



Choco Sprinkles

... naturally appealing!





Choco Sprinkles Preparations

Products with appealing inclusions like chocolate sprinkles ideally serve consumers wishes for healthy but still delicious food and drink concepts.



Product Portfolio:

- Small stable Choco Sprinkles made from finest plantation chocolate
- Fine-grained (particle diameter 1 - 3 mm)
- In combinations with fruits, warm flavors or cereals, nuts and seeds possible



Application Benefits:

- Remain stable in white mass
- Eye-catching indulgence
- Light chocolate enjoyment
- Labeling options: as real chocolate
- Rainforest Alliance 2020 certification possible



Applications:

- Dairy:
 - Yogurt (spoonable / drinkable)
 - Fresh Cheese
 - Mixed Milk Drinks
 - Desserts
 - Ice cream



Customer Benefits:

- Inventors of stable Chocolate Chips and Choco Sprinkles
- Outstanding application expertise
- Support of customer trials
- In pergals (10 to 20 kg), Bag in Box (220 kg) or containers (200 to 1,000 kg)



Best-Sellers & Innovations:

- Vanilla & Choco Sprinkles
- Cherry & Choco Sprinkles
- Espresso & Choco Sprinkles
- Matcha & Choco Sprinkles



Looking for stable chocolate solutions with a crunch?

- Discover our Zentis Dairy Splits!

