

Ask for our wide range of seasonal and customized specialities

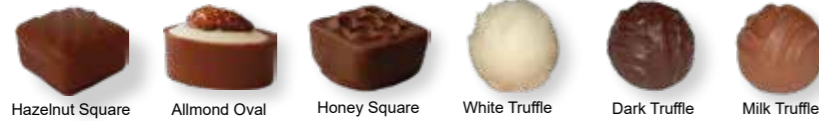


Assorted Trays:

Tray Glarus
- 72190



Tray Geneva:
- 72191



Tray Grisons:
- 72192



Terms and Conditions:

Shelf life	6 months frozen, once taken out of the freezer additional 6 months of shelf life refrigerated
Minimum order	10 boxes per order
Lead time	2 – 3 weeks
Terms	exworks Engi, Incoterms 2000

Packaging:

Units	216 pcs in 4 trays per box, one article per box
Weight	ca. 2.6 kg weight, 2.59 kg net weight
Size of box	400 x 270 x 135 mm
Pallet	8 boxes per layer, 10 layers per pallet, 80 boxes per pallet
Pallet size	1200 x 800 x 1550 mm
Pallet weight	ca. 250 kg

Hefti Swiss Fine Pâtisserie
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Hefti 
swiss fine
chocolate

Swiss Quality
Truffles & Pralinés
Experience the pure
Swiss Freshness

Enjoy or create your own praline or truffle.





72001 - **Milk Truffle**
with an exquisite butter cream filling, based on sweet milk chocolate



72011 - **Cocos Truffle**
Milk chocolate with a refreshing coconut filling, decorated with coconut pieces



72108 - **Hazelnut Square**
Hazelnut gianduja filling with crispy pieces of hazelnuts covered with milk chocolate



72116 - **Pistachio**
Finest pistachio marzipan enrobed with dark chocolate



72002 - **Dark Truffle**
filled with an exquisite butter cream filling, based on semi-sweet dark chocolate



72100 - **Honey Square**
Filled with honey-truffel-caramel and covered in milk chocolate



72109 - **Raspberry Heart**
Raspberry truffle filling in white chocolate



72212 - **Honey Round Dark**
Filled with honey and a dark butter cream on crispy almonds granules



72003 - **White Truffle**
filled with an exquisite butter cream filling, based on sweet white chocolate



72102 - **Walnut Marzipan Oval**
Finest walnut marzipan, covered in white and milk chocolate, decorated with walnut half



72110 - **Nougat Dome**
Crispy nougat filled with hazelnut gianduja



72103 - **Marzipan Branchli**
Hazelnut gianduja centre surrounded by marzipan and covered with milk chocolate and hazelnut pieces



72004 - **Cacao Truffle**
filled with an exquisite butter cream filling, based on dark roasted high cacao content chocolate



72101 - **Almond Oval**
Milk chocolate oval filled with almond gianduja and decorated with a whole caramelized almond



72113 - **Rocher Milk**
Toasted almond cluster enrobed in milk chocolate

72128 - **Ginger Sticks**
Candied ginger sticks enrobe in dark chocolate



72006 - **Bailey's Truffle***
Butter cream filling infused with original Bailey's Irish Cream
*contains alcohol



72150 - **Dark Truffle Mousse round**
Tender dark butter cream filling in dark chocolate decorated with a swirl



72114 - **Rocher Dark**
Toasted almond cluster enrobed in dark chocolate



72127 - **Orange Sticks**
Candied orange sticks enrobed in milk chocolate



72007 - **Grand Marnier Truffle***
Dark butter cream filling infused with original Grand Marnier
*contains alcohol



72104 - **Piemonteser**
One whole caramelized hazelnut surround by finest hazelnut gianduja decorated with hazelnut cream decor



72115 - **Florentine**
An almond caramel plate sitting on top of truffle filling



72008 - **Hazelnut Truffle**
filled with an exquisite butter cream filling, pieces of hazelnuts are included



72105 - **Trois Frères**
Three caramelized hazelnuts sitting on a layer of fine gianduja covered with milk chocolate



72010 - **Champagne Truffle***
filled with white and dark exquisite butter cream filling, with a touch of Marc de Champagne. *with alcohol



72106 - **Pavé**
Dark hazelnut gianduja covered with cacao powder

Create your own **truffle or praliné** or ask for new innovative ideas, fillings and shapes

