



VANOVA
CHOCOLATE ESSENTIALS

THE JOY OF
CHOCOLATE,
WITHIN REACH



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CHOCOLATE ESSENTIALS

**Welcome to Vanova,
where the joy of
chocolate is always
within reach. Here, we
believe that chocolate
should be a part
of everyday life –
accessible, enjoyable,
and delicious in
its simplicity.**

We combine the art of chocolate making – celebrating the simple pleasures of its rich aroma, smooth texture, and delightful taste – with the performance that food professionals rely on. Our chocolate is designed for consistent results, whether you're in a bustling bakery, an industrial kitchen, or serving hundreds in hospitality. And in each one of these industries, we understand that staying competitive is crucial. That's why our chocolate is cost-efficient, helping you stay on budget and thrive in the market.

We're here to help you share the simple pleasure of chocolate with your customers, ensuring it's done with uncompromising quality and competitiveness.



VANOVA

OUR HERITAGE

Our story began in the heart of Antwerp, Belgium, where generations of passion for chocolate crafting have shaped who we are today. From our roots in 1880 as a family-run business to our evolution into a beloved chocolate brand, we've always made sure our chocolate is simply excellent.





Backed by Cargill's deep understanding and decades of experience of the food industry, we offer reliability you can trust. Our focus remains on delivering what matters most: good chocolate that brings people together, consistently meeting your needs. All while supported by a partner with the reach and knowledge to navigate the ever-changing landscape of the global market.

As part of the Cargill family, we draw on the strength and expertise of a global leader in food and agriculture – providing the right ingredients to help you taste success wherever you are in the world.



OUR PRODUCTS

At Vanova, we focus on providing you with the essentials you need. Our quality products are designed for consistent results, whether you're making brownies, mousse, ice cream, or cookies - all at a price that feels right.

60%

VA
NO
VA

Dark Chocolate

A rich and robust dark chocolate, providing accentuated bitterness and a rich, deep chocolate flavor.

Applications

Cakes | Pastries | Mousse
Desserts | Ice cream



COCOA SOLIDS

60%

AVERAGE FAT

32%

FLUIDITY



54%

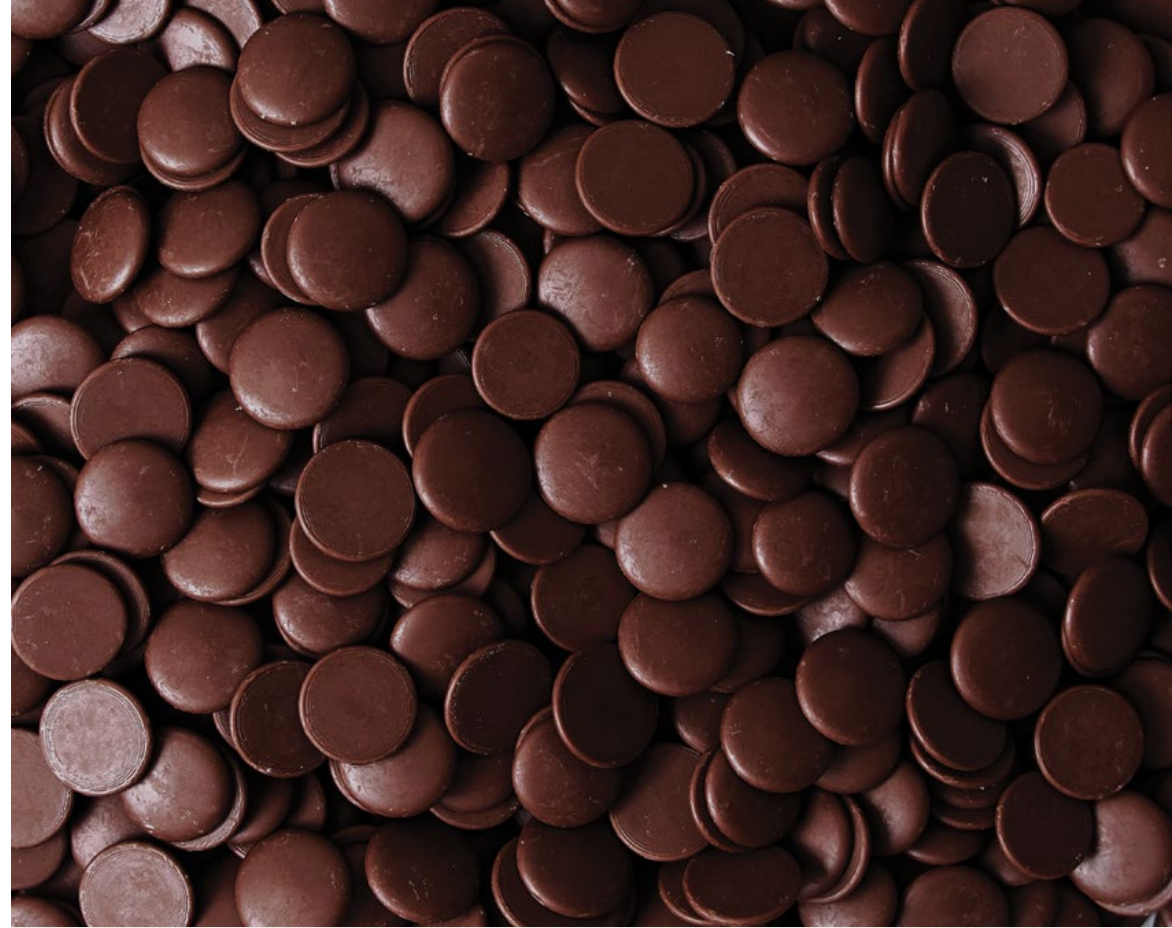
VA
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Dark Chocolate

A semi-sweet dark chocolate offering a balanced flavor and versatility of application.

Applications

Cakes | Pastries | Mousse
Desserts | Ice cream



COCOA SOLIDS

54%

AVERAGE FAT

29%

FLUIDITY



31%

VA
NO
VA

Milk Chocolate

A subtle milk chocolate
with a balanced sweet
and creamy flavor profile.

Applications

Cakes | Pastries | Mousse
Desserts | Ice cream



COCOA SOLIDS

31%

AVERAGE FAT

28%

FLUIDITY



25%

VA
NO
VA

White Chocolate

White chocolate with a creamy flavor and sweet, milky finish.

Applications

Cakes | Pastries | Mousse
Desserts | Ice cream



COCOA SOLIDS

25%

AVERAGE FAT

27%

FLUIDITY





OUR RECIPES



Chocolate Mousse

	White Chocolate Mousse	Dark Chocolate Mousse (Pâte à Bombe)	Milk Chocolate Mousse (Egg-Free)
INGREDIENTS			
Vanova Chocolate	450 g (White 25%)	230 g (Dark 54%)	360 g (Milk 31%)
Gelatin sheets	3 pcs (6 g)	-	2 pcs
Whipping cream	380 ml (whipped) + 200 ml	300 ml (non-dairy)	500 ml
Egg yolks	-	4 large	-
Sugar	-	100 g	-
Water	-	120 ml	-
Whole milk	-	-	250 ml
Total weight	1036 g	950 g	1116 g
Calories (approx.)	3574 kcal	-	-



White Chocolate Mousse

INSTRUCTIONS

1. Heat **200 ml** of cream in a small saucepan until just simmering (do not let it boil).
2. Add soaked gelatin and stir until dissolved.
3. Pour the hot mixture over the white chocolate and let sit **1-2 minutes** to soften.
4. Gently stir with a whisk or spatula until smooth.
5. Let it cool to room temperature.
6. Gently fold in **380 ml** of whipped cream.
7. Chill for **12 hours** before serving.



Chef's Tips

- All mousses keep well for two days in the fridge and freeze beautifully.
- For the white mousse: Try flavoring with coffee, vanilla, or fruit purées for variety.
- Serve in small glasses or ramekins for elegant presentation.

Dark Chocolate Mousse (Pâte à Bombe)

INSTRUCTIONS

1. Melt chocolate in a heatproof bowl and let cool slightly.
2. Cook sugar and water to the soft-ball stage at **118°C (244°F)**.
3. While whipping egg yolks, slowly pour in hot syrup to create a thick, airy mixture.
4. Mix in the melted chocolate.
5. Carefully fold in whipped non-dairy cream until smooth.
6. Spoon into serving glasses or bowls and refrigerate for **2+ hours**, or until set.
7. Serve chilled.

Milk Chocolate Mousse (Egg-Free)

INSTRUCTIONS

1. Melt chocolate in a heatproof bowl.
2. Bring milk to a boil in a saucepan, then stir in soaked gelatin.
3. Slowly pour hot milk over melted chocolate while stirring to emulsify.
4. Cool mixture to **35–45°C (95–113°F)**.
5. Gently fold in whipped cream with a spatula.
6. Chill until set.

Chocolate Brownies

INGREDIENTS

	Dark Chocolate Brownies	Milk Chocolate Brownies
Butter	400 g	224 g
Sugar	200 g	200 g
Brown sugar	150 g	100 g
Eggs	300 g	200 g
T55 flour	150 g	160 g
Cocoa powder	60 g	30 g
Vanova Chocolate (melted)	400 g (Dark 60%)	340 g (Milk 31%)
Vanova Chocolate (chunks)	100 g (Dark 54%)	200 g (Milk 31%)
Pecan nuts	20 g	-
Total weight	1780 g	1254 g
Calorie content (approx.)	8415 kcal	5563 kcal

INSTRUCTIONS

1. Preheat oven to **175°C (347°F)** and grease a baking pan.
2. In a mixing bowl, combine eggs with both sugars, and mix well until the sugar is partially dissolved.
3. Slowly melt the first quantity of chocolate with butter, stirring occasionally.
4. Stir the melted mixture into the eggs and sugar.
5. Sift in cocoa powder and flour, mixing until well combined.
6. Add the second quantity of chocolate at a lower temperature to prevent melting.
Dark version: also add chopped pecans.
7. Pour the batter into the prepared baking pan and spread evenly.
8. Bake for **40 minutes**, or until a toothpick comes out with a few moist crumbs.
9. Cool in the pan before cutting into squares.

Chef's Tip: To make slicing easier, chill the brownies in the freezer for a few minutes before cutting.



Chocolate Ganache



INGREDIENTS

	White Chocolate Ganache 25%	Milk Chocolate Ganache 31%	Dark Chocolate Ganache 60%	Dark Chocolate Ganache 54%
Butter	30 g	30 g	30 g	30 g
Chocolate	340 g	280 g	200 g	210 g
Cream	160 g	160 g	160 g	160 g
Honey	-	10 g	30 g	30 g

INSTRUCTIONS

1. Heat the cream in a small saucepan over medium heat until it just begins to simmer.
2. *Stir in the honey (if applicable) until fully dissolved.*
3. Place the chocolate in a heatproof bowl and pour the hot cream mixture over it.
4. Gently stir until the chocolate is fully melted and the mixture is smooth.
5. Add the butter, cut in small pieces, into to the ganache when it's between **35–40°C (95–104°F)** and process with an immersion blender to create a perfect emulsion.





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Chocolate Cookies



Chef's Tips

- Store dough logs in the freezer for fresh-baked cookies anytime.
- Add a sprinkle of sea salt before baking for contrast.

INSTRUCTIONS

1. Preheat oven to **180°C (356°F)**.
2. Mix the butter with sugar(s) until light and fluffy.
3. Double Chocolate Cranberry Cookies: Beat in eggs and vanilla beans after mixing. Milk Chocolate Cookies: Beat in eggs (one at a time), followed by salt. Continue mixing for **4-5 minutes**.
4. Sift and fold in the dry ingredients.
5. Add chocolate and other add-ins:
Double Chocolate Cranberry Cookies: Add white chocolate, dark chocolate, cranberries, and almonds.
Milk Chocolate Cookies: Add milk chocolate, walnuts, and orange peel confit (QS).
6. Shape dough into logs (5 cm diameter), wrap and chill for **60 minutes** (or freeze for later).
7. Slice and place on baking sheet.
8. Bake for **12-15 minutes**.



	Double Chocolate Cranberry Cookies	Milk Chocolate Cookies
INGREDIENTS		
Butter (softened)	320 g	225 g
Brown sugar	320 g	150 g (dark brown sugar)
Sugar	-	50 g
Eggs	100 g (2 pcs)	100 g (2 pcs)
Vanilla	2 pcs	-
Flour	500 g	315 g (all-purpose)
Baking powder	6 g	8 g
Baking soda	-	5 g
Cornstarch	-	10 g
Salt	-	1 pinch
Vanova Chocolate	100 g (Dark 54%) + 100 g (White 25%)	200 g (Milk 31%)
Dried cranberries	40 g	-
Sliced almonds	50 g	-
Walnuts (toasted)	-	100 g
Orange peel confit	-	QS
Total weight	1636 g	1200 g

Chocolate Sponges

Dark Chocolate Sponge

INSTRUCTIONS

1. In a stand mixer, whisk eggs and sugar until well combined.
2. Sift in flour and cocoa powder.
3. Add melted dark chocolate and butter, mix until smooth.
4. Spread into a baking frame.
5. Bake at **170°C (338°F)** for **15 minutes**.

Milk Chocolate Sponge

INSTRUCTIONS

1. Melt milk chocolate with butter to **45°C (113°F)**.
2. Gradually beat powdered sugar into the egg yolks.
3. Whisk egg whites with granulated sugar into a stiff meringue.
4. Fold in chocolate-butter mixture, then sifted flour.
5. Gently fold in the meringue.
6. Bake at **160°C (320°F)** for **20–25 minutes**.

	Dark Chocolate Sponge	Milk Chocolate Sponge
INGREDIENTS		
Eggs	600 g	400 g (yolks) + 320 g (whites)
Sugar (granulated)	300 g	120 g
Powdered sugar	-	140 g
Flour	90 g	80 g (all-purpose)
Cocoa powder	60 g	-
Butter	60 g	200 g (diced, softened)
Vanova Chocolate	180 g (Dark 60%)	100 g (Milk 31%)
Total weight	1290 g	1360 g







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Chocolate Ice Cream

INGREDIENTS	Dark Chocolate Ice Cream 54%	Dark Chocolate Ice Cream 60%	Milk Chocolate Ice Cream 31%	White Chocolate Ice Cream 25%
Water	598 g	588 g	603 g	603 g
Skimmed milk powder	80 g	80 g	55 g	50 g
Coconut oil	40 g	45 g	20 g	25 g
Sugar	60 g	80 g	40 g	35 g
Dextrose	45 g	45 g	20 g	20 g
Dry glucose syrup	25 g	25 g	35 g	45 g
Vanova Chocolate	130 g (Dark 54%)	110 g (Dark 60%)	225 g (Milk 31%)	220 g (White 25%)
Cocoa powder (22-24%)	20 g	25 g	-	-
Ice cream stabilizer	2 g	2 g	2 g	2 g
Total weight	1000 g	1000 g	1000 g	1000 g

INSTRUCTIONS

1. Heat all ingredients except the chocolate:
Dark chocolate versions: to **90°C (194°F)**
Milk & white chocolate versions: to **85°C (185°F)**
2. Cool to around **65°C (149°F)** and add the chocolate, stirring to combine.
3. Chill mixture to **4°C (39°F)** and age for at least **4 hours**.
4. Freeze in a batch freezer.

OUR PACKAGING

Trust Vanova to support your production with practical and reliable packaging.

Discover Vanova's packaging, crafted to meet the specific needs of the industrial sector. The robust and convenient 10 kg bag-in-a-box format is designed to preserve the premium quality of our chocolate products during transport and storage.

WEIGHT

10 kg

DIMENSIONS

40 × 20 × 30 cm





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**Interested in using Vanova
for your business?**

Contact your Cargill representative
or email vanova_chocolate@cargill.com.

www.cargill.com/vanova



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VANOVA a *Cargill* brand