

 **Nestlé**
PROFESSIONAL[®]
MAKING MORE POSSIBLE[™]



KITKAT[®]
**DESSERT SPREAD
& TOPPINGS**

MAKING MORE POSSIBLE

As part of NESTLÉ®, the world's leading nutrition, health and wellness company, NESTLÉ PROFESSIONAL® Singapore is the industry leader in providing creative out-of-home culinary and beverage solutions to the professional foodservice community. NESTLÉ PROFESSIONAL® Singapore is committed to bringing the food and beverage industry to greater heights by providing thought leadership, engagement platforms and relevant solutions to address unique business challenges and opportunities. We carry a diverse portfolio of culinary and beverage brands such as MAGGI®, BUITONI®, MILO®, NESCAFÉ®, COFFEE-MATE, NESTEA®, SJORA® and many more.

At NESTLÉ PROFESSIONAL®, we are committed to be your inspiring growth partner and deliver creative branded food and beverage solutions that enable you to innovate and delight your customers. With a global network of 100 chefs, 15 dedicated foodservice factories and development centres you can trust us with delivering quality, consistent products and profitable solutions that best meet your business needs.



NESTLÉ PROFESSIONAL® CUSTOMER ENGAGEMENT CENTRE

The Nestlé Professional® Customer Engagement Centre (CEC) is designed to resemble a café, offering partners and affiliates the opportunity to book tastings and demonstrations to explore Nestlé's diverse F&B solutions. It provides product and machine demonstrations, tailored training, creative menu development, and recipe ideas to meet unique business needs, consolidating food and beverage solutions under one roof.

The CEC features a professional kitchen and bar area, equipped with advanced beverage machines and kitchen tools that simulate operational environments, ensuring a realistic and immersive experience for customers



OUR BRANDS



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Nestlé Professional®
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OUR KEY SUSTAINABILITY ACTIONS AT A GLANCE

SOURCING OUR INGREDIENTS SUSTAINABLY

We work closely with farmers, suppliers and communities where we operate to source our ingredients in a way that generates positive environmental and social impacts. We are launching initiatives to protect ecosystems, enhance biodiversity and reduce emissions caused by farming in our supply chain. Our work will help the half a million farmers we directly and indirectly purchase ingredients from adopt sustainable practices and enhance livelihoods. It will also help create economic opportunities in rural communities and protect food security.

TRANSFORMING OUR PRODUCT PORTFOLIO

Using our know-how and resources, we aim to transform our portfolio with products that are good for consumers and good for the planet. This means creating new, low-carbon offerings, and reformulating existing products using ingredients and processes with a lower carbon footprint.

EVOLVING OUR PACKAGING

Packaging helps keep our food safe and fresh, but plastic waste in the environment is a pressing global challenge. We continue to invest in packaging innovations, alternative delivery systems and new business models that help stop waste going to landfill or ending up as litter and reduce carbon emissions.

USING RENEWABLE ENERGY TO MANUFACTURE OUR PRODUCTS

Achieving net zero emissions will involve big changes to the way we make our products. We will switch to 100% renewable electricity in our facilities by 2025, invest in energy efficiency measures to reduce the overall amount of energy we use, and switch to renewable fuels for thermal heating or other processes.

DRIVING TOWARD CLEANER LOGISTICS

A key part of our 2050 ambition depends on creating a cleaner, leaner logistics network. We are optimizing routes, filling vehicles more efficiently and working with logistics providers to switch to low-emission fuels. These include green electricity, green hydrogen, and biofuels made from waste rather than virgin crops. We expect to also use more rail and intermodal transport options, and our warehouses are minimizing energy consumption, switching to renewable electricity and reducing waste.

REMOVING CARBON FROM THE ATMOSPHERE

Using nature's own solutions will counterbalance the emissions we cannot eliminate. Establishing new standards for our farmers in agroforestry, soil management, restoring peatlands, forests and other natural landscapes will draw GHGs from the atmosphere, locking them in the ground.

MOVING TOWARD CARBON-NEUTRAL BRANDS

Our more than 2,000 brands will play a critical role in our journey toward net zero. As consumer tastes change and preferences move toward more transparent and sustainable products and services, our brand teams will continue to adapt, embracing sustainability and meeting market demand.

USING OUR VOICE TO GALVANIZE ACTION

We know that we cannot achieve net zero alone. We will continue working with farmers, suppliers, industry, employees, consumers, governments, NGOs and communities where we operate, to forge new and deeper levels of engagement on climate issues. We will transparently advocate for clear and fair standards and regulation that support sector wide efforts, and for necessary public policies to enable the transformation of economic and social systems for a net zero carbon future.



**SCAN OR CLICK HERE TO
FIND OUT MORE ON OUR
SUSTAINABILITY PLANS**

DECEMBER 2020



ELEVATE YOUR DESSERT MENU



Imagine the iconic taste of KITKAT® – that velvety, smooth milk chocolate paired with the satisfying crunch of wafer – now woven into your own recipes.

With KITKAT®, you're not just adding an ingredient; you're infusing innovation, efficiency, and the powerful allure of a beloved brand into your menu. Diners will be thrilled to recognize KITKAT®, eager for an inventive twist on their favorite chocolatey treat.

Discover mouth-watering recipes and thrilling collaborations that will inspire you to elevate your offerings to new, delectable heights. Embrace the magic of Made with KITKAT® !

breaks FOR GOOD

Since 2016, KITKAT® has led Nestlé in sourcing cocoa exclusively from Rainforest Alliance – certified farms under the Nestlé Cocoa Plan.

Every KITKAT® supports sustainable cocoa sourcing through a mass balance approach.

Supporting cocoa farming communities ensures a thriving future for chocolate.

Today, all of the brand's cocoa is Rainforest Alliance Certified, addressing social and environmental challenges and promoting a sustainable supply chain.



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THE POWER OF



Made with KITKAT® menu items drive consumer uplift of up to 7% in trendy, innovative, social media worthy, and premium attributes

Made with KITKAT® menu items delivers up to 24% uplift in footfall across all dayparts in Cafés and Bakeries, Quick Service Restaurants and Convenience Stores

[Source: KANTAR Nestlé Professional AOA: Power of Made with KITKAT brand study, 2024, n=1,200]



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DESSERT SPREAD



PRODUCT	PACKAGING SIZE	SHELF LIFE	HALAL	COUNTRY OF ORIGIN
KITKAT® SPREAD 3KG	3kg	12 months	✓	Turkey
NESTLÉ® PROFESSIONAL SPREAD CHOCOLATE	5kg	15 months	✓	Turkey

CHOCOLATE CAKE

PART 1

Chocolate Cake Ingredients:

- 200g Dark chocolate
- 100g All-purpose flour
- 80g Sugar
- 3g Eggs
- 8g Baking powder

DIRECTIONS:

1. Melt 150g of chocolate with the butter, Add the eggs, sugar and flour
2. Add baking powder and the rest of the chocolate. Mix to obtain a smooth paste
3. Pour into a butterhead 20cm diameter mold
4. Cook at 170° for 30 minutes

PART 2

Chocolate Ganache

Ingredients:

- 180g Cream
- 140g Chocolate

DIRECTIONS:

1. Boil the cream in a saucepan and pour in several times over the chocolate
2. Leave the chocolate ganache in the fridge for 10 minutes before using it

ASSEMBLY

1. Cut the cake in half horizontally, spread evenly 80g of KITKAT® Spread on the first part of the cake
2. Repeat the same with 80g of chocolate ganache
3. Arrange the second part of the chocolate cake, and once again spread 80g of KITKAT® Spread
4. Finally, completely cover the cake with the rest of the chocolate ganache





TOPPINGS



PRODUCT	PACKAGING SIZE	SHELF LIFE	HALAL	COUNTRY OF ORIGIN
KIT KAT® CRUMBLE	16 x 500g	12 months	✓	Malaysia
KIT KAT® BITES MIX-IN	36 x 240g	9 months	✓	Malaysia
KIT KAT® BITES	30 x 40g	12 months	✓	Malaysia
KIT KAT® 2-FINGER FOILWRAP CHOCOLATE	24 packets x 17g	12 months	✓	Malaysia
KIT KAT® 4-FINGER FOILWRAP CHOCOLATE	24 packets x 35g	12 months	✓	Malaysia
KIT KAT® 4-FINGER GREEN TEA	12 (24 x 35g)	12 months	✓	Malaysia

CROISSAN'WICH

INGREDIENTS

- 1 Croissan'Wich
- 10g KITKAT® Spread
- 140g KITKAT® Crumble

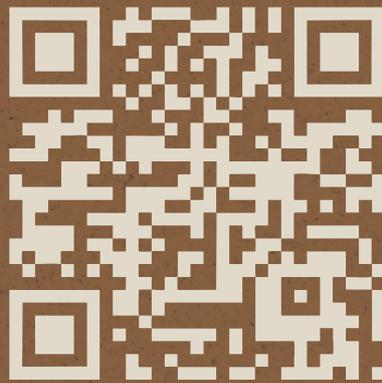
METHOD OF PREP

1. Pipe KITKAT® Spread into the croissant or Spread into a bottom half of cut Croissan'Wich
2. Dispense soft serve onto Croissan'Wich (Optional)
3. Add in KITKAT® Crumble

Optional: May or may not top the Croissan'wich with KITKAT® Spread and KITKAT® Crumble



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