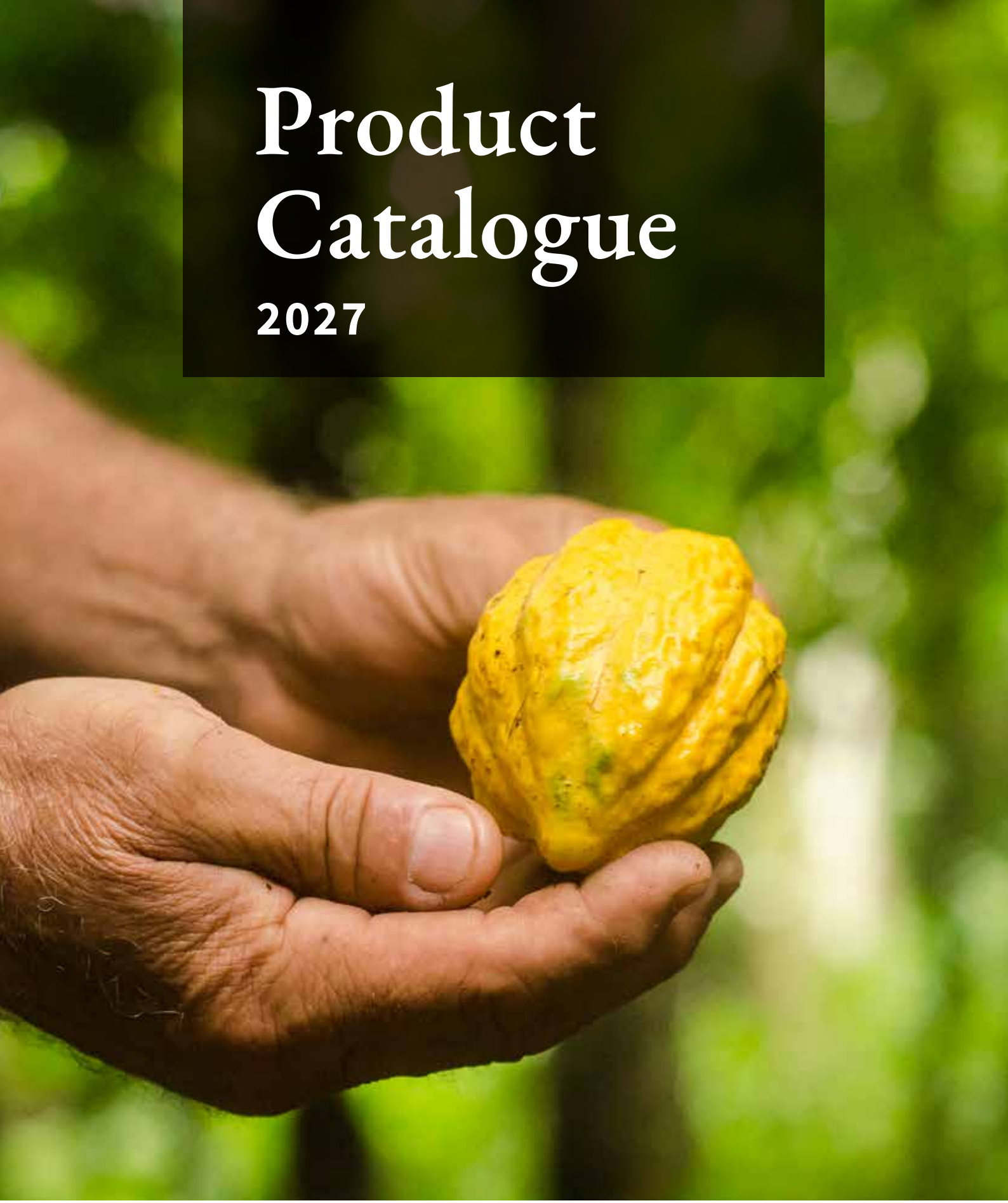

Product Catalogue

2027

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 specialties for the confectioner. We take time to allow each cacao bean to develop its individual flavors 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

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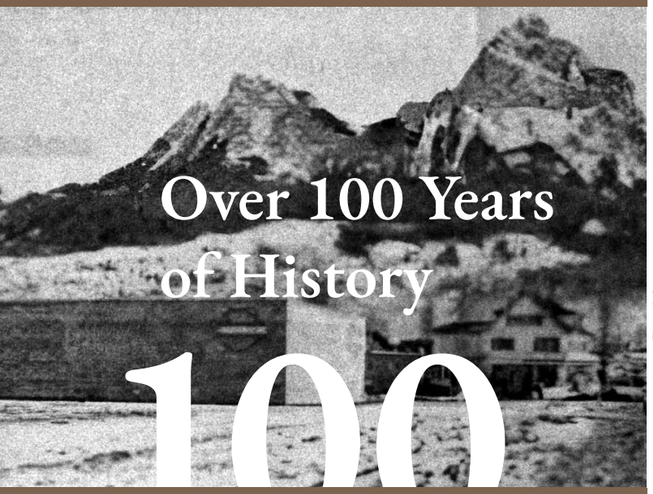
Some products are not available in all markets. The right to make changes to the range is reserved.

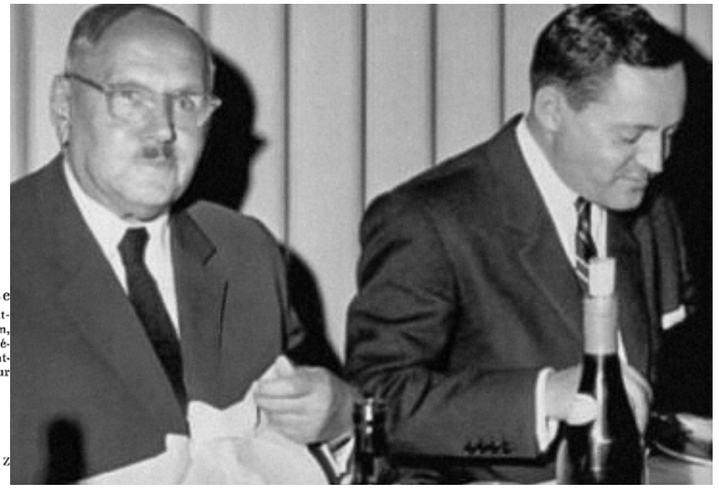


Over 100 Years of History

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.









1908

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.

1924

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.

1935

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.

1970

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.

1973

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.

1992

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.

1999

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.

2004

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%».

2008

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.

2018

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

2023

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.

2025

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



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

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 flavors 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 flavor 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 flavors and may often rely on the addition of flavorings 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 target fineness of 16 µm, with a maximum of 18 µm. 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 Bolivia

Rare and Wild Cacao



Wild cacao offers rich, harmonious flavors and many aromas, expressing the complexity of the very small beans that weigh just about half of usual cacao beans. Bolivia Milk is crafted with premium Swiss Biosphere Meadow Milk from the Entlebuch Biosphere, where cows graze naturally on fresh meadow grasses. Together, they showcase Felchlin's commitment to outstanding Swiss craftsmanship and exceptional flavor.

Bolivia 68%–60h

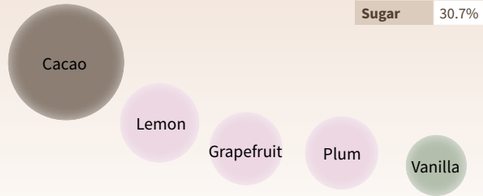
CS93S

Dark Chocolate Couverture

The rich, harmonious cacao flavor 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.

Flavor Intensity



Fluidity	●●●
Cacao Fat	42.4%
Sugar	30.7%

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

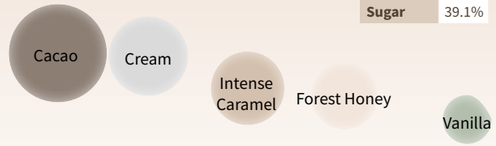
CS90S

Milk Chocolate Couverture with Biosphere Meadow Milk

The pleasantly fruity wild cacao flavor opens the sensory experience of this noble milk couverture. A clearly perceptible cream note of biosphere 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.

Flavor Intensity



Fluidity	●●●
Cacao Fat	37.6%
Milk Fat	7.1%
Sugar	39.1%

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

Shelf life: 18 mth

Bolivia 68%-60h won the Gold Medal for «Dark Bean to Bar» (under 90%), by the Academy of Chocolate in the UK, an independent and nonprofit organization.

●●● **High Fluidity** : Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.



Grand Cru Centenario

The World’s Most Exceptional Cacao Trio

To celebrate 100 years of Felchlin and the Grand Cru legacy, the Anniversary Couverture named Centenario Concha was crafted with the most extraordinary cacao beans from three world-renowned origins. A trio of wild cacao from Bolivia, noble cacao from Venezuela and «Nacional» noble cacao from Ecuador. The world’s most exceptional cacao, each cacao bean origin roasted separately for maximum expression.

Bolivia, Ecuador & Venezuela

Centenario Concha 70%–48h

CR12S

Dark Chocolate Couverture

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.

An intense black tea swirls around this robust cacao. Traditional refining in the conche produces a mélange of fruity, dried plums, a mildly sweet, still slightly green banana and a refreshing orange. The spicy touch of dried vanilla bean brings the combination of these three fine cacaos to a long-lasting conclusion.

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

Flavor Intensity

Fluidity	♦♦♦
Cacao Fat	42.9%
Sugar	29.2%

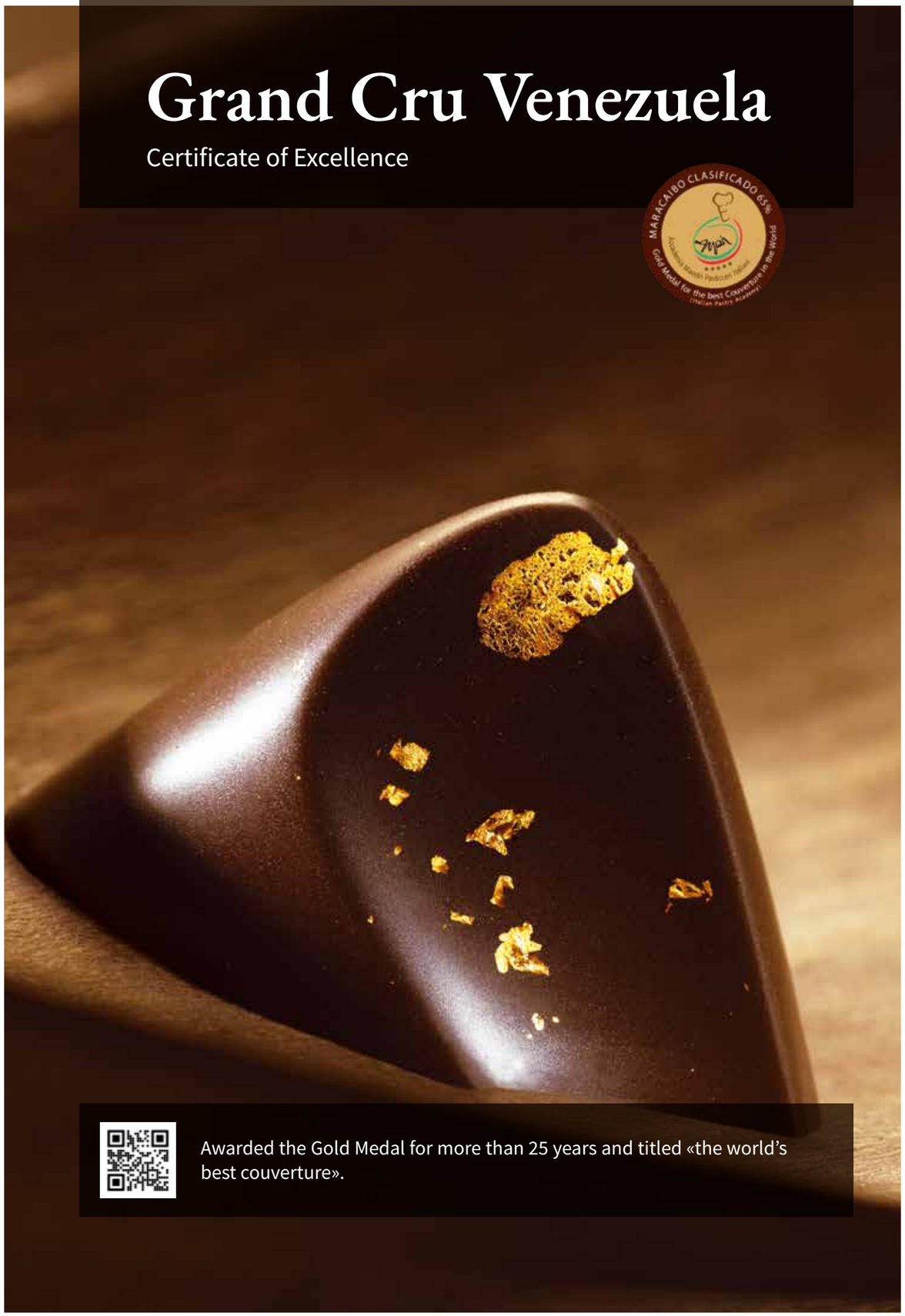


1 carton (6 kg / 13.2 lbs): 3 × Bags (each 2 kg / 4.4 lbs)

Shelf life: 24 mth

♦♦ **High Fluidity :** Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.

*Certified organic ingredient



Grand Cru Venezuela

Certificate of Excellence

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

Grand Cru Venezuela

Maracaibo 88%

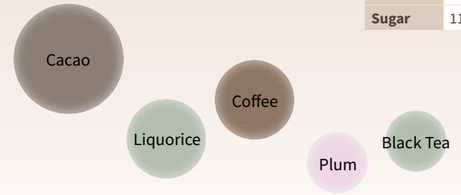
CO88S

Dark Chocolate Couverture

Tasting the highly concentrated Maracaibo 88% is an intensely flavor some 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.

Flavor Intensity



Fluidity	♦♦♦
Cacao Fat	51.3%
Sugar	11.1%

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

Shelf life: 24 mth

Maracaibo Clasificado 65%

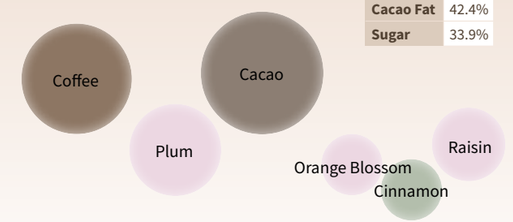
CU08S

Dark Chocolate Couverture

The perfectly balanced combination of coffee and plum aroma complements the distinctive Cacao flavor. 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.

Flavor Intensity



Fluidity	♦♦♦
Cacao Fat	42.4%
Sugar	33.9%

1 carton (6 kg / 13.2 lbs): 3 × 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.

Fluidity	♦
Cacao Fat	51.9%
Sugar	33.1%

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

Shelf life: 24 mth

*Certified organic ingredient

♦ **Low Fluidity :** Versatile for pastry, molding, tablets, and enrobing. Ideal for applications requiring a thicker consistency.
♦♦♦ **High Fluidity :** Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.



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

Grand Cru Venezuela

Maracaibo Créole 49%

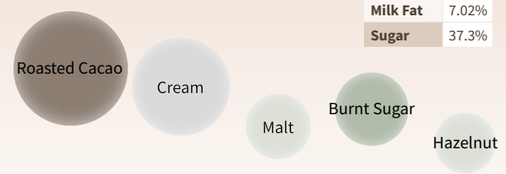
CS57S

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-themouth finish.

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

Flavor Intensity



Fluidity	♦♦♦
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%

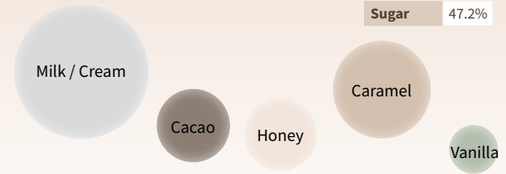
CS36S

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.

Flavor Intensity



Fluidity	♦♦♦
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

♦♦ **High Fluidity :** Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.

Grand Cru Ecuador

An Iconic Product



Fine flavor 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 Ecuador

Arriba 72%–72h

CS87S

Dark Chocolate Couverture

The cacao flavor 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.

Flavor Intensity

Fluidity	♦♦♦
Cacao Fat	45.1%
Sugar	27.4%



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 flavor 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 characterized by the delicate pepper tones, which end gently and silkily.

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

Flavor Intensity

Fluidity	♦♦♦
Cacao Fat	41.8%
Sugar	37.1%



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 flavor 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 flavors. 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.

Flavor Intensity

Fluidity	♦♦♦
Cacao Fat	35.4%
Milk Fat	4.5%
Sugar	45.9%



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

Shelf life: 18 mth

*Certified organic ingredient

♦♦♦ **High Fluidity :** Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.



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 Costa Rica

Costa Rica 70%–72h

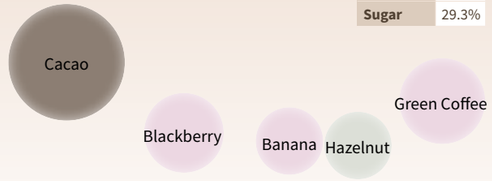
C027S

Dark Chocolate Couverture

The Costa Rica couverture opens with a balanced, mild cacao flavor 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.

Flavor Intensity



Fluidity	♦♦♦
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.

Flavor Intensity



Fluidity	♦♦♦
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)

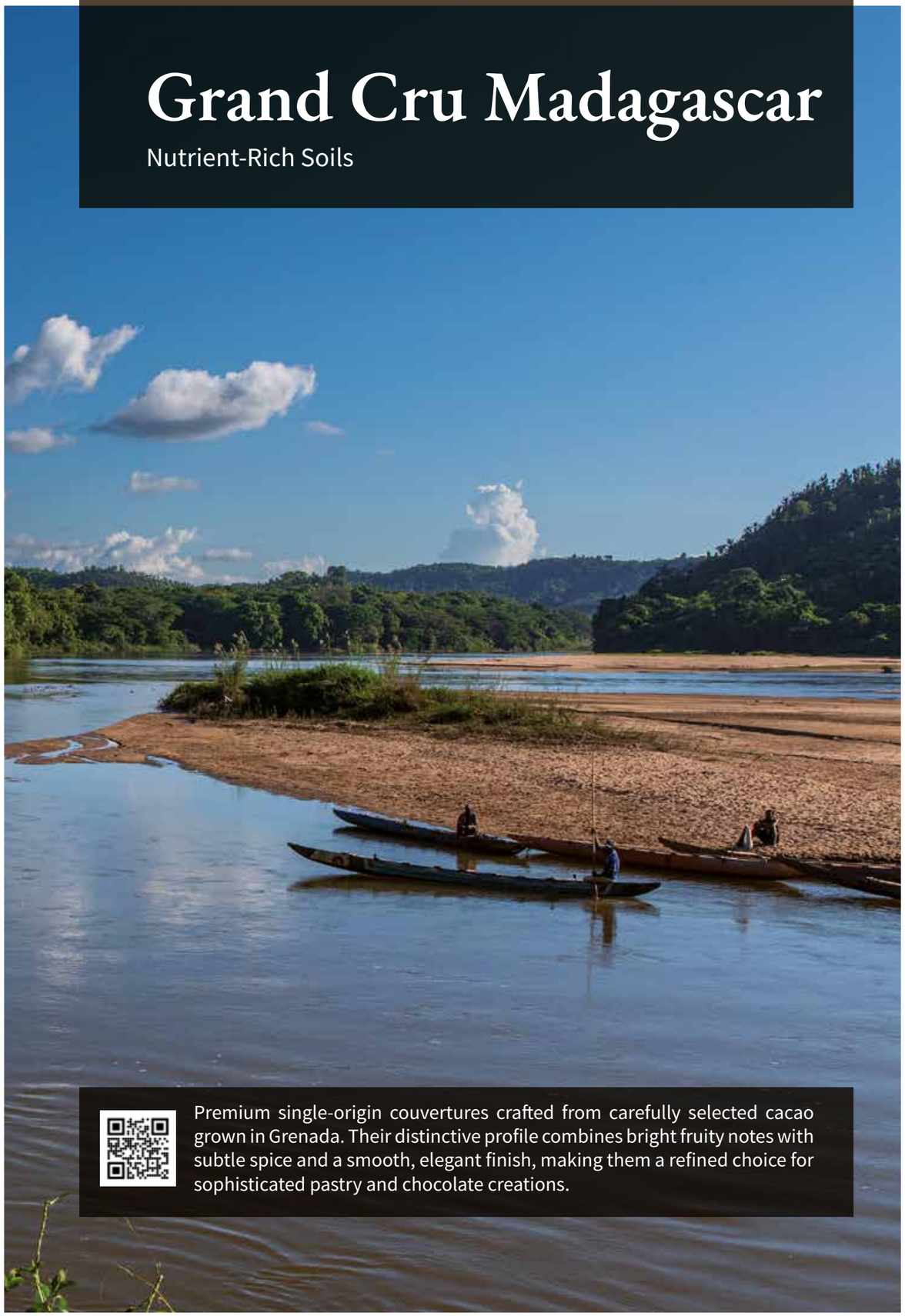
Shelf life: 18 mth

*Certified organic ingredient

♦♦♦ **High Fluidity**: Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.

Grand Cru Madagascar

Nutrient-Rich Soils



Premium single-origin couvertures crafted from carefully selected cacao grown in Grenada. Their distinctive profile combines bright fruity notes with subtle spice and a smooth, elegant finish, making them a refined choice for sophisticated pastry and chocolate creations.

Grand Cru Madagascar

Sambirano 68%

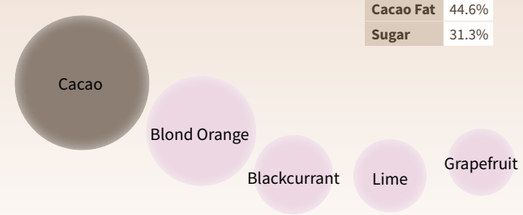
CU30S

Dark Chocolate Couverture

The intense, rich cacao flavor is characterized 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.

Flavor Intensity



Fluidity	●●●
Cacao Fat	44.6%
Sugar	31.3%

1 carton (6 kg / 13.2 lbs): 3 × 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

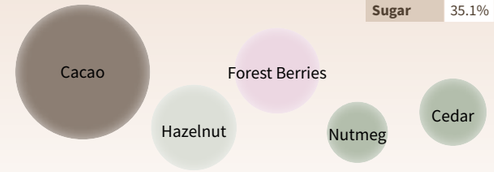
CS88S

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.

Flavor Intensity



Fluidity	●●●
Cacao Fat	43.2%
Sugar	35.1%

1 carton (6 kg / 13.2 lbs): 3 × 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 flavor of this sweet milk couverture, followed by flavors of whole milk and cacao. The lingering finish is ushered in by a harmonious cream caramel and is characterized by gentle orange blossom honey.

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

Flavor Intensity



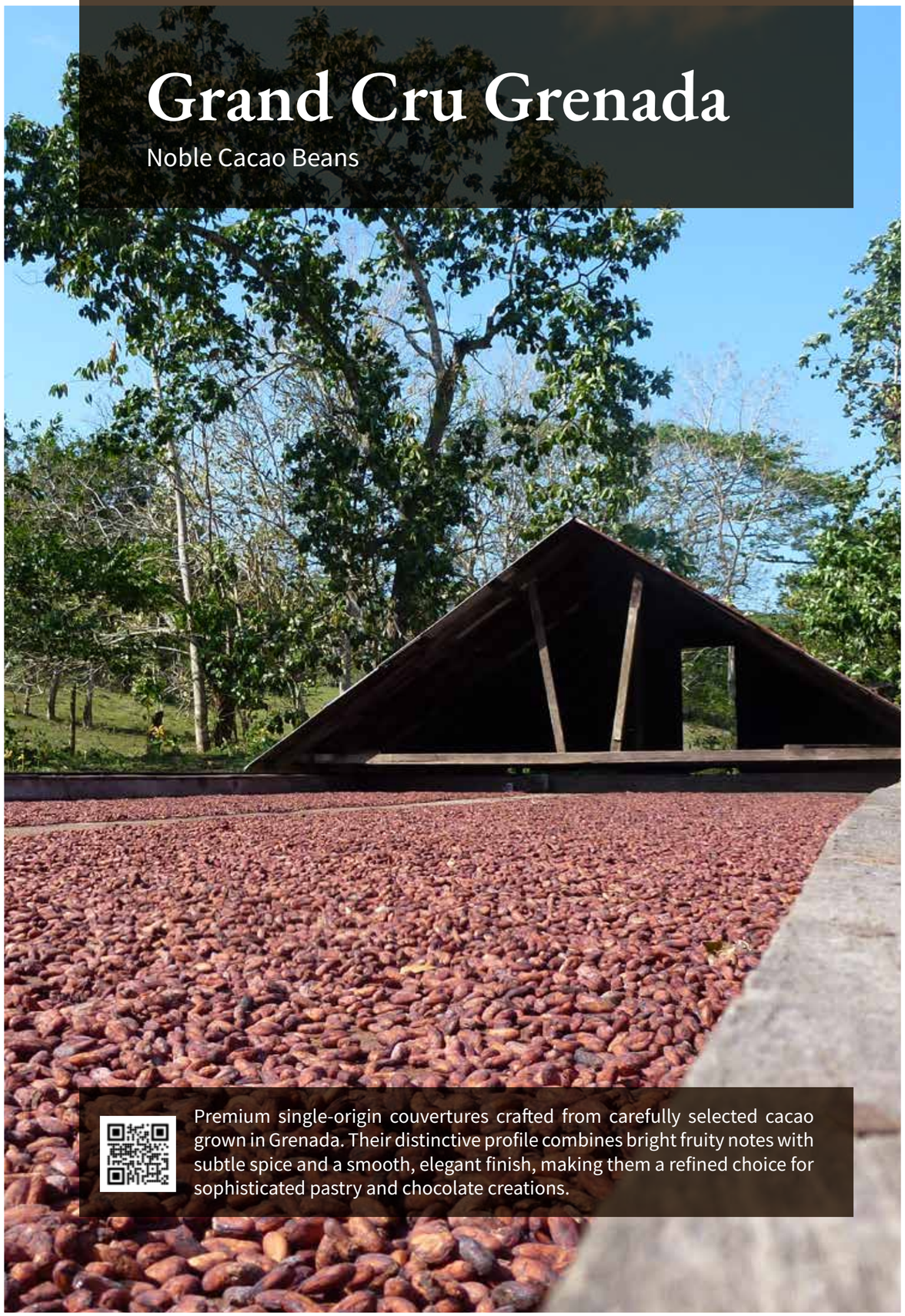
Fluidity	●●●
Cacao Fat	34.5%
Milk Fat	5.8%
Sugar	46.9%

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

Shelf life: 18 mth

*Certified organic ingredient

●●● **High Fluidity**: Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.



Grand Cru Grenada

Noble Cacao Beans

Premium single-origin couvertures crafted from carefully selected cacao grown in Grenada. Their distinctive profile combines bright fruity notes with subtle spice and a smooth, elegant finish, making them a refined choice for sophisticated pastry and chocolate creations.

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.

Flavor Intensity



Fluidity	♦♦♦
Cacao Fat	42.4%
Sugar	34.6%

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

Shelf life: 24 mth

Grenada 38%

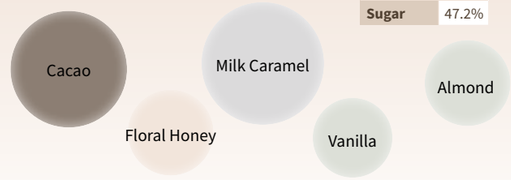
CR29S

Milk Chocolate Couverture

A well-balanced cacao note is combined with a sweet fruity blossom honey in this sophisticated milk couverture. The flavor 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.

Flavor Intensity



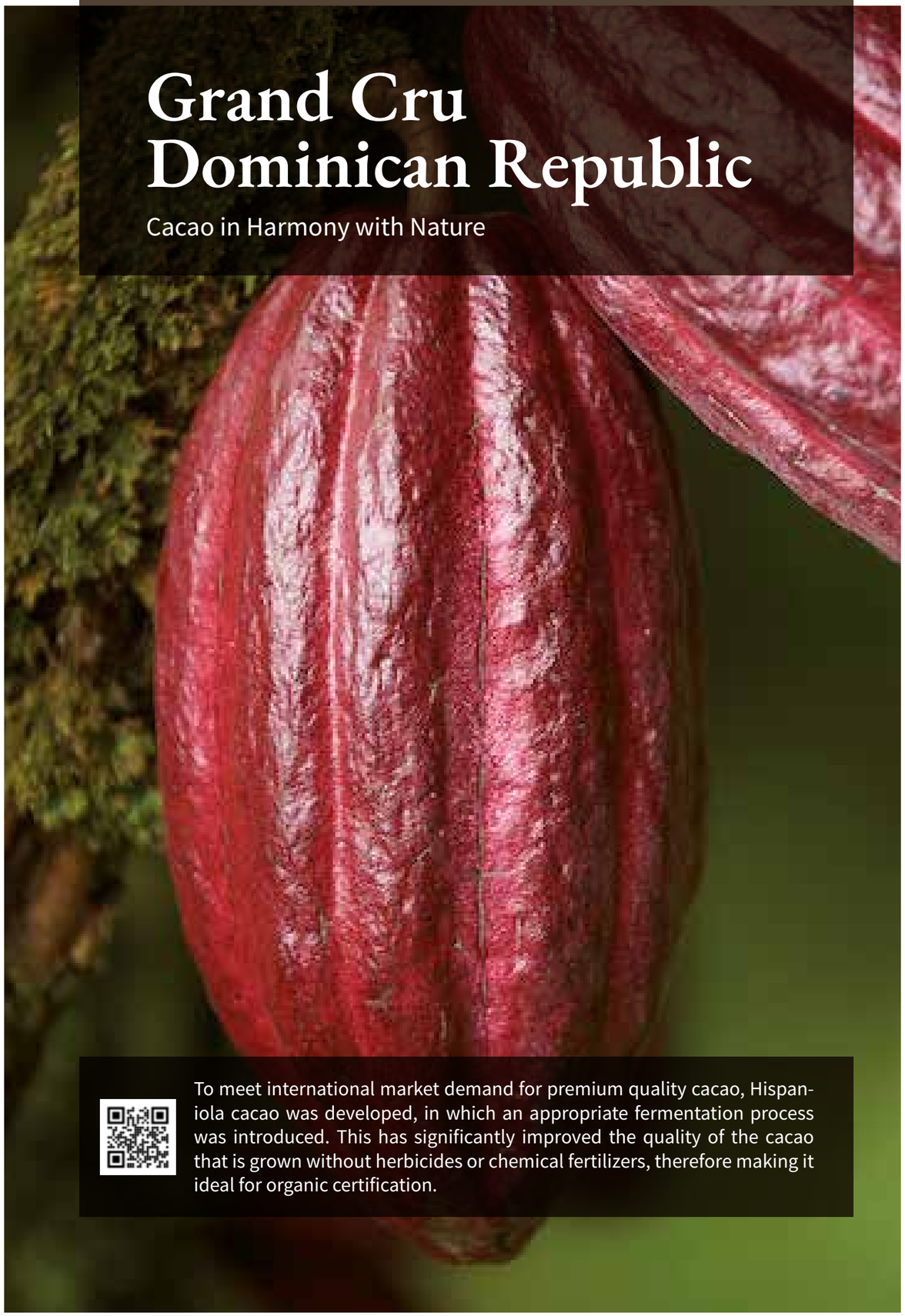
Fluidity	♦♦♦
Cacao Fat	33.9%
Milk Fat	4.9%
Sugar	47.2%

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

Shelf life: 18 mth

*Certified organic ingredient

♦♦♦ **High Fluidity :** Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.



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 fertilizers, therefore making it ideal for organic certification.

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.

Flavor Intensity



Fluidity	♦♦♦
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

♦♦♦ **High Fluidity**: Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.

*Certified organic ingredient



Grand Cru Entlebuch

UNESCO Biosphere in the Heart of Switzerland

Swiss Biosphere Meadow Milk 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

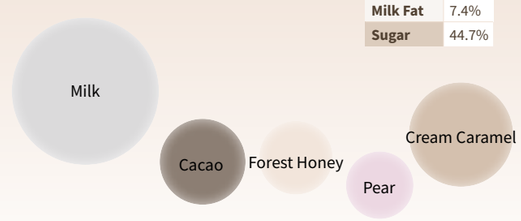
CO22S

Milk Chocolate Couverture

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.

Flavor Intensity



Fluidity	♦♦♦
Cacao Fat	34.4%
Milk Fat	7.4%
Sugar	44.7%

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

CO35S

White Chocolate Couverture

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 flavors 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 flavor of mild vanilla.

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

Flavor Intensity



Fluidity	♦♦♦
Cacao Fat	35.4%
Milk Fat	8.1%
Sugar	46.8%

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

Shelf life: 18 mth

♦♦♦ **High Fluidity**: Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.



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 maximize every product.

Single Origin

Sao Palme 75%

CO73E

Fluidity	●●●
Cacao Fat	45%
Sugar	24.1%

Dark Chocolate Couverture

Ingredients: Cacao kernel (68%) (São Tomé and Príncipe), sugar, cacao butter, emulsifier (E322:sunflower 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

Fluidity	●●●
Cacao Fat	43.8%
Sugar	31.0%

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

Fluidity	●●●
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

Fluidity	●●
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

Sao Palme 60%

CR50E

Fluidity	●●●
Cacao Fat	39.3%
Sugar	38.2%

Dark Chocolate Couverture

Ingredients: Cacao kernel (49%) (Ghana), sugar, cacao butter, emulsifier (E322: sunflower 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

●● **Medium Fluidity** : Versatile for pastry, molding, tablets, and enrobing. Suitable for manual and mechanized production.
●●● **High Fluidity** : Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.

*Certified organic ingredient

Dark Chocolate Couvertures

NEW



Agvana 60%

CS09E

Fluidity	●●●
Cacao Fat	38.9%
Sugar	25.5%

Dark Chocolate Couverture with Agave fibers

Ingredients: Cacao kernel (49%) (Ghana), sugar, agave fibers* (14%), cacao butter, emulsifier (E322: sunflower lecithin). Cacao: 60% minimum.

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

Shelf life: 24 mth





Gastro 58%

CS70S

Fluidity	●●
Cacao Fat	37.8%
Sugar	41.1%

Dark Chocolate Couverture

Ingredients: Cacao kernel (46%) (Ghana), sugar, cacao 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

Fluidity	●●●
Cacao Fat	36.8%
Sugar	47%

Dark Chocolate Couverture

Ingredients: Sugar, cacao kernel (35%) (Ecuador, Ghana, 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

Fluidity	●●
Cacao Fat	34.8%
Sugar	50.4%

Dark Chocolate Couverture

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

1 pail: 5 kg / 11 lbs

Shelf life: 24 mth



Cacao First Agave Fibers

New Agvana Range

- More flavor, less sweetness
- Same professional workability
- Greater recipe freedom
- Cacao first development
- Reliable Felchlin quality

Three versatile couvertures:
Agvana 60% Dark
Agvana 38% Milk
Agvana 34% White

Find out more!

Scan the QR code to find out more about Agvana's unique features.

*Certified organic ingredient

Milk Chocolate Couvertures



Sao Palme 43%

PS60E

Fluidity	●●●
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

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

Milk Chocolate Couverture

Ingredients: Sugar, cacao kernel (25%) (Ghana), partially 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



NEW



Agvana 38%

CS08E

Fluidity	●●●
Cacao Fat	31.6%
Milk Fat	5.9%
Sugar	32.1%

Milk Chocolate Couverture with Agave fibers

Ingredients: Cacao butter, sugar, whole **milk** powder, agave fibers* (17%), cacao kernel (14%) (Ghana), emulsifier (E322: sunflower lecithin), vanilla* Madagascar. Cacao: 38% minimum.

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

Shelf life: 18 mth





Ambra 38%

CS85S

Fluidity	●●●
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%

CR48E

Fluidity	●●●
Cacao Fat	31.4%
Milk Fat	4.1%
Sugar	52.5%

Milk Chocolate Couverture

Ingredients: Sugar, cacao butter, cacao kernel (12%) (Ghana), partially skimmed **milk** powder, whole **milk** powder, emulsifier (E322: sunflower lecithin), vanilla* Madagascar.

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

Shelf life: 18 mth





Caramelito 36%

CO38S

Fluidity	●●●
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, emulsifier (E322: **soya** lecithin), flavor, vanilla* Madagascar. Cacao: 36% minimum.

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

Shelf life: 18 mth



Low Fluidity: Versatile for pastry, molding, tablets, and enrobing. Ideal for applications requiring a thicker consistency.
Medium Fluidity: Versatile for pastry, molding, tablets, and enrobing. Suitable for manual and mechanized production.
High Fluidity: Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.

White Chocolate Couvertures

Edelweiss 36%

LW02S

Fluidity	♦♦♦
Cacao Fat	36.0%
Milk Fat	4.9%
Sugar	49.4%

White Chocolate Couverture

Ingredients: Sugar, cacao butter, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: sunflower 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: LW00S / 10 kg / 4 × 2.5 kg / 18 mth

NEW

Agvana 34%

CS07E

Fluidity	♦♦♦
Cacao Fat	34.9%
Milk Fat	5.0%
Sugar	33.4%

White Chocolate Couverture with Agave fibers

Ingredients: Cacao butter, sugar, whole **milk** powder, agave fibers* (17%), skimmed **milk** powder, emulsifier (E322: sunflower lecithin), vanilla extract Madagascar. Cacao: 34% minimum.

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

Shelf life: 18 mth

Mont Blanc 31%

LW40S

Fluidity	♦♦
Cacao Fat	31.2%
Milk Fat	3.6%
Sugar	58.1%

White Chocolate Couverture

Ingredients: Sugar, cacao butter, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: sunflower 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%

LW20E

Fluidity	♦♦♦
Cacao Fat	31.0%
Milk Fat	4.2%
Sugar	58.4%

White Chocolate Couverture

Ingredients: Sugar, cacao butter, partially skimmed **milk** powder, whole **milk** powder, emulsifier (E322: sunflower 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

Bionda 36%

CO49S

Fluidity	♦♦♦
Cacao Fat	36.3%
Milk Fat	7.5%
Sugar	46.6%

White Chocolate Couverture caramel

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

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.

*Certified organic ingredient

♦♦ **Medium Fluidity**: Versatile for pastry, molding, tablets, and enrobing. Suitable for manual and mechanized production.
♦♦♦ **High Fluidity**: Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.

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 labor 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

Specialty Couvertures

For Special Dietary Needs



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

Specialty 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

Fluidity	💧💧💧
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

Fluidity	💧💧💧
Cacao Fat	33.1%
Milk Fat	6.4%
Sugar	9.7%

Alba 36%

LW50S

White Chocolate Couverture with sweetener

Ingredients: Sweetener (E965: maltitol), cacao butter, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: sunflower 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

Fluidity	💧💧💧
Cacao Fat	36.1%
Milk Fat	4.8%
Sugar	11.3%

*Certified organic ingredient

💧💧 **High Fluidity** : Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.



Vegan Choc

Organic & Vegan



Vegan Choc Brun 44%

DF03E

Fluidity	♦♦♦
Cacao Fat	39.8%
Sugar	35.3%

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

Fluidity	♦♦♦
Cacao Fat	38.4%
Sugar	39.8%

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



Tip

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.

*Certified organic ingredient

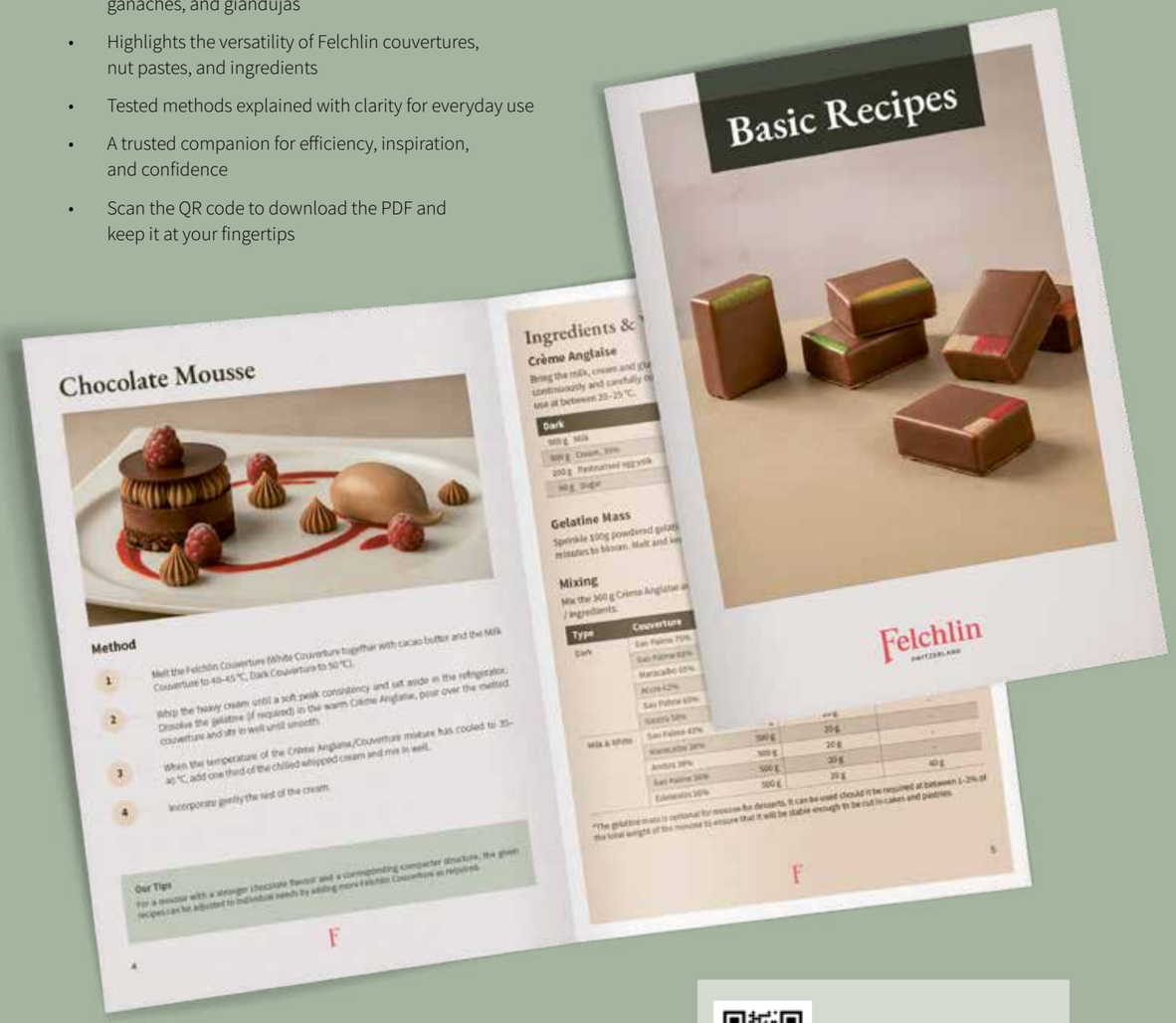
♦♦♦ **High Fluidity** : Highly versatile for pastry, mousses, creams and ganaches, as well as molding, thin shells, enrobing, and decoration.

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.

Guidelines for the Tempering of Couvertures



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

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

Standard Tempering		Working temperature		Quantity of Rondos for seeding method	
Dark Couvertures (Grand Cru, Organic, Standard)		**31 - 33 °C**	87.8 - 91.4 °F	**350 g**	12 oz
Milk Couvertures (Grand Cru, Organic, Standard)		**30 - 32 °C**	86.0 - 89.6 °F	**450 g**	15 oz
White Couvertures (Grand Cru, Organic, Standard)		**29 - 31 °C**	84.2 - 87.8 °F	**450 g**	15 oz
Special Tempering					
Art. No. Felchlin					
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture Rondo	**28 - 30 °C**	82.4 - 86.0 °F	**450 g**	15 oz
C022	Opus Lait 38% Lait de terroir, Milk chocolate couverture Rondo	**28 - 30 °C**	82.4 - 86.0 °F	**450 g**	15 oz
CO49	Bionda 36%, White chocolate couverture caramel Rondo	**29 - 31 °C**	84.2 - 87.8 °F	**450 g**	15 oz
CO38	Caramelito 36%, Milk chocolate couverture Rondo	**30 - 32 °C**	86.0 - 89.6 °F	**450 g**	15 oz
CS90	Bolivia 45% 60h Lait de terroir, Milk chocolate couverture Rondo	**28 - 30 °C**	82.4 - 86.0 °F	**450 g**	15 oz
CS58	Maracaibo Créole 49%, Milk chocolate couverture Rondo	**28 - 30 °C**	82.4 - 86.0 °F	**450 g**	15 oz
LW50	Alba 36%, White chocolate couverture with sweetener Bar no added sugar	**29 - 31 °C**	84.2 - 87.8 °F	**450 g chopped**	12 oz
CL40	Lacta 40% Milk chocolate couverture with sweetener Bar no added sugar	**30 - 32 °C**	86.0 - 89.6 °F	**450 g chopped**	15 oz
CL83	Supremo 62% Dark chocolate couverture with sweetener Bar sugarfree	**31 - 33 °C**	87.8 - 91.4 °F	**350 g chopped**	15 oz
Tempering of Vegan Choc					
Art. No. Felchlin					
DF03	Vegan Choc Brun 44% Organic, Cacao based product Bar Organic	**30 - 32 °C**	86.0 - 89.6 °F	**450 g chopped**	15 oz
DF02	Vegan Choc Blanc 38% Organic, Cacao based product Bar Organic	**30 - 32 °C**	86.0 - 89.6 °F	**450 g chopped**	15 oz



Seeding method



Tabling method



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 flavor, cacao butter helps stabilize textures, and nibs and powder enhance a variety of baked goods.

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

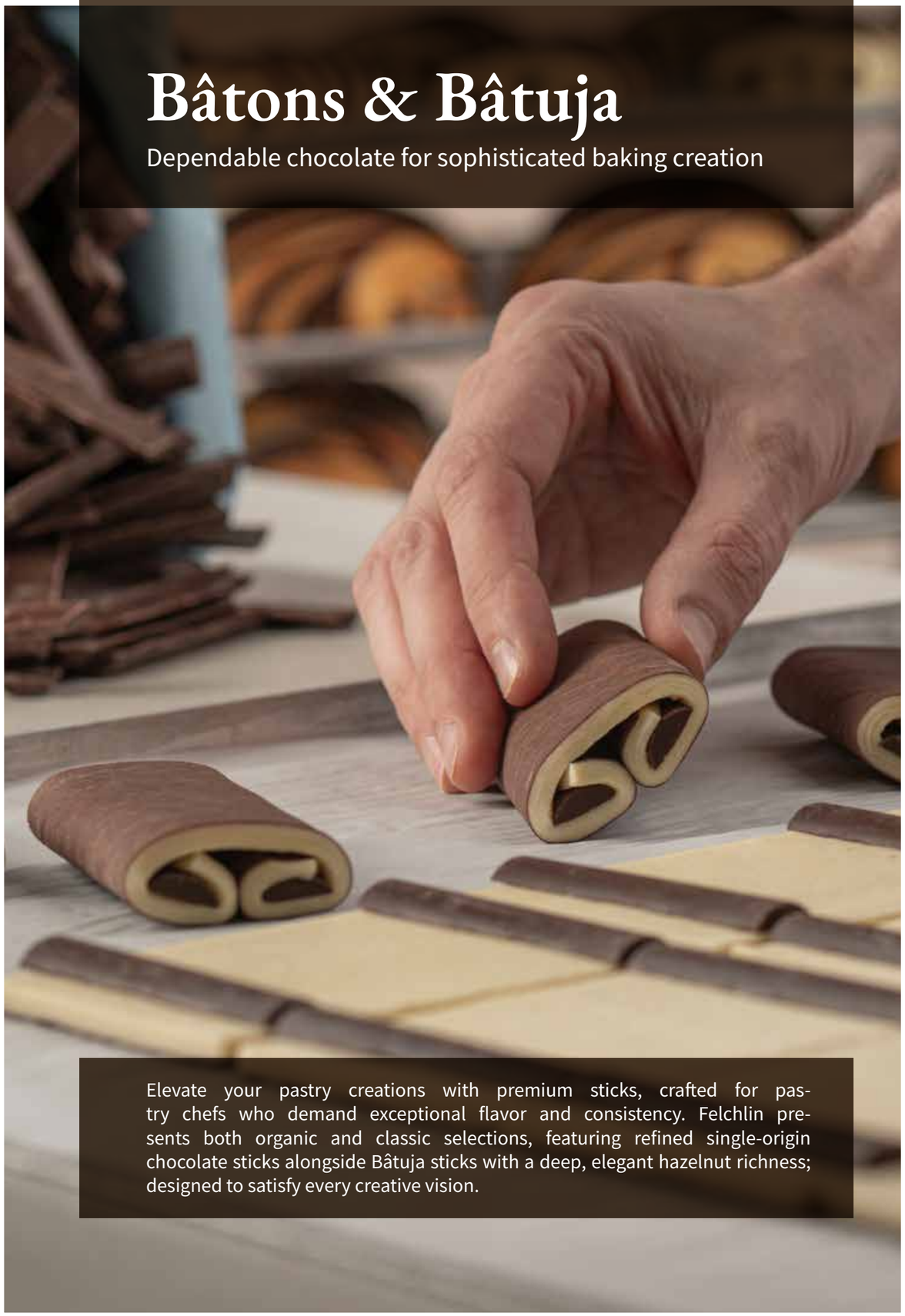
Ingredients: Cacao butter* (Dominican Republic) (100%).

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

Shelf life: 18 mth



*Certified organic ingredient



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.

Premium Sticks



Bâtons Suhum 60% 10G

NEW

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: 18 mth



Bâtons Classic 53% 5G

NEW

BA09S

Dark chocolate Couverture

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

1 carton: 8.12 kg / 17 lbs (1'624 Sticks)

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

Shelf life: 18 mth



Bâtuja Noisette Noir 20G

NEW

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 flavor
- Easily recognizable after baking
- Batujas are made with premium
- Hazelnuts freshly roasted at Felchlin
- Single origin
- Vegan suitable

*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.

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

Less Sugar

CP83S

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

Less Sugar

CP77S

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 flavor: add 10–30% praline filling.

*Certified organic ingredient

Ultra Moldings



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



Molding Glazes

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

*Certified organic ingredient

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



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



Coating Glazes

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

*Certified organic ingredient

Caramel Brûlé with Fleur de sel

Ready to Use



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

Caramel, Brillant 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 Brillant 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 flavor 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)

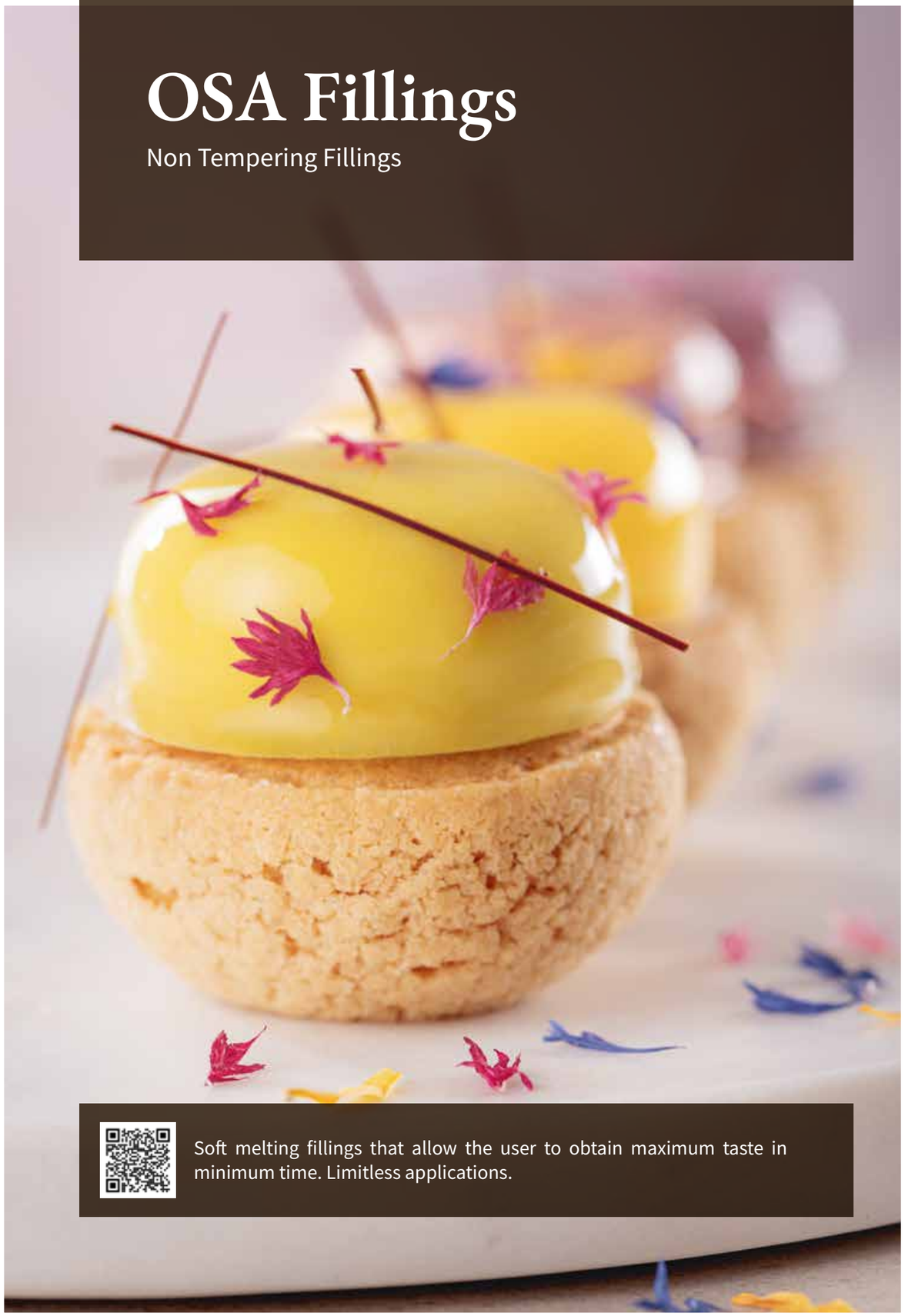
Shelf life: 18 mth



*Certified organic ingredient

OSA Fillings

Non Tempering Fillings



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

Basic Recipes OSA

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

For total 1,000 g of flavor 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	**720 g** Vanilla cream	**700 g** Ganache	**250 g** Milk	**200 – 500 g** Liqueur	**100 – 200 g** Alcohol	**750 g** Tempered couverture
200 g OSA	**280 g** OSA	**300 g** OSA	**750 g** OSA	**500 – 800 g** OSA at 28 – 30°C (82 – 86°F)	**800 – 900 g** OSA at 28 – 30°C (82 – 86°F)	**250 g** OSA
Beat together	*Stir until smooth*	*Fold in*	*Beat*	*Combine*	*Combine*	*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 flavoring, and more

OSA Recipe Booklet
Scan QR Code



Soft melting fillings that allow the user to obtain intense flavors in minimum time. Made with real fruit powders and exclusive oils, they're the ideal foundation for vibrant, colorful 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.	
	Blueberrynosa 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 flavor.	
	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 flavor.	
	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 flavor, beetroot red concentrate.	
	Lemonosa Filling Lemon DC30E	Sugar, coconut oil, sunflower oil, skimmed **milk** powder, cacao butter, whole **milk** powder, maltodextrin, lemon flavor natural (1.0%), lemon fruit powder (1.0%), emulsifier (E322: sunflower lecithin), lemon oil, natural flavor, 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 flavor, color (E160a: beta-carotene).	
	Mascarponosa Filling with mascarpone flavor DF34E	Sugar, coconut oil, **cream** powder, sunflower oil, cacao butter, skimmed **milk** powder, **whey** powder, emulsifier (E322: sunflower lecithin), natural flavor.	
	Orangeosa Filling Orange DC31E	Sugar, coconut oil, sunflower oil, skimmed **milk** powder, cacao butter, orange juice powder (3.5%), maltodextrin, whole **milk** powder, lemon flavor natural, orange oil, natural flavor, emulsifier (E322: sunflower lecithin), color (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 flavor, stinging nettle extract, color (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, flavor, edible salt, emulsifier (E322: lecithin), **barley** malt extract, color (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.	
NEW	**Vanillosa** Filling Vanilla with agave fibers Filling DC33E	Sugar, coconut oil, sunflower oil, skimmed **milk** powder, whole **milk** powder, agave fibers*(10%), cacao butter, emulsifiers (E322: sunflower lecithin, E475: polyglycerol esters of fatty acids), natural flavor, vanilla extract* Madagascar, vanilla seeds.	
	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 flavor.	

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.

Almond Products

California 1:1

KK44E

Bakeable Filling Almond

Preparation: Suitable for rolling. Intense almond flavor, 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, modeling 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



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, colors (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

Modeling 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 mold in desired shapes, stable for figurines, can be colored with food color or air brush. Crunchy texture.

Products for Decoration



Decorta F

CS10S

Dark Chocolate Shavings

Ingredients: Sugar, cacao kernel (35%) (Ghana), cacao 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, **butterfat**, flavor, edible salt, emulsifier (E322: lecithin), **barley** malt extract, color (E160c: Paprika extract).

1 carton: 2 kg / 4.4 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 kernel 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, skimmed **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, flavors or sweeteners; free of partially hydrogenated fats / oils, artificial preservatives and chemical processing enhancers such as bulking agents, dough conditioners, equilizers, 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.

Peanut-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.

Condirama Training Center



Professional Competence

In 1987, Felchlin established «Condirama», the industry's first training and education center 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 Flavor 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



WINNER

SWISS ETHICS AWARD 2025

Max Felchlin AG

Proud partner of the 28th MOF Chocolatier-Confiseur

Je soutiens l'Excellence professionnelle

28e SESSION

COET

9 243652 090369

Felchlin

SWITZERLAND

WA16B_Fine_Selection_EN_2026-11