

# PRODUCT CATALOGUE

Fine Selection 2024



**Felchlin**  
SWITZERLAND

TRANSPARENCY

At Felchlin, sustainability means working practices that respect people and the environment. Operating successfully, in order to achieve greater prosperity for all and to use natural resources today in such a way that they are preserved for future generations. That’s what we stand for by our words and deeds.  
Current projects can be found at: felchlin.com



BIO SUISSE  
«KNOSPE» / «BUD»

Bio Suisse is a private organic label with the registered trademark «KNOSPE» / «BUD». The guidelines are based on the Organic Farming Ordinance, but go beyond it in many respects. All products bearing this «seal of trust» comply with the guidelines of Bio Suisse.



BIO / ORGANIC

The requirements of the «Swiss Organic Farming Ordinance» and the «European Union regulations» are fulfilled.



CH-U.S. ORGANIC  
EQUIVALENCY  
ARRANGEMENT

Additional certification of organic products for the US-market. All products with this seal meet the requirements of the «CH-U.S. Organic Equivalency Arrangement.»



KOSHER PARVE

Kosher foods are foods that comply with the Jewish dietary requirements of Kashrut (dietary law). Our certificate is from Rabbi Dr. I. M. Levinger and confirms the purity of the products.



KOSHER DAIRY

These products are certified Kosher foods that contain dairy products and are processed using equipment that complies with Jewish dietary laws for dairy products. Our certificate is from Rabbi Dr. I. M. Levinger and confirms the purity of the products.



OU KOSHER

Products listed on Max Felchlin's Orthodox Union Letter of Certification are approved by the Orthodox Union Kashruth Department for use in kosher certified production.

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GRAND CRU BOLIVIA 45% 60H,  
AU LAIT DE TERROIR  
An inimitable and peerless Milk Couverture



HALAL  
851687-CH-3102  
Our products are Halal certified (Halal Certifications Services Switzerland).



VEGAN  
No ingredients of animal origin such as meat, fish, milk, egg and honey.



VEGETARIAN  
These products do not contain any animal products nor processed foods that were treated with animal products (such as bone char, etc.), but do contain animal byproducts (such as egg or egg products, milk or milk products, honey, etc.).



CLEAN  
Products do not contain artificial colors, flavours or sweeteners; free of partially hydrogenated fats/oils, artificial preservatives and chemical processing enhancers such as bulking agents, dough conditioners, equalizers, etc.



DAIRY-FREE  
The ingredients used in these products do not contain dairy. There may be traces of dairy in these products due to potential cross-contamination in the production process.



NUT-FREE  
Max Felchlin AG production facilities are free of any traces of peanuts. No products produced by Max Felchlin AG contain peanuts or traces of peanuts.



NON-GLUTEN  
INGREDIENT  
The ingredients used in these products do not contain gluten. There may be traces of gluten in these products due to potential cross-contamination in the production process.



SUGAR-FREE  
These products contain less than 0.5 g of sugar per serving. According to FDA regulation this amount is recognized as sugar-free.



TRANS-FAT-FREE  
These products contain less than 0.5 g of trans fat per serving. According to FDA regulation this amount is recognized as trans-fat-free.

DISCLAIMER  
The contents of this catalogue are for general information purposes only and do not constitute legal advice. To ensure that the information is accurate and up to date about our products including certifications, pricing, and ordering, please contact your local distributor in your area.  
  
Always read the ingredient label on the actual package before using/consuming any product. Felchlin food labels and allergen declaration are produced in accordance with the Federal Act on Foodstuffs and Utility Articles (Foodstuffs Act, FSA) of Switzerland.

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# EDITORIAL



## PASSION TO CREATE THE EXCEPTIONAL

Felchlin is tucked into the base of the Alps in the heart of Switzerland, in the center of Europe. The Felchlin family is still involved in the traditional independent company that has been creating exceptional products for more than 100 years. Centuries of acquired knowledge and passion for our craft pour into our unique chocolates and specialities for the confectioner. We take time to allow each cacao bean to develop its individual flavours in our traditional longitudinal conches or the more modern round conches. Our employees live our values of honesty, flexibility and dedication and share these with our customers and partners across the globe. The perfect combination of high quality raw ingredients and skilled craftsmanship make each product a culinary delight.

Our close relationship with our cacao farmers is reflected in the substantially higher than fair trade prices we pay and the local support we offer. Our efforts ensure long term sustainability and encourage the next generation to continue the tradition of cacao farming that is ecologically and economically viable. Bio diversity guarantees the distinctive characteristics of our cacao and we are involved in a number of local projects.

In recognition of the demanding challenges faced by today’s professionals, we have applied our expertise to the development of a superlative range of ready-to-use products such as natural fillings and coatings designed to improve the ergonomics of the workplace.

We demand the highest quality from our suppliers, our raw ingredients, our products and ourselves which is reflected in our motto of quality, not quantity. We offer customers the flexibility to create outstanding products specifically to their expectations. Customers can feel secure in the certainty that the caliber and service we offer is exceptional.

  
THOMAS TRUTTMANN  
CEO Felchlin Switzerland

# OVER 100 YEARS OF HISTORY

**1908**

The trained businessman Max Felchlin began trading with honey in Schwyz. The foundation of Schwyz as the honey central was set.

**1924**

The first article Max Felchlin produced himself was «Herbst 1924» (Autumn), a Swiss artificial honey based on herbs that distinguished itself from its international competitors through quality. Almost 100 years later this article is still popular in Felchlin’s product range.

**1937**

Company founder Max Felchlin was a gifted and talented inventor. He created a new novel «Praline- and Nougat mass» and called it «Pralinosa». Still popular amongst bakers and pastry chefs, it is a sought after item.

**1943**

To sweeten the everyday harsh reality of war, Max Felchlin created the cream powder «Sowiso». «Sowiso» was produced in the former sugar storage building in Schwyz, a building Felchlin used for their Condirama until 2018.

**1970**

Max Felchlin senior dies at 87. He had established a renowned world wide chocolate production company, brought it to bloom, steered it through two world wars and left it to his son, Max Felchlin junior. He remains in loving memory in Schwyz not only because of his company, but also due to his charity.

**1974**

The production in Seewen is overflowing, for this reason Max Felchlin builds a new factory in Ibach-Schwyz. Due to financial considerations his company is changed into an open corporation and becomes Max Felchlin AG.

**1980**

This is the first time Max Felchlin AG exported products to Japan and the U.S.A. Both countries quickly became the most important markets abroad.

“It’s our ambition to be a reliable and flexible partner for our customers, now and in future.”

**1992**

Max Felchlin junior dies on the 18th July. Mourning is deep. He leaves a hole both in the company, that has lost an original patron and motivator, and in the area Schwyz, that lost an avid supporter of both culture and tradition. The business is now run by Christian Aschwanden, CEO since 1990.

**1999**

Felchlin defines their direction and places emphasis on the noblest types of cacao to develop the current, world wide prized Grand Cru selection.

**2004**

The decision to use noble cacao is rewarded in 2004 with the gold medal for the World’s Best Chocolate – Maracaibo Clasificado 65%.

**2012**

Quality, flexibility and stability characterise Felchlin. To ensure these qualities for future generations, building began on the new cacao roaster in autumn 2012 which was successfully completed in 2014.

**2018**

After four years of planning and building, Felchlin unites and moves into the new company headquarters at Gotthardstrasse 11 in Ibach-Schwyz. This centralisation has benefited employees by allowing them to work together more simply and efficiently and encourages the team spirit. As Felchlin quoted: «The spirit in which we act is the highest matter» Goethe.

**2019**

Felchlin’s new schooling centre, Condirama was opened.

**2020**

Felchlin breaks new ground. An innovative new product in the Chocolate market, Cacao Fruit Couverture which is made from 100% cacao fruit in its purest form – without any added sugar.

**2023**

After more than 30 years of consistently being at the helm of Max Felchlin AG, Christian Aschwanden is now retiring and is handing over the reins of the management of the company to Thomas Truttmann.

# FELCHLIN CACAO SÉLECTION



## CACAO BEAN ORIGIN MAP



Cacao trees grow in a narrow belt either side of the equator with a humid tropical climate and a preferred average temperature of 25°C / 77°F. Their natural habitat is the lower story of rainforests, where larger trees provide shade.

Origin and authenticity form the basis of Felchlin noble cacao specialties. The Felchlin Sélection Guidelines ensure the uniqueness and purity of each individual product.

### GUIDELINES ACQUISITION

Our self-imposed guidelines guarantee the sustainability of our raw ingredients. We acquire the highest quality raw ingredients with multi-facetted rich flavours and place value in transparency, fair conditions and working in harmony with nature. Compliance with our guidelines is ensured by implementing the following principles:

### CACAO PRINCIPLES

1. Before purchasing, each individual cacao delivery undergoes a sensory evaluation from our expert panel to ensure our flavour profile requirements are fulfilled.
2. For the high quality and specific flavour profile of our cacao we pay prices significantly above general cacao market level.
3. We only use cacao beans with clearly defined origins and know who is responsible for the cultivation of the beans we purchase.
4. We are familiar with the working and production conditions in the cacao origins and are committed to ensure that the cacao is produced socially sustainable for the farmers and their families as well as environmentally sustainable.
5. We maintain close relationships and communicate at eye level with our local partners in the origins and visit them regularly.
6. Our commitment to our partners is long-term with the aim of sustainably providing a secure part of their income, also for future generations of farmers and producers.

### ADDITIONAL SELECTED INGREDIENTS

- Cacao butter from the first pressing without added foreign fats.
- Dairy products and beet sugar exclusively from Switzerland.
- Naturally pure, GMO-free soya lecithin, sunflower lecithin.
- Only genuine and pure vanilla from Madagascar.

### GENTLE REFINEMENT

- We use traditional as well as modern technologies to develop the best possible flavours.
- The entire manufacturing process, from cacao bean to noble couverture, is located in Ibach-Schwyz, in the heart of Switzerland.
- We use modern technologies to constantly improve our energy efficiency.

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### FELCHLIN DEFINITION OF FAIR DIRECT CACAO



We source the cacao for our exclusive couvertures directly from the growing regions. Long term contracts and established relationships provide the cacao farmers with security. The fair price paid allows them to use the natural resources sustainably so that they are maintained and preserved for future generations. In return, Felchlin receives cacao of the very highest quality, both complex and intensely flavoured. FAIR DIRECT CACAO: Because sustainability, transparency and quality are applied at Felchlin.



# HARVEST, FERMENTATION & DRYING

## HARVESTING

Harvesting begins at the end of the rainy season, after the fruit has ripened. Farmers carefully remove the fruit from the trees using sharp knives without damaging the tree trunk, unripe fruit or blossoms. The harvested fruit is then split open and the beans and pulp is removed.



## FERMENTATION

The beans and pulp are placed in a wooden crate and covered with leaves. Due to the high sugar content, the mass begins to ferment and undesirable acetic acid vaporises. The fermentation process takes between five and seven days, during which the beans are regularly mixed to ensure a uniform fermentation.



## SUN DRIED

After fermentation, the beans are spread in the sun to dry naturally for five to ten days. Selected beans are then cut open to ensure their water content does not exceed 6% to avoid mould growth at a later date.



## SELECTION AND TRANSPORT

Beans are then sorted according to size and quality, by hand or using simple equipment. This important step ensures similar sized beans for the following processes. The sorted beans are then filled into jute or specially designed synthetic sacks ready for transport by container ship to Europe.



# FELCHLIN FACTORY PROCESS IN IBACH – SWITZERLAND

## CLEANING AND ROASTING

The first process step is cleaning the beans followed by debacterisation at 127°C / 260°F using steam. Innovative roasting then occurs slowly and gently in small batches. Roasting times and temperatures are individually determined, depending on the desired roast aroma and bean characteristics.



## BREAKING AND GRINDING

The cooled beans proceed to the breaker, where they are broken into pieces and the shells removed. The small pieces then pass over three pairs of round milling stones in the 3-roll mill to achieve a fineness of 25 to 30 micrometer. Finally the mass is further refined to 15 to 20 micrometer by 150 kg of small ceramic balls in the ball mill.



## KNEADING AND ROLLING

The recipe for dark chocolate is mixed in the kneader: liquid cacao mass, liquid cacao butter, sugar and when the recipe requires, natural Madagascan vanilla. Milk and cream powder are added if milk chocolate is desired. The mass is kneaded for a few minutes and then passes through the pre-roller and fine roller to achieve a fineness close to 16 micrometer.



## CONCHING

The traditional longitudinal conche releases the hidden chocolate flavours through hours of friction and airing. Conching may take up to 72 hours, depending on the characteristics of the beans and the recipe. Many desirably delicious flavours unfold during the slow build up of heat from the friction.





# CACAO FRUIT COUVERTURE

One Fruit – Two Ingredients – One Couverture



Felchlin is breaking new ground with the Cacao Fruit Couverture. The cacao mass Bolivia forms the basis of the new taste experience, supplemented with Cacao Fruit Juice concentrate. This results in a never seen before couverture, which is made from 100% cacao fruit in its purest form.

# COUVERTURE IN ITS PUREST FORM

Pure & Sustainable Couverture Innovation

The wild, noble and at the same time rare cacao from Bolivia forms the basis of the Cacao Fruit Couverture.

## ONE FRUIT – TWO INGREDIENTS – ONE COUVERTURE

Koa Pure is a cacao fruit juice, extracted from the pulp of the cacao pod. The 100% natural juice introduces new flavour dimensions and a pure sweetness to Felchlin's Cacao Fruit Couverture. Both the cacao fruit juice and the wild Bolivia cacao beans represent a respectful relationship to the environment and methods that are unique and genuinely sustainable for the benefit of people and the nature. Cacao fruit juice originates in Assin Akrofuom, Ghana. The pulp of the cacao pod is processed in close collaboration with small holders, next to their cacao farms using solar technology.

The juice then undergoes a gentle concentration step and lends an outstanding natural sweetness to the chocolate.

At the Felchlin manufacture in Ibach, the sweet cacao fruit juice and wild Bolivia cacao are united into a noble, unique and pure couverture.



Two ingredients: Cacao and Koa Cacao Fruit Juice

## CACAO BOLIVIA

The unique and rare wild cacao Amazonico, originates in the Bolivian lowlands in the province of Beni. The gatherers, are indigenous families of the community of Baure who regularly travel to the collection areas by foot, boat, or motorbike. They divide the work amongst themselves, harvesting, fermenting, and drying the wild cacao together directly in the rain forest. They return to Baure after about two weeks and sell the dried cacao. The trees are not cultivated, they are left to nature and are not cut or fertilised. Felchlin has been sourcing wild cacao from Bolivia since 2005 from Sumar Ltda., owned by the Vacaflores family, since 2014.

## BOLIVIAN COUVERTURE AWARDED ENVIRONMENTAL LABEL

Thanks in part to Felchlin's involvement, these vast, natural areas are still in their original condition and have not fallen victim to deforestation and livestock farming. As a result of this side-effect, «GEO protects the rain forest» awarded Felchlin Wild Cacao from Bolivia its label in January. This is a German association that campaigns to preserve tropical and sub-tropical forests.



<https://www.geo.de/natur/regenwaldverein>

# GRAND CRU COUVERTURES MADE WITH BOLIVIA BEANS



Globally unique „wild cacao“ is a niche product and is often associated with Felchlin under this name. The rich, harmonious cacao flavours are complemented by many aromas, expressing the complexity of the very small beans that weigh just about half of usual cacao beans, and because of their small size, a loss of over 35% occurs while they are being processed in the Ibach factory, which is considerably higher than with conventional beans.

In light of this, a great deal of effort is worth it and does a great deal of good.

# A UNIQUE CULINARY EXPERIENCE RARE & WILD CACAO

The cacao fruit juice is gently concentrated and blended with the cacao kernel to give the natural sweetness and unique flavours of the cacao back to the couverture.

### CACAO FRUIT COUVERTURE

BOLIVIA <sup>1)</sup>

DARK CHOCOLATE COUVERTURE WITH CACAO JUICE CONCENTRATE RONDO



The traditional, gentle processing method (60 hours conching) unfolds an array of rich and harmonious cacao flavours.

### BOLIVIA 68% – 60H

BOLIVIA <sup>1)</sup>

DARK CHOCOLATE COUVERTURE RONDO SAUVAGE



Made with certified Mountain Meadow-Milk powder from cows that feed on the best and most nutritional meadows from the Unesco Biosphere in Entlebuch.

### NEW! BOLIVIA 45% – 60H AU LAIT DE TERROIR

BOLIVIA <sup>1)</sup>

MILK CHOCOLATE COUVERTURE WITH MOUNTAIN MILK RONDO



#### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

#### Ingredients

Cacao kernel (76%) (Bolivia), cacao fruit juice concentrate. Cocoa: 75% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CVI55

#### Ingredients

Cacao kernel (60%) (Bolivia), sugar, cacao butter. Cocoa: 68% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS93S

#### Ingredients

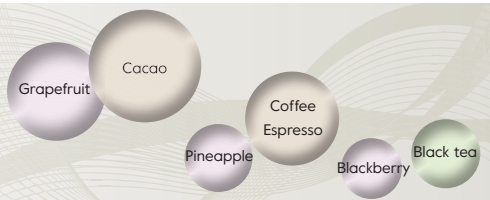
Sugar, cacao butter, whole milk powder, cacao kernel (17%) (Bolivia). Cocoa: 45 % minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS90S

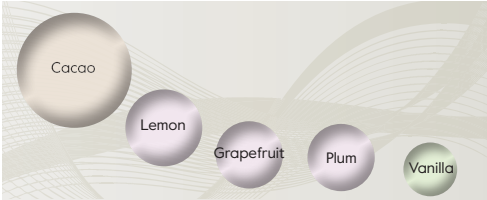
Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦	42.1%	–	12.9%	24 mth

#### Flavour/Intensity [Chronological perception]



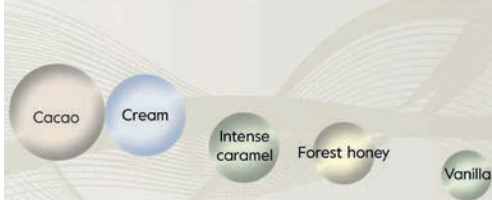
Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	42.4%	–	30.7%	24 mth

#### Flavour/Intensity [Chronological perception]



Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	37.6%	7.1%	39.1%	18 mth

#### Flavour/Intensity [Chronological perception]



<sup>1)</sup> Origin Cacao Beans



CERTIFIED ORGANIC COUVERTURES & NIBS

GRAND CRU  
SINGLE ORIGIN



Our two single-origin organic dark couvertures together with our organic Cacaomass and Cacao Nibs are equally inviting and inspirational and are guaranteed to perform to an exemplary standard.

**Suhum organic products** are made with exceptional cocoa beans from the region of Suhum, Ghana.

**SAMANÀ, DOMINICAN REPUBLIC:**  
In 1889, Swiss emigrants settled on the Samana peninsula, in the Dominican Republic. They founded the plantation Hacienda Elvesia and began cultivating Criollo and Trinitario organic cacao. Soon the aromatic fruits became a much sought-after raw material for well-known European Chocolatiers.

**SUHUM, GHANA:**  
The Yayra Glover project represent an economic empowerment for the local farmers, create sustainable jobs, income and access to the organic market with a high-quality product. Felchlin is granting cacao farmers and their families access to professional healthcare.

ELVESIA 74% – 72H

DOMINICAN REPUBLIC <sup>1)</sup>  
ORGANIC BUD, DARK CHOCOLATE  
COUVERTURE RONDO  
ORGANIC



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

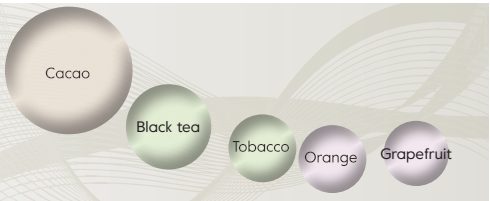
Cacao kernel\* (Dominican Republic) (67%), cane sugar\* (Argentina, Paraguay), cacao butter\* (Dominican Republic).  
Cocoa: 74% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 x 4.4 LBS  
FELCHLIN ITEM: CR74S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	44.5%	–	25.4%	24 mth

Flavour/Intensity  
[Chronological perception]



\* Certified organic ingredient

<sup>1)</sup> Origin Cacao Beans

SUHUM 65%

GHANA <sup>1)</sup>  
DARK CHOCOLATE  
COUVERTURE RONDO  
ORGANIC



Ingredients

Cacao kernel\* (Ghana) (50%), sugar\* (Germany), cacao butter\* (Dominican Republic), vanilla\* Madagascar.  
Cocoa: 65% minimum.



1 CARTON: 20 KG/44.1 LB; 2 KG BAGS/10 x 4.4 LBS  
FELCHLIN ITEM: CVOIE

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	42.8%	–	34.6%	24 mth

Flavour/Intensity  
[Chronological perception]





# GRAND CRU OPUS COUVERTURE LAIT DE TERROIR



Pure Swiss milk from the UNESCO Biosphere Entlebuch.

Mountain Meadow Milk of certified origin comes from cows that feed on the best and most nutritional meadows, thus producing milk with richer creamier taste.



# CERTIFIED MOUNTAIN MEADOW MILK GRASS-FED & PASTURE RAISED COWS

The mountain meadow milk of certified origin comes from cows grazing naturally on fresh grass growing in the meadow fields the whole summer. The meadow rich grass is cut and sun-dried to feed the cows through the winter months. The biodiversity is evident in the high quality and flavour of the richer and creamier milk taste.

Opus Couvertures and Bolivia 45% - 60h have raised the bar to a higher new level.

## OPUS LAIT 38% LAIT DE TERROIR

MADAGASCAR <sup>1)</sup>

MILK CHOCOLATE COUVERTURE  
WITH MOUNTAIN MILK RONDO



## OPUS BLANC 35% LAIT DE TERROIR

WHITE CHOCOLATE COUVERTURE  
WITH MOUNTAIN MILK RONDO



### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

### Ingredients

Sugar, cacao butter, whole **milk** powder,  
cacao kernel (9.5%) (Madagascar),  
emulsifier (E322: sunflower lecithin).  
Cocoa: 38% minimum.



I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3\*4.4 LBS  
FELCHLIN ITEM: CO22S

### Ingredients

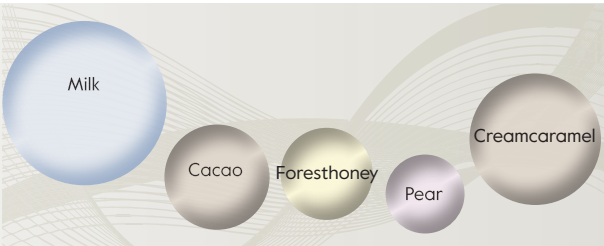
Sugar, cacao butter, whole **milk** powder,  
emulsifier (E322: sunflower lecithin).  
Cocoa: 35% minimum.



I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3\*4.4 LBS  
FELCHLIN ITEM: CO35S

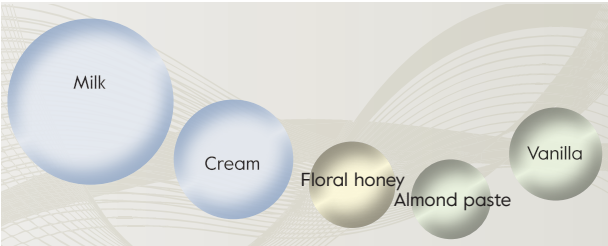
Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	34.4%	7.4%	44.7%	18 mth

### Flavour/Intensity [Chronological perception]



Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	35.4%	8.1%	46.8%	18 mth

### Flavour/Intensity [Chronological perception]



<sup>1)</sup> Origin Cacao Beans



GRAND CRU  
MARACAIBO CLASIFICADO



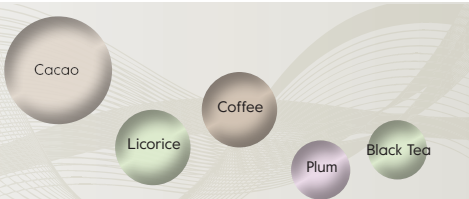


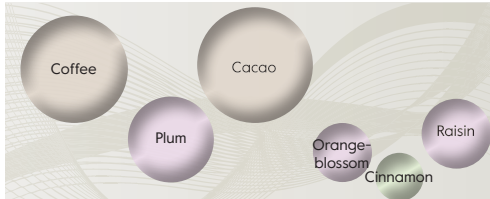


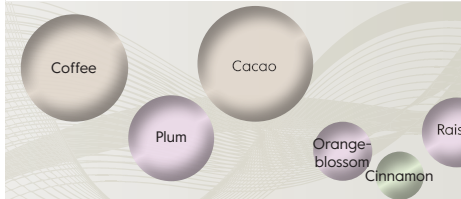


In a taste analysis, all of the world’s top chocolates were sampled by the renowned and independent «Accademia Maestri Pasticceri Italiani». Felchlin’s Maracaibo Clasificado 65% was awarded with the Gold Medal and the title of «World’s Best Couverture».

CERTIFICATE OF EXCELLENCE  
MADE WITH VENEZUELA BEANS

The cacao flourishes in the nutrient-rich soils of the foothills of the Andes, in abundant, damp and rain-laden vegetation. Due to its excellent quality, Venezuelan cacao is one of the most popular of its kind and demand is high.

Felchlin has been working with the Franceschi family since 2006.

<div>MARACAIBO 88%</div> <div>VENEZUELA <sup>1)</sup></div> <div>DARK CHOCOLATE COUVERTURE RONDO</div> <div></div> <div>Application</div> <div>To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.</div> <div>Ingredients</div> <div>Cacao kernel (83%) (Venezuela), sugar, cacao butter. Cocoa: 88% minimum.</div> <div></div> <div>I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS FELCHLIN ITEM: CO88S</div> <table><tr><td>Viscosity</td><td>Cacao fat</td><td>Milk fat</td><td>Sugar</td><td>Shelf life</td></tr><tr><td>♦♦♦</td><td>51.3%</td><td>–</td><td>11.1%</td><td>24 mth</td></tr></table> <div>Flavour/Intensity [Chronological perception]</div> <div></div>	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	♦♦♦	51.3%	–	11.1%	24 mth	<div>MARACAIBO CLASIFICADO 65%</div> <div>VENEZUELA <sup>1)</sup></div> <div>DARK CHOCOLATE COUVERTURE RONDO</div> <div></div> <div>Application</div> <div>To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.</div> <div>Ingredients</div> <div>Cacao kernel (53%) (Venezuela), sugar, cacao butter, vanilla* Madagascar. Cocoa: 65% minimum.</div> <div></div> <div>I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS FELCHLIN ITEM: CU08S</div> <table><tr><td>Viscosity</td><td>Cacao fat</td><td>Milk fat</td><td>Sugar</td><td>Shelf life</td></tr><tr><td>♦♦♦</td><td>42.0%</td><td>–</td><td>34.1%</td><td>24 mth</td></tr></table> <div>Flavour/Intensity [Chronological perception]</div> <div></div>	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	♦♦♦	42.0%	–	34.1%	24 mth	<div>MARACAIBO CLASIFICADO 65%</div> <div>VENEZUELA <sup>1)</sup></div> <div>DARK CHOCOLATE COUVERTURE GRATED</div> <div></div> <div>Application</div> <div>To use in chocolate drinks. Decorate tortes, pastries, confectionaries and pralines/chocolates. Use for seeding when tempering.</div> <div>Ingredients</div> <div>Cacao kernel (53%) (Venezuela), sugar, cacao butter, vanilla* Madagascar. Cocoa: 65% minimum.</div> <div></div> <div>I PAIL: 5 KG/11 LBS FELCHLIN ITEM: CS29E</div> <table><tr><td>Viscosity</td><td>Cacao fat</td><td>Milk fat</td><td>Sugar</td><td>Shelf life</td></tr><tr><td>♦♦♦</td><td>42.0%</td><td>–</td><td>34.1%</td><td>24 mth</td></tr></table> <div>Flavour/Intensity [Chronological perception]</div> <div></div>	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	♦♦♦	42.0%	–	34.1%	24 mth
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<sup>1)</sup> Origin Cacao Beans  
\* Certified organic ingredient

# GRAND CRU MARACAIBO

## FINEST MILK COUVERTURES

Impressive in its creamy mouthfeel and delicate flavour notes.

The gentle processing beautifully unfolds a light bourbon vanilla aroma, with a hint of honey. The fresh, fruity, raspberry note transfers to a long, subtle, smooth melting finish.

### MARACAIBO CRÉOLE 49%

VENEZUELA <sup>1)</sup>

MILK CHOCOLATE COUVERTURE RONDO



#### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

#### Ingredients

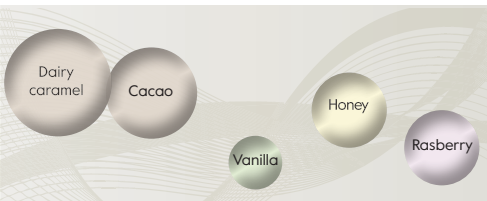
Sugar, cacao kernel (31%) (Venezuela), cacao butter, **cream** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar.  
Cocoa: 49% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS58S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	35.9%	7.1%	39.6%	18 mth

#### Flavour/Intensity [Chronological perception]



The full-bodied milk cream taste is complimented through the notes of honey and caramel.

The gentle processing enhances the noble cacao flavour, which then finishes with a discreet roast and vanilla note.

### MARACAIBO CRIOLAIT 38%

VENEZUELA <sup>1)</sup>

MILK CHOCOLATE COUVERTURE RONDO



#### Ingredients

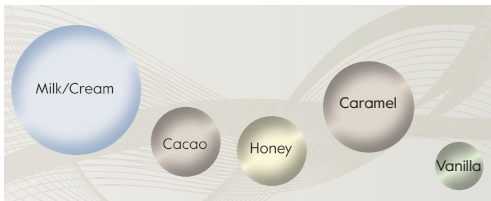
Sugar, cacao butter, cacao kernel (11%) (Venezuela), whole **milk** powder, skimmed **milk** powder, **cream** powder, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar.  
Cocoa: 38% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN RONDO – ITEM: CS36S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	33.9%	4.9%	47.2%	18 mth

#### Flavour/Intensity [Chronological perception]



# GRAND CRU MARACAIBO MILK COUVERTURES



Genuine couvertures created with the finest Swiss milk and cream powder together with noble cacao beans from Venezuela. The process, from the bean to the finished couverture, is completed in Ibach-Schwyz. Origin and authenticity build the foundation for the noble cacao specialties at Felchlin.

<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient



# GRAND CRU CENTENARIO CONCHA

## THREE ORIGINS ROASTED SEPARATELY

An intense and powerful taste. The beans are from three origins: Wild cacao from Bolivia, noble cacao from Venezuela and Nacional noble cacao from Ecuador. The beans are roasted separately to create the exceptional cacao masses.

This couverture undergoes the traditional, gentle processing method in the longitudinal conche, where it is gently moved and aerated for 48 hours. The correct technique in using this conche requires a great deal of experience, knowledge, and intuition.

CENTENARIO CONCHA 70% – 48H  
BOLIVIA, ECUADOR & VENEZUELA<sup>1)</sup>  
DARK CHOCOLATE COUVERTURE, RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

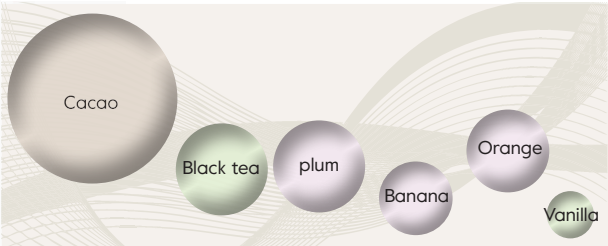
Cacao kernel (61%) (Bolivia, Ecuador, Venezuela), cane sugar\* (Argentina, Paraguay), cacao butter.  
Cocoa: 70% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3×4.4 LBS  
FELCHLIN ITEM: CR12S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	43.0%	–	29.2 %	24 mth

Flavour/Intensity  
[Chronological perception]



<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient

# GRAND CRU ARRIBA & RIO HUIMBI

## FELCHLIN IN ECUADOR

The fine flavour Arriba National cacao grows in the shade of over 100-year-old trees. Felchlin has sourced noble cacao from the cooperative Aprocane for many years, an association of around 450 cacao producers situated in the province of Esmeraldas in northern Ecuador. Access to the region takes place through the numerous rivers, one of which is the Rio Wimbi (Huimbi). We have committed to long-term contracts that enable meaningful ecological and economical perspectives for both companies.

ARRIBA 72% – 72H  
ECUADOR<sup>1)</sup>  
DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

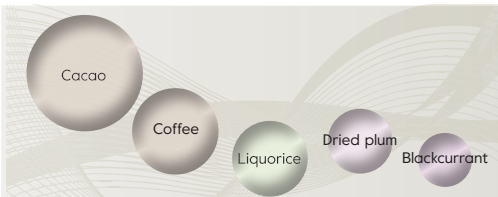
Cacao kernel (61%) (Ecuador), sugar, cacao butter, vanilla\* Madagascar. Cocoa: 72% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3×4.4 LBS  
FELCHLIN ITEM: CS87S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	45.1%	–	27.4%	24 mth

Flavour/Intensity  
[Chronological perception]



<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient

RIO HUIMBI 62%  
ECUADOR<sup>1)</sup>  
DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

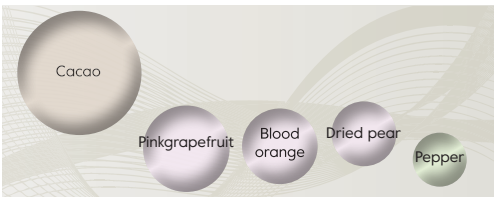
Cacao kernel (47%) (Ecuador), sugar, cacao butter. Cocoa: 62% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3×4.4 LBS  
FELCHLIN ITEM: CR60S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	41.8%	–	37.1%	24 mth

Flavour/Intensity  
[Chronological perception]



<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient

RIO HUIMBI 42%  
ECUADOR<sup>1)</sup>  
MILK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

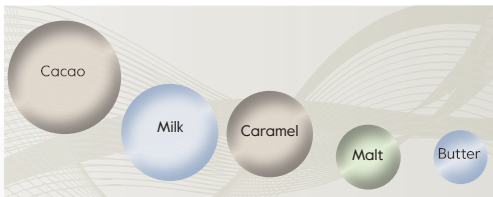
Sugar, cacao butter, cacao kernel (15%) (Ecuador), skimmed milk powder, whole milk powder, cream powder. Cocoa: 42% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3×4.4 LBS  
FELCHLIN ITEM: CR40S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	35.4%	4.2%	46.1%	18 mth

Flavour/Intensity  
[Chronological perception]



<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient

# GRAND CRU COSTA RICA COUVERTURES



Almost 80% of cacao trees in Costa Rica were destroyed by fungal infestation by the end of the 1970's. Cacao planting has experienced a renaissance over the past several years in the Central American country. Farmers benefit from the suitable planting conditions for cacao trees in the whole country.

Felchlin has financially supported many projects over the years including: Reducing cacao tree disease and improving the flavour of cacao.

# FELCHLIN IN COSTA RICA DIRECT COLLABORATION

Made of noble cacao from Finca La Amistad, Costa Rica. Gently developed in our traditional longitudinal conche for 36 and 72 hours. Made with passion and tradition.

## Successful partnership with Family Brugger

Felchlin has worked together with Family Brugger since 2007. The Swiss family runs the Finca «La Amistad» in the area of Upala. Visitors have the unique opportunity to not only see cacao growing, they can also experience how cacao is processed during their stay at the Hacienda in one of the five cabañas (huts).

## Optimized processing directly on location

Family Brugger is continually optimizing the individual process steps so they can supply Max Felchlin AG with the highest quality Grand Cru beans. Cacao beans are fermented in wooden crates on location in accordance with the “Madagascar-Principle”. After initial drying at the Family Brugger finca, the drying process is then completed in Tenorio, Cañas, in the province of Guanacaste, where it is warmer and less humid.

## COSTA RICA 70% – 72H

COSTA RICA<sup>1)</sup>

DARK CHOCOLATE COUVERTURE RONDO



## COSTA RICA 40% – 36H

COSTA RICA<sup>1)</sup>

MILK CHOCOLATE COUVERTURE RONDO



## Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

## Ingredients

Cacao kernel (62%) (Costa Rica), cane sugar\* (Argentina, Paraguay), cacao butter. Cocoa: 70 % minimum.

## Ingredients

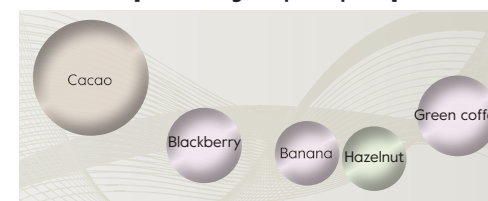
Cane sugar\* (Argentina, Paraguay), cacao butter, whole **milk** powder, cacao kernel (10%) (Costa Rica), skimmed **milk** powder. Cocoa: 40% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3 x 4.4 LBS  
FELCHLIN ITEM: C027S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	42.4 %	–	29.3 %	24 mth

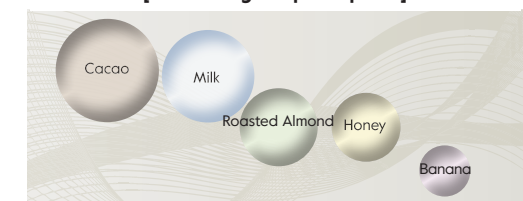
## Flavour/Intensity [Chronological perception]



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3 x 4.4 LBS  
FELCHLIN ITEM: C028S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	35.6 %	4.0 %	46.9 %	18 mth

## Flavour/Intensity [Chronological perception]



<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient



# GRAND CRU MADAGASCAR



We are proud to be associated with the Women's group in Ambalavelona since 2017 by providing support for the creation and development of a nursery for cacao trees. The nursery enables the number of cacao trees available per farmer to increase, thus ensuring the optimal use of land area. The women's group uses the income to implement their own projects in their village.

# FELCHLIN IN MADAGASCAR

## FELCHLIN AND THE CACAO COOPERATIVE SAMBIRANO MATEZA

Ninety farmers from four villages in the region Ambanja work together with the Cooperative Sambirano Mateza to provide Felchlin with noble cacao. They grow cacao in accordance with strict quality and sustainable criteria on approximately 70 hectares, thus ensuring an important source of income.

## SUPPORT FOR SUSTAINABLE PROJECTS

Max Felchlin AG supports sustainable projects in Madagascar in the areas of education and agriculture. The building of a school room enables young people to acquire knowledge about agriculture and cacao farming. The specially created learning material about cacao planting and farming provides a deepening and consolidation of know-how. This engagement not only provides more employment opportunities in the region but also increases the value within the agricultural sector.

### SAMBIRANO 68% MADAGASCAR <sup>1)</sup> DARK CHOCOLATE COUVERTURE RONDO



### MADAGASCAR 64% – 72H MADAGASCAR <sup>1)</sup> DARK CHOCOLATE COUVERTURE RONDO



#### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

#### Ingredients

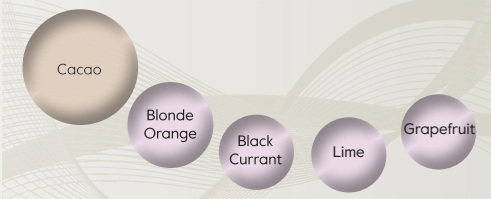
Cacao kernel (53%) (Madagascar), sugar, cacao butter, vanilla\* Madagascar.  
Cocoa: 68% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CU30S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	44.6 %	–	31.3 %	24 mth

#### Flavour/Intensity [Chronological perception]



#### Ingredients

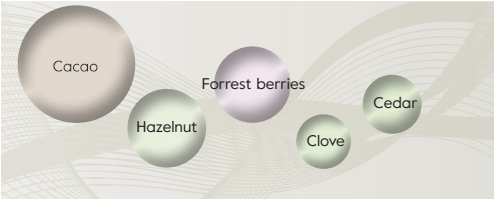
Cacao kernel (48%) (Madagascar), sugar, cacao butter, vanilla\* Madagascar.  
Cocoa: 64% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS88S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	42.8 %	–	35.4 %	24 mth

#### Flavour/Intensity [Chronological perception]



<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient



# GRAND CRU GRENADA COUVERTURES



Grenada Grand Cru couvertures are made of noble cacao beans. These premium couvertures offer a lifestyle so pure and authentic that it reflects in the produce and gives your creations its unique character.

# FELCHLIN IN GRENADA

Grenada Selection cacao is based on the specific selection of 16 mother trees. The mother trees were selected because of their intensive flavour and optimal adaptation to the various soil conditions present in Grenada.

New trees are grown from cuttings from the branches of the mother trees. A new sapling grows from the cutting within several weeks. Nurseries in Grenada have been expanding to cope with the destruction caused through hurricanes in the region.

**GRENADA 65%**  
**GRENADA<sup>1)</sup>**  
DARK CHOCOLATE COUVERTURE RONDO



**GRENADA 38%**  
**GRENADA<sup>1)</sup>**  
MILK CHOCOLATE COUVERTURE RONDO



**Application**

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

**Ingredients**

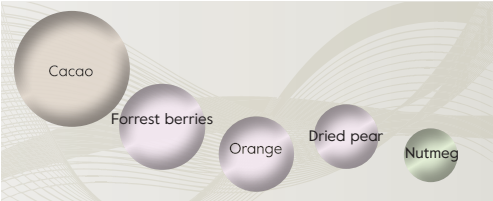
Cacao kernel (51%) (Grenada), sugar, cacao butter, vanilla\* Madagascar. Cocoa: 65% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3 x 4.4 LBS  
FELCHLIN ITEM: CR44S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	42.4%	–	34.6%	24 mth

**Flavour/Intensity**  
**[Chronological perception]**



**Ingredients**

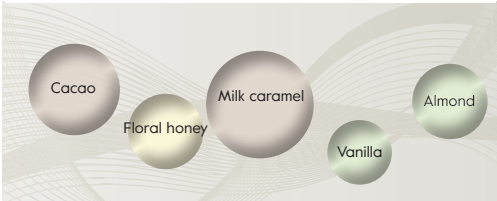
Sugar, cacao butter, cacao kernel (11%) (Grenada), whole **milk** powder, skimmed **milk** powder, **cream** powder, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar. Cocoa: 38% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3 x 4.4 LBS  
FELCHLIN ITEM: CR29S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	33.9%	4.9%	47.2%	18 mth

**Flavour/Intensity**  
**[Chronological perception]**



<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient

# SAO PALME RANGE CHOCOLATE COUVERTURES



A harmonious and high performance chocolates suitable for a wide range of applications.

### GHANA

Yayra Glover Ltd has been supplying Felchlin with premium Amelonade cacao since 2012. His mission still is to continue to empower the cacao farmers in Ghana to help them earn a sufficient income through cacao farming which in turn helps to counteract rural poverty.

### SÃO TOMÉ AND PRÍNCIPE

We purchase our cacao from Satocao. The company was founded in 2010 by Swiss and European investors with its aim being to promote cacao cultivation sustainably. Due to the island's remoteness, the fine Amelonade cacao has retained its original form.

# TOP SELLER, ALL PURPOSE, GREAT FLOW PROPERTIES

**SAO PALME 75%**  
**SAO TOMÉ AND PRÍNCIPE <sup>1)</sup>**  
DARK CHOCOLATE COUVERTURE RONDO



**NEW! SAO PALME 68%**  
**GHANA <sup>1)</sup>**  
DARK CHOCOLATE COUVERTURE RONDO



**SAO PALME 60%**  
**GHANA <sup>1)</sup>**  
DARK CHOCOLATE COUVERTURE RONDO



#### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

#### Ingredients

Cacao kernel (68%) (São Tomé and Príncipe), sugar, cacao butter, emulsifier (E322: **soya** lecithin). Cocoa: 75% minimum.



I CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS  
FELCHLIN ITEM: CO45E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	45.0%	–	24.1%	24 mth

#### Ingredients

Cacao kernel (56%) (Ghana), sugar, cacao butter, emulsifier (E322: sunflower lecithin), vanilla\* Madagascar. Cocoa: 68% minimum.



I CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS  
FELCHLIN ITEM: CR27E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	43.3%	–	31.0%	24 mth

#### Ingredients

Cacao kernel (49%) (Ghana), sugar, cacao butter, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar. Cocoa: 60% minimum.



I CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS  
FELCHLIN ITEM: CR19E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	38.8%	–	38.6%	24 mth

**SAO PALME 43%**  
**GHANA <sup>1)</sup>**  
MILK CHOCOLATE COUVERTURE RONDO  
**LESS SUGAR**



**SAO PALME 36%**  
**GHANA <sup>1)</sup>**  
MILK CHOCOLATE COUVERTURE RONDO



**SAO PALME 30%**



#### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

#### Ingredients

Sugar, cacao butter, whole **milk** powder, cacao kernel (18%) (Ghana), emulsifier (E322: sunflower lecithin\*), vanilla\* Madagascar. Cocoa: 43% minimum.



I CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS  
FELCHLIN ITEM: PS60E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	35.1%	6.2%	42.9%	18 mth

#### Ingredients

Sugar, cacao butter, cacao kernel (12%) (Ghana), partially skimmed **milk** powder, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar. Cocoa: 36% minimum.



I CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS  
FELCHLIN ITEM: CR18E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	30.9%	4.1%	52.8%	18 mth

#### Ingredients

Sugar, cacao butter, partially skimmed **milk** powder, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract\* Madagascar. Cocoa: 30% minimum.



I CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS  
FELCHLIN ITEM: CR17E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	30.9%	4.2%	58.5%	18 mth

<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient




# DARK CHOCOLATE COUVERTURES

## HIGH QUALITY PERFORMANCE & WORKABILITY

ACCRA 62%

GHANA<sup>1)</sup>

DARK CHOCOLATE COUVERTURE RONDO




Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (50%) (Ghana), sugar, cacao butter, low-fat cacao powder, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar. Cocoa: 62% minimum.




I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS73S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦	38.7%	–	36.8%	24 mth

GASTRO 58%

GHANA<sup>1)</sup>

DARK CHOCOLATE COUVERTURE RONDO




Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (46%) (Ghana), sugar, cacao butter, dextrose, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar. Cocoa: 58% minimum.




I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS70S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦	37.5%	–	41.1%	24 mth

FELCOR 52%

ECUADOR, GHANA, VENEZUELA<sup>1)</sup>

DARK CHOCOLATE COUVERTURE RONDO




Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao kernel (35%) (Ecuador, Ghana, Venezuela), cacao butter, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar. Cocoa: 52% minimum.




I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS86S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	36.8%	–	47.0%	24 mth

LORD 49%

GHANA<sup>1)</sup>

CHOCOLATE COUVERTURE BAR




Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao kernel (32%) (Ghana), cacao butter, dextrose, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar. Cocoa: 49% minimum.




I CARTON: 10 KG/22 LBS; 2 KG BAGS/5×4.4 LBS  
FELCHLIN ITEM: CP20S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	34.7%	–	50.4%	24 mth

CHOCOLINI 44%

GHANA<sup>1)</sup>

DARK CHOCOLATE RONDO  
0.18 G (BAKE PROOF)




Application

To use in chocolate drinks. Decorate tortes, pastries, confectionaries and pralines/chocolates. Use for seeding when tempering.

Ingredients

Sugar, cacao kernel (35%) (Ghana), cacao butter, dextrose, emulsifier (E322: **soya** lecithin). Cocoa: 44% minimum.



I CARTON: 8 KG/17.6 LBS; 2 KG BAGS/4×4.4 LBS  
FELCHLIN ITEM: CS66S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦	28.4%	–	55.2%	24 mth


# MILK & CARAMEL CHOCOLATE COUVERTURES

## SWISS MILK FOR A FULL BODIED TASTE

ACCRA LAIT 42%

GHANA<sup>1)</sup>

MILK CHOCOLATE COUVERTURE RONDO




Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao kernel (25%) (Ghana), partially skimmed **milk** powder, cacao butter, emulsifier (E322: **soya** lecithin), **butterfat**, vanilla\* Madagascar. Cocoa: 42% minimum




I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS49S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦	31.2%	3.5%	48.5%	18 mth

AMBRA 38%

GHANA<sup>1)</sup>

MILK CHOCOLATE COUVERTURE RONDO




Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, partially skimmed **milk** powder, cacao butter, cacao kernel (13%) (Ghana), emulsifier (E322: **soya** lecithin), **malt** extract powder, vanilla\* Madagascar. Cocoa: 38% minimum.




I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS85S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	32.4%	4.5%	49.6%	18 mth

CARAMELITO 36%

GHANA<sup>1)</sup>

MILK CHOCOLATE COUVERTURE  
CARAMEL RONDO




Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao butter, cacao kernel (7.5%) (Ghana), **whhey** powder, **butterfat**, maltodextrin, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), flavour, vanilla\* Madagascar. Cocoa: 36% minimum.



I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CO38S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	33.2%	6.4%	47.1%	18 mth

<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient

<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient

32 / 33

# CARAMEL & WHITE COUVERTURES MADE WITH SWISS MILK

## BIONDA 36%

WHITE CHOCOLATE COUVERTURE  
CARAMEL RONDO



## EDELWEISS 36%

WHITE CHOCOLATE COUVERTURE RONDO



## EDELWEISS 36%

WHITE CHOCOLATE COUVERTURE BAR



### Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

### Ingredients

Sugar, cacao butter, whole **milk** powder, **butterfat**, **whey** powder, maltodextrin, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), caramel. Cocoa: 36% minimum.



I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CO49S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.3%	7.5%	46.6%	18 mth

### Ingredients

Sugar, cacao butter, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract\* Madagascar. Cocoa: 36% minimum.



I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: RONDO CS84S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.0%	4.9%	49.4%	18 mth

### Ingredients

Sugar, cacao butter, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract\* Madagascar. Cocoa: 36% minimum.



I CARTON: 10 KG/22 LBS; 2.5 KG BARS/4×5.5 LBS  
FELCHLIN ITEM: BAR FE36S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.0%	4.9%	49.4%	18 mth

## MONT BLANC 31%

WHITE CHOCOLATE COUVERTURE RONDO



### Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

### Ingredients

Sugar, cacao butter, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract\* Madagascar. Cocoa: 31% minimum.



I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS78S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲	31.2%	3.7%	58.1%	18 mth

\* Certified organic ingredient

# BIONDA 36%



White caramel couverture with a natural taste of creamy caramel.

The unique caramel composition with Swiss milk powder without any artificial aroma or color lends it's naturally authentic flavour profile to Bionda, resulting in a rich creamy mouthfeel and pleasing caramel taste.



SPECIALTY COUVERTURES



These delicious couvertures, are suitable for special dietary requirements, without compromising flavour.

**Supremo 62%** is a sugar-free couverture with an intense cacao flavour.

**Lacta 40%** no added sugar (NAS), made with Ecuador and Ghana beans. Smooth and rich in flavour.

**Alba 36%** NAS, Felchlin’s high-quality standards for cacao butter make this couverture very smooth and delightful.

FOR SPECIAL DIETARY NEEDS  
SUGAR-FREE, NO ADDED SUGAR,  
LACTOSE-FREE

Supremo, Lacta and Alba were developed in 2003, providing a high quality, flavourful couverture to discerning customers with dietary needs. They offer equal taste, viscosity and flowability as a classic couverture.

**SUPREMO 62%\*\***  
DARK CHOCOLATE COUVERTURE  
WITH SWEETENER BAR – 2.5KG  
**SUGAR-FREE**



**LACTA 40%\*\*\***  
MILK CHOCOLATE COUVERTURE  
WITH SWEETENER BAR – 2.5KG  
**NO ADDED SUGAR, LACTOSE FREE**



**ALBA 36%\*\*\*\***  
WHITE CHOCOLATE COUVERTURE  
WITH SWEETENER BAR – 2.5KG  
**NO ADDED SUGAR**



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (49%) (Ghana), sweetener (E965: maltitol), cacao butter, vanilla\* Madagascar, emulsifier (E322: sunflower lecithin).  
Cocoa: 62% minimum.

Ingredients

Sweetener (E965: maltitol), whole milk powder low in lactose, cacao butter, cacao kernel (16%) (Ecuador, Ghana), emulsifier (E322: sunflower lecithin), vanilla\* Madagascar.  
Cocoa: 40% minimum.

Ingredients

Sweetener (E965: maltitol), cacao butter, whole milk powder, skimmed milk powder, vanilla extract\* Madagascar, emulsifier (E322: soya lecithin). Cocoa: 36% minimum



**1 CARTON: 10 KG/22 LBS; 2.5 KG BARS/4×5.5 LBS**  
**FELCHLIN ITEM: CL83S**



**1 CARTON: 10 KG/22 LBS; 2.5 KG BARS/4×5.5 LBS**  
**FELCHLIN ITEM: CL82S**



**1 CARTON: 10 KG/22 LBS; 2.5 KG BARS/4×5.5 LBS**  
**FELCHLIN ITEM: CL79S**

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	40.3%	–	0.2%	24 mth	▲▲▲	32.7%	6.5%	9.4%	18 mth	▲▲▲	36.1%	4.8%	11.3%	18 mth

\* Certified organic ingredient

**\*\* Supremo 62% SUGAR-FREE** Manufacturers can use the term «sugar free» if the product has less than 0.5 grams sugar per serving. The cacao is a fruit that contains some natural sugar. The 0.2% sugar come directly from the cacao kernel.

**\*\*\* Lacta 40% NO ADDED SUGAR** (contains natural types of sugar), LACTOSE FREE. The finished product CL82S Lacta 40% has a lactose content of <0.1%. We guarantee this result and test each batch for lactose content at a certified independent laboratory. In Switzerland, the label lactose free is regulated by the Swiss Regulation about Information Regarding Food (LIV).

**\*\*\*\* Alba 36% NO ADDED SUGAR** – The term no added sugar means that we have not added any sugar to the product (contains natural types of sugar).

VEGAN CHOC  
ORGANIC & VEGAN



Finest vegan pastry mass. Your recommended premium top product for vegan cuisine.

**Vegan Choc Blanc** has mild and balanced notes of toasted almond, coconut and caramel with a rounded finish of cacao butter and blossom honey.

**Vegan Choc Brun** has harmonious notes of toasted almonds, hazelnuts and cacao with a mellow finish of caramel and coconut.

ORGANIC CERTIFIED  
CONFECTIONARY MASS

These vegan and organic confectionary masses are produced with organic rice milk powder and organic Dominican cacao butter. The tempered bars are easy to portion, quicker to process and simple to store.

VEGAN CHOC BRUN 44%  
CACAO BASED PRODUCT BAR  
ORGANIC



VEGAN CHOC BLANC 38%  
CACAO BASED PRODUCT BAR  
ORGANIC



Application

Chocolate bars, cookies, brownies, muffins, crème brûlée, pastry-fillings and pralines.

Ingredients

Cacao butter\* (Dominican Republic) (33%), cane sugar\* (Paraguay), rice syrup powder\* (Pakistan), cacao kernel\* (Ghana) (11%), **almonds\*** (Spain), emulsifier (E322: sunflower lecithin\*), vanilla extract\* Madagascar. Cocoa: 44% minimum.

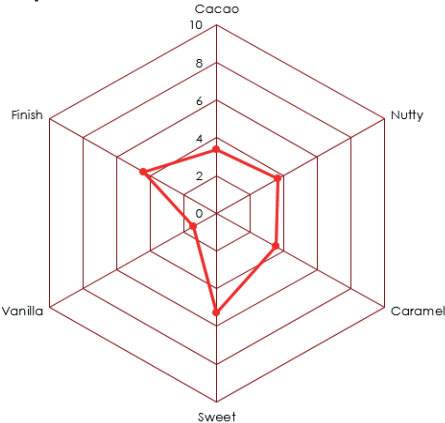


1 CARTON: 5 KG/11 LBS: 2.5 KG BAGS/2×5.5 LBS  
FELCHLIN ITEM: DFO3E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	39.8%	–	36.7%	18 mth

Improved recipe with a more chocolaty taste!

Flavour profile



Ingredients

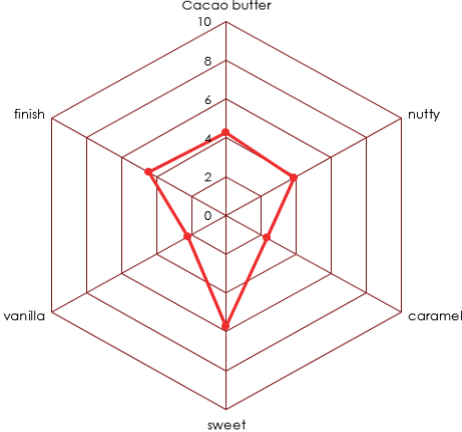
Cacao butter\* (Dominican Republic) (38%), cane sugar\* (Argentina, Paraguay), rice syrup powder\* (Pakistan), **almonds\*** (Spain), grated coconut\* (Sri Lanka), fleur de sel (sea salt), vanilla extract\* Madagascar, emulsifier (E322: sunflower lecithin\*). Cacao: 38 % minimum.



1 CARTON: 5 KG /11 LBS: 2.5 KG BAGS/2×5.5 LBS  
FELCHLIN ITEM: DFO2E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	38.4%	–	41.2%	18 mth

Flavour profile



\* Certified organic ingredient



COUVERTURES

DARK GRAND CRU, CRU & ORGANIC COUVERTURES

MILK GRAND CRU, COUVERTURES

WHITE GRAND CRU, COUVERTURES

SPECIAL COUVERTURES

Art. No. Felchlin

CO35	Opus Blanc 35% au lait de terroir, White chocolate couverture with mountain milk Rondo
CO22	Opus Lait 38% au lait de terroir, Milk chocolate couverture with mountain milk Rondo
CS90	Bolivia 45% 60h au lait de terroir, Milk chocolate couverture with mountain milk Rondo
CS58	Maracaibo Créole 49%, Milk chocolate couverture Rondo
CO49	Bionda 36%, White chocolate couverture caramel Rondo
CO38	Caramelito 36%, Milk chocolate couverture Rondo
CL79	Alba 36%, White chocolate couverture with sweetener Bar NO ADDED SUGAR
CL82	Lacta 40%, Milk chocolate couverture with sweetener Bar NO ADDED SUGAR, LACTOSEFREE
CL83	Supremo 62%, Dark chocolate couverture with sweetener Bar SUGAR-FREE

VEGAN CHOC ORGANIC CONFECTIONARY MASS

DF03	Vegan Choc Brun 44% Organic, Cacao based product Bar ORGANIC
DF02	Vegan Choc Blanc 38% Organic, Cacao based product Bar ORGANIC

Melting temperature

Cooling temperature

Working temperature (approximate)

Seeding method:  
for 1 kg/2.2 lbs couverture  
at 48° C/118.4° F  
Temperature Rondos:  
20°-23° C/68.0°-73.4° F

Melting temperature for all couvertures 48°-50° C/118°-122° F

Cooling temperature for all couvertures 26°-28° C/78°-82° F

31°-33° C

87.8°-91.4° F

350 g

12 oz

30°-32° C

86.0°-89.6° F

450 g

15 oz

29°-31° C

84.2°-87.8° F

450 g

15 oz

28°-30° C

82.4°-86.0° F

450 g

15 oz

28°-30° C

82.4°-86.0° F

450 g

15 oz

28°-30° C

82.4°-86.0° F

450 g

15 oz

28°-30° C

82.4°-86.0° F

450 g

15 oz

29°-31° C

84.2°-87.8° F

450 g

15 oz

30°-32° C

86.0°-89.6° F

450 g

15 oz

29°-31° C

84.2°-87.8° F

450g chopped

12 oz

30°-32° C

86.0°-89.6° F

450g chopped

15 oz

31°-33° C

87.8°-91.4° F

350g chopped

15 oz

30°-32° C

86.0°-89.6° F

450g chopped

15 oz

30°-32° C

86.0°-89.6° F

450g chopped

15 oz



CACAO PRODUCTS

MADE WITH THE BEST RAW INGREDIENTS

SUHUM NIBS 3-4MM  
GHANA<sup>1)</sup>  
CACAO NIBS ROASTED  
ORGANIC



**Application**  
For baked cakes, biscuits. Add texture to pralines, fillings, ice creams, chocolate bars, florentines and hazelnut biscuits. Decorate desserts, pastries, tortes and pralines/chocolates.

**Preparation**  
Add approximately 10% for fillings and couvertures.

**Ingredients**  
Cacao kernel\* (Ghana) (100%).



1 CARTON: 6 KG/13.2 LBS; 1 KG BAGS/6\*2.2 LBS  
FELCHLIN ITEM: CA7IS – SHELF LIFE 24 MTH

GHANA NIBS QROQANT 2-3MM  
GHANA<sup>1)</sup>  
CACAO NIBS CARAMELISED



**Ingredients**  
Cacao kernel (61%) (Ghana), sugar, wheat glucose syrup, water.



1 CARTON: 6 KG/13.2 LBS; 1 KG BAGS/6\*2.2 LBS  
FELCHLIN ITEM: CA19S – SHELF LIFE 24 MTH

CACAOMASS MARACAIBO  
VENEZUELA<sup>1)</sup>  
CACAO MASS RONDO



**Application**  
To flavour creams, glazes and coatings, fillings and doughs.

**Preparation**  
Heat to approximately 50°C / 122°F.

**Ingredients**  
Cacao kernel 100% (Venezuela).



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3\*4.4 LBS  
FELCHLIN ITEM: CS04S – SHELF LIFE 24 MTH

CACAOMASS SUHUM  
GHANA <sup>1)</sup>  
CACAO MASS RONDO  
ORGANIC



**Application**  
To flavour creams, glazes and coatings, fillings and doughs.

**Processing**  
Heat to approximately 50°C/122°F

**Ingredients**  
cacao kernel\* (Ghana) (100%)



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 \* 4.4 LBS  
FELCHLIN ITEM: CS06S – SHELF LIFE 24 MTH

CACAOBUTTER  
CACAOBUTTER GRATED  
ORGANIC



**Application**  
To reduce the viscosity of couvertures or chocolates. To stabilise fillings and creams.

**Preparation**  
Heat to approximately 50°C / 122°F.

**Ingredients**  
Cacao butter\* (Dominican Republic) (100%).



1 CARTON: 10 KG/22 LBS; 2.5 KG BAGS/4\*5.5 LBS  
FELCHLIN ITEM: CS76S – SHELF LIFE 18 MTH

CUSTOMISED COUVERTURES

ACCORDING TO YOUR OUR OWN NEEDS



KEY STRENGTHS WHEN WORKING WITH FELCHLIN

- Unique: the customised chocolate (recipe) is developed and created for you
- Over 15 bean origins and 35 different flavour directions, pure and very distinctive
- Conching: our unique and traditional longitudinal conche for additional flavour development and modern production methods
- Slow and gentle roasting in small batches. The temperature and time depends on the characteristics of the cacao beans and the desired roast flavour of the chocolate. The process occurs without time restrictions.
- Recipes: our R&D department and team of Corporate Pastry Chefs will assist you with technical support and recipes/suggestions for you and your customers

WHAT WE NEED TO KNOW



<sup>1)</sup> Origin Cacao Beans    \* Certified organic ingredient



GIANDUJA INTENSO



Gianduja Intenso has a well-balanced cocoa flavor since it contains approximately half the amount of sugar than the standard. In addition, as it employs a higher percentage of roasted nuts, it offers a smooth and delicious texture, as well as a natural and nutty flavor.



**NEW!**  
**GIANDUJA MILK INTENSO HAZELNUT – LESS SUGAR**  
**FELCHLIN ITEM: CP77S**

GIANDUJAS & PRALINE PASTES  
(READY TO USE)

THE NOBLE NUTS ARE ROASTED AT FELCHLIN



**GIANDUJA D**  
DARK GIANDUJA HAZELNUT BAR



**Preparation**  
Roll out: approx. 24°C/75°F.  
To melt: warm up to 28–30°C/82–86°F.

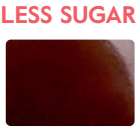
**Ingredients**  
Sugar, **hazelnuts** (29%), cacao kernel, cacao butter, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar.



**1 CARTON: 6 KG/13.2 LBS; 2 KG BARS/3×4.4 LBS**  
**FELCHLIN ITEM: CP82S – SHELF LIFE 18 MTH**



**GIANDUJA D INTENSO**  
DARK GIANDUJA HAZELNUT BAR



**Preparation**  
Melt at 26–28°C/79–82°F.

**Ingredients**  
**Hazelnuts** (37%), sugar, cacao kernel, whole **milk** powder, cacao butter, emulsifier (E322: **soya** lecithin).



**1 CARTON: 6 KG/13.2 LBS; 2 KG BARS/3×4.4 LBS**  
**FELCHLIN ITEM: CP83S – SHELF LIFE 18 MTH**



**GIANDUJA M INTENSO**  
MILK GIANDUJA ALMOND BAR



**Preparation**  
Melt at 26–28°C/79–82°F.

**Ingredients**  
**Almonds** (35%), whole **milk** powder, sugar, cacao butter, cacao kernel, emulsifier (E322: **soya** lecithin).



**1 CARTON: 6 KG/13.2 LBS; 2 KG BARS/3×4.4 LBS**  
**FELCHLIN ITEM: CP74S – SHELF LIFE 18 MTH**



**COCOS GIANDUJA**  
FILLING COCONUT



**Preparation**  
To decorate: whisk at 22–24°C/71–75°F.  
To melt: warm up to 28–32°C/82–89°F.

**Ingredients**  
Sugar, grated coconut (35%), sunflower oil, cacao butter, coconut oil, skimmed **milk** powder, whole **milk** powder, illipe butter, shea butter, emulsifier (E322: **soya** lecithin), vanilla extract\* Madagascar.



**1 PAIL: 6 KG/13.2 LBS**  
**FELCHLIN ITEM: FE98E – SHELF LIFE 18 MTH**



**FINA NOBLE PIEMONTESE 60%**  
PRALINE PASTE HAZELNUT



**Application**  
To create pralines/chocolates, specialties, confectionaries, tortes and pastries.

**Preparation**  
Firm gianduja – 1000 g basis mass, 500 g white or milk couverture or 400 g dark couverture. Temper couverture, combine with basis mass, fill forms and let set. To decorate: beat for a short time and use.

**Ingredients**  
**Hazelnuts** (60%) (Italy), sugar, cacao butter.



**PAIL: 5 KG/11 LBS**  
**FELCHLIN ITEM: DC74E – SHELF LIFE 18 MTH**



**PRALINE PASTE I:!**  
PRALINE PASTE HAZELNUT



**Preparation**  
To flavour: Add 10–30% praline filling.

**Ingredients**  
**Hazelnuts** (47%), sugar, cacao butter.



**1 PAIL: 5 KG/11 LBS**  
**FELCHLIN ITEM: DC46E – SHELF LIFE 18 MTH**

\* Certified organic ingredient

# SPRINKLE DÉCOR & CHOCOLATE SHAVINGS



Our versatile and ready to use products help you elevate and bring a creative finish to your desserts and confections.

# PRODUCTS FOR DECORATION

## SUHUM NIBS 3-4MM

GHANA<sup>1)</sup>  
CACAO NIBS ROASTED  
ORGANIC



### Application

For baked cakes, biscuits. Add texture to pralines, fillings, ice creams, chocolate bars, florentines and hazelnut biscuits. Decorate desserts, pastries, tortes and pralines/chocolates.

### Preparation

Add approximately 10% for fillings and couvertures.

### Ingredients

Cacao kernel\* (Ghana) (100%).



1 CARTON: 6 KG/13.2 LBS; 1 KG BAGS/6 × 2.2 LBS  
FELCHLIN ITEM: CA7IS – SHELF LIFE 24 MTH

## DECORTA F

DARK CHOCOLATE SHAVINGS  
READY TO USE



### Application

To decorate tortes (black forest cake), cakes, pastries and confectionaries.

### Ingredients

Sugar, cacao kernel (35%) (Ghana), cacao butter, dextrose, emulsifier (E322: **soya** lecithin). Cacao: 44% minimum.



1 CARTON: 3 KG/6.6 LBS  
FELCHLIN ITEM: CSIOS – SHELF LIFE 24 MTH  
DECORTA MILK CHOCOLATE SHAVINGS, ALSO AVAILABLE.

## CROQUANTINE

PASTRY PRODUCT CROQUANTINE



### Application

As a crunchy addition to couvertures, water-free praline fillings, specialties, confectionaries, tortes and desserts.

### Preparation

Add 5-10% for fillings and couvertures.

### Ingredients

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).



1 CARTON: 2 KG/4.4 LBS  
FELCHLIN ITEM: HA2OS – SHELF LIFE 15 MTH

## SCRIVOSA B

DARK GLAZE **WRITING**



### Application

For decorating or writing on cakes, pastries, confectionaries, cookies.

### Preparation

Heat the mixture to at least 48°C/118°F. Stir well.

### Ingredients

Sugar, low-fat cacao powder, palm kernel oil, palm oil, emulsifier (E322: **soya** lecithin).



1 CARTON: 75 KG/16.5 LBS; 1.25 KG PAILS/6 × 2.8 LBS  
FELCHLIN ITEM: CAO4E – SHELF LIFE 18 MTH

## SCRIVOSA W

WHITE COATING **WRITING**



### Application

For decorating or writing on cakes, pastries, confectionaries, cookies.

### Preparation

Heat the mixture to at least 48°C/118°F. Stir well.

### Ingredients

Sugar, hardened palm kernel oil, skimmed **milk** powder, hardened coconut fat, emulsifier (E322: **soya** lecithin).



1 CARTON: 75 KG/16.5 LBS; 1.25 KG PAILS/6 × 2.8 LBS  
FELCHLIN ITEM: FE08E – SHELF LIFE 18 MTH

\* Certified organic ingredient



ULTRA MOULDINGS

(NO TEMPERING REQUIRED)

MELT & USE

The Ultra Moulding – is easy to use as no tempering is required. Perfect for moulded dimensional items or confectionary requiring a firmer coating as it sets with a shiny finish and firm snap.



ULTRA DARK M  
GLAZE DARK RONDO



ULTRA DARK M  
GLAZE DARK BAR



ULTRA WHITE M  
COATING WHITE RONDO



Application

For coating of cakes, tarts, pastries and confectionaries. To mould fancy items (Easter bunnies, eggs etc.).

Preparation

Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.

Ingredients

Sugar, hardened palm kernel oil, low-fat cacao powder, dextrose, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS91S – SHELF LIFE 18 MTH

Ingredients

Sugar, hardened palm kernel oil, low-fat cacao powder, dextrose, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar.



1 CARTON: 10 KG/22 LBS; 2 KG BAGS/5×4.4 LBS  
FELCHLIN ITEM: CP52S – SHELF LIFE 18 MTH

Ingredients

Sugar, hardened palm kernel oil, skimmed **milk** powder, hardened coconut fat, dextrose, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract\* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS97S – SHELF LIFE 18 MTH

ULTRA COATINGS

(NO TEMPERING REQUIRED)

MELT & USE

The Ultra Coatings – are the ideal coating for chocolate cakes and pastries, dipping cookies, fresh fruit and many other applications.

Great chocolately taste!



ULTRA DARK  
GLAZE DARK RONDO



ULTRA MILK  
GLAZE MILK RONDO



ULTRA WHITE  
COATING WHITE RONDO



Application

To coat and fill tortes, cakes, pastries and confectionaries.

Preparation

Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.

Ingredients

Sugar, coconut oil, low-fat cacao powder, illipe butter, shea butter, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CU51S – SHELF LIFE 18 MTH

Ingredients

Sugar, coconut oil, whole **milk** powder, low-fat cacao powder, illipe butter, shea butter, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CU50S – SHELF LIFE 18 MTH

Ingredients

Sugar, coconut oil, skimmed **milk** powder, dextrose, whole **milk** powder, illipe butter, shea butter, emulsifier (E322: **soya** lecithin), vanilla extract\* Madagascar.

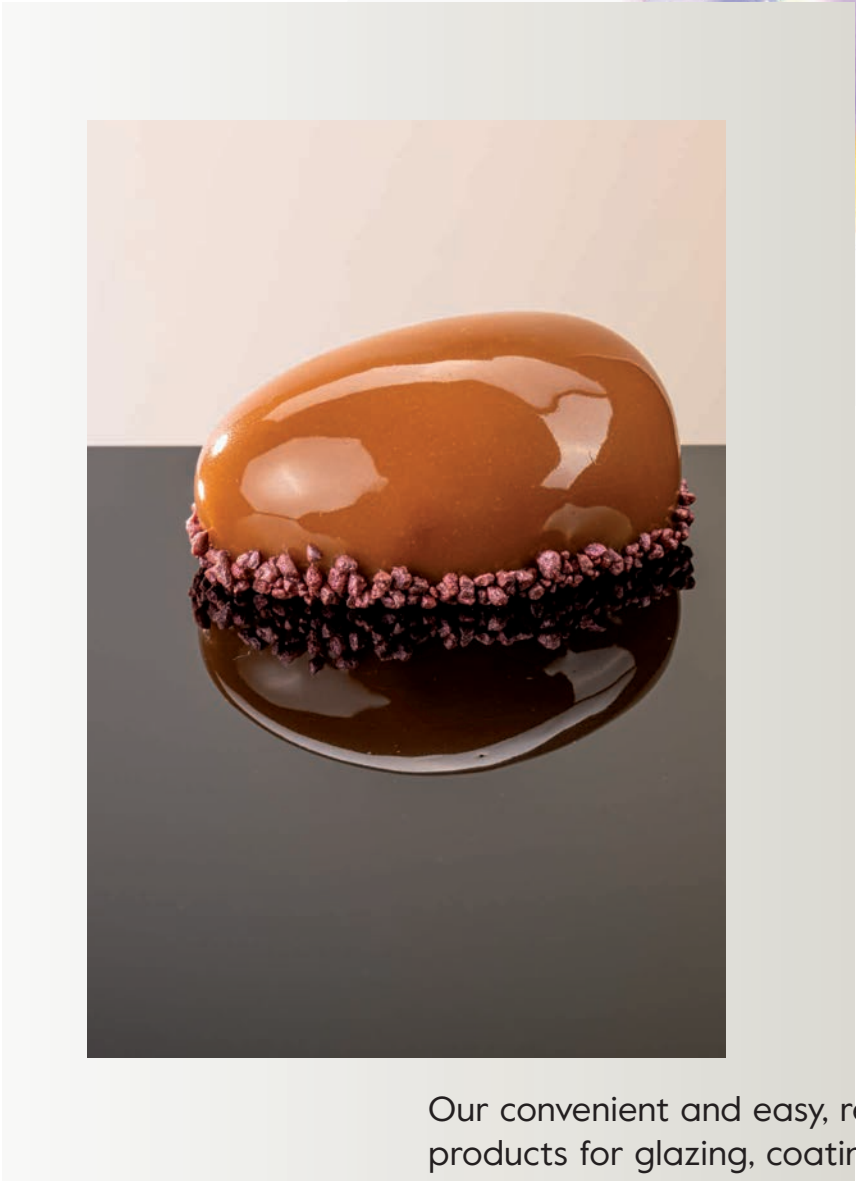


1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS  
FELCHLIN ITEM: CS96S – SHELF LIFE 18 MTH

\* Certified organic ingredient

\* Certified organic ingredient

# BRILLANT MIRROR GLAZES



Our convenient and easy, ready-to-use products for glazing, coatings, fillings and flavouring, bring character, appeal and elegance to your creations.

# BRILLANT WARM & USE

## CARAMEL BRILLANT GLAZE

COATING



## CHOCO BRILLANT DARK GLAZE

GLAZE DARK



### Application

To glaze entremets, cakes, pastries, desserts and ice creams.

### Preparation

Warm to 35°C–40°C/95°F–104°F and glaze.  
When required, dilute max. 10% water.

### Ingredients

Wheat glucose syrup, sugar, water, coconut oil, maize glucose syrup, skimmed **milk** powder, dextrose, whole **milk** powder, gelatine, illipe butter, shea butter, caramel, acidifier (E330: citric acid), preservatives (E200: sorbic acid, E202: potassium sorbate), emulsifier (E322: **soya** lecithin), natural flavour, edible salt, vanilla extract\* Madagascar.



I PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: CVO2E – SHELF LIFE 18 MTH

### Preparation

Warm to 35°C–40°C/95°F–104°F and glaze.  
When required, dilute max. 10% water.

### Ingredients

Wheat glucose syrup, sugar, water, palm kernel oil, low-fat cacao powder, palm oil, gelatine, maize glucose syrup, sunflower oil, acidifier (E330: citric acid), preservatives (E200: sorbic acid, E202: potassium sorbate), emulsifier (E322: **soya** lecithin), edible salt, vanilla\* Madagascar.



I PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: TM99E – SHELF LIFE 18 MTH

# CARAMELS & NATURAL FLAVOURING



## CARAMEL BRÛLÉ WITH FLEUR DE SEL

CARAMEL WITH FLEUR DE SEL



### Application

Use for praline fillings, specialties, confectionaries, pastries, various nut pies, ice cream, creams etc.

### Ingredients

Sugar, whole **cream**, wheat glucose syrup, **butter**, water, fleur de sel (sea salt).



I PAIL: 5.5 KG/12.1 LBS  
FELCHLIN ITEM: TMOIE – SHELF LIFE 15 MTH



## CARA-MOLLA

CARAMEL



### Application

Use for praline fillings, specialties, confectionary, pastries, various nut pies, ice cream, creams etc.

### Ingredients

Sugar, water, **cream** powder, humectant (E420: sorbitol), edible salt, vanilla extract\* Madagascar.



I PAIL: 5.5 KG/12.1 LBS  
FELCHLIN ITEM: TM30E – SHELF LIFE 15 MTH



## GUSTO RICCO

COFFEE PASTE

**WATERFREE**



### Application

To flavour couvertures, compound coatings, ganache, creams, fillings, fondants and ice creams.

### Preparation

Proportion: 8–10% per kg of mass.

### Ingredients

Roasted coffee (30%), sunflower oil, **soya** flour, rapeseed oil, fully hardened rapeseed oil, emulsifier (E322: **soya** lecithin).



I CARTON: 6 KG/13.2 LBS; I KG PAILS/6 × 2.2 LBS  
FELCHLIN ITEM: FE70S – SHELF LIFE 18 MTH

**Tip:** Caramel brûlé de sel: Made with fresh cream, this top quality product is rich in flavour, dark in color and has a silky finish.

\* Certified organic ingredient



# OSA NON TEMPERING FILLINGS



Soft melting fillings that allow the user to obtain maximum taste in minimum time.

The OSA-fillings are freeze stable, shelf stable, have a long shelf life and limitless applications.

# BASIC RECIPES OSA

Enhance your basic recipes with the various Felchlin OSA-fillings. Use the chart as a guide to the perfect taste and texture.

**For total 1000g of flavour cream/filling:**  
To decorate whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.

OSA Felchlin/ filling	Base cream/ filling
<b>Buttercream</b>	
200g OSA	beat together with 800g of buttercream
<b>Vanilla cream</b>	
280g OSA	stir with 720g vanilla cream until smooth
<b>Praline/Truffle filling</b>	
300g OSA	fold in 700g ganache
<b>OSA with white chocolate/fruit bars</b>	
250g OSA	mix with 750g tempered couverture (chocolate)
<b>Milk filling</b>	
750g OSA	beat with 250g milk
<b>Liqueur filling – liqueur 17% Vol.</b>	
500 g–800 g OSA at 28°–30°C (82°–86° F)	combine with 200 g–500 g liqueur
<b>Alcohol filling – alcohol 40 %Vol.</b>	
800 g–900 g OSA at 28°–30°C (82°–86° F)	combine with 100 g–200 g alcohol

Recipes created by our pastry chefs are available under: felchlin.com/en



FELCHLIN OSA FILLINGS

REAL FRUIT POWDERS AND EXCLUSIVE OILS



ALMONOSA F  
FILLING ALMOND FIRM



BLUEBERRYNOSA  
FILLING BLUEBERRY



CAPPUCCINO  
FILLING COFFEE



FRAGANOSA  
FILLING STRAWBERRY



FRAMBONOSA  
FILLING RASPBERRY



LEMONOSA  
FILLING LEMON



Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.

Ingredients

Sugar, **almonds** (38%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar.

Ingredients

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.

Ingredients

Sugar, palm kernel oil, palm oil, skimmed **milk** powder, whole **milk** powder, roasted coffee (2.5%), cacao powder, emulsifier (E322: **soya** lecithin), vanilla\* Madagascar.

Ingredients

Sugar, coconut oil, skimmed **milk** powder, sunflower oil, whole **milk** powder, illipe butter, shea butter, maltodextrin, strawberry fruit powder (0.5%), emulsifier (E322: sunflower lecithin), beetroot red concentrate, lemon fruit powder, natural flavour.

Ingredients

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.

Ingredients

Sugar, coconut oil, sunflower oil, skimmed **milk** powder, maltodextrin, whole **milk** powder, illipe butter, shea butter, lemon juice powder (1.0%), lemon fruit powder (1.0%), emulsifier (E322: **soya** lecithin), lemon oil, natural flavour, turmeric extract.



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DC21E – SHELF LIFE 18 MTH



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DF41E – SHELF LIFE 18 MTH



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DC17E – SHELF LIFE 18 MTH



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DC22E – SHELF LIFE 18 MTH



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DC76E – SHELF LIFE 18 MTH



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DC25E – SHELF LIFE 18 MTH



CARAMELOSA  
FILLING CARAMEL



CARDAMOMOSA F  
FILLING CARDAMOM



COFFEENOSA  
FILLING COFFEE



MANGONOSA  
FILLING MANGO PASSIONFRUIT



MASCARPONOSA  
FILLING MASCARPONE FLAVOUR



ORANGEOSA  
FILLING ORANGE



Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.

Ingredients

Sugar, coconut oil, sunflower oil, whole **milk** powder, **butterfat**, **whey** powder, illipe butter, shea butter, maltodextrin, skimmed **milk** powder, caramel (0.5%), fleur de sel (sea salt), emulsifier (E322: sunflower lecithin), natural flavour.

Ingredients

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.

Ingredients

Sugar, palm kernel oil, whole **milk** powder, palm oil, sunflower oil, roasted coffee (6.0%), skimmed **milk** powder, emulsifier (E322: **soya** lecithin).

Ingredients

Sugar, coconut oil, sunflower oil, maltodextrin, **lactose**, mango fruit powder (6.0%), whole **milk** powder, passionfruit powder (3.0%), illipe butter, shea butter, emulsifier (E322: **soya** lecithin), natural flavour, colour (E160a: beta-carotene).

Ingredients

Sugar, coconut oil, sunflower oil, **cream** powder, skimmed **milk** powder, **whey** powder, illipe butter, shea butter, emulsifier (E322: **soya** lecithin), natural flavour.

Ingredients

Sugar, coconut oil, sunflower oil, skimmed **milk** powder, maltodextrin, orange juice powder (3.5%), whole **milk** powder, illipe butter, shea butter, lemon juice powder, emulsifier (E322: sunflower lecithin), orange oil, natural flavour, colour (E160a: beta-carotene).



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DC18E – SHELF LIFE 18 MTH



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DF09E – SHELF LIFE 18 MTH



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DF37E – SHELF LIFE 18 MTH



PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DC77E – SHELF LIFE 18 MTH



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DF32E – SHELF LIFE 18 MTH



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: DC06E – SHELF LIFE 18 MTH

\* Certified organic ingredient



# FELCHLIN OSA FILLINGS

## SIMPLE & EFFICIENT APPLICATION



### PISTACHIOSA F

FILLING PISTACHIO FIRM



### PRALINE CROQUANTINE

FILLING ALMOND WITH BISCUIT SPLINTERS



#### Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.



### PRALINOSA F

FILLING HAZELNUT FIRM



#### Preparation

To decorate: whisk at 22–24°C/71–75°F.  
To melt: heat up to 28–32°C/82–89°F.

#### Ingredients

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.



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: DC12E – SHELF LIFE 18 MTH



### ROSANOSA

FILLING WITH ROSE OIL



### SAFFRONOSA

FILLING SAFFRON



#### Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.

#### Ingredients

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).



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: DF31E – SHELF LIFE 18 MTH



### VERYBERRYOSA

FILLING BERRIES



#### Ingredients

Sugar, coconut oil, sunflower oil, maltodextrin, rice-starch, strawberry fruit powder (2.5%), illipe butter, shea butter, raspberry fruit powder (2.0%), blueberry fruit powder (1.0%), lemon fruit powder, emulsifier (E322: **soya** lecithin), natural flavour.



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: DC35E – SHELF LIFE 18 MTH

# ALMOND PRODUCTS

## EXCELLENT QUALITY

### CALIFORNIA I:I

BAKEABLE FILLING ALMOND



#### Application

Use for almond confectionary, baked products and as a filling.

#### Preparation

Suitable for rolling.

#### Ingredients

**Almonds** (47%), sugar, water, edible salt, preservatives (E200: sorbic acid, E202: potassium sorbate).



1 PAIL: 6.5 KG/14.3 LBS

FELCHLIN ITEM: KK44E – SHELF LIFE 12 MTH

Modeling Marzipan: is great for modeling figurines, flowers, as well as for covering cakes and pastries. Keeps well in the freezer.

### LUEBECK MARZIPAN

MARZIPAN RAW MASS



#### Application

To create pralines, specialities, confectionary, tortes and pastries. Suitable for rolling.

#### Preparation

Suitable for rolling.

#### Ingredients

**Almonds** (52%) (Spain, Morocco, Syrian Arab Republic), sugar, water, invert sugar syrup, preservative (E202: potassium sorbate). Packed under protective atmosphere.



2 CARTONS: 5 KG EACH/11 LBS; 1 KG BLOCKS/10×2.2 LBS

FELCHLIN ITEM: KK05E – SHELF LIFE 15 MTH

### MODELING MARZIPAN

MARZIPAN WHITE



#### Application

Use instead of icing to cover tortes and pastries or create flowers and figures for decoration.

#### Preparation

Suitable for rolling.

#### Ingredients

Sugar, **almonds** (29%), humectants (E420: sorbitol, E1103: invertase), glucose syrup, water.



1 CARTON: 7 KG/15.4 LBS

FELCHLIN ITEM: KK06S – SHELF LIFE 15 MTH

MIXES

PREMIUM POWDER MIXES

VANILLA CREAM POWDER  
(FOR WARM)

CUSTARD POWDER WITH VANILLA



Application

Base cream for tortes, pastries and desserts.

Preparation

Basic recipe: 1000 g milk, 200 g sugar, 100 g cream powder. Heat 700 g milk and sugar until dissolved, combine cream powder and 300 g milk, add to sugar mixture and heat for a further minute, cool immediately.

Ingredients

Maize starch (99%) (Europe), dry glucose syrup, colours (E101: riboflavin, E102: sunset yellow FCF, E160a: beta-carotene), vanilla extract Madagascar, vanilla seeds, thickening agents (E410: carob gum, E412: guar gum).



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: UE03E – SHELF LIFE 18 MTH

MARACAIBO MOUSSE

CHOCOLATE MOUSSE POWDER



Application

To create original, exquisite chocolate mousse. Ideal for tortes, pastries and desserts.

Preparation

Basic recipe: Mix 750 g/26.5 oz Grand Cru Maracaibo Mousse au Chocolat with 600 g /21 oz boiled milk until the granulate is completely melted. Fold 1200 g/42 oz of soft whipped heavy cream into the warm mixture. Let set in the refrigerator 3–4 hours.

Ingredients

Cacao kernel (49%) (Venezuela), sugar, cacao butter, maize glucose syrup, gelling agent (E407: carrageenan), emulsifier (E322: soya lecithin), vanilla\* Madagascar. Cocoa: 61% minimum.



1 CARTON: 6.75 KG/14.9 LBS; 750 G BAGS/9×1.7 LBS  
FELCHLIN ITEM: TM77E – SHELF LIFE 24 MTH

PREMIUM COVERING & MODELING PASTES

UNLIMITED CREATIONS FOR CAKES, PASTRIES  
AND CONFECTIONARY

Felchlin's Deco Roma is a white covering fondant, it is robust and versatile, very pliable and can be rolled out very thinly.

TIP: CREATE A GLANCE BY RUBBING DECO ROMA WITH THE HEEL OF YOUR HAND.



ATTRIBUTES

- Can be rolled out very thinly
- Suitable for tropical countries and humid environments, including refrigeration
- Extremely pliable with good elasticity, easy to roll out
- Very mouldable
- Smooth texture with a sweet taste

Felchlin's Deco Magic is a white modeling paste to create flowers and figures to decorate cakes, cupcakes, cookies and more.

TIP: KNEAD DECO MAGIC BY HAND UNTIL PLIABLE, THEN ROLL USING ICING SUGAR OR CORN STARCH.



ATTRIBUTES

- Pliable with good elasticity, easy to work with
- Easy to mold in desired shapes
- Stable for figurines
- Can be coloured with food color or air brush
- Crunchy texture with a sweet taste

DECO ROMA

COVERING MASS WHITE



Application

Knead from hand until pliable. Roll using icing sugar or starch.  
Use to cover all types of tortes and cakes.  
Use to create small flowers and figures.

Ingredients

sugar, wheat glucose syrup, water, palm kernel oil, thickening agent (E413: tragacanth), palm oil, humectant (E422: glycerin), acidifier (E330: citric acid), vanillin.



1 PAIL: 6.5 KG/14.33 LBS  
FELCHLIN ITEM: TM81E – SHELF LIFE 18 MTH

DECO MAGIC

MODELLING MASS WHITE



Application

To create flowers and figures.

Preparation

Knead from hand until pliable.  
Roll using icing sugar or starch.

Ingredients

Sugar, hardened palm kernel oil, wheat glucose syrup, maltodextrin, humectant (E422: glycerin), water, vanillin.



1 PAIL: 6 KG/13.2 LBS  
FELCHLIN ITEM: TM83E – SHELF LIFE 18 MTH



\* Certified organic ingredient



VEGAN PRODUCT SELECTION



NO INGREDIENTS OF ANIMAL ORIGIN SUCH AS MEAT, FISH, MILK, EGG AND HONEY

Art. No.	Product Name	Format	Category	Units	More Information
CO88S	88% MARACAIBO	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 19
CVI5S	75% CACAO FRUIT COUVERTURE	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 13
CO45S	75% SAO PALME	Rondo	Chocolate couverture dark	I CARTON: 20 KG	Page 31
CR74S	74% ELVESIA, ORGANIC 72H	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 15
CS87S	72% ARRIBA – 72H	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 23
CRI2S	70% CENTENARIO CONCHA – 48H	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 22
CO27S	70% COSTA RICA– 72H	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 25
CS93S	68% BOLIVIA – 60H	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 13
CU30S	68% SAMBIRANO	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 27
CR27E	68% SAO PALME	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 31
CVOIE	65% SUHUM, ORGANIC	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 15
CR44S	65% GRENADA	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 29
CU08S	65% MARACAIBO CLASIFICADO, RONDO	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 19
CS29E	65% MARACAIBO CLASIFICADO, GRATED	Grated	Chocolate couverture dark	I CARTON: 5 KG	Page 19
CS88S	64% MADAGASCAR – 72H	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 27
CS73S	62% ACCRA	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 32
CR60S	62% RIO HUIMBI	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 23
CL72S	62% SUPREMO, SUGAR-FREE	Bar	Chocolate couverture dark	I CARTON: 10 KG	Page 37
CRI9E	60% SAO PALME	Rondo	Chocolate couverture dark	I CARTON: 20 KG	Page 31
CS70S	58% GASTRO	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 32
CS86S	52% FELCOR	Rondo	Chocolate couverture dark	I CARTON: 6 KG	Page 32
CP20S	49% LORD	Bar	Chocolate couverture dark	I CARTON: 10 KG	Page 32
CS66S	44% CHOCOLINI	Rondo 0.18g	Chocolate dark	I CARTON: 8 KG	Page 32
DFO3E	VEGAN CHOC BRUN 44%, ORGANIC	Bar	Cacao based product	I CARTON: 5 KG	Page 39
DFO2E	VEGAN CHOC BLANC 38%, ORGANIC	Bar	Cacao based product	I CARTON: 5 KG	Page 39

Art. No.	Product Name	Format	Category	Units	More Information
CS76E	CACAOBUTTER, ORGANIC	Grated	Cacao butter	I CARTON: 10 KG	Page 42
CSO4S	CACAOMASS MARACAIBO	Rondo	Cacao mass	I CARTON: 6 KG	Page 42
CSO6S	CACAOMASS SUHUM, ORGANIC	Rondo	Cacao mass	I CARTON: 6 KG	Page 42
CAI9S	GHANA NIBS QROQANT 2-3MM	Nibs	Cacaonibs caramelised	I CARTON: 6 KG	Page 42
CA7IS	SUHUM NIBS 3-4MM, ORGANIC	Nibs	Cacaonibs roasted	I CARTON: 6 KG	Page 42
CSIOS	DECORTA F	Shavings	Chocolate dark shavings	I CARTON: 3 KG	Page 47
TM77E	MARACAIBO MOUSSE	Powder	Chocolate mousse powder	I CARTON: 6.75 KG	Page 58

CP82S	GIANDUJA DARK HAZELNUT	Bar	Gianduja hazelnut dark	I CARTON: 6 KG	Page 45
DC74E	FINA NOBLE PIEMONTESE 60%	Paste	Paste hazelnut	I CARTON: 5 KG	Page 45
DC46E	PRALINE PASTE I:I	Paste	Praline paste hazelnut	I CARTON: 5 KG	Page 45
FE70S	GUSTO RICCO – WATER FREE	Paste	Coffe paste	I CARTON: 6 KG	Page 51

KK44E	CALIFORNIA I:I	Filling	Filling almond bakeable	I CARTON: 6.5 KG	Page 57
DC35E	VERYBERRYOSA	Filling	Filling berries	I CARTON: 6 KG	Page 56
DC20E	PISTACHIOSA F	Filling	Filling pistachio Firm	I CARTON: 6 KG	Page 56
DC2IE	ALMONOSA F	Filling	Filling almond Firm	I CARTON: 6 KG	Page 54
DCI2E	PRALINOSA F	Filling	Filling hazelnut Firm	I CARTON: 6 KG	Page 56

CU5IS	ULTRA DARK C	Rondo	Glaze dark coating	I CARTON: 6 KG	Page 49
CP52S	ULTRA DARK M	Bar	Glaze dark moulding	I CARTON: 10 KG	Page 48
CS9IS	ULTRA DARK M	Rondo	Glaze dark moulding	I CARTON: 6 KG	Page 48

TM8IE	DECO ROMA	Mass	Covering mass white	I CARTON: 6.5 KG	Page 59
UE03E	VANILLA CREAM POWDER, (FOR WARM)	Powder	Custard powder with vanilla	I CARTON: 6 KG	Page 58
CA04E	SCRIVOSA B	Glaze	Glaze dark writing	I CARTON: 7.5 KG	Page 47
KK05E	LUEBECK MARZIPAN	Mass	Marzipan raw mass	I CARTON 10 KG	Page 57
KK06S	MODELING MARZIPAN	Mass	Marzipan white	I CARTON: 7 KG	Page 57
TM83E	DECO MAGIC	Mass	Modeling paste white	I CARTON: 6 KG	Page 59



# INTERNATIONAL EXCHANGE OF KNOWLEDGE



## PROFESSIONAL COMPETENCE

In 1987, Felchlin established «Condirama», the industry’s first training and education centre dedicated to professional confectioners, patissiers and chocolatiers. A place where ideas, skills and knowledge can be shared as well as education and innovation.



## TRAINING WORLDWIDE

Our distributors often combine their Felchlin visit with in-house training. Felchlin specialists travel to present new products, recipes and applications on location. Incorporating the Felchlin Flavour World, clients are guided on a journey into the world of noble chocolate and learn about the passion and enthusiasm we exercise while practicing our handcraft.



## RECIPES AND RANGE

We are constantly developing new recipe ideas with the aim of assisting our clients to succeed. Using Felchlin products and built on the competence of our specialists, our recipes are easy to understand and achieve a strong impact – both for the palate and the eye. Find many recipes at felchlin.com.

## SALES SCHOOLING

To assist the presentation and sale of your products, we introduce your employees to the secrets of chocolate in a one to two hour training session which can be conducted in-house, externally, or online. Of course your own wishes and creations are taken into consideration. Our international clients can enjoy the training in conjunction with a client visit or on location.

## PRODUCT LAUNCH

Would you like to introduce a new product or product range?

We can support you on location by actively working with you and your employees to show the most rational production methodology and subtleties in accordance with your requirements and expectations.

To buy or sample products, or to ask for information about our training and education centre, please contact your local sales representative or distributor.





