

FELCHLIN CACAO SÉLECTION

Grand Cru and Grand Cru Organic Couvertures



Felchlin
SWITZERLAND

EDITORIAL



Felchlin stands for passion, agility, and consistency. We invite you to discover the many facets of cocoa and to be inspired by the different flavours.

The cocoa farmers devote themselves with great care to their work at the origin. For generations, the care of cocoa has been both a duty and a passion. This exquisite raw material is processed with equal enthusiasm, precision, and care in our manufactory in Ibach, in the heart of Switzerland.

The result is something we are proud of. Take a moment, give your attention to the pleasure experience, and feel the passion, dedication, and care with which we approach our tasks every day.

THOMAS TRUTTMANN
CEO Max Felchlin AG



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OVER 100 YEARS OF HISTORY



Our company headquarters and factory are located in Ibach-Schwyz, in the heart of Switzerland and in the middle of Europe. Schwyz has been our home since the beginning and will remain so in the future.

1908

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

1924

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

1937

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

1943

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

1970

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

1974

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

1980

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

1992

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

1999

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

2004

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

2012

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

2014

Felchlin acquires the neighbouring property in Ibach-Schwyz. Thanks to this unique opportunity, the company has sufficient land reserves for further development and will have the option of centralising its four locations.

2018

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

2019

Felchlin's new schooling centre «Condirama» was opened.

2020

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

2023

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

«It's our ambition to be a reliable and flexible partner for our customers, now and in future.»

«The spirit in which we act is the highest matter.»

Quote Goethe, out of our guiding principles,
written by Max Felchlin Junior 1923–1992



PASSION

At Felchlin means that we engage heart and mind for our creations. Our enthusiasm extends to our clients and specialties. We are sensualists and are pleased when our passion is shared by our business associates.

FLEXIBILITY

At Felchlin means that we are flexible without being frivolous. Our manageable size, the openness and competence of our employees as well as the closeness to our clients allows us to react and adjust swiftly and prudently to all new challenges. We are constantly moving forward and developing in anticipation of an ever increasingly demanding market. In this way we can harmonise our traditional values and quality standards with the required flexibility and effectiveness of an efficient production.

STABILITY

At Felchlin means that we provide security and continuity for our business associates. The Felchlin label represents a success story of over 100 years. Extended over generations Felchlin has accomplished healthy growth and earned a local reputation as a reliable employer. We are proud of the origin of our craftsmanship and cultivate it from day to day. Our knowledge and ability allows us to meet and exceed the high standards required by our clients, now and in the future, thereby creating a basis of trust in our market segment.



“Felchlin stands not only for a single product, but for the consistent quality thinking that runs throughout the entire company.”

Out of our guiding principles

FAIR DIRECT CACAO



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

FAIR DIRECT CACAO: Because sustainability, transparency and quality are applied at Felchlin.



“I find the contact with the cacao farmers on a personal level very enriching and the onsite visits builds trust and leads to mutually beneficial partnerships. Not only the cacao trees need care and attention but also our long term collaboration.”

Gerold Suter, Purchasing Manager Cacao,
Cacao Products & Nuts, Max Felchlin AG

FELCHLIN CACAO SÉLECTION

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

GUIDELINE ACQUISITION

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

CACAO PRINCIPLES

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

ADDITIONAL SELECTED INGREDIENTS

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

GENTLE REFINEMENT

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



GRAND CRU ORIGIN & AUTHENTICITY



- Fine cacao from carefully selected countries and defined regions.
- The cacao comes exclusively from small farmers who work under sustainable and fair conditions.
- Use of Swiss milk powder and Swiss sugar.
- Gentle refinement of the exclusive Grand Cru couvertures.
- Production takes place exclusively in Ibach-Schwyz, Switzerland.

THE CACAO TREE

- The cacao trees grow between the 20° latitude north and south of the equator.
- The average temperature is about 25°C.
- The climate is characterised by frequent rainfall and high humidity.
- Direct sunlight reduces yields. The most common shade trees are figs, banana, gum and mango trees.



HARVEST, FERMENTATION & DRYING

FELCHLIN FACTORY PROCESS IN IBACH – SWITZERLAND

HARVESTING

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



FERMENTATION

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



SUN DRIED

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



SELECTION AND TRANSPORT

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



CLEANING AND ROASTING

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



BREAKING AND GRINDING

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



KNEADING AND ROLLING

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



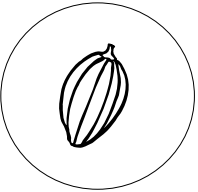
CONCHING

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

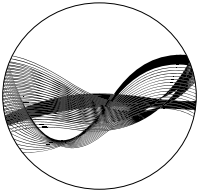


THE FELCHLIN FLAVOUR WORLD

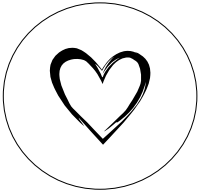
Couverture is assessed in four categories to provide you with a detailed and clear overview.



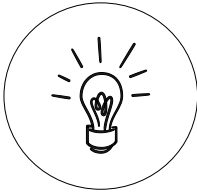
Cacao Intensity
[Scale 1 to 10]



Flavour and Intensity
[Chronological perception]



Emotions
[Character]



Possible Combinations
[Inspiration]

Every couverture has a specific percentage of cacao. The cacao fruit illustration symbolises the intensity of cacao on a scale from 1 to 10, 1 being very mild and 10 extremely intensive. Cacao intensity is not only influenced by the percentage of cacao in the couverture, but also by the origin of the cacao, soil properties and climate.

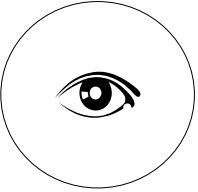
Each couverture displays a unique flavour profile. The sequence and size of the bubble depicts the chronological flavour profile and the intensity experienced during each stage of degustation.

Couverture is the synonym for emotion. Each couverture triggers a variety of emotions which we have defined – do you agree?

Combining couverture with other products is an art. We offer suggestions gained through experience to the best combination possibilities such as fruit, nuts, spices and other successful creations.

CORRECT DEGUSTATION

Take the time to experience the Felchlin Flavour World with all your senses.
Do you recognise the flavours?



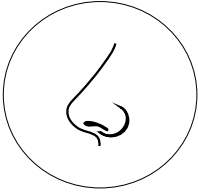
SEE

Judge the colour and surface of the chocolate.



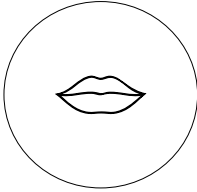
HEAR

Break the chocolate and listen to the «snap».



SMELL

Rub the chocolate between two fingers, feel the fineness and smell the fragrances.



TASTE

Let the chocolate melt in your mouth.



FELCHLIN GRAND CRU COUVERTURES - SINCE 1999

This year we are going to be celebrating a special anniversary - 25 years of Felchlin Grand Cru Couvertures. This milestone inspires us to reminisce on our journey and to recount the story of how Felchlin Grand Cru's, and in addition the closely related Cacao Sélection Standards, came into being a quarter of a century ago.

In the 90s, Felchlin did not yet possess the deep insight into the fascinating world of cacao as it does today. We sourced our cacao from the stock market and were faced with a fundamental decision: should we continue to process cacao at all? Our clear response was «yes». We intentionally chose the more demanding path, which in retrospect has certainly turned out to be the right one. This was the beginning of a journey that has taken us to the most exclusive cacao regions of origin.

The idea of creating a high percentage chocolate while reducing the sugar content was intensively deliberated upon. After much thorough research and reflection, we took the plunge and produced our first Grand Cru couverture from Venezuelan cacao - the Maracaibo Clasificado 65%. As of today, it is still our most successful Grand Cru couverture, which incidentally was awarded the title of the world's best couverture in 2004. Based on this success story, our buyers began to travel to the countries of origin to source the best and most aromatic cacao beans directly from the local cacao farmers. In accordance with our FAIR DIRECT CACAO philosophy, we have always paid higher prices than is commonplace on the market for the high quality of the beans. Transparency, fair conditions and dealing with nature in harmony have always been of major importance to us.

The erstwhile courageous decision we made has established us as the company we are today - a leader in the production of the finest Swiss chocolate.

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

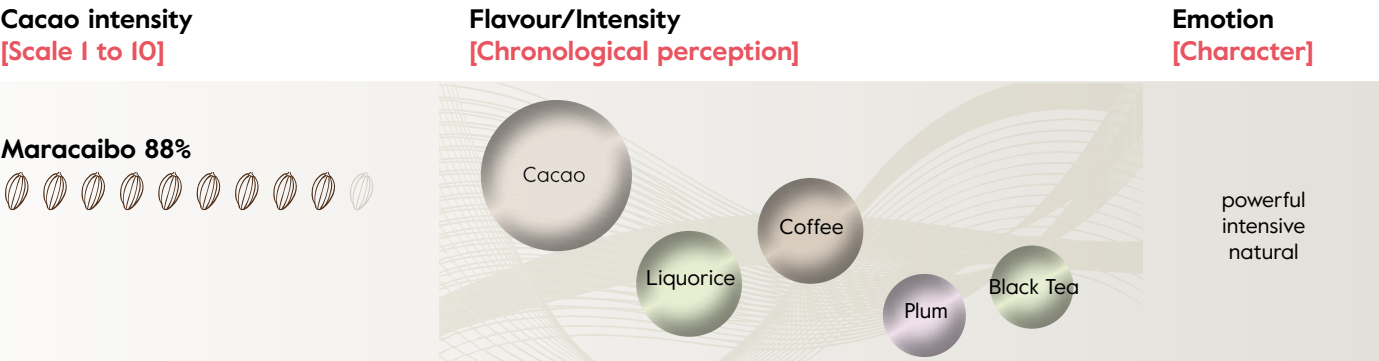
- We rely on «single bean», which means that we exclusively use one type of bean and do not allow any blends. (The only exception was the anniversary couverture Centenario Concha).
- We only use fine cacao from selected countries and defined regions that meet our requirements and are approved by the 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.

We look forward to shaping the next 25 years of Grand Cru together with you.

GRAND CRU MARACAIBO

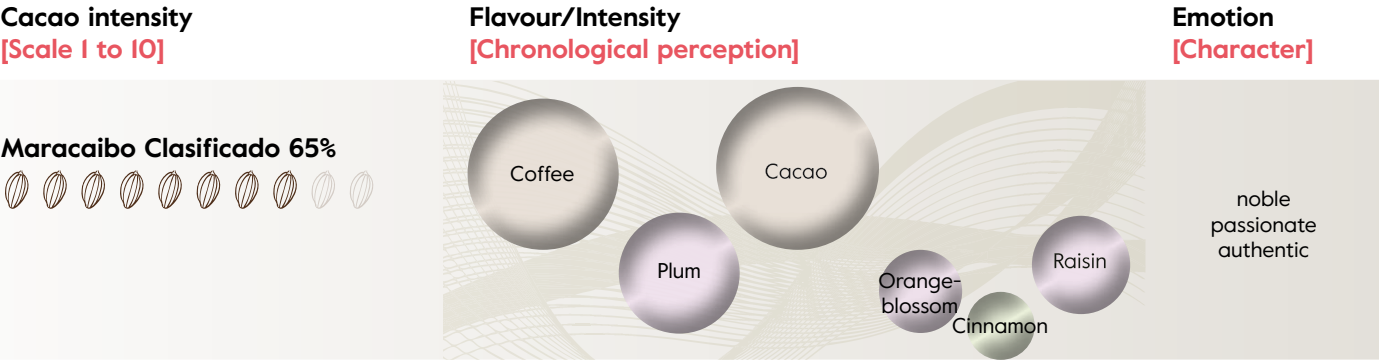
Maracaibo 88%



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
pineapple apricot banana tangerine raspberry mango lemon	caramel nougat coffee	hazelnut almond pistachio	ginger cardamom fleur de sel vanilla	jasmine orange blossom	amaretto cognac honey kirsch mascarpone

Maracaibo Clasificado 65%

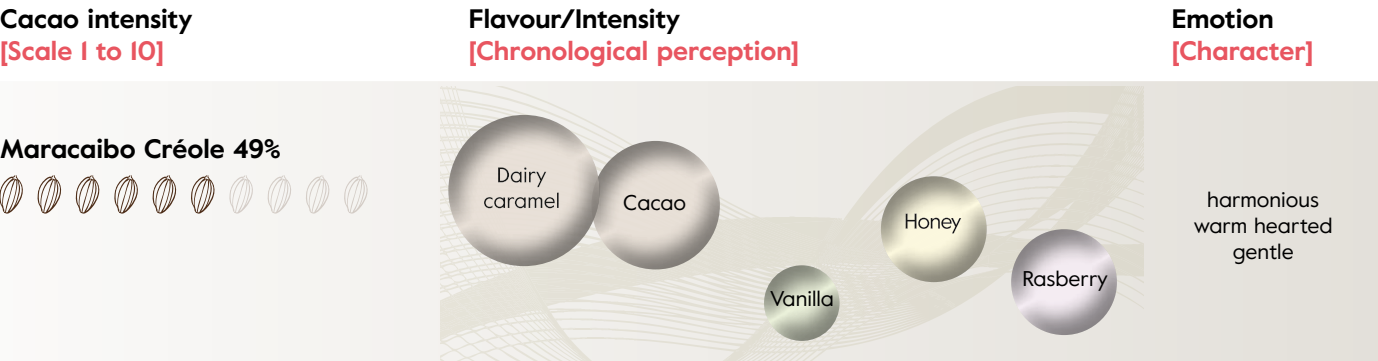


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
apple pear strawberry mango blackberry lemon rosehip	coffee caramel black tea	hazelnut almond pistachio coconut	cinnamon tonka bean	rose lavender	cream honey kirsch mint green tea

GRAND CRU MARACAIBO

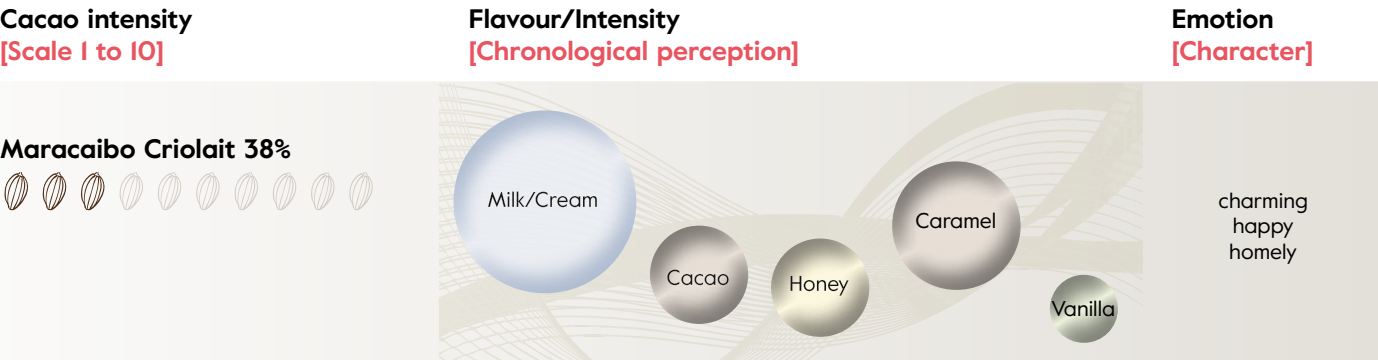
Maracaibo Créole 49%



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
orange lime mango quince plum pear	caramel coffee nougat	pistachio hazelnut walnut almond	cayenne pepper chilli ginger saffron	lemon balm violet	red wine grappa williams whisky honey

Maracaibo Criolait 38%



Possible combinations [Inspiration]

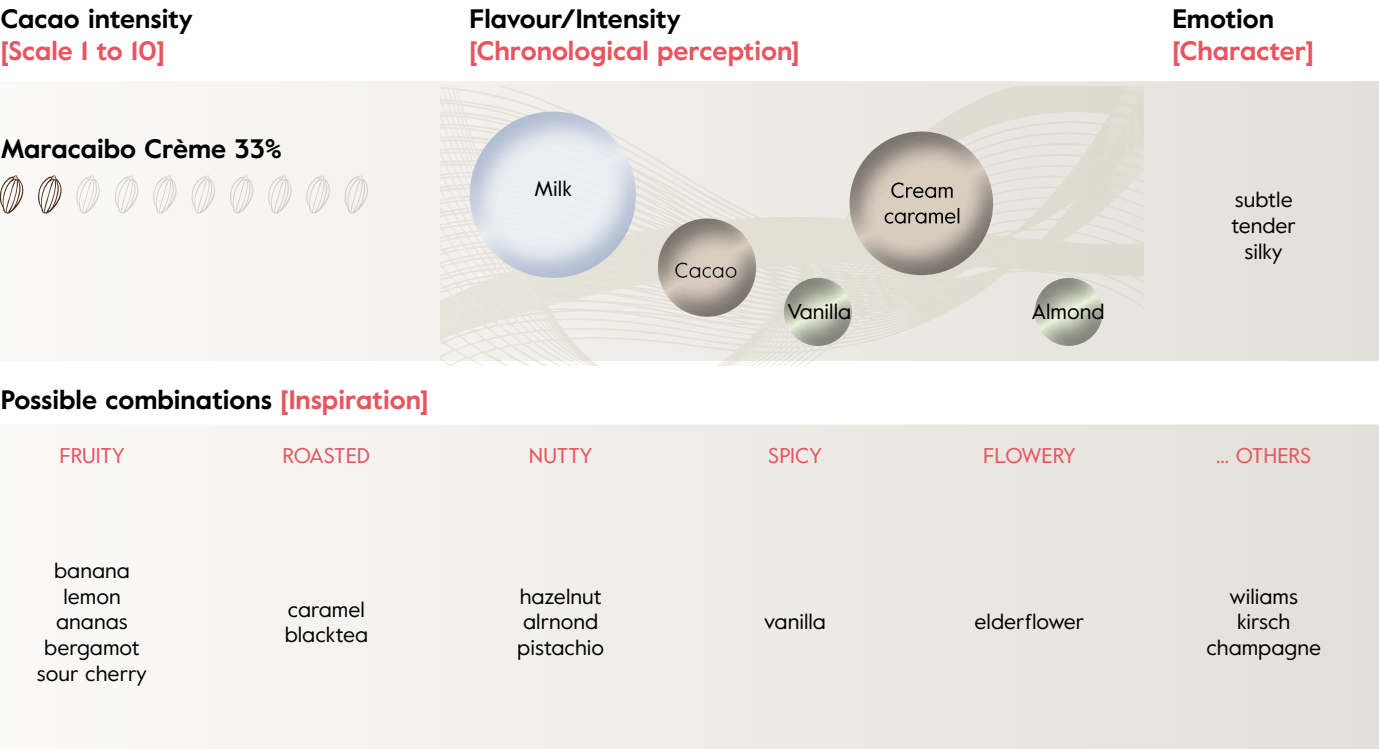
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry apricot quince apple tangerine blood orange	cheslnut nougat black tea dairy caramel	alrmond hazelnut coconut pistachio pine nut	cinnamon cardamom saffronn vanilla pepper	lavender rose rosemary	honey Marc de Cllampagne Grand Marnier mascarpone thyme mint

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

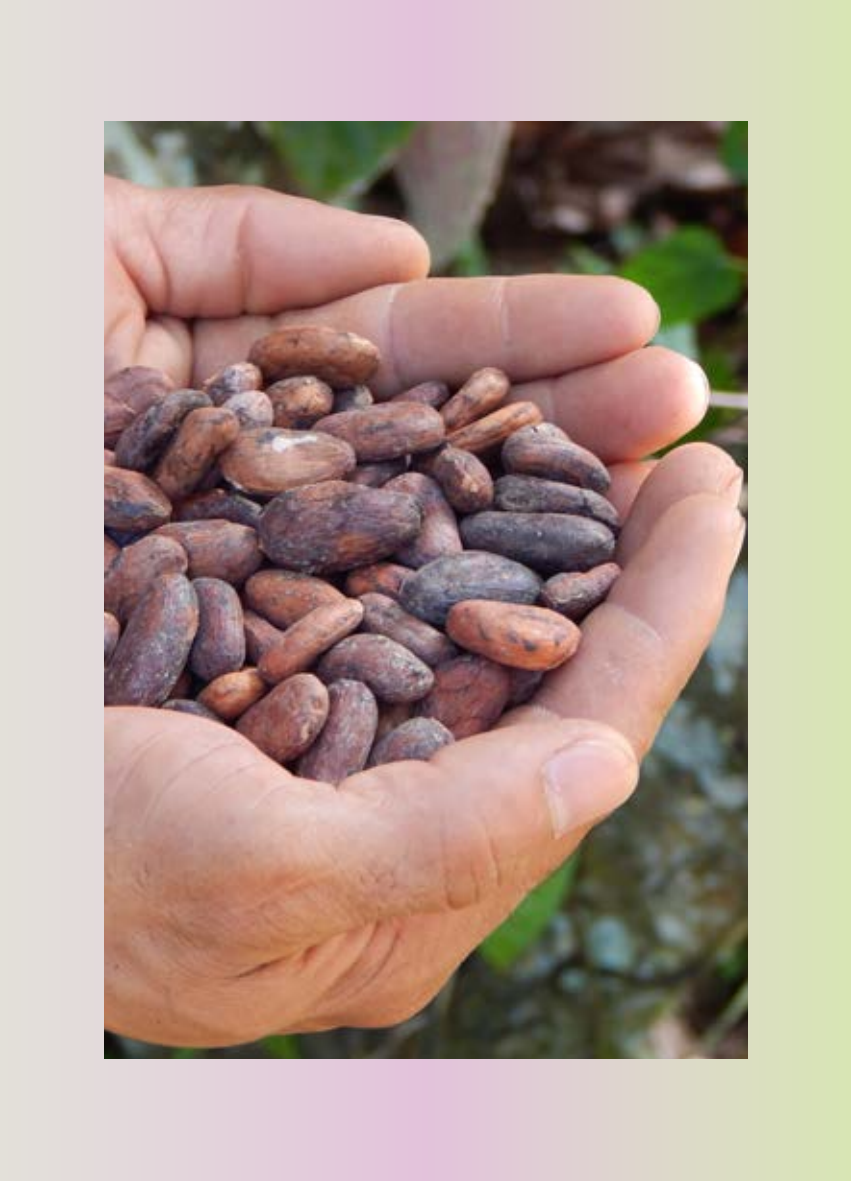
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GRAND CRU MARACAIBO

Maracaibo Crème 33%



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GRAND CRU ARRIBA

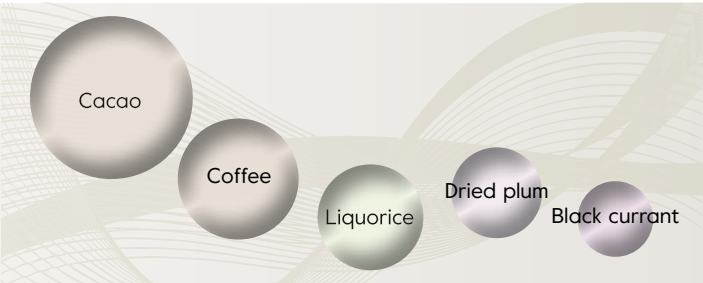
Arriba 72% - 72h

Cacao intensity
[Scale 1 to 10]

Arriba 72% - 72h



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

distinct
energetic
sunny

Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
plum tangerine raspberry orange lemon passion fruit calamondin	caramel nougat roasted almond coffee	coconut hazelnut almond pistachio	fleur de sel vanilla sage pepper ginger coriander chilli	orange blossom	vieille prune honey olive oil champagne

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GRAND CRU RIO HUIMBI

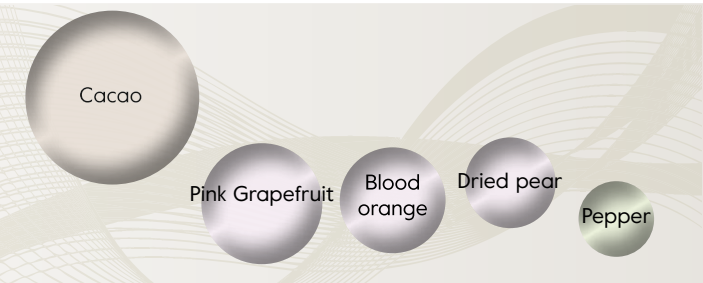
Rio Huimbi 62%

Cacao intensity
[Scale 1 to 10]

Rio Huimbi 62%



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

convivial
comfortable
inviting

Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
strawberry pear orange blackberry raspberry plum	caramel	hazelnut pistachio almond pecan	vanilla fleur de sel liquorice	cherry blossom	grand marnier honey mascarpone yogurt whisky green tea moscato

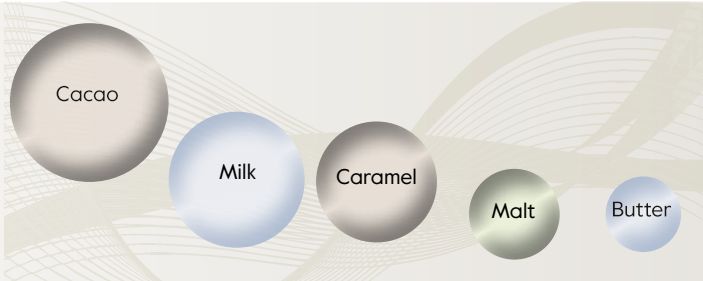
Rio Huimbi 42%

Cacao intensity
[Scale 1 to 10]

Rio Huimbi 42%



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

warming
lively
sensitive

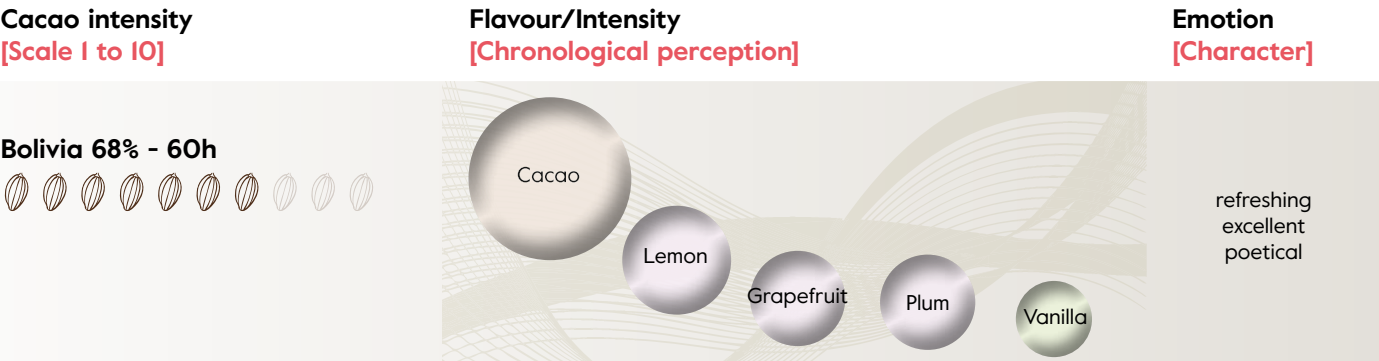
Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
lemon mango pear strawberry banana apricot	nougat marzipan caramel coffee	almond hazelnut pistachio pecan coconut	pepper saffron vanilla coriander nutmeg clove ginger lemongrass	alpine herbs	honey mascarpone curd cheese absinth grappa rum

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GRAND CRU BOLIVIA

Bolivia 68% - 60h

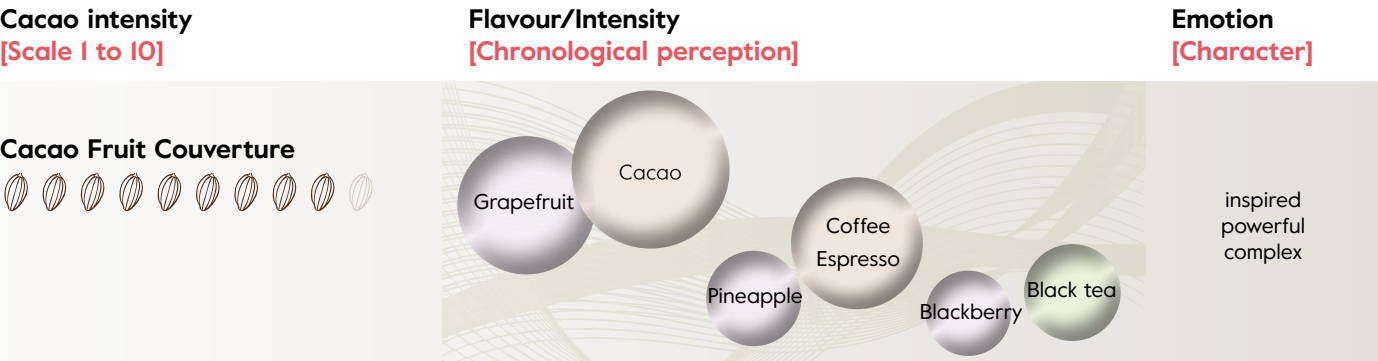


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
cherry banana pineapple tangerine plum grapefruit blackberry	marzipan caramel	almond hazelnut	vanilla fleur de sel ginger cinnamon clove	cherry blossom	grappa honey gin amaretto kirsch yogurt

GRAND CRU CACAO FRUIT COUVERTURE

Cacao Fruit Couverture



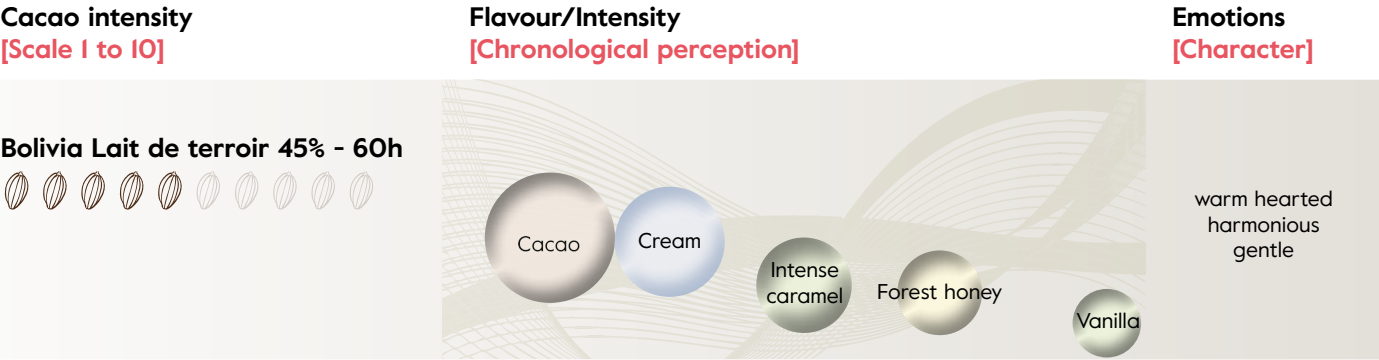
Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
cacao fruit juice orange grapefruit mango pineapple	caramel coffee roasted almond	coconut almond	liquorice rosemary fleur de sel	hibiscus geranium rose hip lavender orange Blossom	rum honey sauternes mulled wine

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

GRAND CRU BOLIVIA LAIT DE TERROIR

Bolivia Lait de terroir 45% - 60h



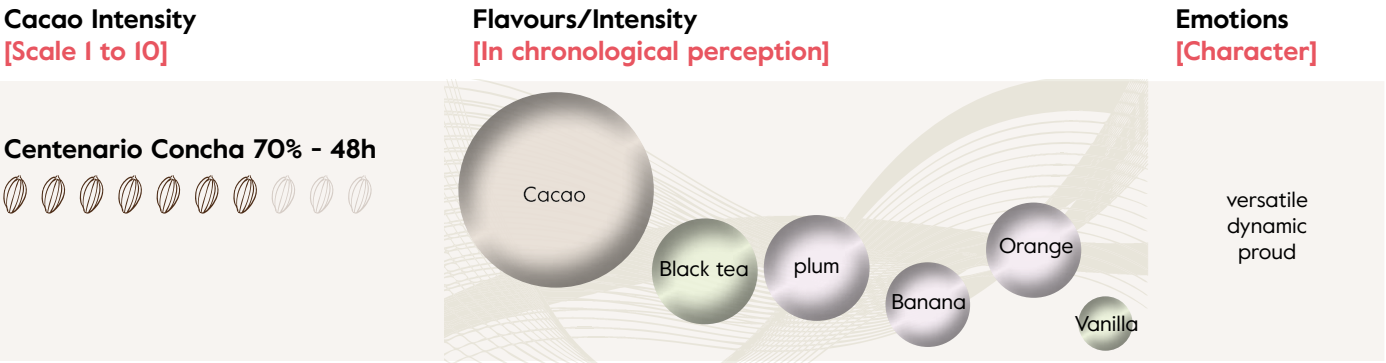
Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
banana mandarin orange lemon apricot mango	caramel coffee marzipan	almond hazelnut pecan macadamia nut walnut	vanilla fleur de sel nutmeg tonka bean cardamom	orange blossom	whisky kirsch cognac rum cointreau

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GRAND CRU CENTENARIO

Centenario Concha 70% - 48h



Combination possibilities [Inspiration]

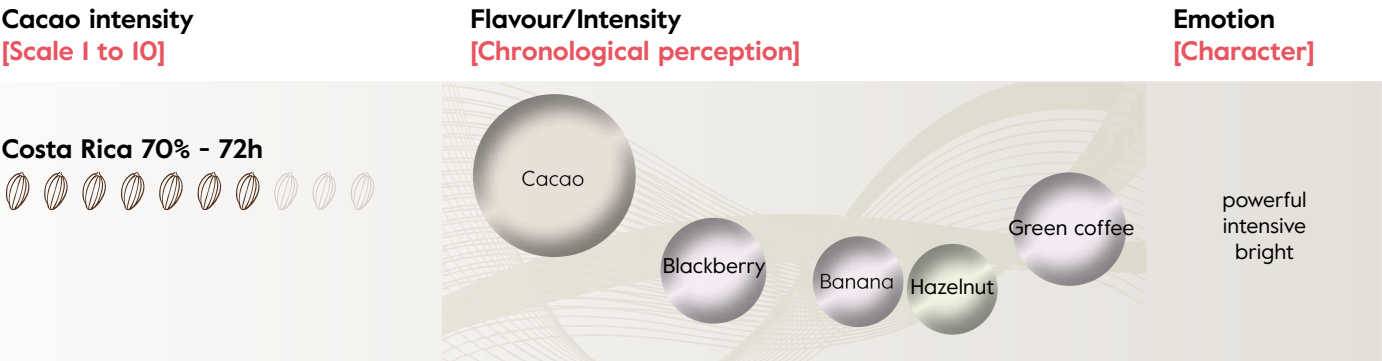
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
orange apricot banana peach lemon cherry	caramel marzipan coffee	hazelnut almond	fleur de sel vanilla	cherry blossom	honey kirsch

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



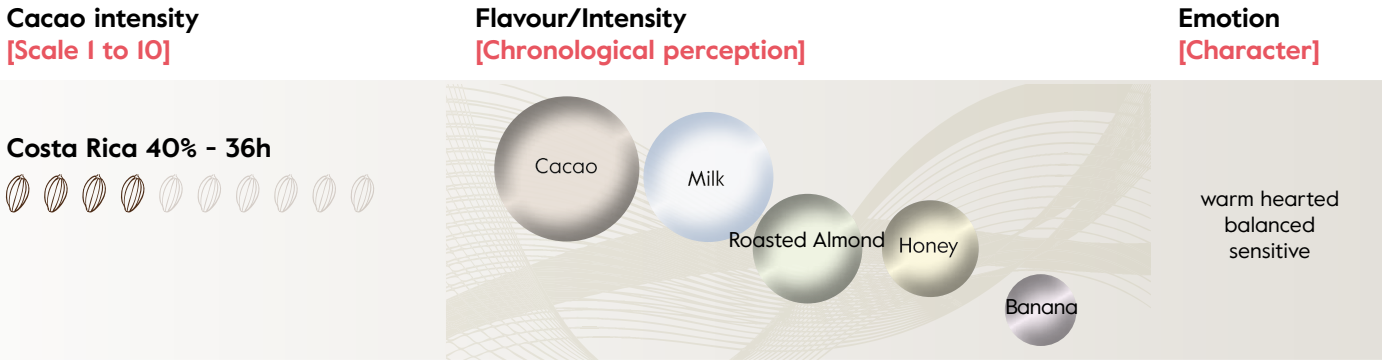
GRAND CRU COSTA RICA

Costa Rica 70% - 72h



FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
apricot banana orange mango raspberry tangerine pineapple	coffee caramel	almond hazelnut pistachio pecan macadamia nut walnut	vanilla pepper fleur de sel	orange blossom	whisky tea olive oil kirsch champagne

Costa Rica 40% - 36h

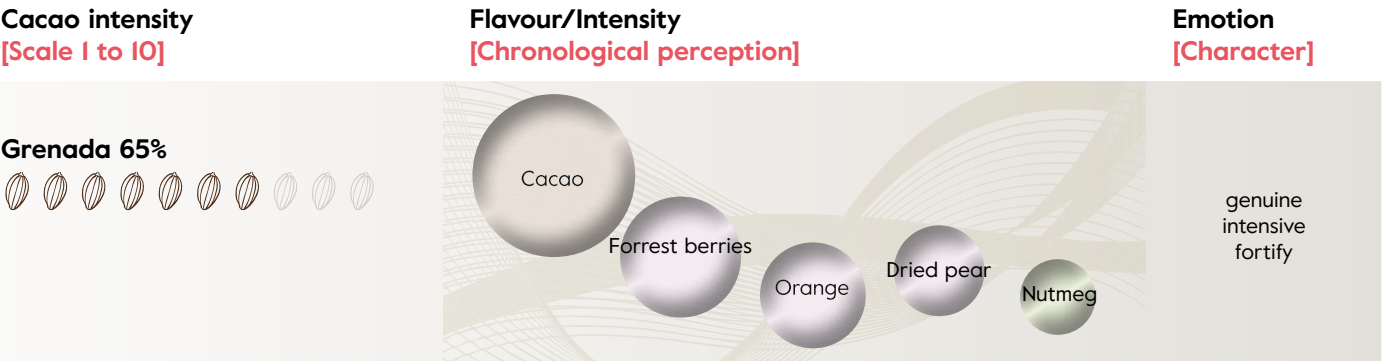


FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
tangerine banana lime passion fruit orange mango	coffee	hazelnut almond pistachio coconut	vanilla tonka bean fleur de sel	clover fragrant geranium dandelion	rum cognac rice honey tea

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

GRAND CRU GRENADA

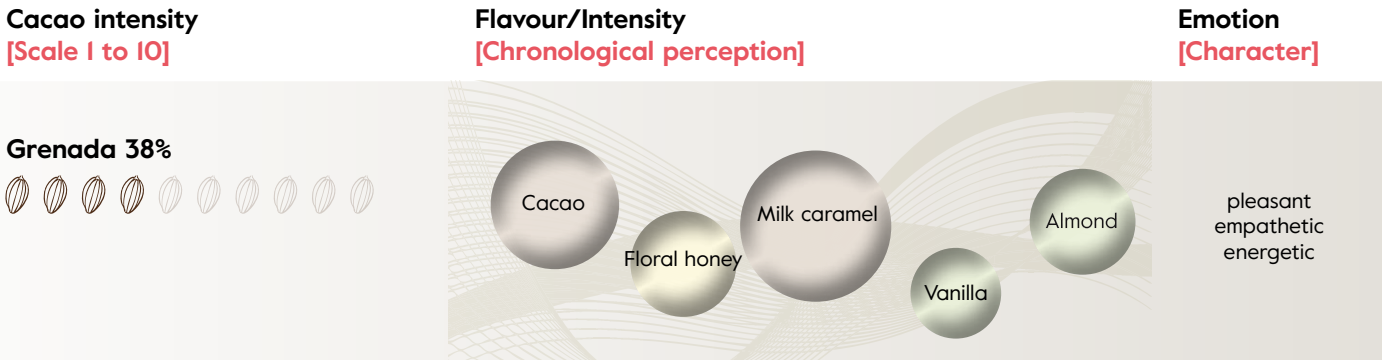
Grenada 65%



Possible combinations [Inspiration]

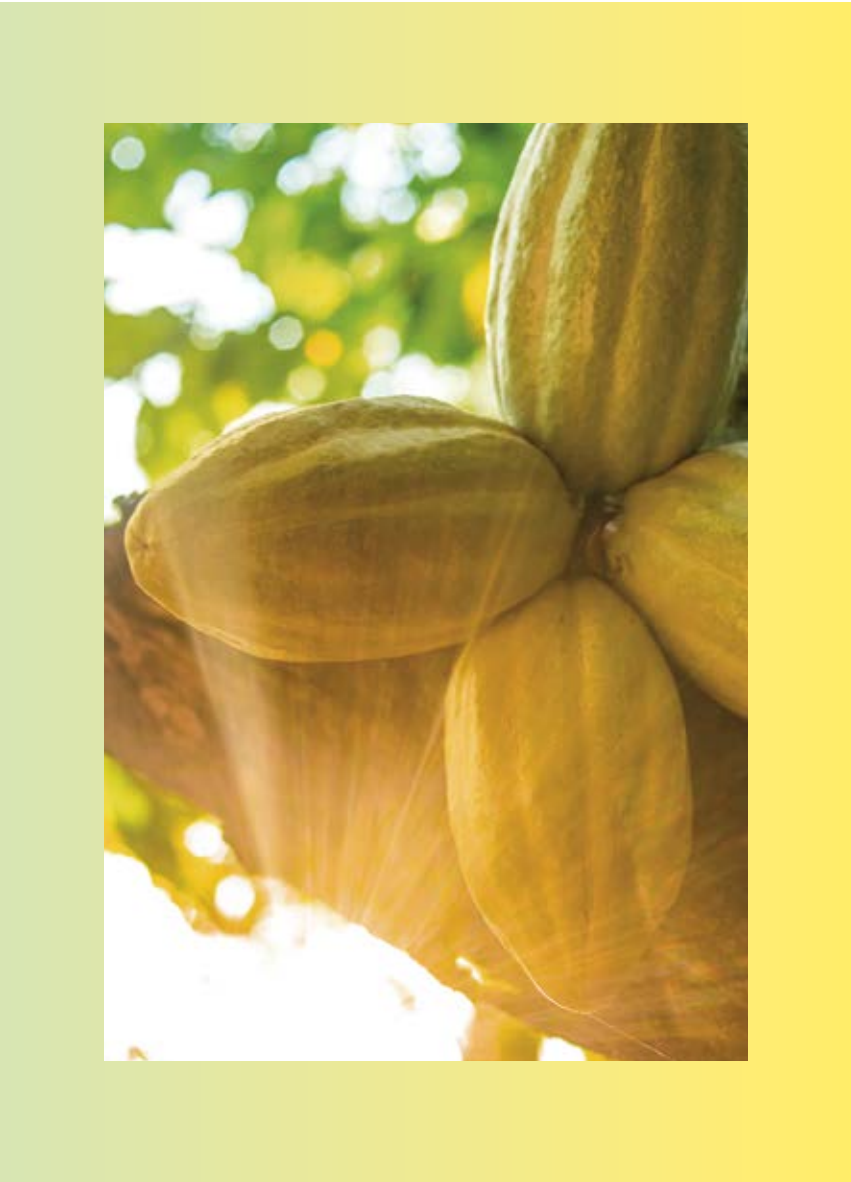
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
apricot orange raspberry pineapple black currant blueberry pomegranate peach	caramel coffee chestnut	hazelnut almond pecan coconut bitter almond	vanilla cinnamon nutmeg	cherry blossom	mascarpone kirsch whisky beer champagne cognac rum

Grenada 38%



Possible combinations [Inspiration]

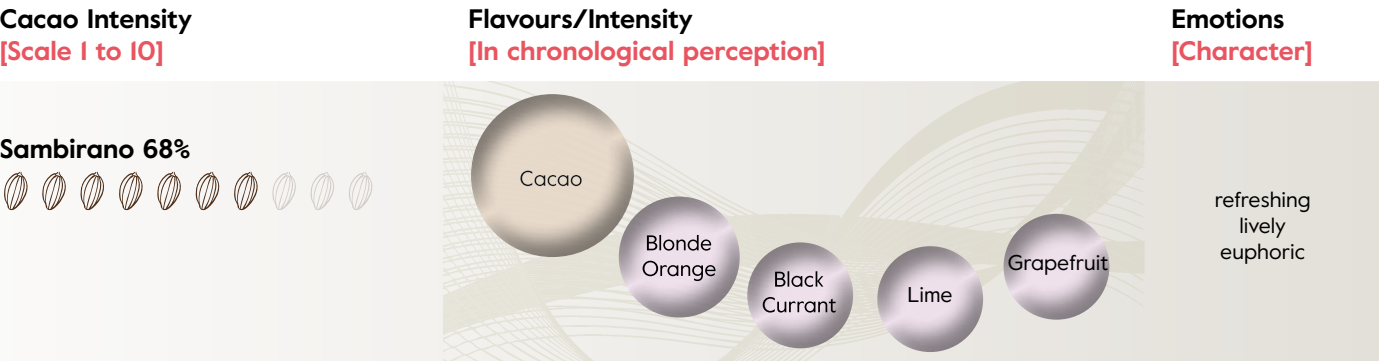
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
lime apricot orange mango tangerine raspberry quince passion fruit	caramel marzipan espresso chestnut nougat	almond hazelnut pistachio	vanilla cinnamon fleur de sel	melissa rose cherry blossom	marc de champagne amaretto yogurt honey cognac rum whisky green tea moscato



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

GRAND CRU SAMBIRANO

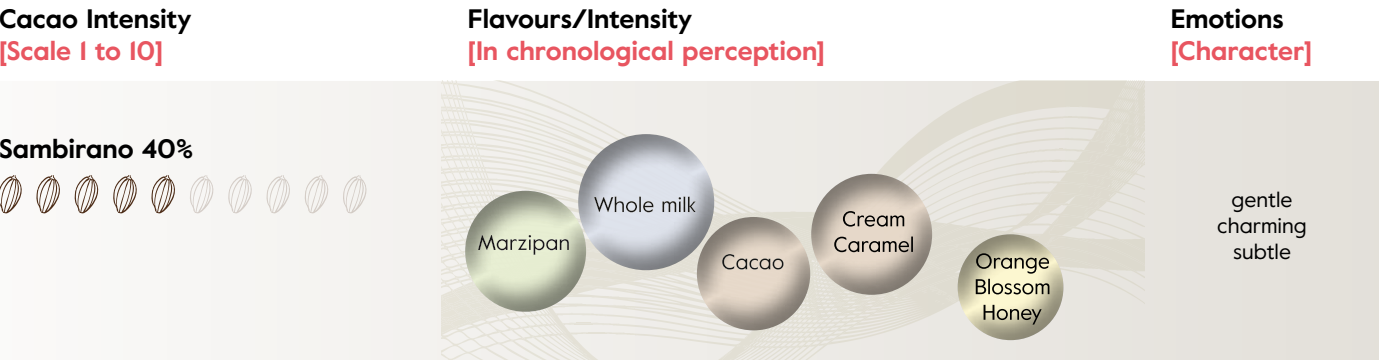
Sambirano 68%



Combination possibilities [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
black currant strawberry blackberry orange black cherry	coffee meringue nougat	almond hazelnut coconut sesame	vanilla black pepper clove nutmeg coriander	cherry blossom rose lavender hibiscus	agricultural rum honey kirsch

Sambirano 40%

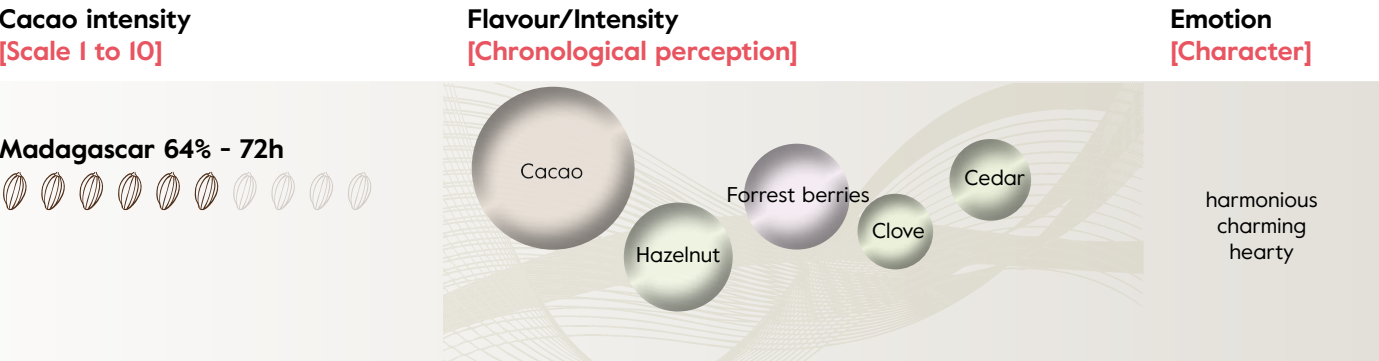


Combination possibilities [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
lemon orange black currant yuzu apricot mango	caramel almond marzipan	almond pine nut pecan hazelnut	vanilla fleur de sel tonka bean cinnamon	elderflower scarlet beebalm orange blossom	champagne floertine biscuit honey Grand Marnier

GRAND CRU MADAGASCAR

Madagascar 64% - 72h



Possible combinations [Inspiration]

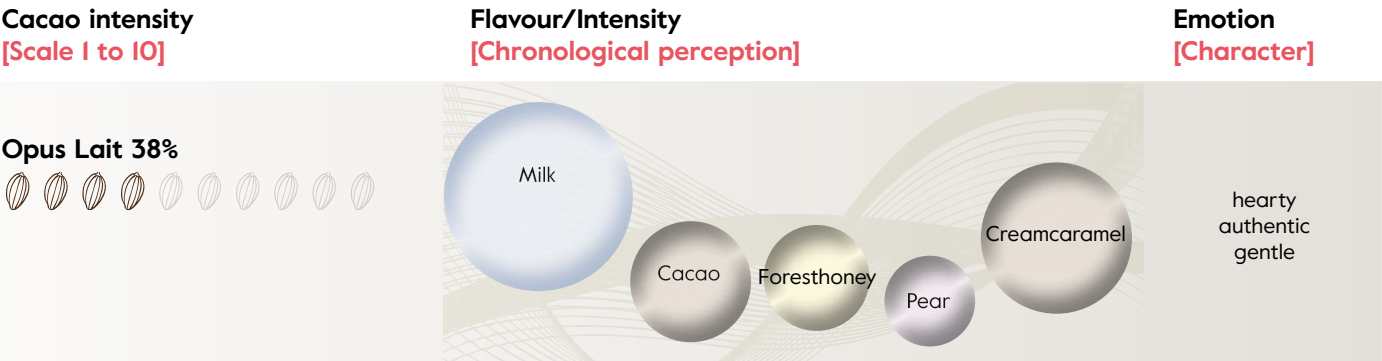
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
strawberry apricot pear quince cherry peach mango	nougat marzipan caramel	coconut almond hazelnut	fleur de sel ginger vanilla	cherry blossom nasturtium	kirsch honey balsamic vinegar grand marnier cognac

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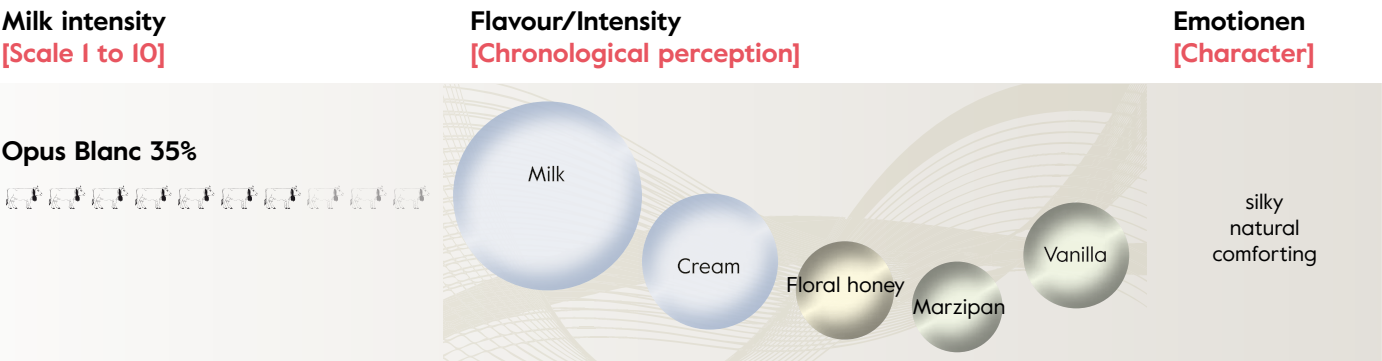
GRAND CRU OPUS LAIT DE TERROIR

Opus Lait 38%



FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
quince lemon mango passion fruit	caramel	almond hazelnut pistachio	cinnamon vanilla	rose hip	honey kirsch

Opus Blanc 35%



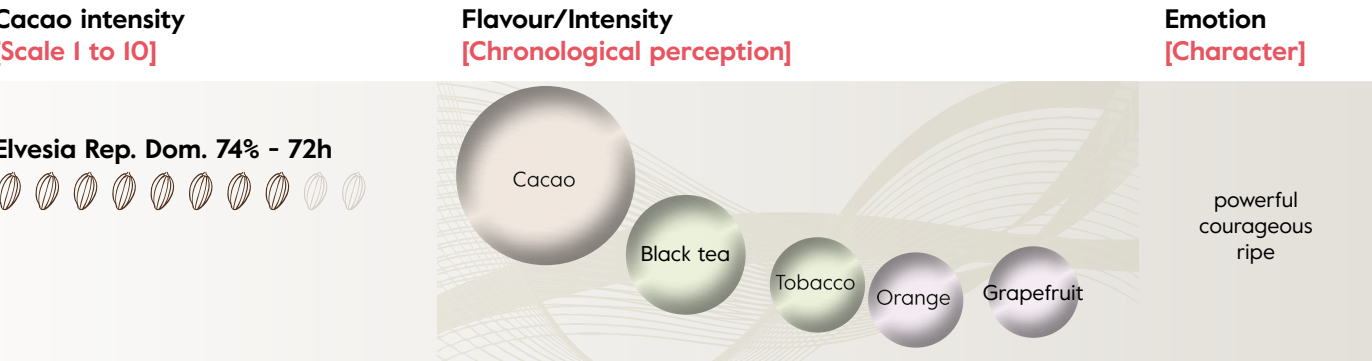
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry peach lemon orange passion fruit coconut	coffee caramel	almond hazelnut pistachio	vanilla fleur de sel	rose lavender geranium verbena	Amaretto green tea yogurt

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GRAND CRU ELVESIA REP. DOM. ORGANIC

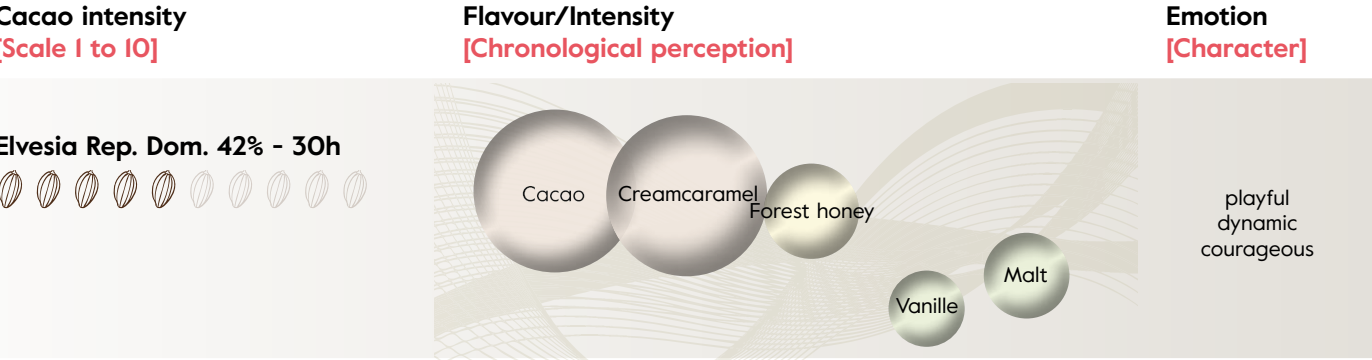
Elvesia Rep. Dom. 74% - 72h Organic (certified)



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
apricot banana raspberry orange lemon melon	caramel nougat	almond pistachio hazelnut pine nut	peppermint vanilla fleur de sel	orange blossom	olive oil flaky wafers williams honey rum red wine

Elvesia Rep. Dom. 42% - 30h Organic (certified)



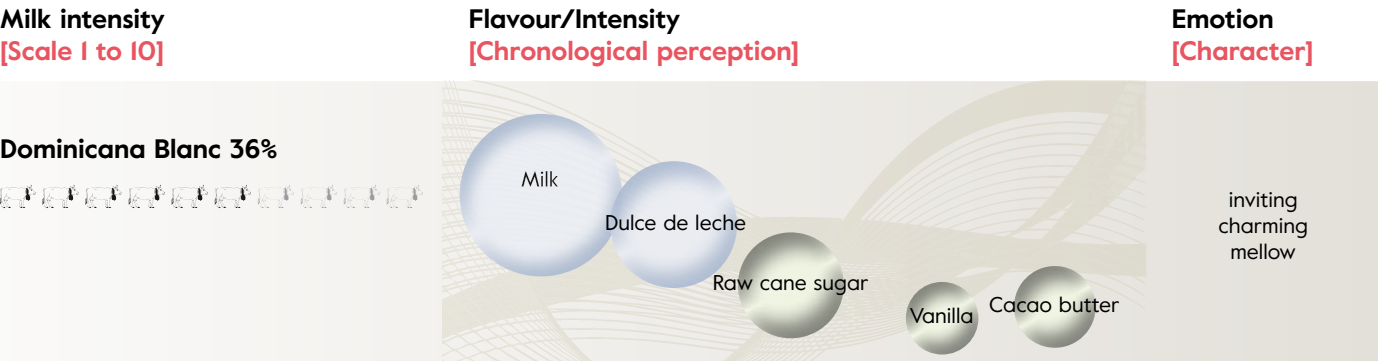
Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
orange lemon calamondin lime yuzu	smoke	hazelnut	cinnamon nutmeg	orange blossom	tobacco

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GRAND CRU ELVESIA REP. DOM. ORGANIC

Dominicana Blanc 36% Organic (certified)



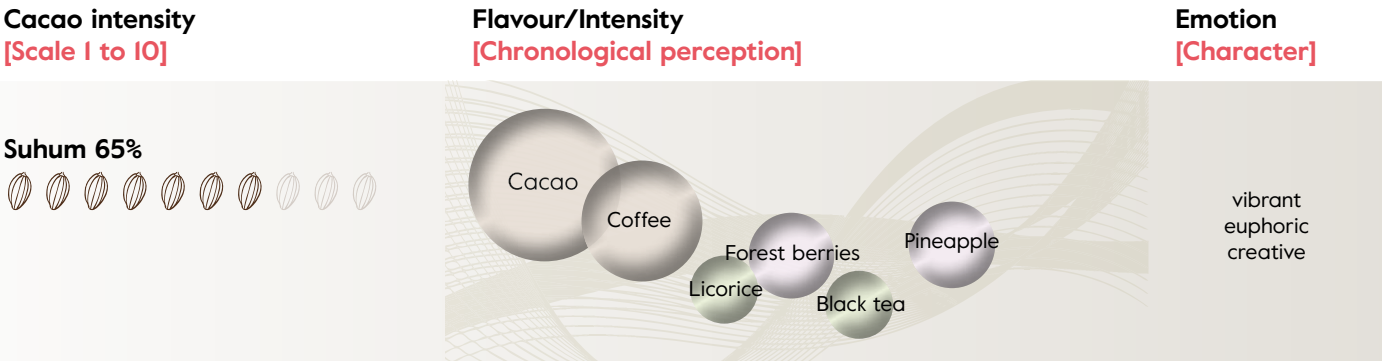
Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
orange passion fruit sudachi	caramel	almond hazelnut macadamia nut	vanilla cinnamon curry	green tea	pandan rum

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GRAND CRU SUHUM ORGANIC

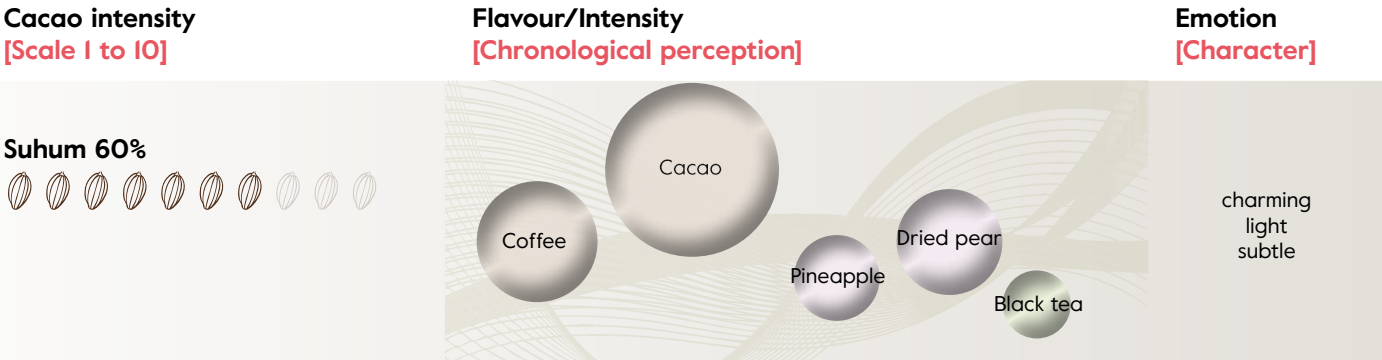
Suhum 65% Organic (certified)



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry blackberry pineapple blueberry black currant	coffee caramel	hazelnut almond pistachio	vanilla cinnamon licorice	rose	honey vieille prune

Suhum 60% Organic (certified)



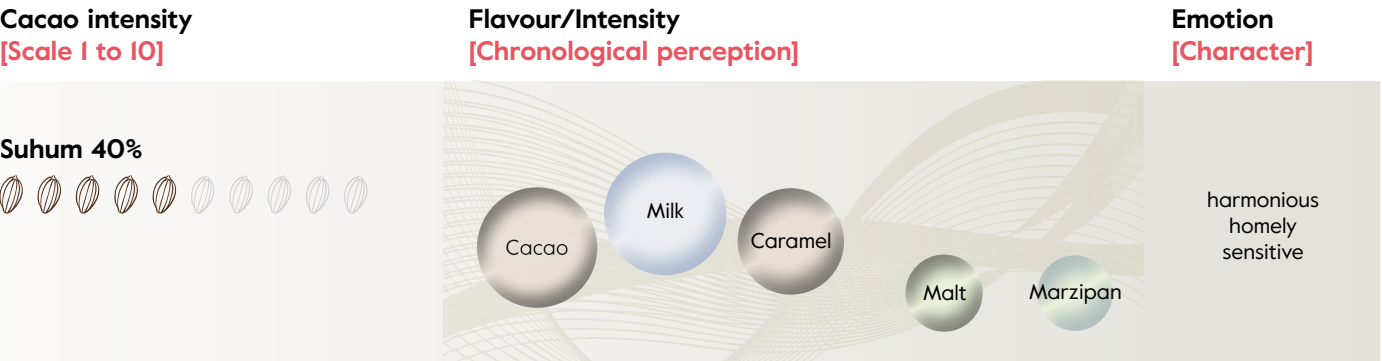
Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry apricot	coffee caramel nougat espresso	hazelnut almond	vanilla	rose	champagne baileys honey

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GRAND CRU SUHUM ORGANIC

Suhum 40% Organic (certified)



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
mango passion fruit	coffee caramel nougat	hazelnut almond	vanilla almond fleur de sel	cornflower camomile dandelion	baileys champagne

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STANDARD TEMPERING

DARK COUVERTURES (GRAND CRU, ORGANIC, STANDARD)		31 – 33 °C	87.8 – 91.4 °F	350g	12oz
MILK COUVERTURES (GRAND CRU, ORGANIC, STANDARD)		30 – 32 °C	86.0 – 89.6 °F	450g	15oz
WHITE COUVERTURES (GRAND CRU, ORGANIC, STANDARD)		29 – 31 °C	84.2 – 87.8 °F	450g	15oz

SPECIAL TEMPERING

Art. No. Felchlin		Melting temperature for all couvertures 48 – 50 °C/118 – 122 °F	Working temperature (approximate)		Seeding method: for 1 kg/2.2 lbs couverture at 48°C/118.4°F Temperature Rondos: 20 – 23°C/68.0 – 73.4°F	
CO35	Opus Blanc 35% au lait de terroir, White chocolate couverture with mountain milk Rondo		28 – 30°C	82.4 – 86.0°F	450g	15oz
CO22	Opus Lait 38% au lait de terroir, Milk chocolate couverture with mountain milk Rondo		28 – 30°C	82.4 – 86.0°F	450g	15oz
CO49	Bionda 36%, White chocolate couverture caramel Rondo		29 – 31°C	84.2 – 87.8°F	450g	15oz
CO38	Caramelito 36%, Milk chocolate couverture Rondo		30 – 32°C	86.0 – 89.6°F	450g	15oz
CS90	Bolivia 45% 60h au lait de terroir, Milk chocolate couverture Rondo		28 – 30°C	82.4 – 86.0°F	450g	15oz
CS58	Maracaibo Créole 49%, Milk chocolate couverture Rondo		28 – 30°C	82.4 – 86.0°F	450g	15oz
CL79	Alba 36%, White chocolate couverture with sweetener Bar NO ADDED SUGAR		29 – 31°C	84.2 – 87.8°F	450g chopped	12oz
CL82	Lacta 40% Milk chocolate couverture with sweetener Bar NO ADDED SUGAR, LACTOSEFREE		30 – 32°C	86.0 – 89.6°F	450g chopped	15oz
CL83	Supremo 62% Dark chocolate couverture with sweetener Bar SUGARFREE		31 – 33°C	87.8 – 91.4°F	350g chopped	15oz

TEMPERING OF VEGAN CHOC

Art. No. Felchlin		Melting temperature for all couvertures 48 – 50 °C/118 – 122 °F	Working temperature (approximate)		Seeding method: for 1 kg/2.2 lbs couverture at 48°C/118.4°F Temperature Rondos: 20 – 23°C/68.0 – 73.4°F	
DF03	Vegan Choc Brun 44% Organic, Cacao based product Bar ORGANIC		30 – 32°C	86.0 – 89.6°F	450g chopped	15oz
DF02	Vegan Choc Blanc 38% Organic, Cacao based product Bar ORGANIC		30 – 32°C	86.0 – 89.6°F	450g chopped	15oz



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