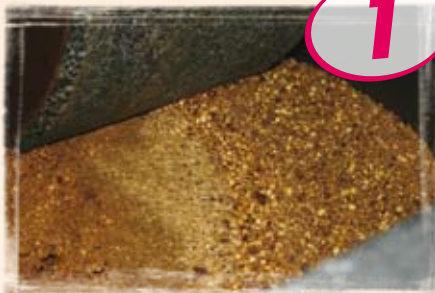


Viba

Praliné & Chocolate

... THE SECRET OF FINE LAYERS



1

Quality hazelnuts are gently roasted before they are mixed and minced together with cocoa mass, cocoa butter, sugar and milk powder.



2

The emerging mixture is ground into very fine powder, which is then melted into delicious liquid praliné.



3

Milk chocolate is being melted, poured as fine layer onto a conveyor belt and cooled down to cracking chocolate again. Then the tender praliné paste is poured onto it.



4

Crispy additions like brittle toffee or cocoa nibs may now be added to the paste...



5

... which is then covered with fine chocolate again.



6

After being cooled down, the layered praliné is cut into bite-sized pieces...



7

... which are finally packed into appetizing individual wrappers.



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