

MORECOA

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MORECOA

PRODUCT CATALOGUE





MORECOA

Versatile, reliable and value for money. We are committed to bring beautiful, delicious and inspiring moments during your pursuit of the ultimate creation.

Only the world's best cocoa beans are chosen. With our state-of-the-art chocolate production equipment, we combine innovation and technology to achieve the highest manufacturing standards of chocolates and chocolate compounds, while offering you the most competitive prices.

Whether you are a pastry chef, a baker or a master chocolatier, Morecoa is able to inspire you to create the most enjoyable moments.



PURCHASING

The purchase of raw materials is the first requisite of chocolate production. Subtle differences in the raw materials can affect the final quality of the product. It is our unwavering pursuit to source for the most appropriate raw materials and ensuring a sustainable and stable supply chain.

RESEARCH AND DEVELOPMENT

With insights to the latest market trends and leveraging on the Wilmar Group's platform, our team of talented and passionate food technologists are able to use cutting-edge fats and oil technologies in our state-of-the-art facilities to develop chocolate and compounds, bringing you a wide variety of application choices for your creations.





PRODUCTION

By introducing top-notch production equipment and strictly following international standardised processes, we are able to provide professional chocolate application solutions to our customers. At our state-of-the-art chocolate manufacturing plant, digitalisation helps us to precisely control every step of production. This allows us to develop versatile chocolates and compounds which exhibit smooth consistency with the most desirable aromas and textures.

QUALITY ASSURANCE

With professional in-house analytical equipment to assure the fineness, fluidity, viscosity and other indexes for each batch of products, we are consistently improving our food safety evaluation and monitoring system. From performing quality checks on raw materials to maintaining the high standards of our customer's products, we are committed to establish a complete quality control management system.



MORECOA CHOCOLATE SERIES

Inheriting European manufacturing techniques, like the 'Refining-Conching' process, we can provide a series of products with a wide range of cocoa content and unique flavours, inspiring you to create the most irresistible masterpiece.



MORECOA 65% DARK CHOCOLATE



FAT	39%
COCOA	65%
FLUIDITY	- ●●●●● +

Description:

Produced from a blend of West African beans that is intense and strong in flavour. To retain the original flavour of cocoa, no flavouring were added.

Application:

Mousse, moulding, coating, glazing, etc

Packing:

Buttons 1KG x 10 / Carton
Blocks 1KG x 10 / Carton

Shelf-life:

18 months

MORECOA 58% DARK CHOCOLATE



FAT	39%
COCOA	58%
FLUIDITY	- ●●●●● +

Description:

With a moderate cocoa note and bright black colour, this dark chocolate has a smooth and rounded taste. Good fluidity, convenient for use.

Application:

Mousse, moulding, coating, glazing, etc

Packing:

Buttons 1KG x 10 / Carton
Blocks 1KG x 10 / Carton

Shelf-life:

18 months

MORECOA 36% MILK CHOCOLATE



FAT	37%
COCOA	36%
FLUIDITY	- ●●●●● +

Description:

Made from West African cocoa beans that give a balanced cocoa and milky flavour. Smooth and silky taste.

Application:

Mousse, moulding, coating, glazing, etc

Packing:

Buttons 1KG x 10 / Carton
Blocks 1KG x 10 / Carton

Shelf-life:

18 months

MORECOA 32% WHITE CHOCOLATE



FAT	38%
COCOA	32%
FLUIDITY	- ●●●●● +

Description:

A creamy and rich milk flavour with moderate sweetness. Contains up to 32% cocoa content. Good fluidity, suitable for various applications.

Application:

Mousse, moulding, coating, glazing, etc

Packing:

Buttons 1KG x 10 / Carton
Blocks 1KG x 10 / Carton

Shelf-life:

15 months

MORECOA DARK CHOCOLATE CHIPS



Description:

With a concentrated cocoa flavour, the chocolate chips are able to maintain its shape after baking at high temperatures.

Application:

Inclusion, decoration, etc

Packing:

Chips 1KG x 10 / Carton

Shelf-life:

18 months

Baking Temperature & Range:

165 - 180°C 12 - 15 mins

MORECOA COCOA POWDER



FAT	20% - 22%
COCOA	100%

Description:

Containing 20% to 22% of cocoa butter, this cocoa powder is rich in cocoa aroma with a reddish brown hue. Suitable for making all kinds of bread, biscuits, and decoration uses.

Application:

Inclusion, decoration, etc

Packing:

Powder 1KG x 10 / Carton

Shelf-life:

24 months

MORECOA COMPOUND (PLUS) SERIES

This product line is designed to bring you the flexibility and ease of use without the hassle of tempering, allowing you to explore a wide variety of beautiful culinary ideas.



MORECOA DARK COMPOUND (PLUS)



BUTTON	FAT	43%
	COCOA	18%
	FLUIDITY	- 🍯🍯🍯🍯 +



BLOCK	FAT	42%
	COCOA	14%
	FLUIDITY	- 🍯🍯🍯🍯 +

Description:

Filled with a strong cocoa fragrance and a rich flavour, this compound chocolate has a smooth glossy surface with good fluidity. With good operability and taste, it is suitable for a variety of applications. Compound block is ideal for shaving and other decoration uses.

Application:

Mousse, fanning, coating, glazing, etc

Packing:

Buttons 1KG x 10 / Carton
Blocks 1KG x 10 / Carton

Shelf-life:

18 months

MORECOA WHITE COMPOUND (PLUS)



BUTTON	FAT	42%
	MILK	22%
	FLUIDITY	- 🍯🍯🍯🍯 +



BLOCK	FAT	42%
	MILK	23%
	FLUIDITY	- 🍯🍯🍯🍯 +

Description:

A high quality compound chocolate with a creamy and natural milky white colour. Good taste and operability. It is suitable for a variety of applications. Compound block is ideal for chocolate decoration.

Application:

Mousse, fanning, coating, glazing, etc

Packing:

Buttons 1KG x 10 / Carton
Blocks 1KG x 10 / Carton

Shelf-life:

12 months

MORECOA DARK COMPOUND CHIPS (PLUS)



FAT	28%
COCOA	17%
FLUIDITY	- 🍯 🍯 🍯 🍯 +

Description:

Able to withstand high temperatures, this compound chips is able to maintain a strong cocoa flavour and its drop shape after baking

Application:

Inclusion, decoration, etc

Packing:

Chips 1KG x 10 / Carton

Shelf-life:

18 months

Baking Temperature & Range:

165 - 180°C 12 - 15 mins

MORECOA COFFEE FLAVOURED COMPOUND CHIPS (PLUS)



FAT	30%
COCOA	3%
FLUIDITY	- 🍯 🍯 🍯 🍯 +

Description:

This unique coffee flavoured compound chips is able to withstand high baking temperatures.

Application:

Inclusion, decoration, etc

Packing:

Chips 1KG x 10 / Carton

Shelf-life:

12 months

Baking Temperature & Range:

165 - 180°C 12 - 15 mins

MORECOA RICE MILK FLAVOURED COMPOUND CHIPS (PLUS)



FAT	26%
COCOA	20%
FLUIDITY	- 🍯 🍯 🍯 🍯 +

Description:

An original rice milk flavour which is naturally rich in fragrance, protein, dietary fiber and other nutrients. Suitable for a variety of applications.

Application:

Inclusion, decoration, etc

Packing:

Chips 1KG x 10 / Carton

Shelf-life:

12 months



MORECOA DARK COMPOUND CHIPS (PLUS)



FAT	46%
MILK	20%
FLUIDITY	- ●●●●● +

Description:

A soothing green colour with strong fragrance of green tea. Suitable for a variety of applications.

Application:

Fanning, coating, glazing, etc

Packing:

Blocks 1KG x 10 / Carton

Shelf-life:

12 months

MORECOA LEMON FLAVOURED COMPOUND (PLUS)



FAT	46%
MILK	20%
FLUIDITY	- ●●●●● +

Description:

A bright and brilliant yellow colour with a slightly sour lemon flavour. Suitable for a variety of applications.

Application:

Fanning, coating, glazing, etc

Packing:

Blocks 1KG x 10 / Carton

Shelf-life:

12 months

MORECOA STRAWBERRY FLAVOURED COMPOUND (PLUS)



FAT	46%
MILK	20%
FLUIDITY	- 🍯 🍯 🍯 🍯 🍯 +

Description:

A vibrant pink colour with a sweet strawberry flavour. Suitable for a variety of applications.

Application:

Fanning, coating, glazing, etc

Packing:

Blocks 1KG x 10 / Carton

Shelf-life:

12 months



MORECOA DARK COMPOUND BAKE STABLE FILLING



Description:

Delicately silky with a mellow cocoa flavour, this filling is able to withstand high baking temperatures.

Application:

Filling, spreading, etc

Packing:

Paste 5KG x 2 / Carton

Shelf-life:

12 months

MORECOA HAZELNUT FLAVOURED PASTE



Description:

A classic flavour. The perfect combination of hazelnuts and chocolate. Suitable for a variety of applications.

Application:

Filling, spreading, etc

Packing:

Paste 5KG x 2 / Carton

Shelf-life:

12 months

MORECOA RICE MILK FLAVOURED BAKE STABLE FILLING



FAT	36%
MILK	17%
FLUIDITY	- ●●●●● +

Description:

An original rice milk flavour which is naturally rich in fragrance, protein, dietary fiber and other nutrients. Bake stable and suitable for a variety of applications.

Application:

Filling, spreading, etc

Packing:

Paste 5KG x 2 / Carton

Shelf-life:

12 months



TOP TEAM WITH CONSIDERATE SERVICE



We have established a central bakery academy in Shanghai that is equipped with domestic first class facilities. We also have a strong technical support team to provide innovative application solutions and services to our customers.

Based in Shanghai and reaching out to the whole of China, Morecoa has set up training centers in many cities where we can maximize our reach by staying close to local markets to meet local demands. We are able to provide a whole rounded service for our customers as well, from designing chocolate applications and packaging designs to promoting the products to the market.

STRONG PARTNERSHIP FOR HIGH QUALITY CHOCOLATE



In our quest of excellence to produce the best chocolates in the industry, Aalst Chocolate and Wilmar International have partnered up to combine our deep expertise in the fields of research and development and chocolate manufacturing.

With more than 20 years of experience and industrial know-how, our state-of-the-art production facilities in Singapore and Shanghai are able to produce high quality chocolates and chocolate compounds. Our professional research and development team is dedicated to create exciting and new products for your satisfaction.

Our consistency is the result of efficient management and strong technical expertise towards chocolate production. Tapping onto a strong distribution network, we are able to bring you the best chocolates and chocolate compounds to you.



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