



Premium Quality Chocolate Producers

# the Chocolate Collection







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Master the art of chocolate by using the AKTINA chocolate line. We offer Fine Chocolate and easy-to-use Compound Chocolate in a variety of formats to cater towards all professional demands. We offer various consistencies in order to meet every baking need, such as coating a mold, confectionary application and stable pastry baking. The superior taste and smooth texture that our chocolate products provide will elevate your creations to the next level.



# Chocolate

## Platinum

Bitter chocolate buttons - 72% cocoa solids with intense taste of cocoa, rich aroma and unique texture for top quality creations. Ideal for mousse creams, ganaches, chocolate treats, artisanal chocolate bars.

## Golden Line

Dark chocolate - 62% cocoa solids with rich bitter flavour. Fluidity suitable for moulding mini chocolate shapes, for ganaches, mousse creams, artisanal bars.

## Dark

Classic dark chocolate - 55% cocoa solids with characteristic flavour. Fluidity ideal for toppings.

## Milk

Milk chocolate with rich balanced flavour and smooth fluidity, ideal for ganaches, mousse creams, artisanal bars.

## White

Classic white chocolate drops with balanced creamy flavour. Ideal for mini chocolate creations, coating, mixing with pastry creams.

## Delight bake stable

Bitter, milk and white chocolate with reduced fats in a variety of formats, with rich balanced flavour. Perfect for all bakery applications, non melting in the dough while baking, resists temperatures up to 200°C.

## Vermicelli

Shinny vermicelli of real dark chocolate with rich chocolate flavour. Sprinkle on top of desserts, pastries or drinks to elevate and enhance their taste.

## Flakes

Chocolate shavings with indulgent taste, ideal for decoration of cakes and baked goods, desserts or even hot chocolate drinks.

## Powdered chocolate

Dark or milk chocolate powder that can replace cocoa in your mousses and creams. Also perfect for decorating cakes, desserts and truffles.



White chocolate drops



Dark chocolate buttons



Delight: Bake stable chocolate drops  $\approx 1/18.000$



Chocolate flakes



Powdered chocolate



White chocolate chunks

# Compound Chocolate

## No 34

Dark compound chocolate with rich cocoa flavour and smooth fluidity for easy handling. Perfect for glazing and coating, topping and mixing with pastry creams.

## No 32

Great tasting dark compound chocolate, known for its superior quality, excellent texture and viscosity. Suitable for glazing or coating, topping, mixing with pastry creams.

## No 27

Sweet flavoured dark compound chocolate, easy to use with viscosity ideal for topping, glazing and coating.

## Latte

Compound chocolate with balanced sweet-milky flavour. Ideal for topping, glazing and coating.

## Premiera white

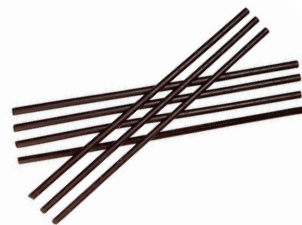
Easy melting white chocolate compound with balanced flavour. Viscosity ideal for cake coating, topping and glazing.

## Vermicelli

Shinny vermicelli of dark or milk compound chocolate for decoration of desserts, pastries or drinks.

## Bake stable sticks & bars

Dark compound chocolate sticks and bars for bakery applications. Non melting in the dough while baking.



No 32 bake stable sticks ≈ 35cm



Premiera white buttons



No 32 vermicelli



Latte buttons



Compound chocolate standard (27-30) mini bars



No 32 Special compound chocolate drops



# Quality & Expertise

AKTINA is a leading producer of innovative, high-quality products for the pastry, bakery and HORECA industries. AKTINA specializes in the production of chocolate, creams, fillings, spreads, glazes, dry mixes, syrups, drink mixes and fruit preparations.

AKTINA provides consistently excellent products and commits to the use of first-rate ingredients in every product, ensuring quality throughout the production process. Our production process adheres to the highest quality standards set by the International Food Industry.

AKTINA prioritizes customer satisfaction. R&D and Technical Support teams are readily available to provide expert care whenever the customer may need it. These teams are committed to ensuring each customer gets excellent and delicious end results when using our products.

Innovation, quality, consistency, customer support and partnership are the core pillars that make up AKTINA.



PRODUCT DESCRIPTION	% COCOA SOLIDS	FLUIDITY	TYPE - FORMAT / PACKAGING
<b>CHOCOLATE</b>			
PLATINUM LINE	72%	●●●●●	Buttons / Carton 10kg
GOLDEN LINE	62%	●●●●●	Bars (2 x 1kg) / Carton 2kg • Buttons / Carton 10kg
DARK	55%	●●●●	Bars (2 x 1kg) / Carton 10kg • Buttons / Carton 20kg • Buttons / Bags (6 x 2,5kg)
MILK	34%	●●●●	Bars (2 x 1kg) / Carton 2kg • Buttons / Carton 20kg • Buttons / Bags (6 x 2,5kg)
WHITE CHOCOLATE DROPS		●●●●	Drops / Carton 2,5kg • Drops / Carton 10kg
<b>BAKE STABLE CHOCOLATE</b>			
<b>BAKE STABLE CHOCOLATE DROPS</b>			
DELIGHT 1/8.000		●●	Drops / Carton 8kg
DELIGHT 1/18.000		●●	Drops / Carton 8kg
DELIGHT 1/5.500		●●	Drops / Carton 20kg
DELIGHT 1/5.500		●●	Drops / Bags (6 x 2,5kg)
DELIGHT 1/22.000		●●	Drops / Carton 20kg
<b>STICKS</b>			
DELIGHT ≈ 35cm/22g		●●	Sticks / Carton 10kg
DELIGHT ≈ 36,5cm/14g		●●	Sticks / Carton 10kg
DELIGHT ≈ 7,5cm/5g		●●	Sticks / Carton 10kg
DELIGHT ≈ 35cm/22g - MILK CHOCOLATE		●●	Sticks / Carton 10kg
DELIGHT: ≈ 35cm/22g - WHITE CHOCOLATE		●●	Sticks / Carton 10kg
<b>CHUNKS</b>			
DELIGHT: DARK CHOCOLATE		●●	Chunks / Carton 10kg
DELIGHT: MILK CHOCOLATE		●●	Chunks / Carton 10kg
DELIGHT: WHITE CHOCOLATE		●●	Chunks / Carton 10kg
<b>VERMICELLI</b>			
GOLDEN LINE (REAL CHOCOLATE) VERMICELLI			Vermicelli / Carton 5kg
MILK CHOCOLATE VERMICELLI			Vermicelli / Carton 5kg
<b>FLAKES</b>			
CHOCOLATE FLAKES			Flakes / Carton 8kg
POWDERED CHOCOLATE			Flakes / Carton 1kg
POWDERED DARK CHOCOLATE			Grated / Carton 10kg
POWDERED MILK CHOCOLATE			Grated / Carton 10kg
<b>COMPOUND CHOCOLATE</b>			
No 34 CHOCOLATE DROPS		●●●●●	Drops / Carton 10kg
No 32 SPECIAL		●●●●	Bars (2 x 1kg) / Carton 2kg • Drops / Carton 10kg
No 27		●●●●	Bars (2 x 1kg) / Carton 2kg • Drops / Carton 10kg
LATTE		●●●●	Buttons / Carton 20kg
PREMIERA WHITE		●●●●●	Buttons / Carton 20kg
<b>BAKE STABLE COMPOUND CHOCOLATE - STICKS &amp; BARS</b>			
NO 32 STICKS ≈ 35cm/22g		●●	Sticks / Carton 10kg
STANDARD BARS ≈ 27-30g		●●●	Mini bars / Carton 10kg
<b>VERMICELLI</b>			
No 32 (COMPOUND CHOCOLATE) VERMICELLI			Vermicelli / Carton 5kg
LATTE (COMPOUND CHOCOLATE) VERMICELLI			Vermicelli / Carton 5kg