GALLOTHAI

PANNED CHOCOLATE
BROCHURE



PANNED CHOCOLATE

Shelf life 12 months from delivery date



FPAN 5328D
Caramelized Pistachio
coated In Dark Chocolate



FPAN 5312W
Caramelized Almond
coated in White Chocolate
and Cocoa Powder



FPAN 5432M
Cranberries coated In Milk
and Red Chocolate



FPAN 5344W
Macadamia coated in
White Chocolate



FPAN 5343M
Macadamia coated in
Milk Chocolate



FPAN 5345D
Macadamia coated in
Dark Chocolate



FPAN 5315W
Almond coated in
White Chocolate



FPAN 5314M
Almond coated in
Milk Chocolate



FPAN 5313D
Almond coated in
Dark Chocolate



FPAN 5320W
Coffee Bean coated in
White Chocolate



FPAN 5318M
Coffee Bean coated in
Milk Chocolate



FPAN 5316D
Coffee Bean coated in
Dark Chocolate

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Panning is an original, artisan method of chocolate coating fruit and nuts or a center. It is one of the oldest and technical skills of chocolate making. Chocolate is slowly poured over center in a tumbling coating pan. Gallothai specializes in chocolate panning and has developed a highly efficient technique that adds increased value to the snacks and sweets your consumers love. Our range consists of pan-coat products such as nuts, fruits, cereal balls, and coffee beans.



FPAN 0704W
Cereal Ball coated in
White Chocolate



FPAN 0704M
Cereal Ball coated in
Milk Chocolate



FPAN 0704D
Cereal Ball coated in
Dark Chocolate



FPAN 0240
Cereal Ball coated in
Green Chocolate
“Melon Flavor”



FPAN 0241
Cereal Ball coated in
Pink Chocolate
“Strawberry Flavor”



FPAN 0242
Cereal Ball coated in
Purple Chocolate
“Blueberry Flavor”



FPAN 0243
Cereal Ball coated in
Light Blue Chocolate
“Mint Flavor”



FPAN 0244
Cereal Ball coated in
Yellow Chocolate
“Banana Flavor”