



## **SEMI-INDUSTRIAL PRODUCT CATALOG**

[www.chocconceptbelgium.be](http://www.chocconceptbelgium.be)

Your trusted partner in semi-industrial chocolate solutions.

## Semi-industrial solutions

At ChocConcept Belgium, we specialize in transforming high-quality chocolate into a wide variety of forms to meet the unique needs of our customers worldwide. With years of experience in the industry, we understand the finest details of chocolate processing and are committed to delivering products that exceed expectations.

Whether you require chocolate drops, chunks, buttons, curls or other customized decorations, our state-of-the-art facility in Turnhout is equipped to handle it all. Each product is crafted with precision and care, ensuring consistent quality and taste. We pride ourselves on our ability to provide tailored chocolate solutions, from the initial concept to final production.

Our dedication to excellence doesn't stop at production. We offer reliable and efficient global shipping, ensuring that your chocolate products arrive fresh and ready to use, no matter where you are.

At ChocConcept Belgium, we are not just manufacturers; we are your partners in creating delicious and visually appealing chocolate products that stand out in the market.

Allow us help you bring your chocolate creations to life. With ChocConcept Belgium, you can trust that your chocolate needs are in expert hands.



## Packaging overview

Interested in a quick overview of the packaging of our most sold items?

Scan the QR code and find out the exact packaging and palletization options for the products you like. Don't find what you need? Do not hesitate to reach out as we are open to look for a flexible solution.



# 1. Drops

Our drops, or chips as people also call them, are a great all-rounder and are available in many configurations. Since these items are often used as inclusion or topping in a semi-industrial environment, we understand there is no one-size-fits-all solution.

**Size options:** anything between 2,000 and 120,000 pieces per kg.

**Types:** regular, vibrated or aerated.

**Chocolate options:** conventional, bake stable specialty or CBE

**Standard packaging:** 10 to 20 kg bag-in-box or big bags, private label pre-formed bags and variations are possible.



chocolate cocoa butter CBE

# 2. Buttons

These are vibrated drops, primarily used for melting, which makes them perfect for enrobing or decorating. Their distinctive properties allow them to add an elegant touch to a variety of confectionery products, enhancing both presentation and flavor.

**Size options:** 10 to 30 mm

**Type:** vibrated

**Chocolate options:** conventional, couverture, specialty or CBE

**Standard packaging:** 10 to 20 kg bag-in-box, private label pre-formed bags and private label options are possible.



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# Cocoa Butter

We offer a range of creations utilizing cocoa butter and cocoa mass without compromising on quality or flavor. Whether you're seeking to change viscosity or want to explore new avenues for your culinary creations. Our cocoa butter and cocoa mass options offer versatility and excellence.

From cocoa butter-infused delights to cocoa mass-based treats, our products offer a delicious alternative to conventional chocolate. Discover how these ingredients can enhance your recipes without sacrificing taste or texture.



# 3. Chunks

One of our signature products with many Research & Development hours spent. Often used as inclusion in baking industry with very specific characteristics, tailored to its application. However also used in cereal and derivative applications.

**Size options:** width: 3 to 10 mm, height: 1 to 6 mm, length: 3 mm onwards

**Types:** regular, broken, aerated or mixed (multiple lengths in one packaging!)

**Chocolate options:** conventional, bake stable specialty or CBE

**Standard packaging:** 10 to 20 kg bag-in-box, private label pre-formed bags and private label options are possible.

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**Note:** Our highly rated Irregular Chunks are made with special tooling to eliminate dust, ensuring maximum value and workability. Contact us for available dimensions or to request a sample!



Chunks Regular



Chunks Irregular



Chunks Aerated



Chunks Irregular 'Parmesan'

## 4. Blossoms

Blossoms are a timeless classic, now found in countless applications across the globe. What sets us apart is our ability to offer an exceptional variety of options, tailored to meet diverse needs. Whether you're looking for unique flavors, sizes, or finishes, our blossoms deliver versatility and quality that truly stand out.

**Size options:** from 4 to 27 mm

**Types:** tight, loose or open

**Chocolate options:** conventional, specialty or CBE

**Standard packaging:** 2,5 kg, 4 kg or 12 kg bag-in-box or big bags, but other packaging options are also possible



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## 5. Shavings

This item dates back to 1963 when Johan Smet's father started his business by shaving chocolate blocks. Eventually machinery was developed and evolved over the years. Perfect for decoration in-store but also on larger semi-industrial scale.

**Size options:** one size

**Types:** one size

**Chocolate options:** conventional, specialty or CBE

**Packaging:** 2,5 to 12 kg



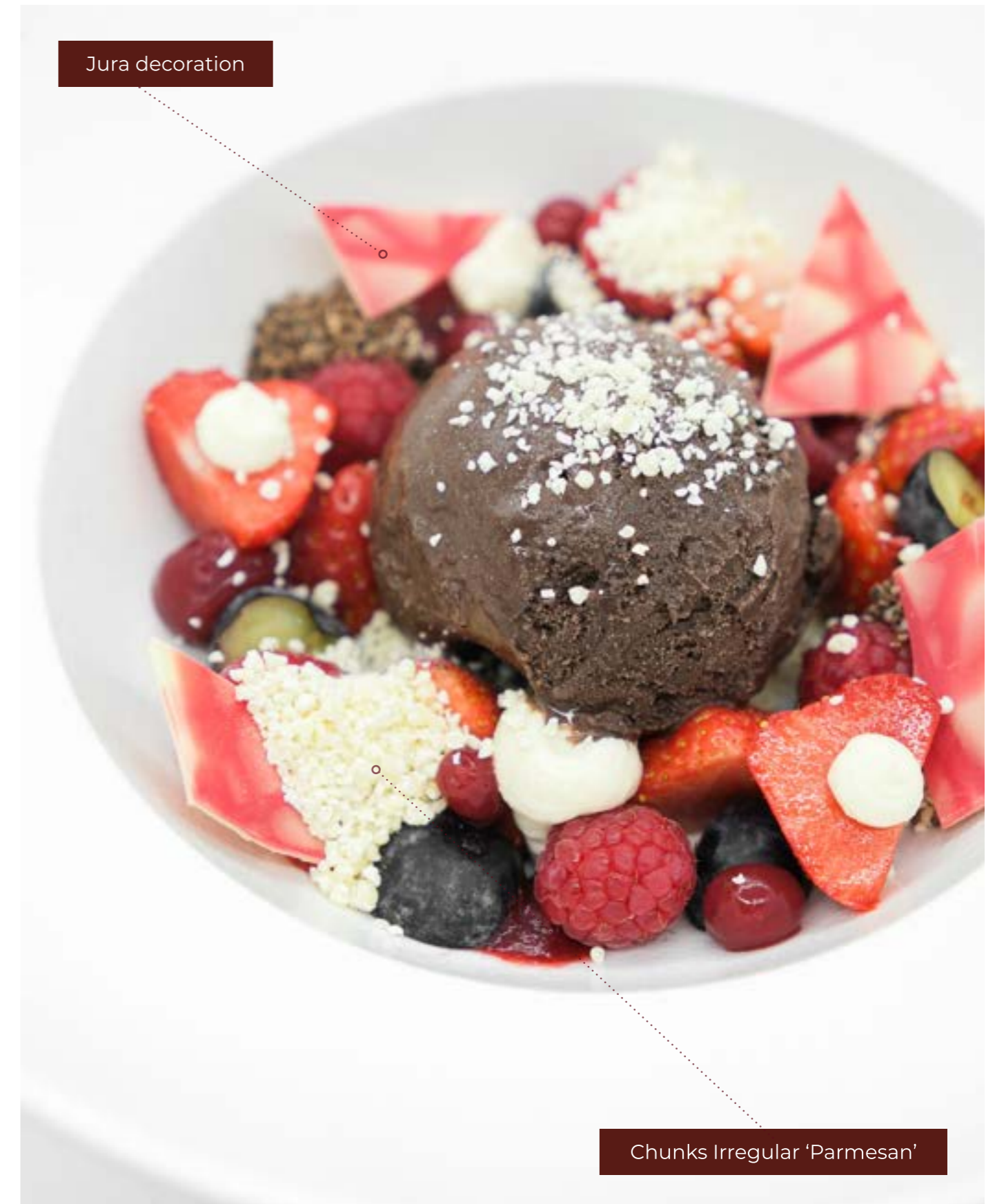
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Did you know we can add natural aroma's and/or colouring to any of our products?

## Product applications

Below, you will find some variations of our chocolate in different applications, which are ideal for use in the semi-industrial sector. These options are particularly well-suited for use in the semi-industrial sector, ensuring versatility and quality to meet your specific needs.



Blossoms 27mm



Drops 20K

Drops 20K



Drops 120K



Chunks 5x4x3



Chunks 5x4x3

Chunks Aerated 5x5x5

Pencil decoration



Shavings

Drops 120K



Drops 20K

Drops 120K



Chunks Irregular 'Parmesan'

Drops 20K



Blossoms 27mm



Heart decoration

Drops 80K





Flanders  
State of the Art



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