



Win&Co

Industrial Product
Catalogue

Vol 1

Introducing **Win&Co**

WIN & Co. is a group of companies based in the beautiful city of Bandung, Indonesia – the Paris Van Java as it is commonly known. Established in 2006 and started from humble beginnings as a chocolate drink manufacturer, over the years WIN & Co. has grown into a leading player in the confectionery industry within the region, serving food service and retail clients across Indonesia and Southeast Asia.

WIN & Co. offers a wide range of confectionery products including baking chocolate, chocolate powder, chocolate drinks, chocolate bars, chocolate pearls, chocolate waffles, chocolate and fruit spread, jam, and fillings under our house brands:

SCHOKO, D'LANIER, WINFIL, and BIKOIN



D'LANIER
ARTISAN CHOCOLATE



Backed by a strong R&D team consisted of expert chocolatiers, confectioners and coffee connoisseurs, we pride ourselves to offer customized products as well as contract manufacturing and private labelling services. Our expert team works closely with food manufacturers, bakeries, patisseries, cafés, restaurants as well as retailers to understand their requirements and create special recipes or products that cater to the taste, budget and brand identity requirements of even the most demanding clients.

WIN & Co. is where passion meets flavor. We are a team of food innovators truly passionate about bringing you moments of joy and happiness through indulgent chocolate, scrumptious snacks and delicious coffees. With our unwavering dedication to taste, quality and innovation, we remain fully committed to enhancing and broadening our product lines to better serve the evolving needs of our customers.

Join us in our everlasting journey of creating the best confectionery products, crafted with passion and innovation.



Converture Chocolate

Schoko Couverture Chocolate

is a premium and well-balanced chocolate available in various variants. It is manufactured using proprietary blends of the highest quality cacao beans and is suitable for molding, decorations, hollow figures, enrobing, truffles, pralines, cakes, mousses and other confections.

Each variant boasts a silky smooth texture, rich and full flavor, beautiful glossy appearance with a crisp snap and is easy to melt and temper.

Whether you prefer dark, bittersweet, milk, white or single-origin chocolate, Schoko Couverture Chocolate's performance will meet even the most demanding requirements.





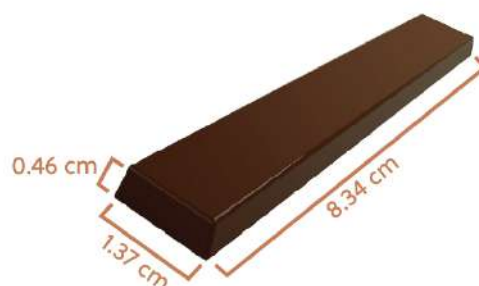
Converture Chocolate

Product Shape

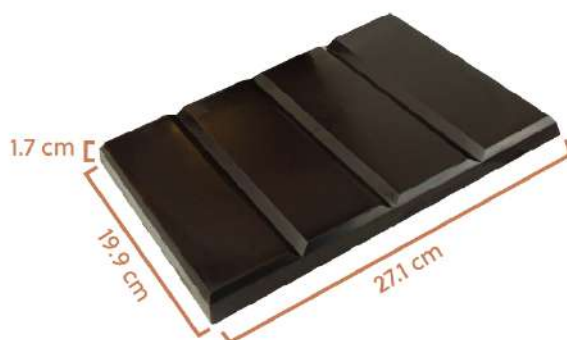
This below are types of shape & dimension of couverture chocolate



CUBE Shape
Weight : ± 4 gr



STICK Shape
Weight : ± 6 gr



BLOCK Shape
Weight : 1000 gr

Main Ingredients

Cocoa Mass, Sugar, Cocoa Butter, & Cocoa Powder.

Certifications:



Industrial Packaging

This below are types of packaging used for any industrial usage



Block Chocolate
in 1 kg Metalize Bag



12 x 1 kg Matelized Bag
in Cartoon box

Dim size : 29,5 x 24 x 22,3 cm



Cube Chocolate
in 1 kg Metalize Bag



10 x 1 kg Matelized Bag
in Cartoon box

Dim size : 40 x 30,5 x 18 cm



Cube Chocolate
in 2.5 kg Metalize Bag



4 x 2.5 kg Matelized Bag
in Cartoon box

Dim size : 40 x 30,5 x 18 cm

Couverture Chocolate Series	Cocoa Fat	Cocoa Solids	Milk Solids	Colour Profile	Shelf Life
Dark 72% Block	43%	72%	-	Blackish Brown	24 months
Dark 60% Block	36%	60%	5%	Dark Reddish Brown	24 months
Dark 56% Block	41%	56%	-	Dark Reddish Brown	24 months
Milk Block	37%	41%	23%	Dark Brown	18 months
White Block	37%	37%	29%	Yellowish White	12 months
Strawberry Block	37%	37%	29%	Pink	12 months
Mocha Block	37%	37%	29%	Dark Grey	12 months
Mango Block	37%	37%	29%	Light Yellow	12 months
Dark 72% Cube	43%	72%	-	Blackish Brown	24 months
Dark 60% Cube	36%	60%	5%	Dark Reddish Brown	24 months
Dark 56% Cube	41%	56%	-	Dark Reddish Brown	24 months
Milk Cube	37%	41%	23%	Dark Brown	18 months
White Cube	37%	37%	29%	Yellowish White	12 months
Strawberry Cube	37%	37%	29%	Pink	12 months
Mocha Cube	37%	37%	29%	Dark Grey	12 months
Mango Cube	37%	37%	29%	Light Yellow	12 months



Converture Chocolate

Application Product



CLASSIC CHOCOLATE
CHEESE CAKE

USING :
COUVERTURE CHOCOLATE 56% &
COUVERTURE CHOCOLATE MILK



BAN BUDNT CAKE

USING :
COUVERTURE CHOCOLATE 60% &
COUVERTURE CHOCOLATE WHITE



COOKIES N CREAM
SANDWICH

USING :
COUVERTURE CHOCOLATE WHITE



CHOCOLATE COMPOUND

Schoko Chocolate Compound

is crafted from the finest and premium ingredients and designed for various applications without requiring the tempering process. This compound chocolate is incredibly easy to use and perfect for molding, enrobing, decorating, creating pralines, ganache, mousse, cakes and hollow figures. Each variant of Schoko Compound Chocolate boasts a shiny appearance with excellent snap and melting behavior.





CHOCOLATE COMPOUND

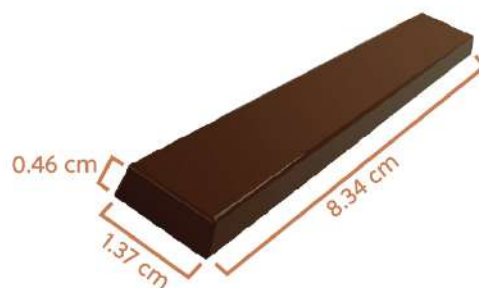
Product Shape

This below are types of shape & dimension of compound chocolate



Ø 8.10 - 8.36 mm

CHIPS Shape
Weight : ± 0.12 gr

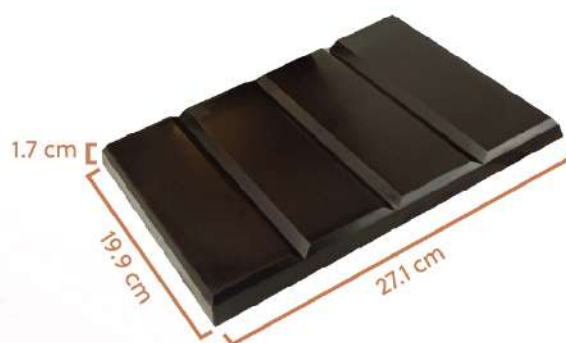


STICK Shape
Weight : ± 6 gr



Ø 18.53 - 19.98 mm

COIN Shape
Weight : 1000 gr



BLOCK Shape
Weight : 1000 gr



Industrial Packaging

This below are types of packaging used for any industrial usage



Dark Compound Stick
in 1.2 kg Metalize Bag



Compound Coin
in 2.5 kg Metalize Bag



Compound Block
in 1 kg Metalize Bag



Dark Compound Block
in 5 kg Metalize Bag



4 x 1.2 kg Matelized Bag
in Cartoon box
Dim size : 26,5 x 21,4 x 23,2 cm



4 x 2.5 kg Matelized Bag
in Cartoon box
Dim size : 40 x 30,5 x 18 cm



12 x 1 kg Matelized Bag
in Cartoon box
Dim size : 29,5 x 24 x 22,3 cm



Dark Compound Chips
in 10 kg Boxed Plastic Bag
Dim size : 40 x 30,5 x 18 cm

Chocolate Compound Series	Cocoa Content	Milk Content	Taste	Colour Profile	Shelf Life
Dark Compound Block	14%	-	Sweet, Slightly bitter	Blackish Brown	18 months
Milk Compound Block	7%	10%	Sweet	Brown	12 months
White Imitation Block	-	16%	Sweet, Milky	Yellowish White	12 months
Strawberry Imitation Block	-	16%	Sweet Milky	Pink	12 months
Mocha Imitation Block	-	16%	Sweet, Milky	Light Grey	12 months
Mango Imitation Block	-	15%	Sweet, Savory	Light Yellow	12 months
Dark Compound Coin	14%	-	Sweet, Slightly bitter	Blackish Brown	18 months
Milk Compound Coin	7%	10%	Sweet	Brown	12 months
White Imitation Coin	-	16%	Sweet, Milky	Yellowish White	12 months
Strawberry Imitation Coin	-	16%	Sweet Milky	Pink	12 months
Mango Imitation Coin	-	15%	Sweet, Savory	Light Yellow	12 months
Dark Compound Chip	21%	4%	Sweet slightly bitter	Black	18 months
Mini Dark Compound Chip	21%	4%	Sweet slightly bitter	Black	18 months
Dark Compound Stick	21%	4%	Sweet slightly bitter	Black	18 months



CHOCOLATE COMPOUND

Application Product



SEASONAL CHOCOLATE
PUDDING

USING :
DARK COMPOUND CHOCOLATE



MATCHY MATCH

USING :
GREEN TEA MATCHA COMPOUND
CHOCOLATE



WHITE ENERGIC BAR

USING :
COUVERTURE CHOCOLATE WHITE
& WHITE COMPOUND
CHOCOLATE





FILLING & SPREAD

Schoko Filling and Spread

offers a selection of ready-to-use chocolate fillings, available in varying consistencies to suit your application needs. Our fillings are made from high quality ingredients, including a range of premium nuts that are carefully roasted to bring out their natural flavor and then homogenized with our milky and creamy paste. They are perfect for use in praline fillings, cakes, mousses, ganache, ice creams and other confections.





FILLING & SPREAD

Industrial Packaging

This below are types of packaging used for any industrial usage



Chocolate Filling
in 5 kg Pouch Nylon



4 x 5 kg Matelized Bag
in Cartoon box
Dim size : 40 x 30,5 x 18 cm



Chocolate Filling
in 20 kg & 25 kg Pail

FILLING & SPREAD Series	Cocoa Content	Peanut Content	Hazelnut Content	Colour Profile	Shelf Life
Chocolate Filling Bake Stable	14%	-	-	Dark Reddish Brown	12 months
Hazelnut Filling	13%	-	6%	Dark Reddish Brown	12 months
Cheese Filling	-	-	-	Orange	12 months
Nutty Nuts Filling	-	46%	-	Brownish Yellow	12 months
Peanut Butter Filling	-	85%	-	Brownish Yellow	12 months
Tiramisu Filling	-	-	-	White with black spot	12 months

Application Product

CAKE STEAMED
BANANA CHEESE

USING :
CHEESE FILLING &
DARK COMPOUND
CHOCOLATE



HAZEL CHUNK
MINI CHIFFON

USING :
HAZELNUT PREMIUM &
HAZELNUT CRUNCHY





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