

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

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Hefti
swiss fine
pâtisserie

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



72002 -
Dark Truffle

filled with an exquisite butter cream filling, based on semi-sweet dark chocolate



72003 -
White Truffle

filled with an exquisite butter cream filling, based on sweet white chocolate



72004 -
Cacao Truffle

filled with an exquisite butter cream filling, based on dark roasted high cacao content chocolate



72008 -
Hazelnut Truffle

filled with an exquisite butter cream filling, pieces of hazelnuts are included



72010 -
Champagne Truffle*

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



72011 -
Cocos Truffle

Milk chocolate with a refreshing coconut filling, decorated with coconut pieces



72100 -
Honey Square

Filled with honey-truffel-caramel and covered in milk chocolate



72102 -
Walnut Marzipan oval

Finest walnut marzipan, covered in white and milk chocolate, decorated with walnut half



72103 -
Marzipan Branchli

Hazelnut gianduja centre surrounded by marzipan and covered with milk chocolate and hazelnut pieces



72150 -
Dark Mountain peak

Dark truffle filling with a high cacao content, with a layer of whipped cream filling



72104 -
Piemonteser

One whole caramelized hazelnut surround by finest hazelnut gianduja decorated with hazelnut cream decor



72105 -
Trois Frères

Three caramelized hazelnuts sitting on a layer of fine gianduja covered with milk chocolate



72106 -
Pavé

Dark hazelnut gianduja covered with cacao powder



72107 -
Walnut Pralinés

Walnut gianduja with crispy walnut pieces in milk chocolate



72108 -
Hazelnut square

Hazelnut gianduja filling with crispy pieces of hazelnuts covered with milk chocolate



72109 -
Raspberry Heart

Raspberry truffle filling in white chocolate



72110 -
Nougat Dome

Crispy nougat filled with hazelnut gianduja



72115 -
Florentine

An almond caramel plate sitting on top of truffle filling



72116 -
Pistachio

Finest pistachio marzipan enrobed with dark chocolate



72101 -
Almond oval

Milk chocolate oval filled with almond gianduja and decorated with a whole caramelized almond



72118 -
Dark Truffle Square

with an exquisite butter cream filling, based on semi-sweet dark chocolate

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