

FOOD SERVICE

CATALOG

TASTE AND TRADITION

The cornerstone of the success story of Tulip was laid in the late 1950's by a small family of daring entrepreneurs in Garut in the highlands of West Java, Indonesia. Since then, their passion has expanded to international dimensions and continued to manifest in every Tulip product.

What began with chocolate bars and chocolate rice has today giveaway to a range of versatile, sophisticated creations for Food Service.

Tulip sources ingredients which blend premium cocoa of different varieties and origins, selected for their complementary aromatic potential. Then we use a precise manufacturing process to bring out the very essence of each blend.

Today at our Freyabadi Indotama factories at Karawang, West Java some 400 employees are committed to the production of first-class Tulip Chocolate products which pastry chefs to artisans transform using their talent and flair to create exquisite chocolate moments.

Whether you're a chocolatier or pastry professional, the criteria to take into account when you're choosing ingredients are the origins, flavor, and technical characteristics which you will find clearly outlined in the following pages.

We believe that if we are to make the best of chocolate, we have to make the best of ourselves. Sustainable development is a key concern for Tulip. We think about tomorrow, today. And we pursue this goal by considering economic, social, and ecological criteria in order to achieve the best possible solution in every case. As part of an international group of Companies, we strive to operate sustainability in all areas along the entire value chain.

When you join forces with Tulip you can work towards responsibly developing the world of chocolate. We work together with our colleagues, customers, partners and local communities to build a better world.

Join us to make better chocolate creations and help make chocolate sustainable, long into the future.

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COMPOUND SERIES

Block Chocolate



TULIP CHOCOLATIER DARK COMPOUND CHOCOLATE

Tulip Chocolatier Dark Compound is a versatile product that comes with premium ingredients and a strong natural cocoa aroma.





TULIP CHOCOLATIER WHITE COMPOUND

Tulip Chocolatier White Compound block offers a rich and milky white chocolate taste, a highly desirable trait amongst consumers of white chocolate.

Block Shelf Life: Storage temp: 1kgx12 per carton 12 month 18-22°C



TULIP BLACK VELVET

The Black Velvet is a compound coating chocolate product that comes in a 5kg pail container.





Storage temp:



TULIP CHOCOLATIER MILK COMPOUND CHOCOLATE

Tulip Chocolatier Milk Compound offers a balanced sweet and milk flavor.





TULIP CHOCOLATIER STRAWBERRY FLAVOURED COMPOUND

This is a strawberry flavored compound that offers a superior taste and is extremely versatile for your baking needs.





TULIP CHOCOLATIER CHOCOLATE COATING

Tulip Chocolatier Chocolate Coating comes in a block form, when melted it has a rich chocolate flavor and produces a smooth and even finish for your cake and pastry coating needs.

Block

Shelf Life:

Storage temp: 18-22°C



TULIP HAZEL DELIGHT

A smooth chocolate cream made with hazelnuts that's most suitable for filling, coating and as a spread for bakery and pastry products.

⁷ Plastic pail () 5kg



	CAN BE USED FOR							
	COATING	DECORATION	MOULDING	INCLUSION				
TULIP CHOCOLATIER DARK COMPOUND CHOCOLATE	**	**	***	***				
TULIP CHOCOLATIER MILK COMPOUND CHOCOLATE	**	**	***	***				
TULIP CHOCOLATIER WHITE COMPOUND	**	**	***	***				
TULIP CHOCOLATIER STRAWBERRY FLAVOURED COMPOUND	**	**	***	***				
TULIP CHOCOLATIER DECOR WHITE/DARK COMPOUND CHOCOLATE	**	***	**	*				
TULIP MASTERBAKER DARK COMPOUND CHOCOLATE	**	**	***	**				
TULIP MASTERDECOR WHITE/DARK COMPOUND CHOCOLATE	**	***	**	*				
TULIP CHOCOLATIER WHITE/DARK COMPOUND CHOCOLATE COINS	**	**	***	***				

NAME	CAN BE USED FOR						
	BAKE STABLE FILLING	NON BAKE STABLE FILLING	INCLUSION	COATING			
TULIP CHOCOLATIER CHOCOLATE COATING	_	_	**	***			
TULIP BLACK VELVET	-	-	-	***			
TULIP HAZEL DELIGHT	-	***	**	***			

RATING INDICATORS:

★ Suitable

🚖 🚖 Recommended

★ ★ ★ Ideal

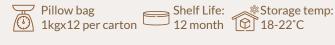
COMPOUND SERIES

Soft Chocolate



TULIP CHOCOLATIER CHOCOLATE PASTE

The Tulip Chocolatier Chocolate Paste is a ready-made filling for donuts, cakes and breads.





TULIP MASTERFILLING CHOCOLATE PASTE

The Tulip Masterfilling Chocolate Paste comes in a 5kg pack and is one of our flagship chocolate filling products for your pastry and bakery filling needs.

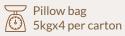
Pillow bag

Shelf Life: Storage temp: 12 month 18-22°C



TULIP MASTERFILLING MOCHACCINO

The Tulip Masterfilling Mochaccino comes in a 5kg pack and has a mochaccino flavor for your pastry and bakery filling needs.



Shelf Life: Storage temp: 12 month 18-22°C



TULIP CHOCO CREAM

Tulip Choco Cream is our ready-to-use chocolate ganache.



Shelf Life: 12 month

🚖 🚖 🚖 Ideal

Storage temp:

TULIP CHOCOLATIER CHOCOLATE PASTE Image: Chocolate paste Image: Chocolate paste TULIP MASTERFILLING CHOCOLATE PASTE Image: Chocolate paste Image: Chocolate paste		COATING
TULIP MASTERFILLING CHOCOLATE PASTE	**	_
TULIP MASTERFILLING MOCHACCINO	**	-
	**	-
TULIP CHOCO CREAM - + + +	* *	_
		1.5581

RATING INDICATORS:

★ Suitable

🚖 🌟 Recommended

COMPOUND SERIES

Inclusion



TULIP CHOCOLATIER DARK COMPOUND CHOCOLATE CHIPS

Our bake stable chocolate chips are great for cookies, muffins, brownies or cakes.







TULIP CHOCOLATIER DARK COMPOUND CHOCOLATE CHUNKS

Tulip Chocolatier Dark Compound Chocolate Chunks come in square shape and are ideal for cookies, pastries, or as a topping for various desserts.





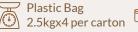
Shelf Life: 🔬 Storage temp:



TULIP CHOCOLATIER WHITE COMPOUND CHIPS

Tulip Chocolatier White Compound Chips is a white compound chocolate that comes in chip form.









Tulip Chocolatier Choco Rice Color are made from compound chocolate and suitable to add as a decoration topping for your cupcakes, cakes or breads.

⁷ Plastic Bag

Plastic Bag





TULIP CHOCOLATIER CHOCOLATE EXTRUDE

Tulip Chocolatier Chocolate Extrude is a delicious chocolate rice sprinkle with a wide shape.

Plastic Bag a Shelf Life: Storage temp: 2kgx5 per carton ¹18 month ¹ 18-22°C



TULIP CHOCOLATIER DARK COMPOUND CHOCOLATE BATONS

Tulip Chocolatier Dark Compound Chocolate Batons is a delicious chocolate rice sprinkle with a wide shape.

1.5kgx8 per carton 16 month 18-22°C

Shelf Life:

Storage temp:

	NAME	CAN BE USED FOR						
		DECORATION	TOPPING	INCLUSION	BAKE STABLE			
TULIP CHOCOLAT CHOCOLATE CHIF	TIER DARK COMPOUND	***	***					
TULIP CHOCOLAT CHOCOLATE CHU	TIER DARK COMPOUND NKS	*** *** ***						
TULIP CHOCOLAT CHIPS	TIER WHITE COMPOUND	★★★ ★★★ ★★★						
TULIP CHOCOLAT	TIER CHOCO RICE COLOR	***	***	*	*			
TULIP CHOCOLAT	TIER CHOCOLATE EXTRUDE	***	***	**	**			
TULIP CHOCOLAT CHOCOLATE BAT	TIER DARK COMPOUND ONS	**	***	***	***			
RATING INDICATO	RS: 🔶 Suitable	🚖 ★ Reco	mmended	★ ★ ★ Ide	al			
SCIROP	PI CHOCOLATE SYRUP		снос	OLATE DIPPING				
A chocolate syrup that can be used in hot and cold drink products as well as any hot or cold desserts and pastries. Tulip Chocolate Dipping offers the high quality taste to cover your ice cream product. Made from the best cacao beans, this product is a perfect choice to coat your ice cream surface for repeated use.								
products as well as	any hot or cold desserts and pastries		roduct is a perfect		est cacao beans,			
	Shelf Life: Storage te 12 month 12 18-22°C	this p	roduct is a perfect		est cacao beans, ice cream surface			
		this p	roduct is a perfect fo Pack 1x20kg per carton	r repeated use.	est cacao beans, ice cream surface			
Plastic bottle 1kgx6 per carton	Shelf Life: Storage te 12 month 18-22°C	this p	roduct is a perfect fo Pack 1x20kg per carton CAN BE U TOP	Shelf Life: 12 month JSED FOR	est cacao beans, ice cream surface			
	Shelf Life: Storage ter 12 month 18-22°C NAME	this p	roduct is a perfect fo Pack 1x20kg per carton CAN BE U TOPI	Shelf Life: 12 month USED FOR PING	est cacao beans, ice cream surface			
Plastic bottle 1kgx6 per carton	Shelf Life: Storage ter 12 month 18-22°C NAME	this p	roduct is a perfect fo Pack 1x20kg per carton CAN BE U TOPI	Shelf Life: 12 month JSED FOR	est cacao beans, ice cream surface			



RATING INDICATORS:

^r Suitable

🍸 🊖 Recommended

🚖 🚖 ★ Ideal

COUVERTURE SERIES

Hard Chocolate



TULIP DARK CHOCOLATE 62

The Tulip Dark Chocolate 62 Couverture contains 62% cocoa content and offers a rich chocolate profile for any of your chocolate needs.





TULIP CHOCOLATIER WHITE CHOCOLATE COUVERTURE

Tulip Chocolatier Bittersweet/White Chocolate Couverture is a premium chocolate product that offers the perfect balance between bitterness and sweetness.



Storage temp: 18-22°C Shelf Life: 18 month

NAME	CAN BE USED FOR						
	COATING	DECORATION	MOULDING	INCLUSION			
TULIP DARK CHOCOLATE 62	***	***	***	***			
TULIP CHOCOLATIER BITTERSWEET/WHITE CHOCOLATE COUVERTURE	***	***	***	***			
			1100				

COUVERTURE SERIES

Inclusion



TULIP REAL CHOCOLATE RICE HAGELSLAG

Designed for professionals and home bakers, the Tulip Real Chocolate Rice Hagelslag is a real chocolate rice sprinkle product that comes in its natural chocolate color and does not use any coloring agents.







Storage temp:

ΝΑΜΕ	CAN BE USED FOR					
	DECORATION	TOPPING	INCLUSION			
TULIP REAL CHOCOLATE RICE HAGELSLAG	***	***	*			

COUVERTURE SERIES

Additional



TULIP ARTE TRUFFLESHELLS

Our Tulip Arte Truffleshells have a convenient opening ontop so you can easily fill them with ganache, caramel and various cream fillings. It comes in 8 trays with 54 shells in each tray.





TULIP COCOA BUTTER 100%

Our cocoa butter comes in solid flake form for easy melting and handling and can be used for any pastry application.



Shelf Life: 12 month

Storage temp: C 18-22°C



ARTE COLORING WITH COCOA BUTTER

Arte Coloring with Cocoa Butter is an easy-to-use food coloring product that is originally made from cocoa butter, It can be used for food coloring or chocolate decoration

60gx12 Shelf Life: Storage t per carton 18 month 18 22°C 💐 Storage temp:

NAME	CAN BE USED FOR								
	BON-BON		PRALINE			TRUFFLE			
TULIP ARTE TRUFFLESHELLS MILK & DARK	***		***			*	$\star\star$		
ΝΑΜΕ	CAN BE USED FOR								
				NISHING CHOCOLATE					
TULIP COCOA BUTTER 100%	$\star \star \star$	**	*	**	*	*	**	**	×
NAME	CAN BE USED FOR								
	INCLUSION		ISOLATOR			DECORATION			
ARTE COLORING WITH COCOA BUTTER	***		***		***				

STANDARDS & CERTIFICATIONS



CERTIFICAT

Food Safety System Certification 22000 Ver. 5.1



Hazard Analysis Critical Control Point



International Organization of Standardization 9001: 2015



International Organization of Standardization 17025 : 2017



Halal in Indonesia



International Organization of Standardization 14001: 2015





Kosher



Roundtable on Sustainable Palm Oil Sedex Member

Empowering Responsible Supply Chains



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Would you like to order a sample?

Get in touch with our sales consultant



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