

# Certificate

## Felchlin Couverture Standards

Original and authentic quality is Felchlin's commitment to manufacture superior cacao specialities. The Felchlin Couverture Standards guarantee the uniqueness and purity of every individual product:

### Cacao & Sustainability

- Noble grade cacao beans Criollo & Trinitario for our Grand Cru Couvertures
- Superior aromatic Forastero cacao beans for our Surfine & Classic Couvertures

*originating from Maracaibo (Venezuela), Sambirano (Madagascar), Arriba – Esmeraldas (Ecuador), Java (Indonesia), Amazon region Beni (Bolivia), Samaná (Dominican Republic), Suhum-Krabo-Coaltar-District (Ghana)*

- correct social and sustainable working and production conditions
- guaranteed and fair prices for the cacao producers
- close and regular contact with the farmers
- respect for environmentally sensitive issues – optimal use of natural resources

### Finest Raw Materials

- cacao butter of pure prime pressing – no additional vegetable fat
- cream and milk products only of Swiss Origin
- natural pure soy lecithin certified GMO free
- authentic, natural Bourbon vanilla originating from Mananara, Madagascar

### Traditional Processing

- original, traditional gentle processing methods
- greatest technical know-how and innovation
- complete production from the finest cacao bean to exquisite chocolate in Schwyz, Switzerland

Schwyz/Switzerland



Christian Aschwanden  
CEO

**Felchlin**  
SWITZERLAND

**Felchlin**  
SWITZERLAND

## 菲荷林可可憲章

- 我們熟悉我們所購買與栽種可可豆的可可農民。
- 我們與可可農民和當地合作夥伴的維持緊密的聯繫，並定期探望他們。
- 因此，我們經常巡視現場的工作和生產條件。
- 為了維持原材料高品質可可豆的來源，我們購買的價格始終高於公平貿易的標準。
- 我們致力於確保可可豆的種植必須與自然環境的和諧，並為農民和他們的家庭提供經濟上的幫助。
- 我們的承諾是確保未來世代代農民可以有永續的生計。
- 我們尊重的自然環境的脆弱（空氣，水，能源等），在運輸可可豆與製造巧克力時，能持續帶給該地方永續的繁榮。