

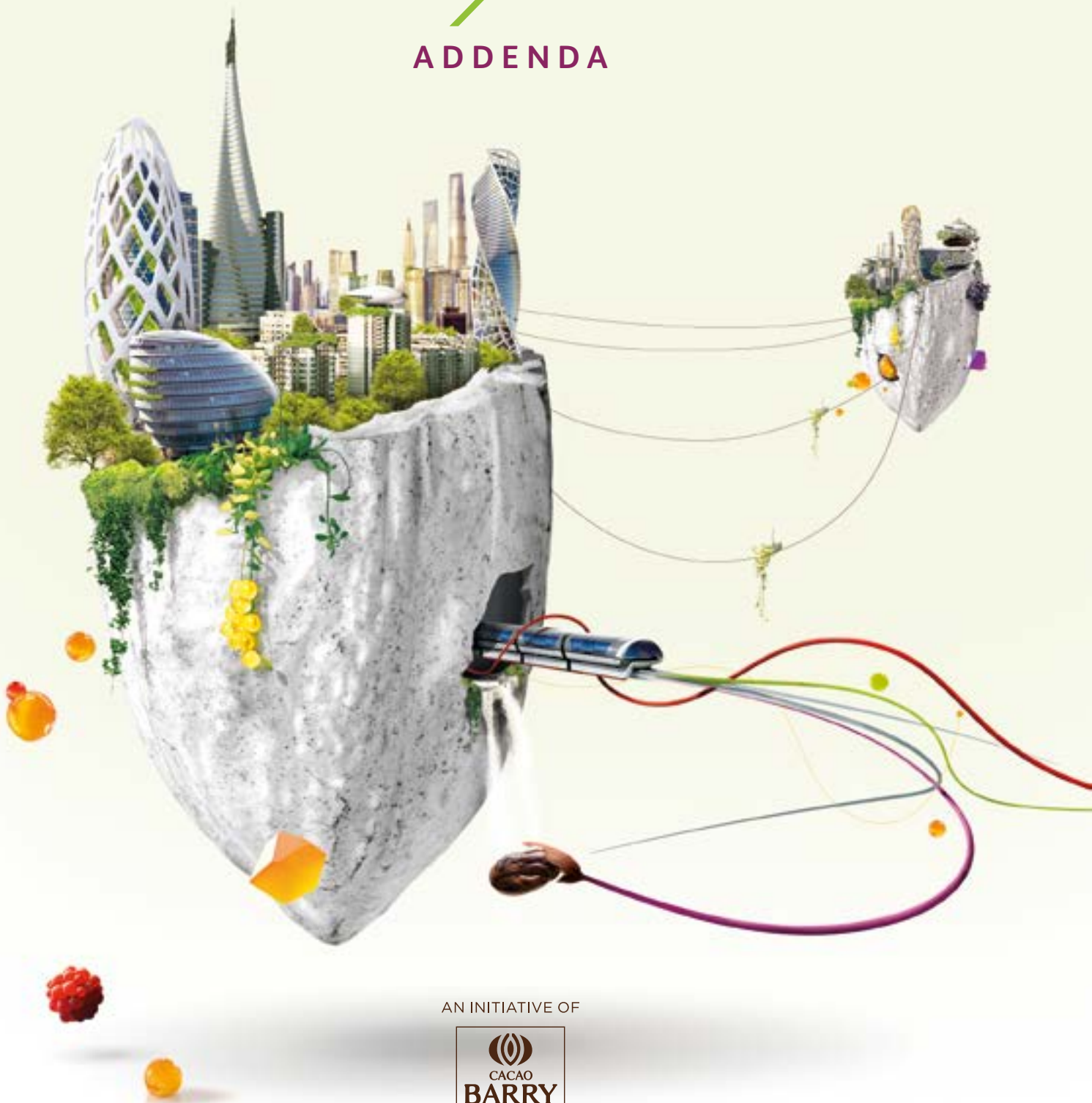


CACAO BARRY

WORLD
CHOCOLATE
MASTERS

FUTROPOLIS

ADDENDA



AN INITIATIVE OF





APPLICATION FORM WORLD CHOCOLATE MASTERS

First name: Last name:

Date of birth: Gender: M / F

Nationality(*): Personal Address:

Zip/Postal code: City:

Country:

Tel: Mobile :

Fax: E-mail :

Diplomas/degrees you have attained:

Please list below any Degrees or Diplomas you have already attained.

Diplomas/Degrees:	Year	Name of college/establishment	Location
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.....
.....
.....

Professional experience:

Please describe below where you have gained work experience. In each case, please provide the name of the employer or institution involved.

Position:	Year	Name of employer/institute	Location
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Awards and competitions:

Have you ever participated in any other professional competitions? Please list these below. Please also list any titles you have won in these competitions.

Name of competition:	Year	Location	Titles or ranks achieved
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Your motivation:

What is the most important reason why you wish to participate in the World Chocolate Masters?

What do you want to achieve by participating?

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Please do not forget to include the following when sending us this application form:

- a recipe for a chocolate entremets that you have created
- a recipe for a praline that you have created.
- a picture of a previously realised artistic presentation piece.

After being checked by the jury, your participation will be confirmed at least 2 months before the competition.

(*) In case you have a nationality different from the country for which you apply to participate, please enclose a proof of residence of at least 2 years.

THANKS FOR SENDING YOUR APPLICATION FORM TO : worldchocolatemasters@barry-callebaut.com

ORDERFORM : CACAO BARRY PRODUCTS DURING COMPETITION

Order date :

Name of contestant:

Country representing:

Note that for the Patisserie 'Fresh Flavours of Futropolis' and 'Chocolate Snack to Go' assignments, at least one of the Cacao Barry compulsory ingredients should be used. You can find the compete list and more information in the Contestants's Creative Briefing document.

MILLESIME PLANTATION DARK CHOCOLATE

Product name	Product code	Packaging	NEEDED QUANTITY
Alto El Sol (cocoa min. 65 %)	CHD-Q65ALTN-E1-U68	Pistoles™ 1 kg bag
Madirofolo (cocoa min. 65 %)	CHD-Q65MADN-E1-U68	Pistoles™ 1 kg bag

ORIGIN DARK CHOCOLATE COUVERTURE

Product name	Product code	Packaging	NEEDED QUANTITY
Mexique (cocoa 66 %)	CHD-N66MEX-E1-U68	Pistoles™ 1 kg bag
Venezuela (cocoa 72 %)	CHD-P72VEN-E1-U68	Pistoles™ 1 kg bag
Saint Domingue (cocoa 70 %)	CHD-Q70SDO-E1-U68	Pistoles™ 1 kg bag
Tanzanie (cocoa 75 %)	CHD-Q75TAZ-E1-U68	Pistoles™ 1 kg bag
Equateur (cocoa 76 %)	CHD-Q76EQU-E1-U68	Pistoles™ 1 kg bag
Cuba (cocoa 70 %)	CHD-Q70CUB-E1-U68	Pistoles™ 1 kg bag
Haiti (cocoa 65%)	CHD-Q65HAI-2B-U75	Pistoles™ 2,5 kg bag
Fleur de cao (70 % cocoa)	CHD-O70FLEU-E4-U72	Pistoles™ 5 kg bag

ORIGIN MILK CHOCOLATE COUVERTURE

Product name	Product code	Packaging	NEEDED QUANTITY
Ghana (cocoa 40,5 %)	CHM-P40GHA-E1-U68	Pistoles™ 1 kg bag
Papouasie (cocoa 35,7 %)	CHM-Q35PAP-E1-U68	Pistoles™ 1 kg bag
Ambre Java (cocoa 36 %)	CHM-R36AMJA-E4-U72	Pistoles™ 5 kg bag

DARK CHOCOLATE COUVERTURE

Product name	Product code	Packaging	NEEDED QUANTITY
Extra-bitter Guayaquil (64 % cocoa)	CHD-P64EXBG-126	2,5 kg block
Extra-bitter Guayaquil (64 % cocoa)	CHD-P64EXBG-E4-U72	Pistoles™ 5 kg bag
Mi-amère (58 % cocoa)	CHD-Q58MIAM-126	2,5 kg block
Mi-amère (58 % cocoa)	CHD-Q58MIAM-E4-U72	Pistoles™ 5 kg bag

PURETE CHOCOLATE COUVERTURE

Product name	Product code	Packaging	NEEDED QUANTITY
Alunga™ (cocoa 41%)	CHM-Q41ALUN-E1-U68	Pistoles™ 1 kg bag
Alunga™ (cocoa 41%)	CHM-Q41ALUN-E4-U72	Pistoles™ 5 kg bag
Ocoa™ (70% cocoa)	CHD-N70Ocoa-E1-U68	Pistoles™ 1 kg bag
Ocoa™ (70% cocoa)	CHD-N70Ocoa-E4-U72	Pistoles™ 5 kg bag
Inaya™ (65% cocoa)	CHD-S65INAY-E1-U68	Pistoles™ 1 kg bag
Inaya™ (65% cocoa)	CHD-S65INAY-E4-U72	Pistoles™ 5 kg bag
Excellence (55 % cocoa)	CHD-R55EXEL-126	2,5 kg block
Excellence (55 % cocoa)	CHD-R55EXEL-E4-U72	Pistoles™ 5 kg bag

ORGANIC DARK CHOCOLATE COUVERTURE

Product name	Product code	Packaging	NEEDED QUANTITY
Organic Dark chocolate couverture	CHD-0071NF-E4-U70	Pistoles™ 2,5 kg bag
Organic Milk chocolate couverture	CHM-T25ZLBNF-34-U70	Pistoles™ 2,5 kg bag

DARK CHOCOLATE

Product name	Product code	Packaging	NEEDED QUANTITY
Force Noire (50 % cocoa)	CHD-X50FNOI-126	2,5 kg block
Force Noire (50 % cocoa)	CHD-X50FNOI-E1-U68	Pistoles™ 1 kg bag
Force Noire (50 % cocoa)	CHD-X50FNOI-E4-U72	Pistoles™ 5 kg bag
Chocolat Amer (60 % cocoa)	CHD-V60AMER-E4-U72	Pistoles™ 5 kg bag

MILK CHOCOLATE COUVERTURE

Product name	Product code	Packaging	NEEDED QUANTITY
Lactée supérieure (cocoa 38,2 %)	CHM-O38LSUP-126	2,5 kg block
Lactée supérieure (cocoa 38,2 %)	CHM-O38LSUP-E4-U72	Pistoles™ 5 kg bag
Lactée Barry (cocoa 35,3 %)	CHM-P35LBAR-126	2,5 kg block
Lactée Barry (cocoa 35,3 %)	CHM-P35LBAR-E4-U72	Pistoles™ 5 kg bag

MILK FLAVOURED CHOCOLATE

Product name	Product code	Packaging	NEEDED QUANTITY
Lactée caramel (cocoa 31,2 %)	CHF-N31CARA-E1-U68	Pistoles™ 1 kg bag
Lactée caramel (cocoa 31,2 %)	CHF-N31CARA-E4-U72	Pistoles™ 5 kg bag
Lactée orange (cocoa 35 %)	CHF-P350OR-126	2,5 kg block

WHITE CHOCOLATE

Product name	Product code	Packaging	NEEDED QUANTITY
Blanc Satin (cocoa 29,2 %)	CHW-Q29SATI-126	2,5 kg block
Blanc Satin (cocoa 29,2 %)	CHW-Q29SATI-E4-U72	Pistoles™ 5 kg bag
Zéphyr™ (cocoa 34 %)	CHW-N34ZEPH-E1-U68	Pistoles™ 1 kg bag
Zéphyr™ (cocoa 34 %)	CHW-N34ZEPH-E4-U72	Pistoles™ 5 kg bag

NUT-BASED PRODUCTS

Product name	Product code	Packaging	NEEDED QUANTITY
PRALINES			
Praliné 50% almonds / hazelnuts	M-8H320-N-604	5 kg bucket
Praliné héritage 65% almonds/hazelnuts (texture)	NMN-X65PCRA-656	5 kg bucket
Praliné 50% Hazelnuts	M-8G310-N-604	5 kg bucket
Praliné Onctueux 50% Hazelnuts	NON-X50CR-W36	5 kg bucket
Praliné 50% Piemont Hazelnuts	PRN-PIE503-T61	5 kg bucket
Praliné 55% Piémont Hazelnuts - Pure Fruit taste	PRN-PIE552-T62	1kg bucket
Praliné 50% Almonds	PRN-AM503-T61	5 kg bucket
Praliné 50% Amandes Marcona - Pure Fruit taste	PRN-MAR503-T62	1kg bucket
Praliné Pécan Texas 50%	PRO-PE501-T62	1kg bucket
FAVORITES GIANDUJA			
Gianduja Plaisir Lait	GIM-P1PLAIS-LN-606	2,5kg bucket
Gianduja	M-6GD-N-606	2,5kg bucket
PURE NUT PASTE			
Pure nut paste	M-8E110-N-656	5 kg bucket

NUT-BASED PRODUCTS

Product name	Product code	Packaging	NEEDED QUANTITY
CARAMELIZED			
Sablage Morella - Noisettes entières caramélisées	NAN-SA-MOR70WH-T66	1 kg bag
Sablage Marcona - Amandes entières caramélisées	NAN-SA-MAR70WH-T66	1 kg bag
Sablage La Mancha - Pistaches entières caramélisées	NAO-SA-MAN70WH-T66	1 kg bag
Praliné grains	NAN-CR-HA5013-T66	1 kg bag

PURE COCOA PRODUCTS

Product name	Product code	Packaging	NEEDED QUANTITY
COCOA POWDERS			
Plein Arôme, 100 % cocoa	DCP-22GT-BY-760	1 kg bag
Extra Brute, 100 % cocoa	DCP-22SP-760	1 kg bag
PURE COCOA LIQUOR			
Grand caraque, 100 % cocoa	NCL-4C501-BY-654	3 kg bucket
COCOA NIBS			
Cocoa Nibs, 100 % cocoa	NIBS-S-609	1 kg bucket
DEODORIZED COCOA BUTTER			
Deodorized cocoa butter, 100 % cocoa (850 g)	NCB-HD03-763	850 g
MYCRYO® COCOA BUTTER			
For tempering, 100 % cocoa (675 g)	NCB-HD706-BY-X56	650 g
For salty applications, 100 % cocoa (550 g)	NCB-HD706-BY-X55	550 g

PURE COCOA PRODUCTS

Product name	Product code	Packaging	NEEDED QUANTITY
K d'Arôme cacao (bucket 5 kg)	FND-J44CACAO-603	5 kg bucket

FLAVOURED DARK COUVERTURE CHOCOLATES

Product name	Product code	Packaging	NEEDED QUANTITY
Favorites Café (cocoa 54%)	CHF-0532MO-126	2,5 kg block
Favorites Orange (cocoa 49%)	CHF-R505OR-126	2,5 kg block

COLOURED WHITE CHOCOLATES

Product name	Product code	Packaging	NEEDED QUANTITY
Dark Blue, min. 27 % cocoa (pistoles 1 kg)	M-7DBF-E1-U68	1 kg
Orange, min. 27 % cocoa (pistoles 1 kg)	M-7DS-E1-U68	1 kg

OTHER PRODUCTS - *please fill in*

Product name	Product code	Packaging	NEEDED QUANTITY
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Further product info: www.cacao-barry.com

NOTE: New products will be added in the following months

EQUIPMENT LIST:

Available tools and machinery during each national selection

SELMI, automatic tempering machines

4 Selmi machines per max. 6 contestants
(2 Futura – 1 Plus – 1 Color ex)

All Selmi machines will be filled with Cacao Barry Chocolates :

- Dark Chocolate, Extra Bitter Guayaquil 64 %
- Milk Chocolate, Lactée Barry 35 %
- White Chocolate, Zephyr 34 %
- Cocoa butter



Selmi Futura
Capacity 35 kg

Selmi Plus
Capacity 24 kg

Selmi Color ex
Capacity 12 kg

SALVA, oven :

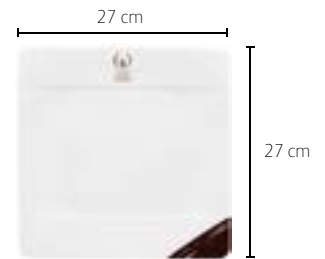
1 oven for all contestants
(B915 x D1059 x H 535)
temperature 180 °
Type : Salva KX4/5 premium
(www.salva.es)



VILLEROY & BOCH

Plates for tasting patisserie will be foreseen by the WCM Committee.

(The contestants will be provided with the plate on the morning of the competition.)



PREFAMAC CHOCOLATE GASTRONOMIC MELTING TRAYS

1 junior melter tray per contestant
Removable tray, equipped with
mechanical thermostat, electrical
heater (no water required)



ETUVE

1 etuve will be available for all contestants:
2 x 250 mm height / 520 mm width / 1850 mm length
Electrical heating standard 3000 W: temperature will be set at 30°C

KITCHEN AID

1 electric beater per
contestant with
1 extra bowl (6,9 L bowl)



REFRIGERATORS, FREEZERS, BLASTFREEZERS

Refrigerators
1 per 2 contestants ,
dimensions :
693 x 726 x 2067mm

Freezers
1 for all, dimensions :
710 x 720 x 2100 mm

Blastfreezer
2 , dimensions
790x800x1320 mm



WCM PASTRY TOOLBOX

Each toolbox contains :

- Cacao Barry bowl 4,5 l
- Cacao Barry scraper 10 Pcs
- Cacao Barry comb scraper 10 Pcs
- Cacao Barry spoon 35 cm
- Cacao Barry spoon 40 cm
- 1 roll of 30 piping bags
- 3 cans of Cacao Barry cooling sprays