



Our chocolate compound ranges easily get around the technical limitations typical of working with chocolate. They combine indulgent chocolate flavour with a pleasant mouthfeel and bring out the desired features in any food application. Chocolate compounds create new opportunities and excel in processing simplicity. They don't require tempering or complex cooling and offer a beautiful gloss, even in hotter climates.



WE HAVE 6.25KG AND 2.5KG BLOCKS AVAILABLE
IN MILK, WHITE AND DARK.



EXCELLENT WORKABILITY

- No tempering needed
- Outstanding food appeal
- Any desired texture

APPLICATIONS

- Molding
- Bottoming
- Enrobing
- Panning
- Decorating
- Dipping
- Flavouring
- One shot



YOUR GLOBAL PACKAGING AND FOOD INGREDIENT SPECIALISTS

EMAIL US AT INFO@GMPF.CO.ZA AND ONE OF OUR SALES CONSULTANTS WILL CONTACT YOU

