

CHOCOLATE & SNACK INNOVATIONS

Private label solutions

YOURS TO BRAND, OURS TO MAKE.





15+ YEARS, ONE OBSESSION | GLOBAL INNOVATOR IN CHOCOLATE PRODUCTS

We don't just make chocolate-coated snacks. We **engineer the bite** - the snap, the melt, the finish - then build it under your name.

25+

available
in over 25
countries

15+

years from chocolate
concept to finished
product

300

products already
proven on shelf



quality controlled
at every stage





From concept to shelf

Complete private label solutions under one roof.

R&D & Product Development



Modern Production



In-house Packaging Design





Freeze-Dried Fruits in Chocolate

Whole fruit, freeze-dried at peak ripeness to preserve its natural flavour, colour and crunch. Finished with a smooth chocolate coating for a distinctive combination of fruit and indulgence.

Freeze-Dried Fruits in Chocolate

Carefully selected whole fruit is freeze-dried for a light, crisp texture and combined with a wide range of chocolate coatings. Available in multiple fruit varieties and flavour combinations.



Available fruit options



Whole
Strawberries



Whole
Raspberries



Whole
Blackberries



Whole
Blueberries



Whole
Cherries



Whole
Sour
Cherries

100% natural ingredients

No fruit with unpredictable quality & pesticides content

Premium Belgian chocolate



Banana
slices



Apple sticks



Mango



Pineapple

Available chocolate coatings

 White Chocolate	 White Chocolate with Cream	 Milk Chocolate	 Dark Chocolate
 White Chocolate with UBE	 White Chocolate with Pistachio	 White Chocolate with Matcha	 White & Milk Chocolate with Caramel
 White and Milk Chocolate	 White and Dark Chocolate	 White and Dark Chocolate with Coconut	

Gourmet
chocolate
coating



*All chocolate coatings are available FOR ALL FRUIT VARIETIES!

No artificial glazing agents

Controlled quality and pesticide residues

Premium Belgian chocolate

Available fruits	Available chocolate
• Strawberries	• Dark Chocolate
• Raspberries	• Milk Chocolate
• Banana Slices	• White Chocolate
• Apple Sticks	• White Chocolate with Cream
• Mango	• White Chocolate with Pistachio
• Pineapple	• White Chocolate with UBE
• Blackberries	• White Chocolate with Matcha
• Blueberries	• White Chocolate with Caramel
• Cherries	• White & Milk Chocolate
• Sour Cherries	• White & Dark Chocolate
	• Milk & White Chocolate with Coconut

PACKAGING

Available packaging	Net weight	Shelf life
• Doypack with zipper	• 50 g - 100 g	• 10 months
• Doypack with resealable adhesive closure		
• Pillow		

Doypack with zipper

Doypack with resealable adhesive closure

Pillow

100% natural ingredients

No fruit with unpredictable quality & pesticides content

Recyclable packaging



Concentrated Fruit Cubes in Chocolate

Soft centres made from concentrated real fruit, finished with a smooth chocolate coating. Available in classic, probiotic and functional concepts.

Concentrated Fruit Cubes in Chocolate

Real fruit concentrates are blended into soft, fruity centres and paired with different chocolate coatings. Three fruit combinations create a flexible base for classic and functional product concepts.

CHOCO SMOOTHIES

Soft real-fruit centres coated in smooth chocolate.



Strawberry &
Banana



Mango &
Passion Fruit



Cranberry &
Raspberry



100% natural ingredients

Natural taste and colour

No palm oil

Premium Belgian chocolate



Gourmet chocolate coating options



White chocolate



Milk chocolate



Dark chocolate

PROBIOTIC SMOOTHIE BITES

Fruit smoothie centres combined with probiotic yogurt and finished with white chocolate. A functional twist on the classic fruit-and-chocolate concept.

Enriched with probiotics!

White chocolate with Yogurt



FUNCTIONAL PRODUCTS

Fruit-based concepts enriched with probiotics, multivitamins or selected functional ingredients, developed around specific consumer needs.

Enriched with vitamins!

NO chocolate coating



Real fruit smoothie



Made with real fruit

Low temperature processing

No added sugar

No artificial glazing agents



Available fruit blends	Available chocolate options	Without chocolate
• Strawberry & Banana • Cranberry & Raspberry • Mango & Passion Fruit	• White Chocolate • Milk Chocolate • Dark Chocolate • White Chocolate with Yogurt	• Strawberry & Banana • Mango & Passion Fruit • Cranberry & Raspberry

PACKAGING

Available packaging	Net weight	Shelf life
• Doypack with zipper • Doypack with resealable adhesive closure • Pillow	• 40 g - 100 g	• 10 months

Doypack with zipper

Doypack with resealable adhesive closure

Pillow



- 100% natural ingredients
- 100% cocoa butter
- No shea butter
- Recyclable packaging



Fresh Frozen (IQF) Fruits in Chocolate

Real IQF fruit coated in smooth chocolate while preserving its fresh, juicy centre. Available with single or double coatings for different flavour and texture combinations.

Frozen (IQF) Fruits in Chocolate

Choose from different IQF fruits and combine them with single or double chocolate coatings. From classic combinations to pistachio and UBE, the concept can be adapted to different markets and positioning.



Whole
Strawberries



Whole
Blackberries



Whole
Raspberries



Banana
Slices



Whole
Strawberries



Whole
Raspberries



Whole
Cherries



Whole Sour
Cherries

100% natural ingredients

No fruit with unpredictable quality & pesticides content

Premium Belgian chocolate



Available fruits	Single coatings	Double coatings
• Raspberries • Strawberries • Cherries • Sour Cherries • Blackberries • Banana	• Dark Chocolate • Milk Chocolate • White Chocolate	• White & Milk Chocolate • White & Dark Chocolate • White Chocolate with Pistachio • White Chocolate with UBE

*All chocolate coatings are available FOR ALL FRUIT VARIETIES!

PACKAGING

Available packaging	Net weight	Shelf life
• Frozen cups	• 100 g - 150 g	• 10 months



Made with real fruit

Controlled quality and pesticide residues

Recyclable packaging



Chocolate Bars

Layered chocolate bars combining different fillings, textures and inclusions. From cake-inspired creations to oat and fudge bars, each concept can be customised for the target market.

Chocolate Bars

Our bar concepts combine chocolate coatings with soft creams, fudge, fruit, nuts and crunchy inclusions. Different layers and textures create distinctive private label products.



CAKE BARS

Cake-inspired bars with soft creams, fudge and crunchy inclusions such as freeze-dried fruit, cookies or brownie pieces.



Raspberry cake bar



Pistachio cake bar



Coconut cake bar



Strawberry cake bar



100% natural ingredients

Made with real fruit and nuts

Premium Belgian chocolate

100% cocoa butter

OAT BARS

Customisable oat bars, available plain or filled, with a wide choice of flavours, inclusions and chocolate coatings.



FUDGE BARS

Rich fudge bars available with different fillings, flavours, crunchy inclusions and chocolate coatings.



Multi-texture experience

No artificial glazing agents

Premium Belgian chocolate

No palm oil



Cake Bars	Oat bars	Fudge bars
• Strawberry • Pistachio • Raspberry • Coconut	• Custom development	• Custom development

PACKAGING

	Available packaging	Net weight	Shelf life
Cake Bars	• Recyclable foil	• 40 g - 48 g * Custom / on request	• 7 months * Custom / on request
Oat bars	• Recyclable foil		
Fudge bars	• Recyclable foil		



100% natural ingredients

No coconut fat

Packed with live probiotic cultures

Recyclable packaging



Chocolate Snacking

A versatile snacking range built around crunchy textures and chocolate. From popcorn and pretzels to crispy centres, each product can be developed in different coatings and flavour combinations.

Chocolate Snacking

Chocolate-coated snacks with crunchy centres, available in a variety of coatings and flavours for flexible private label concepts.



CHOCOLATE POPCORN

Light, crispy popcorn coated in gourmet chocolate, available in classic and indulgent flavour combinations.



Milk chocolate



White chocolate & strawberry



Dark chocolate



White chocolate & caramel



White chocolate

Gourmet chocolate coating



Popcorn

100% natural ingredients

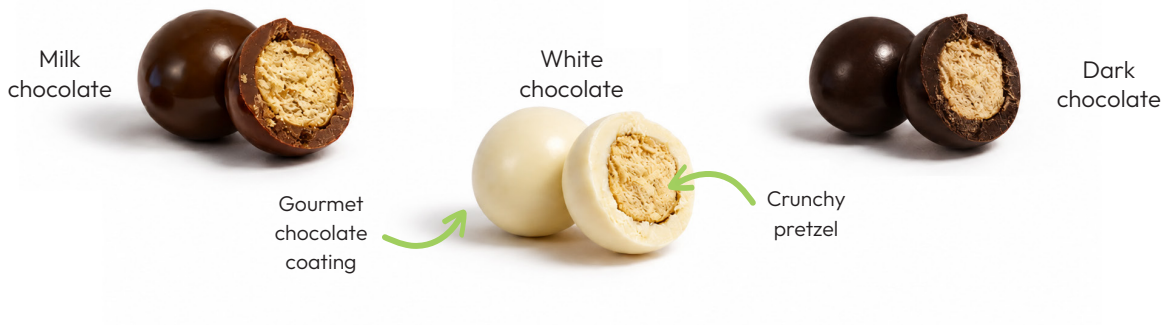
No artificial colouring

Trans-fat free

Premium Belgian chocolate

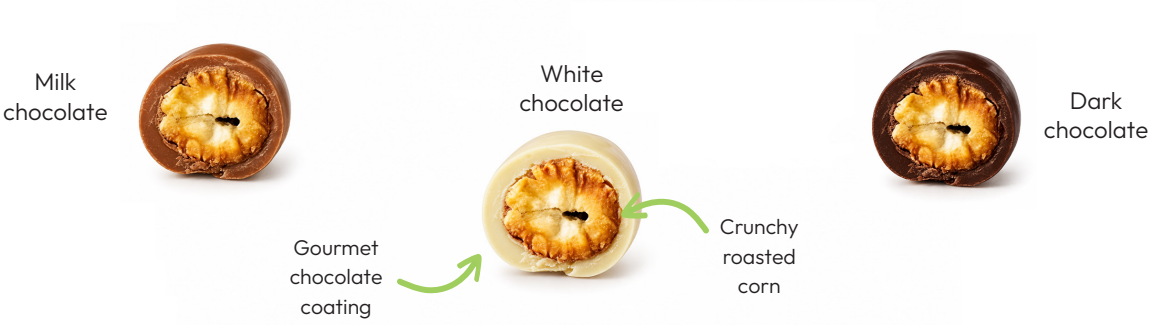
CHOCOLATE PRETZELS

Crunchy pretzel centres coated in smooth chocolate for a balanced sweet-and-salty snack.



ROASTED CORN

Crunchy roasted corn coated in chocolate, offering a rich, toasted flavour and satisfying crunch.



CRISPY BALLS

Crispy centres coated in chocolate and available in distinctive fruit- and dessert-inspired flavours.



- 100% natural ingredients
- No artificial colouring
- Trans-fat free
- Premium Belgian chocolate



Chocolate Pretzel

- Dark Chocolate
- Milk Chocolate
- White Chocolate



Chocolate Popcorn

- Dark Chocolate
- Milk Chocolate
- White Chocolate
- White Chocolate & Caramel
- White Chocolate & Peanut
- White Chocolate & Strawberry



Crispy Balls

- Orange
- Tiramisu
- Limoncello
- Pistachio
- Strawberry



Roasted corn

- Dark Chocolate
- Milk Chocolate
- White Chocolate

PACKAGING

Available packaging	Net weight	Shelf life
• Doypack with zipper • Doypack with resealable adhesive closure • Pillow	• 40 g - 100 g	• 10 months

Doypack with zipper

Doypack with resealable adhesive closure

Pillow

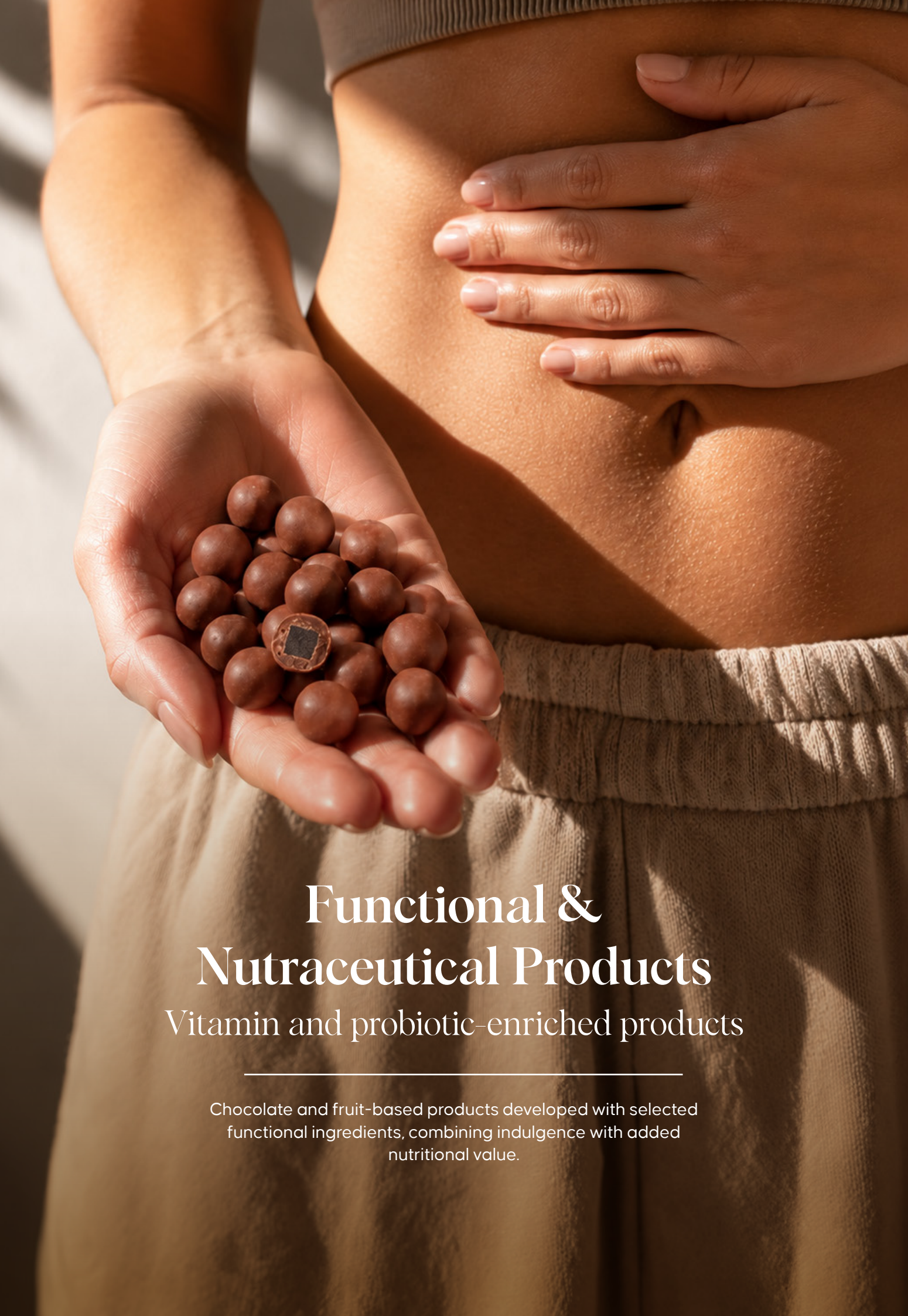


100% natural ingredients

No artificial colouring

Trans-fat free

Recyclable packaging



Functional & Nutraceutical Products

Vitamin and probiotic-enriched products

Chocolate and fruit-based products developed with selected functional ingredients, combining indulgence with added nutritional value.

Functional & Nutraceutical Products

Indulgence meets functionality:

Premium chocolate products enriched with innovative functional ingredients, including live probiotic cultures and multivitamins, while maintaining an exceptional taste experience.

Available functional concepts

Strawberry & Banana Chocolate, thoughtfully formulated with functional ingredients to support:

- Hair & Nail Health
- Women's Wellbeing
- Cognitive Function
- Children's Wellbeing

Custom Nutraceutical Development

Tailored chocolate-based functional products developed around specific nutritional, functional or market requirements.

Premium chocolate products with live probiotic cultures

A next-generation functional chocolate concept that brings together indulgence and added value. We combine exceptional taste with innovative ingredients and scientifically backed functionality.

ChoBiotics®
ENRICHED WITH
NATURAL CULTURES

MULTIVITAMIN
ADVANCED FORMULA

Na

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B6





Chocolate Drops for Baking

Versatile chocolate drops developed for baking and confectionery. Smooth, easy to work with and available in different chocolate and compound options.

Chocolate Drops for Baking

Designed for reliable performance when melted, mixed or baked, with a smooth texture and rich chocolate taste.



Milk chocolate

- Real chocolate or
- Compound coating



Dark chocolate

- Real chocolate or
- Compound coating



White chocolate

- Real chocolate or
- Compound coating

Perfect for baking and dessert preparation

Quick and easy melting

Premium Belgian chocolate

Real chocolate

- White Chocolate
- Milk Chocolate
- Dark Chocolate

Compound chocolate

- White Chocolate
- Milk Chocolate
- Dark Chocolate



PACKAGING

Available packaging	Net weight	Shelf life
• Doypack with zipper • Doypack with resealable adhesive closure • Pillow	• 40 g -200 g	• 10 months

Doypack with zipper



Doypack with resealable adhesive closure



Pillow



Smooth and creamy texture

Excellent melting properties

Ideal for coating, baking and confectionery



Packaging Solutions

From flexible bags and frozen cups to retail-ready displays and bulk formats, we offer packaging solutions adapted to the product, market and retail environment.

Packaging Solutions



Doypack



Doypack with
resealable
adhesive closure



Stabilo Bag



Pillow bag



Frozen Cups



Recyclable
foil



1-face



Monotray



3-face



4-face



Mix display



Double-side
opening



Transport
boxes

Bulk Options

Custom bulk solutions available

Logistics

- Custom palletisation
- Display configuration
- Bulk transport options
- Tailored to packaging format and order volume



Product benefits



Premium Belgian
Chocolate



Natural
Ingredients



European
Strawberries and
Raspberries



Functional
Ingredients



Private Label
Flexibility



Innovative
Recipes



No Palm
Oil



Modern
Packaging





Own Product Development

From initial concept to a finished, shelf-ready product.

Private Label Expertise

Flexible solutions tailored to your market.



Modern Production

State-of-the-art manufacturing and quality control.

Packaging Development

Innovative packaging concepts and shelf-ready solutions.



Fast Market Response

Efficient development and production processes.



International Experience

Trusted by leading retailers across Europe and beyond.

Quality & sustainability

Quality and sustainability are integrated into every stage of our production. We combine internationally recognised food safety standards with responsible manufacturing and continuous investment in more sustainable solutions.

- Food Certified
- Renewable Energy
- Recyclable Packaging
- Responsible Production
- Award-Winning Products



Certified for quality



Awards



Global presence

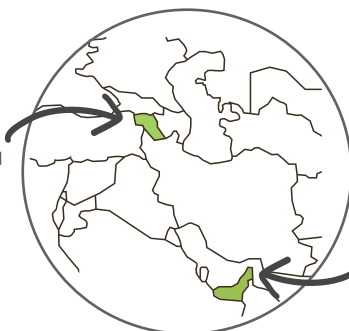
Austria, Bosnia and Herzegovina, Montenegro, Czech Republic, Finland, Greece, Croatia, Iceland, Italy, Latvia, Lithuania, Malta, Hungary, Germany, Slovakia, Slovenia, Spain, Switzerland, Norway, Denmark, Sweden



Costa Rica



Armenia



United Arab Emirates



Let's connect

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The logo for naturalicaFOODS features a green leaf icon to the left of the brand name. The word 'naturalica' is in a lowercase, rounded green font, and 'FOODS' is in an uppercase, rounded green font.



www.naturalicafoods.eu