

live chocolate

PRODUCT RANGE



cocoa
products

cocoa products

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
<i>CM</i>	<i>Cocoa Mass</i>	<i>Inclusion, Flavour</i>	<i>Ice Creams, Desserts</i>
<i>CB D</i>	<i>Cocoa Butter Deodorised</i>	<i>Inclusion, Flavour</i>	<i>Assorted Chocolates</i>
<i>CB</i>	<i>Cocoa Butter Undeodorised</i>	<i>Inclusion, Flavour</i>	<i>Assorted Chocolates</i>
<i>CN</i>	<i>Cocoa Nibs</i>	<i>Inclusion, Decoration</i>	<i>Dessert, Baking</i>
<i>CP 1010</i>	<i>Cocoa Powder ALF 1010</i>	<i>Inclusion, Garnish</i>	<i>Sponge Cakes, Brownies, Decorations, Healthy Snacks</i>
<i>CP 2010</i>	<i>Cocoa Powder ALF 2010</i>	<i>Inclusion, Garnish</i>	<i>Sponge Cakes, Brownies, Decorations, Healthy Snacks</i>
<i>CP PR16</i>	<i>Cocoa Powder Premium</i>	<i>Inclusion</i>	<i>Ice Creams</i>
<i>DC F3</i>	<i>Drinking Chocolate</i>	<i>Inclusion, Garnish</i>	<i>Hot & Cold Beverages</i>
<i>CS P</i>	<i>Chocolate Sauce Powder</i>	<i>Inclusion</i>	<i>Chocolate Sauce</i>

Unit Pack : 10 / 25 Kgs Packaging : LDPE Bag - Carton / LDPE Bag - Paper Bag



cocoa powder



Cocoa Powder CP1010

Cocoa Powder CP2010

Cocoa Powder Premium CP PR16

Rich Cocoa Flavour

99% Passing through 200 mesh

cocoa mass



Cocoa Mass CM



Clean Cocoa Flavour Notes

Well roasted

cocoa butter



Cocoa Butter Deodorised CBD

Cocoa Butter Undeodorised CB

Pale Yellow Colour

Clean Cocoa Flavour Notes

FFA < 1.75

cocoa nibs



Cocoa Nibs CN

Well Roasted

drinking chocolate



Drinking Chocolate DC F3

Balance Cocoa and Sugar

chocolate sauce powder



Chocolate Sauce Powder CS P



Balance Cocoa and Sugar

Ready mix

Instant Solubility

chocolates

chocolates

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
<i>CH D45</i>	<i>Dark Chocolate 45%</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
<i>CHD48-10C</i>	<i>Dark Chocolate 48%</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
<i>CH D50</i>	<i>Dark Chocolate 50%</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
<i>CH D55</i>	<i>Dark Chocolate 55%</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
<i>CH D70</i>	<i>Dark Chocolate 70%</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
<i>CH D45NS</i>	<i>Dark Chocolate*</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
<i>CH M28</i>	<i>Milk Chocolate</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts</i>
<i>CH M40</i>	<i>Milk Chocolate</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts</i>
<i>CH W35</i>	<i>White Chocolate</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts</i>
<i>SC CH 01</i>	<i>Chocolate Sauce</i>	<i>Moulding, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts</i>

** No Added Sugar*

Forms : Slabs / Discs Unit Pack : 10 Kgs Packaging : Laminate Pouch / LDPE Bag - Carton



dark chocolate



Dark Chocolate 45% CHD 45

Dark Chocolate 48% CHD-10C

Dark Chocolate 55% CHD 55

Dark Chocolate 70% CHD70

Dark Chocolate - *No Added Sugar*

Chocolate Sauce SC CH01

Distinct Cocoa Flavour

Particle Size < 20 microns

milk chocolate



Milk Chocolate CHM 28

Milk Chocolate CHM 40

Distinct Cocoa and Milk Flavour

Particle Size <20 microns

white chocolate



White Chocolate CH W35

Ivory White Colour

Particle Size < 20 microns

compounds

compounds

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
CO D15	<i>Dark Compound</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
CO D16	<i>Dark Compound</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
CO D15NS	<i>Dark Compound*</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
CO M21	<i>Milk Compound</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
CO W33	<i>White Compound</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
CO OFL06	<i>Compound - Orange Flavour</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
CO MFL07	<i>Compound - Mango Flavour</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
CO SFL08	<i>Compound - Strawberry Flavour</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
CO GFL21	<i>Compound - Pistachio Flavour</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chocolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>
CO YFL20	<i>Compound - Pineapple Flavour</i>	<i>Moulding, Enrobing, Coating, Inclusion</i>	<i>Assorted Chococolates, Ganache, Desserts, Garnish, Doughnuts, Biscuits</i>

** No Added Sugar*

Form : Slabs / Discs Unit Pack : 10 Kgs Packaging : Laminate Pouch / LDPE Bag - Carton



dark compound



Dark Compound CO D15

Dark Compound CO D16

Dark Compound - *No Added Sugar*

Distinct Cocoa Flavour

Particle Size < 20 microns

Consistent Viscosity Profile

milk compound



Milk Compound CO M21

Distinct Cocoa and Milk Flavour

Particle Size < 20 microns

Consistent Viscosity Profile

white compound



White Compound CO W33

Ivory White Colour

Particle Size < 20 microns

Consistent Viscosity Profile

flavoured compounds



Strawberry Flavour CO SFL08

Orange Flavour CO OFL06

Mango Flavour CO MFL07

Pistachio Flavour CO GFL21

Pineapple Flavour CO YFL20

Intense Colour

Particle Size < 20 microns

Consistent Viscosity Profile

*panned
products*

panned products

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
<i>CDF AL</i>	<i>Chocolate Coated Almonds</i>	<i>Decorations</i>	<i>Ice creams, Snacks</i>
<i>CDF CA</i>	<i>Chocolate Coated Cashews</i>	<i>Decorations</i>	<i>Ice creams, Snacks</i>
<i>CDF RA</i>	<i>Chocolate Coated Raisins</i>	<i>Decorations</i>	<i>Ice creams, Snacks</i>
<i>CDF BS</i>	<i>Chocolate Coated Butterscotch</i>	<i>Decorations</i>	<i>Ice creams, Snacks</i>
<i>CDF BSF</i>	<i>Chocolate Coated Butterscotch</i>	<i>Decorations</i>	<i>Ice creams, Snacks</i>
<i>CDF CR</i>	<i>Chocolate Coated Crispies</i>	<i>Decorations</i>	<i>Ice creams, Snacks</i>

Unit Pack : 10 Kgs Packaging : Laminated Pouch - Carton



panned products



Chocolate Coated Almonds CDF AL

Chocolate Coated Cashews CDF CA

Chocolate Coated Raisins CDF RA

Chocolate Coated Butterscotch CDF BS

Chocolate Coated Butterscotch CDF BSF

Chocolate Coated Crispies CDF CR

Shiny, well glazed

Rich Cocoa and Milky Flavour

chips

chips

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
<i>PC D11</i>	<i>Dark Chocolate Chips</i>	<i>Inclusion</i>	<i>Cookies, Muffins, Ice Creams, Desserts</i>
<i>PC M31</i>	<i>Milk Chocolate Chips</i>	<i>Inclusion</i>	<i>Cookies, Muffins, Ice Creams, Desserts</i>
<i>PC W32</i>	<i>White Chocolate Chips</i>	<i>Inclusion</i>	<i>Cookies, Muffins, Ice Creams, Desserts</i>
<i>CC D19</i>	<i>Dark Compound Chips</i>	<i>Inclusion, Decoration</i>	<i>Ice Creams, Desserts</i>
<i>CC M23</i>	<i>Milk Compound Chips</i>	<i>Inclusion, Decoration</i>	<i>Ice Creams, Desserts</i>
<i>CC W35</i>	<i>White Compound Chips</i>	<i>Inclusion, Decoration</i>	<i>Ice Creams, Desserts</i>
<i>CC DW50</i>	<i>Twin Compound Chips</i>	<i>Inclusion, Decoration</i>	<i>Ice Creams, Desserts</i>

** High lead time Applicable*

*Forms : Chips Count : 170 to 2200 per 100 gm * Unit Pack : 10 / 25 Kgs Packaging : HDPE Bag - Carton*



chips



Dark Chocolate Chips PC D 11

Milk Chocolate Chips PC M31

White Chocolate Chips PC W32

Uniform Drops

Bake Stable

Particle Size < 25 microns

chips



Dark Compound Chips CC D 19

Milk Compound Chips CC M23

White Compound Chips CC W35

Twin Compound Chips
CC DW50

Bake Stable

*Counts available between: 170 to 2200 per
100 gms*

Uniform Drops

Particle Size < 25 microns

fillings

fillings

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
<i>FL H16</i>	<i>Filling - Hazelnut</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL BS16</i>	<i>Filling - Butterscotch</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL CF3</i>	<i>Filling - Coffee</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL WFL13</i>	<i>Filling - Coconut Flavour</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL MFL06</i>	<i>Filling - Orange Flavour</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL CRL</i>	<i>Filling - Caramel</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL D17</i>	<i>Filling - Dark</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL M23</i>	<i>Filling - Milk</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL W27</i>	<i>Filling - White</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL SFL0860</i>	<i>Filling - Strawberry</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL RFL1660</i>	<i>Filling - Raspberry</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL OFL0660</i>	<i>Filling - Orange</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FL A5360</i>	<i>Filling - Almond</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>
<i>FLCA5360</i>	<i>Filling - Cashew</i>	<i>Filling</i>	<i>Centerfilled Chocolates</i>

Unit Pack : 1 / 5 Kgs Packaging : Tub / Carton



hazelnut



Filling - Hazelnut FL H16

Rich Cocoa and Hazelnut Flavour

16% Hazelnut Content

Soft at lower temperatures

coffee



Filling - Coffee FL CF3

Rich Cocoa and Coffee Flavour

Real Coffee Powder Crunch

Soft at lower temperatures

butterscotch



Filling - Butterscotch FL BS16

Rich Cocoa and Butterscotch Flavour

Butterscotch Crunch inclusions

Soft at lower temperatures

caramel



Filling - Caramel FL CRL

Well rounded caramelised flavour note
Soft at lower temperatures

orange flavour



Filling - Orange Flavour FL MFL06

*Balanced Cocoa and Orange flavour
Soft at lower temperatures*

coconut flavour



Filling - Coconut Flavour FL

WFL13

Balanced Coconut flavour

Soft at lower temperatures

dark chocolate



Filling - Dark FL D17

Rich Dark Chocolate Flavour
Soft at lower temperatures

milk chocolate



Filling - Milk FL M32

Rich Cocoa and Milk Chocolate Flavour
Soft at lower temperatures

white chocolate



Filling - White FL W27

Creamy Milk Flavour

Soft at lower temperatures

pastes

pastes

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
<i>PS D17</i>	<i>Dark Chocopaste</i>	<i>Inclusion, Coating, Dipping</i>	<i>Ice Creams</i>
<i>PS M16</i>	<i>Milk Chocopaste</i>	<i>Moulding, Inclusion, Dipping</i>	<i>Ice Creams</i>
<i>PS W34</i>	<i>White Paste</i>	<i>Inclusion, Coating</i>	<i>Ice Creams, Ganache</i>
<i>PS H12</i>	<i>Hazelnut Chocopaste</i>	<i>Inclusion, Coating</i>	<i>Ice Creams, Ganache</i>
<i>PS OFL06</i>	<i>Paste - Orange Flavour</i>	<i>Inclusion, Coating</i>	<i>Ice Creams, Ganache</i>
<i>PS MFL07</i>	<i>Paste - Mango Flavour</i>	<i>Inclusion, Coating</i>	<i>Ice Creams, Ganache</i>
<i>PS SFL08</i>	<i>Paste - Strawberry Flavour</i>	<i>Inclusion, Coating</i>	<i>Ice Creams, Ganache</i>
<i>PS DE17</i>	<i>Dark Chocofeast</i>	<i>Inclusion, Coating</i>	<i>Ice Creams</i>
<i>PS ME6</i>	<i>Milk Chocofeast</i>	<i>Inclusion, Coating</i>	<i>Ice Creams</i>

Forms : Semi Liquid Unit Pack : 5 / 15 Kgs Packaging : Bag in Box / LDPE Bag - Pail



pastes



Dark Chocopaste PS D17

Milk Chocopaste PS M16

White Paste PS W34

Hazelnut Chocopaste PS H12

Dark Chocofeast PS DE17

Milk Chocofeast PS ME6

Clean Cocoa Flavour

Consistent Viscosity Profile

Particle Size < 25 microns

pastes



Orange Flavour PS OFL06

Mango Flavour PS MFL07

Strawberry Flavour PS SFL08

Bright Colours and balanced Flavours

Consistent Viscosity Profile

Particle Size < 25 microns

*decorations &
inclusions*

decorations & inclusions

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
<i>ST D</i>	<i>Choco Strands</i>	<i>Inclusion, Decoration</i>	<i>Pastries, Ice Creams, Shakes, Doughnuts, Indian Sweets</i>
<i>ST MF</i>	<i>Fancy Strands</i>	<i>Inclusion, Decoration</i>	<i>Pastries, Ice Creams, Shakes, Doughnuts, Indian Sweets</i>
<i>CDF MF</i>	<i>Colored Crispies</i>	<i>Inclusion, Decoration</i>	<i>Pastries, Ice Creams, Shakes, Doughnuts, Indian Sweets</i>
<i>BS 18</i>	<i>Butterscotch</i>	<i>Inclusion, Decoration</i>	<i>Pastries, Ice Creams, Shakes, Doughnuts, Indian Sweets</i>
<i>BS 87</i>	<i>Butterscotch</i>	<i>Inclusion, Decoration</i>	<i>Pastries, Ice Creams, Shakes, Doughnuts, Indian Sweets</i>
<i>BS 25S</i>	<i>Butterscotch Sprinkles</i>	<i>Inclusion, Decoration</i>	<i>Pastries, Ice Creams, Shakes, Doughnuts, Indian Sweets</i>

** Varied Cashew Contents & Sizes Available*
Unit Pack : 10 Kgs Packaging : Laminate Pouch - Carton



choco strands



Choco Strand STD

*Rich Cocoa Flavour
Good Shine and Glaze*

fancy strands



Fancy Strands ST MF

Orange

Strawberry

Pineapple

Lemon

Banana

Bright Colours

Lightly Flavoured

coated crispies



Coated Crispies CDF MF

Orange

Strawberry

Pineapple

Lemon

Banana

Crunchy

Lightly Flavoured

butterscotch



Butterscotch 1800 BS 18

Butterscotch 2200 BS 22

Butterscotch Flakes BS 18F

Butterscotch Sprinkles BS 25S

Butterscotch BS 87

Cashew Used

Balanced Caramelisation

Available in varied Cashew contents

Available in 6mm and 8mm

dips

&

creams

dips

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
CD DF4	Dark Chocodip	Coating, Dipping	Ice creams
CD D44	Dark Chocodip	Spraying, Coating, Dipping	Ice creams
CD MF3	Milk Chocodip	Coating, Dipping	Ice creams
CD DE17	Dark Chocofeast Dip	Coating, Dipping	Ice creams
CD ME6	Milk Chocofeast Dip	Coating, Dipping	Ice creams
CD DFD-O	Dark Compound Fondue	Coating, Dipping	Fondue, Fountains
CD MFD-O	Milk Compound Fondue	Coating, Dipping	Fondue, Fountains
CD WFL07	White Chocodip	Coating, Dipping	Centerfilled Chocolates
CD MFL07	Mango Chocodip	Coating, Dipping	Centerfilled Chocolates
CD OFL06	Orange Chocodip	Coating, Dipping	Centerfilled Chocolates
CD SFL08	Strawberry Chocodip	Coating, Dipping	Centerfilled Chocolates

Forms : Liquid Unit Pack : 20 Kgs Packaging : LDPE Bag - Pail

creams

<i>Code</i>	<i>Product Name</i>	<i>Application</i>	<i>Used In</i>
CR DO34	Eclair Cream	Filling, Icing	Confectionery, Eclairs
CR WO34	White Eclair Cream	Filling, Icing	Confectionery, Eclairs
CR DF7-O	Choco Cream	Filling	Biscuits, Croissants

Forms : Semi Liquid Unit Pack : 15 / 20 Kgs Packaging : LDPE Bag - Carton / LDPE Bag - Pail



dips



Dark Compound Fondue
CD DFD-O

Milk Compound Fondue
CD MFD-O

Consistent Viscosity Profile
Particle Size < 25 microns

dips



Dark Chocodip CD DF4

Dark Chocodip CD DF44

Milk Chocodip CD MF3

Dark Chocofeast Dip CD DE17

Milk Chocofeast Dip CD ME6

Consistent Viscosity Profile

Balance in Quality & Yield



Éclair Cream CR DO34

White Éclair Cream CR WO34

Consistent Viscosity Profile
Particle Size < 25 microns

pastes

creams



Choco Cream CR DF7-O

Bake Stable

Consistent Viscosity Profile

Particle Size < 25 microns

pastes



Dark Chocopaste PS D17

Milk Chocopaste PS M16

White Paste PS W34

Hazelnut Chocopaste PS H12

Dark Chocofeast PS DE17

Milk Chocofeast PS ME6

Clean Cocoa Flavour

Consistent Viscosity Profile

Particle Size < 25 microns

pastes



Orange Flavour PS OFL06

Mango Flavour PS MFL07

Strawberry Flavour PS SFL08

Bright Colours and balanced Flavours

Consistent Viscosity Profile

Particle Size < 25 microns