

LUKER
Chocolate[®]



Chocolate
INGREDIENTS

www.lukerchocolate.com



Chocolate Ingredients

PORTFOLIO



CERTIFICATIONS



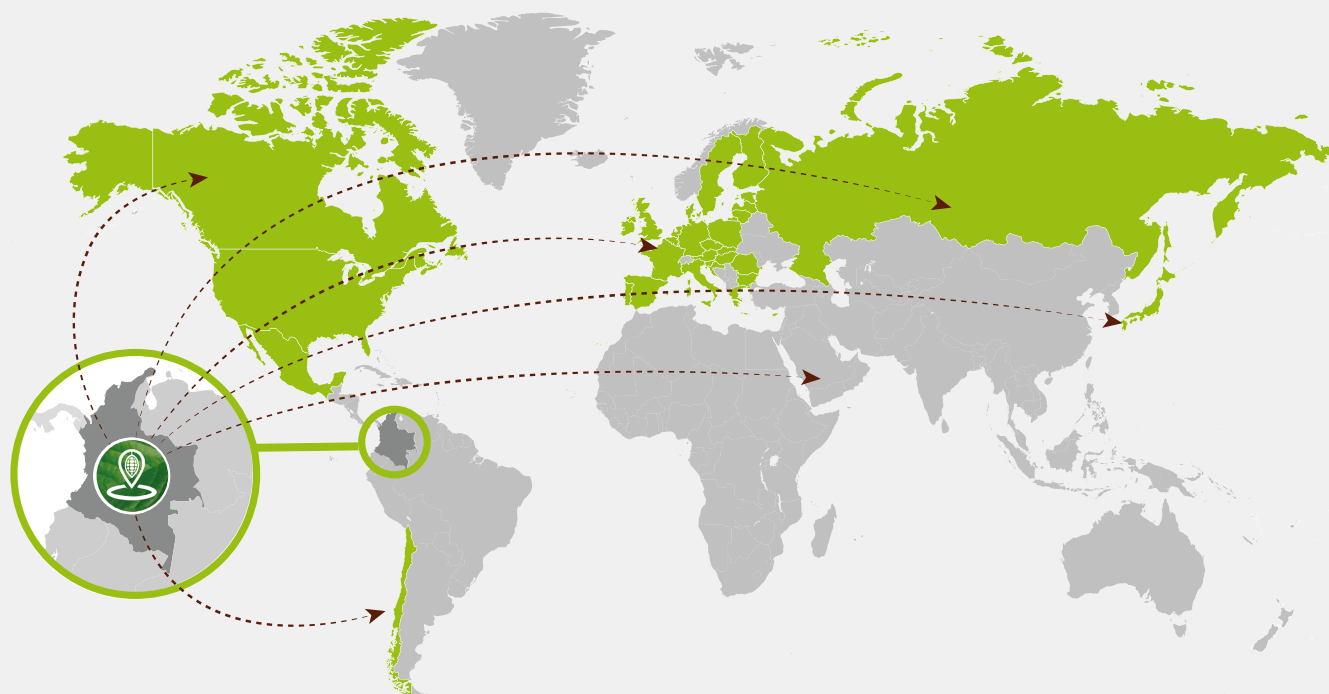
Sedex® Member

FSSC 22000



*Some of these certifications are upon request

Around the World



CRAFTED AT ORIGIN

Luker chocolates are crafted in our manufacturing plant in Colombia, and start with a selection of the best single origin cocoa beans, which reflect the diversity of our land. Discover our rich portfolio of **Balance**, **Selected Origins**, **Heritage Recipes** and **Sensación**.



100% FINE FLAVOUR COCOA

We work exclusively with Cacao Fino de Aroma, a special type of cocoa classified by the International Cocoa Organization (ICCO) for its fruity, flowery and nutty malt notes.

Only 8% of the cocoa produced in the world is Cacao Fino de Aroma, 76% of which is produced in Colombia, Peru, Ecuador and Venezuela. We ensure a superior flavour when using Cacao Fino de Aroma.



THE CHOCOLATE DREAM: CREATING SHARED VALUE AT ORIGIN

The Chocolate Dream is a collaborative model of social innovation, through which Luker Chocolate seeks to transform the chocolate value chain from origin. This builds sustainable well-being amongst the communities where we source our cocoas.



Our Portfolio

We offer a portfolio of real chocolate products crafted at origin. From single region chocolates to bespoke formulations, we translate our expertise to your chocolate.

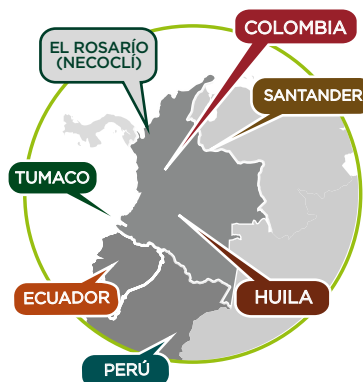
Balance

Designed for the conscious consumer and aligned with worldwide trends where you can find Sugar free, Plant-based & Natural Sugar alternative chocolates.



Selected ORIGINS

Crafted with the best cacao from a single farm, region or country. We enhance the characteristic that make each location unique.



Heritage RECIPES

A wide range of couverture formulas combining the experience of our chocolate masters to meet each customer need.

Sensación

Designed especially for those adventurous chocolatiers seeking to surprise their clients with a delightful experience.

Balance



PRESENTATION:

AVAILABLE IN: 2.5Kg



FORMATS:



DISCS



CHIPS

AVAILABLE CLAIMS:



PLANT
BASED



NATURAL



GLUTEN FREE



CLEAN
LABEL



NON
GMO



KOSHER



CRAFTED
AT ORIGIN



NO
LECITHIN

INTRO:

This innovative set of chocolates answer to health concerned consumer needs with alternative ingredients such as natural sugars, plant based dairy alternatives and functional ingredients.

APPLICATIONS IN WHICH YOU CAN USE OUR COUVERTURES:

Enrobing, decorative figures, moulding, fillings & ganaches, decorating, desserts.

CATEGORY	TYPE	PRODUCT	% COCOA	FLUIDITY
Non - dairy	Milk	Oat M!LK	43	👉👉👉
Non - dairy	Milk	Oat M!LK Sweetened with Erythritol & Stevia	43	👉👉👉
Non - dairy	White	Oat M!LK	36.5*	👉👉👉
Sugar Free	Dark	Erythritol & Stevia	70	👉👉👉
Sugar Free	Dark	Maltitol	58	👉👉👉
No Added Sugar	Milk	Erythritol & Stevia	40	👉👉👉
No Added Sugar	Milk	Maltitol	37	👉👉👉
No Added Sugar	Milk	Erythritol & Stevia	40	👉👉👉
Natural Sugar Alt	Dark	Coconut Sugar	70	👉👉👉
Natural Sugar Alt	Dark	Panela**	61	👉👉👉

*White chocolate percentage refers to the cocoa butter content

** Unrefined cane sugar

MOQ aprox. 1 Ton



Selected ORIGINS



PRESENTATION:

AVAILABLE IN: 2.5Kg



FORMATS:



DISCS



CHIPS

INTRO:

We offer a portfolio of real chocolate couvertures made with fine flavour cocoa, which uniquely express the particularities of their origin. Our range goes from Single Estate & Single Region to Single Country.

APPLICATIONS IN WHICH YOU CAN USE OUR COUVERTURES:

Enrobing, decorative figures, moulding, fillings & ganaches, decorating, desserts.

CATEGORY	TYPE	PRODUCT	% COCOA	FLUIDITY
Single Estate	Dark	El Rosario	78.5	👉👉👉
Single Region	Dark	Tumaco	85	👉👉👉
Single Region	Dark	Tumaco	65	👉👉👉
Single Region	Dark	Santander	65	👉👉👉
Single Region	Dark	Huila	70	👉👉👉
Single Country	Dark	Perú	72	👉👉👉
Single Country	Dark	Colombia	70	👉👉👉
Single Country	Dark	Ecuador	72	👉👉👉

MOQ aprox. 1 Ton

Heritage RECIPES



PRESENTATION:

AVAILABLE IN: 2.5Kg



FORMATS:



DISCS



CHIPS

INTRO:

Our Heritage Recipes reflect our more than 100 years experience mastering Cacao Fino de Aroma, and developing unique recipes to cater to specific market needs and applications. You will find a wide range of white, milk and dark chocolates with particular flavour and performance characteristics.

APPLICATIONS IN WHICH YOU CAN USE OUR COUVERTURES:

Enrobing, decorative figures, moulding, fillings & ganaches, decorating, desserts.

CATEGORY	PRODUCT	% COCOA	FLUIDITY
Dark	Tule	85	👉👉👉
Dark	Mapale	80	👉👉👉
Dark	Palenque	70	👉👉👉
Dark	Maranta	61	👉👉👉
Dark	Macondo	60	👉👉👉
Dark	Sombra	54	👉👉👉
Dark	Valle	50	👉👉👉
Milk	Heliconia	41	👉👉👉
Milk	Claro de Luna	37	👉👉👉
White	Nevado	36.5*	👉👉👉
White	Glaciar	35*	👉👉👉

*White chocolate percentage refers to the cocoa butter content
MOQ aprox. 1 Ton



Sensación



PRESENTATION:

AVAILABLE IN:
10kg, 20kg.



2.5 kg

FORMATS:



DISCS



CHIPS

INTRO:

Sensación is our product line based on the most popular flavours but with our magic touch. Created for those audacious chocolatiers looking for ingenious creations. Caramelo 33% Couverture combines Luker's signature Cacao Fino de Aroma with caramelized milk to create a top-quality indulgent experience. Naturally flavoured and ideal for seasonal confections.

APPLICATIONS IN WHICH YOU CAN USE OUR COUVERTURES:

Enrobing, decorative figures, moulding, fillings & ganaches, decorating, desserts.

CATEGORY	PRODUCT	% COCOA	FLUIDITY
Milk	Caramelo	33	👉👉👉

MOQ: aprox. 1 Ton



Semi-Manufactured

COCOA DERIVATE PRODUCTS



DESCRIPTION	PACKAGING	SHELF LIFE
Cocoa Butter	1 Kg	24 months
Cocoa Mass	1 Kg	24 months
Cocoa Powder 22-24 %	25 Kg/1 Kg	24 months





BAKING PRODUCTS



DESCRIPTION	SIZE	PACKAGING
Chocolate Chips 4K 46%	0.125 g	10 Kg/20 kg
Chocolate Chips 1K 46%	0.5 g	20 Kg
Baking Sticks	8 mm	1 Kg

Maracas

TOPPINGS

PRODUCT	NAME	DESCRIPTION	PACKAGING	SHELF LIFE (MONTHS)
	Dark Chocolate Roasted Cocoa Nibs 53%	Our Fino de Aroma cocoa roasted nibs covered in dark chocolate. Ideal for decorating cakes and desserts or on its own as a snack.	1 Kg	24
	Dark Chocolate Covered Espresso Beans 53%	The perfect combination. The best Colombian coffee beans, covered in generous layers of fine dark chocolate. Their shine and oval shape makes them outstanding. Suitable with coffee, as a snack, to include in your recipes or for decoration.	1 Kg	24
	Dark Chocolate Covered Guava Jellies 54%	Our Guava Jellies covered with 54% semi-sweet chocolate unites the fruity notes of the guava with our signature fine chocolate. The best example of a well-balanced and mouthwatering snack or confectionary ingredient.	1 Kg	12
	Dark Chocolate Covered Tamarind Jellies 54%	Small Tamarind Jellies covered with 54% semi-sweet chocolate creating a tropical explosion. The sweetness and slightly acidic tamarind notes balance the bittersweet chocolate. Suitable as a snack or to include in a wide variety of applications.	1 Kg	12





LUKER Chocolate®

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