norevo

Confectionery Performers for chocolate-coated sweets

:always natural

norevo

Global. Sustainable. Innovative.

We are pleased to give you an insight into Norevo's world of confectionery performers with this brochure. Natural raw ingredients, and specialty ingredients derived from them, have been our driving force for more than 120 years.

Norevo at a glance

- Privately owned and independent
- 240 employees worldwide from 21 nations
- 5 production sites on 5 continents
- In-house laboratory for R&D and product analysis
- Customers in 79 countries

Natural raw ingredients – innovatively developed

Natural, pure, and sustainably produced raw materials are the basis on which we produce ingredients for our industrial partners.

Whether honey, licorice extract, gum acacia, or other fine raw ingredients – our products meet the high standards of the food, confectionery, and beverage industries. Our international customers from the pharmaceuticals and cosmetics sectors appreciate their long-standing partnership with Norevo.

We act in a spirit of partnership and fairness

It has always been our top priority to cooperate fairly and in partnership with our raw ingredient producers – in many cases, this holds true for generations. With our global presence, we are both locally rooted and internationally connected.

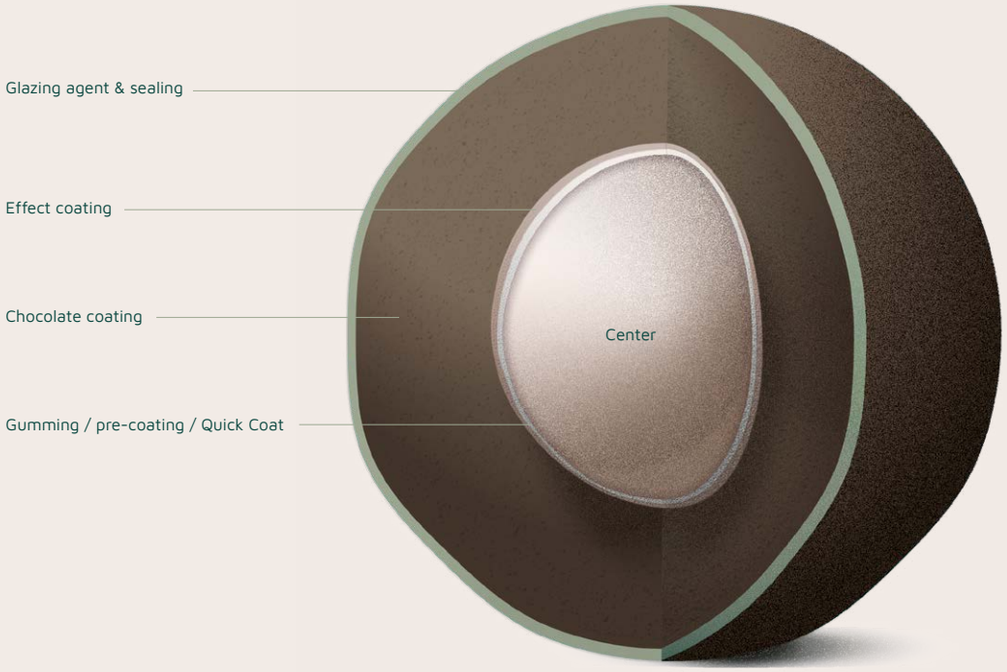
This is the only way to ensure that our raw ingredients are of top quality from their very origin and produced in an environmentally sustainable manner. These strong partnerships provide us – and you – with a stable global supply chain. As a responsible company, we view certifications, sustainable procurement channels, transparent supply chains, and complete compliance all around the world as a key task – and happily and voluntarily go beyond existing standards to this end.

> For us, working with natural products is not a trend – it's part of who we are.

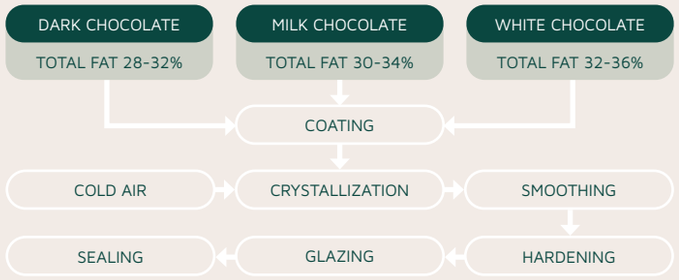
Johannes Wolff, Managing Director

Each layer counts: From the raw ingredients to the finished sweets

Producing chocolate-coated goods requires precise coordination of multiple production steps and ingredients. From pre-treating the center to coating and finishing, Norevo delivers high-quality products to support your entire production workflow. We also offer expert guidance on all aspects of processing and refinement.



Chocolate coating



There are a number of crucial influencing factors when it comes to preparing the perfect chocolate-coated product.
In particular, the choice and composition of the chocolate, its milk and fat content, as well as the center have an effect on the entire manufacturing process.

Pre-coating: pre-treatment for a stable center

Pre-coating or gumming refers to the preparation of the center before the coating process. It has important functions and solves various problems.

PRE-TREATMENT OF THE CENTER

PRE-COATING | GUMMING | PRE-PANNING | ISOLATION | STABILIZATION

Objectives of pre-coating

Pre-coating the dragees ensures an optimal final product:

- Pre-coating facilitates uniform coating results
- Gumming improves the adhesion between the center and its coating
- Pre-panning helps smoothen the center surface
- Isolation helps to form a barrier against migration
- Stabilization increases heat stability
- Dimensional stability even under mechanical stress
- Quick and easy weight gain in the dragee process

Coatings for a better shine, bite, and shelf life

Our coating, glazing, and sealing agents help produce high-quality products and innovations. They support key process steps such as ensuring even panning, improving adhesion between the center and the coating, and increasing the overall stability of the final product — both thermally and mechanically. These functional ingredients contribute to efficient manufacturing and consistently excellent results in chocolate dragée production.

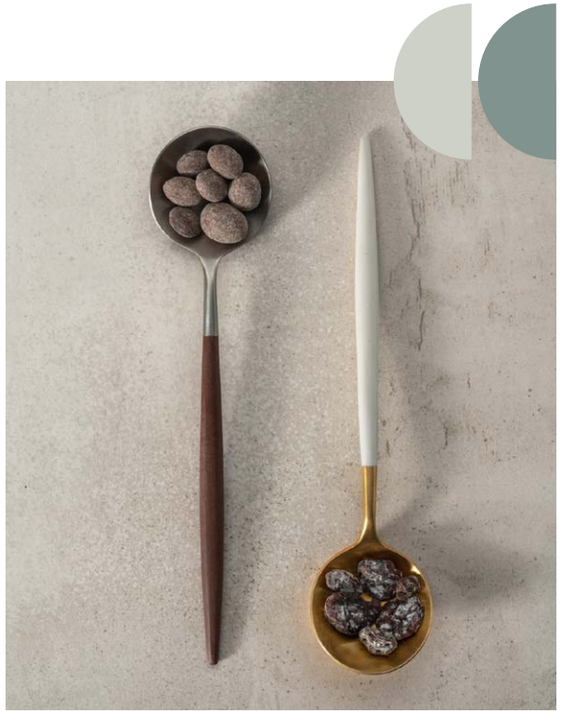
Pre-coating

Quick Coat

Quick Coat is a universally applicable gumming agent to pre-treat, standardize, and stabilize sugar-coated and chocolate-coated centers.

- Smoothens the center surface
- Allows for homogeneous coating results
- Improves the adhesion between core and coating layer
- Forms a barrier against the migration of fat or moisture
- Increases stability against heat and mechanical stress
- Suitable for sugary and sugar-free coated sweets

Helps to achieve a higher load of the panning equipment when working with very soft centers, enabling more efficient production with greater capacity.



From nuts to jellies – each center has its very own challenges:

- Nuts: fat migration
- Uneven centers: rough surface
- Smooth and hard centers: adhesion
- Elongated centers: shape
- Soft fruit: softness and moisture
- Soft jelly centers: texture and stability
- Angular centers: edges and corners

Effect coatings

Norevo's effect coatings offer intense salty or sour taste experiences on or in the surface of coated sweets. Our effect coatings allow for the creation of extraordinary and exciting new coated products.

Quick Sour

Quick Sour is a powdered acidulant designed for panned confectionery. It is a powdered acidulant for panned sweets that allows a strong citric acid layer without affecting the dragee's stability.

- Intense sour effect, adjustable by dosage
- Prevents acid migration, spotting, and stickiness
- Maintains coating stability and visual appeal
- Easy-to-use powder format for precise application

Quick Flash

Quick Flash is the ideal solution for adding a distinctive salty-liquorice kick to your confectionery – with reliable processing and product protection.

- Ready-to-use powder blend containing ammonium chloride
- Creates a bold, salty-liquorice flavour effect, either inside or on the surface of coated products
- Suitable for various dragée applications in confectionery manufacturing
- Ensures high product stability and protects against structural damage during processing and storage

Glazing agents

Our glazing and sealing agents for chocolate- and compound-coated sweets create a durable, stable, and shiny surface. They are also available as a preservative-free concentrate.

Quick Polish

Quick Polish is an economical, ready-to-use polishing agent designed for chocolate-coated and compound-coated products. It ensures excellent shine and smooth surfaces with minimal effort.

- Optimized for fully loaded pans and crystallized coatings
- Suitable for manual or fully automated systems
- Delivers high-gloss results in minimal time
- Best results when combined with Quick Lac for long-lasting shine protection

Quick Gloss plus

Quick Gloss Plus is a liquid 2-in-1 solution for chocolate- and fat compound-coated dragees and cereals. It delivers a brilliant, long-lasting shine while sealing the surface in a single step – no separate sealing required.

- High-gloss finish with integrated sealing
- Saves time and resources by combining two steps
- Suitable for chocolate and fat-based coatings
- Easy application with standard equipment and consistent results

Quick Gloss DF

Quick Gloss DF is a declaration-friendly, universal liquid glazing and sealing agent for coated goods and cereals with chocolate or fat compound.

- Produces stable high gloss even in challenging conditions
- 2-in-1 polish and seal—no separate sealing step required
- Low dosage needed & short processing time
- Declaration-friendly formulation
- Smooth polish even in humid environments

CLEAN-LABEL-VERSION AVAILABLE

Quick Sol

Quick Sol is an ideal glazing agent for chocolate-coated sweets with uneven surfaces.

- Suitable for chocolate-coated cereal flakes, coated sweets, raisins, or other dried fruit
- Provides a uniform and stable surface gloss
- Protects the crisp structure of cereal flakes and coated sweets

Quick Shine

Quick Shine is an aqueous polishing solution for coated sweets on a chocolate or fat compound basis.

- Polishing solution for coated sweets on a chocolate or fat compound basis
- Available in organic quality

Sealing agents

Quick Lac

Quick Lac is a universally applicable sealing agent for sugar-coated and chocolate-coated sweets.

- Alcoholic solution based on select shellac qualities
- Protects the surface gloss and color from environmental conditions such as humidity, fluctuations in temperature, and mechanical stress
- Improves the shelf life of the finished product
- Applicable on bright surfaces
- Available on ethanol and IPA (isopropyl alcohol) basis

Individual product development for our customers

International market leaders as well as young startups have trusted in Norevo's confectionery sector expertise for years.
In addition to the range of products presented herein, we are always happy to develop individual solutions for your production.

Other natural ingredients & flavoring agents

In addition to the special products presented herein, Norevo's range includes other raw ingredients such as gum acacia, licorice extract, and honey. They serve as ideal natural flavoring and coating agents for confectionery.

Gum acacia

Gum acacia thickens, adds volume, and stabilizes the texture. You can create flexible sugar coatings by adding the right amount of gum acacia to your sugar solution. In addition to the ready-made compounds from our Quick range, we also provide this natural raw ingredient as a powder, in pieces, or as granules. Norevo's gum acacia is Kosher and Halal certified and available in organic quality.

Licorice extract

Licorice contains glycyrrhizin, which is about 30 times sweeter than sucrose. Used as a natural sweetening agent, small dosages of licorice extract cater for a natural sweetening effect. In confectionery, it is also used as a flavoring and coating agent. We supply licorice extract as granules, a powder and low-dust powder, a paste, and blocks.

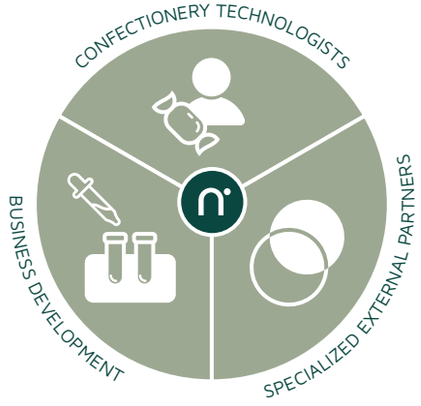
Honey

Honey has a high sweetening power; moreover, it lends chocolate-coated goods a subtle flavor. Norevo's offer ranges from raw honey to honey blends to honey powder. We also offer certified organic and Fair Trade honeys.

Individual Solutions. Professional Insight.

Our self-image: We are part of your product development

At Norevo, we develop new and innovative solutions for ever better end products. Alongside our customers, we analyze individual product characteristics and production procedures in order to achieve the best possible results. We offer comprehensive advice on our raw ingredients' range of applications and functionalities. In our training courses and workshops, we impart expert knowledge on specialty ingredients, their processing, and their specific properties in the production process. We apply state-of-the-art analysis methods to ensure that even the most stringent quality requirements are met.



Our top priority: Your perfect product

International trends, emerging industries, and the new opportunities offered by our natural raw ingredients: They are our driving force to continuously research innovations for the food, pharmaceutical, and cosmetics industries. To this end, we closely cooperate with the research and development departments of our customers and use synergies with a wide range of development partners. We put particular emphasis on the cooperation with our partner D&F Sweets GmbH in the field of developing confectionery products.

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Feel free to contact us if you have questions on our products, manufacturing processes, or conditions of sale.

Our team of business development and confectionery technologists is available to you at technical_support@norevo.de.

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