



BLOMMER CHOCOLATE COMPANY

SIGNATURE LINE

Our Signature Line products are designed specifically for your most discriminating customers. Whether it is used on your most creative center for delicate truffles or expertly molded into solid tasting pieces to enjoy the subtle flavors of chocolate itself.

Our Single Origin line highlights the regions of chocolate's roots such as Venezuela & Ecuador, the Dominican Republic and Ghana. The flavors of the world are represented to provide your customers with an opportunity to tour the world without a passport!

SIGNATURE LINE DARK SARATOGA DARK CHOCOLATE

A super semi-sweet dark chocolate, made from a blend of cocoa beans resulting in a rich, smooth flavor with a subtle sweetness.

YORKTOWN DARK CHOCOLATE
A well-rounded dark chocolate, made from select cocoa beans for a unique chocolate intensity.

LAFAYETTE DARK CHOCOLATE
A distinctive semi-sweet dark chocolate highlighting a blend of fruit and wine flavor characteristics.

REVERE DARK CHOCOLATE
A robust bittersweet chocolate available with both 64% and 70% cocoa mass that is made with a special combination of cocoa beans to deliver a balance of deep, dark chocolate notes.

**SIGNATURE LINE WHITE
CASCADE WHITE CHOCOLATE**
A premium white chocolate coating with sweet milky notes.

CORINTHIAN WHITE CHOCOLATE
A white chocolate coating made with a smooth, creamy flavor with slight chocolate flavor.

SIGNATURE LINE MILK TRENTON MILK CHOCOLATE

Our very ultra light milk chocolate, made with fresh specially selected chocolate liquor for a fine, creamy chocolate flavor.

LEXINGTON MILK CHOCOLATE
A superlative, light milk chocolate with a smooth well-balanced chocolate and delicate milk flavor.

LIBERTY MILK CHOCOLATE
A truly melt in your mouth light milk chocolate that highlights the delicately rich and creamy notes of the milk.

PRINCETON MILK CHOCOLATE
Rich chocolate meets subtle milk flavor for a high impact taste.

APPALACHIAN MILK CHOCOLATE
Complex development of milk notes to satisfy the sophisticated milk chocolate lover.

Blommer

We bring chocolate to life™

CAMPBELLFORD, ON
CANADA

CHICAGO, IL

EAST GREENVILLE, PA

UNION CITY, CA

Viscosity ranges from 65 to 155 NCA

Certified kosher

Single Origin and Ice Cream Coatings are available upon request

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PRODUCT NAME	TYPE	PACKAGING	VISCOSITY NCA	VISCOSITY BROOKFIELD
SIGNATURE LINE DARK				
SARATOGA	Dark Chocolate	Liquid; 10lb. Bars	125, 145	36-38, 41-43
YORKTOWN	Dark Chocolate	Liquid; 10lb. Bars	90, 145	26-28, 41-43
LAFAYETTE	Dark Chocolate	Liquid; 10lb. Bars; Discs	145	41-43
REVERE 64	Dark Chocolate	Liquid; 10lb. Bars; Discs	65	18-20
REVERE 70	Dark Chocolate	Liquid; 10lb. Bars; Discs	65	18-20
SIGNATURE LINE WHITE				
CASCADE	White Chocolate	Liquid; 10lb. Bars	155	44-46
CORINTHIAN	White Chocolate	Liquid; 10lb. Bars	120	34-36
SIGNATURE LINE MILK				
TRENTON	Milk Chocolate	Liquid; 10lb. Bars	145	41-43
LEXINGTON	Milk Chocolate	Liquid; 10lb. Bars	90, 120, 145	26-28, 34-36, 41-43
LIBERTY	Milk Chocolate	Liquid; 10lb. Bars	75	21-23
PRINCETON	Milk Chocolate	Liquid; 10lb. Bars	145	41-43
APPALACHIAN	Milk Chocolate	Liquid; 10lb. Bars; Discs	85	24-26

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

"Signature Line is a pledge to our customers that each and every premium chocolate we craft will meet the very highest quality standards and exceed your expectations."

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