



CREATING
CHOCOLATE EXCITEMENT



PURE
Elegance
2025



CELEBRATING 75 YEARS OF

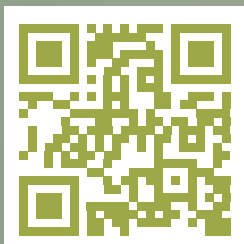
Pastry Evolution & Chocolate Excitement



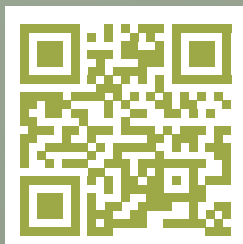
For 2025 we see the trends 'Affordable Luxury' and 'Escapism' become further relevant. Consumers are looking for feel-good moments to balance the external influences they face daily. Refinement & elegance make culinary creations look like an affordable luxury. While mood-lifting, playful, colourful and 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.

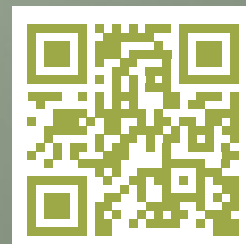
SCAN TO DISCOVER
NOVELTIES 2025



SCAN TO DISCOVER
PURE ELEGANCE



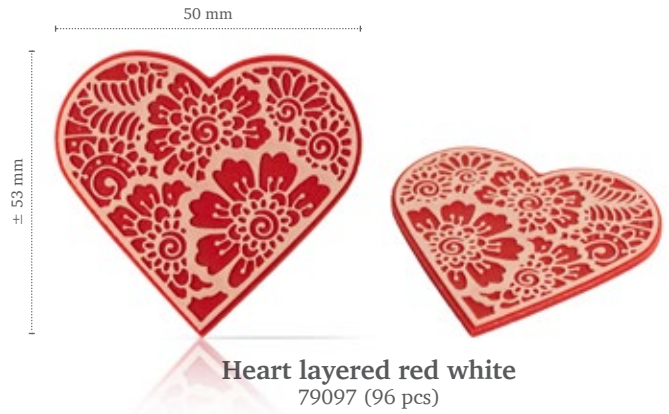
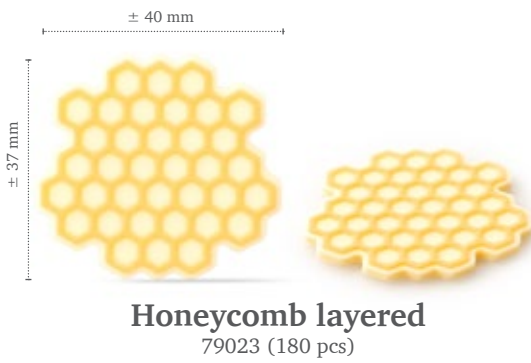
SCAN TO DISCOVER
PLAYFUL INDULGENCE



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

WEBSITE
dobla.com

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



“Pavpowhaou” 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

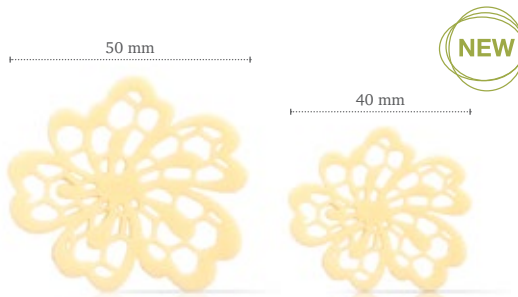
Lace flower dark assortment



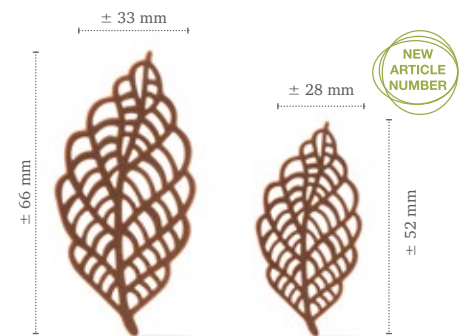
“Moka vanilla” by Bart de Gans



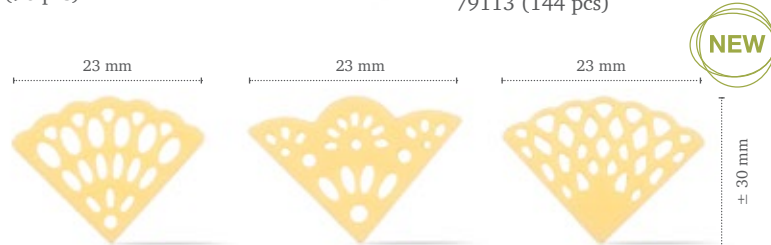
Lace butterfly dark
79101 (96 pcs)



Lace flower white assortment
79102 (96 pcs)



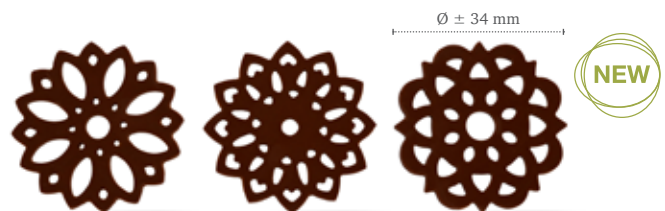
Lace leaf milk assortment
79113 (144 pcs)



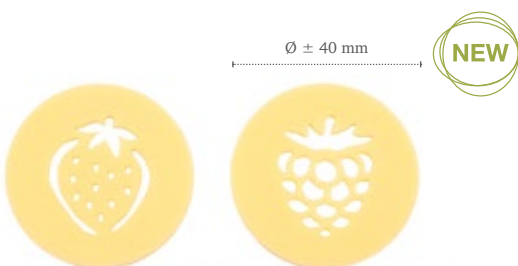
Lace fan mini white assortment
79121 (216 pcs)

LACE SIGNATURE TECHNIQUE

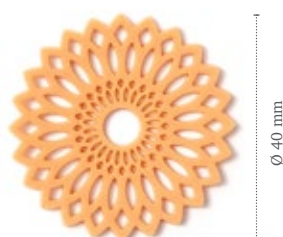
Lacing is a timeless artisanal decoration technique, celebrated for its intricate and refined designs. At Dobra, we’ve mastered the art of producing delicate, lace decorations at scale, delivering elegance, finesse, and a unique design touch. Combining visual beauty with functionality, each piece reflects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



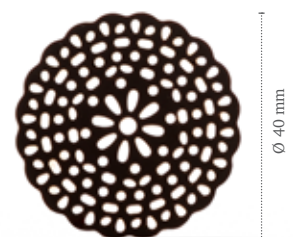
Lace flower dark assortment
79122 (216 pcs)



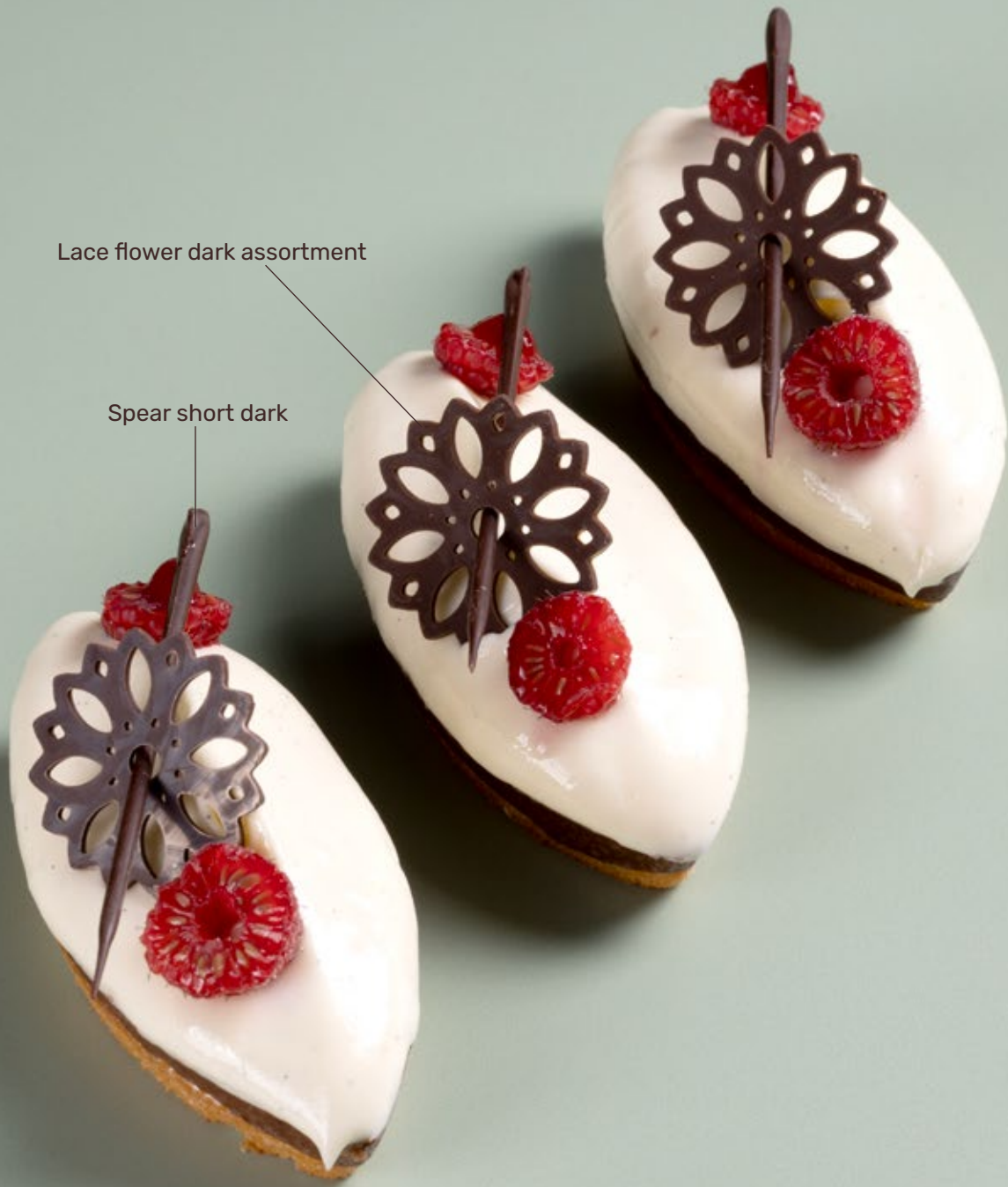
Lace fruit white assortment
79123 (144 pcs)



Lace flower amber
79021 (216 pcs)



Lace round dark
77911 (216 pcs)



Lace flower dark assortment

Spear short dark



Lace flower amber

"Mont blanc" by Michel Willaume



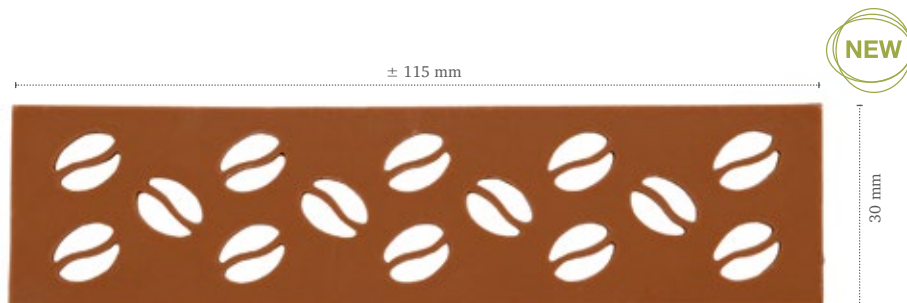
Lace butterfly dark



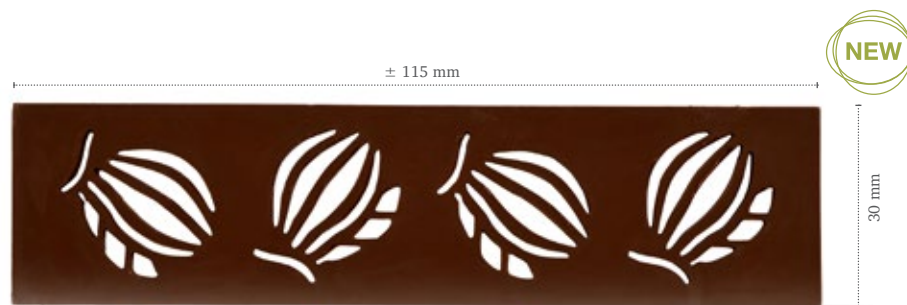
Lace fan mini
white assortment



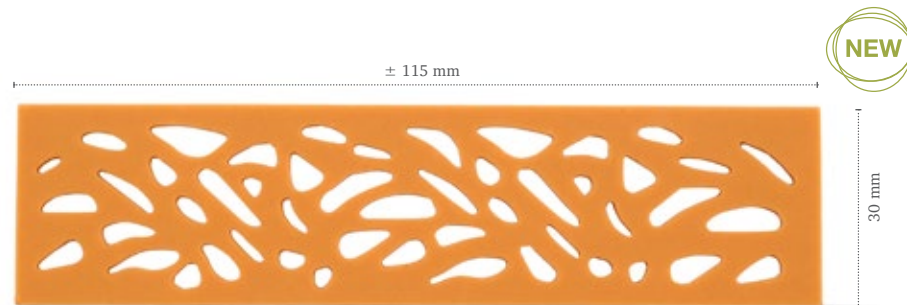
"Petit four vanibrambasi"
by Christophe Domange



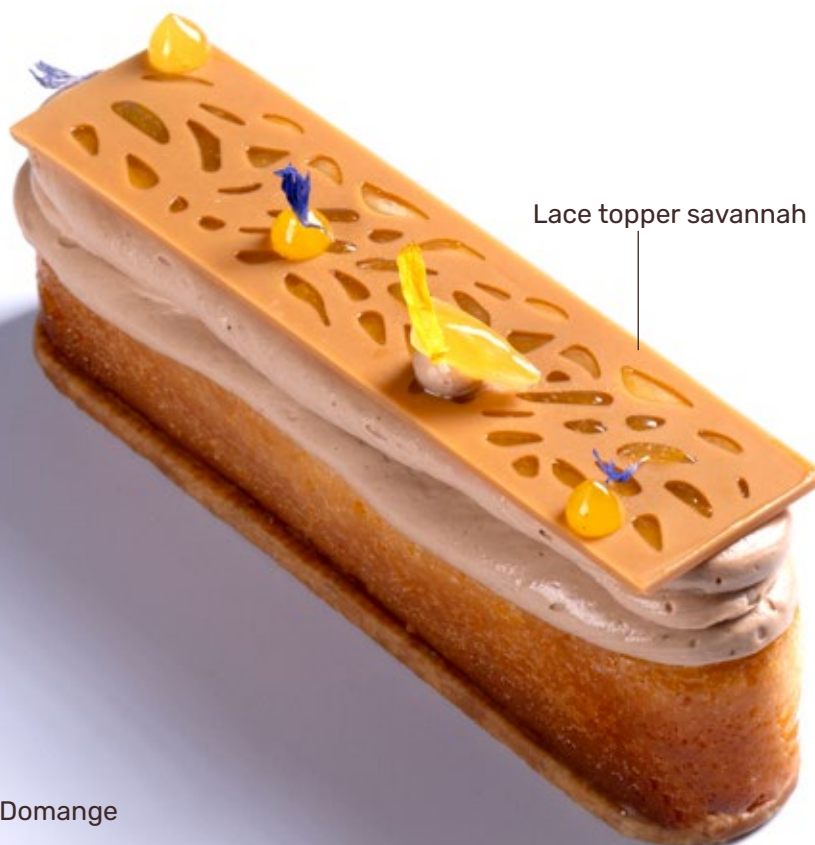
Lace topper coffee beans
79124 (120 pcs)



Lace topper cacao pods
79125 (120 pcs)



Lace topper savannah
79126 (120 pcs)





Lace topper cacao pods

"Cacao cubes" by Bart de Gans

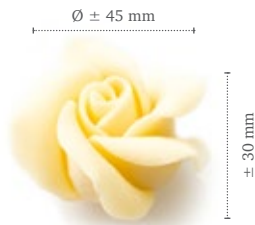


Lace topper coffee beans

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 (20 pcs)



Chocolate star anise
77308 (54 pcs)



Chocolate cinnamon
77309 (45 pcs)

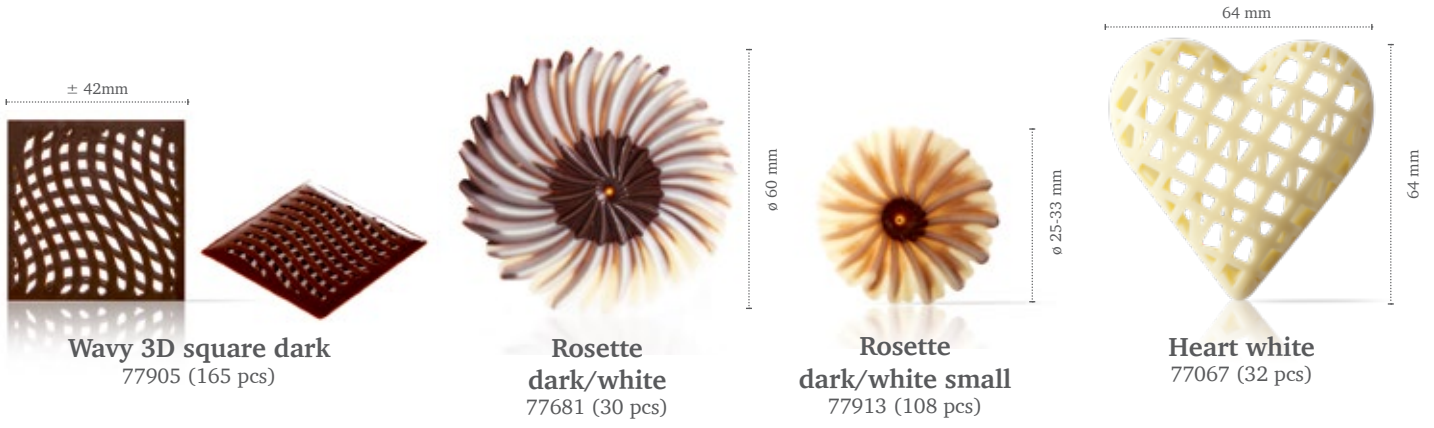


Chocolate vanilla pod
77310 (48 pcs)



Chocolate star anise

Cocoa pod

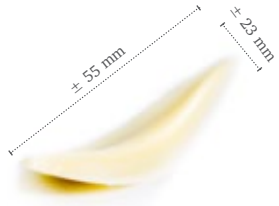


“Hazelnut Bailleurs” by Bart de Gans





Curvy elegance dark
77038 (128 pcs)



Curvy elegance white
77039 (128 pcs)



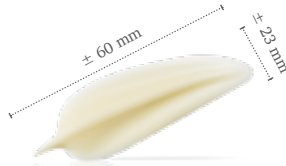
White chocolate leaf
77785 (96 pcs)



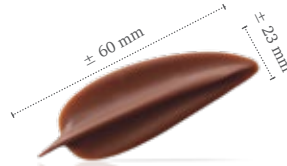
Mini elegance assortment
71552 (576 pcs)



Elegance dark
77137 (160 pcs)



Elegance white
77182 (160 pcs)



Elegance milk
77056 (160 pcs)



Crinkle white chocolate
77770 (240 pcs)

Lace leaf milk assortment



Elegance milk



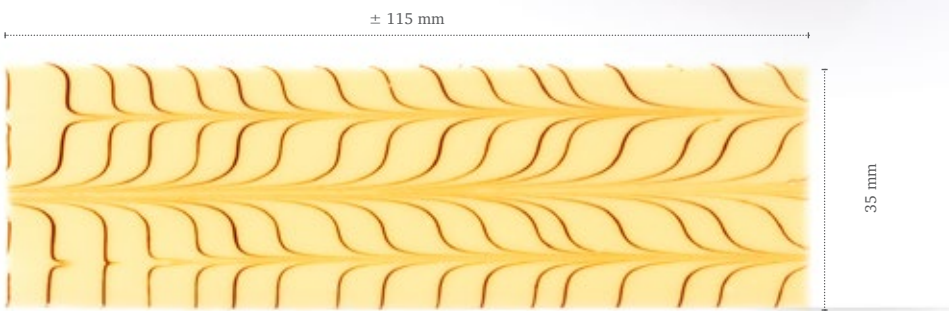
"Winter elegance" by Lotte van Gorp



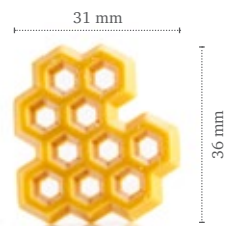
White chocolate leaf



“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)

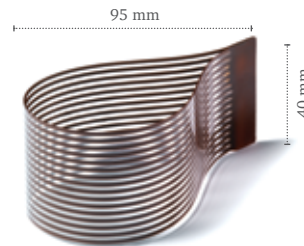
“Forêt noire” by Michel Willaume



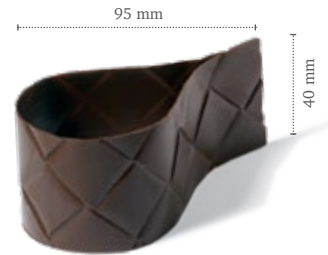
Ring dark
15001 (40 pcs)
Volume 75ml (2,54 oz)



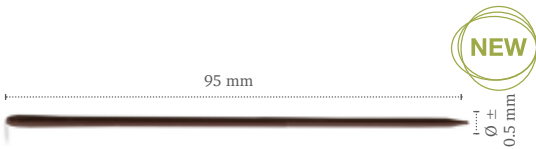
Ring oval dark
15008 (30 pcs)
Volume 75ml (2,54 oz)



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

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