



Chocolates
Professional Line



Product certifications:



**the sweetness of a solution
with excellent ingredients**

ikifood is solutions for **ingredients in every food sector**. Innovative solutions created together with the customer, because each product has its own unique balance. **Taste, consistency, conservation, yield, costs, naturalness:** our ingredients meet all these needs. We have clear ideas and we give you **"clean" labels**. We have the experience of being innovative. The passion to always improve with a search that never stops. So **our ideas become your solutions**

Dark Chocolate

PRODUCT CODE	CHOCOLATE TYPE	COCOA MIN	COCOA BUTTER	SUGAR MAX	UNIT OF MASURE	FLUIDITY	SHAPING/ MODELING	CAVE SHAPE	RECOAT	GANACHE	ICE CREAM	BAKERY	STANDARD PACKAGING	PREMIUM PACKAGING	DELUXE PACKAGING
01346	Dark Chocolate F32E	55	33-34	44,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01403	Dark Chocolate 50/50/32 Blend	48	31-32	50	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01401	Dark Chocolate F32A Blend	55	33-34	44,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01425	Dark Chocolate F32G Blend With Sunflower Lecithin	55	35-36	44,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01463	Dark Chocolate F33 Blend	58	33-34	40-41	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01417	Dark Chocolate F36A Blend	60	37-38	39,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01407	Dark Chocolate F40A Blend	60	36-37	39,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01465	Dark Chocolate South America Blend	61	38-39	38-39	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01431	Dark Chocolate F42A Blend	62	41-42	37	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01413	Dark Chocolate F7342A Blend	73	43-44	26,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01412	Dark Chocolate with Maltitol	62	41-42	< 0,2	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)

Dark Chocolate • Single Origins

PRODUCT CODE	CHOCOLATE TYPE	COCOA MIN	COCOA BUTTER	SUGAR MAX	UNIT OF MASURE	FLUIDITY	SHAPING/ MODELING	CAVE SHAPE	RECOAT	GANACHE	ICE CREAM	BAKERY	STANDARD PACKAGING	PREMIUM PACKAGING	DELUXE PACKAGING
01406	Dark Chocolate F7342 Ecuador Origin	73	44-45	26,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01427	Dark Chocolate F7342 Peru Origin	73	44-45	26,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01442	Dark Chocolate F72 Jamaica Origin	72	44-45	26,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01440	Dark Chocolate F74 Venezuela Origin	74	45-46	24,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01441	Dark Chocolate F74 Madagascar Origin	74	45-46	24,5	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)

Our standard chocolate production is in drops.
Each chocolate type is anyways available also in flour and grains (with different calibers).

Organic Dark Chocolate

PRODUCT CODE	CHOCOLATE TYPE	COCOA MIN	COCOA BUTTER	SUGAR MAX	UNIT OF MASURE	FLUIDITY	SHAPING/ MODELING	CAVE SHAPE	RECOAT	GANACHE	ICE CREAM	BAKERY	STANDARD PACKAGING	PREMIUM PACKAGING	DELUXE PACKAGING
09007	Dark Chocolate Peru Origin	63	37-38	36-37	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
09023	Dark Chocolate Peru Origin	70	41-42	29-30	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
09013	Cocoa Mass Peru Origin	100	52-53	0-0,2	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)

Cocoa Product

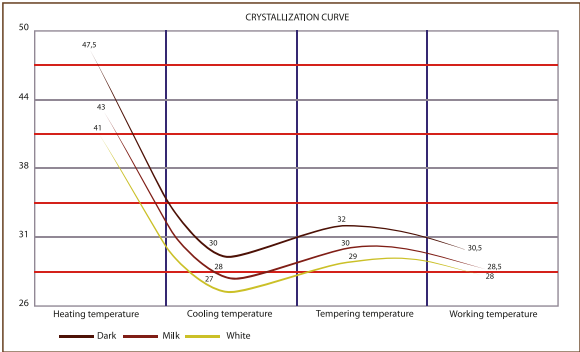
PRODUCT CODE	PRODUCT TYPE	STANDARD PACKAGING
01119	Cocoa Nibs	10 kg
01104	Cocoa Mass Africa Origin (Blend)	12 kg
01115	Cocoa Mass Ecuador Origin	12 kg
01143	Cocoa Mass Peru Origin	12 kg
01158	Cocoa Mass Jamaica Origin	12 kg
01159	Cocoa Mass Venezuela Origin	12 kg
01157	Cocoa Mass Madagascar Origin	12 kg
01100	Cocoa Powder 10/12 - Natural	12 kg
01187	Cocoa Powder 10/12 - Black	25 kg
01106	Cocoa Powder 10/12 – Red	25 kg
01101	Cocoa Powder 10/12	25 kg
01102	Cocoa Powder 20/22	25 kg
01105	Cocoa Powder 22/24	25 kg
01103	Cocoa Powder 22/24	5 kg
01107	Cocoa Powder 22/24	1 kg
01003	Cocoa Butter in drops	10 kg
01004	Cocoa Butter in block	25 kg

On cocoa plantations:

- Best cocoa beans selection.

In Italy:

- Unique blending to have sensational recipes;
- Traditional whole bean roasting to enhance specific aromas;
- Accurate grinding to have an extremely fine texture;
- Cocoa mass conching to enhance each flavor characteristic;
- Perfect tempering to achieve shiny chocolate;
- Different types of packaging to match market needs;
- Private labelling to satisfy each customer's need.



STORAGE CONDITIONS:

Temperature:
12°C – 18°C

Humidity:
60% maximum

Away from bad odours
In a cool dry place
and protected
from sunlight.

Milk Chocolate

PRODUCT CODE	CHOCOLATE TYPE	COCOA MIN	COCOA BUTTER	TOTAL FAT	TOTAL MILK	SUGAR MAX	UNIT OF MISURE	FLUIDITY	SHAPING / MODELING	CAVE SHAPE	RECOAT	GANACHE	ICE CREAM	BAKERY	STANDARD PACKAGING	PREMIUM PACKAGING	DELUXE PACKAGING
01505	Milk Chocolate L30	30	26	29-30	15	54	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01511	Milk Chocolate L30 With Cream	30	25-26	33-34	21	49	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01535	Milk Chocolate L33 Superior	32	27-28	32-33	19	48	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01502V	Milk Chocolate L35 With Vegetable Fats < 5%	32	20-21	34	17	54	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01506	Milk Chocolate L36	33	29-30	35-36	22	44	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)

White Chocolate

PRODUCT CODE	CHOCOLATE TYPE	COCOA MIN	COCOA BUTTER	TOTAL FAT	TOTAL MILK	SUGAR MAX	UNIT OF MISURE	FLUIDITY	SHAPING / MODELING	CAVE SHAPE	RECOAT	GANACHE	ICE CREAM	BAKERY	STANDARD PACKAGING	PREMIUM PACKAGING	DELUXE PACKAGING
01602	White chocolate WN	29	29,8	33-34	15	55	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)
01608	White chocolate with cream	30	30	34-35	18	52	%								12 Kg	10 Kg (2 x 5Kg.)	10 Kg (4 X 2,5 Kg.)

Gianduja Chocolate

PRODUCT CODE	CHOCOLATE TYPE	COCOA MIN	COCOA BUTTER	TOTAL FAT	HAZELNUT MIN	TOTAL MILK	SUGAR MAX	UNIT OF MISURE	FLUIDITY	SHAPING / MODELING	CAVE SHAPE	RECOAT	GANACHE	ICE CREAM	BAKERY	STANDARD PACKAGING
01510	Gianduja chocolate	37	22-23	43-44	26	14-15	31	%								3Kg plastic bucket



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