





"We value long-term partnerships with wholesale customers who sell our broad collection of premium packaged and bulk confections, from delicious chocolates to old-fashioned Jawbreakers. Our promise of quality goes into everything we create."





Our Ethos!

At Oasis Baklava we always look for something beyond the ordinary. Adding a spark of creativity to our thorough know-how, we constantly produce uniquely delightful products.

We believe quality is remembered long after price is forgotten. Our customers expect only the finest from us. And we are able to deliver it day in and day out. We use always on the lookout to enhance every little aspect, whether product quality, range, packaging, or distribution. All this without ever losing focus on our consumers and their needs.

At Oasis Baklava, excellence is a way of life. There's no question of cutting corners. Every precaution and effort is taken to see that we excel in all quarters.

The trust of countless families is not something that can be earned overnight. It comes with honesty and integrity that is quite visible in our products. Times change, but when it comes to adhering to these values, we are proud to say that we haven't changed a bit.

Our Vision!

"To offer the best in Quality with Competitive Price and Our to One Service at Express delivery timing Worldwide"

Our Mission!

We, at Oasis Baklava, aim to maintain our leadership in the sweets industry and expand the pleasures of the dessert experience to all parts of the Country. We will continue to satisfy even the most pretentious clients, set the standards even higher, and offer great-tasting experience, high quality and innovative products, which guarantee the ultimate satisfaction to your taste buds.





Dragées?

Also known as Jordan Almonds, Confiti (Italian), konfetas (Greek) and Molabbas (Arabic), the origin of dragées seems to date back to the ancient Roman times when honey coated almonds were given at weddings and birth celebrations. Until the renaissance, sweets were made with honey. It is not until the introduction of sugarcane into European kitchens in the 15th century that the modern era of confections started. These confections were made using almonds, hazelnuts, pine nuts, dried fruits and aromatic seeds covered with a coating of sugar.

The use of dragées really began to spread through Europe (mostly Italy, Spain and France) during the late 18th and early 19th centuries, when the first "modern" confection factories appeared. Today, artisans produce the precious sweets on machines that recall the past using techniques and unique savoir-faire passed from generation to generation. It is a labor of love requiring constant patience and attention to detail.



CHOCOLATE
COCOA



COFFEE
COFFEE



COFFEE
COFFEE



ORANGE
NATURAL FLAVOR



JAM
FRUIT



HAZELNUT
NATURAL FLAVOR



ALMOND
NATURAL FLAVOR



CHERRY
NATURAL FLAVOR

The almonds are first hand harvested using long sticks. In fact the use of machines can destroy the old trees. The almonds are then hand sorted by size and packed in special machines. Finally the almonds are put in large rotating basins. As these basins turn, liquefied sugar is poured in slowly and gradually in order to lightly coat the almonds. At the end of the day, the almonds must rest until the next morning when the same process resumes. This process of making dragées requires four days.

Unlike artisanal production, commercially made Jordan almonds are covered with starch and sugar. The addition of starch speeds up the production, making the almond heavy and altering the flavor.





How & When to use?

Dragées are a perfect treat that can be enjoyed everyday, or used to add a special touch to any celebration. They always carry a thank you message to your guests and are an elegant addition to any décor or setting.

- We recommend mixing chocolate and Almond dragées to satisfy every palate.
- Don't forget the metallic dragées in gold or silver for a shiny and glamorous look.
- During an event you can place small bowls of dragées on tables for both immediate enjoyment and for later enjoyment if the guests wish to take them home.
- Dragées can easily be used as elegant decor. Scatter them around the table and use these gems to complement any centerpiece.
- Dragées can complement a floral arrangement or even be integrated into one.
- See the chart below to choose your dragées colors. The colors may represent or symbolize a season, holiday, a corporate identity, or birthstone. You may even use them as décor in a variety of settings.
- At home, welcome your guests with a lovely and elegant display of dragées. Fill your crystal bowls with the dragées that perfectly match and complement your living room.
- In the office: a small bowl of dragées on your desk is an inviting way to "break the ice" or can even be a sweet treat to enjoy during the day, we can even march your corporate colors!
- For baking: these amazing dragées make perfect toppings for gourmet cookies and cupcakes: two treats in one!
- For travel or in warm weather, these dragées are able to resist heat much better than chocolates and truffles and thus are the perfect gift no matter what the season or weather is!





Tastes as Good as it Looks!





Dragées Bulk

Shelf Life - 180 Days
Temp - 10°C- 28°C



Bitter - 60%
Milk - 35%
Cream - 28%

Couverture



MELODI

çikolata 1957 Fabrikası

Raisin Milk

Product Code : CCVH-01



Raisin Cream

Product Code : CCVH-02



Raisin Bitter

Product Code : CCVH-03



Pistachio Bitter

Product Code : CCVH-04



Pistachio Milk

Product Code : CCVH-05



Pistachio Cocoa

Product Code : CCVH-06



Dragées Bulk

Shelf Life - 180 Days
Temp - 10°C- 28°C



Bitter - 60%
Milk - 35%
Cream - 28%

Couverture

Almond Pista

Product Code : CCVH-07



Almond Cocoa

Product Code : CCVH-08



Almond Cream

Product Code : CCVH-09



Almond Bitter

Product Code : CCVH-10



Almond Milk

Product Code : CCVH-11



Hazel Bitter

Product Code : CCVH-12



Hazel Milk

Product Code : CCVH-13



Hazel Cream

Product Code : CCVH-14



Hazel Cocoa

Product Code : CCVH-15



Dragées Bulk

Shelf Life - 180 Days
Temp - 10°C- 28°C



Bitter - 60%
Milk - 35%
Cream - 28%

Couverture

Cashew Bitter

Product Code : CCVH-16



Cashew Milk

Product Code : CCVH-17



Cappuccino BonBon

Product Code : CCVH-18



Macadamia Bitter

Product Code : CCVH-19



Macadamia Coconut

Product Code : CCVH-20



Macadamia Cocoa

Product Code : CCVH-21



Macadamia Redvelvet

Product Code : CCVH-22



Macadamia Macha

Product Code : CCVH-23



Macadamia Milk

Product Code : CCVH-24



Dragées Bulk

Shelf Life - 180 Days
Temp - 10°C- 28°C



Bitter - 60%
Milk - 35%
Cream - 28%

Couverture

Peanut & Butter Milk

Product Code : CCVH-25



Peanut & Butter Dark

Product Code : CCVH-26



Peanut & Butter Cream

Product Code : CCVH-27



Cranberry Crunch

Product Code : CCVH-28



Vanilla Caramel

Product Code : CCVH-29



BubbleGum

Product Code : CCVH-30



Cookie Milk

Product Code : CCVH-31



Honey Comb Milk

Product Code : CCVH-32



Tangerine Bitter

Product Code : CCVH-33



Dragées Bulk

Shelf Life - 180 Days
Temp - 10°C- 28°C



Bitter - 60%
Milk - 35%
Cream - 28%

Couverture

Pineapple Bitter

Product Code : CCVH-34



Pineapple Milk

Product Code : CCVH-35



Pineapple Cream

Product Code : CCVH-36



Orange Bitter Dragee

Product Code : CCVH-37



Orange Milk Dragee

Product Code : CCVH-38



Orange Cream Dragee

Product Code : CCVH-39



Fig Cream

Product Code : CCVH-40



Fig Milk

Product Code : CCVH-41



Fig Bitter

Product Code : CCVH-42



Dragées Bulk

Shelf Life - 180 Days
Temp - 10°C- 28°C



Bitter - 60%
Milk - 35%
Cream - 28%

Couverture

Hazelnut Oreo Bitter

Product Code : CCVH-43



Almond Digestive Milk

Product Code : CCVH-44



Caramel Lotus Biscoff

Product Code : CCVH-45



Custard Cream Candy

Product Code : CCVH-48



Coconut Candy

Product Code : CCVH-46



Tiramisu Milk Candy

Product Code : CCVH-47





Dragées Bulk Shelf Life - 180 Days
Temp - 10°C - 28°C



 MalChoc-D- 53.9%
CALLEBAUT MalChoc-M- 33.9%



No Added Sugar



Coffee Bean Dark

Product Code : SFCBC-01



Blanched Almond Dark

Product Code : SFCBC-02



Hazelnut Dark

Product Code : SFCBC-03



Coffee Bean Milk

Product Code : SFCBC-04



Blanched Almond Milk

Product Code : SFCBC-05



Hazelnut Milk

Product Code : SFCBC-06




Oasis
Fruit & Nuts



Oasis
COCOA

Dragées Liquorini Shelf Life - 180 Days
Temp - 10°C - 28°C



Bitter - 55%
Milk - 35.6%
Cream - 29.3%



Contains 0% Alcohol

Cherry Bourbon

Product Code : LCVH-01



Cranberry Rhum

Product Code : LCVH-02



Coconut Malibu

Product Code : LCVH-03



Champagne Cream

Product Code : LCVH-04



Red Wine Raisin

Product Code : LCVH-05



Dark Scotch

Product Code : LCVH-06



Vodhka Shot

Product Code : LCVH-07



Tequila Bombon

Product Code : LCVH-08



Gin n Tonic

Product Code : LCVH-09





Dragées Aälmænd Compound

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1732
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound



Fruit Overload

Product Code : CCVH-01



Raffaello Cream

Product Code : CCVH-02



Peach & Cream

Product Code : CCVH-03



Matcha

Product Code : CCVH-04



Madagascar Vanilla

Product Code : CCVH-05



Biscotti

Product Code : CCVH-06



Dragées Aälmænd

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1739
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound

Apple Waffle

Product Code : CCVH-07



Strawberry Cream

Product Code : CCVH-08



Lime & Honey

Product Code : CCVH-09



Orange & Maple

Product Code : CCVH-10



Blueberry

Product Code : CCVH-11



Cashew Cinnamon Cream

Product Code : CCVH-12



Raspberry

Product Code : CCVH-13



Dolce du Leche

Product Code : CCVH-14



Coffee Mocha

Product Code : CCVH-15



Dragées Aälmænd

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1873
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound

Creamy Milk

Product Code : CCVH-16



Intense Dark

Product Code : CCVH-17



Cocoa Cream

Product Code : CCVH-18



Oreo Ivory

Product Code : CCVH-19



Choco Fudge

Product Code : CCVH-20



Creme Brulee

Product Code : CCVH-21



Pink Salt Caramel

Product Code : CCVH-22



English Toffee

Product Code : CCVH-23



Malai Paan

Product Code : CCVH-24



Dragées Aälmænd

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1873
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound

Banoffee

Product Code : CCVH-35



Mango Duet

Product Code : CCVH-36



Dark Caramel

Product Code : CCVH-27



Tiramisu

Product Code : CCVH-28



Intense Cocoa

Product Code : CCVH-39



Berry Blast

Product Code : CCVH-30



Pista Choco Creme'

Product Code : CCVH-31



Choco Chip

Product Code : CCVH-32



Passion Fruit

Product Code : CCVH-33





Dragées Bulk Compound

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1732
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound



Cherry Sweet

Product Code : CCVH-33



Cherry Bitter

Product Code : CCVH-34



Blueberry Bitter

Product Code : CCVH-35



Cranberry Bitter

Product Code : CCVH-36



Cranberry Milk

Product Code : CCVH-37



Fig Dark

Product Code : CCVH-38



Quality
Oasis
FOLLOW

Dragées Bulk Compound

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1873
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound

Maltcrunch Dark

Product Code : CCVH-39



Maltcrunch Bitter

Product Code : CCVH-40



Maltcrunch Milk

Product Code : CCVH-41



Pecan Bitter

Product Code : CCVH-42



Pecan Milk

Product Code : CCVH-43



Brazilnut Dark

Product Code : CCVH-44



Caramel Popcorn Milk

Product Code : CCVH-45



Caramel Popcorn Dark

Product Code : CCVH-46



Macadamia Cocoa Cream

Product Code : CCVH-47



Dragées Bulk Compound

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1873
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound

Peanut Yogurt Cream

Product Code : CCVH-48



Peanut Dark

Product Code : CCVH-49



Peanut Bitter

Product Code : CCVH-50



Hazelnut Milk

Product Code : CCVH-51



Hazelnut Dark

Product Code : CCVH-52



Hazelnut Tiramisu

Product Code : CCVH-53



Hazelnut Coffee

Product Code : CCVH-54



Hazelnut Cinnamon Cream

Product Code : CCVH-55



Coconut Milk

Product Code : CCVH-56



Dragées Bulk Compound

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1873
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound

Pistachio Cream

Product Code : CCVH-57



Pistachio Milk

Product Code : CCVH-58



Pistachio Semi Sweet

Product Code : CCVH-59



Coffee Bean Milk

Product Code : CCVH-60



Coffee Bean Dark

Product Code : CCVH-61



Cashew Bitter

Product Code : CCVH-62



Almond Milk

Product Code : CCVH-63



Cream Ganache Bitter

Product Code : CCVH-64



Cinnamon Cream

Product Code : CCVH-65



Dragées Bulk Compound

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1731
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound

Jujube Cocoa Bitter

Product Code : CCVH-66



Cookie Dark

Product Code : CCVH-67



Lemon Dark

Product Code : CCVH-68



Raisin Dark

Product Code : CCVH-69



Blackcurrant Ruby

Product Code : CCVH-70



Bombon Dark

Product Code : CCVH-71



Hazel Caramel

Product Code : CCVH-72



PeanutButter Milk

Product Code : CCVH-73





Jumbo Truffle Dragées

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1910
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound



Mojito Lemon Peel

Product Code | CCVH-01



Rose & Peach

Product Code | CCVH-02



Cardamom & Clove

Product Code | CCVH-03



Jasmine Tea

Product Code | CCVH-04



Creme Brulee

Product Code | CCVH-05



Almond Red Grape

Product Code | CCVH-06



Jumbo Truffle Dragées

Shelf Life - 180 Days
Temp - 10°C - 38°C

SINCE 1731
VAN HOUTEN
CACAO PIONEERS

White Compound
Semi Sweet Compound
Intense Dark Compound
Milk Compound

Red Velvet Cheese

Product Code : CCVH-43



Strawberry Sundae

Product Code : CCVH-44



Orange Praline

Product Code : CCVH-45



Belgian Chia

Product Code : CCVH-46



Tiramisu

Product Code : CCVH-47



Musk Melon

Product Code : CCVH-48



Coconut Ginger

Product Code : CCVH-49



Planting
Oasis
Fruitlands



Confetti Pearls

Shelf Life - 180 Days
Temp - 10°C - 38°C

Milk Compound 
White Compound
Semi Sweet Compound
Intense Dark Compound

Guittard
MADE IN CANADA



Silver

Product Code | CCVH-01



Gold

Product Code | CCVH-02



Pistachio

Product Code | CCVH-03



Coffee

Product Code | CCVH-04



Caramel

Product Code | CCVH-05



Just Strawberry

Product Code | CCVH-06



Guittard
Oasis
chocolate

Confetti Pearls

Shelf Life - 180 Days
Temp - 10°C - 38°C

Milk Compound 
White Compound
Semi Sweet Compound
Intense Dark Compound

Lime n Lemon

Product Code : CCVH-92



Ginger Drops

Product Code : CCVH-93



Cherry Dark

Product Code : CCVH-94



Rafeallo Candy

Product Code : CCVH-95



Rose

Product Code : CCVH-96



Mojito Candy

Product Code : CCVH-97



Butter Scotch

Product Code : CCVH-98



Ananas

Product Code : CCVH-99



Blueberry

Product Code : CCVH-90



Confetti Pearls

Shelf Life - 180 Days
Temp - 10°C - 38°C

 Milk Compound 
White Compound
Semi Sweet Compound
Intense Dark Compound

Pistachio Kernels

Product Code : CCVH-52



Cranberry

Product Code : CCVH-53



Strawberry

Product Code : CCVH-54



Tender Coconut

Product Code : CCVH-55



Litchi

Product Code : CCVH-56



Raspberry

Product Code : CCVH-57



JellyBean

Product Code : CCVH-58



CoffeeBean

Product Code : CCVH-59



Tangerine

Product Code : CCVH-60



Confetti Pearls

Shelf Life - 180 Days
Temp - 10°C - 38°C

Guittard
MADE IN SWITZERLAND

Milk Compound
Ivory Compound
Semi Sweet Compound
Intense Dark Compound

Mango

Product Code : CCVH-82



Passion Fruit

Product Code : CCVH-83



Peru

Product Code : CCVH-84



Almond Pistachio Candy

Product Code : CCVH-85



Coconut Ivory

Product Code : CCVH-86



Tres Leches

Product Code : CCVH-87



Guittard
Oasis
Candy



Jordan Almonds Shelf Life - 180 Days
Temp - 10°C - 45°C



SemiSweet
Compound



Protective Sugar Layer



Vibrant

Product Code : 25A01



Matt

Product Code : 25A02



Pastel

Product Code : 25A03



Halloween

Product Code : 25A04



Christmas

Product Code : 25A05



Frozen

Product Code : 25A06



Jordan Almonds

Shelf Life - 180 Days
Temp - 10°C - 45°C

Milk Compound 
White Compound
Semi Sweet Compound
Intense Dark Compound

Guittard
MADE IN FRANCE

Sunny Yellow

Product Code : 35A07



Ocean Blue

Product Code : 35A08



Charcoal Black

Product Code : 35A 08



Baby Pink

Product Code : 35A09



Shades of Grey

Product Code : 35A10



Pastel Green

Product Code : 35A 11



Baba Blue

Product Code : 35A12



Purple

Product Code : 35A13



Snow White

Product Code : 35A14





Our Advantage!

Oasis Baklava is the most dynamic and versatile Dragee Manufacturer in India with a Total of 40 Days of 300 Kg Capacity Each with a turnover time per Batch in 36 Hours. Enabling us to produce & shipping 8 Tons of Dragees in a single Day. We Surely Can Satisfy your need for the Paired Confectionary whether in terms of Innovation or in terms of Quantifiable Demand. You can Surely Rely on us. We operate from a 60000 Sq Ft. state of art Production Unit in heart of The Capital City of New Delhi, with Various Automatic & Skill Oriented Machines and a Massive strength of 380 dedicated Workforce.

Oasis Baklava Markets its Product Range Pan India and has presence in 24 out of 28 states of India through its B2B channel.

Along with the Mass production & standardization of Operation, Oasis Baklava also maintains the Authentic Mouth Feel & Taste of the Product through its Team of Well trained Experts & Exclusive Highest Standard Ingredients.

Oasis Baklava, has a dedicated sub- department for the provision of food safety throughout its supply chain. The food safety procedures are the key to consumer confidence, therefore, food safety and quality measures are strictly and consistently enforced in the company in accordance with HACCP & ISO Regulations and maintain an Inhouse Quality Check Lab for the Same.



Chef Dominick Allén

Diplôme de Pâtisserie, 2006
Le Cordon Bleu, Paris, France



Chef Nikhil K Shantam

Associate in Culinary Arts, 2008
Culinary Institute of USA, San Antonio



Chef Gilbert Kylötzk

The Swiss Grand Diploma in
Pastry and Chocolate Arts, 2015
Culinary Arts Academy, Switzerland





Our Terms of Trade!

- All Government Imposed Taxes & Transportation are extra as applicable
- No order is Confirmed without Full payment against Sales order in Advance
- Inspection of Material can be Facilitated at Factory Premises
- All Products are restricted by certain minimum order quantities, do check at the time of ordering
- Most of the Products are made to order, Thus not cancellable
- The products are Fragile as well as Perishable, Kindly take proper care of the material as we do at our end
- The prices are subject to market Fluctuations, kindly check the Prices at the time of ordering
- The images Displayed here are subjective and is used for representational purposes only
- The weight of Product and the packaging may not be true at all times as the products are handmade.





Wherever you are you are never too far! If you would like to get in touch with us, please do not hesitate to call us or send us an email with your queries. Our team will always be glad to assist you. If you would like to visit our showrooms in person to have a first-hand glance at our products please call in!

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Noida - DLF Mall of India | Amritsar - Nexus Mall

Also At: Nature's Basket - Defence Colony | Gopal's - Malhar Cinema Road, Ludhiana | Ozone Centre - Sector 12, Faridabad