glaze with the chocolate glaze.

Vanilla cremeux

85g	White couverture 35%
195g	Cream 35%
5g	Bourbon vanilla bean
1g	Vanilla extract
3g	Powdered gelatine
15g	Water for gelatine
195g	Chilled cream 35%

Bloom the gelatine in the chilled water for 20 minutes. Boil the cream, infuse the vanilla and add the gelatine. Pour over the white couverture and gently emulsify. Add the rest of chilled cream. Store for 24 hours before whipping in a mixer.

Coffee chocolate mousse:

600g	Cream
220g	Dark chocolate 53%
100g	Pate a bombe
200g	Milk
10g	Gelatin
30g	Coffee beans

Let the coffee beans infuse for a night in the cold milk. Beat the cream and create the pate a bombe. Boil the milk and dissolve the gelatin. Make an emulsion of milk with chocolate and let it harden. Before use, whip the mousse.

Short pastry:

900g	Flour
640g	Butter
560g	Sugar
200g	Eggs
6g	Salt
5g	Coffee powder
5g	Black colouring
25g	Cocoa powder

Sieve dry ingredients and mix. Add soft butter, and the eggs. Bake as a biscuit between 10-20mm thickness. Cut in desired shape and size.

Milk chocolate mousse:

600g	Cream
220g	Dark chocolate 53%
100g	Pate a bombe
200g	Milk
10g	Gelatin

Beat the cream and create the pate a bombe. Boil the milk and dissolve the gelatin. Make an emulsion of milk with chocolate and let it harden. Before use, whip the mousse.



chocolate
TOPPINGS



Sprinkles



Sprinkle hearts mini pink
78414 (1 kg)



Sprinkle hearts pink
78413 (0.6 kg)



Sprinkle hearts red
78412 (0.6 kg)



Sprinkle stars dark
73419 (0.6 kg)



Sprinkle stars white
73417 (0.6 kg)



Sprinkle flowers
38375 (2 kg)



Sprinkle fruits
38381 (1 kg)



Crispies mix
57405 (2,5 kg)



NEW

Sprinkle alphabet
38384 (1 kg)



NEW

Sprinkle numbers
38383 (1 kg)

Sprinkle alphabet
38384 (1 kg)

..... Mini elegance assortment
71552 (576 pcs)





Spaghetti dark
41145 (2,5 kg)



Spaghetti white
43127 (2,5 kg)



Spaghetti milk
42147 (2,5 kg)



Spaghetti triple
41119 (2,5 kg)



Spaghetti orange
48218 (2,5 kg)



Curls & Shavings



Crushells dark
41110 (6 kg)



Crushells pink
48007 (6 kg)



Crushells white
43102 (6 kg)



Crushells yellow
48008 (6 kg)



Crushells milk
42189 (6 kg)



Chocolate almond shaped
42137 (1,5 kg)



Leaves marbled
42121 (1,5 kg)



Curls red
48261 (4 kg)



Curls orange
48122 (4 kg)



Curls strawberry
48005 (4 kg) • 48000 (1,5 kg)
strawberry flavoured



Curls yellow
48100 (4 kg)



Curls green
48128 (4 kg)



Curls red/white/blue
48832 (4 kg)



Curls party mix
48162 (4 kg)



Chocolate almond shaped
42137 (1,5 kg)

Mini St. Honoré
By Bart de Gans



Turitella
72110 (±117 pcs)

Curls caramel
48152 (4 kg) · 48154 (1,5 kg)
caramel flavour

Caramel banana toffee cake
By Bart de Gans



Curls caramel
48152 (4 kg) · 48154 (1,5 kg)
caramel flavoured



Curls mini caramel
48103 (4 kg)
caramel flavoured



Curls dark
41128 (4 kg) · 41120 (1,5 kg)



Curls mini dark
41130 (4 kg)



Curls white
43114 (4 kg) · 43113 (1,5 kg)



Curls mini white
43116 (4 kg)



Curls milk
42134 (4 kg)



Curls milk/white
42154 (4 kg) · 42159 (1,5 kg)



Curls marbled
42128 (4 kg) · 42125 (1,5 kg)



Curls yellow/milk
48150 (4 kg)



Curls mega dark
41136 (2,5 kg)



Curls mega marbled
42138 (2,5 kg)



Shavings curled dark
41168 (2,5 kg)



Shavings flat dark
41140 (2,5 kg)



Shavings curled milk
42169 (2,5 kg)



Shavings curled white
43168 (2,5 kg)

35-37 mm (1.38"-1.46")



**Forest shavings
mini dark/white**
73191 (1 kg = ±475 pcs)



**Forest shavings
mini dark**
71179 (1 kg = ±475 pcs)



**Forest shavings
mini white**
73192 (1k g = ±475 pcs)



**Forest shavings
mini green**
78012 (1 kg = ±475 pcs)

35-37 mm (1.38"-1.46")



**Forest shavings
mini pink/green**
78006 (1 kg = ±475 pcs)

53 mm (2.09")



**Forest shavings
midi orange**
78011 (1 kg = ±200 pcs)



**Forest shavings
midi pink**
78014 (1 kg = ±200 pcs)

70 mm (2.76")



**Forest shavings
dark/white**
42151 (2,5 kg = ±250 pcs)



**Forest shavings
dark**
41122 (2,5 kg = ±250 pcs)



**Forest shavings
white**
43129 (2,5 kg = ±250 pcs)



Recipe: Chocolate choux

Peanut and chocolate mousse

415g	Milk
290g	Peanut paste
1040g	Cream
660g	Dark chocolate 66%
9g	Gelatin

Soak the gelatin in water. Bring the milk to a boil and add the gelatin. Pour the hot liquid over the chocolate and add the peanut paste. Whisk until a smooth, elastic texture is obtained. Add the whipped cream when the mixture is at 35°C and use as needed.

Whipped peanut ganache

135g	Cream
12g	Glucose
2g	Gelatin
260g	Chocolate 40%
365g	Cream 35% fat

Combine the cream, gelatin and glucose and bring to a boil. Pour the hot liquid over the chocolate and add the peanut paste. Whisk until a smooth, elastic texture is obtained. Add the whipped cream when the mixture is at 35°C and use as needed. Blend mixture with an immersion blender and add the cold cream. Refrigerate for 12 hours.

Pâte brisée

250g	Flour
125g	Butter
30g	Confectioners sugar
3g	Salt
50g	Egg
40ml	Water
10g	Vanilla extract

Make sandy dough with the flour and butter. Add the sugar and salt. Beat the eggs and if needed add water. Refrigerate for two hours. Roll out to 3mm and cut in desired shape. Bake at 170°C to a slightly golden color.

Choux

125ml	Milk
100g	Butter
3g	Fine salt
5g	Caster sugar
150g	Flour
50g	Eggs

Heat the water, the milk, butter, salt and caster sugar in a saucepan for one minute, stirring with a spatula. Turn off the heat, stirring all the time, add the flour until the mixture is very smooth. When the mixture is smooth, return the pan to the heat and stir with the spatula for one minute. The paste will begin to poach and some of the water will evaporate. Don't let the paste dry out too much, or it will crack during cooking. Immediately remove from the heat and add the eggs, one at a time, mixing in with a spatula between each addition. Stir well with the spatula until the eggs are thoroughly combined and the paste has a very smooth texture. It is now ready to use.





..... White leaf 3D
77087 (96 pcs)

..... Daisy
77049 (140 pcs)

..... Ring drops green
15028 (40 pcs)
Volume 75ml (2,54 oz)

Rings & Teardrops



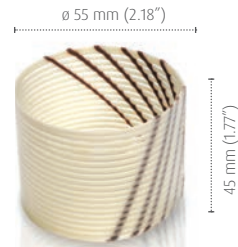
Ring drops green
15028 (40 pcs)
Volume 75ml (2,54 oz)



Ring white
18120 (40 pcs)
Volume 75ml (2,54 oz)



Ring dark
15001 (40 pcs)
Volume 75ml (2,54 oz)



Ring fine stripe white/dark
15053 (40 pcs)
Volume 75ml (2,54 oz)



Ring white/dark
15052 (40 pcs)
Volume 75ml (2,54 oz)



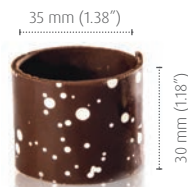
Ring oval dark
15008 (30 pcs)
Volume 75ml (2,54 oz)



Mini cylinder white/dark striped
77171 (70 pcs)
Volume 20ml (0,68 oz)



Mini cylinder white/dark speckled
18108 (105 pcs)
Volume 20ml (0,68 oz)



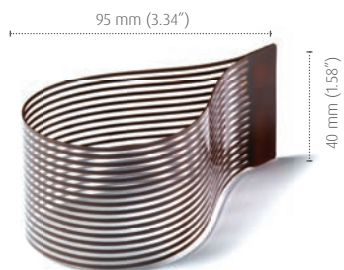
Mini cylinder dark/white speckled
18107 (105 pcs)
Volume 20ml (0,68 oz)



Striped asymmetric ring dark
18103 (105 pcs)
Volume 20ml (0,68 oz)



Canneloni dark
77010 (12 pcs)
Volume 65ml (2,20 oz)



Teardrop fine dark
15006 (36 pcs)
Volume 75ml (2,54 oz)



Teardrop bamboo
15005 (36 pcs)
Volume 75ml (2,54 oz)



Teardrop dark/white
15051 (36 pcs)
Volume 75ml (2,54w oz)



.....**Teardrop fine dark**
15006 (36 pcs)
Volume 75ml (2,54 oz)



Cups



Thimble cup dark
81648 (72 pcs)
Volume 7ml (0,24 oz)



A la carte cup dark
11223 (294 pcs)
Volume 13ml (0,44 oz)



Liqueur cup dark
11237 (252 pcs)
Volume 10ml (0,34 oz)



Petit fours cup milled dark
11217 (168 pcs)
Volume 15ml (0,51 oz)



Mini cup dark
11200 (210 pcs)
Volume 15ml (0,51 oz)



Mini cup white
13200 (210 pcs)
Volume 15ml (0,51 oz)



Pisa cup
11210 (168 pcs)
Volume 23ml (0,78oz)



Coconut cup mini marbled
11251 (168 pcs)
Volume 16ml (0,54 oz)



Coffee cup dark
11261 (168 pcs)
Volume 16ml (0,54 oz)



Coffee cup marbled
11265 (168 pcs)
Volume 16ml (0,54 oz)



Carrée cup dark
18115 (66 pcs)
Volume 39ml (1,32 oz)



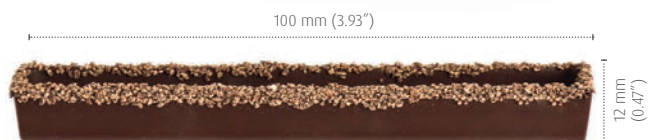
Rimmed square cup dark
18114 (66 pcs)
Volume 39ml (1,32 oz)



Elegance milk
77056 (160 pcs)



.....Rimmed rectangle
cup dark
18127 (144 pcs)
Volume 15ml (0,51 oz)



Rimmed rectangle
cup dark
18127 (144 pcs)
Volume 15ml (0,51 oz)

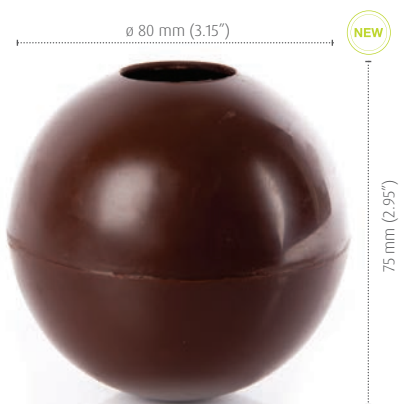


Rimmed rectangle
cup white
18128 (144 pcs)
Volume 15ml (0,51 oz)

A large, dark chocolate sphere sits on a light-colored wooden plate. The sphere is covered in a thick, glossy chocolate coating with several drips of chocolate running down its sides. It is placed on a bed of strawberry compote, which is topped with a layer of golden-brown crumbs. The plate is decorated with small purple flowers, green leaves, and pieces of gold leaf.

Sphere dark XL
77345 (22 pcs)

Chocolate sphere dessert
By Bart de Gans



Sphere dark XL
77345 (22 pcs)
Volume 100ml (3,38 oz)



Coupole dark xl
77341 (88 pcs)
Volume 50ml (1,69 oz)



Red luster sphere dark
18123 (36 pcs)
Volume 84ml (2,54 oz)



Coupole bronze
77241 (144 pcs)
Volume 36ml (1,22 oz)



Stevia Truffle shell dark
77252 (252 pcs)
Volume 5ml (0,17 oz)



Truffle shell dark
77013 (504 pcs)
Volume 5ml (0,17 oz)



Truffle shell white
77012 (504 pcs)
Volume 5ml (0,17 oz)



Truffle shell milk
77011 (504 pcs)
Volume 5ml (0,17 oz)



Recipe: Cointreau Teese dessert

Lemon Cake

460g	Granulated sugar
4 pieces	Grated lemon zest
360g	Whole eggs
2g	Salt
200g	Mascarpone
360g	Flour T55
6,5g	Baking powder
115g	Clarified butter
as	needed Cointreau/limon juice

In the mixing bowl, mix the lemon zest with the sugar; add the whole eggs, salt and the mascarpone. Start mixing gently with the paddle attachment. Sift flour with baking powder and add them to the mixture. Then incorporate the clarified butter previously melted at 50°C. Mold and bake at 150°C. Sprinkle directly the top with Cointreau and lemon juice mixture.

Green apples cubes

250g	Green apple juice
50g	Granulated sugar
200g	Green apple cubes (8mm)

Mix all ingredients together and place into vacuum bag. Seal and let in the fridge until the cubes becomes transparent.

Namelaka lemon violet

110g	Lemon puree
210g	White chocolate
40g	Glucose
10g	Inverted sugar
4g	Gelatin
170g	Heavy cream 35% fat
5 drops	Aroma violet
as needed	Coloring violet

Melt the white chocolate and place the glucose and inverted on top. Bring the lemon juice to a boil; add the hydrated and strained gelatin. Pour gradually into the melted chocolate to form a perfect emulsion with hand blender. Add the cold liquid cream, mix few second and reserve to the refrigerator.

Green apple sorbet with Pacojet

400g	Green apple pieces
20g	Lemon juice
300g	Green apple juice

Clean the apples and place them into the bottom of the Pacojet container. Add the lemon and apple juice. Freeze.

Green apple granité

500g	Green apple juice
30g	Maltitol

Mix together and freeze.

Gel lemon ginger

200g	Neutral glaze
40g	Lemon juice
10g	Ginger juice

Mix all ingredients together.

Violet foam

250g	Milk
50g	Sugar
½	Lemon zest
3g	Gelatin
8	flowers Fresh violet
as needed	Aroma and coloring

Hydrate the gelatin into cold water and strain. Bring to a boil the milk with the sugar, violet flowers and lemon zest. Let infuse 10 minutes and strain. Add the gelatin and coloring. Cool down the mixture. When cold, whisk well and pour into the siphon. Charge with gaz and use when needed.

Violet opaline

110g	Fondant
70g	Glucose
20g	Violet syrup
5g	Butter
½	Lemon zest

Cook the fondant the glucose and the violet syrup until 155/160°C, add the butter and lemon zest. Pour onto silicon mat and let cool down completely. Pass through the mixer to make powder. Sparkle this powder onto a silicon mat and bake at 150°C.

Cointreau gel

250g	Neutral glaze
1g	Lime zest
80g	Cointreau

Mix all together.

Green apple sauce

300g	Green apple juice
100g	Neutral glaze
2g	Xanthan gum
5g	Lime juice

Mix all together.

Violet chocolate disk

200g	White chocolate
20g	Crystalized violet petals
as needed	Violet color

Melt and color the white chocolate. Temper and add the petals. Pour into acetate, cover with another acetate and roll as thin as possible crunching the petals into the chocolate. When the crystallization of the chocolate start, with a round cutter, cut into disks. Reserve for serving.

ASSORTMENT BOXES



Balls assortment
71527 (40 pcs)



Mandarin calamansi

By Bart de Gans
See recipe.

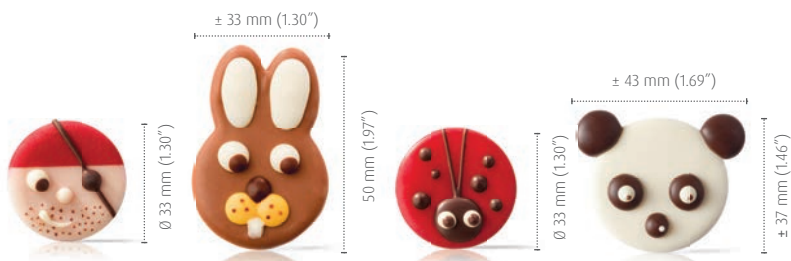


Foodservice boxes



Balls assortment
71527 (40 pcs)

Snowball (20 pcs)
Rising Sun (20 pcs)



Faces assortment
71529 (124 pcs)

Panda (30 pcs)
Ladybug (22 pcs)
Pirate (40 pcs)
Bunny (32 pcs)



Animal assortment
77205 (108 pcs)



Mini bars assortment
71530 (230 pcs)

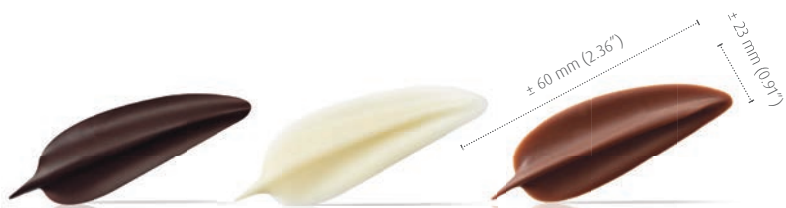
Chocolate bar mini dark (±76 pcs)
Chocolate bar mini white (±76 pcs)
Chocolate bar mini milk (±76 pcs)



Happies assortment
83375 (135 pcs)



Cigarillo multi color assortment
78013 (±210 pcs)



Elegance assortment

71528 (160 pcs)

Elegance dark (48 pcs)
Elegance white (48 pcs)
Elegance milk (68 pcs)



Mini elegance assortment

71552 (576 pcs)

Elegance dark (192 pcs)
Elegance white (192 pcs)
Elegance milk (192 pcs)

35-37 mm (1.38"-1.46")



27-33 mm
(1.06"-1.30")



Assortment box

71515

Forest shavings mini dark (±18 pcs)
Cigarillo retro (±18 pcs)
Forest shavings mini dark/white (±27 pcs)
Cigarillo dark + white stripes (±27 pcs)

ø 5 mm
(0.20")

150 mm (5.91")



Cigarillo assortment

71517

Cigarillo white + dark stripes (±27 pcs)
Cigarillo dark + white stripes (±27 pcs)
Cigarillo retro (±27 pcs)
Cigarillo milk + white stripes (±27 pcs)



Retail boxes

Coffee & Tea Cups

Master case Europe: 61251 (8 single boxes)
Contents: 8 pieces per single box



Assorted Dessert Shells

Master case Europe: 61261 (8 single boxes)
Contents: 8 pieces per single box



Cordial & Toasting Cups

Master case Europe: 61271 (8 single boxes)
Contents: 12 pieces per single box





Recipe: Mandarin calamansi

Lime verbena custard

80 g	Lime puree
34 g	Orange puree
114 g	Sugar
9 g	Fresh verbena
114 g	Egg
57 g	Egg yolks
85,5 g	Butter
2,5 g	Gelatin

Soften the gelatin in cold water. Mix the fresh verbena with a hand blender in the orange puree. Bring the lime puree, orange verbena mixture and sugar to the boil. Whip the egg and egg yolks until pale add the previous mixture and cook till 84° C. Add the gelatin and butter and smoothen with hand blender.

Sablé dough

225 g	Butter
140 g	Sugar
45 g	Almond powder
90 g	Egg
2 g	Salt
3 g	Mandarin zest
375 g	Patent flour

Mix the butter, sugar, almond powder, Mandarin zest and salt. Little by little add the egg. Sieve the patent flour and mixed all together.

Mandarin calamansi compote

125 g	Mandarin puree
25 g	Calamansi puree
50 g	Glucose
45 g	Sugar
11 g	Pectin NH
4 g	Citric acid
400 g	Mandarin slices

Weigh out 1/10th of the sugar and combine with the pectin. Heat the mandarin puree and the calamansi puree to 50° C and add the pectin/sugar mixture to pre-cook the pectin. Bring to the boil for one minute add the glucose with the remaining sugar. Cook up to 105° C at this temperature pour the citric acid diluted at 50% water and 50% citric acid. Add the mandarin slices add 50° C and mix well.



Logos

Happies assortment
83375 (135 pcs)





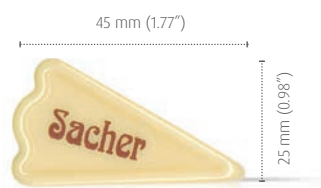
Chocolate logos



Happies assortment
83375 (135 pcs)



Tiramisu white
55164 (350 pcs)



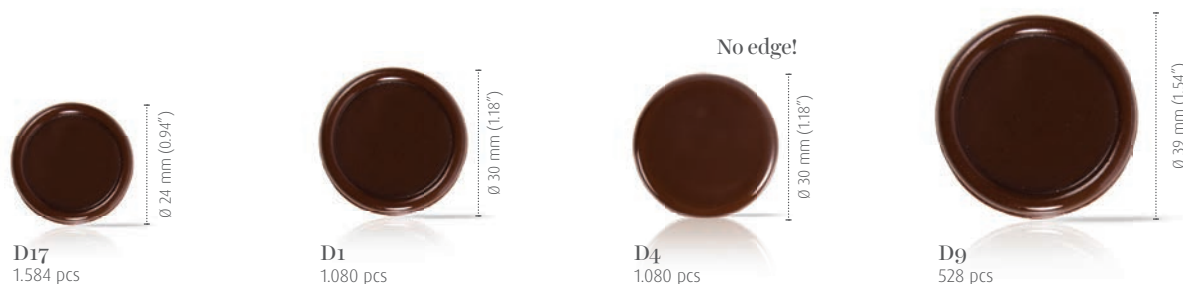
Sacher white
55639 (294 pcs)

What better way to show off your corporate identity than with a tasty chocolate bearing your name or logo? Using your logo on your products is certainly one of the most cost-effective and tasteful ways of informing your customers that the dessert or cake is yours. Please fill in the online request form to order chocolate logos. Our sales team will contact you as soon as possible after receiving your request.

IMPORTANT

Please note that the minimum order quantity is 20 boxes, and that you can only order chocolate logos per 4 boxes.

Only distributors of Dobla can request chocolate logos. If you own a restaurant, bakery or pastry shop, please check if your distributor supplies Dobla chocolate decorations. If yes, let your distributor fill out the online form.



No edge!



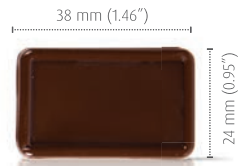
D44
1.584 pcs



D43
1.200 pcs



D12
1.008 pcs



D5
1008 pcs



D6
720 pcs



D3
648 pcs



D21
864 pcs



D2
1.080 pcs



D19
960 pcs



D18
1080 pcs



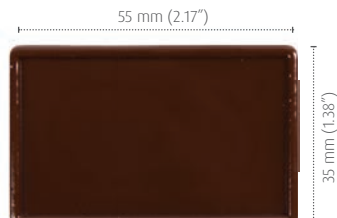
D27
576 pcs



D205
576 pcs



D99
528 pcs



D300
384 pcs

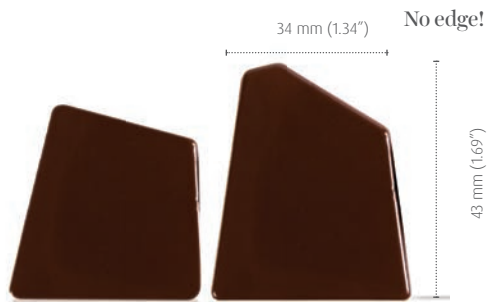


D12
1.008 pcs

Sacher torte
By Menno Spataro
See recipe.



D450
44 pcs



D170
576 pcs



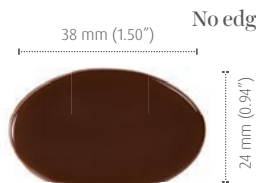
D23
1.584 pcs



D11
1.008 pcs



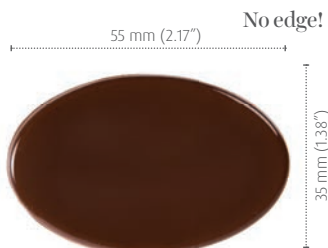
D7
720 pcs



D20
1008 pcs



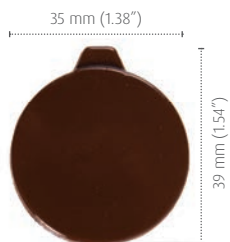
D10
480 pcs



D8
480 pcs



D600
528 pcs



D402
672 pcs



D119
432 pcs



D53
192 pcs



D180
672 pcs



D25
432 pcs



D15
360 pcs



D50
294 pcs

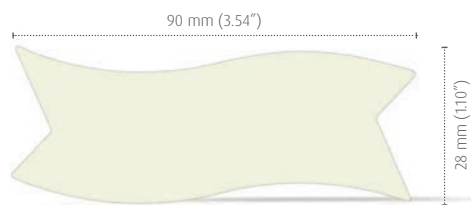


D24
480 pcs

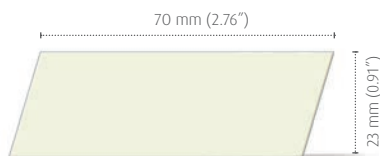


D401
504 pcs

Sugarpaste logos



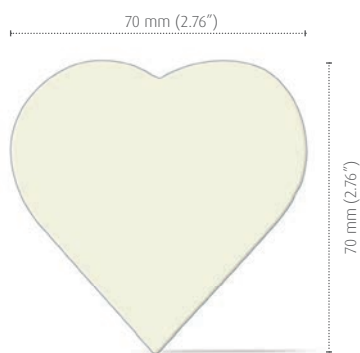
M2
100 pcs



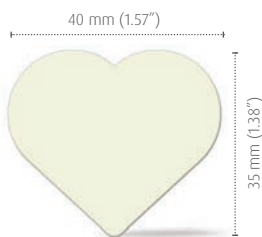
M25
70 pcs



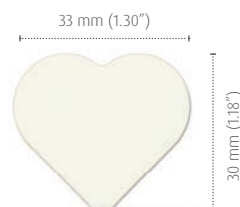
M26
360 pcs



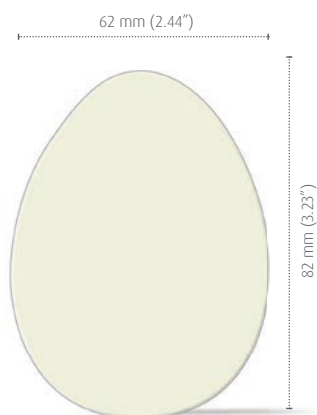
M3
15 pcs



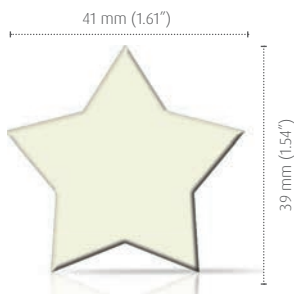
M56
250 pcs



M58
250 pcs



M4
30 pcs



M55
176 pcs



Round shapes

M5 (12 pcs)
Ø 120 mm (4.7")

M7 (12 pcs)
Ø 100 mm (3.94")

M8 (15 pcs)
Ø 75 mm (2.95")

M10 (30 pcs)
Ø 60 mm (2.36")

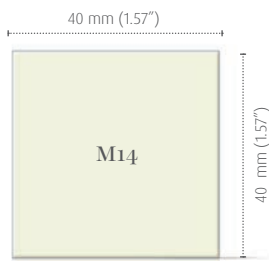
M11 (88 pcs)
Ø 47 mm (1.85")

M12 (88 pcs)
Ø 40 mm (1.57")

M13 (250 pcs)
Ø 30 mm (1.18")

M34 (15 pcs)
Ø 150 mm (5.91")

M38 (30 pcs)
Ø 200 mm (7.87")



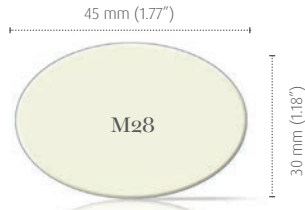
Square shapes

M14 (135 pcs)
40 mm W (1.57") x 40 mm H (1.57")

M15 (176 pcs)
25 mm W (0.98") x 25 mm H (0.98")

M35 (15 pcs)
140 mm W (5.51") x 140 mm H (5.51")

M66 (50 pcs)
80 mm W (3.15") x 80 mm H (3.15")

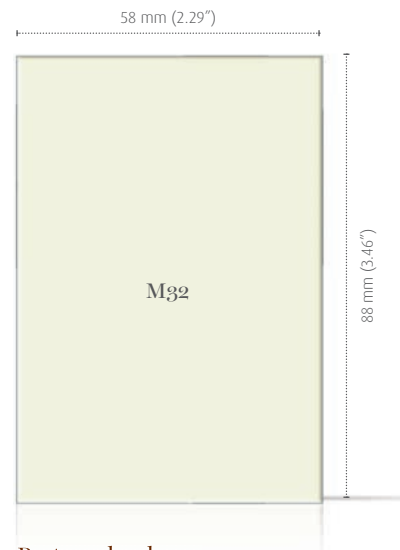


Oval shapes

M27 (125 pcs)
90 mm W (3.54") x 50 mm H (1.97")

M28 (250 pcs)
45 mm W (1.77") x 30 mm H (1.18")

M29 (196 pcs)
31 mm W (1.22") x 21 mm H (0.83")



Rectangular shapes

M32 (24 pcs)
Dimension: 58 mm W (2.29") x 88 mm H (3.35")

M33 (60 pcs)
Dimension: 114 mm W (4.49") x 145 mm H (7.25")

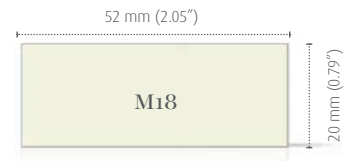
M37 (30 pcs)
Dimension: 130 mm W (5.12") x 230 mm H (9.06")

M45 (30 pcs)
Dimension: 120 mm W (4.72") x 220 mm H (8.96")

M49 (40 pcs)
70 mm W (2.76") x 103 mm H (4.06")

M65 (68 pcs)
130 mm (5.12") x 195 mm (7.68")

M90 (30 pcs)
200 mm (7.87") x 200 mm (7.87")



Rectangular shapes

M16 (24 pcs)
70 mm W (2.76") x 50 mm H (1.97")

M18 (100 pcs)
52 mm W (2.05") x 20 mm H (0.79")

M19 (100 pcs)
32 mm W (1.26") x 18 mm H (0.63")

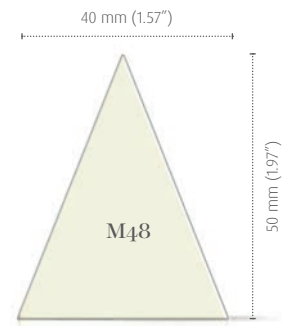
M20 (168 pcs)
35 mm W (1.38") x 25 mm H (0.98")

M21 (24 pcs)
80 mm W (3.15") x 40 mm H (1.57")

M23 (480 pcs)
40 mm W (1.57") x 10 mm H (0.35")

M44 (50 pcs)
50 mm W (1.97") x 40 mm H (1.57")

M54 (540 pcs)
52 mm W (2.05") x 40 mm H (1.57")



Triangular shapes

M31 (200 pcs)
20 mm W (0.79") x 42 mm H (1.65")

M36 (300 pcs)
Dimension: 26 mm W (1.02") x 58 mm H (2.28")

M48 (1.320 pcs)
Dimension: 40 mm W (1.57") x 50 mm H (1.97")



Recipe: Inspired by Sacher

Chocolate mousse

600 g	Cream
220 g	Tropillia noir
100 g	Pate a bombe
200 g	Milk
10 g	Gelatin
30 g	Orange liqueur

Soak the gelatin in water. Whip the cream until soft peaks form. Whip the pate a bombe. Bring the milk and orange liqueur to a boil and add the soaked gelatin. Add the chocolate and let it dissolve. Let it cool to 30°C and add the pate a bombe. Mix this with the whipped cream to create the mousse.

Madagascar sponge

259 g	Muscovado sugar
216 g	Butter
173 g	Whole eggs
120 g	Andoa noir 70%
113 g	Pecan nuts
105 g	Flour
4 g	Vanilla
4 g	Cocoa powder
2 g	Salt
1 g	Orange zests

Mix the lightly whipped butter with the sugar. Melt the chocolate. Whisk the eggs and add the sugar/butter mixture. Gently add the melted chocolate to the mixture. Afterwards add the rest of the ingredients and pour the mixture onto baking sheets or into a mould.



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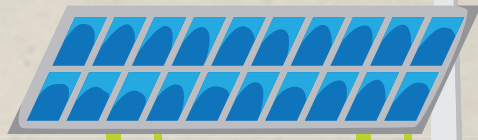
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EcoRecipes



Dobla Kessel has a **rain water reservoir** for domestic hot water use only.

No use of pesticides.



30%

The remaining **70%** comes from other renewable energy sources.

RENEWABLE RESOURCES

of the electricity demand is supplied by **solar panels** in our production facility in Kessel, Belgium.

DIGITAL FOOTPRINT



Dobla uses more **digital brochures** than printed versions.

We only use energy saving lights and sensors in all our facilities.



DOBLA PACIFIC PASTRY ACADEMY



Where all our employees in Vietnam learn:

the **English** language

hygiene regulations

to become **chocolatiers**

Isolation panels have been installed in the entire Vietnam facility.

In the production of Dobla decorations quality takes the highest priority. All of our employees are being trained on a regular basis on all quality matters and requirements. BRC, ISO 9001 and all other standards are integrated in the way of thinking of all employees. We are also able to produce Kosher under the supervision of the Rabbi.

Since 2010 Dobla is UTZ certified. As a certified buyer, Dobla supports better business practices, a better environment and a better life for cocoa farmers. In case you would like more information regarding our certificates, please contact our quality department (qa@dobla.com). They will help you with all your questions related to this subject.

All of Dobla's quality certificates are up-to-date on our website. Please download them there.



Dobla is co-founder of:



BAC has created a special line of products to give a boost to the bakery industry and herewith supports the foundation Against Cancer.

RAW MATERIALS



Dobla buys raw materials from UTZ certified suppliers and insures good working conditions for their employees.

Together with the local authorities in Vietnam, Dobla has installed a treatment system for waste water.



RECYCLED MATERIALS

100%

of the plastic and paper/cardboard waste is recycled

And all our packagings are made of recycled material.

Dobla supports an orphanage in Vietnam.

No waste of chocolate in our production facilities.

TRANSPORTATION

Dobla Asia will directly serve local markets for a faster and more efficient supply chain.

This means a great reduction of CO₂ emission.

Dobla supports a cacao plantation and an orphanage in Vietnam.

HYBRID

All new corporate cars are hybrid cars.





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