chocofresh



the **solution** for the cooling presentation of your wrapped chocolate products







cooled presentation of your wrapped chocolate and chocolate products

All-year sale of the products



no time gap

prevention of quality loss caused by intense thermal fluctuation

optical preservation of the products



no fat bloom: fat crystals on the surface

no sugar bloom: rough and unsightly surface

Preservation of the ideal taste through constant right temperature



Specific solutions go without saying Feel free to contact us, we and our partners are happy to help you

Technical data: Cooling medium: pure water at a temperature of 12-20° C