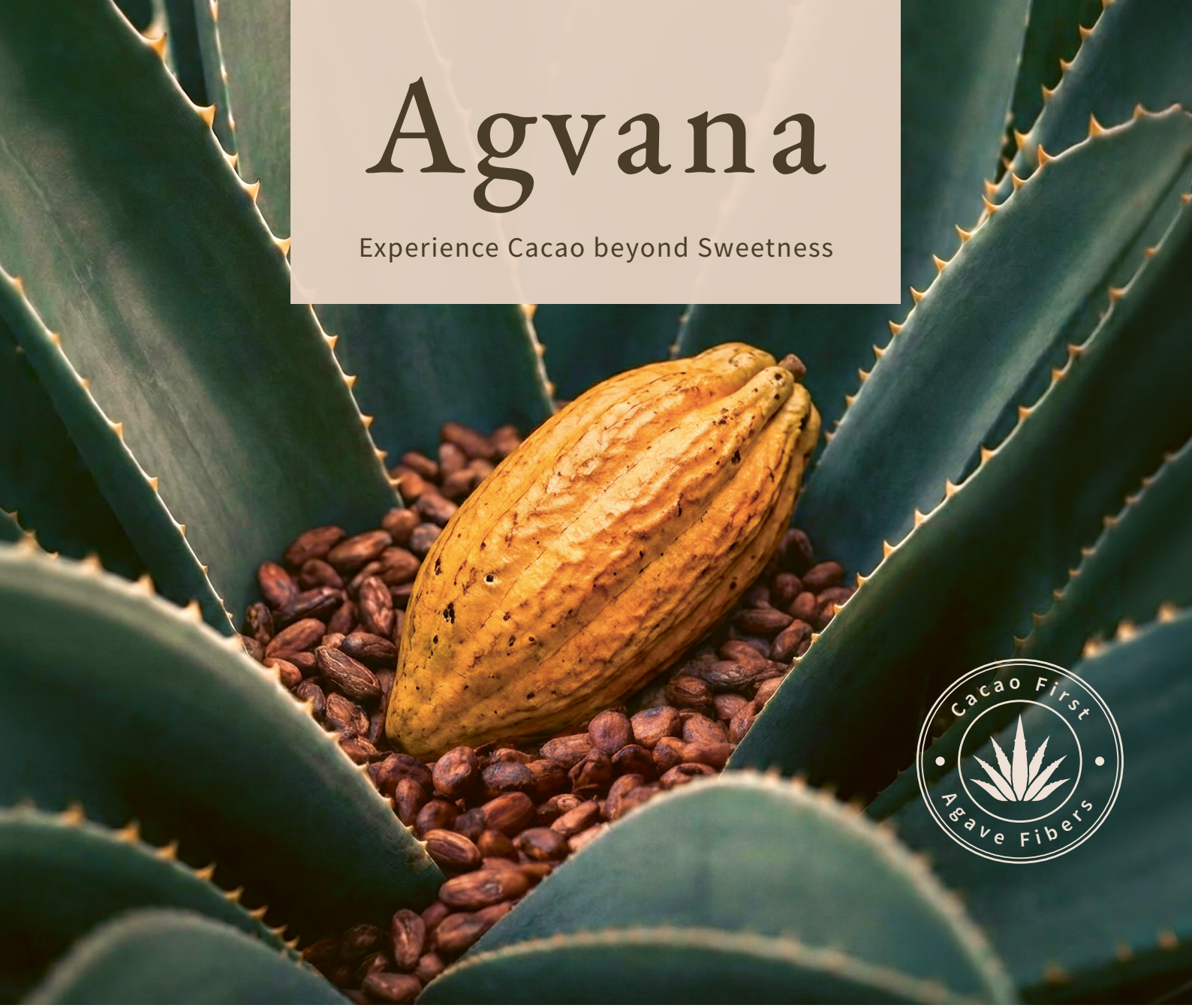
Agvana

Experience Cacao beyond Sweetness



Felchlin
SWITZERLAND

Flavour emerges when Sweetness steps aside



With **Agvana**, Felchlin introduces a new range of couvertures that brings cacao further into focus. Developed for chocolatiers, confectioners, pastry chefs and foodservice professionals, Agvana combines a modern balance of sweetness with Felchlin's familiar workability, precision and quality.

The recipe takes **cacao as its defining foundation** and combines sugar with **high-quality organic agave fibers**. The result is a light-tasting flavour profile that gives delicate aromas more room to shine – in desserts, pralines, pâtisserie and contemporary combinations where nuances matter.

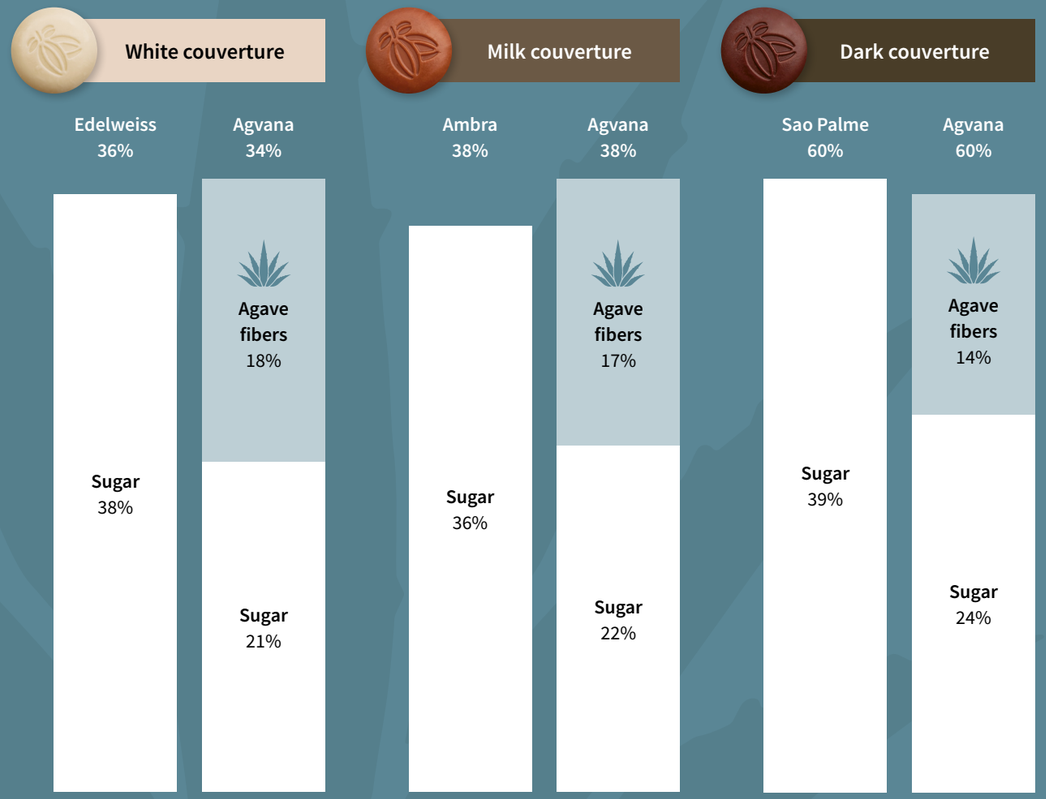
Agvana is all about enjoyment: full of flavour, visually refined and reliable. The bright, clean colour of the white couverture opens up new possibilities for display counters, cakes, decorations and delicate creations.

For those who do more than just work with couverture – they create with it. For anyone who wants to experience cacao in a new way.

F

More Flavour.
Less Sweetness.

Agave fibers replace some of the sugar – leaving more room for flavour.



Total added sugar; rounded values.

Organic Agave Fibers – a natural Approach to modern Sweetness



For Agvana, we use high-quality **organic agave fibers** as an integral part of the recipe. They blend harmoniously into the couverture without masking the delicate aromas of cacao, milk or cocoa butter. In this way, they support Agvana's balanced sweetness and allow the true flavour of cacao to come through more clearly.

The agaves are organically grown. Of note: the plantations require no additional irrigation – rainfall during the rainy season provides enough water for the plants to grow.

Cacao from Ghana

Yayra Glover Ltd has been supplying Felchlin with premium quality of **organic cacao beans** since 2012.

The company has pioneered organic cacao production in Ghana and the founder, Yayra Glover, who was born and raised in Ghana, studied in Zürich, and has close ties to Switzerland. His mission was and is to continue to empower the cacao farmers in Ghana to help them earn a sufficient income through cacao farming which in turn helps to counteract rural poverty and migration to the cities.

He both teaches and advises the farmers to follow good agricultural practices in order to increase their yields and to obtain substantial premiums for their high-quality produce.

Yayra Glover Ltd. is a company that places considerable value on ethical standards. Environmental protection, health and the farmers' economic welfare are paramount. Felchlin has been sympathetic to Yayra Glover's visions from the onset and has invariably supported his projects.

We are now reaping the rewards of this invaluable collaboration in the form of the highest quality and sustainably produced cacao beans.





The Story behind Agvana

The idea for Agvana grew out of something that matters deeply to us: listening carefully. In conversations with our customers, the same wish came up time and again: a less sweet couverture with a full-bodied flavour, without excessive bitterness, that is just as reliable to work with as a classic Felchlin couverture.

The wish was clear. At first, the way to achieve it was not.

We developed, tested and started again, over and over. Some trials were simply inedible. Others fell short in their aftertaste or texture. Sometimes the ingredient list became too long. And some trials never even made it out of our conches. It was frustrating. Yet each attempt showed us more clearly what mattered: enjoyment, quality and character.

What if we start with cacao?
That thought marked a turning point. We refocused our development work: which aromas define the cacao? What gives a couverture its character? And how can we give these delicate nuances more room to shine?

This was the beginning of our ‘Cacao First’ approach. We developed every recipe with cacao as the starting point, selected the right variety and tailored the roasting profile to match. At the same time, we began working with agave fibers. By bringing together cacao, recipe, processing and experience, we found the balance we had been looking for.

Numerous trials and tastings accompanied this journey. Our aim always remained the same: the couverture had to excel in flavour and deliver the everyday reliability that professionals expect from Felchlin.

The result is Agvana, a range of couvertures with a modern, balanced sweetness that leaves more room for cacao, milk, caramel and other delicate aromas. For creations that bring your ingredients, your ideas and your craftsmanship to the fore.

Modern sweetness.
More room for flavour.
Cacao First.



Our Roasting Process

Every couverture begins with the distinctive character of the cacao beans. Understanding their aromas and bringing them out with precision is an essential part of our development work.

Our sensory panel therefore carefully assesses the incoming cacao, recording its aromatic characteristics and their intensity. These findings form the basis for developing the desired flavour profile.



From selecting the raw materials and developing the recipe to roasting, fineness of grinding and conching, we tailor every step to this profile. In small trial batches, we test different compositions and processing parameters, taste the results and refine them step by step.

Throughout this process, one question remains central: how should the characteristic aromas of the cacao unfold in the finished couverture?

For this couverture, we carried out several roasting trials and evaluated them through sensory analysis. The selected roast brings out the original, mild aromas particularly well: fruitiness, floral nuances and harmonious cacao notes come together in a balanced whole.

We always consider a roast in relation to the particular cacao beans and the recipe. What matters is which aromas we want to preserve and highlight.

These many considered decisions result in a couverture with a carefully developed, distinctive flavour profile.

Testimonials



‘Probably the best white chocolate I have ever tasted – a true innovation. The milk and dark chocolates fully express their aromas and character. Less sugar, more authenticity: that is exactly what Felchlin has achieved with its single-variety couvertures.’

Mathieu Lerenard, chocolatier – MOF 2023



‘The Agvana couvertures won me over as soon as I worked with them: they offer the familiar reliable workability, so I did not have to adapt my production processes. I find the balanced sweetness particularly exciting, as it leaves more room for other ingredients without overloading the flavour of my creation.’

David Pasquiet, Swiss artisanal chocolatier

Familiar Reliability in every Application



A new couverture should open up new flavour possibilities while fitting reliably into your everyday work. This is precisely what Agvana offers: the range combines a modern, balanced sweetness with the familiar Felchlin quality and the precision in handling that professionals rely on.

Agvana can be integrated into existing recipes and established workflows without any adjustments. The couvertures are suitable for machine processing and offer the familiar workability that matters just as much in everyday use as it does when developing new creations. The result is complete production reliability, freeing you to focus on balancing flavour, texture and form.

This allows the flavours of established creations to be reinterpreted and original ideas to be developed further. The balanced sweetness gives delicate aromas more room and opens up new possibilities for combining ingredients. Familiar processes provide a reliable foundation – from the first idea to everyday production.

Agvana – a new balance, with the reliability you know.

Agvana tempering Chart

Tempering Guidelines

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.

Tempering	Working temperature		Quantity of Rondos for seeding method	
Agvana 60%	**31 – 33 °C**	87.8 – 91.4 °F	**350 g**	12 oz
Agvana 38%	**30 – 32 °C**	86.0 – 89.6 °F	**450 g**	15 oz
Agvana 34%	**29 – 31 °C**	84.2 – 87.8 °F	**450 g**	15 oz

For making all kinds of chocolate products, ganaches, giandujas, ice cream, glazes and mixtures.



Chocolate Shards Agvana Blanc 34%

With Pumpkin Seeds and dried sour Apricots
A refined interplay of delicate melt, crunch and fruity acidity

1. Temper 600 g / 21.2 oz of Agvana 34% couverture.
2. Roast 150 g / 5.29 oz of pumpkin seeds in the oven, then leave to cool.
   Baking temperature: 160 °C / 320 °F, fan oven; Baking time: approx. 20 min.
3. Cut 50 g / 1.76 oz of dried apricots into 5 x 5 mm / 0.2 x 0.2 inches dice and mix with the roasted pumpkin seeds.
4. Mix the tempered Agvana 34% couverture with the roasted pumpkin seeds and the dried apricots.
5. Pour everything into a Quadro frame of 300 x 300 x 10 mm / 11.8 x 11.8 x 0.4 inches and leave to crystallise in the fridge for approx. 20 minutes.
6. Pack the following day.

Detailed recipe
This recipe is available as a detailed guide with step-by-step instructions.



Fresh ideas for your Craft

From creamy ganaches and airy mousses to delicate pralines and desserts: discover just how versatile Agvana can be – using your own familiar workflows and existing equipment.

Our recipes guide you step by step towards new creations and provide fresh inspiration for your own ideas. Clear instructions with quantities, temperatures and practical tips make them easy to put into practice in your daily work.

Be inspired: all recipes and detailed instructions are available online. Simply scan the QR code.





More recipes

Find all recipes online with detailed, step-by-step instructions. Simply scan the QR code.

Three Couvertures.
A new Balance.

Agvana couvertures combine selected Ghanaian cacao with organic agave fibers, opening up new possibilities for modern pâtisserie, confectionery and gastronomy. These high-quality recipes also feature sunflower lecithin and are free from palm oil.



CS07

Agvana 34%

A flavour profile with a pronounced milk base and delicate vanilla notes combines with hints of cream caramel, butter and almond, creates a harmonious and smooth overall impression with a well-balanced aromatic finish.

White chocolate couverture

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

1 carton: 6 kg, **Shelf life:** 18 months

Viscosity



CS08

Agvana 38%

A flavour profile defined by roasted cacao, pronounced malty accents and creamy milk notes, with hints of burnt sugar that enhance its full-bodied chocolate character and contribute to a balanced, lingering finish.

Milk chocolate couverture

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

1 carton: 6 kg, **Shelf life:** 18 months

Viscosity



CS09

Agvana 60%

An expressive flavour profile with a pronounced cacao base and powerful roasted notes, complemented by nuances of black tea and espresso. Subtle hints of liquorice, pepper and blackcurrant add depth, creating a complex, multi-layered finish.

Dark chocolate couverture

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

1 carton: 6 kg, **Shelf life:** 24 months

Viscosity

* from organic farming

Inspiration for your Creations

Agvana shines where ideas take shape: in practice. That is why our corporate pastry chefs have developed selected recipes that demonstrate the versatility of these new couvertures in pralines, pâtisserie, desserts and contemporary creations. The recipes bring Agvana's distinctive qualities to life: a modern balance of sweetness, more room for cacao and delicate aromas, and the familiar, reliable workability of Felchlin. They provide inspiration for your own craft – to recreate, develop further and reinterpret.

Scan the QR code to find out more about Agvana.

WINNER

SWISS ETHICS AWARD 2025

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