

Gertrude Hawk

Gertrude Hawk Chocolates has been dedicated to creating the most delicious gourmet chocolates since 1936. Gertrude Hawk Ingredients, a division of Gertrude Hawk Chocolates, is the industry leader in supplying the dessert industry with miniature shell moulded pieces, chips & bits, and panned items. They have invigorated ice cream flavors with a full range of off-the-shelf items and the capability to customize the flavor and shape of any inclusion to bring excitement to any ice cream line-up.

Through technology and expertise, Gertrude Hawk brings major breakthroughs and innovations to the marketplace. Their ability to conch and refine many of their own chocolate and coating blends give them the capability to make milk, dark and white varieties. This flexibility also gives them an ability to make industry specific products like lo-melt, hi-melt and shelf stable confections as well as savory, chocolate of origin, All Natural, GMO Free, Trans-Fat Free, PKO Free, Fair Trade and Organic. Gertrude Hawk is also an SQF Certified supplier and facility.

Gertrude Hawk's most recent innovation for the ice cream / dessert industry are Lo-Melt Cut Peanut Butter Cups. The product is made with lo-melt technology which is engineered exclusively for ice cream giving you the slow, indulgent melt you would expect from chocolate. They are not augured, crushed or pulverized like the standard peanut butter cups that have been used in the ice cream industry for years. Instead, Gertrude Hawk has invested significantly in technology to make this product a success and change the way cut peanut butter cups are utilized in the marketplace. In the end, they make shakes & desserts cleaner and more visually appealing which makes for a happier customer. They are available in



multiple cut sizes depending on the customer's requirements.

Gertrude Hawk's shell moulded gourmet confections are available in a nearly unlimited variety of shapes and sizes with an assortment of creamy, savory or fruit filled centers such as peanut butter, caramel, raspberry, mint, coffee, cherry and many more. The Research and Development Team is also closely tuned to culinary trends to determine which dessert segments may match their profiles and capabilities. Recent innovations to match culinary dessert trends include

our Caramel Sea Salt Truffles, Espresso Chips and Caramel Baking Chips. Lastly, Gertrude Hawk can pan almost any particulate in their state-of-the-art pan-ner including Coarse Ground Sugar, Coconut, Salt, Graham, Pretzels, Waffle Cones, Cookies, Cookie Dough, Malt Balls, and of course Nuts – Almonds, Pecans, Peanuts, etc.

Gertrude Hawk continues to be a leader and innovator in the world of ingredients and inclusions. Visit their website at www.gertrudehawkchocolates.com for more information.

