

SINCE 1993 / CHOCOLATE INGREDIENTS

CHOCOLATE INGREDIENTS

Product Portfolio & Sourcing Guide

2026

Application-led chocolate formats for bakery, ice cream, confectionery and beverage manufacturers.

1993

FOUNDED

4

PRODUCTION SITES

85,000 MT

ANNUAL CAPACITY

market@tissin.cn

www.tissinfood.com

Formats for every production step.

Seven application-led categories connect the chocolate format to melting, enrobing, depositing, baking, freezing and beverage preparation.



CHOCOLATE BUTTONS

Melting, enrobing and remolding



CHOCOLATE CHUNKS

Visible inclusions and texture



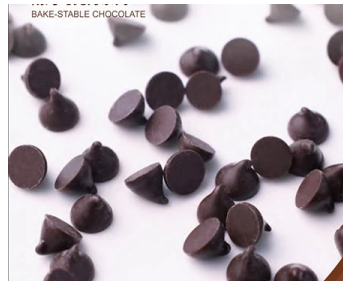
CHOCOLATE PASTE

Fillings, sauces and variegates



CHOCOLATE SLABS

Remelting, molding and color



BAKE-STABLE

Shape retention in baked goods



CHOCOLATE POWDER

Beverage and dairy systems

ALSO AVAILABLE

COMPOUNDS & COATINGS

Custom flavor / color / form - process-fit samples - bulk packing

Start with what you make.

The right format depends on process temperature, equipment, target texture and the sensory result expected by the customer.

01

BAKERY

Bake-stable chips, chunks and paste

Cookies / breads / pastry / fillings

02

ICE CREAM

Chunks, paste and coating formats

Inclusions / variegates / frozen texture

03

BEVERAGES

Powder and flowable chocolate systems

Cocoa drinks / dairy / sauces

04

CONFECTIONERY

Buttons, slabs and paste

Enrobing / molding / fillings

SAMPLE CHECKLIST

- Finished application
- Process and equipment
- Target flavor and texture
- First order and annual volume
- Packaging and destination
- Required market documents

Application samples are the starting point. Production specifications are confirmed in the approved technical sheet.

A clear development path.

01

BRIEF

Application, sensory target, process and volume.

02

SAMPLE

Select a starting product and test in application.

03

VALIDATE

Confirm function, documents and commercial fit.

04

SUPPLY

Agree specification, packing and delivery plan.

MANUFACTURING FOOTPRINT

Four production sites

A connected manufacturing network supports chocolate production in China, Indonesia and Thailand.

30+

YEARS

4

SITES

85,000 MT

ANNUAL CAPACITY

2

R&D CENTERS

START A CONVERSATION

Tell us what you are making.

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Product specifications, certification documents, MOQ, lead time and destination-market requirements are confirmed in writing for each project.