



Create Lasting Memories

JAGOTA

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@Jagota



Sharing BIG things with little stories

It all started in a small Belgian town,
where a humble idea turned.



1987

Didier Ladriere opens the doors to his own factory in Belgium,

1955

Alfred Ladriere and his wife Matagne open up LAMA, a factory in Belgium dedicated to the production of Belgian chocolate and other pastry ingredients.

1970

Alfred's son, Guy Ladriere joins his father and takes over, producing mainly fruit

1999

Didier Ladriere decides to explore a new international market and establishes DLA Naturals in Subic Bay, Philippines.

2009

Didier's eldest son, Damien Ladriere joins the company to work along side his father as the General Manager.

2019

DLA Naturals celebrate their 20th Anniversary.

1981

Later on, Guy's own son, Didier Ladriere joins his father and learns all about the sweet world of pastries until his father's passing.

2000

the United States, Thailand and Hong Kong.

2018

DLA Naturals open their new bean to chocolate factory, the



*Create Lasting
Memories*

FINEST INGREDIENTS

DLA Naturals sources its raw ingredients from 40 select locations around the world and exports over 300 kinds of food products to more than 30 countries across five continents.



All of chocolates are named after different towns and lands around the Philippines, proudly celebrating the country in which they are made.



Couverture

Crafted with the finest grade of cocoa beans, whole bean roasting is done in house to capture the best flavors and create the ideal blends.
Premium quality chocolate made by Belgians for the artisans of confectionery.

PRODUCT NAME	TASTE PROFILE	FLUIDITY	COMPOSITION				BEAN ORIGIN	SHELF LIFE
SIGNATURE BLEND								
SANTO TOMAS 70%	Acidity: <div><div></div><div></div><div></div><div></div><div></div></div> Bitter: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Cacao: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Fruity: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Roasted: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Spicy: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Woody: <div><div></div><div></div><div></div><div></div><div></div><div></div></div>	<div><div></div><div></div><div></div><div></div><div></div></div>	COCOA MILK % (70)	TOTAL FAT % (0)	SUGAR % (40)	Ghana, Madagascar, Ecuador	24 Months	
EL PAO 58%	Acidity: <div><div></div><div></div><div></div><div></div><div></div></div> Bitter: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Cacao: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Fruity: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Roasted: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Spicy: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Woody: <div><div></div><div></div><div></div><div></div><div></div><div></div></div>	<div><div></div><div></div><div></div><div></div><div></div></div>	COCOA MILK % (58)	TOTAL FAT % (0)	SUGAR % (37)	Ghana, Madagascar, Ecuador	24 Months	
SINGLE ORIGIN								
ISABELLA 37%	Chocolaty: <div><div></div><div></div><div></div><div></div><div></div></div> Caramel: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Creamy: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Milky: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Sweet: <div><div></div><div></div><div></div><div></div><div></div><div></div></div>	<div><div></div><div></div><div></div><div></div><div></div></div>	COCOA MILK % (37)	TOTAL FAT % (23)	SUGAR % (35)	Ghana	18 Months	
SIGNATURE BLEND								
IVANA 30%	Caramel: <div><div></div><div></div><div></div><div></div><div></div></div> Creamy: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Milky: <div><div></div><div></div><div></div><div></div><div></div><div></div></div> Sweet: <div><div></div><div></div><div></div><div></div><div></div><div></div></div>	<div><div></div><div></div><div></div><div></div><div></div></div>	COCOA MILK % (30)	TOTAL FAT % (26)	SUGAR % (37)	Ghana	18 Months	

70%

Santo Thomas Dark Chocolate Couverture



Product Code: CHC0512
Size Packaging: 2 Kg. x 10 Bags

Product Code: CHC0512R
Size Packaging: 2 Kg. x 2 Bags

58%

El Pao Dark Chocolate Couverture



Product Code: CHC0514
Size Packaging: 2 Kg. x 10 Bags

Product Code: CHC0514R
Size Packaging: 2 Kg. x 2 Bags

37%

Isabella Milk Chocolate Couverture



Product Code: CHC0510
Size Packaging: 2 Kg. x 10 Bags

Product Code: CHC0510R
Size Packaging: 2 Kg. x 2 Bags

30%

Ivana White Chocolate Couverture



Product Code: CHC0509
Size Packaging: 2 Kg. x 10 Bags

Product Code: CHC0509R
Size Packaging: 2 Kg. x 2 Bags



Compound

Our compound is crafted through the conching method, resulting in the uniquely smooth, silky and non-waxy mouthfeel.

COKLAT DARK	Superior dark compound with a true taste of dark chocolate.	●●●●○	COCOA % (15)	MILK % (0)	24 Months
COKLAT WHITE	Superior white compound with a real taste of white chocolate and hints of vanilla.	●●●●○	COCOA % (0)	MILK % (20)	18 Months

Coklat

Dark Chocolate Compound



Product Code: CHM0517
Size Packaging: 2 Kg. x 10 Bags

Product Code: CHM0517R
Size Packaging: 2 Kg. x 2 Bags

Coklat

White Chocolate Compound



Product Code: CHM0519
Size Packaging: 2 Kg. x 10 Bags

Product Code: CHM0519R
Size Packaging: 2 Kg. x 2 Bags





Glaze

Gives super shiny and glossy effect to your bakery and pastries with our mirror glaze products that can preserve the freshness of baking sweets.



Coldgeli Neutral Glaze

A ready-to-use glaze with smooth texture, with a shiny mirror-like covering when applied. It also has good holding capacity that can be applied on frozen desserts, fresh fruits, cake, pastries, and more.

Product Code: GLN0001
Size Packaging: 7 Kg. x 1 Pail



Glageli Apricot Flavor

A concentrated glaze for hot application. Apply on any type of pastry products to give a brilliant and shiny effects.

Simply melt it with water. It is one of the fastest in the market to dissolve and can hold a lot of water.

Product Code: GLN0002
Size Packaging: 7 Kg. x 1 Pail



Lafruta

FRUIT FILLING

Lafruta is a highly versatile fruit filling with high fruit content. Perfectly bake stable and freeze stable, Lafruta is created for a wide variety of applications such as inserts, toppings, fillings, or flavoring creams.

Application: Inserts, Toppings, Fillings, Flavoring creams or butters.



Lafruta has higher fruit content (50-60%) than other fruit fillings in the market!

Why all of the baker selected Lafruta?

- ✓ Packed with more than 50% of fruits
- ✓ Using the best fruit varieties all over the world. Lafruta taste does not astringent, bitter, and seedless. Having a variety of options made it simpler to create new menu.
- ✓ Lafruta is heat and cold resistant, can be used to cook with bakery and mixed ice-cream.
- ✓ Well- preserved



Fruit fillings
LAFRUTA
BY DLA NATURALS

Our delicious Filling & Topping is ideal for both baked and cold applications.
Carefully made with the finest grade of fruits,
resulting in premium quality made by artisans for the artisans of confectionary

FLAVORS & FORMAT



Lafruta Blueberry 70%

Product Code: FLF%0001

Size Packaging: 6 Kg. x 1 Pail



Lafruta Blueberry Extra

Product Code: FLF%0060

Size Packaging: 6 Kg. x 1 Pail



Lafruta Blueberry Regular

Product Code: FLF%0057

Size Packaging: 6 Kg. x 1 Pail



Lafruta Red Cherry 70%

Product Code: FLF%0002

Size Packaging: 6 Kg. x 1 Pail



Lafruta Red Cherry 50%

Product Code: FLF%0006

Size Packaging: 6 Kg. x 1 Pail



Product Code: FLF%0975

Size Packaging: 3 Kg. x 1 Pail



Fruit fillings
LAFRUTA
BY DLA NATURALS

FLAVORS & FORMAT



Lafruta Strawberry 50%

Product Code: FLF%0012
Size Packaging: 6 Kg. x 1 Pail

Product Code: FLF%0979
Size Packaging: 3 Kg. x 1 Pail



Lafruta Apple 50%

Product Code: FLF%0003
Size Packaging: 6 Kg. x 1 Pail

Product Code: FLF%0976
Size Packaging: 3 Kg. x 1 Pail



Lafruta Dark Cherry 50%

Product Code: FLF%0011
Size Packaging: 6 Kg. x 1 Pail



Lafruta Raspberry 50%

Product Code: FLF%0007
Size Packaging: 6 Kg. x 1 Pail



Lafruta Orange 50%

Product Code: FLF%1012
Size Packaging: 6 Kg. x 1 Pail



new



NEW

New Product

DLA
naturals

Pistachio PASTE & FILLING

BY DLA NATURALS

FLAVORS & FORMAT

NEW



Pistachio Natural Paste

Product Code : FLC%8618S

Size Packaging : 900 g. / 1 Pail

Product Code : FLC%8618

Size Packaging : 900 g. X 12 Pails

NEW



Chocofil Pistachio

Product Code : FLC%8617S

Size Packaging: 1 Kg. / 1 Pail

Product Code : FLC%8617

Size Packaging: 1 Kg. X 12 Pails



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