

Fruit Bars

with different fruit fillings



RECIPE QUANTITY	20	bars	RECIPE NUMBER	CS15259
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Filling Chocolate white Edelweiss 36% with strawberry

750 g Edelweiss 36%, White chocolate couverture, Rondo	26.46oz
250 g Fraganosa, Filling strawberry	8.82oz

Warm the Fraganosa only slightly to maximal 28°C / 82.4°F. Add the tempered couverture at 30°C / 86°F and stir until smooth.

Fruit Bars

1000 g Filling Chocolate white Edelweiss 36% with strawberry	35.27oz
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Varianten

250 g Frambonosa, Filling raspberry	8.82oz
250 g Mangonosa, Filling mango passionfruit	8.82oz
250 g Pistachiosa F, Filling pistachio Firm	8.82oz
250 g Orangeosa, Filling orange	8.82oz
250 g Lemonosa, Filling lemon	8.82oz
250 g Coffeenosa, Filling coffee	8.82oz
250 g Cappuccino F, Filling coffee Firm	8.82oz
250 g Almonosa F, Filling allmond Firm	8.82oz
250 g Pralinosa Intenso, Filling hazelnut	8.82oz

Felchlin Marketing Material

7 piece Mould bars 50g, for 3 bars
275 x 135 x 24mm / 3 x
120 x 75 x 5 mm

20 piece Packaging Bubbles Lila 50g bar

Finishing

Pour 50 g / 1.76 oz filling into bar moulds, allow to crystallise, then refrigerate for at least 20 minutes and unmould.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC05	Cappuccino F, Filling coffee Firm
DC06	Orangeosa, Filling orange
DC20	Pistachiosa F, Filling pistachio Firm
DC25	Lemonosa, Filling lemon
DC56	Almonosa F, Filling allmond Firm
DC75	Fraganosa, Filling strawberry
DC76	Frambonosa, Filling raspberry
DC77	Mangonosa, Filling mango passionfruit
DF37	Coffeenosa, Filling coffee
DF60	Pralinosa Intenso, Filling hazelnut
VO65	Mould bars 50g, for 3 bars 275 x 135 x 24mm / 3 x 120 x 75 x 5 mm
WM03	Packaging Bubbles Lila 50g bar

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO65 Mould chocolate bar 50g

bars
275 x 135 x 24mm / 3 x 120 x 75 x 5 mm



WM03 Packaging Bubbles Lila

for chocolate bar 50g

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Recipe number : CS15259

Description : Finest bars with fruit flavour

Sales data :		Nutritional values per 100 g :	
Shelf life	84 days	Kilocalorie (kcal)	598
Selling days	70 days	Kilojoule (kJ)	2502
Selling price		Lipids	42.37 g
Selling unit	1 bar	saturated fatty acids	24.08 g
		Carbohydrates	47.94 g
		of which sugars	45.04 g
		Proteins	5.45 g
		Salt	0.15 g

Declaration :

Sugar, coconut fat, cacaobutter, sunflower oil, **whole milk powder**, **skimmed milk powder**, **almonds**, palm kernel oil, **hazelnuts**, maltodextrin, hardened palm kernel oil, palm oil, **lactose**, **pistachios**, shea butter, illipe butter, coffee (roasted coffee), hardened coconut fat, mango fruit powder , raspberry powder, low fat yogurt powder, cacao kernel, orange juice powder, passionfruit powder, lemon powder, **emulsifier (soy lecithin)**, beetroot concentrate, lemon powder, colouring agents (curcuma extract), strawberry powder, natural flavour, cacao powder, emulsifier, flavour, emulsifier (mono- and diglycerides of fatty acids), emulsifier (soya lecithin), lemon oil, orange oil, vanilla extract, nettle extract, vanilla, colore, colouring agent (carotene)

State 28.10.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation

Felchlin
SWITZERLAND