



DUVA

E3 laan 63b
9800 Deinze
Belgium
T +32 9 386 60 81
info@duva.be
www.duva.be



OUR MISSION & VISION

Duva creates delicious chocolate moments, and has been doing so for 30 years.

Every time you enjoy a Duva chocolate, it should create a moment of mindful enjoyment and pure pleasure. With our brand, "Chocinis", Duva makes this happen by combining premium Belgian chocolate with carefully selected fruits.

At Duva, we believe that those who love our products love enjoying the good things in life: beautiful things with delicious flavours. Duva lovers experience a world of luscious fruits and rich Belgian chocolate, merging together to create a deeply felt moment of enjoyment.

By creating these delicious moments around the world, Duva wants to become a world leader in Belgian-made premium specialty chocolates.

OUR VALUES

Partnerships. We believe in true partnerships: two-way business relationships based on a proactive approach, transparency and honesty. Together with our partners, we are continuously looking to improve our service level and deliver win-win tailor-made solutions.

Quality. Premium quality runs throughout our entire business process. It involves selecting the best ingredients, constantly optimising the production process, and ultimately delivering a unique chocolate moment.

Innovation. Duva is always looking to create new delicious moments. Every innovation should be a unique experience for its consumer, and help our partners' businesses to grow.

Hygiene. Creating chocolate products of the highest quality means working according to the highest hygiene and safety standards for food. Duva complies fully with HACCP, and has also received BRC A certification.

Team. We believe that it is only with a motivated, empowered and competent team that we can ensure our products are among the best in the world.



cerisettes



IRRESISTIBLY
CHOCOLATEY
CHERRIES

Our Cerisettes are a true delicacy for those who love original, hand-crafted chocolates of the highest quality.

Each Cerisette is made completely by hand, with a cherry prepared in alcohol at its centre. The cherry is given a fine sugar coating, which combines with the alcohol to become a unique naturally developed liqueur. The cherry on the cake?

A coating of premium Belgian chocolate, and chocolate sprinkles to finish. Above all: made with love. You'll know it when you taste them.

Available in dark, milk chocolate



cherries

Belgian sour cherries that make a difference

The quality of ingredients has a huge impact on the quality of the end product, so at Duva we keep a close eye on the buying process. We follow our cherries carefully from the moment of harvest right through to the finished product, in order to guarantee perfect quality.

How do we do this? Once a year we buy our cherries, when ripe, directly from the grower.

This is done in collaboration with the Belgian Fruit Auction, which ensures that the fruit meets all the necessary quality control specifications.

As soon as the cherries are picked, they are transported in refrigerated trucks to our production centre.

There they are transferred into a special liqueur mixture by a team of specialists within 24 hours of picking.

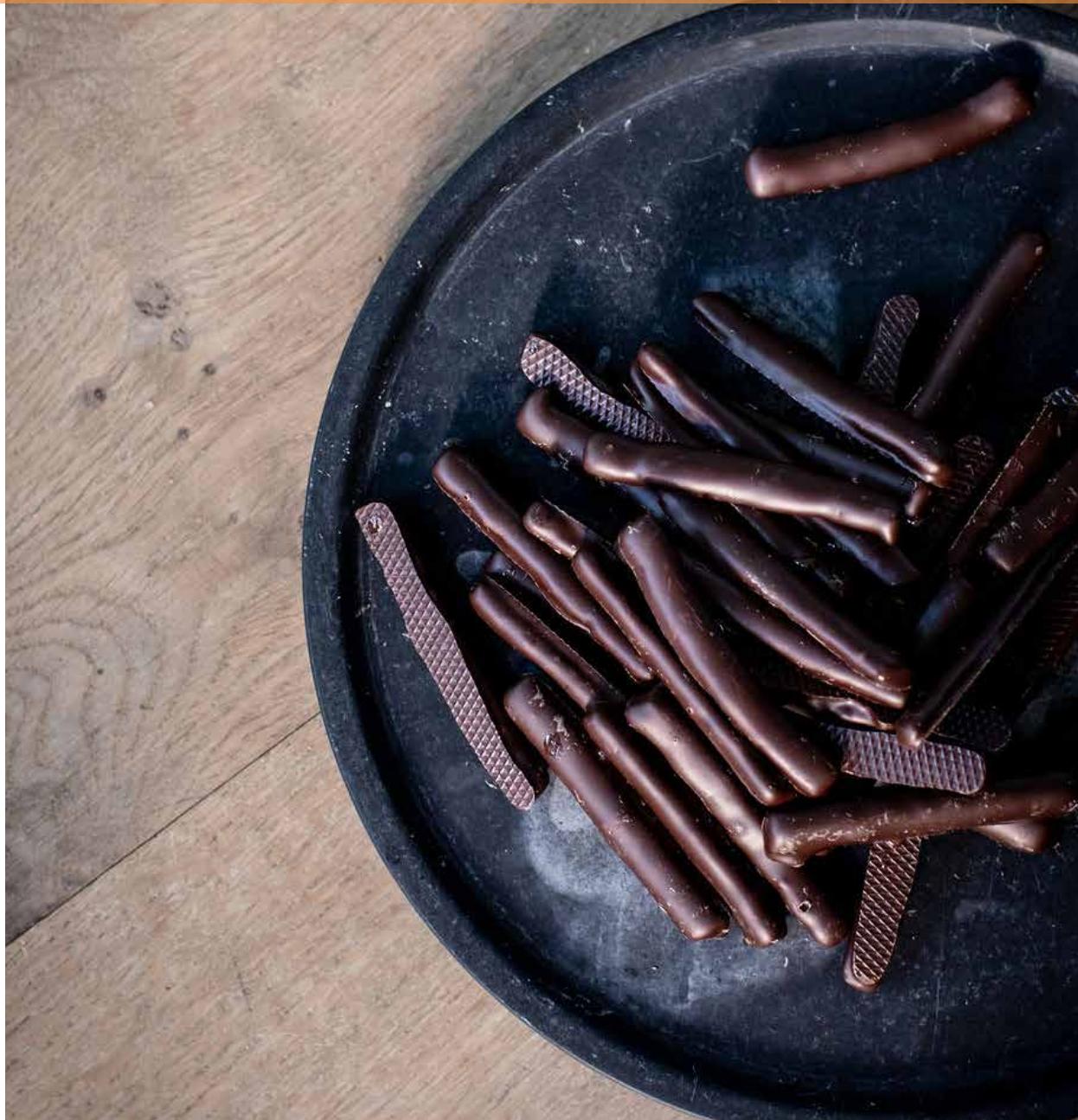
Only this way can we guarantee that our cherries have the best possible flavour.

The result? Superior Cerisettes that stand out from the rest thanks to rigorous fruit selection and careful artisanal production.

You'll know it when you taste them.







orangettes



Orangettes are our speciality. Their centre is a fine finger of freshly candied orange peel, which is then covered in premium Belgian chocolate. They are an old-fashioned delicacy that haven't lost any of their heavenly appeal. Something for the connoisseur.

Tailormade solutions: long, short, straight, curved, thin or thick... Together with you, we design and create the orangettes that suit you best.

Available in dark, milk chocolate



lemonettes

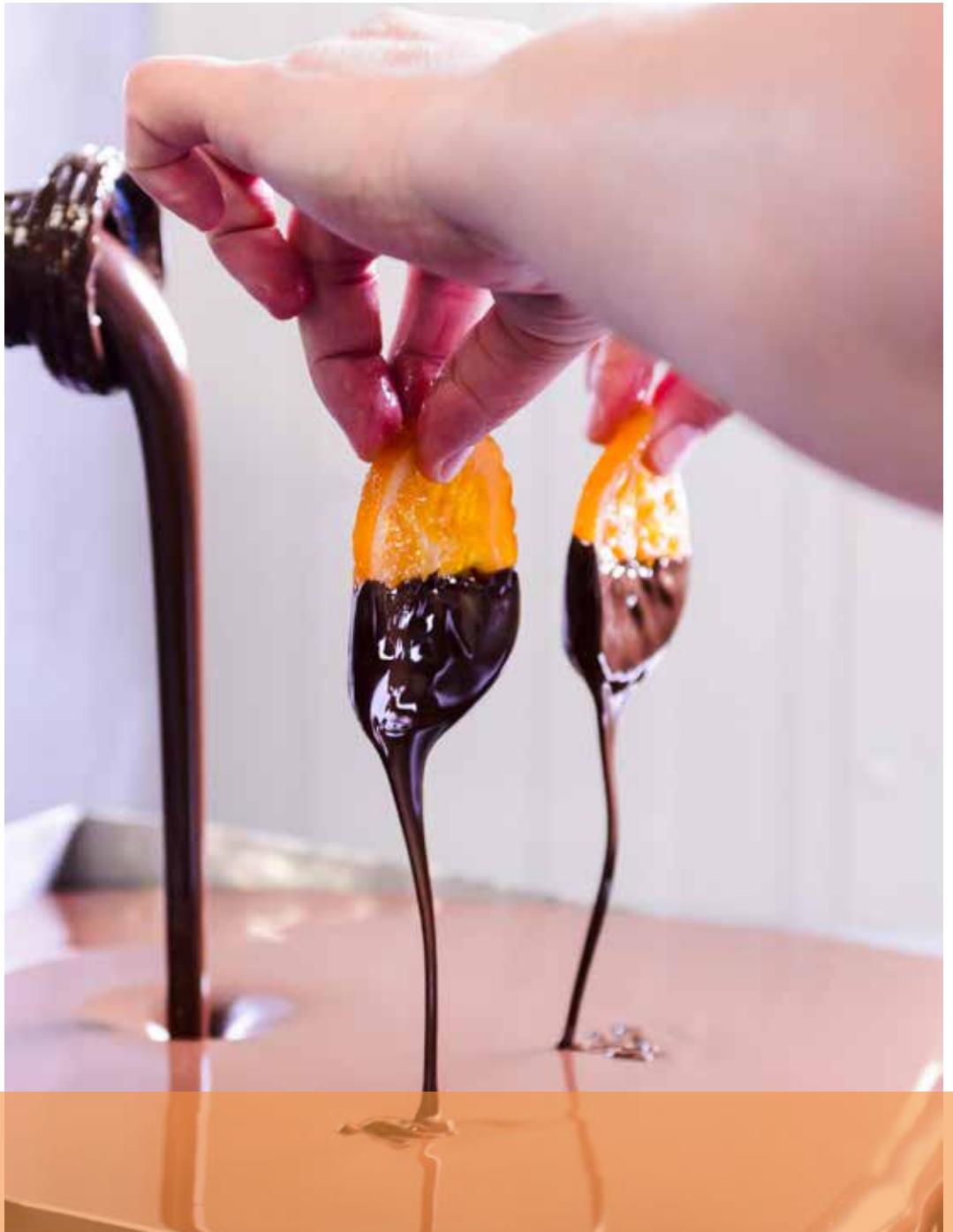


Looking for a sweet treat with a zesty punch? Our lemonettes offer the best of both worlds: premium candied lemon peel, enveloped in fine dark chocolate.

A heavenly combination of candied lemon peel and dark chocolate!

Available in dark chocolate







orange slice



A COLOUR
AND TASTE
SENSATION

Our dipped orange slices have a gorgeous colour and fantastic flavour - a treat for both the tongue and the eye. The recipe? Slices of southern European candied orange combined with premium Belgian chocolate.

Available in dark chocolate



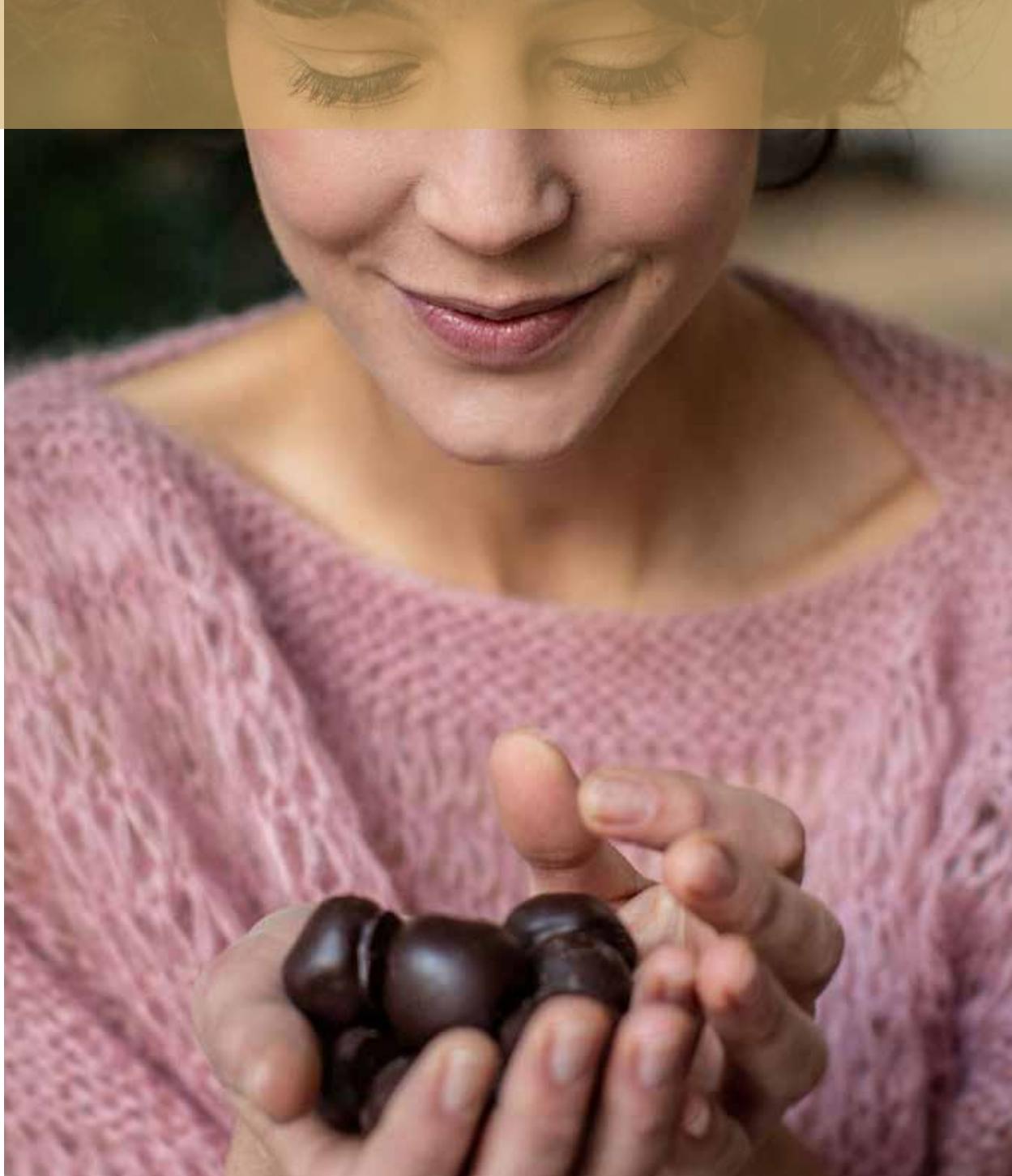
lemon slice



SWEET AND
SHARP IN PERFECT
HARMONY

Looking for a sweet treat with a zesty punch? Our lemonettes offer the best of both worlds: premium candied lemon peel, enveloped in fine dark Belgian chocolate.

Available in dark chocolate



ginger balls & sticks



POWERFUL GINGER FLAVOURS

The powerful flavour of ginger goes perfectly with the bitter sweetness of dark chocolate. A true delight produced from two top products: chocolate of Belgian origin, and ginger imported directly from Southeast Asia.

We have them in different shapes: **balls** and **sticks**.

Small but powerful ginger drops, coated in dark chocolate. The result? Flavour bombs with no equal...

Or maybe you prefer the sticks? Dainty fingers of ginger coated in dark chocolate: a treat where the powerful flavour of the ginger is only matched by the bitter sweetness of the chocolate.

Available in dark chocolate



pears



Delicious half pears, dipped in top-quality dark Belgian chocolate. Try them and surprise your senses with this unique and original combination. A niche product that is bound to make a difference...

Available in dark chocolate

figs



A soft centre of 100% natural dried Calabacita figs, finished with premium quality dark Belgian chocolate. Be seduced by this surprising combination of texture and taste!

A mix that will please even the most discerning of foodies.

Available in dark chocolate

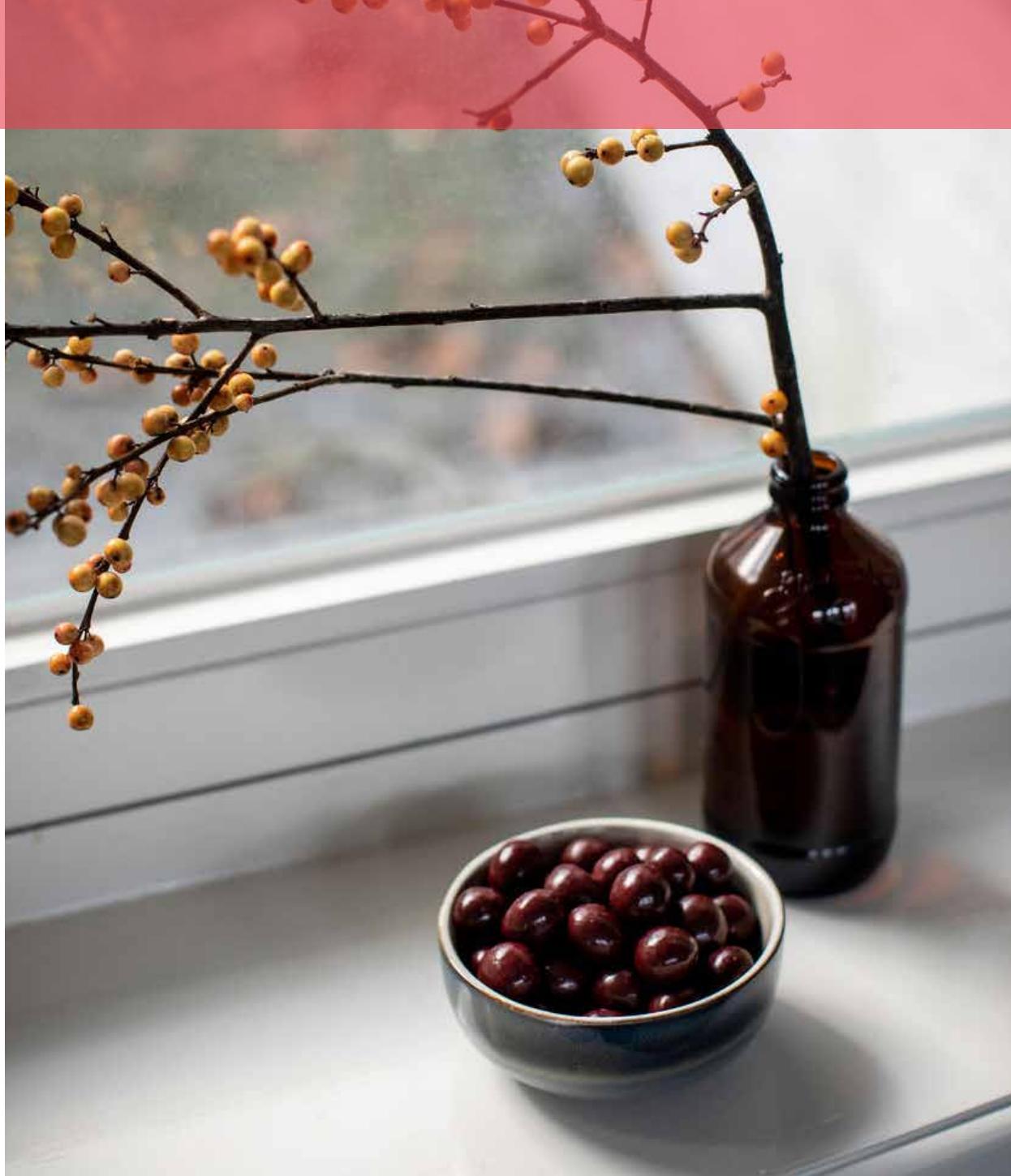
dates



The deliciously soft and sweet flesh of dates with a hint of strong dark chocolate.

A very moreish delicacy.

Available in dark chocolate



amarena



A taste sensation of Premium handcrafted chocolates with Italian Amarena de-stoned cherries, in Belgian dark chocolate, with a crunchy explosion of fine biscuits. These first selection amarena cherries are dark, wild, Italian cherries with a hint of bitterness. (Amara means bitter in Italian).

The amarena cherries are de-stoned.

Available in dark chocolate



giftbox 200g



Cerisettes Dark



Orangettes Dark



Ginger Balls Dark

giftbox 200g



Orange slices dark



150g

Figs dark



Lemonettes dark

giftbox 200g



Ginger sticks dark



Orangettes milk



Pears dark

bags 150g



This packaging is only available upon request.



Orangettes dark



Figs dark



Lemonettes dark



bags 150g



This packaging is only available upon request.

Ginger balls dark



250g

Dates dark

Amarena cherry dark



DUVA

E3-laan 63B
9800 Deinze
Belgium
T: +32 9 386 60 81

info@duva.be

www.duva.be