



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.

Block 1kgx12 per carton Shelf Life: 16 month Storage temp: 18-22°C



TULIP CHOCOLATIER MILK COMPOUND CHOCOLATE

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

Block 1kgx12 per carton Shelf Life: 16 month Storage temp: 18-22°C



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



TULIP CHOCOLATIER STRAWBERRY FLAVOURED COMPOUND

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

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



TULIP BLACK VELVET

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

Plastic Pail 5kg Shelf Life: 16 month Storage temp: 18-22°C



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 1kgx12 per carton Shelf Life: 16 month Storage temp: 18-22°C

COMPOUND SERIES

Block Chocolate



**TULIP CHOCOLATIER DECOR
WHITE COMPOUND CHOCOLATE**



**TULIP CHOCOLATIER DECOR
DARK COMPOUND CHOCOLATE**

Tulip Chocolatier Decor Compound Chocolate is one of Tulip Chocolate's standout products for your dessert and pastry decoration needs.

Flavor: ☐ Shelf Life: 12 month ☒ Shelf Life: 16 month

Block 1kgx12 per carton Storage temp: 18-22°C



**TULIP MASTERBAKER DARK
COMPOUND CHOCOLATE**

The Masterbaker Dark Compound Chocolate is a 5kg dark compound block that has a rich chocolate flavor.

Block 5kgx4 per carton Shelf Life: 16 month Storage temp: 18-22°C



**TULIP MASTERDECOR WHITE
COMPOUND CHOCOLATE**



**TULIP MASTERDECOR DARK
COMPOUND CHOCOLATE**

Tulip Masterdecor Compound Chocolate is for your bakery and pastry decoration needs.

Flavor: ☐ Shelf Life: 12 month ☒ Shelf Life: 16 month

Block 5kgx4 per carton Storage temp: 18-22°C



**TULIP CHOCOLATIER WHITE
COMPOUND CHOCOLATE COINS**



**TULIP CHOCOLATIER DARK
COMPOUND CHOCOLATE COINS**

Tulip Chocolatier Compound Coins comes shaped in coin form for easy melting and is made using the highest quality cocoa powder.

Flavor: ☐ Shelf Life: 12 month ☒ Shelf Life: 16 month

Coin 2,5kgx4 per carton 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.

Plastic pail 5kg Shelf Life: 12 month Storage temp: 18-22°C

	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.

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



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 5kgx4 per carton  Shelf Life: 12 month  Storage temp: 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.

 Pillow bag 5kgx4 per carton  Shelf Life: 12 month  Storage temp: 18-22°C



TULIP CHOCO CREAM

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

 Plastic pail 5kg  Shelf Life: 12 month  Storage temp: 18-22°C

NAME	CAN BE USED FOR			
	BAKE STABLE FILLING	NON BAKE STABLE FILLING	INCLUSION	COATING
TULIP CHOCOLATIER CHOCOLATE PASTE	★ ★ ★	—	★ ★	—
TULIP MASTERFILLING CHOCOLATE PASTE	★ ★ ★	—	★ ★	—
TULIP MASTERFILLING MOCHACCINO	★ ★ ★	—	★ ★	—
TULIP CHOCO CREAM	—	★ ★ ★	★ ★	—

RATING INDICATORS:

★ Suitable

★ ★ Recommended

★ ★ ★ Ideal




COMPOUND SERIES

Inclusion



TULIP CHOCOLATIER DARK COMPOUND CHOCOLATE CHIPS

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

 Plastic Bag 1kg & 10 kg  Shelf Life: 16 month  Storage temp: 18-22°C



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.

 Plastic Bag 1kgx10 per carton  Shelf Life: 16 month  Storage temp: 18-22°C



TULIP CHOCOLATIER WHITE COMPOUND CHIPS

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

 Plastic Bag 2.5kgx4 per carton  Shelf Life: 12 month  Storage temp: 18-22°C



TULIP CHOCOLATIER CHOCO RICE COLOR

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

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

Color:      



TULIP CHOCOLATIER CHOCOLATE EXTRUDE

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

 Plastic Bag 2kgx5 per carton  Shelf Life: 18 month  Storage temp: 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.

 Plastic Bag 1.5kgx8 per carton  Shelf Life: 16 month  Storage temp: 18-22°C

NAME	CAN BE USED FOR			
	DECORATION	TOPPING	INCLUSION	BAKE STABLE
TULIP CHOCOLATIER DARK COMPOUND CHOCOLATE CHIPS	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
TULIP CHOCOLATIER DARK COMPOUND CHOCOLATE CHUNKS	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
TULIP CHOCOLATIER WHITE COMPOUND CHIPS	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
TULIP CHOCOLATIER CHOCO RICE COLOR	★ ★ ★	★ ★ ★	★	★
TULIP CHOCOLATIER CHOCOLATE EXTRUDE	★ ★ ★	★ ★ ★	★ ★	★ ★
TULIP CHOCOLATIER DARK COMPOUND CHOCOLATE BATONS	★ ★	★ ★ ★	★ ★ ★	★ ★ ★

RATING INDICATORS:

★ Suitable

★ ★ Recommended

★ ★ ★ Ideal

COMPOUND SERIES

Liquid



SCIROPPI CHOCOLATE SYRUP

A chocolate syrup that can be used in hot and cold drink products as well as any hot or cold desserts and pastries.



Plastic bottle
1kgx6 per carton



Shelf Life:
12 month



Storage temp:
18-22°C



CHOCOLATE DIPPING

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.



Pack
1x20kg per carton



Shelf Life:
12 month



Storage temp:
26-30°C

NAME	CAN BE USED FOR			
	TOPPING			
SCIROPPI CHOCOLATE SYRUP	★ ★ ★			
CHOCOLATE DIPPING	★ ★ ★			

RATING INDICATORS:

★ Suitable

★ ★ Recommended

★ ★ ★ Ideal

COMPOUND SERIES

Powder



CIOCCOLATO THE GOURMET DRINKING CHOCOLATE

A ready-to-make chocolate powder drink made from full cream milk and cocoa powder.

Plastic bag 1kgx10 per carton Shelf Life: 12 month Storage temp: 18-22°C



TULIP BORDEAUX (22-24%) DARK COCOA POWDER

Containing 22-24 percent of cocoa fat content, Tulip Bordeaux Dark Cocoa Powder offers a rich deep chocolate flavor.

2,5kgx2 per carton Shelf Life: 24 month Storage temp: 26-30°C



TULIP BURGUNDY (10-12%) BURGUNDY RED COCOA POWDER

Tulip Burgundy Red Cocoa Powder has a cocoa fat content of up to 10-12 percent and can also be used for flavoring ice cream, biscuits, cream, dairy drinks and cakes.

2,5kgx2 per carton Shelf Life: 24 month Storage temp: 26-30°C



TULIP NOIR (10-12%) BLACK COCOA POWDER

Tulip Noir Black Cocoa Powder has a cocoa fat content up to 10-12 percent and has a black color and a concentrated cocoa flavor.

2,5kgx2 per carton Shelf Life: 24 month Storage temp: 26-30°C

NAME	CAN BE USED FOR			
	BAKE STABLE FILLING	NON BAKE STABLE FILLING	INCLUSION	COATING
CIOCCOLATO THE GOURMET DRINKING CHOCOLATE	★ ★ ★	—	—	★
TULIP BORDEAUX (22-24%) DARK COCOA POWDER	★ ★	★ ★ ★	★ ★ ★	★ ★ ★
TULIP BURGUNDY (10-12%) BURGUNDY RED COCOA POWDER	★ ★	★	★ ★ ★	★ ★ ★
TULIP NOIR (10-12%) BLACK COCOA POWDER	★ ★	★	★ ★ ★	★

RATING INDICATORS:

★ 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.



Coins
1kgx8 per carton



Shelf Life:
18 month



Storage temp:
18-22°C



TULIP CHOCOLATIER BITTERSWEET CHOCOLATE COUVERTURE



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.



Block
1kgx12 per carton



Storage temp:
18-22°C

Flavor:

Shelf Life:
12 month



Shelf Life:
18 month

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

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.



2kgx5
per carton



Shelf Life:
16 month



Storage temp:
18-22°C

NAME	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 on top so you can easily fill them with ganache, caramel and various cream fillings. It comes in 8 trays with 54 shells in each tray.

1.080kg per carton Shelf Life: 12 month Storage temp: 18-22°C

Flavor:



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.

1.5kgx8 per carton Shelf Life: 12 month Storage temp: 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 per carton Shelf Life: 18 month Storage temp: 18-22°C

NAME	CAN BE USED FOR				
	BON-BON	PRALINE	TRUFFLE		
TULIP ARTE TRUFFLESHELLS MILK & DARK	★ ★ ★	★ ★ ★	★ ★ ★		

NAME	CAN BE USED FOR				
	BON-BON	PRALINE	TRUFFLE	FINISHING CAKE	CHOCOLATE DECORATION
TULIP COCOA BUTTER 100%	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★

NAME	CAN BE USED FOR		
	INCLUSION	ISOLATOR	DECORATION
ARTE COLORING WITH COCOA BUTTER	★ ★ ★	★ ★ ★	★ ★ ★

STANDARDS & CERTIFICATIONS



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



International Organization of
Standardization 14001: 2015



International Organization of
Standardization 22000 : 2018



Halal in Indonesia



Kosher



Empowering Responsible
Supply Chains



Roundtable on Sustainable
Palm Oil



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**Would you like to order a
sample?**

Get in touch with our sales consultant



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