

## COUVERTURES

### DARK GRAND CRU, CRU & ORGANIC COUVERTURES

### MILK GRAND CRU, CRU & ORGANIC COUVERTURES

### WHITE GRAND CRU ORGANIC & COUVERTURES

## SPECIAL COUVERTURES

### Art. No. Felchlin

CO35 Opus Blanc 35% au lait de terroir, White chocolate couverture with mountain milk Rondo

CO22 Opus Lait 38% au lait de terroir, Milk chocolate couverture with mountain milk Rondo

CO49 Bionda 36%, White chocolate couverture caramel Rondo

CO38 Caramelito 36%, Milk chocolate couverture Rondo

CS90 Bolivia 45% 60h au lait de terroir, Milk chocolate couverture Rondo

CS58 Maracaibo Créole 49%, Milk chocolate couverture Rondo

CL79 Alba 36%, White chocolate couverture with sweetener Bar 500 g  
**NO ADDED SUGAR**

CL71 Lacta 38%, Milk chocolate couverture with sweetener Bar 500 g  
**NO ADDED SUGAR, LACTOSEFREE**

CL72 Supremo 62%, Dark chocolate couverture with sweetener Bar 500 g  
**SUGARFREE**

## VEGAN CHOC ORGANIC CONFECTIONARY MASS

DF03 Vegan Choc Brun 44% Organic, Cacao based product Bar **ORGANIC**

DF02 Vegan Choc Blanc 38% Organic, Cacao based product Bar **ORGANIC**

Melting temperature

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

31°-33° C 878°-91.4° F 350g 12 oz

30°-32° C 86.0°-89.6° F 450g 15 oz

29°-31° C 84.2°-87.8° F 450g 15 oz

Melting temperature for all couvertures 48°-50° C/118°-122° F

28°-30° C 82.4°-86.0° F 450 g 15 oz

28°-30° C 82.4°-86.0° F 450g 15 oz

29°-31° C 84.2°-87.8° F 450g 15 oz

30°-32° C 86.0°-89.6° F 450g 15 oz

28°-30° C 82.4°-86.0° F 450g 15 oz

28°-30° C 82.4°-86.0° F 450g 15 oz

29°-31° C 84.2°-87.8° F 450g chopped 12 oz

30°-32° C 86.0°-89.6° F 450g chopped 15 oz

31°-33° C 87.8°-91.4° F 350g chopped 15 oz

30°-32° C 86.0°-89.6° F 450g chopped 15 oz

30°-32° C 86.0°-89.6° F 450g chopped 15 oz

