

Pit Hoffmann GmbH & Co. KG



Especial No2 - 55% fine flavoured cocoa from Ecuador

Our vegan organic raw cacao powder made from Arriba Nacional raw cacao beans is produced from one of the best cacao varieties in the world. This fruity and floral noble cacao variety has a unique flavor profile. "Raw" means that the cacao beans are fermented after harvest, but not roasted (below 42° - 47°C). This cacao thus retains more of its valuable active ingredients. The cacao from this project comes from organically managed forests and grows among other hardwoods. Available in 250g tins and 25g sachets.



Becks cocoa™ Dschanduia - organic hazelnut cocoa spread

Dschanduia from BecksCocoa contains 45% hazelnuts and 5% roasted hazelnut pieces and is therefore the chunky variety of the two new nut spreads! Flavoured with fine BecksCocoa organic cocoa, it is lactose-free, gluten-free, palm oil-free and consists of 100% organic ingredients.



Becks cocoa™ Wellutata - velvety organic cashew cocoa cream

Wellutata from BecksCocoa contains 30% cashew nuts and is the velvety one of the two new varieties. Flavoured with fine BecksCocoa organic cocoa, it is lactose free, gluten free and palm oil free and consists of 100% organic ingredients.

Contact

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