

MORE THAN COCOA

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CHOCOLATE ALTERNATIVES

Elevate your creations with a chocolate alternative, delivering the performance of high-quality chocolate at an optimised value.

- Behaves just like chocolate, ensuring flawless results.
- Requires tempering to achieve that signature glossy finish and good snap.
- Offers a rich taste and texture comparable to the finest chocolates.

CHOCOLATE ALTERNATIVES

Product	Cocoa Content	Description	Fluidity	Packaging
CHOCOLIKE DARK	38%	Chocolate alternative with an intense colour and flavour. Requires tempering to ensure high end results across various applications	▲▲	12 kg Box
CHOCOLIKE MILK	9%	Milk chocolate alternative with hints of vanilla and caramel. Temper just like chocolate to obtain the ideal finish across multiple applications.	▲▲	12 kg Box
CHOCOLIKE WHITE	-	Ivory-coloured white chocolate alternative with an intense milk flavour and a mild hint of vanilla. Temper just like chocolate to get high quality results in numerous applications	▲▲▲	12 kg Box

PREMIUM CHOCOLATE COMPOUNDS

An excellent alternative to chocolate.

- Direct application without the need for tempering
- High gloss
- Excellent mouth fusion and snap
- Intense flavour

PREMIUM CHOCOLATE COMPOUNDS

Product		Cocoa Content	Description	Fluidity	Packaging
ZAFIRO BITTER		23%	Bitter compound with an intense cocoa flavour and excellent gloss.	▲▲▲	2 x 5 kg Box 12 kg Bag
ZAFIRO COCOA		17%	Cocoa compound, an excellent alternative to chocolate.	▲▲▲	2 x 5 kg Box
ZAFIRO MILK		5%	Compound with an excellent milky taste and caramel notes.	▲▲▲	2 x 5 kg Box
ZAFIRO WHITE		-	White compound with an excellent milky taste.	▲▲▲	2 x 5 kg Box
ZAFIRO STRAWBERRY		-	Strawberry-flavoured compound with an attractive pink colour.	▲▲▲	2 x 5 kg Box 8 x 1 kg Box
ZAFIRO GOLD		-	Caramel-flavoured compound with a beautiful golden colour.	▲▲▲	2 x 5 kg Box
ZAFIRO PISTACHIO		-	Pistachio-flavoured compound with a vibrant green colour.	▲▲▲	2 x 5 kg Box

CHOCOLATE COMPOUND

Discover our range of compound chocolate.










CHOCOLATE COMPOUNDS

Product	Cocoa Content	Description	Fluidity	Packaging
RUBÍ	30%	Compound with a high cocoa content, dark brown colour and an intense taste.	▲▲▲	2 x 10 kg Box
AZABACHE	25%	Compound with an intense cocoa flavour and dark brown colour.	▲▲▲	2 x 10 kg Box
AZULITA	24%	Brown coloured compound with an intense cocoa taste.	▲▲▲	2 x 10 kg Box
TURQUESA	19%	Brown coloured compound with cocoa flavour.	▲▲▲▲	2 x 10 kg Box
ONYX	16%	Brown coloured compound with an intense cocoa flavour.	▲▲▲▲	2 x 5 kg Box 2 x 10 kg Box 12 kg Bag
TOPACIO	14%	Light brown coloured compound with a mild cocoa taste	▲▲▲▲	2 x 10 kg Box 12 kg Bag
JASPE <i>no added sugars</i>	16%	Light brown coloured compound with no added sugar and a mild cocoa flavour.	▲▲▲▲	12 kg Bag
ARES	5%	Milk compound with a sweet taste.	▲▲▲▲	2 x 10 kg Box
NÁCAR	-	White compound with a sweet and soft vanilla flavour.	▲▲▲▲	2 x 5 kg Box
ETNA	-	Sweet flavoured white compound.	▲▲▲▲	2 x 5 kg Box



BAKESTABLE PRODUCTS

Fermentation, freezing and baking stability.
Ideal for all types of doughs

Product		Cocoa Content	Description	Packaging
CHOCO-CHIP 7		46%	Bakestable chocolate chips. 7000 pieces/kg	2 x 6 kg Box
CHOCO-CHIP 10		46%	Bakestable chocolate chips. 10000 pieces/kg	2 x 6 kg Box 8 x 1 kg Box
CHOCO-CHIP 20		46%	Bakestable chocolate chips. 20000 pieces/kg.	2 x 6 kg Box
CHOCO-CHIP MILK 7		27%	Bakestable milk chocolate chips. 7000 pieces/kg	2 x 6 kg Box
CHOCO-CHIP WHITE 7		24%	Bakestable white chocolate chips. 7000 pieces/kg	2 x 6 kg Box
ABEDUL-CHIP 7 <i>No added sugar</i>		60%	Bakestable chocolate chips with no added sugars. 7000 pieces/kg	2 x 6 kg Box
ABEDUL-CHIP 20 <i>No added sugar</i>		60%	Bakestable chocolate chips with no added sugars. 20000 pieces/kg	2 x 6 kg Box

Product		Cocoa Content	Description	Packaging
DARK CHOCO CHUNK		48%	Bakestable chocolate chunks	2 x 5 kg Box
MILK CHOCO CHUNK		27%	Bakestable milk chocolate chunks	2 x 5 kg Box
WHITE CHOCO CHUNK		24%	Bakestable white chocolate chunks	2 x 5 kg Box
GOLD CHOCO CHUNK		24%	Caramel flavoured bakestable chunks	2 x 5 kg Box

Product		Cocoa Content	Description	Packaging
CHOCOLATE STICKS 4		48%	Bakestable chocolate sticks, 4 cm long	2 x 4 kg Box
CHOCOLATE STICKS 8		48%	Bakestable chocolate sticks, 8 cm long	2 x 4 kg Box
WHITE CHOCOLATE STICKS 8		24%	Bakestable white chocolate sticks, 8 cm long	2 x 3 kg Box

Product		Cocoa Content	Description	Packaging
COCOA-CHIP 7		16%	Bakestable black compound chips. 7000 pieces/kg	2 x 6 kg Box
BAKESTABLE COCOA STICKS 4		20%	Bakestable cocoa sticks, 4 cm long	2 x 4 kg Box
BAKESTABLE COCOA STICKS 8		20%	Bakestable cocoa sticks, 8 cm long	2 x 4 kg Box

COATING CREAMS

Coating creams for an elegant finish

SACHER SUPREME

Coating cream with an excellent cocoa flavour with a subtle hint of hazelnut. Its flexible texture and perfect drying provide an elegant finish.



Bucket



SACHER BIANCA

White coating cream with milky profile. Its flexible texture and perfect drying provide an elegant, soft, glossy finish.



Bucket



SACHER CARAMEL

Caramel flavoured coating cream. Its spectacular shine, attractive colour, flexible texture and perfect drying provide an elegant, soft, glossy finish.



Bucket



SACHER MILK

Milk coating cream with an excellent milky taste and an attractive colour. Its flexible texture and perfect drying provide an elegant, soft, glossy finish.



Bucket



DECORAR CACAO

Cocoa coating cream with quick-drying which gives your creation an attractive finish.



Bucket



DECORAR BLANCO

White coating cream with a light lemon hint. Its quick drying time provides an attractive finish.



Bucket



MORELCREM

Versatile cream with an intense chocolate flavour, high cocoa and hazelnut content.



Bucket



SPREADING CREAMS

Fat-based fillings with a creamy, spreadable texture perfect for your creations.

VELA NOCCIOLA EXTRA

Cocoa spread containing 12% roasted hazelnut.



VELA NOCCIOLA

Milk hazelnut spread with a high content of Italian hazelnut. Its creamy texture allows for multiple applications providing an attractive colour and an intense hazelnut flavour.



VELA NOCCIOLA BIANCA

White hazelnut spread with a high content of Italian hazelnut, which provides a creamy texture, attractive colour and an intense hazelnut flavour with milky notes.



VELA PISTACCHIO

Spreadable cream containing 15% pistachio, which provides a creamy texture, attractive colour and an intense pistachio flavour.



VELA WHITE CHOCOLATE

Spreadable white chocolate cream providing a creamy texture, ideal for multiple applications, with an intense flavour and attractive white chocolate colour.



VELA MILK CHOCOLATE

Spreadable milk chocolate cream, which provides a creamy texture, attractive colour and an intense milk chocolate flavour.



VELA DARK CHOCOLATE

Spreadable cream containing dark chocolate, with an exquisite flavour and an intense colour.



VELA GOLD CARAMEL

Spreadable cream containing caramel, which provides a creamy texture, intense flavour and an attractive golden caramel colour.



VELA SPECULOOS

Spreadable cream with an attractive colour and the authentic flavour of the traditional Speculoos biscuit



ORIÓN

Cocoa and hazelnut spread ideal for multiple applications.

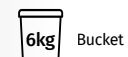


SPREADING CREAMS DELIZIA

Fat-based fillings with a creamy, spreadable texture, including a special crunchy touch to help you prepare exceptional creations.

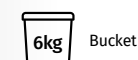
VELA COOKIES AND CREAM

White spreadable cream with an intense milky flavour containing the traditional black cookie pieces.



VELA BIANCA CRISP

White hazelnut spread with a high content of Italian hazelnut, together with crispy crêpe flakes, providing a creamy and crunchy texture.



VELA GOLD CRISP

Spreadable cream containing caramel and crispy crêpe flakes, making it's texture a perfect contrast between smooth and crunchy.



CREAMS FOR INJECTION

Filling creams with an optimal injectable texture, ideal for adding creaminess to baked goods.



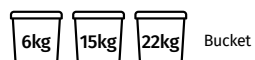
BAKING CREAMS

Creams stable to the fermentation, freezing and baking processes.



FÉNIX

Cocoa and hazelnut flavoured cream with a fluid texture, ideal for injecting.



ANTARES

Freeze and bake stable hazelnut cocoa cream. It maintains its creamy texture and excellent flavour after baking. Ideal for frozen pastries.



FÉNIX WHITE

Ivory-coloured cream with a milky flavour and hazelnut notes providing a fluid texture ideal for injection.



ANTARES EXTRA CACAO

Freeze and bake stable cocoa cream. It maintains its creamy texture and excellent flavour after baking. Ideal for frozen pastries. Outstanding texture, shine, and flavour.



FÉNIX WHITE PREMIUM

Ivory-coloured cream with a milky taste providing an ideal texture for injection.



PASTRY SUPPLEMENTS

Products that facilitate and complement the different stages of development in the workshop.

COCOA BUTTER

Deodorised cocoa butter.
Natural fat from cocoa beans.



COCOA POWDER 10-12%

10-12% cocoa powder with
multiple bakery applications.





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