

BESKID CHOCOLATE



ABOUT US

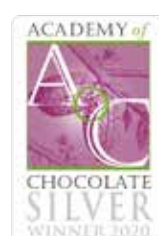
Beskid Chocolate is a craft chocolate factory that specializes in producing exceptional artisanal chocolate from the cocoa bean to the finished bars (bean to bar). We use only the highest quality aromatic cocoa bean varieties to create unique flavors and experiences for our customers.

Our factory is located in the picturesque area of Beskid Żywiecki, in the town of Węgierska Górka, near Żywiec. We take pride in the fact that our production is fully transparent and open to visitors. We encourage you to visit our factory and see for yourself how we create our exceptional chocolates.



AWARDS

Our chocolate bars have won numerous awards at international craft competitions, including prestigious accolades from the Academy of Chocolate and the International Chocolate Awards. They have recognized our passion for creating chocolates with exceptional flavors and aromas, as well as our commitment to the quality of our products. We are delighted that our work has been appreciated on the international stage.





CRAFT CHOCOLATE



CHOCOLATE HEARTS

A chocolate heart made from artisanal chocolate and enriched with aromatic ingredients is the perfect gift for your beloved. Our hearts are handcrafted from high-quality chocolate 'from bean to bar' with the addition of natural ingredients, ensuring a unique taste and aroma. We package the heart-shaped chocolate bars in an aesthetically pleasing kraft cardboard box filled with eco-friendly shavings. This not only looks beautiful but also offers an environmentally friendly solution. Thanks to this, the gift will not only be delicious but also eco-conscious.



Weight: 100 g
Dimensions: 18 x 19 x 2.5 cm
Shelf Life: 9 months
Dark Chocolate 72%
Milk Chocolate 42%
White Chocolate 32%



CHOCOLATE DRAGEES

Weight: 50g
Dimensions: 6.5 x 15 x 5 cm
Shelf Life: 12 months
Hazelnuts
Cashews
Coffee
Cocoa beans

We invite you to indulge in our high-quality chocolate-coated confections, which are meticulously handcrafted with attention to every detail. Our offering includes the finest ingredients, such as roasted hazelnuts sourced from Polish orchards, available in both dark and milk chocolate versions, as well as cashews, roasted cocoa beans, and coffee in milk chocolate. We take pride in the quality of our products and the satisfaction of our customers, who appreciate the care and passion we put into every stage of production.



CRAFT CHOCOLATE



CHOCOLATES

Our chocolates with additions are a feast not only for the taste buds but also for the eyes. Each bar is hand-formed and adorned with natural additions, such as fruits and nuts, which contrast beautifully with the chocolate color of the bars. As a result, our chocolates not only taste delicious but also look stunning.

All bars are packed in kraft paper boxes with a window, allowing you to admire the artistically crafted bars. Our chocolates with additions are a perfect gift idea for chocolate connoisseurs and individuals who appreciate the beautiful appearance of products.

Weight: 70 g - 80 g

Dimensions: 12 x 18 x 1.5 cm

Shelf Life: 9 months

Dark Chocolate 72%

Milk Chocolate 42%

White Chocolate 32%



SINGLE ORIGIN CHOCOLATES

We offer exceptional single origin chocolate bars, which means chocolates made from homogenous aromatic cocoa bean varieties with a short ingredient list. In our product line, we showcase a diversity of flavors and aromas sourced from different cocoa bean varieties and origins.

All stages of chocolate production, from bean to bar, are carefully conducted to extract the maximum flavors from the cocoa beans. We aim to highlight desirable characteristics such as floral, fruity, nutty, or spicy notes.

Our single origin chocolate bars are elegantly packaged, emphasizing the unique nature of the product. We invite you to try our chocolates, which will delight connoisseurs and chocolate enthusiasts alike.

Weight: 70 g

Dimensions: 12 x 18 x 1.5 cm

Shelf Life: 9 months

Varieties: dark chocolates ranging from 70% to 100% cocoa, milk chocolates, and white chocolates



CHOCOLATE BOMB

Inside the chocolate egg-shaped sphere, sweet surprises await – unique aromatic additions that will allow you to savor the intense taste and aroma of chocolate with every sip.

To fully indulge in them, simply place the bomb into a cup and pour hot milk over it. As the chocolate dissolves, the hidden additions will be released, creating a true explosion of flavors and scents. Allow yourself a moment of relaxation and enjoy the delicious, aromatic beverage – our chocolate bomb will undoubtedly meet your expectations!

Weight: 45 g - 50 g
 Dimensions: 9 x 10.5 x 9.5 cm
 Shelf Life: 9 months
 Dark Chocolate 72%
 Milk Chocolate 42%
 Milk Chocolate 42%
 White Chocolate 32%



CHOCOSTICK

Weight: 45g
 Dimensions: 6.5 x 15 x 5 cm
 Shelf Life: 9 months
 Varieties: Dark Chocolate 72%,
 Milk Chocolate 42%,
 White Chocolate 32%

Chocostick is a delicious chocolate cube with aromatic ingredients, placed on a convenient stick. Thanks to this solution, you can easily and quickly prepare yourself a portion of delicious hot chocolate to drink. Simply place the Chocostick in a cup, pour hot milk over it, and wait for a moment until the ingredients dissolve. The whole thing can be garnished with whipped cream or your favorite toppings. It's the perfect way to enjoy winter evenings and moments of relaxation when you want to savor the best quality chocolate.



PACKAGING PERSONALIZATION

Our artisanal chocolate is a unique delicacy crafted from cocoa bean to bar. We prioritize quality and handcrafting, ensuring a distinct flavor and texture in our products. For our clients, we also offer personalized packaging with their company logo, providing an excellent way to stand out among competitors.

With our experience and passion for creating exceptional flavors, we can offer you a special chocolate that makes a perfect gift for clients and business partners. Personalized packaging with your company logo will add an elegant touch to our products and help you stand out in the crowd.

We invite you to explore our offerings and get in touch for detailed information on our personalized packaging with your company logo.



CHOCOLATE BARS PERSONALIZATION

We would like to offer you our chocolate bar personalization service. We provide the option to imprint your company logo or create any desired shape on either the raised or recessed side of the chocolate bar. This turns our chocolate into not only a delicious treat but also an excellent promotional tool for your company. Personalized chocolate bars are a perfect way to distinguish your brand and delight customers and business partners alike. All our bars are made with the highest quality ingredients to ensure the best possible taste for our clients. We invite you to take advantage of our offering and try our personalized chocolate bars.



**Chocolate
bars**



Chocostick



Dragees



Chocolate bombs



Chocolate hearts



Drinking Chocolates

BESKID CHOCOLATE



CRAFT CHOCOLATE



CHOCOLATE SHAVINGS

We offer you high-quality artisanal chocolate, which has been finely chopped into shavings and packed in one-kilogram packages. It is perfect for making hot chocolate. It can be used in confectionery as an ingredient for ganache or filling for pralines and other sweets. Moreover, its consistency allows for molding chocolate bars or coating confectionery products. Our chocolate is a product with exceptional taste and aroma, satisfying even the most discerning connoisseurs. As the manufacturer, we take care of the highest quality of our products and ensure that each batch of our chocolate is meticulously crafted.

Weight: 1 kg (shavings) or 3 kg (block)
Custom orders available for 3 kg block
or 10 kg bucket
Untempered chocolate
Shelf Life: 24 months
Varieties: Dark Chocolate 72%
Milk Chocolate 42%
White Chocolate 32%

MELANGERS



Melanger (stone grinder) is a device designed for home and artisanal production of chocolate, nut pastes, and chocolate creams. It allows for preparing chocolate from cocoa beans to chocolate bars, starting with cocoa nibs.

The construction consists of two granite wheels rotating on a granite plate, grinding the product into a perfectly smooth and velvety mass (below 20 microns). The slow grinding process helps preserve the natural and delicate aromas in the products. It is easy to clean and suitable for continuous operation.



CHOCOLATE MELANGER / REFINER 3,5L

Countertop model,

Technical parameters:

Hopper size: up to 3.5 liters

Drum diameter: 203mm

Drum height: 140mm

Device weight: 13.5 kg

Voltage: 230V, 50Hz

Power: 200W



CHOCOLATE MELANGER / REFINER 4,5L – UCHYLNÝ

Countertop model,

Technical parameters:

Hopper size: up to 4.5 liters

Drum diameter: 241mm

Drum height: 159mm

Device weight: 13.5 kg

Voltage: 230V, 50Hz

Power: 200W

FOR PROFESSIONAL USE:

Entirely made in the USA from high-quality stainless steel.
Models are equipped with an emergency stop button, motor overload protection, and drum rotation speed adjustment.
Possible equipment modifications.



DCM MELANGER 20 MARK 2 / 10 KG

Countertop model
Hopper size: up to 11kg
Rotation speed adjustment range: 0-120 (rpm)
Device weight: 45kg
Device dimensions: 50x44x60 (cm)
Voltage: 230V, 50Hz
Available on order.



DCM MELANGER 50

Freestanding model
Hopper size: up to 22kg
Rotation speed adjustment range: 0-120 (rpm)
Device weight: 136 kg
Device dimensions: 68x74x126 (cm)
Available on order.



DCM MELANGER 70

Freestanding model
Hopper size: up to 32kg
Rotation speed adjustment range: 0-120 (rpm)
Device weight: 182 kg
Device dimensions: 71x81x127 (cm)
Available on order.

OTHER MODELS

	ZASYP
DCM MELANGER 100	45kg
DCM MELANGER 150	68kg
DCM MELANGER 200	90kg