



SCHOKINAG

A WORLD OF CHOCOLATE

TRADITION TODAY

Established in 1923, SCHOKINAG has been manufacturing chocolates for 100 years and is now recognized as one of the key manufacturers of industrial chocolates in Europe.

SCHOKINAG, previously a family-owned business and under new ownership today, has come back to its entrepreneurial structure. Our investment decisions are driven by long-term benefits to our company, our employees and the environment.

SCHOKINAG – a name standing for highest product quality, good value for money and excellence in customer service.

FOOD SAFETY

Consistent high quality of our products and food safety rank highest among our company's goals. We supply you from our IFS certified production facility in compliance with recognized international food safety standards.

BEST QUALITY CHOCOLATE

SCHOKINAG is renowned for its commitment in terms of competitive sourcing. We work with suppliers who have the same manufacturing culture as ourselves. Quality ingredients are used to achieve the distinctive range of SCHOKINAG chocolates at fair market prices.

Our flexible and approachable attitude enables us to offer individual solutions to your particular requirements.

CUSTOMER SERVICE

Thanks to the revitalizing effects, SCHOKINAG is able to fully focus on responsiveness and reliability. Mutual confidence becomes a key element to success. It is the personal contact with our customers with whom we work in complete confidence that ensures we build long-term partnerships and serve our customers by offering them the flexibility and attention to creating the best chocolate products.

RESEARCH AND DEVELOPMENT

SCHOKINAG has decades of experience in R&D. With our competent team having in-depth knowledge in all food segments and extensive application know how we work closely with our customers in order to provide high quality and sustainable solutions within a very short response time.

We create and adapt tailor-made recipes according to changing requirements and invite our customers for co-innovation projects into our R&D facility to jointly use our state-of-the-art pilot plant equipment.



SCHOKINAG

PRODUCT RANGE

SCHOKINAG manufactures the full range of chocolates and chocolate couvertures, from liquid to solid, in various sizes, shapes and packaging types, as well as liquid compounds. We supply high quality and safe products from our IFS certified production facility in compliance with recognized international food safety standards.

One of our strengths is our flexibility and in addition to our standard range of chocolates we also develop recipes to our customers' precise specifications.

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Chocolate Capabilities

Recipes and applications

- Chocolates with a cocoa content from 25% up to 85% for dark and milk and from 20% min. for white
- Chocolates and chocolate couvertures for enrobing, moulding, panning/spinning, topping
- Bakestable chocolates as from 27% fat for inclusions
- Chocolates for ice cream applications
- Dark and milk ice cream compounds (made with coconut oil, CBE and other fats than cocoa butter)

Specialty products

- Cocoa butter and cocoa liquor chips/buttons
- Single origin chocolates from single origin beans with specific colours and unique flavour profiles, like from Ivory Coast, Ghana, Ecuador (other origins can be developed)
- Decorations like curls, shavings, spaghetti, fanderol, decotubes and many new innovations on request
- Microchips as small as 150,000/kg

Shapes

- Liquid dark, milk and white chocolates and ice cream compounds in batches from 6 to 24 MT
- Solid dark, milk and white chocolates:
Chips with a count size from 2,200 to 22,000 count/kg
Chunks from 5x5 mm to 10x10 mm length and width and 3-5 mm height

Certifications

- All our chocolates are certified kosher dairy (Orthodox Union) and HALAL certified by HFCE (Halal Food Council of Europe).
- Sustainability:
Fairtrade Mass Balance
UTZ Mass Balance
Rainforest Alliance Segregated

Packaging solid chocolates

- Bulk in big bags with 600 kg per big bag
- Bulk in Schokitainer from 450 to 500 kg per pallet
- 10 kg bags in Schokitainer with 420 to 480 kg per pallet
- 10 kg carton with 800 kg per pallet
- 5 kg bag in a box with 640 to 720 kg per pallet
- 25 kg box with 800 kg per pallet

Something else?

- We understand your needs may be unique.
Perhaps you want a chocolate that has never been made before.
- We hope to work with you to find a solution for all your new product challenges.

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SCHOKINAG

CHIPS & CHUNKS

The simple way to buy chocolate

SCHOKINAG CHIPS for remelting make the processing of chocolate simpler: easy to dose, quick melting, exact tempering.

SCHOKINAG CHIPS for baking into cakes and biscuits as well as CHIPS for decoration are available in sizes of 800 to 22,000 count/kg.

SCHOKINAG CHUNKS are added as inclusions in the Bakery and Biscuit Industries. From small to large chunks, domed, flat and even mixed in dark, milk and white chocolate – just imagine the new possibilities and applications for our chocolate chunks.

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Chips & Chunks

Please take the opportunity to look at our standard range of chocolates and chocolate couvertures:

Dark chocolate couverture 73/27/37

Min. 70% cocoa solids. Pronounced bitter chocolate, with a beautifully proportioned harmony and pleasant aftertaste of subtle red fruits.

Dark chocolate couverture 70/30/42

Min. 68% cocoa solids. Bold but well rounded taste. A fluid chocolate couverture. Rich, dark colour. Pleasantly contrasting to very sweet centres. For thin enrobing.

Dark chocolate couverture 63/37/38

Min. 60% cocoa solids. Bitter chocolate with a strong cocoa taste and floral tones. For thick enrobing and moulding applications.

Dark chocolate couverture 60/40/38

Min. 58% cocoa solids. All time favourite among our bitter-sweet range. Classical continental chocolate flavour with multipurpose viscosity. Ideal for enrobing, hand dipping and figure moulding. Your solution to balancing the flavour of your products.

Dark chocolate couverture 55/45/35

Min. 53% cocoa solids. Well-balanced and rounded dark chocolate with a soft bitter chocolate note that will serve all of your needs.

Dark chocolate (bakestable) 52/48/28

Min. 50% cocoa solids. Low cocoa butter content especially for baking. Available from 2,200 to 22,000 count/kg as well as in chunks.

Dark chocolate (bakestable) 46/54/27

Min. 44% cocoa solids. Low cocoa butter content especially for baking. Available from 2,200 to 22,000 count/kg as well as in chunks.

Milk chocolate (bakestable) M 27

Min. 30% cocoa solids. Milk chocolate with a rich cocoa taste. Low cocoa butter content especially for baking. Available in 4000 and 7500 count/kg as well as in chunks.

Milk chocolate VM 35/10

Min. 34% cocoa solids. Creamy chocolate, with a touch of caramel, soft cocoa and a subtle sweetness in a light teak brown colour profile.

Milk chocolate VM 36

Min. 34% cocoa solids. Finest milk chocolate, composed with a pronounced milk profile and a serene cocoa finish.

Milk chocolate VM 38/20

Min. 37% cocoa solids. Rich milk chocolate, with a high cocoa butter and milk content. Smooth texture and perfect rheology. Universal applications: figure and solid moulding as well as enrobing.

White chocolate (bakestable) W29

Intense milk taste with a pleasant bourbon vanilla touch. Low cocoa butter content especially for baking as well as hollow figures, tablets and filled bars. Available in 4000 and 7500/kg and chunks.

White chocolate WP

A balanced harmony of milk and natural vanilla, offering a pleasant sweetness with floral tones. Very good rheology. Ideal for enrobing, figure and solid moulding.

Shape	Weight/unit	Carton weight	Cartons/pallet	Pallet weight
Chips/Chunks	10 kg	10 kg	80	800 kg
Chips/Chunks	5 kg	5 kg	144	720 kg
Chips	10 kg	480 kg	1	480 kg
Chunks	10 kg	420 kg	1	420 kg
Chips	500 kg	500 kg	1	500 kg
Chunks	450 kg	450 kg	1	450 kg

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SCHOKINAG

LIQUID CHOCOLATES & COMPOUNDS

Tailor-made recipes according to your requirements

SCHOKINAG manufactures an extended range of liquid chocolates, chocolate couvertures and compounds in dark, milk and white for all kind of applications according to your organoleptical, rheological and technical parameters.

And much more too..., SCHOKINAG chocolates can be made from single origin, fair-trade, UTZ and Rainforest Alliance certified cocoa. All our products are kosher and HALAL.

Our experienced R&D team provides high quality and sustainable solutions for your success. In our R&D facility we create and develop tailor-made recipes according to your requirements and implement them within a very short time into our production line.

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Liquid chocolates for every application

SCHOKINAG offers an extensive range of chocolates and chocolate couvertures in batches from 6 to 24 MT.

We work closely with you to create and adapt tailor-made recipes according to changing requirements, such as optimization of cost, specification requirements and consumer behavior.

Recipes

- Chocolates with a cocoa content from 25% up to 85% for dark and milk and from 20% min. for white
- Chocolates and chocolate couvertures for enrobing, moulding, panning/spinning, topping
- Chocolates for ice cream applications
- Dark and milk ice cream compounds (made with coconut oil, CBE and other fats than cocoa butter)
- Single origin chocolates
- Certified chocolates:
Kosher Dairy, HALAL, Fairtrade Mass Balance, UTZ Mass Balance, Rainforest Alliance Segregated

Main applications

Moulding

- Chocolate for 100 g tablets
- Chocolate for napolitains
- Chocolate for wafer moulding
- Chocolate for large hollow mouldings
- Chocolate for small hollow mouldings

Enrobing

- Chocolate for full enrobing (thin layer biscuits)
- Chocolate for full enrobing (thick layer biscuit)
- Chocolate for bottoming
- Chocolate for full enrobing (candy bars)
- Chocolate for wafer enrobing
- Chocolate for ice cream dipping
- Chocolate for panning

There are many options for chocolate applications. Dark, milk and white chocolates with the rheology, particle size and chocolate flavour you desire. Let us customize a product that meets your needs.

Apart from our innovations we also invite you for co-innovation projects into our R&D facility to jointly use our state-of-the-art pilot plant equipment, modern analytical devices and sensory panel.

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SPECIALTIES

Creativity in decoration

Today's consumers want "ready to eat" indulgent products that are prepared from the finest ingredients.

SCHOKINAG offers an exciting range of chocolate decorations such as curls, shavings, spaghetti as well as microchips at 150,000/kg which are easy to use and immediately provide the desired quality finish and visual appeal.

Chocolate innovation and chocolate taste – a winning combination every time.

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Specialties

Product	Carton weight	Cartons per pallet	Pallet weight
Shavings dark, milk, white, multicoloured, Caramel	2,5 kg	96	240 kg
Curls dark, milk, white, multicoloured, Caramel, Strawberry, Orange in various sizes	4 kg	96	384 kg
Cigarettes dark, milk, white, duo	2 kg	120	240 kg
Fanderol dark, milk, white, duo in various sizes	2,5 kg	96	240 kg
Spaghetti dark, milk, white	2,5 kg	96	240 kg
Microchips 150.000/kg dark, milk, white, Caramel	12 kg	48	576 kg
Mixed chips and chunks dark/milk/white	10 kg	80	800 kg

Chunks are available in sizes of 5x5 mm to 10x10 mm length and width and 3-5 mm height.

Recommended storage conditions and shelf life: 15-18 °C, relative humidity < 60%, odour free atmosphere, 12 months

Minimum order quantity: 1 Pallet per product

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