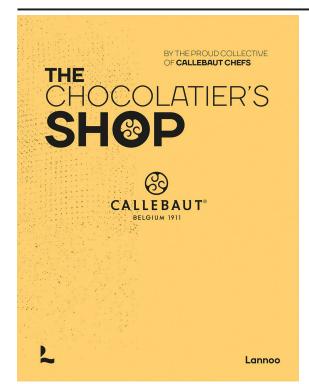


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The Chocolatier's Shop

The proud collective of Callebaut Chefs

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- The practical guide for your own chocolate shop
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