

nao

Organic Chocolate made in Belgium





“We are the first Belgian organic, loose chocolate producer aiming to produce a chocolate in which we have control over the whole chain, from the bean to the bar”

So what is Nao?

1. Our Team



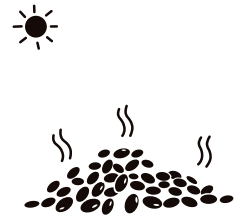
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2. Our values



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3. Our products



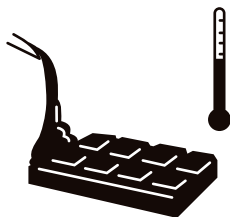
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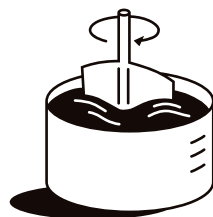
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6. Our chains

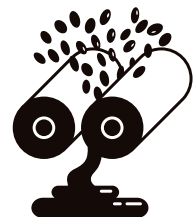


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5. Our commitments



4. The Nao display unit



7. Our partners

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Interested in our
products?
Contact us



1. Notre équipe



Here at Nao, passion is what unites our Team and enables us to co-ordinate the whole chocolate production chain, from growing the cocoa beans right up to when the chocolate reaches your hands



Christophe

Creator of Nao chocolates

Nao chocolate creator is at the base of the project and teams with a guiding principle: always improving quality, our commitments, and the guarantees we give.



Julien

Co-ordinator

Christophe is teeming with ideas, while Julien is the one who implements them every day with the rest of the Team. Beans, production, stock... So many facets that have to be co-ordinated in order to constantly uphold Nao's standards.



Ophélie

Quality and administration

Though chocolate-making is an art, it does require method in order to offer consistency and a maximum of guarantees. Ophélie focuses on ensuring that everything is done according to the rules at each step, from the process to the certifications.



Claudia

Production

In charge of preparation and production of our special products, Claudia is also constantly looking for new ideas, which we share with our customers in the Shop before offering them on a wider scale.



Leslie

Communication

Attentive to our resellers' every need, Leslie is always available and ready to listen to advise them or answer their questions or those of our customers. Smiling and vivacious, she always has a listening ear for our customers!



Yohann

Foreign development

Beyond our borders, Yohann is the one who manages everything! He's the one who will be working to enable our French, Dutch, etc. friends to discover Nao chocolates

A few dates about Nao...

2015

Nao company set up

2017

Launch of loose sales.

2019

Collaboration set up with chocolate producers in Peru.

Septembre
2022

White chocolate launched.

Novembre
2021

First São Tomé bars on sale.

2021

Collaboration started with São Tomé.

2. Our values

Nao also means the authenticity of a simple chocolate with superior flavour obtained thanks to the special attention paid to selecting our raw materials and our ingredients.

"We want to make chocolate a little everyday pleasure. So we are constantly looking for the best compromise between quality and proximity, so as to ensure a delicious product accessible to everyone. We also make sure we offer a constantly-evolving range that follows the wishes and desires of our customers."

The taste of authenticity

Our range of simple, delicious products are carefully manufactured in a small-scale way in our Belgian workshops. Nao chocolate is also quite simply a good chocolate that is accessible to everyone.

Sold loose

Because pleasure goes hand-in-hand with future, Nao is supporting ecology by offering delicious organic chocolate sold loose. Our wish is to move towards zero waste.

Transparency

We strive to give you easy access to all the information necessary to understand the Nao product. We are also available to answer all your questions.

Did you know?

Nao's loose chocolate sales makes it possible to save **around 4.5 tonnes of cardboard** and aluminium a year.

Proximity

Production in Belgium, a warm welcome, and a relationship of trust are our keywords here at Nao.

3. Our products

To produce our bars, we buy our cocoa beans in a direct chain! Forty or so families supply us from São Tomé... We pay these producers a fixed price all year round so as to protect them from speculation by the big cocoa dealers. Our keywords?

Sustainability and traceability



Chocolate bars



Chocolate for breaking



Spreads



Extras



Seasonal products

Dark chocolate		p.11		p.12	For drinking		p.18
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Milk chocolate					For cooking		p.19
.....	p.9					p.14	Easter
White chocolate					For nibbling		p.20
.....	p.10					p.15	For holiday season



Bar of 85% dark chocolate - organic

Characteristics

Weight : 80g
Cocoa : 85%
Origin : Peru
Ingredients : cocoa mass*, cane sugar*, cocoa butter*, sunflower lecithin*

Allergens : may contain traces of MILK, SOYA, SESAME, and NUTS

Nutritional values	/100g
Energy	2329.00 kJ/564.00kcal
Fats	46.00g
of which saturated fatty acids	34.60g
Carbohydrates	21.80g
of wich sugar	15.10g
Proteins	9.60g
Salt	0.05g



Bar of 72% dark chocolate - organic

Characteristics

Weight : 80g
Cocoa : 72%
Origin : São Tomé
Ingredients : cocoa mass*, sugar*, cocoa butter*, sunflower lecithin*

Allergens: may contain traces of MILK, SOYA, SESAME, and NUTS

Nutritional values	/100g
Energy	2402.50 kJ/572.70 kcal
Fats	43.80g
of which saturated fatty acids	27.30g
Carbohydrates	31.30g
of wich sugar	28.20g
Proteins	7.10g
Salt	0.01g



Bar of dark chocolate with cocoa nibs - organic

Characteristics

Weight : 80g
Cocoa : 72%
Origin : São Tomé
Ingredients: cocoa mass*, sugar*, cocoa butter*, roasted cocoa nibs (8.75%), sunflower lecithin*

Allergens: may contain traces of MILK, SOYA, SESAME, and NUTS

Nutritional values	/100g
Energy	2411.82 kJ/575.09 kcal
Fats	44.74g
of which saturated fatty acids	27.91g
Carbohydrates	29.03g
of wich sugar	25.76g
Proteins	7.49g
Salt	0.01g



Bar of dark chocolate with sesame seeds - organic

Characteristics

Weight: 80g
Cocoa : 72%
Origin : São Tomé
Ingredients: cocoa mass*, sugar*, cocoa butter*, toasted sesame seeds (4.12%), sunflower lecithin*

Allergens: may contain traces of MILK, SOYA, and NUTS

Nutritional values	/100g
Energy	2410.76 kJ/575.02 kcal
Fats	44.26g
of which saturated fatty acids	26.51g
Carbohydrates	30.26g
of wich sugar	27.04g
Proteins	7.88g
Salt	0.01g



Bar of dark chocolate with hazelnuts - organic

Characteristics

Weight : 80g
Cocoa : 72%
Origin : São Tomé
Ingredients: cocoa mass*, sugar*, cocoa butter*, HAZELNUTS (10%)*, sunflower lecithin*

Allergens: may contain traces of MILK, SOYA, SESAME

Nutritional values	/100g
Energy	2448.05 kJ/584.63 kcal
Fats	45.58g
of which saturated fatty acids	25.05g
Carbohydrates	29.66g
of wich sugar	25.80g
Proteins	7.87g
Salt	0.01g



Tablette chocolat noir aux cubes d'orangettes - bio

Characteristics

Weight : 80g
Cocoa : 72%
Origin : São Tomé
Ingredients: cocoa mass*, sugar*, diced candied orange peel* (9.38%) (orange peel*, sugar*, rice syrup*, dextrose*), cocoa butter*, sunflower lecithin*

Allergens: may contain traces of MILK, SOYA, SESAME, and NUTS

Nutritional values	/100g
Energy	2298.60 kJ/547.43 kcal
Fats	48.99g
of which saturated fatty acids	24.30g
Carbohydrates	37.21g
of wich sugar	34.34g
Proteins	6.369g
Salt	0.01g



Bar of milk chocolate – organic

Characteristics

Weight: 80g
Cocoa : 45%
Origin : São Tomé
Ingredients: sugar*, cocoa butter*, whole MILK powder*, cocoa mass*, sunflower lecithin*

Allergens: may contain traces of NUTS, SESAME, and SOYA

Nutritional values	/100g
Energy	2477 kJ/590.0 kcal
Fats	43.00g
of which saturated fatty acids	26.20g
Carbohydrates	42.80g
of wich sugar	42.00g
Proteins	7.50g
Salt	0.10g



Bar of milk chocolate with cocoa nibs – organic

Characteristics

Weight : 80g
Cocoa : 45%
Origin : São Tomé
Ingredients: sugar*, cocoa butter*, whole milk powder*, cocoa mass*, roasted cocoa nibs (8.75%), sunflower lecithin*

Allergens: May contain traces of SESAME, NUTS, and SOYA

Nutritional values	/100g
Energy	2459.80 kJ/590.88 kcal
Fats	44.01g
of which saturated fatty acids	26.91g
Carbohydrates	39.53g
of wich sugar	38.35g
Proteins	7.85g
Salt	0.09g



Bar of milk chocolate with sesame seeds – organic

Characteristics

Weight : 80g
Cocoa : 45%
Origin : São Tomé
Ingredients: sugar*, cocoa butter*, whole MILK powder*, cocoa mass*, toasted SESAME seeds (4.12%), sunflower lecithin*

Allergens: May contain traces of NUTS and SOYA

Nutritional values	/100g
Energy	2482.19 kJ/591.61 kcal
Fats	43.49g
of which saturated fatty acids	25.45g
Carbohydrates	41.28g
of wich sugar	40.27g
Proteins	8.26g
Salt	0.09g



Bar of milk chocolate with hazelnuts – organic

Characteristics

Weight : 80g
Cocoa : 45%
Origin : São Tomé
Ingredients: cane sugar*, cocoa butter*, whole MILK powder*, cocoa mass*, HAZELNUTS (10%), sunflower lecithin*

Allergens: may contain traces of SESAME and SOYA

Nutritional values	/100g
Energy	2515.10 kJ/600.20 kcal
Fats	44.86g
of which saturated fatty acids	24.06g
Carbohydrates	40.01g
of wich sugar	38.22g
Proteins	8.23g
Salt	0.09g





Bar white chocolate – organic

Characteristics

Weight : 80g x 40

Ingredients: cane sugar*, cocoa butter*, milk powder*, sunflower lecithin*, vanilla

Allergens: may contain traces of NUTS

Nutritional values	/100g
Energy	2502 kJ/601 kcal
Fats	41.90g
of which saturated fatty acids	24.60g
Carbohydrates	50.20g
of wich sugar	50.20g
Proteins	5.80g
Salt	0.18g



Did you know?

Our vanilla also comes from a chain under our own control. In fact, for our vanilla we work with Kasana bio, which imports the vanilla pods from Uganda in “short-circuit”. In the field, they work in partnership with the Amani Community Center — a co-operative that runs a training centre, school, and solar drying centre.

Working with Kasana bio thereby guarantees fair, constant remuneration for the producers.

Characteristics of the Uganda vanilla:

Uganda vanilla is characterised by its dark brown to black colour and its intense vanilla aromas. Its pods are slightly oily and flattish in shape. It is equally good in both savoury and sweet recipes.

More info: <https://kasana.bio/filieres/ouganda/>

Source : <https://kasana.bio/nos-produits/vanille-ou-ganda/>



Chocolate for breaking (and eating)

Dark chocolate to break – organic

Characteristics

Weight : 5x900g
Cocoa : 72%
Origin : São Tomé
Ingredients: cocoa mass*, sugar*, cocoa butter*, sunflower lecithin*

Allergens: may contain traces of MILK, SOYA, SESAME, and NUTS

Nutritional values	/100g
Energy	2402.50 kJ/572.70 kcal
Fats	43.80g
of which saturated fatty acids	27.30g
Carbohydrates	31.30g
of wich sugar	28.20g
Proteins	7.10g
Salt	0.01g



Did you know?

Nao offers four versions to tempt you: dark or milk chocolate, with or without hazelnuts, but always organic.



Dark chocolate to break with hazelnuts – organic

Characteristics

Weight : 5x900g
Cocoa : 72%
Origin : São Tomé
Ingredients: cocoa mass*, sugar*, HAZELNUTS (15%)*, cocoa butter*, sunflower lecithin*

Allergens: may contain traces of MILK, SOYA, and SESAME

Nutritional values	/100g
Energy	2470.83 kJ/590.59 kcal
Fats	36.47g
of which saturated fatty acids	23.92g
Carbohydrates	28.84g
of wich sugar	24.60g
Proteins	8.25g
Salt	0.01g



Milk chocolate to break – organic

Characteristics

Weight : 5x900g
Cocoa : 45%
Origin : São Tomé
Ingredients: sugar*, cocoa butter*, whole MILK powder*, cocoa mass*, sunflower lecithin*

Allergens: may contain traces of NUTS, SESAME, and SOYA

Nutritional values	/100g
Energy	2477,00 kJ/590 kcal
Fats	43.00g
of which saturated fatty acids	26.20g
Carbohydrates	42.80g
of wich sugar	42.00g
Proteins	7.50g
Salt	0.10g



Milk chocolate to break with hazelnuts – organic

Characteristics

Weight : 5x900g
Cocoa : 45%
Origin : São Tomé
Ingredients: sugar*, cocoa butter*, whole MILK powder*, cocoa mass*, HAZELNUTS (15%), sunflower lecithin*

Allergens: may contain traces of SESAME and SOYA

Nutritional values	/100g
Energy	2534,15 kJ/605.30 kcal
Fats	45.79g
of which saturated fatty acids	22.99g
Carbohydrates	38.61g
of wich sugar	36.33g
Proteins	8.59g
Salt	0.08g



Organic dark chocolate spread

Characteristics

Weight : 190g or 3kg
 Ingredients: Hazelnuts* 42%, cane sugar*, chocolate fondant 21% (cocoa paste*, cane sugar*, cocoa butter*), sunflower oil*, cocoa powder*

Allergens: may contain traces of MILK

Nutritional values	/100g
Energy	2.468kJ/592.9 kcal
Fats	42.84g
of which saturated fatty acids	8.67g
Carbohydrates	38.90g
of wich sugar	32.65g
Proteins	8.58g
Salt	0.01g



Organic milk chocolate spread

Characteristics

Weight : 190g or 3kg
 Ingredients: Hazelnuts* 42%, milk chocolate 24% (cocoa butter*, whole milk powder*, fat-reduced cocoa powder*, cocoa paste*, anti-agglomerant (dried potato starch*), emulsifier (soya lecithin*)), cane sugar*, sunflower oil*, cocoa powder

Nutritional values	/100g
Energy	2.494,07 kJ/599,6 kcal
Fats	43.35g
of which saturated fatty acids	8.58g
Carbohydrates	40.16g
of wich sugar	34.27g
Proteins	8.78g
Salt	0.05g

Chocolate spread

Because everyone likes a slice of bread with chocolate spread, Nao offers you two sorts of certified organic spread that are free from palm oil, colouring, or preservatives. The result: a natural product with authentic flavours.

Did you know?

Now spreads are available in a bulk container of 3 kg or in glass jars of 190 g.

Little extras

For drinking,
cooking, or any-time
nibbling.



Chocospoon dark chocolate – organic

Characteristics

Weight : 33x24g
Cocoa : 72%
Availability: S-O-N-D-J-F-M
Ingredients: cocoa mass*, cane sugar*, cocoa butter*

Allergens: may contain traces of MILK, SOYA, SESAME, and NUTS

Nutritional values	/100g
Energy	2370.00 kJ/566.00 kcal
Fats	43.20g
of which saturated fatty acids	26.00g
Carbohydrates	29.10g
of wich sugar	25.60g
Proteins	8.00g
Salt	0.02g

Organic cocoa powder

Characteristics

Weight : 2kg
Cocoa : 45%
Ingredients: fat-reduced cocoa powder*, acidity regulator E501i

Nutritional values	/100g
Energy	1302.09 kJ/311 kcal
Fats	11.00g
of which saturated fatty acids	6.6g
Carbohydrates	10.7g
of wich sugar	0.5g
Proteins	22.9g
Salt	0.05g

Cocoa bean infusion – organic

Characteristics

Weight : 1kg
Ingredient: toasted or roasted cocoa husks*

Nutritional values	/100g
Energy	1891.00 kJ/451.00 kcal
Fats	20.20g
of which saturated fatty acids	NA
Carbohydrates	48.56g
of wich sugar	3.50g
Proteins	18.7g
Salt	0.00g

For drinking...



Dark chocolate drops – organic

Characteristics

Weight : 5kg
Cocoa : 72%
Origin : São Tomé
Ingredients: cocoa mass*, sugar*, cocoa butter*

Allergens: may contain traces of MILK, SOYA, SESAME, and HAZELNUTS

Nutritional values	/100g
Energy	2401.40 kJ/572.40 kcal
Fats	43.80g
of which saturated fatty acids	27.30g
Carbohydrates	31.30g
of wich sugar	28.20g
Proteins	7.10g
Salt	0.01g



Milk chocolate drops – organic

Characteristics

Weight : 5kg
Cocoa : 45%
Origin : São Tomé
Ingredients: sugar*, cocoa butter*, milk powder*, cocoa paste*, sunflower lecithin*

Allergens: may contain traces of HAZELNUTS, SESAME, and SOYA

Nutritional values	Par 100g
Energy	2455 kJ/590 kcal
Fats	42.30g
of which saturated fatty acids	26.50g
Carbohydrates	43.50g
of wich sugar	42.00g
Proteins	7.8g
Salt	0.19g



Drops chocolat blanc - bio

Characteristics

Poids : 5kg
Ingredients: cane sugar*, cocoa butter*, milk powder*, sunflower lecithin*, vanilla

Allergens: may contain traces of NUTS

Nutritional values	/100g
Energy	2502 kJ/601 kcal
Fats	41.9g
of which saturated fatty acids	24.6g
Carbohydrates	50.2g
of wich sugar	50.2g
Proteins	5.8g
Salt	0.18g



...For cooking...

Take inspiration from our recipes:

Nao regularly shares recipes using chocolate drops: cookies, chocolate gateaux, etc.

Find them at: nao.bio/actualites/



Dark chocolate-covered ginger sticks – organic

Characteristics

Weight : 2kg

Ingredients: crystallized ginger* (ginger*, sugar*, rice syrup*, dextrose*), cocoa mass*, cane sugar*, cocoa butter*

Allergens: may contain traces of MILK, NUTS, SESAME, and SOYA

Nutritional values	/100g
Energy	1786.32 kJ/423.28 kcal
Fats	15.62g
of which saturated fatty acids	9.37g
Carbohydrates	64.88g
of wich sugar	62.98g
Proteins	3.14g
Salt	0.01g



Dark chocolate orangettes – organic

Characteristics

Weight : 2kg

Ingredients: candied orange* (orange peel*, sugar*, rice glucose syrup*, dextrose*), cocoa mass*, cane sugar*, cocoa butter*

Allergens: may contain traces of MILK, NUTS, SESAME, and SOYA

Nutritional values	/100g
Energy	2402.50 kJ/572.70 kcal
Fats	43.80g
of which saturated fatty acids	27.30g
Carbohydrates	31.30g
of wich sugar	28.20g
Proteins	7.10g
Salt	0.01g



For nibbling...



Roasted cocoa beans

Characteristics

Origin : São Tomé
Ingredients: Roasted cocoa beans*

Nutritional values	/100g
Energy	3163.00 kJ/756.00 kcal
Fats	56.40g
of which saturated fatty acids	36.30g
Carbohydrates	22.10g
of wich sugar	1.00g
Proteins	13.80g
Salt	0.02g



45% milk chocolate almonds with sea-salt crystals – organic

Characteristics

Weight : 2,5kg
 Ingredients: almonds*, milk chocolate* (sugar*, cocoa butter*, powdered milk*, cocoa mass*, sunflower lecithin*), fairly-traded brown sugar *, fat-reduced fairly-traded cocoa*, sea-salt crystals

Allergens: nuts and milk. Produced in a factory that also works with peanuts, soya, sesame: possible traces.

Nutritional values	/100g
Energy	2319 kJ/556 kcal
Fats	39.00g
of which saturated fatty acids	9.00g
Carbohydrates	35.00g
of wich sugar	32.00g
Proteins	14.00g
Salt	0.39g
Fibers	6.00g

45% milk chocolate cashew nuts with sea-salt crystals – organic

Characteristics

Weight : 2,5kg
 Ingredients: cashew nuts*, milk chocolate* (sugar*, cocoa butter*, powdered MILK*, cocoa mass*, sunflower lecithin*), fairly-traded brown sugar*, fat-reduced fairly-traded cocoa*, sea-salt crystals

Allergens: nuts and milk. Produced in a factory that also works with peanuts, soya, sesame: possible traces.

Nutritional values	/100g
Energy	2229 kJ/531 kcal
Fats	35.00g
of which saturated fatty acids	12.00g
Carbohydrates	44.00g
of wich sugar	33.00g
Proteins	12.00g
Salt	0.38g
Fibers	2.00g

72% dark chocolate hazel-nuts desiccated coconut – organic

Characteristics

Weight : 2,5kg
 Ingredients: hazelnuts*, dark chocolate* (cocoa paste*, sugar*, cocoa butter*), fairly-traded brown cane sugar*, desiccated coconut

Allergens: nuts. Produced in a factory that also works with milk, peanuts, soya, sesame: possible traces.

Nutritional values	/100g
Energy	2449 kJ/591 kcal
Fats	47.00g
of which saturated fatty acids	22.00g
Carbohydrates	27.00g
of wich sugar	25.00g
Proteins	9.00g
Salt	0.20g
Fibers	7.00g

72% dark chocolate cashew nuts desiccated coconut – organic

Characteristics

Weight : 2,5kg
 Ingredients: cashew nuts*, dark chocolate* (cocoa paste*, sugar*, cocoa butter*), fairly-traded brown cane sugar*, desiccated coconut

Allergens: nuts. Produced in a factory that also works with milk, peanuts, soya, sesame: possible traces.

Nutritional values	/100g
Energy	2298 kJ/552 kcal
Fats	41.00g
of which saturated fatty acids	23.00g
Carbohydrates	34.00g
of wich sugar	25.00g
Proteins	10.00g
Salt	0.19g
Fibers	4.00g





Seasonal products

Nao offers a range of products that change with the seasons and according to your tastes. Depending on the time of year, we can also offer you a few little indulgent extras, along with chocolates with original flavours.



Praline-filled milk-chocolate hearts – organic

Characteristics

Weight : 2,5kg (Each : +- 8g)
 Cocoa : 35%
 Availability: J – F
 Ingredients: Cane sugar*, hazelnuts*, cocoa butter*, whole milk powder*, cocoa mass*, sunflower oil*, cocoa powder*, emulsifier: soya lecithin*, anti-agglomerant: potato starch*, potassium carbonate* (acidity regulator)

Allergens: may contain traces of SESAME

Nutritional values	/100g
Energy	2421.95 kJ/580.20 kcal
Fats	39.47g
of which saturated fatty acids	15.85g
Carbohydrates	46.34g
of wich sugar	43.08
Proteins	7.42g
Salt	0.12g



Praline-filled milk-chocolate sea-food – organic

Characteristics

Weight : 2,5kg (Each : +- 8g)
 Availability: M - J - J - A - S
 Ingredients: Cane sugar*, hazelnuts*, cocoa butter*, whole MILK powder*, cocoa mass*, sunflower oil*, cocoa powder*, emulsifier: soya lecithin*, anti-agglomerant: potato starch*, potassium carbonate* (acidity regulator)

Allergens: may contain traces of SESAME

Nutritional values	/100g
Energy	2422.02 kJ/580.22 kca
Fats	39.54g
of which saturated fatty acids	15.89g
Carbohydrates	46.12g
of wich sugar	42.84g
Proteins	7.43g
Salt	0.12g



Milk chocolate praline Easter Eggs – organic

Characteristics

Weight : 2,5kg (Each : +- 8g)

Availability: J - F - M - A

Ingredients: Cane sugar*, HAZELNUTS*, cocoa butter*, whole milk powder*, cocoa mass*, sunflower oil*, cocoa powder*, anti-agglomerant: potato starch*, emulsifier: SOYA lecithin*, potassium carbonate*(acidity regulator)

Allergens: may contain traces of SESAME

Nutritional values	/100g
Energy	2421.95 kJ/580.20 kca
Fats	39.47
of which saturated fatty acids	15.85g
Carbohydrates	46.34g
of wich sugar	43.08g
Proteins	7.42g
Salt	0.12g

Oeufs de Pâques noir praliné – bio

Characteristics

Weight : 2,5kg (Each : +- 8g)

Availability: J - F - M - A

Ingredients: Cane sugar*, cocoa mass*, HAZELNUTS*, cocoa butter*, whole MILK powder*, sunflower oil*, fat-reduced cocoa powder*, anti-agglomerant: dried potato starch*, emulsifier: SOYA lecithin*, potassium carbonate (acidity regulator)

Allergens: may contain traces of SESAME

Nutritional values	/100g
Energy	2424.89 kJ/581.04 kcal
Fats	41.9g
of which saturated fatty acids	17.62g
Carbohydrates	36.97g
of wich sugar	32.71g
Proteins	8.13g
Salt	0.05g



Milk chocolate Easter Eggs – organic

Characteristics

Weight : 2,5kg

Cocoa : 35%

Availability: J - F - M - A

Ingredients: cane sugar*, cocoa butter*, whole MILK powder*, cocoa mass*, emulsifier (SOYA lecithin)

Allergens: may contain traces of NUTS, and SESAME

Nutritional values	/100g
Energy	2363 kJ/564 kcal
Fats	36.30g
of which saturated fatty acids	21.80g
Carbohydrates	51.40g
of wich sugar	50.30g
Proteins	6.30g
Salt	0.18g



Dark chocolate Easter Eggs – organic

Characteristics

Weight : 2,5kg

Cocoa : 72%

Availability: J - F - M - A

Ingredients: cocoa mass*, cane sugar*, cocoa butter*

Allergens: may contain traces of MILK, SOYA, SE-SAME, and NUTS

Nutritional values	/100g
Energy	2370.00 kJ/566.00 kcal
Fats	43.20g
of which saturated fatty acids	26.00g
Carbohydrates	29.10g
of wich sugar	25.60g
Proteins	8.00g
Salt	0.02g



**Organic eggs for
the Easter Egg
Hunt!**



Dark chocolate speculoos – organic

Characteristics

Weight : 2Kg
Availability: O – N
Ingredients: Speculoos* (WHEAT flour*, beet sugar*, vegetable fat (copra*, sunflower*), beet syrup*, whole EGGS*, cinnamon*, allspice*, raising agent (sodium carbonate*, ammonium bicarbonate*), cocoa mass*, cane sugar*, cocoa butter*)

Allergens: may contain traces of MILK, SOYA, SESAME, and NUTS

Nutritional values	/100g
Energy	2128.08 kJ/505.52 kcal
Fats	28.38g
of which saturated fatty acids	14.96g
Carbohydrates	50.95g
of wich sugar	21.44g
Proteins	9.81g
Salt	0.10g



Nic-Nac / milk chocolate alphabet – organic

Characteristics

Weight : 2,5kg
Cocoa : 35%
Availability: S - O - N - D
Ingredients: cane sugar*, cocoa butter*, whole MILK powder*, cocoa mass*, emulsifier (SOYA lecithin)*

Allergens: may contain traces of NUTS and SESAME

Nutritional values	/100g
Energy	2363.00 kJ/564.00 kcal
Fats	36.30g
of which saturated fatty acids	21.80g
Carbohydrates	51.40g
of wich sugar	50.30g
Proteins	6.30g
Salt	0.18g



Dark chocolate Santa Claus figurines – organic

Characteristics

Weight : 2kg
Cocoa : 71%
Availability: O – N
Ingredients: cocoa mass*, cane sugar*, cocoa butter*

Allergens: may contain traces of MILK, SOYA, SESAME, and NUTS

Nutritional values	/100g
Energy	2370.00 kJ/566.00 kcal
Fats	43.20g
of which saturated fatty acids	26.00g
Carbohydrates	29.10g
of wich sugar	25.60g
Proteins	8.00g
Salt	0.02g



Nic-Nac / dark chocolate alphabet – organic

Characteristics

Weight : 2,5kg
Cocoa : 71%
Availability: S - O - N - D
Ingredients: cocoa mass*, cane sugar*, cocoa butter*, sunflower lecithin (emulsifier)*

Allergens: may contain traces of MILK, SOYA, SE-SAME, and NUTS

Nutritional values	/100g
Energy	2370 kJ/566.00 kcal
Fats	43.20g
of which saturated fatty acids	26.00g
Carbohydrates	29.10g
of wich sugar	25.60g
Proteins	8.00g
Salt	0.02g

Milk chocolate Santa Claus figurines – organic

Characteristics

Weight : 2kg
Cocoa : 35%
Availability: O – N
Ingredients: cane sugar*, cocoa butter*, whole MILK powder*, cocoa mass*, emulsifier (SOYA lecithin)

Allergens: may contain traces of NUTS, and SESAME

Nutritional values	/100g
Energy	2363 kJ/564 kcal
Fats	36.30g
of which saturated fatty acids	21.80g
Carbohydrates	51.40g
of wich sugar	50.30g
Proteins	6.30g
Salt	0.18g



Chocolate fondant truffles – organic

Characteristics

Weight : 2kg
Availability: O - N - D - J
Ingredients: Butter*, fondant sugar* (sugar*, glucose syrup*, water), cocoa mass*, cane sugar*, fat-reduced cocoa powder*, cocoa butter*, gin* (grain alcohol*, natural plant* and herb* flavours, potassium carbonate* (acidity regulator)

Allergens: may contain traces of MILK, NUTS, SESAME, and SOYA

Nutritional values	/100g
Energy	2258.57 kJ/541.66 kcal
Fats	40.17g
of which saturated fatty acids	27.22g
Carbohydrates	36.97g
of wich sugar	31.55g
Proteins	4.19g
Salt	0.04g

4. The Nao display unit

Returnable presentation cabinet solution

For selling our chocolates and bars loose, Nao offers a returnable presentation unit / case that is proving highly successful and enables you to immediately boost chocolate sales! As soon as customers open the cover, they get an irresistible scent of indulgent chocolate!

The Nao display unit (82cmx66cmx66cm)

The Nao loose chocolate sales unit is fitted with a glazed cover (plexiglass) covered with a light plastic protective film (to be removed) and enables you to accommodate 8 boxes of Nao bulk chocolate bars, each containing 25 to 40 bars or special products (orangettes, Easter eggs, etc.) loose in 2 to 2.5 kg.

A central space within the unit gives you room for tongs and paper bags for loose sales.



The Nao counter cabinet (24cmx20cmX54cm)

The Nao loose chocolate sales unit is fitted with a transparent plexiglass cover with a light plastic protective film. It enables you to accommodate 2 cube-shaped boxes of Nao bulk chocolate bars, each containing 25 to 40 bars or special products (orangettes, Easter eggs, etc.) loose in 2 to 2.5 kg.

If you like, you can put 2 types of chocolate per box, making 4 types of chocolate per Cabinet.

We've also made provision for a central space to give you room for tongs and paper bags for loose sales.

Links to
explanatory
videos



5. Our commitments



Fair price

Maintaining a fair price for all the participants in the production chain



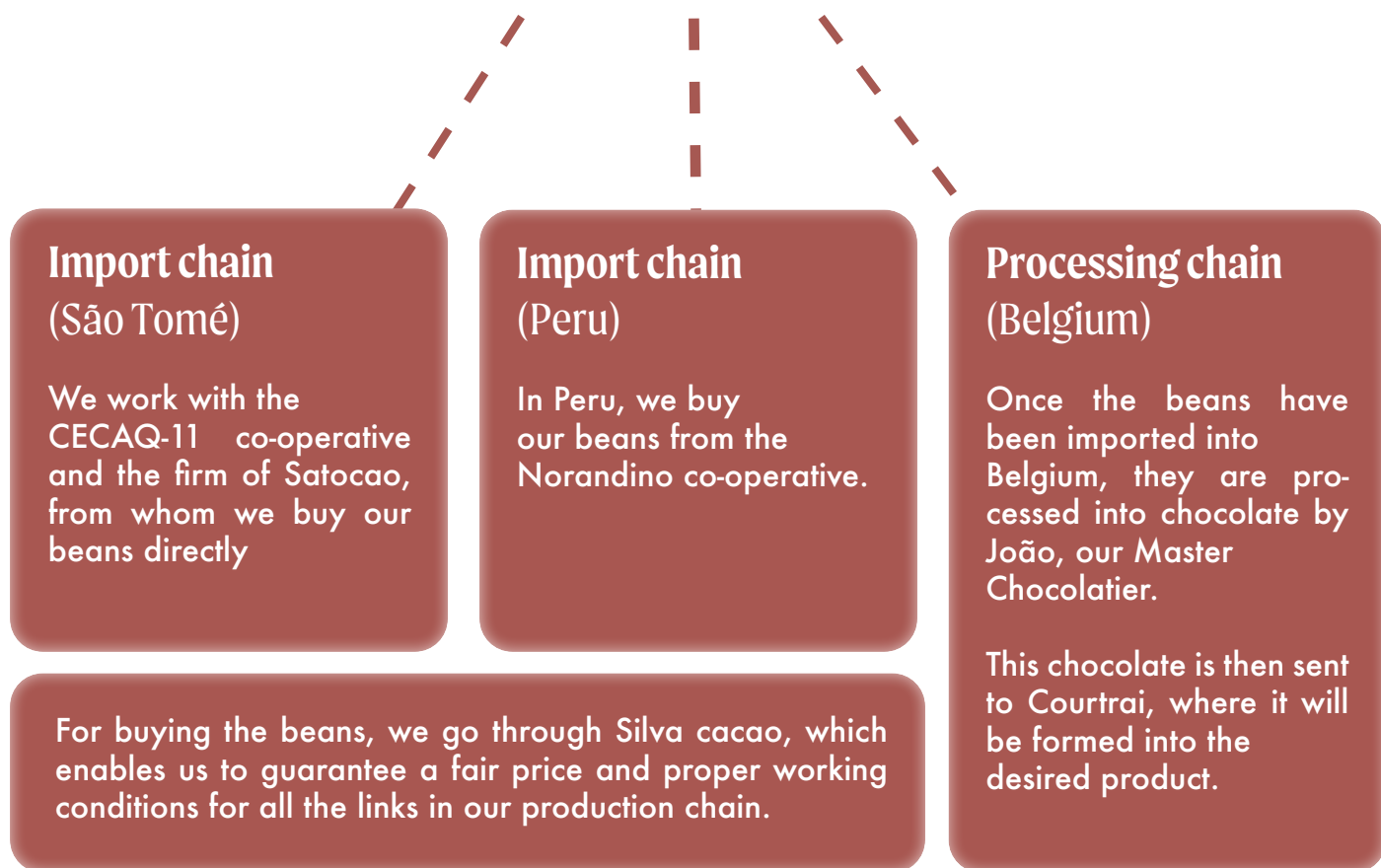
A process we fully control

Our aim is to have control over the production chain from bean to bar. This is now already the case for all our bars and certain of our extra products, thanks to a processing and production chain in Belgium and two direct import channels.



Shared pleasure

Our desire is to offer you a chocolate you can enjoy without feeling guilty, as it respects every participant in the production chain.



Nao is also the guarantee of organic certification

Certification number(s): 24460

First organic declaration 12/10/2016

6. Our chains :



São Tomé



Peru



In São Tomé, we work in collaboration with the CECAQ (Cooperativa de Exportação de Cacau de Qualidade)

A co-operative of 20 cocoa-bean harvesting and exporting communities.

Each community manages a plot of 1 or 2 hectares. Currently, almost 1000 people (1056 to be exact, including 405 women) work for the co-operative, including 32 people with a role in supervision, quality control, and training.

São Tomé

The Norandino Co-Operative works with the communities of small farmers in the department of Amazonas in the north of Peru, shut in between the Andes and the Amazon plain. The farmers are along the rivers Marañón and Utcubamba in the provinces of Bagua and Utcubamba.

Thanks to investments in cocoa, along with good farming and post-harvest practices, the premium cocoa from the department of Amazonas finds its way to chocolate-makers the world over.



The cocoa from Amazonas has recently received Designation of Origin status.

A SUSTAINABLE CHOCOLATE...

The communities in the Amazonas department live pretty much isolated from the built-up areas and grow their cocoa traditionally in agroforestry. The co-operative allows these communities to earn income, while protecting the forests and conserving the local biodiversity.

The Amazonas cocoa from Peru is organically produced and certified; free from chemical pesticides/fertilizers.

Peru

The identity of São Tomé chocolate

VARIETY :

Amelonado, Forastero, and Trinitario varieties

TASTE :

Medium acidity, bitterness, and astringency. Intense chocolaty body, rich in roasted cocoa and fruity notes, like red forest fruits and peaches. Background of herbaceous, woody, and hazelnutty notes..

Our processing chain

The beans are then shipped to Anderlecht, where they are crushed, roasted, ground, and pressed by João our Master Chocolatier.



Our production chain

The final step of forming the products and packing them for delivery to the shops takes place in Courtrai. Our factory processes the callets from our various chains into finished products.



The identity of the Peru chocolate

VARIETY :

Trinitario and Criollo varieties

TASTE:

Chocolaty, panelle, hazelnuts, fruits

HARVESTING :

March – July and October – December

POST-HARVEST :

7 days in wooden boxes, turned 5 times

7. Our partners



Silva Cacao

Our partner in sourcing cocoa beans with their own identity, sourced directly at source with respect for taste, the forests, the producers, and the future.



Cecaq-11

A co-operative of 20 cocoa-bean harvesting and exporting communities that supplies us with beans in São Tomé.



Norandino Co-operative

Co-operative of small cocoa-bean producers from which Nao gets its Peru beans.



Kasana Bio

Importer of organic nuts that supplies Nao.



Certisys

Organic verification and certification body for 40 years.



Nos Pilifs farm

Sheltered workshops in which Nao sells its products.



Be Here

Be Here is home to the Nao Shop, together with a production kitchen in which Claudia tests new recipes. We regularly take part in activities organized by Be Here.



SOS Faim

Together, we have created a new, more environmentally-friendly chain, providing jobs for young people and generating better incomes in Peru.

And all the others...

Visit our website to discover all our partners and the projects we have completed together.



8. Interested in our products??

Where to find us?

In Wallonia, Flanders, and Brussels, Nao loose chocolates are present all over Belgium, as well as in France, Luxembourg, the Netherlands, and Austria.

How to order?

Contact us at this address:
info@nao.bio



nao
Organic Chocolate made in Belgium

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