

Premium chocolate

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Company type
Registration Number
Industry

Turnover (EUR)
Certificates

Limited responsibility company
40103610680
Manufacture of cocoa, chocolate
and sugar confectionery (10.82)
561708.00

CAPPUCCINO TRUFFLE



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.018 Gram (g)
Storage terms (days) 240
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

Delicate coffee cream and dark chocolate truffle decorated with dark chocolate sprinkles.

CHAMPAGNE TRUFFLE

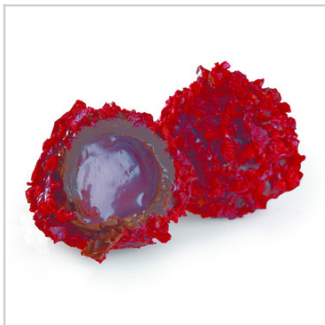


Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.016 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

Marc de Champagne and white chocolate cream, glazed in milk chocolate, decorated with gold.

CHERRY TRUFFLE



Cherry cream and dark chocolate truffle decorated with freeze-dried cherry pieces.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.017 Gram (g)
Storage terms (days) 180
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging n/a
Production capacity (per month) 7 Kilograms (kg)

ALMOND COCONUT TRUFFLE



Coconut cream and white chocolate truffle, decorated with sliced almonds.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

CRANBERRY TRUFFLE

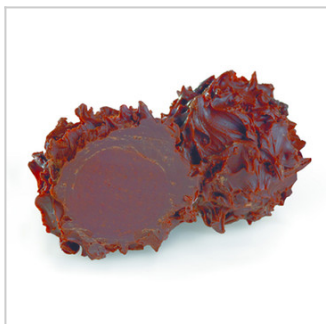


White chocolate truffle filled with cranberry cream, decorated with freeze-dried cranberry pieces.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

DARK CHOCOLATE TRUFFLE



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

Dark chocolate cream glazed in excellent 53% dark chocolate.

EGG LIQUEUR TRUFFLE

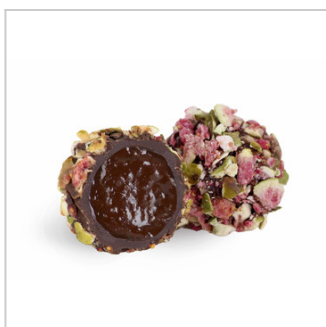


Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.018 Gram (g)
Storage terms (days) 240
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

Egg Nog liqueur cream and dark chocolate truffle adorned with white chocolate curls.

COGNAC FIG TRUFFLE



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

Dark chocolate filled with cognac and dried fig pieces, decorated with freeze-dried flakes of figs.

GINGERBREAD TRUFFLE



Milk chocolate truffle with gingerbread bits and spices, decorated with white chocolate.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.016 Gram (g)
Storage terms (days) 240
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

HAZELNUT TRUFFLE



Milk chocolate truffle with hazelnut filling, decorated with crushed hazelnuts.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.017 Gram (g)
Storage terms (days) 180
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

LEMON TRUFFLE



White chocolate and liqueur truffle, with lemon filling and lemon chocolate coating.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.014 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

LIQUORICE RASPBERRY TRUFFLE



White chocolate truffle with liquorice cream filling, covered with a velvety raspberry powder.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 120
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

MANGO TRUFFLE



Milk chocolate truffle with mango filling, decorated with freeze-dried mango pieces.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.017 Gram (g)
Storage terms (days) 180
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

MOJITO TRUFFLE



Milk chocolate truffle with a mojito soul decorated with freeze-dried peppermint leaves.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.014 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

PASSION FRUIT TRUFFLE



Passion fruit cream and dark chocolate adorned with white chocolate chips.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.021 Gram (g)
Storage terms (days) 180
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

SAFFRON TRUFFLE



A delicate saffron cream truffle in glazed milk chocolate, adorned with bronze powder.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.016 Gram (g)
Storage terms (days) 240
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Items

STRAWBERRY TRUFFLE



Strawberry cream and white chocolate truffle adorned with freeze-dried strawberry pieces.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 180
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

WILD BERRY TRUFFLE

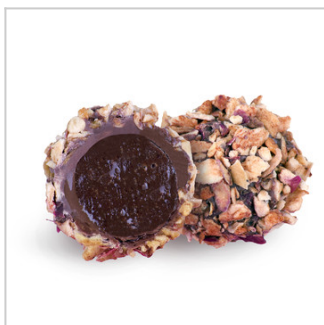


Forest berry cream and white chocolate truffle decorated with freeze-dried bilberry pieces.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 180
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

APPLE CINNAMON TRUFFLE

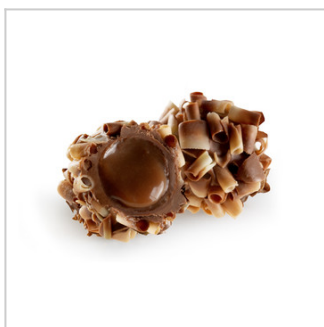


Milk chocolate truffle with a cinnamon filling, decorated with freeze-dried apple pieces.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.016 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

BAILEYS' TRUFFLE

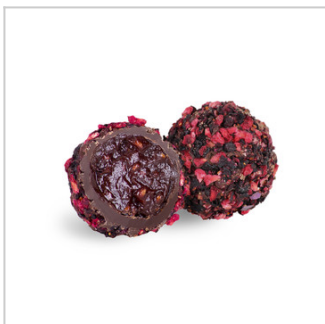


Milk chocolate truffle filled with Bailey's liqueur cream, decorated with chocolate curls in two colours.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.021 Gram (g)
Storage terms (days) 180
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

BALSAMIC WILD BERRY



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.016 Gram (g)
Storage terms (days) 180
Storage temperature min (C) 13
Storage temperature max (C) 18
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

Raspberry and balsamico filling wrapped in dark chocolate, decorated with tiny freeze-dried raspberry and bilberry pieces.

BASIL MANGO TRUFFLE



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 180
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

Milk chocolate truffle with a mango filling decorated with freeze-dried basil leaves.

BITTER CHOCOLATE TRUFFLE



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.019 Gram (g)
Storage terms (days) 300
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

Dark chocolate cream truffle, decorated with cacao nibs.

BLACK CURRANT TRUFFLE

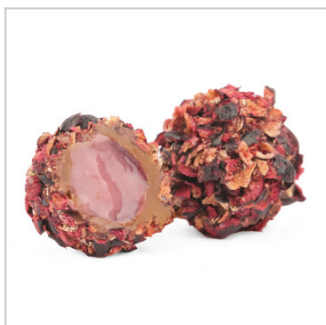


Milk chocolate truffle with a black currant filling, decorated with freeze-dried black currant pieces.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

BLACK CURRANT TRUFFLE



Milk chocolate truffle with a black currant filling, decorated with freeze-dried black currant pieces.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.015 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

CARAMEL TRUFFLE



A caramel cream and milk chocolate truffle decorated with Paillete Feuilletine.

Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.017 Gram (g)
Storage terms (days) 120
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

DARK CHOCOLATE / BISCUIT



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 300
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Dark chocolate and ground biscuit bar, decorated with biscuit hearts and strawberry powder.

DARK CHOCOLATE / CHERRY



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Dark chocolate bar sprinkled with freeze-dried cherry pieces.

DARK CHOCOLATE / FIG / SESAME



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Dark chocolate and dried fig bar, encrusted with dry fig pieces and sesame seeds.

MILK CHOCOLATE / TURKISH PEPPER



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Milk chocolate bar with Turkish pepper powder, topped with Turkish pepper pieces.

MILK CHOCOLATE / TURKISH PEPPER



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Milk chocolate bar with Turkish pepper powder, topped with Turkish pepper pieces.

WHITE CHOCOLATE / BLUEBERRY / LINGONBERRY



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Items

White chocolate bar with freeze-dried, whole bilberries and lingon berries.

MILK CHOCOLATE / HONEY / ALMOND



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Milk chocolate, honey aroma and almond chip bar, decorated with pollen and almond chips.

WHITE CHOCOLATE / ESPRESSO



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Production capacity (per month) 4 Tons (t)

White chocolate and coffee bar, topped with high-quality coffee beans.

WHITE CHOCOLATE / PASSION FRUIT / COCONUT

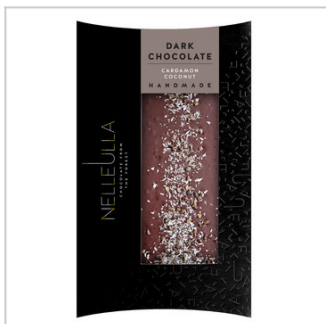


Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 300
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

White chocolate, freeze-dried passion fruit and grated coconut bar, topped with passion fruit pieces and coconut flakes.

DARK CHOCOLATE / CARDAMON / COCONUT



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Dark chocolate and ground cardamom bar, embellished by cardamom grains and coconut flakes.

MILK CHOCOLATE / LEMON SEA SALT



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Milk chocolate bar, sprinkled with lemon sea salt.

DARK CHOCOLATE / CHILI

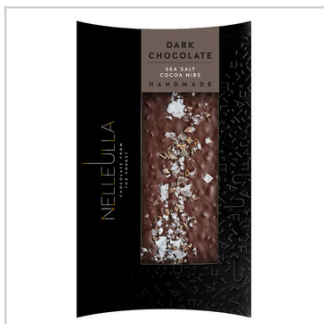


Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Dark chocolate bar, permeated with ground pepper, decorated with dried whole chilli peppers.

DARK CHOCOLATE / SEA SALT / CACAO NIBS



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1704 90
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Dark chocolate and cacao bar decorated with sea salt crystals and cacao nibs.

MILK CHOCOLATE / APPLE / CINNAMON



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
1806
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Units per box 12
Production capacity (per month) 4 Tons (t)

Milk chocolate, dried apple and cinnamon bar, adorned with dried apple slices.

WHITE CHOCOLATE / RASPBERRY / PEACH



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
2202 90 91
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 300
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

White chocolate, dried peach and whole freeze-dried raspberry bar, adorned with dried raspberries.

MILK CHOCOLATE / LIQUORICE / RASPBERRY

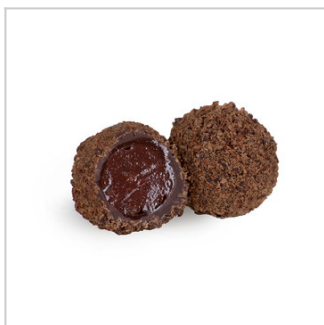


Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Chocolate bars and slabs
Product code
2202 90 91
Product line

Product weight NET 80 Gram (g)
Storage terms (days) 360
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Other
Units per box 12
Production capacity (per month) 4 Tons (t)

Milk chocolate, raspberry and liquorice powder bar, decorated with freeze-dried raspberry pieces.

RUM BLACK CURRANT TRUFFLE



Product group
Confectionery & Cocoa preparations
Product subgroup
Chocolate and other food preparations
containing cocoa,
Truffle
Product code
1806
Product line

Product weight NET 0.014 Gram (g)
Storage terms (days) 150
Storage temperature min (C) 13
Storage temperature max (C) 23
Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials
Production capacity (per month) 7 Tons (t)

Dark chocolate truffle filled with rum and freeze-dried black currants, decorated with dark chocolate