



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

**GOLD**

**ALT 540**

CHOCOLATE  
COIN

STANDARD  
FLUIDITY



**%36**  
TOTAL FAT

**CARAMEL  
WHITE**



**%30**  
COCOA  
SOLIDS

**%35**  
MILK  
SOLIDS



# “IMAGINE A GOLDEN CHOCOLATE WITH CARAMEL TASTE”

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A great discovery with an intense caramel flavor and a scent of vanilla that spreads on the palate.

An intense taste with golden amber color, fluid consistency and caramel flavor coming from completely caramelized milk and sugar.

Produced only from the first harvest West African cocoa beans, Altinmarka Gold Chocolate contains no caramel flavor or dyes.

Gold chocolate works perfectly with almost any recipe. It can be used for enrobing, moulding, panning, decoration or spraying; for making ice cream or for baking.

## APPLICATIONS

							
1 drop	✓	✓			✓	✓	
2 drops	✓	✓		✓	✓	✓	
3 drops	✓	✓	✓	✓	✓	✓	
4 drops			✓	✓			✓
5 drops			✓				✓

## PROCESSING

### MELTING



### COOLING



## STORAGE



## CRYSTALLIZATION CURVE

White  
40-45°C | 25-26°C | 27-29°C



## INGREDIENTS

Cocoa butter, sugar, whole milk powder, skimmed milk powder, caramelized sugar, emulsifier (sunflower lecithin), flavoring (vanilla). Cocoa solids min. 30%.

## ALLERGEN INFORMATION

It contains milk component; it may contain trace amounts of soy product, hazelnut, pistachio, almond and gluten.

## ENERGY AND NUTRITION FACTS (100G)

Energy	2397 kJ / 573 kcal
Fat	36,6 g
Saturated fat	21,7 g
Carbohydrate	49,2 g
Sugar	49,2 g
Fiber	0 g
Protein	11,0 g
Salt	0,52 g



2,5 KG



5 KG



25 KG



# ALTINMARKA

• MADE IN CHOCOLATE •