

Product List

2026



Felchlin
SWITZERLAND

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Art. No. Felchlin	Product name	Certifications	Unit	Shelf life	Viscosity	Total cacao fat in %	Total milk fat in %	Total sugars in %	Ingredients
Grand Cru Couvertures dark									
CO88S	Maracaibo 88% Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	51.3	0.0	11.1	cacao kernel (83%) (Venezuela), sugar, cacao butter. Cocoa: 88% minimum.
CV15S	Cacao Fruit Couverture Dark chocolate couverture with cacao juice concentrate Rondo	   	CAR 6 KG	720 days	▲▲	42.1	0.0	12.9	cacao kernel (76%) (Bolivia), cacao fruit juice concentrate. Cocoa: 75% minimum.
CR74S	Elvesia 74%-72h Organic Dark chocolate couverture Rondo	     	CAR 6 KG	720 days	▲▲▲	44.5	0.0	25.4	cacao kernel* (Dominican Republic) (67%), cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic). Cocoa: 74% minimum.
CS87S	Arriba 72%-72h Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	45.1	0.0	27.4	cacao kernel (61%) (Ecuador), sugar, cacao butter, vanilla* Madagascar. Cocoa: 72% minimum.
CO27S	Costa Rica 70%-72h Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	42.4	0.0	29.3	cacao kernel (62%) (Costa Rica), cane sugar* (Argentina, Paraguay), cacao butter. Cocoa: 70% minimum.
CR12S	Centenario Concha 70%-48h Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	43.0	0.0	29.2	cacao kernel (61%) (Bolivia, Ecuador, Venezuela), cane sugar* (Argentina, Paraguay), cacao butter. Cocoa: 70% minimum.
CU30S	Sambirano 68% Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	44.6	0.0	31.3	cacao kernel (53%) (Madagascar), sugar, cacao butter, vanilla* Madagascar. Cocoa: 68% minimum.
CU62E	Sambirano 68% Grated Dark chocolate couverture Grated	    	PIB 5 KG	720 days	▲▲▲	44.6	0.0	31.3	cacao kernel (53%) (Madagascar), sugar, cacao butter, vanilla* Madagascar. Cocoa: 68% minimum.
CS93S	Bolivia 68%-60h Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	42.4	0.0	30.7	cacao kernel (60%) (Bolivia), sugar, cacao butter. Cocoa: 68% minimum.
CR14S	Maracaibo Chocolini 66% Dark chocolate couverture Rondo 0.18g	   	CAR 8 KG	720 days	▲	38.6	0.0	33.5	cacao kernel (62%) (Venezuela), sugar, cacao butter. Cocoa: 66% minimum.
CU08S	Maracaibo Clasificado 65% Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	42.0	0.0	34.1	cacao kernel (53%) (Venezuela), sugar, cacao butter, vanilla* Madagascar. Cocoa: 65% minimum.
CS29E	Maracaibo Clasificado 65% Dark chocolate couverture Grated	   	PIB 5 KG	720 days	▲▲▲	42.0	0.0	34.1	cacao kernel (53%) (Venezuela), sugar, cacao butter, vanilla* Madagascar. Cocoa: 65% minimum.
CR44S	Grenada 65% Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	42.4	0.0	34.6	cacao kernel (51%) (Grenada), sugar, cacao butter, vanilla* Madagascar. Cocoa: 65% minimum.
CS88S	Madagascar 64%-72h Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	42.8	0.0	35.4	cacao kernel (48%) (Madagascar), sugar, cacao butter, vanilla* Madagascar. Cocoa: 64% minimum.
CR60S	Rio Huimbi 62% Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	▲▲▲	41.8	0.0	37.1	cacao kernel (47%) (Ecuador), sugar, cacao butter. Cocoa: 62% minimum.
Grand Cru Couvertures milk									
CS57S	Maracaibo Créole 49% Milk chocolate couverture Rondo	  	CAR 6 KG	540 days	▲▲▲	36.3	7.1	37.4	cacao kernel (31%) (Venezuela), sugar, cacao butter, cream powder, skimmed milk powder, vanilla* Madagascar. Cocoa: 49% minimum.
CS90S	Bolivia Lait de terroir 45%-60h Milk chocolate couverture with mountain milk Rondo	  	CAR 6 KG	540 days	▲▲▲	37.6	7.1	39.1	sugar, cacao butter, whole milk powder", cacao kernel (17%) (Bolivia). Cocoa: 45% minimum.
CR49S	Elvesia Rep. Dom. 42%-30h Organic Milk chocolate couverture Rondo	    	CAR 6 KG	540 days	▲▲▲	33.4	4.7	46.0	cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic), cacao kernel* (Dominican Republic) (21%), whole milk powder* (Switzerland), emulsifier (E322: sunflower lecithin*). Cocoa: 42% minimum.
CR40S	Rio Huimbi 42% Milk chocolate couverture Rondo	  	CAR 6 KG	540 days	▲▲▲	35.4	4.5	45.9	sugar, cacao butter, cacao kernel (15%) (Ecuador), whole milk powder, skimmed milk powder, cream powder. Cocoa: 42% minimum.
CO28S	Costa Rica 40%-36h Milk chocolate couverture Rondo	  	CAR 6 KG	540 days	▲▲▲	35.6	4.5	46.6	cane sugar* (Argentina, Paraguay), cacao butter, whole milk powder, cacao kernel (10%) (Costa Rica), skimmed milk powder. Cocoa: 40% minimum.
CR29S	Grenada 38% Milk chocolate couverture Rondo	  	CAR 6 KG	540 days	▲▲▲	33.9	4.9	47.2	sugar, cacao butter, cacao kernel (11%) (Grenada), whole milk powder, skimmed milk powder, cream powder, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 38% minimum.
CS36S	Maracaibo Criolait 38% Milk chocolate couverture Rondo	  	CAR 6 KG	540 days	▲▲▲	33.9	4.9	47.2	sugar, cacao butter, cacao kernel (11%) (Venezuela), whole milk powder, skimmed milk powder, cream powder, vanilla* Madagascar. Cocoa: 38% minimum.
CO22S	Opus Lait 38% Lait de terroir Milk chocolate couverture with mountain milk Rondo	  	CAR 6 KG	540 days	▲▲▲	34.4	7.4	44.7	sugar, cacao butter, whole milk powder", cacao kernel (9.5%) (Madagascar), emulsifier (E322: sunflower lecithin). Cocoa: 38% minimum.



Couverture or chocolate for baking or making ganaches ≥ 2 Pa s
Standard fluid couverture for making ganaches, mechanised/manual moulding and coating 1.5–1.8 Pa s
High fluid couverture for making ganaches, mechanised/manual moulding and coating 1.3–1.5 Pa s

1 Rondo = ca. 1.5 g

* certified organic ingredient.

Art. No. Felchlin	Product name	Certifications	Unit	Shelf life	Viscosity	Total cacao fat in %	Total milk fat in %	Total sugars in %	Ingredients
CO92S	Dominicana Blanc 36% Organic White chocolate couverture Rondo	    	CAR 6 KG	540 days	☹☹☹	36.3	5.7	50.7	sugar* (Germany), cacao butter* (Dominican Republic), whole milk powder* (Switzerland), emulsifier (E322: sunflower lecithin*), vanilla extract* Madagascar
CO35S	Opus Blanc 35% Lait de terroir White chocolate couverture with mountain milk Rondo	  	CAR 6 KG	540 days	☹☹☹	35.4	8.1	46.8	sugar, cacao butter, whole milk powder", emulsifier (E322: sunflower lecithin)

Couvertures dark

CV01E	Suhum 65% Organic Dark chocolate couverture Rondo	       	CAR 20 KG	720 days	☹☹☹	42.8	0.0	34.6	cacao kernel* (Ghana) (50%), sugar* (Germany), cacao butter* (Dominican Republic), vanilla* Madagascar. Cocoa: 65% minimum.
CS73S	Accra 62% Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	☹☹	38.7	0.0	36.8	cacao kernel (50%) (Ghana), sugar, cacao butter, low-fat cacao powder, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 62% minimum.
CS60S	Felcor 52% Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	☹☹	36.2	0.0	47.4	sugar, cacao kernel (36%) (Ecuador, Ghana, Venezuela), cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 52% minimum.
CL86S	Felcor 52% Dark chocolate couverture Bar	    	CAR 10 KG	720 days	☹☹☹	36.8	0.0	47.0	sugar, cacao kernel (35%) (Ecuador, Ghana, Venezuela), cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 52% minimum.
CS86S	Felcor 52% Dark chocolate couverture Rondo	    	CAR 6 KG	720 days	☹☹☹	36.8	0.0	47.0	sugar, cacao kernel (35%) (Ecuador, Ghana, Venezuela), cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 52% minimum.

Couvertures milk

CS49S	Accra Lait 42% Milk chocolate couverture Rondo	  	CAR 6 KG	540 days	☹☹	31.2	3.5	48.5	sugar, cacao kernel (25%) (Ghana), partially skimmed milk powder, cacao butter, emulsifier (E322: soya lecithin), butterfat , vanilla* Madagascar. Cocoa: 42% minimum.
CO02S	Suhum 40% Organic Milk chocolate couverture Rondo	    	CAR 6 KG	540 days	☹☹☹	35.4	5.6	46.8	cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic), whole milk powder* (Switzerland), cacao kernel* (Ghana) (10%), vanilla* Madagascar. Cocoa: 40% minimum.
CS85S	Ambra 38% Milk chocolate couverture Rondo	  	CAR 6 KG	540 days	☹☹☹	32.4	4.5	49.6	sugar, partially skimmed milk powder, cacao butter, cacao kernel (13%) (Ghana), emulsifier (E322: soya lecithin), malt extract powder, vanilla* Madagascar. Cocoa: 38% minimum.
CL85S	Ambra 38% Milk chocolate couverture Bar	  	CAR 10 KG	540 days	☹☹☹	32.4	4.5	49.6	sugar, partially skimmed milk powder, cacao butter, cacao kernel (13%) (Ghana), emulsifier (E322: soya lecithin), malt extract powder, vanilla* Madagascar. Cocoa: 38% minimum.

Couvertures white

FE36S	Edelweiss 36% White chocolate couverture Bar	  	CAR 10 KG	540 days	☹☹☹	36.0	4.9	49.4	sugar, cacao butter, whole milk powder, skimmed milk powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cocoa: 36% minimum.
CS84S	Edelweiss 36% White chocolate couverture Rondo	  	CAR 6 KG	540 days	☹☹☹	36.0	4.9	49.4	sugar, cacao butter, whole milk powder, skimmed milk powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cocoa: 36% minimum.





Couverture or chocolate for baking or making ganaches ≥ 2 Pa s

Standard fluid couverture for making ganaches, mechanised/manual moulding and coating 1.5–1.8 Pa s

High fluid couverture for making ganaches, mechanised/manual moulding and coating 1.3–1.5 Pa s

* certified organic ingredient.

1 Rondo = ca. 1.5 g

Art. No. Felchlin	Product name	Certifications	Unit	Shelf life	Viscosity	Total cacao fat in %	Total milk fat in %	Total sugars in %	Ingredients
Couvertures special									
CL83S	Supremo 62% Dark chocolate couverture with sweetener Bar	    	CAR 10 KG	720 days	☹☹☹	40.3	0.0	0.2	cacao kernel (49%) (Ghana), sweetener (E965: maltitol), cacao butter, vanilla* Madagascar, emulsifier (E322: sunflower lecithin). Cocoa: 62% minimum. Sugar free. Excessive consumption may induce laxative effects.
CL40S	Lacta 40% Milk chocolate couverture with sweetener Bar		CAR 10 KG	540 days	☹☹☹	33.1	6.4	9.7	sweetener (E965: maltitol), whole milk powder, cacao butter, cacao kernel (16%) (Ecuador, Ghana), emulsifier (E322: sunflower lecithin), vanilla* Madagascar. Cocoa: 40% minimum. No added sugar (contains natural types of sugar). Excessive consumption may induce laxative effects.
CL79S	Alba 36% White chocolate couverture with sweetener Bar	  	CAR 10 KG	540 days	☹☹☹	36.1	4.8	11.3	sweetener (E965: maltitol), cacao butter, whole milk powder, skimmed milk powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cocoa: 36% minimum. No added sugar (contains natural types of sugar). Excessive consumption may induce laxative effects.
CO49S	Bionda 36% White chocolate couverture caramel Rondo	  	CAR 6 KG	540 days	☹☹☹	36.3	7.5	46.6	sugar, cacao butter, whole milk powder, butterfat , whey powder, maltodextrin, skimmed milk powder, emulsifier (E322: soya lecithin), caramel. Cocoa: 36% minimum.
CO38S	Caramelito 36% Milk chocolate couverture caramel Rondo	  	CAR 6 KG	540 days	☹☹☹	33.2	6.4	47.1	sugar, cacao butter, cacao kernel (7.5%) (Ghana), whey powder, butterfat , maltodextrin, whole milk powder, skimmed milk powder, emulsifier (E322: soya lecithin), flavour, vanilla* Madagascar. Cocoa: 36% minimum.

Couvertures classic dark

CO45E	Sao Palme 75% Dark chocolate couverture Rondo	    	CAR 20 KG	720 days	☹☹☹	45.0	0.0	24.1	cacao kernel (68%) (São Tomé and Príncipe), sugar, cacao butter, emulsifier (E322: soya lecithin). Cocoa: 75% minimum.
CR27E	Sao Palme 68% Dark chocolate couverture Rondo	    	CAR 20 KG	720 days	☹☹☹	43.2	0.0	31.4	cacao kernel (56%) (Ghana), sugar, cacao butter, vanilla* Madagascar. Cocoa: 68% minimum.
CR19E	Sao Palme 60% Dark chocolate couverture Rondo	    	CAR 20 KG	720 days	☹☹☹	38.8	0.0	38.6	cacao kernel (Ghana), sugar, cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 60% minimum.
CP20S	Lord 49% Chocolate couverture Bar	    	CAR 10 KG	720 days	☹☹	34.7	0.0	50.4	sugar, cacao kernel (32%) (Ghana), cacao butter, dextrose, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 49% minimum.

Couvertures classic milk

PS60E	Sao Palme 43% Milk chocolate couverture Rondo	  	CAR 20 KG	540 days	☹☹☹	35.1	6.2	42.9	sugar, cacao butter, whole milk powder, cacao kernel (18%) (Ghana), emulsifier (E322: sunflower lecithin), vanilla* Madagascar. Cocoa: 43% minimum.
CR18E	Sao Palme 36% Milk chocolate couverture Rondo	  	CAR 20 KG	540 days	☹☹☹	30.9	4.1	52.8	sugar, cacao butter, cacao kernel (12%) (Ghana), partially skimmed milk powder, whole milk powder, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 36% minimum.

Couvertures classic white

CR17E	Sao Palme 30% White chocolate couverture Rondo	  	CAR 20 KG	540 days	☹☹☹	31.0	4.2	58.4	sugar, cacao butter, partially skimmed milk powder, whole milk powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cocoa: 30% minimum.
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Chocolates dark

CS66S	Chocolini 44% Dark chocolate Rondo 0.18g	    	CAR 8 KG	720 days	☹	28.4	0.0	55.2	sugar, cacao kernel (35%) (Ghana), cacao butter, dextrose, emulsifier (E322: soya lecithin). Cocoa: 44% minimum.
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Couverture or chocolate for baking or making ganaches ≥ 2 Pa s

Standard fluid couverture for making ganaches, mechanised/manual moulding and coating 1.5–1.8 Pa s

High fluid couverture for making ganaches, mechanised/manual moulding and coating 1.3–1.5 Pa s

* certified organic ingredient.

1 Rondo = ca. 1.5 g

Art. No. Felchlin	Product name	Certifications	Unit	Shelf life	Processing	Main usage	Ingredients
Fillings							
DC21E	Almonosa F Filling almond Firm	  	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, almonds (38%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E322: soya lecithin), vanilla* Madagascar
DF41E	Blueberrynosa Filling blueberry	 	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, cakes and pastries.	sugar, palm kernel oil, sunflower oil, palm oil, skimmed milk powder, whole milk powder, blueberry fruit powder (3.5%), maltodextrin, emulsifier (E322: soya lecithin), natural flavour
DC17E	Cappuccino Filling coffee	 	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, palm kernel oil, palm oil, skimmed milk powder, whole milk powder, roasted coffee (2.5%), cacao powder, emulsifier (E322: soya lecithin), vanilla* Madagascar
DC23E	Caramelosa Filling caramel		PIB 6 KG	540 days	To decorate: whisk at 22-24°C / 71-75°F. To melt: heat up to 28-32°C / 82-89°F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, coconut oil, sunflower oil, whole milk powder, cream powder, cacao butter, whhey powder, butterfat , maltodextrin, skimmed milk powder, caramel (0.5%), emulsifier (E322: sunflower lecithin), fleur de sel (sea salt), natural flavour
DF09E	Cardamomosa F Filling cardamom	 	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, palm kernel oil, palm oil, sunflower oil, whole milk powder, cacao butter, skimmed milk powder, cardamom, emulsifier (E322: soya lecithin), cardamom oil, stinging nettle extract
DF37E	Coffeenosa Filling coffee	 	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, palm kernel oil, whole milk powder, palm oil, sunflower oil, roasted coffee (6.0%), skimmed milk powder, emulsifier (E322: soya lecithin)
DC22E	Fraganosa Filling strawberry	  	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, coconut oil, skimmed milk powder, sunflower oil, whole milk powder, cacao butter, maltodextrin, strawberry fruit powder (0.5%), emulsifier (E322: sunflower lecithin), beetroot red concentrate, lemon fruit powder, natural flavour
DC76E	Frambonosa Filling raspberry	  	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, coconut oil, sunflower oil, maltodextrin, lactose , raspberry fruit powder (5.0%), whole milk powder, illipe butter, shea butter, emulsifier (E322: soya lecithin), natural flavour, beetroot red concentrate. The colour of the product may vary due to harvest-related fluctuations in the fruit powder.
DC30E	Lemonosa Filling lemon		PIB 6 KG	540 days	To decorate: whisk at 22-24°C / 71-75°F. To melt: heat up to 28-32°C / 82-89°F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, coconut oil, sunflower oil, skimmed milk powder, cacao butter, whole milk powder, maltodextrin, lemon flavour natural (1.0%), lemon fruit powder (1.0%), emulsifier (E322: sunflower lecithin), lemon oil, natural flavour, turmeric extract
DC79E	Mangonosa Filling mango passionfruit		PIB 6 KG	540 days	To decorate: whisk at 22-24°C / 71-75°F. To melt: heat up to 28-32°C / 82-89°F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, coconut oil, sunflower oil, maltodextrin, lactose , mango fruit powder (6.0%), cacao butter, whole milk powder, passionfruit powder (3.0%), emulsifier (E322: sunflower lecithin), natural flavour, colour (E160a: beta-carotene)
DF34E	Mascarponosa Filling with mascarpone flavour		PIB 6 KG	540 days	To decorate: whisk at 22-24°C / 71-75°F. To melt: heat up to 28-32°C / 82-89°F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, coconut oil, sunflower oil, cream powder, skimmed milk powder, cacao butter, whhey powder, emulsifier (E322: sunflower lecithin), natural flavour
DC31E	Orangeosa Filling orange		PIB 6 KG	540 days	To decorate: whisk at 22-24°C / 71-75°F. To melt: heat up to 28-32°C / 82-89°F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, coconut oil, sunflower oil, skimmed milk powder, cacao butter, orange juice powder (3.5%), maltodextrin, whole milk powder, lemon flavour natural, orange oil, natural flavour, emulsifier (E322: sunflower lecithin), colour (E160a: beta-carotene)
DC20E	Pistachiosa F Filling pistachio Firm	  	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	For filling pralines and specialties, as a glaze in desserts, or for flavouring creams.	sugar, hardened palm kernel oil, pistachio (17%), almonds , sunflower oil, hardened coconut fat, emulsifier (E322: soya lecithin), natural flavour, stinging nettle extract, colour (E160a: beta-carotene)

* certified organic ingredient.

Art. No. Felchlin	Product name	Certifications	Unit	Shelf life	Processing	Main usage	Ingredients
Fillings							
DC15E	Praline Croquantine Filling almond with biscuit splinters	   	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, almonds (30%), wheat flour, cacao butter, sunflower oil, cacao kernel, whole milk powder, coconut oil, rapeseed oil, water, skimmed milk powder, butterfat , flavour, edible salt, emulsifier (E322: lecithin), barley malt extract, colour (E160c: paprika extract)
DC46E	Praline Paste 1:1 Praline Paste Hazelnut	    	PIB 5 KG	540 days	To flavour: Add 10 - 30% praline paste.	To create pralines/chocolates, specialities, confectionary, tortes, pastries and ice creams.	sugar, hazelnuts (47%), cacao butter
DC04E	Pralinosa F Filling hazelnut Firm	  	PIB 11 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, hazelnuts (36%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E471: mono- and diglycerides of vegetable fatty acids (sunflower oil)), vanilla* Madagascar
DC12E	Pralinosa F Filling hazelnut Firm	  	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, hazelnuts (36%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E471: mono- and diglycerides of vegetable fatty acids (sunflower oil)), vanilla* Madagascar
DC11E	Pralinosa W Filling hazelnut Soft	    	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, hazelnuts (38%), coconut oil, illipe butter, shea butter, low-fat cacao powder, emulsifier (E322: soya lecithin), vanilla* Madagascar
DF19E	Rosanosa Filling with rose oil	 	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	For filling pralines and specialties, as a glaze in desserts, or for flavouring creams.	sugar, palm kernel oil, sunflower oil, palm oil, whole milk powder, skimmed milk powder, beetroot red concentrate, emulsifier (E322: soya lecithin), rose oil
DF31E	Saffronosa Filling saffron	 	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	For filling pralines and specialties, as a glaze in desserts, or for flavouring creams.	sugar, palm kernel oil, whole milk powder, palm oil, sunflower oil, skimmed milk powder, emulsifier (E322: sunflower lecithin), saffron, natural flavour, colour (E160a: beta-carotene)
DC35E	VeryBerryosa Filling berry	    	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	For filling pralines and specialties, as a glaze in desserts, or for flavouring creams.	sugar, coconut oil, sunflower oil, maltodextrin, rice-starch, cacao butter, strawberry fruit powder (2.5%), raspberry fruit powder (2.0%), blueberry fruit powder (1.0%), lemon fruit powder, emulsifier (E322: soya lecithin), natural flavour
Gianduja base masses							
DC74E	Fina Noble Piemontese 60% Praline Paste Hazelnut	    	PIB 5 KG	540 days	Gianduja to cut: 1000g praline paste, 500g milk or white couverture or 400g dark couverture. Temper couverture, combine with praline paste, fill in frame and let set. To decorate: beat for a short time and use.	For the production of pralines, specialities, confectionary, cakes and patisserie.	hazelnuts (60%) (Italy), sugar, cacao butter
DC44E	Rustica Noble Piemontese 60% Praline Paste Hazelnut	    	PIB 5 KG	540 days	Gianduja to cut: 1000g praline paste, 500g milk or white couverture or 400g dark couverture. Temper couverture, combine with praline paste, fill in frame and let set. To decorate: beat for a short time and use.	For the production of pralines, specialities, confectionary, cakes and patisserie.	hazelnuts (60%) (Italy), sugar, cacao butter. Despite careful processing, shell parts may be contained.
DC54E	Rustica Noble Valencia 60% Praline Paste Almond	    	PIB 5 KG	540 days	Gianduja to cut: 1000g praline paste, 500g milk or white couverture or 400g dark couverture. Temper couverture, combine with praline paste, fill in frame and let set. To decorate: beat for a short time and use.	For the production of pralines, specialities, confectionary, cakes and patisserie.	almonds (60%) (Spain), sugar, cacao butter. Despite careful processing, shell parts may be contained.
Gianduja							
FE98E	Cocos Gianduja Filling coconut	  	PIB 6 KG	540 days	To decorate: whisk at 22-24 °C / 71-75 °F. To melt: heat up to 28-32 °C / 82-89 °F.	To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, grated coconut (35%), cacao butter, sunflower oil, coconut oil, skimmed milk powder, whole milk powder, emulsifier (E322: sunflower lecithin), vanilla extract* Madagascar. Contains coconut.
CP82S	Gianduja D Hazelnut Gianduja hazelnut Bar	    	CAR 6 KG	540 days	Rolling: approx. 24 °C / 75 °C, Melting: 28-30 °C / 82-86°F.	To create pralines/chocolates, specialities, confectionaries, tortes and pastries.	sugar, hazelnuts (29%), cacao kernel, cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar
CP83S	Gianduja D Intenso Hazelnut Gianduja hazelnut Bar	  	CAR 6 KG	540 days	Melt at 26-28 °C / 79-82 °F.	Ideal for cut and moulded chocolates. Suitable for confectionery, pastry, flavouring and ice cream.	hazelnuts (37%), sugar, cacao kernel, whole milk powder, cacao butter, emulsifier (E322: soya lecithin)
CP74S	Gianduja M Intenso Almond Gianduja almond Bar	  	CAR 6 KG	540 days	Melt at 26-28 °C / 79-82 °F.	Ideal for cut and moulded chocolates. Suitable for confectionery, pastry, flavouring and ice cream.	almonds (35%), whole milk powder, sugar, cacao butter, cacao kernel, emulsifier (E322: soya lecithin)
CP77S	Gianduja M Intenso Hazelnut Gianduja hazelnut Bar	  	CAR 6 KG	540 days	Melt at 26-28 °C / 79-82 °F.	Ideal for cut and moulded chocolates. Suitable for confectionery, pastry, flavouring and ice cream.	hazelnuts (35%), whole milk powder, sugar, cacao butter, cacao kernel (4.0%) (Ghana), emulsifier (E322: sunflower lecithin)
Caramel creams							
TM01E	Caramel brûlé fleur de sel Caramel with fleur de sel	  	PIB 5.5 KG	450 days	Ready to use.	Use for praline fillings, specialities, confectionaries, pastries, various nut pies, ice cream, creams etc.	sugar, whole cream , wheat glucose syrup, butter , water, fleur de sel (sea salt)
TM30E	Cara-Molla Caramel	  	PIB 5.5 KG	450 days	Use directly only, do not boil.	Use for praline fillings, specialities, confectionaries, pastries, various nut pies, ice cream, creams etc.	sugar, water, cream powder, humectant (E420: sorbitol), edible salt, vanilla extract* Madagascar
* certified organic ingredient.							

Art. No. Felchlin	Product name	Certifications	Unit	Shelf life	Processing	Main usage	Ingredients
Mousse / Cream powder							
TM77E	Maracaibo Mousse Chocolate mousse powder		CAR 6.75 KG	720 days	Mix 750g/26.5 oz Grand Cru Maracaibo Mousse au Chocolat with 600g/21 oz boiled milk until the granulate is completely melted. Fold 1200g/42 oz of soft whipped heavy cream into the warm mixture. Let set in the refrigerator 3-4 hours.	To create original, exquisite chocolate mousse. Ideal for tortes, pastries and desserts.	cacao kernel (49%) (Venezuela), sugar, cacao butter, maize glucose syrup, gelling agent (E407: carrageenan), vanilla* Madagascar. Cocoa: 61% minimum.
UE03E	Vanilla cream powder Custard powder with vanilla Warm		PIB 6 KG	540 days	Basic recipe: 1000g milk, 200g sugar, 100g cream powder. Heat 700g milk and sugar until dissolved, combine cream powder and 300g milk, add to sugar mixture and heat for a further minute, cool immediately.	Base cream for tortes, pastries and desserts.	maize starch (99%) (Europe), dry glucose syrup, colours (E101: riboflavin, E110: sunset yellow FCF, E160a: beta-carotene), vanilla extract* Madagascar, vanilla seeds, thickening agents (E410: carob gum, E412: guar gum)

Flavour pastes / Flavourings

FE70S	Gusto Ricco Coffee paste		CAR 6 KG	540 days	Dosage: 8-10% per kg of mass.	To flavour couvertures, compound coatings, ganache, creams, fillings, fondants and ice creams.	sunflower oil, roasted coffee (33%), rice-starch, fully hardened coconut oil, coconut oil, fully hardened rapeseed oil, emulsifier (E322: sunflower lecithin)
DF15E	Pistacia Vera Pistachio paste		CAR 6 KG	540 days	Dosage: 8-10% per kg of mass.	To flavour couvertures, compound coatings, ganaches, creams, fillings, fondants and ice creams.	pistachio (87%) (Iran), sugar, cacao butter, natural flavour. The color of the product may vary due to harvest-related fluctuations.

Marzipan

KK05E	Luebeck Marzipan Raw mass		10 KG	450 days	Suitable for rolling.	To create pralines, specialities, confectionaries, tortes and pastries.	almonds (52%) (Afghanistan, Spain, Iran, Morocco, Syrian Arab Republic, Uzbekistan), sugar, water, invert sugar syrup, preservative (E202: potassium sorbate). Packed under protective atmosphere.
KK06S	Marzipan Modelling Marzipan White		CAR 7 KG	450 days	Suitable for modelling and rolling.	Use instead of icing to cover tortes and pastries or create flowers and figures for decoration.	sugar, almonds (29%), humectants (E420: sorbitol, E1103: invertase), glucose syrup, water

Almond paste

KK43E	California 1:1 Bakeable filling almond		PIB 12 KG	360 days	Suitable for rolling.	Use for almond confectionary, baked products and as a filling.	almonds (47%), sugar, water, edible salt, preservatives (E202: potassium sorbate, E200: sorbic acid)
KK44E	California 1:1 Bakeable filling almond		PIB 6.5 KG	360 days	Suitable for rolling.	Use for almond confectionary, baked products and as a filling.	almonds (47%), sugar, water, edible salt, preservatives (E200: sorbic acid, E202: potassium sorbate)

Baking specialities

BA01S	Bâtons Suhum 60% 10g Organic Dark chocolate couverture		CAR 2.8 KG	540 days	Wrap in dough before baking.	Use as a filling in croissant, sweet or puff pastry.	cacao kernel* (Ghana) (44%), cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic), vanilla* Madagascar. Cocoa: 60% minimum.
BA02S	Bâtuja Noisette Noir 20g Organic Gianduja hazelnut		CAR 3.36 KG	360 days	Wrap in dough before baking.	Use as a filling in croissant, sweet or puff pastry.	cane sugar* (Paraguay), cacao kernel* (Ghana), hazelnuts* (Turkey) (29%), cacao butter* (Dominican Republic). Despite careful processing, shell parts may be contained.
BA03S	Bâtuja Noisette Lait 20g Organic Gianduja hazelnut		CAR 3.36 KG	360 days	Wrap in dough before baking.	Use as a filling in croissant, sweet or puff pastry.	cane sugar* (Paraguay), hazelnuts* (Turkey) (26%), cacao butter* (Dominican Republic), whole milk powder* (Switzerland), cacao kernel* (Ghana). Despite careful processing, shell parts may be contained.
CR14S	Maracaibo Chocolini 66% Dark chocolate couverture Rondo 0.18g		CAR 8 KG	720 days	Suitable for preparing creams or ganaches, as the chocolate no longer needs to be chopped.	To create chocolate bread rolls, cakes, cookies, muffins and pastry ganaches. Bake stabil.	cacao kernel (62%) (Venezuela), sugar, cacao butter. Cocoa: 66% minimum.
CS66S	Chocolini 44% Dark chocolate Rondo 0.18g		CAR 8 KG	720 days	Suitable for preparing creams or ganaches, as the chocolate no longer needs to be chopped.	To create chocolate bread rolls, cakes, cookies, muffins and pastry ganaches. Bake stabil.	sugar, cacao kernel (35%) (Ghana), cacao butter, dextrose, emulsifier (E322: soya lecithin). Cocoa: 44% minimum.

* certified organic ingredient.

Art. No. Felchlin	Product name	Certifications	Unit	Shelf life	Processing	Main usage	Ingredients
Products for decoration							
TM83E	Deco Magic Modelling mass white	 	PIB 6 KG	540 days	Knead by hand until pliable. Use as required and leave to dry. Can be dyed with food colour or decorated by Airbrush.	To create flowers and figures.	sugar, hardened palm kernel oil, wheat glucose syrup, maltodextrin, water, humectant (E422: glycerin (rapeseed oil, sunflower oil, castor oil)), vanillin
TM81E	Deco Roma Covering mass white	 	PIB 6.5 KG	540 days	Knead by hand until pliable. Roll out using icing sugar or starch. Create a shine by rubbing with the heel of your hand.	Use to cover all types of tortes and cakes. Use to create small flowers and figures.	sugar, wheat glucose syrup, water, palm kernel oil, thickening agent (E413: tragacanth), palm oil, humectant (E422: glycerin (rapeseed oil, sunflower oil, castor oil)), acidifier (E330: citric acid), vanillin
CS10S	Decorta F Dark chocolate Shavings	  	CAR 3 KG	720 days	Ready for immediate use.	To decorate tortes (black forest cake), cakes, pastries and confectionaries.	sugar, cacao kernel (35%) (Ghana), cacao butter, dextrose, emulsifier (E322: soya lecithin). Cocoa: 44% minimum.
CS01S	Decorta M Milk chocolate Shavings	 	CAR 3 KG	540 days	Ready for immediate use.	To decorate tortes (black forest cake), cakes, pastries and confectionaries.	sugar, whole milk powder, cacao butter, cacao kernel (13%) (Ghana, Indonesia), whey powder, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 30% minimum.
HA09S	Pâtisserie Vermicelles D Cacao based product Dark		CAR 4 KG	450 days	Ready for immediate use.	Sprinkle as decoration for tortes, cakes, pastries, specialities, confectionaries and pralines/chocolates.	sugar, low-fat cacao powder (22%), cacao butter (13%), palm oil, emulsifier (E322: sunflower lecithin), vanilla extract* Madagascar
CA04E	Scrivosa B Glaze	  	CAR 7.5 KG	540 days	Heat the mixture to at least 48 °C / 118 °F. Stir well.	For decorating or writing on cakes, pastries, confectioneries, cookies.	sugar, low-fat cacao powder, palm kernel oil, palm oil, emulsifier (E322: soya lecithin)
FE08E	Scrivosa W Coating	 	CAR 7.5 KG	540 days	Heat the mixture to at least 48 °C / 118 °F. Stir well.	For decorating or writing on cakes, pastries, confectioneries, cookies.	sugar, hardened palm kernel oil, skimmed milk powder, hardened coconut fat, emulsifier (E322: soya lecithin)
Crisps							
HA20S	Croquantine 2kg Pastry product Croquantine	 	CAR 2 KG	540 days	Add approximately 10% for fillings and couvertures.	As a crunchy addition to couvertures, water free praline fillings, specialities, confectionaries, tortes and desserts.	wheat flour (51%) (France), sugar, coconut oil, rapeseed oil, water, skimmed milk powder, butterfat , flavour, edible salt, emulsifier (E322: lecithin), barley malt extract, colour (E160c: paprika extract)
NU01S	Qroqant Puffed rice caramelized	   	CAR 2.5 KG	540 days	Add approximately 10% for fillings and couvertures.	Sprinkle on tortes, cakes and pastries. Decorate pralines, specialities and confectionaries.	sugar, puffed rice (30%), water, wheat glucose syrup
* certified organic ingredient.							

Art. No. Felchlin	Product name	Certifications	Unit	Shelf life	Ingredients
Victorinox™ Chocolate Knife (VCK)					
VC11E	Victorinox™ chocolate knife 32 pcs Milk chocolate with hazelnut filling Victorinox™ Chocolate Knife	  	CAR 0.896 KG	360 days	sugar, cacao butter, whole milk powder, hazelnuts (13%), cacao kernel (9.0%), sunflower oil, vanilla* Madagascar
VC12E	Victorinox™ chocolate knife 20x5 pcs Milk chocolate with hazelnut filling Victorinox™ Chocolate Knife	  	CAR 2.8 KG	360 days	sugar, cacao butter, whole milk powder, hazelnuts (13%), cacao kernel (9.0%), sunflower oil, vanilla* Madagascar
VC13E	Victorinox™ chocolate knife 8x6 pcs Milk chocolate with hazelnut filling Victorinox™ Chocolate Knife	  	CAR 1.344 KG	360 days	sugar, cacao butter, whole milk powder, hazelnuts (13%), cacao kernel (9.0%), sunflower oil, vanilla* Madagascar
* certified organic ingredient.					





Certifications



Organic Regulation EU
The products labeled with this mark meet the requirements of the EU Organic Farming Ordinance and the Swiss Organic Farming Ordinance.



Organic Regulation CH
The products labeled with this mark are certified in accordance with the Swiss Organic Farming Ordinance.



Bio Bud
The products labeled with this mark are certified in accordance with the Bio Suisse guidelines.



CH-U.S. Organic Equivalency arrangement
The products labeled with this mark fulfil the requirements for additional organic certification for the US market.



Halal
The products labeled with this mark are halal-certified (Halal Certification Services Switzerland).



Kosher dairy
The products labeled with this mark are kosher-certified and contain dairy products that have been processed in accordance with Jewish dietary laws.



Kosher parve
The products labeled with this mark comply with Jewish dietary laws (Kashrut) and contain neither dairy nor meat.



OU Kosher
The products labeled with this mark are certified as kosher parve-dairy by the Orthodox Union (OU) and are therefore approved for use in kosher production.



Palm oil free
The products labeled with this mark do not contain palm oil.



Vegan
The products labeled with this mark do not contain any ingredients of animal origin such as meat, fish, dairy, eggs, or honey.

Disclaimer

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Guidelines for the Tempering of Couvertures



Melting Temperature for all Couvertures 48 - 50 °C/118 - 122 °F

Tabling method: Cooling temperature 26 - 28 °C/78 - 82 °F
Seeding method with rondos: For 1 kg/2.2 lbs of melted couverture, add tempered rondos (20 - 23 °C/68.0 - 73.4 °F), see quantity in table

Standard Tempering	Working temperature		Quantity of Rondos for seeding method	
Dark Couvertures (Grand Cru, Organic, Standard)	31 - 33 °C	87.8 - 91.4 °F	350 g	12 oz
Milk Couvertures (Grand Cru, Organic, Standard)	30 - 32 °C	86.0 - 89.6 °F	450 g	15 oz
White Couvertures (Grand Cru, Organic, Standard)	29 - 31 °C	84.2 - 87.8 °F	450 g	15 oz

Special Tempering

Art. No. Felchlin		Working temperature		Quantity of Rondos for seeding method	
C035	Opus Blanc 35% au lait de terroir, White chocolate couverture with mountain milk Rondo	28 - 30 °C	82.4 - 86.0 °F	450 g	15 oz
C022	Opus Lait 38% au lait de terroir, Milk chocolate couverture with mountain milk Rondo	28 - 30 °C	82.4 - 86.0 °F	450 g	15 oz
C049	Bionda 36%, White chocolate couverture caramel Rondo	29 - 31 °C	84.2 - 87.8 °F	450 g	15 oz
C038	Caramelito 36%, Milk chocolate couverture Rondo	30 - 32 °C	86.0 - 89.6 °F	450 g	15 oz
CS90	Bolivia 45% 60h au lait de terroir, Milk chocolate couverture Rondo	28 - 30 °C	82.4 - 86.0 °F	450 g	15 oz
CS58	Maracaibo Créole 49%, Milk chocolate couverture Rondo	28 - 30 °C	82.4 - 86.0 °F	450 g	15 oz
CL79	Alba 36%, White chocolate couverture with sweetener Bar no added sugar	29 - 31 °C	84.2 - 87.8 °F	450 g chopped	12 oz
CL40	Lacta 40% Milk chocolate couverture with sweetener Bar no added sugar, lactosefree	30 - 32 °C	86.0 - 89.6 °F	450 g chopped	15 oz
CL83	Supremo 62% Dark chocolate couverture with sweetener Bar sugarfree	31 - 33 °C	87.8 - 91.4 °F	350 g chopped	15 oz

Tempering of Vegan Choc

Art. No. Felchlin		Working temperature		Quantity of Rondos for seeding method	
DF03	Vegan Choc Brun 44% Organic, Cacao based product Bar Organic	30 - 32 °C	86.0 - 89.6 °F	450 g chopped	15 oz
DF02	Vegan Choc Blanc 38% Organic, Cacao based product Bar Organic	30 - 32 °C	86.0 - 89.6 °F	450 g chopped	15 oz



Seeding method



Tabling method

Where to Buy Our Products

Felchlin exports its semi-finished products to over 40 countries worldwide. Trading companies with which we maintain a close partnership operate on our behalf in these countries. Around the world our customers' pleasure is the fruit of this philosophy.



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