

*Swifax*

**Sweet Factories & Food Stuff**  
( Swifax For Chocolate ) Sherif & Partners

More than chocolate...

# ABOUT US

Sweet Factories & Food Stuff Had been Founded by Eng/Sherif Hassan Abd El-Khalek since 1986 in aim to supply couvertures chocolate to his pastry family business cause the leakage in fine quality chocolate, Three years later Swifax couvertures chocolate achieved good reputation that leads Eng/Sherif to expand business.

HOMEMADE CHOCOLATE TASTE & STYLE (1990-1993)

Eng, Sherif focused in creating new chocolate range Which was «Praline chocolate» for gifts & event with 8 flavors targeting pastries & hotels all over Egypt.

BULK FOR MORE SPECIALTIES (1994-1998)

Creating a many sizes for each product specially the bulk size let Swifax become the better choice for many customers in raw materials such like ice cream factories and bakeries which gives us big chance to identify our product problems which may face our clients.

«PROFESSIONAL MEANS MORE THAN QUALITY» (1999-2003)

How to supply the required quality with reasonable price and high after sale services standards, That's our vision in how to be professional in producing our new retail products for reaching end users small size good value equivalent prices .

«CERTIFICATIONS FOR BETTER FUTURE» Starting from 2004 ..

from this year the company began to get a certifications in the quality section, hygienic section (HACCP certified) and management section that's what eng. Sherif believe in to develop the company for the next level .

«ALWAYS RETOUCH YOUR WAY»

From this concept we did the ISO22000 and OCHA in 2008 developed our sales force from 2009 renew many products and renew our minds.

Dear sir,

We are not the Biggest, but we willing to be the Best in middle east in spreads production by the 2016

## OUR CERTIFICATES



# OUR PRODUCTS

You can choose from a variety of chocolate products



Pralines

[Click Here](#)



Moltobella

[Click Here](#)



Couverture

[Click Here](#)



Juna

[Click Here](#)



Cooking

[Click Here](#)

# SWIFAX CHOCOLATE PRALINES

## TASTING :

- Almond

- Hazelnut glassy

- rouchee

- cresco

- coconut chocolate

- mexxy chocolate

- hazelnut chocolate

- caramel

- crispy

- nouazzet chocolate

- almond chocolate



# Moltobella

## Moltobella Spreads

Pure 13% hazelnut paste blended with chocolate cream

For great & balanced breakfast

Moltobella spreads produced in many sizes & flavors in order to cover all spreads lovers requirements such like hazelnut flavor, peanut flavor, milk & hazelnut flavor even dark hazelnut spread flavor.

Always your right choice

### Ingredients:

Sugar / Vegetable Fats / Hazelnut Paste / cocoa powder / Milk Powder / Lecithin / Vanillin



Moltobella Extra **720gm**



Moltobella Extra **330gm**

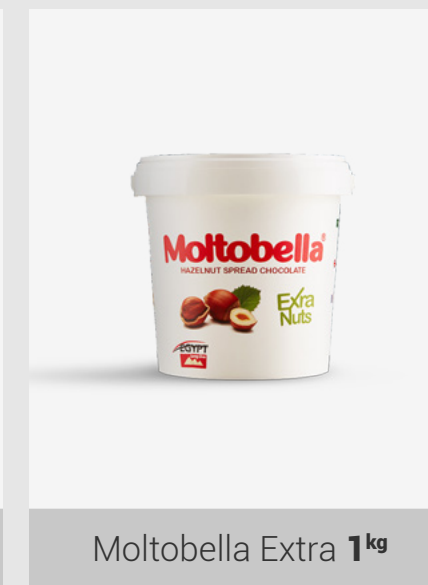


Moltobella Extra **180gm**

### Bulk



Moltobella Extra **10kg**



Moltobella Extra **1kg**

## Flavors & Sizes

(Strip your taste by Hazelnut & Milk Spread chocolate)

Ingredients: Sugar / Vegetable Fats/ Hazelnut Paste / cocoa powder / Milk Powder / Lecithin/Vanillin



Mottobella Strips **330/180gm**

(Learn how to be PEANUT Lover)

Ingredients: Sugar / Vegetable Fats/ peanut Paste / cocoa powder / Milk Powder / Lecithin/Vanillin



Mottobella Peanut **330/180gm**

Ingredients: Sugar / Vegetable Fats / Hazelnut Paste / cocoa powder / Lecithin/Vanillin



Mottobella Fasting **330gm**

# COMPOUND COUVERTURE CHOCOLATE

Swifax compound chocolate is most commonly in the chocolate industry for making molded candies. The qualities of compound chocolate, notably its attractive price and the fact that it hardens without tempering, make it ideal for use by the hobbyist chocolatier, Compound chocolate is a reliable substitute for couverture chocolate in chocolate fountains, and may be a significant cost-saving tool for large-volume chocolate users such as caterers, restaurants and other commercial enterprises. The procedure for use is identical to that of couverture chocolate.

Swifax compound chocolate is the ingredient of choice in confectionary and bakery applications that involve dipping items in chocolate, such as chocolate-dipped strawberries and cookies. Only compound chocolate will harden to a shell at room temperature without tempering, Compound chocolate may be used in baking; as with couverture chocolate



**Swifax Dark Couverture  
Chocolate 2.5 kgm :**

Ingredients: Sugar /cocoa butter  
substitute / cocoa powder /  
Emulsifier / Vanillin



**Swifax Milk Couverture  
Chocolate 2.5 kgm :**

Ingredients: Sugar /cocoa butter  
substitute / cocoa powder/ Milk  
powder / Emulsifier / Vanillin



**Swifax White Couverture  
Chocolate 2.5 kgm :**

Ingredients: Sugar /cocoa butter  
substitute / cocoa powder/ Milk  
powder / Emulsifier / Vanillin



# *J* Spread *Juna*

Juna Spread Chocolate...  
More than spread chocolate

Ingredients: Sugar /cocoa butter substitute / cocoa powder / Skimmed Milk Powder  
/ Whey Powder Hazelnut / Emulsifier Soya Lecithin (E322) / Hazelnut Flavor /  
Vanillin




## Bulk





# SWIFAX COOKING CHOCOLATE


The best choice for mums & chefs provided by many sizes and flavors



**Dark cooking chocolate 400/200 gm :**

Ideal recipe for homemade cooking

Ingredients: Sugar /cocoa butter substitute / cocoa powder / Emulsifier / Vanillin



**White cooking chocolate 400/200 gm :**

Ideal recipe for homemade cooking

Ingredients: Sugar /cocoa butter substitute / Milk powder / Emulsifier / Vanillin

# CONTACT US

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 [Swifax cooking chocolate](#)

 [Moltobella](#)

[www.swifax.com](http://www.swifax.com)