



monk foods
CHOCOLATE CATALOGUE





ABOUT US

We are an organisation engaged in manufacturing, exporting and supplying of the best in quality and taste seasonings, flavours and chocolate. We have a wide array of seasonings and flavours to choose from, and we are constantly trying to build on our existing catalogue based on our client needs and the market demand. We always strive to keep ourselves updated with the newest trends in the market and try to explore diverse flavour profiles to be able to set ourselves apart from the crowd and build our own niche. The products that we manufacture are a result of continuous R&D that is done at our lab in Indore along with the customers to ensure total satisfaction.

OUR VISION

Our main motive is to set ourselves apart in the industry and to emerge as a trustworthy, reliable and credible company that various other firms can rely on. We are constantly trying to align ourselves with our goals to be able to streamline our focus into the betterment of our products, to be able to deliver the best to our clients and consumers. We are always moving forward adapting new technologies, opening new doors & trying to do something innovative. Our motto which defines us as a brand is "Curiosity, Creativity and passion".

VALUES & PRINCIPLES

At Monk Foods, we put originality and creativity above all. We make sure that our products are unique but in demand at the same time. Our customer's needs are kept in consideration at all times during product development. We ensure that there is proper communication with the customer so that we can deliver exactly what they need. We also make sure that the orders are delivered on time. With the colorful flavors and majestic aroma we try to deliver what excites the consumers taste buds. At Monk Foods, we can guarantee 100% confidentiality to our clients.





ICE-CREAM APPLICATION

ICE-CREAM PASTE



CHOCOLATE TYPE: DARK, MILK, WHITE
FORM: SOLID AT AMBIENT TEMPERATURE
(25 CELSIUS)
COLOUR: LIGHT BROWN TO DARK BROWN
(DEPENDING ON REQUIREMENT)
DIP FREEZING TIME: 5 SECONDS
PASTE TO OIL MIXING RATIO: 1:1
PACKAGING: 25 KGS

THERE IS A MARKED BENEFIT IN
OVERALL PASTING AS A RESULT OF
LESS SHEARSTRESS AND STRAIN GRAPH.
MORE NUMBER OF ENROBING IS DONE
WITH THIS PRODUCT AS COMPARED TO
OTHER PRODUCTS.

PRODUCTS

MONK CHOCO I

COCOA: ALKALISED
FORM : SOLID AT 25C
COLOUR: DARK BROWN
SUITABLE FOR CHOCO BAR
TYPE: DARK COMPOUND

MONK CHOCO J

COCOA: ALKALISED
FORM : SOLID AT 25C
COLOUR: DARK BROWN
TYPE: MILK COMPOUND
HIGH MILK CHARACTERISTICS

MONK CHOCO I-WHITE

SUGAR CONFECTIONERY
FORM : SOLID AT 25C
COLOUR: WHITE
TYPE: WHITE COMPOUND
HIGH MILK CHARACTERISTICS



ICE-CREAM APPLICATION

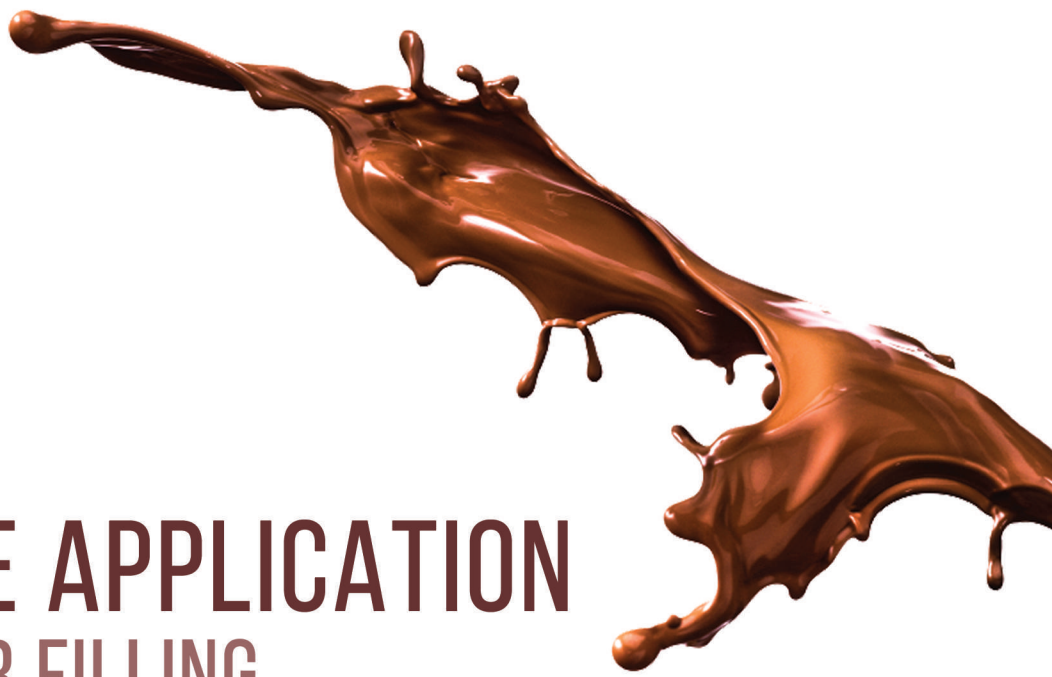
CHOCOLATE CENTER



COCOA: ALKALISED
FORM : SOLID AT 25C
COLOUR: DARK BROWN
TYPE: DARK COMPOUND

HIGH COCOA CHARACTERS
SUITABLE FOR SOLID CHOCOLATE





CHOCOLATE APPLICATION

ECLAIR CENTER FILLING



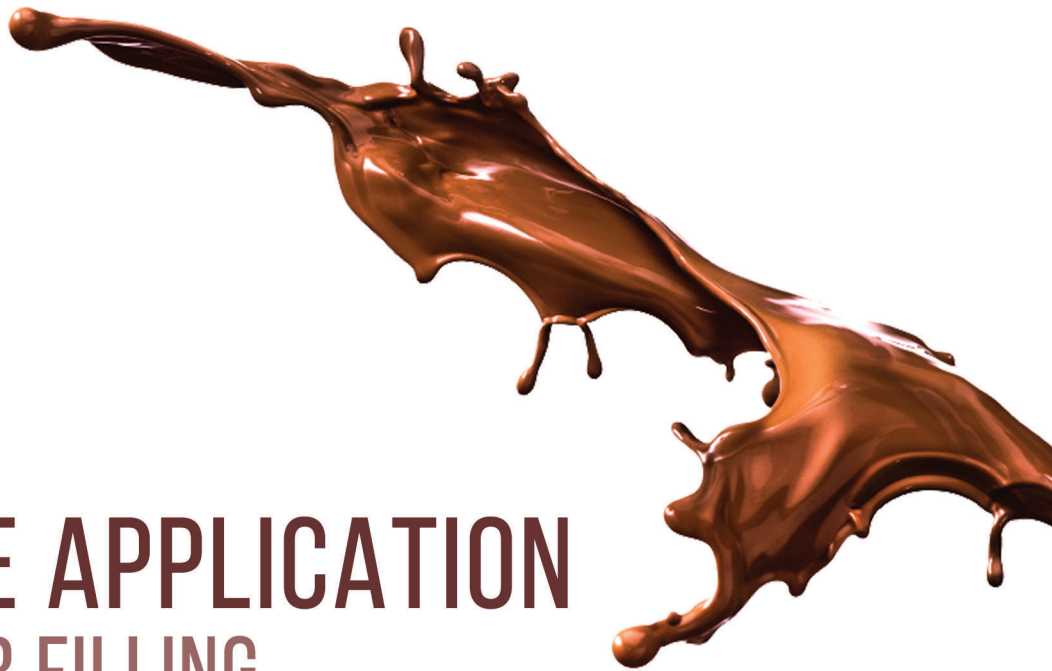
CHOCOLATE TYPE: DARK, MILK, WHITE
FORM: LIQUID
COLOUR: LIGHT BROWN TO DARK BROWN
(DEPENDING ON REQUIREMENT)
COCOA CONTENT: 10-12%
PACKAGING: 25 KGS

MONK CHOCO F
ALKALISED COCOA
FORM : VISCOUS LIQUID
COLOUR: DARK BROWN
TYPE: MILK COMPOUND
LOW COST

MONK CHOCO C
ALKALISED COCOA
FORM : VISCOUS LIQUID
COLOUR: DARK BROWN
TYPE: MILK COMPOUND
HIGH MILK CHARACTERISTICS

MONK CHOCO D
ALKALISED COCOA
FORM : VISCOUS LIQUID
COLOUR: DARK BROWN
TYPE: MILK COMPOUND
LOW SWEETNESS, WITH
HIGH MILK CHARACTERISTICS

MONK CHOCO E
NATURAL COCOA
FORM : VISCOUS LIQUID
COLOUR: LIGHT BROWN
TYPE: MILK COMPOUND
HIGH MILK CHARACTERISTICS



CHOCOLATE APPLICATION

ECLAIR CENTER FILLING

PRODUCTS



MONK WHITE CHOCO DAIRY
SUGAR CONFECTIONERY
FORM : VISCOUS LIQUID
COLOUR: WHITE
TYPE: WHITE COMPOUND
LOW COST

MONK DARK CHOCO A
ALKALISED COCOA
FORM : VISCOUS LIQUID
COLOUR: DARK BROWN
TYPE: DARK COMPOUND
HIGH COCOA CONTENT

MONK WHITE CHOCO A
SUGAR CONFECTIONERY
FORM : VISCOUS LIQUID
COLOUR: WHITE
TYPE: WHITE COMPOUND
HIGH MILK CHARACTERISTICS.

MONK DARK CHOCO B
NATURAL COCOA
FORM : VISCOUS LIQUID
COLOUR: LIGHT BROWN
TYPE: DARK COMPOUND
HIGH COCOA CONTENT



CHOCOLATE APPLICATION

ENROBING WAFERS



CHOCOLATE TYPE: DARK, MILK, WHITE
MELTING TEMPERATURE: 37-38 CELSIUS
COLOUR: LIGHT BROWN TO DARK BROWN
(DEPENDING ON REQUIREMENT)
SETTING TIME: 10 SECONDS AT 4 CELSIUS
PACKAGING: 25 KGS

MONK CHOCO - COAT
COCOA: ALKALISED
COLOUR: DARK BROWN
SUITABLE FOR WAFERS/BREAD
TYPE: DARK COMPOUND
MELTING POINT: 37-38 C

MONK CHOCO - WHITE COAT
SUGAR CONFECTIONERY
COLOUR: WHITE
TYPE: WHITE COMPOUND
HIGH MILK CHARACTERISTICS
MELTING POINT: 37-38C

MONK CHOCO - MILK COAT
COCOA: ALKALISED
COLOUR: DARK BROWN
TYPE: MILK COMPOUND
HIGH MILK CHARACTERISTICS
MELTING POINT: 37-38C



CHOCOLATE APPLICATION

ENROBING NUTS



CHOCOLATE TYPE: DARK, MILK, WHITE





CHOCOLATE APPLICATION

MOULDING CHOCOLATE



CHOCOLATE TYPE: DARK, MILK, WHITE
PACKAGING: 500 GM SLABS

MONK CHOCO - DARK BAR
COCOA: ALKALISED
COLOUR: DARK BROWN
TYPE: DARK COMPOUND
HIGH COCOA CHARACTER
MELTING POINT: 32-33 C

MONK CHOCO - WHITE BAR
SUGAR CONFECTIONERY
COLOUR: WHITE
TYPE: WHITE COMPOUND
HIGH MILK CHARACTERISTICS
MELTING POINT: 32-33C

MONK CHOCO - MILK BAR
COCOA: ALKALISED
COLOUR: DARK BROWN
TYPE: MILK COMPOUND
HIGH MILK CHARACTERISTICS
MELTING POINT: 32-33C

Flavour List

Rich Flavours

Butterscotch
Pistachio
Cashew
Anjeer
Apricot
Caramel
Cardamom

Base

Dark/Milk
Dark/Milk
Dark/Milk
Dark/Milk
Dark/Milk
Dark/Milk
Dark/Milk

Chocolates

Chocolate Fudge
Dark Chocolate
Chocolate Bourbon
Chocolate Ghana
Chocolate Malt
Milk Chocolate

Dark/ Milk
Dark/ Milk
Dark/ Milk
Dark/ Milk
Dark/ Milk
Dark/ Milk

Coffees

Cappuccino Flv
Robusta Flv

Exotic Flavours

Honey Chocolate Flv
Rabdi
Mawa
Malt Chocolate
Whiskey Flavour
Brandy Falvour
American Icecream
Hazelnut

Dark
Dark
Dark
Dark
Dark
Dark
White /Dark

Fruit Flavours

Juicy Mango
Alphonso Mango
Banana
Strawbberry
Orange
Mixed Berry
Custard Apple
Pineapple
Guava Flvaour
Grape Flavour
Lychee

White / Dark
White / Dark
White / Dark
White / Dark
White / Dark
White / Dark
White / Dark
White / Dark
White / Dark
White / Dark
White / Dark





NEW PRODUCT DEVELOPMENTS



FLAVOURED PRODUCTS AVAILABLE IN ALL THE PRODUCT CATEGORIES,
E.G. **CARAMEL , ORANGE, TUTTI FRUTTI ETC.**

FOR NPDS AS PER CUSTOMER REQUESTS, A MOQ OF **200 KG** IS ATTRACTED.

KEY TRENDING NPDS:

FLAVOURED PASTE SUCH AS **ORANGE , LYCHEE, BANANA FOR ÉCLAIR CENTRE FILLING.**
CHOCOLATE ENROBED JELLY.



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For sample requests, kindly write to us.