

Chocolate ingredients, defined around the application.

A practical document for product development, procurement and factory teams: format selection, specification fields, packing, sample planning, application trials and market checks.

FORMAT

SPECIFICATION

PACKING

SAMPLING

TRIAL RECORD

Tissin Food

Industrial chocolate ingredients for bakery, ice cream, beverages, confectionery and snacks.

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Start with the job the chocolate must do.

The same broad product name can require different behavior in a cookie, frozen dessert, beverage or enrobing line. Use the application, process and receiving conditions to narrow the format before comparing commercial offers.

Format	Primary use	Question that changes selection
Buttons / drops	Melting, dipping, enrobing and remelting	Working flow, coating pickup, set and packing
Chunks	Visible bakery, bar and frozen-dessert inclusions	Piece size, breakage, distribution and finished texture
Paste	Fillings, sauces and variegated systems	Pumpability, deposit weight, separation and storage
Slabs / blocks	Conversion, molding and decoration	Remelt behavior, dimensions, color and handling
Bake-stable pieces	Cookies and heat-exposed bakery products	Shape after the actual bake and cooling profile
Powder	Beverages, dairy and dessert mixes	Dispersion, sediment, sweetness and packing
Compounds / coatings	Enrobing, molding and confectionery finishing	Viscosity, pickup, adhesion, gloss and cooling

Decision rule: do not approve a format from a product name or a dry sample alone. Define the process window and the finished-product evidence before discussing customization.

Build a specification that can be repeated.

Specification area	Items to agree
Ingredient and label	Chocolate system, color and flavor direction, ingredient declaration and allergens
Physical targets	Piece dimensions or product form, appearance, flow behavior and application-specific measures
Process guidance	Recommended working range for melting, holding, pumping, coating, baking or dispersion
Packing	Food-contact material, liner, net weight, carton or pallet format and closure
Storage and transport	Temperature, humidity, stacking and any special handling requirements
Quality release	Reference sample, approved test methods, certificates and document list
Commercial control	First order, forecast, lead time and change notification

Packing is part of the technical brief

- Match the pack size and feeding method to the customer's receiving and production process.
- Confirm moisture protection, food-contact suitability, closure, pallet pattern and handling equipment.
- Review heat exposure and expected transit time for paste, coatings and chocolate pieces.
- Record how partial packs are resealed and how the material is traced after receipt.

Do not publish or approve exact moisture, viscosity, particle-size, bake-loss or shelf-life values without a validated method and an approved product specification.

A useful sample request narrows the first trial.

WHAT THE CUSTOMER PROVIDES

- Finished product and representative reference photos
- Current ingredient or formulation, if available
- Mixer, oven, freezer, pump, enrober and cooling details
- Target flavor, color, shape, texture and serving conditions
- First order, annual volume, packing and destination
- Quality, label, certification and registration needs
- Sample delivery address and receiving constraints

WHAT THE SUPPLIER CONFIRMS

- Starting product and why it fits the brief
- Sample quantity, packing and dispatch date
- Known product limitations and handling guidance
- Specification fields and documents available
- Trial record and approval route
- Commercial assumptions that still require quotation
- Named technical and commercial contacts

Before dispatch: agree who owns freight, what documents travel with the sample, how the sample is stored and what evidence will be returned.

Bakery and frozen desserts need different evidence.

Application	Record during the trial	Evidence to retain
Cookie / bakery	Dough temperature, mix time, piece size, oven zones, bake time, cooling	Piece distribution, shape, color, texture and reference photos
Bread / pastry	Lamination, proof, bake, filling or topping method	Shape, moisture interaction, appearance and handling
Ice cream	Feeder type, mix point, freezer outlet, hardening and storage	Distribution, breakage, serving hardness and sensory notes
Variegate / sauce	Pump, temperature, deposit pattern, freezing	Flow, stripe quality, separation and serving texture
Coating	Working temperature, viscosity, line speed, cooling tunnel	Pickup, coverage, adhesion, gloss, cracking and set

Measure the process, not only the sample

A sample tested in a generic recipe cannot prove performance in a customer's line. Where measurement is available, record the material temperature, equipment settings, line speed, holding time and the environmental conditions. Where measurement is not available, retain a clear reference sample, photos, batch notes and the conditions used for the comparison.

Trial acceptance: define pass/fail or comparative criteria before the trial begins. A successful trial should produce evidence that can be repeated, not only a favorable verbal comment.

Match the test to the actual process.

01

Bars and snacks

Record binder temperature and viscosity, mixing shear, piece addition point, forming pressure, slab temperature, cutting and shelf-life conditions. Compare piece integrity, distribution, adhesion and the cut-edge appearance.

02

Beverages and dairy

Record water or milk temperature, agitation, addition sequence, batch size and holding time. Assess dispersion, lumps, sediment, separation, sweetness, body and flavor after representative service conditions.

03

Confectionery and coatings

Record coating temperature, apparent flow behavior, product temperature, pickup, line speed, cooling tunnel settings and packing. Compare coverage, gloss, adhesion, cracking and handling damage.

The same application brief can reveal a different requirement after scale-up. Document any change in equipment, temperature, line speed or packing and re-check the approved sample where the change is material.

Close the evidence gaps before the first order.

Does a product name prove performance?

No. The format, recipe and process must be evaluated together. Request a sample and technical sheet for the exact product.

Can a sample guarantee production yield?

No. A sample creates evidence. Scale-up should follow a documented specification, reference sample and process review.

Which documents should be requested?

Product specification, ingredient and allergen information, packing details, shelf-life statement and destination-specific certificates or declarations that actually apply.

Can packing be customized?

It can be discussed against the receiving line, storage conditions, order volume and product format. Confirm it in writing.

Can flavor, color or viscosity be customized?

Yes, within technical and commercial constraints. The project should define targets, trial methods and approval criteria.

How should certificates be checked?

Confirm the issuing body, certificate number, scope, site, validity and product coverage. Keep a controlled copy for the approved supplier record.

Document release: do not use an old certificate, unapproved claim or generic technical sheet as the specification for a new order. Link every controlled document to the approved product and manufacturing site.

R&D; is connected to industrial production.

Tissin operates application laboratories in Hangzhou and Shanghai and manufacturing sites in China, Indonesia and Thailand. Approved source material describes automatic production equipment from Buhler, Hacos, Royal Duyvis Wiener, Sollich and SACMI, digital process records and full traceability.

1993

Company founded

4

Production locations

2

R&D centres

15,000 MT

Indonesia site annual capacity

01**Brief**Application, process, packing
and market**02****Prototype**Starting recipe and functional
targets**03****Application trial**Test in the customer's food
system**04****Validation**Specification, documents and
packing**05****Scale-up**Controlled production and
change review

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Confirm destination requirements before shipment.

Review area	Question to close	Owner / evidence
Product	Is the approved SKU, recipe and manufacturing site identified?	Signed specification and current data sheet
Label	Are language, ingredient, allergen and net-content requirements confirmed?	Approved artwork and regulatory check
Certificates	Does the certificate cover the site, product and destination use?	Controlled certificate copy
Packing	Can the package, pallet and closure survive the planned transit?	Packing specification and trial result
Storage	Are warehouse and transport conditions agreed?	Temperature and handling instruction
Import	Who handles classification, registration, clearance and delivery?	Responsibility matrix
Release	What sample and documents approve the batch?	Release record and retained reference

Country pages and technical guides

- Indonesia: www.tissinfood.com/chocolate-ingredients-indonesia.html
- Thailand: www.tissinfood.com/chocolate-ingredients-thailand.html
- Vietnam: www.tissinfood.com/chocolate-ingredients-vietnam.html
- UAE: www.tissinfood.com/chocolate-ingredients-uae.html
- Saudi Arabia: www.tissinfood.com/chocolate-ingredients-saudi-arabia.html
- Egypt: www.tissinfood.com/chocolate-ingredients-egypt.html

This document is a planning aid, not a regulatory determination. Verify current destination requirements with the relevant authority and the importer before shipment.