

Truffles



04252
MILK CHOCOLATE TRUFFLE
Milk chocolate with classic truffle filling.
63 pce/tray | 720 g | 6 trays/box | 6 M | ☒ |



04251
DARK CHOCOLATE TRUFFLE
Dark chocolate with classic truffle filling.
63 pce/tray | 720 g | 6 trays/box | 6 M | ☒ |



04250
WHITE CHOCOLATE TRUFFLE
White chocolate with classic truffle filling.
63 pce/tray | 720 g | 6 trays/box | 6 M | ☒ |

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05125

TRUFFLE CAPPUCCINO

White and dark truffle filling with coffee flavour, covered with white chocolate.

63 pce/tray | 750 g | 6 trays/box | 6 M | ☒ |



05124

MIELLA

Honey-caramel in combination with a dark truffle filling, covered with milk chocolate.

63 pce/tray | 770 g | 6 trays/box | 6 M | ☒ |



04992

TRUFFLE CACAO

Dark truffle filling with high cocoa content, enrobed in dark chocolate powder.

63 pce/tray | 740 g | 6 trays/box | 6 M | ☒ |



04572

PINK STRAWBERRY TRUFFLE

Sweet and sour strawberry flavour truffle filling enrobed in white chocolate.

63 pce/tray | 760 g | 6 trays/box | 6 M | ☒ |



05115

ORANGE NOIR

Orange flavoured truffle filling, enrobed in dark chocolate, garnished with pieces of almonds.

63 pce/tray | 780 g | 6 trays/box | 6 M | ☒ |



04505

TRUFFLE CREMA CATALANA

Crema catalana truffle filling with a hint of orange, lemon and vanilla, covered with white chocolate.

63 pce/tray | 750 g | 6 trays/box | 6 M | ☒ |



04909

TRUFFLE BAILEYS

Truffle filling with original Baileys, covered with milk chocolate and decorated with dark and white lines.

63 pce/tray | 780 g | 6 trays/box | 6 M | ☒ |

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04988

TRUFFLE MARC DE CHAMPAGNE

Light truffle filling with fine Marc de Champagne, coated with dark truffle. Rolled in powdered sugar.
63 pce/tray | 750 g | 6 trays/box | 6 M | ♀ |



04999

TRUFFLE ARTISANALES DAMASSINE

Truffle filling with Damassine, enrobed with chocolate powder.
56 pce/tray | 750 g | 6 trays/box | 6 M | ♀ |



05113

TRUFFLE ARTISANALES CACAO

Dark truffle filling enrobed in dark chocolate and dusted with cocoa powder.
56 pce/tray | 735 g | 6 trays/box | 6 M | ♀ |



04997

TRUFFLE ARTISANALES GRAND MARNIER

Truffle filling with Grand Marnier, dusted with cocoa powder.
56 pce/tray | 735 g | 6 trays/box | 6 M | ♀ |



05178

TRUFFLE ARTISANALES MARC DE CHAMPAGNE

Dark Champagne truffle filling, dusted with powdered sugar.
56 pce/tray | 700 g | 6 trays/box | 6 M | ♀ |



LÄDERACH IS QUALITY FROM PRODUCTION TO STORAGE.

We guarantee the highest quality for our confectionery products and a unique, fresh indulgence.

PRODUCTION AND MATERIALS

We finish our products to the highest standards and requirements of the Swiss confectionery craftsmanship. Natural and fresh ingredients guarantee the outstanding quality of our products. We restrict the use of additives. We add them only when quality recipes allow for no alternative.

SHELF LIFE

To ensure their quality we give our specialties individual shelf life periods:
 Truffles & pralines: 6 months
 Petite pastries: 3 weeks (sealed, room temp. 16° to 18° C) / 3 months (sealed, frozen at -18° C)
 Chocolate cups and shells: 6 months
 Tartlet shells: 4 months

STORAGE

For our delicacies storage conditions are important. For best quality we recommend storing the goods in a cool, dry and airtight condition (e.g. in the unopened transportation unit or in the sealed product tray) at a temperature between 16° to 18° C. Temperature fluctuations should be avoided. Please maintain humidity in storage and sales environment at max. 50%. Our specialty chocolates and pastries should not be stored in the refrigerator.

ADVANTAGES AT A GLANCE:

- Artisan handcraft
- Original Swiss quality
- Fresh taste
- Individual solutions
- Convenience
- Variety and consistency

LÄDERACH – YOUR PARTNER FOR INDIVIDUAL SOLUTIONS, WORLDWIDE:

Openness, consistency and reliability are part of our philosophy. Our professional experts listen to your needs and work out customised solutions.

Get in touch to find out how we may assist you.

Tel. +41 55 645 44 44

e-mail: export@laederach.ch

Sincerely

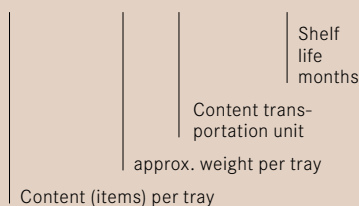
Your Läderach Team

Explanation of captions:



WHITE CHOCOLATE TRUFFLE

63 pce./tray | 720 g | 6 trays/box | 6 M | ☒ |



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Quality connects

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