

# TABLE OF CHOCOLATES

## DARK CHOCOLATE

Code	K status	Description	Type	Format	Origin	Use	Segments
1324	KD	<b>Semi-bitter</b> - 52% Puissance noire	Chips 1M cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, molding, dipping, decors	04-83
7210	KD	<b>Semi-bitter</b> - 54% Ariba	Pistoles	10 kg	<b>Master Martini</b>	For ganaches, mousses, molding, dipping, decors	04-83
0457	KD	<b>Semi-bitter</b> - 56%	Pistoles	2 x 5 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-83
1346	KD	<b>Semi-bitter</b> - 56% (811)	Pistoles	10 kg	<b>Callebaut</b>	For ganaches, mousses, molding, dipping, decors	04-83
1281	KP	<b>Semi-bitter</b> - 56% (811)	Block	5 x 5 kg	<b>Callebaut</b>	For ganaches, mousses, molding, dipping, decors	04-83
1281-1	KP	<b>Semi-bitter</b> - 56% (811)	Block	5 kg	<b>Callebaut</b>	For ganaches, mousses, molding, dipping, decors	04-83
8218	KD	<b>Semi-bitter</b> - 58% Favorites	Pistoles	5 kg	<b>Barry</b>	For ganaches, mousses, molding, dipping, decors	04-83
0788	KP	<b>Bitter</b> - 60%	Pistoles	2 x 5 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-83
2813	KD	<b>Bitter</b> - 60%	Chips 1M cnt	10 kg	<b>Nutriart</b>	For ganaches, mousses, molding, dipping, decors	04-83
8245	KD	<b>Bitter</b> - 60/40	Pistoles	15 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-83
3285	KD	<b>Bitter</b> - 64% Guayaquil	Pistoles	5 kg	<b>Barry</b>	For ganaches, mousses, molding, dipping, decors	04-83
2811	KD	<b>Bitter</b> - 70%	Chips 1M cnt	10 kg	<b>Nutriart</b>	For ganaches, mousses, molding, dipping, decors	04-83
7208	KD	<b>Bitter</b> - 70% Ariba Watacao Ghana	Pistoles	10 kg	<b>Master Martini</b>	For ganaches, mousses, molding, dipping, decors	04-83
0470	KD	<b>Extra Bitter</b> - 72%	Pistoles	2 x 5 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-83
4134 (BR)	KD	<b>Extra Bitter</b> - 72% Fair trade, Organic	Pistoles	15 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-83

## CHOCOLATE GANACHE

Code	K status	Description	Type	Format	Origin	Use	Segments
0947	KD	<b>Dark chocolate ganache RTU</b>	Cream	9 kg	<b>Belcolade</b>	For filling, garnish, miroir	04-85
3763	KD	<b>Gianduja ganache</b> (Milk choco. & hazelnut)	Cream	13 kg	<b>Master Martini</b>	For filling, garnish, miroir	04-85
2601		<b>Ganache truffle white chocolate</b>	Cream	5.44 kg	<b>ASM (Barry/Callebaut)</b>	For filling, garnish, miroir	04-81
3733		<b>Ganache truffle dark chocolate</b>	Cream	5.44 kg	<b>ASM (Barry/Callebaut)</b>	For filling, garnish, miroir	04-83

## DARK CHOCOLATE FOR RECIPES AND INCLUSIONS

Code	K status	Description	Type	Format	Origin	Use	Segments
0514	KD	<b>Semi sweet</b> - 43%	Chips 4M cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
0782	KD	<b>Semi sweet</b> - 43%	Chips 650 ct	20 kg	<b>Barry Callebaut</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
5961 (BR)	KD	<b>Semi sweet</b> - 43%	Flakes	18 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
8270	KD	<b>Semi sweet</b> - 45%	Chunks 600 cnt	18 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
0778	KP	<b>Semi sweet</b> - 45%	Chunks 1M cnt	20 kg	<b>Barry Callebaut</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
0513	KD	<b>Semi sweet</b> - 46%	Chips 1M cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
2441 (BR)	KD	<b>Semi sweet</b> - 50%	Chips 1M cnt	50 lbs (22,7 kg)	<b>Callebaut</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
5962 (BR)	KD	<b>Semi sweet</b> - 46%	Chips 2M cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
5970	KD	<b>Semi sweet</b>	Chunks 300 cnt	30 lbs (13,6 kg)	<b>Callebaut</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
5198	KD	<b>Semi bitter</b> - 43% with dextrose	Chips 10M cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
5976	KD	<b>Semi bitter</b> - 46%	Chips 10M cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83
5976-RP	KD	<b>Semi bitter</b> - 46%	Chips 10M cnt	2,5 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies and muffins	04-83

## SPECIAL TYPE DARK CHOCOLATE

Code	K status	Description	Type	Format	Origin	Use	Segments
1737	KD	<b>Masse de cacao</b> - 99% Ebony	Pistoles	4 kg	<b>Belcolade</b>	To enhance chocolate taste	04-83
5093 (BR)	KD	<b>Semi bitter</b> - 56% No sugar	Block	5 x 5 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-83

## DARK CHOCOLATE COMPOUND

Code	K status	Description	Type	Format	Origin	Use	Segments
0675 (BR)	KP	<b>Carobe</b>	Chips 1M cnt	12 kg	<b>Foley's</b>	For inclusions, cookies and muffins	04-83
7207	KD	<b>Dark compound</b> - CentrBitterica	Pistoles	10 kg	<b>Master Martini</b>	For chocolate decors, coating	04-83
4009	KP	<b>Dark compound</b>	Chips 4M cnt	12 kg	<b>Foley's</b>	For chocolate decors, coating	04-83
4009-RP	KP	<b>Dark compound</b>	Chips 4M cnt	2 kg	<b>Foley's</b>	For chocolate decors, coating	04-83
8272	KD	<b>Dark compound</b>	Pistoles	50 lbs (22,7 kg)	<b>Merkens</b>	For chocolate decors, coating	04-83
8275	KD	<b>Dark compound</b> - Richmond	Pistoles	10 kg	<b>Foley's</b>	For chocolate decors, coating	04-83
1406-1	KD	<b>Dark compound D007</b>	Block	5 kg	<b>Callebaut</b>	For chocolate decors, coating	04-83
1406	KD	<b>Dark compound D007</b>	Block	5 x 5 kg	<b>Callebaut</b>	For chocolate decors, coating	04-83
0222	KD	<b>Dark compound flakes</b> - Richmond	Flakes	6,8 kg	<b>Foley's</b>	For chocolate decors, coating	04-83

## MILK CHOCOLATE

Code	K status	Description	Type	Format	Origin	Use	Segments
7211	KD	<b>Milk chocolate</b> - 34% Purocao	Pistoles	4 x 2,5 kg	<b>Master Martini</b>	For ganaches, mousses, molding, dipping, decors	04-82
0458	KD	<b>Milk chocolate</b> - 35%	Pistoles	2 x 5 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-82
0971	KD	<b>Milk chocolate</b> - 35%	Pistoles	10 kg	<b>Callebaut</b>	For ganaches, mousses, molding, dipping, decors	04-82
2812	KD	<b>Milk chocolate</b> - 37%	Chips 1M cnt	10 kg	<b>Nutriart</b>	For ganaches, mousses, molding, dipping, decors	04-82
4188 (BR)		<b>Milk chocolate</b> - 37% Fair trade, Organic	Pistoles	15 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-82

## MILK CHOCOLATE SPECIAL TYPE

Code	K status	Description	Type	Format	Origin	Use	Segments
1290 (BR)	KD	<b>Caramel milk chocolate</b>	Pistoles	15 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-82
5419 (BR)	KD	<b>Milk chocolate no sugar</b>	Block	5 x 5kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-82

## MILK CHOCOLATE INCLUSIONS

Code	K status	Description	Type	Format	Origin	Use	Segments
4780 (BR)	KD	<b>Milk chocolate - 30%</b>	Chips 10M cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies & muffins	04-82
8269	KD	<b>Milk chocolate - 31%</b>	Chunks 600 cnt	18 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies & muffins	04-82

## MILK CHOCOLATE COMPOUND

Code	K status	Description	Type	Format	Origin	Use	Segments
8271	KD	<b>Milk compound</b>	Pistoles	50 lb (22,7 kg)	<b>Merkens</b>	For ganaches, mousses, molding, dipping, decors	04-82
0221	KD	<b>Milk compound - Richmond</b>	Pistoles	10 kg	<b>Foley's</b>	For ganaches, mousses, molding, dipping, decors	04-82

## WHITE CHOCOLATE

Code	K status	Description	Type	Format	Origin	Use	Segments
0474	KD	<b>White chocolate - 28%</b>	Pistoles	2 x 5 kg	<b>Belcolade</b>	For ganaches, mousses, molding, dipping, decors	04-81
1283	KD	<b>White chocolate - 28,5% (W2)</b>	Block	5 kg	<b>Callebaut</b>	For ganaches, mousses, molding, dipping, decors	04-81
0970	KD	<b>White chocolate - 28,5% (W2)</b>	Callets	10 kg	<b>Callebaut</b>	For ganaches, mousses, molding, dipping, decors	04-81
7206	KD	<b>White chocolate - 31% Ariba</b>	Pistoles	10 kg	<b>Master Martini</b>	For ganaches, mousses, molding, dipping, decors	04-81
0819	KD	<b>White chocolate - 33%</b>	Chips 1M cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, molding, dipping, decors	04-81

## WHITE CHOCOLATE INCLUSIONS

Code	K status	Description	Type	Format	Origin	Use	Segments
0720	KD	<b>White chocolate - 24%</b>	Chunks 600 cnt	30 lbs (13,6 kg)	<b>Barry Callebaut</b>	For ganaches, mousses, inclusions, cookies & muffins	04-81
5620	KD	<b>White chocolate - pure</b>	Chunks 600 cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies & muffins	04-81
5629	KD	<b>White chocolate - pure</b>	Chips 4M cnt	20 kg	<b>Nutriart</b>	For ganaches, mousses, inclusions, cookies & muffins	04-81

## WHITE CHOCOLATE COMPOUND

Code	K status	Description	Type	Format	Origin	Use	Segments
7209	KD	<b>White chocolate compound - Centramerica</b>	Pistoles	10 kg	<b>Master Martini</b>	For ganaches, mousses, molding, dipping, decors	04-83
6964	KD	<b>White chocolate compound - Richmond</b>	Block	5 x 5kg	<b>Foley's</b>	For ganaches, mousses, molding, dipping, decors	04-81
6964-RP	KD	<b>White chocolate compound - Richmond</b>	Block	5kg	<b>Foley's</b>	For ganaches, mousses, molding, dipping, decors	04-81
0988	KD	<b>White chocolate compound</b>	Chips 2000 cnt	12 kg	<b>Foley's</b>	For ganaches, mousses, molding, dipping, decors, cookies, muffins	04-81
8273	KD	<b>White chocolate compound</b>	Pistoles	50 lbs (22,7 kg)	<b>Merkens</b>	For ganaches, mousses, molding, dipping, decors	04-81

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