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ISM 2020

Images: M. Pelczar

M. Pelczar show caramelised tea essences for true chocolate lovers

Mirosław Pelczar's passion and love for chocolate led him to found the "M. Pelczar" chocolate factory in 2011. He says of his company, "We have had a bond with chocolate for many years. Right from the start it has been a creative inspiration for us. So as Poland's master confectioner and a participant in the Confectioner World Championship, I want to make my customers' sweet dreams come true. In addition, Pelczar offers world-class products manufactured by hand using the best natural ingredients and high-quality chocolate".

At the ISM the exceptional chocolatier presented his premium line, Chocolate & Tea of the World, combining the very highest quality with caramelised tea essences. The tablets are refined with flowers, seasonings or fruits, and they unite delicate sweetness with interesting tea flavours from all over the world. The portfolio includes chocolate with the Japanese traditional tea Matcha, the essences of black tea, a floral tea, fruit teas and the essences of Yerba Mate and green tea. The product line is based on both dark and milk chocolate.

To further improve the taste and unique character of the chocolate, Pelczar relies on interesting added ingredients such as seasonings, lemon peels, jasmine blossoms, cornflower petals, lavender, mint leaves, sweet grass, candied ginger and many more. The portfolio consists of handmade pralines in various flavours, chocolate figures, chocolate bars, drinking chocolate in different forms and many other chocolate confectionery making each one an utterly unique creation. •

www.mpelczar.pl
Dr Henriette Ullmann