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Family owned company since 1939, our history began in Belgium as a fruit and jam manufacturing as well as a roasting plant.

Our know how has now been passed to the 4th generation and 20 years ago our Belgium factory FRUIBEL was duplicated in the Philippines, bringing the same quality ingredients from all over the world and the same European traditional craftmanship.

Today with our experience, we source fruits, beans and ingredients from the world's best handpicked farms across 5 continents and over 40 countries, allowing us to trace the best product adapted to our customer's specific needs.

Using today only the Philippines as our hub for production and distribution, we are capable of producing European quality products in a very central location worldwide.







Pastries, Desserts, and Sweets are the highlights of all special occasions of one's life memories.

Thanks to your craftsmanship and passion to share, combined with DLA Naturals' fine ingredients, your customers will enjoy lasting memories.

Built on over 80 years of Belgian tradition, quality, and excellence, DLA Naturals helps make life's special moments even more memorable through its extensive and delectable range of Bakery and Pastry ingredients.

Nothing brings people together like a great celebration. And nothing makes a celebration memorable than wonderfully made cakes, pastries, chocolates, or ice cream. Food intrinsically ties us together, along with the turning points in our lives, regardless of who we are or where we come from.

Discover DLA Naturals' product lines that will help you Create Lasting Memories®.







Our Facility

In 2010, DLA Naturals received the highest global certifications possible for food processing, cleanliness, and safety. With our FSCC 22000 certification, you can rest assured that our products pass through the strictest of guidelines.

Our food manufacturing facility covers an area of 6,000 square meters, surrounded by lush trees and rivers. The facility premises are also designed with safety and security in mind, for the health and well-being of our employees.

Other than the manufacturing grounds, we've added 2,000 square meters for the lodging of our employees. These comfortable conditions balance work and relaxation as we continue to operate two shifts per day to satisfy the market's demand.



FSSC 22000 is a complete certification ochemic for Food Safety Jystems based on existing standards for certification, namely, ISO 22000, ISO 22000, are technical specifications for section PRPs.



HACCP or Hazard Analysis, and Critical Control Points, is a systematic preventive approach to food safety and biological, charriest, and physical hazards in production processes.



ChIP or Good Manufacturing Practices are production and festing practices that help ensure a quality product, its guinelines surfegued the health of the consumer as well as menufacture good quality foliograde products.



RCSHER is a Rabbescal Product certification, qualifying tens (usually food) that conform to the requestrents of Halakita to Jewish Law.



HALAL certification in a certificate of compliance of the regions requirement observed by all Muslims workwide. It guerantees product genuineness, best quality, wholesomeness, cleanishess, and best fit for human compliants.



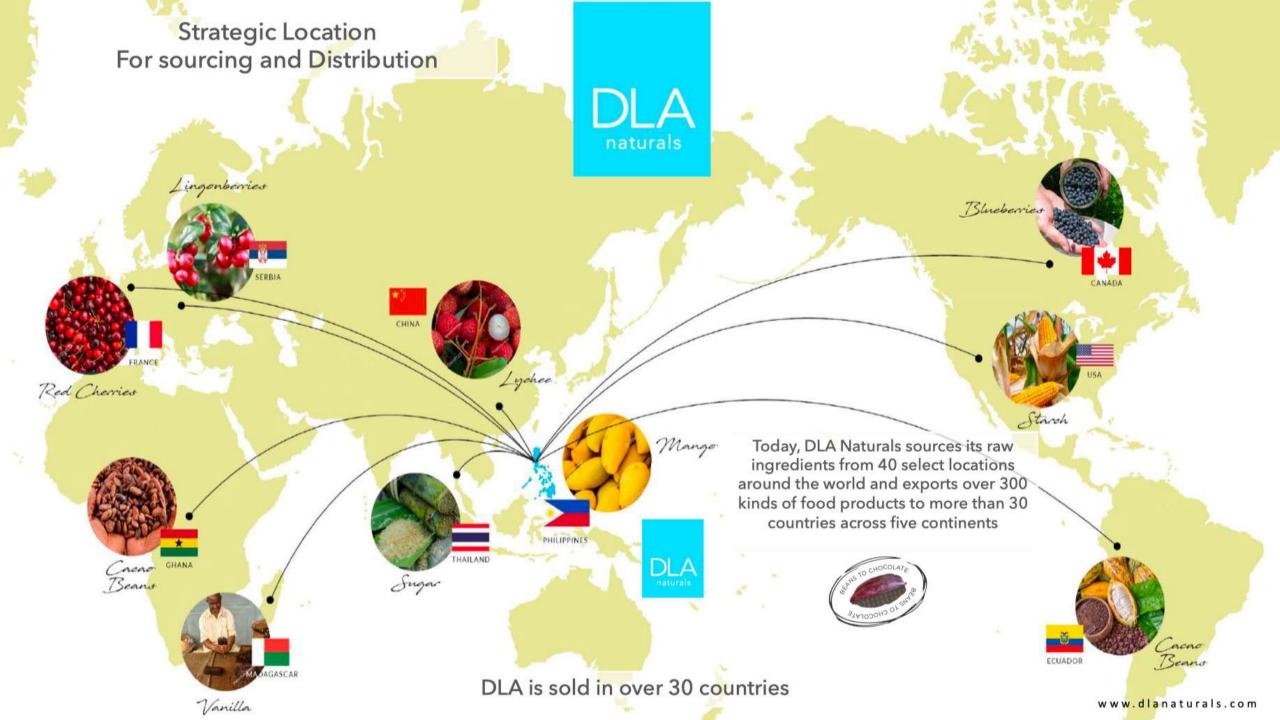










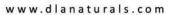




Chocolates

Crafted by Belgiano







Did you know?

All our Chocolates are micro-refined using a 7-roll refiner down to 15 microns.

This ensure an ultimate smoothness and taste release.





Dark Chocolate Couvertures



We buy our cocoa beans from selected farmers around the world. Specific blends combined with accurate roasting and perfect conching times reveal symphonic flavours and taste to create our Dark Chocolate Couvertures, crafted by Belgians.

PRODUCT NAME	COCOA BEAN ORIGIN	TASTE PROFILE	COCOA %	MILK %	FAT %	SUGAR %	FLUIDITY
EL PAO	Ghana Ecuador	ACIDITY BITTERNESS COCOA FRUITY ROASTED SPICY WOODY	58)	0	35)	42)	** 000
EL PAO F	Ghana Ecuador	ACIDITY BITTERNESS COCOA FRUITY ROASTED SPICY WOODY	58)	0	37)	42	****
GUIMARAS	Madagascar	ACIDITY BITTERNESS COCOA FRUITY ROASTED SPICY WOODY	- 66	0	(37)	(34)	****
SANTO TOMAS	Ghana Ecuador Madagascar	ACIDITY BITTERNESS COCOA FRUITY ROASTED SPICY WOODY	70)	0	40)	30)	***





Milk Chocolate Couvertures

These superior quality Milk Chocolate Couvertures are made of whole milk, produced by grass-fed cows in France, and with a touch of Natural Madagascar Black Bourbon Vanilla. A great blend of cocoa butter of various origins top up our unique formulations.

PRODUCT NAME	COCOA BEAN ORIGIN	TASTE PROFILE	COCOA %	MILK %	FAT %	SUGAR %	FLUIDITY
ISABELLA	Ghana	CHOCOLATY CARAMEL CREAMY MILKY SWEET	37)	23	35)	40)	****
DOLORES	Ghana Ecuador	CHOCOLATY CARAMEL CREAMY MILKY SWEET	42)	22	37)	36)	***
CARMEN	Ghana Madagascar	CHOCOLATY CARAMEL CREAMY MILKY SWEET	44)	24	40)	32	****

Did you know?

We don't use soy lecithin but we add a non-GMO and non-allergenic emulsifer instead. This other emulsifier can be used at much smaller quantities than the soy lecithin.









Did you know?

As a final notch to our Chocolates, we only add Madagascar Black Bourbon Vanilla.





White Chocolate Couvertures

This superior quality White Chocolate Couvertures are made of whole milk, produced by grass-fed cows in France, and with a touch of Natural Madagascar Black Bourbon Vanilla. A great blend of cocoa butter of various origins top up our unique formulations.

PRODUCT	COCOA BEAN	TASTE	COCOA	MILK	FAT	SUGAR	FLUIDITY
NAME	ORIGIN	PROFILE	%	%	96	%	
IVANA	Ghana	CARAMEL CREAMY MILEY SWEET	30)	26	37)		***00







Fruit Preparation

A Medley of Applications





Fruits A Medley of Applications



PRODUCT CATEGORY	PRODUCT NAME	USES / DESCRIPTION	FRUIT %	BAKE STABILITY	FRUIT INTEGRITY	SUGAR %
Fruit Fillings	Ultima	Ideal for luxury pies and desserts	100	(80)	95	0
	Frutadecor	Ultimate fruit filling when you need delicate fruits such as strawberries, blueberries, cherries, and mangoes	70 50	70)	95	25
	Lafruta	Ideal for inserts, mixing with creams, and toppings	70 50 30	70	70	25
	Puffil	Ideal filling for frozen dough manufacturers	50	(90)	70	25
	Ecofil	Ideal for decorations, drizzling, and filling of pastries and baked products	10	55	0	45)
Jams	Bakejam	Ideal for filled macarons, biscuits, danishes, swiss rolls, and similar products	35) 10	(80)	0	65
Concentrates	Fruit Nectar	Ready-to-use, stabilized puree with sugar	(80)	60)	0	10
	Aroma Paste	Especially designed for flavouring and colouring paste	100	70	0	60
Sauces	Topping	Sauces for decoration or toppings of ice creams and plated desserts	20	0	15	45)



Lafruta 70%, 50% & 30% Fruit Content

FLAVOR	ORIGIN OF FRUIT / INGREDIENT	APPEARANCE	FLAVOR	ORIGIN OF FRUIT / INGREDIENT	APPEARANCE	FLAVOR	ORIGIN OF FRUIT / INGREDIENT	APPEARANCE
BLACK CURRANT	Serbia	Whole	LEMON	Italy	Puree	RASPBERRY	China	Crumbles
BLUEBERRY	Canada	Whole	LIME	ltaly ltaly	Puree	RED CHERRY	France	Whole
CHESTNUT	China	Puree	LYCHEE	China	Puree	RED FRUITS	France	Dices 10-10mm
CRANBERRY	Serbia Serbia	Whole	MANGO	Philippines	Dices 10-10mm	RED CURRANT	Belgium	Whole
DARK CHERRY	Poland	Whole	MANGOSTEEN	Philippines	Puree	STRAWBERRY	Poland	Whole
DATE	lran	Puree	ORANGE	Spain Spain	Puree	TANGERINE	Spain Spain	Segments
FRUIT OF THE FOREST	Canada	Whole	PASSION FRUIT	Philippines Philippines	Juice with seeds	TROPICAL	Philippines	Dices 10-10mm
GUAVA	Philippines	Puree	PEACH	China China	Dices 10-10mm	WATERMELON	Philippines	Puree
KIWI	Australia	Ground with seeds and pulp	PINEAPPLE	Philippines	Tidbits			





Glazes & Sugars

For the Sweet Tooth





PRODUCT CATEGORY	PRODUCT NAME	USES / DESCRIPTION	COLORS / FLAVORS
Glazes	Coldgeli	Cold mirror glaze	
	Glittergeli	Glittering mirror glaze	
	Glageli	Hot concentrated glaze	
	Glageli-matic	Spray glaze in liquid form	
Decorations	Piping Jelly	Short texture jelly	
Modelling Dough	Rolled Fondant Dough	Perfect for covering cakes	
	Gum Paste	Ideal for fine decorations	
	Color Dough	Unique way of coloring sugar paste and gum paste	





Hazelnut Paste

Roasted to perfection in our state-of-the-art facility, our Hazelnut Paste is processed in various types of pralines. We can combine different cooking of sugars to create caramelized notes present in our finished products.

HAZELNUT %	SUGAR %
100)	0
60)	40)
50	50)
35)	25)
	50)



Did you know?

The hazelnuts used in our products come from Turkey. They're roasted to perfection to develop their unique and rich flavors.







Packaging Guide



















2kg bag for chocolate coins, drops, mini drops, chunks and nibs

Resealable zipper with flat bottom and sides

6 bags per carton

Sleeve Pouch

2kg bag for chocolate blocs.

10 bags per carton

Bag in Box

15kg bag in box for the bulk packaging of chocolate coins, drops, mini drops, chunks and nibs

Box

2kg box for the chocolate sticks.

370 boxes per big box pallet and 260 boxes per small box pallet

Tin Can

610g and 2.7kg capacity tin cans

The small can has an easy open lid.

The inner side of the can is white coated

24cans per carton (small can)

6cans per carton (large can)

Plastic Pail

1, 3, 5, 6, 7, 12, 14kg capacity pails

Sealed with an aluminum foil and stackable up to 5 layers.

115 pails per big box

92 pails per small box

Bag in Box

With or without spout, capacity of 10kg or 15kg

73 bag in boxes per big box pallet

50 bag in boxes per small box pallet

Squeezable Bottle

1kg squeezable bottle with flip to cap

12 bottles per box

Piping Bag

1kg ready to pipe bag made of a see through plastic

5 bags per carton



Create Lasting Memories

Thank you