



## Chocolate Coverture

### Description

The unique characteristic of each cocoa bean selected for the Melken Unique Line provides a unique taste, high quality making it an exceptional product, Unique.

Melken Unique Line is available in both Milk and Dark Chocolate, and also considers the collection of Cocoa Origin Sources, currently available in versions Bahia, Ecuador, Gana, Madagascar, Dominican Republic and Venezuela.

### Applications

For direct consumption and for making high quality chocolates, refined desserts, truffles, ganaches, etc.



### Melken Unique



#### Melken Unique Milk Chocolate

Code SAP	Presentation	EAN	DUN
100028	10 Bars of 1 kg/Box	7897077804463	17897077804460



#### Melken Unique Dark Chocolate

Code SAP	Presentation	EAN	DUN
100026	10 Bars of 1 kg/Box	7897077801189	17897077801186

### Shelf Life:

Dark Chocolate 24 months- Milk Chocolate 18 months

#### HARALD IND. E COM. DE ALIMENTOS LTDA.

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## Chocolate Coverture



### Melken Unique Dark Chocolate Brasil

Code SAP	Presentation	EAN	DUN
100001	10 Bars of 1 kg/Box	7897077803367	17897077803364



### Melken Unique Dark Chocolate Madagascar

Code SAP	Presentation	EAN	DUN
100549	10 Bars of 1 kg/Box	7897077804425	17897077804422



### Melken Unique Dark Chocolate Gana

Code SAP	Presentation	EAN	DUN
100548	10 Bars of 1 kg/Box	7897077804418	17897077804415



### Melken Unique Dark Chocolate Santo Domingo

Code SAP	Presentation	EAN	DUN
100553	10 Bars of 1 kg/Box	7897077804432	17897077804439

### Shelf Life:

Dark Chocolate 24 months- Milk Chocolate 18 months

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## Chocolate Coverture



### Melken Unique Dark Chocolate Venezuela

Code SAP	Presentation	EAN	DUN
100552	10 Bars of 1 kg/Box	7897077804456	17897077804453



### Melken Unique Dark Chocolate Ecuador

Code SAP	Presentation	EAN	DUN
100551	10 Bars of 1 kg/Box	7897077804449	17897077804446

\*Kibleds = pieces of chocolate with irregular form to make the melting and dosing process easier. It eases the dosing and melting.

### Shelf Life:

Dark Chocolate 24 months- Milk Chocolate 18 months

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## Chocolate Coverture

The Chocolate to add more flavor to all your products.

### Description

Melken is a line of pure chocolate. Pure chocolate means: product obtained from the mixture of cocoa products: cocoa mass, and/or cocoa butter with other ingredients. Since Melken Chocolates are elaborated with cocoa butter, they need tempering.

### Applications

Both for direct consumption and to coat biscuits, cakes, donuts, honey bread and cookie; to mold bars and bonbons; to make rasps, Easter eggs, creams, etc.



### Melken



#### Harald Melken Milk Chocolate

Code SAP	Presentation	EAN	DUN
100002	10 Bars of 1 kg/Box	7897077800793	17897077800790
100009	1 Bag of 25 kg in kibleds*	7897077803060	47897077803068
100005	6 Bars of 2,3 kg/Box	7897077800816	37897077800817
100702	22 Bars of 400g/Box	7897077804869	67897077804861
100144	10 Plastic Sleeves of 500g/Box	7897077803398	67897077803390



#### Harald Melken Dark Chocolate

Code SAP	Presentation	EAN	DUN
100003	10 Bars of 1 kg/Box	7897077800809	17897077800806
100006	6 Bars of 2,3 kg/Box	7897077800823	37897077800824
100010	1 Bag of 25 kg in kibleds*	7897077801912	47897077801910
100703	22 Bars of 400g/Box	7897077804883	67897077804885

\*Kibleds = pieces of chocolate with irregular form to make the melting and dosing process easier. It eases the dosing and melting.

### Shelf Life:

Bars - 12 months

Kibleds - 8 months

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# Chocolate Coverture



## Harald Melken White Chocolate

Code SAP	Presentation	EAN	DUN
100325	10 Bars of 1 kg/Box	7897077800854	17897077800851
100542	6 Bars of 2,3 kg/Box	7897077804265	37897077804266
100704	22 Bars of 400g/Box	7897077804876	67897077804878



## Melken Dark

Code SAP	Presentation	EAN	DUN
100545	10 Bars of 1k/Box	7897077804296	17897077804293
100705	22 Bars of 400g/Box	7897077804890	67897077804892



## Melken Blend

Code SAP	Presentation	EAN	DUN
100543	10 Bars of 1kg/Box	7897077804272	17897077804279
100544	6 Bars of 2,3kg/Box	7897077804289	37897077804280
100591	1 Bag of 25kg	7897077804647	47897077804645



## Melken Milk Chocolate chips

Code SAP	Presentation	EAN	DUN
100038	10 Bags of 1kg	7897077802841	17897077802848
100707	24 Bags of 400g/Box	7897077804838	67897077804830

\*Kibleds = pieces of chocolate with irregular form to make the melting and dosing process easier.

### Shelf Life:

Bars - 12 months

Kibleds - 8 months

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## Chocolate compound - Coverture (fractionated)

TOP compound Coatings are based on high quality fractionated fat and are ideal to use on bonbons, Easter eggs, cakes, donuts, cookies and candies.

### Description

The Harald Top Coating Line is a highest quality that most resembles the pure chocolate.

The products of the Harald Top Coating line are elaborated with fractionated fat; therefore they do not need tempering. They have fast crystallization, excellent shine and good heat resistance after applied.

### Applications

- Creams such as Ganache, Paris and Chiffon.
- Finishing decoration on petit fours, arabesque, filigrees, small plates for lateral decoration of pies, sweet rings and sweet breads, chocolate Easter dove, chocolate panettone etc.
- Solid chocolates, filled Easter eggs, small chocolate bars with chestnut and coating of small candies.



### TOP Coating and Top Drops



#### Harald TOP Coating Milk Chocolate Flavor

Code SAP	Presentation	EAN	DUN
100674	10 Bars of 1 kg/Box	7897077800083	17897077800080
100682	6 Bars of 2,3 kg/Box	7897077803923	37897077803924
100692	22 Bars of 400g/Box	7897077804609	67897077804601



#### Harald TOP Coating Dark Chocolate Flavor

Code SAP	Presentation	EAN	DUN
100676	10 Bars of 1 kg/Box	7897077800625	17897077800622
100066	1 Bag of 25 kg in kibleds*	7897077800205	47897077800203
100602	6 Bars of 2,3 kg/Box	7897077803947	37897077803948
100693	22 Bars of 400g/Box	7897077804623	67897077804625

\*Kibleds = pieces of chocolate with irregular form to make the melting and dosing process easier.

### Shelf Life:

Bar/Drops 12 months

Kibleds - 8 months

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## Chocolate compound - Coverture (fractionated)



### Harald TOP Coating White Chocolate Flavor

Code SAP	Presentation	EAN	DUN
100678	10 Bars of 1 kg/Box	7897077800076	17897077800073
100694	20 Bars of 400g/Box	7897077804616	67897077804618
100684	6 Bars of 2,3 kg/Box	7897077803930	37897077803931



### Harald TOP Gourmet Milk Chocolate Flavor

Code SAP	Presentation	EAN	DUN
100691	10 Bars of 1kg/Box	7897077804630	17897077804637



### Harald TOP Drops Milk Chocolate Flavor Coating

Code SAP	Presentation	EAN	DUN
100675	10 Bags of 1 kg/Box	7897077800090	17897077800097
100597	5 Bags of 2,1 kg/Box	7897077803893	27897077803897
100696	24 Bags of 400g/Box	7897077804739	67897077804731



### Harald TOP Drops Dark Chocolate Flavor Coating

Code SAP	Presentation	EAN	DUN
100677	10 Bags of 1 kg/Box	7897077800106	17897077800103
100599	5 Bags of 2,1 kg/Box	7897077803916	27897077803910
100697	24 Bags of 400g/Box	7897077804746	67897077804748

\*Kibleds = pieces of chocolate with irregular form to make the melting and dosing process easier.

#### Shelf Life:

Bar/Drops 12 months

Kibleds - 8 months

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## Chocolate compound - Coverture (fractionated)



### Harald TOP Drops White Chocolate Flavor Coating

Code SAP	Presentation	EAN	DUN
100679	10 Bags of 1 kg/Box	7897077800069	17897077800066
100681	5 Bags of 2,1 kg/Box	7897077803909	27897077803903
100698	24 Bags of 400g/Box	7897077804722	67897077804724



### Harald Coating Fractionated Dark Chocolate Flavor

Code SAP	Presentation	EAN	DUN
100078	1 Bag of 25/kg	7897077800465	47897077800463

\*Kibleds = pieces of chocolate with irregular form to make the melting and dosing process easier.

#### Shelf Life:

Bar/Drops 12 months

Kibleds - 8 months

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## Chocolate compound - Coverture (fractionated)

Confeiteiro compound Coatings are based on high quality fractionated fat and are ideal to use on bonbons, Easter eggs, cakes, donuts, cookies and candies.

### Description

The Harald Confeiteiro Coating Line is a highest quality that most resembles the pure chocolate. The products of the Harald Confeiteiro Coating line are elaborated with fractionated fat; therefore they do not need tempering. They have fast crystallization, excellent shine and good heat resistance after applied.

### Applications

Used in ganache cream for cake coating, shards of chocolate, Paris delights, cream puffs, donuts, cookies, biscuits and all bakery product that uses, or covered with compound chocolates.



### Confeiteiro Coating Line



#### Harald Confeiteiro Milk coating

Code SAP	Presentation	EAN	DUN
100351	10 Bars of 1 kg/Box	7897077803701	17897077803708
100385	5 Bars of 5 kg/Box	7897077803756	47897077803754
100451	1 Bag of 25 kg in kibleds*	7897077803961	47897077803969
100603	6 Bars of 2,3 kg/Box	7897077804654	37897077804655



#### Harald Confeiteiro Dark coating

Code SAP	Presentation	EAN	DUN
100345	10 Bars of 1 kg/Box	7897077804005	17897077804002
100386	5 Bars of 5 kg/Box	7897077803763	47897077803761
100605	6 Bars of 2,3 kg/Box	7897077804678	37897077804679
100452	1 Bag of 25 kg in kibleds*	7897077803978	47897077803976

\*Kibleds = pieces of chocolate with irregular form to make the melting and dosing process easier.

### Shelf Life:

Bars - 12 months

Kibleds - 8 months

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## Chocolate compound - Coverture (fractionated)



Harald Confeiteiro White coating			
Code SAP	Presentation	EAN	DUN
100346	10 Bars of 1 kg/Box	7897077804012	17897077804019
100388	5 Bars of 5 kg/Box	7897077803770	47897077803778
100604	6 Bars of 2,3 kg/Box	7897077804661	37897077804662

\*Kibleds = pieces of chocolate with irregular form to make the melting and dosing process easier.

### Shelf Life:

Bars - 12 months

Kibleds - 8 months

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## Chocolate compound - Coverture (fractionated)

The Royale fractionated fat compound coating is ideal for products such as bonbons, Easter eggs and candies.

### Description

The ROYALE is a coating with the highest quality and the one that most resembles the pure chocolate.

ROYALE is elaborated with fractionated fat; therefore it does not need tempering. It has fast crystallization, excellent shine and good heat resistance after applied.

### Applications

- Creams such as Ganache, Paris and Chiffon.
- Finishing decoration on petit fours, arabesque, filigrees, small plates for lateral decoration of pies, sweet rings and sweet breads, chocolate Easter dove, chocolate panettone, etc.
- Solid chocolates, filled, Easter eggs, small chocolate bars with chestnut and coating of small candies.



### ROYALE Coating



#### Harald Royale Milk Chocolate Flavor

Code SAP	Presentation	EAN	DUN
100084	1 Bag of 25 kg in kibleds*	7897077800939	47897077800937

### Shelf Life:

Kibleds - 8 months

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## Coatings - Liquid

Ice-cream coating.

### Description

The Harald Liquid Ice Cream Coating line is used for several activities in the area of Ice cream industry.

It melts in the mouth and has flavor compatible with the market demands.

The products of the Harald Liquid Ice Cream Coating line are elaborated with palm kernel oil and fractionated fat, and are easy to be applied since they do not need tempering.

### Applications

Both for immersion of molded or extruded popsicles, and for coating of bonbons and ice cream pies, the Liquid Ice Cream Coatings of Harald provide a peculiar beauty and flavor.



### Liquid Ice Cream Coating



#### Harald Liquid Coating Milk Chocolate flavor

Code SAP	Presentation	EAN	DUN
100618	4 Buckets of 4 kg/Box	7897077800731	47897077800739
100619	1 Bucket of 12 kg	7897077801110	47897077801118

#### Harald Liquid Coating Dark Chocolate flavor

Code SAP	Presentation	EAN	DUN
100575	4 Buckets of 4kg/Box	7897077804524	47897077804522
100622	1 balde of 12 kg	78970777800175	47897077800173

### Shelf Life:

10 months

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## Coatings - Liquid



### Harald Liquid Coating White Chocolate flavor

Code SAP	Presentation	EAN	DUN
100620	4 Buckets of 4 kg/Box	7897077800748	47897077800746
100621	1 Bucket of 12 kg	7897077801127	47897077801125



### Harald Liquid Coating for interiors of cones

Code SAP	Presentation	EAN	DUN
100058	1 Cask of 19 kg	7897077800847	47897077800845

### Shelf Life:

10 months

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## Chocolate compound-Coverture (hydrogenated)

The Harald Raspar e Cobrir compound coating line is based on hydrogenated fat so that you have success in your recipes in an easy and practical way.

### Description

The Harald Raspar e Cobrir line is a lot used in bakeries, confectioneries, since it is an economical, and easy to apply coating. The products of the Harald Raspar e Cobrir line are elaborated with hydrogenated vegetable fat; therefore they do not need tempering.

### Applications

Used as rasps and coating for bakery products. Its main characteristic is to be resistant to hot weathers after applied.



### Raspar e Cobrir Coating



#### Harald Raspar e Cobrir milk coating

Code SAP	Presentation	EAN	DUN
100068	5 Bars of 5 kg/Box	7897077800557	57897077800552



#### Harald Raspar e Cobrir Dark coating

Code SAP	Presentation	EAN	DUN
100069	5 Bars of 5 kg/Box	7897077800571	57897077800576

### Shelf Life:

Bars - 12 months

Kibleds - 8 months

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## Chocolate compound-Coverture (hydrogenated)



Harald Raspar e Cobrir White coating			
Code SAP	Presentation	EAN	DUN
100067	5 Bars of 5 kg/Box	7897077800564	57897077800569

\*Kibleds = pieces of chocolate with irregular form to make the melting and dosing process easier.

### Shelf Life:

Bars - 12 months

Kibleds - 8 months

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## Chocolate compound-Coverture (hydrogenated)

Harald Special compound Coating Line is based on hydrogenated fat.

### Description

These Harald products are used a lot in the production of cheap Easter eggs, since they are economical and easy to apply coatings specific for this purpose.

The products Harald Special are elaborated with hydrogenated vegetable fat; therefore they do not need tempering.

### Applications

Used for manufacturing cheap Easter eggs.



### Harald Special Compound Coating



#### Harald Sweet Coating for Easter Eggs

Code SAP	Presentation	EAN	DUN
100080	1 Bag of 25 kg in kibleds*	7897077802964	47897077802962

### Shelf Life:

Kibleds - 8 months

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## Powders

With Harald Confeiteiro Icing sugar, your desserts will gain quality and beauty.

### Description

Harald Confeiteiro Icing Sugar was specially developed for use in the decoration of cakes, breads, and for the preparation of American dough, marzipan, icings, etc. Its percentage of starch avoids lumping of the sugar as result of absorption of humidity from the air.

### Applications

Harald Confeiteiro Icing Sugar is indicated for the decoration of donuts, sweet breads, rings, pastillage, and for the preparation of marzipan, bonbons and others.



### Confeiteiro Icing Sugar



#### Confeiteiro Icing Sugar

Code SAP	Presentation	EAN	DUN
100710	24 Bags of 400g/Box	7897077804777	67897077804779
100205	10 Bags of 1 kg/Box	7897077800137	17897077800370

### Shelf Life:

12 months

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## Powders

With Confeiteiro Chocolate and Cocoa Powder, your desserts will gain quality and beauty.

### Description

The Harald Confeiteiro Chocolate Powder Line with 50% and 32% chocolate powder line was especially developed for confectioners, bakers, ice cream manufacturers and home bakers.

Its balanced formulation guarantees the final product without alteration in the oven, with color and flavor.

The Harald Cocoa Powder line is used a lot in the several places of the food sector for manufacturing several products of chocolate flavor.

### Applications

The Harald Confeiteiro Chocolate Powder products are applied to fermented doughs such as chocolate cakes, chocolate sponge cake, brownies, craft, marble cake, chocolate mousse, flourless cake, among other marvels made with chocolate powder

It can also be applied to decorations of some types of truffles, desserts and ice creams.

The Harald Cocoa Powder line was developed to be applied to fermented doughs such as chocolate cakes, flourless cake, truffles, desserts, ice creams among other products with chocolate flavor.



### Confeiteiro Chocolate and Cocoa Powder Line



#### Confeiteiro 50% Chocolate Powder

Code SAP	Presentation	EAN	DUN
100203	10 Bags of 1 kg/Box	7897077803183	17897077800707



#### Melken Chocolate Powder

Code SAP	Presentation	EAN	DUN
100708	24 Bags of 400g/Box	7897077804760	67897077804762

### Shelf Life:

12 months

#### HARALD IND. E COM. DE ALIMENTOS LTDA.

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## Powders



### Confeiteiro 33% Chocolate Powder

Code SAP	Presentation	EAN	DUN
100204	10 Bags of 1 kg/Box	7897077800120	17897077800332



### Cocoa Powder

Code SAP	Presentation	EAN	DUN
100709	24 Bags of 300g/Box	7897077804807	67897077804809



### Alkalized Cocoa Powder

Code SAP	Presentation	EAN	DUN
100198	Bag of 25 kg	7897077803251	47897077803259

### Shelf Life:

12 months

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## Inclusions and Decorations

Perfect to decorate pies, ice creams, pizza and everything that your imagination can create.

### Description

This line exists of panned products such as Sprinkless and non-pareils, with soft or crispy characteristics, multi-colored and single-colored, applied as inclusions or decorations.

### Applications

These products were developed to provide the professionals of bakery, confectionery and ice cream factory a wide variety of application to their decorations.

They are applied over small candies as sweet pastes, in the manufacturing of ice creams and to self-service, decorations of pies and candies, and they can be further mixed to cake doughs in order to go in the oven, in addition to decorating petit-fours.



### Confeiteiro Sprinkles and non-pareils line



#### Confeiteiro Soft Chocolate Flavor Sprinkles

Code SAP	Presentation	EAN	DUN
100174	10 Bags of 1 kg/Box	7897077800014	17897077800011
100175	1 Bag of 10 kg/Box	7897077801417	87897077801413



#### Harald Miçanga sabor Chocolate ao Leite

Code SAP	Presentation	EAN	DUN
100716	24 Bags of 150g/Box	78970777804906	77897077804905
100279	1 Bag of 30kg	7897077800236	47897077800234

### Shelf Life:

12 months

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## Inclusions and Decorations



### Confeiteiro Crunchy Chocolate Flavor Sprinkles

Code SAP	Presentation	EAN	DUN
100274	10 Bags of 1 kg/Box	7897077801097	17897077801094
100278	1 Bag of 25 kg	7897077802124	47897077802122
100711	24 Bags of 150g/Box	7897077801752	77897077805100
100713	12 Bags of 400g/Box	7897077801745	77897077805131



### Confeiteiro Multi-Colored Crunchy Sprinkles

Code SAP	Presentation	EAN	DUN
100268	10 Bags of 1 kg/Box	7897077800717	17897077800714
100714	24 Bags of 150g/Box	7897077800052	77897077805117
100715	12 Bags of 400g/Box	7897077802513	77897077805155

### Shelf Life:

12 months

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## Inclusions and Decorations

More applicability for your Chocolate Chip Cookies. More flavor and quality for your products.

### Description

The Harald Chips are especially developed to be applied to fermented dough such as chocolates, breads, multi-layered candies, biscuits, cookies, among others.

Its formulation is suitable for supporting the baking temperature of the food without changing the flavor.

### Applications

The Chips and Sticks line is especially developed to be applied to fermented doughs such as chocolate panettones, multi-layered sweet breads, Cookies, biscuits and others.



### Confeiteiro Chips Line



#### Harald Confeiteiro Milk Chips

Code SAP	Presentation	EAN	DUN
100187	10 Bags of 1 kg/Box	7897077801790	17897077801797
100171	1 Bag of 8 kg/Box	7897077801219	47897077801286
100699	24 Bags of 400g/Box	7897077804753	67897077804755



#### Harald Confeiteiro Dark Chocolate Chips

Code SAP	Presentation	EAN	DUN
100700	24 Bags of 400g/Box	7897077804999	67897077804991
100172	1 Bag of 8 kg	7897077801295	47897077801293
100188	5 Bags of 2,1 kg/Box	7897077801141	27897077800780

### Shelf Life:

12 months

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## Inclusions and Decorations



### Stick Dark Chocolate flavor

Code SAP	Presentation	EAN	DUN
100641	4 Boxes of 2,1 kg/Box	7897077804784	27897077804788

### Shelf Life:

12 months

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## Inclusions and Decorations

Ever making everything crispy.

### Description

The Harald rice crispy product was developed to be used by the professionals of confectionery, chocolate making and ice cream factory as integral part of fillings of bonbons and Easter eggs, as decoration of cakes and pies.

The product is based on rice flour and has excellent crunchiness.

### Applications

Ideal to be applied in bonbons, coatings of truffles, crunchy Easter eggs, ice cream coating; but for this it should be mixed in the Liquid Ice Cream Coating so that it will not have contact with humidity and lose its crunchiness.



### Confeiteiro Rice Crispies Line



#### Confeiteiro Rice Crispies

Code SAP	Presentation	EAN	DUN
100170	10 Bags of 500g/Box	7897077800380	67897077800382

### Shelf Life:

12 months

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## Toppings and Fillings

Jam based on fruit pulp, ideal and very easy to apply in pies, desserts and candies.

### Description

The Harald Confeiteiro Gel Facil line was developed to make easy the production of cakes, pies and desserts.

Its presentation in resistant plastic sleeves provides the professional practicality in the application and safety in the storage due to the seal that keeps the internal product with minimum contact with the air.

In addition to offering the professional the advantage of saving time, it also has a quite superior durability compared to the gel that is handcrafted.

### Applications

The Harald Gel Facil line is used in cake decorations toppings and fillings, rolling cakes and pies, desserts, stuffings of sweet breads and rings, etc.

It is used to flavor and color the whipped cream, thereby providing a special touch for covering pies, mousses and child cakes.

It can also be used to spice up the vanilla cream to be applied to sweet breads, sweet rings, donuts, etc.



### Confeiteiro Gel Fácil Line



#### Harald Confeiteiro Passion Fruit Gel Fácil

Code SAP	Presentation	EAN	DUN
100145	10 Plastic Sleeves of 500g/Box	7897077801844	67897077801846
100128	4 Plastic Sleeves of 1 kg/Box	7897077801158	17897077801155



#### Harald Confeiteiro Strawberry Gel Fácil

Code SAP	Presentation	EAN	DUN
100142	10 Plastic Sleeves of 500g/Box	7897077803381	67897077803383
100129	4 Plastic Sleeves of 1 kg/Box	7897077800663	17897077800660

### Shelf Life:

9 months

#### HARALD IND. E COM. DE ALIMENTOS LTDA.

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## Toppings and Fillings

Fat based bake stable chocolate flavored filling , ideal to made chocolate croissant, pies, desserts and candies.

### Description

The bake stable filling has the same characteristics of chocolate with the advantage of supporting baking temperature in the oven (resistant up to 180°C)

For being elaborated with special fat, at the baking, the product forms a type of a film on the surface, avoiding the penetration of humidity, which on the other hand would increase its viscosity.

This reaction also favors the stability of the filling characteristics, keeping it fluid after baking.

### Applications

Due to its characteristic of supporting baking in the oven, it is ideal to be applied to chocolate croissant, cakes with chocolate filling, filled sweet rings, sweet breads, multi-layered candies, muffins, sweet pizza stuffing of filled bonbons, etc.



### Forneavel Filling Line



#### Harald Confeiteiro Bakeable Milk Chocolate flavor Filling

Code SAP	Presentation	EAN	DUN
100156	8 Plastic Sleeves of 1 kg/Box	7897077803404	17897077802817



#### Harald Confeiteiro Bakeable White Chocolate flavor Filling

Code SAP	Presentation	EAN	DUN
100157	8 Plastic Sleeves of 1 kg/Box	7897077803411	17897077803404

### Shelf Life:

18 months

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## Toppings and Fillings

Taste and quality in the filling, in coverture and practicality

### Description

The Harald Chocolate Coverture and fillings was developed for the professional confectionery, bakery, handmade market, chocolate market, ice cream market and Food Service, thus facilitating the handling in the application to candies, éclairs, profiteroles and rolling cakes because its packaging is suitable for practical and hygienic application.

### Applications

The Harald Chocolate Coverture and fillings is used in the application to donuts, profiteroles, rolling cakes, éclairs, pies, sweet breads, sweet rings, multi-layered doughs, over cakes of the type coffee cake muffins, etc. Application can be done directly from the package



### Coverture and fillings



#### Harald Topping and filling milk chocolate flavor

Code SAP	Presentation	EAN	DUN
100161	4 Plastic Sleeves of 1kg/Box	7897077801042	17897077801049
100163	6 Buckets of de 2,1kg/Box	7897077804050	27897077800131



#### Topping and filling white chocolate flavor

Code SAP	Presentation	EAN	DUN
100260	4 Plastic Sleeves of 1 kg/Box	7897077800960	17897077800967
100261	6 Buckets of 2,1kg/Box	7897077800304	27897077800308

### Shelf Life:

6 months

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## Toppings and Fillings

### Description

Harald Ganache Premium is a high quality product used to be applied as both couverture and filling for the bakery and confectionary markets.

### Applications

Ideal to cover and fill cakes, pies, breads, desserts, etc. Also it can be used as a filling for truffles.



### Ganache Cream



#### Harald Ganache Milk Chocolate Flavor

Code SAP	Presentation	EAN	DUN
100379	4 Buckets of 4kg	7897077800984	47897077800982



#### Harald Ganache Dark Chocolate Flavor

Code SAP	Presentation	EAN	DUN
100362	4 Buckets of 4kg	7897077803565	47897077803563

### Shelf Life:

8 months

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## Toppings and Fillings



Harald Ganache White Chocolate Flavor			
Code SAP	Presentation	EAN	DUN
100363	4 Buckets of 4kg	7897077803596	47897077803594

### Shelf Life:

8 months

#### HARALD IND. E COM. DE ALIMENTOS LTDA.

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