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Campco Chocolates

A QUALITY THAT IS A CLASS APART



About CAMPCO

The Central Arecanut & Cocoa Marketing & Processing Cooperative Limited, popularly known as **CAMPCO**, is a success story of the Cooperative movement in India. It came into being in the year 1973 as a **Multi-State Cooperative Society** with the lofty intention of lending a **helping hand to Arecanut and Cocoa farmers in Karnataka & Kerala**. The Registered Office of CAMPCO is in Mangaluru, Karnataka (India). Apart from Arecanut and Cocoa based Retail/Industrial Chocolate Products, CAMPCO also deals with Rubber, Pepper, Coconut Oil etc.

CAMPCO was built on the foundation of empowerment and as the years go on, this foundation is only getting stronger with the guidance of its leaders and cooperative members. At present it functions with 1,45,000+ Members and 150+ Branches across India to serve the Society in general and its grower members in particular.

CAMPCO CHOCOLATES



CAMPCO, being one of the few leading Cooperative Organisations in the Country working towards the welfare of a community of growers and farmers, set up a Chocolate Manufacturing Plant in 1986 in Puttur, a city in Dakshina Kannada District of Karnataka. The plant produces chocolates and other products of cocoa both under its own brand and also for other chocolate brands.

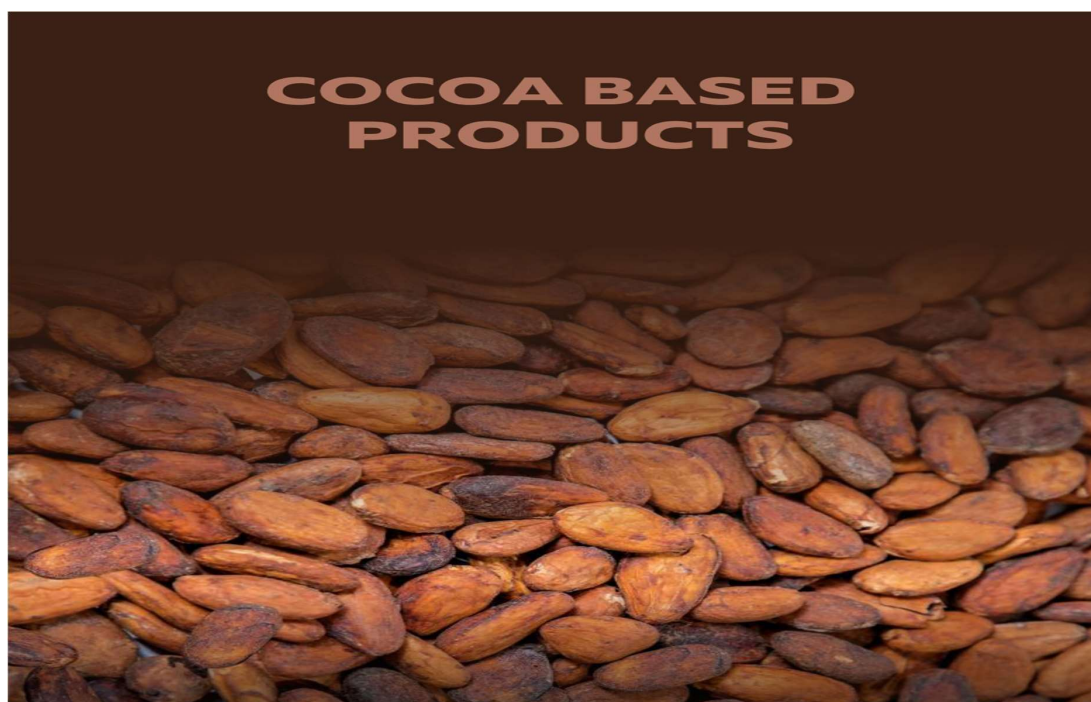
We thrive on developing delicious Cocoa based products sourced from best quality ingredients for our recipes and help Indian farmers get excellent value for their crops. Being a farmers' Co-operative, we value educating local farmers with new innovation in farming and distribute cocoa saplings to the grower members at subsidized rates. Thus, CAMPCO is an organization by the farmers and for the farmers.

Our area of operation for Cocoa procurement and processing extends to the States of Karnataka, Kerala and other parts of Coastal India. We also have various collection, fermentation and drying units which helps us to have complete control over Cocoa beans. As a result, our products are relished across the country and beyond, serving as a vital ingredient in most confectioners.

Campco Chocolate Factory is spread over 16.27 acres in Puttur, Karnataka with its HQ at Mangaluru. It has a well set up manufacturing factory equipped with state-of-the-art facility including high-end machinery imported from Italy, Germany & Switzerland etc. Over the years Campco has developed itself into one of the reputed organizations developing premium quality products for retail and Industrial clients with total Cocoa bean crushing capacity of 1 ton per hour in addition to the facilities like chocolate moulding, Enrobed, Instantizer and Éclair manufacturing units. This makes us proud to be one of the few chocolate manufacturers to have a bean to bar facility under one roof. It is this deep passion and un-wavering spirit that makes Campco a trusted name for food manufacturers, chefs and bakers across India and beyond.

Our factory is licensed by The Food Safety & Standards Authority of India with over 500 employees including experienced food technologists, technicians and engineers. The Cocoa-based products developed at our factory are of international standards with products ranging from Cocoa Mass, Cocoa Butter, Cocoa Powder, Chocolate/Compound moulded slabs, Chocolate / Compound chips, Choco paste, Spreads, Dips, Fillings, Sugar Boiled Confectionery, Enrobed bars & Drinking Chocolate powder.

The Factory is certified for FSSC 22000 (Version 5.1), ISO 14001: 2015 & ISO 45001: 2018. These Standards ensure that products and services are safe, reliable and of good quality. We have great experience in supplying industrial products to our long-standing Corporate Customers such as *AMUL, UNIBIC, HERSHEY INDIA, HATSUN, PERFETTI, KAITO FOODS, MILKY MIST, LOTTE INDIA, MONGINIS, VADILAL, HAVMOR, CACOBAN, IDEALS, MONDELEZ, NESTLE, LuvIt. – THE GOOD STUFF, BRITANNIA, ITC, PRAYAGH NUTRI PRODUCTS, KAYEMPEE FOODS, BROWNNIES/COCHIN BAKERY, BRITISH BIOLOGICALS, MEDORGANICS, KMF, MILMA, CAFE COFFEE DAY* and many more.





Description: Cocoa Mass is pure cocoa liquor in solid or semi-solid form. Like the cocoa beans from which it is produced, it contains both cocoa solids and cocoa butter in roughly equal proportion.

Product Name	Product Code	pH
Cocoa Mass - Natural	CMS-010	4.8 – 5.8
Cocoa Mass - Alkalised	CMS-020	6.0 – 6.5
Karavali Cocoa Mass (Single Origin)	CMS-030	6.0 – 6.5
SKU	15kg, 25kg Carton Box & Bulk	

Application: Cocoa Mass is used as an ingredient for applications in

Chocolate	Cake	Biscuit	Bakery Product	Confectionery Sweet	Homemade Chocolate

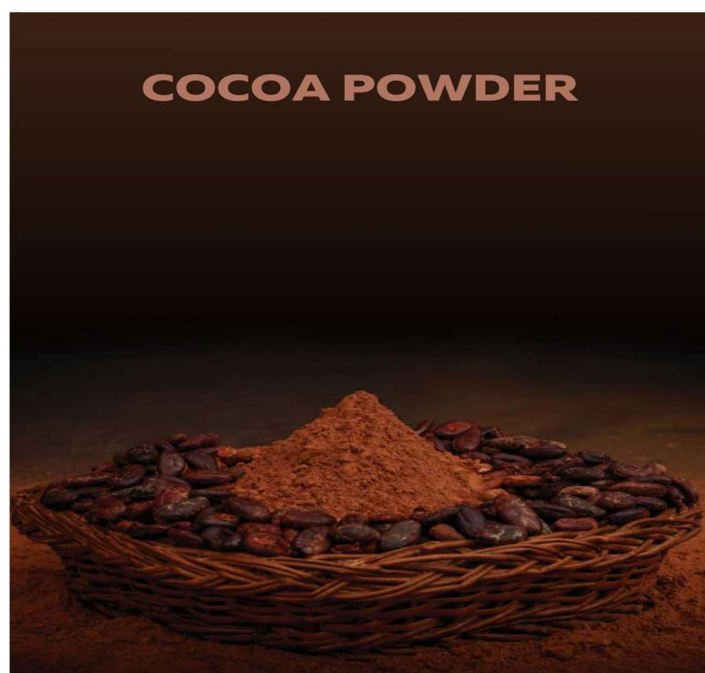


Description: Cocoa Butter is a pale-yellow, edible vegetable fat extracted from the cocoa bean.

Product Name	Product Code
Cocoa Butter - Natural	CBT-010
Cocoa Butter - Deodourised	CBT-020
SKU	5kg, 15kg, 25kg Carton Box & Bulk

Application: Cocoa Butter is used as an ingredient in

Chocolate	Ice Cream	Confectionery Sweet	Biscuit	Homemade Chocolate	Cream Filling	Cosmetics

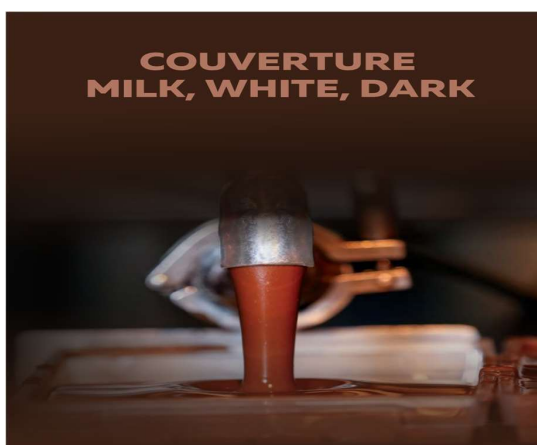


Description: Cocoa Powder is an unsweetened powder produced by grinding the seeds of the fruit of a tropical evergreen tree called the cacao, or cocoa tree. These seeds, or beans, are first fermented and then dried and roasted. After roasting, the beans have their husks removed and are then processed to extract their fat, which is known as cocoa butter. The leftover solids are further ground into what eventually is sold as a cocoa powder.

Product Name	Product Code	Fat	pH
Cocoa Powder (Natural)	NLF-010	10-12%	5.0 – 6.0
Cocoa Powder – Alkalised (Medium fat)	ALF-020	10-12%	6.0 – 6.5
	ALF-030	10-12%	6.5 – 7.0
	ALF-033	10-12%	6.5 – 7.0
	ALF-050	10-12%	5.8 – 6.2
Cocoa Powder – Alkalised (High fat)	AHF-010	18-20%	6.5 – 7.0
SKU	6kg Carton Box (1kg Pouchx6), 25kg Bag		

Application: Cocoa Powder is used as an ingredient in

Chooclates	Ice Creams	Biscuits	Bakery Products	Confectionery Sweets
Nutraceuticals	Homemade Chocolates	Drinking Chocolates	Chocolate Syrups	Cream fillings



Description: Couverture is the name given to a certain class of high-quality chocolate. Used primarily by professional bakers or confectioners, this chocolate contains high percentage of cocoa butter as well as a high percentage of chocolate liquor. This high ratio makes it expensive, but it also means that the resulting pure chocolate is smooth and melts quickly and evenly. Couverture chocolate is the preferred chocolate for tempering and enrobing candies. It comes in dark, milk, and white varieties.

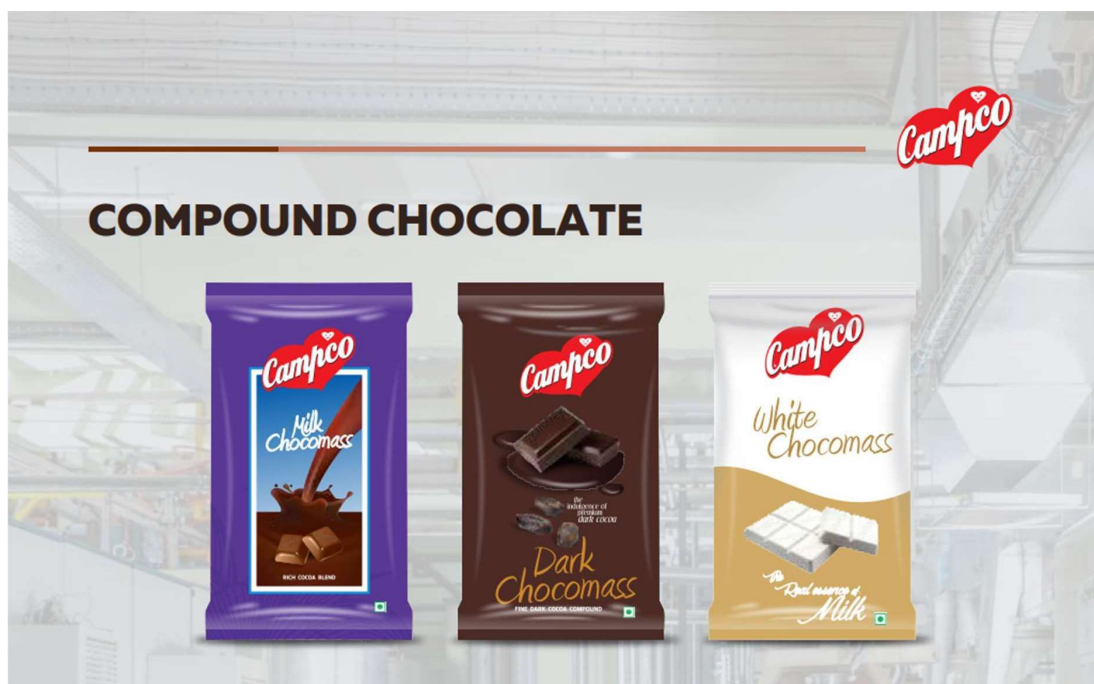
Product Name	Product Code	Cocoa
Dark Chocolate	PCH-210	41.27%
	PCH-220	43.39%
	PCH-230	52.00%
	PCH-270	74.00%
	PCH-282	82.00%
Milk Chocolate	MCH-310	30.00%
	MCH-320	31.75%
White Chocolate	CWC-410	27.00% (Cocoa), 28.00% (Milk)
Sugar Free Dark Chocolate	PCH-260	55.80%
SKU	10kg Carton Box (1kg performed pouch x 10)	

Application: Couverture/Pure Chocolates are used in

Chocolates	Ice Cream	Biscuits	Bakery Products	Confectionery Sweets
Homemade Chocolates	Cream Fillings	Cake toppings	Pastries	Decorative Chocolate

COMPOUND CHOCOLATE MILK, WHITE & DARK





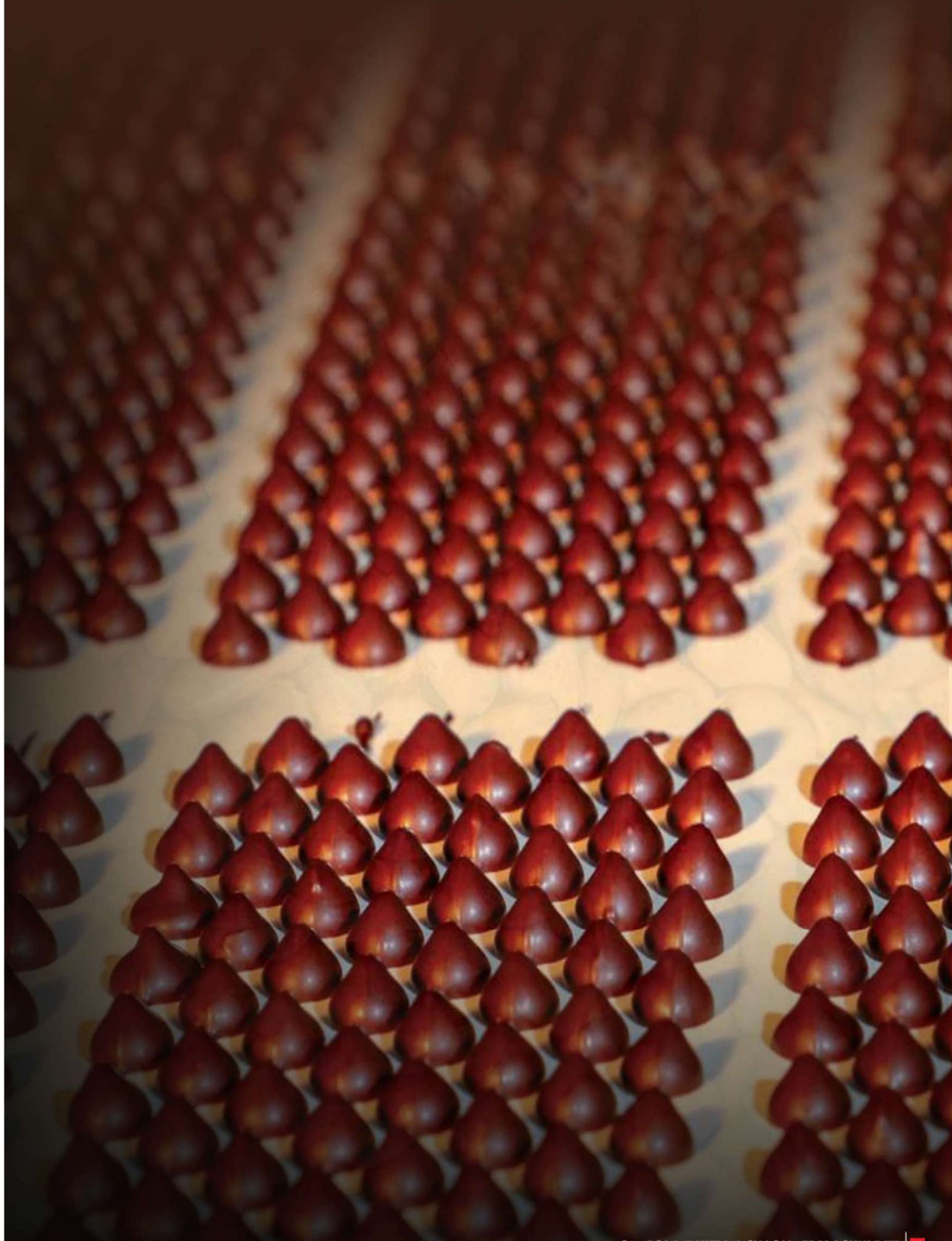
Description: Compound chocolates differ in the ingredients used and their flavor development process, they have excellent melting and moulding properties and thus are often used in candy making for dipping or enrobing, since they do not require tempering and can withstand high ambient temperatures. It is available in dark, milk, and white varieties.

Product Name	Product Code	Fat	
Dark Chocomass	PCM-520	28.00%	Cocoa-09.00%
	PCM-580	34.60%	Cocoa-11.00%
	PCM-583	34.00%	Cocoa-15.00%
Milk Chocomass	MCM-610	25.70%	Milk-18.00%
	MCM-620	28.50%	Milk-04.00%
	MCM-621	32.60%	Milk-03.00%
White Chocomass	CRM-460	25.00%	Milk-24.00%
	CRM-474	37.00%	Milk-07.00%
SKU	10kg Carton Box (1kg performed pouch x 10) 10kg Carton Box (500g performed pouch x 10)		

Application: Compound Chocolates are used in

Chocolates	Ice Cream	Biscuits	Bakery Products	Confectionery Sweets
Homemade Chocolates	Cream Fillings	Cake toppings	Pastries	Decorative Chocolate

CHOCOLATE & COMPOUND CHIPS





Description: Chocolate and Compound chips are small chunks of sweetened chocolate. They are often manufactured as teardrop-shaped volumes with flat circular base available in various sizes and shapes as per the application in the end product.

	Product Name	Product Code	Count
Chocolate Chips	Plain/Dark Chocolate Chips	PCH-241	7900 ± 200
	Milk Chocolate Chips	MCH-350	7250 ± 250
Compound Chips	Plain/Dark Chocomass Chips	PCM-560	8900 ± 200
	Milk Chocomass Chips	MCM-653	15000 ± 1000
	White Chocomass Chips	CRM-462	10000 ± 200
	SKU	10kg Carton Box	

Application: Chips are used in

Cookies	Pancakes	Waffles	Cakes	Pudding
Muffins	Crepes	Pies	Hot Chocolate	Pastries
Granola Bars	Ice Cream	Trail Mix		

CHOCOPASTE, SPREADS DIPS & FILLINGS















CHOCO PASTE, SPREADS, DIPS & FILLINGS



Description: Choco Paste, Dips, spreads and fillings is a chocolate flavored paste which is mostly spread on bread, toasts and pastries such as waffles, pancakes, muffins, and pitas. The paste usually contains cocoa and vegetable and/or palm oil, and is also contains milk, sugar, and additional flavors

Product Name	Product Code	
Chocostar	PCT-772	50.00% Cocoa
Chocolate Star	PCT-252	85.00% Cocoa
White Chocopaste	WCT-490	31.00% Fat
Plain Choco Dip	PCT-730	52.30% Fat
Milk Choco Dip	PCT-732	43.00% Fat
Regular Chocopaste	PCT-750	32.00% Fat
Milk Chocopaste	PCT-762	29.00% Fat
Dark Chocopaste	PCT-790	32.00% Fat
Hazelnut Choco Spread	PCT-798	
SKU	15kg Carton Box (5kgx3pouch) 20kg (Bucket/Can/5kgx4Jar)	

Application: Chocopaste, Spreads, Dips and Fillings are used in

				
Homemade Chocolates	Ice Cream	Biscuits	Bakery Products	Confectionery Sweets
				
Homemade Chocolates	Cream Fillings	Cake toppings	Pastries	Decorative Chocolate

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