

Chocolate Splinters



Made from authentic Swiss chocolate, Chocolat Frey's chocolate splinters deliver reliable quality and a rich flavour profile. They are versatile in use and especially suited for dairy products such as ice cream, chocolate milk, and desserts. The splinters ensure a smooth processing and a distinctive chocolate character in every application.

Certified options are also available.

Article name	Cocoa %	Saccharose %	Total fat %	Size in mm
Splinters Couverture Ecuado	65.2	33.7	41.0	1.5-8.0
Splinters Nerocco	61.1	37.4	38.0	1.5-8.0
Splinters Premium Bittersweet OL	55.9	43.1	34.0	<8.0
Splinters Cremant OL M	51.5	47.8	35.0	<5.0
Splinters Cremant OL L	51.5	47.8	35.0	<8.0
Splinters Cremant OL XL	51.5	47.8	35.0	<10.0
Splinters Cremant XL	48	50.7	32.0	1.5-10.0
Splinters Cooking Chocolate XS	46	52.3	29.0	1.5-4.0
Splinters Cooking Chocolate XL	46.5	51.8	29.0	1.5-10.0
Black Forest Splinters	46.1	52.4	29.0	
Splinters for foils	42.3	34.4	37.0	>2.5

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

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