

Ask for our wide range of seasonal and customized specialities



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

Hefti Swiss Fine Pâtisserie
Glerner Feingebäck Ltd.

✉ Sernftalstrasse 92
CH-8765 Engi / GL
Switzerland

☎ +41 55 642 52 02
✉ ufaes@feinback.ch
🏠 www.swissfinebakery.com

Hefti 
swiss fine
chocolate

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



72006 -
Bailey's Truffle*
Butter cream filling infused with
original Bailey's Irish Cream
*contains alcohol



72007 -
Grand Marnier Truffle*
Dark butter cream filling infused with
original Grand Marnier
*contains alcohol



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



72101 -
Almond Oval
Milk chocolate oval filled with al-
mond gianduja and decorated with
a whole caramelized almond



72150 -
Dark Truffle Mousse round
Tender dark butter cream filling in
dark chocolate decorated with a
swirl



72104 -
Piemonteser
One whole caramelized hazel-
nut 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



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



72113 -
Rocher Milk
Toasted almond cluster enrobed in
milk chocolate



72114 -
Rocher Dark
Toasted almond cluster enrobed in
dark chocolate



72115 -
Florentine
An almond caramel plate sitting
on top of truffle filling



72116 -
Pistachio
Finest pistachio marzipan
enrobed with dark chocolate



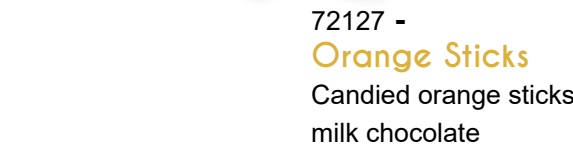
72212 -
Honey Round Dark
Filled with honey and a dark butter
cream on crispy almonds granules



72103 -
Marzipan Branchli
Hazelnut gianduja centre surround-
ed by marzipan and covered with
milk chocolate and hazelnut pieces



72128 -
Ginger Sticks
Candied ginger sticks enrobe in
dark chocolate



72127 -
Orange Sticks
Candied orange sticks enrobed in
milk chocolate

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

