



Chef Ceber[®]

FROM OUR CRAFT TO YOUR DELIGHT

www.chefceber.com



Welcome to
Chef Ceber®
FROM OUR CRAFT TO YOUR DELIGHT

Chef Ceber is more than a chocolate supplier – it's a complete solution for professionals in pastry, bakery, and dessert production. Our mission is simple: deliver European-grade quality, reliable supply, and transparent pricing – all backed by a certified global manufacturing network.

In the food industry, consistency and trust are everything. Every Chef Ceber product is crafted to meet strict standards of safety, taste, and reliability. By working directly with our production partner Botech Gıda and certified facilities, we deliver premium quality chocolate without unnecessary cost or delay.

WHY CHOOSE CHEF CEBER?

CRAFTSMANSHIP & QUALITY

Born from decades of European chocolate expertise, Chef Ceber combines traditional craftsmanship with modern production and design. Our chocolates bring professional precision and rich taste to bakeries, cafés, and dessert manufacturers worldwide.

GLOBAL PARTNERSHIP

Chef Ceber collaborates with Botech Gıda, one of Turkey's leading chocolate manufacturers certified under FSSC 22000, FDA Registration, and the Turkish Ministry of Agriculture License. Together, we serve clients across Europe, North America, and the Middle East, supplying chocolates that blend reliability, flexibility, and superior quality.

PRODUCTION AT SCALE

With state-of-the-art facilities and strong monthly capacity, Chef Ceber provides consistent supply for both branded and private-label partners. Our vertically integrated model ensures traceability, quality control, and timely delivery for every shipment.

OUR COMMITMENT

Chef Ceber invests in sustainability, innovation, and efficiency to ensure every product meets modern expectations while preserving traditional artistry. Our mission is to combine fine craftsmanship with the precision of global-standard production.

Chef Ceber is built for businesses that want more than supply – we deliver the **quality, support, and confidence** you need to focus on serving your customers while growing your brand.

Let's move forward together. Explore this catalog and see how Chef Ceber can give your business the competitive advantage it deserves.

Chef Ceber – Crafted for professionals, trusted worldwide.

 wholesale@chefceber.com  www.chefceber.com  Toronto · Istanbul



Chef Ceber®

FROM OUR CRAFT TO YOUR DELIGHT

In collaboration with Botech Gıda – Istanbul, Turkey

Chef Ceber works in collaboration with Botech Gıda, one of Turkey's leading chocolate manufacturers certified under international food-safety systems. Botech Gıda holds FSSC 22000, FDA Registration, and Turkish Ministry of Agriculture Production Licenses, covering the manufacture of chocolate and whipped-cream products. The company produces several respected brands—Barlo, Efes, Carriba, Muuuky, Moli, Chocopast –and operates a fully audited facility in Istanbul, ensuring full traceability, safety, and compliance with global standards. Through this partnership, Chef Ceber delivers European-grade quality, flexible production capacity, and consistent worldwide supply.

www.chefceber.com/certifications

Certifications & Quality Assurance

- FSSC 22000 Certified – Food Safety System Certification for chocolate and whipped cream production.
- Business Registration (İşletme Kayıt Belgesi) – Official Turkish Government registration for food manufacturing and trade.
- U.S. FDA Registration – Registered facility under the U.S. Food and Drug Administration (FDA) for export authorization
- CFIA / ACIA Canadian Licence – Certified by the Canadian Food Inspection Agency under the Safe Food for Canadians Act (Licence No: 6CH6DCRV, valid until August 2, 2027)



Botech Gıda Production Facility – Istanbul, Turkey



BARLO
CHOCOLATE



Belgian Chocolate Excellence

Crafted with perfection, passion, and purity.
A celebration of chocolate artistry.



Milk Coin Chocolates

Chocolats au Lait en Pièces

Smooth and creamy with balanced sweetness, our Milk Coin Chocolates bring a silky texture and gentle cocoa flavor to every recipe. Perfect for molding, melting, and pastry creations.

Doux et crémeux avec une douceur équilibrée, nos Chocolats au Lait en Pièces offrent une texture soyeuse et une saveur de cacao délicate. Idéals pour le moulage, la fonte et la pâtisserie.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED RECOMMANDÉ
- **M395** - 39.5% Cocoa Solids
 - **M355** - 35.5% Cocoa Solids
 - **M415** - 41.5% Cocoa Solids



White Coin Chocolates

Chocolats Blancs en Pièces

Velvety and delicate, our White Coin Chocolates offer creamy richness and subtle sweetness. The perfect choice for pastry creams, decorations, and light dessert applications.

Onctueux et délicats, nos Chocolats Blancs en Pièces offrent une richesse crémeuse et une douceur subtile. Le choix idéal pour les crèmes pâtissières, les décorations et les desserts légers.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED RECOMMANDÉ
- **W3434** - 34% Cocoa Solids
 - **W385** - 38.5% Cocoa Solids
 - **W330** - 33% Cocoa Solids



Dark Coin Chocolates

Chocolats Noirs en Pièces

Intense and refined, our Dark Coin Chocolates deliver deep cocoa character with a clean, balanced finish. Ideal for ganache, glazing, or gourmet desserts that demand bold flavor.

Intenses et raffinés, nos Chocolats Noirs en Pièces révèlent un goût de cacao profond avec une finale équilibrée et pure. Parfaits pour les ganaches, glaçages ou desserts gastronomiques.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED RECOMMANDÉ
- **D570** - 57% Cocoa Solids
 - **D715** - 71.5% Cocoa Solids
 - **D550** - 55% Cocoa Solids

AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 8 x 2.5 kg (20 kg / 44 lb)
Carton maître: 8 x 2,5 kg (20 kg / 44 lb)





Pure Cocoa Mastery

Crafted with 100% pure cocoa for deep aroma and bold intensity,
where true craftsmanship defines chocolate.



BLOCK CHOCOLATES

B-C-M100

Milk Chocolate Couverture 100%

Chocolat au lait couverture série premium 100%



Enjoy the creamy richness of Barlo Milk Couverture Chocolate made with 100% cocoa solids for a smooth, balanced taste. Perfect for molding, coating, and baking.

Savourez la richesse crémeuse du chocolat au lait de couverture Barlo, élaboré avec 100 % de cacao pour une saveur douce et équilibrée. Idéal pour le moulage, l'enrobage et la cuisson.

B-C-W100

White Chocolate Couverture 100%

Chocolat blanc couverture série premium 100%



Enjoy the silky smooth texture of Barlo White Couverture Chocolate, made with 100% cocoa butter for a creamy, rich flavor. Perfect for molding and pastry work.

Appréciez la texture soyeuse du chocolat blanc de couverture Barlo, élaboré avec 100 % de beurre de cacao pour une saveur riche et crémeuse. Idéal pour le moulage et la pâtisserie.

B-C-D100

Dark Chocolate Couverture 100%

Chocolat noir couverture série premium 100%



Experience the bold and refined flavor of Barlo Dark Couverture Chocolate, crafted with 100% cocoa for rich depth and perfect fluidity. Ideal for molding, coating, and fine desserts.

Découvrez la saveur intense et raffinée du chocolat noir de couverture Barlo, élaboré avec 100 % de cacao pour une texture fluide et un goût profond. Parfait pour le moulage, l'enrobage et les desserts fins.

AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 8 × 2.5 kg (20 kg / 44 lb)
Carton maître: 8 × 2,5 kg (20 kg / 44 lb)



Chef Ceber





BARLO
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Barlo Pieces Chocolate Series

Refined chocolate craftsmanship for
professional and gourmet creations.



Milk Pieces Chocolate 41.5%

Chocolat en morceaux au lait 41,5%

Barlo Milk Pieces Chocolate (41.5% cocoa) offers a creamy, balanced flavor. Available in matte or shiny finishes and two sizes (4–7 mm, 7–9 mm), perfect for baking or confectionery.

Le chocolat en morceaux au lait Barlo (41,5 %) offre une saveur douce et équilibrée. Disponible en finitions mate ou brillante et en deux tailles (4–7 mm, 7–9 mm), idéal pour la pâtisserie.

B-P-M415-4-7 - B-P-M415-47-9

Dark Pieces Chocolate 71.5%

Chocolat en morceaux noir 71,5%

Barlo Dark Pieces Chocolate (71.5% cocoa) delivers bold, rich flavor with smooth intensity. Available in matte or shiny finishes and two sizes (4–7 mm, 7–9 mm).

Le chocolat en morceaux noir Barlo (71,5 %) révèle un goût riche et intense. Disponible en finitions mate ou brillante et en deux tailles (4–7 mm, 7–9 mm).

B-P-D715-4-7 - B-P-D715-7-9



AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5,5 lb)
- Master box: 6 × 2.5 kg = 15 kg (33.1 lb)
Carton maître: 6 × 2,5 kg (15 kg / 33.1 lb)




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BARLO
CHOCOLATE



Elegant Pink, Distinctly Refined

Chef Ceber Ruby Couverture Chocolate stands out with its vibrant pink color and bright, berry-like flavor. Crafted from selected ruby cocoa beans without added colorants or flavorings, it offers a smooth texture and glossy finish – perfect for artistic desserts, pralines, and creative chocolate work.



Pink Angel

Pink Angel PK.101

Ange Rose PK.101

Barlo Pink Angel PK.101 is a premium ruby chocolate known for its elegant pink color and delicate berry-fruity taste. Made from ruby cocoa beans with no added color or flavor, it offers a silky texture, balanced sweetness, and radiant appearance — perfect for moulding, coating, or pastry decoration.

Barlo Ange Rose PK.101 est un chocolat ruby haut de gamme, apprécié pour sa couleur rose élégante et son goût fruité délicat. Conçu à partir de fèves de cacao ruby sans ajout de colorant ni d'arôme, il offre une texture soyeuse, une douceur équilibrée et un aspect lumineux — idéal pour le moulage, l'enrobage ou la décoration pâtissière.

B-C-PK101



AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 8 × 2.5 kg (20 kg / 44 lb)
Carton maître: 8 × 2,5 kg (20 kg / 44 lb)



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BARLO
CHOCOLATE



Decoration Chocolates 100% Chocolate Art

Elegant cakes adorned with pure chocolate curls, triangles, squares, rolls, and pens. Crafted for creativity, captured in warm light – simple, premium, and refined.

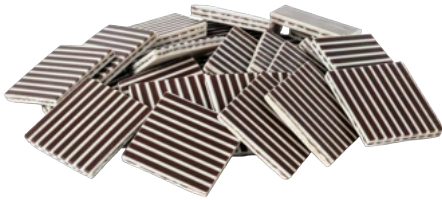


Carrés
Squares

Geometry of Indulgence

40 x 40 mm

Minimum Quantity: 350 ± 10



Striped Square

Carré Rayé

B-CD-SSQ



Mottled Square

Carré Moucheté

B-CD-MQ



Pink Patterned Square

Carré Motif Rose

B-CD-PPSQ



Patterned Square

Carré Motif

B-CD-PSQ



Tear Square

Carré Mottlé Larme

B-CD-TSQ

AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.25 kg (2.8 lb) per package
1,25 kg par emballage (2.8 lb)
- Master box: 6 × 1.25 kg = 7.5 kg (16.5 lb)
Carton maître: 6 × 1,25 kg (7.5 kg / 16.5 lb)



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BARLO
CHOCOLATE

Triangles
Triangles

Precision Meets Flavor

35 x 55 mm

Minimum Quantity: 435 ± 10



Striped Triangle

Triangle Rayé

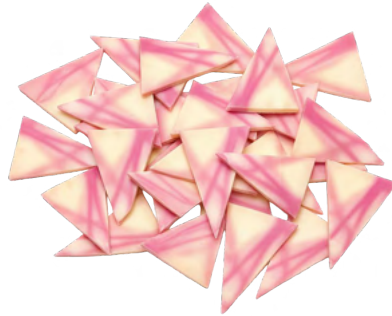
B-CD-ST



Mottled Triangle

Triangle Moucheté

B-CD-MT



Pink Patterned Triangle

Carré Motif Rose

B-CD-PPT



Patterned Triangle

Triangle Motif

B-CD-PT



Tear Triangle

Triangle Mottlé Larme

B-CD-TT

AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.0 kg (2.2 lb) per package
1,0 kg par emballage (2,2 lb)
- Master box: 6 × 1.0 kg = 6 kg (13.2 lb)
Carton maître: 6 × 1,0 kg (6 kg / 13.2 lb)



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BARLO
CHOCOLATE

Stylos Pens

The Signature of Taste



Zebra Pen

Pen Zébré

20 cm

Minimum Quantity: 82 ± 5

B-CD-ZP



White Pen

Pen Blanc

20 cm

Minimum Quantity: 82 ± 5

B-CD-WP



Dark Pen

Pen Noir

20 cm

Minimum Quantity: 82 ± 5

B-CD-DP



Pink Pen

Pen Rose

20 cm

Minimum Quantity: 82 ± 5

B-CD-PP



Milk Pen

Pen Lait

20 cm

Minimum Quantity: 82 ± 5

B-CD-MP



Marble Pen

Pen Marbré

20 cm

Minimum Quantity: 82 ± 5

B-CD-MBP



Dark Tipped White Pen

Pen Noir à Pointe Blanche

11.5 cm

Minimum Quantity: 140 ± 5

B-CD-DTWP



White Tipped Dark Pen

Pen Blanc à Pointe Noire

11.5 cm

Minimum Quantity: 140 ± 5

B-CD-WTDP

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.6 kg (21.2 oz) per package
0,6 kg par emballage (21,2 oz)
- Master box: 6 × 0.6 kg = 3.6 kg (5.7 lb)
Carton maître: 6 × 0,6 kg (3.6 kg / 5,7 lb)



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Roulés
Rolls
Rolled in Perfection



Dark Roll

Rouleau Noir

85 mm

Minimum Quantity: 450 ± 10

- 1.5 kg (5.5 lb) per package
1,5 kg par emballage (5,5 lb)
- Master box: 12 × 1.5 kg = 18 kg (39.7 lb)
Carton maître: 12 × 1,5 kg (18 kg / 39,7 lb)
B-CD-DRL



Milk Roll

Rouleau Lait

85 mm

Minimum Quantity: 450 ± 10

- 1.5 kg (5.5 lb) per package
1,5 kg par emballage (5,5 lb)
- Master box: 12 × 1.5 kg = 18 kg (39.7 lb)
Carton maître: 12 × 1,5 kg (18 kg / 39,7 lb)
B-CD-MRL



White Roll

Rouleau Blanc

85 mm

Minimum Quantity: 450 ± 10

- 1.5 kg (5.5 lb) per package
1,5 kg par emballage (5,5 lb)
- Master box: 12 × 1.5 kg = 18 kg (39.7 lb)
Carton maître: 12 × 1,5 kg (18 kg / 39,7 lb)
B-CD-WRL



Stripped Roll Large

Rouleau Rayé Large

18 cm

Minimum Quantity: 100 ± 5

- 0.6 kg (21.2 oz) per package
0,6 kg par emballage (21,2 oz)
- Master box: 6 × 0.6 kg = 3.6 kg (7.9 lb)
Carton maître: 6 × 0,6 kg (3,6 kg / 7,9 lb)
B-CD-SRL



Stripped Roll Mini

Rouleau Rayé Mini

40 mm

Minimum Quantity: 970 ± 10

- 1.5 kg (3.3 lb) per package
1,5 kg par emballage (3,3 lb)
- Master box: 12 × 1.5 kg = 18 kg (39.7 lb)
Carton maître: 12 × 1,5 kg (18 kg / 39,7 lb)
B-CD-SRLM



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BARLO
CHOCOLATE

Boucles
Curls

Whispers of Elegance

7mm or 15mm



Milk Curl

Curl Lait

B-CD-DC7 - B-CD-DC15



Dark Curl

Curl Noir

B-CD-DC7 - B-CD-DC15



White Curl

Curl Blanc

B-CD-WC7 - B-CD-WC15



Marble Curl

Curl Marbré

B-CD-MBC7 - B-CD-MBC15



Orange Flavoured Curl

Curl Saveur Orange

B-CD-OFC7 - B-CD-OFC15



Raspberry Flavoured Curl

Curl Saveur Framboise

B-CD-RFC7 - B-CD-RFC15

AVAILABLE SIZES

TAILLES DISPONIBLES

- 1 kg (2.2 lb) per package
1 kg par emballage (2,2 lb)
- Master box: 12 × 1 kg = 12 kg (26.5 lb)
Carton maître: 12 × 1 kg (12 kg / 26,5 lb)



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BARLO
CHOCOLATE



Pistachio Cream Collection

Crafted in Belgium, Barlo's 20% and 30% Pistachio Creams capture the true flavor of Antep pistachios – smooth, rich, and ideal for pastries, gelato, and desserts.





B-PC-30

Premium Pistachio Cream (30%)

Crème de pistache premium (20%)

Rich pistachio cream with 30% pistachio content, offering an intense nutty flavor and silky texture. Perfect for pastries, gelato, and gourmet desserts.

Crème de pistache riche avec 30 % de pistache, offrant une saveur intense et une texture soyeuse. Idéale pour la pâtisserie, les glaces et les desserts gourmets.

B-PC-20

Premium Pistachio Cream (20%)

Crème de pistache premium (20%)

Smooth pistachio cream with 20% pistachio content, offering a refined and balanced nutty flavor. Perfect for pastries, cakes, gelato, and spreads.

Crème de pistache onctueuse avec 20 % de pistache, offrant une saveur équilibrée et raffinée. Idéale pour la pâtisserie, les gâteaux, les glaces et les tartinades.



AVAILABLE SIZES

TAILLES DISPONIBLES

- 5 kg (11 lb) per pail
- 5 kg (11 lb) par seau



Chef Ceber





Ice Cream Sauce Collection

A luxurious line of chocolate sauces crafted for perfection. From silky milk to bold dark and creamy white, each flavor brings an indulgent touch to every dessert creation.



Ice Cream Sauce

B-WS-DIC - B-WS-DICN

Premium Dark Ice Cream Sauce

Sauce glacée au chocolat noir premium

Rich and intense, crafted for deep chocolate lovers. Perfect for ice cream, pastries, and fine desserts.

Riche et intense, créée pour les amateurs de chocolat profond. Parfaite pour les glaces, pâtisseries et desserts raffinés.

B-WS-WIC - B-WS-WICN

Premium White Ice Cream Sauce

Sauce glacée au chocolat blanc premium

Silky and delicate, offering a light vanilla-chocolate harmony. Perfect for fruits and creamy desserts.

Soyeuse et délicate, offrant une harmonie légère de vanille et de chocolat. Idéale pour les fruits et desserts crémeux.



Premium Milk Ice Cream Sauce

Sauce glacée au chocolat au lait premium

Smooth and creamy with a balanced sweetness. A classic milk chocolate indulgence for every dessert.

Lisse et crémeuse avec une douceur équilibrée. Une indulgence au chocolat au lait pour tous les desserts.

B-WS-MIC - B-WS-MICN

No added sugar available for all sauces

AVAILABLE SIZES

TAILLES DISPONIBLES

- 10 kg (22 lb) per pail
- 10 kg (22 lb) par seau



Chef Ceber





Dubai Chocolate

A luxurious blend of smooth milk chocolate and rich pistachio kadayıf filling. Crafted for those who crave sophistication, this chocolate bar captures the essence of Middle Eastern indulgence with its creamy texture, golden tones, and unforgettable flavor harmony.



Dubai Chocolate With Pistachio

Chocolat Dubaï à la pistache

Creamy milk chocolate filled with premium pistachio and crispy golden kadaïf layers for a rich, indulgent taste experience.

Chocolat au lait crémeux garni de pistache premium et de couches fines de kadaïf doré croustillant pour une saveur riche, gourmande et raffinée.

B-CH-DUB



AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.1 kg (3.5 oz) per package
0.1 kg (3,5 oz) par emballage
- Master box: 4 × 10 × 0.1 kg (4 kg / 8.82 lb)
Carton maître: 4 × 10 × 0.1 kg (4 kg / 8.82 lb)




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BARLO
CHOCOLATE



Real Chocolate 45% Chocolate Stick

Barlo Real Chocolate 45% Chocolat Stick is crafted with the finest cocoa to deliver smooth texture and rich flavor in every bite. Designed for professionals and chocolate lovers alike, these elegant sticks enhance pastries, elevate beverages, and shine as a refined indulgence on their own.

Each stick reflects Barlo's passion for authentic Belgian-style chocolate – balanced, aromatic, and luxuriously smooth.



Real Chocolate 45% Chocolate Stick

Chocolat Véritable 45 % Bâtonnet de Chocolat

Smooth, rich 45% cocoa sticks that melt evenly and shine – perfect for baking or coffee moments..

Bâtonnets 45 % cacao, lisses et riches, fondant uniformément – parfaits pour la pâtisserie ou le café.

B-CS-B45



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.6 kg (3.53 lb) per package
1,6 kg (3,53 lb) par emballage
- Master box: 12 × 1.6 kg = 19.2 kg (42.33 lb)
Carton maître : 12 × 1,6 kg = 19,2 kg (42,33 lb)




Chef Ceber


BARLO
CHOCOLATE



Madlen Gift Collection

A refined gift selection designed to impress. Twelve elegant chocolate squares – half milk, half dark – each crafted into four delicate madlens. Presented in Barlo's signature black-and-gold design, this collection embodies balance, sophistication, and generosity. A timeless gesture of appreciation, perfect for every occasion.



Madlen Gift Collection

Coffret Cadeau Madlen

B-G-MAD



AVAILABLE SIZES

TAILLES DISPONIBLES

- 264 g Box – 48 Pieces × 10 Boxes = 2 640 g (2.64 kg / 5.82 lb)
Boîte de 264 g – 48 pièces × 10 boîtes = 2 640 g (2,64 kg / 5,82 lb)
- 396 g Box – 72 Pieces × 10 Boxes = 3 910 g (3.91 kg / 8.62 lb)
Boîte de 396 g – 72 pièces × 10 boîtes = 3 910 g (3,91 kg / 8,62 lb)
- 528 g Box – 96 Pieces × 10 Boxes = 5 280 g (5.28 kg / 11.64 lb)
Boîte de 528 g – 96 pièces × 10 boîtes = 5 280 g (5,28 kg / 11,64 lb)
- 660 g Box – 120 Pieces × 10 Boxes = 6 600 g (6.60 kg / 14.55 lb)
Boîte de 660 g – 120 pièces × 10 boîtes = 6 600 g (6,60 kg / 14,55 lb)



Chef Ceber



efes
chocolate

Couverture Chocolate Series

Efes Couverture Chocolate Series delivers the perfect harmony of flavor, texture, and performance for chefs and artisans. Developed with high-quality cocoa and precise formulation, this range provides ideal fluidity, shine, and taste for moulding, coating, ganache, and pastry applications.



Milk Couverture

Chocolat de couverture au lait

Efes Milk Couverture Chocolate, available in 40% and 36% cocoa, offers a silky melt with light caramel notes and a velvety sweetness. Ideal for pralines, truffles, and fine dessert coatings.

Le chocolat de couverture au lait Efes, disponible en 40 % et 36 % de cacao, offre une fonte soyeuse aux notes de caramel et une douceur veloutée. Idéal pour les pralines, truffes et enrobages de desserts fins.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- **RECOMMENDED** RECOMMANDÉ E-CC-M40
● 40% Cocoa Solids
E-CC-M36
● 36% Cocoa Solids

White Couverture

Chocolat de couverture noir

Efes White Couverture Chocolate, with 34% and 31% cocoa butter, delivers smooth texture and subtle vanilla-milk notes. Its bright ivory color and creamy consistency make it perfect for decorations, coatings, and artistic creations.

Le chocolat de couverture blanc Efes, contenant 34 % et 31 % de beurre de cacao, offre une texture lisse et des notes délicates de vanille et de lait. Sa couleur ivoire lumineuse et sa texture crémeuse sont parfaites pour les décorations, enrobages et créations artistiques.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- **RECOMMENDED** RECOMMANDÉ E-CC-W34
● 34% Cocoa Solids
E-CC-W315
● 31.5% Cocoa Solids

Dark Couverture

Chocolat de couverture blanc

Efes Dark Couverture Chocolate is available in 70%, 62%, 55%, and 50% cocoa content, offering deep cocoa flavor with balanced bitterness and smooth texture. Perfect for creating elegant pastries, ganaches, and gourmet desserts.

Le chocolat de couverture noir Efes est disponible en 70 %, 62 %, 55 % et 50 % de cacao, offrant une saveur intense avec une amertume équilibrée et une texture lisse. Idéal pour les pâtisseries, ganaches et desserts raffinés.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- **RECOMMENDED** RECOMMANDÉ E-CC-D70
● 70% Cocoa Solids
E-CC-D55
● 55% Cocoa Solids
E-CC-D62
● 62% Cocoa Solids
E-CC-D50
● 50% Cocoa Solids

AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5,5 lb)
- Master box: 10 × 2.5 kg (25 kg / 55.1 lb)
Carton maître: 10 × 2,5 kg (25 kg / 55,1 lb)




Chef Ceber

efes
chocolate

Colorful Creations of Taste Compound Series

The Efes Compound Series is a vibrant selection of compound chocolates crafted to inspire creativity and delight every taste. From rich dark tones to fruity and nutty flavors like Strawberry, Lemon, Banana, Kiwi, Pistachio, and Caramel, each variant adds a touch of color and indulgence to your creations. Perfect for confectionery, desserts, and decorations, Efes brings together quality, flavor, and imagination in every piece.



efes
chocolate



Milk Compound

Chocolat Composé au Lait

E-C-MILK



White Compound

Chocolat Composé Blanc

E-C-WHITE



Dark Compound

Chocolat Composé Noir

E-C-DARK



Lemon Compound

Chocolat Composé au Citron

E-C-LEM



Orange Compound

Chocolat Composé à l'Orange

E-C-ORG



Raspberry Compound

Chocolat Composé à la Framboise

E-C-RAS



Pistachio Compound

Chocolat Composé à la Pistache

E-C-PIS



Caramel Compound

Chocolat Composé au Caramel

E-C-CAR



Kiwi Compound

Chocolat Composé au Kiwi

E-C-KIW



Banana Compound

Chocolat Composé à la Banane

E-C-BAN



Strawberry Compound

Chocolat Composé à la Fraise

E-C-STR



Cherry Compound

Chocolat Composé à la Cerise

E-C-CHE

AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 10 × 2.5 kg (25 kg / 55.1 lb)
Carton maître: 10 × 2,5 kg (25 kg / 55,1 lb)



Chef Ceber

efes
chocolate

efes

chocolate

Coin Chocolate Series

Discover the Efes Coin Chocolate Series – a premium selection of dark, milk, and white chocolates crafted for professionals and chocolate lovers alike. Each variety delivers its own unique balance of flavor, texture, and aroma, ensuring exceptional performance in baking, coating, or confectionery creations. Designed for both creativity and indulgence, Efes Coin Chocolates bring quality and elegance to every recipe.



Dark Coin Chocolate

Chocolat noir en pièces

Efes Dark Coin Chocolate offers a rich and balanced dark cocoa taste with a smooth finish. Perfect for professional baking, melting, or enjoying as a refined chocolate treat.

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AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED RECOMMANDÉ E-C-D55
- 55% Cocoa Solids
 - E-C-D50
 - 50% Cocoa Solids
 - E-C-D62
 - 62% Cocoa Solids
 - E-C-D70
 - 70% Cocoa Solids

White Coin Chocolate

Chocolat blanc en pièces

Efes White Coin Chocolate delights with its smooth, velvety texture and subtle vanilla notes. A versatile choice for decoration, desserts, and culinary creations.

Le chocolat blanc en pièces Efes séduit par sa texture lisse et veloutée et ses légères notes de vanille. Un choix polyvalent pour la décoration, les desserts et les créations culinaires.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED RECOMMANDÉ E-C-W315
- 31.5% Cocoa Solids
 - E-C-W34
 - 34% Cocoa Solids
 - E-C-W37
 - 37% Cocoa Solids

Milk Coin Chocolate

Chocolat au lait en pièces

Efes Milk Coin Chocolate delivers a creamy and well-rounded chocolate flavor with gentle sweetness. Ideal for confectionery, baking, and everyday indulgence.

Le chocolat au lait en pièces Efes offre une saveur crémeuse et équilibrée avec une douceur délicate. Idéal pour la confiserie, la pâtisserie et les moments gourmands du quotidien.

AVAILABLE OPTIONS

OPTIONS DISPONIBLES

- RECOMMENDED RECOMMANDÉ E-C-M36
- 36% Cocoa Solids
 - E-C-M40
 - 40% Cocoa Solids



AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 8 × 2.5 kg (20 kg / 44 lb)
Carton maître: 8 × 2,5 kg (20 kg / 44 lb)




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Pieces Chocolate Series

The Efes Pieces Chocolate line brings smooth texture and rich cocoa flavor to every creation. Available in dark and milk varieties, these glossy chocolate pieces melt evenly, making them perfect for baking, decorating, or snacking. Crafted for professionals and chocolate lovers alike, Efes delivers consistent quality and indulgence in every piece.

Dark Pieces Chocolate 55%

Chocolat en morceaux noir 55 %

Efes Dark Pieces Chocolate, crafted with 55% cocoa solids, strikes the perfect balance between rich cocoa intensity and smooth texture. Offered in matte and shiny finishes and available in sizes of 4–7 mm and 7–9 mm. Ideal for baking, decorating, or elevating fine desserts with bold chocolate flavor.

Le chocolat en morceaux noir Efes, fabriqué avec 55 % de cacao, offre un équilibre parfait entre l'intensité du cacao et une texture lisse. Proposé en finitions mates et brillantes et disponible en tailles de 4–7 mm et 7–9 mm. Idéal pour la pâtisserie, la décoration ou pour sublimer les desserts avec une saveur chocolatée intense.

E-P-D55-B-4-7

E-P-D55-B-7-9

E-P-D55-M-4-7

E-P-D55-M-7-9

Available Options

Tailles Disponibles

Milk Bright (4–7 mm / 7–9 mm)

Milk Mat (4–7 mm / 7–9 mm)

Dark Bright (4–7 mm / 7–9 mm)

Dark Mat (4–7 mm / 7–9 mm)

Lait Brillant (4–7 mm / 7–9 mm)

Lait Mat (4–7 mm / 7–9 mm)

Noir Brillant (4–7 mm / 7–9 mm)

Noir Mat (4–7 mm / 7–9 mm)

Milk Pieces Chocolate 36%

Chocolat en morceaux au lait 36 %

Efes Milk Pieces Chocolate, with 36% cocoa solids, delivers a smooth and creamy flavor complemented by its elegant glossy finish. Available in two sophisticated finishes—matte and shiny—and in sizes of 4–7 mm and 7–9 mm. These premium-quality pieces are perfect for crafting desserts, pastries, or enjoying as a sweet indulgence.

Le chocolat en morceaux au lait Efes, contenant 36 % de cacao, offre une saveur douce et crémeuse rehaussée par une finition brillante et élégante. Disponible en deux finitions sophistiquées – mate et brillante – et en tailles de 4–7 mm et 7–9 mm. Ces morceaux de qualité supérieure sont parfaits pour la pâtisserie, la confiserie ou pour une pause gourmande.

E-P-M36-B-4-7

E-P-M36-B-7-9

E-P-M36-M-4-7

E-P-M36-M-7-9



AVAILABLE SIZES

TAILLES DISPONIBLES

- 2.5 kg (5.5 lb) per package
2,5 kg par emballage (5.5 lb)
- Master box: 6 × 2.5 kg (15 kg / 33.1 lb)
Carton maître: 6 × 2,5 kg (15 kg / 33,1 lb)




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Compound Drops Collections

Discover the Efes Compound Drops Collection – a colorful assortment crafted for creativity and taste. From rich dark and creamy milk to smooth white and fruity raspberry, each drop delivers perfect melting texture and delicious flavor. Designed for baking, decorating, and confectionery, Efes Drops bring versatility and professional quality to every creation.

White Drops

Gouttes Composées Blanches

Smooth and creamy white drops, perfect for decorating desserts and enriching your sweet creations.

Des gouttes blanches lisses et crémeuses,

idéales pour décorer les desserts et sublimer vos créations sucrées.

E-DC-W

Raspberry Drops

Gouttes Composées à la Framboise

Sweet and fruity raspberry-flavoured drops that bring color, aroma, and a delightful twist to your desserts and confections.

Des gouttes composées aromatisées à la framboise,

douces et fruitées, qui apportent couleur, arôme et une touche gourmande à vos desserts et confiseries.

E-DC-R

Milk Drops

Gouttes Composées au Lait

Creamy milk chocolate drops with a smooth texture, ideal for baking, molding, and dessert decoration.

Des gouttes au chocolat au lait

onctueuses, parfaites pour la pâtisserie, le moulage et la décoration de desserts.

E-DC-M

Dark Drops

Gouttes Composées Noires

Intense dark chocolate drops with rich cocoa flavor, perfect for baking or enhancing gourmet desserts.

Des gouttes de chocolat noir intenses

au goût riche de cacao, idéales pour la pâtisserie et les desserts raffinés.

E-DC-D



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1 kg (2.2 lb) per package
1 kg par emballage (2.2 lb)
- Master box: 12 × 1 kg (12 kg / 26.5 lb)
Carton maître: 12 × 1 kg (12 kg / 26,5 lb)




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efes chocolate Gourmet Sauces

Experience the complete Efes Gourmet Sauce Collection – a vibrant selection of flavors crafted for waffles, pancakes, crepes, and desserts. From Real Pistachio, Milk, White, Dark, and Caramel to fruity and nutty varieties like Strawberry, Coconut, Almond, Banana, Cherry, Orange, Raspberry, and Hazelnut, each bottle brings rich taste and creamy perfection. Smooth textures, elegant packaging, and authentic ingredients make Efes sauces the ideal touch for every sweet creation.

Gourmet Sauces

Sauces gourmandes

A premium selection of gourmet sauces crafted for pancakes, waffles, and desserts – blending authentic flavors with smooth, pourable texture to elevate every creation. Available in two types: Normal for balanced sweetness, and Extra for a more intense, premium flavor experience.

Une sélection raffinée de sauces gourmandes pour crêpes, gaufres et desserts – alliant saveurs authentiques et texture onctueuse pour sublimer chaque création. Disponible en deux versions : Normale, pour une douceur équilibrée, et Extra, pour une expérience plus intense et haut de gamme.



Real Pistachio

Véritable pistache

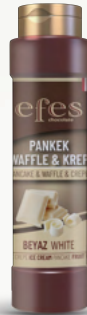
E-WS-PIS



Milk

Lait

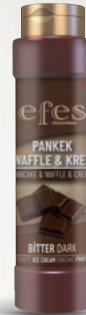
E-WS-M



White

Blanc

E-WS-W



Dark

Noir

E-WS-D



Caramel

Caramel

E-WS-CAR



Flavoured Pistachio

Saveur pistache

E-WS-FPIS



Strawberry

Fraise

E-WS-STR



Coconut

Noix de coco

E-WS-COC



Almond

Amande

E-WS-ALM



Banana

Banane

E-WS-BAN



Cherry

Cerise

E-WS-CHE



Orange

Orange

E-WS-ORG



Raspberry

Framboise

E-WS-RAS



Hazelnut

Noisette

E-WS-HAZ

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.8 kg (28.2 oz) per package
0,8 kg (28,2 oz) par emballage
- Master box: 6 × 0.8 kg = 4.8 kg (10.6 lb)
Carton maître : 6 × 0,8 kg = 4,8 kg (10,6 lb)
- Also available in 10 kg (22lb) bucket
Également disponible en seau de 10 kg (22lb)




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Ganaj
Ganache

efes Ganaj|Ganache

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Ganache

Efes Ganache is a rich and velvety chocolate blend crafted for creating luxurious fillings, glazes, and dessert toppings. Its smooth texture and deep chocolate flavor make it ideal for both professional and home baking. Available in Dark, Milky, White, and Raspberry varieties.

Ganache

Efes Ganache is a rich and velvety chocolate blend crafted for creating luxurious fillings, glazes, and dessert toppings. Its smooth texture and deep chocolate flavor make it ideal for both professional and home baking.

Available in Dark, Milky, White, and Raspberry varieties.

Efes Ganache est un mélange de chocolat riche et onctueux, conçu pour créer des garnitures, des glaçages et des nappages luxueux. Sa texture lisse et sa saveur chocolatée intense en font un choix idéal pour la pâtisserie professionnelle ou maison. Disponible en variétés noir, lait, blanc et framboise.

E-G-D - E-G-M - E-G-W - E-G-RAS



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.5 kg (3.3 lb) per package
1,5 kg (3,3 lb) par emballage
- Master box: 16 × 1.5 kg = 24 kg (52.9 lb)
Carton maître : 16 × 1,5 kg = 24 kg (52,9 lb)




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Chocolate Sticks

Elegant and versatile, Efes Chocolate Sticks bring a refined dark cocoa flavor to every creation. Designed for professionals and chocolate lovers alike, these smooth, glossy batons melt evenly, making them perfect for pastries, croissants, and dessert decorations. Their rich aroma and balanced sweetness turn every bite into a moment of indulgence.

Dark Compound Chocolate Batons

Bâtonnets de chocolat composé noir

Elegant and versatile, Efes Chocolate Sticks bring a refined dark cocoa flavor to every creation. Designed for professionals and chocolate lovers alike, these smooth, glossy batons melt evenly, making them perfect for pastries, croissants, and dessert decorations. Their rich aroma and balanced sweetness turn every bite into a moment of indulgence.

Élégantes et polyvalentes, les bâtonnets de chocolat Efes offrent une saveur intense de cacao noir à chaque création. Conçus pour les professionnels et les amateurs de chocolat, ces bâtonnets lisses et brillants fondent uniformément, parfaits pour les viennoiseries, croissants et décorations de desserts. Leur arôme riche et leur douceur équilibrée transforment chaque bouchée en un instant de plaisir.

E-CS-B



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1.6 kg (3.53 lb) per package
1,6 kg (3,53 lb) par emballage
- Master box: 12 × 1.6 kg = 19.2 kg (42.33 lb)
Carton maître : 12 × 1,6 kg = 19,2 kg (42,33 lb)




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Bucket Groups

Efes presents two essential creations for professional confectionery: the smooth and rich Bomba Cookie Filling Cream, crafted for irresistible cookie and pastry fillings, and the velvety Extra Hazelnut Praline, made with premium hazelnuts for deep flavor and perfect texture. Ideal for bakeries, dessert makers, and chocolatiers seeking consistency, taste, and excellence in every creation.





Cocoa Hazelnut Cream 13% Hazelnut

Crème cacao-noisette 13 % de noisettes

E-CR-H13



Ice Cream Sauce with Cocoa

Sauce pour glace au cacao

E-CR-ICS



White Cookie Filling Cream

Crème de remplissage pour biscuits blanche

E-CR-WCF



Cookie Filling Cream

Crème de remplissage pour biscuits

E-CR-CF



Biscuits & Cookies Filling Cream

Crème de remplissage pour biscuits et cookies

E-CR-BCF

AVAILABLE SIZES

TAILLES DISPONIBLES

- 10 kg (22 lb) per pail
- 10 kg (22 lb) par seau




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Praline (Economy)

Praliné (Économique)

E-PR-ECO



Hazelnut Praline 10%

Praliné aux noisettes 10 %

E-PR-H10



Extra White Praline

Praliné blanc extra

E-PR-WX



Extra Hazelnut Praline 20% Hazelnut

Praliné extra aux noisettes 20 %

E-PR-H20



White Praline

Praliné blanc

E-PR-W

AVAILABLE SIZES

TAILLES DISPONIBLES

- 10 kg (22 lb) per pail
- 10 kg (22 lb) par seau




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Dark Fountain & Lokma Fondue Chocolate

Chocolat fondue pour fontaine et lokma noir

E-FL-D



Ruby Fountain & Lokma Fondue Chocolate

Chocolat fondue pour fontaine et lokma rubis

E-FL-RUB



White Fountain & Lokma Fondue Chocolate

Chocolat fondue pour fontaine et lokma blanc

E-FL-W



Milk Fountain & Lokma Fondue Chocolate

Chocolat fondue pour fontaine et lokma au lait

E-FL-M

AVAILABLE SIZES

TAILLES DISPONIBLES

- 10 kg (22 lb) per pail
- 10 kg (22 lb) par seau




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Cocoa Powder Collection

Efes Cocoa Powder Collection offers a perfect balance of richness and versatility. From the smooth, bold flavor of Extra Cocoa Powder – crafted for creamy desserts and ice creams – to the deep, intense taste of Cocoa Powder, ideal for baking and beverages, this range brings premium cocoa quality to every creation.

Extra Cocoa Powder

Cacao Extra

Specially crafted for creamy desserts, Efes Extra Cocoa Powder delivers a smooth and bold chocolate flavor, ideal for enhancing ice creams, profiteroles, and other luxurious treats.

Spécialement conçu pour les desserts crémeux, le Cacao Extra Efes offre une saveur chocolatée douce et intense, idéale pour sublimer les crèmes glacées, les profiteroles et autres douceurs raffinées.

E-CP-X

Cocoa Powder

Cacao en poudre

Efes Cocoa Powder is a premium-quality cocoa powder with a rich and intense flavor, perfect for baking, beverages, and desserts. Its versatile nature makes it an essential ingredient for creating chocolaty delights.

Le Cacao en poudre Efes est une poudre de cacao de qualité supérieure au goût riche et intense, parfaite pour la pâtisserie, les boissons et les desserts. Sa nature polyvalente en fait un ingrédient essentiel pour créer des douceurs chocolatées.

E-CP-N



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1 kg (2.2 lb) per package
1 kg par emballage (2.2 lb)
- Master box: 20 × 1 kg (20 kg / 44.1 lb)
Carton maître: 20 × 1 kg (20 kg / 44,1 lb)




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Coated Fruit Collection

Nature's Finest Fruits, Elegantly Reimagined

A symphony of flavors crafted with precision and passion – the Chef Ceber Coated Fruit Collection transforms nature's purest fruits into moments of indulgent pleasure. Each piece begins with a perfectly freeze-dried fruit core, enveloped in a silky layer of artisanal coating – from matcha and cheesecake to lotus, white chocolate, and pomegranate. Simply crafted and exceptionally yours, this collection celebrates balance, texture, and the beauty of refined simplicity.





White Chocolate Coated Strawberry

Fraise Enrobée de Chocolat Blanc

C-D-WCCS



Cheesecake Coated Strawberry

Fraise Enrobée au Gâteau au Fromage

C-D-CCS



Dark Chocolate Coated Strawberry

Fraise Enrobée de Chocolat Noir

C-D-DCCS



Chocolate Cookie Coated Strawberry

Fraise Enrobée à l'Oreo

C-D-OCS



Milk Chocolate Coated Strawberry

Fraise Enrobée de Chocolat au Lait

C-D-MCCS



Pomegranate Coated Strawberry

Fraise Enrobée à la Grenade

C-D-PCS



Caramel Biscuit Coated Strawberry

Fraise Enrobée au Lotus

C-D-LCS



Matcha Coated Strawberry

Fraise Enrobée au Matcha

C-D-MCS



Mango Coated Strawberry

Fraise Enrobée à la Mangue

C-D-MGS

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.13 kg (4.6 oz) per package
0,13 kg par emballage (4,6 oz)
- Master box: 12 × 0.13 kg (1.56 kg / 3.44 lb)
Carton maître: 12 × 0,13 kg (1,56 kg / 3,44 lb)



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White Chocolate Coated Blackberry

Mûre Enrobée de Chocolat Blanc

C-D-WCCBL



Cheesecake Coated Blackberry

Mûre Enrobée au Gâteau au Fromage

C-D-CCBL



Dark Chocolate Coated Blackberry

Mûre Enrobée de Chocolat Noir

C-D-DCCBL



Chocolate Cookie Coated Blackberry

Mûre Enrobée à l'Oreo

C-D-OCBL



Milk Chocolate Coated Blackberry

Mûre Enrobée de Chocolat au Lait

C-D-MCCBL



Pomegranate Coated Blackberry

Mûre Enrobée à la Grenade

C-D-PCBL



Caramel Biscuit Coated Blackberry

Mûre Enrobée au Lotus

C-D-LCBL



Matcha Coated Blackberry

Mûre Enrobée au Matcha

C-D-MCBL



Mango Coated Blackberry

Mûre Enrobée à la Mangue

C-D-MGBL

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.13 kg (4.6 oz) per package
0,13 kg par emballage (4,6 oz)
- Master box: 12 × 0.13 kg (1.56 kg / 3.44 lb)
Carton maître: 12 × 0,13 kg (1,56 kg / 3,44 lb)



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White Chocolate Coated Raspberry

Framboise Enrobée de Chocolat Blanc

C-D-WCCR



Cheesecake Coated Raspberry

Framboise Enrobée au Gâteau au Fromage

C-D-CCR



Dark Chocolate Coated Raspberry

Framboise Enrobée de Chocolat Noir

C-D-DCCR



Chocolate Cookie Coated Raspberry

Framboise Enrobée à l'Oreo

C-D-OCR



Milk Chocolate Coated Raspberry

Framboise Enrobée de Chocolat au Lait

C-D-MCCR



Pomegranate Coated Raspberry

Framboise Enrobée à la Grenade

C-D-PCR



Caramel Biscuit Coated Raspberry

Framboise Enrobée au Lotus

C-D-LCR



Matcha Coated Raspberry

Framboise Enrobée au Matcha

C-D-MCR



Mango Coated Raspberry

Framboise Enrobée à la Mangue

C-D-MGR

AVAILABLE SIZES

TAILLES DISPONIBLES

- 0.13 kg (4.6 oz) per package
0,13 kg par emballage (4,6 oz)
- Master box: 12 × 0.13 kg (1.56 kg / 3.44 lb)
Carton maître: 12 × 0,13 kg (1,56 kg / 3,44 lb)



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**White Chocolate
Coated Blueberry**
Myrtille Enrobée de Chocolat Blanc
C-D-WCCB



**Cheesecake Coated
Blueberry**
Myrtille Enrobée au Gâteau au Fromage
C-D-CCB



**Dark Chocolate
Coated Blueberry**
Myrtille Enrobée de Chocolat Noir
C-D-DCCB



**Chocolate Cookie
Coated Blueberry**
Myrtille Enrobée à l'Oreo
C-D-OCB



**Milk Chocolate Coated
Blueberry**
Myrtille Enrobée de Chocolat au Lait
C-D-MCCB



**Pomegranate Coated
Blueberry**
Myrtille Enrobée à la Grenade
C-D-PCB



**Caramel Biscuit
Coated Blueberry**
Myrtille Enrobée au Lotus
C-D-LCB



**Matcha Coated
Blueberry**
Myrtille Enrobée au Matcha
C-D-MCB



**Mango Coated
Blueberry**
Myrtille Enrobée à la Mangue
C-D-MGB

AVAILABLE SIZES TAILLES DISPONIBLES

- 0.13 kg (4.6 oz) per package
0,13 kg par emballage (4,6 oz)
- Master box: 12 × 0.13 kg (1.56 kg / 3.44 lb)
Carton maître: 12 × 0,13 kg (1,56 kg / 3,44 lb)



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MUUUKY



Plant-Based Professional Creams

Discover MUUKY's plant-based creams – crafted for chefs and pastry experts. Perfect for cooking, whipping, and decorating, each cream delivers smooth texture, clean taste, and reliable performance for every creation.

MUKY-FCSF

Food Cream (Cookable, Sugar-Free)

*Crème Culinaires (Cuisinable, Sans
Sucre)*

A versatile cooking cream made from plant ingredients. Provides a creamy consistency and balanced flavor for sauces, soups, and main dishes – completely sugar-free and heat-stable.

Une crème culinaire polyvalente à base de plantes. Offre une texture onctueuse et une saveur équilibrée pour les sauces, les soupes et les plats principaux – entièrement sans sucre et résistante à la chaleur.

MUKY-WCSV

Whipped Cream with Sugar (Vegetable, Sugary)

*Crème Fouettée Sucrée (Végétale,
Sucrée)*

A light, plant-based whipped cream with sugar – perfect for decorating desserts, cakes, and beverages. Delivers excellent volume, sweet taste, and long-lasting stability for professional and home use.

Une crème fouettée végétale sucrée – idéale pour décorer les desserts, gâteaux et boissons. Offre un excellent volume, une saveur douce et une stabilité durable pour un usage professionnel ou domestique.

MUKY-GWCSF

Gourmet Whipped Cream (Sugar- Free, Cookable, Vegetable)

*Crème Gourmet Fouettable (Sans
Sucre, Cuisinable, Végétale)*

A premium sugar-free plant-based cream designed for both whipping and cooking. Ideal for pastry and culinary applications, offering smooth texture, clean taste, and high performance in hot or cold dishes.

Une crème végétale sans sucre de qualité supérieure, conçue pour le fouettage et la cuisson. Idéale pour la pâtisserie et la cuisine, offrant une texture lisse, un goût pur et une excellente performance à chaud comme à froid.



AVAILABLE SIZES

TAILLES DISPONIBLES

- 1 kg (2.2 lb) per package
1 kg par emballage (2,2 lb)
- Master box: 12 × 1 kg (12 kg / 26.46 lb)
Carton maître: 12 × 1 kg (12 kg / 26,46 lb)



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MUUKY



Chef Ceber[®]

FROM OUR CRAFT TO YOUR DELIGHT

Chef Ceber – Crafted for professionals, trusted worldwide.

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