



In 1976 Jean Galler proposes his first chocolate bar with a filling of 70 gram.
In 2014 we have given the biggest success of the Chocolaterie a complete make-over.
With **the new recipe without palm oil** and **more meaningful and appealing packaging**, the bar with filling, **now** available in **21 flavours**, offers you a unique and delightful chocolate experience.













The assets of the Bars range

- A very complete range. We are the only one to offer such a large selection.
- The beacon product of the Galler range, with a market share of more than 25 % in certain Belgian retail stores.
- All of the Galler authenticity: natural ingredients, no artificial flavours, colourings and preservatives.
- The quality of the selected ingredients: the refined filling enrobed with a thin layer of crunchy chocolate, the pureness of the cocoa, natural vanilla, low sugar content and no hydrogenated vegetable fat.
- Presented in "ready to sell" packaging with an explicit display for a good comprehension of the product on the shelf.









Dark

		Biscuit	Crunchy biscuit and cocoa nibs.
		Café Liégeois	Light coffee-flavoured mousse.
		Café Noir	Dark espresso mousse.
		Framboise	Light cream with raspberries.
		Grand Marnier	Smooth Grand Marnier mousse.
		New Mangue - Passion	Light cream with mango and passion fruit.
		Noisettes	Crushed and whole hazelnuts.
		Orange	Orange cream strewn with pieces of candied orange.
		Praliné	Hazelnut praliné.
		Vanille	Smooth natural vanilla mousse.

Milk

	New 	Banane	Light cream with banana.
		Croustillant	Milk chocolate filled with crispy praliné.
		Massepain	Almond paste and almond praliné.
		Noisettes	Crushed and whole hazelnuts.
		Piémontais	Crunchy praliné made of Piémont hazelnuts.
		Praliné	Hazelnut praliné.

White

		Cointreau	Dark truffle filling with Cointreau liqueur.
		Manon	Coffee mousse and a slight touch of toasted hazelnut nibs.
		Noix de Coco	Dark praliné sprinkled with shredded coconut.
		Pistaches Fraîches	Clear praliné with a slight touch of crisped rice and fresh pistachios.





Praliné

Hazelnut praliné.

CONSUMER UNIT (UC) / BOX (BO) / PALLET (PA)

BOX OF 12 BARS	GALLER REF.	EAN code	Weight (kg)		Size (cm)			HS Code
			NET	BRUT	L	w	h	

Dark

BISCUIT	UC		5412038845006	0,07	0,07	3,5	13	1,5	18063100
	BO	FBV012BT	5412038233117	0,78	0,85	13	7,5	13	
CAFE LIEGEOIS	UC		5412038243048	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012CL	5412038233049	0,84	0,91	13	7,5	13	
CAFE NOIR	UC		5412038243062	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012CN	5412038233063	0,84	0,91	13	7,5	13	
FRAMBOISE	UC		5412038243093	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012FR	5412038233094	0,84	0,91	13	7,5	13	
GRAND MARNIER	UC		5412038243055	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012GM	5412038233056	0,84	0,91	13	7,5	13	
MANGUE - PASSION	UC		5412038385571	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012EX	5412038300086	0,84	0,91	13	7,5	13	
NOISETTES	UC		5412038243031	0,06	0,07	3,5	13	1,5	18063100
	BO	FBV012NF	5412038233032	0,78	0,85	13	7,5	13	
ORANGE	UC		5412038385069	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012OR	5412038298598	0,84	0,91	13	7,5	13	
PRALINE AUX NOIX	UC		5412038243079	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012NX	5412038233070	0,84	0,91	13	7,5	13	
PRALINE	UC		5412038243017	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012PF	5412038233018	0,84	0,91	13	7,5	13	
VANILLE	UC		5412038243086	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012VA	5412038233087	0,84	0,91	13	7,5	13	

Milk

BANANE	UC		5412038385588	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012BA	5412038300093	0,84	0,91	13	7,5	13	
CROUSTILLANT	UC		5412038385076	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012LC	5412038298673	0,84	0,91	13	7,5	13	
MASSEPAIN	UC		5412038242058	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012AM	5412038232059	0,84	0,91	13	7,5	13	
MANDARINE NAPOLEON	UC		5412038242096	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012MD	5412038232097	0,84	0,91	13	7,5	13	
NOISETTES	UC		5412038242072	0,07	0,07	3,5	13	1,5	18063100
	BO	FBV012NL	5412038232073	0,78	0,85	13	7,5	13	
PIEMONTAIS	UC		5412038242041	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012PM	5412038232042	0,84	0,91	13	7,5	13	
PRALINE	UC		5412038242010	0,07	0,08	3,5	13	1,5	18063100
	BO	FBV012PL	5412038232011	0,84	0,91	13	7,5	13	

White

COINTREAU	UC		5412038241051	0,07	0,08	3,5	13	1,5	17049030
	BO	FBV012CT	5412038231052	0,84	0,91	22,2	13,7	7	
MANON	UC		5412038241044	0,07	0,08	3,5	13	1,5	17049030
	BO	FBV012MA	5412038231045	0,84	0,91	22,2	13,7	7	
NOIX DE COCO	UC		5412038241020	0,07	0,08	3,5	13	1,5	17049030
	BO	FBV012BC	5412038231021	0,84	0,91	22,2	13,7	7	



PISTACHES FRAICHES	UC		5412038241037	0,07	0,07	3,5	13	1,5	17049030
	BO	FBV012BI	5412038231038	0,84	0,91	22,2	13,7	7	
PRALINE	UC		5412038241013	0,07	0,07	3,5	13	1,5	17049030
	BO	FBV012BP	5412038231014	0,78	0,86	22,2	13,7	7	

PALLET							
# CU / Box	# Boxes / Carton	# Cartons / Layer	#Layers	# Cartons / Pallet	# CU / Pallet	Height pallet incl, (15 cm)	Weight pallet incl. (15kg)
12	11	7	7	49	6468	114	518
USE BY DATE					PRESERVING		
Dates to be confirmed at reception of your order.					Between 13°C and 16°C Between 55°F and 61°F Humidity max, 65 %		

