



CHOCOLATE SECTOR



1. Products and advantages - what we have to offer

PRODUCT	DESCRIPTION	ADVANTAGES
Granulated sugar Medium grain sifted K2	white granulated sugar that meets EU2 quality standards	<ul style="list-style-type: none"> sweetness (100)
Cane sugar	raw cane sugar	<ul style="list-style-type: none"> characteristic flavour available in organic
Fondaleb Fondant 82	white fondant	<ul style="list-style-type: none"> basis for chocolate praline fillings easy for colouring and flavouring ideal for whole cherry liqueurs and chocolate bars
Fondaleb Dry Fondant LG	fondant powder	<ul style="list-style-type: none"> basis for praline chocolate fillings, seafood chocolates, truffles easy to work with
Caramel Essence 78/0712	caramelised sugar syrup	<ul style="list-style-type: none"> full flavour flavour and colour of butter cream and cream fillings can be mixed with chocolate 1300-1800 EBC
Aromaleb MAR 500/0260	caramelised powder	<ul style="list-style-type: none"> crunchy pure taste of caramel easy to mix into the chocolate mix 250-400 EBC
Fudge	smooth fondant paste	<ul style="list-style-type: none"> can be piped at room temperature ready-made filling vanilla, coffee, caramel and chocolate varieties
Raftisweet® G451/82	glucose syrup	<ul style="list-style-type: none"> prevents crystallisation enhances the texture of the filling
Raftisweet® F095/82/35	glucose syrup	<ul style="list-style-type: none"> syrup base for truffle balls enhances the texture
Liquileb Trimoline®	invert sugar paste DS 80%	<ul style="list-style-type: none"> improves durability in creams for fillings and spreads (low Aw value) enhances the texture of creams for fillings high sweetness (120) better fixing of natural colouring agents in fillings
Decoleb Raftisnow®	coated decorating powder	<ul style="list-style-type: none"> white coating mildly sweetening



2. Recipe and step by step guide for whole cherry liqueurs

INGREDIENTS

Fondaleb Fondant 82

Amylase enzyme

94% alcohol

Cherries in alcohol

Chocolate coating

Chocolate bedding

Heat the fondant to 65°C and add the enzyme and a dash of alcohol.
Dip the cherries in the fondant and leave to cool on baking paper.
Temper the chocolate coating and dip the fondant cherries into it
Place the chocolate-coated cherries in a chocolate bedding.

3. Products and packaging

PRODUCT	PACKAGING
K2 granulated sugar	25kg bag - bulk (5-25mT)
Cane sugar	25kg bag (1000kg/pallet)
Fondaleb Fondant 82	15kg cardboard box (810kg/pallet)
Fondaleb Dry Fondant LG	20kg bag (640kg/pallet)
Caramel Essence 78/0712	jerry cans 25kg (975kg/pallet)
Aromaleb MAR 500/260	25kg bag (1000kg/pallet)
Fudge	12.5kg bucket (700kg/pallet)
Raftisweet® G451/82	25kg bucket (500kg/pallet)
Raftisweet® F095/82/35	IBC container, bulk (5 - 25mT)
Liquileb Trimoline®	15kg bucket (660kg/pallet)
Decoleb Raftisnow®	5kg bag (750kg/pallet)

4. Technical - sales department

For additional information, you can always contact our sales team at the addresses below:

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