

Chocolate World®

BELLE ÉPOQUE

COLLECTION 2018





Production of polycarbonate moulds
ISO 9001:2008



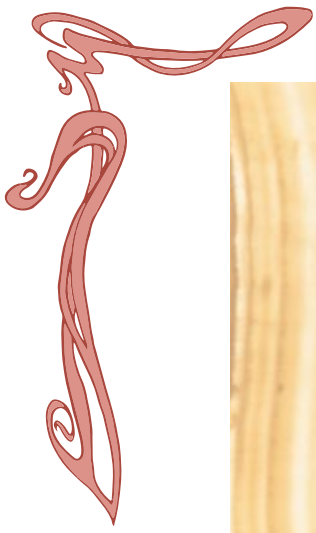
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BELLE ÉPOQUE

COLLECTION 2018



CW1900

30x30x14 mm
3x8 pc / 2x8 gr
275x135x24
double mould
Fits on CW1217



CW1217

30x30x15 mm
3x8 pc / 2x9 gr
275x135x24
double mould
new center point
Fits on CW1900



CW1884

30,50x30,50x16,50 mm
3x7 pc /13,50 gr
275x135x24



CW1885

26x26x16 mm
3x8 pc /12 gr
275x135x24





CW1896

39,50x15x15 mm
3x7 pc / 9 gr
275x135x24



CW1897

30,50x27,50x14,50 mm
3x7 pc / 10 gr
275x135x24



CW1894

118x21x7,50 mm
1x8 pc / 16,50 gr
275x135x24

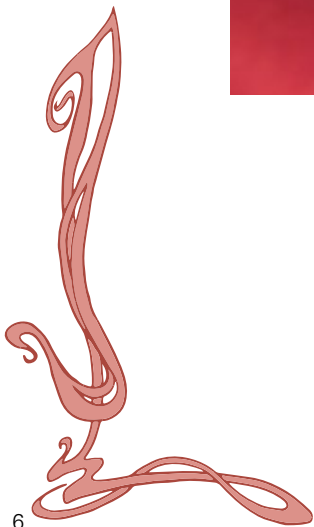


CW1895

43x43x5,50 mm
2x5 pc 2 fig / 7,50 gr
275x135x24







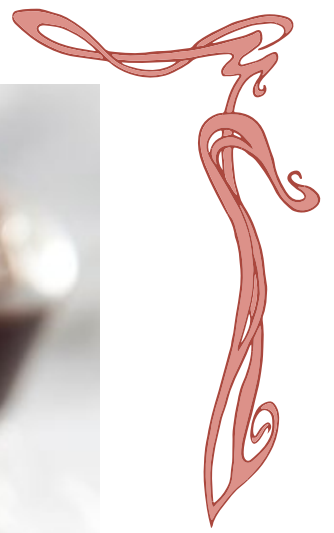
CW1892

33x33x10 mm
3x6 pc / 2x5 gr
275x135x24
double mould



CW1893

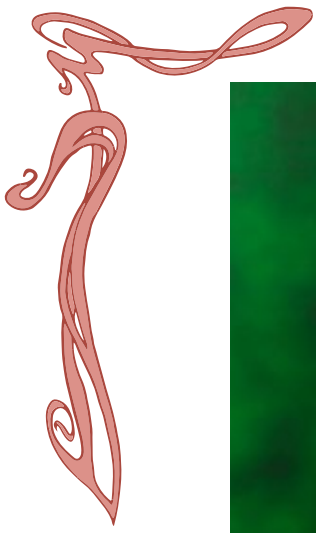
43x23,50x13,50 mm
3x7 pc / 8,50 gr
275x135x35



CW1886

31x31x16,50 mm
3x7 pc /13,50 gr
275x135x24





CW1888

86,50x56,50x25,50 mm
2x3 pc /2x70 gr
275x135x35
double mould



CW1889

86,50x56,50x33,50 mm
2x3 pc /2x89,50 gr
275x135x40
double mould



E7010/175

175,61x112,52x55 mm

1x1 pc



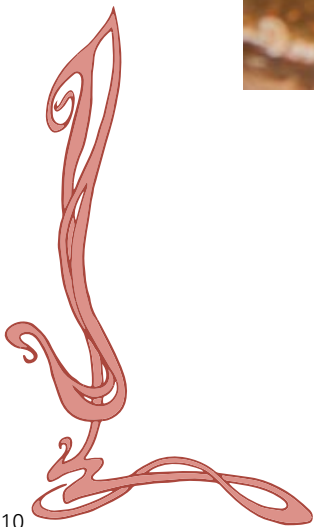
CW1891

33x23x11 mm

3x8 pc /2x5,50 gr

275x135x24
double mould





CW1890

118x21,50x15 mm

1x9 pc /34 gr

275x135x24



MAGNETIC MOULDS



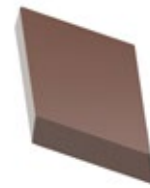
1000L41

30x30x15,50 mm
3x6 pc / 12 gr
 275x135x24



1000L42

30x30x11 mm
3x5 pc / 11,50 gr
 275x135x24



1000L43

47x27,50x11,50 mm
3x6 pc / 9,50 gr
 275x135x24



1000L44

35,50x25x13 mm
3x6 pc / 10,50 gr
 275x135x24

Designed and developed in
 cooperation with Yuri Cestari



1000L39

39x29x6 mm
2x8 pc / 4,50 gr
 275x135x24

MOULDS WITH CENTERING SYSTEMS AND MAGNETS



CW1850

31x30,50x8 mm
3x6 pc/2x8 gr
 275x135x24
 double mould



CW1851

34,50x23,50x11,50 mm
3x6 pc/2x6,50 gr
 275x135x24
 double mould



CW6018

Ø27x29 mm
4x7 pc/12,50 gr (full chocolate)
 275x175x38,50 (double)
 double mould
 recto/verso

Note: Price upon request.



Dedy Sutan

Started his career as a kitchen apprentice in Shangri-La Hotel Jakarta after graduating from Sekolah Tinggi Pariwisata Bandung September 2000. Worked 3 months in the hot kitchen before moving to Pastry and Bakery kitchen. He met his mentor Chef Anthony Collar who taught him basic knowledge in Pastry and Bakery. After months struggling learning pastry, he fell in love with chocolate. He followed Chef Anthony Collar to Dubai for a better learning in pre-opening Shangri-La Dubai 2003. In 2006 he moved to Kempinski Hotel Mall of Emirates as a Pastry Sous Chef where he is crowned as The Best Pastry Chef of the year by Emirates Culinary Guild GCC Country. His talent and passion in the competitions are continued as he joined the first UAE National team in FHA Culinary Challenge 2012 on Gourmet team challenge. He decided to move to Jakarta and joined Pipiltin Cocoa where he created the chocolate from bean to bar by processing premium local cocoa beans from Java, Bali, Flores and Sumatera into selected products of chocolate and pastries. In 2016 he and his team are crowned The Best Taste Award on Asian Pastry Cup at FHA Singapore and they become the first Indonesian Pastry Team who competing the Coupe du Monde de La Patisserie 2017 Lyon France.



CW1902

45x31x21 mm
3x7 pc/9 gr
 275x135x26

Kintamani Coffee

- 100 gr Fresh Milk Full Cream
- 150 gr Cream 35%
- 60 gr Kintamani Bali Coffee, Roasted
- 50 gr Inverted Sugar
- 150 gr Callebaut Milk Chocolate 33.6%
- 10 gr Mycryo
- 120 gr Butter 84%

Infuse fresh milk, cream and roasted Kintamani Bali coffee overnight. Bring to boil and stir well. Pour on to the Callebaut Milk Chocolate 33.6% and Mycryo. Emulsify with immersion blender, add butter.

Jembrana Vanilla

- 150 gr Cream 35%
- 50 gr Fresh Milk Full Cream
- 50 gr Inverted Sugar
- 1 pc Jembrana Vanilla Pod
- 200 gr Callebaut White Chocolate 28%
- 70 gr Mycryo
- 200 gr Butter 84%

Leave the infused Balinese vanilla, cream and milk overnight in a chiller. Boil with inverted sugar. Stir and pour onto the Callebaut white chocolate 28% and Mycryo. Emulsify with immersion blender, add butter.



CW1861

35x24x10,50+11,50 mm
3x8 pc/10,50 gr
 275x135x24
 double mould
 recto / verso



Moksha Mangharam

Moksha Mangharam is a young Chocolate Architect. She is focused, determined and passionate about food. Born in the Silicon Valley of India, Bangalore. At the beginning of her career, only 17 years old, she belongs to the fourth generation in the family business of cookies and confectionery. So, her interest in the field comes as no surprise. In the future, she plans to open her own Chocolaterie where she will create new treats for the world to sample. To hone her skills and realize this goal, she will be pursuing an education in business as well as taking up multifarious chocolate and pastry courses. When she's not busy cooking, she can be found reading, singing, writing, cycling or dancing.

The mould designed by Moksha is in the shape of a traditional Indian oil lamp, called a Diya. Diyas are generally made from clay, but brass, copper, silver and gold are also used. They symbolise light in darkness and the triumph of good over evil. Millions of these lamps are lit during India's most popular festival, Diwali, the Festival of Lights.



Kevin Kugel

When he was seventeen, Kevin Kugel started his career with a chef apprenticeship. Soon he discovered his interest and passion for pastry, expand knowledge and professional skills in pastry and made experiences as Chef Pâtissier.

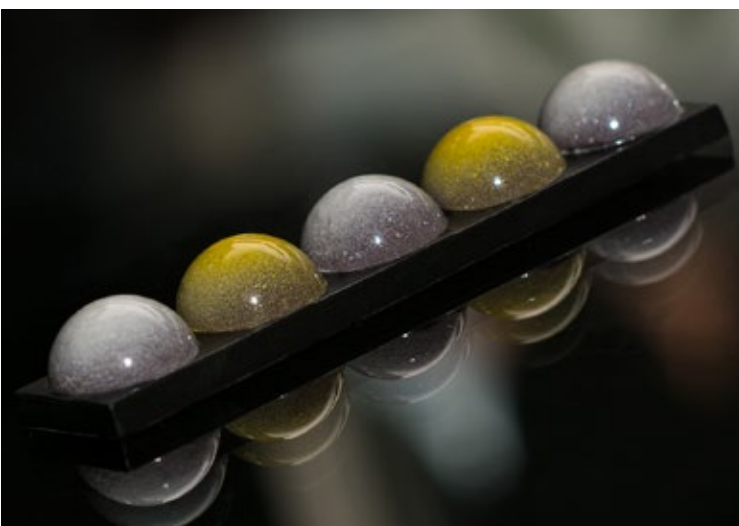
More and more Kevin Kugel has been passionate by chocolates. After this extensive education he reached the title „German Chocolate Master“ in 2013 and took part in the challenges of the World Chocolate Masters in Paris with the seventh place.

This was the time to realize his dream to open an own Shop with an open production – only for chocolate - in 2014 near Stuttgart in Germany.

As well Kevin Kugel performs workshops for professionals to share his knowledge and his passion as lecturer for Chocolate Showpiece and praline courses in Germany.

Since last year he presents as well his own chocolate lines. He traveled to the countries of origin to select cocoa beans and to make chocolate by himself.

The inspiration of the mould got Kevin Kugel from his name, which means globe. The globe mould determines a large part of his work to build new creations. As well Kevin Kugel loves the idea to combine different types of compositions in one bar. To experience several flavours each part.



CW1854

117,50x25x14,50 mm
1x8 pc /32 gr
 275x135x24



DESIGNED AND DEVELOPED IN COOPERATION
WITH ALEXANDRE BOURDEAUX



CW1865

25,50x25,50x15 mm

3x8 pc/9 gr

275x135x24

Designed and developed in cooperation
with the Callebaut Academy



CW1898

79,50x79,50x13,50 mm

1x3 pc/77,50 gr

275x135x24



CW1899

117,50x23,50x14 mm

1x8 pc/36,50 gr

275x135x24



DESIGNED AND DEVELOPED IN COOPERATION
WITH FRANK HAASNOOT



CW1673

45,5x25x12,50 mm
2x8 pc/2x10 gr
 275x135x24
 double mould
 model fits on CW1692
 Signature mould



CW1848

50x25x15 mm
3x7 pc/7,50 gr
 275x135x24



CW1903

45,50x28x14 mm
3x7 pc/7,50 gr
 275x135x24



CW1847

35x35x9 mm
3x7 pc/6 gr
 275x135x24



CW1904

42x31x16 mm
3x7 pc/8 gr
 275x135x24





CW1797

14x14x7 mm
13x6 pc/1 gr
275x135x24



CW1799

28x28x17,50 mm
3x7 pc/12,50 gr
275x135x24
Large model of CW1559



CW1846

32x32x19,50 mm
3x7 pc/12,50 gr
275x135x24
Large model of CW1561



CW1887

30,50x30,50x5,50 mm
3x7 pc /6 gr
275x135x24



CW2432

34,50x25,50x18 mm
4x8 pc/14 gr
275x175x24

DESIGNED AND DEVELOPED IN COOPERATION
WITH THE DUTCH PASTRY TEAM



CW1857

29x29x15 mm
3x7 pc /10 gr
275x135x24



CW1883

100x30x20 mm
1x7 pc /28 gr
275x135x24





CW1877

27x27x16 mm
3x7 pc 3 fig./12 gr
 275x135x24



CW1859

24,50x23,50x21,50 mm
3x7 pc 3 fig./9 gr
 275x135x26



CW1853

28,50x28,50x5 mm
3x7 pc/4,50 gr
 275x135x24



CW1852

70x50x3 mm
2x3 pc/12 gr
 275x135x24



CW2431

34,50x34,50x4,50mm
4x7 pc /4,50 gr
 275x175x24



CW1862

42,50x44,50x17,50 mm
14 pc/10,50 gr
 275x135x24



CW1860

48,50x48,50x23,50 mm
2x5 pc/29,50 gr
 275x135x30



CW1855

31,50x31,50x11 mm
3x7 pc /10,50 gr
 275x135x24



CW1863

99,50x99,50x8 mm
1x2 pc/73 gr
275x135x24



CW1872

116,50x22,50x15 mm
1x8 pc/37 gr
275x135x24



CW1864

84,50x84,50x9,50 mm
1x2 pc/76 gr
275x135x24



CW2433

113,50x50x9 mm
2x3 pc /52 gr
275x135x24



SMALL IS BEAUTIFUL



CW1881

29,50x25x18 mm
3x8 pc /9,50 gr
 275x135x24



CW1882

56,50x14,50x6,50 mm
4x5 pc /5 gr
 275x135x24



CW1880

20x20x19,50 mm
3x8 pc /7 gr
 275x135x24



CW1866

30,50x19x17 mm
3x8 pc/9,50 gr
 275x135x24
 Small model of CW1025



CW1867

25,50x25,50x22,50 mm
3x8 pc/9,50 gr
 275x135x30
 Small model of CW1292



CW1871

27x24x16 mm
3x8 pc/9,50 gr
 275x135x24
 Small model of CW1044



CW1876

31,50x25,50x16,50 mm
3x8 pc/9 gr
 275x135x24
 Small model of CW1089

ANIMALS



CW1856

48x37xR 12,50 + V 11 mm
2x6 pc /13+12 gr
 275x135x24
 double mould
 recto/verso



CW1858

32,50x28,50x15,50 mm
3x7 pc/9,50 gr
 275x135x24



CW1874

36,50x34xR12,50 + V13 mm
3x6 pc /9+7,50 gr
 275x135x24
 double mould
 recto/verso



CW1879

37x35x14 mm
3x6 pc /8 gr
 275x135x24
 double mould
 recto/verso



CW2434

66x45x144 mm
2x5 pc /20 gr
 275x135x24



EASTER



CW1875

52x35,50x19,50 mm
2x6 pc /20 gr
 275x135x24



CW1786

33x26,50x13 mm
3x8 pc/13 gr
 275x135x24
 recto/verso
 double mould



CW1739

45,50x99,50x19 mm
1x4 pc/2x49 gr
 275x135x24
 recto/verso
 double mould



CW1873

71,50x55,50xrecto 33 + verso 29 mm
2x3 pc /69,50 + 63,50 gr
 275x135x40
 double mould
 recto/verso

TRANSFER SHEETS FOR MOULD 1000044



L019495



L019496



L019497



L019498



E8001/100 Ø 100 x H50 mm
270 ml
1/1

E8001/120 Ø 120 x H60 mm
460 ml
1/1



WORLD CHOCOLATE MASTERS MOULD COLLECTION

This mould collection is the outcome of a unique cooperation between The World Chocolate Masters and Chocolate World.

One of the assignments during the final of the competition is making a moulded praline. Chocolate World is honored to sponsor this category by converting each finalists design into a polycarbonate mould.

These designs are inspired by the contestants country of origin and the theme of the different editions: 2013 Architecture of Taste and 2015 Inspiration of Nature.

Have a look to these original designs and let them inspire you to bring your chocolate to a higher level.





CW1826

37,50x34,50x6 mm
3x6 pc/5 gr
275x135x24
double mould
recto/verso



Vincent Vallée - France
"WCM Winner 2015"



CW1827

30,50x30,50x29 mm
3x7 pc/11 gr
275x135x40



Diego Lozano - Brasil



CW1828

46x27,50x16 mm
3x7 pc/10 gr
275x135x24



Massimo Carnio - Italy



CW1829

47x21x10,50 mm
2x8 pc/6,50 gr
275x135x24
double mould
recto/verso



Marijn Coertjens - Belgium



CW1830

44,50x26x13,50 mm
3x7 pc/10 gr
275x135x24



Ramon Huigsloot
Netherlands



CW1831

35,50x26x30 mm
3x6 pc/10 gr
275x135x40



Slawomir Korczak - Mexico



CW1832

25x25x12 mm
4x9 pc/6 gr
275x135x24
double mould
mould fits on CW1158



Tor Stubbe - Scandinavia



CW1833

36x27x20 mm
3x7 pc/12 gr
275x135x30



Roger Fok - China



CW1834

43,50x27,50x13,50 mm
2x7 pc/11 gr
275x135x24



Hisashi Onobayashi - Japan



CW1835

37,50x18x25 mm
5x5 pc/11 gr
275x135x30



Sang Kyun Jeong
South-Korea





CW1836

27x27x18,50 mm
3x7 pc/10 gr
275x135x24



Geraldine Müller-Mara
Switzerland



CW1837

27,50x27,50x13 mm
3x7 pc/5 gr
275x135x24
double mould



Serdar Cakir - Turkey



CW1838

26,50x26,50x19,50 mm
3x7 pc/7,50 gr
275x135x30



Alistair Birt - UK

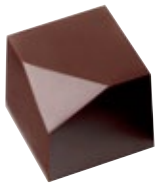


CW1839

40x17x18,50 mm
3x7 pc/13 gr
275x135x24



Andrey Kanakin - Russia



CW1840

23x23x20 mm
3x8 pc/12 gr
275x135x30



Dan Forgey - USA



CW1841

37x28x11 mm
3x7 pc/6,50 gr
275x135x24



Lukasz Aniol - Poland



CW1842

27,50x27,50x24 mm
3x7 pc/10,50 gr
275x135x30



Sabine Dubenkropp
Germany



CW1843

39,50x20x14 mm
3x7 pc/6,50 gr
275x135x24



Pepe Isla - Spain



CW1844

27,50x23,54x25 mm
3x8 pc/10 gr
275x135x30



Chia Feng Tsai - Taiwan



CW1845

58x12x14 mm
6x4 pc/9 gr
275x135x24



Michaël Cottard - Canada





CW1750

30x30x16 mm
3x7 pc/9,50 gr
275x135x24



Akihiro Kakimoto - Japan



CW1751

56x22,5x13,50 mm
2x8 pc/8,6 gr
275x135x24



Dimitri Salmon - Belgium



CW1752

45x26x17,50 mm
3x5 pc/10 gr
275x135x24



David Pasquiat - Switzerland



CW1753

27x27x19 mm
3x7 pc/11 gr
275x135x24



Ruth Hinks - UK



CW1754

38x32x22,50 mm
3x6 pc/10 gr
275x135x28



Davide Comaschi - Italy
"WCM Winner 2013"



CW1755

38x25x20 mm
3x8 pc/10 gr
275x135x24



Jean-François Suteau - USA



CW1756

38x28x14 mm
3x5 pc/8 gr
275x135x24



Yvan Chevalier - France



CW1757

40x15x20 mm
3x7 pc/10 gr
275x135x24



Sergio Shidomi - Brasil



CW1758

39x23x17 mm
3x7 pc/10 gr
275x135x24



Luis Robledo - Mexico



CW1759

34x17x16 mm
3x8 pc/9 gr
275x135x24



Lei Fu Veng - Macau





CW1760

27x27x22 mm
3x7 pc/8 gr
275x135x30



Vladimir Terentyev - Russia



CW1761

21x21x35 mm
3x8 pc/10 gr
275x135x40



Hans Ovado - Spain



CW1762

30x30x33 mm
3x8 pc/10 gr
275x135x40
Double mould



**Marike Van Beurden
Netherlands**



CW1763

34x29,50x14 mm
3x7 pc/9,50 gr
275x135x24



Yigit Zeyneloglu - Turkey



CW1764

31x31x27 mm
3x7 pc/9 gr
275x135x32



Deniz Karaca - Australia



CW1765

53x24x18 mm
2x8 pc/11 gr
275x135x24



Olivier Tribut - Canada



CW1766

30x30x24,50 mm
3x7 pc/12 gr
275x135x30



Gustaf Mabrouk - Sweden



CW1767

28x20,5x34,50 mm
3x8 pc/10,50 gr
275x135x40



Ronnie Holmen - Denmark



CW1768

42x29x17 mm
3x6 pc/11,50 gr
275x135x24



Daniel Staron - Poland



HM MOULDS WITH MAGNET



HM006

H194 x L200x W164 mm
1x1 pc



HM007

H200 x L91,50 x W76,50 mm
1x1 pc



HM009

H124 x L165 x W115 mm
1x1 pc



HM013

H150 x L132 x W113,50 mm
1x1 pc

HM011

H77 x L80 x W64 mm
1x2 pc

HM010

H150 x L68 x W57 mm
1x1 pc

HM014

H100 x L88 x W70,50 mm
1x2 pc



HM016

H150 x L95 x W72 mm
1x1 pc



HM008

H150 x L113 x W113 mm
1x1 pc



HM005

Cone
Ø68x120 mm
1x2 pc

HM017

H200 x L125 x W95 mm
1x1 pc

Design by Callebaut®





HM004

H127 x L166,50 x W66 mm
1x1 pc



HM012

H170 x L161 x W75 mm
1x1 pc



HM015

H170 x L200 x W70mm
1x1 pc



3 WAYS TO MAKE YOUR EXCLUSIVE PROFESSIONAL POLYCARBONATE MOULDS

You wish to surprise the market with chocolate of your own design?

Our in-house specialists of engineers and industrial chocolate producers are happy to lead you step by step. With 30 years of experience in designing and producing moulds and shapes, Chocolate World is seen as the reference in this domain. Thanks to the most sophisticated techniques and software we are able to execute your ideas with high precision.

Moreover it's you, as a customer, who chooses the size, color and reference of your personal mould. Flexibility is one of our major leading cards, we look at each project individually with only one goal: deliver a final product of high quality customized by our client.

At every time we'll keep you up to date on the different steps in the production process in order to achieve the final result you had in mind.

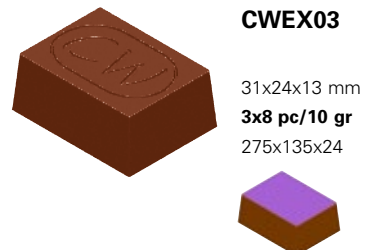
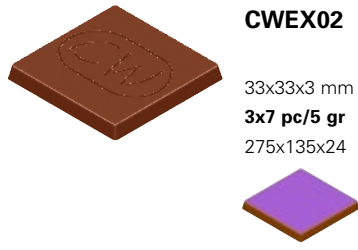
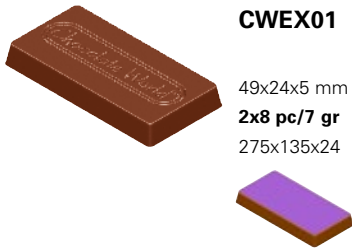
CUSTOM MADE MOULDS

We simply design your chocolates! Any shape, any quantity, any mould size. For artisan and industrial production. The most professional polycarbonate mould you can find in the market.



STANDARD MOULDS WITH CUSTOM LOGO

Do you want to place your logo on one of our moulds? You can choose to place your logo on our selected range of moulds.



CUSTOM MADE MOULDS: LIMITED QUANTITY

You only need up to 20 polycarbonate moulds?
We can provide the right solution for you and let you save over 50% than a normal exclusive project. The offer is limited to praline, caraques, bars, tablets with maximum dimension sides of 50 mm.



PACKAGING FOR PROFESSIONAL MOULDS



PACKCW1000

Packaging SERIE 1000 MOULD
Size box 136x275x30 mm
Max. height of the mould 30 mm
150 pcs/box



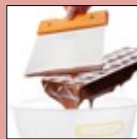
PACKCW2000

Packaging SERIE 2000 MOULD
Size box 176x275x30 mm
Max. height of the mould 30 mm
150 pcs/box

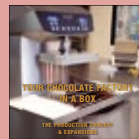




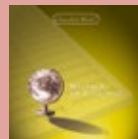
MOULDS



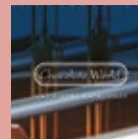
EQUIPMENT



**CHOCOLATE
CONCEPT**



INDUSTRIAL



MACHINERY



**HOLLOW
FIGURES**

Chocolate World®



**WE DESIGN
YOUR CHOCOLATE**



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