



product catalogue

product catalogue

Chocovic, the taste of talent



*At Chocovic, talent
has a name: Enric Monzonis*

Very close to you. Chocovic is a brand with an artisan spirit that works day by day to help artisans to express their potential to the full. Because here at Chocovic, we believe in you and we believe in the artisans who constantly challenge themselves as they search for continuous improvement.

At Chocovic we accompany you as you make your creations, we respond to your queries, we offer you training in skills you want to perfect, we search for formulas to promote your business, we inspire your creativity... Our aim is to help you grow by offering you confidence, assurance and the support you need to continue moving forward and coming up with new challenges.

Your talent is limitless and at Chocovic we're committed to taking it as far as we possibly can.

Our approachable, open relationship is based on the empathy generated by the countless values that bind us. We're artisans like you and we love talking to you artisan to artisan.

At Chocovic we know your needs and that's why we offer you more than chocolate, with a wide range of chocolate and cocoa derivative products that include solutions devised to respond to your everyday needs, such as a top quality range of refined flavours for your most exquisite creations.

The excellent quality of our chocolate is the result of our painstaking production process and our strict quality control procedures. We have modernised and improved the processes we use to make our products and we continue to develop and put improvements in place on an everyday basis so we can offer you a full range



Left: Soaked Capuchina sponge with mandarin, thyme foam and honey gelée.
Right: Almond praline mousse, apricot compote and bitter almond with black tea cream and hazelnut sponge.

of premium quality chocolates. At **Chocovic**, talent has a name: **Enric Monzonis**. Our technical advisor loves gastronomy and patisserie. He is a young professional with a lengthy career in the world of pastry making and sound knowledge of the secrets of chocolate. At the age of 16 he began his hospitality industry training at the CETT without neglecting another of his great passions, rugby. He soon embarked on his career with a work placement at **Manairó in Barcelona, a Michelin starred restaurant**.

After a few years of marketing training he returned to his professional career with stints at **Escuela Hoffmann, Yann Duytsche, La Patisserie** owned by **Josep Maria Rodriguez** and the two Michelin-starred **ABaC**. In 2014 he joined the team at **Tickets restaurant**

as Head Pastry Chef before coming to work with us as **technical advisor at Chocovic** and **teacher at the Chocolate Academy Barcelona™**.

Here at **Chocovic**, we have six fantastic ambassadors: **Christian Escribà** (head pastry chef at Patisserie Escribà, Barcelona), **Rafa Delgado** (pastry chef at Cocina Hermanos Torres), **Sergi Vela** (teacher at the Escola d'Hosteleria i Turisme in Barcelona and winner of the award for the world's best chocolate cake at the World Chocolate Master 2009), **Lluís Costa** (pastry chef at Vallflorida Xocolaters), **Raül Bernal** (former technical advisor at Chocovic and winner of the Lluís Santapau Trophy in 2011 for Best Master Chocolatier) and **Nandu Jubany**, chef and owner of restaurants like Can Jubany (with one Michelin star).

Chocolate Academy™, more than 20 years of training and inspiration



Chocolate Academy™ lab

Always at the cutting edge. Founded in Gurb (Barcelona) in 1995, Aula Chocovic was Spain's first specialist chocolate school. Our passion for sharing knowledge has always helped to promote artisan talent and continues to do so today, confirming Barcelona's reputation as an international chocolate art centre renowned for its creativity and innovation.

Nowadays, the **Chocolate Academy™ Training Center**, formerly Aula Chocovic, offers a unique space equipped with the very latest in advanced technology, where top sector

professionals deliver theory and practical courses on working with chocolate: techniques, recipes, latest trends, etc. First-class training for all kinds of professionals.

Together with our technical advisor **Enric Monzonís**, the dynamic Chocovic team is proud to have six outstanding ambassadors: **Christian Escribà, Sergi Vela, Rafa Delgado, Lluís Costa, Raúl Bernal** and **Nandu Jubany**. A team formed by top sector professionals and dedicated to sharing the secrets of working with Chocovic chocolate with other artisans.

Chocolate Academy™ *a true source of inspiration and innovation*

Collaborating teachers:



ENRIC MONZONIS
Chocovic Chef



RAFA DELGADO
Pastry Chef Cocina Hermanos Torres



RAÚL BERNAL
Chocovic Ambassador and former
Technical Advisor











XAVIER BARRIGA
Founder of Turris

product catalogue

fluidity

HIGH  LOW 

uses

FILLINGS	COATING	BAKERY PRODUCTS
 		 
MOULDING	ARTISTIC ITEMS	DECORATION
		

premium range, luxury chocolates



single origin

A JOURNEY TO THE HEART
OF CHOCOLATE

The Single origin range offers dark chocolate couvertures produced from “pure origin” unmixed fine cocoa. Each variety has its own unique flavour and aroma, depending on whether the geographical origin of the cocoa bean is Venezuela or Madagascar. These are lively, unrepeatable chocolates in which you can see the difference between harvests.

selváticas

THE MOST INTENSE PLEASURE

The Selváticas range offers intense chocolates with acid notes that allow you to create original combinations with exotic, almost enigmatic flavours that evoke the tropical jungles where the cocoa is grown. Selváticas couvertures are highly versatile, enabling artisans to work on discovering a new world of sensations with an amazing and captivating originality.

selección

NUANCES FULL
OF STRENGTH AND FLAVOUR

The Selección range offers traditional chocolates made from a selection of the best cocoa beans. An intense dark chocolate couverture with a slight hint of acidity, milk chocolate with a touch of toffee and white chocolate with vanilla notes. Ideal for moulding, coating and obtaining impeccable results in your recipes.

origen único

DESCRIPTION	SAP CODE	FORMAT	PACKAGING	MIN. COCOA	MIN. MILK	TOTAL FAT	FLUIDITY	FLAVOUR PROFILE
ocumare Dark chocolate couverture made with beans from Venezuela.	CHD-Q760CUM-E7-63V	Drops	6 bags x 1.5 kg	71.1%	-	40.6%	3	
sambirano Dark chocolate couverture made with beans from Madagascar.	CHD-Q80SAMB-E7-63V	Drops	6 bags x 1.5 kg	71.0%	-	40.7%	4	

ocumare raspberry cocoa
made with Origen Unico Ocumare 71.1% chocolate
by Sergi Vela



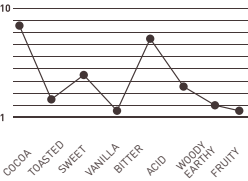





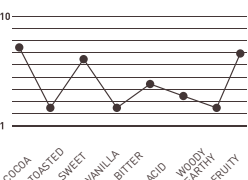





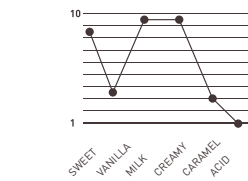






pistachio and cranberry travel cake


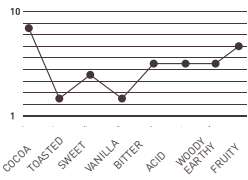





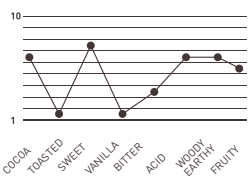





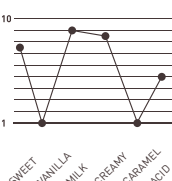




made with Jaine 32.3% chocolate
by Sergi Vela



selección

DESCRIPTION	SAP CODE	FORMAT	PACKAGING	MIN. COCOA	MIN. MILK	TOTAL FAT	FLUIDITY	FLAVOUR PROFILE
maragda Dark chocolate couverture with a strong, pure flavour and a slight hint of acidity.	CHD-TA-200MARA-863  CHD-O68MARA-D38	Tablets Drops	5 flowpacks x 1 kg 2 bags x 5 kg	70.0%	-	41.3%		
   								
jade Milk chocolate couverture with a predominant milky flavour, sweet. New production process, better tempering.	CHM-TA-200JADE-863 CHM-O93JADE-D38	Tablets Drops	5 flowpacks x 1 kg 2 bags x 5 kg	38.8%	18.8%	37.9%		
   								
opal White chocolate that melts quickly and smoothly with a predominant milky flavour, sweet with vanilla notes. New production process, better tempering.	CHW-TA-200OPAL-863 CHW-O35OPAL-D38	Tablets Drops	5 flowpack x 1 kg 2 bags x 5 kg	30.3%	25.5%	38.8%		
   								

selváticas

DESCRIPTION	SAP CODE	FORMAT	PACKAGING	MIN. COCOA	MIN. MILK	TOTAL FAT	FLUIDITY	FLAVOUR PROFILE
takaran Dark chocolate couverture with a powerful flavour and acid notes.	CHD-O82TAKA-63V	Drops	6 bags x 1.5 kg	75.0%	-	45.3%		
   								
kendarit Dark chocolate couverture with fine cocoa and acid notes.	CHD-Q63KEND-63V	Drops	6 bags x 1.5 kg	60.0%	-	36.4%		
   								
jaine White chocolate with a very special acid flavour and yoghurt notes.	CHF-O33JAIN-63V	Drops	6 bags x 1.5 kg	32.3%	19.3%	35.9%		
   								

saint honoré

made with Opal 30.3% chocolate
by Enric Monzonis



chocolate couvertures

professional range



Wide Professional Range of dark, milk and white chocolate with various cocoa percentages and flavours, ideal for all kinds of applications and day-to-day use.

Close collaboration between R&D and production has enabled the production process to be improved, achieving better tempering, especially of milk and white chocolates.

dark chocolate couvertures











DESCRIPTION	SAP CODE	FORMAT	PACKAGING	MIN. COCOA	TOTAL FAT	FLUIDITY	FLAVOUR PROFILE
trinea Chocolate with a classic organoleptic profile. Its high cocoa butter content gives it a pleasant melting sensation in the mouth.	CHD-P59GUIN-D38 CHD-P9059-377	Drops Drops	2 bags x 5 kg 25 kg bag	70.0%	41.3%		
wisau Made with a lengthy conching process, very fluid, ideal for coating, moulding bonbons and turron.	CHD-068BISS-377	Drops	25 kg bag	70.0%	41.3%		
aracas Chocolate equilibrado, de suave fusión.	CHD-Q52CARA-D38	Drops	2 bags x 5 kg	66.0%	38.3%		
tobado Chocolate with a mild cocoa flavour. Melting in the mouth takes precedence over the sweet-bitter balance.	CHD-Q84TOBA-D38 CHD-Q84TOBA-377 CHD-DR90TOBAE9-63V	Drops Drops Drops	2 bags x 5 kg 25 kg bag 6 bags x 1.5 kg	64.5%	38.3%		
60/40 Chocolate with a classic profile with no soya lecithin (contains traces).	CHD-R196040-D38	Drops	2 bags x 5 kg	60.0%	38.2%		
yagara Dark chocolate with a good cocoa-sugar balance, ideal for all kinds of fillings.	CHD-R69NIAG-D38 CHD-R9069-377	Drops Drops	2 bags x 5 kg 25 kg bag	59.5%	35.5%		

sacher
















made with Trinea 70% and Tobado 64.5% chocolate
by Enric Monzonis



dark chocolate couvertures

DESCRIPTION	SAP CODE	FORMAT	PACKAGING	MIN. COCOA	TOTAL FAT	FLUIDITY	FLAVOUR PROFILE
zaira Very dark in colour. ideal for fillings and with a strong chocolate flavour.	CHD-U86ZAIR-D38	Drops	2 bags x 5 kg	55.2%	30.6%		
 							
quador Chocolate with a mild cocoa flavour. Especially for moulding figures.	CHD-R55EQUA-D38 CHD-R55EQUA-377	Drops Drops	2 bags x 5 kg 25 kg bag	53.9%	33.7%		
  							
arriba Viscous chocolate suitable for fillings and decorations.	CHD-T45ARRI-D38  CHD-T9045-377 CHD-T45ARRI-865	Drops Drops Tablets	2 bags x 5 kg 25 kg bag 20 kg box	50.0%	30.6%		
   							

milk chocolate couvertures

DESCRIPTION	SAP CODE	FORMAT	PACKAGING	MIN. COCOA	MIN. MILK	TOTAL FAT	FLUIDITY	FLAVOUR PROFILE
tokelat Milk chocolate with low cocoa paste content, very fluid and pale in colour. Intense milky flavour.	CHM-O49TOKE-D38	Drops	2 bags x 5 kg	41.4%	15.7%	40.2%		
   								
zamar Milk chocolate with a hint of caramel.	CHM-O9093-377	Drops	25 kg bag	38.8%	18.8%	37.9%		
  								
zeylon The classic milk chocolate. Balanced flavour between chocolate and milk.	CHM-Q89CEYL-D38  CHM-Q9089-377 CHM-Q89CEYL-EX-63V	Drops Drops Drops	2 bags x 5 kg 25 kg bag 6 bags x 1.5 kg	36.5%	18.3%	34.1%		
   								
sankual Smooth cocoa taste. Slightly sweet with hints of caramel taste.	CHM-P3303SANK-D38	Drops	2 bags x 5 kg	34.9%	20.4%	36.2%		
  								
sumatra Ideal milk chocolate for pastry applications.	CHM-O09SUMA-D38	Drops	2 bags x 5 kg	37.8%	14.4%	35.6%		
								

chocolate mille-feuille

made with Sankual 34.9% milk chocolate
by Rafa Delgado



white chocolate couvertures

DESCRIPTION	SAP CODE	FORMAT	PACKAGING	MIN. COCOA	MIN. MILK	TOTAL FAT	FLUIDITY	FLAVOUR PROFILE
nacar White chocolate with a high milk content. Very fluid.	CHW-035NACA-D38	Drops	2 bags x 5 kg	30.3%	25.5%	38.2%		
napal Classic white chocolate with a good balance between milk fat and sugar.	CHW-R36NEPA-D38 CHW-R9036-558 CHW-R36NEPA-E9-63V	Drops Drops	2 bags x 5 kg 2 bags x 10 kg 6 bags x 1.5 kg	29.6%	22.1%	33.7%		
istak White chocolate less sweet and more creamy.	CHW-P1226ISTA-D38	Drops	2 bags x 5 kg	30.9%	18.6%	35.9%		

chocolate, mango, lime
and passion fruit bonbon
made with Istak 30.9% white chocolate
by Enric Monzonis



bakery products

DESCRIPTION	SAP CODE	FORMAT	PACKAGING	MIN. COCOA	MIN. MILK	TOTAL FAT	FLUIDITY	FLAVOUR PROFILE
cori Dark chocolate ideal for baked products. Available in a variety of drop sizes.	CHD-W04CORI-D38 CHD-W9004-379 CHD-DR-220CORI-D38 CHD-DR-220CORI-377 CHD-DR90CORIE7-63V CHD-DR-90CORI-D38 CHD-DR-90-9004-377	Drops Drops Drops 2200 Drops 2200 Drops 900 Drops 900 Drops 900	2 bags x 5 kg 25 kg bag 2 bags x 5 kg 25 kg bag 6 bags x 1.5 kg 2 bags x 5 kg 25 kg bag	44.5%	-	26.0%		
trinida Milk chocolate ideal for bakery products.	CHM-DR-90-9023-377	Drops 900	25 kg bag	25.2%	14.7%	24.1%		
andina Patisserie product ideal for bakery products.	CHW-DR-90AN-ST-D38	Drops 900	2 bags x 5 kg	22.5%	22.5%	25.3%		
suri Ideal chocolate for making truffles with no baking involved and for bakery products.	CHD-Z13SURI-D38	Easy melt	2 bags x 5 kg	49.5%	-	25.6%		
jamaita Chocolate drops ideal for oven-baked products. 9000/Kg	CHM-DR-90JAMA-D38	Drops 900	2 bags x 5 kg	43%	-	-		
chocodrops Dark chocolate drops bakestable.	CHM-DR-75Y44CV-568 CHM-DR-75Y44CV-377 CHM-DR-75Y44CV-D38	Drops 750 Drops 750 Drops 750	10 kg bag 25 kg bag 2 bags x 5 kg	43% 43% 43%	- - -	- - -		

nuts



An essential range of nuts offering ideal products for nut creations. Products that complement each other and provide personalization for your creations with a crunchy touch. Locally selected nuts from national crops.

nuts

PRODUCT	DESCRIPTION	USES	SAP CODE	PACKAGING	NUTS
almond praliné	Almond praliné made with a selection of the best almonds toasted to perfection.		PRN-AL502-T61	3 buckets x 5 kg	50% almond
hazelnut praliné	Toasted just right to bring out the nutty flavour.		PRN-HA50C2CV-T61	3 buckets x 5 kg	50% hazelnut
almond and hazelnut praliné	Almond and hazelnut praliné with a mild caramel flavour.		PRN-MX503-T61	3 buckets x 5 kg	25% almond 25% hazelnut
caramelised almond sticks	Toasted and caramelised almond sticks, ideal for making rocks. Vacuum packed.		NAN-SA-AL70-T65	2 bags x 2.5 kg	70% almond

hazelnut and chocolate

made with hazelnut praliné
by Raúl Bernal



cocoa powder







Enjoy a unique selection of cocoa powder and derivatives conceived to cover the artisan's needs: cocoa powder in different colours, cocoa butter and toasted cocoa nibs.

black forest

made with Selección 22 cocoa powder
by Enric Monzonis



cocoa powder

PRODUCT	DESCRIPTION	SAP CODE	PACKAGING	TOTAL FAT	COLOUR
selección 22 K	Alkalized cocoa powder with an intense reddish colour.	DCP-20R03-CVE7-760	6 bags x 1 kg	20-22%	
siena 21 K	Alkalized cocoa powder with an intense reddish colour.	DCP-20W17-CVE7-760 DCP-20W117-CV-836 DCP-20W117-CV-797	6 bags x 1 kg 5 kg box 25 kg bag	20-22%	
canelo 21 K	Alkalized cocoa powder with a dark brown colour.	DCP-20R16-CVE7-760 DCP-20R116-CV-836 DCP-20R116-CV-797	6 bags x 1 kg 5 kg box 25 kg bag	20-22%	
camel 11 K	Natural cocoa powder with a light brown colour.	NCP-10C101-CV-836	5 kg box	10-12%	

cocoa derivatives

PRODUCT	DESCRIPTION	SAP CODE	PACKAGING	FORMAT
cocoa butter	First press, deodorised. New format in drops.	NCB-HD703CV-654	4 buckets x 3 kg	Drops
nibs	Bits of toasted cocoa bean.	NIB-WA680-609	4 buckets x 1 kg	



Get down to detail and find the perfect cherry for each single one of your recipes. Enjoy a range of complements and decorations conceived to make your creations really shine. A wide range of details so you can put that exclusive finishing touch to your creations simply and conveniently.

chocolate sticks

PRODUCT	DESCRIPTION	SAP CODE	PACKAGING	SIZE	
chocolate sticks	Dark chocolate sticks	CHD-BB-0404BC-371 CHD-BB-0505-372 CHD-BB-0908-U42 CHD-BB-1510-371	Box 12 kg Box 12 kg 9 boxes x 1.7 kg Box 12 kg	4 cm / 4 g 5 cm / 5 g 8 cm / 9 g 10 cm / 15 g	
milk chocolate sticks	Milk chocolate sticks	CHM-BB-0908-356	15 boxes x 1.6 kg	8 cm / 9 g	

chocolate decorations

vermicelli CHD-VR-7FT15E7-831 10 bags x 1 kg	
pailleté CHD-SP-7PT51E7-831 10 bags x 1 kg	
granella CHD-GL-15G01E7-831 10 bags x 1 kg	

compound decorations

dark vermicelli ILD-VR-8FO15EX-831 10 bags x 1 kg	
dark pailleté ILD-SP-7P051EX-831 10 bags x 1 kg	

pure chocolate decorations

dark shavings CHD-SV-19757E7-999 Box 2.5 kg		large dark curls CHD-BS-19753E7-999 Box 2 kg CHD-BS-19754E7-999 6 boxes x 1 kg		large caramel curls CHF-BS-14369-999 Box 2 kg	
milk shavings CHM-SV-12706-999 Box 2.5 kg		large white curls CHW-BS-19758E7-999 6 boxes x 1 kg CHW-BS-14368-999 Box 2 kg		dark petitfour CHD-CM-19755E7-999 35 diameter x 23 mm Box 432 units	
white shavings CHW-SV-12707-999 Box 2.5 kg		mixed curls CHX-BS-20556E7-999 4 boxes x 1 kg		white petitfour CHW-CP-14376-999 35 diameter x 23 mm Box 432 units	

special couvertures



Chocovic has extensive experience with special couvertures and offers a wide range of products made with a varying cocoa content. They do not need tempering and are ready to use.

couvertures with vegetable fat

PRODUCT	DESCRIPTION	SAP CODE	FORMAT	PACKAGING	FLUIDITY	COLOUR
p 300	Dark chocolate compound with a high cocoa content giving an intense chocolate flavour.	ILD-014P300-U58	Drops	10 kg box	●●●●	#444444
p 250	Dark chocolate compound giving your product a chocolate flavour.	ILD-N13P250-U58 ILD-N13P250-U61	Drops Drops	10 kg box 20 kg box	●●●●	
pg 23	Very shiny dark chocolate compound.	IMD-M15PG23-U58	Drops	10 kg box	●●●●●	#8B4513
p 20/45	Very fluid dark chocolate compound.	ILD-L9501-U61	Drops	20 kg box	●●●●●	#A52A2A
p 200	Dark chocolate compound ideal for everyday products.	ILD-N12P200-U58 ILD-N12P200-U61	Drops Drops	10 kg box 20 kg box	●●●●	#C85130
p 140	Dark chocolate compound with a low cocoa content.	ILD-011P140-U58 ILD-011P140-U61	Drops Drops	10 kg box 20 kg box	●●●●	#E67E22
pl 100	Milk chocolate compound.	ILM-P33PL10-U58	Drops	10 kg box	●●●	#F4A460
blanca	White chocolate compound.	ILW-L05BLAN-D91 ILW-L9605-D87	Drops Drops	10 kg box 20 kg box	●●	#FFF2CC
dower	White chocolate compound.	ILW-J07DOVE-D91 ILW-J9607-D87	Drops Drops	10 kg box 20 kg box	●●	#FFF2CC

couvertures with fractionated fat

PRODUCT	DESCRIPTION	SAP CODE	FORMAT	PACKAGING	FLUIDITY	COLOUR
superbrill 250	Dark chocolate compound with a high cocoa content. Melts easily in the mouth.	ILD-N25SU25-U58	Drops	10 kg box	●●●●	#444444
		حلال ك ILD-N25SU25-U61	Drops	20 kg box		
superbrill 170	Dark chocolate compound that melts easily in the mouth. Ideal for everyday products.	ILD-N24SU17-U58 حلال ك	Drops	10 kg box	●●●●	#8B4513
superbrill milk	Milk chocolate compound that melts easily in the mouth.	ILM-N35SULL-U58 حلال ك	Drops	10 kg box	●●●●	#E67E22
superbrill blanco	White chocolate compound that melts easily in the mouth.	ILW-L19SUBL-D91	Drops	10 kg box	●●●●●	#FFF2CC
nf23	Non hydrogenated compound.	ISD-010NF25SPM-U58	Drops	10 kg box	●●●●	#FFF2CC


fillings





The Chocovic range of fillings offers all kinds of solutions for every application.

- Fillings for baking, bake stable
- Fillings for injecting, by machine or with a piping bag after baking
- Fillings for spreading or for aromatising your creations
- Fillings for coating, for obtaining finishes with brilliant results for bakery










for baking

PRODUCT	DESCRIPTION	USES	SAP CODE	PACKAGING	FLUIDITY
horno	Dark chocolate filling specially formulated for products that require baking. They can withstand high temperatures while preserving their original creaminess.		FNN-U86HORN-842 FNN-U86HORN-838 FNN-U86HORN-T60	25 kg bucket 10 kg bucket 2 buckets x 5 kg	
horno blanca	White chocolate filling specially formulated for products that require baking. They can withstand high temperatures while preserving their original creaminess.		FNN-S78CRBL-T06	10 kg bucket	







for injecting

PRODUCT	DESCRIPTION	USES	SAP CODE	PACKAGING	FLUIDITY
inyectar	Filling with suitable viscosity for injecting into products after baking.		FNN-S94INyec-842 FNN-S94INyec-838 FNN-S94INyec-T60	25 kg bucket 10 kg bucket 2 buckets x 5 kg	

for spreading

PRODUCT	DESCRIPTION	USES	SAP CODE	PACKAGING	FLUIDITY
ebano	Filling with an intense cocoa flavour. Ideal for chocolate lovers.		FNN-S59EBAN-838	10 kg bucket	
extender	Balanced flavour between cocoa and hazelnut plus good viscosity.	 	FMN-P75EXTE-838 FMN-P75EXTE-T60	10 kg bucket 2 buckets x 5 kg	
iroko	Cocoa filling ideal for luxury products due to its high hazelnut content (11%).		FNN-061IROK-838 FNN-061IROK-T60 FNN-061IROK-851	10 kg bucket 2 buckets x 5 kg 3 kg bucket	
kaya	Cocoa filling flavoured with a hazelnut aroma.		FNN-R81KAYA-838	10 kg bucket	

for coating

PRODUCT	DESCRIPTION	USES	SAP CODE	PACKAGING	FLUIDITY
azabache	High quality glazing especially suitable for coating mousses and Sachertorte. Ready to use or applying a formula for a better result.		FMD-M67AZAB-T60	2 buckets x 5 kg	
kiribati	Dark chocolate glazing ready to use.		FND-M66KIRI-T60	2 buckets x 5 kg	
made	White chocolate glazing ready to use.		FNW-P69MALE-D80	2 buckets x 5 kg	

new range coconat

The new Coconat range is made palm oil free and no hydrogenated fats.

An option with good results as well as being environmentally friendly.



horno coconat

Bakestable filling made with top quality ingredients. Ideal for giving the desired texture and creaminess to open and closed cake and bakery recipes.

inyectar coconat

Filling made with top quality ingredients, cocoa paste and an intense hazelnut flavour. Its creaminess and flavour make it ideal for application with a piping bag or machine in cake or baking recipes after baking.


moka coconat

Couverture with top quality ingredients and cocoa paste. With excellent results for coating and dipping. For bakery recipes. An easy to apply product with a shiny, luscious colour finish.


for baking

PRODUCT	DESCRIPTION	USES	SAP CODE	PACKAGING	FLUIDITY
horno coconat	Bakestable filling made with top quality ingredients. Ideal for applying to the inside and outside of cakes and bakery.		FNN-X26HNAT-840	22 kg bucket	●









for injecting

PRODUCT	DESCRIPTION	USES	SAP CODE	PACKAGING	FLUIDITY
inyectar coconat	Filling with an optimum texture for applying with a piping bag or injecting machine. With an intense hazelnut flavour.		FNN-S33INAT-842	25 kg bucket	●●●●

for coating

PRODUCT	DESCRIPTION	USES	SAP CODE	PACKAGING	FLUIDITY
moka coconat	Special dark chocolate couverture and easy to use. Suitable for coatings with shiny finishing.		IMD-N40CNAT-U61	20 kg box	●●●●

applications

PRODUCT								
origen único								
ocumare	●	●	●	●	○	○	○	○
sambirano	●	●	●	●	○	○	○	○

selváticas









takaran	●	●	●	●	○	○	○	○
kendarit	●	●	●	●	○	○	○	○
jaine	●	●	●	●	○	○	○	○

selección

maragda	●	●	●	●	○	○	○	○
jade	●	●	●	●	○	○	○	○
opal	●	●	●	●	○	○	○	○

professional dark chocolate couvertures

trinea	●	●	●	●	○	○	○	○
wisau	●	●	●	●	○	○	○	○
aracas	●	●	●	●	○	○	○	○
tobado	●	●	●	●	○	○	○	○
60/40	●	●	●	●	○	○	○	○
yagara	●	●	●	●	○	○	○	○
zaira	○	○	●	●	○	○	○	○
quador	○	●	●	●	○	○	○	○
arriba	●	○	●	○	○	○	○	●

PRODUCT								
professional milk chocolate couvertures								
tokelat	●	○	●	○	○	○	○	●
zamar	●	●	●	○	○	○	○	○
zeylon	●	●	●	●	○	○	○	○
sankual	●	●	●	○	○	○	○	○
sumatra	●	○	○	○	○	○	○	○

professional white chocolate couvertures

nacar	●	●	●	●	○	○	○	○
napal	●	○	●	○	●	○	○	●
istak	●	○	●	○	●	○	○	●

bakery products

cori	○	○	○	○	●	○	○	○
trinida	○	○	○	○	●	○	○	○
andina	●	○	○	○	○	○	○	○
suri	●	○	○	●	○	○	○	●
jamaita	○	○	○	○	●	○	○	○
chocodrops	○	○	○	○	●	○	○	○

nuts

almond praliné	●	○	○	○	○	○	○	○
hazelnut praliné	●	○	○	○	○	○	○	○
almond and hazelnut praliné	●	○	○	○	○	○	○	○
caramelised almond sticks	○	○	○	○	○	○	○	●

cocoa powder

selección 22	○	○	○	○	○	○	○	●
siena 21	○	○	○	○	○	○	○	●
canelo 21	○	○	○	○	○	○	○	●
camel 11	○	○	○	○	○	○	○	●

special couvertures

p300	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
p250	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
pg23	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
p20/45	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
p200	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
moka coconat	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
p140	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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white	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
dower	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
superbrill 250	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
superbrill 170	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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superbrill blanco	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
nf23	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

fillings


horno	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
crema blanca	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
inyectar	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
ebano	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
extender	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
iroko	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
kaya	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
azabache	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
kiribati	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
made	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
horno coconat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
inyectar coconat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>





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www.chocovic.com



Rambla Catalunya, 6, 1a planta
08007 Barcelona
T +34 934 705 673
F +34 934 705 670
chocovic@chocovic.com
 @chocovic.official
 @chocovic.official
 @Chocovicoficial
www.chocovic.com