

Product Catalogue

2026



Felchlin
SWITZERLAND



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.

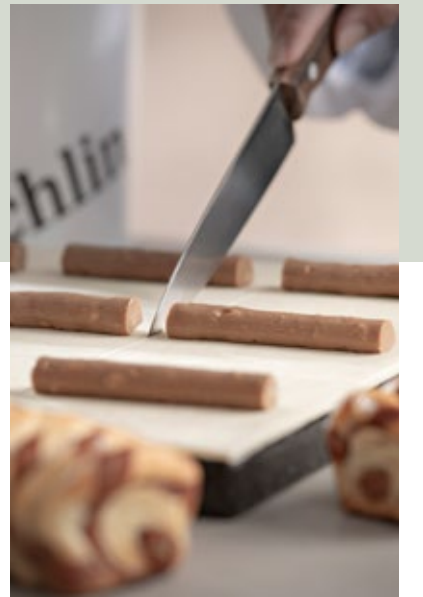
Our close relationship with our cacao farmers is reflected in the substantially higher than fair trade prices we pay and the local support we offer. Our efforts ensure long term sustainability and encourage the next generation to continue the tradition of cacao farming that is ecologically and economically 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 Max Felchlin AG

Content



Company & Philosophy

Felchlin History	4
Sustainability Strategy	6
Grand Cru	8

Grand Cru Couvertures

Bolivia	10
Centenario	12
Venezuela	14
Ecuador	18
Costa Rica	20
Madagascar	22
Grenada	24
Dominican Republic	26
Entlebuch Opus	28

Chocolate Couvertures

Dark Couvertures	30
Milk Couvertures	33
White Couvertures	34
Healthcare in Ghana	35
Batons & Batuja	36
Specialty Couvertures	38
Vegan Choc	40

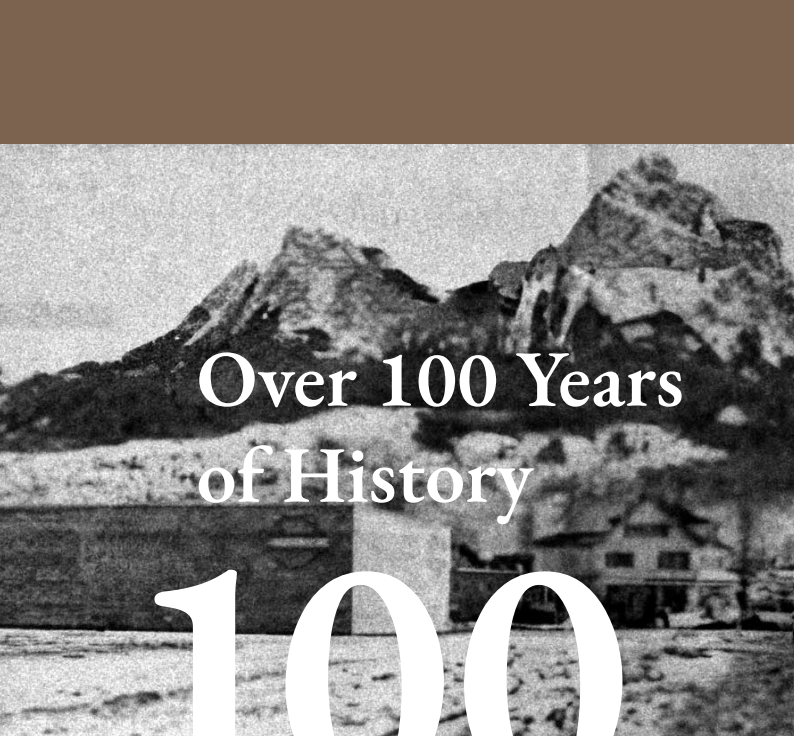
Ingredients & Applications

Basic Recipes & Tempering Guidelines	42
Cacao Products	44
Gianduja & Praline Paste	46
Ultra Coatings & Mouldings	48
Caramel, Brillant Glaze, Coffee Paste	50
OSA Fillings & Recipes	52
Almond Products & Marzipan	56
Powders & Modeling Paste	58
Products for Decoration	60

Innovation & Expertise

Certifications & Dietary Information	62
Condorama – Training Center	63

 Some products are not available in all markets. The right to make changes to the range is reserved.



Over 100 Years
of History

100

Felchlin can look back with pride on a success story spanning more than a hundred years. Max Felchlin started trading in honey at the turn of the 20th century and shortly afterwards discovered his love of cacao products. The company developed over time to become the leading niche producer of the finest couvertures.



Start of the honey trade

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

Sought-after praliné cream

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 among bakers and pastry chefs, it is a sought after item.

Opening up new markets

This is the first time Max Felchlin AG exported products to Japan. A few years later, there is also a representative for the sale of Felchlin products in the US. Both countries quickly became the most important markets abroad.

Quality at the heart of everything

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

A century of Felchlin

Felchlin celebrates the big centenary with its customers, the bakers, pastry chefs and confectioners as well as its distributors all over the world.

Change of management

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.

1908

1935

1973

1999

2008

2023

1924

1970

1992

2004

2018

2025

Swiss-made quality product

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.

Handing over the company reins

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.

Farewell and new era

Max Felchlin junior dies on 18 July. Mourning is deep. He leaves a hole in the company, which has lost an original patron and motivator. Starting in 1992, Christian Aschwanden led Felchlin's operations as CEO.

World champion

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

Everything Under One Roof

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 greatly benefited employees by allowing them to work together more simply and efficiently and encourages team spirit.

Swiss Ethics Award

Felchlin wins the Swiss Ethics Award for its sustainability project «Health-care in the Cacao Origin Regions.»

Sustainability Strategy



Max Felchlin AG is one of the smallest chocolate producers for professional practitioners worldwide, with our proportion of worldwide cacao processing being well below one percent. We have positioned ourselves as a niche producer of both high-quality couvertures and semi-finished products, and in addition not just high quality in relation to raw materials and the taste of the finished product, but also high quality around our efforts for a sustainable value chain.

In 2024 the Felchlin sustainability strategy was updated with binding KPIs. It strongly reflects the values for which Felchlin is renowned for and it provides overall direction for continuing current initiatives and implementing new ones. Our sustainability strategy with the title «Sustainability meets pleasure» is based on the following three pillars:

”

Our sustainability strategy reflects the values of Felchlin that we have devoted ourselves to for many years. It shows that we are not only continuing existing initiatives but also advancing new projects to promote sustainability. For us, sustainability is a continuous journey that we started many years ago, and we continue to pursue it with passion and responsibility.

Mareike Toulas, Head of Purchasing, Sustainability, Finance and IT



Passion

Passionate about creating quality of life

Good working and living conditions
Health
Product responsibility



Quality

Quality in harmony with nature

Resources
Biodiversity
Climate



Partnership

Shared success through partnership

Fair trade partnerships
Ethical governance
Location Switzerland



Scan for more information about our sustainability strategy.



Grand Cru

Exceptional Quality

Defined by Origin, Perfected by Craft

In the chocolate world, the term «Grand Cru» is used similarly to describe couvertures made from the finest cacao beans and distinguished by their exceptional quality. Key differences between our Grand Cru couverture and a typical regular couverture:



Cacao Bean Quality

Felchlin Grand Cru couvertures are made from cacao beans sourced from specific plantations or regions known for their exceptional quality. **These beans are carefully selected and processed under strict quality controls.** In contrast, regular couvertures may be produced from a blend of cacao beans of varying quality and origin.



Processing Methods

During processing in our manufacturing facility in Ibach, each individual Grand Cru couverture has its own unique recipe. Traditional techniques and utilising the infrastructure, optimally highlights the distinctive flavours and qualities of the Cacao beans. These include **individual roasting duration, optimally adjusted conching times (mixing and smoothing the chocolate mass), and careful temperature control** throughout the entire production process. Regular couvertures are often manufactured in an industrial manner, with a focus on efficiency and mass production.



Taste and Aroma

Our Grand Cru couvertures are distinguished by complex flavour profiles that reflect the unique characteristics of the cacao and its origin. They can offer a range of taste notes such as **fruitiness, nuttiness, floral tones or spice notes.** Regular couvertures tend to have less pronounced flavours and may often rely on the addition of flavourings or other ingredients to enhance or modify their taste.

The Felchlin Grand Cru Couvertures – since 1999

The special features of Felchlin Grand Cru have stood the test of time and remain valid today.

- We rely on «single bean», which means that we exclusively use one type of bean and do not allow any blends. (The only exception was the anniversary couverture Centenario Concha).
- We only use fine cacao from selected countries and defined regions that meet our requirements and are approved by the Felchlin sensory panel.
- We know the exact origin of our beans and our local producers.
- The processing of the couvertures is designed for a fineness of 16µ. This, like the sensory properties, is checked before the product is released.

These high standards give our Grand Cru couvertures uniqueness and help to achieve unparalleled quality and a purity of taste. The great secret behind the consistent quality of our Grand Cru couvertures lies in the careful selection of the beans, a trained sensory system and precise and meticulous production.

Each specific stage of this process is carried out with dedication and precision to ensure that each Grand Cru couverture is a true masterpiece. In addition, because of our company size and our positioning in a niche market, we are able to implement this concept both consistently and successfully.



«Grand Cru» is a term originally from the world of wine, referring to wines of the highest quality made from particularly premium grapes.



Grand Cru Bolivia

Rare and Wild Cacao



Wild cacao, rich, and harmonious flavours are complemented by many aromas, expressing the complexity of the very small beans that weigh just about half of usual cacao beans.

Grand Cru Couvertures

Grand Cru Bolivia



Bolivia 68%–60h

CS93S

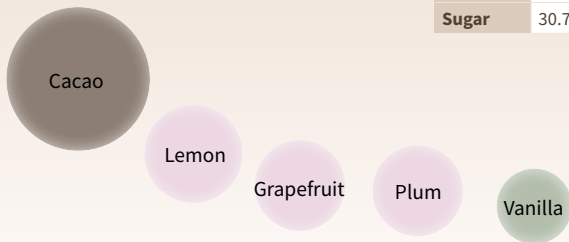
Dark Chocolate Couverture

The rich, harmonious cacao flavour is complemented by the freshness of lemon and the fruitiness of grapefruit. The traditional process teases out the exquisite bouquet of prunes and vanilla. The pleasantly fruity acidity and the lingering finish make this Grand Cru couverture an unforgettable experience.

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



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Bolivia 45%–60h

Lait de Terroir

CS90S

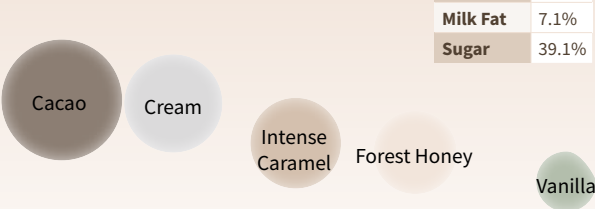
Milk Chocolate Couverture with Meadow Milk

The pleasantly fruity wild cacao flavour opens the sensory experience of this noble milk couverture. A clearly perceptible cream note of meadow milk is complemented by a subtle taste of intense caramel and forest honey. The properties of the meadow milk give this couverture a balanced sweetness and a lingering finish, which is accompanied by a slightly spicy vanilla note.

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



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth

13

Grand Cru Venezuela

Certificate of Excellence



Awarded the Gold Medal for more than 25 years and titled «the world's best couverture».

Grand Cru Couvertures

Grand Cru Venezuela



Maracaibo 88%

CO88S

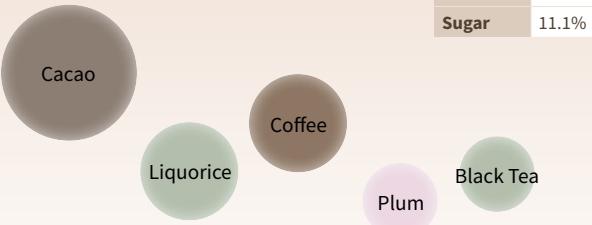
Dark Chocolate Couverture

Tasting the highly concentrated Maracaibo 88% is an intensely flavoursome experience. A powerful cacao is complemented by a liquorice note that fades into a roasted coffee note. The taste is rounded off with a hint of prune. The long-lasting finish is accompanied by a well-balanced black tea aroma.

Ingredients: Cacao kernel (83%) (Venezuela), sugar, cacao butter.



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 x Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Maracaibo Clasificado 65%

CU08S

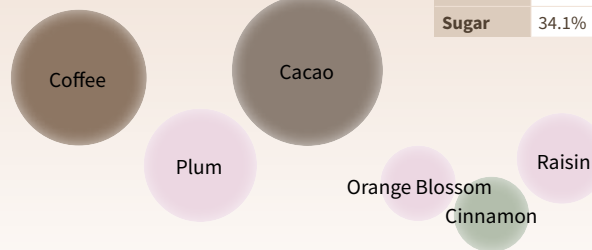
Dark Chocolate Couverture

The perfectly balanced combination of coffee and plum aroma complements the distinctive Cacao flavour. The traditional process brings out the scent of orange blossom and cinnamon. This gives the Maracaibo Clasificado 65% a festive touch, which is underpinned by the slightly sweet sultana bouquet and end with the long finale.

Ingredients: Cacao kernel (53%) (Venezuela), sugar, cacao butter, vanilla* Madagascar. Cacao: 65% minimum.



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 x Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth

Note: Maracaibo Clasificado 65%, **grated** also available.
Item CS29E / 1 pail: 5 kg / 11 lbs / 24 mth



Maracaibo Chocolini 66%, 0.18g

CR14S

Dark Chocolate Couverture

Made with exquisite Venezuelan cacao beans. To create chocolate bread rolls, cakes, cookies, muffins and pastry ganaches. Bake stable.

Ingredients: Cacao kernel (62%) (Venezuela), sugar, cacao butter. Cacao: 66% minimum.



Viscosity	1
Cacao Fat	38.6%
Sugar	33.5%

1 carton (8 kg / 17.6 lbs): 4 x Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth

*Certified organic ingredient



Couvertures created with the finest Swiss milk, cream powder and with noble cacao beans from Venezuela. Impressive in its creamy mouthfeel and delicate flavour notes.

Grand Cru Venezuela



Maracaibo Créole 49%

CS57S

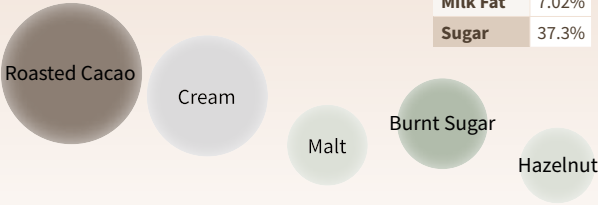
Milk Chocolate Couverture

Maracaibo Créole is truly captivating with its creaminess, paired with a delicate creamy caramel note. The traditionally gentle process brings out the light bourbon vanilla aroma with hints of honey. The fruity-fresh raspberry note flows into the long-lasting and melt-in-the-mouth finish.

Ingredients: Cacao kernel (31%) (Venezuela), sugar, cacao butter, **cream** powder, skimmed **milk** powder, vanilla* Madagascar. Cacao: 49% minimum.



Flavour Intensity



Viscosity	●●●
Cacao Fat	35.8%
Milk Fat	7.02%
Sugar	37.3%

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Maracaibo Criolait 38%

CS36S

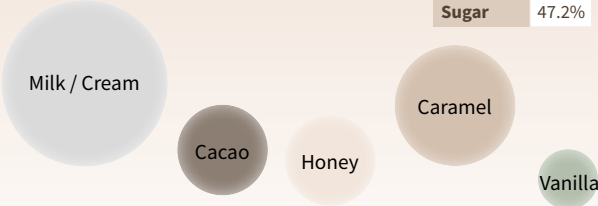
Milk Chocolate Couverture

The delectable taste of milk and cream is supported by a subtle note of honey and caramel. Thanks to the traditionally gentle method, the cacao is perceptible from the start and then fades away with a discreet taste of roasting and vanilla.

Ingredients: Sugar, cacao butter, cacao kernel (11%) (Venezuela), whole **milk** powder, skimmed **milk** powder, **cream** powder, vanilla* Madagascar. Cacao: 38% minimum.



Flavour Intensity



Viscosity	●●●
Cacao Fat	33.9%
Milk Fat	4.9%
Sugar	47.2%

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth

*Certified organic ingredient



Grand Cru Ecuador

An Iconic Product



Fine flavour Arriba National cacao grows in the shade of over 100-year-old trees. Access to the region takes place through the numerous rivers, one of which is the Rio Wimbi (Huimbi).

Grand Cru Couvertures

Grand Cru Ecuador



Arriba 72%–72h

CS87S

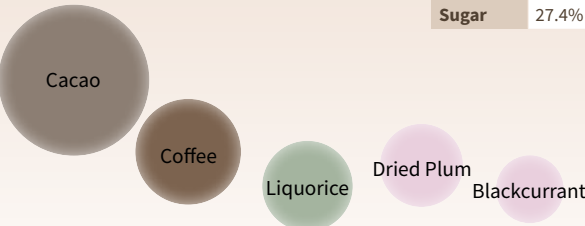
Dark Chocolate Couverture

The cacao flavour is enhanced by the intense coffee and liquorice notes, making the Arriba an unforgettable experience for the senses. The traditionally gentle process brings out the strong dried plum bouquet, which is complemented by a light, almost floral cassis note on the lingering finish.

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



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Rio Huimbi 62%

CR60S

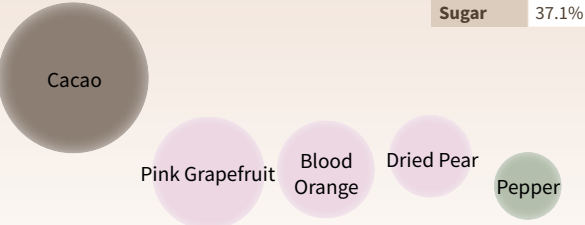
Dark Chocolate Couverture

The balanced and finely fruity cacao flavour leaves its first impression on the palate. Ripe pink grapefruit and blood orange notes elegantly convey freshness and fruitiness until they are overtaken by the unmistakable aromas of dried pears. The long finish is characterised by the delicate pepper tones, which end gently and silkily.

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



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Rio Huimbi 42%

CR40S

Milk Chocolate Couverture

The initial flavour of this milk couverture is heavily influenced by the cacao, which is followed and complemented by pleasant full milk notes. This concludes in turn with an interplay and overarching taste of caramel and discreet malt flavours. The lingering finish reveals a delicate, nutty butter aroma with a barely perceptible and complimentary sweetness.

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



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Grand Cru Costa Rica

Extraordinary Flora & Fauna



Single Plantation Couverture comes from Finca La Amistad, which relies on an ecological and diversified cultivation method. The unwavering belief is that a healthy eco-system is essential for the quality of the cacao and which in turn leads to the protection of the rich biodiversity on the farm and in the region.

Grand Cru Couvertures

Grand Cru Costa Rica



Costa Rica 70%–72h

C027S

Dark Chocolate Couverture

The Costa Rica couverture opens with a balanced, mild cacao flavour and, thanks to traditional processing, has a subtle fruit acidity. The result is the benevolent resonance between a naturally fruity blackberry and the sweet, yellow-green banana. Vigorously roasted hazelnuts usher in the languorous finish, which is rounded off by a spicy, woody green coffee.

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



Flavour Intensity



Viscosity	☐☐☐
Cacao Fat	42.2%
Sugar	29.3%

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Costa Rica 40%–36h

C028S

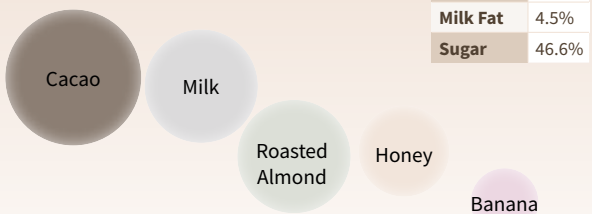
Milk Chocolate Couverture

The balanced milk couverture with a harmonious cacao is surrounded by a pleasant milk note. The taste of roasted almonds is rounded off with mild honey. A sweet, ripe banana is noticeable in the finish, which brings the sensory experience of this milk couverture to a finale.

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



Flavour Intensity



Viscosity	☐☐☐
Cacao Fat	35.6%
Milk Fat	4.5%
Sugar	46.6%

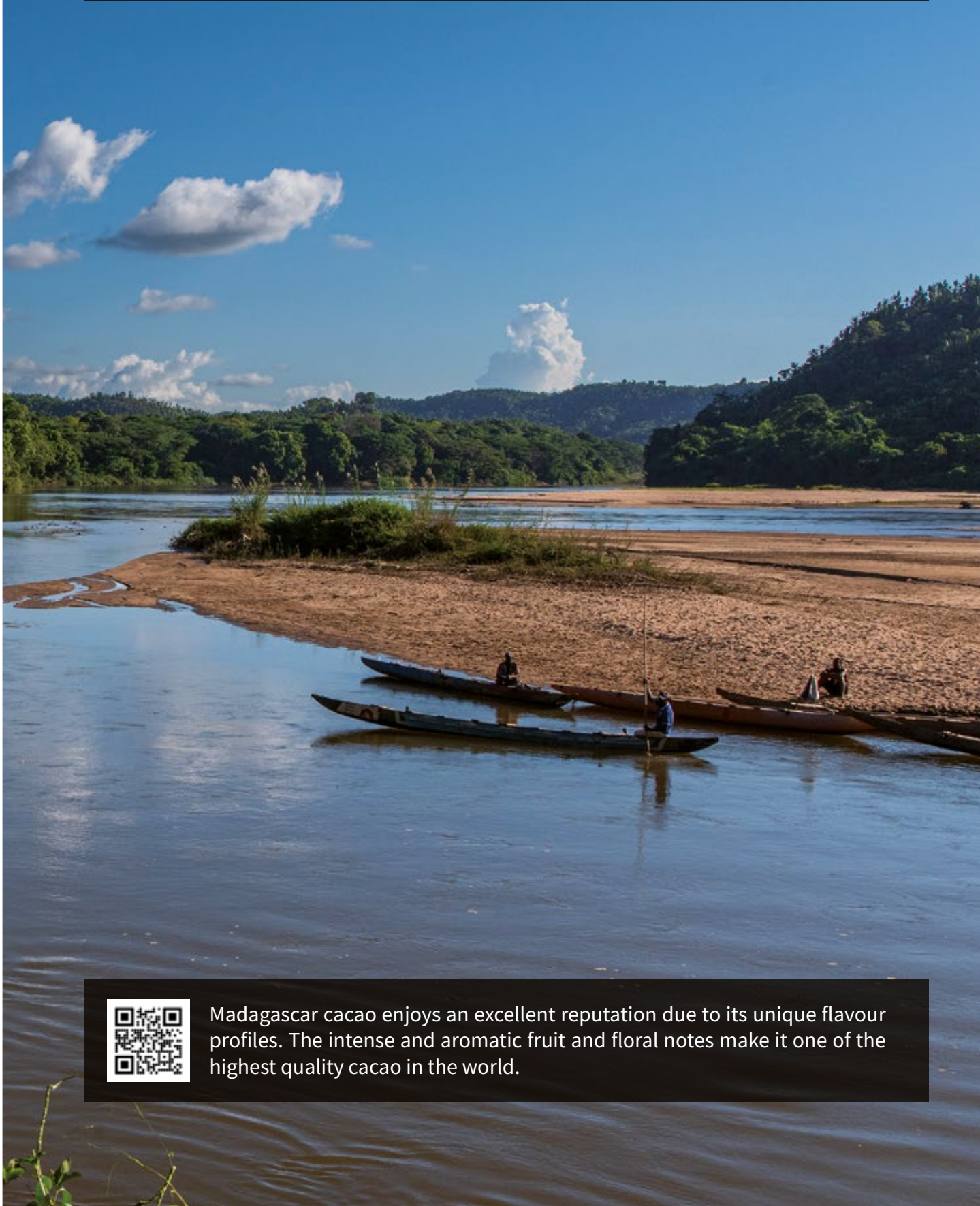
1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth

*Certified organic ingredient

Grand Cru Madagascar

Nutrient-Rich Soils



Madagascar cacao enjoys an excellent reputation due to its unique flavour profiles. The intense and aromatic fruit and floral notes make it one of the highest quality cacao in the world.

Grand Cru Couvertures

Grand Cru Madagascar



Sambirano 68%

CU30S

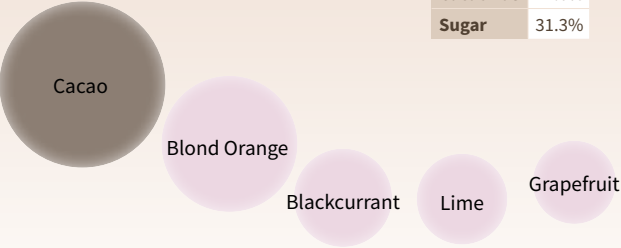
Dark Chocolate Couverture

The intense, rich cacao flavour is characterised by a unique fruit bouquet of blonde orange, cassis, lime and a hint of grapefruit. The refreshing and multi-layered fruit acidity sets this Grand Cru couverture apart from others.

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



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 x Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth

Note: Sambirano 68%, **grated** also available.

Item CU26E / 1 pail: 5 kg / 11 lbs / 24 mth



Madagascar 64%–72h

CS88S

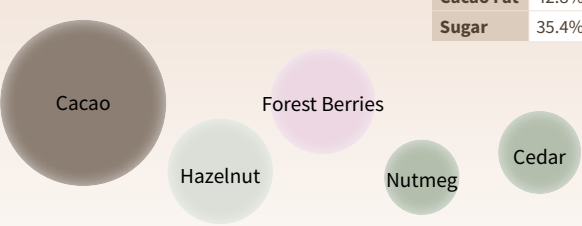
Dark Chocolate Couverture

The balanced, fruity cacao, combined with a light hazelnut roast aroma, is captivating with its fresh note of wild berries. The traditionally gentle process harmoniously brings out the subtle fruit acidity, complemented with hints of cloves and cedar, over a long finish.

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



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 x Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Sambirano 40% NEW

CU29S

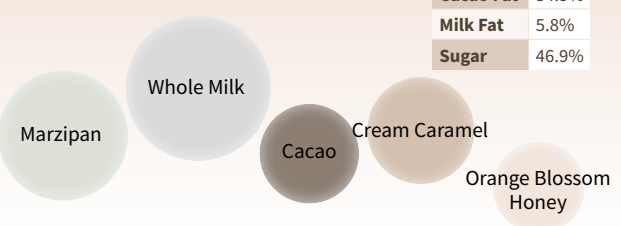
Milk Chocolate Couverture

An intense marzipan note reveals the spectrum of flavour of this sweet milk couverture, followed by flavours of whole milk and cacao. The lingering finish is ushered in by a harmonious cream caramel and is characterised by gentle orange blossom honey.

Ingredients: Sugar, cacao butter, whole milk powder, cacao kernel (12%) (Madagascar), vanilla* Madagascar.
Cacao: 40% minimum.



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 x Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth

*Certified organic ingredient



Grand Cru Grenada

Noble Cacao Beans



Premium single-origin Couvertures made from carefully selected cacao grown in Grenada, ensuring full traceability and consistent quality. They stand out for their distinctive flavour profile, featuring bright fruity notes, subtle spice, and a smooth, elegant finish.

Grand Cru Couvertures

Grand Cru Grenada



Grenada 65%

CR44S

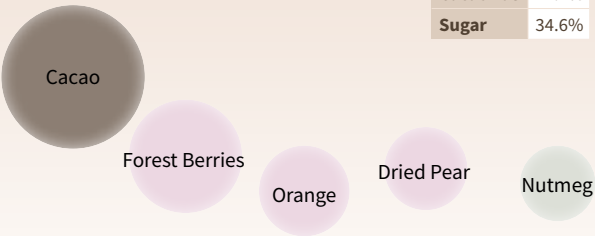
Dark Chocolate Couverture

A strong, intense cacao introduces the sensory experience of Couverture Grenada 65%. The traditionally gentle processing yields an overwhelming fruit bouquet with the variety of wild berries and the natural freshness of orange. A balanced dried pear note ushers in a long-lasting finish, rounded off with a subtle hint of nutmeg.

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



Flavour Intensity



Viscosity	3
Cacao Fat	42.4%
Sugar	34.6%

1 carton (6 kg / 13.2 lbs): 3 x Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Grenada 38%

CR29S

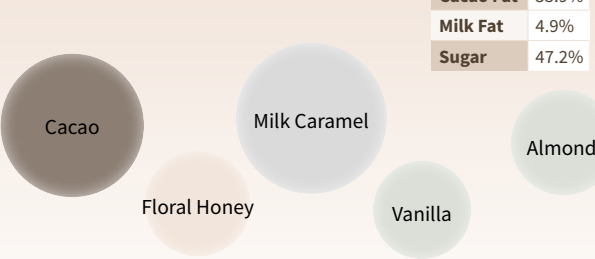
Milk Chocolate Couverture

A well-balanced cacao note is combined with a sweet fruity blossom honey in this sophisticated milk couverture. The flavour is rounded off with a harmonious milk caramel, accompanied by a mild, slightly spicy, sweet vanilla note in the finish.

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



Flavour Intensity



Viscosity	3
Cacao Fat	33.9%
Milk Fat	4.9%
Sugar	47.2%

1 carton (6 kg / 13.2 lbs): 3 x Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth

*Certified organic ingredient

Grand Cru Dominican Republic

Cacao in Harmony with Nature



To meet international market demand for premium quality cacao, Hispaniola cacao was developed, in which an appropriate fermentation process was introduced. This has significantly improved the quality of the cacao that is grown without herbicides or chemical fertilisers, therefore making it ideal for organic certification.

Grand Cru Couvertures

Grand Cru Dominican Republic



Elvesia 74%–72h

CR74S

Dark Chocolate Couverture

Organic

The stylish, bold cacao is surrounded by the delicate tones of black tea and enhanced by a mild tobacco note. The traditionally gentle processing provides the couverture with a fruity finish, which, heralded by refreshing orange aromas, is rounded off by a grapefruit finale. This couverture is certified by the Bio Suisse organic farmers' association.

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



Flavour Intensity



Viscosity	☼☼☼
Cacao Fat	44.4%
Sugar	25.4%

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth

*Certified organic ingredient



Grand Cru Entlebuch

UNESCO Biosphere in the Heart of Switzerland



Swiss 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.

Grand Cru Entlebuch



Opus Lait 38%, Lait de Terroir C022S

Milk Chocolate Couverture with Meadow Milk

Grand Cru couverture with meadow milk from the Entlebuch Biosphere and finest cacao from Sambirano, Madagascar. The pasture milk couverture opens with a rich taste of fresh milk. The creamy, delicate melt reveals a well-balanced cacao accompanied by warm notes of forest honeysuckle. A hint of ripe, sweet pear introduces the lingering finish, which luxuriously fades into fine cream caramel.

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



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Opus Blanc 35%, Lait de Terroir C035S

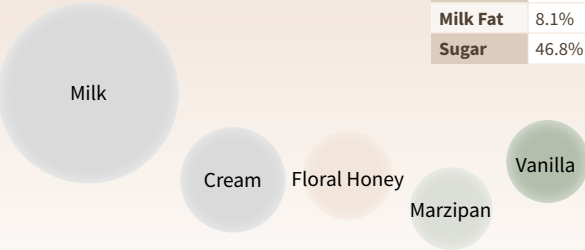
White Chocolate Couverture with Meadow Milk

Grand Cru Couverture with meadow milk from the Entlebuch Biosphere and cacao butter from the Dominican Republic. Fresh milk and the finest cream have pointed the way from the very beginning. The pure milk flavours are accompanied by fine meadow blossom honey thanks to the creamy smoothness of the white hay milk chocolate. Unobtrusive, mild notes of marzipan herald the finish, which lingers in the mouth with a characteristic flavour of mild vanilla.

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



Flavour Intensity



1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth

Classic Couvertures

Harmonious and High-Performance Couvertures



With a deep passion for cacao, we seek out the best raw materials and use them to create couvertures that meet the highest standards. Each and every step and machine in our production is carefully designed to maximise every product.

Chocolate Couvertures

Dark Chocolate Couvertures



Sao Palme 75%
CO45E

Viscosity	☐☐☐☐
Cacao Fat	45%
Sugar	24.1%

Dark Chocolate Couverture

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

1 carton (20 kg / 44.1 lbs): 10 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Sao Palme 68%
CR27E

Viscosity	☐☐☐☐
Cacao Fat	43.2%
Sugar	31.4%

Dark Chocolate Couverture

Ingredients: Cacao kernel (56%) (Ghana), sugar, cacao butter, vanilla* Madagascar. Cacao: 68% minimum.

1 carton (20 kg / 44.1 lbs): 10 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Suhum 65%
CVO1E

Viscosity	☐☐☐☐
Cacao Fat	42.8%
Sugar	34.6%

Dark Chocolate Couverture

Organic

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

1 carton (20 kg / 44.1 lbs): 10 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Accra 62%
CS73S

Viscosity	☐☐☐☐
Cacao Fat	38.7%
Sugar	36.8%

Dark Chocolate Couverture

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

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



*Certified organic ingredient

Dark Chocolate Couvertures



Sao Palme 60%
CR19E

Viscosity	●●●
Cacao Fat	38.8%
Sugar	38.6%

Dark Chocolate Couverture

Ingredients: Cacao kernel (49%) (Ghana), sugar, ca-cao butter, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cacao: 60% minimum.

1 carton (20 kg / 44.1 lbs): 10 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Gastro 58%
CS70S

Viscosity	●●
Cacao Fat	37.8%
Sugar	41.1%

Dark Chocolate Couverture

Ingredients: Cacao kernel (46%) (Ghana), sugar, ca-cao butter, dextrose, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cacao: 58% minimum.

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Felcor 52%
CS86S

Viscosity	●●●
Cacao Fat	36.8%
Sugar	47%

Dark Chocolate Couverture

Ingredients: Sugar, cacao kernel (35%) (Ecuador, Gha-na, Venezuela), cacao butter, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cacao: 52% minimum.

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Lord 49%, grated
CS14S

Viscosity	●●
Cacao Fat	34.8%
Sugar	50.4%

Dark Chocolate Couverture

Ingredients: Sugar, cacao kernel (32%) (Ghana), cacao butter, dextrose, emulsifier (E322: **soya** lecithin), vanil-la* Madagascar. Cacao: 49% minimum.

1 pail: 5 kg / 11 lbs

Shelf life: 24 mth



*Certified organic ingredient

Milk Chocolate Couvertures



Sao Palme 43%
PS60E

Viscosity	●●●
Cacao Fat	35.1%
Milk Fat	6.2%
Sugar	42.9%

Milk Chocolate Couverture

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

1 carton (20 kg / 44.1 lbs): 10 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Accra Lait 42%
CS49S

Viscosity	●●
Cacao Fat	31.2%
Milk Fat	3.5%
Sugar	48.5%

Milk Chocolate Couverture

Ingredients: Sugar, cacao kernel (25%) (Ghana), par-tially skimmed **milk** powder, cacao butter, emulsifier (E322: **soya** lecithin), **butterfat**, vanilla* Madagascar. Cacao: 42% minimum.

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Ambra 38%
CS85S

Viscosity	●●●
Cacao Fat	32.4%
Milk Fat	4.5%
Sugar	49.6%

Milk Chocolate Couverture

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

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Sao Palme 36%
CR18E

Viscosity	●●●
Cacao Fat	30.9%
Milk Fat	4.1%
Sugar	52.8%

Milk Chocolate Couverture

Ingredients: Sugar, cacao butter, cacao kernel (12%) (Ghana), partially skimmed **milk** powder, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla* Ma-dagascar. Cacao: 36% minimum.

1 carton (20 kg / 44.1 lbs): 10 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Caramelito 36%
CO38S

Viscosity	●●●
Cacao Fat	33.2%
Milk Fat	6.4%
Sugar	47.1%

Milk Chocolate Couverture

Ingredients: Sugar, cacao butter, cacao kernel (7.5%) (Ghana), **whey** powder, **butterfat**, maltodextrin, whole **milk** powder, skimmed **milk** powder, emulsi-fier (E322: **soya** lecithin), flavour, vanilla* Madagas-car. Cacao: 36% minimum.

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



*Certified organic ingredient

White Chocolate Couvertures



Bionda 36%

CO49S

Viscosity	☐☐☐
Cacao Fat	36.3%
Milk Fat	7.5%
Sugar	46.6%

White Chocolate Couverture

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

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Edelweiss 36%

CS84S

Viscosity	☐☐☐
Cacao Fat	36%
Milk Fat	4.9%
Sugar	49.4%

White Chocolate Couverture

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

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth

Note: Edelweiss 36%, bar, also available.
Item: FE36S / 10 kg / 4 × 2.5 kg / 18 mth



Mont Blanc 31%

CS78S

Viscosity	☐☐
Cacao Fat	31.2%
Milk Fat	3.7%
Sugar	58.1%

White Chocolate Couverture

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

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Sao Palme 30%

CR17E

Viscosity	☐☐☐
Cacao Fat	30.9%
Milk Fat	4.2%
Sugar	58.4%

White Chocolate Couverture

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

1 carton (20 kg / 44.1 lbs): 10 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Info

Bionda features a unique caramel composition crafted with exceptional milk powders and no artificial flavors or colors. This careful formulation delivers a naturally authentic flavor profile, resulting in a rich, creamy mouthfeel and a beautifully balanced caramel taste.

Healthcare in Ghana

The «Akwaaba» Project



The overwhelming majority of smallholder farmers in the cacao-growing regions of Ghana have either no access to comprehensive healthcare or are unable to afford it. With the financial support of customers, the Swiss platform for sustainable cacao «SWISSCO», and in collaboration with our implementation partner Elucid, together with our raw material supplier Yayra Glover Ltd, Felchlin is providing cacao farmers and their families access to professional healthcare.

The project provides compelling proof of the beneficial impact of the improvement in the health of people in the cacao regions of origin, the alleviation of extreme poverty and in addition helps to increase productivity. The project also hinders child labour and deforestation. With this commitment, we are investing in two of the sustainable development goals defined by the UN: No. 1 «No poverty» and No. 3 «Good health and well-being».



Scan for more information about our healthcare in Ghana

Bâtons & Bâtuja

Dependable chocolate for sophisticated baking creation

Elevate your pastry creations with premium sticks, crafted for pastry chefs who demand exceptional flavor and consistency. Felchlin presents both organic and classic selections, featuring refined single-origin chocolate sticks alongside Bâtuja sticks with a deep, elegant hazelnut richness; designed to satisfy every creative vision.

Innovation & Expertise

Premium Sticks

Bâtons Suhum 60% 10 G

BA01S

Dark Chocolate Couverture

Organic

Ingredients: Cacao kernel* (Ghana) (44%), cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic), vanilla* Madagascar. Cacao: 60% minimum.

1 carton: 2.8 KG / 6.1 LBS (280 Sticks)

1 Stick: 80 mm / 8cm / 10g / 0.01 lb

Shelf life: 12 mth



Bâtons Classic 53% 5 G

BA08S

Dark chocolate Couverture

Ingredients: Sugar, cacao kernel (39%) (Ghana), cacao butter, emulsifier (E322: sunflower lecithin). Cocoa: 53% minimum.

1 carton: 5.04 kg / 11.11 lbs (1'008 Sticks)

1 Stick: 80 mm / 8 cm, 5 g / 0.01 lb

Shelf life: 12 mth



Bâtuja Noisette Noir 20 G

BA02S

Gianduja Hazelnut

Organic

Ingredients: Cane sugar* (Paraguay), cacao kernel* (Ghana), hazelnuts* (Turkey) (29%), cacao butter* (Dominican Republic).

1 carton: 3.36 kg / 7.4 lbs (168 Sticks)

1 Stick: 80 mm / 8 cm, 20 g / 0.02 lb

Shelf life: 12 mth



Combine a light, delicate brioche dough with a delicious Bâtuja or Bâton filling

- Very trendy for mini pastries and Branchli bars
- Classic & Grand Cru quality, full flavour
- Easily recognizable after baking
- Batujas are made with premium
- Hazelnuts freshly roasted at Felchlin
- Single origin
- Vegan suitable

*Certified organic ingredient

Speciality Couvertures

For Special Dietary Needs



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

Chocolate Couvertures

Speciality Couvertures



Supremo 62% CL83S

Dark Chocolate Couverture with sweetener

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



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.

1 carton (10 kg / 22 lbs): 4 × Bars (each 2.5 kg / 5.5 lbs)

Shelf life: 24 mth

Viscosity	●●●
Cacao Fat	40.3%
Sugar	0.2%



Lacta 40% CL40S

Milk Chocolate Couverture with sweetener

Ingredients: Sweetener (E965: maltitol), whole milk powder, cacao butter, cacao kernel (16%) (Ecuador, Ghana), emulsifier (E322: sunflower lecithin), vanilla* Madagascar. Cacao: 40% minimum.



No Added Sugar

The term "no added sugar" means that we have not added any sugar to the product (contains natural types of sugar).

1 carton (10 kg / 22 lbs): 4 × Bars (each 2.5 kg / 5.5 lbs)

Shelf life: 18 mth

Viscosity	●●●
Cacao Fat	33.1%
Milk Fat	6.4%
Sugar	9.7%



Alba 36% CL79S

White Chocolate Couverture with sweetener

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



No Added Sugar

The term "no added sugar" means that we have not added any sugar to the product (contains natural types of sugar).

1 carton (10 kg / 22 lbs): 4 × Bars (each 2.5 kg / 5.5 lbs)

Shelf life: 18 mth

Viscosity	●●●
Cacao Fat	36.1%
Milk Fat	4.8%
Sugar	11.3%

*Certified organic ingredient

Vegan Choc

Organic & Vegan



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.

Cacao Based Products

Vegan Choc

Vegan Choc Brun 44%
DF03E

Viscosity	☐☐☐☐
Cacao Fat	35.3%
Sugar	36.7%

Cacao Based Product, Bar

Organic

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. Cacao: 44% minimum.

1 carton (5 kg / 11 lbs): 2 × Bars (each 2.5 kg / 5.5 lbs)

Shelf life: 18 mth

Vegan Choc Blanc 38%
DF02E

Viscosity	☐☐☐☐
Cacao Fat	39.8%
Sugar	41.2%

Cacao Based Product, Bar

Organic

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), emulsifier (E322: sunflower lecithin*), vanilla extract* Madagascar. Cacao: 38% minimum.

1 carton (5 kg / 11 lbs): 2 × Bars (each 2.5 kg / 5.5 lbs)

Shelf life: 18 mth

*Certified organic ingredient

Discover our Basic Recipes Collection

Your Starting Point for Sweet Inspiration

Begin your chocolate and confectionery creations with our practical Basic Recipes brochure — designed to give professionals a reliable foundation.

- Curated selection of recipes for creams, mousses, ganaches, and giandujas
- Highlights the versatility of Felchlin couvertures, nut pastes, and ingredients
- Tested methods explained with clarity for everyday use
- A trusted companion for efficiency, inspiration, and confidence
- Scan the QR code to download the PDF and keep it at your fingertips



Scan QR Code for the Basic Recipe Booklet.

Couverture Tempering Guide

Standard Tempering		Working temperature		Quantity of Rondos for seeding method	
Products		Celsius	Fahrenheit	Grams	Ounces
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			Working temperature		Quantity of Rondos for seeding method	
Art. No.	Product Name	Product Page	Celsius	Fahrenheit	Grams	Ounces
CO35	Opus Blanc 35% au lait de terroir	27	28–30°C	82.4–86.0°F	450 g	15 oz
CO22	Opus Lait 38% au lait de terroir	27	28–30°C	82.4–86.0°F	450 g	15 oz
CO49	Bionda 36%	35	29–31°C	84.2–87.8°F	450 g	15 oz
CO38	Caramelito 36%	34	30–32°C	86.0–89.6°F	450 g	15 oz
CS90	Bolivia 45% 60h au lait de terroir	11	28–30°C	82.4–86.0°F	450 g	15 oz
CS58	Maracaibo Créole 49%	15	28–30°C	82.4–86.0°F	450 g	15 oz
CL79	Alba 36%	37	29–31°C	84.2–87.8°F	450 g chopped	12 oz
CL40	Lacta 40%	37	30–32°C	86.0–89.6°F	450 g chopped	15 oz
CL83	Supremo 62%	37	31–33°C	87.8–91.4°F	350 g chopped	15 oz

Tempering of Vegan Choc			Working temperature		Quantity of Rondos for seeding method	
Art. No.	Product Name	Product Page	Celsius	Fahrenheit	Grams	Ounces
DF03	Vegan Choc Brun 44%	39	30–32°C	86.0–89.6°F	450 g chopped	15 oz
DF02	Vegan Choc Blanc 38%	39	30–32°C	86.0–89.6°F	450 g chopped	15 oz

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

Seeding method



Tabling method



Cacao Products

Made with the best raw ingredients



Cacao products such as cacao mass, butter, nibs, and powder are versatile ingredients used in creams, doughs, and cakes. While cacao mass adds flavour, cacao butter helps stabilize textures, and nibs and powder enhance a variety of baked goods.

Product Range

Cacao Products



Suhum Nibs 3–4mm

CA71S

Cacao Nibs Roasted

Organic

Preparation: Add approximately 10% for fillings and couvertures.

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

1 carton (6 kg / 13.2 lbs): 6 × 1 kg (2.2 lbs)

Shelf life: 24 mth



Ghana Nibs Qroqant 2–3mm

CA19S

Cacao Nibs Caramelised

Preparation: Add approximately 10% for fillings and couvertures.

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

1 carton (6 kg / 13.2 lbs): 6 × 1 kg (2.2 lbs)

Shelf life: 24 mth



Cacaomass Suhum

CS06S

Cacao Mass

Organic

Preparation: Heat to approximately 50 °C / 122 °F

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

1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth



Cacao Butter

CS76S

Cacaobutter, grated

Organic

Preparation: Heat to approximately 50 °C / 122 °F

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

1 carton (10 kg / 22 lbs): 4 × Bags (each 2.5 kg / 5.5 lbs)

Shelf life: 18 mth



*Certified organic ingredient

Giandujas & Praline Paste

Ready-to-Use



The combination of our ready-to-use products and our Grand Cru couvertures provides the perfect base for pralines, baked goods, desserts, pastries, and ice cream.

Product Range

Giandujas & Praline Paste

Gianduja D

CP82S

Dark Gianduja Hazelnut Bar Preparation 1**

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

1 carton (6 kg / 13.2 lbs): 3× Bars (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Gianduja D Intenso

CP83S

Less Sugar

Dark Gianduja Hazelnut Bar Preparation 2**

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

1 carton (6 kg / 13.2 lbs): 3× Bars (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Gianduja M Intenso

CP77S

Less Sugar

Milk Gianduja Hazelnut Bar Preparation 2**

Ingredients: Hazelnuts (35%), whole milk powder, sugar, cacao butter, cacao kernel, emulsifier (E322: sunflower lecithin).

1 carton (6 kg / 13.2 lbs): 3× Bars (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Cocos Gianduja

FE98E

Filling Coconut Preparation 3**

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

1 Pail: 6 kg / 13.2 lbs

Shelf life: 18 mth



Praline Paste 1:1

DC46E

Praline Paste Hazelnut Preparation 4**

Ingredients: Hazelnuts (47%), sugar, cacao butter

1 Pail: 5 kg / 11 lbs

Shelf life: 18 mth



** Preparations

Preparation 1: Roll out: approx. 24°C / 75°F. To melt: warm up to 28–30°C / 82–86°F.

Preparation 2: Melt at 26–28°C / 79–82°F.

Preparation 3: To decorate: whisk at 22–24°C / 71–75°F. To melt: warm up to 28–30°C / 82–89°F.

Preparation 4: To flavour: add 10–30% praline filling.

*Certified organic ingredient

Ultra Mouldings



Ultra Dark M

CS91S

Glaze Dark

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): 3× Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Ultra White M

CS97S

Coating White

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, skimmed milk powder, hardened coconut fat, dextrose, whole milk powder, emulsifier (E322: sunflower lecithin), vanilla extract* Madagascar.

1 carton (6 kg / 13.2 lbs): 3× Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Moulding Glazes

- Hardens like couverture
- Authentic chocolately taste
- Ideal for moulding pralines and other chocolate work
- Shiny finish and firm snap
- No tempering required

Ultra Coatings



Ultra Dark C

CO59S

Glaze Dark

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

Ingredients: Sugar, fully hardened coconut oil, low-fat cacao powder, coconut oil, fully hardened rapeseed oil, sunflower oil, emulsifier (E322: sunflower lecithin), vanilla* Madagascar.

1 carton (6 kg / 13.2 lbs): 3× Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 m



Ultra Milk C

CO71S

Glaze Milk

Ingredients: Sugar, fully hardened coconut oil, whole milk powder, coconut oil, fully hardened rapeseed oil, low-fat cacao powder, sunflower oil, skimmed milk powder, emulsifier (E322: sunflower lecithin), vanilla* Madagascar.

1 carton (6 kg / 13.2 lbs): 3× Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



Coating Glazes

- Cuts cleanly
- Great chocolately taste
- Softer than moulding; ideal for chocolate cakes, pastries and dipping
- No tempering required



Ultra White C

CO70S

Coating White

Ingredients: Sugar, fully hardened coconut oil, skimmed milk powder, coconut oil, fully hardened rapeseed oil, dextrose, whole milk powder, sunflower oil, emulsifier (E322: sunflower lecithin), vanilla extract* Madagascar.

1 carton (6 kg / 13.2 lbs): 3× Bags (each 2 kg / 4.4 lbs)

Shelf life: 18 mth



*Certified organic ingredient

*Certified organic ingredient

Caramel Brûlé with Fleur de sel

Ready to Use



Consistent quality, rich in flavour, silky finish. Made with only 6 ingredients, sugar, cream, glucose, butter, water & fleur de sel, that is it.

Product Range

Caramel, Brilliant Glaze, Coffee Paste



Caramel Brûlé with Fleur de sel

TM01E

Caramel

Preparation: ready to use.

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

1 Pail: 5.5 kg / 12.1 lbs

Shelf life: 15 mth



Choco Brilliant Dark Glaze

TM99E

Glaze Dark

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.

1 Pail: 6 kg / 13.2 lbs

Shelf life: 18 mth



Gusto Ricco

FE70S

Coffee Paste

Preparation: Proportion: 8–10% per kg of mass. To flavour couvertures, compound coatings, ganache, creams, fillings, fondants and ice creams.

Ingredients: Sunflower oil, roasted coffee (33%), rice-starch, fully hardened coconut oil, coconut oil, fully hardened rapeseed oil, emulsifier (E322:sunflower lecithin).

1 carton (6 kg / 13.2 lbs): 6 × 1 kg (2.2 lbs)

Shelf life: 18 mth



*Certified organic ingredient

OSA Fillings

Non Tempering Fillings



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

Ingredients & Applications

Basic Recipes OSA

Enhance your basic recipes with the various Felchlin OSA-Fillings.

For total 1,000 g of flavour cream / filling:
To melt: Warm the Osa filling to a max. temperature of 28 – 30 °C (82 – 86 °F)
To decorate: Whisk at a max. temperature of 22 – 24 °C (71–75 °F) until it is light and airy

Buttercream	Vanilla cream	Praline / Truffle filling	Milk filling	Liqueur filling 17% Vol.	Alcohol filling 40% Vol.	Fruit bar
800 g Buttercream 200 g OSA Beat together	720 g Vanilla cream 280 g OSA Stir until smooth	700 g Ganache 300 g OSA Fold in	250 g Milk 750 g OSA Beat	200 – 500 g Liqueur 500 – 800 g OSA at 28 – 30°C (82 – 86°F) Combine	100 – 200 g Alcohol 800 – 900 g OSA at 28 – 30°C (82 – 86°F) Combine	750 g Tempered couverture 250 g OSA Mix

Many applications and advantages:

- Water-free base - long shelf life
- Ideal for one-shot machines
- Fast crystallization - efficient processing
- Natural ingredients - authentic taste
- Produce in advance and freeze
- Can be used to make whipped fillings, chocolate bars, as a flavouring, and more



OSA Recipe Booklet
Scan QR Code





Soft melting fillings that allow the user to obtain intense flavours in minimum time. Made with real fruit powders and exclusive oils, they're the ideal foundation for vibrant, colourful creations.

OSA Fillings

	Product	Ingredients	Transparency
	Almonosa F Filling Almond firm DC21E	Sugar, almonds (38%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E322: soya lecithin), vanilla* Madagascar.	
	Blueberry Filling Blueberry DF41E	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.	
	Caramelosa Filling Caramel DC23E	Sugar, coconut oil, sunflower oil, whole milk powder, cream powder, cacao butter, whey powder, butterfat, maltodextrin, skimmed milk powder, caramel (0.5%), emulsifier (E322: sunflower lecithin), fleur de sel (sea salt), natural flavour.	
	Coffeenosa Filling Coffee DF37E	Sugar, palm kernel oil, whole milk powder, palm oil, sunflower oil, roasted coffee (6.0%), skimmed milk powder, emulsifier (E322: soya lecithin).	
	Fraganosa Filling Strawberry DC22E	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.	
	Frambonosa Filling Raspberry DC70E	Sugar, coconut oil, sunflower oil, maltodextrin, lactose, raspberry fruit powder (5.0%), cacao butter, whole milk powder, emulsifier (E322: sunflower lecithin), natural flavour, beetroot red concentrate.	
	Lemonosa Filling Lemon DC30E	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.	
	Mangonosa Filling Mango Passionfruit DC79E	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).	
	Mascarpone Filling with mascarpone flavour DF34E	Sugar, coconut oil, cream powder, sunflower oil, cacao butter, skimmed milk powder, whey powder, emulsifier (E322: sunflower lecithin), natural flavour.	
	Orangeosa Filling Orange DC31E	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).	
	Pistachiosa F Filling Pistachio firm DC20E	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).	
	Praline Croquantine Filling Almond with biscuit splinters DC15E	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).	
	Pralinosa F Filling Hazelnut firm DC12E	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.	
	VeryBerryosa Filling Berries DC35E	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: sunflower lecithin), natural flavour.	

Applies to all OSA fillings: 1 Pail 6 kg / 13.2 lbs, Shelf life 18 mth

*Certified organic ingredient

Almond Products

Excellent Quality



Our marzipan and almond fillings are carefully crafted using only the finest almonds, resulting in premium quality.

Product Range

Almond Products

California 1:1

KK44E

Bakeable Filling Almond

Preparation: Suitable for rolling. Intense almond flavour, bake stable and ideal for all sorts of almond confections.

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

1 Pail: 6.5 kg / 14.3 lbs

Shelf life: 12 mth



Modeling Marzipan

KK06S

Marzipan White

Preparation: Suitable for rolling, modelling figurines, flowers, as well as for covering cakes and pastries. Keeps well in the freezer.

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

1 Carton: 7 kg / 15.4 lbs

Shelf life: 15 mth



Marzipan Confectionery 1:1

KK02S

Marzipan

Preparation: Suitable for rolling, use to create pralines, specialties, confectionaries, tortes and pastries.

Ingredients: Sugar, almonds (43%), water, humectants (E420: sorbitol, E1103: invertase), invert sugar.

1 Carton: 7 kg / 15.4 lbs

Shelf life: 15 mth



Powders & Modeling Paste

Premium Powder Mixes



For the efficient and consistently high-quality production of mousses and creams, we offer various products based on vanilla, chocolate and more.

Product Range

Powders & Modeling Paste



Vanilla Cream Powder (for warm)

UE03E

Custard Powder with Vanilla

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, E110: 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

Shelf life: 18 mth



Maracaibo Mousse

TM77E

Chocolate Mousse Powder

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), vanilla* Madagascar.

1 Carton (6.75 kg / 14.9 lbs): 9 × Bags (each 750 g / 1.7 lbs)

Shelf life: 24 mth



Deco Magic

TM83E

Modelling Mass White

Preparation: Knead by hand until pliable, then roll using icing sugar or corn starch.

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

1 Pail: 6 kg / 13.2 lbs

Shelf life: 18 mth



Info

Deco Magic is pliable with good elasticity, easy to work with, easy to mould in desired shapes, stable for figurines, can be coloured with food color or air brush. Crunchy texture.

Products for Decoration

Chocolate Shavings, Sprinkle Décor & Writing Glazes



Versatile, ready-to-use decorative products, designed to elevate and add a creative, elegant finish to your desserts and confections.

Products for Decoration



Decorta F
CS10S

Dark Chocolate Shavings

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

1 carton: 3 kg / 6.6 lbs

Shelf life: 24 mth



Croquantine
HA20S

Pastry Product Croquantine

Preparation: Add 5–10% for fillings and couvertures.
Ingredients: Wheat flour (51%) (France), sugar, coconut
oil, rapeseed oil, water, skimmed milk powder, **butter-**
fat, flavour, edible salt, emulsifier (E322: lecithin), **bar-**
ley malt extract, colour (E160c: Paprika extract).

1 carton: 2 kg / 1.1 lbs

Shelf life: 15 mth



Scrivosa B
CA04E

Dark Glaze Writing

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

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

1 Carton (7.5 kg / 16.5 lbs): 6 × Pails (each 1.25 kg /
2.8 lbs)

Shelf life: 18 mth



Scrivosa W
FE08E

White Coating Writing

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

Ingredients: Sugar, hardened palm kernel oil, skim-
med milk powder, hardened coconut fat, emulsifier
(E322: **soya** lecithin).

1 Carton (7.5 kg / 16.5 lbs): 6 × Pails (each 1.25 kg /
2.8 lbs)

Shelf life: 18 mth



*Certified organic ingredient

Certifications & Dietary Information



Bio / Organic

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



USDA Organic

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 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.



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.



Halal

Our products are Halal certified (Halal Certifications Services Switzerland).

Certification-Nr 851687-CH-3102.



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, equilibrizers, 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 0.5g of sugar per serving. According to FDA regulation this amount is recognized as sugar-free.



Trans-Fat-Free

These products contain less than 0.5g 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.

Condirama Training Centre



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

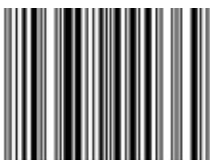
We are constantly developing new recipe ideas with the aim of assisting our clients to succeed. Using Felchlin products and built on the competence of our specialists, our recipes are easy to understand and achieve a strong impact – both for the palate and the eye. Find many recipes at felchlin.com.



Scan for more information about our International Exchange of Knowledge



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