

Melwiss
chocolate



Melwiss Dessert Sauces
Product Information Catalog

About Us

Melwiss Chocolate is a dessert sauce brand produced in Türkiye, aiming to make everyday dessert moments more enjoyable and high in quality. Our goal is to become one of the preferred choices of dessert lovers both in Turkey and abroad.

Melwiss brings together rich flavor and quality ingredients in its dessert sauces, with a smooth texture and intense aroma. Our products are safely used in homes and stand out with their taste in professional kitchens, making dessert preparation more practical and enjoyable. Prepared with high-quality raw materials provided by nature, our dessert sauces enhance your dessert experience without harming your health. With a well-balanced sugar formula, our sauces are ideal for decorating desserts and completing waffle moments, offering a pleasant and effortless dessert experience.

We prepare our products with clean and high-quality ingredients that **do not contain trans fat, palm oil, preservatives, or glucose syrup**. In this way, we provide a dessert experience that is both delicious and reliable.



Bitter Dessert Sauce

Melwiss Bitter Dessert Sauce is specially developed for those who love an intense cocoa taste and adds depth to desserts with its rich aroma.

While it stands out with its flavor in cakes, brownies, ice cream, and pastry presentations, it also offers safe and reliable use thanks to its additive-free formula.

Ingredients: Sugar, Vegetable Oil (Sunflower, **Hazelnut**), Cocoa Powder (13%), **Whey Powder** (Milk Product), **Milk Powder**, **Hazelnut**, Emulsifier (Sunflower Lecithin).





Milk Dessert Sauce

Melwiss Milk Dessert Sauce combines classic chocolate flavor with a smooth texture, offering a balanced taste that appeals to every palate.

Its structure pairs perfectly with waffles, crepes, and milk-based desserts, making dessert preparation more enjoyable with its easy and practical use.

Ingredients: Sugar, Vegetable Oil (Sunflower, **Hazelnut**), Milk Powder (21%), **Whey Powder** (Dairy), Cocoa Powder (7%), **Hazelnut**, Emulsifier (Sunflower Lecithin).





White Dessert Sauce

Melwiss White Dessert Sauce stands out with its creamy texture and delicate sweetness, adding a light and elegant touch of flavor to desserts.

It is an ideal complement for fruity desserts, cheesecake, brownies, and cake presentations, while offering a safe experience thanks to its clean ingredient formula.

Ingredients: Sugar, Vegetable Oil (Sunflower, **Hazelnut**), **Milk Powder**, **Whey Powder** (Dairy Product), **Hazelnut**, Emulsifier (Sunflower Lecithin).





Raspberry Flavored Dessert Sauce

Melwiss Raspberry Flavored Dessert Sauce adds a lively balance to desserts, bringing both flavor and color to presentations.

It delivers impressive results in cakes, ice cream, and dessert plates, while offering an enjoyable experience with its natural taste feel.

Ingredients: Sugar, Vegetable Oil (Sunflower), **Milk Powder**, **Whey Powder** (Dairy), Emulsifier (Sunflower Lecithin), Flavoring (Raspberry flavor), Coloring





Pistachio Flavored Dessert Sauce

Melwiss Pistachio Flavored Dessert Sauce stands out with its rich and distinctive aroma, adding a unique and intense flavor to desserts.

Its structure, which makes a difference in modern dessert presentations, also meets the expectations of professional kitchens.

Ingredients: Sugar, Vegetable Oil (Sunflower), **Whey Powder** (Dairy), **Milk Powder**, Emulsifier (Sunflower), Flavoring (Pistachio Flavor), Coloring (Copper





Caramel Flavored Dessert Sauce

Melwiss Caramel Flavored Dessert Sauce adds a soft and balanced caramel touch to desserts with its smooth texture and well-balanced sweetness.

It easily fits into many recipes and can be enjoyed with waffles, pancakes, coffee presentations, and cakes. Thanks to its clean ingredient formula, it is safely preferred both in home kitchens and in professional use.

Ingredients: Sugar, Vegetable Oil (Sunflower), **Whey Powder (Milk Product)**, **Milk Powder**, Emulsifier (Sunflower Lecithin), Flavoring (Caramel Flavor), Coloring (Ammonia Caramel).





Liquid Dessert Sauce

Melwiss Waterfall Dessert Sauce creates a strong visual effect in presentations with its glossy and flowing texture, adding both aesthetic appeal and flavor to desserts.

It offers an ideal solution for waffles, ice cream, and display presentations, while providing practical and impressive use thanks to its perfect consistency.

Ingredients: Sugar, Vegetable Oil (Sunflower), **Milk Powder** (21%), **Whey Powder** (Dairy), Cocoa Powder (7%), Emulsifier (Sunflower Lecithin).



