



LEVIN

Quality For All



Discover
the potential



BLOCK CHOCOLATE

There are 3 types of "block" products that differ according to the fat type and recipe used. The taste, usage place and purpose of each product are different from each other.

Couverture



Thanks to the properties of the cocoa butter it contains; this product, which is the most delicious and expensive, is preferred for fruit fondue, special chocolates and dragee making.

Compound



This product, which is produced from high quality cocolin fats and used for coating purposes, is used by Turkish delight, fruit and wafer coatings with its rapid solidification and bright appearance.

Couverache



This type of product obtained from softer oils is demanded by the pastry industry, thanks to its price advantage and the ability to obtain chocolate rolls for decoration purposes.

➡ Block (2.5 kg) products; create an advantage in terms of transportation, but "**noodle**" products should be preferred for melting purposes.

➡ Couverture and Confectionery products are generally preferred as "Chocolate Noodle" for melting, but "Couverache" block is preferred as a pastry product.



Milky



Ivory



Bitter

➡ All block products are produced in containing high cocoa ratio - dark colored **bitter** / high milk powder containing light brown **milky** and cocoa free white colored **ivory** varieties. The desired color and aroma can be given to the ivory product. (Pink / Raspberry - Green / Kiwi - etc ...)

EASY MELT

Easy Melt Chocolates is produced in three forms (Bitter / Milky / Ivory) from a variety of block chocolates you choose according to your needs (Couverture / Confectionery / Couverache)



Since the most common use of block products is by melting, this product, which is easier to melt, is an upper version of "flake chocolate" with better service for decorative purposes.

PRALINE

This product, which contains high cocoa and hazelnuts in liquid form, is frequently used in the pastry industry. Praline is the product range that is used in industrial production, between wafers, for cookies, for uses where it is desired to remain fluid after baking and as waffle sauces.



Bake-Stable Praline: It does not flow, solidify or mix through the product during your use for cookies.

WAFFLE SAUCE: If it will not be baked, it does not need to be heat resistant. Waffle makers want it to have a certain fluidity and taste.

With the Bitter-Milky-White varieties and the addition of the desired flavor to the White (kiwi-banana-raspberry-orange-lemon-caramel), all the product range that a waffle maker needs is available.

It is sold in 5kg-10kg-20kg buckets.



FRENCH PRALINE



This product, which provides the birth and development of dessert culture in France; is produced by 1/3 of caramelized sugar mixing 1/3 of roasted almonds and roasted hazelnuts in their oil homogeneously.

It is suitable for use with pudding, mousse, cake / cookie dough, ice cream or spoon, pancakes, pretzels and waffles.

Due to the ingredients it has, its price is high, but its taste is even higher. This product, which is the touchstone of dessert culture, is unfortunately not known even by the majority of people working in the dessert industry.

Ice Cream Coating

This product, which is solidified by touching the cold outer surface of the ice cream, is the main choice of producers because of its instantly crunching structure and its ability to cover more ice cream with less sauce.



It is sold in 10kg and 20kg buckets.





DECORATIONAL

Decoration products in the pastry sector are generally preferred to COMPOUND all of the products in the direction of your choice COUVERTURE and COUVERACHE is available and they are polished through plus processing. Through this process; it provides a brilliant, shiny image on the outer surface and makes it possible for the products to not deform until you use them.

Our company; provides the fastest response to your needs with high-capacity production possibility.

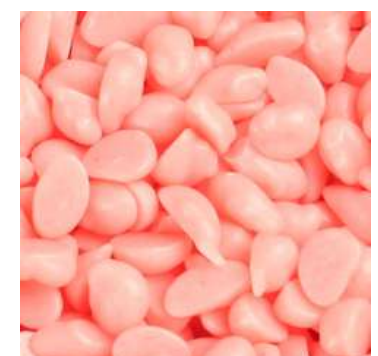
Flexi ★

Expand your portfolio with a single product; it is possible to make your pastries look more appealing and to be perceived tastier by the crispy chocolate structure with soft pastry cream - a first in the world; made from regular square-rectangular chocolate and in the colour you like.



Drop

These drop-shaped products, which are used for decorative purposes on cakes and cookies, do not leave their oil after baking and keep their shape. It is more aesthetic on the cookie due to its smaller size compared to the market counterparts and due to the dripping method.



Vermicelli

Although it means string noodle with its word meaning, this definition has become universal in chocolate with this shape. This product, which can be defined as chocolate sticks, can also be used for decorating the cake and plastering the edge of the cake; Due to its small-light size and aesthetic appearance, it can be used in much smaller desserts or ice cream decorations.



Choco Chips (2-4 mm)

After the cakes are made, if they are not decorated, they look plain and unpretentious, but most importantly, the cream taste is felt more than it should be. Crumb products; It is in the form of a natural stone, and yet each has a different shape in the range of 2-4mm in size and luminous shine.



Pebbles (4-7mm)

It is preferred both for its use in pastries and for its ease of melting. Polished for decoration area and matte for melting area. Colourful pebbles is also used in dragee making or as a direct feed. The type of block you choose according to your area of use is broken from chocolate and offered as a 1 kg bag or 20 kg bulk parcel.



Chocolate Powder ★

➡ Chocolate; It contains cocoa butter and when it is solid at room temperature, it turns into liquid form when heated by the bain-marie method; In this way, coating and shaping operations can be done.



➡ Powder Chocolate is predominantly used in "COLD BAKLAVA" product, but its usage area is much wider. It is the powder form of real chocolate and it can be mixed with hot milk etc. drinks or by sprinkling it on the desired dessert or adding it into it, making that dessert "chocolatey".

➡ Available in Bitter - Milky and White varieties, this product has rising demand and Levin Chocolate has the best recipe and the machine park that can give high capacity in this product range

➡ Optionally, it is possible to produce "sugar-free" powder chocolate.



➡ Although dark chocolate, in particular, resembles cocoa in appearance, cocoa has a bitter taste and cannot give the chocolate feeling left by cocoa butter on the palate, so it cannot be a substitute for chocolate powder.



SPREADS



“A Class Quality Raw Materials and Technology with the prescription of thirty years experience produced spreadable Cream Series”



Cocoa Hazelnut Cream and Hazelnut Paste Cream are the most preferred spreadable products all over the world.



These products are not only saviours of breakfasts or sweet crises, but also an auxiliary raw material used by manufacturers such as lokum and halvah and used by dessert producers/masters in some desserts.



These delicious spreadable products; Having other flavour alternatives of these right recipe consisting of the highest quality raw materials and in its homogeneous smooth structure form will undoubtedly enable both individual users and producers to increase the diversity and will enable both the expansion of its portfolio and differentiation in its field.



➔ All cream varieties are produced in 5 kg-10kg-20kg buckets as standard, but according to the customer's demand, they can be filled in the desired weight and in the desired packaging (pet / bowl / glass / jar). Pricing and shipping information is available at our company. ➔

Unique Spreadable Varieties ★

- Caramel Butter Spread
- Choco-Pops Crispy Spread
- Coconut Butter Spread
- Coconut Paste Spread
- Hazelnut Croquant Spread
- Roasted Hazelnut Spread
- Milky Butter Spread
- Milky Hazelnut Spread
- Cocoa Biscuit Spread
- Peanut Butter Spread
- Pistacchio Spread
- Roasted Almond Spread
- Dark Chocolate Cocoa Hazelnut Spread





DRAGEE

It is the definition of a single bite-sized (bite) nut covered with sugar and chocolate. We reduced this sugar, increased the chocolate, and chose the dried nuts from the best quality and roasted them.

Although "matte pistachios" are mainly produced as a pastry product, there are niche dragee products such as almond, hazelnut and coffee delight.

The coating ratio is in the form of 2 units of chocolate to the centre within 1 unit, but different rates are made according to customer demand.

Bitter and Milky varieties are available. There is a minimum order quantity required for white chocolate requests.

Our Varieties

★ **Turkish Delight Dragee with Coffee:** This dragee, which is a coffee-based Turkish delight, is produced with milk chocolate as a standard and is preferred by cafes and restaurants as a coffee-side dragee.

Matte Pistachio Dragee: It is a special product containing pure chocolate and red roasted pistachios used by luxury confectioners to give flavour to the cake. This product, which can be eaten as a dragee or inside cakes, is produced in bitter and milky varieties.

Hazelnut Dragee: Hazelnut is the most preferred dragee product in the portfolios of most manufacturers and consumers. The secret to making a difference in such a product is the taste and quality of the selected hazelnuts as well as the taste and ratio of the chocolate used.

Almond Dragee: Another popular dragee product, almond dragee contains roasted imported almonds in the center. Its visual appeal is not increased by coating with sugar syrup and then coloring it, like its popular form, but the quality of the chocolate, which is covered after eating, has been enhanced with the taste.



*In manufacturing, enterprises quality begins
in raw materials. "Choosing cheap raw
materials to reduce costs with commercial
purposes always gives damage to companies."
— Fatma Levinler*



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