

# Cocoa butter chips

Versatility and value  
for your applications

Pure, prime and pressed in Europe from the highest quality beans, deZaan cocoa butters have been leading the industry for decades. We now offer a new, smaller and more versatile format - cocoa butter chips. Made from our premium, fully deodorised ASTRA-A cocoa butter, these chips offer artisanal and industrial chocolate producers, as well as cosmetics manufacturers, even greater flexibility and efficiency when crafting specialty, cocoa butter-based products.

## UNIQUE BENEFITS

For ease of use, our superior cocoa butter chips are produced in one of the smallest sizes available (diameter <10 mm), creating opportunities to add value by saving costs during product manufacturing.

- Create greater efficiency in each production stage:
  - melting
  - product handling and refilling melting equipment
  - flowing
  - reprocessing
  - repacking
- Quickly adjust the viscosity of couvertures
- Support rapid processing due to unmatched, compact shape



## PROPERTIES

deZaan cocoa butter chips provide tangible and instant flexibility during production.

REFERENCE	TYPE	FORMAT	PACKAGING	CERTIFICATIONS
ASTRA-A cocoa butter	Fully deodorised	Chips (diameter <10 mm) approximately 11,500 to 12,000 pieces per kg	10 kg boxes (800 kg per pallet)	UTZ Mass Balance Fairtrade Mass Balance

Our cocoa butter chips are Halal and Kosher Parve.

## APPLICATIONS

From easily adjusting chocolate couverture viscosity to enhancing the quality and feel of beauty products, deZaan cocoa butter chips add value to any application.



Chocolate couvertures



Cosmetics

