



Dairy Splits

... naturally crispy!





Dairy Splits Preparations

Dairy products with crunchy additions such as Chocolate Chips are enjoying more and more popularity. Consumers want more than just a taste experience - they love the texture contrast between crispy and creamy.

Product Portfolio:

- Dark Chocolate Splits
- Milk Chocolate Splits
- White Chocolate Splits
- Toffee Splits
- Espresso Splits

- Exciting in combinations with fruits, warm flavours, cereals, nuts and seeds

Applications:

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

Best-Sellers & Innovations:

- Stracciatella (Vanilla & Dark Chocolate Splits)
- Black Forest-Cherry & Milk Chocolate Splits
- Espresso & Espresso Splits
- Strawberry & White Chocolate Splits

Application Benefits:

- Pure indulgence and visual experience
- Remain crunchy and stable in final application
- Special requirements e.g. lactose free, UHT, Rainforest Alliance 2020, Fairtrade and organic possible
- Vegan Dark Chocolate and Espresso Splits possible for plant based concepts

Customer Benefits:

- Inventors of original Stable Chocolate Splits
- Patented technology
- More than 20 years success on the market
- 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)

