

Panned Chocolate Brochure



PANNED CHOCOLATE

Panning is an original, artisan method of chocolate coating fruit and nuts or a center. It is one of the oldest and technical skills of chocolate making. Chocolate is slowly poured over center in a tumbling coating pan. Gallothai specializes in chocolate panning and has developed a highly efficient technique that adds increased value to the snacks and sweets your consumers love.

Our range consists of pan-coat products such as nuts, fruits, cereal balls, and coffee beans.

Shelf life: 12 months

Store in : Chocolate (+16)- (+18) °C



FPAN 5328D
CARAMELIZED PISTACHIO
COATED IN
DARK CHOCOLATE



FPAN 5312W
CARAMELIZED ALMOND
COATED WITH
WHITE CHOCOLATE
AND COCOA POWDER



FPAN 5432M CRANBERRIES COATED IN MILK AND RED CHOCOLATE



FPAN 0549M HAZELNUT COATED IN MILK CHOCOLATE MARBLE



FPAN 0550
HAZELNUT
COATED IN
CARAMEL SALTED
CHOCOLATE MARBLE



FPAN 0548D
HAZELNUT
COATED IN
DARK CHOCOLATE
MARBLE



FPAN 5344W MACADAMIA COATED IN WHITE CHOCOLATE



FPAN 5343M MACADAMIA COATED IN MILK CHOCOLATE



FPAN 5345D MACADAMIA COATED IN DARK CHOCOLATE



FPAN 5315W
ALMOND
COATED IN
WHITE CHOCOLATE



FPAN 5314M ALMOND COATED IN MILK CHOCOLATE



FPAN 5313D ALMOND COATED IN DARK CHOCOLATE



FPAN 5320W
COFFEE BEAN
COATED IN
WHITE CHOCOLATE



FPAN 5318M COFFEE BEAN COATED IN MILK CHOCOLATE



FPAN 5316D COFFEE BEAN COATED IN DARK CHOCOLATE



FPAN 0704W
CEREAL BALL
COATED IN
WHITE CHOCOLATE



FPAN 0704M
CEREAL BALL
COATED IN
MILK CHOCOLATE



FPAN 0704D CEREAL BALL COATED IN DARK CHOCOLATE



FPAN 0240 CEREAL BALL COATED IN GREEN CHOCOLATE "MELON FLAVOR"



FPAN 0241 CEREAL BALL COATED IN PINK CHOCOLATE "STRAWBERRY FLAVOR"



FPAN 0242 CEREAL BALL COATED IN PURPLE CHOCOLATE "BLUEBERRY FLAVOR"



FPAN 0243
CEREAL BALL
COATED IN
LIGHT BLUE CHOCOLATE
"MINT FLAVOR"



FPAN 0244
CEREAL BALL
COATED IN
YELLOW CHOCOLATE
"BANANA FLAVOR"