

# PRODUCT CATALOGUE





# **NORTE-EUROCAO NOW IN SOUTH AFRICA**

Norte-Eurocao proudly presents a carefully curated selection of premium semifinished products crafted in Spain, tailored to meet the highest standards of quality and innovation. This catalogue showcases pure chocolate, premium compounds, coating creams, premium spreads, and bake-stable fillings.

Meticulously created with precision and expertise, these exceptional European products offer reliable solutions for food professionals. In partnership with Ingreto, we present this outstanding collection, empowering your culinary creations with unparalleled quality.

## **PREMIUM SOLUTIONS FOR SWEET CREATIONS**



MORE THAN COCOA



YOUR BAKERY SOLUTIONS





# BLANXART

PROFESSIONAL CHOCOLATE



# CHOCOLATE

A selection of essential chocolates ideal for any workshop made from carefully selected origins.

**BLANXART**  
PROFESSIONAL CHOCOLATE

## RAVAL 71%

A chocolate that captivates with its bold yet perfectly balanced roasted cocoa flavour, enhanced by delicate notes of citrus and red fruits. This exquisite blend reveals subtle hints of spices, wood and a gentle touch of warmth from spicy nuances, creating a truly unforgettable taste experience.

2X5Kg  
8X1Kg



## GRACIA 62%

This chocolate is distinguished by its intense fruity profile, featuring vibrant notes of red and dried fruits complemented by subtle hints of liquor and wood. Its flavours are beautifully balanced with a gentle citrus acidity and a delicate touch of toastiness, creating a harmonious and sophisticated taste experience.

2X5Kg  
8X1Kg



## HORTA 55%

A chocolate with a delicate cocoa flavour, perfectly balanced by a sweet, fruity profile gently accented with soft woody undertones. Subtle hints of dried fruits add depth, creating a refined and harmonious taste sensation.

2X5Kg  
8X1Kg



## RAMBLA 39%

A milk chocolate that shines with its rich cocoa flavour, seamlessly blended with creamy, milky notes and an exquisite caramelised touch for a perfectly balanced and indulgent taste experience.

2X5Kg  
8X1Kg



## SANTS 34%

This chocolate is defined by its intense milky profile, enriched with hints of caramel and a subtle touch of cocoa. The harmonious blend of these flavours, along with its delicate creaminess, creates a uniquely indulgent taste experience.

2X5Kg  
8X1Kg



## BORN 28%

A delicate white chocolate that captivates with its rich milky and creamy flavour, perfectly balanced by a subtle sweetness and light, fragrant hints of vanilla.

2X5Kg  
8X1Kg





MORE THAN COCOA










# PREMIUM COMPOUND

An outstanding chocolate alternative:

- Ready-to-use with no tempering required.
- Boasts a brilliant gloss and a smooth, satisfying texture with a perfect snap.
- Delivers an intense, rich flavour experience.



Product	Cocoa content	Description	Fluidity	Packaging
<b>ZAFIRO BITTER</b> 	23%	A rich bitter compound with an intense cocoa flavour, featuring a smooth, lustrous gloss that enhances its bold character.	▲▲▲	 2X5Kg
<b>ZAFIRO COCOA</b> 	17%	A cocoa compound that offers an excellent alternative to traditional chocolate, delivering rich flavour and versatility.	▲▲▲	 2X5Kg
<b>ZAFIRO MILK</b> 	5%	A compound with a smooth, milky taste, beautifully complemented by rich caramel notes for a delightful flavour experience.	▲▲▲	 2X5Kg
<b>ZAFIRO WHITE</b> 	-	A white compound with a smooth, rich milky taste, offering a perfectly creamy flavour experience.	▲▲▲	 2X5Kg
<b>ZAFIRO GOLD</b> 	-	A caramel compound with a beautiful golden colour and an exquisite caramel taste.	▲▲▲	 2X5Kg

# COATING CREAMS

A versatile coating, perfect for a variety of applications including coating, decorating and filling.



## SACHER SUPREME

Coating cream with a rich cocoa flavour, complemented by a subtle hint of hazelnut. Its flexible texture and flawless drying result in a smooth, elegant finish.



## SACHER CARAMEL

Caramel-flavoured coating cream with a stunning shine and rich colour. Its flexible texture and perfect drying provide a smooth, glossy finish with an elegant touch.



## SACHER BIANCA

White coating cream with a smooth milky profile. Its flexible texture and perfect drying ensure a soft, glossy finish with an elegant sheen.



## SACHER MILK

Milk coating cream with a delightful milky taste and a beautiful colour. Its versatile texture and perfect drying create a soft, glossy finish with an elegant appearance.





# PREMIUM SPREADS

Versatile spreads with a smooth, creamy texture, perfect for various applications.



## VELA NOCCIOLA

Milky hazelnut spread made with high-quality Italian hazelnuts. Its creamy texture is perfect for various applications, offering a rich hazelnut flavour and an appealing colour.



## VELA NOCCIOLA EXTRA

Milk hazelnut spread with 12% hazelnut content. Its smooth, creamy texture allows for versatile use, delivering a vibrant colour and a bold hazelnut flavour.



## VELA NOCCIOLA BIANCA

White hazelnut spread crafted with premium Italian hazelnuts. Its creamy texture, milky notes, and rich hazelnut flavour are perfectly complemented by its inviting colour.



## VELA PISTACCHIO

A creamy spreadable pistachio cream containing 15% pistachios. It features an intense pistachio flavour, a smooth texture, and an attractive natural colour.





# VELA MILK CHOCOLATE

A spreadable milk chocolate cream with a luscious texture, rich milk chocolate flavour, and an appealing colour.



# VELA WHITE CHOCOLATE

Spreadable white chocolate cream with a smooth, creamy texture, ideal for multiple applications. It offers a rich flavour and a vibrant white chocolate colour.



# VELA GOLD CARAMEL

Caramel-flavoured spreadable cream with a velvety texture, bold caramel flavour, and a beautiful golden hue.



# VELA DELIZIA COOKIES & CREAM

A white spreadable cream with an intense milky flavour, enriched with crunchy black cookie pieces for added texture and taste.







# BAKE-STABLE FILLINGS

Ready-to-use fillings with a long shelf life, available in a variety of flavours and colours. Featuring creamy, spreadable textures with excellent bake and freeze-thaw stability.



## LES CREMES DULCE DE LECHE

Dulce de Leche filling renowned for its smooth texture and exceptional bake stability. Offers the elegant, authentic flavour of traditional Dulce de Leche.



## LES CREMES LEMON

Lemon filling crafted from milk, featuring a bold, intense citrus flavour and a smooth, creamy texture.



## ANTARES

A freeze- and bake-stable hazelnut cocoa cream that retains its creamy texture and rich flavour even after baking. Perfect for enhancing frozen pastries.



# NORTE EUROCAO

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