



Marcin Paschior

CHOCOLATIER & PATISSIER



Chocolate has been my passion from a young age. I use it to create both refined pralines and unique chocolate sculptures.

I've been creating chocolate and confectionery products for over 20 years. At the beginning of my journey, I gained experience under the supervision of the most outstanding masters in various European countries. I got to know global trends in this field. I built my knowledge from the scratch. **Numerous trips to South America cocoa plantation, where chocolate grains are obtained**, allowed me to understand the process. Deep love for chocolate came only with time.

First steps as a professional confectioner I made in the most famous, prestigious confectioneries, as well as restaurants and hotels. Thanks to the combination of my professional experience, master's title and pedagogical education, I support many young adepts of this art. I am trying to pass my knowledge about chocolate and confectionery on a regular basis through workshops, trainings and demonstrations for companies.

I was a juror of the international prestigious "World Chocolate Master" competition on several occasions. I am the author of many publications on broadly understood chocolate in professional magazines. I specialize in hand-made pralines, drinking chocolate recipes, unique desserts and chocolate bars.

Marcim Paidrion

An innovative solution **CHOCOTUBE CHOCOLATE DESSERT**



Marcin Paździor is a man of passion and a creator, his name is signed on our products. He is known for his unique knowledge of chocolate. Both large, small and family confectionery companies benefit from his experience.

Our company creates something new and special every day. We are constantly striving to create new quality, to bring you closer to the wonderful secrets of chocolate. We believe that this knowledge makes our reality better, makes us better and more sensitive to the unbelievable diversity of the world. We create the flavors to open up to new sensations, to make us slow down in our busy life just for a moment. Our pralines will take you into a unique and subtle world of chocolate.



Pralines **LUXURY**

Our pralines are distinctive for their high quality, elegance and originality of flavors. Original products are handmade, aimed at gourmets and connoisseurs of chocolate.

Pralines are made primarily of the Origin chocolate from the best cocoa beans with a characteristic taste and aroma. The Luxury Line guarantees high-quality workmanship, repeatability of taste, shape and aromatic sensations.



Chestnut
Chestnut purée with a touch of rum in milk chocolate.



Coco
Coconut ganache with grated coconut in dark chocolate.



Cointreau
A chocolate ganache with orange liqueur and almonds in dark chocolate.



Damon
Pralina is a combination of hazelnuts and dried forest fruits surrounded by milk chocolate.



Ghana
A chocolate ganache from Origin's milk chocolate.



Lime
Praline with chocolate ganache with the addition of lime and coconut milk puree.



Minty
Grenade flavored praline with mint in dessert chocolate.



Venezuela
Dessert chocolate with a sophisticated Origin chocolate ganache.



Walnut
Very nutty praline with nut ganache in milk chocolate.



Box of chocolates PR-125A
capacity: 9 pcs
net weight: 80 g
dimensions: 12 x 12 x 2,5 cm



Box of chocolates PR-125
capacity: 15 pcs
net weight: 140 g
dimensions: 18,5 x 12 x 3 cm



Box of chocolates PR-150
capacity: 16 pcs
net weight: 150 g
dimensions: 14 x 14 x 3 cm



Collective packaging
collective packaging 120 pcs / box
dimensions: 18,5 x 26,5 x 10,5 cm



Pralines **LUXURY & GIANDUJA**

The Luxury & Gianduja line is characterized by its unique taste. Pralines are filled with lightly roasted nuts, vacuum ground and mixed to obtain a perfectly smooth and delicate mass.



GiaCoffee
Nutty praline with freshly
ground coffee in milk chocolate.



Isolde
Praline with a hazelnut ganache
in milk chocolate.



Nolan
Praline with roasted hazelnuts
filling in milk chocolate.



Orange
Praline with an orange ganache
with hazelnuts and almonds
in milk chocolate.



Box of chocolates PR-125A
capacity: 9 pcs
net weight: 80 g
dimensions: 12 x 12 x 2,5 cm



Box of chocolates PR-125
capacity: 15 pcs
net weight: 140 g
dimensions: 18,5 x 12 x 3 cm



Collective packaging
collective packaging 120 pcs / box
dimensions: 18,5 x 26,5 x 10,5 cm

Handmade chocolates
FOR HORECA







Truffles **LUXURY**

Luxury Truffles are a masterful combination of aroma and delicacy, perfect harmony between aromatic chocolate, cream and fruit..



Amaretto
Chocolate ganache with almond
liqueur and pistachios in dessert
chocolate



Banana
Ganache with banana puree in
white chocolate.



Brandy
Ganache from brandy in intense
dessert chocolate.



Chocolate
Chocolate ganache in chocolate
dessert surrounded by cocoa.



Coffee
Chocolate-coffee ganache
in dark chocolate.



Hazelnut
Ganache with hazelnuts in milk
chocolate.



Passion
Fruit ganache in milk chocolate



Salt Caramel
Ganache with salted caramel
in milk chocolate.



Walnut
Ganache with hazelnuts
in dark chocolate.



Box of chocolates PR-125A
capacity: 9 pcs
net weight: 105 g
dimensions: 12 x 12 x 2,5 cm



Box of chocolates PR-125
capacity: 15 pcs
net weight: 170 g
dimensions: 18,5 x 12 x 3 cm



Box of chocolates PR-150
capacity: 16 pcs
net weight: 190 g



Collective packaging
collective packaging 96 pcs / box
ganache Chocolate 160 pcs / box
dimensions: 18,5 x 26,5 x 10,5 cm



Pralines **GANACHE TEA**

Ganache Tea Pralines are a combination of chocolate with strong tea extracts. It gives them a unique aroma. The collection includes nine chocolates, each with a different blend of teas.

You can find here a light black tea, a mix of white and green tea with fruit, Ayurvedic spicy Indian, various blends of green tea enriched with matcha or goji. Thanks to the smooth consistency, ganache from chocolate and tea are gently combined, which manifests itself in the unique harmony of flavors.

We carried out a very careful selection of tea varieties and chose ones that in a unique and sophisticated way combine perfectly with the taste of chocolate. This fascinating innovative and balanced combination is an attractive proposition for every chocolate lover.



Tea Aztec

A unique ganache created from aromatic Ayurvedic tea with the addition of ground chili in bitter chocolate.



Tea Darjeeling

Ganache with combined flavors of white and green tea with the addition of dried fruits in dark chocolate.



Tea Diamond

Tea ganache from green tea with mango flowers in dark chocolate.



Tea Goji

Tea ganache combined with goji seeds and chopped almonds in bitter chocolate.



Tea Lemonica

Ganache from green tea with lemon and orange in milk chocolate.



Tea Madam Butterfly

Ganache made of green tea and a mixture of jasmine with a hint of fruit in milk chocolate.



Tea Matcha

Ganache from green Japanese Matcha tea in dark chocolate.



Tea Paradise Garden

Ganache with combined flavors of white and green tea with the addition of dried fruit in dark chocolate.



Tea Pu Erh

Ganache from high-fermented Pu Erh tea in dark chocolate.



Box of chocolates PR-125A

capacity: 9 pcs
net weight: 80 g
dimensions: 12 x 12 x 2,5 cm



Box of chocolates PR-125

capacity: 15 pcs
net weight: 140 g
dimensions: 18,5 x 12 x 3 cm



Collective packaging

collective packaging 120 pcs / box
ganache Tea Matcha 160 pcs / box
dimensions: 18,5 x 26,5 x 10,5 cm



Gold Cup **GANACHE PREMIUM**

Gold Cup is a unique collection of chocolates with an original taste in elegant packaging. Mix of fruit chocolates and nut Gianduja are made of natural ingredients that guarantee the best quality and repeatability of flavors.



Apple
Ganache with apple puree with cinnamon in milk chocolate.



Cara Cracine
Ganache with hazelnuts and biscuits in milk chocolate.



Cherry
Ganache with cherry puree from brandy in milk chocolate.



Chocolate
Ganache very chocolate.



Coffee
Ganache with coffee in dark chocolate.



Cointreau
Ganache with Cointreau orange liqueur in bitter chocolate.



Hazelnut Intense
A very intense ganache of hazelnuts in milk chocolate.



Raspberry
Ganache with raspberry puree in milk chocolate.



Salt Caramel
Ganache with salted caramel in milk chocolate.



Tonka
Almond almond ganache with Brazilian tonic seeds.



Africa Vanilla
Ganache made of white chocolate with vanilla and brandy in milk chocolate.



Walnut
Ganache with walnuts with a bit of rum in bitter chocolate.



Box of chocolates PR-125A
capacity: 9 pcs
net weight: 90 g
dimensions: 12 x 12 x 2,5 cm



Box of chocolates PR-125
capacity: 15 pcs
net weight: 120 g
dimensions: 18,5 x 12 x 3 cm



Collective packaging
collective packaging 200 pcs / box
dimensions: 18,5 x 26,5 x 10,5 cm







Choco
TUBE

100% | French chocolate
of the highest quality

100% | Made
by hand

17g | Chocolates
for one Choco Tube

11 | Unique
flavors



Amaretto
Ganache with amaretto liqueur
in bitter chocolate.



Apple
Ganache with apple puree with
cinnamon in milk chocolate.



Banana
Ganache with banana puree
in white chocolate.



Brandy
Ganache from brandy
in dark chocolate.



Cherry
Ganache with cherries
in dark chocolate.



Chocolate
A chocolate-cream ganache
in milk chocolate.



Coffee Fresh
Ganache in dessert chocolate.



Passion
Ganesh of passion fruit
surrounded by milk chocolate
with flavored violets.



Salt Caramel
Caramel ganache with
a pinch of salt surrounded
by delicate milk chocolate.



Vanilla
Vanilla ganache with a note
of brandy in milk chocolate.



Walnut
Ganache from hazelnut with
a hint of rum in bitter chocolate.



Box of chocolates PR-125A
capacity: 9 pcs
net weight: 170 g
dimensions: 12 x 12 x 2,5 cm



Box of chocolates PR-125
capacity: 15 pcs
net weight: 270 g
dimensions: 18,5 x 12 x 3 cm



Collective packaging
collective packaging 120 pcs / box
dimensions: 18,5 x 26,5 x 10,5 cm



Choco STICKS

Choco sticks is the highest quality chocolate on a stick prepared from the best Belgian chocolate. Excellent and dry flavors were created from bitter and milk chocolate. Each of the choco sticks offers a unique flavor combining a modern look and a comfortable form, so you can enjoy chocolate at any time.



Milk 34%



Dark 70% / 80%

Choco Sticks - chocolate on a stick
stick collective packaging 81 pcs / box
net weight / item 40 g



Choco Sticks - chocolate on a stick in a carton
packaging 49 pcs / box
net weight / pcs 40 g

A close-up photograph of several chocolate chips. Some are round with a wavy, scalloped edge, while others are irregular and broken. They are coated in a smooth, light brown chocolate and topped with small, bright red, crystalline flakes, likely freeze-dried strawberries.

Choco CHIPS

Choco Chips are an excellent addition to coffee or desserts. They also act as a great welcome gift for hotel guests. Choco chips are made of the highest quality chocolate combined with natural additives.



Choco Chips
net weight / box 220 g

Packing FOR CHOCOLATES

Choose for yourself and your company the packaging that best suits your needs.



PR-050
capacity 1 pcs



PR-125A
capacity 9 pcs
dimensions: 12,5 x 12,5 x 3 cm



PR-125
capacity 15 pcs
dimensions: 18 x 12,5 x 3 cm



PR-127
capacity 3 pcs
dimensions: 13 x 6 x 3 cm



PR-095
capacity 4 pcs
dimensions: 9,5 x 9,5 x 2,5 cm



PR-120
capacity 9 pcs
dimensions: 12 x 12 x 2,5 cm



PR-150
capacity 16 pcs
wymiar: 15 x 15 x 2,5 cm



PR-180
capacity 25 pcs
dimensions: 18 x 18 x 2,5 cm



PR-040
capacity 1 pcs
dimensions: 4,2 x 4,2 x 3,7 cm



PR-070
capacity 2 pcs
dimensions: 4,2 x 7 x 3,7 cm



PR-070A
capacity 4 pcs
dimensions: 7 x 7 x 3,7 cm



PR-100
capacity 6 pcs
dimensions: 6 x 9 x 4 cm

Available colors:



Red



Vintage gold



Gold



Silver



Chocolate



Yellow



Personalization OF THE PRODUCT

Elegant, personalized packaging will build a positive image of your brand.

Take advantage of convenient packaging customization options.



Transparent plastic cover without printing.

Personalization of the product composition label
("Made for...")



Paper clamp
- personalized
at least 100 pieces



Logo application up to 49 cm²
hotstamping one-color.
Matrix for hotstamping one-time cost.



Marcin Paździor

CHOCOLATIER & PATISSIER

HAND MADE PRALINES | FRUIT IN CHOCOLATE |
CHOCOLATE EVENTS FOR COMPANIES | CHOCOLATE WORKSHOPS

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