



PRODUCT Catalog

Colatta
PROFESSIONAL CHOCOLATES

Haan
Easy&Delicious Instant-Mix

Bendico
PURE COCOA POWDER

d'core

To delight people through food and
beverage products and related services,
one customer at a time...

PAXON INTERNATIONAL

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Introduction

PAXON INTERNATIONAL Established in 2016 in Kochi- India is one of the leading importer and distributor of premium food products and confectioneries in India. The company specialized and committed to providing high-quality food products from around the world with an assurance of timely delivery with freshness and flavor intact.

Paxon headed by professionals with hands-on experience in the international food business for over twenty years which helps the company to source the right products to cater to the growing needs of the Indian market.

At Paxon, we strive to provide the highest level of customer satisfaction by offering the best range of products and service. The company has implemented quality management practices along with an exceptional supplier chain and customer service support network throughout India. Paxon is dedicated to using its resources to gain market share aggressively in the year to --come.



Delighting Customers, one at a time

PT Gandum Mas Kencana which located in Tangerang-Indonesia is a privately owned company established in 1985. Originally built to produce baking mixes for the households, Gandum Mas Kencana has grown to be a major player in supplying food service industry especially in products related to chocolate.

Pastries chocolate and cakes have become inseparable of a modern lifestyle. People simply love chocolate and sweet pastries. Undeniable processed chocolate is the main ingredient in many pastry and bakery products. Chocolates are mostly used in home-made cakes artisan work chocolate and also in industrial food products.

We at gandum mas kencana have extensive service experience and have grown to become a major player supplies both food service and the food industry specializing in chocolate related products. Our services include trouble shooting training trial runs and production advice we work together as a partner with clients to develop satisfying products.

We have extensive service experience and have grown to become a major player.



Currently we hold ISO 9001, ISO 22000, HACCP, and we obtained halal certification for all our products. Focusing on one customer at a time our facilities are designed to enable customization with support of our experienced research and development team. With our strong competencies and rich experience we pursue the position of major player in the global market.





Our Business & Service

We seek to work as a partner of our customer and would like to think together with the customer to solve their problems. Our services including trouble shooting, training, trial runs, production advice, packaging advice.

Describing our experience in partnering with Horeca & Food Manufacturing customers. We look at innovation not only related to our products but also in customer related services.

Gandum Mas Kencana have extensive service experience and have grown to become a major player.

Calatta[®]
PROFESSIONAL CHOCOLATES

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Easy&Delicious Instant-Mix

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A wide and innovative product range

BAKERY LINE

Specialist in the line of cakes and bread in the bakery, Compound Colatta series provide a wide selection of chocolate blocks, chocolate filling and premix flour which very appropriate for the bakery market.

- COLATTA COMPOUND SERIES
- HAAN EMULPLEX
- COLATTA CHOCO FILLING



HOTEL LINE

Providing the various needs of the hotel, we only use quality raw material with a sweet taste that has been adapted to the sweet food or dessert lovers.

- COLATTA COUVERTURE SERIES
- HAAN PUDDING SERIES
- HAAN PANCAKE SERIES



FOOD MANUFACTURING LINE

Providing various types of chocolate and powdered sugar forms with different functions for the food industry, definitely saving time and energy.

- ICING SUGAR
- COMPOUND CHIP
- CHOCOLATE FILLING



RESTAURANT & CAFÉ LINE

Understanding the different needs of the restaurant and café customers, we provide various types of premix dessert and couverture chocolate range that can facilitate the application at any food and beverage.

- COLATTA COUVERTURE SERIES
- HAAN PUDDING SERIES
- HAAN WHIPTOPP SERIES



CATERING LINE

Besides premix for dessert, there is also a variety of other Haan products with the composition of flavors and shapes that can adapt and fulfill the needs of customers from the catering segment.

- HAAN PALM SUGAR
- HAAN MAIZENA
- HAAN PUDDING SERIES





Colatta was the first compound chocolate with a full range of flavors and colors.

Customization

Following today's business trends, we see that there is more and more needs towards uniqueness and specializing. Therefore we decided to open ourselves to customization.

POWDER MIXES CATEGORY

Dessert Mixes

- Pudding
- Flans
- Panna Cotta,
- Vla and Ice Cream

Pastry & Bakery Mixes

- Cakes based
(sponge cakes, brownies, cupcakes)
- Pancake
- Donut & Berliner
- Bread & buns



*Our customization policy has been regulated.
We offer relatively moderate minimum order
quantity, flexibility, on time delivery
and guarantee on confidentiality.*



CHOCOLATE CATEGORY

VARIANT

- Dark
- Milk
- White
- Flavored & Colored

SHAPE

- Slab
- Button
- Chip
- Stick
- Paste/ Cream/ Liquid
- Vermicelli

FUNCTION

- Enrobing & Coating
- Filling
- Pralines & Hollow Figures
- Ganache & Mouses
- Chocolate Decoration

Colatta®
PROFESSIONAL CHOCOLATES

We produced a big range of chocolate or chocolate related products for baking and confectionary industry. Originated from tropical country, we're specialized in compound chocolates. Colatta was the first compound chocolate with a full range of flavors and colors moreover Colatta was the first brand from Indonesia to enter the global market and has ever since been growing its market especially in Asian countries.

After having specialized ourselves all these years we have acquired the technique to formulate all kinds of compounds fulfilling the needs of different segments of the market. We also successfully strengthened our role in the market by introducing a range of couverture chocolate products.



11 Colatta Series

12 COMPOUND 15 COUVERTURE 19 DECORATION & TOPPING 21 FILLING

- Colatta Compound
 - Colatta Choco Chip
 - Colatta Choco Stick
 - Colatta Chocobitz
 - Passionatta
- Colatta Couverture
 - Colatta Chip
 - Colatta Stick
 - Colatta Chocobitz
- Colatta Chocolate Dipping
 - Colatta Chocolate Coating
 - Colatta Chocolate Ice Dip
 - Colatta Glaze
 - Colatta Vermicelli
 - Colatta Chocoart
- Colatta Choco Cream
 - Colatta Choco Filling
 - Colatta Choco Paste

23 D'Core Series

- D'Core Compound
- D'Core Filling

25 Glaze Series

- Colatta Glaze

How to read our chocolate

Chocolate Chart Description



• TASTE CHARACTER

Indicate the flavor character of chocolate through. Example: Cocoa, bitter, sweet, and milky flavor.



• CHOCOLATE INTENSITY

Indicate the boldness taste of chocolate content. The higher the chocolate intensity, the bolder taste of chocolate contained.



• COLOR SWATCH

Showing the color of chocolate that specify the end result of the product or application.



• LIQUIDITY

Indicate the level of liquidity of chocolate. The higher the point, the more thinness the chocolate would be. Chocolate with normal liquidity level (point 3) can be used in many kind of application.



• WORKING TEMPERATURE

The perfect degree of temperature to get the best result from the chocolate.

Melting: 40-44°C
molding: 33 °C

• SUITABLE APPLICATION

Perfect Application that fits with the chocolate variety.

<ul style="list-style-type: none"> • Praline • Ganache & Sauces • Mousse • Enrobing & Coating • Chocolate Shavings • Glazing 	<ul style="list-style-type: none"> • Moulding/ Shell • Decorative Chocolate • Blending (cake mixture) • Beverages • Filling (cake, bread, pralines) 	<p> <i>Not possible</i></p> <p>• <i>Possible</i></p> <p>•• <i>Recommended</i></p> <p>••• <i>Optimal</i></p>
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Colatta Series

COMPOUND

- Colatta Compound
- Colatta Choco Chip
- Colatta Choco Stick
- Colatta Chocobitz
- Passionatta

COUVERTURE

- Colatta Couverture
- Colatta Chip
- Colatta Stick
- Colatta Chocobitz

DECORATION & TOPPING

- Colatta Chocolate Dipping
- Colatta Chocolate Coating
- Colatta Chocolate Ice Dip
- Colatta Glaze
- Colatta Vermicelli
- Colatta Chocoart

FILLING





- Colatta Choco Cream
- Colatta Choco Filling
- Colatta Choco Paste

Compound










One of our best featured products that easily to use in various applications such as baking, molding, coating, and filling on a variety of food products. Easy to apply, without the tempering process and can be heated repeatedly with the final result remains shiny.

		appearance	dimension (cm)	packs size	packs type	liquidity	shelf life	CHOCOLATE CHARACTERISTIC			BEST FEATURE				
Multi-function chocolate	DARK	solid block	42x27x4.0	4x5 kg	Alufo - CFB	-●●●●●+	24 month	<table border="1"> <thead> <tr> <th>TASTE CHARACTER</th> <th>COLOR SWATCH</th> <th>CHOCOLATE INTENSITY</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	TASTE CHARACTER	COLOR SWATCH	CHOCOLATE INTENSITY				<ul style="list-style-type: none"> • Pleasant bitter and intense chocolate taste. • Reheat-able • Stable shiny finish look
			TASTE CHARACTER	COLOR SWATCH	CHOCOLATE INTENSITY										
27.5x18x1.8	12x1 kg	Alufo - CFB													
15.9x8.4x2.0	24x250 g	Alufo - FC- CFB													
		<p>The signature dark chocolate compound taste from Colatta Series with intense and lingering chocolate flavor. Famous with its reheat-ability and shiny finish result.</p>													
Multi-function chocolate	DARK	solid block	15.9x8.4x2.0	24x250 g	Alufo - FC- CFB	-●●●●●+	24 month	<table border="1"> <thead> <tr> <th>TASTE CHARACTER</th> <th>COLOR SWATCH</th> <th>CHOCOLATE INTENSITY</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	TASTE CHARACTER	COLOR SWATCH	CHOCOLATE INTENSITY				<ul style="list-style-type: none"> • Pleasant bitter and intense chocolate taste. • Reheat-able • Stable shiny finish look • Ready to eat
			TASTE CHARACTER	COLOR SWATCH	CHOCOLATE INTENSITY										
<p>The signature dark chocolate compound taste from Colatta Series with intense and lingering chocolate flavor. Famous with its reheat-ability and shiny finish result.</p>															
Multi-function chocolate	MILK	solid block	42x27x4.0	4x5 kg	Alufo - CFB	-●●●●●+	18 month	<table border="1"> <thead> <tr> <th>TASTE CHARACTER</th> <th>COLOR SWATCH</th> <th>CHOCOLATE INTENSITY</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	TASTE CHARACTER	COLOR SWATCH	CHOCOLATE INTENSITY				<ul style="list-style-type: none"> • Enjoyable milky chocolate taste • Stable & shiny finish look
			TASTE CHARACTER	COLOR SWATCH	CHOCOLATE INTENSITY										
27.5x18x1.8	12x1 kg	Alufo - CFB													
15.9x8.4x2.0	24x250 g	Alufo - FC- CFB													
		<p>Premium milk chocolate compound with the famous signature characteristic of Colatta Compound Series: re-heatable, versatile, and shiny finish result.</p>													

Produced with best ingredients from selected source, our compound series famous with its signature flavor & super-shiny finish look. This superior quality compound chocolates series delivers high flexibility & versatility in usage for various pastry, bakery & manufacturing applications. In addition to that, various shapes & ready to use chocolate products that enable user to make limitless creations.

		appearance	dimension (cm)	packs size	packs type	Pcs/ 100 grams	shelf life	liquidity	CHOCOLATE CHARACTERISTIC	BEST FEATURE												
Multi-function chocolate DARK	CHOCOBITZ COMPOUND DARK 	button	Diameter 2 ± 0.1 Thick 0.3 ± 0.05	6x1 kg	Alufo-FC-CFB	90-110	24 month	-◆◆◆◆+	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>The Colatta Dark Compound in form of button shape to enhance convenience in production kitchen. It helps you to skip the chopping process and faster to melt</p> </div> <div style="width: 45%;"> <table border="1"> <thead> <tr> <th>TASTE CHARACTER</th> <th>COLOR SWATCH</th> <th>CHOCOLATE INTENSITY</th> </tr> </thead> <tbody> <tr> <td>7</td> <td rowspan="4">redish brown to dark brown</td> <td rowspan="4">4</td> </tr> <tr> <td>5</td> </tr> <tr> <td>3</td> </tr> <tr> <td>1</td> </tr> <tr> <td></td> <td>COCOA BITTER SWEET CREAMY</td> <td></td> </tr> </tbody> </table> <p>working temperature: Melting: 40-44°C molding: 33 °C</p> </div> </div>	TASTE CHARACTER	COLOR SWATCH	CHOCOLATE INTENSITY	7	redish brown to dark brown	4	5	3	1		COCOA BITTER SWEET CREAMY		<ul style="list-style-type: none"> • Pleasant bitter and intense chocolate taste. • Reheat-able • Stable shiny finish look
	TASTE CHARACTER	COLOR SWATCH	CHOCOLATE INTENSITY																			
	7	redish brown to dark brown	4																			
5																						
3																						
1																						
	COCOA BITTER SWEET CREAMY																					
CHOCO CHIP  	chip	0.8 ± 0.05	5 kg	PE - CFB	390 - 450	18 month	-◆◆◆◆+	<ul style="list-style-type: none"> • Bake stable • Great chocolate taste 														
	mini chip	0.8 ± 0.05	5 kg	PE - CFB	1800 - 2000																	
	Bake stable chocolate chip with signature taste of Colatta																					
	CHOCO STICK 	stick	Length 8 ± 0.1 Width 1.1 ± 0.05 Thick 0.5 ± 0.05	8x1.2 kg	Alufo-FC-CFB	13 - 15	18 month	-◆◆◆◆+	<ul style="list-style-type: none"> • Bake stable • Great chocolate taste 													
	Bakestable chocolate in stick shape with signature taste of Colatta.																					

Compound

		appearance	dimension (cm)	packs size	packs type	liquidity	shelf life	CHOCOLATE CHARACTERISTIC			BEST FEATURE																																
Multi-function chocolate	WHITE	WHITE COMPOUND 	solid block	42x27x4.0 27.5x18x1.8 15.9x8.4x2.0	4x5 kg 12x1 kg 24x250 g	Alufo - CFB Alufo - CFB Alufo - FC- CFB	~●●●●●+	19 month	<table border="1"> <thead> <tr> <th colspan="4">TASTE CHARACTER</th> <th>COLOR SWATCH</th> <th>CHOCOLATE INTENSITY</th> </tr> </thead> <tbody> <tr> <td>7</td> <td></td> <td></td> <td></td> <td rowspan="5">white yellowish </td> <td rowspan="5"> 30%</td> </tr> <tr> <td>5</td> <td></td> <td></td> <td></td> </tr> <tr> <td>3</td> <td>MILKY</td> <td>FRUITY</td> <td>SWEET</td> <td>CREAMY</td> </tr> <tr> <td>1</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>			TASTE CHARACTER				COLOR SWATCH	CHOCOLATE INTENSITY	7				white yellowish 	 30%	5				3	MILKY	FRUITY	SWEET	CREAMY	1										<ul style="list-style-type: none"> • Rich creamy taste • Easy to melt • Stable after reheated
	TASTE CHARACTER				COLOR SWATCH	CHOCOLATE INTENSITY																																					
	7				white yellowish 	 30%																																					
5																																											
3	MILKY	FRUITY	SWEET	CREAMY																																							
1																																											
		CHOCOBITZ COMPOUND WHITE 	button	Diameter 2 ± 0.1 Thick 0.3 ± 0.05	6x1 kg	Alufo-FC-CFB	~●●●●●+	19 month	Pcs/ 100 gram		<ul style="list-style-type: none"> • No chopping needed • Stable after reheated 																																
		PASSIONATTA COLORED & FLAVORED 	solid block	27.5x18x1.8	12x1 kg	Alufo - CFB	~●●●●●+	14 month	VARIANT: COLORED • Pink • Yellow • Violet FLAVORED • Strawberry Pink • Lemon Yellow • Grape Violet			<ul style="list-style-type: none"> • Enjoyable flavor & color • Stable after reheated 																															
				The signature rich flavor of white compound from Colatta. With the right handling, it is easy to melt, and has shiny finish result																																							
				Colatta white compound in form of button shape to enhance convenience in production kitchen. It helps you to skip the chopping process and faster to melt						90-110																																	
				The colored and flavored compound series of Colatta. Delivering the enjoyable flavor and color, also stable for high range of applications																																							

Couverture

Manufactured with the finest materials from the selected source. Our chocolate couverture advanced in terms of taste and flexibility of usage for various applications like chocolate, dessert, cake and bread. This chocolate products also allows users to make limitless creation.




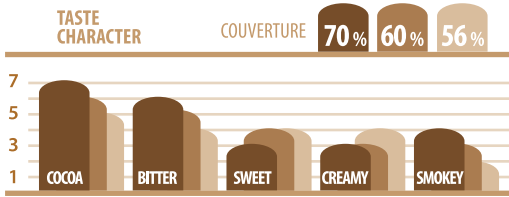

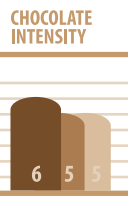
Couverture

Multi-function chocolate

DARK

DARK COUVERTURE



appearance	dimension (cm)	packaging	Pcs/100 gram	liquidity	shelf life	CHOCOLATE CHARACTERISTIC		
solid block	27.5x18x1.8	12x1 kg Alufo - CFB	-	-●●●●+	24 month	<div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="text-align: center;"> <p>TASTE CHARACTER</p>  </div> <div style="text-align: center;"> <p>COLOR SWATCH</p>  </div> <div style="text-align: center;"> <p>CHOCOLATE INTENSITY</p>  </div> </div> <ul style="list-style-type: none"> Intense and lingering dark chocolate taste Shiny finish look Right consistency 		
70%								
60%								
56%								
<p>Real dark chocolate from Colatta Series. It has authentic chocolate taste and balanced sweetness, also perfect consistency for wide range of application.</p>								

CHOCOBITZ COUVERTURE DARK



appearance	dimension (cm)	packs size	Pcs/ 100 gram	liquidity	shelf life
button 56% & 70%	Diameter 2 ± 0.1 Thick 0.3 ± 0.05	- 5x1 kg Alufo - CFB - 6x1 kg Alufo-FC-CFB	90-110	-▲▲▲○○+	24 month

The Colatta Couverture in button shape that enhance convenience for users by skipping chopping process and speed up chocolate melting process.

STICK COUVERTURE



appearance	dimension (cm)	packs size	Pcs/ 100 gram	liquidity	shelf life
stick	Length 8 ± 0.1 Width 1.1 ± 0.05 Thick 0.5 ± 0.05	8x1.2 kg Alufo-FC-CFB	13-15	-●○○○○+	18 month

Bakeable chocolate in stick shape with signature taste of Colatta Couverture

CHIP COUVERTURE



appearance	dimension (cm)	packs size	Pcs/ 100 gram	liquidity	shelf life
chip	Length(cm) 0.8 ± 0.05	5 kg PE - CFB	390 - 450	-●○○○○+	12 month

Bakeable chocolate chip with signature taste of Colatta couverture, suitable for muffin and cookies mixing

CHOCOLATE CHARACTERISTIC










BEST FEATURE

- No chopping needed
- Shiny finish look
- Right consistency

- Bakeable stick
- Suitable for croissant filling




- Bakeable
- Enjoyable dark chocolate taste

Couverture



		appearance	dimension (cm)	packaging	Pcs/100 gram	liquidity	shelf life	CHOCOLATE CHARACTERISTIC	BEST FEATURE	
Multi-function chocolate	MILK	MILK COUVERTURE 		solid block MIN 33%	27.5x18x1.8	12 x 1 kg Alufo - CFB	-	•••••+	18 month	<div style="display: flex; justify-content: space-between;"> <div style="width: 60%;"> <p>TASTE CHARACTER</p>  <p><i>working temperature:</i> Melting: 40-44°C molding: 33 °C</p> </div> <div style="width: 35%;"> <p>COLOR SWATCH</p> <p>light brown</p>  </div> </div> <ul style="list-style-type: none"> • Milky taste with right sweetness level • Shiny finish look • Right consistency
	WHITE COUVERTURE 		solid block MIN 30%	27.5x18x1.8	12 x 1 kg Alufo - CFB	-	•••••+	14 month	<div style="display: flex; justify-content: space-between;"> <div style="width: 60%;"> <p>TASTE CHARACTER</p>  <p><i>working temperature:</i> Melting: 40-44°C molding: 33 °C</p> </div> <div style="width: 35%;"> <p>COLOR SWATCH</p> <p>white yellowish</p>  </div> </div> <ul style="list-style-type: none"> • Creamy flavor with right sweetness level • Stable after reheated process 	
	WHITE	CHOCOBITZ COUVERTURE WHITE 		button MIN 30%	Diameter 2 ± 0.1 Thick 0.3 ± 0.05	6x1 kg Alufo-FC-CFB	90-110	•••••+	14 month	<ul style="list-style-type: none"> • Bakestable • Enjoyable dark chocolate taste
		<p>High quality milk chocolate with balance sweet & creamy flavor, also the famous signature character of Colatta Couverture series</p>		<p>Real white chocolate with rich creamy taste. It has perfect consistency for high range of application</p>		<p>The Colatta Couverture in button shape that enhance convenience for users by skipping chopping process and speed up chocolate melting process.</p>				

Decoration, Topping & Beverage

The product range in this segment offers ready-made chocolate products that are ready to fulfill your various needs. Based on our experience in the food service industry, we created a series of products that allows you to produce a finished product quickly but still maintain the quality and taste simultaneously.






















		variant	appearance	packaging	shelf life	liquidity	CHOCOLATE CHARACTERISTIC			ADVANTAGES
Specific function chocolate	CHOCOLATE DIPPING 	<ul style="list-style-type: none"> Dark Vanilla Strawberry 	Liquid	4 x 3 kg metalized	24 month	-●●●●+	Ready to use chocolate for dipping application. Needs only minimum heating makes this product easy to use for many applications such as topping donuts			<ul style="list-style-type: none"> Ready to use (minimum heating needed) Shiny finish look"
	CHOCOLATE COATING 	<ul style="list-style-type: none"> Dark Milk White 	Semi Solid	4 x 2 kg metalized	24 month	-●●●●+	Ready to use pourable chocolate for coating applications. Ready to apply after au bin marie process and it will deliver shiny end result and great chocolate taste.			<ul style="list-style-type: none"> Pourable Shiny finish look Clean cut
	CHOLATTA DRINKING CHOCOLATE 	DESCRIPTION				PACKAGING	VARIANT	APPLICATIONS	ADVANTAGES	
	ready to use instant drinking chocolate with strong cocoa tate				6 x 1Kg	Chocolate	Beverage	<ul style="list-style-type: none"> contain sugar & milk, just add water or fresh milk for hot and cold application 		
								Premix : Liquid (milk/water)	1:5	

This range is offering ready-to-use chocolate for your convenience yet providing satisfying taste to your finish products. Through our experience in providing food service industry, we designed this range to enable you creating high demanded products faster and keeping their best quality and taste at the same time.

	variant	appearance	packaging	shelf life	liquidity	CHOCOLATE CHARACTERISTIC	ADVANTAGES
Specific function chocolate	VERMICELLI 	<ul style="list-style-type: none"> • White • Dark • Natural • Color 	Vermicelli	• 2 x 5 kg	24 month	-●○○○○+	<ul style="list-style-type: none"> • Versatile vermicelli chocolate with strong chocolate taste and aroma • Enjoyable chocolate taste • Great for filling and topping
	CHOCO ART 	<ul style="list-style-type: none"> • Lovely Series • Sunny Series • Halloween • Black 	Liquid	6 x 4 x 50 g bottle-FC-CFB	24 month		<ul style="list-style-type: none"> • Oil based chocolate coloring come with various lively colors • Suitable for chocolate coloring • Various lively colors

Filling

This Ready-to-Use filling chocolate range are delivering convenience in usage and variety of taste to suit different needs and liking. It able to be applied in many pastry and bakery products.

		appearance	packs type	shelf life	liquidity	CHOCOLATE CHARACTERISTIC	BEST FEATURE										
Specific function chocolate	CHOCO CREAM DARK 	Paste	4 x 5 kg pail	24 month	-●●●●●+	<table border="1"> <thead> <tr> <th colspan="4">TASTE CHARACTER</th> <th>COLOR SWATCH</th> </tr> </thead> <tbody> <tr> <td colspan="4">  </td> <td> redish brown to dark brown  </td> </tr> </tbody> </table>	TASTE CHARACTER				COLOR SWATCH					redish brown to dark brown 	<ul style="list-style-type: none"> • Spreadable chocolate filling
	TASTE CHARACTER				COLOR SWATCH												
					redish brown to dark brown 												
Spreadable chocolate filling with intense chocolate taste.																	
CHOCO FILLING 	Paste	4 x 5 kg plastic-CFB	24 month	-●●●●●+	<table border="1"> <thead> <tr> <th colspan="4">TASTE CHARACTER</th> <th>COLOR SWATCH</th> </tr> </thead> <tbody> <tr> <td colspan="4">  </td> <td> dark brown  </td> </tr> </tbody> </table>	TASTE CHARACTER				COLOR SWATCH					dark brown 	<ul style="list-style-type: none"> • Bake-stable chocolate filling • intense chocolaty taste 	
TASTE CHARACTER				COLOR SWATCH													
				dark brown 													
Bake-stable chocolate filling with premium taste																	
CHOCO PASTE 	Paste	4 x 5 kg plastic-CFB	24 month	-●●●●●+	<table border="1"> <thead> <tr> <th colspan="4">TASTE CHARACTER</th> <th>COLOR SWATCH</th> </tr> </thead> <tbody> <tr> <td colspan="4">  </td> <td> dark brown  </td> </tr> </tbody> </table>	TASTE CHARACTER				COLOR SWATCH					dark brown 	<ul style="list-style-type: none"> • Nice bitter and sweet flavor balance 	
TASTE CHARACTER				COLOR SWATCH													
				dark brown 													
Chocolate filling for various applications with sweet and bitter balanced flavor																	

d'core



by: **Colatta**
PROFESSIONAL CHOCOLATES



D'Core Series

Series of chocolate products that offers great taste of chocolate for various pastry and bakery application.

Offers a range of chocolate products with the right flavor for various types of applications in pastry and bakery.

		appearance	dimension (cm)	packs size	packs type	shelf life	liquidity	CHOCOLATE CHARACTERISTIC
Multi-function chocolate	D'CORE DARK COMPOUND	solid block	42x27x4.0	4x5 kg	Polycello-CFB	24 month	-●●○○+	<p>• Specialized for chocolate shaving</p>
			27.5x18x1.8	12x1 kg	Alufo-CFB			
specific-function chocolate	D'CORE FILLING	paste	-	4x5 kg	plastic - CFB	24 month	-●●○○+	
								Bake-stable sweet chocolate filling that suitable for many applications

- | Not possible
- Possible
- Recommended
- Optimal

	Praline	Ganache & Sauces	Mousse	Enrobing & Coating	Chocolate Shavings	Moulding/ Shell	Decorative Chocolate	Blending (cake mixture)	Beverages	Filling		
	Best Application											
Colatta Pastry												
Dark Compound	•			•	●●●	•	●●	●●	•	•		
Filling								•		●●●		

Colatta
glaze
topping & decoration



Colatta Glaze Series

A chocolate-based Glaze professionally designed as donut/cake topping with other possible uses (decoration, filling, etc).

Colatta Glaze is ready-to-use product which enhance Donut/Cake with its signature shiny appearance and great flavor. Available in many flavors and colors to help bakers discover abundant new Donut/Cake creation.

	variant	appearance	shelf life	liquidity	CHOCOLATE CHARACTERISTIC	application	how to use
Specific function chocolate	CHOCOLATE GLAZE						
	 <ul style="list-style-type: none"> · Dark Chocolate Glaze · Dark Crunchy Glaze · White Chocolate Glaze · Coffee Macchiato Glaze · Cappuccino Glaze · Tiramisu Glaze · Toffee Glaze · Strawberry Glaze · Mango Glaze · Banana Glaze · Green Tea Glaze · Cream Cheese Glaze 	paste	15 month	◆◆◆◆+	Chocolate that designed for ready to use non-setting donut topping and super gloss result. The series come up with various enjoyable flavor	<ul style="list-style-type: none"> • Donut Topping / Dipping • Cake Topping • Ice Cream Topping 	Ready to use – stir well before application.

Storage	Product Shelf Life	Dimension and Packaging
Keep in dry and cool place, ideal temperature between 18 - 25°C (65 - 77°F) and RH ≤ 65%. Never freeze or refrigerate below 15°C (59°F)	15 months in the unopened original package and at recommended storage conditions.	4x5kg Polycello in pail in carton box

Best Application

| Not possible
• | Possible

•• | Recommended
••• | Optimal

		Praline	Ganache & Sauces	Mousse	Enrobing & Coating	Chocolate Shavings	Moulding / Shell	Decorative Chocolate	Blending (cake mixture)	Beverages	Filling			
		Best Application												
		MULTI-FUNCTION CHOCOLATE												
COMPOUND	Colatta Series	Sub-Brand												
	Colatta Dark Compound Series	Dark Compound	•••	•••	••	•	•	•••	•••	••	•	•		
		Chocobitz	•••	•••	••	•		•••	•••	•••	•	•		
		Chocolate Chip							•••			•••	•	
		Chocolate Stick							•••	••	•	•		
	Colatta Extra Dark Compound		•••	•••	••	•••	•	•••	•••	••	•	•		
	Colatta Milk Compound		•••	•••	••	•••	•	•••	•••	••	•	•		
Colatta White Compound Series	White Compound	•••	•••	••	•••	•	•••	•••	••	•	•			
	Chocobitz	•••	•••	••	•••		•••	•••	•••	•	•			
Passionata Series		•••	•••	••	•••	•	•••	•••	••	•	•			
COUVERTURE	Colatta Dark Couverture Series	Dark Couverture	•••	•••	•••	•••	•	•••	•	••	•••	•		•
		Chocobitz	•••	•••	•••	•••		•••	••	••	•••	•		•
		Chocolate Chip							•••	••		•••	•	
		Chocolate Stick							•••			•••	•	
	Colatta Milk Couverture		•••	•••	•••	•••		•••	••	••	•••	•		•
Colatta white Couverture		•••	•••	•••	•••		•••	••	••	•••	•		•	
		SPECIFIC-FUNCTION CHOCOLATE												
DECORATION & TOPPING	Colatta Glaze				•									•
	Colatta Chocolate Dipping					•••								
	Colatta Chocolate Coating					•••								
	Colatta Chocolate Ice Dip													
	Colatta Vermicelli							•••	••				•••	
	Colatta Chocoart													
FILLING	Colatta Choco Cream			••					••		•••	•	••	
	Colatta Choco Filling			•					•		•••		••	
	Colatta Choco Paste										•••		•	



We have the specialized know-how in dessert mixes from puddings, mousses, flans, smoothies to ice creams. On top of this we also produced a variety of sauces and fudges that generally goes well with desserts. As we started from baking mixes, we have kept this as one of our core business. We make cake mixes and donut mixes as well as other powder ingredients such as various specialized icing sugars and decorating sugars. Aiming to delight our customers we strive to fulfill their needs and we commit to meeting their high standards in every product.



29 Dessert Mixes

- Haan Pudding Mix
- Haan Flan Mix
- Haan Ice Cream Mix
- Haan Vla Mix
- Haan Bavaroise

30 Pastry & Bakery Mixes

- Haan Donut Mix
- Haan Pancake Mix

33 Speciality Sugar, Pastry & Bakery Mixes

- Haan Pancake Mix

34 Topping Powder




- Haan WhipTopp

36 Baking & Cooking Ingredients

- Haan Self Rising Flour
- Haan Maizena
- Haan Palm Sugar
- Haan Emulplex
- Haan Active Baking Powder



Dessert Mixes

BRANDS	DESCRIPTION	PACKAGING	VARIANT	APPLICATIONS	ADVANTAGES
PUDDING MIX 	Instant pudding premix that allows user to minimize quality standard error in mass production	<ul style="list-style-type: none"> • 1 x 5 Kg • 24 x 245g 	<ul style="list-style-type: none"> • Chocolate • White Chocolate • Strawberry • Mocca • Coco Panda • Mangga 	dessert, topping	<p>simple, more economical, just add water</p> <p>Premix : Liquid (milk/water) 3:10</p>
FLAN MIX 	Instant premix to produce flan dessert with soft enjoyable texture and rich creamy taste	<ul style="list-style-type: none"> • 1 x 5 Kg • 24 x 145g 	<ul style="list-style-type: none"> • Caramel • Chocolate • Tiramisu 	dessert, topping	<p>premix for making soft pudding, soft texture and more creamy</p> <p>Premix : Liquid (milk/water) 3:10</p>
ICE CREAM MIX 	Easy to use instant premix to make ice cream. It will advantage users in storing and delivery as its powder form needs no chiller for storage.	<ul style="list-style-type: none"> • 4 x 12 x 90g • 10 x 1 kg • 8 x 1,5kg 	<ul style="list-style-type: none"> • Retail Pack: Chocolate, Vanilla, Strawberry, Capuccino • Soft Ice Cream: Chocolate, Vanilla, Strawberry • Hard Ice Cream: Chocolate, Vanilla, Strawberry, Capuccino • S-Mix Natural 	dessert, smoothie	<p>premix for making ice cream, easy and simple with soft texture</p> <p>Premix : Liquid (milk/water)</p> <p>3:7 Soft Ice Cream 3:5 Hard Ice Cream 3:7 S-Mix Neutral</p>
VLA MIX 	Instant premix to produce rich creamy vla.	<ul style="list-style-type: none"> • 1 x 5 Kg 	<ul style="list-style-type: none"> • Vanilla 	sauce, decoration	<p>simple, more economical, just add water</p> <p>Premix : Liquid (milk/water) 1:10</p>
BAVAROISE 	Bavaroise cream premix that can be used for other products to get firmer structure.	<ul style="list-style-type: none"> • 1 x 5 Kg • 6 x 4 x 100 g 	<ul style="list-style-type: none"> • Neutral 	filling, topping, mousse, cream	<p>easy and simple to make, no more adding gelatine</p> <p>Premix : Liquid (milk/water) 3:10</p>




Haan Donut Mix

A complete premix to make soft donut with neutral taste and aroma. Made from best selected ingredient which make it easy to use with great outcome.





Donut Mix

Specific function

BRANDS	VARIANT	MAKE UP RECIPE	HOW TO MAKE
HAAN DONUT MIX 	<ul style="list-style-type: none"> • Soft Donut Mix • Yeast Rise Donut Mix 	<ul style="list-style-type: none"> • Premix = 1,000 g • Instant yeast = 18 g • Cold Water (3 - 5 °C) = 460 ml 	<ol style="list-style-type: none"> 1. Mix premix and instant yeast with low speed for 1 minute. Slowly add cold water for 1 minute then continue to mix with high speed for 7 - 8 minutes until smooth and elastic (khalis). Dough temperature should be between 27 – 29 °C. 2. Let it rest at room temperature (24 – 26 °C) for 25 minutes. Knead the dough to remove air. 3. Press with dough sheeter / rolling pin, by rolling and relaxing (3 times) until certain thickness approx. 0.6 – 0.7 cm. Let it rest for 3 minutes before cutting. 4. Cut with Ring Mold Ø: 7 – 8 cm (Weight around 30 – 45 g per piece) 5. Put donut on baking tray, keep inside proofing box at 35 - 38 °C, RH: 67 - 75% for 35 - 45 minutes. 6. Let donut rest for 3 minutes at room temperature before frying. 7. Frying at 190 – 195 °C, ± 45 second each side or until golden brown.

Storage	Product Shelf Life	Dimension and Packaging
The recommended storage conditions are in cool 18 – 25°C (65 – 77°F) and dry place.	12 months in the unopened original packing and at recommended storage conditions.	<ul style="list-style-type: none"> - 10 kg in PE in CFB - 25 Kgs in paperbag

Pastry & Bakery Mixes





BRANDS	DESCRIPTION	PACKAGING	VARIANT	APPLICATIONS	ADVANTAGES
CUP CAKE / MUFFIN MIX 	Instant premix from selected ingredient to make muffin with sweet, creamy and milky taste	<ul style="list-style-type: none"> • 1 x 25 Kg • 1 x 10 Kg • 24 x 415g 	<ul style="list-style-type: none"> • Vanilla • Chocolate 	dessert	simple, economical, add water, egg and vegetable oil
BROWNIES MIX 	Instant premix with strong cocoa taste to make chewy and milky brownies. Can be use for steamed and baking application	<ul style="list-style-type: none"> • 24 x 230g 	<ul style="list-style-type: none"> • Chocolate 	dessert	simple, economical, add water, egg and vegetable oil
PANCAKE MIX 	Versatile premix that suitable to make many applications from pancake, waffle, and crepes with different ratio of water	<ul style="list-style-type: none"> • 1 x 5 Kg • 6 x 4 x 180 g 	<ul style="list-style-type: none"> • Vanilla 	pancake, waffle, crepes	simple, more economical, just add water & egg
MOUSSE MIX 	Complete premix to make instat mousse with creamy and milky taste	<ul style="list-style-type: none"> • 10 x 1Kg 	<ul style="list-style-type: none"> • Chocolate • Mango • Vanilla • Strawberry 	<ul style="list-style-type: none"> - dessert - mousse cake 	<ul style="list-style-type: none"> - ready to use, just add cold water - milky and stabil texture

Premix : Liquid (cold water)

1:2

Speciality Sugar

Haan Specialty Sugar Series offers various specialized icing sugar also decorating sugar. With the right composition of taste and form, certainly fulfilled the different segment of market.

BRANDS	DESCRIPTION	PACKAGING	APPLICATIONS	ADVANTAGES
FIESTA ICING SUGAR 	Fine powdered sugar made from 100% cane sugar that can be used for many applications.	<ul style="list-style-type: none"> • 6 x 1 Kg • 1 x 15 Kg 	royal icing, cake, cookies, drink, decorating	white and smooth
VELVET ICING SUGAR 	Very fine and very white powdered sugar that designed for making royal icing	<ul style="list-style-type: none"> • 1 x 15 Kg 	royal icing, cakes, cookies, drink, topping, decorating	more vivid white color and smoother
BLANCHIA ICING SUGAR 	Speciality sugar that designed for decoration on products that displayed in cool temperature. Its character allows the sugar to not melt away in cool temperature	<ul style="list-style-type: none"> • 1 x 6 Kg • 6 x 1 Kg 	decorating, topping	not melting on doughnut & cookies application
DONUT DUSTING 	Speciality sugar for donut decoration. This sugar will not melt on the room temperature after application.	<ul style="list-style-type: none"> • 1 x 5 Kg 	decorating, topping, cookies	



Whipped Topping Powder

Suitable for decoration, filling & blending cream application

Haan series offers you a designed topping powder for food service customer. It promotes superior quality, great taste and also convenience in application.

HAAN WHIPTOPP

a whipped cream topping powder that specially formulated to fulfill the needs of food service. Available in powder form, Haan WhipTopp also come with premium quality that suitable for various decorations and filling in baking and cooking applications.

Metode whip :



Cream Whipper





Balloon Whisk



Mixer



	DESCRIPTION	ADVANTAGES
<p>HAAN WHIPTOPP Baking & Cooking</p> <p>• 6 x 6 x 100 gr</p> 	<p>Another premium variant of Haan Whiptopp that suitable for cooked and baked applications. Famous with its heat-resistant and not easily damaged character although being heated repeatedly.</p>	<ul style="list-style-type: none"> • PRACTICAL - Do not need a chiller in storage and distribution - Available in resealable and single serving packaging minimize the risk of waste product • DURABLE Come in powder form prevent the product easily broken and discarded • EASY TO USE Just use mixer or whisk balloon to get the perfect consistency • FLEXIBLE Water and powder ratio can be adjusted to the required character cream. To get a more viscous creams, water ratio can be reduced and to get more fluid and softer texture, the ratio of water can be added. • GREAT COLOR AND TEXTURE The end result of the cream look more attractive with a smoother texture. • FITTED SWEETNESS TASTE With medium level of sweetness so it can be mixed into a variety of dough.
<p>HAAN WHIPTOPP Beverage & Dessert</p> <p>• 6 x 600 gr</p> 	<p>One of the Haan Whiptopp variant that suitable for decorating and filling application. This product has a sweet taste that is more flexible to use in many variety of applications. Suitable to whipped using a mixer, balloon whisk, and cream whipper.</p>	



Ganache



Baked Cheese Cake
(Ø 20 – 23 cm)



Garnish minuman dan dessert








Isian Swiss Roll



Frozen Cheese cake
(Ø20 – 23 cm)

Baking Ingredients

Haan also has various high quality baking ingredients for pastry and bakery production to help delivering best end result.

BRANDS	DESCRIPTION	PACKAGING	APPLICATIONS	ADVANTAGES
SELF RISING FLOUR 	Special flour with leavening agent. Users are enabled to make product without adding up baking powder. This product also suitable to make pastry products with crunchy texture.	• 1 x 10 kg	flour for cake, cookies, deep frying	<ul style="list-style-type: none"> • multi purpose flour • suitable for cake
MAIZENA 	100% Maizena or corn flour for various application.	<ul style="list-style-type: none"> • 6 x 1 Kg • 1 x 5 Kg • 1 x 10 Kg 	cookies, cake, custard, thickening agent	<ul style="list-style-type: none"> • 100% pure corn starch • suitable for emulsifier • ingredients for pudding cake • pie
PALM SUGAR 	100% palm sugar that will add up unique flavor to the products.	• 1 x 5 Kg	cake, cookies, drink	<ul style="list-style-type: none"> • 100% palm sugar
EMULPLEX 	Dough conditioner to strenghten and improve dough elasticity, improve volume, minimizing pores, improve texture, and prolong shelf life of products	• 6 x 1 Kg	cookies, bread	<ul style="list-style-type: none"> • dough conditioner
ACTIVE BAKING POWDER 	Double acting baking powder that suitable for leavening agent in bread, cookies, and fried foods	• 1 x 10 Kg	cookies, cake, doughnut	<ul style="list-style-type: none"> • more economical • suitable for cookies and cake mixture

Bendico


PURE COCOA POWDER

One of our best featured product brand of Cocoa Powder. We believe that cocoa powder is one of the important ingredients that determines the flavor and quality of finish products in every application. Based on that fact, we have Bendico Cocoa Powder range to provide and satisfied our customers which demand a high quality cocoa powder. Made from selected source of cocoa, Bendico Cocoa Powder range have an unique flavor and aroma that distinct with other product.



Cocoa Powder

Made from 100% quality cocoa powder with unique flavor and aroma. This cocoa powder can be use for various food products and drinks. Different types of sources of cocoa produced through advanced of technology to make a variety of variants of Cocoa Powder flavor.

BRANDS	DESCRIPTION	PACKAGING	VARIANT	CONTENT
COCOA POWDER 	Bendico Cocoa Powder made from the best materials and retain the same great taste every time. Available in two variants of flavor, Natural Dark and Extra Dark which contain superb taste	<ul style="list-style-type: none"> • 5 kg / paperbag • 25 kg / paperbag • 6 x 1 kg / standing pouch - CFB 	• BENDICO XD (Extra Dark)	<ul style="list-style-type: none"> • strong taste and aroma with dark color • suitable for brownies, drinks and cookies with high intensity dark color
			• BENDICO ND (Natural Dark)	<ul style="list-style-type: none"> • strong taste and aroma with natural chocolate color • suitable for cake, cookies and other dessert variant
			• BENDICO XXD (Black)	<ul style="list-style-type: none"> • Strong taste and aroma with black color • Suitable for cake, sweet bun and other dessert variants



Delighting Customers, one at a time

Focusing on one customer at a time our facilities are designed to enable customization with support of our experienced research and development team. With our strong competencies and rich experience we pursue the position of major player in the global market.



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