



**RAVIĆO**

*A Belgian Tradition*

# chocolate cups

**1. Marie Jose**  
 Ø 5 / h 4.5 cm  
 Dark A64593D



**03. Marie Charlotte**  
 Ø 5.5 / h 3.5 cm  
 Dark A64494 / A64594D



**05. Marie Lou**  
 Ø 4.5 / h 2 cm  
 Dark A69495



**07.a Victoria Cups**  
 Ø 6.5 / h 3 cm  
 Dark A93303 / A9303  
 White A903403  
 Marbled A93403



**07.b Victoria Cups Sugarfree**  
 Dark A95617

**09. Tulband**  
 Ø 7 / h 2.5 cm  
 Dark A9306



**11. Cordial Cup**  
 Ø 2.2 / h 3 cm  
 Dark A93314  
 no aluminium A93314SC



**13. Coffee Cup**  
 Ø 4.4  
 Dark A93390 / A93391



**14. Moka cup**  
 Dark large Ø 7 cm / h 3.5 cm P57701  
 Dark medium Ø 4 cm / h 3 cm P57704  
 Dark small Ø 2.5 cm / h 1.5 cm P57707



**16. Petits Fours Assorted**  
 Dim(cm) variable  
 Dark A9319/A93302



**18. Square Cups**  
 cup 17 x 4.7 / h 2.1 cm  
 Dark A9365  
 cup 2 4.3 x 4.3 / h 4.3 cm  
 Dark P57221

**02. Snobinette**  
 Ø 2.7 / h 2.6 cm  
 Dark A66495  
 Dark A66496  
 Duo A66495Duo  
 Mini Ø 2.7 / h 2.1 cm  
 Dark A67496  
 Duo A67496Duo

**04. Marie Annette**  
 Ø 5.5 / h 2.8 cm  
 Dark A64595D  
 Duo A64595Duo

**06. Tulip Stripes**  
 Ø 6.5 / h 5.5 cm  
 Dark A93456  
 Milk A93457  
 White A93458  
 Mini Ø 4 x 3 cm  
 Dark A98044  
 Milk A98045  
 White A98046

**08. Tulip petals**  
 Ø 7 / h 5 cm  
 Dark & White A68100  
 Milk & White A68102

**10. Iris**  
 Ø 4 / h 2.6 cm  
 Duo Dark & White A68200

**12. Cup a la carte**  
 Ø 3.5 / h 2.8 cm  
 Dark A93313 / A933135

**15. Milk Cup**  
 Ø 4 / h 2.5 cm  
 Dark M51101 / M51105  
 Marbled M51125

**17. Mini Mignon**  
 Dim(cm) variable  
 Dark A96434

**19. Dessert Large 100**  
 Ø 9.7 / h 2.1cm  
 Dark A9375



**20. Spoon**  
3.5 x 5.5 cm  
Dark P57725

**22. Hollow Truffle**  
Ø 2.5 cm  
Dark A94503  
Milk A94504  
White A94505

**24. Cone**  
Ø 6 / h 8 cm  
Dark Marbled A86285  
White Marbled A86284  
Dalmatians A86281  
Orange A86280  
Green A86282  
**Mini Cone** Ø 3.5 / h 4 cm  
Red A86311  
White A86310  
Tiger A86312

**26. Cinderella Shoe**  
8 x 6 cm  
Dark DC310  
Milk DC311  
White DC300 / closed DC302  
**New** 11 x 6 cm  
Dark open DC304  
White open DC301

**28. Treasure Chest**  
8 x 4 / h 6 cm  
Dark DC9101  
Milk DC9111  
White DC9121

**30. Quarter of tart**  
7.5 x 6 / h 2.4 cm  
Dark M53010  
Marbled M53210

**32. Mini Tiny**  
Ø 2.5 / h 2 cm  
Dark M61012

**34. Pyramid**  
Ø 6 / h 8 cm  
Ochre A86362  
Milk & Red A86361  
White Marbled A86360

**36. Teardrop**  
**Large** Ø 4.5 / h 5 cm  
**Small** Ø 3.5 / h 3 cm  
Black Line Large A86749 /  
Small A86725  
Dark Large A86744 / Small A86720  
Red Large A86748 / Small A86724  
Wood Large A86745 / Small A86721



**21. Large Conch**  
Ø 7 / h 11.5cm  
Dark DC410  
Milk DC411  
White DC400  
Duo DC420  
Milk & marbled A95899  
White & marbled A95900

**23. Large Heart**  
Ø 9.5 / h 2 cm  
Dark M500

**25. Scallop**  
Ø 8.5 / h 2.5 cm  
Dark A9376  
White A93771

**27. Lily flower**  
7.5 x 11 cm  
White DC700  
Dark DC702  
Milk DC701  
Duo DC703

**29. Half Sphere**  
Ø 6.5 / h 3.5 cm  
White & stripes A86382  
Orange A86380  
Marbled A86381

**31. Barrel**  
7 x 3.6 / h 3.6 cm  
Dark M5402  
Marbled M5422

**33. Mini Spout**  
Ø 2 / h 2.5 cm  
Dark M62011

**35. Dome**  
Ø 6.5 / h 3.5 cm  
White P57351  
Dark P57350

**37. Napkin Ring**  
**Small** Ø 4.5 / h 3 cm  
Dark A29311  
White A29511  
Duo A2972  
**Tall** Ø 4.5 / h 6 cm  
Dark A29301  
Half Dark A29321  
White A29501  
Duo A2971

chocolate cups



# chocolate decors

## 38. Waves

10 x 3 cm  
Dark A86779  
White A86780  
Royal A86771

## 40. Supreme waves

6.5 x 2.9 cm  
Violet A99787  
available in other colors

## 41. Supreme Round

5.7 x 3.2 cm  
Violet A99762  
available in other colors

## 44. Jura Round

Marbled Ø 3.5 cm A9801  
Ø 5 cm A9807

## 45. Jura Square

Marbled 4 x 4 cm A9804

## 46. Jura Rectangle

Marbled 3 x 4.5 cm A9803

## 51. Confettis

Ø 1 cm  
Dark A99526  
Milk A99533  
White A99528  
Strawberry A99532

## 53. Chocolate Roses

Ø 3.5 / h 3.5cm  
Dark A95531  
Milk A95532  
White A95533  
Rose A95534  
available in other colors

## 55. Mini Cendrillon

6.5 cm  
White DC303

## 57. Puzzle

Dim(cm) Variable  
Dark A91204  
White A91205  
White A91206

## 59. Christmas items

Dim(cm) variable  
**Printed** Dark round A91179  
**Assorted decors** Dark A964165  
**Holly Leaves** Duo A9187  
Dark & Red pill A101426  
Green & Red pill A101425  
**Christmas Trees**  
**Shooting Sars**  
**Art Deco Xmas assorted** A99246

## 62. Chocolate Fruit logo

Apple Ø3 x 0.7 cm A93003  
Apricot Ø3 x 0.7 cm A93006  
Pear 3.5 x 2.5 x 0.7 cm A93101  
Banana 4 x 0.7 cm A93004  
Cherries 2 x 0.7 cm A93008  
Lemon 3 x 0.7 cm A93001  
Orange 3.5 x 0.7 cm A93103  
Pineapple 3.5 x 0.7 cm A93005  
Strawberry 3 x 0.7 cm A93000



## 39. Curls/Mini curls

large Ø 4.5 / h 4.5cm  
small Ø 3.5 / h 2.5cm  
Dark large A86300 / small A86500  
Assorted small A86412  
Dalmatian large A86416  
Red line small A86505  
Black line small A86507  
Coffee small A86501  
Wood small A86506  
Wood red large A86415 / small A86501  
Red large A86423 / small A86510

## 42. Supreme Bow

6.5 x 2.6 cm  
Violet A99781  
available in other colors

## 43. Supreme Squares

4.5 x 3.2 cm  
Violet A99769  
available in other colors

## 47. Jura Diamond

Marbled 4 x 6cm A9805

## 48. Jura Point

Marbled 3.5 x 5.5 cm A9802

## 49. Jura Half Moon

Marbled 2.5 x 5 cm A9806

## 50. Jura Sheet

Marbled 25 x 36 cm A9810

## 52. Balls

large Ø 4cm  
Assorted A86224  
small Ø 2.5 cm  
Marbled A86200  
Red A86206  
Orange A86201  
Lines A86209

## 54. Daffodils

Ø 4cm / h 0.9 cm  
Dark A99407  
Milk A99408  
White A99409  
Red A99410

## 56. Pencil

4.5 cm  
Dark DC5131

## 58. Art Deco

Dim(cm) variable  
**Point** Dark Rotterdam A99214  
White Bruxelles A99215  
Print Corsica A99223  
**Round** Dark Paris A99210  
White Barcelona A99211  
Print Mallorca A99220  
**Rectangle** Dark Warsaw A99213  
White Toronto A99212  
**Irregular** Dark Print Capri A99222

## 60. Printed Items

oval shape, custom print  
standard dimensions 2.5 x 2.5 cm  
3.5 x 4.5 cm  
4 x 2.4 cm  
8.7 x 5 cm

## 61. Smiley logo

A93009

## 63. Seasonnal Items

Valentine  
Easter  
Mother's day  
Halloween  
Christmas

**64. Point Hollow**

6 x 2.5 cm  
Dark A64021 / A64021

**65. Point Plain**

7.5 x 3 cm  
Dark A911112

**67. Standard plain assorted**

+/- 6cm  
Dark A9102

**68. Moon**

4.5 cm  
Dark A9109

**69. Round plain**

Ø 3 cm  
Dark A910812

**71. Leaf**

6cm  
Dark A9106 / A916112

**73. Gala**

4 cm  
Dark A9107 / A91071

**76. Squirrel**

3.8 x 3 cm  
Dark A9116

**78. Oriental**

5.8 x 3.5 cm  
Dark A9400

**80. Figurolas**

4.5 cm  
Dark A96403 / A964031 / A9640312

**82. Fall Leaf**

3.5 cm  
A9048

**84. Heart Valentine duo**

3.4 cm  
Dark & Milk Regular A91243

**66. Feather**

6 cm  
Dark A91051 / A9105112

**70. Water Lily**

Danube Dark 9 cm A9001  
9 cm curved A9011  
16 cm A9021  
Seine Dark 9 cm A9002  
9 cm curved A9012  
16 cm A9022  
Thames Dark 9 cm A9003  
9 cm curved A9013  
16 cm A9023

**72. Special**

6 cm  
Dark A9101 / A910112

**74. Galarette**

Ø 3.5 cm  
Dark A9104 / A910410  
A91071 / A910412

**75. Round Assorted**

3.5 cm  
Dark A6401 / A64010

**77. Palm Trees**

4.5 cm  
Dark DC501

**79. Top**

5 cm  
Dark A94041 / A9404110

**81. Soiree**

4cm  
Dark A9103 / A910312

**83. Horse shoe**

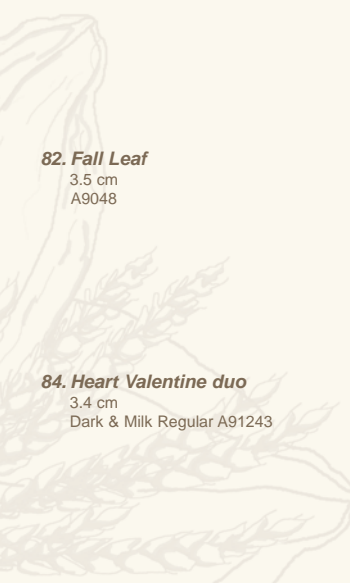
Dark chocolate  
Ø 6 cm: DC450  
Ø 3 cm: DC440

**85. Redheart mini**

1.5 cm  
Dark A91160  
Red A91164



chocolate decoors



# chocolate decoors

**86. Blossoms Standard**  
 0.9 x 0.5 cm  
 Dark A92520 / A925201  
 Milk A92521 / A925211  
 White A92522 / A925221  
 Trio mix A92524 / A92534  
 Caramel A925231 / A925232

**88. Blossoms Leaves**  
 +/- 2.8 cm  
 Dark A92620  
 Milk A92621  
 Marbled A92623  
 White A92622

**90. Sticks Standard**  
**Sticks** 10 cm  
 Rubens Dark A6503D  
 Rubens White A6503W  
 Van Gogh (marbled) A6503V  
**Maxi Sticks** 20 cm  
 Rubens Dark A6504D1  
 Rubens White A6504W1  
 Van Gogh (marbled) A6504V

**92. Sticks Milk/Stripes**  
**Sticks** 10 cm  
 Vermeer (white stripes) A6503VE  
 Breughel (dark stripes) A6503B  
**Maxi Sticks** 20cm  
 Vermeer (white stripes) A6504VE  
 Breughel (dark stripes) A6504B

**94. Cigarette Rolls**  
 Dim Ø 1 x 9cm  
 Dark A2200c  
 Milk A2210c  
 White A2220c  
 Duo A2230c

**96. Vermicelles standard**  
 Ø 0.13 cmm  
 Dark RAVD101  
 Milk RAVD151

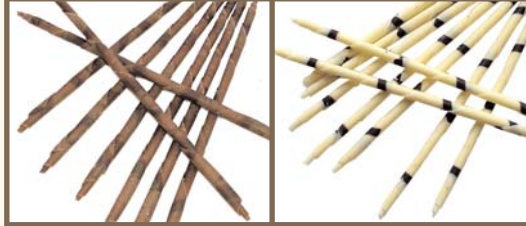
**97. Vermicelles coloured**  
 Ø 0.13 cm  
 Chocomix/colors RAVD471

**99. Zebra Sticks**  
 12 cm A9270  
 9 cm A9271  
 4 cm A9272

**101. Zebra Loops**  
 Dim variable  
 A9274

**102. Zebra Serpentine**  
 Dim variable  
 A9273

**104. Coffee Beans standard**  
**large** 1.5 cm / **small** 1.2 cm  
 Dark **large** A945021 / A27001  
**small** A27002v  
 Milk **large** A27004v  
**small** A27003  
 White **large** A27004v  
**small** A27006  
 Caramel **large** A27011  
 Speculoos **large** A27014



**87. Blossoms Glazing**  
 0.9 x 0.5 cm  
 Amber A92605  
 Red A92602  
 Gold A92603  
 Pearl colored A92604

**89. Blossoms Colored**  
 0.9 x 0.5 cm  
 Strawberry A92535 / A92533  
 Lemon A92546  
 Lemon/Dark mix A95780  
 Orange A92547

**91. Sticks Dark/Stripes**  
**Sticks** 10 cm  
 Rembrandt (white stripes) A6503R  
 Renoir (green stripes) A6503RE  
**Maxi Sticks** 20cm  
 Rembrandt (white stripes) A6504R  
 Renoir (green stripes) A6504RE

**93. Sticks White/Stripes**  
**Sticks** 10 cm  
 Raphael (pink stripes) A6503RA  
 Picasso (dark stripes) A6503P  
 Monet (orange stripes) A6503MO  
 Cezanne (green stripes) A6503CZ  
**Maxi Sticks** 20cm  
 Picasso (dark stripes) A6504P  
 Monet (orange stripes) A6504MO  
 Raphael (pink stripes) A6504RA  
 Cezanne (green stripes) A6504CZ

**95. Pine needles**  
 Dark A96308

**98. Shavings**  
 Dim variable  
 Dark A9201 / A66014 / A660125  
 Milk A9211 / A660425 / A660225  
 White A9212 / A66034 / A660325  
 Duo A94551  
 Orange A92498

**100. Zebra Mini**  
 2 cm  
 Duo A9275

**103. Curls**  
 Dark 0.9 cm A26001 / 1.5 cm A26002  
 Milk 0.9 cm A26011 / 1.5 cm A26012  
**Mega Curls**  
 2.5 / 3 cm  
 Dark A26003

**106. Coffee Beans special**  
**small** 1.2 cm  
 Gold A27020  
 Red Shiny A27021  
 Silver A27022

**107. Coffee Beans - alcohol**  
**large** 1.5 cm  
 Amaretto A27010  
 Grand Marnier A27013  
 Cointreau A27012



**108. Bloc Dark**

**5 kg** Dim 40 x 25 x 4,5 cm  
 Dark 72% RAVI72D4 (min 6T)  
 64% RAVI64D4 (min 6T)  
 58% RAVI58D4  
 54% RAVI54D4 (min 6T)  
**2.5 kg** Dim 32 x 20 x 3 cm  
 Dark 72% RAVI72D6 (min 6T)  
 64% RAVI64D6 (min 6T)  
 58% RAVI58D6  
 54% RAVI54D6 (min 6T)

**110. Pastils**

Dim 4 cm  
 Dark 72% RAVI72D1 (min 6T)  
 64% RAVI64D1 (min 6T)  
 58% RAVI58D1 (min 6T)  
 54% RAVI54D1  
 Milk 36% RAVI36M1  
 White 28% RAVI28W1

**112. Buttons**

Dim 2 cm  
 Dark 72% RAVI72Db1 (min 6T)  
 64% RAVI64Db1 (min 6T)  
 58% RAVI58Db1 (min 6T)  
 54% RAVI54Db1 (min 6T)  
 Milk 36% RAVI36Mb1  
 White 28% RAVI28Wb1

**114. Chocolate Paste**

**Glazing**  
**Coating**  
**Filling**  
**Ganache**  
**Paste**  
 Please contact us for full Range

**116. Chocolate fountains bag**

from 150g to 1Kg  
 Microwaveable  
 Custom - Privatelabels

**118. Bakery Mix**

**Brownies**  
 10 kg GC700  
 25 x 1 kg GC702s1  
**Sugarfree**  
 GCS700

**120. Drops**

Dim variable / 12.5kg  
 Dark A95241 / A9524  
 Milk A95401 / A9540  
 White A95441 / A9544  
 Caramel A95391

**121. Chips**

Dim variable/12.5kg  
 Dark A9208  
 Milk A9209  
 White A9210

**123. Chunks standard**

1 x 1 x 0.5 cm  
 Dark A9203  
 Milk A21101

**125. Optimousse Mix**

Dark 4 x 1 kg GR136  
 6 x 500 g GR135  
 White 4 x 1 kg GR146  
 6 x 500 g GR145

**109. Bloc Milk**

**5 kg** Dim 40 x 25 x 4,5 cm  
 Milk 36% RAVI36M4  
**2.5 kg** Dim 32 x 20 x 3 cm  
 Milk 36% RAVI36M6

**111. Bloc White**

**5 kg** Dim 40 x 25 x 4,5 cm  
 White 28% RAVI28W4  
**2.5kg** Dim 32 x 20 x 3 cm  
 White 28% RAVI28W6

**113. Cacao Powder**

5, 10, 16 kg  
 quality please contact us

**115. Bâton Boulanger**

**38 cm** / 7 kg A5200  
**7.8 cm** / 24 kg A5300

**117. Rich Belgian Choco Sauce**

210ml / 250 g tubes  
 RAVITU250

**119. Bakery Mix**

**Moëlleux au Chocolat**  
 6 x 500 g GC735  
 25 kg GC735s25  
**Moëlleux au Chocolat Sugarfree**  
 80 x 37 x 15 cm  
 25 kg GCS725s25

**122. Drops Aerated**

Dark 15 kg A28001  
 Dark Shining A28501  
 A28500

**124. Chunks irregular**

Dark Mini A21003  
 Dark 0.4 - 0.8 cm A21002  
 Dark 0.4 - 1.2 cm A21001

**126. Chunks Aerated**

Dark 15 kg / 0.5 x 0.5 x 0.5 cm A28002  
 Dark mini A28003  
 Dark Shini mini A28004  
 Milk 0.5 x 0.5 x 0.5 cm A28100  
 Milk 1 x 1 x 0.5 cm A28101

# raw chocolate

# about chocolate...

## How to ...

### ...Melt chocolate?

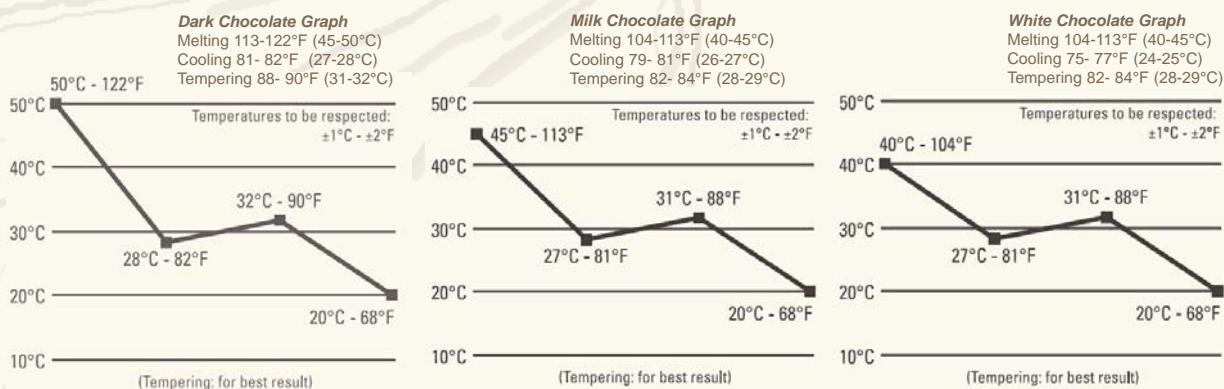
Chocolate should preferably be melted at a temperature between 40 and 45°C (104 to 113°F). Preferably in a double boiler (Bain Marie). It is also the ideal temperature for tempering to begin.

### ...Temper chocolate and what is tempering?

The purpose of tempering chocolate is to pre-crystallise the cocoa butter in the chocolate. Those crystals are very important for they ensure the hardness, shrinking force and gloss of the finished product after it has cooled. It is thus very important to make these crystals as strong as possible and that is done by respecting 3 factors when working with chocolate: time, temperature and movement. Each chocolate has its own range of temperature (see below tables). Time control is of course required to maintain these temperatures and movement is important as the chocolate has to be constantly mixed to provide a uniform temperature control. There are many ways to temper chocolate. See our website for further information.

### ...Cool chocolate when moulding or coating?

The ideal temperature for cooling chocolate used for moulding work is between 10 and 12°C (50 to 54°F). There should be plenty of cold air circulating as a large quantity of heat will need to be evacuated during the process of solidification of the chocolate. Chocolate for coating work should preferably be cooled between 15 and 18°C (60 to 65°F), without ventilation.



Using a tempering machine : with temperature control : follow the temperature cycles shown. (a) melting (b) cooling (c) tempering

### How to store chocolate:

Chocolate is sensitive to temperature, humidity, odours and if in contact with air and light, oxidation. As such, chocolate products should be stored in a cool and dry place (max 70% Rel Humidity), protected against light and air (closed packaging), at a constant temperature (between 12 and 20°C - 54 to 68°F). The normal storage times for chocolate: **White chocolate: 12 months - Milk chocolate: 18 months - Dark: 24 months.**

Typical problems may occur during storage if the above conditions are not met: Fat bloom and Sugar bloom

#### Fat bloom:

The cause of fat bloom is the re-crystallisation of fat on the surface of the chocolate. The product loses its gloss and a soft white layer appears on the surface.

The quality of the chocolate remains unaffected, only its appearance. It is caused mostly by bad temperature control during storage.



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#### Sugar bloom:

By comparison with fat bloom, sugar bloom creates a rough and irregular layer on the surface of the chocolate.

It is caused by condensation. The small drops of water dissolve the sugar and when the water evaporates; the sugar remains on the surface in the form of large, irregular crystals, giving as well an unpleasant appearance. Sugar bloom can be obviously prevented by avoiding large temperature variations.

When you move chocolate out of a cold storage area to a warmer area, always let it warm for a certain amount of time in its original packaging to avoid direct condensation.

