

Martinez[®]
Chocolatier



PRALINES

EXPORT

About Martinez Chocolatier

- Manufacturer of fine chocolate products
- Since 1952
- Family-owned business
- Various sales channels
- Modern production technologies
- Belgian High Quality chocolate
- Corporate social responsibility:
 - IFS certified
 - Rainforest Alliance Certified
 - RSPO certified palm oil
 - Sustainable production technologies



Product range

Martinez manufactures various kinds of chocolate products, including:

- Chocolate figures
- Chocolate lollipops
- Filled chocolates / pralines
- Chocolate truffles

These products can be based on the following themes;

- All-year-round
- Love
- Easter
- Orange
- Autumn
- Halloween
- Saint Nicholas
- Christmas



Martinez = Martin and his 7 sisters



Table of Contents

Pralines popular milk chocolate	4
Pralines popular dark chocolate	6
Pralines popular white chocolate	7
Bonbons super milk category A	8
Bonbons super milk category B	9
Bonbons super dark category A	10
Bonbons super dark category B	11
Bonbons super white category A	12
Bonbons super white category B	12

Pralines | popular milk chocolate



Astrid (A1)* Art. nr. 00541

A base of hazelnut praline with chocolate cream filling, decorated with a hazelnut, covered with milk chocolate.



Vialli (A1)* Art. nr. 00548

A base of almond marzipan with a mocha and whipped cream stuffing, covered with milk chocolate and dark chocolate decoration.



Wapen Art. nr. 00529

A combination of rice crispy and hazelnut praline stuffing, covered with milk chocolate.



Medaillon (A1)* Art. nr. 00510

A combination of caramel and whipped cream stuffing, covered with milk chocolate.



Adriana (A1)* Art. nr. 00579

A combination of advocate and whipped cream stuffing, covered with milk chocolate.



Margo Art. nr. 00543

Hazelnut praline stuffing, covered with milk chocolate and a thin layer of sugar.



Frida (A1)* Art. nr. 00515

A combination of raspberries and whipped cream stuffing, covered with milk chocolate.



Hartje (A1)* Art. nr. 00665

Whipped cream stuffing, covered with milk chocolate.



Tanja Art. nr. 00507

Hazelnut praline stuffing, covered with milk chocolate.



Kelly (A1)* Art. nr. 00557

Almond marzipan with a touch of amaretto, covered with rice crispy and milk chocolate.



Jill Art. nr. 00522

Crepe caramel stuffing, covered with milk chocolate.



Tina (A1)* Art. nr. 00523

A combination of Tia Maria whipped cream and Tia Maria ganache stuffing, covered with milk chocolate.



Maria (A1)* Art. nr. 00516

A combination of mocha and whipped cream stuffing, covered with milk chocolate.



Boomstam (A1)* Art. nr. 00503

Whipped cream stuffing with a touch of Tia Maria, covered with milk chocolate.



Uno Noix Art. nr. 00567

Hazelnut praline stuffing, decorated with an hazelnut, covered with milk chocolate.



Torres (A1)* Art. nr. 00526

A combination of pieces Bresilienne, whipped cream and hazelnut praline, covered with milk chocolate.

*(A1) filled chocolates with <1% alcohol.

Pralines | popular milk chocolate



Alex (A1)*

Art. nr. 00501

A combination of strawberry and whipped cream stuffing, covered with milk chocolate.



Vivian

Art. nr. 00564

A combination of rice crispy and hazelnut praline stuffing, covered with milk chocolate.



Charlotte

Art. nr. 00551

Vanilla fudge stuffing, covered with milk chocolate and decorated with dark chocolate.



Print

Art. nr. 00584

Hazelnut praline stuffing, covered with milk chocolate and printed decoration.



NEW

Heart Red

Art. nr. 07770

Heart-shaped praline, with a caramel filling covered in milk chocolate.



NEW

Diamant

Art. nr. 09879

Diamond-shaped praline with crispy filling, made with 20% pistachio, covered with milk chocolate

*(A1) filled chocolates with <1% alcohol.

Pralines | popular dark chocolate



Mont Blanc (A1)* Art. nr. 00544

A base of almond marzipan with chocolate cream filling, covered with dark chocolate and decorated with coconut shavings.



Medaillon (A1)* Art. nr. 00511

A combination of caramel and whipped cream stuffing, covered with dark chocolate.



Wapen Art. nr. 00530

A combination of rice crispy and hazelnut praline stuffing, covered with dark chocolate.



Adriana (A1)* Art. nr. 00580

A combination of advocate and whipped cream stuffing, covered with dark chocolate.



Floor (A1) Art. nr. 00555

Almond marzipan stuffing with a touch of coffee, cognac and Bresilienne, covered with dark chocolate.



Boomstam (A1)* Art. nr. 00504

Whipped cream with stuffing with a touch of Tia Maria, covered with dark chocolate.



Bobby (A1)* Art. nr. 00506

A combination of blueberries and whipped cream stuffing, covered with dark chocolate.



Torres (A1)* Art. nr. 00527

A combination of pieces Bresilienne, whipped cream and hazelnut praline stuffing, covered with dark chocolate.



Maria (A1)* Art. nr. 00517

A combination of mocha and whipped cream stuffing, covered with dark chocolate.



Petje (A1)* Art. nr. 00520

Whipped cream stuffing, covered with dark chocolate.



Alex (A1)* Art. nr. 00502

A combination of strawberries and whipped cream stuffing, covered with dark chocolate.



Print Art. nr. 00586

A base of almond marzipan, covered with dark chocolate and printed decoration.



Uno Noix Art. nr. 00568

Hazelnut praline stuffing, decorated with an hazelnut, covered with dark chocolate.



Charlotte Art. nr. 00552

Vanilla fudge, covered with dark chocolate and milk chocolate decoration.



Tanja Art. nr. 02568

Hazelnut praline stuffing, covered with dark chocolate.



Jill Art. nr. 07553

Creme caramel stuffing, covered with dark chocolate.

*(A1) filled chocolates with <1% alcohol.

Pralines | popular white chocolate



Astrid (A1)* Art. nr. 00542

A combination of hazelnut praline and chocolate cream stuffing, decorated with hazelnut, covered with white chocolate.



Torres (A1)* Art. nr. 00528

A combination of pieces Bresilienne, whipped cream and hazelnut praline stuffing, covered with white chocolate.



Pascal (A1)* Art. nr. 00572

Maraschino truffle, covered with white chocolate and dark chocolate decoration.



Wapen Art. nr. 00531

A combination of rice crispy and hazelnut praline, covered with white chocolate.



Petje (A1)* Art. nr. 00521

Whipped cream stuffing, covered with white chocolate.



Maria (A1)* Art. nr. 00518

A combination of mocha and whipped cream stuffing, covered with white chocolate.



Buche (A1)* Art. nr. 00509

A combination of mocha and whipped cream stuffing, covered with white chocolate.



Tina (A1)* Art. nr. 00525

A combination of whipped cream with a touch of Tia Maria and Tia Maria ganache stuffing, covered with white chocolate.



Vivian Art. nr. 00566

A combination of rice crispy and hazelnut praline stuffing, covered with white chocolate.



Floor (A1) Art. nr. 00556

Almond marzipan stuffing with a touch of coffee, cognac and Bresilienne, covered with white chocolate.



Print Art. nr. 00585

Hazelnut praline stuffing, covered with white chocolate and printed decoration.



Frances Art. nr. 00818

A base of hazelnut praline stuffing with pieces of butterscotch on top, covered with milk chocolate and finished with dark chocolate flakes.



Pamela (A1)* Art. nr. 00210

A base of almond marzipan with Amaretto truffle stuffing, covered with milk chocolate. Finished with a dark chocolate tip.



Iris (A1)* Art. nr. 00188

A combination of an Irish Coffee stuffing and a hazelnut praline base, covered with milk chocolate finished with a dark chocolate decoration.



Amandino Art. nr. 00380

A base of almond praline decorated with a whole almond, covered with milk chocolate and (finished with) dark chocolate decoration.



Mandarino (A2)* Art. nr. 00591

Mandarino truffle stuffing, covered with milk chocolate. Finished with dark chocolate and orange tip.



Duo Noix Art. nr. 00499

A base of hazelnut praline decorated with two whole hazelnuts, covered with milk chocolate.



Mambo (A2)* Art. nr. 00590

Curacao truffle stuffing, covered with milk chocolate. Finished with dark chocolate decoration and a white chocolate tip.



Catharina Art. nr. 00185

A base of hazelnut praline with pieces of Bresillienne stuffing, covered with milk chocolate and dark chocolate flakes.



Marianne Art. nr. 00558

Almond marzipan base coated in milk chocolate, finished hand-decorated with a walnut, covered in milk chocolate.

*(A1) filled chocolates with <1% alcohol. (A2) filled chocolates with <2,5% alcohol.


Fleur (A2)* **Art. nr. 00204**

Rum liqueur stuffing with raisins, covered with milk chocolate and finished with a hand-decorated chocolate raisin.


Jubileum (A2)* **Art. nr. 00230**

Tia Maria liqueur stuffing covered with milk chocolate, finished with a hand-decorated dark chocolate decoration and touch of gold.


Ginny (A2)* **Art. nr. 00169**

Advocaat liqueur stuffing, covered with milk chocolate with a dark chocolate decoration. Finished with a touch of gold.


Gracia (A2)* **Art. nr. 00180**

Whiskey liqueur stuffing, covered with milk chocolate and finished with dark chocolate decoration.


Hugo (A2)* **Art. nr. 00174**

Grand Marnier liqueur stuffing, covered in milk chocolate and finished with hand-decorated dark chocolate.


Romy (A2)* **Art. nr. 00206**

Whiskey ganache stuffing combined with a Whiskey Creme stuffing, covered with milk chocolate and finished with a dark chocolate decoration.


Pirlo (A1)* **Art. nr. 00227**

Pistachio marzipan base with a Vieux ganache stuffing, covered with milk chocolate and finished with green chocolate tip.



Catharina Art. nr. 00186

A base of hazelnut praline with pieces of Bresiliene stuffing, covered with dark chocolate and mocha flakes.



Matteo (A2)* Art. nr. 00182

Mocha ganache base with a mocha truffle center, covered with dark chocolate and finished with a milk chocolate decoration.



Monique (A1)* Art. nr. 00211

A combination of almond marzipan with a hint of Cointreau as the base, filled with Mandarino cream stuffing, covered with dark chocolate and finished with an orange tip.



Duo Noix Art. nr. 00500

A base of hazelnut praline decorated with two whole hazelnuts, covered with dark chocolate.



Mandarino (A2)* Art. nr. 00592

Mandarino truffle stuffing, covered with dark chocolate. Finished with milk chocolate and orange tip.



Mambo (A2)* Art. nr. 00589

Curacao truffle stuffing, covered with dark chocolate and milk chocolate decoration. Finished with a white chocolate tip.



Amandino Art. nr. 00426

A base of almond praline decorated with a whole almond, covered with dark chocolate and finished with milk chocolate decoration.



Cuba Art. nr. 05242

Ganache stuffing with a touch of rum covered with dark chocolate.



Marianne Art. nr. 00559

Almond marzipan base coated in dark chocolate, finished hand-decorated with a walnut covered in dark chocolate.

*(A1) filled chocolates with <1% alcohol. (A2) filled chocolates with <2,5% alcohol.


Ginny (A2)* Art. nr. 00220

Advocaat liqueur stuffing, covered with dark chocolate and milk decoration. Finished with a touch of gold.


Amber (A2)* Art. nr. 00195

Amarena cherry liqueur with an authentic Italian Amarena cherry, covered with dark chocolate finished with hand-decorated white and red chocolate.


Fleur (A2)* Art. nr. 00178

Rum liqueur stuffing with raisins, covered with dark chocolate and finished with a hand-decorated chocolate raisin of and finished hand-decorated with a chocolate raisin.


Gracia (A2)* Art. nr. 00213

Whiskey liqueur stuffing, covered with dark chocolate and finished with milk chocolate decoration.


Jubileum (A2)* Art. nr. 00179

Tia Maria liqueur stuffing covered with dark chocolate, finished with a hand-decorated milk chocolate decoration and a touch of gold.


Crystal (A2)* Art. nr. 00223

Cointreau ganache stuffing, covered with dark chocolate and decorated with milk and dark chocolate decoration.


Hugo (A2)* Art. nr. 00175

Grand Marnier liqueur stuffing, covered in dark chocolate and finished with hand-decorated milk chocolate decoration.


Donato (A2)* Art. nr. 00196

Vieux truffle stuffing, covered with dark chocolate and finished with a touch of milk chocolate decoration.


Pirlo (A1)* Art. nr. 00229

Pistachio marzipan base with a Vieux ganache stuffing, covered with dark chocolate and finished with green chocolate tip.


Yvonne Art. nr. 00994

A base of mocha hazelnut praline, covered with dark chocolate and hand-decorated with a truffle coffee bean.



Martino (A1)* Art. nr. 00563

Mocha ganache base with a mocha truffle center, covered with white chocolate and finished with a white chocolate decoration.



Marianne Art. nr. 00560

Almond marzipan base coated in white chocolate, finished hand-decorated with a walnut covered in white chocolate.



Amandino Art. nr. 00480

A base of almond praline decorated with a whole almond, covered with white chocolate and finished with milk chocolate decoration.



Duo Noix Art. nr. 00588

A base of hazelnut praline decorated with two whole hazelnuts, covered with white chocolate.



Martine (A1)* Art. nr. 00218

Grand Marnier truffle filling covered with white chocolate and finished with a dark decoration.



MORE INFORMATION?

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