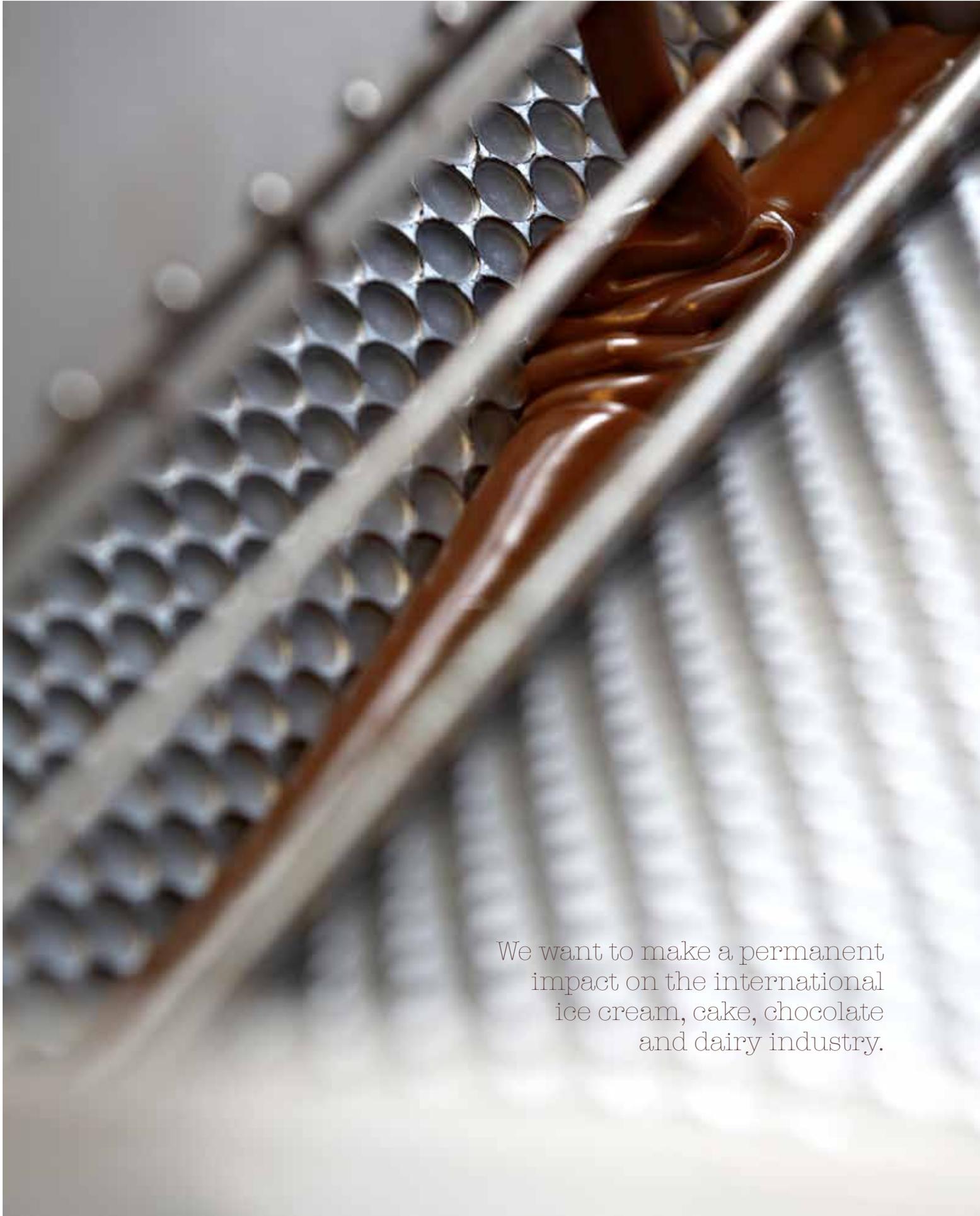




CHOCOLATE LENTILS



We want to make a permanent
impact on the international
ice cream, cake, chocolate
and dairy industry.



A WORLD OF CANDY AND CHOCOLATE

– since 1918

The Carletti Group

The Carletti Group is owned by GivESCO A/S. Carletti develops and produces a wide variety of chocolate and confectionery products which are marketed and sold to consumers throughout Europe and to selected export markets across the world.

Carletti has a strong heritage within the confectionary industry and we always strive to improve the quality and applicability of our products. At Carletti tradition and innovation work hand in hand and we are now a leading supplier of both standard and speciality chocolate lentils.

Carletti's experienced development team are happy to work with you to create customized formulations for all types of applications and to meet your particular needs.

Licences for the production of food items

At Carletti we have obtained both BRC (British Retail Consortium) and IFS (International Food Standard) certifications. These two very highly respected standards define the standardization of quality, safety and operational criteria and ensure that manufacturers fulfil their legal obligations and provide protection for the end consumer.



MAIN APPLICATIONS



Bakery

Carletti chocolate lentils can be used in different types of doughs as inclusions. They are particularly suitable for dry doughs such as biscuits or cookies as the lentils tolerate high temperatures for a short period. For use in soft doughs with a higher moisture level, e.g. muffins, Carletti also provides a chocolate lentil. The lentils can also be used in raw doughs which go from the freezer directly into the oven to be baked.



Ice cream

By using a new technology Carletti now offers a specially coated chocolate lentil, whose unique features make the lentils both freeze and thaw stable. This means that the lentils will be resistant to thermal shock, e.g. when a cake or an ice cream has been frozen and subsequently is thawed. Due to the special coating, moist surfaces such as icings will not impact the visual appearance of the chocolate lentil.



Decoration

The lentils are very suitable for decoration purposes and can be used as a topping on almost any application. Using lentils for decoration purposes sets high requirements for both a consistent quality and excellent appearance.



Dairy

The chocolate lentils can be used in dairy products such as top cups. These add a sweet surprise to breakfast or can serve as a crunchy snack for between meals. Gives texture and colour to a nice dessert.

CONFECTIONARY / PICK 'N' MIX



Confectionary

Chocolate lentils can be used as inclusions in chocolate products, e.g. moulded or aerated chocolate bars. They can also be packed directly into different campaign, seasonal or licensed products which will draw the consumer's attention. The lentils are also widely used as part of a pick 'n' mix range.



Fruit flavoured chocolate lentils

This type of chocolate lentil is available in standard colours with fruit flavours, for example banana, cherry, strawberry and blackcurrant. The fruit flavours appeal to all age-groups and the new taste profiles add interest for individual consumption and make an easy upgrade for a pick 'n' mix assortment.



Flavoured chocolate lentils

The lentils are available in other flavours, such as the Scandinavian favourite liquorice. Other well-known flavours such as mocca, caramel and vanilla are also possible. Carletti flavoured chocolate lentils are available in more size.



Mint flavoured chocolate lentils

The mint lentils are very suitable for packing in seasonal or licensed products. The mint flavour is a classic taste and it is widely used as part of a pick 'n' mix range.

TYPES OF LENTILS



Facts

Lentils are produced in three steps. The centre is made from either milk chocolate, dark chocolate or a compound. It is then subjected to the coating process, and finally the colour is applied.

Lentils	Mini	Standard	Large
Approx. weight	0.22 - 0.24 g	0.82 - 1.00 g	1.54 - 1.67 g
Approx. diameter	8.15 - 9.15 mm	14.00 - 15.40 mm	16.40 - 18.40 mm





NEW



A Carletti standard chocolate lentil

The standard chocolate lentil is available in 3 sizes: mini, standard and large. They can be used in many different ways, from consumption to decoration and in baking.

B Carletti flavoured chocolate lentil

This type of chocolate lentil is available in a range of seasonal fruit flavours and in more well-known flavours such as licorice, mocca, caramel and mint. They are ideal for consumption due to the interesting taste profiles, but also suitable for bakery and decoration.

C Carletti Freeze & Thaw stable chocolate lentil

With the unique features of Carletti's Freeze & Thaw stable chocolate lentil you avoid problems when it is put in watery or frozen environments. It will keep its shape and colour and not dissolve. This type of lentil is particularly suitable as inclusions in ice cream and frozen cakes.

D Carletti standard crushed chocolate lentil

Carletti offers a range of crushed chocolate lentils, also known as "broken cuties". They can be used for decoration purposes, both on bakery products and on ice cream.

E Carletti compound lentil

The compound lentil is a cost-effective alternative to the standard chocolate lentil. It has a higher melting point, which makes it ideal for decoration purposes.

General recommendations for the use of different types of lentils

	A Chocolate lentils	B Flavoured chocolate lentil	C Freeze & Thaw stable chocolate lentils	D Crushed chocolate lentils	E Compound lentils
Bakery/Dairy products	●	●	●		●
Frozen products *only raw, firm dough, e.g. cookies	●*		●		●*
Ice cream			●		
Decoration **for moist/cooled applications	●	●	●**	●	●
Confectionery products/ Pick 'n' mix	●	●			●

Carletti chocolate lentils are very versatile and can be used for many different applications. They are available in the dietary class, e.g. kosher chocolate. Carletti can also deliver lentils that meet customers' specific requirements for trade standards such as RSPO (Roundtable on Sustainable Palm Oil) and UTZ Certified.

Packaging

The chocolate lentils come in different packages and volumes from cartons of 10 kg to Big Bags of 600 kg.



COLOURING

Carletti chocolate lentils are available in a wide range of standard and special colours. Whether you wish to use colours from nature, natural colours with E-numbers or artificial colours, we will help you find the best solution according to your standards and requirements.

Colouring Food

Carletti is one of the pioneers in the new game of food colouring – food products are naturally coloured, so the colour can be declared as an ingredient, not an additive. Today the food colouring colours are available for our mini and standard chocolate lentils as well as for Broken Cuties. With this type of colour, you can meet the trend and increasing demand for natural ingredients.

Natural colours with E-numbers

Natural colours have been extracted from nature's own colours. With natural colours we can deliver chocolate lentils with bright and vibrant colours, which will meet your appearance requirements.

Artificial colours

For specific requests we can offer a range of chocolate lentils with artificial colours. These colours have been synthetically produced.






Benefits of using Carletti Colouring Food Lentils

- Contain no E-numbers (only sunflower lecithine)
- Are coloured naturally
- Can be produced with chocolate or compound centre
- Contain no titanium dioxide
- With or without safflower* to meet national requirements

Blue: Algae

Green: Pumpkin, apple and algae

Yellow: Pumpkin and apple

Red: Radish, lemon and blackcurrant

Pink: Sweet potato and radish

Purple: Hibiscus and black carrot

Yellow: Safflower* and lemon

Orange: Radish, safflower* and lemon

Our products are made for pure enjoyment. Therefore we never compromise on development. Every day we strive to achieve the highest quality in all our products.



MOCCA BEANS

Mocca beans are one of Carletti's speciality products and can be used for both decoration purposes on top of e.g. pralines and for regular consumption.

The mocca bean is available in one size – either single cut or double cut – and has the shape of a coffee bean. In order to make a true mocca bean, real coffee has been added to the recipe.

3 different types of mocca beans are available and produced from either dark or milk chocolate:

- Mocca – dark chocolate
- Mocca – milk chocolate
- Cappucino mocca bean – milk chocolate – dusted with cocoa powder

Mocca beans can be delivered in cartons of 6 x 2,5 kg, 13 kg and 15 kg bulk. They can also be delivered as private label in customers own packaging material.





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