

milkyMist®

capella®

# CHOCOLATES

MADE FROM THE FINEST  
COCOA BEANS



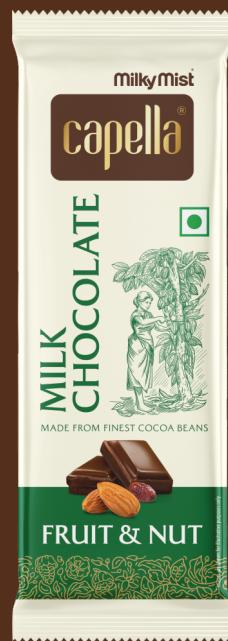
# MILK CHOCOLATES



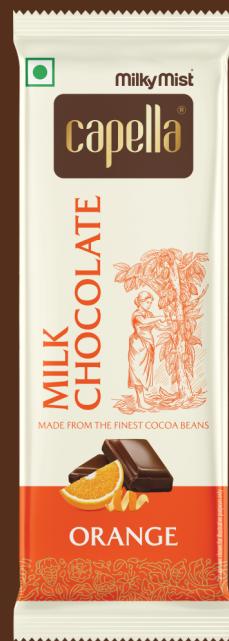
CLASSIC (40g | 80g)



HAZELNUT (40 | 80g)



FRUIT & NUT  
(40g | 125g)



ORANGE (40g)



ENGLISH TOFFEE (40g)



CARAMEL &  
SEA SALT (40g | 80g)



HONEY COMBS (40g)



BELGIUM CRUMBS (40g)

# DARK CHOCOLATES 55%



CLASSIC (40g)



HAZELNUT (40g | 80g)



FRUIT & NUT (40g | 80g)



CARAMEL &  
SEA SALT (40g | 80G)

# DARK CHOCOLATES 70%



CLASSIC (80g)



FRUIT & NUT (80g)



HAZELNUT (80g)



ORANGE (80g)

# SINGLE ORIGIN DARK CHOCOLATES 55%



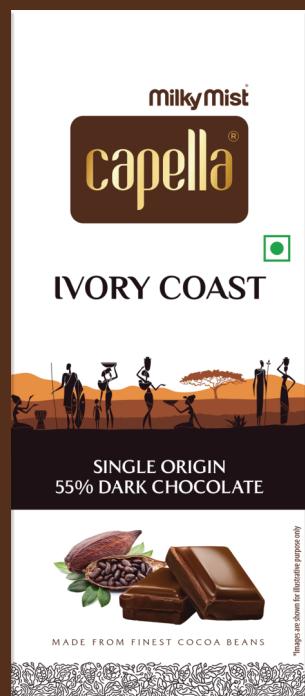
CAMEROON (125g)



PERU (125g)



VENEZUELA (125g)



IVORY COAST (125g)

# COMPOUND CHOCOLATES



DARK COMPOUND CHOCOLATE (500g)

MILK COMPOUND CHOCOLATE (500g)

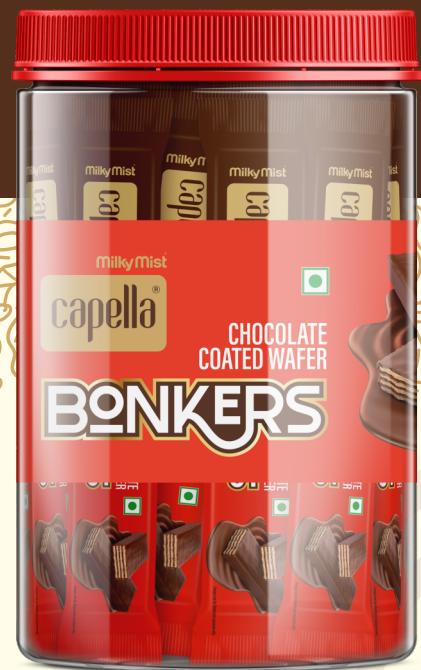
# WAFER CHOCOLATES



BONKERS WAFER (13g)



DARK DELIGHT WAFER (13g)



BONKERS WAFER JAR (75 PCS)



DARK DELIGHT WAFER CONTAINER (20 PCS)



WAFER DISPENSING CARTON (40 PCS)

# GIFT BOX



CHOCOLATES GIFT BOX



### HISTORY OF THE CHOCOLATES

The British introduced Chocolate in India in 1790's establishing plantation in South India. Cocoa trees which produce cocoa beans are native to Central and South America. The history of Chocolate can be traced back more than 3000 years ago to the then different ethnic people such as Mayan, Toltec and Aztec tribes who prepared the beverage from cocoa beans. During these years, chocolate beverage was considered to be food of the Gods. Legend says that Chocolate was considered to be money that grow on trees. Legend also says that it took 8 to 10 years to develop recipe for milk chocolate.

In ancient days between 1900 BC to 1500 BC, the cocoa beans had too much of value in Mexico that they were used as a form of currency in various trade practices. The word "Chocolate" entered English language in 1600 from Spanish. Chocolate is considered to be an aphrodisiac food releasing chemicals in brain with increased energy, desire level and elevate a person's mood.

Cocoa beans are the main ingredients for production of chocolates and the process consists of fermentation, mixing, grinding of cocoa beans, mixing of sugar, milk components, conching and tempering. Finally, it gets converted into your favourite bars of different types of chocolates. There are three different types of chocolates such as White, Milk and Dark chocolates.

Capella Chocolate by Milky Mist is made from the purest form of cocoa beans sourced from different countries, processed and converted into your favourite chocolates.

[milkymist.com](http://milkymist.com)



**MILKY MIST DAIRY FOOD PRIVATE LIMITED**

SF No.: 43/1,2,3, Pattakaranpalayam Village,  
Perundurai Taluk - 638 057, Erode District,  
Tamil Nadu, India.

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