

INDUSTRIAL CHOCOLATE

Product Specification Summary 2026

A buyer-readable overview of published composition, packing and shelf-life ranges.

- 01 Chocolate buttons
- 02 Chocolate powder
- 03 Chocolate paste
- 04 Slabs and blocks
- 05 Bake-stable chocolate
- 06 Chocolate chunks

Hangzhou Tianshun Food Co., Ltd.

Manufacturing in China, Indonesia and Thailand



CHOCOLATE BUTTONS AND CHIPS

White, milk and dark product series

Published cocoa-solid ranges and packing. Cocoa-solid percentage is not the same as total chocolate percentage.

PRODUCT	COCOA SOLIDS	VARIANTS / PACKING	SHELF LIFE	SOURCE NOTE
White	28%	6 x 1.5 kg or 1 x 15 kg carton	12 months	Catalog page 18
White	35%	10 x 1 kg carton	12 months	Catalog page 19
Milk	36%	10 x 1 kg; 6 x 1.5 kg; 1 x 15 kg	18 months	Catalog page 19
Dark	53 / 58 / 60 / 65%	Multiple carton formats from 1 kg to 15 kg	18 months	Catalog page 19
Dark	72%	10 x 1 kg or 1 x 15 kg carton	18 months	Catalog page 18

CHOCOLATE POWDER

Cocoa-butter and cocoa-butter-substitute systems

White, milk, dark, sugar-free dark and sugar-free high-caffeine dark variants are shown in the source.

BASE SYSTEM	PUBLISHED VARIANTS	APPLICATION GROUPS	PACK / SHELF
Pure cocoa butter	White, milk, dark, sugar-free dark, sugar-free high-caffeine dark	Bakery, frozen products, confectionery	25 kg / 12 mo
Substitute system	White, milk, dark	Bakery, frozen products, confectionery	25 kg / 12 mo

CHOCOLATE PASTE

Six application-led filling and coating functions

Packing ranges differ between bakery pails and larger frozen-product containers.

GROUP	PUBLISHED FUNCTIONS	PACKING	SHELF LIFE
Bakery	Bake-stable, filling and center-filling paste	1 kg / 2 kg / 5 kg pails	12 months
Frozen	Freeze-resistant filling, crispy coating and soft coating paste	6 kg / 10 kg / 22.5 kg containers	12 months

CHOCOLATE SLABS AND BLOCKS

Pure cocoa-butter and substitute-fat series

The source lists white, milk, dark, strawberry, matcha and lemon variants.

BASE SYSTEM	PUBLISHED TYPES	PACKING	SHELF LIFE
Pure cocoa butter	White, milk and dark chocolate blocks	10 x 1 kg carton	White 12 mo; milk/dark 18 mo
Substitute system	White, milk, bitter dark, aromatic dark, strawberry, matcha and lemon	10 x 1 kg carton	White 12 mo; dark listed 18 mo

BAKE-STABLE CHOCOLATE

Drop and stick formats for heat-exposed applications

Published piece-count and pack formats are product-series guidance, not a universal SKU specification.

FORM	PUBLISHED VARIANTS	PACKING SHOWN	SHELF LIFE
Drops	Pure cocoa-butter and substitute-fat systems; 8,800 or 9,500 pieces	10 x 1 kg; 6 x 1.5 kg; 1 x 5 kg; 1 x 10 kg	18 months
Sticks	Pure cocoa-butter and substitute-fat sticks	15 x 1.6 kg carton	24 months

CHOCOLATE CHUNKS

Visible inclusions and biscuit-crumb variants

The source specifies cool, dry storage at or below 25 C for this category.

PUBLISHED TYPE	PACKING	SHELF LIFE	STORAGE / USE
Substitute-fat dark chocolate chunks	20 kg carton	18 months	Cool, dry, at or below 25 C
Biscuit-crumb chocolate chunks	15 kg carton	12 months	Cool, dry, at or below 25 C

FROM PUBLISHED RANGE TO APPROVED SPECIFICATION

A product family is a starting point. The production SKU is the decision.

These values summarize Tissin's authorized 2025 Chinese product catalog. They should be confirmed for the exact product code, manufacturing site and destination.

01 Define the finished application

Name the food, process, equipment, target texture, appearance and expected annual volume.

02 Confirm the material system

Agree cocoa-butter or substitute-fat direction, color, flavor, declaration and allergen needs.

03 Select the supply format

Confirm packing, receiving-line handling, shelf life and storage conditions.

04 Test the product

Evaluate a representative sample through the actual mixing, baking, freezing, enrobing or depositing process.

05 Approve the specification

Lock the product code, approved specification, packing, COA and change-control route before purchase.

QUICK-START APPLICATION MAP

Bakery: bake-stable drops, chunks, paste and buttons
Frozen: chunks, paste systems and coatings
Bars: chunks, filling paste and compound coatings
Beverages: chocolate powder and flowable paste
Confectionery: buttons, slabs, paste and coatings

SAMPLE REQUEST: THE USEFUL MINIMUM

Application and process | target appearance and texture | current reference | packing
first order and annual volume | destination market | required documents | target launch date

Email info@tissinfood.com or request a sample at www.tissinfood.com/contact.html

Important: shelf life, packing and product composition may change by SKU, factory and approved recipe. This document is not an order specification.