



NATURATA
BIOKULT SEIT 1976

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The NATURATA chocolate range

Praliné range	cocoa	special features	size
Praliné Nougat	35%	with creamy nougat filling	12*100g
Praliné Yoghurt-Orange	35%	with fresh yoghurt-orange filling	12*100g
Praliné Cocos	35%	with creamy coconut filling	12*100g
Praliné Rum <i>seasonal product</i>	35%	with aromatic rum filling	8*100g
Praliné Chili	35%	with spicy chilli creme filling	12*100g
Praliné Milchcreme	35%	with fine milk creme filling	12*100g
Winterschokolade <i>seasonal product</i>	38%	with creamy filling containing winter ingredients	8*100g
Praliné Himbeer-Zitrone	35%	with fruity raspberry-lemon filling	12*100g
Chocolat range			
Vollmilch (milk chocolate)	33%		12*100g
Haselnuss (with whole hazelnuts)	38%	with whole nuts	10*100g
Halbbitter (dark chocolate)	55%		12*100g
Mandel-Orange (almond-orange)	55%	with almond and crystallised orange pieces	12*100g
Weißer Crisp (white crisp)	32% cocoa butter	with crispy cereal crisps	11*100g
Weißer Café Latte (white Café Latte)	32% cocoa butter	with crunchy coffee bean splinters	12*100g
Corn Flakes (with corn flakes)	38%	with crispy corn flakes	12*100g
single origins chocolates			
Edelvollmilch Ecuador	42%	pure Arriba fine cocoa from Ecuador	10*100g
Edelbitter Ecuador	70%	pure Arriba fine cocoa from Ecuador	10*100g
Edelbitter Peru	75%	pure Trinitario cocoa from Peru	10*100g
Edelbitter Panama	80%	pure Trinitario cocoa from Panama	10*100g

Chocolate

Smooth melting indulgence thanks to the finest Fair-trade ingredients and proven Swiss manufacturing

does not contain soya lecithin



Naturata AG · D-71711 Murr

phone +49 (0)7144 / 8961-51
 fax +49 (0)7144 / 8961-41
 eMail kontakt@naturata.de
www.naturata.com

www.naturata.com

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Indulgence for body and soul

In a balanced diet there is nothing wrong with the occasional chocolate treat – particularly when the ingredients come from fair, organic cultivation and the products do not contain any unnecessary additives or extras.

Raw materials

The cocoa is 100% Fairtrade and, for most of the chocolate and the NATURATA Fine Cocoa, comes from the Fairtrade Yacao Project in the Dominican Republic.

For chocolate where the origin of the cocoa used is given, we use very special cocoa beans: the Arriba cocoa from Ecuador for the dark chocolate (70%) and the milk chocolate (42%) is grown on small farms in the Los Rios region. This cocoa gives the chocolate its characteristic full aroma. A real insider tip is Trinitario cocoa from the Amazon region in Peru. This is also grown on small farms with many years of organic experience. The aromatic cocoa from Panama is a special rarity with a unique aroma.

The many other ingredients for the

NATURATA chocolates, for example the sugar, are also Fairtrade. The independent FAIRTRADE seal gives you the assurance that the international standards for Fairtrade have been met.

Manufacturing

The cocoa mass, cocoa butter, sugar, possibly also milk powder and vanilla, are weighed, mixed and finely ground. The resulting mixture is still too bitter and tart and does not have a fine, full bodied aroma at this point. The chocolate gets this when it is refined, which is also known as conching. Here the chocolate mass is rubbed, stirred and kneaded and any unwanted aromas and flavour additives are removed. Cocoa butter is, again, added at the end of the conching process to create a fine and smooth consistency. As a long conching period gives chocolate its typical taste

and soft and creamy melt, NATURATA chocolate is conched for a particularly long time (up to 72 hours, depending on variety). With continual stirring, the mass slowly cools until it has the optimum consistency for pouring into moulds (ca. 30 °C). Now the extra ingredients are added such as nuts, coffee bean splinters and cereal crisps. The chocolate is then cooled on cooling racks until it is cool enough to remove from the moulds (ca. 10°C) and then packed.

Valuable ingredients

Chocolate contains theobromine which stimulates the central nervous system. Cocoa also contains polyphenols which can help ease inflammation and prevent cancer. They can also protect cells against free radicals, slow down cell oxidation and prevent fatty deposits from building up in the blood vessels. As dark chocolate contains more cocoa it also contains more polyphenols.

