






# PRODUCT CATALOGUE FOR PROFESSIONALS













## COUVERTURE AND CHOCOLATE COIN

TYPE	APPLICATION	PACKAGING	PRODUCT DESCRIPTION
DARK	<p>54%</p>  <p>CAKE CHOCOLATE COOKIE, BISCUIT MOULDING PATISSERIE ICE CREAM ENROBING</p>	<p>COUVERTURE CHOCOLATE (10 X 2,5 KG ) / CARDBOARD</p>	<p>ALT 219 TOTAL DRY COCOA SOLIDS MIN. 54% FAT CONTENT: ~ 34%</p>
	<p>62%</p>  <p>CAKE CHOCOLATE COOKIE, BISCUIT MOULDING PATISSERIE ICE CREAM ENROBING GANACHE</p>		<p>ALT 253 TOTAL DRY COCOA SOLIDS MIN. 62% FAT CONTENT: ~ 39%</p>
	<p>70%</p>  <p>GANACHE MOULDING CHOCOLATE</p>		<p>COIN CHOCOLATE (4 X 5 KG KRAFT PAPER BAG) / CARDBOARD</p>
MILK	<p>-</p>  <p>CAKE CHOCOLATE COOKIE, BISCUIT MOULDING PATISSERIE ICE CREAM ENROBING GANACHE</p>	<p>25 KG KRAFT PAPER BAG 25 KG CARDBOARD</p>	<p>ALT 247 TOTAL DRY COCOA SOLIDS MIN. 34% MILK SOLIDS MIN. 21% FAT CONTENT: ~ 35%</p>
WHITE	<p>-</p>  <p>CAKE CHOCOLATE COOKIE, BISCUIT MOULDING PATISSERIE ICE CREAM ENROBING GANACHE</p>		<p>ALT 248 MILK SOLIDS MIN. 22% FAT CONTENT: ~ 56%</p>



## COMPOUND

TYPE	APPLICATION	PACKAGING
DARK	 CAKE  CHOCOLATE  COOKIE, BISCUIT  MOULDING	(10 X 2,5 KG) / CARDBOARD
MILK	 PATISSERIE  ICE CREAM  ENROBING  GANACHE	
WHITE		



## CHOCOLATE STICK

TYPE	APPLICATION	PACKAGING	PRODUCT DESCRIPTION
DARK	 CROISSANT	(1,6 KG $\approx$ 305 PIECES) / BOX	LENGTH: 80 mm TOTAL DRY COCOA SOLIDS MIN. 48% FAT CONTENT: ~ 26%







## CHOCOLATE DROP

TYPE		APPLICATION	PACKAGING	PRODUCT DESCRIPTION
DARK	ALT 219	 <p>CAKE</p>  <p>COOKIE, BISCUIT</p>  <p>PÂTISSERIE</p>  <p>ICE CREAM</p>	(12X1 KG) / CARDBOARD	<p><b>DIAMETER: 7,5-8,5 mm</b></p> <p><b>TOTAL DRY COCOA SOLIDS MIN. 54%</b></p> <p><b>FAT CONTENT: ~ 34%</b></p>
MILK	ALT 247			<p><b>DIAMETER: 7,0-8,0 mm</b></p> <p><b>TOTAL DRY COCOA SOLIDS MIN. 34%</b></p> <p><b>MILK SOLIDS MIN. 21%</b></p> <p><b>FAT CONTENT: ~ 35%</b></p>
WHITE	ALT 248			<p><b>DIAMETER: 7,0 mm</b></p> <p><b>MILK SOLIDS MIN. 22%</b></p> <p><b>FAT CONTENT: ~ 36%</b></p>
DARK & WHITE	ALT 159			<p><b>DIAMETER: 7,0-8,5 mm</b></p> <p><b>TOTAL DRY COCOA SOLIDS MIN. 32%</b></p> <p><b>FAT CONTENT: ~ 32%</b></p>
BAKE STABLE DARK	ALT 73			<p><b>DIAMETER: 7,0 mm</b></p> <p><b>TOTAL DRY COCOA SOLIDS MIN. 54%</b></p> <p><b>FAT CONTENT: ~ 29%</b></p>





## CHOCOLATE CHUNK

TYPE		APPLICATION	PACKAGING	PRODUCT DESCRIPTION
DARK	ALT 219			<p>NATURAL / GLAZED SIZE: 4-7 mm</p> <p>TOTAL DRY COCOA SOLIDS MIN. 54%</p> <p>FAT CONTENT: ~ 34%</p>
MILK	ALT 247	 CAKE  COOKIE, BISCUIT	(12 X 1 KG) / CARDBOARD	<p>NATURAL / GLAZED SIZE: 4-7 mm</p> <p>TOTAL DRY COCOA SOLIDS MIN. 34%</p> <p>MILK SOLIDS MIN. 21%</p> <p>FAT CONTENT: ~ 35%</p>
WHITE	ALT 248	 PATISSERIE  ICE CREAM		<p>NATURAL / GLAZED SIZE: 4-7 mm</p> <p>MILK SOLIDS MIN. 22%</p> <p>FAT CONTENT: ~ 36%</p>
BAKE STABLE DARK	ALT 73			<p>NATURAL / GLAZED SIZE: 4-7 mm</p> <p>TOTAL DRY COCOA SOLIDS MIN. 54%</p> <p>FAT CONTENT: ~ 29%</p>



## GLAZING

TYPE	APPLICATION	PACKAGING
DARK	 CAKE	10 KG BUCKET
WHITE	 COOKIE, BISCUIT	
	 PÂTISSERIE	



## COCOA BUTTER

TYPE	APPLICATION	PACKAGING
NATURAL	 CHOCOLATE	25 KG KARFT PAPER BAG
DEODORIZED		



## COCOA POWDER

TYPE	APPLICATION	PACKAGING	PRODUCT DESCRIPTION
ALKALIZED-SR5	 PATISSERIE  INSTANT DRINKS	25 KG KRAFT PAPER BAG	<b>FAT CONTENT: 10-12%</b>  <b>COLOUR: DARK REDDISH</b> <b>PH: 8,8±0,4%</b>
ALKALIZED-S9	 PATISSERIE  ICE CREAM	25 KG KRAFT PAPER BAG  1 KG BOTTOM BLOCK BAG	<b>FAT CONTENT: 10-12%</b>  <b>COLOUR: BLACKISH BROWN</b> <b>PH: 8,8±0,4%</b>
NATURAL-N	 PATISSERIE  INSTANT DRINKS  CONFECTIONARY	25 KG KRAFT PAPER BAG	<b>FAT CONTENT: 20-22%</b>  <b>COLOUR: LIGHT BROWN</b> <b>PH: 5,6±0,4%</b>



## PRALINE

TYPE		APPLICATION	PACKAGING	PRODUCT DESCRIPTION
COCOA HAZELNUT PRALINE PASTE	ALT 28	  PÂTISSERIE      CHOCOLATE	10 KG BUCKET	HAZELNUT: 5%
COCOA HAZELNUT PRALINE PASTE	ALT 55			HAZELNUT: 20%
HAZELNUT PRALINE PASTE	ALT 258			HAZELNUT: 63%
ALMOND PRALINE PASTE	ALT 259			ALMOND: 57%



## WAFFLE CREAM

TYPE		APPLICATION	PACKAGING
DARK	ALT 243	 WAFFLE	10 KG BUCKET
MILK	ALT 242		
WHITE	ALT 255		
MASTIC FLAVOURED	ALT 229		
EXTRA HAZELNUT	ALT 244		
COCOA HAZELNUT	ALT 245		








## CHOCOLATE CURL

TYPE	APPLICATION	PACKAGING	PRODUCT DESCRIPTION			
DARK	  	(2,5 KG =126 PIECES) / CARDBOARD	<b>MEDIUM</b>  <b>DIAMETER: 10-11 mm</b>  <b>LENGTH: 70-75 mm</b>			
MILK				PÂTISSERIE	ICE CREAM	INSTANT DRINKS
WHITE						



## VERMICELLI

TYPE	APPLICATION	PRODUCT DESCRIPTION
DARK CHOCOLATE		
MILK CHOCOLATE		
WHITE CHOCOLATE		
ORANGE FLAVOURED COMPOUND	 PÂTISSERIE	(12 X 1 KG) / CARDBOARD
RASPBERRY FLAVOURED COMPOUND	 ICE CREAM	
LEMON FLAVOURED COMPOUND	 DESSERT	
MINT FLAVOURED COMPOUND		



## MARZIPAN PASTE

APPLICATION	PACKAGING	PRODUCT DESCRIPTION
 <b>PÂTISSERIE</b>  <b>CHOCOLATE</b>	<b>(2 X 5 KG) / CARDBOARD</b>	<b>ALMOND: 47,5%</b>



## CHOCOLATE COATED MINI CRISPY

TYPE	APPLICATION	PACKAGING
DARK	<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>PÂTISSERIE</p> </div> <div style="text-align: center;">  <p>ICE CREAM</p> </div> <div style="text-align: center;">  <p>DESSERT</p> </div> </div>	<p>(12 X 1 KG) / CARDBOARD</p>
MILK		
WHITE		
MIX		



## CHOCOLATE COATED PISTACHIO

TYPE	APPLICATION	PACKAGING
DARK	 PÂTISSERIE	(12 X 1 KG) / CARDBOARD
MILK	 ICE CREAM	
	 DESSERT	





## CHOCOLATE SHELLS

TYPE	SHAPE	PACKAGING
DARK & MILK	<p><b>LARGE</b></p>  <p> <b>PYRAMID</b> 75 mm h: 30 mm         </p> <p> <b>NOTCHED TEAR</b> 104 mm x 80 mm h: 30 mm         </p> <p> <b>HEART</b> 180 mm x 87 mm h: 30 mm         </p> <p> <b>NOTCHED SQUARE</b> 67 mm x 67 mm h: 30 mm         </p> <p> <b>ROUND SERRATED</b> Cap: 98 mm h: 30 mm         </p>	<p><b>40 PIECES/ CARDBOARD</b></p> <p><b>8 PIECES/ EACH TYPE</b></p>
	<p><b>MEDIUM</b></p>  <p> <b>SQUARE</b> 45 mm x 45 mm h: 15 mm         </p> <p> <b>OVAL</b> 45 mm x 55 mm h: 15 mm         </p> <p> <b>ROUND SERRATED</b> Cap: 50 mm h: 15 mm         </p> <p> <b>HEART</b> 45 mm x 45 mm h: 15 mm         </p>	<p><b>144 PIECES/ CARDBOARD</b></p> <p><b>36 PIECES/ EACH TYPE</b></p>
	 <p> <b>CUP</b> Cap: 44 mm h: 22 mm         </p> <p> <b>GLASS</b> Cap: 40 mm h: 37 mm         </p>	<p><b>96 PIECES/ CARDBOARD</b></p> <p><b>48 PIECES/ EACH TYPE</b></p>
	<p><b>SMALL</b></p>  <p> <b>ROUND SERRATED</b> Cap: 27 mm h: 13 mm         </p> <p> <b>ROUND</b> Cap: 26 mm h: 13 mm         </p> <p> <b>OVAL</b> 23 mm x 36 mm h: 13 mm         </p> <p> <b>CLOVER</b> 23 mm x 23 mm h: 13 mm         </p> <p> <b>SQUARE</b> 25 mm x 25 mm h: 13 mm         </p> <p> <b>NOTCHED TEAR</b> 33 mm x 26 mm h: 13 mm         </p> <p> <b>LOZENGE</b> 39 mm x 28 mm h: 13 mm         </p> <p> <b>RECTANGULAR</b> 20 mm x 30 mm h: 13 mm         </p>	<p><b>210 PIECES / CARDBOARD</b></p>



## TRUFFLE SHELLS

TYPE	APPLICATION	PACKAGING	PRODUCT DESCRIPTION
DARK		324 PIECES / CARDBOARD	DIAMETER: 25 mm
MILK			
WHITE			



# CHOCOLATE CATALOGUE



PRODUCTS FEATURED  
IN THIS CATALOGUE ONLY  
REPRESENT OUR STANDARD  
PRODUCT PORTFOLIO.  
NEW PRODUCTS  
CAN BE CUSTOMIZED  
ACCORDING TO OUR  
CLIENTS' REQUIREMENTS  
FOR A PRODUCT'S  
SPECIFIC COMPOSITION  
OF TASTE, LOOK AND SIZE.

**Altınmarka,** state-of-the-art production facilities, integrated quality guaranteed systems and sophisticated R&D capabilities have made Altınmarka a preferred solutions provider to the world's leading cocoa and chocolate brands in the food, pastry, ice cream, dairy, cake & biscuits and chocolate confectionary industries.

The company's production plants are located on the outskirts of Istanbul, Turkey, and include a cocoa processing facility (est. 1994) with an annual capacity of 100,000 tonnes/year and an industrial chocolate production facility (est. 2005) with an annual capacity of 140,000 tonnes/year. Altınmarka is the world's second largest industrial chocolate producer and 6th largest cocoa products producer.

Altınmarka's broad ranging quality guarantee system, which includes all relevant BRC, ISO 9001, ISO 22000 quality and food safety management systems, ISO 14001 environmental management system, OHSAS 18001 occupational health and safety management systems certifications, begins with the import of 'main crop', premium quality cocoa beans and continues throughout the entire chain of production, packaging, storage and logistics processes. This seamlessly integrated quality control system as well as strict global food safety and hygiene standards ensure top quality throughout all products.

Altınmarka offers its clients not only high-tech, high-capacity production capabilities, but also the wide-ranging experience and expertise of its team to support clients with fast, flexible and reliable production solutions. These include R&D services, recipe optimization, pilot production and customized product development - services that have made Altınmarka a trusted supplier and outsourcing partner to the world's leading global brands, and led to exports to over 50 countries worldwide.

Whatever your specific needs and requirements for cocoa or industrial chocolate products, our sales team will be happy to meet you for discussions and provide you with more detailed information about the full range of our products and services.



CHOCOLATE					
BLOCK/COIN/LIQUID					
DESCRIPTION	COCOA SOLIDS MILK SOLIDS	TOTAL FAT	PRODUCT CODE	APPLICATION	PACKAGING
DARK CHOCOLATE	44 % -	31 %	ALT 118	MOULDING, ENROBING, DECORATION	BLOCK CHOCOLATE 25 kg CARTON BOX (10x2,5 kg / 5x5 kg)  COIN CHOCOLATE 5 kg / 25 kg KRAFT BAG 5 kg / 10kg / 25 kg CARTON BOX
	46 % -	27,5 %	ALT 05	MOULDING, DECORATION	
	50 % -	29 %	ALT 175	MOULDING, ENROBING, DECORATION	
	53 % -	36 %	ALT 218	MOULDING, ENROBING, DECORATION	
	54 % -	35,5 %	ALT 02	MOULDING, DECORATION	
	54 % -	34 %	ALT 219	MOULDING, ENROBING, DECORATION	
	56 % -	34,5 %	ALT 45	MOULDING, ENROBING, DECORATION	
	56 % -	35 %	ALT 246	MOULDING, DECORATION	
	62 % -	39 %	ALT 253	MOULDING, ENROBING, DECORATION	
	68 % -	38 %	ALT 07	MOULDING, DECORATION	
MILK CHOCOLATE	29 % 14 %	30 %	ALT 172	MOULDING, DECORATION	BLOCK CHOCOLATE 25 kg CARTON BOX (10x2,5 kg)  COIN CHOCOLATE 5 kg / 25 kg KRAFT BAG 5 kg / 10kg / 25 kg CARTON BOX
	29 % 23 %	30 %	ALT 179	MOULDING, ENROBING, DECORATION	
	31 % 20 %	31 %	ALT 37	MOULDING, DECORATION	
	32 % 26 %	31 %	ALT 98	MOULDING, ENROBING, DECORATION	
	33 % 17 %	30 %	ALT 108	MOULDING, DECORATION	
	33 % 21 %	34,5 %	ALT 247	MOULDING, ENROBING, DECORATION	
	34 % 27 %	34,5 %	ALT 70	MOULDING, ENROBING, DECORATION	
WHITE CHOCOLATE	28 % 23 %	35 %	ALT 248	MOULDING, ENROBING, DECORATION	BLOCK CHOCOLATE 25 kg CARTON BOX (10x2,5 kg)  COIN CHOCOLATE 25 kg KRAFT BAG
	31 % 21 %	36 %	ALT 131	MOULDING, ENROBING, DECORATION	
	31 % 28 %	37,5 %	ALT 16	MOULDING, ENROBING, DECORATION	
MILK CHOCOLATE WITH CARAMEL FLAVOUR	30 % 30 %	33 %	ALT 284	MOULDING, ENROBING, DECORATION	BLOCK CHOCOLATE 25 kg CARTON BOX (10x2,5 kg)  COIN CHOCOLATE 25 kg KRAFT BAG
NO SUGAR ADDED CHOCOLATE					
BLOCK/COIN/LIQUID					
DESCRIPTION	COCOA SOLIDS MILK SOLIDS	TOTAL FAT	PRODUCT CODE	APPLICATION	PACKAGING
DARK CHOCOLATE	53 % -	32 %	ALT 209	MOULDING, ENROBING, DECORATION	BLOCK CHOCOLATE 25 kg CARTON BOX (10x2,5 kg / 5x5 kg) COIN CHOCOLATE 5 kg / 25 kg KRAFT BAG 5 kg / 10kg / 25 kg CARTON BOX
MILK CHOCOLATE	30 % 25 %	32 %	ALT 208	MOULDING, ENROBING, DECORATION	BLOCK CHOCOLATE 25 kg CARTON BOX (10x2,5 kg / 5x5 kg) COIN CHOCOLATE 5 kg / 25 kg KRAFT BAG 5 kg / 10kg / 25 kg CARTON BOX

We have 300 different recipes.

In our product portfolio total dry cocoa solids of dark chocolate is between 44% - 85%.

Min. order quantity: 3 tons.

Shelf life: 12 month.



## ORIGINE CHOCOLATE

DESCRIPTION		COCOA SOLIDS MILK SOLIDS	TOTAL FAT	PRODUCT CODE	APPLICATION	PACKAGING
<b>DARK CHOCOLATE</b>	MADAGASKAR	70 % -	44 %	<b>ALT 328</b>	MOULDING, ENROBING	<b>BLOCK CHOCOLATE</b> 25 kg CARTON BOX (10x2,5 kg)
	COLUMBIA	70 % -	44 %	<b>ALT 329</b>	MOULDING, ENROBING	
	EQUATOR	70 % -	44 %	<b>ALT 330</b>	MOULDING, ENROBING	
	MADAGASKAR	56 % -	35 %	<b>ALT 331</b>	MOULDING, ENROBING	<b>COIN CHOCOLATE</b> 25 kg KRAFT BAG
	COLUMBIA	56 % -	35 %	<b>ALT 332</b>	MOULDING, ENROBING	
	EQUATOR	56 % -	35 %	<b>ALT 333</b>	MOULDING, ENROBING	
<b>MILK CHOCOLATE</b>	MADAGASKAR	% 30 % 31	34 %	<b>ALT 334</b>	MOULDING, ENROBING	<b>BLOCK CHOCOLATE</b> 25 kg CARTON BOX (10x2,5 kg)
	COLUMBIA	% 30 % 31	34 %	<b>ALT 335</b>	MOULDING, ENROBING	
	EQUATOR	% 30 % 31	34 %	<b>ALT 336</b>	MOULDING, ENROBING	<b>COIN CHOCOLATE</b> 25 kg KRAFT BAG

Chocolates  
are produced  
with origin  
cocoa  
products.

Min. order  
quantity:  
3 tons.

Shelf life:  
12 month.





COMPOUND				
BLOCK/COIN/LIQUID				
DESCRIPTION	TOTAL FAT	PRODUCT CODE	APPLICATION	PACKAGING
DARK COMPOUND	29,5 %	ALT 58	MOULDING, ENROBING, DECORATION	<b>BLOCK</b> 25 kg CARTON BOX (10x2,5 kg / 5x5 kg)  <b>COIN</b> 25 kg / 5 kg KRAFT BAG 5 kg / 10 kg / 25 kg CARTON BOX
	27,5 %	ALT 187	MOULDING, DECORATION	
MILK COMPOUND	33 %	ALT 52	MOULDING, DECORATION	
	29 %	ALT 188	MOULDING, ENROBING, DECORATION	
WHITE COMPOUND	32 %	ALT 59	MOULDING, ENROBING, DECORATION	
	31,5 %	ALT 189	MOULDING, ENROBING, DECORATION	

Minimum order quantity: 6tons

Shelf life is 12 months.

ICE CREAM COATING			
BLOCK/LIQUID			
DESCRIPTION	COCOA SOLIDS MILK SOLIDS	PRODUCT CODE	PACKAGING
DARK CHOCOLATE	49 % -	ALT 143	<b>BLOCK</b> 25 kg CARTON BOX (10x2,5 kg)
	50 % -	ALT 36	
MILK CHOCOLATE	40 % 28 %	ALT 35	
	43 % 15 %	ALT 133	
WHITE CHOCOLATE	30 % 29 %	ALT 33	
MILK COMPOUND	-	ALT 38	



CHOCOLATE DROP							
DESCRIPTION	SIZE	WEIGHT (pieces/kg)	COCOA SOLIDS MILK SOLIDS	PRODUCT CODE	APPLICATION	PACKAGING	
DARK CHOCOLATE	L	±7,250	52 % -	ALT 183	DECORATION, BISCUITS, CAKES&COOKIES, ICE CREAM	12 kg CARTON BOX (12x1 kg)	
	S	±16,500	54 % -	ALT 76			
	L	±7,250	54 % -	ALT 219			
	S	±16,500	55 % -	ALT 137			
	L	±7,250	55 % -	ALT 66			
	M	±8,500	56 % -	ALT 45			
MILK CHOCOLATE	XS	±25,000	31 % 28 %	ALT 160		10 kg CARTON BOX (1x10 kg)	
	L	±7,250	33 % 21 %	ALT 247			
WHITE CHOCOLATE	L	±7,250	28 % 23 %	ALT 248		25 kg CARTON BOX (1x25 kg)	
	M	±10,000	31 % 28 %	ALT 16			
DARK & WHITE CHOCOLATE	L	±6,250	-	ALT 159			

Minimum order quantity: 3 tons

We can produce different sizes of drops.

We have 300 different recipes.

Shelf life is 12 months.

COMPOUND DROP						
DESCRIPTION	SIZE	WEIGHT (pieces/kg)	PRODUCT CODE	APPLICATION	PACKAGING	
DARK COMPOUND	L	±7,250	ALT 04	DECORATION, BISCUITS, CAKES&COOKIES, ICE CREAM	10 kg CARTON BOX (1x10 kg)	
	S	±12,500	ALT 67			
	L	±7,250	ALT 204			
MILK COMPOUND	S	±14,500	ALT 120		25 kg CARTON BOX (1x25 kg)	
	L	±7,000	ALT 188			
WHITE COMPOUND	L	±7,250	ALT 59			
DARK & WHITE COMPOUND	L	±7,250	ALT 170			





## CHOCOLATE CHUNK

DESCRIPTION	SIZE	COCOA SOLIDS MILK SOLIDS	PRODUCT CODE	APPLICATION	PACKAGING
DARK CHOCOLATE	1-3 mm 2-4 mm 3-5 mm 4-7 mm 7-9 mm 9-11 mm	54 % -	ALT 219	DECORATION, BISCUITS, CAKES&COOKIES, ICE CREAM	12 kg CARTON BOX (12x1 kg) 10 kg CARTON BOX (1x10 kg) 25 kg CARTON BOX (1x25 kg)
		56 % -	ALT 45		
		68 % -	ALT 07		
MILK CHOCOLATE		33 % 17 %	ALT 108		
		33 % 21 %	ALT 247		
		34 % 27 %	ALT 70		
WHITE CHOCOLATE		28 % 23 %	ALT 248		
		33 % 28 %	ALT 16		
MIX CHOCOLATE		-	ALT45-ALT70 ALT16		

Min. 80% of the product is between sieves, max. 10% of the product is oversize, max. 10% of the product is undersize.  
Chunks can be naturel or glazed.

## COMPOUND CHUNK

DESCRIPTION	SIZE	WEIGHT	PRODUCT CODE	APPLICATION	PACKAGING
DARK COMPOUND	1-3 mm 2-4 mm 3-5 mm 4-7 mm 7-9 mm 9-11 mm	-	ALT 58	DECORATION, BISCUITS, CAKES & COOKIES, ICE CREAM	12 kg CARTON BOX (12x1 kg) 10 kg CARTON BOX (1x10 kg) 25 kg CARTON BOX (1x25 kg)
MILK COMPOUND		-	ALT 52		
WHITE COMPOUND		-	ALT 59		

## STICK

DESCRIPTION	SIZE	COCOA SOLIDS MILK SOLIDS	PRODUCT CODE	APPLICATION	PACKAGING
DARK CHOCOLATE	80±2 mm	48 % -	ALT 144	BISCUITS, CAKES & COOKIES, CROISSANT	24 kg CARTON BOX (15x1,6 kg)
DARK COMPOUND	78±2 mm	-	ALT 277		

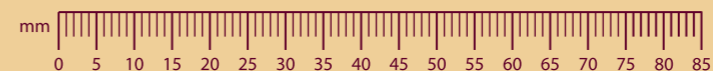
Minimum order quantity: 3tons

We have 300 different recipes.

Shelf life is 12 months.

## SPLINTER

DESCRIPTION	SIZE	COCOA SOLIDS MILK SOLIDS	PRODUCT CODE	APPLICATION	PACKAGING
DARK CHOCOLATE	2-4 mm	48 % -	ALT 05	DECORATION, BISCUITS, ICE CREAM, CAKES&COOKIES	10 kg /25 kg CARTON BOX





## BAKESTABLE CHOCOLATE

### DROP

DESCRIPTION	SIZE	WEIGHT (pieces/kg)	COCOA SOLIDS MILK SOLIDS	PRODUCT CODE	APPLICATION	PACKAGING
<b>DARK</b>	M S	±12,250 ±10,000	56 % -	<b>ALT 73</b>	BISCUITS, CAKES&COOKIES	12 kg CARTON BOX (12x1 kg) 10 kg CARTON BOX (1x10 kg) 25 kg CARTON BOX (1x25 kg)
<b>MILK</b>	L	±7,250	31 % 21 %	<b>ALT 300</b>		
<b>WHITE</b>	L	±7,250	24 % 21 %	<b>ALT 327</b>		

### CHUNK

DESCRIPTION	SIZE	WEIGHT (pieces/kg)	COCOA SOLIDS MILK SOLIDS	PRODUCT CODE	APPLICATION	PACKAGING
<b>DARK</b>	1-3 mm 2-4 mm	-	56 % -	<b>ALT 73</b>	BISCUITS, CAKES&COOKIES	12 kg CARTON BOX (12x1 kg) 10 kg CARTON BOX (1x10 kg) 25 kg CARTON BOX (1x25 kg)
<b>MILK</b>	3-5 mm 4-7 mm	-	31 % 21 %	<b>ALT 300</b>		
<b>WHITE</b>	7-9 mm 9-11 mm	-	24 % 21 %	<b>ALT 327</b>		

Minimum order quantity: 3 tons.

We have 300 different recipes.

Shelf life is 12 months.

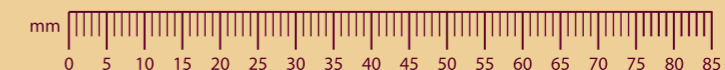
## BAKESTABLE COMPOUND

### DROP

DESCRIPTION	SIZE	WEIGHT (pieces/kg)	PRODUCT CODE	APPLICATION	PACKAGING
<b>DARK</b>	M	±10,000	<b>ALT 277</b>	BISCUITS, CAKES&COOKIES	12 kg CARTON BOX (12x1 kg) 10 kg CARTON BOX (1x10 kg) 25 kg CARTON BOX (1x25 kg)
<b>MILK</b>	L	±7,250	<b>ALT 299</b>		

### CHUNK

DESCRIPTION	SIZE	WEIGHT (pieces/kg)	PRODUCT CODE	APPLICATION	PACKAGING
<b>DARK</b>	1-3 mm 2-4 mm 3-5 mm	-	<b>ALT 277</b>	BISCUITS, CAKES&COOKIES	12 kg CARTON BOX (12x1 kg) 10 kg CARTON BOX (1x10 kg) 25 kg CARTON BOX (1x25 kg)
<b>MILK</b>	4-7 mm 7-9 mm 9-11 mm	-	<b>ALT 299</b>		





CHOCOLATE FLAKE			
DESCRIPTION	COCOA SOLIDS MILK SOLIDS	PRODUCT CODE	PACKAGING
DARK CHOCOLATE	46 % -	ALT 213	10 kg CARTON BOX (1x10 kg)  25 kg CARTON BOX (1x25 kg)
	51 % -	ALT 45	
	54 % -	ALT 76	
MILK CHOCOLATE	65 % -	ALT 07	
	27 % 30 %	ALT 70	
	29 % 18 %	ALT 108	

CHOCOLATE POWDER					
DESCRIPTION	COCOA SOLIDS MILK SOLIDS	TOTAL FAT	PRODUCT CODE	PACKAGING	SHELF LIFE
DARK	68 % -	38 %	ALT 07	10 kg CARTON BOX (1x10 kg)  25 kg CARTON BOX (1x25 kg)	12 MONTHS
	56 % -	34,5 %	ALT 45		
	54 % -	34 %	ALT 219		
MILK	34 % 27 %	34,5 %	ALT 70		
	33 % 17 %	30 %	ALT 108		
	33 % 21 %	34,5 %	ALT 247		
WHITE	31 % 21 %	36 %	ALT 131		
	28 % 23 %	35 %	ALT 248		



## PRALINES

DESCRIPTION	CONTENT	PRODUCT CODE	APPLICATION	PACKAGING	SHELF LIFE
<b>CREAM WITH HAZELNUT&amp;COCOA</b>	HAZELNUT PASTE: % 5	<b>ALT 56</b>	FILLING, ICE CREAMS SAUCE	10 kg / 20 kg BUCKETS	12 MONTHS
<b>CREAM WITH HAZELNUT&amp;COCOA</b>	HAZELNUT PASTE: % 20	<b>ALT 55</b>			
<b>CREAM WITH HAZELNUT</b>	HAZELNUT PASTE: % 63	<b>ALT 258</b>			6 MONTHS
<b>CREAM WITH ALMOND</b>	ALMOND PASTE: % 57	<b>ALT 259</b>			

## GLAZES

DESCRIPTION	PRODUCT CODE	APPLICATION	PACKAGING	SHELF LIFE
<b>DARK</b>	<b>ALT 173</b>	CAKE MOULDING	10 kg / 20 kg BUCKETS	12 MONTHS
<b>WHITE</b>	<b>ALT 176</b>			

## WAFFLE CREAMS

DESCRIPTION	PRODUCT CODE	APPLICATION	PACKAGING	SHELF LIFE
<b>DARK</b>	<b>ALT 243</b>	WAFFLE	10 kg / 20 kg BUCKETS	12 MONTHS
<b>MILK</b>	<b>ALT 242</b>			
<b>WHITE</b>	<b>ALT 255</b>			
<b>HAZELNUT</b>	<b>ALT 244</b>			
<b>HAZELNUT AND COCOA</b>	<b>ALT 245</b>			

## SPREADABLE CREAM

DESCRIPTION	PRODUCT CODE	PACKAGING	SHELF LIFE
<b>MILK WITH COCAO</b>	<b>ALT 162</b>	10 kg / 20 kg BUCKETS	12 MONTHS

Minimum order quantity: 3 tons.

Applicable to all.

C O C O A  
CATALOGUE



PRODUCTS FEATURED  
IN THIS CATALOGUE ONLY  
REPRESENT OUR STANDARD  
PRODUCT PORTFOLIO.  
NEW PRODUCTS  
CAN BE CUSTOMIZED  
ACCORDING TO OUR  
CLIENTS' REQUIREMENTS.

**Altınmarka**, state-of-the-art production facilities, integrated quality guaranteed systems and sophisticated R&D capabilities have made Altınmarka a preferred solutions provider to the world's leading cocoa and chocolate brands in the food, pastry, ice cream, dairy, cake & biscuits and chocolate confectionary industries.

The company's production plants are located on the outskirts of Istanbul, Turkey, and include a cocoa processing facility (est. 1994) with an annual capacity of 100,000 tonnes/year and an industrial chocolate production facility (est. 2005) with an annual capacity of 140,000 tonnes/year. Altınmarka is the world's second largest industrial chocolate producer and 6th largest cocoa products producer.

Altınmarka's broad ranging quality guarantee system, which includes all relevant BRC, ISO 9001, ISO 22000 quality and food safety management systems, ISO 14001 environmental management system, OHSAS 18001 occupational health and safety management systems certifications, begins with the import of 'first crop', premium quality cocoa beans and continues throughout the entire chain of production, packaging, storage and logistics processes. This seamlessly integrated quality control system as well as strict global food safety and hygiene standards ensure top quality throughout all products.

Altınmarka offers its clients not only high-tech, high-capacity production capabilities, but also the wide-ranging experience and expertise of its team to support clients with fast, flexible and reliable production solutions. These include R&D services, recipe optimization, pilot production and customized product development - services that have made Altınmarka a trusted supplier and outsourcing partner to the world's leading global brands, and led to exports to over 50 countries worldwide.

Whatever your specific needs and requirements for cocoa or industrial chocolate products, our sales team will be happy to meet you for discussions and provide you with more detailed information about the full range of our products and services.





## COCOA POWDER

PRODUCT SPECIFICATIONS	NATURAL	ALKALIZED											
COCOA POWDER TYPE	N	S	S2	S8	S8S	S9	S12	S14	SR4	SR7	SR8	SR5	
COLOUR	LIGHT BROWN	MEDIUM BROWN		DARK BROWN		BLACK BROWN	BLACK	BLACK	LIGHT REDDISH		MEDIUM REDDISH	DARK REDDISH	
FAT CONTENT %	FROM 10-12 TO 20-22						5-8	10-12	FROM 10-12 TO 20-22				
pH %	5.6 ± 0.4	7.5 ± 0.2	7.0 ± 0.2	8.0 ± 0.2		8.8 ± 0.4	10.0 ± 0.4	10.0 ± 0.4	7.4 ± 0.2	7.4 ± 0.2	8.5 ± 0.5	8.8 ± 0.4	
ASH CONTENT %	MAX. 10	MAX. 14											
SHELL (ON NON ALKALIZED NIB BASIS) %							MAX. 1.75						
FINENESS (75µ = 200 MESH) %	99.6 ± 0.2						MIN. 90	MIN. 90	99.6 ± 0.2				
MOISTURE %	MAX. 4.5												
STANDARD PLATE COUNT (cfu/g)	MAX. 5000												
MOULD / YEAST (cfu/g)	MAX. 100												
<i>Enterobacteriaceae</i> (cfu/g)	NEGATIVE												
<i>E.coli</i> (cfu/g)	NEGATIVE												
<i>Salmonella</i> (cfu/250g)	NEGATIVE												
ACTIVE LIPASE	NEGATIVE												
AFLATOXIN B1 (ppb)	<2												
AFLATOXIN B1+B2+G1+G2 (ppb)	<4												
SHELF LIFE	2 YEARS												
ORIGIN	GHANA AND IVORY COAST MAIN CROP BEANS												

APPLICATIONS	N	S	S2	S8	S8S	S9	S12	S14	SR4	SR7	SR8	SR5
CONFECTIONARY	*											
INSTANT DRINKS	*	*	*						*	*	*	*
BAKERY	*	*	*	*	*	*	*	*	*	*	*	*
DAIRY PRODUCTS		*	*	*	*	*			*	*	*	*
ICE CREAM				*	*	*	*	*				



## COCOA MASS

PRODUCT SPECIFICATIONS	NATURAL	ALKALIZED	NATURAL
COCOA MASS TYPE	CLT-S1	CLT-S	CLNT
FAT CONTENT %	52 - 56		
MOISTURE %	MAX. 1.5		
pH %	5.6±0.4	6.0±0.2	5.6±0.4
SHELL (ON NON ALKALIZED NIB BASIS) %	MAX. 1.75		
TOTAL ASH (ON FAT FREE AND DRY BASIS) %	MAX. 10.0		
FINENESS (75µ=200MESH) %	99.6±0.2		
STANDARD PLATE COUNT (cfu/g)	MAX. 5000		
MOULD / YEAST (cfu/g)	MAX. 100		
<i>Enterobacteriaceae</i> (cfu/g)	NEGATIVE		
<i>E.coli</i> (cfu/g)	NEGATIVE		
<i>Salmonella</i> (cfu/250g)	NEGATIVE		
ACTIVE LIPASE	NEGATIVE		
AFLATOXIN B1 (ppb)	< 2		
AFLATOXIN B1+B2+G1+G2 (ppb)	< 4		
SHELF LIFE	2 YEARS		
ORIGIN	GHANA AND IVORY COAST MAIN CROP BEANS		

APPLICATIONS	CLT-S1	CLT-S	CLNT
CHOCOLATE CONFECTIONARY	*	*	*



## COCOA BUTTER

PRODUCT SPECIFICATIONS	NATURAL	DEODORIZED
COCOA BUTTER TYPE	CBN	CBD
MOISTURE %	MAX. 0.1	
FFA %	MAX. 1.75	
REFRACTIVE INDEX (40 °C) %	1.456 - 1.459	
UNSATURATED FATTY ACID MATTER %	MAX. 0.35	
PEROXIDE VALUE (meq O <sub>2</sub> /kg)	0.5-3.0	
IODINE VALUE (WIJS METHOD) %	32-42	
SAPONIFICATION VALUE	191-198	
MELTING POINT INITIATION °C	32-35	
MELTING POINT COMMENCEMENT °C	33-35	
STANDARD PLATE COUNT (cfu/g)	MAX. 5000	
MOULD / YEAST (cfu/g)	MAX. 100	
<i>Enterobacteriaceae</i> (cfu/g)	NEGATIVE	
<i>E.coli</i> (cfu/g)	NEGATIVE	
<i>Salmonella</i> (cfu/250g)	NEGATIVE	
ACTIVE LIPASE	NEGATIVE	
AFLATOXIN B1 (ppb)	< 2	
AFLATOXIN B1+B2+G1+G2 (ppb)	< 4	
SHELF LIFE	2 YEARS	
ORIGIN	GHANA AND IVORY COAST MAIN CROP BEANS	

APPLICATIONS	CBN	CBD
CHOCOLATE CONFECTIONARY	*	*
COSMETICS		*



FILLINGS			
BASE FILLINGS			
DESCRIPTION	PRODUCT CODE	PACKAGING	SHELF LIFE
WHITE	ALT 47	10 kg / 20 kg BUCKETS	12 MONTHS
	ALT 87		
MILK	ALT 216		
FILLINGS			
DESCRIPTION	PRODUCT CODE	PACKAGING	SHELF LIFE
DARK	ALT 201	10 kg / 20 kg BUCKETS	12 MONTHS
MILK	ALT 202		6 MONTHS
CAPPUCCINO	ALT 89		12 MONTHS
ALMOND	ALT 267		
HAZELNUT	ALT 268		
PISTACHIO	ALT 270		
YOGHURT WITH STRAWBERRY	ALT 269		
NOUGAT WITH HAZELNUT	ALT 276		
HAZELNUT GIANDUJA	ALT 210		

Base fillings can be aromatised and colorised.  
Minimum order quantity: 3 tons.