

CHOCOLATE CRUNCHIES FACTS



CHOCOLATE CRUNCHIES

AGRANA FRUIT CHOCO CRUNCHIES ARE DELICIOUS, CRUNCHY CHOCOLATE BALLS WHICH CAN BE INCLUDED IN ANY FERMENTED DAIRY APPLICATION (PH <=4,5) AND STAY CRISP OVER SHELF-LIFE. THE CRUNCH COMES FROM THE CRISPY INCLUSION/EXTRUDATE. CHOCO CRUNCHIES ARE MADE OF CEREAL EXTRUDATES COVERED WITH A CHOCOLATE-LAYER AND ARE PROTECTED BY A FAT LAYER.



Choco Crunchies Benefits:

Agrana Fruit has more than 10 years experience with coated products in the dairy segment and knows what is essential for a unique yogurt experience. Agrana Choco Crunchies have many benefits:

- Unique combination of pleasant flavor and crunchy texture
- Allows for many innovative taste combinations (can be combined with Fruit and/or Brown Flavors)
- A real biscuit & cake & chocolate taste sensation
- Crunchy guarantee during shelf life
- Can be added directly to yogurt and fresh cheese
- Also possible with UTZ certified chocolate

Agrana Fruit Choco Crunchies Portfolio:

Choco Crunchies come in different sizes and flavours:

- **Choco Crunchies ø 4 mm**
Cereal extrudate + coating chocolate/fat, ø 4 mm
- **Choco Crunchies ø 4,5 mm**
Cereal extrudate + coating chocolate/fat, ø 4,5 mm
- **Choco Crunchies – Cinnamon taste**
Cereal-cinnamon extrudate + coating chocolate/fat, ø 4mm
- **Choco Crunchies – Toasted Biscuit taste**
Cereal extrudate/toasted biscuit cereal taste + coating chocolate/fat, ø 5,5mm