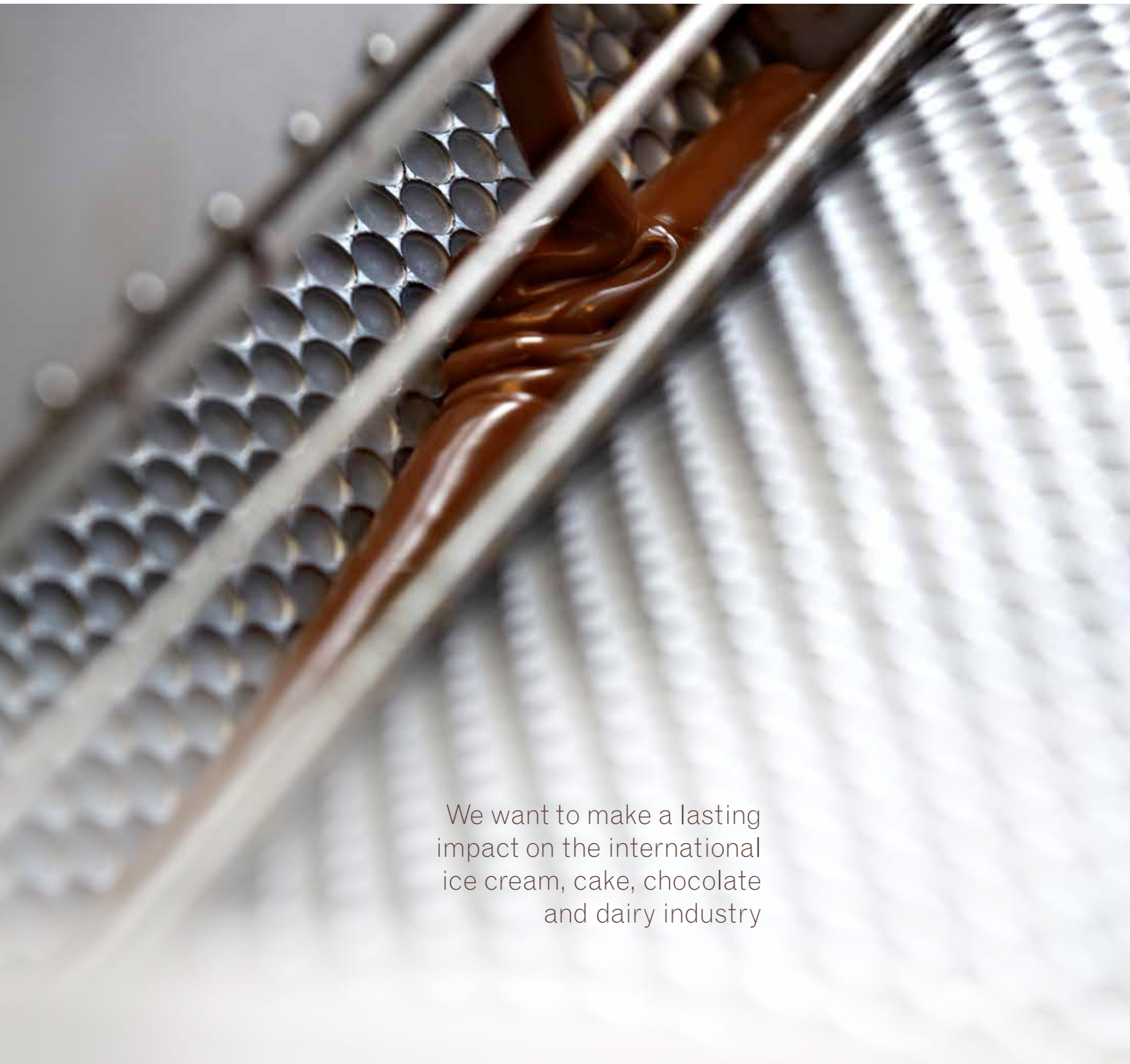




CHOCOLATE LENTILS



We want to make a lasting 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 100% by the Danish Givisco Group. 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 confectionery 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 supply high quality products for the retail business like marshmallow, candy bags and chocolate gift boxes.

Carletti chocolate lentils are very versatile and can be used for many different applications and are suitable as an ingredient in a gluten free product. Carletti can also deliver lentils that meet customers' specific requirements for trade standards such as RSPO (Roundtable on Sustainable Palm Oil) and Rainforest Alliance Certified. In addition to this the Carletti factory is also completely nut and soya free.

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

Licences for the production of food items

At Carletti we have obtained IFS (International Food Standard) certification. This very highly respected standard defines the standardization of quality, safety and operational criteria and ensures that manufacturers fulfil their legal obligations and provide protection for the end consumer.



9-0765-14-100-00
Check our progress at
www.rspo.org



Cocoa
Find out more at
www.ra.org



COATED WITH
RICE STARCH



FREE FROM
NUTS



FREE FROM
SOYA



SUITABLE FOR
GLUTEN FREE
PRODUCTS

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.



Snacking

The combination of crisp and yet smooth chocolate lentils mixed with nuts, dried fruits or even popcorn gives a perfect sweet/salty enjoyment. Carletti chocolate lentils add the colorful variation.



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.



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.



Confectionery

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.



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.



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, where rice starch is added, and finally the colour is applied.

Lentils	Crushed (unsieved)	Crushed (sieved)	Micro	Mini	Medium (slim)	Medium (chubby)	Mega
Approx. weight	52 - 92 g/100 ml	54 - 94 g/100 ml	65 - 105 g/100 ml	0.22 - 0.27 g	0.82 - 1.00 g	1.16 - 1.24 g	1.20 - 2.20 g
Approx. diameter	0-9 mm	2-9 mm	Up to 7 mm	7.9 - 9.9 mm	14.00 - 15.40 mm	13.50 - 15.00 mm	16.40 - 18.40 mm
Approx. height	Up to 9 mm	Up to 9 mm	Up to 7 mm	4.2 - 5.3 mm	4.9 - 6.0 mm	7.5 - 8.5 mm	6.5 - 7.5 mm



- A Carletti chocolate lentil**
The standard chocolate lentil is available in 4 sizes: mini, medium (slim and chubby) and mega. 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 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. Also available as sieved to avoid chocolate fines.
- E Carletti compound lentil**
The compound lentil is available in 2 sizes: mini and medium and is a cost-effective alternative to the standard chocolate lentil. It has a higher melting point, which makes it ideal for decoration purposes.
- F Carletti micro cuties, dark chocolate**
Developed for sophisticated decoration purposes this non-uniform product gives a more delicate and crafted look to any product. Furthermore the cuties are crisp and colorful and intense in taste, as they are made from dark chocolate. *Also available with a Freeze & Thaw stable feature: see description (C) and recommendations for use in table below (F*).

General recommendations for the use of different types of lentils

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





COLOURING



COATED WITH
RICE STARCH

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. We also offer a wide assortment of chocolate and compound lentils coated with rice starch.

Colouring Food

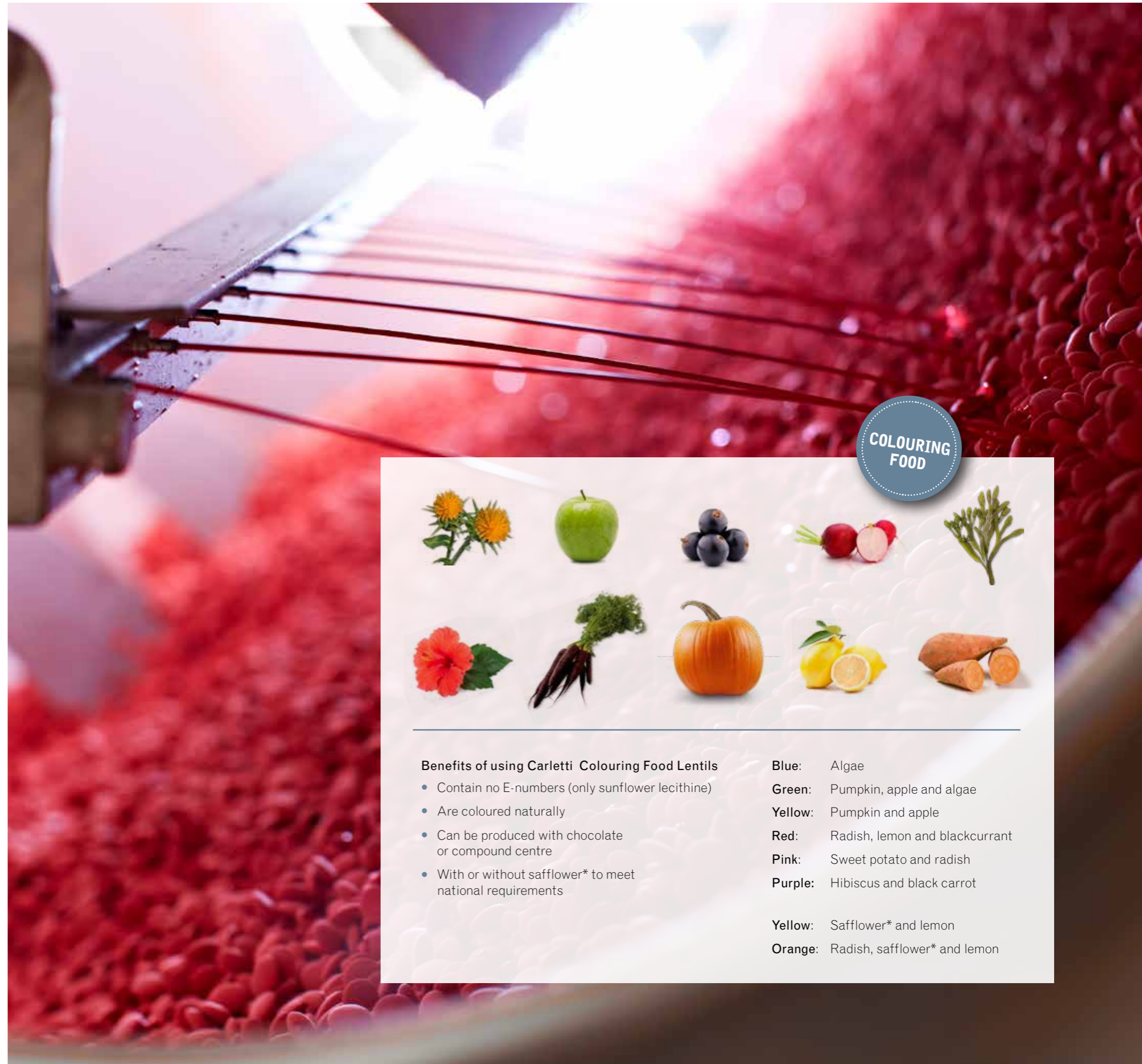
Carletti is one of the pioneers in the new game of food colouring – food products are naturally coloured, so the colour can be declared as an ingredient, not an additive. Today the food colouring colours are available for our mini and medium chocolate lentils as well as for Broken Cuties. With this type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



COLOURING
FOOD



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
- 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

FLAVOURED LENTILS



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 different sizes.



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.

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.

Three 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

Carletti mocca beans are palm oil free, soya free and with natural flavours. They 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 and Rainforest Alliance Certified when required.



PACKAGING

The chocolate lentils come in different packages and volumes from bags, boxes/tubs, cartons to Big Bags of 600 kg.



1 kg bag



1.2 kg tub



2.5 kg tub



5 kg carton



10-15 kg carton



600 KG BIG BAG



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