



MANDRILE MELIS

MAESTRI DEL CIOCCOLATO



PRIVATE LABEL

MASTERS OF CHOCOLATE

A love that renews itself every day **for over forty years**, the love for our artisanal craft; passion has always been the main ingredient in our creations. **Mandrite Melis is a wonderful creative workshop** that prepares extraordinary sweets, with enthusiasm and a constant desire to experiment with new flavor combinations.

Selected raw materials.

We use only premium chocolates with a high cocoa butter content, fresh eggs from free-range hens, fresh milk, and Piedmont hazelnuts of the Tonda Gentile Trilobata variety, roasted in-house.

Our creams.

For *liqueur-filled* creams, we prepare fresh custard every day, with carefully monitored pasteurization processes and a maturation period of four days, during which the organoleptic properties are optimized by controlling temperature and humidity.

Most of the *non-liqueur fillings* are made with TGT hazelnut paste produced internally, combined with top-quality ingredients sourced from selected and certified suppliers.



40
ANNIVERSARY

MM
MANDRITE MELIS
MAESTRI DEL CIOCCOLATO

AVAILABLE FORMATS

Pralines. Our creams, handmade and blended with carefully selected ingredients, are poured into delicious milk chocolate cups, then covered with dark or milk chocolate.

Cuneesi. The ganache is poured onto a dark chocolate disc using a technology that simulates the use of a piping bag, then cooled and coated with a crunchy layer of dark chocolate. This process makes each chocolate unique in its shape.

Truffles. Hand-mixed and rich in roasted Tonda Gentile hazelnuts from the Langhe, crushed into crunchy bits, they rest for 24 hours before being dusted to make the coating even more indulgent.

Nocciolotti. Four whole roasted Tonda Gentile hazelnuts from the Langhe, placed on a dark chocolate disc and covered with a delicious layer of milk or dark chocolate: a simple recipe for an extraordinary product.

Cioccogrissini. The traditional Piedmontese grissino made irresistible by a delicious chocolate coating that fully preserves its crispiness.

Cioccobella. A luscious chocolate bar, hand-poured into a round mold along with many crunchy whole roasted hazelnuts. An extraordinarily simple recipe that highlights the delicate flavor of our Tonda Gentile hazelnuts from the Langhe.

	COVERING  MILK  DARK		15/18g
	COVERING  DARK		20g
	DUSTING <ul style="list-style-type: none"> • COCOA • POWDERED SUGAR 		8/10/18g
	COVERING  MILK  DARK		12g
	COVERING  MILK  DARK  CARAMEL WHITE		16g
	COVERING  MILK  DARK		250g




STANDARD PRALINE RECIPES

Our creams, handmade and blended with carefully selected ingredients, are poured into delicious milk chocolate cups, then covered with dark or milk chocolate.



PRALINES

 WITH LIQUEUR		 WITHOUT LIQUEUR	
 MILK COVERING	 DARK COVERING	 MILK COVERING	 DARK COVERING
<ul style="list-style-type: none"> ◦ Chestnut ◦ Strega cream ◦ Strawberries&Champagne ◦ Tiramisù ◦ Whiskey ◦ Zabaglione 	<ul style="list-style-type: none"> ▪ Apricot (Sacher) ▪ Barolo Chinato ▪ Mixed Berries ▪ Grand Marnier ▪ Limoncello ▪ Coffee Liqueur ▪ Cherry Liqueur (Cerise) ▪ Mint ▪ Moscato d’Asti D.O.C.G. 	<ul style="list-style-type: none"> ◦ Cinnamon ◦ Cappuccino ◦ Milk (Dolce Latte) ◦ White (Bianco Latte) ◦ Crème Caramel ◦ Cremino ◦ Gianduja ◦ Milk Hazelnut ◦ Gingerbread ◦ Milk Nougat 	<ul style="list-style-type: none"> ▪ Coffee ▪ Salted Caramel ▪ Dark (Nero Nero) ▪ Coconut ▪ Almond ▪ Dark Hazelnut ▪ Pistachio ▪ White Nougat (Tre Cioccolati)
<ul style="list-style-type: none"> ◦ Peach ◦ Pear 	<ul style="list-style-type: none"> ◦ Hazelnut 	<ul style="list-style-type: none"> ▪ Bonèt (Traditional Piedmontese chocolate and amaretti dessert) 	



18g



50Kg MIN



15g



120Kg MIN



STANDARD CUNEESI RECIPES

The ganache is poured onto a dark chocolate disc using a technology that simulates the use of a piping bag, then cooled and coated with a crunchy layer of dark chocolate. This process makes each chocolate unique in its shape.



CUNEESI



WITH LIQUEUR



WITHOUT LIQUEUR (Ciocco Bisou)



DARK COVERING



DARK COVERING

- Rhum
- Grappa
- Amaretto
- Orange liqueur (Grand Orange)
- Alpine herb liqueur (Genepy)
- Gin

- Pistachio
- Dark chocolate
- Cremino



20g



50Kg MIN



20g



120Kg MIN



STANDARD TRUFFLE RECIPES

Hand-mixed and rich in roasted TGT hazelnuts crushed into crunchy bits, they rest for 24 hours before being dusted to make the coating even more indulgent.



TRUFFLES

BITTER COCOA DUSTING



18g



50Kg MIN

White
Black
Coffee
Coconut
Milk

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DEVELOPMENT OF A CUSTOM RECIPE

Mandrile Melis offers the opportunity to develop a custom recipe based on the client's specific requests. The client will have the possibility to provide their own products on a consignment basis, which will be used as ingredients within the recipe. After evaluating the feasibility of the project, Mandrile Melis will proceed with the preparation of a sample batch for evaluation and approval.






It is strongly recommended to develop this type of project during the low season: from January to July.



The minimum order quantity is 120 kg of finished product per recipe, equivalent to half a machine batch.



 EXAMPLES OF CUSTOM RECIPES PRALINE FORMAT	 EXAMPLES OF CUSTOM RECIPES CUNEESI FORMAT	 EXAMPLES OF CUSTOM RECIPES TRUFFLE FORMAT
<ul style="list-style-type: none"> ◦ Balsamic Vinegar ◦ Beer ◦ Bitters ◦ Rhum ◦ Limoncello ◦ Cointreau ◦ Sambuca ◦ Vermouth ◦ Grappa and Coffee ◦ Aged/Barrel-Aged Wines ◦ Vin santo ◦ Mulled wine ◦ Champagne ◦ Prosecco ◦ Licorice ◦ Mint and Licorice ◦ Mojito ◦ Saffron ◦ Other liqueurs 	<ul style="list-style-type: none"> ◦ Rhum ◦ Grappa ◦ Amaretto ◦ Gin ◦ Other liqueurs with an alcohol content of approximately 40 degrees 	<ul style="list-style-type: none"> ◦ Cappuccino ◦ Almond ◦ Pistachio



120Kg MIN



UNBRANDED WRAPPING

Mandrile Melis offers praline packaging with anonymous single-color wrapping, with a wide range of colors to choose from. This solution guarantees significantly faster product delivery times compared to personalized wrapping and is especially suitable for orders of limited quantities that do not justify the investment required for the development and printing of customized packaging.

The minimum order quantity is approximately 50 kg of finished product per standard recipe for the 18g praline and Cuneese formats. For the 15g praline, 8-10g truffle, and Ciocco Bisou formats, a minimum order of 120 kg is required.


TWIST WRAP
PRALINES
CUNEESI
CIOCCO BISOU



WHITE



SILVER



GOLD



YELLOW



ORANGE



SALMON PINK



RED



DARK GREEN



LIGHT GREEN



LIGHT BLUE



BLUE



VIOLET



FUCHSIA



PINK



LIGHT BROWN



DARK BROWN



BEIGE



GREY



BLACK


FLOWPACK
NOCCIOLOTTI
TRUFFLES 18G



METALLIC SILVER



METALLIC GOLD



METALLIC BROWN


MATT FLOWPACK
TRUFFLES 8-10G



MATT SILVER



WHITE



MATT BROWN



PRALINES



CUNEESI



TRUFFLES



NOCCIOLOTTI

CUSTOM WRAPPING

Graphic Design

The client must independently develop the graphic design project and provide the necessary print-ready files directly to the chosen suppliers.

Printing Plates (Setups)

For each individual item, the printer must produce one printing plate (cliché) for each colour required by the customised design.

The printing plates are created only once; they are then kept on file for any future reprints and stored at the supplier/printer's warehouse.

The cost of the printing plates (one-off) will be quoted directly to the client by the supplier, based on the print-ready artwork.

Printing of Wrapping Rolls and Average Lead Times

The minimum quantity for producing wrapping rolls is 100 kg of material, sufficient to wrap approximately 3,000 kg of finished product (pralines). It is recommended to use our trusted supplier, due to material machinability considerations.

The average lead time to produce the printing plates and print the rolls for one item is approximately one month (this is an indicative timeframe and should be confirmed directly with the supplier, especially when printing multiple items).



PRALINES



CUNEESI



TRUFFLES



NOCCIOLOTTI



CUSTOM PACKAGING

Custom hang tags, displays, boxes, and any other necessary packaging and packing materials can be personalised.

The dimensions and types of these printed materials must be agreed upon with Mandrile Melis to avoid issues during packaging and to accurately estimate the required labour.

Graphic design is the responsibility of the client, as is the cost of the carton packaging, which will be supplied to Mandrile Melis on a consignment basis.


BOW-TIED BAG
 PRALINES
 CUNEESI
 TRUFFLES
 NOCCILOTTI
 CIOCCOGRISINI

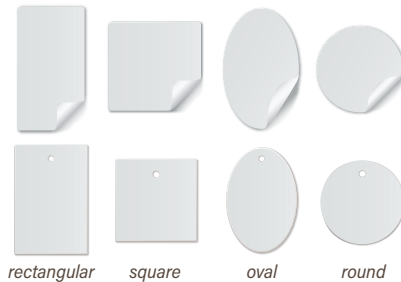


choose the ribbon colour or provide your own customised ribbon



red
brown
gold
customised

choose your label format - sticker or hang tag - for the size, we'll advise you



rectangular square oval round



PAPERBOARD PACKAGING

PRALINES
CUNEESI
TRUFFLES
NOCCILOTTI
CIOCCOGRISINI



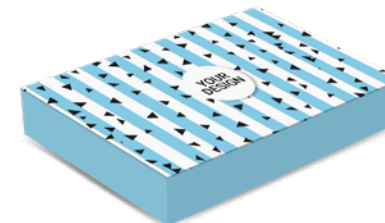
cube box

case

display box



gift case



gift box - various options



CIOCCOBELLA
BOX OR BOW-TIED



HEADER CARD BAG

PRALINES
CUNEESI
TRUFFLES
NOCCILOTTI



PRALINES



CUNEESI



TRUFFLES



NOCCILOTTI



CIOCCOGRISINI



CIOCCOBELLA



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Galup
1922



Stieglia
dal 1924



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