



## VILLARS MAITRE CHOCOLATIER AND REVILLON CHOCOLATIER A SELECTION OF THE FINEST SWISS AND FRENCH CHOCOLATES

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### **Villars, Master Chocolate Maker Since 1901**

At Villars, the love of Swiss chocolate began in 1901, when an eminent Chocolate Master, William Kaiser, settled on the outskirts of Fribourg, close to the region of Gruyeres, renowned for its double cream and alpine milk. Thus was born a high end chocolate which had its reputation spread very quickly abroad: within a few years, Villars became the supplier to several European courts. A century later, Villars continues its proud tradition.

### *Fidelity to Swiss Home-Produced Ingredients*

Villars has always relied on the best home-produced ingredients. Even today, our chocolatiers use only 100% Swiss milk. They therefore form a part of a small group that scrupulously respects the great Swiss chocolate tradition. Villars chooses Swiss milk because the flora of the alpine pastures gives it a unique flavor, and because it is creamier than ordinary milk. The best traditional Swiss chocolate requires top quality ingredients, great expertise, and a lot of time, so the ingredients can impart all of their flavor. Villars therefore allows quality all the time it needs: the beans are roasted slowly, batch by batch (never continuously), dry, and at low temperature, so as to preserve the pure taste of the cocoa. Grinding and refining are very thorough, in order to develop the subtlety of the chocolate as much as possible. The paste is conched (kneaded) slowly, to guarantee an unequalled smoothness, and to develop flavors which are more fruity, more spicy, and fuller. [www.villars-chocolate.com](http://www.villars-chocolate.com)



### **Revillon Chocolatier: 110 Years of True Passion For Chocolate...**

Revillon's story starts in 1898 in Lyon (south-east of France). In the 1920s the firm focused on the manufacture of individually wrapped chocolates called Papillotes. It led the company to become the French leader of these delightful treats. Easter products and chocolate specialties now enhance the company know-how and product's range. These fine French specialty chocolates are made with pure cocoa butter and quality ingredients. Revillon uses the finest cocoa beans which primarily come from Africa. Revillon gets several kinds of nuts from Italy, almonds from California, and hazelnuts and almonds from Spain.

### *The Papillotes Love Story*

One day, the Master Pastry Chef Sir Papillot discovered that his trainee; who was in love with a girl, had made a habit of professing his love through tender messages wrapping the chocolates. Sir Papillot finally approved this great idea and replaced the lovely messages with funny words or quotations. Les Papillotes were born! Les Papillotes are available in a gift box, mini bags and bulk formats. These individually wrapped chocolates are a fine gift for family and friends or for special events. [www.revillonchocolatier.fr](http://www.revillonchocolatier.fr)



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