

Chocolate Splinters



Article name	Description	Suitable for	Cocoa% (1)	Saccharose%	Total fat%	Size in mm (2)	Packaging							Decoration	Flavouring	As an additive		
							250kg Big bag	110kg Big bag	10kg bag	17.1kg bag	20kg bag	1.5kg box	5kg box				6kg box	7kg box
Shelf life in weeks							40	40	40	40	40	40	40	40	104			
Storage temperature °C							10-15	10-15	10-15	10-15	10-15	10-15	10-15	10-15	10-15			
Number of packages per pallet							1	1	40	20	23	160	36	54	54			
Stracciaforte Splinters	High cocoa content for an intense flavour.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Dairy products Powder & Basic materials Cereals	88.0	11.0	70.0	L: 1.5-8.0		10123765								✓	✓	✓
Friletti Noir RA	Wafer-thin, irregularly broken pieces of extra-dark chocolate.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Dairy products Powder & Basic materials Cereals	72.5	26.2	46.0									10123771	✓	✓	✓	
Couverture Ecuador Splinters RA	Cocoa mass is 100% from Ecuador, finest high-grade cocoa flavour.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Dairy products Powder & Basic materials Cereals	65.2	33.6	40.8	L: 1.5-8.0					10004567				✓	✓	✓	
Nerocco Splinters	Cocoa mass is 60% high-grade flavoured cocoa.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Dairy products Powder & Basic materials Cereals	61.0	37.5	37.8	L: 1.5-8.0					10128750				✓	✓	✓	
Premium Bitter Splinters OL RA	Distinctive high-grade fine cocoa flavour, free from e-numbers and lecithin.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Dairy products Powder & Basic materials Cereals	53.6	44.9	33.2	L: <8.0					10129249				✓	✓	✓	
Crémant Splinters OL RA	Excellent cocoa flavour, aromatic and bitter. Free from e-numbers.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Dairy products Powder & Basic materials Cereals	51.5	47.8	34.7	M: <5.0					10129040 (M)				✓	✓	✓	
						L: <8.0	10128069 (L)	10126629 (L)										
								10122615 (XL)										
Crémant Splinters	Excellent cocoa flavour, aromatic and bitter.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Dairy products Powder & Basic materials Cereals	48.0	50.6	30.6	XL: 1.5-10.0					10127399	10004287			✓	✓	✓	

(1) % Cocoa: Percentage of dry cocoa solids

(2) Size in mm: Estimated size of approx. 80% of splinters. Some pieces may differ in size.

XXS = extra extra small / XS = extra small / M = medium / L = large / XL = extra large

OL = lecithin free

We reserve the right to change the declaration and range 2021/11

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Number of packages per pallet							1	1	40	20	20	160	36	54	54				
Cooking Chocolate Splinters	Bake stable and bitter.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Dairy products Powder & Basic materials Cereals	46.1	52.3	28.6	XS: 1.5-4.0 XL: 1.5-10.0				10004597 (XL)							✓	✓	✓
Cooking Chocolate RA												10123413 (XS)	10131388 (XL)						
Black Forest Splinters	Flat cooking chocolate flakes/shavings.	Patisserie & Desserts	46.1	52.3	28.5						10123476	10004176					✓		
Splinters for foils	Dark chocolate splinters. Splinters can be rolled into sheets for decorating confectionery.	Patisserie & Desserts	42.3	34.3	36.8	L: 2.5							10004195				✓		

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