



# BLOMMER CHOCOLATE COMPANY

## DARK CHOCOLATE

**Blommer offers a wide variety of dark chocolates and sugar free dark chocolate flavored products to suit every application.** Specially roasted cocoa beans to offer the deep rich flavors that your customers desire. Offered in a variety of flavor profiles, particle size, viscosities, and colors to meet your every need. Certain varieties are offered for our Pareve customers - please note in individual product descriptions. Contact your Blommer representative to help guide you to the right product for your particular application.

### NY IMPERIAL W/VANILLA

An excellent medium dark chocolate made with gently roasted beans which are then carefully refined and conched to create a silky smooth texture.

### NY DARK

One of our finest medium dark chocolates made with gently roasted cocoa beans. It is then carefully refined to create a silky smooth texture. (Pareve)

### CHESAPEAKE

A premium dark chocolate blend of flavor-grade beans with subtle fruity notes.

### JASPER

A robust dark chocolate with balanced vanilla notes ideal for panning or enrobing.

### COLUMBIA

A dark chocolate using specially roasted cocoa beans to create a rich chocolate flavor.

### ALPINE

A well-rounded dark chocolate with a smooth chocolate flavor.

### SIERRA

A high quality dark chocolate with a pleasant chocolate flavor. Distinguished by its richness.

### MARQUETTE W/VANILLA

A high grade bitter sweet chocolate.

### SCRANTON

A dark chocolate with deep chocolate intensity.

### ALAMO

A robust semi-sweet dark chocolate manufactured from specially prepared chocolate liquors to enhance its chocolate intensity.

### KIRMESS

A dark chocolate with a smooth chocolate flavor.

### CORONET

A bold dark chocolate manufactured with special ingredients to create a strong chocolate impact with subtle fruit notes. (Pareve)

### MALTITOL SUGAR FREE

A sugar free dark chocolaty coating with strong chocolate flavor.

### VALLEY FORGE SUGAR FREE

A robust dark sugar free with subtle baked brownie notes. Use as a nice complement to sweet centers.

CAMPBELLFORD, ON  
CANADA

CHICAGO, IL

EAST GREENVILLE, PA

UNION CITY, CA

Viscosity ranges from 90 to 165 NCA

Certified kosher

For premium dark chocolates please see our Signature Line product page

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## DARK CHOCOLATE

PRODUCT NAME	TYPE	PACKAGING	VISCOSITY NCA	VISCOSITY BROOKFIELD
NY IMPERIAL W/VANILLA	Dark Chocolate	Liquid; 10lb. Bars	145	41-43
NY DARK	Dark Chocolate	Liquid; 10lb. Bars	145	41-43
CHESAPEAKE	Dark Chocolate	Liquid; 10lb. Bars	150	43-45
JASPER	Dark Chocolate	Liquid; 10lb. Bars	100	28-30
COLUMBIA	Dark Chocolate	Liquid; 10lb. Bars	105	29-31
ALPINE	Dark Chocolate	Liquid; 10lb. Bars	145	41-43
SIERRA	Dark Chocolate	Liquid; 10lb. Bars	145	41-43
CORONET	Dark Chocolate	Liquid; 10lb. Bars	145	41-43
MARQUETTE W/VANILLA	Dark Chocolate	Liquid; 10lb. Bars; Discs	145	41-43
SCRANTON	Dark Chocolate	Liquid; 10lb. Bars	145	41-43
ALAMO	Dark Chocolate	Liquid; 10lb. Bars	155	44-46
KIRMESS	Dark Chocolate	Liquid; 10lb. Bars	165	47-49
MALTTOL SF DARK*	SF/NSA Dark Chocolate	Liquid; 10lb. Bars	115	32-34
VALLEY FORGE DARK*	SF/NSA Dark Chocolate	Liquid; 10lb. Bars; Drops	90	25-27

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

\* SF = Sugar Free NSA = No Sugar Added