



CREATING  
CHOCOLATE EXCITEMENT



**PURE**  
*Elegance*  
**2025**



CELEBRATING 75 YEARS OF

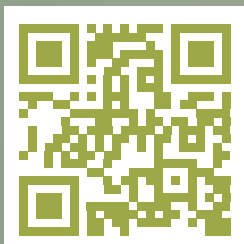
# *Pastry Evolution & Chocolate Excitement*



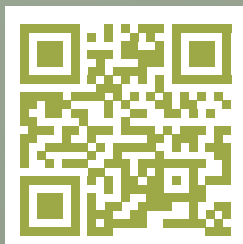
For 2025 we see the trends 'Affordable Luxury' and 'Escapism' become further relevant. Consumers are looking for feel-good moments to balance the external influences they face daily. Refinement & elegance make culinary creations look like an affordable luxury. While mood-lifting, playful, colourful and cute products that feel familiar ('Newstalgitc') allow consumers to escape in a moment of indulgence.

Therefore we continuing our two main concepts 'Pure Elegance' and 'Playful Indulgence'. With this inspiration and our creations, we aim to help you benefit from these consumer trends.

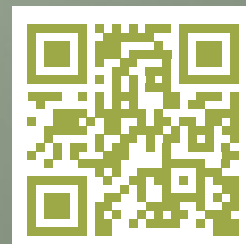
SCAN TO DISCOVER  
NOVELTIES 2025



SCAN TO DISCOVER  
PURE ELEGANCE



SCAN TO DISCOVER  
PLAYFUL INDULGENCE

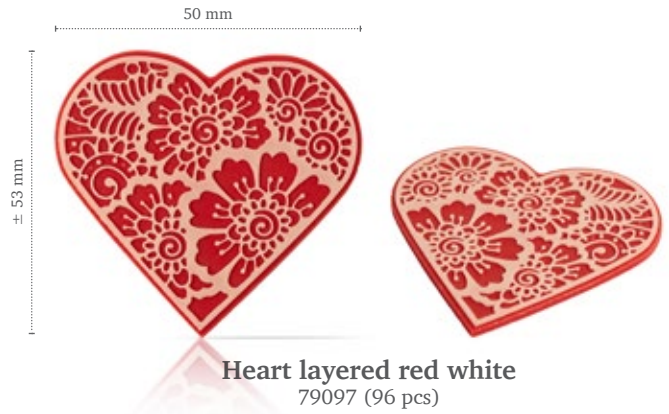
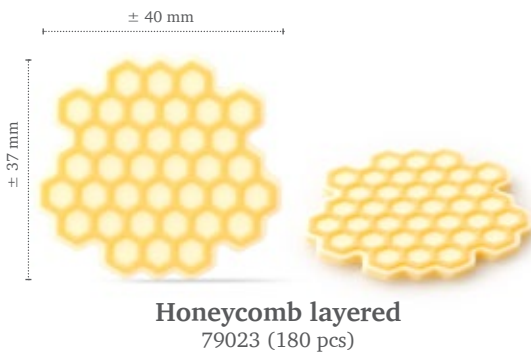


**SIRH+**  
COUPE DU MONDE  
DE LA PÂTISSERIE  
2025 FINAL LYON, FR

WEBSITE  
[dobla.com](https://dobla.com)

INSTAGRAM  
[@doblaofficial](https://www.instagram.com/doblaofficial)





“Paypowhaou” by Christophe Domange



**LAYER SIGNATURE TECHNIQUE**

The layered technique is a hallmark of refined chocolate decoration, bringing depth and elegance to any creation. At Dobra, we craft intricate shapes and detailed reliefs that help tell unique stories on every dessert. Blending artistry with structural integrity, each piece offers both functionality and visual appeal. With Dobra’s expertise, you can effortlessly add elegance and detail to your recipes.



Layered cherries



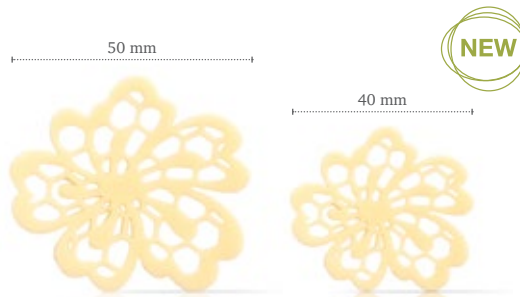
Lace flower dark assortment



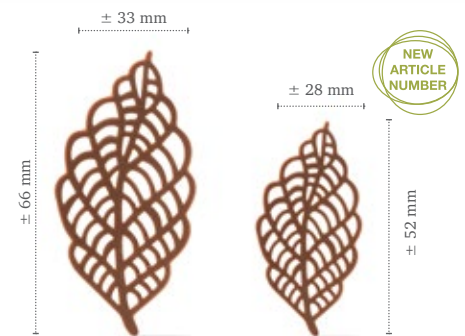
“Moka vanilla” by Bart de Gans



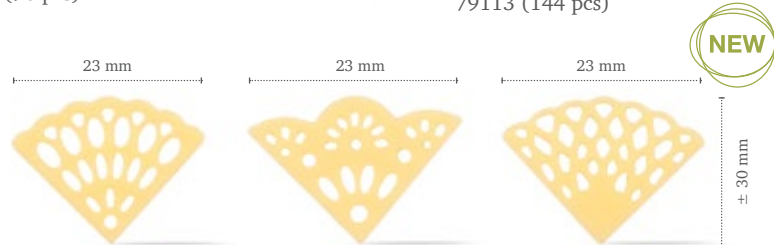
Lace butterfly dark  
79101 (96 pcs)



Lace flower white assortment  
79102 (96 pcs)



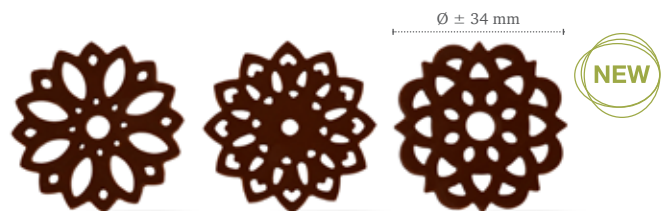
Lace leaf milk assortment  
79113 (144 pcs)



Lace fan mini white assortment  
79121 (216 pcs)

## LACE SIGNATURE TECHNIQUE

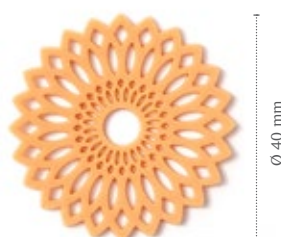
Lacing is a timeless artisanal decoration technique, celebrated for its intricate and refined designs. At Dobra, we’ve mastered the art of producing delicate, lace decorations at scale, delivering elegance, finesse, and a unique design touch. Combining visual beauty with functionality, each piece reflects exceptional craftsmanship, effortlessly elevating any dessert creation with a signature look.



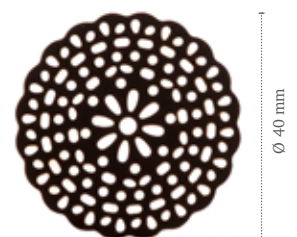
Lace flower dark assortment  
79122 (216 pcs)



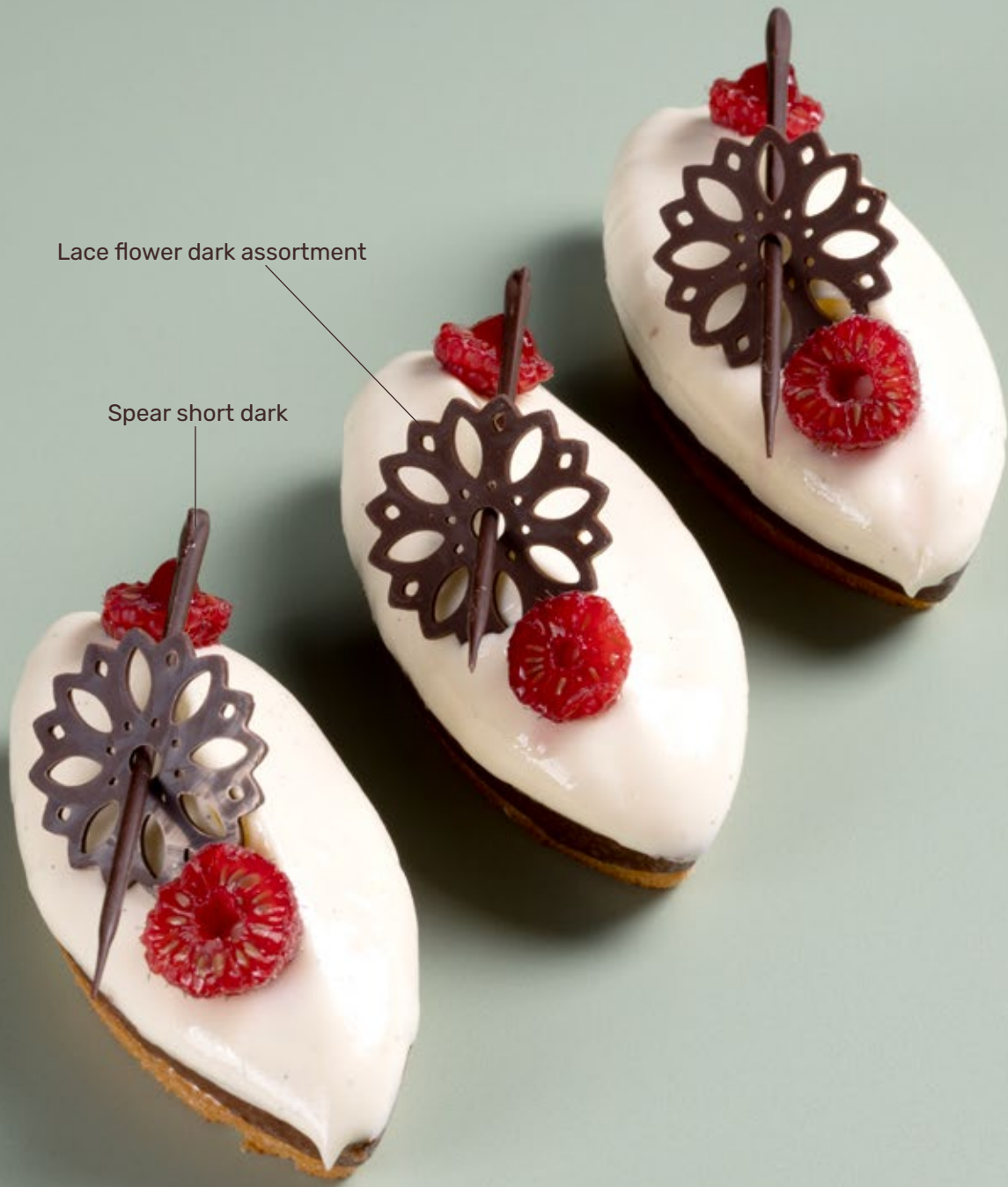
Lace fruit white assortment  
79123 (144 pcs)



Lace flower amber  
79021 (216 pcs)



Lace round dark  
77911 (216 pcs)



Lace flower dark assortment

Spear short dark





Lace flower amber



Lace butterfly dark



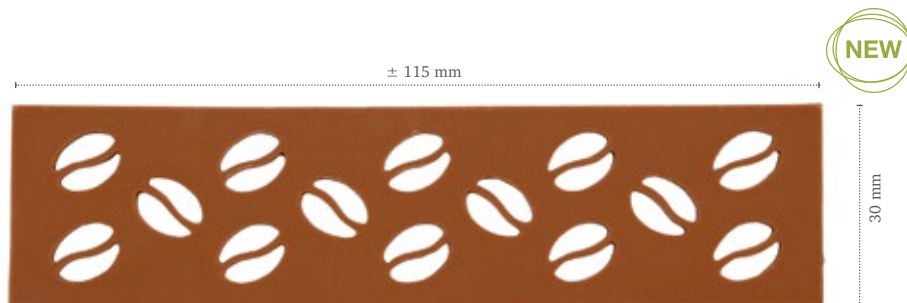


Lace fan mini  
white assortment

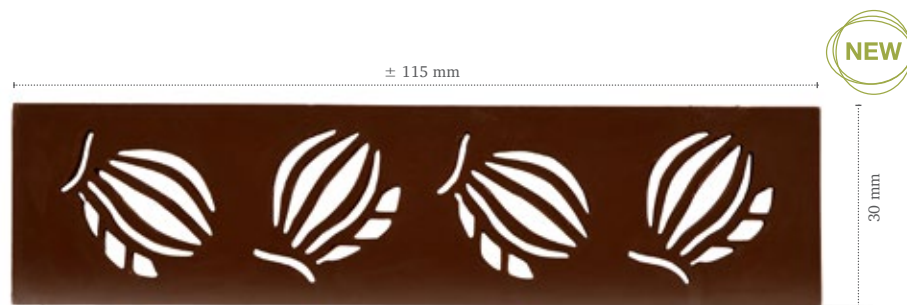


"Petit four vanibrambasi"  
by Christophe Domange

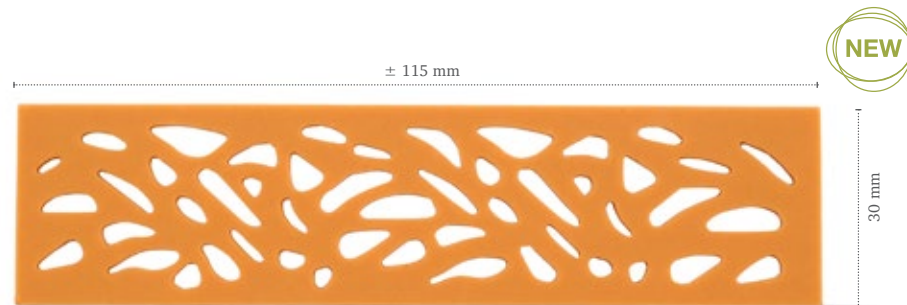




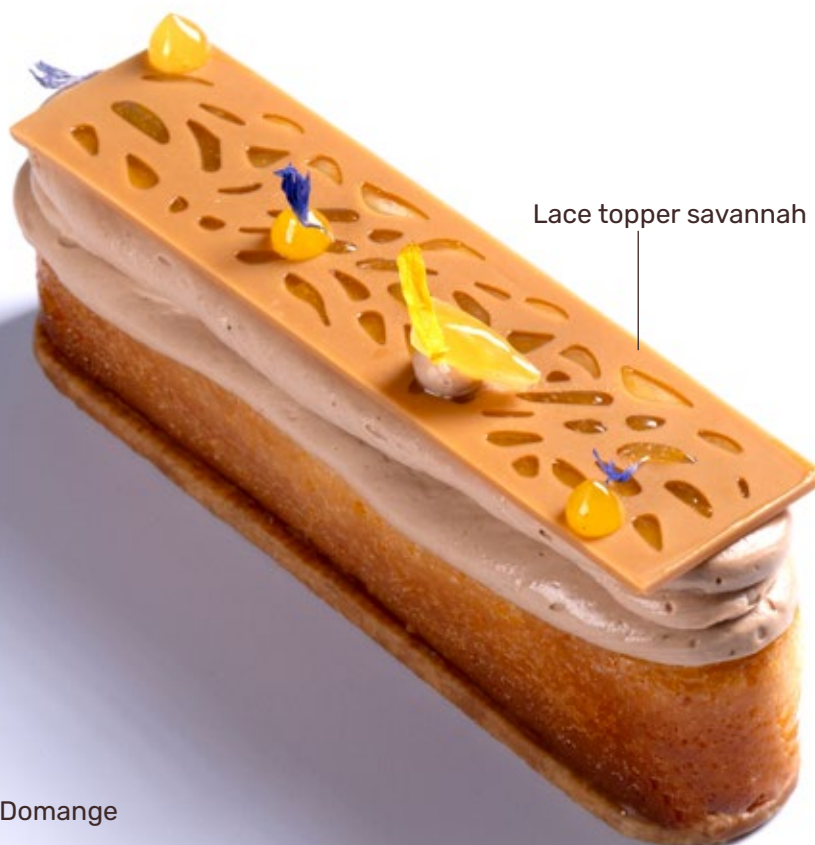
Lace topper coffee beans  
79124 (120 pcs)



Lace topper cacao pods  
79125 (120 pcs)



Lace topper savannah  
79126 (120 pcs)



Lace topper savannah





Lace topper cacao pods

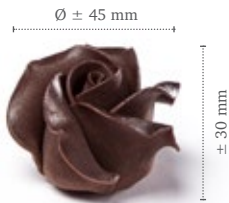
"Cacao cubes" by Bart de Gans



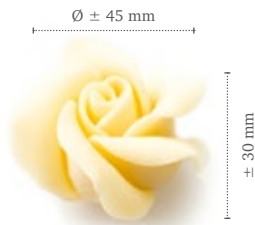
Lace topper coffee beans

Eclair cup milk/white





**Chocolate rose dark**  
77491 (15 pcs)



**Chocolate rose white velvet**  
77790 (15 pcs)



**Chocolate rose mini white velvet**  
77789 (45 pcs)



**Flower dark**  
76109 (80 pcs)



**Flower white**  
76309 (80 pcs)



Flower dark





Flower dark

Flower white



Chocolate rose dark



"Black rose chocolate with orange blossom water" by Michel Willaume



Cocoa pod

Lace leaf milk assortment

“Chocolate textures” by Bart de Gans



**Cocoa pod**  
79018 (60 pcs)



**Chocolate star anise**  
77308 (54 pcs)



**Chocolate cinnamon**  
77309 (45 pcs)



**Chocolate vanilla pod**  
77310 (48 pcs)

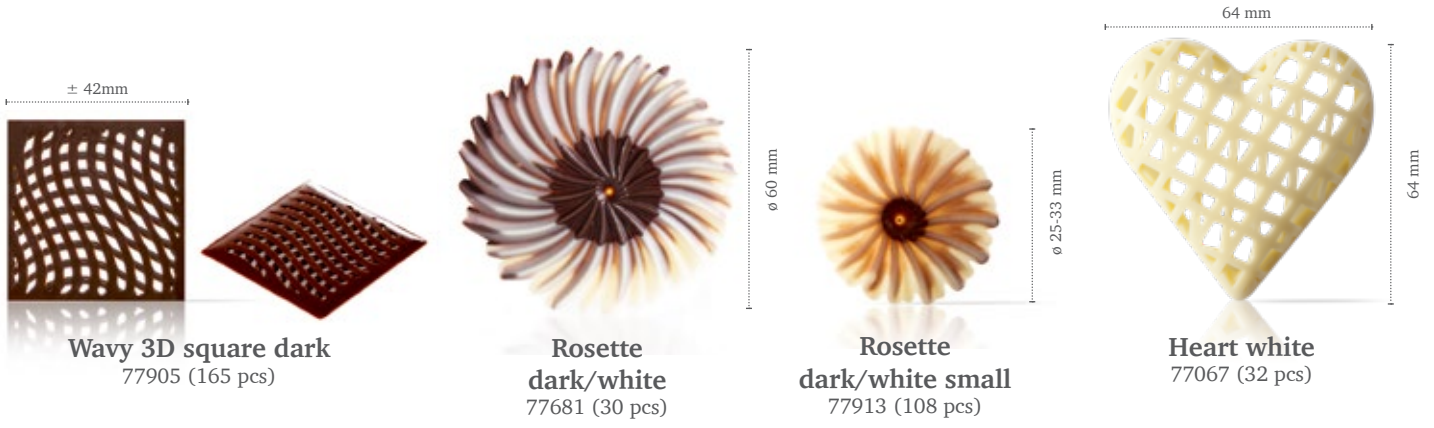




Chocolate star anise

Cacao pod

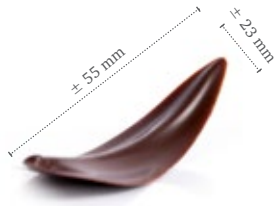




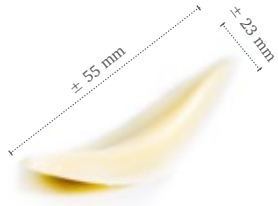
“Hazelnut Bailleurs” by Bart de Gans







**Curvy elegance dark**  
77038 (128 pcs)



**Curvy elegance white**  
77039 (128 pcs)



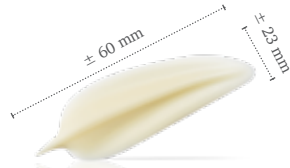
**White chocolate leaf**  
77785 (96 pcs)



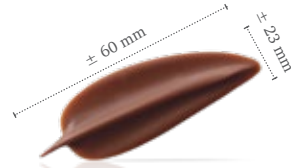
**Mini elegance assortment**  
71552 (576 pcs)



**Elegance dark Asia**  
77295 (160 pcs)



**Elegance white Asia**  
77297 (160 pcs)



**Elegance milk Asia**  
77299 (160 pcs)



**Crinkle white chocolate**  
77770 (240 pcs)

Lace leaf milk assortment



Elegance milk



"Winter elegance" by Lotte van Gorp

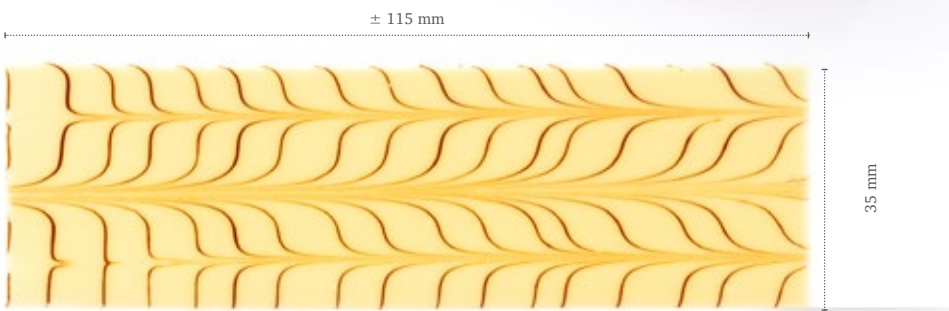


White chocolate leaf

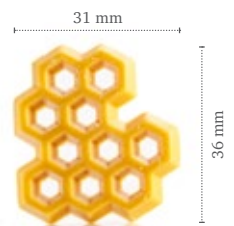




“Reinvented Mille-feuille” by Michel Willaume



Mille-feuille rectangle  
79022 (104 pcs)



Honey comb yellow  
77566 (152 pcs)



—Spear short dark

Lace mushroom  
(seasonal item)

“Forêt noire” by Michel Willaume

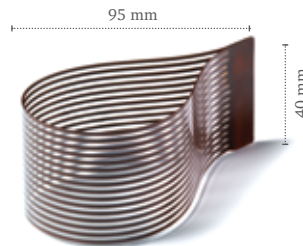




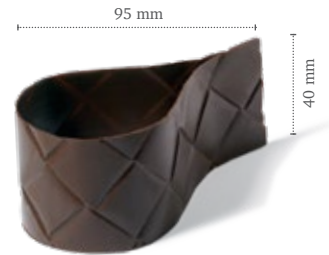
**Ring dark**  
15001 (40 pcs)  
Volume 75ml (2,54 oz)



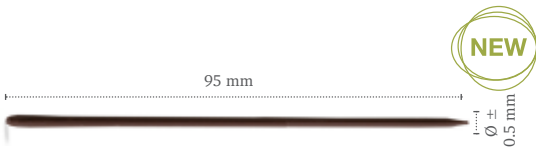
**Ring oval dark**  
15008 (30 pcs)  
Volume 75ml (2,54 oz)



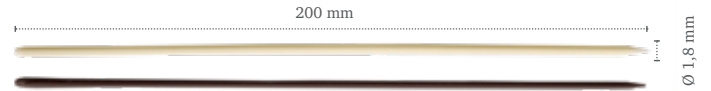
**Teardrop fine dark**  
15006 (36 pcs)  
Volume 75ml (2,54 oz)



**Teardrop bamboo dark**  
15005 (36 pcs)  
Volume 75ml (2,54 oz)



**Spear short dark**  
71429 (1385 pcs)



**Spear dark/white assortment**  
71178 (±490 pcs)



“Cherry loly” by Christophe Domange



CELEBRATING 75 YEARS OF

*Pastry Evolution &  
Chocolate Excitement*

*That's the Dobla Touch*

dobla.com  [doblaofficial](#)