

FELCHLIN CACAO SÉLECTION

Grand Cru and Organic Couvertures



Felchlin
SWITZERLAND



EDITORIAL



BEAN TO BAR

Our products emanate uniqueness, encounters, passion and authenticity. We invite you to experience the origin of cacao in all of its colourful facets. The diverse Flavours will arouse your enthusiasm.

The cacao farmer pursues his work with great care in the rainforest so that he does not disturb the delicate ecosystem. For generations, the nurturing of cacao has been both a duty and a passion. This exquisite raw material is handled with the same enthusiasm and precision in our factory in Ibach, in the heart of Switzerland, so that we can present to you the finished couvertures.

The result is something to be proud of; take a moment, indulge in the pleasurable experience to feel the passion with which we approach our daily tasks.

A handwritten signature in black ink, appearing to read 'Aschwanden'.

CHRISTIAN ASCHWANDEN
CEO Felchlin Switzerland



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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.

2018

After four years of planning and building, Felchlin unites and moves into the new company headquarters at Gotthardstrasse II 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.

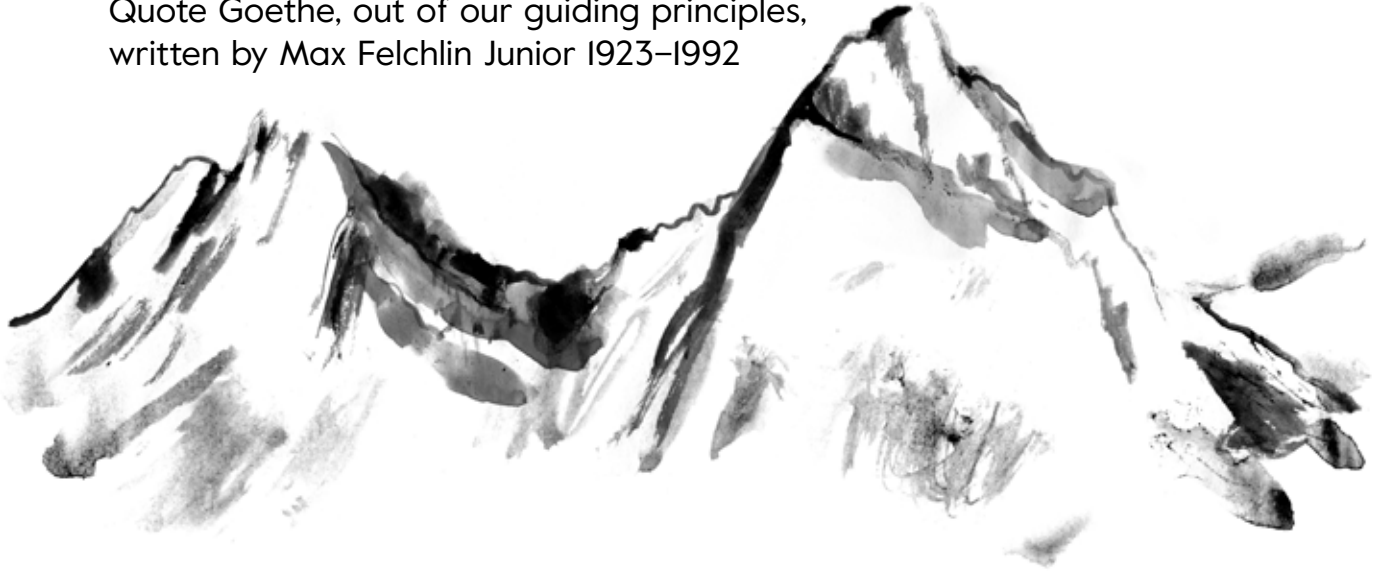
2020

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.

“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



“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 Cacao, 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.

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DEFINITION FAIR DIRECT FELCHLIN



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.



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 tropical climate has high rainfall and humidity
- The cacao tree does not like direct sunlight
- Direct sunlight reduces yields. The most common shade trees are figs, banana, gum and mango trees

GRAND CRU ORIGIN & AUTHENTICITY

- Fine cocoa from selected countries and defined regions
- Cacao exclusively from small farmers - sustainable and fair conditions
- Swiss milk powder and Swiss sugar
- Gentle refinement of the exclusive Grand Cru couvertures
- Production exclusively in Ibach-Schwyz (Switzerland)



HARVEST, FERMENTATION & DRYING

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.

FELCHLIN FACTORY PROCESS IN IBACH – SWITZERLAND

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.



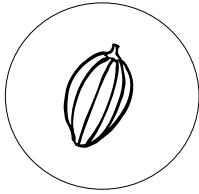
CONCHING

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.



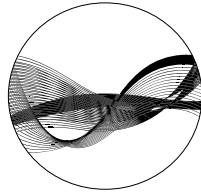
THE FELCHLIN FLAVOUR WORLD

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



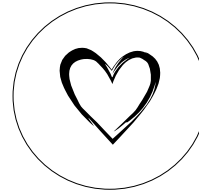
Cacao Intensity
[Scale 1 to 10]

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.



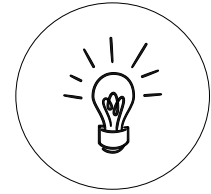
Flavour and Intensity
[Chronological perception]

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.



Emotions
[Character]

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

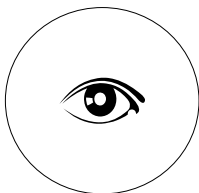


Possible Combinations
[Inspiration]

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.

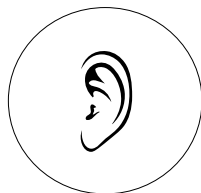
CORRECT DEGUSTATION

Take the time to experience the Felchlin Flavour World



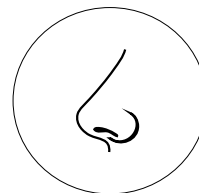
SEE

Judge the colour & surface of the chocolate.



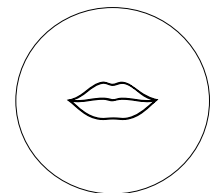
HEAR

Break the chocolate & listen to the «snap».



SMELL

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



TASTE

Let the chocolate melt in your mouth.



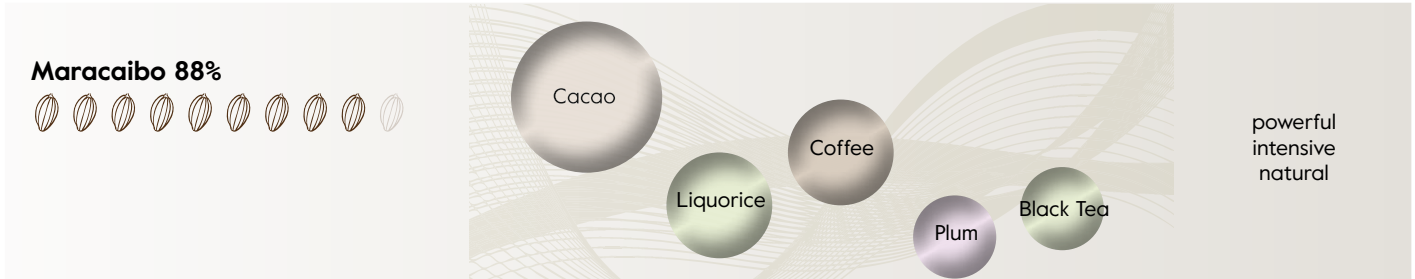
GRAND CRU MARACAIBO

Maracaibo 88%

Cacao intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]



Possible combinations [Inspiration]

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

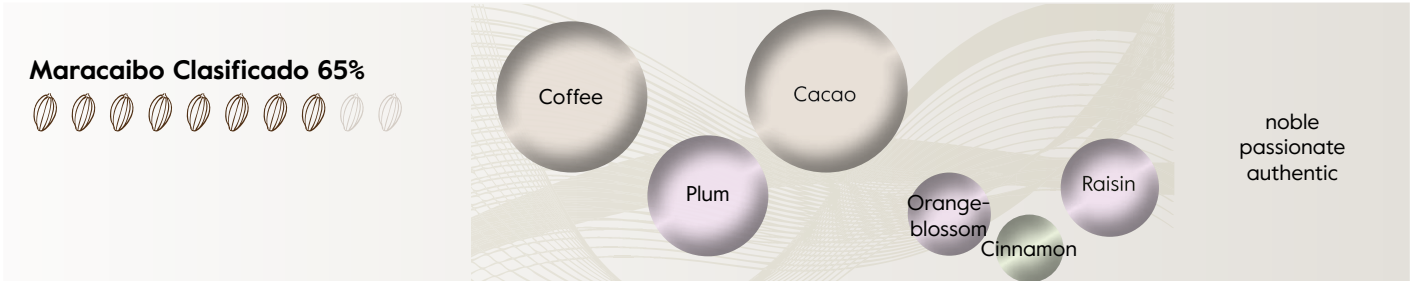
GRAND CRU MARACAIBO

Maracaibo Clasificado 65%

Cacao intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]



Possible combinations [Inspiration]

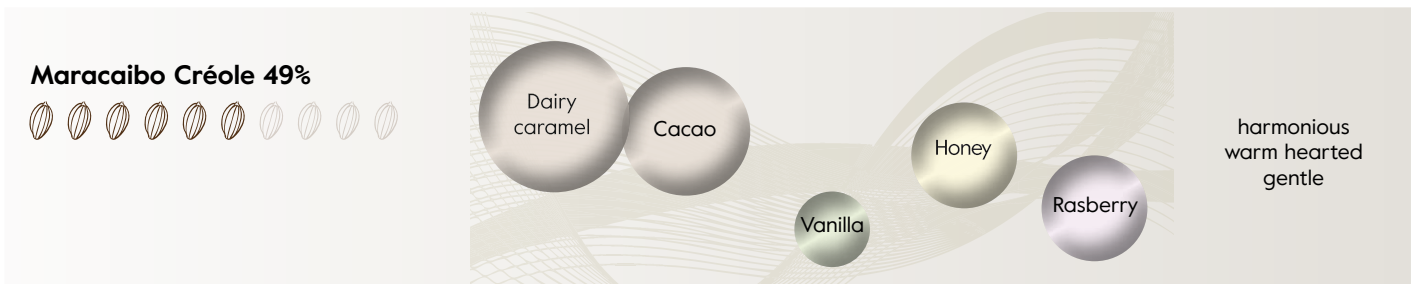
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
apple pear strawberry mango blackberry lemon	coffee caramel black tea	hazelnut almond pistachio coconut	cinnamon tonka bean	rose lavender	cream honey kirsch mint green tea

Maracaibo Créole 49%

Cacao intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]



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

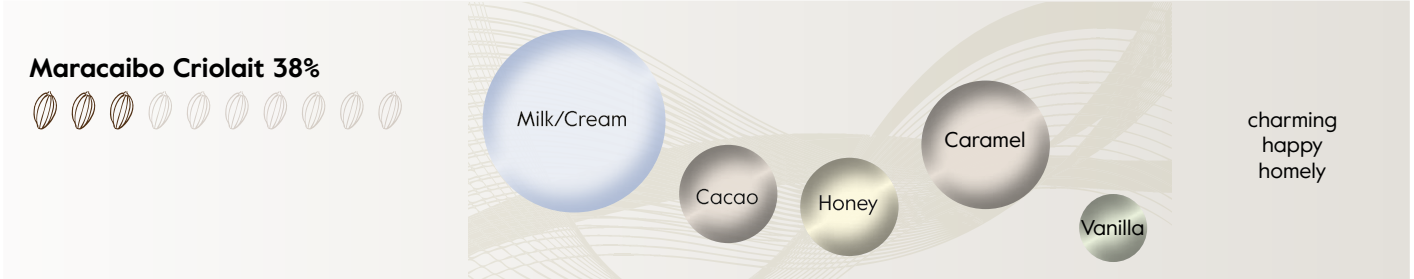
GRAND CRU MARACAIBO

Maracaibo Criolait 38%

Cacao intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]



Possible combinations [Inspiration]

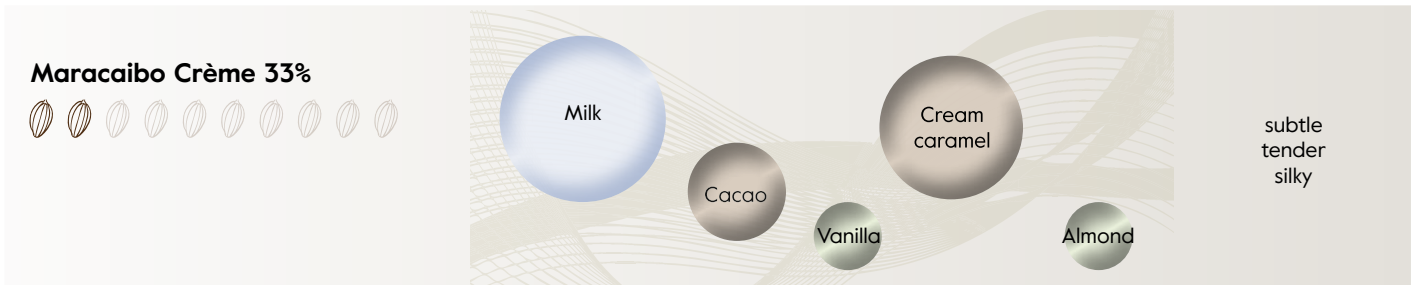
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry apricot quince apple tangerine blood orange	chestnut nougat black tea dairy caramel	almond hazelnut coconut pistachio pine nut	cinnamon cardamom saffron vanilla pepper	lavender rose rosemary	honey Marc de Cllampagne Grand Marnier mascarpone thyme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

Maracaibo Crème 33%

Cacao intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
banana lemon ananas bergamot sour cherry	caramel blacktea	hazelnut almond pistachio	vanilla	elderflower	wiliams kirsch champagne



GRAND CRU SAMBIRANO

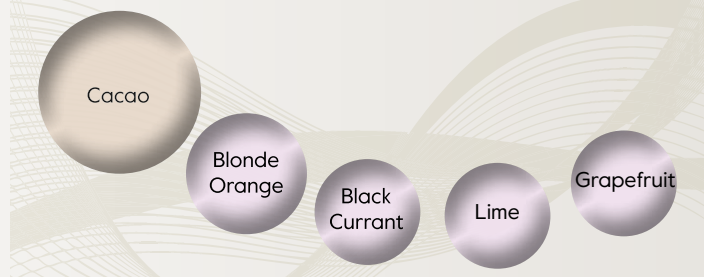
Sambirano 68%

Cacao Intensity
[Scale 1 to 10]

Sambirano 68%



Flavours/Intensity
[In chronological perception]



Emotions
[Character]

refreshing
lively
euphoric

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 nutmeg coriander	cherry blossom rose lavender hibiscus	agricultural rum honey kirsch

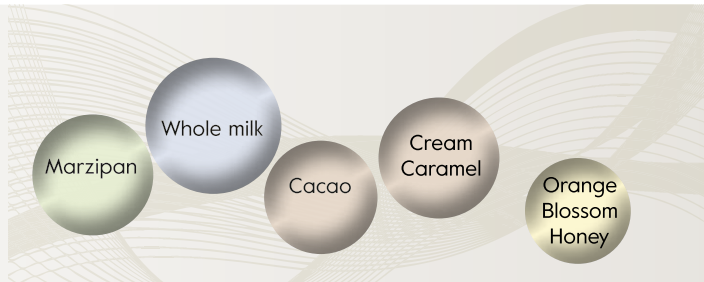
Sambirano 40%*

Cacao Intensity
[Scale 1 to 10]

Sambirano 40%



Flavours/Intensity
[In chronological perception]



Emotions
[Character]

gentle
charming
subtle

Combination possibilities [Inspiration]

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

*Sambirano 40%, not available for the Export market

GRAND CRU GRENADA

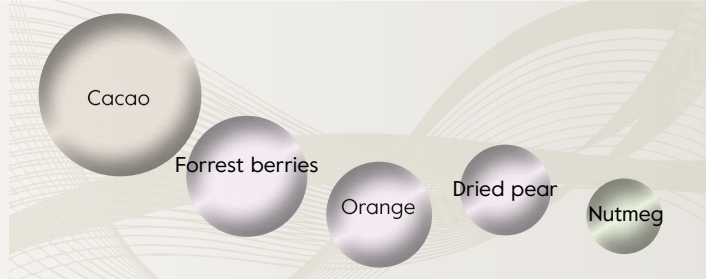
Grenada 65%

Cacao intensity
[Scale 1 to 10]

Grenada 65%



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

genuine
intensive
fortify

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

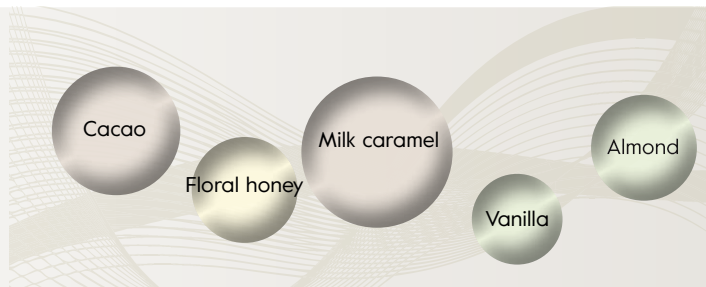
Grenada 38%

Cacao intensity
[Scale 1 to 10]

Grenada 38%



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

pleasant
empathetic
energetic

Possible combinations [Inspiration]

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

GRAND CRU RIO HUIMBI

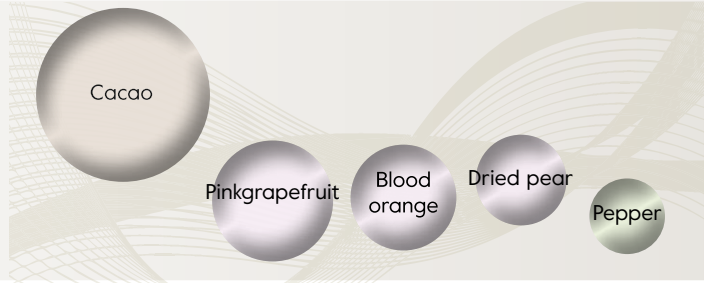
Rio Huimbi 62%

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 sea salt liquorice	cherry blossom	grand marnier honey mascarpone yogurt whisky green tea moscato

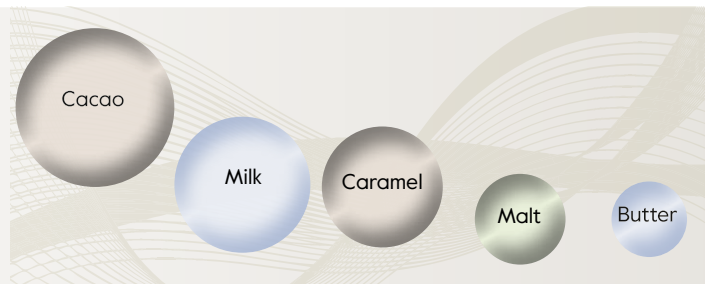
Rio Huimbi 42%

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 almond paste caramel coffee	almond hazelnut pistachio pecan coconut	pepper saffron vanilla coriander nutmeg ginger lemongrass	alpine herbs	honey mascarpone curd cheese absinth grappa rum



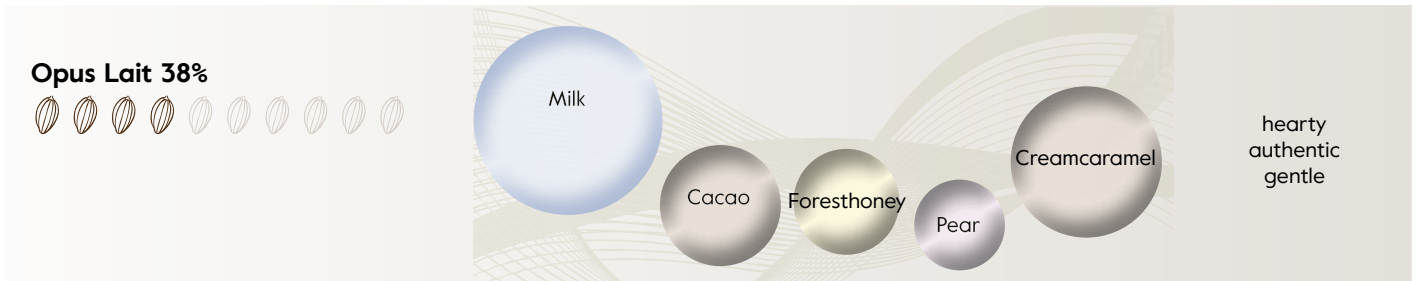
GRAND CRU OPUS LAIT DE TERROIR

Opus Lait 38%

Cacao intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]



Possible combinations [Inspiration]

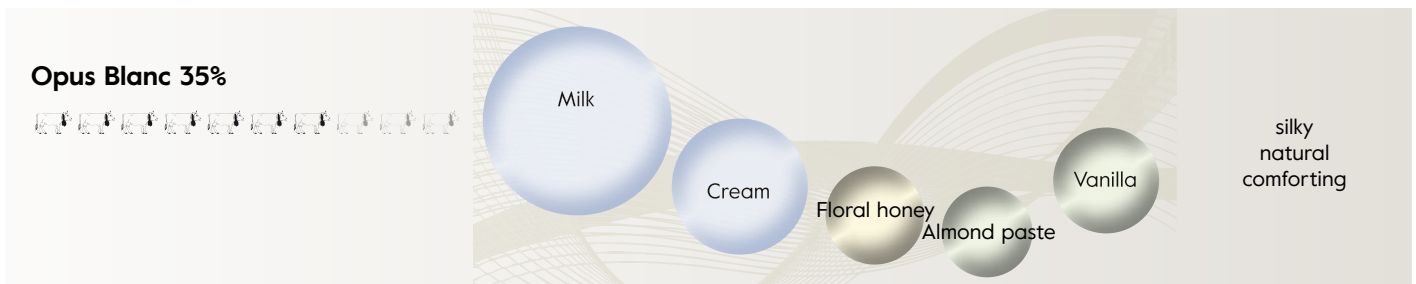
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
quince lemon mango passion fruit	caramel	almond hazelnut pistachio	cinnamon vanilla	rose hip	honey kirsch

Opus Blanc 35%

Milk intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotionen
[Character]



Possible combinations [Inspiration]

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



GRAND CRU CENTENARIO

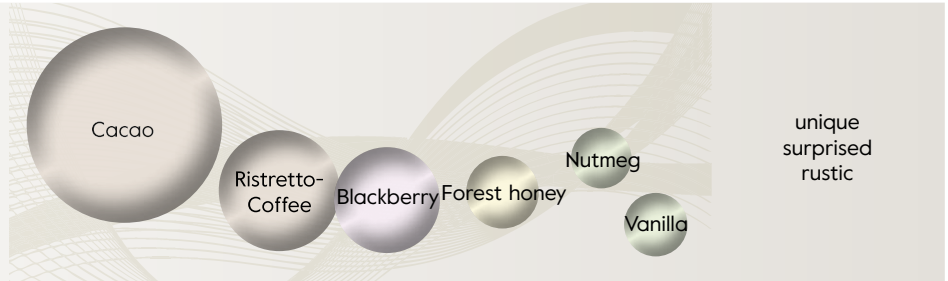
Centenario Crudo 70%

Cacao intensity
[Scale 1 to 10]

Centenario Crudo 70%



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

unique
surprised
rustic

Combination possibilities [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry quince lime banana mango passion fruit sour cherry	coffee roasted almond caramel	hazelnut pistachio almond pecan pine nut pumpkin seed	vanilla sea salt cinnamon	lavender	flaky wafers panno cotta raspberry brandy

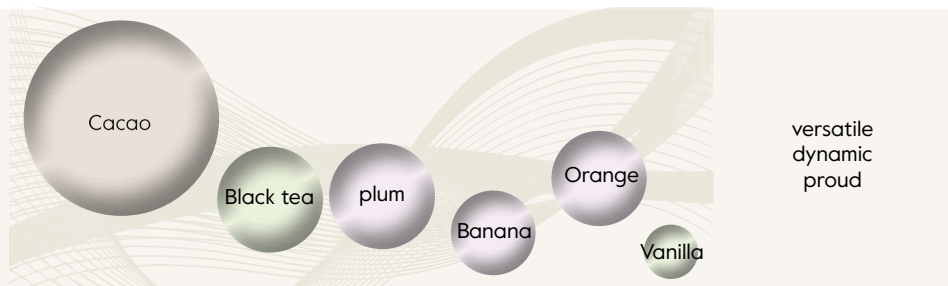
Centenario Concha 70% - 48h

Cacao Intensity
[Scale 1 to 10]

Centenario Concha 70% - 48h



Flavours/Intensity
[In chronological perception]



Emotions
[Character]

versatile
dynamic
proud

Combination possibilities [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
orange apricot banana peach lemon cherry	caramel almond paste coffee	hazelnut almond	sea salt vanilla	cherry blossom	honey kirsch

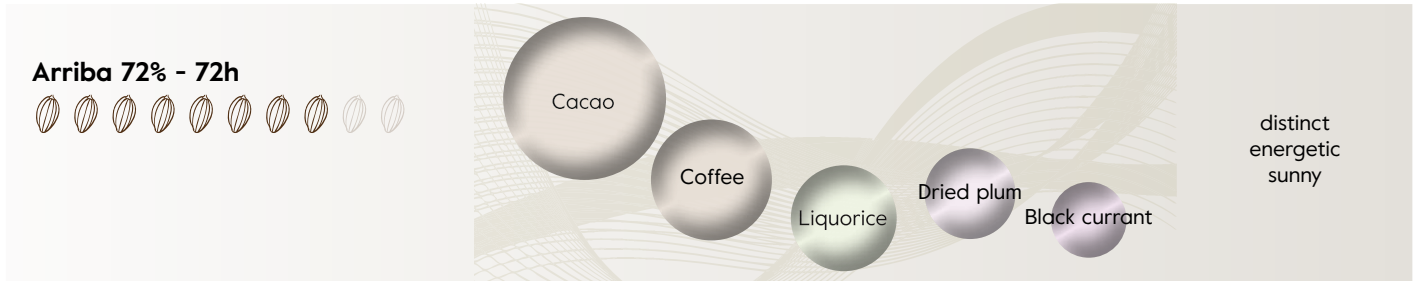
GRAND CRU ARRIBA

Arriba 72% - 72h

Cacao intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]



Possible combinations [Inspiration]

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

GRAND CRU JAVA

Java 64% - 72h

Cacao intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
strawberry mango peach apricot quince	caramel coffee smoke	almond peanut	pepper clove nutmeg	hitocus blossom rose hip	honey cream whisky vieille prune rum

GRAND CRU MADAGASCAR

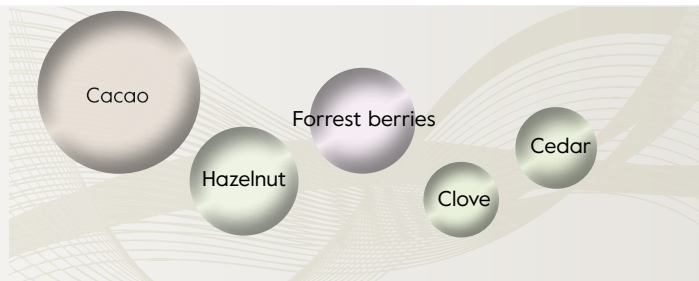
Madagascar 64% - 72h

Cacao intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]

Madagascar 64% - 72h



harmonious
charming
hearty

Possible combinations [Inspiration]

FRUITY

ROASTED

NUTTY

SPICY

FLOWERY

... OTHERS

strawberry
apricot
pear
quince
cherry
peach
mango

nougat
almond paste
caramel

coconut
almond
hazelnut

sea salt
ginger
vanilla

cherry blossom
nasturtium

kirsch
honey
balsamic vinegar
grand marnier
cognac



GRAND CRU COSTA RICA

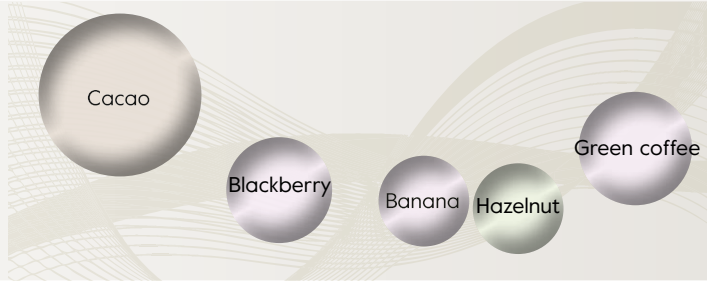
Costa Rica 70% - 72h

Cacao intensity
[Scale 1 to 10]

Costa Rica 70% - 72h



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

powerful
intensive
bright

Possible combinations [Inspiration]

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

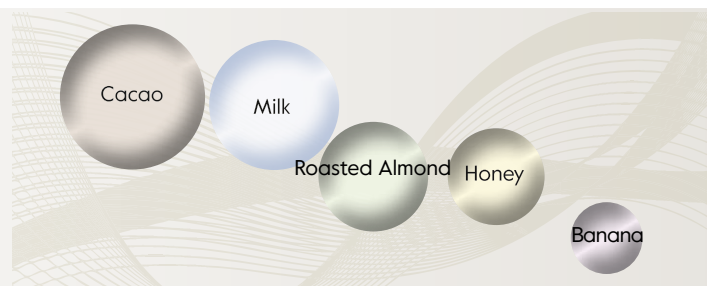
Costa Rica 40% - 36h

Cacao intensity
[Scale 1 to 10]

Costa Rica 40% - 36h



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

warm hearted
balanced
sensitive

Possible combinations [Inspiration]

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

GRAND CRU BOLIVIA

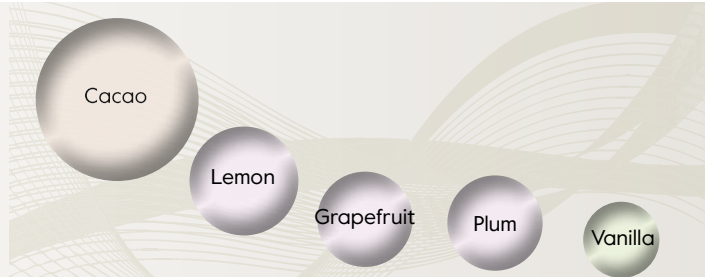
Bolivia 68% - 60h

Cacao intensity
[Scale 1 to 10]

Bolivia 68% - 60h



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

refreshing
excellent
poetical

Possible combinations [Inspiration]

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

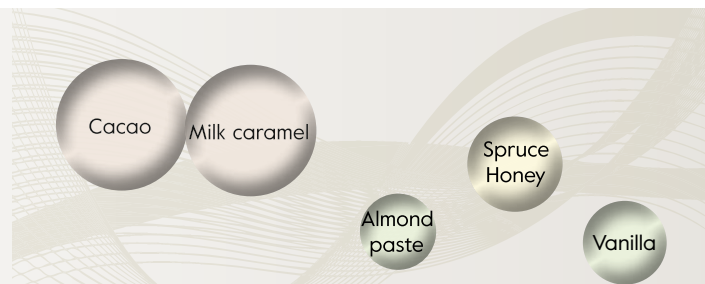
Bolivia 38% - 48h

Cacao intensity
[Scale 1 to 10]

Bolivia 38% - 48h



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

warm hearted
sensual
inviting

Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
sour cherry raspberry banana passion fruit calamondin lime apricot	caramel coffee black tea	almond hazelnut macadamia nut	ginger vanilla sea salt cardamom	verbena	kirsch gin

CACAO FRUIT COUVERTURE

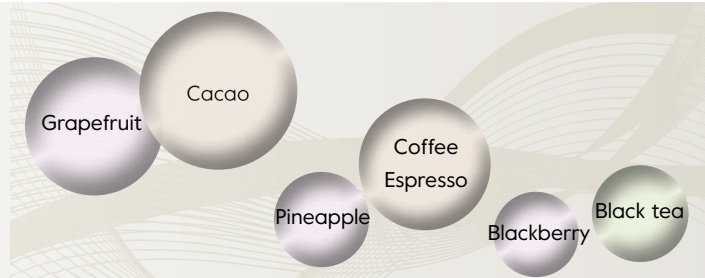
Cacao Fruit Couverture

Cacao intensity
[Scale 1 to 10]

Cacao Fruit Couverture



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

inspired
powerful
complex

Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
Cacao fruit juice Orange Grapefruit Mango Pineapple	Caramel Coffee Roasted almond	Coconut Almond	Liquorice Rosemary Sea salt	Hibiscus Geranium Rose hip Lavender Orange Blossom	Rum Honey Sauternes Mulled wine

GRAND CRU ELVESIA REP. DOM. BIO/ORGANIC

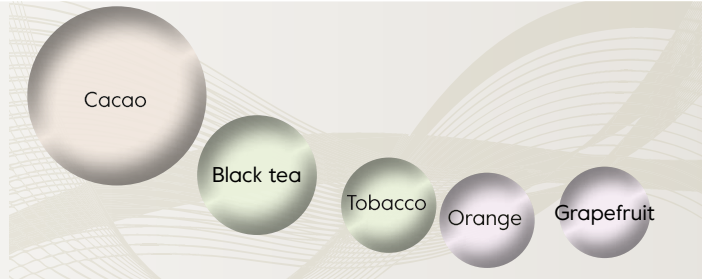
Elvesia Rep. Dom. 74% - 72h Bio/Organic (Certified)

Cacao intensity
[Scale 1 to 10]

Elvesia Rep. Dom. 74% - 72h



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

powerful
courageous
ripe

Possible combinations [Inspiration]

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

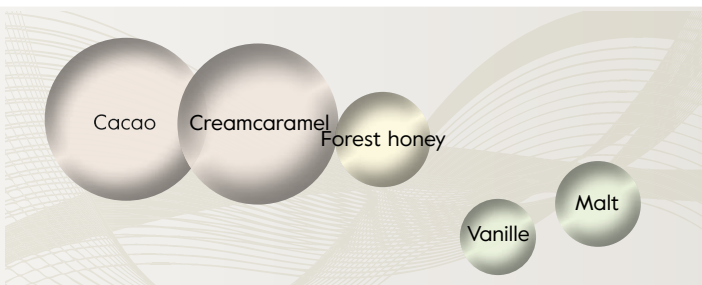
Elvesia Rep. Dom. 42% - 30h Bio/Organic (Certified)

Cacao intensity
[Scale 1 to 10]

Elvesia Rep. Dom. 42% - 30h



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

playful
dynamic
courageous

Possible combinations [Inspiration]

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

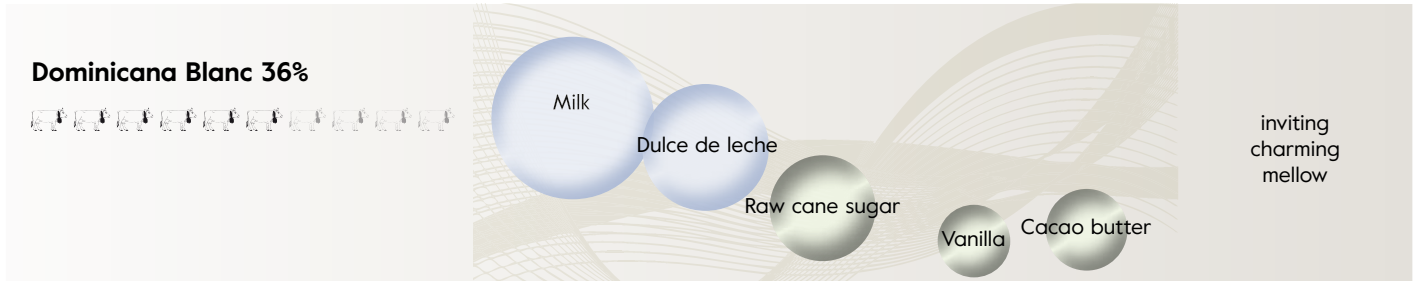
GRAND CRU ELVESIA REP. DOM. BIO/ORGANIC

Grand Cru Dominicana Blanc 36% Bio/Organic (Certified)

Milk intensity
[Scale 1 to 10]

Flavour/Intensity
[Chronological perception]

Emotion
[Character]

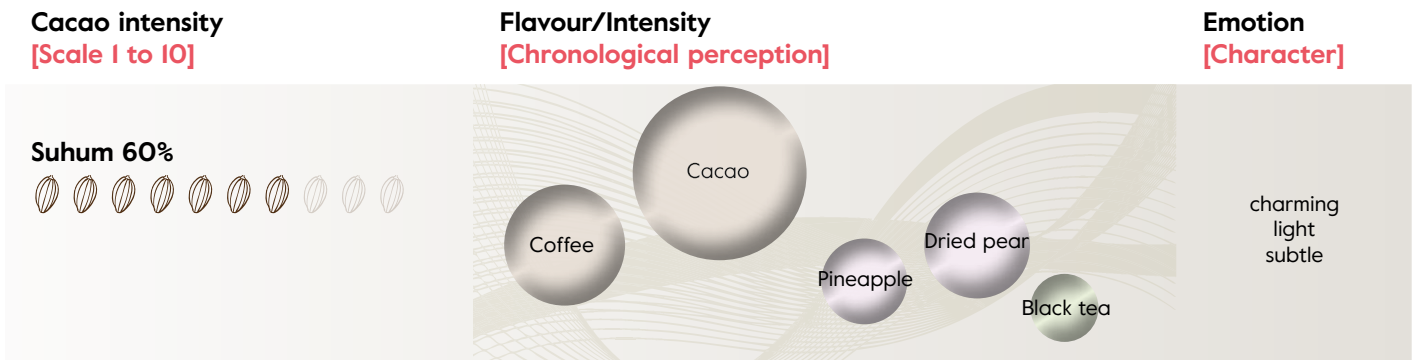


Possible combinations [Inspiration]

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

CRU SUHUM BIO/ORGANIC

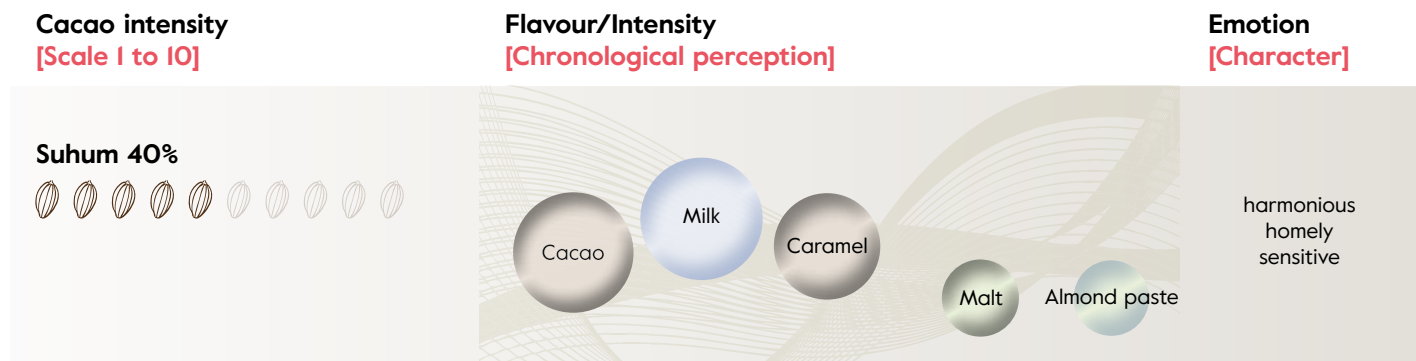
Suhum 60% Bio/Organic (Certified)*



Possible combinations [Inspiration]

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

Suhum 40% Bio/Organic (Certified)*



Possible combinations [Inspiration]

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

*Suhum 60% & Suhum 40%, not available for the Export market

CRU SUHUM BIO/ORGANIC

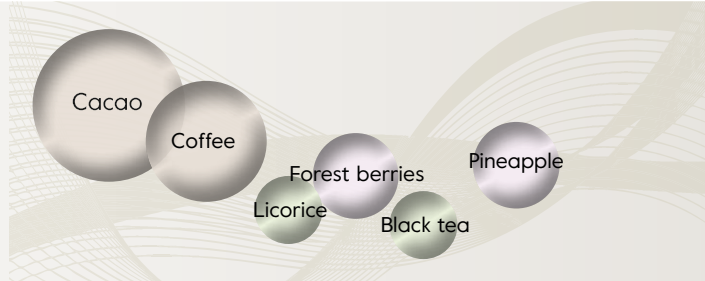
Suhum 65% Bio/Organic (Certified)

Cacao intensity
[Scale 1 to 10]

Suhum 65%



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

vibrant
euphoric
creative

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

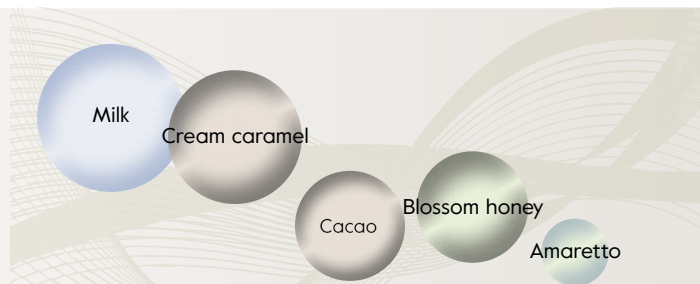
Suhum 36% Bio/Organic (Certified)

Cacao intensity
[Scale 1 to 10]

Suhum 36%



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

warmhearted
sensual
inspiring

Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
quince mango pear	almond paste caramel	almond coconut bitter almond	cinnamon vanilla	rose	amaretto honey

SUHUM AMBANJA BIO/ORGANIC

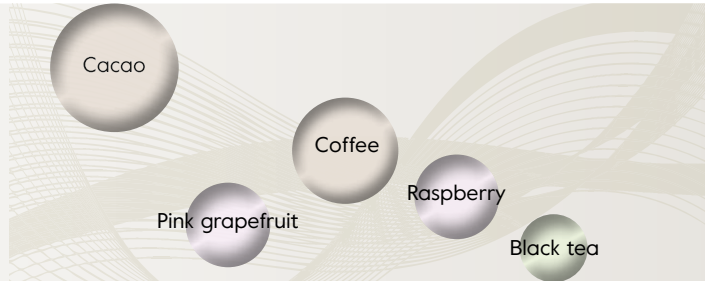
Suhum Ambanja 70% Bio/Organic (Certified)*

Cacao intensity
[Scale 1 to 10]

Suhum Ambanja 70%



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

intensiv
refreshing
dynamic

Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry blackberry apricot blueberry black currant	coffee black tea caramel	hazelnut pecan almond	sea salt vanilla tonka bean	orange blossom	honey whisky

SUHUM NAPO BIO/ORGANIC

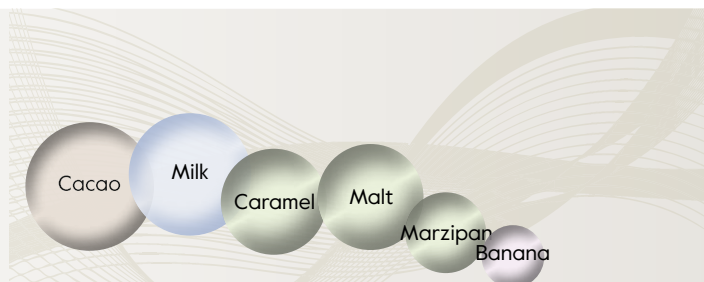
Suhum Napo 40% Bio/Organic (Certified)

Cacao intensity
[Scale 1 to 10]

Suhum Napo 40%



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

provocative
intensive
surprising

Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
banana mango passion fruit	caramel nougat almond paste	hazelnut almond	vanilla sea salt	rose	baileys rum



TEMPERING OF COUVERTURES

Art.No. Felchlin	Couvertures	Melting temperature	Cooling temperature
GRAND CRU, ORGANIC COUVERTURES DARK		Melting temperature for all couvertures 48°-50° C/118°-122° F	Cooling temperature for all couvertures 26°-28° C/78°-82° F
CO88S	Maracaibo 88%, Dark chocolate couverture Rondo		
CVI5S	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate Rondo		
CR74S	Elvesia 74%-72h Organic Bud, Dark chocolate couverture Rondo ORGANIC		
CS87S	Arriba 72%-72h, Dark chocolate couverture Rondo		
CO27S	Costa Rica 70%-72h, Dark chocolate couverture Rondo		
CR12S	Centenario Concha 70%-48h, Dark chocolate couverture Rondo		
CVI3S	Centenario Crudo 70%, Dark chocolate couverture Bar Rustic		
CVI7S	Suhum Ambanja 70% Organic, Dark chocolate couverture Rondo ORGANIC		
CS93S	Bolivia 68%-60h, Dark chocolate couverture Rondo SAUVAGE		
CU30S	Sambirano 68%, Dark chocolate couverture Rondo		
CVOIE	Cru Suhum 65% Organic, Dark chocolate couverture Rondo ORGANIC		
CS29E	Maracaibo Clasificado 65%, Dark chocolate couverture Grated		
CR44S	Grenada 65%, Dark chocolate couverture Rondo		
CS98S	Java 64%-72h Dark chocolate couverture Rondo		
CS88S	Madagascar 64%-72h, Dark chocolate couverture Rondo		
CR60S	Rio Huimbi 62%, Dark chocolate couverture Rondo		
CO03B	Cru Suhum 60% Organic, Dark chocolate couverture Rondo ORGANIC		
GRAND CRU, ORGANIC COUVERTURES MILK			
CS58S	Maracaibo Créole 49%, Milk chocolate couverture Rondo		
CR49S	Elvesia Rep. Dom. 42%-30h Organic, Milk chocolate couverture Rondo ORGANIC		
CR40S	Rio Huimbi 42%, Milk chocolate couverture Rondo		
CO28S	Costa Rica 40%-36h, Milk chocolate couverture Rondo		
CO02B	Cru Suhum 40% Organic, Milk chocolate couverture Rondo ORGANIC		
CU29B	Sambirano 40%, Milk chocolate couverture Rondo		
CVI8S	Suhum Napo 40% Organic, Milk chocolate couverture Rondo ORGANIC		
CS95S	Bolivia 38%-48h, Milk chocolate couverture Rondo SAUVAGE		
CR29S	Grenada 38%, Milk chocolate couverture Rondo		
CS36S	Maracaibo Criolait 38%, Milk chocolate couverture Rondo		
CO22S	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk Rondo		
CVI9S	Cru Suhum 36% Organic, Milk chocolate couverture Rondo ORGANIC		
CS34S	Maracaibo Crème 33%, Milk chocolate couverture Rondo		
GRAND CRU COUVERTURE WHITE			
CO92S	Dominicana Blanc 36% Organic, White chocolate couverture Rondo ORGANIC		
CO35S	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk Rondo		
COUVERTURES			
	Dark		
	Milk		
	White		
SPECIAL COUVERTURES			
CL72S	Supremo 62%, Dark chocolate couverture with sweetener Bar 500 g SUGARFREE		
CL7IS	Lacta 38%, Milk chocolate couverture with sweetener Bar 500 g NO ADDED SUGAR, LACTOSEFREE		
CO38S	Caramelito 36%, Milk chocolate couverture Rondo		
CO49S	Bionda 36%, White chocolate couverture caramel Rondo		
VEGAN CHOC ORGANIC CONFECTIONARY MASS			
DF03E	Vegan Choc Brun 44% Organic, Cacao based product Bar ORGANIC		
DF02E	Vegan Choc Blanc 38% Organic, Cacao based product Bar ORGANIC		

Tabling method

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	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
28°-30°C	82.4°-86.0°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
28°-30°C	82.4°-86.0°F	450 g	15 oz
28°-30°C	82.4°-86.0°F	450 g	15 oz
31°-33°C	87.8°-91.4°F	350 g	12 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
29°-31°C	84.2°-87.8°F	450 g	15 oz
29°-31°C	84.2°-87.8°F	450 g	15 oz
29°-31°C	84.2°-87.8°F	450 g	15 oz
29°-31°C	84.2°-87.8°F	450 g	15 oz
29°-31°C	84.2°-87.8°F	450 g	15 oz
29°-31°C	84.2°-87.8°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	450 g	15 oz
30°-32°C	86.0°-89.6°F	-	-
30°-32°C	86.0°-89.6°F	-	-



