

HARVEY & BROCKLESS

the fine food co.

NOALYA

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NOALYA®
CIOCCOLATO COLTIVATO

Founded by Alessio Tessieri, former co-founder of Amedi, Noalya produces some of the finest chocolate in the world. Their philosophy centers on ethical sourcing, direct relationships with cacao producers, and a deep respect for the environment.

Noalya's range is carefully crafted offering a diverse selection of single-origin and blended couvertures that highlight the natural character of the cacao. Each chocolate is balanced, aromatic and layered, revealing complex flavour profiles.

THE JOURNEY

The cocoa is sourced from plantations all across the world, including Colombia, Guatemala, Trinidad, Ecuador, Costa Rica to name a few, and of course Venezuela, where Alessio Tessieri owns an estate used for Noalya chocoalte.

After the precious cocoa beans are sourced, the cocoa is expertly worked according to guidelines shared with farmers and agronomists of the harvest locations to get ready for fermentation. During fermentation, the cocoa is softened and the beans take over the brown colour from basking them to dry in the sun, the moisture content is reduced and they are bagged ready to send to Tuscany.

Noalya guarantees a production chain that is very short and unique: as soon as the processes on the plantations have completed, the cocoa beans, in jute bags, begin the journey to the factory in the heart of Tuscany, with strict conservation procedures during the transfer to monitor the excellence of the fruit.



ROASTING ART

Once the bags of beans arrive in Tuscany, Noalya begins the chocolate production process by toasting the cocoa. The art of roasting is one of the secrets that Noalya carefully guards to ensure the constant quality of chocolate.

The fermentation and drying phase in the sun develops the first fundamental aromatic flavours, that gives the cocoa its typical and unmistakable bouquet. The subsequent heat treatment is a delicate process to develop further aromas. Different temperatures are used for each type of cocoa, to ensure that during roasting, the various types of seeds give off their own aromatic characteristics; from the intense scents of red fruit, to the elegantly spicy endings.

This process allows the team at Noalya to decide the most suitable percentage of the cocoa to enhance aromas and taste, select the qualities for the creation of blends and apply this using their great experience to facilitate the work of chefs using Noalya.



OUR RANGE

GRANDE CUVÉE

CH612 | White 111 35% 3kg
White chocolate with fresh notes of cream and caramel, final hints of vanilla.

CH613 | Milk 203 40% 3kg
Silky and soft with hints of toasted almond milk and caramel.

CH614 | Milk 204 41% 3kg
Soft and creamy, strong taste with notes of vanilla and salted butter.

CH615 | Extra Dark 305 67% 3kg
Enveloping chocolate, with notes of dried fruit, roasted pistachio and delicate hints of hot bread crust.

CH616 | Extra Dark 307 70% 3kg
A blend of strong personality with initials notes of raspberry and pomegranate, final hints of spices, nutmeg and blond tobacco.

REVELATION CREATIVE

CH617 | Accordo 40% 3kg
A blend of the best cocoas from South America, with a sweet taste and hints of roasted nuts with milk and salted caramel, making for a fine, creamy, velvety milk chocolate couverture. Its light brown colour with golden highlights makes it unique and special for covering and decorating any delicious creation.

CH621 | Goldsand 35% 3kg
The name of this white chocolate is its colour ‘gold sand’. A creamy chocolate with caramel and golden nuances obtained from the fusion of brown sugar with butter which enhances its toffee flavour, lightly salted.

CH627 | Biancovado 35% 1kg
Biancovado, the brown golden chocolate, was born as the new Noalya white chocolate. Muscovado sugar from Mauritius, a precious sweetener commonly known in Italy as “Campesino” and derived from the juice of pressed sugar cane, gives it its characteristic brown colour and particular flavour. Biancovado therefore preserves the very fine taste of honey and liquorice within a concentrate of delicious, biscuity creaminess.

INTESA FRUIT

CH622 | Intesa Raspberry 40% 1kg
Delicate taste of fresh raspberry with slight acidity and bright color, especially suitable for high pastry creations and gourmet catering.

CH623 | Intesa Passionfruit 40% 1kg
Delicate taste of fresh passion fruit with slight acidity and bright color, especially suitable for high-catering desserts and refined pastry creations.

GRAND CRU

CH618 | Extra Dark (Madagascar) 70% 3kg
The unmistakable Madagascar cocoa, fruity notes of plum and blackberry with final hints of liquorice and pink pepper.

CH619 | Extra Dark (Mexico) 80% 3kg
Authentic flavour with hints of spices, dried fruits, roasted cashew and macadamia nuts, and light aromas of vanilla and tropical fruits. A perfect balance of natural sweetness and fruity aftertaste.

CH620 | Extra Dark (Peru) 65% 3kg
Very aromatic chocolate, that releases hints of ripe red fruits, dried plums and spices, black pepper and cardamom.

CH629 | Extra Dark (Venezuela) 72% 3kg
Chocolate with hints of white flowers, vanilla, dried fruit, roasted almonds and hazelnuts.

PLANT BASED

CH631 | Plant Based Milk 36% 1kg
Plant-based milk chocolate with cocoa richness and subtle cereal and nut notes. Excellent mouthfeel and balance between sweetness and depth.

CH632 | Plant Based White 35% 1kg
A dairy-free white couverture with a smooth, creamy texture derived from rice and oat alternatives. Notes of coconut, vanilla, and caramelised sugar.

INGREDIENTS

CH624 | Cocoa Powder 3kg
Intensity and color distinguish it as a ‘must-have’ cocoa for chocolate and ice-cream lovers. 22-24% cacao.

CH630 | Scented Red Cocoa Powder 3kg
A very special cocoa that elevates every pastry and ice cream.

CH625 | Cocoa Nibs 1.5kg
Granulated and roasted cocoa beans, to fully enjoy the taste of roasted pure cocoa and add a crunchy and intense texture to your creations.

CH626 | Hazelnut Praline 60% 2.5kg
Pralined with an intense taste of roasted hazelnuts, wisely balanced with the sweet and soft notes of caramel. The addition of this paste is recommended to give a great taste to creams, bavarians, veils, sweet fillings and in praline creations.

CH628 | Supreme Glaze 4kg
Designed for exceptional clarity, stability, and versatility, this glaze delivers consistent results. Its clean, neutral flavour profile enhances pastry work with a brilliant, long-lasting sheen - without masking delicate flavours or colours. The glaze’s thermo-reversible properties make it easy to work with; whether used for mirror finishes, fruit nappage, or refined sauce work.



APPLYING THE RANGE

		% min cacao	Ganache	Mousse & Semifreddi	Enrobing	Sculpting	Ice Cream & Sorbet	Sauces	Creams	Chocolate drinks	Decorations
CH612	Noalya White	35%	•	•	•	•	•	•	•		•
CH613	Noalya Milk	40%	•	•	•	•	•	•	•	•	•
CH614	Noalya Milk	41%	•	•	•	•	•	•	•	•	•
CH615	Noalya Extra Dark	67%	•	•	•	•	•	•	•	•	•
CH616	Noalya Extra Dark	70%	•	•	•	•	•	•	•	•	•
CH618	Madagascar single origin	70%	•	•	•	•	•	•	•	•	•
CH619	Mexico single origin	80%	•	•	•	•	•	•	•	•	•
CH620	Peru single origin	65%	•	•	•	•	•	•	•	•	•
CH629	Venezuela single origin	72%	•	•	•	•	•	•	•	•	•

		% min cacao	Ganache	Mousse & Semifreddi	Enrobing	Sculpting	Ice Cream & Sorbet	Sauces	Creams	Chocolate drinks	Decorations
CH631	Plant Based Milk	36%	•	•	•	•	•	•	•	•	•
CH632	Plant Based White	35%	•	•	•	•	•	•	•	•	•

		% min cacao	Ganache	Mousse & Semifreddi	Stuffed	Sculpting	Ice Cream & Sorbet	Whipped Ganache	Creams	Fillings	Spreadable
CH626	Hazelnut Praline	60%	•	•	•	•	•	•	•	•	•

		% min cacao	Ganache	Mousse & Semifreddi	Enrobing	Sculpting	Ice Cream & Sorbet	Sauces	Confectionery & Praline
CH617	Accordo Caramelised Milk	40%	•	•	•	•		•	•
CH621	Goldsand Caramelised White	35%	•	•	•	•	•	•	
CH627	Biancovado Golden Brown	35%	•	•	•	•		•	•

		% min cacao	Ganache	Mousse & Semifreddi	Enrobing	Sculpting	Ice Cream & Sorbet	Confectionery & Praline
CH622	Intesa Raspberry	40%	•	•	•	•	•	•
CH623	Intesa Passionfruit	40%	•	•	•	•	•	•

For a full list of items please refer to our Price List.
For further information about any of the products in this brochure
or for assistance with placing an order please contact your local
account manager or call our customer support teams now.

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