

Torfellini®

- fabbrica di cioccolato -



Crema Cacao

Torfellini Crema Cacao is pure cocoa cream without nuts and with fine and gentle taste of cocoa. Made with high-quality raw materials.



Crema Cacao Fondente

Torfellini Crema Cacao Fondente – with deep, dense and fine cocoa flavor, combined with an unforgettable scent and taste of dark chocolate.



Cacao e Mandorla

Torfellini Cacao & Mandorla - a great combination of cocoa and almonds, Torfellini Cacao & Mandorla has a fine, full taste of real almonds.



Cacao e Nocciola

Torfellini Cacao & Nocciola - a classic recipe, but presented in a very different and indescribable way. Cacao & Nocciola provides a stunning, dense, fine taste and aroma of real hazelnuts.



We use only the highest quality ingredients to prepare an irresistible chocolate flavor.

The clever combination of selected products with master pastry skills immerses you in the blessed magic hidden in one jar of Torfellini.



It is a remarkable experience for dark chocolate lovers. Prepared with the best quality raw materials.



Prepared with carefully selected almonds, it is made with real nuts and combined with cocoa, gives you the chance to enjoy a taste that you will never forget. Prepared with the best quality and carefully selected almonds.



It is prepared with carefully selected high quality hazelnuts and raw materials. It gives you the opportunity to enjoy the exceptional experience of rediscovering this classic recipe in a new way. Dense, fine and gentle it is made for the lovers of chocolate in combination with nuts.

Torfellini & Me

crema cacao by Swiss recipe



NO PALM OIL * NO PRESERVATIVES * NO COLORANTS * GMO FREE

Made by a Swiss recipe, Torfellini Crema Cacao is a high-class cocoa spread of exceptional quality and unique taste and smell of cocoa. It is made of the best quality products only. Torfellini is packaged in luxury glass containers which ensures the preservation of its unique quality and taste.

We use only the best quality raw materials to make our cocoa spread. This, combined with quality workmanship, gives you the opportunity to immerse yourself in the magic called chocolate.



Torfellini & Pleasure

crema cacao by Swiss recipe

THE RITUAL OF EATING AN EXCELLENT DESERT IS ALMOST AS IMPORTANT AS THE DESSERT ITSELF!

Have you ever wanted to enjoy something sweet without palm oil and preservatives, but also gentle and of unforgettable taste?

Then... You are looking for a different product - it's Torfellini.

Torfellini is made for people who care what they eat and want to enjoy the good taste of chocolate!

TORFELLINI – THE TASTE OF QUALITY



NEW PRODUCTS



Cacao e Pistacchio

Torfellini Cacao & Pistacchio - an unforgettable combination of cocoa and real pistachio nuts. It gives you the opportunity to enjoy a different and rare taste of pistachios and chocolate. Prepared with carefully selected high-quality pistachios and raw materials.



Crema Bianca

Torfellini Crema Bianca is a white cream with an incredible and magical taste of real milk combined with cocoa butter. It's giving the opportunity to taste something extremely different and unique.



Crema Bianca e Limone

Torfellini Crema Bianca e Limone is a white milk cream with an incredible and magical taste. Now combined with limon. You can enjoy the sweetness of white chocolate combined with a light, pleasant and refreshing citrus taste.



Crema Cacao VEGAN

Torfellini Crema Cacao Vegan gives you the opportunity to enjoy the magic of chocolate without the use of any animal products. If you have lactose allergies this is no longer a problem. Without milk and animal products.

STOP TO EAT FOOD WITH NON QUALITY INGREDIENTS!

TASTE SOMETHING PURE!

HIGH QUALITY
COCOA BUTTER

HIGH QUALITY
Carefully selected
COCOA

HIGH QUALITY
Carefully selected
NUTS



HIGH QUALITY
**FULL CREAM MILK
POWDER**

HIGH QUALITY
SUNFLOWER BUTTER

GMO FREE

COCOA SPREAD WITHOUT PALM OIL!

Torfellini
- fabbrica di cioccolato -

Torfellini Sarl

Rue des Marbriers 4

1204 Genève, Switzerland

Office Lugano

Via Franco Zorzi 15 CH-6902

Lugano-Paradiso

m: +41 76 465 51 66

m: +359 890 110011

t: +359 2 418 1881 **f:** +359 2 418 1880

e: info@torfellini.com

w: www.torfellini.com



Scan me