



FROM MAIN CROP  
**WEST AFRICAN  
BEANS**  
*to chocolate*

# VEGAN CHOCOLATE

**SO DELICIOUS,  
YOU WON'T BELIEVE  
IT'S VEGAN!**

Our vegan series,  
including two bitter and  
one coconut milk flavored  
chocolates, are made from  
premium first crop  
West African cacao beans.

>>



**VEGAN**



[www.altinmarka.com.tr](http://www.altinmarka.com.tr)

These three vegan chocolates are completely free from: Lactose, Gluten & Nuts, and are suitable for vegans and vegetarians.

Our chocolates are certified vegan and therefore are safe to use in vegetarian and vegan recipes.

You will definitely want to try our Coconut - Milk vegan chocolate for recipes requiring a creamier texture. Don't worry we only use the most premium natural coconut milk powder.

WHETHER YOU ARE CREATING  
VEGAN RECIPES FOR IMPROVED  
DIGESTION AND/OR TO REAP IN THE  
HEALTH BENEFITS, OUR  
VEGAN CHOCOLATES ARE PERFECT  
FOR HEALTH CONSCIOUS CONSUMERS  
WHO WANTS TO CREATE THEIR  
FAVORITE VEGAN RECIPES!



## ALT45 - DARK CHOCOLATE COINS

STANDARD FLUIDITY



### INGREDIENTS

Cocoa mass, sugar, cocoa butter, cocoa powder, emulsifier (sunflower lecithin). Cocoa solids min. 56%.

### ALLERGEN INFORMATION

It may contain trace amounts of milk component and soy product.

### NUTRITION FACTS (100G)

Energy	2331 kj / 558 kcal
Fat	34,5 g
Saturated Fat	20,3 g
Carbohydrate	52,7 g
Sugars	42,2 g
Fiber	6,9 g
Protein	5,6 g
Salt	0 g

**GLUTEN  
FREE**



## ALT219 - DARK CHOCOLATE COINS

STANDARD FLUIDITY



### INGREDIENTS

Cocoa mass, sugar, cocoa butter, emulsifier (sunflower lecithin), flavouring (vanilla). Cocoa solids min. 53%.

### ALLERGEN INFORMATION

It may contain trace amounts of milk component and soy product.

### NUTRITION FACTS (100G)

Energy	2308 kj / 5552 kcal
Fat	33,2 g
Saturated Fat	19,6 g
Carbohydrate	54,8 g
Sugars	45,2 g
Fiber	6,7 g
Protein	5,0 g
Salt	0 g

**GLUTEN  
FREE**



## ALT533 - COCONUT MILK CHOCOLATE COINS

STANDARD FLUIDITY



### INGREDIENTS

Maltitol, cocoa butter, cocoa mass, creamed coconut powder, cocoa powder, emulsifier (sunflower lecithin), stevia (Steviol glycosides). Cocoa solids min. 40%.

### ALLERGEN INFORMATION

It may contain trace amounts of milk component and soy product.

### NUTRITION FACTS (100G)

Energy	2901 kj / 500 kcal
Fat	35,8 g
Saturated Fat	21,5 g
Carbohydrate	57,6 g
Sugars	2,1 g
Fiber	2,8 g
Protein	3,7 g
Salt	0 g

**GLUTEN  
FREE**





**5,5 LBS**



**11 LBS**



**55 LBS**



**5,5 LBS**



**11 LBS**



**55 LBS**



**5,5 LBS**



**11 LBS**



**55 LBS**

Our vegan chocolate series is suitable for all types of vegan chocolate making, decoration, melting, moulding, enrobing and baking.

Pastry makers will love these chocolates to make vegan ganache and fillings.

### APPLICATIONS

							
	✓	✓			✓	✓	
	✓	✓		✓	✓	✓	
	✓	✓	✓	✓	✓	✓	
			✓	✓			✓
			✓				✓

### PREPARATION

#### MELTING



40°C  
45°C

#### COOLING



Molding  
12°C  
10°C

Enrobing  
18°C  
15°C

#### CRYSTALLIZATION CURVE

Bitter

40-45°C | 25-26°C | 27-29°C



### STORAGE



20°C  
15°C



**VEGAN**

**GLUTEN  
FREE**



**ALTINMARKA**

• MADE IN CHOCOLATE •