



Aalst Chocolate

Established in 2003, Aalst Chocolate has the distinction of being the first Singaporean-owned chocolate manufacturer. In 2017, Aalst Chocolate has embarked upon a joint venture with the leading Asian agribusiness company, Wilmar International, under the holding company of Aalst Wilmar Pte Ltd.

Aalst Chocolate is dedicated to excellence in our quest to produce the best chocolate products in the industry, having invested in state of the art production facilities in both Singapore and Shanghai, China. Our facilities have the ability to produce quality chocolate and compound for different segment of the markets.

Modern manufacturing and automated facilities, stringent selection of raw materials, together with technical expertise, led by professional management ensure that quality chocolate and compounds are produced efficiently. Aalst aim to meets or even exceeds the exacting requirements of the market and customers' expectation.

Our factory also specializes in the production of customizable and tailor-made chocolate products.

Innovation continues to be a key driving force for Aalst's success which is reflected in our substantial investment on Research and Development. Our in-house Product Development team are experienced, and together with Wilmar's global research and development centres in Singapore and China, with this enhanced capability. Aalst Chocolate is now in the position to deliver total and seamless chocolate solutions.



**AALST CHOCOLATE
MANUFACTURING
PLANT**

Tuas (Singapore)



YIHAI KERRY
CHOCOLATE
MANUFACTURING
PLANT

Shanghai (China)



Sourcing The Best Raw Materials For You

Aalst Chocolate believes that great chocolate starts with raw materials such as quality cocoa and specialty ingredients. We source for quality raw cocoa for their characteristics, varieties and unique taste/flavour from reputable and environmentally sustainable suppliers in West Africa, Latin America and also in Asia. In partnering with Wilmar, we are also able to tap and access into their vast network, capacity and experience in sourcing for specialty fats used in the manufacturing of chocolates and compounds. Besides, we are active and support sustainable sourcing initiatives, and currently supply RSPO and UTZ certified products.



Quality Chocolate & Compound Production

Aalst Chocolate implements significant investments regularly to upgrade our state of the art chocolate manufacturing equipment. We outpace dynamic international standards and global customer demands and different recipes, taste profile, packing and shapes configuration are customizable to suit the requirements of our clients worldwide.

The Singapore plant's current annual capacity is about 30,000 metric tons while the Shanghai plant produces about 12,000 metric tons of chocolate per year.

Our factories are HACCP-certified, and we are constantly seeking for certifications and new accreditations, as we strives for continuous improvement in our work processes and control measures to meet rigorous international and dynamic standards and requirements of the marketplace.



TUAS (SINGAPORE)



SINGAPORE ACCREDITATIONS



SHANGHAI (CHINA)



SHANGHAI (CHINA) ACCREDITATIONS



Our Commitment To Your Satisfaction

Our in-house laboratories are fully equipped to test every batch of chocolate within our highly defined set of criteria.

Our stringent quality checks guarantee that our chocolates are safe for consumption and meet your specifications and requirements. We aim to uphold the highest standard in safe food manufacturing and product quality.

Our manufacturing plants and our products are also Halal and Kosher certified to widen our appeal to customers from over 50 countries.





Dedicated To Research & Development

Our fully equipped R&D laboratories in Singapore and Shanghai are the heartbeats of innovation for Aalst Chocolate.

Our R&D laboratories combine the disciplines of science, technology and food safety for new product development. They are constantly updated on shifting market trends and innovation and place strong emphasis and dedication to customize products based on customers' requirements.

Our dedicated group of professionals have many years of experience and advanced degrees in food science and culinary arts. They experiment with unique blends for different confectionary products to innovate new products to create culinary breakthroughs with new recipes and applications.

Certifications and inclusions by the International Institute of Quality Selections and the Monde Selection Gold Award in 2017 are independent testimonies of Aalst's quality chocolate production.





Our Range Of Products

Blocks



Aalst offers blocks in options of 1kg and 2.5kg. Our product offerings include dark, milk, white chocolate and compound, and these blocks are meant for melting and shavings.

Buttons



Aalst chocolate and compound buttons come in dark, milk and white which are ideal for melting.

Chips



Our signature patented chip is the twin chip and they come in dark and white quadrant. Chips have the special ability to maintain their shape while undergoing rigorous baking process. Aalst produces them in different count size ranging from 1,000 counts/kg to 22,000 counts/kg based on your requirements.



1. 4,400 counts/kg: Diameter 9.3mm
2. 8,800 counts/kg: Diameter 7.5mm
3. 11,000 counts/kg: Diameter 6.5mm
4. 22,000 counts/kg: Diameter 5.5mm

Chunks



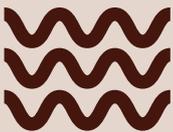
Aalst offers dark, milk and white chocolate and compound chunks of 1cm x 1cm x 4mm, 2cm x 1cm x 4mm and 7mm x 8mm x 5mm.

Batons



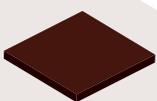
Batons are long and rectangular ranging from 8cm to 30cm. Batons come in dark, milk and white chocolate and compound forms.

Liquid



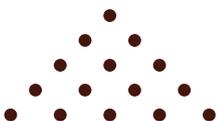
Aalst supplies liquid chocolate and compound ranging from 5kg tubs to 20kg metal drum and also in 10kg to 20kg BIB (Bag-in-Box). These liquids are ideal for fillings, enrobing, and coating.

Squares



Aalst offers dark, milk, white chocolate squares in both 47mm x 47mm and 43mm x 43mm with a thickness of 2mm (+/-).

Refined Premix Powder



Both chocolate and compound premix powder, already refined and meeting the specification/recipe of customers, to be conched into final products.

For Every Application

Aalst produces chocolate and compound for every application. The common applications are:



Moulding

Confectionery should look good and taste good. Aalst's range of chocolate and compound are suitable and highly in demand for making pralines, bonbons, bars, tablets and filled moulded products. The smooth melt, together with strong and unique flavour profiles give your confectionery that satisfying taste to win consumers' hearts and taste buds.



PRODUCT	REMARKS	AVAILABLE IN	
		Blocks Buttons Chips Batons / Chunks Liquid / Paste Powder Squares	
Dark Chocolate		●	●
Milk Chocolate		●	●
White Chocolate		●	●
Dark Compound		●	●
Milk Compound		●	●
White Compound		●	●

BLOCKS

Available in: 10kg (1kg x 10), 20kg (1kg x 20) , 22kg (1kg x 22), 25kg(2.5kg x 10) & 30kg (1kg x 30), (Naked/Wrapped)

BUTTONS

Available in: 10kg, 15kg & 25kg Carton

Inclusions

Add flavours and improve the overall taste and visual impact to your products. Selecting the right inclusions would differentiate your chocolate offering from the others. Our inclusion includes chocolate chips, batons and chunks. They are available in both soft and hard bake which offers different texture and taste to your likings. Most of our inclusions are bake stable.



PRODUCT	REMARKS	AVAILABLE IN	
		Blocks Buttons Chips Batons / Chunks Liquid / Paste Powder Squares	
Dark Chocolate	Hard Baked	●	●
Dark Compound	Hard Baked	●	●
White Compound	Hard Baked	●	●
Dark Compound	Soft Baked	●	●

CHIPS
Available in 10kg, 15kg & 25kg Carton

BATONS / CHUNKS
Available in 18kg Carton (2kg x 9)



Inserts

Enhance your creation with the simplicity and flavours of our Inserts. Sandwich our inserts between freshly baked biscuits to give it a rich taste!



PRODUCT	REMARKS	AVAILABLE IN
Dark Chocolate		Blocks Buttons Chips Batons / Chunks Liquid / Paste Powder Squares
Milk Chocolate		
White Chocolate		
Dark Compound		
Milk Compound		
White Compound		

SQUARES

Available in 8kg Carton, (2.25kg x 4)

Fillings

Everybody likes biscuits and breads with chocolate fillings. Our fillings give your products a variety of texture, taste and colour which delights the taste buds. Our fillings are also bake stable which retains it's soft and paste texture after baking.



PRODUCT	REMARKS	AVAILABLE IN
		Blocks Buttons Chips Batons / Chunks Liquid / Paste Powder Squares

Dark Compound	Bake Stable	●
Milk Compound		●
White Compound		●
Flavoured Compound		●

LIQUID/PASTE

Available in: 10kg (5kg x 2 BiB), 20kg (5kg Pail x 4), 20kg (Metal Drum), 20kg (10kg x 2 BiB) & 20kg (BiB)



Enrobing

Chocolate coatings give an extra appeal to any biscuits and baked products. Our chocolate and compound give them a glossy finish and comes in both hard and soft coatings (hard and soft set). Hard coatings are available for its smooth melting profile while soft coatings are good for maintaining its texture even at room temperature.



PRODUCT	REMARKS	AVAILABLE IN	
		Blocks Buttons Chips Batons / Chunks Liquid / Paste Powder Squares	
Dark Chocolate		●	●
Milk Chocolate		●	●
White Chocolate		●	●
Dark Compound	Hard-Set Coatings (Lauric Based Fat)	●	●
Milk Compound	Hard-Set Coatings (Lauric Based Fat)	●	●
White Compound	Hard-Set Coatings (Lauric Based Fat)	●	●
Dark Compound	Hard-Set Coatings (Non-Lauric Based Fat)		●
Milk Compound	Hard-Set Coatings (Non-Lauric Based Fat)		●
White Compound	Hard-Set Coatings (Non-Lauric Based Fat)		●
Dark Compound	Soft-Set Coatings		●
Milk Compound	Soft-Set Coatings		●
White Compound	Soft-Set Coatings		●

BLOCKS

Available in: 10kg (1kg x 10), 20kg (1kg x 20) , 22kg (1kg x 22), 25kg(2.5kg x 10) & 30kg (1kg x 30), (Naked/Wrapped)

BUTTONS

Available in: 10kg, 15kg & 25kg Carton

LIQUID/PASTE

Available in: 10kg (5kg x 2 BiB), 20kg (5kg Pail x 4), 20kg (Metal Drum), 20kg (10kg x 2 BiB) & 20kg (BiB)

Decorations

Add that visual appeal to your chocolate creation. You can use all our chocolate and compound as the base to add more colours and taste. Aalst's chocolates are versatile and can be moulded into various shapes and sizes to allow your creativity free reign.



PRODUCT	REMARKS	AVAILABLE IN
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Dark Chocolate		● ●
White Chocolate		● ●
Dark Compound		● ●
White Compound		● ●

BLOCKS
Available in: 10kg (1kg x 10), 20kg (1kg x 20) , 22kg (1kg x 22), 25kg(2.5kg x 10) & 30kg (1kg x 30), (Naked/Wrapped)

BUTTONS
Available in: 10kg, 15kg & 25kg Carton



Panning

Hard coating and glossy finishes for nuts and dried fruits can now be easily achieved with our range of chocolate and compound.



PRODUCT	REMARKS	AVAILABLE IN	
		Blocks Buttons Chips Batons / Chunks Liquid / Paste Powder Squares	
Dark Chocolate		●	●
Milk Chocolate		●	●
White Chocolate		●	●
Dark Compound		●	●
Milk Compound		●	●
White Compound		●	●

BLOCKS

Available in: 10kg (1kg x 10), 20kg (1kg x 20) , 22kg (1kg x 22), 25kg(2.5kg x 10) & 30kg (1kg x 30), (Naked/Wrapped)

BUTTONS

Available in: 10kg, 15kg & 25kg Carton

Dipping & Cone Spraying

Chocolate-coated ice cream will never fail to impress. We produce a big range of coating to meet the requirement of customers.

Ice cream cones are standard offerings so spice it up by spraying it. Achieve an even coating and glossy finish in your ice cream cones with our milk compound. Our specially formulated recipe allows fast set crystallization to shorten production time, enhancing efficiency and lowering cost while ensuring that cones stays crispy.



PRODUCT	REMARKS	AVAILABLE IN
Dark Chocolate		Blocks Buttons Chips Batons / Chunks Liquid / Paste Powder Squares
Milk Chocolate		
White Chocolate		
Dark Compound		
Milk Compound		
White Compound		
Flavoured Compound		

BLOCKS

Available in: 10kg (1kg x 10), 20kg (1kg x 20), 22kg (1kg x 22), 25kg(2.5kg x 10) & 30kg (1kg x 30), (Naked/Wrapped)

BUTTONS

Available in: 10kg, 15kg & 25kg Carton

LIQUID/PASTE

Available in: 10kg (5kg x 2 BiB), 20kg (5kg Pail x 4), 20kg (Metal Drum), 20kg (10kg x 2 BiB) & 20kg (BiB)



Coating

Our range of chocolate and compound allows you to achieve thin coating with a glossy finish while delivering the full cocoa flavour experience, in dried and frozen fruits, dates, etc.



PRODUCT	REMARKS	AVAILABLE IN		
		Blocks Buttons Chips Batons / Chunks Liquid / Paste Powder Squares		
Dark Chocolate		●	●	
Milk Chocolate		●	●	
White Chocolate		●	●	
Dark Compound		●	●	●
Milk Compound		●	●	●
White Compound		●	●	●
Flavoured Compound				●

BLOCKS

Available in: 10kg (1kg x 10), 20kg (1kg x 20), 22kg (1kg x 22), 25kg(2.5kg x 10) & 30kg (1kg x 30), (Naked/Wrapped)

BUTTONS

Available in: 10kg, 15kg & 25kg Carton

LIQUID/PASTE

Available in: 10kg (5kg x 2 BiB), 20kg (5kg Pail x 4), 20kg (Metal Drum), 20kg (10kg x 2 BiB) & 20kg (BiB)

Refined Premix Powder

The blend and recipe of our refined premix powder can be adjusted based on your needs. With a micron of 30 μ m, our premix powder are ready for conching into finished products, or can be used directly in ice cream, confectionery and baking applications.

PREMIX POWDER
Available in: 25kg & 1 Ton Bag



Semi-Finished Goods

Fulfil your needs with our extensive semi-finished goods ranging from cocoa mass, cocoa butter to cocoa powder.

PRODUCT	REMARKS	AVAILABLE IN
		Blocks Buttons Powder
Cocoa Mass	Origin Ecuador, Ghana and Ivory Coast	●
Cocoa Mass	Origin Ecuador and West Africa	●
Cocoa Butter		● ●
Alkalized Cocoa Powder	Origin Malaysia 10/12, Malaysia 20/24, Indonesia 10/12 and Netherlands 22/24	●

BLOCKS

Available in: 25kg

BUTTONS

Available in: 10kg, 15kg & 25kg Carton

POWDER

Cocoa Powder:

Available in 1kg & 25kg

New Capabilities

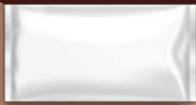
Customisation options such as Chocolate Tablets and Neapolitans are also available. Do kindly contact our sales representatives to get more information.

PRODUCT	REMARKS	AVAILABLE IN 100g Tablets 200g Tablets 5g Neapolitans Blocks			
Dark Chocolate		●	●	●	●
Milk Chocolate		●	●	●	●
White Chocolate		●	●	●	●



Packaging Capabilities

Aalst has the capability to produce a range of packaging formats desired. Rightsizing is the key to cater to different business preferences.



Available in:
1kg & 2.5kg



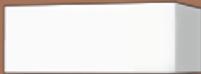
Available in:
40g - 100g, 1kg & 2.5kg



Available in:
40g - 100g, 1kg & 2.5kg



Available in:
100g - 500g, 1kg & 2.5kg



Available in:
1.6kg & 2kg



Available in:
5kg, 10kg & 20kg



Available in:
5kg to 20kg



Available in:
5kg to 25kg



Available in:
20kg



Available in:
25kg



Available in:
230kg



Available in:
1 Ton Bag



Available in:
1 Ton IBC Collapsible Container



Available in:
20 Tonnes



Aalst Chocolate Pte Ltd

Address and Manufacturing Plant:
26 Tuas Avenue 7, Singapore 639273
Tel: +65 6863 2626
Fax: +65 6863 6262
sales@aalstchocolate.com
www.aalstchocolate.com

Aalst Chocolate (Shanghai) Co., Ltd

Address:
No 588, #19, Jiangju (N) Road, Minhang District,
Shanghai, China
Tel: +86-21-33762626
Fax: +86-21-33761717
sales.cn@aalstchocolate.com

Manufacturing Plant:
No 118, Gaodong Road,
Pudong New District, Shanghai, China

