# MORE 

## THIAN

 QOOOA

## CHOCOLATE

PURE CHOCOLATE

| Product | Cocoa Content | Description | Fluidity | Cocoa Butter | Packaging |
| :---: | :---: | :---: | :---: | :---: | :---: |
| WENGUÉ | 70\% | Extra bitter chocolate with an intense colour, ideal for coatings and tablets. | $\triangle$ - | 38\% | $2 \times 5 \mathrm{~kg}$ Box <br> 12 kg Box |
| HAYA | 60\% | Chocolate with an optimal balance of colour and flavour, suitable for all types of applications. |  | 37\% | $2 \times 5 \mathrm{~kg}$ Box <br> 12 kg Box |
| HAYA <br> no added sugars | 60\% | Chocolate with no added sugars, suitable for all kinds of applications. | $\triangle \Delta$ | 40\% | $2 \times 5 \mathrm{~kg}$ Box <br> 12 kg Box |
| ÉBANO | 52\% | Chocolate with an intense colour and flavour, suitable for all kinds of applications. | $\Delta$ - | 34\% | $2 \times 5 \mathrm{~kg}$ Box <br> 12 kg Box |
| Product | Milk | Description | Fluidity | Fat content | Packaging |
| MARA | 18\% | Milk chocolate with hints of natural vanilla and caramel. | $\Delta \Delta \Delta$ | 30\% | $2 \times 5 \mathrm{~kg} \text { Box }$ <br> 12 kg Box |
| MIRAVET | 23\% | Ivory-coloured white chocolate with an intense intense milk flavour and a mild hint of natural of natural vanilla. | $\Delta \Delta$ | 31\% | $2 \times 5 \mathrm{~kg} \text { Box }$ <br> 12 kg Box |

## PREMIUM CHOCOLATE COMPOUNDS

An excellent alternative to chocolate

Direct application without the need for tempering - High gloss

Excellent mouth fusion and snap


PREMIUM CHOCOLATE COMPOUNDS

| Product | Description | Fluidity | Packaging |
| :---: | :---: | :---: | :---: |
| ZAFIRO <br> BITTER | Bitter compound with an intense cocoa flavour and excellent gloss. |  | $2 \times 5 \mathrm{~kg}$ Box <br> 12 kg Bag |
| ZAFIRO COCOA | Cocoa compound, an excellent alternative to chocolate. | $\triangle$ - | $2 \times 5 \mathrm{~kg}$ Box |
| ZAFIRO MILK | Compound with an excellent milky taste and caramel notes. | $\triangle \Delta$ | $2 \times 5 \mathrm{~kg}$ Box |
| ZAFIRO WHITE | White compound with an excellent milky taste. | $\triangle \triangle$ - | $2 \times 5 \mathrm{~kg} \mathrm{Box}$ |
| ZAFIRO STRAWBERRY | White compound with an excellent strawberry colour and flavour. |  | $2 \times 5 \mathrm{~kg}$ Box $8 \times 1 \mathrm{~kg}$ Box |

## CHOCOLATE COMPOUND



## CHOCOLATE COMPOUNDS

| Product | Cocoa Content | Description | Fluidity | Packaging |
| :---: | :---: | :---: | :---: | :---: |
| RUBİ | 30\% | Compound with a high cocoa content, dark brown colour and an intense taste. | $\triangle \triangle$ - | $2 \times 10 \mathrm{~kg} \mathrm{Box}$ |
| AZABACHE | 25\% | Compound with an intense cocoa flavour and dark brown colour. | - © | $2 \times 10 \mathrm{~kg} \mathrm{Box}$ |
| AZULITA | 24\% | Brown coloured compound with an intense cocoa taste. | $\triangle \Delta$ | $2 \times 10 \mathrm{~kg} \mathrm{Box}$ |
| TURQUESA | 19\% | Brown coloured compound with cocoa flavour. | $\Delta \Delta \Delta \Delta$ | $2 \times 10 \mathrm{~kg} \mathrm{Box}$ |
| ONYX | 16\% | Brown coloured compound with an intense cocoa flavour. | $\Delta \Delta \Delta \Delta$ | $\begin{gathered} 2 \times 5 \mathrm{~kg} \text { Box } \\ 2 \times 10 \mathrm{~kg} \text { Box } \\ 12 \mathrm{~kg} \text { Bag } \end{gathered}$ |
| TOPACIO | 14\% | Light brown coloured compound with a mild cocoa taste | $\Delta \Delta \Delta \Delta$ | $2 \times 10 \mathrm{~kg}$ Box <br> 12 kg Bag |
| JASPE <br> no added sugars | 16\% | Light brown coloured compound with no added sugar and a mild cocoa flavour. | $\Delta \Delta \Delta \Delta$ | 12 kg Bag |
| ARES | 5\% | Milk compound with a sweet taste. | $\Delta \Delta \Delta \Delta$ | $2 \times 10 \mathrm{~kg} \mathrm{Box}$ |
| NÁCAR | - | White compound with a sweet and and soft vanilla flavour. | $\Delta \Delta \Delta$ | $2 \times 5 \mathrm{~kg}$ Box |
| ETNA | - | Sweet flavoured white compound. | $\Delta \Delta \Delta \Delta$ | $2 \times 5 \mathrm{~kg}$ Box |

BAKESTABLE PRODUCTS

Fermentation, freezing and baking stability. Ideal for all types of doughs

| Product |  | Cocoa Content | Description | Packaging |
| :---: | :---: | :---: | :---: | :---: |
| CHOCO-CHIP 7 |  | 46\% | Bakestable chocolate chips. 7000 pieces/kg | $2 \times 6 \mathrm{~kg} \mathrm{Box}$ |
| CHOCO-CHIP 10 |  | 46\% | Bakestable chocolate chips. 10000 pieces/kg | $\begin{aligned} & 2 \times 6 \mathrm{~kg} \text { Box } \\ & 8 \times 1 \mathrm{~kg} \mathrm{Box} \end{aligned}$ $8 \times 1 \mathrm{~kg} \text { Box }$ |
| CHOCO-CHIP 20 |  | 46\% | Bakestable chocolate chips. 20000 pieces/kg. | $2 \times 6 \mathrm{~kg} \mathrm{Box}$ |
| CHOCO-CHIP MILK 7 |  | 27\% | Bakestable milk chocolate chips. 7000 pieces/kg | $2 \times 6 \mathrm{~kg} \mathrm{Box}$ |
| CHOCO-CHIP WHITE 7 |  | 24\% | Bakestable white chocolate chips. 7000 pieces/kg | $2 \times 6 \mathrm{~kg} \mathrm{Box}$ |
| ABEDUL-CHIP 7 <br> No added sugar |  | 60\% | Bakestable chocolate chips with no added sugars. 7000 pieces/kg | $2 \times 6 \mathrm{~kg} \mathrm{Box}$ |
| ABEDUL-CHIP 20 <br> No added sugar |  | 60\% | Bakestable chocolate chips with no added sugars. 20000 pieces/kg | $2 \times 6 \mathrm{~kg} \mathrm{Box}$ |


| Product |  | Cocoa Content | Description | Packaging |
| :---: | :---: | :---: | :---: | :---: | :---: |
| DARK CHOCO <br> CHUNK <br> MILK CHOCO <br> CHUNK |  |  |  |  |


| Product | Cocoa Content | Description | Packaging |
| :---: | :---: | :---: | :---: | :---: |
| CHOCOLATE |  |  |  |
| STICKS 4 |  |  |  |



## COATING CREAMS




## SPREADING CREAMS

Fat－based fillings with a creamy， spreadable texture perfect for your creations．


VELA NOCCIOLA

Milk hazelnut spread with a high content of Italian hazelnut．Its creamy texture allows for multiple applications providing an
attractive colour and an intense hazelnut flavour．國

VELA MILK
CHOCOLATE
Spreadable milk chocolate Spreadable milk chocolate
cream，which provides a cream，which provides a
creamy texture，attractive colour and an intense milk chocolate flavour．

VELA
PISTACHIO
Spreadable cream containing
$15 \%$ pistachio，which provides $15 \%$ pistachio，which provides a creamy texture，attractive pistachio flavour．

ORIÓN
Cocoa and hazelnut
spread ideal for multiple aplications．



VELA NOCCIOLA BIANCA

White hazelnut spread with a high content of Italian hazelnut，which provides a creamy texture，attractive
colour and an intense hazelnut flavour with milky notes．
四


VELA WHITE CHOCOLATE
Spreadable white chocolate cream providing a creamy
texture，ideal for multiple applications，with an intense flavour and attractive white chocolate colour．



VELA GOLD

Spreadable cream containing caramel，which provides a creamy texture，intense
flavour and an attractive golden caramel colour．


## NOCCIOLA

EXTRA
Cocoa spread containing
$12 \%$ roasted hazelnut．

四 ame
COOKIES AND CREAM
White spreadable cream with an intense milky flavour pieces．

困


pieces.
5

## CREAMS FOR INJECTION

Filling creams with an optimal injectable texture， ideal for adding creaminess to baked goods．


## FÉNIX

Cocoa and hazelnut flavoured cream with a fluid texture，ideal for injecting．

## 國國國．



## FÉNIX WHITE

vory－coloured cream with a milky flavour and hazelnut notes providing a fluid texture ideal for injection．


## FÉNIX WHITE PREMIUM

Ivory－coloured cream with a milky taste providing an ideal texture for injection．

```
6kg Bucket
```



## BAKING CREAMS

Creams stable to the fermentation， freezing and baking processes．

## ANTARES

Freeze and bake stable hazelnut cocoa cream It maintains its creamy texture and excellent flavour after baking．Ideal for frozen pastries．

## 国國國



## ANTARES EXTRA CACAO

Freeze and bake stable cocoa cream．It
maintains its creamy texture and excellent
flavour after baking．Ideal for frozen pastries． Outstanding texture，shine，and flavour．



## ICE CREAM COATINGS

Compound coatings for ice cream

## HELADOS CACAO


ight brown coloured coating with coconut fat and a mild cocoa flavour. Ideally suited for ice cream.

$$
\text { 16kg Bucket Total Cocoa content: 15\% Fluidity: } \Delta \Delta \Delta \hookrightarrow \Delta
$$

## helados cacao

 NO ADDED SUGARSSpecial coating with no added sugar containing coconut fat providing a light brown colour and a mild cocoa flavour. deally suited for ice cream.

6kg Bucket Total Cocoa Content: $6 \% \quad$ Fluidity: $\Delta \Delta \Delta \Delta \Delta$



## PASTRY SUPPLEMENTS

Products that facilitate and complement the different stages of development in the workshop.

## COCOA BUTTER

Deodorised cocoa butter. Natural fat from cocoa beans.

## 雨



## COCOA POWDER 10-12\%

10-12\% cocoa powder with
multiple bakery applications.

## 風

## DECORATIONS



| Product |  | Description | Packaging |
| :---: | :---: | :---: | :---: |
| FIDEO NOGAL NEGRO |  | Dark chocolate vermicelli for all kinds of decorations. | 12 kg Box <br> 14 kits x 1 kg Box |
| FIDEO CORAL NEGRO |  | Dark compound vermicelli for all kinds of decorations. | 10 kg Box <br> 14 kits $\times 1 \mathrm{~kg}$ Box |
| FIDEO CORAL LECHE |  | Milk compound vermicelli for all kinds of decorations. | 5 kits $\times 1 \mathrm{~kg}$ Box |
| FIDEO CORAL BLANCO |  | White compound vermicellifor all kinds of decorations. | 12 kg Box 5 kits $\times 1 \mathrm{~kg}$ Box |
| FIDEO FANTASÍA |  | Coloured sugar vermicelli for decoration. | 20 kg Bag 12 Bags x 1 kg Box |

Product
SCAGLIETTA
CHOCO
SUCAGLIETTA
CORAL
NEGRA Y LECHE


## MORE THAN COCOA

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