







*Smet*



**Services & Solutions**  
**Chocolate Industry**



**SMET  
PRODUCTIONS**

# Chocolate Solutions & Services

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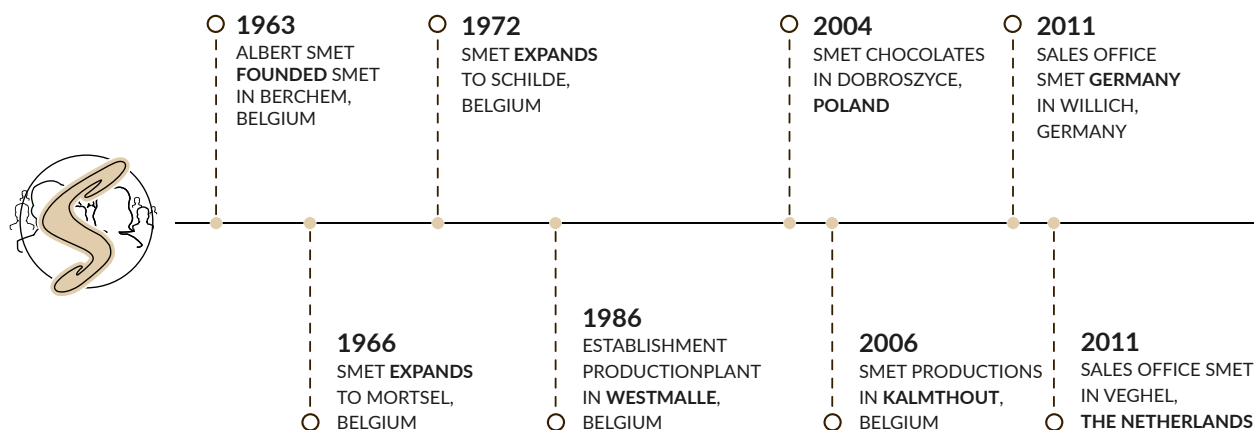


COMPANY NAME :  
SMET PRODUCTIONS

WEB & MAIL :  
WWW.SMETPRODUCTIONS.BE  
INFO@SMETPRODCUTIONS.BE

# About us

**Loved and appreciated by customers.  
Established early 1963.**



**The company for all your  
chocolate solutions**

Smet has been a pioneer in the chocolate industry for more than five decades, and after years of success with our valued customers, we are proud to be taking our operations to the next level. While our family-owned business now has a wider product selection and more services than ever before, the heart of our mission is the same: We produce high-quality products that exceed our industrial customers' expectations.

**The process of  
infinite innovation**

## Sustainable Solutions & Services Since 1963.

○ **2012**  
SALES OFFICE  
CHOCOLATE SMET  
IN TORONTO,  
CANADA

○ **2012**  
FOUNDATION OF RESEARCH  
CENTRE **CHOCOLATE ACADEMY**  
IN WESTMALLE, BELGIUM

○ **2012**  
SALES OFFICE  
SMET **ASIA-PACIFIC**  
IN MAKASSAR,  
INDONESIA

○ **2019**  
SMET EXPANDS  
**PRODUCTION FACILITY**  
IN KALMHOUT, BELGIUM

We manufacture semi-finished products, from chocolate shavings to high-end chocolate toppings and decorations. We also process different chocolate types like; aerated chocolate, flavoured chocolate, and compound in a range of shapes, sizes and colours.

However, we are more than just chocolate suppliers. We are problem solvers. We are passionate chocolatiers. We are sound natural-born communicators and innovative minds – something no other company of our kind can compete with. We fulfill what we promise

Smet is happy to help and assist you bringing your product idea successful to the market. Greater product visibility, increased management of costs, flexibility and environmental benefits are just some of the advantages you can derive from working together with Smet. We already have the expertise, resource and staff in place, so let's start a project together.

### WHO WE ARE

Smet strives to obtain the highest quality standards. Therefore, it reviews the quality of all factors involved in the production of its products day by day.

We own state-of-the-art production facilities, taking all reasonable measures to ensure flawless food safety, quality, hygiene, and traceability.

# Target Groups

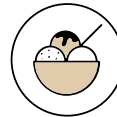
As a renowned industry-leader, it isn't just our job to satisfy our customers' demands – it's our duty. Our ultimate goal is to supply the best finished products that meet the highest quality requirements to satisfy our customers. We proudly work with experts in baking and desserts, dairy, cereal, wholesale, foodservice and confectionary.



**01 // Cereal :**  
cereal, cerealbars,  
granola, muesli, ...



**02 // Dairy :**  
milkshakes, yogurt, ...



**03 // Ice-Cream :**  
ice-cream, frozen  
desserts, ...



**04 // Bakery :**  
cake, cookies, pastry,  
baked goods, ...



**05 // Food-Service :**  
catering, hotel, restaurants,  
cash & carry, ...







# Belgian Origin



## International Export & Services

With facilities all across the world, such as Europe, Canada and Asia, we export to a worldwide market. Our customer-oriented team is reliable and fast, without compromising attention to detail.



**#6 Sales Offices :**  
For a great customer experience



**#2 Productions Facilities :**  
For state-of-the-art production



**#2 Logistic Solution:**  
For fast deliveries



**#2 Packaging & Mixing :**  
For suitable export



**#3 Research & Development :**  
For innovative solutions

# Services

## We sell Chocolate Solutions

As a problem solver, Smet is the reference for innovation in the chocolate decorations market. Our research and development team is working on a daily basis to continuously strengthen this position by optimizing recipes and processes to deliver cutting-edge solutions.

We believe in synergy! Working together is more efficient, more productive and more fun for the team. The whole is much greater than the sum of the parts.

### The best choice for you



#### Fast & Worldwide Delivery

Fast and exact delivery of the quality demanded, that's what it's all about. From anywhere in the world, you can count on us! Our reliable network of transporters, forwarding agents, and shippers, would be happy to serve you.



#### High-End Belgian Quality

We produce high-quality products that exceed our industrial customers' expectations. Smet strives to obtain the highest quality standards. Therefore, it reviews the quality of all factors involved in the production of its products day by day.



#### Premium Service

We will do everything in our power to expedite our processes, keeping you updated every step of the way. We go the extra mile to exceed your expectations. Your priorities are our priorities. We'll take full care of your project, so we can go from A to B without having to go through the whole alphabet.



#### Sustainable Supply Chain

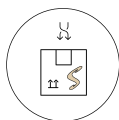
Smet contributes to a sustainable supply chain and carries responsibility towards society and the environment. As a Belgian chocolate company, fair trade and sustainability are high priorities for us.





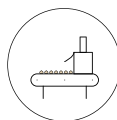
# We solve problems.

We don't just think outside the box. For our team, there is no "box." We push limits and break boundaries to deliver the personalized items our customers seek. By involving our customers through the whole process and by keeping their needs at the heart of all we do, we are able to continually create new novelties you would naturally choose.



## Flexible Packaging & Private Label

We provide a range of packaging solutions for numerous market chains – from 600kg industrial Big Bags to small retail consumer packages, and everything in-between. While we are able to deliver Smet labels, we understand that private labels are required in many situations.



## Small to XXL Production Runs

With our state-of-the-art productionlines, we can easily process small badges as well as very high volumes taking all reasonable measures to ensure flawless food safety, quality, hygiene, and traceability. No job is too big or small for our chocolate gurus, who can deliver from pallet to full truck loads or even full containers.



## Tailor-Made Recipes & Customization

Unlike "similar" chocolate and decoration suppliers, we are able to provide small or large quantities of tailor-made or customized products, colours, flavours and shapes.



# Chocolate Types.



## BE PREPARED FOR OUR CHOCOLATE SOLUTIONS!

Our research and development team is working on a daily basis to continuously strengthen our position by optimizing recipes and processes to deliver cutting-edge chocolate products in unique colours, flavours and textures.



## Sugar-Reduced Chocolate.



### Are you an innovator?

Diseases such as type II diabetes and cardiovascular diseases are on the rise. Politicians and the food industry are working together to reduce the sugar, fat and salt content of convenience food by 2025. Let us support you with our sugar-reduced chocolate. Improve the composition of your product and satisfy the rapidly increasing demand for healthier food.

Our sugar-reduced chocolate is made with natural fiber oligofructose. You get a sugar-reduced chocolate which tastes like the original chocolate version, but has a lower calorific value.

### Your Advantages



#### Fiber Properties

Oligofructose provides a controlled and improved intestinal function.



#### Prebiotic Effect

The protection against pathogenic germ is increased by the stimulation of the Bifidobacterium.



#### Pleasant Sweetness

Compared to sucrose, oligofructose has approximately 30-50 % sweetening power and creates a pleasant sweetness profile due to its neutral to slightly sweet taste.



# Natural Flavouring & Colouring

## Chocolate Flavouring & Colouring

From traditional chocolate, caramel to any fruit or gourmet flavour and from sugary sweet to extremely bitter. We can also supply e-number free colours for your convenience.

### Flavours:

Dark Chocolate, Milk Chocolate, White chocolate, Caramel, Apple, Lemon, Orange, Strawberry, Mint,...

### Colours:



# Soft Compound

## Soft Compound

Especially developed for blending into ice-cream. Our compound chunks and drops are delicious in taste and melt like ice-cream in your mouth.

### Colours:



# Aerated Chocolate

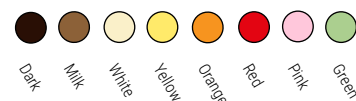
## Aerated Chocolate

Aerated Inclusions have standard one third the weight of regular chocolate inclusions. They have a lighter texture and mouthfeel than regular chocolate but the chocolate taste remains the same.

### Flavours:

Dark Chocolate, Milk Chocolate, White chocolate, Caramel, Apple, Lemon, Orange, Strawberry, Mint,...

### Colours:



# Chocolate Drops.







# DRG

# Chocolate Drops



## The sky is the limit

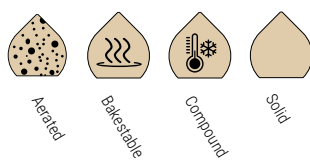
Attractive round shape, with a superb taste. Chocolate drops maintain their shape and taste after baking and can be mixed into a dough without discolouring.



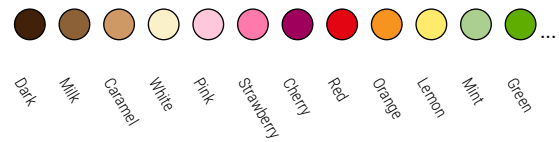
## Most Suitable For



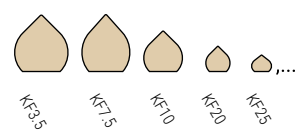
## Unique Characteristics



## Available Flavours & Colours:



## Available Sizes (mm):





# Solid Drops.



## Coloured Drops

**Pictured:** Solid orange flavoured drops  
KF3.5

*These coloured drops are available in solid, aerated and/or flavoured chocolate and can be produced in different sizes and colours. KF3.5 means there are  $\pm 3.500$  pieces in 1kg drops.*



## Aerated Drops

**Pictured:** Milk chocolate aerated drops KF10.

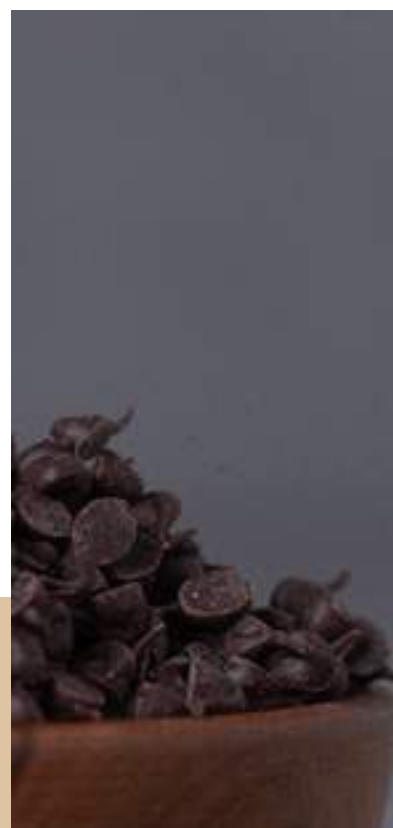
*Aerated drops are available in different sizes, colours, and flavours.  
KF 10 means there are  $\pm 10.000$  pieces in 1kg drops.*



## Solid Drops

**Pictured:** White chocolate solid drops KF20.

*These solid drops are available in different sizes, colours, and flavours.  
KF 20 means there are  $\pm 20.000$  pieces in 1kg drops.*



## Flavoured Drops

**Pictured:** Mint flavoured chocolate solid drops KF25.

*These flavoured drops are available in solid or aerated chocolate and can be produced in different sizes and colours.  
KF25 means there are  $\pm 25.000$  pieces in 1kg drops.*

# Chocolate Buttons.





# BUT



# Chocolate Buttons

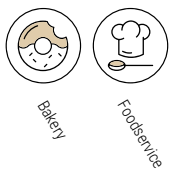


## My finger is on the button

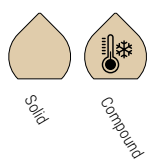
Chocolate buttons for confectionery purposes. For example: ganaches, mousses, biscuits, sauces, drinks and many other applications. It's simply made to help you achieve perfect results every time.



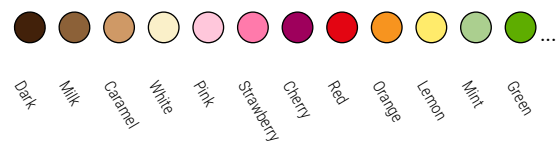
## Most Suitable For



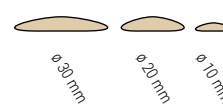
## Unique Characteristics



## Available Flavours & Colours:



## Available Sizes (mm):



# Chocolate Buttons.





## Buttons 30 mm

**Pictured:** White chocolate buttons 30 mm

*Our chocolate buttons are available in 10mm, 20mm and 30mm. Other sizes are possible, as well as different recipes.*



## Buttons 10 mm

**Pictured:** Dark chocolate buttons 10 mm

*Our chocolate buttons are available in 10mm, 20mm and 30mm. Other sizes are possible, as well as different recipes.*



# Chocolate Chunks.





# CH

# Chocolate Chunks



## We think outside the chunk

Chocolate chunks with an irresistible taste. To be added to muffins, cupcakes, chocolate chunk cookies, buns, ice-cream, cereal bars, etc.



## Most Suitable For



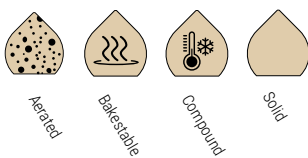
Bakery

Dairy

Cereal

Ice-cream

## Unique Characteristics



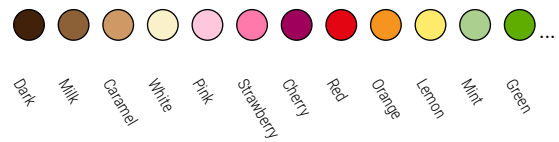
Aerated

Bakesable

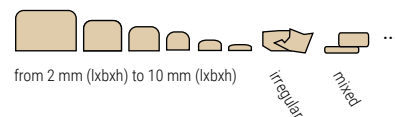
Compound

Solid

## Available Flavours & Colours:



## Available Sizes (mm):





# Chocolate Chunks.



## Irregular Chunks

**Pictured:** Dark irregular chunks 6 - 8 mm.

*Irregular chunks can be produced in different sizes ranging from 2-4, 6-8 to 9-11 mm long and 3-5 to 5-7 mm high.*



## Mixed Chunks

**Pictured:** Dark mixed chunks 2 - 20 mm.

*Mixed chunks can be produced in different sizes ranging from 6-8, 9-11 to 15-20 mm long and 3-5 to 5-7 mm high, mixed in one box.*



## Aerated Chunks

**Pictured:** Green apple flavoured aerated chunks 5x5x5 mm

*These aerated chunks are available in flavoured chocolate and can be produced in different colours or sizes ranging from 6-8 to 9-11 mm long and 3-5 to 5-7 mm high.*



## Flavoured Chunks

**Pictured:** Mint flavoured chunks 2 x 4 x 3 mm

*These flavoured chunks are available in aerated chocolate and can be produced in different colours and sizes ranging from 6-8 to 9-11 mm long and 3-5 to 5-7 mm high.*

# Chocolate Curls.





# CUR

# Chocolate Curls

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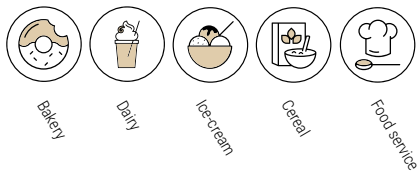
**None of the curls are the same, but all of them are beautiful**

For a festive and handcrafted chocolate touch, just sprinkle on top of your favourite pastries.

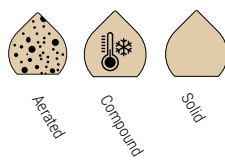




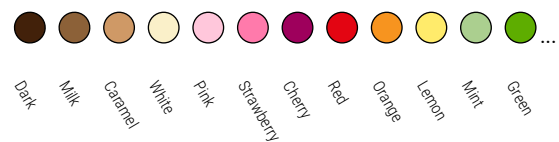
## Most Suitable For



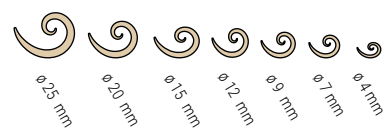
## Unique Characteristics



## Available Flavours & Colours:



## Available Sizes (mm):





# Chocolate Curls.

festivity starter  
since 1963

---





### Wide Curls 25 mm

**Pictured:** White chocolate curls 25 mm

*These chocolate curls are available in flavoured chocolate and can be produced in different sizes and colours.*



### Big Curls 15 mm

**Pictured:** Milk chocolate curls 15 mm

*These chocolate curls are available in flavoured chocolate and can be produced in different sizes and colours.*



### Standard Curls 9 mm

**Pictured:** Duo chocolate curls 9 mm

*These chocolate curls are available in flavoured chocolate and can be produced in different sizes and colours.*



### Mini Curls 7 mm

**Pictured:** Mixed chocolate curls 7 mm

*These chocolate curls are available in flavoured chocolate and can be produced in different sizes and colours.*



### Micro Curls 4 mm

**Pictured:** Dark chocolate curls 4 mm

*These chocolate curls are available in flavoured chocolate and can be produced in different sizes and colours.*



### Flavoured and/or Coloured Curls

**Pictured:** Pink and strawberry flavoured chocolate curls

*These chocolate curls are available in flavoured chocolate and can be produced in different sizes and colours.*

# Chocolate Shavings.





# SHA



# Chocolate Shavings



## Love at first bite

To cover your exquisite butter truffle, top up your pastries and dust your ice-cream with a crunchy texture for an attractive, artisan look.



## Most Suitable For



Bakery



Dairy



Ice-cream



Food service

## Available Flavours & Colours:



Dark

Milk

White

## Unique Characteristics



Solid

# Chocolate Shavings.



## Flat Shavings

**Pictured:** Dark flat shavings

*These irregular sized flat shavings are available in dark, milk and white chocolate.*



## Spaghetti Shavings

**Pictured:**  
White chocolate spaghetti shavings

*These irregular sized spaghetti shavings are available in dark, milk and white chocolate.*



## Standard Shavings

**Pictured:**  
Dark chocolate shavings

*These irregular sized shavings are available in dark, milk and white chocolate.*



## Parmesan Shavings

**Pictured:**  
White parmesan shavings 0-4 mm

*These irregular sized parmesan shavings have 30% dust reduction and are available in dark and white chocolate.*

# 3D / 4D Chocolate Designs.







# 3D4

# 3D / 4D Chocolate Designs



**You're only limited by  
your imagination**

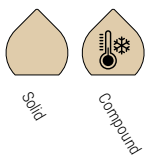
Let your product presentations tell a unique story. Any seasonal, branded, personalized or remarkable expression fit our 3D/4D chocolate.



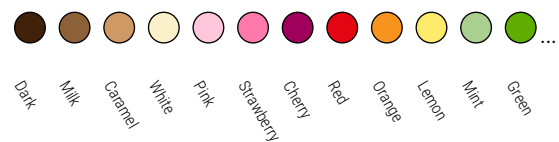
## Most Suitable For



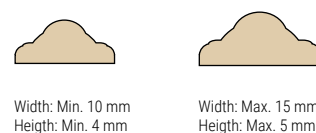
## Unique Characteristics



## Available Flavours & Colours:



## Available Sizes (mm):



# 3D / 4D Chocolate Designs.



Create your own 3D/4D  
chocolate idea.

## PHASE 1

Tell us your idea and we will make it work in 3D/4D chocolate. Our R&D team will create a 3D concept drawing and deliver a real-size plastic 3D print.



## PHASE 2

The test-tooling will be developed and handmade chocolate 3D samples will be provided.

## PHASE 3

After the test-tooling is approved, full production-tooling will be set up. We are now ready to produce.

## DESIGN RULES

The 3D/4D figures can be max. 15mm wide and max. 5mm tall. The final design should be spherical (conical shape) from the top. The bottom is always flat.

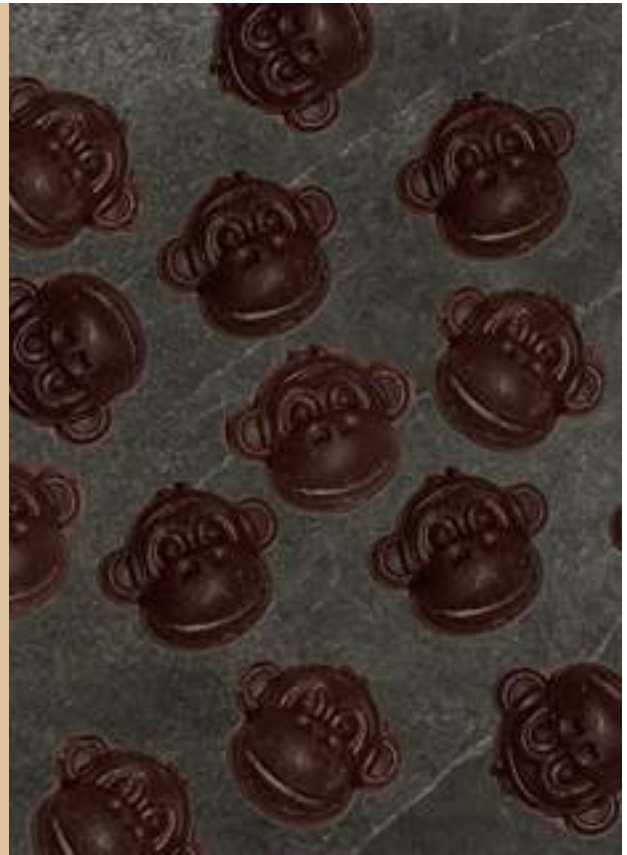


## 3D Compound

**Pictured:** Compound monkey heads

*Smet's 3D chocolate inclusions and toppings are suitable for decorating cakes, pralines, desserts or to mix with cereals, ice-cream or yoghurt.*

*These 3D chocolates are available in dark, milk or white colours and weighs between 0,4 gr and 0,7 gr.*



## 4D Chocolate

**Pictured:** Dark Chocolate Gold Coloured 4D bananasmile

*Smet's 4D chocolate inclusions and toppings are suitable for decorating cakes, pralines, desserts or to mix with cereals, ice-cream or yoghurt.*

*These 4D chocolates are available in dark, milk or white chocolate and various colours, and weighs between 0,4 gr and 0,7 gr.*



# Aerated Chocolate.







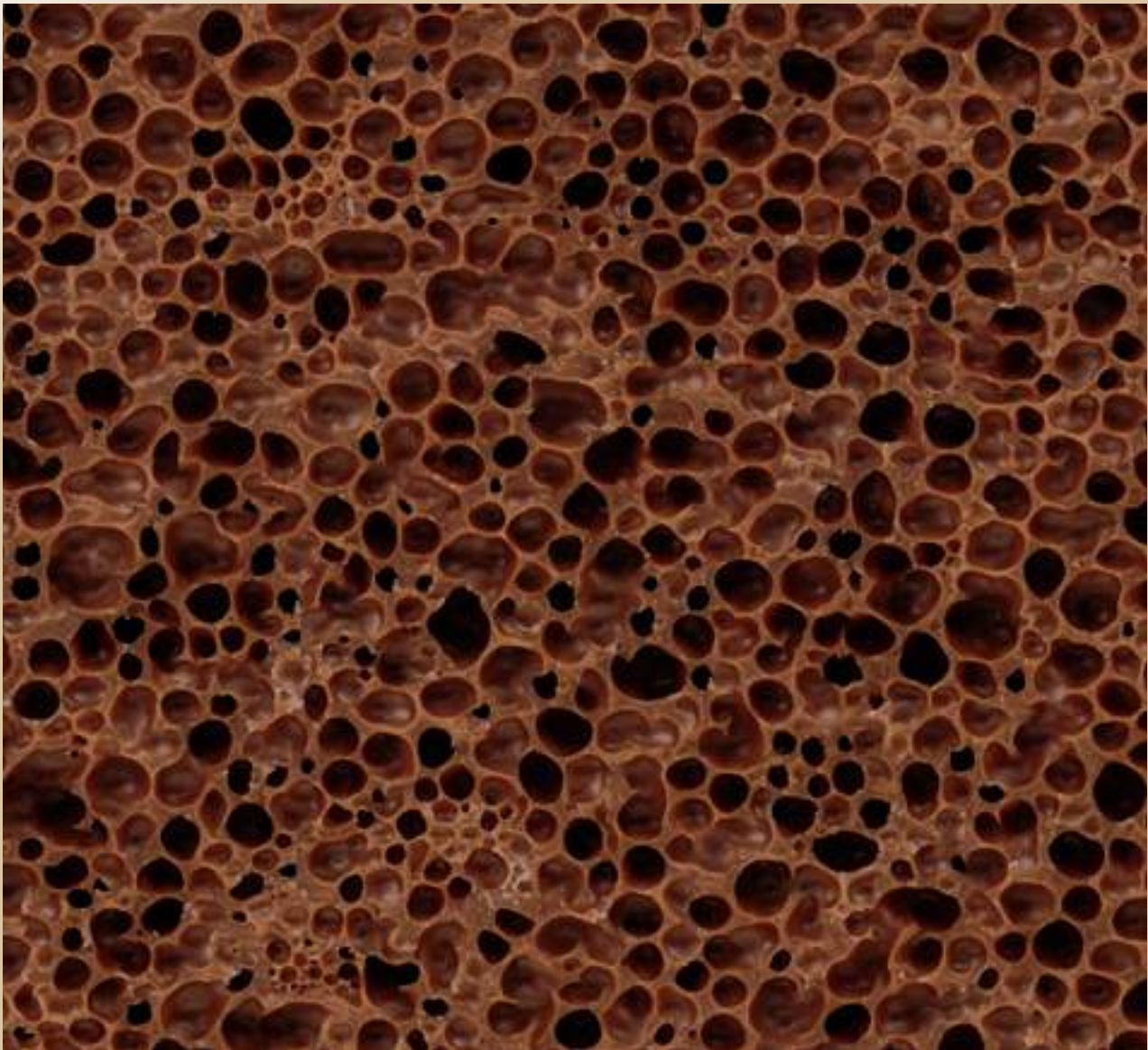
# AER

# Aerated Chocolate

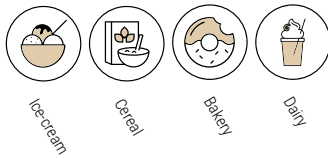


## We sell added value

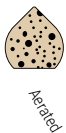
By adding air into chocolate, you get a whole new experience.



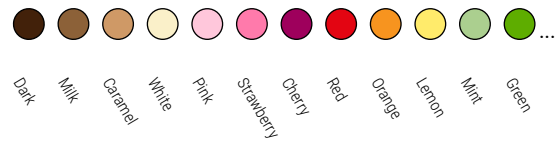
## Most Suitable For



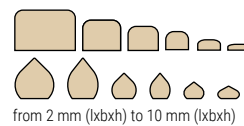
## Unique Characteristics



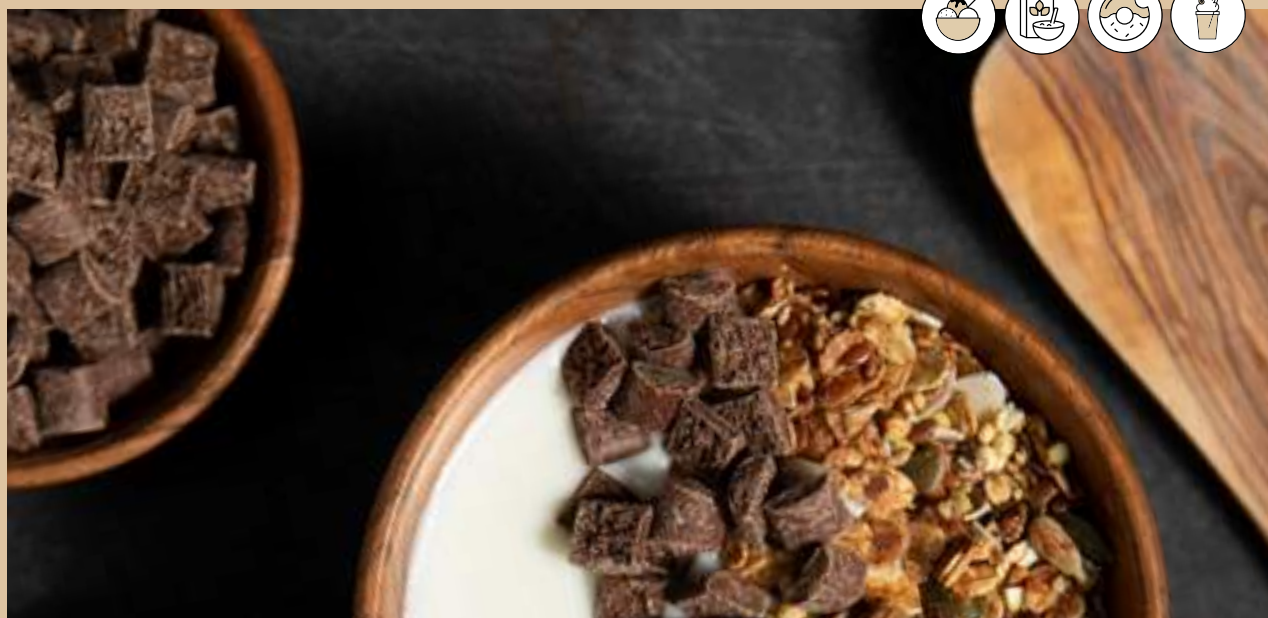
## Available Flavours & Colours:



## Available Sizes (mm):



# Aerated Chocolate.



## Aerated Chocolate

Aerated products float in milk or any other liquid. They have the same soft texture even in low temperatures. When melted, a foamy layer is created on top of your hot chocolate drink.

**More volume - Same weight**

**Floats on milk**

**Soft in ice-cream**



## Aerated Chunks

**Pictured:** Dark aerated chunks 5 x 5 x 5 mm

*These chunks are produced with 30% aerated chocolate. They are available in different flavours, colours and sizes ranging from 6-8 to 9-11 mm long and 3-5 to 5-7 mm high.*



## Aerated Drops

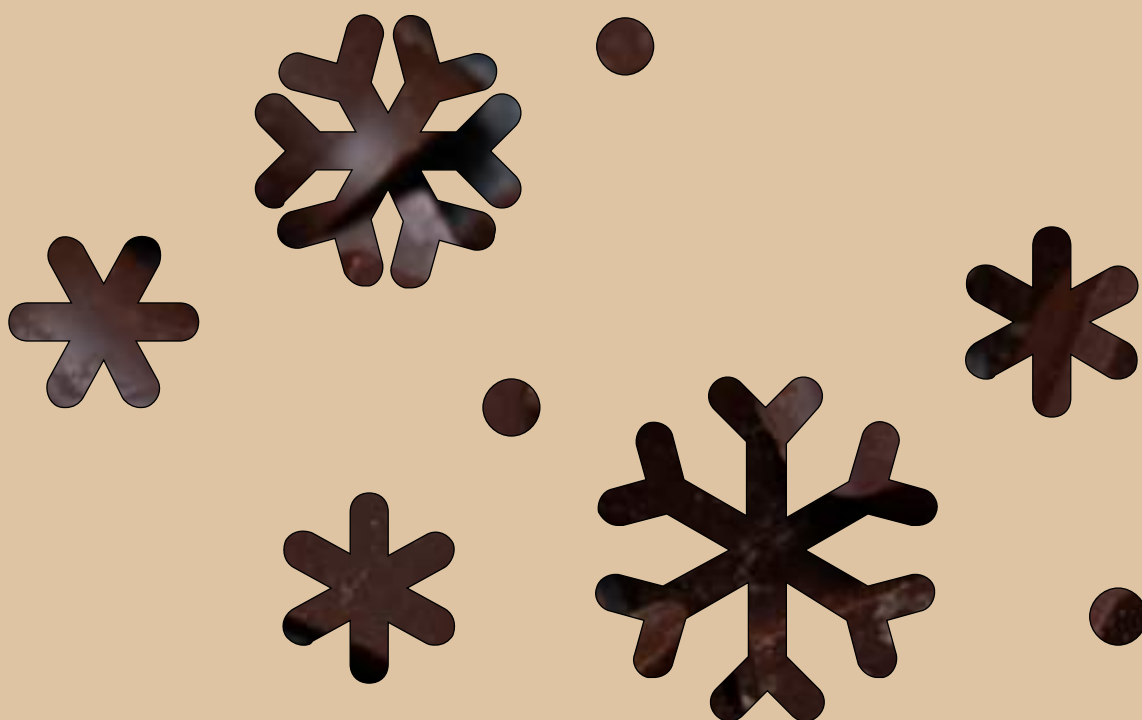
**Pictured:** Dark aerated drops KF10

*These drops are produced with 30% aerated chocolate and are available in flavoured and coloured chocolate. Available in different sizes ranging KF3 - KF25.*

# Soft Compound







# CON

# Soft Compound



## Freezing Brrrrrilliant

Delicious in taste, perfect for blending into ice-cream.



## Ideal for



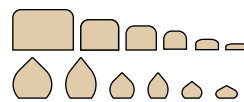
Ice-cream

## Unique Characteristics



Freezable

## Available Sizes (mm):



from 2 mm (lxbxh) to 10 mm (lxbxh)



## Product Highlights

Tastes like chocolate

---

Transport between 0° and +4°

---

Melts smoothly in your mouth

# Compound.

## Soft Compound

**Pictured:** Soft compound chunks 10 x 6 x 2,5 mm

*Soft compound remains soft in ice-cream and needs to be transported in a cooled environment. They are available in different sizes and shapes such as drops and chunks.*



# Chocolate Decorations.







# DEC

# Chocolate Decorations



## CREATE A MASTERPIECE, EVERY TIME

The taste, the texture and the looks. Highlight your premium confectionery, pastry and dessert applications with our chocolate decorations or present them just for snacking.



## Most Suitable For



Bakery



Dairy



Ice-cream

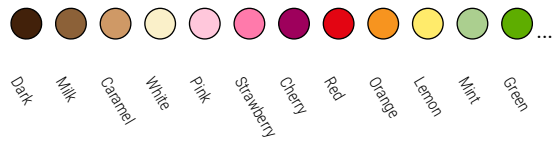


Cereal



Food service

## Available Flavours & Colours:



## Chocolate Decorations

# FlatForm Series

TIP



### Iproo Triangle

All Iproo decorations have a chocolate design on both sides. Really an easy-to-use decoration!

Size: 35 mm - 55 mm

Flavour:







### Iproo Series

Ultra-thin chocolate with beautiful designs on both sides.

Sizes: on request

Colours:  



### Carrara Series

To be endlessly creative: one piece, mixed designs, different shapes ...

Sizes: on request

Colours:  



### Jura Series

Countless shapes, big plates, squares, rectangles, rounds, half rounds, triangles

Sizes: on request

Colours:    



### Pollino Series

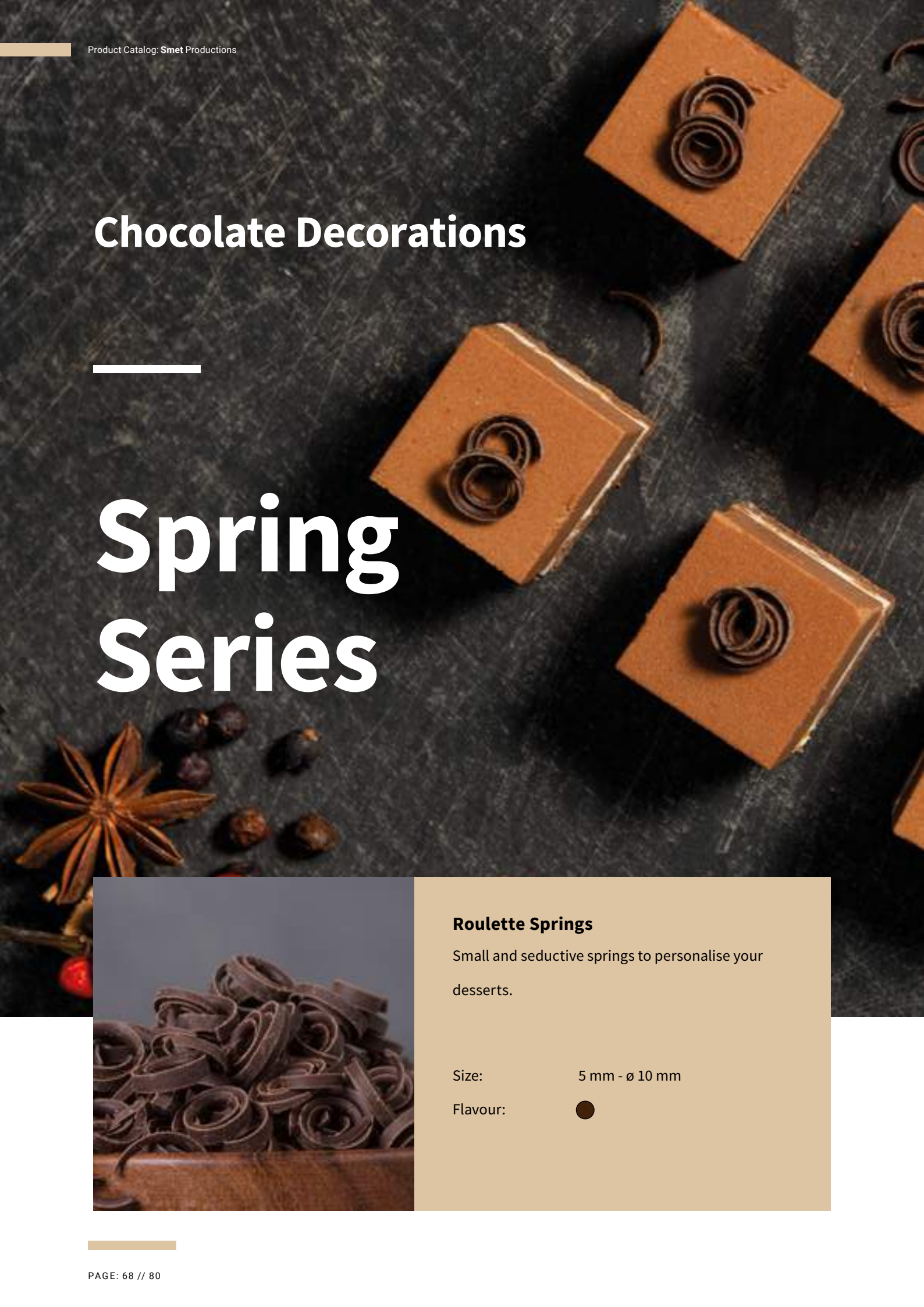
To add colour and dimension. Very thin chocolate plates with a striped design.

Sizes: on request

Colours:   

## Chocolate Decorations

# Spring Series



### Roulette Springs

Small and seductive springs to personalise your desserts.

Size: 5 mm - ø 10 mm

Flavour: ●





### Twister Springs

To highlight and create a special effect.

Size: 40 mm - ø 7 mm

Flavour: 



### Party Springs

Curly, tempting shape with a nice crunchy bite

Size: 20 mm - ø 7 mm

Flavour: 

## Chocolate Decorations

# Stixx & Pencils



### Regular Stixx

These chocolate stixx are eye-catching and have an elegant finishing touch.

**Size:** different sizes (1 cm - 20 cm)

**Colours:**  



### Zebra Stixx

Zebra striped design available in different sizes.

**Size:** different sizes (1 cm - 20 cm)

**Colours:**   





### Regular Pencils

Drawing a masterpiece, every single time.

#### Size:

L: 10 cm or 20 cm

#### Colours:



### Safari Pencils

Safari look, slightly crunchy.

#### Size:

L: 10 cm or 20 cm

#### Colours:



### Candlelight Pencils

Create a special effect on your desserts.

#### Size:

L: 10 cm or 20 cm

#### Colours:





# The new straw.



## Dark chocolate straw

Say no to plastic, use chocolate straws instead of plastic ones.

**Size:** 10 cm or 20 cm

**Flavour:** Dark Chocolate

## Milk chocolate straw

Say no to plastic, use chocolate straws instead of plastic ones. .

**Size:** 10 cm or 20 cm

**Flavour:** Milk Chocolate



### White chocolate straw

Say no to plastic, use chocolate straws instead of plastic ones.

**Size:** 10 cm or 20 cm

**Flavour:** White Chocolate



### Mint chocolate straw

Say no to plastic, use chocolate straws instead of plastic ones.

**Size:** 10 cm or 20 cm

**Flavour:** Mint



### Strawberry chocolate straw

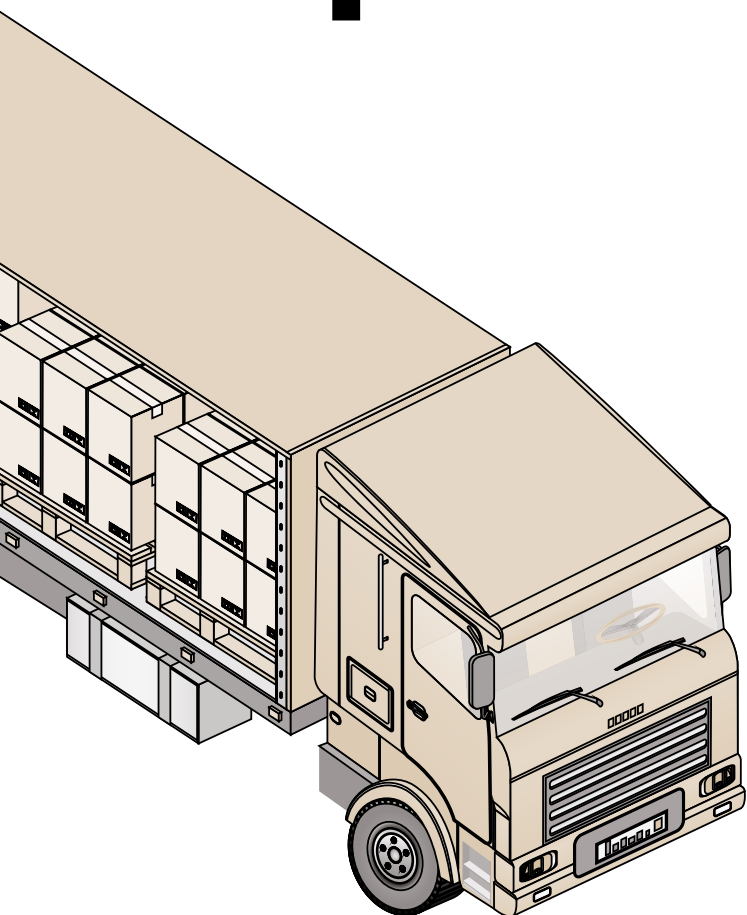
Say no to plastic, use chocolate straws instead of plastic ones.

**Size:** 10 cm or 20 cm

**Flavour:** Strawberry



# Packaging & palletization

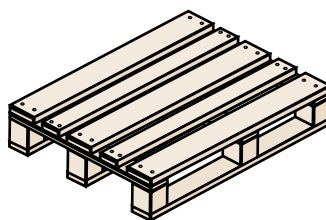


## Smart packaging for the industry.

Packaging is crucial for protecting chocolate products, preventing food waste, and providing important information for our customers. As every product is different, we don't have a 'one size fits all' approach to cardboard packagings. That's why we have a matching packaging range for our different types of chocolate. Our packaging is optimized for the easy use for our customers

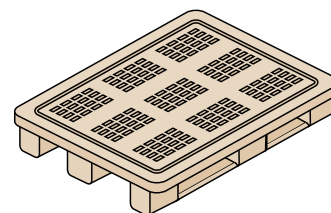
## Palletization

Palletization facilitates handling efficiency and reduces damaged products by reducing handling of individual cartons. We provide **wooden** and **plastic** pallets.



**WOOD**

100 x 120 cm | 120x 80 cm



**PLASTIC**

100 x 120 cm | 120x 80 cm



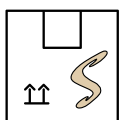


## Industrial Packaging



### Industrial Big Bags

Up to 1000 kg



### Cardboard Packaging

Up to 20 kg  
in various sizes



### Sealed Bags

300gr, 500gr, 1kg , 2.5kg and 5kg



### Customized Packaging

Individual packaging concepts, designed to your specifications.

## Private Label & food service

While we are able to supply Smet labels, we understand that private label is required in many situations. We proudly supply quality private label products to the worldwide market for retail, food services, and more.

For more information, please don't hesitate to get in touch with our friendly team anytime. We would love the opportunity to tell you more about what Smet can do for you. Your wish is our command.

**01 // Quality :**

Smet strives to obtain the highest quality standards. Therefore, it reviews the quality of all factors involved in the production of its products day by day.

**02 // Sustainable :**

As a Belgian chocolate company we contribute to a sustainable supply chain and carry responsibility towards society and the environment.

# Quality & Sustainability.



FAIRTRADE



## Sustainable supply chain & responsibility towards society and environment.

### Sustainable production at Smet.

The ideal of sustainable business runs through the entire value creation process at Smet, from raw materials to finished products. We offer our entire product range in **organic** and **Fair Trade** quality, use **RSPO**-certified fat for our products and produce to **UTZ** certification. Smet is Working towards a more ethical supply chain, that's why we are member of the **Supplier Ethical Data Exchange**.

We take our responsibility towards future generations seriously and strive towards sustainable development in all the relevant fields – economic, ecological and social.

# Smet Productions

## Sustainable Solutions, Ethical Sourcing & Certifications



## Certified.

### Hygiene and food safety.

#### BRC Certified

The highest standards of quality and sustainability are very important to us in the production of chocolate. You can download all certificates that demonstrate that we meet these high standards on our website [www.smet.be](http://www.smet.be)

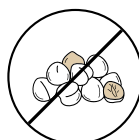
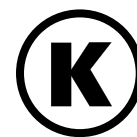
#### Kosher & Halal

Certification standards for both kosher and halal foods entail stricter requirements, more rigorous supervision, frequent inspections, stricter prohibitions against certain ingredients and contaminants and more transparency in labeling than existing laws. Therefore, many people buy our kosher and halal chocolates because of their guaranteed quality and pure ingredients.



**+827**  
Products  
Kosher & Halal

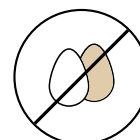
All our chocolate products are certified as kosher and halal.



NUT - FREE



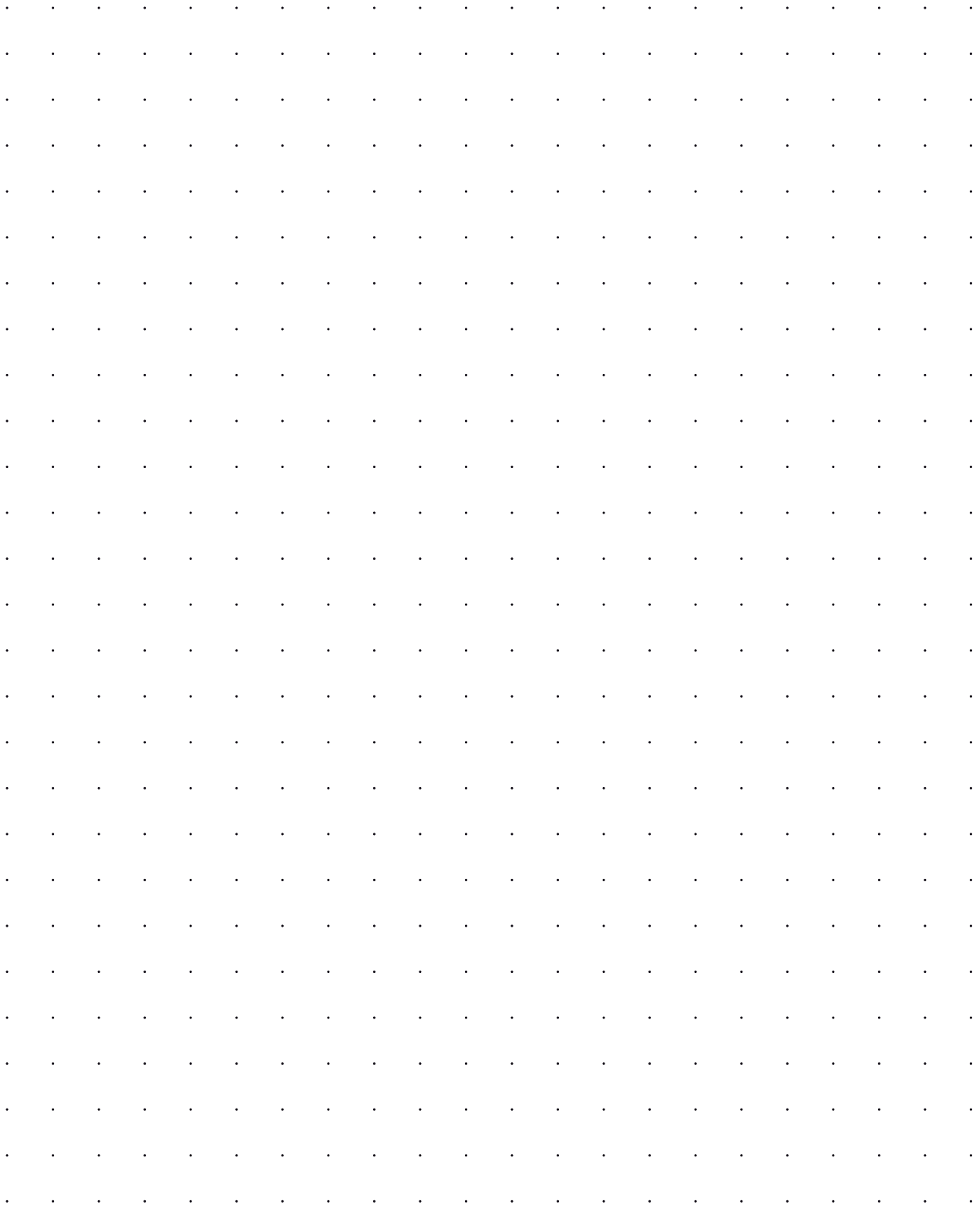
GMO - FREE



EGG - FREE

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

# Sketch.





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