

Quality through expertise



ANASTA™

Chocolate and Compound chocolate

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Single-Origin Chocolate

NOIR PEROU 70%



70%
min. cocoa

% fat
cocoa butter
40-42%

fluidity
- ●●●●● +

T°
melting
45-50°C

T°
tempering
30-32°C

packaging
10 kg (10x1kg)
10 kg (4x2,5kg)
drops

special for:



further applications:



NOIR EQUATEUR 60%



60%
min. cocoa

% fat
cocoa butter
37-39%

fluidity
- ●●●●● +

T°
melting
45-50°C

T°
tempering
30-32°C

packaging
10 kg (10x1kg)
10 kg (4x2,5kg)
drops

special for:



further applications:



LAIT MADAGASCAR 38%



38%
min. cocoa

% fat
cocoa butter
36-38%

fluidity
- ●●●●● +

T°
melting
45-50°C

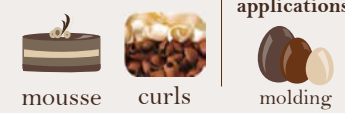
T°
tempering
28-30°C

packaging
10 kg (10x1kg)
10 kg (4x2,5kg)
drops

special for:



further applications:



RENO DARK



Sumatra Extreme

72%
min. cocoa

% fat
cocoa butter
40-42%

fluidity
- ●●●●● +

T° melting
45-50°C

T° tempering
30-32°C

packaging
5 kg drops
10 (2x5) kg
drops

special for:



further applications:



RENO DARK



Guayaquil Intense

64%
min. cocoa

% fat
cocoa butter
41-43%

fluidity
- ●●●●● +

T° melting
45-50°C

T° tempering
30-32°C

packaging
5 kg drops

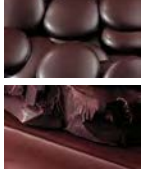
special for:



further applications:



RENO DARK



Venezuela Supreme

58%
min. cocoa

% fat
cocoa butter
36-38%

fluidity
- ●●●●● +

T° melting
45-50°C

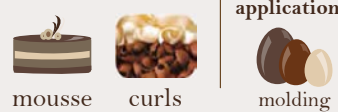
T° tempering
30-32°C

packaging
10 (2x5) kg
drops
12 (6x2) kg
blocks

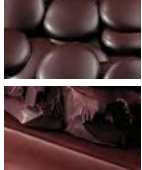
special for:



further applications:



RENO DARK



Ghana President

52%
min. cocoa

% fat
cocoa butter
32-34%

fluidity
- ●●●●● +

T° melting
45-50°C

T° tempering
30-32°C

packaging
10 (2x5) kg
drops
12 (6x2) kg
blocks

special for:



CHOCOGANACHE PALET



50%
min. cocoa

% fat
cocoa butter
28-30%

fluidity
- ●●●●● +

T° melting
45-50°C



T° tempering
30-32°C

packaging
5 kg drops
10 (2x5) kg
drops


special for:




RENO MILK

	Java Superior	% total fat 37-39%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	packaging 5 kg drops 10 (2x5) kg drops	special for:   	further applications:   
	34% min. cocoa							

RENO MILK

	Papua Classic	% total fat 33-35%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	packaging 10 (2x5) kg drops 12 (6x2) kg blocks	special for:      
	30% min. cocoa						

RENO GIANDUJA MILK

	Piemonte Royal	% total fat 40%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 26-27°C	packaging 10 (2x5) kg drops 12 (6x2) kg blocks	special for:     
	27% min. cocoa						

RENO LACTEE CARAMEL

	Madagascar	% total fat 37-39%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	packaging 5 kg drops	special for:   	further applications:   
	32% min. cocoa							

RENO WHITE

	Sulawesi Imperial	% total fat 38-40%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	packaging 5 kg drops 10 (2x5) kg drops	special for:   	further applications:   
	31,5% min. cocoa							

RENO WHITE

	Nouvelle Guinee	% total fat 34-36%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	packaging 10 (2x5) kg drops	special for:    
	25,5% min. cocoa						

RENO WHITE

	Nouvelle Guinee	% total fat 31-33%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	packaging 12 (6x2) kg blocks	special for:   
	20% min. cocoa						

Chocolate

DARK CHOCOLATE



60%
min. cocoa

% fat
cocoa butter
40-42%

fluidity
- +

T° melting
45-50°C

T° tempering
30-32°C

packaging
10 (2x5) kg
drops

special for:



bars

pralines

coating

further applications:



molding

ganache

mousse

DARK CHOCOLATE



57%
min. cocoa

% fat
cocoa butter
36-38%

fluidity
- +

T° melting
45-50°C

T° tempering
30-32°C

packaging
10 (2x5) kg
drops

special for:



further applications:



bars

pralines

coating

ganache

mousse

molding

DARK CHOCOLATE



51.5%
min. cocoa

% fat
cocoa butter
32-34%

fluidity
- +

T° melting
45-50°C

T° tempering
30-32°C

packaging
10 (2x5) kg
drops

special for:



bars

molding

ganache

mousse

DARK CHOCOLATE



48%
min. cocoa

% fat
cocoa butter
30-32%

fluidity
- +

T° melting
45-50°C

T° tempering
30-32°C

packaging
10 (2x5) kg
drops

special for:



further applications:



molding

ganache

mousse

bars

DARK CHOCOLATE



46%
min. cocoa

% fat
cocoa butter
28-30%

fluidity
- +

T° melting
45-50°C

T° tempering
30-32°C

packaging
10 (2x5) kg
drops

special for:



molding

ganache

mousse

MILK CHOCOLATE



30%
min. cocoa

% total fat
30-32%

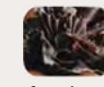
fluidity
- +

T° melting
45°C

T° tempering
28-30°C

packaging
10 (2x5) kg
drops

special for:



further applications:



molding

ganache

mousse

shavings

bars

WHITE CHOCOLATE



25%
min. cocoa

% total fat
32-34%

fluidity
- +

T° melting
45°C

T° tempering
28-30°C

packaging
10 (2x5) kg
drops

special for:



bars

ganache

mousse

molding

COCOA PASTE - natural cocoa paste obtained from selected cocoa beans



**100%
cocoa
paste**

**% fat
54%**

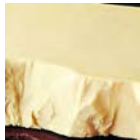
packaging
4 kg drops

special for:



increasing the cocoa intensity in chocolate

COCOA BUTTER



**100%
cocoa
butter**

**% fat
100%**

packaging
4 kg

special for:



spray decorations



ganache



pralines

ALKALIZED COCOA POWDER - dark, with red hues



**100%
cocoa**

**% fat
22-24%**

packaging
10 (10x1) kg

special for:



cake decorations



truffles



sponge cakes



cookies



cakes



hot chocolate

Bake-stable chocolate

DARK CHOCOLATE CHUNKS



**dark
chocolate**

**% cocoa
43%**

**size
10x10x5 mm**

packaging
10 kg(10x1kg)
10 kg (4x2.5kg)

special for:



short
pastry



leavened
products



cakes

PEPITA



**dark
chocolate**

type
600
1100
1800
"E" 1100

% cocoa
47% min.
47% min.
47% min.
43,2% min.

size
600 pcs/ 100 g
1100 pcs/ 100 g
1800 pcs/ 100 g
1100 pcs/ 100 g

packaging
10 kg cartons (2x5 kg)
5 kg and 10 kg cartons (2x5 kg)
10 kg cartons (2x5 kg)
10 kg cartons (2x5 kg)

special for:



short
pastry



leavened
products



cakes

further applications:
ice-cream
decorations



PEPITA BLANCHE



**white
chocolate**

**% cocoa
0%**

**size
900 pcs/100 g**

packaging
5 kg cartons

special for:



short
pastry



ice-cream
and cakes
decorations

CHOCOLATE GRANULES



**dark
chocolate**

**% cocoa
47% min.**

**size
2-4 mm**

packaging
10 kg cartons

special for:



cookies
and
leavened
products

further applications:



cakes, mousse and mignon
pastry decorations



ice-cream
decorations,
Stracciatella

BARRETTE



**dark
chocolate**

**% cocoa
46% min.**

size
length 8 cm
width 1 cm
weight g 4

packaging
12,8 kg cartons
(8x1,6 kg)

special for:



pain au
chocolat,
leavened
products

further applications:



ice-cream
decorations

SHINY CHOCOLATE GRANULES



dark chocolate
47% min. cocoa

size
2-4 mm

packaging
10 kg cartons

special for:



cakes, mousse, and mignon pastry decorations



praline decorations



ice-cream decorations



further applications:

cookies, cakes and leavened products

CIOCCOLINE



milk chocolate

size
thickness 2 mm
width 2-4 mm
length 3-10 mm

packaging
20 kg cartons

special for:



cakes, mousse, and mignon pastry decorations



praline decorations



ice-cream decorations

SFERETTE



chocolate - coffee - dark

size
ø 4 - 7 mm

packaging
16 kg cartons
(8 x 2 kg)

special for:



cakes, mousse, and mignon pastry decorations



praline decorations



ice-cream decorations



further applications:

cookies, cakes and leavened products

CODETTE



chocolate - dark - milk - white

size
length 5 mm
ø 1 mm

packaging
20 kg cartons
(20x1 kg - 4x5 kg)
16 kg cartons
(8x2 kg)

special for:



cakes, mousse, and mignon pastry decorations



praline decorations



ice-cream decorations

SCAGLIETTE



chocolate - dark - dark "F" - milk - white

size
thickness 0,5 mm
width 1,5-3 mm

packaging
20 kg cartons
(20x1 kg - 4x5 kg)
16 kg cartons
(8x2 kg)

special for:



cakes, mousse, and mignon pastry decorations

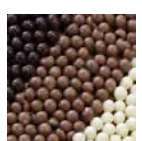


praline decorations



ice-cream decorations

CRUNCHY BEADS



chocolate - dark - milk - white - mix

size
ø 2 - 3 mm

packaging
16 kg cartons
(8 x 2 kg)

special for:



cakes, mousse, and mignon pastry decorations



praline decorations



ice-cream decorations



further applications:

cremini and soft nougats



NOBEL BITTER - without hydrogenated fats

type and taste
dark


cocoa
● ● ● ● ● ●

T° of use
coating 40-45°C
molding 35-38°C

packaging
10 (2x5) kg
drops

special for:
 coating

 decorations

further applications:
 molding



CRIC CRAC

type and taste
dark


cocoa
● ● ● ● ● ●

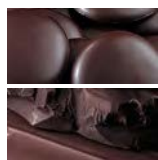
T° of use
coating 40-45°C
molding 35-38°C

packaging
10 (2x5) kg
drops

special for:
 coating

 decorations

further applications:
 molding



NIVES

type and taste
dark


cocoa
● ● ● ● ● ●

T° of use
coating 40-45°C
molding 35-38°C

packaging
10 (2x5) kg
drops
12 (6x2) kg
blocks

special for:
 coating

 decorations

further applications:
 molding



KIRONCAO - without hydrogenated fats

type and taste
dark


cocoa
● ●

T° of use
coating 40-45°C
molding 35-38°C

packaging
10 (2x5) kg
drops

special for:
 coating

 decorations

further applications:
 molding



MARABÚ DARK

type and taste
dark


cocoa
● ●

T° of use
coating 40-45°C
molding 35-38°C

packaging
10 (2x5) kg
drops

special for:
 coating




 decorations

further applications:
 molding

Compound chocolate

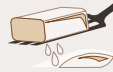




NOBEL MILK - without hydrogenated fats

type and taste milk	powdered milk content ●●●●	T° of use coating 40-45°C molding 35-38°C	packaging 10 (2x5) kg drops	special for:  coating	 decorations	further applications:  molding
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NOBEL WHITE - without hydrogenated fats

type and taste white	powdered milk content ●●●●	T° of use coating 40-45°C molding 35-38°C	packaging 10 (2x5) kg drops	special for:  coating	 decorations	further applications:  molding
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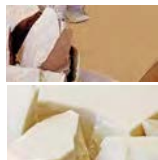
KIRON WHITE - without hydrogenated fats

type and taste light white	powdered milk content ●●	T° of use coating 40-45°C molding 35-38°C	packaging 10 (2x5) kg drops	special for:  coating	 decorations	further applications:  molding
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POKER

type and taste white	powdered milk content ●●	T° of use coating 40-45°C molding 35-38°C	packaging 10 (2x5) kg drops	special for:  coating	 decorations	further applications:  molding
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PURET

type and taste gianduja and white	powdered milk content ●●	T° of use coating 40-45°C molding 35-38°C	packaging 12 (6x2) kg blocks	special for:  coating	 decorations	 curls	further applications:  molding
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COLOURED COATINGS - with natural aroma and without hydrogenated fats

type and taste orange and lemon	powdered milk content ●●●●	T° of use coating 40-45°C molding 35-38°C	packaging 12 (6x2) kg blocks	special for:  coating	 decorations	 curls	further applications:  molding
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Ice-cream coatings



COVERVIT

type and taste - dark - extra choc dark - extra choc white	% pure chocolate 0 % 75 % 75 %	% cocoa 12,5 %	packaging 5 and 27 kg 5 kg 5 kg	special for:  ice-cream on stick	 cones	 Stracciatella ice-cream
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Compound chocolate for baking and decorating

PEPITA NIVES



size 1000-1100 pcs/100 g	packaging 10 kg cartons (2x5 kg)	special for:  short pastry  leavened products  cakes
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PEPITA MARABÚ



size 1300-1400 pcs/100 g	packaging 10 kg cartons (2x5 kg)	special for:  short pastry  leavened products  cakes  ricotta creams
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CODETTE



compound - dark - milk - white	size length 5 mm diam. 1 mm	packaging 20 kg cartons (20x1 kg - 4x5 kg)	special for:  cakes, mousse and mignon pastry decorations  praline decorations  ice-cream decorations
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SCAGLIETTE



compound - dark - dark "F" - milk - white	size thickness 5 mm width 1,5-3 mm	packaging 20 kg cartons (20x1 kg - 4x5 kg)	special for:  cakes, mousse and mignon pastry decorations  praline decorations  ice-cream decorations
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