



TULIP Chocolatier



Sourced from World's Best and 3rd largest cocoa producing region and produced by the Biggest Chocolate manufacturer in Asia.

Using the latest chocolate technology, this Belgian Chocolate guaranteed to give you the unique and remarkable experience chocolate tasting.



Plastic Tray for Hygienic Reasons

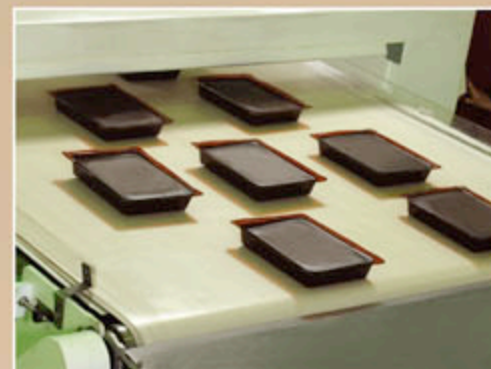
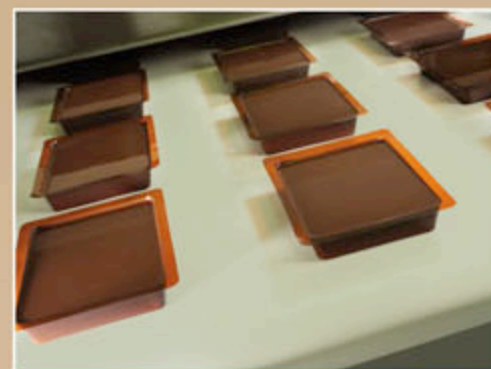
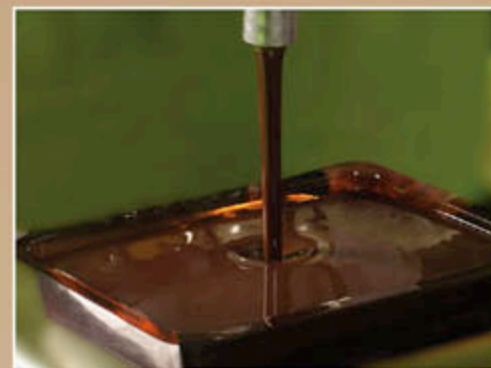
TULIP has the expertise of chocolate manufacturing in all stages.

The products are created with the strictest quality control.

The hot chocolate is poured directly from the dispenser into food grade plastic trays and then travels to the cooling tunnel. The finish products are then manually inserted to foil wraps.

This process minimizes handling throughout the production process.

The plastic tray can also be utilized as storage for keeping the excess of chocolate from your production for future use.



For inquiries email :
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Experience

Expertise

Excellence

What is the difference

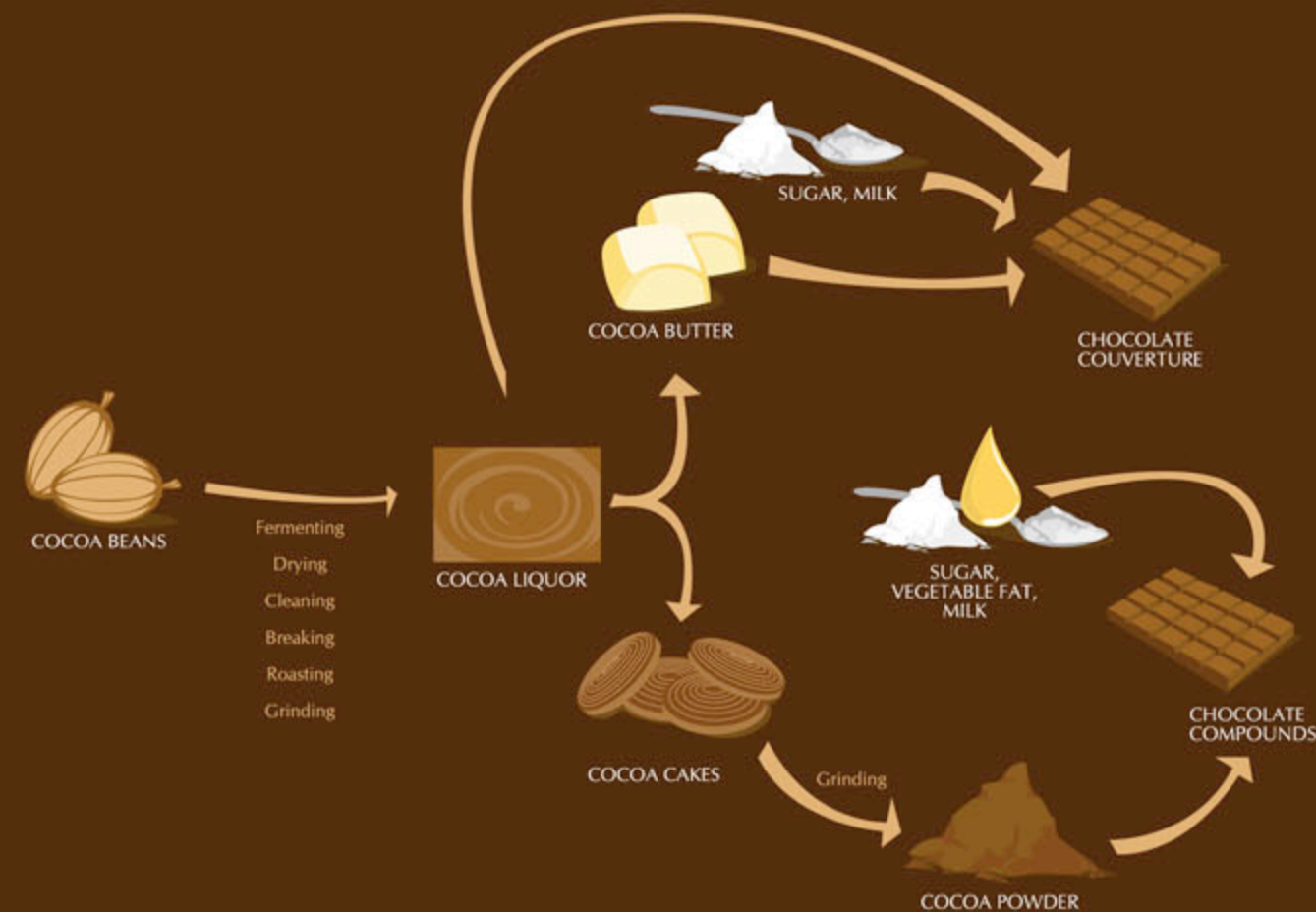
between Chocolate Couverture and Chocolate Compound ?

Chocolate Couverture

- Chocolate Couverture is a blend of cocoa liquor and cocoa butter extracted directly from the cocoa beans with other ingredients such as sugar and milk. It has a robust flavor of cocoa.
- It is a product of choice by professionals where pure and high quality chocolate is the main requirement for selective creations. A high skilled Chocolatier is normally needed when Chocolate Couverture is used. Cold working room and temper processing are absolutely important when working with this product.
- Chocolate Couverture's melting point is low and thus it gives a harmonious balance of taste and texture. It is highly appreciated by chocolate lover.

Chocolate Compound

- It is a modified chocolate mixture of cocoa powder and vegetable fats with other ingredients.
- Due to the vegetable fats concentration, Chocolate Compound is more flexible in many applications. There is no need for tempering process and high skills when using this product.
- Bakers appreciate this product since it has a higher heat resistance than Chocolate Couverture.



All TULIP Chocolate products are produced with the finest ingredients. To ensure the success of your most demanding creations TULIP provides the highest quality of attention during production.



TULIP Chocolatier Couverture

This Chocolate Couverture developed exclusively for upper class market. This product is suitable for world-class pralines, molding, coatings, pastry & interior ganache, mousses, sauces, cakes, biscuits, pastries, decorations and ice cream.



Bittersweet Chocolate Couverture

is a premium quality Chocolate Couverture. It has an elegant taste and dark colored, contains 55% of purely high quality cocoa solids. This product is made from a precise selection of the best cocoa beans that has a strong cocoa flavours.



White Chocolate Couverture

has a perfect balance of flavor, subtle aroma, and smooth texture. It is made from high quality milk, cocoa butter and a hint of sweet flavor of vanilla. It gives an ivory white appearance.

Packaging:
A Box of 12 blocks weighted at 1 kg per block in plastic tray.

TULIP Chocolatier Compound

This Chocolate Compound is designed for modern bakeries.

It is a perfect element for coatings, moldings, decorations, bakery standard pralines, simple ganache, cakes, biscuits, pastries, simple mousses and ice cream.

Dark Chocolate Compound

expresses intense chocolate flavor and enticing appearance. Using only the finest and selected ingredients, it will ensure consistency to your best creations.



Milk Chocolate Compound

provides rich milk flavor and sensuous cocoa taste. It gives your creations extra dimensions of taste.



White Compound

reveals subtle vanilla taste and attractive silky gloss texture when dry. This chocolate has the highest milk concentration compared to other brands currently available in the market. It will help you to create one of the most memorable creations.



Strawberry Compound

has strawberry flavor and the color will ensure the success of your most challenging creations.

