



BLOMMER CHOCOLATE COMPANY

CONFECTIONER COATINGS

Blommer offers a wide variety of compound coatings made with specialty vegetable fats to optimize coating performance while delivering the desired flavors. Offered in a variety of flavor profiles, particle size, viscosities and colors to meet your every need. Contact your Blommer representative to help guide you to the right product for your particular application.

MILK CONFECTIONER COATINGS

BULLSEYE

One of our most requested milk chocolate flavored confectionery coatings, made with fractionated palm kernel oil with a melting profile similar to cocoa butter.

ENDEAVOR

A popular milk chocolate flavored confectionery coating.

KINZIE MILK

Our most popular milk chocolate flavored confectioner coating.

PREMIUM MILK

A premium milk chocolate flavored confectioner coating with added emulsifier for bloom stability.

TARGET

A very popular milk chocolate flavor confectionery coating.

WYOMING

A higher melting point milk chocolate confectionery coating.

LANSING

A milk chocolate flavored confectionery coating.

CHARDONNAY MILK

A milk chocolate flavored confectionery coating made with fractionated oil.

CHICAGO SUPREME MILK

A richer milk chocolate flavored confectionery coating made with fractionated oil.

DARK CONFECTIONER COATINGS

MIDNIGHT

A very dark coating with rich cocoa flavor.

MOROCCO

A good quality dark chocolate confectioner coating.

PREMIUM DARK

A premium dark chocolate flavored confectionery coating made for applications that require bloom stable coating.

CAROB COATING

A palm kernel oil based confectioner coating flavored with carob powder.

WHITE CONFECTIONER COATINGS

PREMIUM WHITE

A high quality white confectionery coating.

EVEREST

A popular creamy white confectionery coating with delightful milk flavor.

WHITE KREEMEY

A smooth, sweet and milk white confectionery coating.

YOGURT COATING

A high quality palm kernel based confectionery coating.

Viscosity ranges from 45 to 140 NCA

For colors and flavors see our specialty coating product page

For nutraceutical coatings see our functional coatings product page

Blommer

We bring chocolate to life™

CAMPBELLFORD, ON
CANADA

CHICAGO, IL

EAST GREENVILLE, PA

UNION CITY, CA

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CONFECTIONER COATINGS

PRODUCT NAME	TYPE	PACKAGING	VISCOSITY NCA	VISCOSITY BROOKFIELD
MILK CONFECTIONER COATINGS				
BULLSEYE	Milk Compound	Liquid; 10lb. Bars	100	28-30
ENDEAVOR	Milk Compound	Liquid; 10lb. Bars	80	22-25
KINZIE MILK	Milk Compound	Liquid; 10lb. Bars; Discs	120	34-36
PREMIUM MILK	Milk Compound	Liquid; Discs	115	32-34
TARGET	Milk Compound	Liquid; 10lb. Bars	120	34-36
WYOMING	Milk Compound	Liquid; 10lb. Bars	45	12-14
LANSING	Milk Compound	Liquid; Discs	100	27-29
CHARDONNAY MILK	Milk Compound	Liquid; Discs	100	28-30
CHICAGO SUPREME MILK	Milk Compound	Liquid; Discs	85	23.5-26.5
DARK CONFECTIONER COATINGS				
MIDNIGHT	Dark Compound	Liquid; 10lb. Bars	110	31-33
MOROCCO	Dark Compound	Liquid; 10lb. Bars	45	12-14
PREMIUM DARK	Dark Compound	Liquid; Discs	115	32-34
CAROB COATING	Compound	Liquid; 10lb. Bars; Discs	125	36-38
WHITE CONFECTIONER COATINGS				
PREMIUM WHITE	White Compound	Liquid; Discs	115	32-34
EVEREST	White Compound	Liquid; 10lb. Bars	140	40-42
WHITE KREEMEEY	White Compound	Liquid; 10lb. Bars; Discs	80	22-25
YOGURT COATING	Yogurt Compound	Liquid; 10lb. Bars	75	21-23

Viscosity Methodology: HA Brookfield #27 Spindle at 20 RPM (50 C for Confectionery Coatings and 40 C for Chocolate)

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