



# LEVIN

*Quality For All*



*"Good chocolate is a human right that is independent from level of income"*





## OUR CHOCOLATES ARE BEST BECAUSE;

The history of chocolate dates back to 4000 years ago. The Mayans believed in the “Cocoa God” and worshipped him for happiness and peace. To reach the present day, chocolates were given wars for the sake of time and only accessible to kings, nobles, soldiers, and religious men; technological developments and the increase of cocoa-cultivated areas made it much easier.

---

Many commercial factories that supply this chocolate demand have been established. When the competition became operational, AR-GEs strengthened with more effective ingredients and more economical raw materials; cheaper chocolates were produced and marketed.

---

Levin Çikolata is a respected company that defends “Quality For All” and has not changed recipes since its establishment due to economic reasons. “Levin makes it possible for everyone to reach the REAL chocolate”





# 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/coin**" products should be preferred for melting purposes.

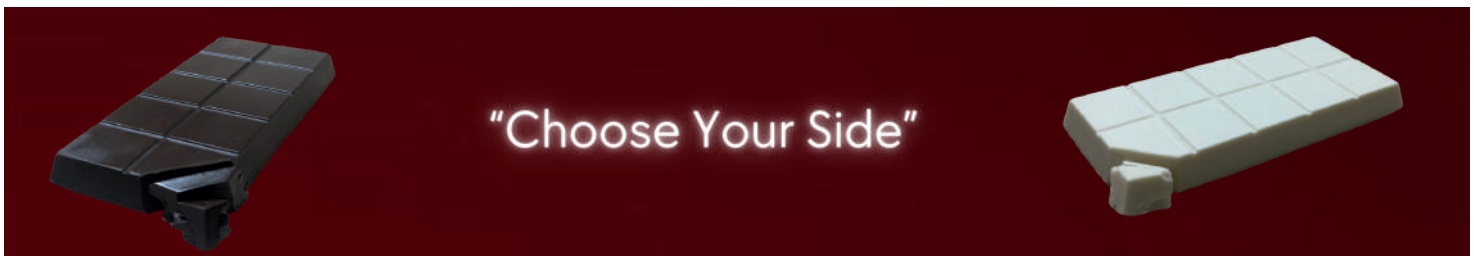
➡ Couverture and Confectionery products are generally preferred as "Noodle/Coin" for melting, but "Couverache" block is preferred as a pastry product.



➡ 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 ...)

# Mini BLOCK CHOCOLATE

- ➔ Premium Compound Chocolate for home patisserie chef's usage
- ➔ 2,5 kg for a block is too much for individuals, this size has benefits for all!
- ➔ It is suitable for all the needs of coating, adding flavor to the inside and decorating the outside of desserts and pastries at home.
- ➔ Even though it is a compound, in some countries it is sold as retail eating chocolate in the market shelves for end customers



**Our 200 gr products make pastry work possible in every home.**



# EASY MELT



Easy Melt Chocolates is produced in two forms (Bitter / Milk) from a variety of block chocolates you choose according to your needs (Couverture / Confectionery / Couverache) in the shape of your demand.(Noodle/Coin)



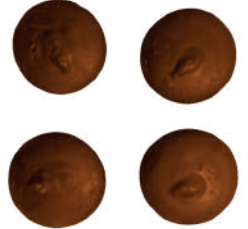
Milky Compound  
Noodle



Bitter Compound  
Noodle



Bitter Compound  
Coin



Milky Compound  
Coin

Noodle products can also serve better decorative purposes.  
It is a higher version of "coin chocolate".

## 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. Colour, structure, and recipe can be adjustable according to customer demand



**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.



**These are some of our most demanding products.**



**Bitter  
Heatstable  
Praline  
10kg**



**White  
Praline  
10kg**



**Cocoa-Hazelnut  
(EKO)  
Pralin  
10kg**



**Cocoa-Hazelnut  
Bakestable  
Praline  
1 kg**



**Private Label  
Cocoa-Hazelnut  
Praline  
1 kg**

## ***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.

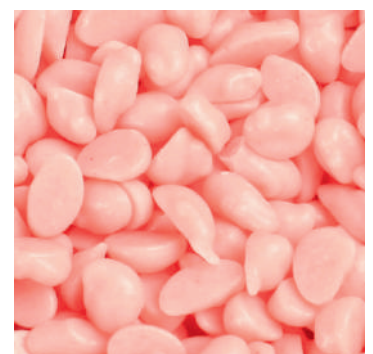
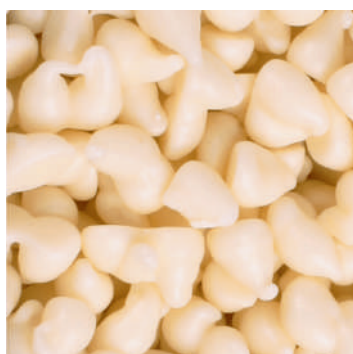


Expand your portfolio with a single product; it is possible to make your pastries look more appealing and to be perceived tastier by the crispy chocolate structure with soft pastry cream - a first in the world; made from regular square-rectangular chocolate and in the colour you like.



## 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.





## Flat Vermicelli

This product range is actually a product between "vermicelli" and "flexi" produced by other companies as an equivalent to our "flexi" product. Although it is neither long and thin like vermicelli nor thin and square like flexi, it has found a place in the market and is frequently preferred. There are 3 types; It is produced from compound.



## 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.

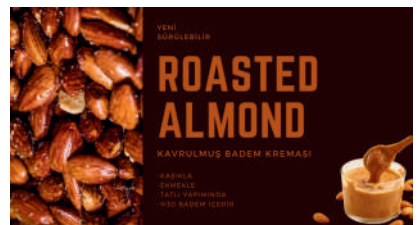


➡ All cream varieties are produced in 5 kg-10kg-20kg buckets as standard, but according to the customer's demand, they can be filled in the desired weight and in the desired packaging (pet / bowl / glass / jar). Pricing and shipping information is available at our company. ⬅

# 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**, Pistachio Spread, **Roasted Almond Spread**, Dark Chocolate Cocoa Hazelnut Spread



If the customer requests these different varieties, the minimum order limit is **250 kg.**



# Chocolate Powder ★

The fact about chocolate is; 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 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

➡ We are the only factory that can produce with this method. Other manufacturers break their couvertures and this cannot provide the desired powder consistency.

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



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



# 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.





# PACKAGING TYPES

## -OUTER BOXES



## -ORIGINAL

- Seamless
- Bigger Size
- 20 pieces of 1 kg products
- 10 pieces of 2,5 kg products
- 42 boxes can be loaded on standard pallet (80x120)

## -PLAIN

- Seamless
- Smaller Size
- 15 pieces of 1 kg products
- not used in 2,5 kg products
- 42 boxes can be loaded on standard pallet (80x120)



## -PACKAGING FOR BLOCKS



- 2.5 kg Block products have their cases; due to purposes they have different colors (orange/yellow)
- Metalize cases for private labels with their labels on them.



- Regardless of their cases; block chocolates can be packed 6 pieces in one cartoon
- **15 kg** in one box
- The required label is affiliated on the box





## -INNER BOXES



- 3-4 kg capacity depends on product
  - Only suits in Original Levin boxes
  - 4 pieces in 1 outer box
  - Mostly used for dragee products
  - Can't be loaded without outer box
- 
- All the products except blocks and liquid ones; can be packed with this type; it has its own pros/cons.
    - It's easy to distribute to sub sellers 12kg than 20kg
  - A box can carry 12 kg with this type, the volume stays the same so; it decreases the logistic capacity



## -CARRIER BAGS (1KG)



## Drop Chocolate

- This is the most demanding product that's why it has its own package
- 20 pieces in original boxes / 15 pieces in plain boxes
- You can see the type(bitter,milky,white,pink) from the window and all the ingredient info involves on the back side





## -CARRIER BAGS (1KG)



## ChocoChips

- This is the best decoration product that's why it has its own package
- 20 pieces in original boxes / 15 pieces in plain boxes.





## -CARRIER BAGS (1KG)



## Vermicellis

- They have the transparent carrier bag with golden "L" on it.
- **15** pieces in original boxes / **not packed** in plain boxes.
- It has an original shiny label on the front and translated all information sticker label on the back.
- Due to its density and volume, it can only be loaded **15 kg**





## -BUCKETS (1KG-10KG)



**Bitter  
Heatstable  
Praline  
10kg**



**White  
Praline  
10kg**



- Many liquid products are transferred in 10 kg buckets; Pralines, Spreads, Waffle Sauces; Ice-Cream Coatings/Sauces...
- We pack 2 buckets in a box to eliminate the risk of tipping over when you stack them on top of each other; so they transfer safe



**Cocoa-Hazelnut  
Bakestable Praline  
1 kg**



**Private Label  
Cocoa-Hazelnut  
Praline  
1 kg**



- For 1 kg buckets we have box for 6 pieces for best safe transfer.



# *Spreadable Products' Packages*



Glass jar,oval shaped



Glass jar,round shaped&metal lid



IML labelled opp cup



IML labelled opp pail



PARTIAL IML labelled opp cup



Opp pail 2kg - 5kg - 10kg-20kg



The spreadable product that our customer demands needs a chosen packing type by customer also.



Levin Chocolate produces all kinds of spreadables in the best form and cost, but we are not a packaging company hence if the customer has specific demands like "glass 450 gr with handle" we have to check the prices from package companies and return.



If the customer has special requests for the recipe regarding ingredients such as 10% cocoa, 20% hazelnuts and 5% coconut, the minimum order limit is **250 kg.**







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



Battalgazi Mah. Şark Cad AYTÖP / I - 18  
Sultanbeyli / ISTANBUL  
**+90-216-592-61-93**  
[info@levinltd.com](mailto:info@levinltd.com)