



CHOCOLATE POWDER



Application

- ✓ Dairy Products
- ✓ Confectionary
- ✓ Pastries
- ✓ Desserts
- ✓ Ice cream
- ✓ Bakery products / long-life bakery
- ✓ Powders & ras materials
- ✓ Cereals

Advantages

- ✓ Declaration as Swiss chocolate powder
- ✓ Versatile application
- ✓ Simple processing

Labels



Allergens

May contain hazelnuts, milk and soya.

Processing

Example for dairy industry: before pasteurisation, mix with milk. The usual recipe quantity is between 4% and 8%, depending on the desired intensity.

Storage information

Cool and dry
10-15°C (50-59°F)

Chocolate Powder

Our delicately melting Swiss chocolate is also available in powder form. We offer a darker variety of this, as well as a lighter, more floral variety with a distinct note of vanilla.

Our chocolate powders are particularly suitable for use in dairies. They are mainly used in chocolate-flavoured milk drinks, followed by yogurts, milk-based desserts, custards, chocolate mousses and many other products.

In contrast to the use of pure cocoa powder, chocolate powder can achieve a higher-quality flavour profile in the end product. It also offers marketing advantages: in addition to being described as chocolate, the product can also be marketed under its "Swiss" origin.



Article No.	Product Description	Cocoa %	Sugar %	Total fat %	Shelf life	Packaging
105876	Chocolate powder 59	57.4	40.7	18.1	78 weeks from production	20kg Bag
107530	Chocolate powder 59 UTZ	57.4	40.7	18.1	78 weeks from production	20kg Bag
105630	Chocolate powder 45 A	44.2	54.4	18.1	78 weeks from production	20kg Bag
105875	Chocolate powder 45 A UTZ	44.2	54.4	18.1	78 weeks from production	20kg Bag
106921	Chocolate powder 45 UTZ	44.2	54.5	18.1	78 weeks from production	20kg Bag

Would you like an individual consultation? Contact us for further information.

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For more information please visit our website:
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