



VEBERRO

PREMIUM INDUSTRIAL CHOCOLATE



Real in Every Drop

We offer products matched to the flow
and taste profile of your application



QUALITY



TRUST



SUSTAINABILITY



INNOVATION





VEBERRO

PREMIUM INDUSTRIAL CHOCOLATE



Real in Every Drop

We offer products suited to your application's flow and flavour profile,
and with our controls at every stage of production,
we renew this promise in every batch.



PREMIUM INDUSTRIAL CHOCOLATE

About Us

Your Solution Partner in Chocolate

We are a strong brand supplying industrial chocolate in finished and semi-finished form, at the standard professional food producers and chefs need.

We aim to add value to our customers and grow sustainably together. More than a supplier, we set out to build a long-term partnership with you.

Quality in substance, not in words: we keep every process in the supply chain under control.

Every product under our brand is made within the trust we build with you, with a responsibility for food safety and standardization.



OUR VISION

To be one of the brands professional producers and chefs choose first.



OUR MISSION

To be not just a supplier but, through flexible ways of working, a business and solution partner to producers and professional chefs.



OUR VALUES

- ✓ Trust
- ✓ Environmental responsibility
- ✓ Honesty and transparency
- ✓ Being innovative
- ✓ Caring about sustainability
- ✓ Fairness



*“Standardization builds a brand; **trust** grows it.”*

PRODUCT PORTFOLIO

Finished and semi-finished industrial chocolate solutions developed or ready to be developed for different needs

01 Flakes (Powder Chocolate)



The ideal flake form for decoration, blends and industrial applications. It adds visual appeal and flavour to the product.

APPLICATIONS



DECORATION



ICE CREAM



DESSERTS



BAKERY

02 Liquid (Liquid Chocolate)



A liquid chocolate form prepared for industrial production lines. It offers easy use, a homogeneous structure and stable flow.

APPLICATIONS



BEVERAGES



ICE CREAM



SAUCES



FILLINGS

03 Chocolate Drops (Chips, Drops)



The ideal drop form for pastry, bakery and industrial production. It melts easily and delivers excellent flow.

APPLICATIONS



PASTRY



BAKERY



BISCUITS



ICE CREAM

04 Chocolate Chips (Coins, Pistoles)



Its easy melting and homogeneous dispersion deliver outstanding performance in doughs, fillings and coatings.

APPLICATIONS



COATING



FILLINGS



CAKES



CROISSANTS

05 Block Chocolate (Blocks, Bars)



Its high cocoa-butter ratio gives glossy, fluid results. Ideal for coating, moulding and filling.

APPLICATIONS



COATING



PRALINES



MOULDING



FILLINGS

Dark · Milk · White

We offer products suited to the viscosity and taste profile your application requires.



DARK



MILK



WHITE

APPLICATION AREAS

Brings creativity, performance and quality standardization to professional users across different sectors.



PASTRY & BAKERY



In cakes, pastries, cookies, muffins and bread, it gives excellent flavour and appearance.



ICE CREAM & COLD DESSERTS



In ice cream, gelato and other cold desserts, it gives rich chocolate taste and ideal texture.



BISCUITS & SNACKS



In biscuits, wafers, granola bars and snacks, it gives homogeneous coating and a superior taste profile.



CHOCOLATE & CONFECTIONERY



In filling, coating and decoration applications, it stands out for flow and gloss performance.



BEVERAGES & POWDERS



In hot chocolate, flavoured drinks and powder blends, it gives easy solubility and intense chocolate aroma.



INDUSTRIAL PRODUCTION



On automated production lines, it delivers high efficiency, low waste and consistent results.

OUR REAL CHOCOLATE PROCESS

01



Raw material

Intake control and recipe-based raw material feeding

02



Mixing

A homogeneous mass is obtained

03



Pre-refining

Two-roll mill (Pre-finer)

04



Refining

Five-roll mill (Refiner)

05



Conching

Aroma development and flow

06



Tempering

Crystallization: cocoa butter set into a stable structure

07



Forming

Deposited and cooled to take its final shape

Flakes (Powder)
SEMI-FINISHED

Liquid Chocolate
SEMI-FINISHED

Drops · Chips · Block
FINISHED



QUALITY STANDARDIZATION GUARANTEE

Through the control processes we apply at every stage of production, we keep our brand at the centre of a reliable value chain.



WHY VEBERRO?

- ✓ Product assurance
- ✓ Consistent production
- ✓ Real chocolate
- ✓ Reliable supply chain
- ✓ Sustainability
- ✓ Professional support



Halal
Certified



Good Manufacturing
Practices



HACCP
System



CONTINUOUS IMPROVEMENT

We continuously monitor, measure and improve our production processes for the highest quality and efficiency.



QUALITY STANDARDIZATION

From raw material intake to the finished product, our multi-stage quality control system guarantees consistent products.



R&D

In our modern R&D laboratory we develop and optimise your recipes for your specific needs.



INNOVATION

We follow changing market trends and offer innovative chocolate solutions that stand out.



CUSTOMER FOCUS

We understand our customers' needs, adding value to their business with technical support and partnership.

FROM SOURCE TO PRODUCT



Starting from quality cocoa, our expertise and technology turn it into perfect chocolate.

MODERN PRODUCTION TECHNOLOGY



Uninterrupted, stable production on our technological lines, under GMP standards.

OUR R&D LABORATORY



With analysis, testing and sensory evaluation, we keep improving quality through scientific methods.

INTERNATIONAL QUALITY AND FOOD SAFETY CERTIFICATIONS



Halal
Certified



Good Manufacturing
Practices



HACCP
System

A SUSTAINABLE FUTURE



With our responsibility to nature and to the future, we use resources efficiently, reduce waste and work for a more sustainable world.

OUR QUALITY POLICY

- ✓ Knowing exactly what we produce
- ✓ 100% traceability and full standards compliance
- ✓ Building continuously self-improving systems
- ✓ Providing a healthy, safe working environment
- ✓ Carrying the reliable food value chain forward
- ✓ Customer focus, fair trade and sustainability
- ✓ Flawless production, on-time delivery and ESG care

GLOBAL REACH, LOCAL STRENGTH

With our global production strength, we bring VEBERRO quality to every continent.



Strong Logistics
Infrastructure



On-Time Delivery
and Reliable Supply



Expert Technical
Support



Customer-Focused
Solution Approach



Worldwide
Wide Network



VEBERRO

PRODUCT RECOMMENDATIONS BY APPLICATION AREA

	 PASTRY 	 ICE CREAM 	 BISCUITS & SNACKS 	 CHOCOLATE PRODUCTION 	 BAKERY & DOUGHS 	 BEVERAGES & HOT DRINKS 
PRODUCT FORM	Ideal solutions for cake, mousse, ganache, coating and decoration applications.	Delivers intense chocolate flavour and perfect melt in ice cream and dairy desserts.	Superior taste and stable processing performance in biscuits, wafers, bars and snacks.	High quality and gloss in filling, coating, moulded and tablet chocolate production.	Bake-stable, intensely aromatic solutions for croissants, buns, cakes and filled products.	Easy-melting, smooth formulations for hot chocolate, sahlep and beverage applications.
DROPS CHOCOLATE	★★★★☆ Cakes, cookies, muffins	★★★★☆ Ice-cream inclusions, mix-ins	★★★★★ Kurabiye, bar, granola	★★★★☆ Chip applications	★★★★★ Bake-stable, holds its shape	★★★★☆ Drink topping, decor
CHIPS CHOCOLATE	★★★★★ Ganache, mousse, fillings	★★★★★ Ice-cream blends, ripple	★★★★★ Dough inclusions, coating, chips	★★★★☆ Fillings, bars, blends	★★★★☆ Fillings, chips, blends	★★★★☆ Drink blends, sauces
FLAKES (Powder Chocolate)	★★★★☆ Coating, powder decoration	★★★★☆ Ice-cream topping, decoration	★★★★☆ Surface coating, decor	★★★★☆ Powder blends, aroma	★★★★☆ Topping, crumb finish	★★★★★ Sahlep, hot chocolate
BLOCK CHOCOLATE	★★★★★ Enrobing, ganache, decoration	★★★★★ Coating, ripple, variegato	★★★★☆ Coating, thin layers	★★★★★ Moulding, tablets, enrobing	★★★★☆ Fillings, coating	★★★★☆ Sauces, drink bases
LIQUID (Liquid Chocolate)	★★★★★ Sauces, glazing, decoration	★★★★☆ Sauces, ripple, variegato	★★★★☆ Coating, thin enrobing	★★★★☆ Fillings, coating	★★★★☆ Top coating, sauces	★★★★★ Hot chocolate, sahlep

GLOBAL REACH, LOCAL POWER

With a strong production infrastructure and a strategic logistics network, VEBERRO is expanding from Türkiye to the world. We aim to be your reliable solution partner in Europe, the Middle East, Russia, Central Asia and many other markets.




Technological Infrastructure


Reliable Supply


On-Time Delivery


Expert Technical Support


Corporate Integration


End-to-End Traceability


Sustainable Production

PRODUCT FORMS AND SUPPORT

The right form, the right application and technical support.

PRODUCT FORMS



FLAKES

(Powder Chocolate)



LIQUID

(Liquid Chocolate)



CHOCOLATE DROPS

(Chips, Drops)



CHOCOLATE CHIPS

(Coins, Pistoles)



BLOCK CHOCOLATE



TECHNICAL SUPPORT

Our experienced technical team offers solutions tailored to your product development. Get in touch for recipe suggestions and technical documents.

✉ info@sagrosa.com



The right raw material is the first step to a perfect result.

TIPS FOR SUCCESS



Correct tempering improves gloss and shelf life.



Choosing the right viscosity raises your product quality.



Store in a cool, dry and odour-free place.
(16-20 °C)



Using the right blend ratios gives you the ideal texture.



Run application tests to choose the product that best fits your recipe.



*Every brand has
its own story,
its own recipe.*



CUSTOM PRODUCTION

Your brand gains value with us.

We define your needs together, produce under your brand to your standards, and deliver as planned.

OUR PRODUCTION PROCESS

1



NEEDS ANALYSIS

We assess your process together, in line with your target audience and your requirements.

2



RECIPE DEVELOPMENT

Recipes unique to you are developed, and trial runs lead to the right result.

3



TESTING & APPROVAL

Trial products are tested together; with your approval, we plan batch production.

4



PRODUCTION

Production runs to GMP standards, with our technological infrastructure and standardization.

5



STOCK & DELIVERY

Your brand's products are stored safely and delivered to you.

PACKAGING SOLUTIONS FOR YOUR BRAND



HOW WE WORK TOGETHER

✓ Together we define your needs and develop the right product for your target audience.

✓ We have the private label expertise to produce under your brand, to your standards.

✓ Keeping to the plan we agree with you, we store and ship your products in the right conditions.



LET'S GROW TOGETHER.
LET'S CREATE VALUE.

To take your brand to the next level,
get in touch at info@sagrosa.com.

+90 532 422 33 19

info@veberro.com

www.veberro.com

Konya, Türkiye

STRONG STRUCTURE, SOLID FUTURE

EXPERT IN PRODUCTION, STRONG IN MARKETING, RELIABLE IN DELIVERY

VEBERRO, SAGROSA and BYKAP work together to build an integrated, sustainable and strong value chain – from production to sales, from sourcing to distribution.

INTEGRATED CORPORATE STRUCTURE



PRODUCTION

SAGROSA

Gıda ve Teknoloji San. Tic. Ltd. Şti.

- ✓ Modern machinery and equipment
- ✓ R&D and innovation
- ✓ Standardization
- ✓ Flexible production capability



SOURCING & SALES

BYKAP

Enerji San. Tic. Ltd. Şti.

- ✓ Supply chain management
- ✓ Sales and marketing



DISTRIBUTION & LOGISTICS

BYKAP

Enerji San. Tic. Ltd. Şti.

- ✓ Wide logistics network
- ✓ Shipment in proper conditions
- ✓ Distribution planning
- ✓ Access to global markets



INTEGRATED STRUCTURE • SUSTAINABLE GROWTH • STANDARDIZATION • CUSTOMER-FOCUSED SERVICE

WHY US?



EXPERTISE

Experienced, expert staff in chocolate production.



QUALITY-FOCUSED APPROACH

Consistent quality to international standards.



SUSTAINABILITY

Responsible production, eco-conscious processes.



TRUST & PARTNERSHIP

Long-term partnerships that create value both ways.



GLOBAL VISION

Beside you with a market network growing worldwide.

PRODUCTION UNDER GMP CONDITIONS



Halal
Certified



Good Manufacturing
Practices



Food Safety
System



OUR QUALITY, OUR ASSURANCE

We guarantee quality at every stage and keep food safety and customer satisfaction at the highest level.



OUR GOAL

To be a reliable, innovative industrial chocolate brand preferred worldwide.



www.veberro.com

+90 532 422 33 19

info@veberro.com

Konya, Türkiye

FACTORY

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SAME STANDARD, EVERY BATCH.



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