



**LE BOURNE**

*Chocolate That Bonds To Perfection*

**OUR CHOCOLATE  
SERIES**



*lebourne.chocolate*



## COUVERTURE CHOCOLATE SERIES

*\*Certified: GMP, HALAL, HACCP 22000:2018*



<b>Product</b>	Dark Chocolate (2101)
<b>Application</b>	Coating, Dipping, Enrobing, Molding, Panning, Shaving
<b>Characteristics</b>	Bittersweet, dark in colour
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Shape</b>	Block, Nuggets



<b>Product</b>	Milk Chocolate (2201)
<b>Application</b>	Coating, Dipping, Enrobing, Molding, Panning, Shaving
<b>Characteristics</b>	Creamy, light brown in colour
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Shape</b>	Block, Nuggets



<b>Product</b>	White Chocolate (2301)
<b>Application</b>	Coating, Dipping, Enrobing, Molding, Panning, Shaving
<b>Characteristics</b>	Creamy, milky, white in colour
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Shape</b>	Block, Nuggets



<b>Product</b>	Flavoured Chocolate
<b>Application</b>	Coating, Dipping, Enrobing, Molding, Panning, Shaving
<b>Flavour</b>	Butterscotch, Durian, Matcha
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Shape</b>	Block





## COMPOUND CHOCOLATE SERIES

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<b>Product</b>	Dark Compound Chocolate (1101)
<b>Application</b>	Coating, Dipping, Enrobing, Molding, Panning, Shaving
<b>Characteristics</b>	Bittersweet, dark in colour
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Shape</b>	Block, Nuggets



<b>Product</b>	Milk Compound Chocolate (1201)
<b>Application</b>	Coating, Dipping, Enrobing, Molding, Panning, Shaving
<b>Characteristics</b>	Creamy, light brown in colour
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Shape</b>	Block, Nuggets



<b>Product</b>	White Compound Chocolate (1301)
<b>Application</b>	Coating, Dipping, Enrobing, Molding, Panning, Shaving
<b>Characteristics</b>	Creamy, milky, white in colour
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Shape</b>	Block, Nuggets



<b>Product</b>	Flavoured Compound Chocolate
<b>Application</b>	Coating, Dipping, Enrobing, Molding, Panning, Shaving
<b>Flavour</b>	Butterscotch, Strawberry
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Shape</b>	Block





## CHOCOLATE CHIPS / STICKS SERIES

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<b>Product</b>	Dark Compound Chips (1102)
<b>Application</b>	Baking
<b>Characteristics</b>	Semi-sweet, dark in colour
<b>Segments</b>	Bakery & Pastry
<b>Size</b>	8,000 pcs / kg



<b>Product</b>	White Compound Chips (1302)
<b>Application</b>	Baking
<b>Characteristics</b>	Creamy, milky, white in colour
<b>Segments</b>	Bakery & Pastry
<b>Size</b>	8,000 pcs / kg



<b>Product</b>	Flavoured Compound Chips
<b>Application</b>	Baking
<b>Flavour</b>	Butterscotch, Mango, Strawberry
<b>Segments</b>	Bakery & Pastry
<b>Size</b>	6,000 pcs / kg



<b>Product</b>	Dark Compound Sticks (1116)
<b>Application</b>	Baking
<b>Characteristics</b>	Semi-sweet, dark in colour
<b>Segments</b>	Bakery & Pastry
<b>Size</b>	12 small boxes x 1.6 kg / per carton





## CHOCOLATE COATING / PASTE SERIES

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<b>Product</b>	Dark Chocolate Paste (3101 / 3121)
<b>Application</b>	Baking, Coating, Dipping, Enrobing, Molding, Panning
<b>Characteristics</b>	Semi-sweet, dark in colour
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Size</b>	6 kg (pail) / 10 kg (carton) / 23 kg (pail)



<b>Product</b>	Milk Chocolate Paste (3214)
<b>Application</b>	Baking, Coating, Dipping, Enrobing, Molding, Panning
<b>Characteristics</b>	Creamy, light brown in colour
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Size</b>	6 kg (pail) / 10 kg (carton) / 23 kg (pail)



<b>Product</b>	White Chocolate Paste (3314)
<b>Application</b>	Baking, Coating, Dipping, Enrobing, Molding, Panning
<b>Characteristics</b>	Creamy, milky, white in colour
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Size</b>	6 kg (pail) / 10 kg (carton) / 23 kg (pail)



<b>Product</b>	Flavoured Chocolate Paste
<b>Application</b>	Baking, Coating, Dipping, Enrobing, Molding, Panning
<b>Flavour</b>	Butterscotch
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Size</b>	6 kg (pail) / 10 kg (carton) / 23 kg (pail)



## SPECIALTY CHOCOLATE SERIES

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<b>Product</b>	Dark Ice Cream Coating (3105 / 3118)
<b>Application</b>	Ice cream coating
<b>Characteristics</b>	Semi-sweet, dark in colour
<b>Segments</b>	Confectionery
<b>Size</b>	10 kg



<b>Product</b>	Real Milk Coating (3208)
<b>Application</b>	Ice cream coating
<b>Characteristics</b>	Creamy, light brown in colour
<b>Segments</b>	Confectionery
<b>Size</b>	10 kg

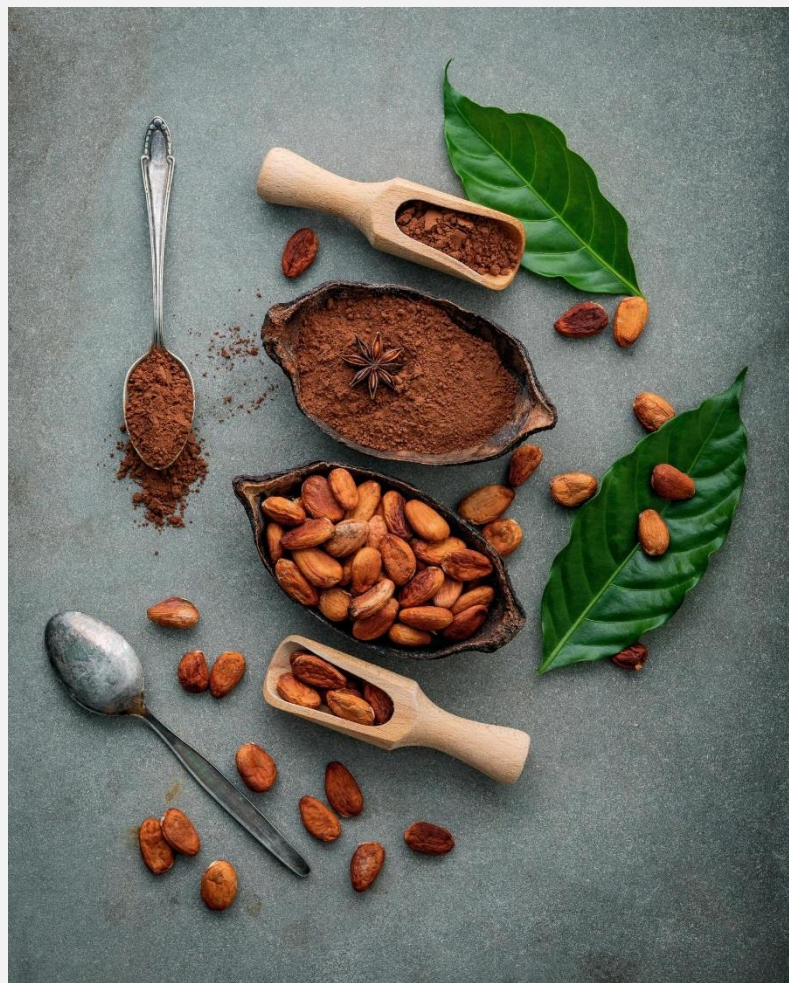


<b>Product</b>	Chocolate with hazelnut (3216)
<b>Application</b>	Baking, Coating, Dipping, Enrobing, Filling
<b>Characteristics</b>	Smooth hazelnut
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Size</b>	3.5 kg / 6 kg / 23 kg (pail)



<b>Product</b>	Seasalt Caramel Crisp (3801)
<b>Application</b>	Baking, Coating, Dipping, Enrobing, Filling, Ice cream
<b>Characteristics</b>	Smoothness salted caramel, crispy
<b>Segments</b>	Confectionery, Bakery & Pastry
<b>Size</b>	3 kg / 6 kg / 23 kg (pail)





## COCOA POWDER SERIES

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<b>Product</b>	Alkalized Cocoa Powder
<b>Application</b>	Decorating, Flavouring, Mixing
<b>Fat Content</b>	10 % ~ 12 % (low fat)
<b>Segments</b>	Confectionery, Bakery & Pastry, Ice Cream, Desserts
<b>Size</b>	1 kg / 5 kg / 25 kg



<b>Product</b>	Alkalized Cocoa Powder
<b>Application</b>	Decorating, Flavouring, Mixing
<b>Fat Content</b>	22 % ~ 24 % (high fat)
<b>Segments</b>	Confectionery, Bakery & Pastry, Ice Cream, Desserts
<b>Size</b>	1 kg / 5 kg / 25 kg



<b>Product</b>	Alkalized Cocoa Powder
<b>Application</b>	Decorating, Flavouring, Mixing
<b>Fat Content</b>	16 % ~ 18 % (medium fat)
<b>Segments</b>	Confectionery, Bakery & Pastry, Ice Cream, Desserts
<b>Size</b>	1 kg / 5 kg / 25 kg



<b>Product</b>	Chocolate Malt Powder (4202)
<b>Application</b>	Dairy & Drinks
<b>Characteristics</b>	Smoothness salted caramel, crispy
<b>Segments</b>	Bakery, Desserts
<b>Size</b>	1 kg / 5 kg