



## Swiss Quality Truffles & Pralinés

### Experience the pure Swiss Freshness

#### Truffles







11g, 54 pcs per tray, 216 pcs per box

Image	Item No.	
	72001	<b>Milk Truffle</b> Ingredients: Sugar, cacao butter, milk powder, butter, cacao mass, dextrose, humectant: sorbitol, emulsifier: soy lecithin, preservative: E202
	72002	<b>Dark Truffle</b> Ingredients: Sugar, cacao mass, butter, cacao butter, dextrose, whole cream powder, whole milk powder, butter, humectant: sorbitol, emulsifier: soy lecithin, preservative: E202
	72003	<b>White Truffle</b> Ingredients: Sugar, cacao butter, milk powder, butter, cacao mass, dextrose, humectant: sorbitol, emulsifier: soy lecithin, preservative: E202, vanilla
	72004	<b>Cacao Truffle</b> Ingredients: Sugar, cacao mass, cacao butter, butter, dextrose, humectant: sorbitol, butter, emulsifier: soy lecithin, preservative: E202
	72008	<b>Hazelnut Truffle</b> Ingredients: Sugar, cacao butter, milk powder, butter, hazelnuts, cacao mass, dextrose, humectant: sorbitol, emulsifier: soy lecithin, preservative: E202
	72010	<b>Champagne Truffle *with alcohol</b> Ingredients: Sugar, cacao butter, milk powder, butter, cacao mass, dextrose, humectant: sorbitol, marc de champagne (alcohol), emulsifier: soy lecithin, preservative: E202

**Pralinés**

ca. 9 -12g per piece, 54 pcs per tray, 216 pcs per box

Image	Item No.	Ingredients
	72100	<b>Honey Square</b> Filled with honey caramel and covered in milk chocolate Ingredients: Sugar, cacao butter, honey, cacao mass, whole milk powder, butter, cream, palm oil, dextrose, humectant: sorbitol, cacao powder, emulsifier: soy lecithin,
	72101	<b>Almond oval</b> Dark chocolate oval filled with almond gianduja and decorated with a whole caramelized almond Ingredients: Sugar, almonds, cacao butter, almonds, whole milk powder, cacao mass, humectant: sorbitol, glucose, dextrose, butter, emulsifier: soya lecithin, vanilla
	72102	<b>Walnut</b> Marzipan oval covered with white and dark chocolate decorated with a half walnut Ingredients: Sugar, walnuts, almonds, cacao butter, whole milk powder, cacao mass, humectant: sorbitol, glucose, dextrose, butter, emulsifier: soya lecithin, vanilla
	72103	<b>Marzipan Branchli</b> Hazelnut gianduja centre surrounded by marzipan and covered with milk chocolate and hazelnut pieces Ingredients: Sugar, almonds, cacao butter, hazelnuts, whole milk powder, cacao mass, humectant: sorbitol, glucose, dextrose, butter, emulsifier: soya lecithin, vanilla
	72150	<b>Dark Mountain peak</b> Ingredients: Sugar, cacao mass, butter, cacao butter, dextrose, whole cream powder, whole milk powder, butter, humectant: sorbitol, emulsifier: soy lecithin, preservative: E202
	72104	<b>Piemonteser</b> One whole caramelized hazelnut surround by finest hazelnut gianduja decorated with hazelnut cream decor Ingredients: Sugar, cacao butter, whole milk powder, hazelnuts, cacao mass, almonds, emulsifier: soy lecithin, vanilla
	72105	<b>Trois Frères</b> Three caramelized hazelnuts sitting on a layer of fine gianduja covered with milk chocolate Ingredients: Hazelnuts, sugar, cacao butter, whole milk powder, cacao mass, almonds, emulsifier: soy lecithin, vanilla
	72106	<b>Pavé</b> Dark hazelnut gianduja covered with cacao powder Ingredients: Sugar, cacao butter, cacao mass, whole milk powder, butter, palm oil, dextrose, humectant: sorbitol, cacao powder, emulsifier: soy lecithin, almonds, hazelnuts, vanilla,
	72107	<b>Walnut Pralinés</b> Walnut gianduja with crispy walnut pieces in milk chocolate Ingredients: Sugar, walnuts, cacao butter, hazelnuts, whole milk powder, cacao mass, humectant: sorbitol, glucose, dextrose, butter, emulsifier: soya lecithin, vanilla

	72108	<p><b>Hazelnut square</b>  Hazelnut gianduja filling with crispy pieces of hazelnuts covered with milk chocolate  Ingredients: Sugar, hazelnuts, cacao butter, whole milk powder, cacao mass, almonds, emulsifier: soy lecithin, vanilla</p>
	72109	<p><b>Raspberry Heart</b>  Raspberry truffle filling in white chocolate  Ingredients: Sugar, cacao butter, milk powder, butter, cacao mass, raspberry powder, dextrose, humectant: sorbitol, emulsifier: soy lecithin, beetroot, preservative: E202, vanilla, aroma</p>
	72110	<p><b>Nougat Dome</b>  Crispy nougat filled with hazelnut gianduja  Ingredients: Sugar, hazelnuts, almonds, cacao butter, whole milk powder, cacao mass, palm oil, coating agent: shellac, emulsifier: soy lecithin, vanilla</p>
	72111	<p><b>Nougat peak</b>  Three round crispy nougat plates surround a truffle filling, covered with dark chocolate  Ingredients: Sugar, cacao mass, almonds, cacao butter, whole milk powder, palm oil, coating agent: shellac, emulsifier: soy lecithin, vanilla</p>
	72115	<p><b>Florentine</b>  An almond caramel plate sitting on top of truffle filling  Ingredients: Sugar, almonds, cacao butter, almonds, whole milk powder, cacao mass, humectant: sorbitol, glucose, dextrose, butter, emulsifier: soya lecithin, vanilla</p>
	72116	<p><b>Pistachio</b>  Finest pistachio marzipan unrobed with dark chocolate  Ingredients: Sugar, almonds, pistachios, cacao mass, hazelnuts, cacao butter, sorbit, whole milk powder, humectant: sorbitol, aroma, preservative: E202, coloring: E100, E102, E129, E131, E141), vanilla</p>

Or create your own praline or truffle. We will make it happen and satisfy you and your customers with your creative input.

### Terms and Conditions

Shelf life	6 months frozen, once taken out of the freezer additional 6 months of shelf life refrigerated
Minimum order	10 boxes per order
Lead time	2 – 3 weeks
Terms	exworks Engi, Incoterms 2000

### Packaging:

Units	4 trays per box, one article per box
Weight	2.9kg gross weight, 2.59kg net weight
Size of box	400x270x135mm
Pallet	8 boxes per layer, 10 layers per pallet, 80 boxes per pallet
Pallet size	1200x800x1550mm
Pallet weight	ca. 250kg