





—○ We use delicious Belgian chocolate



—○ Our products are produced according to Halal standards



—○ We only use the best natural ingredients



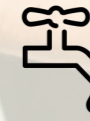
—○ Real butter brings out the best taste



—○ FreshCare sticker technology ensures that the product remains fresh for a longer time and reduces foodwaste



We work with traditional ingredients and we use state of the art machinery.



Every crucial step in our production process is measured and documented. That allows us to comply with the highest standards

By carefully developping our packaging, we can decrease the amount of plastic from our production chain. The plastics we use are recyclable. Our cardboard is FSC-approved.





Galana treats wastewater of the production.



License number: 4-1015-18-100-00
Check our progress at:
www.rspo.org/members/7100



 35-40 sec (800-900 W)
 12-13 min (200 °C)

Moellens

90 g



Chocolate
chocolade - chocolat



Chocolate & Praliné
chocolade & praliné - chocolat & praliné



Chocolate & Raspberry
chocolade & framboos - chocolat & framboise



Chocolate & Orange
chocolade & sinaasappel - chocolat & orange



Speculoos
speculoos - spéculoos



90 g



Salted caramel
gezouten karamel - caramel salé



Pumpkin Spice
pumpkin spice - pumpkin spice



Chocolate & Salted Caramel
chocolade & gezouten karamel - chocolat & caramel salé



White chocolate
Witte chocolade - chocolat blanc



 35-40 sec (800-900 W)

 12-13 min (200 °C)

Moelleux



Chocolate nutriscore A

chocolade nutriscore A - chocolat nutriscore A

-30%
calories
calorieën - calories

-35%
fat
vetten - matières grasses

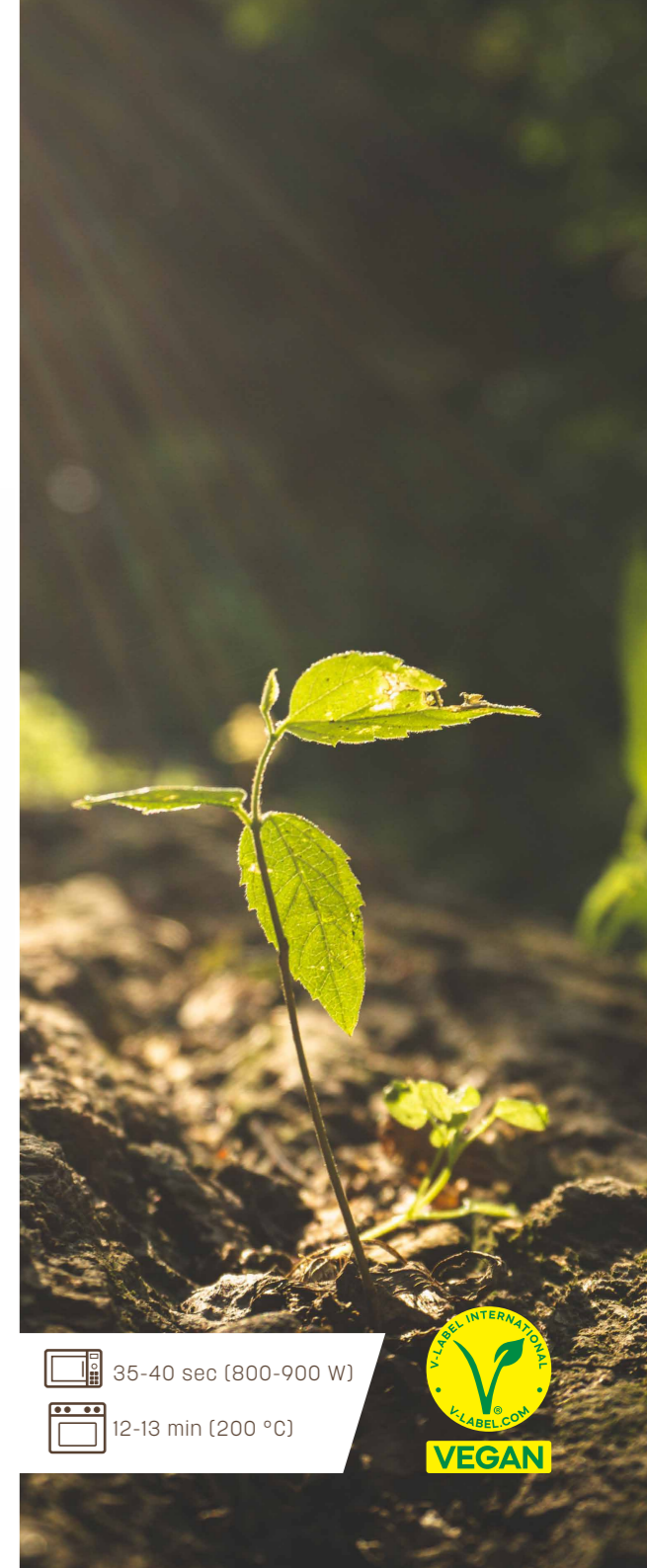
-96%
sugar
suiker - sucre

7 X
more fibres
meer vezels - plus de fibres

PLANT-BASED MOELLEUX



- 100% plant-based
- Gluten-free - gluten vrij - sans gluten
- Lactose-free - lactosevrij - sans lactose
- Vegan



35-40 sec (800-900 W)

12-13 min (200 °C)



VEGAN



24 g

Mini
Moellenx



Chocolate
chocolade - chocolat



 15 sec (800W) (for 1 piece)
 7 min (200 °C)



1 hour
room temperature



35-40 sec (800-900 W)



12-13 min (200 °C)



Baileys™*

- * Only for countries with a license. Info on demand.
- * Enkel voor landen met een licentie. Info op aanvraag.
- * Uniquement pour pays sous licence. Info sur demande.

Tartelette



20 g



Lemon
citroen - citron



*Salted caramel
& milk chocolate*
gezouten karamel & melkchocolade
caramel salé & chocolat au lait



Praliné
— & white chocolate —
praliné & witte chocolade
praliné & chocolat blanc




Strawberry
aardbei - fraise



1 hour
room temperature



 2 hours
room temperature

Muffins

90-105 g



Vanilla
vanille



Speculoos & caramel
speculoos & karamel - spéculoos & caramel



Chocolate
chocolade - chocolat



Triple chocolate
triple chocolade - triple chocolat

90-105 g



Vanilla & lemon
vanille & citroen - vanille & citron



Stracciatella double
stracciatella dubbel - stracciatella double



Blueberry double
blauwe bes dubbel - myrtille double



With Nutella filling
met Nutella vulling - fourré de Nutella



2 hours
room temperature





2 hours
room temperature

55 g



Triple chocolate
triple chocolade - triple chocolat



Blueberry double
blauwe bes dubbel - myrtille double

Mini
Muffins



Triple chocolate
triple chocolade - triple chocolat



Vanilla & lemon
vanille & citroen - vanille & citron

15 g



30 min
room temperature

ALLERGENS

allergenen - allergènes

Moelleux 90 g

Cash & carry

Retail

*

Chocolate 90 g	MXCHOP2CC	MXCHOP2R2	● ● ● ● ○
Chocolate & praliné 90 g		MXPRAP2R2	● ● ● ● ●
Chocolate & raspberry 90 g	MXCHOFRBP2CC	MXCHOFRBP2R2	● ● ● ● ○
Chocolate & orange 90 g		MXCHOSINP2R2	● ● ● ● ○
Speculoos 90 g	MXSPEP2CC		● ● ● ● ○
Salted caramel 90 g		MXCARP2R2	● ● ● ○
Chocolate & salted caramel 90 g	MXCHOCARP2CC	MXCHOCARP2R2	● ● ● ● ○
Pumpkin spice 90 g	MXPOMP2CC		● ● ● ○
White chocolate 90 g	MXWCHP2CC		● ● ● ● ○
Nutriscore A 90 g	MXCHOAP2CC		● ● ○ ○
Plant-based 90 g with flora cream	MXVCHOP2CC		● ○
Vegan 90 g with coconut cream		MXVCHOP2R2	○
Chocolate & Baileys™ 90 g	MXCHOBaip2CC	MXCHOBaip2R2	● ● ● ● ● ○

Mini moelleux 24 g

*

Chocolate 24 g		MXCHOP1R8	● ● ● ● ○
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Tartelette 20 g

*

Lemon 20 g	TCITCC	TCITR8	● ● ● ● ○
Salted caramel 20 g	TCARCC	TCARR8	● ● ● ○
Praliné & white chocolate 20 g		TPRAR8	● ● ● ● ●
Strawberry 20 g		TAARR8	● ● ● ● ○
mix 20 g: Lemon - Strawberry - Salted caramel- Praliné		TMACCPR8	● ● ● ● ●
Baileys™ 20 g		TBAIR8	● ● ● ● ● ○

* ● = allergens allergenen allergènes ○ = may contain traces kan sporen bevatten peut contenir des traces

Muffins 90 g - 105 g

Cash & carry

Retail

*

Vanilla 90 g	MVANT3CC		● ● ● ○
Speculoos & caramel 105 g	MSPECART3CC		● ● ● ● ○
Chocolate 90 g	MCHOT3CC		● ● ● ● ○
Triple chocolate 105 g	MCHOTT3CC		● ● ● ● ○
Vanilla & lemon 105 g	MVANCITT3CC		● ● ● ● ○
Stracciatella double 105 g	MSTRDT3CC		● ● ● ● ○
Blueberry double 105 g	MBBESDT3CC		● ● ● ○
With Nutella filling 105 g	MVANNUTT3CC		● ● ● ● ●

Muffins 55 g

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Triple chocolate 55 g	MCHOTT4CC		● ● ● ● ○
Blueberry double 55 g	MBBESDT4CC		● ● ● ○

Muffins 15 g

*

Triple chocolate 15 g	MCHOTPICC		● ● ● ● ○
Vanilla & lemon 15 g	MVANCITPICC		● ● ● ● ○



gluten



egg - ei - œuf



soy - soja



milk - melk - lait



nuts - noten
fruits à coque



alcohol - alcool



sulphite - sulfiet -
sulfite



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