

COCOA INGREDIENTS

COVERTURE CHOCOLATES



Chocolate offers pure indulgence and enjoyment to countless people around the globe every day. Explore our classic range of white, milk, dark and extra dark chocolate, and discover what it can do for you and your food products. This is pure delight at first bite.



Dark, milk and white chocolate

- Dark chocolate
 - Cocoa solid range: 30% -90%
- Milk
 - Pale to dark
 - Cocoa solid range: 20% -40%
 - Milk solids: from the legal min. up to 35%
- White
 - Milk solids: from the legal min. up to 35%



APPLICATIONS:

- Confectionery
- Biscuits
- Extrusion
- Ice cream



YOUR GLOBAL PACKAGING AND FOOD INGREDIENT SPECIALISTS

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

Partner and exclusive distributor for Beyers Chocolates

