

FINE SELECTION

Product Insights



TRANSPARENCY

At Felchlin, sustainability means working practices that respect people and the environment. Operating successfully, in order to achieve greater prosperity for all and to use natural resources today in such a way that they are preserved for future generations. That's what we stand for by our words and deeds.

Current projects can be found at: www.felchlin.com



BIO SUISSE «KNOSPE» / «BUD»

Bio Suisse is a private organic label with the registered trademark «KNOSPE» / «BUD». The guidelines are based on the Organic Farming Ordinance, but go beyond it in many respects. All products bearing this «seal of trust» comply with the guidelines of Bio Suisse.



BIO / ORGANIC

The requirements of the «Swiss Organic Farming Ordinance» and the «European Union regulations» are fulfilled.



CH-U.S. ORGANIC EQUIVALENCY ARRANGEMENT

Additional certification of organic products for the US-market. All products with this seal meet the requirements of the «CH-U.S. Organic Equivalency Arrangement.»



KOSHER PARVE

Kosher foods are foods that comply with the Jewish dietary requirements of Kashrut (dietary law). Our certificate is from Rabbi Dr. I. M. Levinger and confirms the purity of the products.



KOSHER DAIRY

These products are certified Kosher foods that contain dairy products and are processed using equipment that complies with Jewish dietary laws for dairy products. Our certificate is from Rabbi Dr. I. M. Levinger and confirms the purity of the products.



HALAL 851687-CH-3102

Our products are Halal certified (Halal Certifications Services Switzerland).



VEGAN

No ingredients of animal origin such as meat, fish, milk, eggs and honey.



VEGETARIAN

These products do not contain any animal products nor processed foods that were treated with animal products (such as bone char, etc.), but do contain animal byproducts (such as egg or egg products, milk or milk products, honey, etc.).



CLEAN

Products do not contain artificial colors, flavours or sweeteners; free of partially hydrogenated fats/oils, artificial preservatives and chemical processing enhancers such as bulking agents, dough conditioners, equalizers, etc.



DAIRY-FREE

The ingredients used in these products do not contain dairy. There may be traces of dairy in these products due to potential cross-contamination in the production process.



NUT-FREE

The ingredients used in these products do not contain peanuts and tree nuts. There may be traces of them in these products due to potential cross-contamination in the production process.



NON-GLUTEN INGREDIENT

The ingredients used in these products do not contain gluten. There may be traces of gluten in these products due to potential cross-contamination in the production process.



SUGAR-FREE

These products contain less than 0.5 g of sugar per serving. According to FDA regulation this amount is recognized as sugar-free.



TRANS-FAT-FREE

These products contain less than 0.5 g of trans fat per serving. According to FDA regulation this amount is recognized as trans-fat-free.

DISCLAIMER

The contents of this brochure is for general information purposes only and does not constitute legal advice. To ensure that the information is accurate and up to date about our products including pricing and ordering, please contact your local distributor in your area.

CONTENT

4



MAX FELCHLIN AG
Felchlin History

10



GRAND CRU
Grand Cru, Cacao Fruit Couverture

44



ULTRA MOULDINGS & COATINGS
Melt & Use

4/5	Felchlin History	22/23	Grand Cru, Maracaibo Dark	40/41	Tempering of Couvertures
6/7	Felchlin Cacao Sélection Guidelines	24/25	Grand Cru, Maracaibo Milk, Grand Cru, Arriba & Java Dark	42/43	Giandujas & Victorinox Chocolate Knives
8/9	Bean to Bar Felchlin Process	26/27	Grand Cru, Centenario	44/45	Ultra Mouldings & Coatings, Glazes
10/11	Grand Cru, Cacao Fruit Couverture & Origin information	28/29	Grand Cru, Sambirano & Madagascar Dark	46/47	Product for Decoration, Chocolate Shavings, Flakes & Writing
12/13	Grand Cru Couvertures, made with Bolivia beans	30/31	Sao Palme Range Couvertures, Dark, Milk & White	48/49	Brilliant, Coatings & Glazes
14/15	Organic Grand Cru, Elvesia Dom. Rep. Couvertures	32/33	Chocolate Couvertures, Dark, Milk & Caramel	50/51	Caramel Creams, Coffee Paste & OSA Fillings Basic Recipe
16/17	Organic Cacaomass, Couvertures, Single Origin & Blends, Dark & Milk	34/35	Caramel & White Couvertures	52/53	OSA Fillings
18/19	Organic Vegan Choc, Confectionary Mass	36/37	Specialty Couvertures Supremo, Lacta & Alba	54/55	OSA Fillings Nut Based, Almond Products & Modeling Paste
20/21	Grand Cru, Opus Lait de Terroir	38/39	Cacao Products & Customised Couverture Information	56/57	Premium Powder Mixes & Tartlets

EDITORIAL



PASSION TO CREATE THE EXCEPTIONAL

Felchlin is tucked into the base of the Alps in the heart of Switzerland, in the center of Europe. The Felchlin family is still involved in the traditional independent company that has been creating exceptional products for more than 100 years. Centuries of acquired knowledge and passion for our craft pour into our unique chocolates and specialities for the confectioner. We take time to allow each cacao bean to develop its individual flavours in our traditional longitudinal conches or the more modern round conches. Our employees live our values of honesty, flexibility and dedication and share these with our customers and partners across the globe. The perfect combination of high quality raw ingredients and skilled craftsmanship make each product a culinary delight.

Our close relationship with our cacao farmers is reflected in the substantially higher than fair trade prices we pay and the local support we offer. Our efforts ensure long term sustainability and encourage the next generation to continue the tradition of cacao farming that is ecologically and economically viable. Bio diversity guarantees the distinctive characteristics of our cacao and we are involved in a number of local projects.

In recognition of the demanding challenges faced by today's professionals, we have applied our expertise to the development of a superlative range of ready-to-use products such as natural fillings and coatings designed to improve the ergonomics of the workplace.

We demand the highest quality from our suppliers, our raw ingredients, our products and ourselves which is reflected in our motto of quality, not quantity. We offer customers the flexibility to create outstanding products specifically to their expectations. Customers can feel secure in the certainty that the caliber and service we offer is exceptional.

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

CHRISTIAN ASCHWANDEN
CEO Felchlin Switzerland

OVER 100 YEARS OF HISTORY

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 1992.

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 characterize 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 11 in Ibach-Schwyz. This centralization 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 center, 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.



CACAO BEAN ORIGIN MAP



Cacao trees grow in a narrow belt either side of the Equator with a humid tropical climate and a preferred average temperature of 25°C/77°F. Their natural habitat is the lower story of rainforests, where larger trees provide shade.

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 flavour 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.

6/7



FELCHLIN DEFINITION OF 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.

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 vaporises. 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 debacterisation at 127°C / 260°F using steam. Innovative roasting then occurs slowly and gently in small batches. Roasting times and temperatures are individually determined, depending on the desired roast aroma 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.

CACAO FRUIT COUVERTURE

One Fruit – Two Ingredients – One Couverture



Felchlin is breaking new ground with the Cacao Fruit Couverture. The cacao mass Bolivia forms the basis of the new taste experience, supplemented with Cacao Fruit Juice concentrate. This results in a never seen before couverture, which is made from 100% cacao fruit in its purest form.

COUVERTURE IN ITS PUREST FORM

Pure & sustainable couverture innovation

The wild, noble and at the same time rare cacao from Bolivia, forms the basis of the Cacao Fruit Couverture.

ONE FRUIT – TWO INGREDIENTS – ONE COUVERTURE

Koa Pure is a cacao fruit juice, extracted from the pulp of the cacao pod. The 100% natural juice introduces new flavour dimensions and a pure sweetness to Felchlin's Cacao Fruit Couverture. Both the cacao fruit juice and the wild Bolivia cacao beans represent a respectful relationship to the environment and methods that are unique and genuinely sustainable for the benefit of people and the nature. Cacao fruit juice originates in Assin Akrofuom, Ghana. The pulp of the cacao pod is processed in close collaboration with small holders, next to their cacao farms using solar technology.

The juice then undergoes a gentle concentration step and lends an outstanding natural sweetness to the chocolate.

At the Felchlin manufacture in Ibach, the sweet cacao fruit juice and wild Bolivia cacao are united into a noble, unique and pure couverture.



2 Ingredients: Cacao and Koa Cacao Fruit Juice

CACAO BOLIVIA

The unique and rare wild cacao, Criollo Amazonico, originates in the Bolivian lowlands in the province of Beni. The gatherers, mostly indigenous chimanes seek out the widely scattered cacao islands, where they collect the ripened fruit from the trees. They then bring the pods to pre-designated collection points using horses or dugout canoes. The beans are then fermented and dried in the sun at these points. The trees are not cultivated, they are left to nature and are not cut or fertilised. Our direct Partners in Bolivia are responsible for quality control, purchasing, drying and transportation of these cacao beans on behalf of Felchlin Switzerland.

SOCIAL IMPACT

For around 800 indigenous families who harvest the cacao in the lowlands of Beni, Bolivia, the cacao collected is a very important raw material that helps to cover part of the cost of living of the households. The pressing and pasteurising of the pulp to make the Koa Pure cacao fruit juice allows around 1,600 Ghanaian cacao farmers generate about 30% more income and greatly reduce food waste.

GRAND CRU COUVERTURES MADE WITH BOLIVIA BEANS



The rich, harmonious cacao flavours complemented by many aromas, expressing the complexity of the very small beans that weigh just about half of usual cacao beans.

Because of their small size, they do not fit the industry norms and machines, but they are exceptionally tasty.

A UNIQUE CULINARY EXPERIENCE

RARE & WILD CACAO

The cacao fruit juice is gently concentrated and blended with the cacao kernel to give the natural sweetness and unique flavours of the cacao back to the couverture.

The traditional, gentle processing method (60 hours conching) unfolds an array of rich and harmonious cacao flavours.

The traditional, gentle processing method (48 hours conching) unfolds an array of rich and harmonious cacao flavours.

NEW! CACAO FRUIT COUVERTURE

DARK CHOCOLATE COUVERTURE WITH CACAO JUICE CONCENTRATE RONDO



Application

To coat pralines and chocolate specialties, fill hollow shells, fillings, create ganaches, and for exclusive desserts.

Ingredients

Cacao kernel (75%) (Bolivia), cacao fruit juice concentrate. Cocoa: 78% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CVI55

BOLIVIA 68% – 60H

DARK CHOCOLATE COUVERTURE RONDO
SAUVAGE



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (60%) (Bolivia), sugar, cacao butter. Cocoa: 68% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS93S

BOLIVIA 38% – 48H

MILK CHOCOLATE COUVERTURE RONDO
SAUVAGE



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao butter, skimmed milk powder, whole milk powder, cacao kernel (10%) (Bolivia), cream powder, vanilla* Madagascar. Cocoa: 38% minimum.



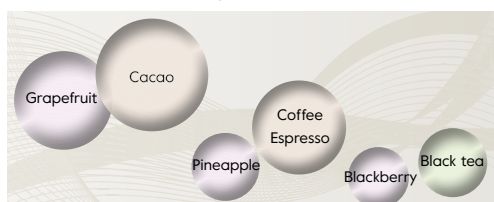
1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS95S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦	43.7%	–	12.6%	24 mth

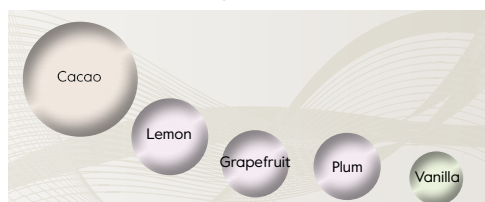
Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	42.4%	–	30.7%	24 mth

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	33.8%	4.9%	47.3%	18 mth

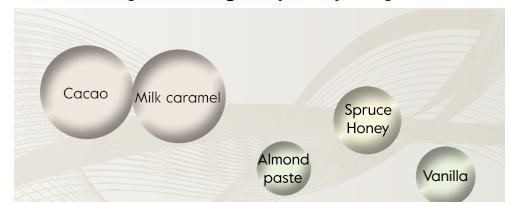
Flavour/Intensity [Chronological perception]



Flavour/Intensity [Chronological perception]



Flavour/Intensity [Chronological perception]



* Certified organic ingredient

CERTIFIED ORGANIC COUVERTURES & NIBS



A contemporary and extensive range of Organic-Certified dark, milk and white chocolate couvertures containing both single-origin and alluring blends.

Our five new couvertures together with our new Cacaomass and Cacao Nibs are equally inviting and inspirational and are guaranteed to perform to an exemplary standard.

ORGANIC CERTIFIED COUVERTURES

SINGLE ORIGIN

Around 200 years ago, Swiss emigrants settled on the Samaná peninsula, in the Dominican Republic. They founded the plantation «Hacienda Elvesia» and began cultivating cacao. Soon the aromatic fruits became a much sought after raw material for well known European chocolatiers.

The plantation is based on the principle of sustainable agriculture in harmony with nature.

ELVESIA DOMINICAN REPUBLIC 74% – 72H

ORGANIC BUD, DARK CHOCOLATE
COUVERTURE RONDO

ORGANIC



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

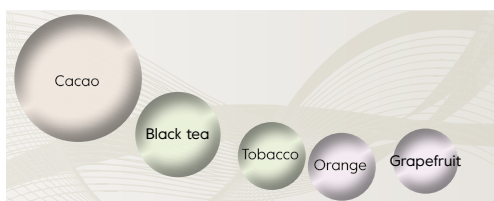
Cacao kernel* (Dominican Republic) (65%), cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic).
Cocoa: 74% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CR74S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	45.9%	–	24.8%	24 mth

Flavour/Intensity
[Chronological perception]



ELVESIA DOMINICAN REPUBLIC 42% – 30H

MILK CHOCOLATE
COUVERTURE RONDO

ORGANIC



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

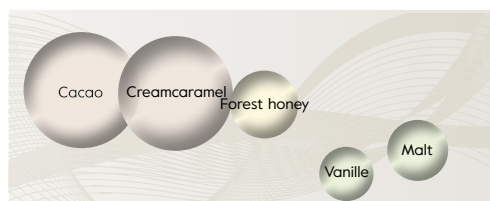
Cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic), cacao kernel* (Dominican Republic) (21%), whole milk powder* (Switzerland), emulsifier (E322: sunflower lecithin*).
Cocoa: 42% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CR49S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	33.4%	4.7%	45.9%	18 mth

Flavour/Intensity
[Chronological perception]



NEW! DOMINICANA BLANC 36%

ORGANIC, WHITE CHOCOLATE
COUVERTURE RONDO

ORGANIC



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

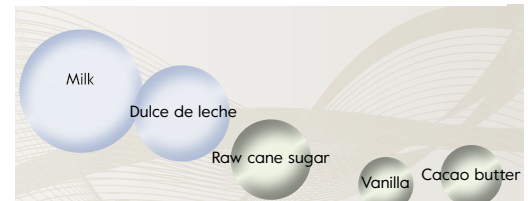
Sugar* (Germany, Switzerland), cacao butter* (Dominican Republic), whole milk powder* (Switzerland), emulsifier (E322: sunflower lecithin*), vanilla extract* Madagascar.
Cocoa: 36% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CO92S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.2%	5.6%	50.6%	18 mth

Flavour/Intensity
[Chronological perception]



* Certified organic ingredient

ORGANIC CERTIFIED COUVERTURES

SINGLE ORIGIN & ALLURING BLENDS

SUHUM, GHANA: Organic farming cooperatives like the Yayra Glover project represent an economic empowerment for the local farmers, create sustainable jobs, income and access to the organic market with a high quality product. The prohibition of dangerous and unapproved agrochemicals protect both, the environment and the health of the farming communities.

AMBANJA, MADAGASCAR: Madagascar, a tropical island off the African south coast, has an abundance of plants and animals found nowhere else on earth. The nutrient rich soil is fundamental for the growth of one of the world's highest quality cacao, cultivated in accordance with organic certification standards.

ORGANIC VANILLA: The cultivation of vanilla enables the harmonious coexistence of people and nature and prevents ecological exploitation. All work on the vanilla plantations is done manually; no machinery or pesticides are applied.

NEW! CACAOMASS SUHUM 100%

GHANA ¹⁾
CACAO MASS
ORGANIC



Application

To flavour creams, glazes and coatings, fillings and doughs.

Processing

Heat to approximately 50 °C/122 °F

Ingredients

cacao kernel (Ghana) (100%)

NEW! SUHUM AMBANJA 70%

GHANA & MADAGASCAR ¹⁾
DARK CHOCOLATE COUVERTURE RONDO
ORGANIC



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel* (Ghana) (32%), cacao kernel* (Madagascar) (32%), cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic).
Cocoa: 70% minimum.

NEW! CRU SUHUM 65%

GHANA ¹⁾
DARK CHOCOLATE COUVERTURE RONDO
ORGANIC



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel* (Ghana) (50%), sugar* (Germany, Switzerland), cacao butter* (Dominican Republic), vanilla* Madagascar. Cocoa 65% minimum.



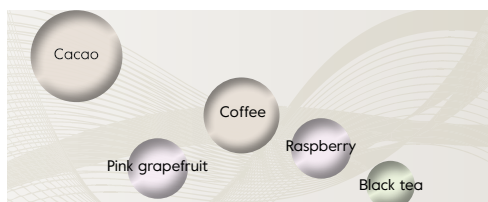
1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS06S – SHELF LIFE 24 MTH



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CVI7S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	41.7%	–	29.3%	24 mth

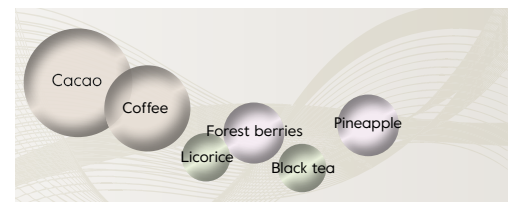
Flavour/Intensity
[Chronological perception]



1 CARTON: 20 KG/44.1 LB; 2 KG BAGS/10 × 4.4 LBS
FELCHLIN ITEM: CVOIE

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	42.9%	–	34.4%	24 mth

Flavour/Intensity
[Chronological perception]



ORGANIC CERTIFIED COUVERTURES

SINGLE ORIGIN & ALLURING BLENDS

SUHUM, GHANA: The prohibition of dangerous and unapproved agrochemicals protect both, the environment and the health of the farming communities.

NAPO, ECUADOR: Our long-term, more than 15 years, direct partner in Ecuador works with around 550 farmer families in the Napo province of Ecuador. The cacao grows in so called Chackras, where biodiversity is thriving. Next to cacao plants big trees like the Chuncho or Bâlsamo, home to the Amazonian jungle, grow and function like umbrellas to protect the cacao trees from heavy rains and provide much needed shade. Their strong roots prevent the soft Amazonian soil from Erosion.

The standards of organic agriculture permit the indisputable union with Pachamama, mother earth.

MILK: Wellbeing of cows, it is forbidden to treat them with antibiotics or treat the plants and soil with pesticides and artificial fertiliser in order to comply with the organic standards. Fulfilling these standards is not only certified but also sustainably enhances biodiversity and protects the environment.

NEW! SUHUM NAPO 40%

GHANA & ECUADOR ¹⁾

MILK CHOCOLATE COUVERTURE RONDO

ORGANIC



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

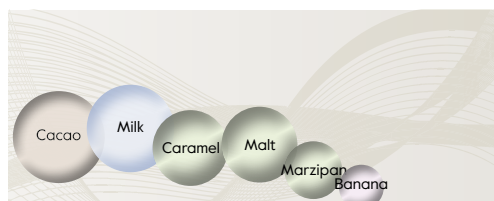
Cane sugar* (Argentina, Paraguay), whole **milk** powder* (Switzerland), cacao kernel* (Ghana) (18%), cacao butter* (Dominican Republic), cacao kernel* (Ecuador) (4.0%). Cocoa: 40% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CV18S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	30.8%	5.4%	46.1%	18 mth

Flavour/Intensity
[Chronological perception]



NEW! CRU SUHUM 36%

GHANA ¹⁾

MILK CHOCOLATE COUVERTURE RONDO

ORGANIC



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic), whole **milk** powder* (Switzerland), cacao kernel* (Ghana) (9.5%), emulsifier (E322: sunflower lecithin*). Cocoa: 36% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CV19S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	31.8%	6.5%	48.5%	18 mth

Flavour/Intensity
[Chronological perception]



¹⁾ Origin Cacao Beans * Certified organic ingredient

NOTE: ORGANIC NIBS ALSO AVAILABLE, SEE PAGE 38

VEGAN CHOC ORGANIC & VEGAN



Finest vegan pastry mass. Your recommended premium top product for vegan cuisine.

Vegan Choc Blanc has mild and balanced notes of toasted almond, coconut and caramel with a rounded finish of cocoa butter and blossom honey.

Vegan Choc Brun has harmonious notes of toasted almonds, hazelnuts and cacao with a mellow finish of caramel and coconut.

ORGANIC CERTIFIED CONFECTIONARY MASS

These vegan and organic confectionary masses are produced with organic rice milk powder and organic Dominican cacao butter. Now it comes in tempered bars, easier to portion, and quicker to process. In addition to simplifying storage.

VEGAN CHOC BRUN 44%

CACAO BASED PRODUCT BAR

ORGANIC



Application

Chocolate bars, cookies, brownies, muffins, crème brûlée, pastry-fillings and pralines.

Ingredients

Cacao butter* (Dominican Republic) (33%), cane sugar* (Paraguay), rice syrup powder* (Pakistan), cacao kernel* (Ghana) (11%), **almonds*** (Spain), emulsifier (E322: sunflower lecithin*), vanilla extract* Madagascar. Cocoa: 44% minimum.

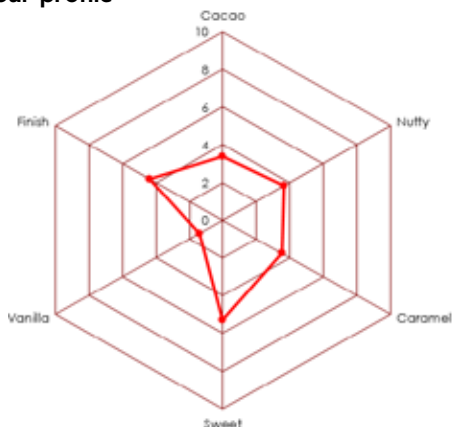


1 CARTON: 5 KG/11 LBS: 2.5 KG BAGS/2*5.5 LBS
FELCHLIN ITEM: DFO3E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	39.6%	–	36.7%	18 mth

Improved recipe with a more chocolaty taste!

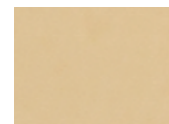
Flavour profile



VEGAN CHOC BLANC 38%

CACAO BASED PRODUCT BAR

ORGANIC



Application

Chocolate bars, cookies, brownies, muffins, crème brûlée, pastry-fillings and pralines.

Ingredients

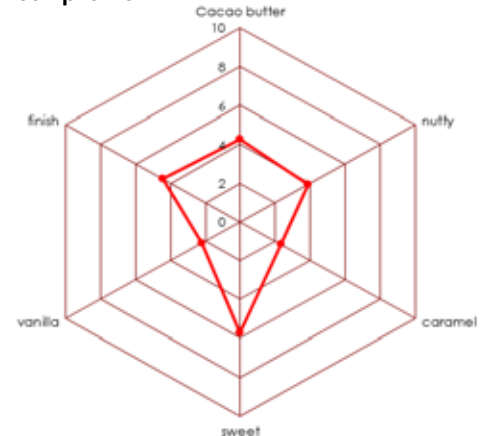
Cacao butter* (Dominican Republic) (38%), cane sugar* (Argentina, Paraguay), rice syrup powder* (Pakistan), **almonds*** (Spain), grated coconut* (Sri Lanka), fleur de sel (sea salt), vanilla extract* Madagascar, emulsifier (E322: sunflower lecithin*). Cocoa: 38 % minimum.



1 CARTON: 5 KG /11 LBS: 2.5 KG BAGS/2*5.5 LBS
FELCHLIN ITEM: DFO2E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	38.3%	–	41.3%	18 mth

Flavour profile



* Certified organic ingredient

GRAND CRU OPUS COUVERTURE, LAIT DE TERROIR



Pure Swiss Milk from the UNESCO
Biosphere Entlebuch.

Mountain Meadow-Milk of certified
origin comes from cows that feed
in the best and most nutritional
meadows, thus producing milk with
richer creamier taste.

CERTIFIED MOUNTAIN MEADOW MILK GRASS-FED & PASTURE RAISED COWS

The Mountain Meadow Milk of certified origin comes from cows that feed in the best and most nutritional meadows. The cows enjoy fresh air, pure water and a variety of grasses and herbs the whole summer. The meadow rich grass is cut and dried to feed the cows through the winter months. The biodiversity is evident in the quality and flavour of the richer and creamier milk taste. Opus Couvertures have raised the bar to a higher new level.

OPUS LAIT 38% LAIT DE TERROIR

MADAGASCAR ¹⁾

MILK CHOCOLATE COUVERTURE
WITH MOUNTAIN MILK RONDO



OPUS BLANC 35% LAIT DE TERROIR

WHITE CHOCOLATE COUVERTURE
WITH MOUNTAIN MILK RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao butter* (Dominican Republic), whole **milk** powder, cacao kernel (9.5%) (Madagascar), emulsifier (E322: sunflower lecithin*).
Cocoa: 38% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CO22S

Ingredients

Sugar, cacao butter* (Dominican Republic), whole **milk** powder, emulsifier (E322: sunflower lecithin*).
Cocoa 35% minimum.

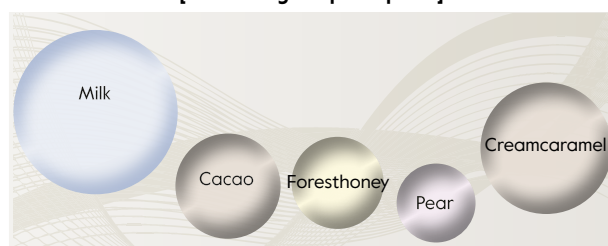


1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CO35S

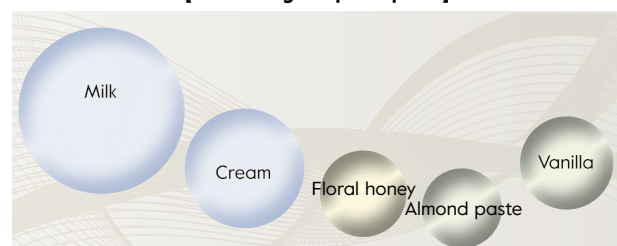
Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	34.4%	7.4%	44.8%	18 mth

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	35.4%	8.1%	46.8%	18 mth

Flavour/Intensity [Chronological perception]



Flavour/Intensity [Chronological perception]



GRAND CRU MARACAIBO CLASIFICADO



In a taste analysis, all of the world's top chocolates were sampled by the renowned and independent «Accademia Maestri Pasticcieri Italiani». Felchlin's Maracaibo Clasificado 65% was awarded with the Gold Medal and the title of «World's Best Couverture».

CERTIFICATE OF EXCELLENCE

MADE WITH VENEZUELA BEANS

The cacao region «Sur del Lago» is found in Venezuela, near lake Maracaibo. In the hills at the base of the Andes lies an area of approximately 5'000 ha, which is used to cultivate cacao trees. For many years Felchlin has been working with the Family Franceschi, whom have been active cacao farmers for generations.

MARACAIBO 88%

DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (83%) (Venezuela), sugar, cacao butter. Cocoa: 88% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CO88S

MARACAIBO CLASIFICADO 65%

DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (53%) (Venezuela), sugar, cacao butter, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cocoa: 65% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN RONDO – ITEM CS59S

MARACAIBO CLASIFICADO 65%

DARK CHOCOLATE COUVERTURE GRATED



Application

To use in chocolate drinks. Decorate tortes, pastries, confectionaries and pralines/chocolates. Use for seeding when tempering.

Ingredients

Cacao kernel (52%) (Venezuela), sugar, cacao butter, vanilla* Madagascar. Cocoa: 65% minimum.



1 PAIL: 5 KG/11 LBS
FELCHLIN ITEM: CS29E

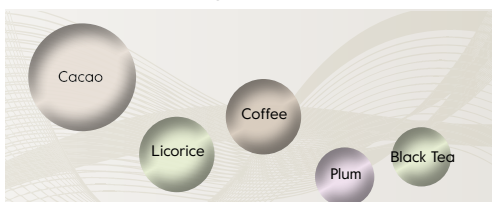
22/23

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
●●●	51.7%	–	11.0%	24 mth

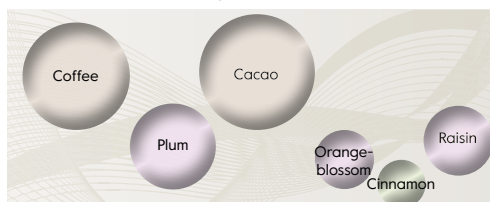
Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
●●●	42.0%	–	34.1%	24 mth

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
●●●	42.8%	–	33.6%	24 mth

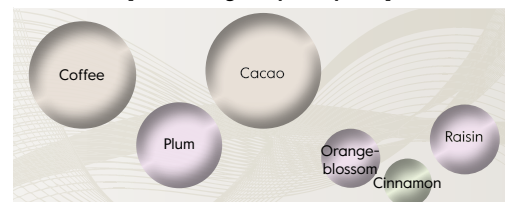
Flavour/Intensity [Chronological perception]



Flavour/Intensity [Chronological perception]



Flavour/Intensity [Chronological perception]



* Certified organic ingredient

GRAND CRU MARACAIBO

MADE WITH SWISS MILK & SUGAR

Impressive in its creamy mouthfeel and subtle delicate flavour notes.

The gentle processing beautifully unfolds a light vanilla-bourbon aroma, with a hint of honey. The fresh, fruity, raspberry note transfers to a long, subtle, smooth melting finish.

The full-bodied milk-cream taste is complimented through the notes of honey and caramel.

The gentle processing enhances the noble cacao Criollo aroma, which then finishes with a discreet roast and vanilla note.

MARACAIBO CRÉOLE 49%

VENEZUELA ¹⁾

MILK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

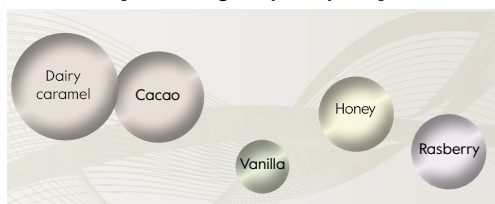
Sugar, cacao kernel (31%) (Venezuela), cacao butter, **cream** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.
Cocoa: 49% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3*4.4 LBS
FELCHLIN ITEM: CS58S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	35.9%	7.0%	39.6%	18 mth

Flavour/Intensity [Chronological perception]



MARACAIBO CRIOLAIT 38%

VENEZUELA ¹⁾

MILK CHOCOLATE COUVERTURE RONDO



Ingredients

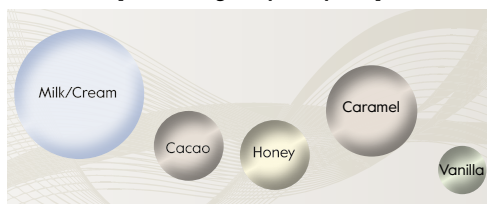
Sugar, cacao butter, cacao kernel (11%) (Venezuela), whole **milk** powder, skimmed **milk** powder, **cream** powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.
Cocoa: 38% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3*4.4 LBS
FELCHLIN RONDO – ITEM: CS36S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	33.9%	4.9%	47.2%	18 mth

Flavour/Intensity [Chronological perception]



GRAND CRU ARRIBA & JAVA

72 HOURS CONCHING

Arriba – Ecuador

The cooperative APROCANE in Ecuador consists of over 600 cacao farmers. The cacao flavour is enhanced through the intensive coffee and liquorice notes, making Arriba an unforgettable experience for the senses. The gentle 72 hours conching develops a powerful prune bouquet, which finishes with a light, almost flowery black currant note.

ARRIBA 72% – 72H

ECUADOR ¹⁾

DARK CHOCOLATE COUVERTURE RONDO



Java – Indonesia

A unique sensory phenomenon. The cacao from Indonesia grows in the eastern highlands of Java. Only the most superior quality is shipped to Schwyz for our traditional slow and gentle processing method of 72 hours conching.

JAVA 64% – 72H

INDONESIA ¹⁾

DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (61%) (Ecuador), sugar, cacao butter, vanilla* Madagascar. Cocoa: 72% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3×4.4 LBS
FELCHLIN ITEM: CS87S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	45.1%	–	27.4%	24 mth

Flavour/Intensity [Chronological perception]



Ingredients

Cacao kernel (48%) (Indonesia), sugar, cacao butter, vanilla* Madagascar. Cocoa: 64% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CS98S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	43.2%	–	35.1%	24 mth

Flavour/Intensity [Chronological perception]



GRAND CRU CENTENARIO CRUDO



A unique crystal structure with an intense and powerful taste.

The beans are from three origins, wild cacao from Bolivia, noble cacao from Venezuela and “Nacional” noble cacao from Ecuador. The beans are roasted separately to create the exceptional cacao masses. We rediscover a centuries-old method of making chocolate.

RUSTIC & REFINED SELECTION

THREE ORIGINS ROASTED SEPARATELY

CENTENARIO CRUDO 70%

BOLIVIA, ECUADOR & VENEZUELA¹⁾

DARK CHOCOLATE COUVERTURE, BAR
(RUSTICAL)



Application

A myriad of uses in both chocolate and confectionary. To cover caramelised hazelnuts, for making straciatella ice cream, large and small chocolate bars and for both cut and moulded gianduja.

Ingredients

Cacao kernel (62%) (Bolivia, Ecuador, Venezuela), cane sugar* (Argentina, Paraguay), cacao butter.
Cocoa: 70% minimum.



1 CARTON: 5 KG/11.02 LBS; 2x2.5 KG/2x5.5 LBS BARS
FELCHLIN ITEM: CVI3S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
●●●	43.4%	–	28.5%	24 mth

Flavour/Intensity [Chronological perception]



CENTENARIO CONCHA 70% – 48H

BOLIVIA, ECUADOR & VENEZUELA¹⁾

DARK CHOCOLATE COUVERTURE, RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

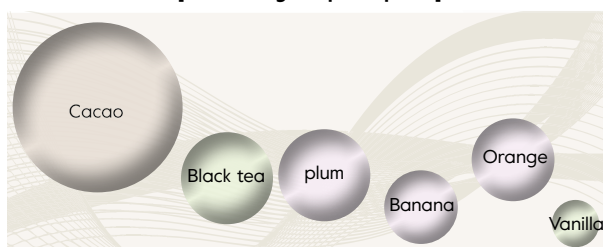
Cacao kernel (61%) (Bolivia, Ecuador, Venezuela), cane sugar* (Argentina, Paraguay), cacao butter.
Cocoa: 70% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3x4.4 LBS
FELCHLIN ITEM: CRI2S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
●●●	43.4%	–	29%	24 mth

Flavour/Intensity [Chronological perception]



GRAND CRU MADAGASCAR



Treat yourself to a sensual cacao journey to Madagascar. Let our new Grand Cru Couverture enchant you with its superb fruity nuances of orange, lime, grapefruit and black currant.

FELCHLIN IN MADAGASCAR

Felchlin has been working together with farmers in Madagascar since 2005.

Felchlin and the Cacao cooperative Sambirano Mateza

The cacao from Madagascar is recognized as one of the world's most precious cacao.

This high grade cacao comes from the nutrient rich soil of the Ambanja region across the Sambirano River where more than 800 farmers from sixteen villages in the region Ambanja work together with the cooperative Sambirano Mateza to provide Felchlin with the superior noble cacao. The cooperative Mateza grow cacao in accordance with strict quality and sustainable criteria on approximately 900 hectares, thus ensuring an important source of income.

Support for sustainable projects

Felchlin supports sustainable projects in the areas of education and agriculture. The building of a school room enables young people to acquire knowledge about agriculture and cacao farming.

The specially created learning material about cacao planting and farming provides a deepening and consolidation of know how. This engagement not only provides more employment opportunities in the region but also increases the value within the agricultural sector.

SAMBIRANO 68%

MADAGASCAR ¹⁾

DARK CHOCOLATE COUVERTURE RONDO



MADAGASCAR 64% – 72H

MADAGASCAR ¹⁾

DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

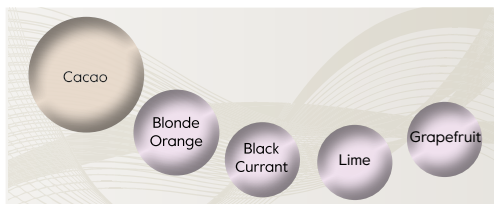
Cacao kernel (53%) (Madagascar), sugar, cacao butter, vanilla* Madagascar.
Cocoa: 68% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CU30S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	44.8%	–	31.2%	24 mth

Flavour/Intensity
[Chronological perception]



Farmers receive an additional CHF 2.- for every kilogram of chocolate sold, which they use for forestry, agricultural or social projects. The cacao farmers help decide which local projects receive funding.

Ingredients

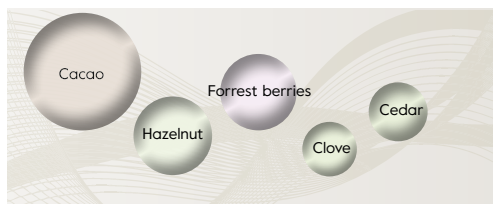
Cacao kernel (48%) (Madagascar), sugar, cacao butter, vanilla* Madagascar.
Cocoa: 64% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CS88S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	43.4%	–	35.0%	24 mth

Flavour/Intensity
[Chronological perception]



SAO PALME RANGE CHOCOLATE COUVERTURES



Our Sao Palme range is a harmonious and is a high performance chocolate, fresh and balanced, suitable for a wide range of applications.

The gentle and traditional roasting process releases the original and intensive aromas of the noble “Amelonade” cacao beans.

TOP SELLER, ALL PURPOSE, GREAT FLOW PROPERTIES

SAO PALME 75%

SAO TOMÉ AND PRÍNCIPE ¹⁾

DARK CHOCOLATE COUVERTURE RONDO



SAO PALME 60%

GHANA ¹⁾

DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (68%) (São Tomé and Príncipe), sugar, cacao butter, emulsifier (E322: **soya** lecithin).
Cocoa: 75% minimum.



1 CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS
FELCHLIN ITEM: CO45E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	45.0%	–	24.1%	24 mth

Ingredients

Cacao kernel (49%) (Ghana), sugar, cacao butter, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.
Cocoa: 60% minimum.



1 CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS
FELCHLIN ITEM: CR19E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	38.8%	–	38.6%	24 mth

SAO PALME 43%**

GHANA ¹⁾

MILK CHOCOLATE COUVERTURE RONDO

LESS SUGAR



SAO PALME 36%

GHANA ¹⁾

MILK CHOCOLATE COUVERTURE RONDO



SAO PALME 30%

WHITE CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao butter, whole **milk** powder, cacao kernel (18%) (Ghana), emulsifier (E322: sunflower lecithin*), vanilla* Madagascar. Cocoa: 43% minimum.



1 CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS
FELCHLIN ITEM: PS60E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	35.1%	6.2%	42.6%	18 mth

Ingredients

Sugar, cacao butter, cacao kernel (12%) (Ghana), partially skimmed **milk** powder, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.
Cocoa: 36% minimum.



1 CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS
FELCHLIN ITEM: CR18E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	30.9%	4.2%	52.8%	18 mth

Ingredients

Sugar, cacao butter, partially skimmed **milk** powder, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar. Cocoa: 30% minimum.



1 CARTON: 20 KG/44.1 LBS; 2 KG BAGS/10 × 4.4 LBS
FELCHLIN ITEM: CR17E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	30.9%	4.3%	58.4%	18 mth

DARK CHOCOLATE COUVERTURES

HIGH QUALITY PERFORMANCE & WORKABILITY

ACCRA 62%

GHANA¹⁾

DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (50%) (Ghana), sugar, cacao butter, low-fat cacao powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cocoa: 62% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS73S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲	38.7%	–	36.8%	24 mth

GASTRO 58%

GHANA¹⁾

DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (46%) (Ghana), sugar, cacao butter, dextrose, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cocoa: 58% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS70S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲	37.5%	–	41.2%	24 mth

FELCOR 52%

COLOMBIA, ECUADOR, GHANA¹⁾

DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao kernel (35%) (Colombia, Ecuador, Ghana), cacao butter, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cocoa: 52% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS86S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.8%	–	47.0%	24 mth

CHOCOLINI 44%

GHANA¹⁾

DARK CHOCOLATE RONDO 0.18 G (BAKE PROOF)



Application

To use in chocolate drinks. Decorate tortes, pastries, confectionaries and pralines/chocolates.
Use for seeding when tempering.

Ingredients

Sugar, cacao kernel (35%) (Ghana), cacao butter, dextrose, emulsifier (E322: **soya** lecithin). Cocoa: 44% minimum.



1 CARTON: 8 KG/17.6 LBS; 2 KG BAGS/4 × 4.4 LBS
FELCHLIN ITEM: CS66S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲	28.4%	–	55.2%	24 mth

MILK & CARAMEL CHOCOLATE COUVERTURES

SWISS MILK FOR A FULL BODIED TASTE

ACCRA LAIT 42%

GHANA¹⁾

MILK CHOCOLATE COUVERTURE RONDO



AMBRA 38%

GHANA¹⁾

MILK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao kernel (24%) (Ghana), cacao butter, partially skimmed **milk** powder, emulsifier (E322: **soya** lecithin), **butterfat**, vanilla* Madagascar.
Cocoa: 42% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS49S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦	31.2%	3.5%	48.8%	18 mth

Ingredients

Sugar, partially skimmed **milk** powder, cacao butter, cacao kernel (13%) (Ghana), emulsifier (E322: **soya** lecithin), **malt** extract powder, vanilla* Madagascar.
Cocoa: 38% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS85S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	32.4%	4.6%	49.7%	18 mth

CARMELITO 36%

GHANA¹⁾

MILK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao butter, cacao kernel (7.5%) (Ghana), **whey** powder, **butterfat**, maltodextrin, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), flavour, vanilla* Madagascar. Cocoa: 36% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CO38S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	33.2%	6.4%	47.0%	18 mth

CARAMEL & WHITE COUVERTURES MADE WITH SWISS MILK

BIONDA 36%

WHITE CHOCOLATE COUVERTURE
CARAMEL RONDO



EDELWEISS 36%

WHITE CHOCOLATE COUVERTURE RONDO



EDELWEISS 36%

WHITE CHOCOLATE COUVERTURE BAR



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao butter, whole **milk** powder, **butterfat**, **whey** powder, maltodextrin, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), caramel.
Cocoa: 36% minimum.

Ingredients

Sugar, cacao butter, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar.
Cocoa: 36% minimum.

Ingredients

Sugar, cacao butter, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar.
Cocoa: 36% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3*4.4 LBS
FELCHLIN ITEM: CO49S

1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3*4.4 LBS
FELCHLIN ITEM: RONDO CS84S

1 CARTON: 10 KG/22 LBS; 2.5 KG BARS/4*5.5 LBS
FELCHLIN ITEM: BAR FE36S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.3%	75%	46.7%	18 mth	▲▲▲	36.0%	4.9%	49.3%	18 mth	▲▲▲	36.0%	4.9%	49.3%	18 mth

MONT BLANC 31%

WHITE CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Sugar, cacao butter, whole **milk** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar. Cocoa: 31% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3*4.4 LBS
FELCHLIN ITEM: CS78S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲	31.2%	3.7%	58.0%	18 mth

* Certified organic ingredient

BIONDA 36%



White caramel couverture with a natural taste of creamy caramel.

The unique caramel composition with Swiss milk powder without any artificial aroma or color lends it's naturally authentic flavour profile to Bionda, resulting in a rich creamy mouthfeel and pleasing caramel taste.

SPECIALTY COUVERTURES



These delicious couvertures, are suitable for special dietary requirements, without compromising flavour.

Supremo 62% is a sugar-free couverture with an intense cacao flavour.

Lacta 38% has no sugar added (NAS) and is made by using a lactose free whole milk powder.

Alba 36% is a white chocolate which has no added sugar (NAS), Felchlin's high quality standards for cacao butter make this a very smooth chocolate with an intense flavour.

FOR SPECIAL DIETARY NEEDS SUGAR FREE, NO ADDED SUGAR, LACTOSE FREE

Supremo, Lacta and Alba were developed in 2003, providing a high quality, flavourful couverture to discerning customers with dietary needs.

SUPREMO 62%**

DARK CHOCOLATE COUVERTURE
WITH SWEETENER BAR – 500G
SUGARFREE



LACTA 38%**

MILK CHOCOLATE COUVERTURE
WITH SWEETENER BAR – 500G
NO ADDED SUGAR, LACTOSE FREE



ALBA 36%**

MILK CHOCOLATE COUVERTURE
WITH SWEETENER BAR – 2.5KG
NO ADDED SUGAR



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Ingredients

Cacao kernel (49%) (Ghana), sweetener (E965: maltitol), cacao butter, vanilla* Madagascar, emulsifier (E322: sunflower lecithin*).
Cocoa: 62% minimum.

Ingredients

Sweetener (E965: maltitol), whole **milk** powder low in **lactose**, cacao butter, cacao kernel (17%) (Ecuador, Ghana), emulsifier (E322: sunflower lecithin*), vanilla* Madagascar.
Cocoa: 38% minimum.

Ingredients

sweetener (E965: maltitol), cacao butter, whole **milk** powder, skimmed **milk** powder, vanilla extract* Madagascar, emulsifier (E322: **soya** lecithin). Cocoa: 36% minimum



**1 CARTON: 10 KG/22 LBS; 500 G BARS/20×1.1 LBS
FELCHLIN ITEM: CL72S**



**1 CARTON: 10 KG/22 LBS; 500 G BARS/20×1.1 LBS
FELCHLIN ITEM: CL71S**



**1 CARTON: 10 KG/22 LBS; 2.5 KG BARS/4×5.5 LBS
FELCHLIN ITEM: CL79S**

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	40.3%	–	0.2%	24 mth	▲▲▲	30.5%	6.8%	9.7%	18 mth	▲▲▲	36.1%	4.8%	11.2%	18 mth

* Certified organic ingredient

**** Supremo 62% SUGAR FREE** Manufacturers can use the term «sugar free» if the product has less than 0.5 grams sugar per serving. The cacao is a fruit that contains some natural sugar. The 0.2% sugar come directly from the cacao kernel.

**** Lacta 38% NO ADDED SUGAR, LACTOSE FREE** The finished product CL71 Lacta 38% has a lactose content of <0.1%. We guarantee this result and test each batch for lactose content at a certified independent laboratory. In Switzerland, the label «lactose free» is regulated by the Swiss Regulation about Information Regarding Food (LIV).

**** Alba 36% NO ADDED SUGAR** No Added Sugar – The term «no added sugar» means that we have added no sugar to the product.

CACAO PRODUCTS

MADE WITH THE BEST RAW INGREDIENTS

NEW! SUHUM NIBS 3-4MM ORGANIC

GHANA¹⁾

CACAO NIBS ROASTED

ORGANIC



Application

For baked cakes, biscuits. Add texture to pralines, fillings, ice creams, chocolate bars, florentines and hazelnut biscuits. Decorate desserts, pastries, tortes and pralines/chocolates.

Preparation

Add approximately 10% for fillings and couvertures.

Ingredients

Cacao kernel* (Ghana) (100%).



1 CARTON: 6 KG/13.2 LBS; 1 KG BAGS/6 × 2.2 LBS
FELCHLIN ITEM: CA7IS – SHELF LIFE 24 MTH

GHANA NIBS QROQANT 2-3MM

GHANA¹⁾

CACAO NIBS CARAMELISED



Application

For baked cakes, biscuits. Add texture to pralines, fillings, ice creams, chocolate bars, florentines and hazelnut biscuits. Decorate desserts, pastries, tortes and pralines/chocolates.

Preparation

Add approximately 10% for fillings and couvertures.

Ingredients

Cacao kernel (61%) (Ghana), sugar, wheat glucose syrup, water.



1 CARTON: 6 KG/13.2 LBS; 1 KG BAGS/6 × 2.2 LBS
FELCHLIN ITEM: CA19S – SHELF LIFE 24 MTH

CACAOMASS 100% MARACAIBO

VENEZUELA¹⁾

CACAOMASS RONDO



Application

To flavour creams, glazes and coatings, fillings and doughs.

Preparation

Heat to approximately 50°C / 122°F.

Ingredients

Cacao kernel 100% (Venezuela).



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS04S – SHELF LIFE 24 MTH

CACAOBUTTER

CACAO BUTTER GRATED



Application

To reduce the viscosity of couvertures or chocolates. To stabilise fillings and creams.

Preparation

Heat to approximately 50°C / 122°F.

Ingredients

Cacao butter (100%).



1 CARTON: 10 KG/22 LBS; 2.5 KG BAGS/4 × 5.5 LBS
FELCHLIN ITEM: CS1IE – SHELF LIFE 18 MTH

YOUR CUSTOMISED SWISS CHOCOLATE

HIGHEST QUALITY CACAO BUTTER



KEY STRENGTHS WHEN WORKING WITH FELCHLIN

- Unique: the customised chocolate (recipe) is developed and created for you
- Over 15 bean origins and 35 different flavour directions, pure and very distinctive
- Conching: our unique and traditional longitudinal conche for additional flavour development and modern production methods
- Slow and gentle roasting in small batches. The temperature and time depends on the characteristics of the cacao beans and the desired roast flavour of the chocolate. The process occurs without time restrictions.
- Recipes: our R&D department and team of corporate pastry chefs will assist you with technical support and recipes/suggestions for you and your customers

38/39

WHAT WE NEED TO KNOW



TEMPERING OF COUVERTURES

Art. No. Felchlin	Couvertures	Melting temperature	Cooling temperature
GRAND CRU, CRU & ORGANIC COUVERTURES DARK		Melting temperature for all couvertures 48°–50° C/118°–122° F	Cooling temperature for all couvertures 26°–28° C/78°–92° 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		
CVI7S	Suhum Ambanja 70% Organic, Dark chocolate couverture Rondo ORGANIC		
CRI2E	Centenario Concha 70%-48h, Dark chocolate couverture Rondo		
CRI3S	Centenario Crudo 70%, Dark chocolate couverture Rondo		
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		
CS59S	Maracaibo Clasificado 65%, Dark chocolate couverture Rondo		
CS29E	Maracaibo Clasificado 65%, Dark chocolate couverture Grated		
CS98S	Java 64%-72h Dark chocolate couverture Rondo		
CS88S	Madagascar 64%-72h, Dark chocolate couverture Rondo		
GRAND CRU, CRU & ORGANIC COUVERTURES MILK			
CS58S	Maracaibo Créole 49%, Milk chocolate couverture Rondo		
CR49S	Elvesia Rep. Dom. 42%-30h Organic, Milk chocolate couverture Rondo ORGANIC		
CVI8S	Suhum Napo 40% Organic, Milk chocolate couverture Rondo ORGANIC		
CS95S	Bolivia 38%-48h, Milk chocolate couverture Rondo SAUVAGE		
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		
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		
CL79S	Alba 36%, White chocolate couverture with sweetener Bar NO ADDED SUGAR		
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			



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

A close-up photograph showing a hand holding a white wafer and dipping it into a glass bowl filled with melted chocolate. Several chocolate chips are floating in the chocolate. The background is a speckled countertop.

GIANDUJAS

(READY TO USE)

THE NOBLE NUTS ARE ROASTED AT FELCHLIN



GIANDUJA D INTENSO

DARK GIANDUJA HAZELNUT BAR

LESS SUGAR



Application

Ideal for cut and moulded chocolates.
Suitable for confectionary, pastry,
flavouring and ice cream.

Preparation

Melt at 26–28°C/79–82°F.

Ingredients

Hazelnuts (37%), sugar, cacao kernel, whole **milk** powder,
cacao butter, emulsifier (E322: **soya** lecithin).



1 CARTON: 6 KG/13.2 LBS; 2 KG BARS/3×4.4 LBS
FELCHLIN ITEM: CP83S – SHELF LIFE 18 MTH



GIANDUJA M INTENSO

MILK GIANDUJA ALMOND BAR

LESS SUGAR



Application

Ideal for cut and moulded chocolates.
Suitable for confectionary, pastry,
flavouring and ice cream.

Preparation

Melt at 26–28°C/79–82°F.

Ingredients

Almonds (35%), whole **milk** powder, sugar, cacao butter,
cacao kernel, emulsifier (E322: **soya** lecithin).



1 CARTON: 6 KG/13.2 LBS; 2 KG BARS/3×4.4 LBS
FELCHLIN ITEM: CP74S – SHELF LIFE 18 MTH



GIANDUJA D

DARK GIANDUJA HAZELNUT BAR



Application

To create pralines/chocolates,
specialities, confectionaries, tortes
and pastries.

Preparation

Roll out: approx. 24°C/75°F.
To melt: warm up to 28–30°C/82–86°F.

Ingredients

Sugar, **hazelnuts** (29%), cacao kernel,
cacao butter, **whhey** powder, dextrose, emulsifier
(E322: **soya** lecithin), vanilla* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BARS/3×4.4 LBS
FELCHLIN ITEM: CP82S – SHELF LIFE 18 MTH



GIANDUJA M

MILK GIANDUJA HAZELNUT BAR



Application

To create pralines/chocolates,
specialities, confectionaries, tortes
and pastries.

Preparation

Roll out: approx. 24°C/75°F.
To melt: warm up to 28–30°C/82–86°F.

Ingredients

Sugar, **almonds** (29%), cacao butter, whole
milk powder, cacao kernel, **whhey** powder,
skimmed **milk** powder, emulsifier (E322: **soya**
lecithin), vanilla* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BARS/3×4.4 LBS
FELCHLIN ITEM: CP84S – SHELF LIFE 18 MTH



COCOS GIANDUJA

WHITE FILLING BAR
WITH SHREDDED COCONUTS



Application

To create pralines/chocolates,
specialities, confectionaries, tortes
and pastries.

Preparation

To decorate: whisk at 22–24°C/71–75°F.
To melt: warm up to 28–32°C/82–89°F.

Ingredients

Sugar, grated coconut (35%), cacao butter,
palm kernel oil, skimmed **milk** powder, whole
milk powder, palm oil, emulsifier (E322: **soya**
lecithin), vanilla extract* Madagascar.



1 PAIL: 6 KG/13.2 LBS
FELCHLIN ITEM: FE93E – SHELF LIFE 18 MTH

VICTORINOX CHOCOLATE KNIVES

MILK CHOCOLATE WITH HAZELNUT FILLING

Switzerland is known for good chocolate and the iconic Swiss Army Knife. It was therefore only natural to produce the world-famous red knife from the finest Swiss milk chocolate. The product is particularly popular with tourists, but consumers also appreciate it as a special gift.

This sweet knife is available in various packaging sizes and comes ready for resale.



VCK DISPLAY 32ER RFA FSI

MILK CHOCOLATE
WITH HAZELNUT FILLING ^{1) 3)}



Ingredients

Sugar, cacao butter, whole **milk** powder, **hazelnuts** (13%), cacao kernel (9.0%), sunflower oil, vanilla* Madagascar.



1 CARTON: 32 SINGLE PIECES
FELCHLIN ITEM: VCII – SHELF LIFE 12 MTH

VCK DISPLAY 20 X 5ER RFA FSI

MILK CHOCOLATE WITH
HAZELNUT FILLING ^{1) 3)}



Ingredients

Sugar, cacao butter, whole **milk** powder, **hazelnuts** (13%), cacao kernel (9.0%), sunflower oil, vanilla* Madagascar.



1 CARTON: 20 MULTIPACKS / 5 PIECES
FELCHLIN ITEM: VC12 – SHELF LIFE 12 MTH

VCK DISPLAY 8 X 6ER RFA FSI

MILK CHOCOLATE
WITH HAZELNUT FILLING ^{1) 3)}



Ingredients

Sugar, cacao butter, whole **milk** powder, **hazelnuts** (13%), cacao kernel (9.0%), sunflower oil, vanilla* Madagascar.



8 TIN BOXES: 6 PIECES
FELCHLIN ITEM: VC13 – SHELF LIFE 12 MTH

42 / 43

ULTRA MOULDINGS

(NO TEMPERING REQUIRED)

MELT & USE

The Ultra Moulding - is easy to use as no tempering is required. Perfect for moulded dimensional items or confectionary requiring a firmer coating as it sets with a shiny finish and firm snap.



ULTRA DARK M GLAZE DARK RONDO



ULTRA DARK M GLAZE DARK BAR



ULTRA WHITE M COATING WHITE RONDO



Application

For coating of cakes, tarts, pastries and confectionaries. To mould fancy items (Easter bunnies, eggs etc.).

Preparation

Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.

Ingredients

Sugar, hardened palm kernel oil, low-fat cacao powder, dextrose, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.

Ingredients

Sugar, hardened palm kernel oil, low-fat cacao powder, dextrose, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.

Ingredients

Sugar, hardened palm kernel oil, hardened coconut fat, skimmed **milk** powder, dextrose, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS9IS – SHELF LIFE 18 MTH



1 CARTON: 10 KG/22 LBS; 2 KG BAGS/5 × 4.4 LBS
FELCHLIN ITEM: CP52S – SHELF LIFE 18 MTH



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS97S – SHELF LIFE 18 MTH

ULTRA COATINGS

(NO TEMPERING REQUIRED)

MELT & USE

The Ultra Coatings - are the ideal coating for chocolate cakes and pastries, dipping cookies, fresh fruit, and many other applications.

Great chocolately taste!



ULTRA DARK GLAZE DARK RONDO



ULTRA MILK GLAZE MILK RONDO



ULTRA WHITE COATING WHITE RONDO



Application

To coat and fill tortes, cakes, pastries and confectionaries.

Preparation

Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.

Ingredients

Sugar, coconut oil, low-fat cacao powder, illipe butter, shea butter, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CU5IS – SHELF LIFE 18 MTH

Ingredients

Sugar, coconut oil, whole **milk** powder, low-fat cacao powder, illipe butter, shea butter, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CU5OS – SHELF LIFE 18 MTH

Ingredients

Sugar, coconut oil, skimmed **milk** powder, dextrose, whole **milk** powder, illipe butter, shea butter, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CS96S – SHELF LIFE 18 MTH

* Certified organic ingredient

PRODUCTS FOR DECORATION

DECORTA F

DARK CHOCOLATE SHAVINGS

READY TO USE

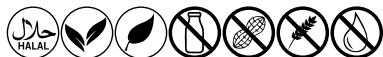


Application

To decorate tortes (black forest cake), cakes, pastries and confectionaries.

Ingredients

Sugar, cacao kernel (35%) (Ghana), cacao butter, dextrose, emulsifier (E322: **soya** lecithin). Cacao: 44% minimum.



1 CARTON: 3 KG/6.6 LBS

FELCHLIN ITEM: CS10S – SHELF LIFE 24 MTH
DECORTA MILK CHOCOLATE SHAVINGS, ALSO AVAILABLE.

DECORTA W

WHITE CHOCOLATE SHAVINGS

READY TO USE



Application

To decorate tortes (black forest cake), cakes, pastries and confectionaries.

Ingredients

Sugar, cacao butter, whole **milk** powder, **whey** powder, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar.
Cacao: 25% minimum.



1 CARTON: 3 KG/6.6 LBS

FELCHLIN ITEM: CS30S – SHELF LIFE 18 MTH

XOCOFLAKES GRAND CRU GRENADA

COATED FLAKES

READY TO USE



Application

As a crunchy addition to muesli.
To decorate pralines, chocolate specialties, tortes, pastries and Xocolatl drinks.

Ingredients

Sugar, cacao butter, **wheat** flour, cacao kernel, skimmed **milk** powder, whole **milk** powder, **cream** powder, coconut oil, rapeseed oil, wheat glucose syrup, water, **butterfat**, flavour, edible salt, glazing agent (E414: gum arabic), emulsifier (E322: **soya** and rapeseed lecithin), **barley malt** extract, paprika, vanilla* Madagascar.



1 PAIL: 3 KG/6.6 LBS

FELCHLIN ITEM: HA45S – SHELF LIFE 15 MTH

CROQUANTINE

PASTRY PRODUCT FLAKY WAFERS



Application

As a crunchy addition to couvertures, water free praline fillings, specialties, confectionaries, tortes and desserts.

Preparation

Add 5–10% for fillings and couvertures.

Ingredients

Sugar, low-fat cacao powder (22%), cacao butter (13%), palm oil, emulsifier (E322: **soya** lecithin), vanilla extract Madagascar).



1 CARTON: 2 KG/4.4 LBS

FELCHLIN ITEM: HA20S – SHELF LIFE 15 MTH

SCRIVOSA B

DARK GLAZE **WRITING**



Application

For decorating or writing on cakes, pastries, confectionaries, cookies.

Preparation

Heat the mixture to at least 48°C/118°F.
Stir well.

Ingredients

Sugar, low-fat cacao powder, palm kernel oil, palm oil, emulsifier (E322: **soya** lecithin)).



1 CARTON: 7.5 KG/16.5 LBS; 1.25 KG PAILS/6×2.8 LBS

FELCHLIN ITEM: CAO4E – SHELF LIFE 18 MTH

SCRIVOSA W

WHITE GLAZE **WRITING**



Application

For decorating or writing on cakes, pastries, confectionaries, cookies.

Preparation

Heat the mixture to at least 48°C/118°F.
Stir well.

Ingredients

Sugar, hardened palm kernel oil, hardened coconut fat, skimmed **milk** powder, emulsifier (E322: **soya** lecithin)).



1 CARTON: 7.5 KG/16.5 LBS; 1.25 KG PAILS/6×2.8 LBS

FELCHLIN ITEM: FEO8E – SHELF LIFE 18 MTH

SPRINKLE DÉCOR & CHOCOLATE SHAVINGS



Elevate your desserts without missing the Grand Cru Quality. Our versatile and ready to use products help you bring a creative finish to your desserts.

MIRROR GLAZES



Ready to use. Brings character, appeal and elegance to your creations.

BRILLANT WARM & USE

NEW! CARAMEL BRILLANT GLAZE

COATING CARAMEL



Application

To glaze entremets, cakes, pastries, desserts and ice creams.

Preparation

Warm to 35°C–40°C/95°F–104°F and glaze.
When required, dilute max. 5% water.

Ingredients

Wheat glucose syrup, sugar, water, coconut oil, maize glucose syrup, skimmed **milk** powder, dextrose, whole **milk** powder, gelatine, illipe butter, shea butter, caramel, acidifier (E330: citric acid), preservatives (E200: sorbic acid, E202: potassium sorbate), emulsifier (E322: **soya** lecithin), natural flavour, edible salt, vanilla extract* Madagascar.



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: CVO2E – SHELF LIFE 18 MTH

CHOCO BRILLANT DARK GLAZE

GLAZE DARK



Application

To glaze entremets, cakes, pastries, desserts and ice creams.

Preparation

Warm to 35°C–40°C/95°F–104°F and glaze. When required, dilute max. 5% water.

Ingredients

Wheat glucose syrup, sugar, water, palm kernel oil, low-fat cacao powder, palm oil, gelatine, maize glucose syrup, sunflower oil, acidifier (E330: citric acid), preservatives (E200: sorbic acid, E202: potassium sorbate), emulsifier (E322: **soya** lecithin), edible salt, vanilla* Madagascar.



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: TM99E – SHELF LIFE 18 MTH

CARAMEL CREAMS & NATURAL FLAVOURINGS

(READY TO USE)

MAXIMUM TASTE

Caramel Brûlé de sel: Made with fresh cream, this top quality product is rich in flavour, dark in color and has a silky finish.
Caramel Cream: Made with milk powder, this caramel cream is ideal for flavouring.



CARAMEL BRÛLÉ WITH FLEUR DE SEL

CARAMEL WITH FLEUR DE SEL



CARAMEL

CREAM CARAMEL



Application

Use for praline fillings, specialities, confectionaries, pastries, various nut pies, ice cream, creams etc.

Ingredients

Sugar, whole **cream**, wheat glucose syrup, **butter**, water, fleur de sel (sea salt).

Ingredients

Sugar, water, humectant (E420: sorbitol), palm kernel oil, skimmed **milk** powder, palm oil, emulsifier (E471: mono- and diglycerides of vegetable fatty acids), edible salt, vanilla extract* Madagascar.



1 PAIL: 5.5 KG/12.1 LBS

FELCHLIN ITEM: TMOIE – SHELF LIFE 15 MTH



1 PAIL: 5.5 KG/12.1 LBS

FELCHLIN ITEM: TM52E – SHELF LIFE 15 MTH



GUSTO RICCO

COFFEE PASTE **WATERFREE**



Application

To flavour couvertures, compound coatings, ganache, creams, fillings, fondants and ice creams.

Preparation Proportion: 8-10% per kg of mass.

Ingredients

Roasted coffee (29%), sunflower oil, **soya** flour, palm kernel oil, palm oil, emulsifier (E322: **soya** lecithin).



1 PAIL: 1 KG/2.2 LBS

FELCHLIN ITEM: FE64E – SHELF LIFE 18 MTH

OSA FILLING - READY TO USE

FLAVOUR YOUR CREAMS & FILLINGS

Enhance your basic recipes with the various Felchlin OSA-fillings.
Use the chart as a guide to the perfect taste and texture.

For total 1000g of flavour cream/filling:

To decorate whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.

Shelf Life 18 mth

OSA Felchlin
filling

Base Cream/
filling

Buttercream

200 g
OSA

beat together with 800 g of buttercream

Vanilla cream

280 g
OSA

stir with 720 g vanilla cream until smooth

Praline/Truffle filling

300 g
OSA

fold in 700 g ganache

OSA with white chocolate/fruit bars

250 g
OSA

mix with 750 g tempered couverture (chocolate)

Milk filling

750 g
OSA

beat with
250 g milk

Liqueur filling – liqueur 17% Vol.

500 g–800 g
OSA at 28°–30°C (82°–86° F)

combine with
200 g–500 g
liqueur

Alcohol filling – alcohol 40% Vol.

800 g–900 g
OSA at 28°–30°C (82°–86° F)

combine with
100 g–200 g
alcohol

Recipes created by our pastry chefs are available under: www.felchlin.com/en



FELCHLIN OSA FILLINGS

NATURAL INGREDIENTS, WITH REAL FRUIT POWDERS AND EXCLUSIVE OILS



BLUEBERRY NOSA
FILLING BLUEBERRY



CAPPUCCINO
FILLING COFFEE



CARAMELOSA
FILLING CARAMEL



Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.

Ingredients

Sugar, palm kernel oil, sunflower oil, palm oil, skimmed **milk** powder, whole **milk** powder, blueberry fruit powder (3.5%), maltodextrin, emulsifier (E322: **soya** lecithin), natural flavour.



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: DF41E – SHELF LIFE 18 MTH

Ingredients

Sugar, palm kernel oil, palm oil, skimmed **milk** powder, whole **milk** powder, roasted coffee (2.5%), cacao powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.



1 PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC57E – SHELF LIFE 18 MTH

Ingredients

Sugar, coconut oil, sunflower oil, whole **milk** powder, **butterfat**, **whey** powder, illipe butter, shea butter, maltodextrin, skimmed **milk** powder, caramel (0.5%), fleur de sel (sea salt), emulsifier (E322: sunflower lecithin*), natural flavour.



1 PAIL: 2.5 KG/5.5 LBS

FELCHLIN ITEM: DK28E – SHELF LIFE 18 MTH



COFFEENOSA
FILLING COFFEE



FRAGANOSA
FILLING STRAWBERRY



FRAMBONOSA
FILLING RASPBERRY



Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.

Ingredients

Sugar, palm kernel oil, whole **milk** powder, palm oil, sunflower oil, roasted coffee (6.0%), skimmed **milk** powder, emulsifier (E322: **soya** lecithin).



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: DF37E – SHELF LIFE 18 MTH

Ingredients

Sugar, coconut oil, sunflower oil, skimmed **milk** powder, whole **milk** powder, skimmed **yogurt** powder, illipe butter, shea butter, maltodextrin, strawberry fruit powder (0.5%), emulsifier (E322: **soya** lecithin), beetroot red concentrate, flavour, lemon fruit powder.



1 PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC75E – SHELF LIFE 18 MTH

Ingredients

Sugar, coconut oil, sunflower oil, maltodextrin, **lactose**, raspberry fruit powder (5.0%), whole **milk** powder, illipe butter, shea butter, emulsifier (E322: **soya** lecithin), flavour, beetroot red concentrate.



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: DC76E – SHELF LIFE 18 MTH

NEW! DK46S 1 CARTON: 6 KG/13.2 LBS;

1 KG PAILS/6 × 2.2 LBS

* Certified organic ingredient

SIMPLE & EFFICIENT APPLICATION



LEMONOSA
FILLING LEMON



MANGONOSA
FILLING MANGO PASSIONFRUIT



MASCARPONOSA
FILLING MASCARPONE FLAVOUR



Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.

Ingredients

Sugar, coconut oil, sunflower oil, skimmed **milk** powder, maltodextrin, whole **milk** powder, illipe butter, shea butter, lemon juice powder (1.0%), lemon fruit powder (1.0%), emulsifier (E322: **soya** lecithin), lemon oil, natural flavour, turmeric extract.



1 PAIL: 2.5 KG/5.5 LBS
FELCHLIN ITEM: DK25E – SHELF LIFE 18 MTH

Ingredients

Sugar, coconut oil, sunflower oil, maltodextrin, **lactose**, mango fruit powder (6.0%), whole **milk** powder, passionfruit powder (3.0%), illipe butter, shea butter, emulsifier (E322: **soya** lecithin), natural flavour, colour (E160a: beta-carotene).



PAIL: 6 KG/13.2 LBS
FELCHLIN ITEM: DC77E – SHELF LIFE 18 MTH
NEW! DK42S 1 CARTON: 6 KG/13.2 LBS;
1 KG PAILS/6 * 2.2 LBS

Ingredients

Sugar, alm kernel oil, **cream** powder, sunflower oil, palm oil, skimmed **milk** powder, **whey** powder, emulsifier (E322: **soya** lecithin), flavour.



1 PAIL: 6 KG/13.2 LBS
FELCHLIN ITEM: DF33E – SHELF LIFE 18 MTH
NEW! DK45S 1 CARTON: 6 KG/13.2 LBS;
1 KG PAILS/6 * 2.2 LBS



ORANGEOSA
FILLING ORANGE



ROSANOSA
FILLING WITH ROSE OIL



VERYBERRYOSA (VEGAN)
FILLING BERRIES



Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.

Ingredients

Sugar, coconut oil, sunflower oil, skimmed **milk** powder, maltodextrin, orange juice powder (3.5%), whole **milk** powder, illipe butter, shea butter, lemon juice powder, orange oil, flavour, emulsifier (E322: **soya** lecithin), colour (E160a: beta-carotene).



1 PAIL: 2.5 KG/5.5 LBS
FELCHLIN ITEM: DK26E – SHELF LIFE 18 MTH

Ingredients

Sugar, palm kernel oil, sunflower oil, palm oil, whole **milk** powder, skimmed **milk** powder, beetroot red concentrate, emulsifier (E322: **soya** lecithin), rose oil.



1 PAIL: 6 KG/13.2 LBS
FELCHLIN ITEM: DFI9E – SHELF LIFE 18 MTH
NOTE: SAFFRONOSA, FILLING WITH SAFFRON;
ITEM: DK14E 1 PAIL: 2.5 KG/5.5 LBS

Ingredients

Sugar, coconut oil, sunflower oil, maltodextrin, rice-starch, strawberry fruit powder (2.5%), illipe butter, shea butter, raspberry fruit powder (2.0%), blueberry fruit powder (1.0%), lemon fruit powder, emulsifier (E322: **soya** lecithin), natural flavour.



1 PAIL: 2.5 KG/5.5 LBS
FELCHLIN ITEM: DK35E – SHELF LIFE 18 MTH

FILLINGS – NUT BASED

(READY TO USE)

MADE WITH THE FINEST NUTS

The selected and freshly roasted nuts are processed in our factory, which guarantee the best flavour of all nut based fillings.



CHOCO CROQUANTINE

FILLING CACAO WITH BISCUIT SPLINTERS



PRALINE CROQUANTINE

FILLING CACAO WITH BISCUIT SPLINTERS



PISTACHIOSA F

PRALINE FILLING PISTACHIO FIRM



Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.

Preparation

To melt: heat to between 28–32°C/82–89°F.

Ingredients

Sugar, sunflower oil, coconut oil, **wheat** flour, skimmed **milk** powder, cacao powder (6.5%), cacao kernel (5.5%), illipe butter, shea butter, rapeseed oil, water, **butterfat**, flavour, edible salt, emulsifiers (E322: rapeseed lecithin, E322: **soya** lecithin), **barley malt** extract, colour (E160c: Paprika extract).

Preparation

To melt: heat to between 28–32°C/82–89°F.

Ingredients

Sugar, **almonds** (30%), **wheat** flour, cacao butter, palm oil, cacao kernel, whole **milk** powder, coconut oil, rapeseed oil, water, skimmed **milk** powder, **butterfat**, flavour, edible salt, emulsifier (E322: rapeseed lecithin), **barley malt** extract, colour (E160c: Paprika extract).

Preparation

Best using temperature is 20–22°C/68–72°F. Workable straight out from the pail or whipped. To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.

Ingredients

Sugar, **pistachio** (17%), **almonds**, hardened palm kernel oil, hardened coconut fat, sunflower oil, emulsifier (E322: **soya** lecithin), flavour, stinging nettle extract, colour (E160a: beta-carotene).



1 PAIL: 2.5 KG/5.5 LBS

FELCHLIN ITEM: DK2IE – SHELF LIFE 18 MTH



1 PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC14E – SHELF LIFE 18 MTH



1 PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC53E – SHELF LIFE 18 MTH



ALMONOSA FIRM

PRALINE FILLING ALMOND FIRM



PRALINOSA FIRM

PRALINE FILLING HAZELNUT FIRM



PRALINE PASTE I:I

PRALINE PASTE HAZELNUT



Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.

Preparation

To decorate: whisk at 22–24°C/71–75°F.
To melt: heat up to 28–32°C/82–89°F.

Ingredients

Sugar, **almonds** (38%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.

Preparation

To decorate: whisk at 22–24°C/71–75°F.
To melt: heat up to 28–32°C/82–89°F.

Ingredients

Sugar, **hazelnuts** (36%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E471: mono- and diglycerides of vegetable fatty acids), vanilla* Madagascar.

Preparation

To flavour: Add 10–30% praline filling.

Ingredients

Hazelnuts (47%), sugar, cacao butter.



1 PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC56E – SHELF LIFE 18 MTH

NEW! DK44S 1 CARTON: 6 KG/13.2 LBS;

1 KG PAILS/6 × 2.2 LBS



1 PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC03E – SHELF LIFE 18 MTH

NEW! DK43S 1 CARTON: 6 KG/13.2 LBS;

1 KG PAILS/6 × 2.2 LBS



1 PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC46E – SHELF LIFE 18 MTH

* Certified organic ingredient

ALMOND PRODUCTS & MODELING PASTE

EXCELLENT QUALITY

CALIFORNIA I:I

BAKEABLE FILLING ALMOND



Application

Use for almond confectionary, baked products and as a filling.

Preparation

Suitable for rolling.

Ingredients

Almonds (47%), sugar, water, edible salt, preservatives (E200: sorbic acid, E202: potassium sorbate).



1 PAIL: 6.5 KG/14.3 LBS

FELCHLIN ITEM: KK44E – SHELF LIFE 12 MTH

DECO MAGIC

MODELLING MASS WHITE



Application

To create flowers and figures.

Preparation

Knead from hand until pliable. Roll using icing sugar or starch.

Ingredients

Sugar, hardened palm kernel oil, wheat glucose syrup, maltodextrin, humectant (E422: glycerin), water, vanillin.



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: TM83E – SHELF LIFE 18 MTH

This white almond mass (marzipan) – **MODELING MARZIPAN**: is great for modeling figurines, flowers, as well as for covering cakes and pastries. Keeps well in the freezer.

LUEBECK MARZIPAN

RAW MASS



Application

To create pralines, specialties, confectionary, tortes and pastries. Suitable for rolling.

Preparation

Suitable for rolling.

Ingredients

almonds (52%) (Spain, Morocco, Syrian Arab Republic), sugar, water, invert sugar syrup, preservative (E202: potassium sorbate) packed under protective atmosphere.



2 CARTONS: 5 KG EACH/11 LBS; 1 KG BLOCKS/10×2.2 LBS

FELCHLIN ITEM: KK05E – SHELF LIFE 15 MTH

MODELING MARZIPAN

MARZIPAN WHITE



Application

Use instead of icing to cover tortes and pastries or create flowers and figures for decoration.

Preparation

Suitable for rolling.

Ingredients

Sugar, **almonds** (29%), humectants (E420: sorbitol, E1103: invertase), glucose syrup, water.



1 CARTON: 7 KG/15.4 LBS

FELCHLIN ITEM: KK06S – SHELF LIFE 15 MTH

DECO ROMA

COVERING MASS WHITE



Application

Knead from hand until pliable. Roll using icing sugar or starch. Use to cover all types of tortes and cakes. Use to create small flowers and figures.

Ingredients

sugar, wheat glucose syrup, water, palm kernel oil, thickening agent (E413: tragacanth), palm oil, humectant (E422: glycerin), acidifier (E330: citric acid), vanillin.



1 PAIL: 6.5 KG/14.33 LBS

FELCHLIN ITEM: TM81E – SHELF LIFE 18 MTH

MIXES

PREMIUM POWDER MIXES

VANILLA CREAM POWDER (FOR WARM)

CUSTARD POWDER WITH VANILLA



Application

Base cream for tortes, pastries and desserts.

Preparation

Basic recipe: 1000 g milk, 200 g sugar, 100 g cream powder. Heat 700 g milk and sugar until dissolved, combine cream powder and 300 g milk, add to sugar mixture and heat for a further minute, cool immediately.

Ingredients

Maize starch (99%) (Europe), dry glucose syrup, colours (E101: riboflavin, E110: sunset yellow FCF, E160a: beta-carotene), vanilla extract Madagascar, vanilla seeds, thickening agents (E410: carob gum, E412: guar gum).



1 PAIL: 6 KG/13.2 LBS

FELCHLIN ITEM: UEO3E – SHELF LIFE 18 MTH

MARACAIBO MOUSSE

CHOCOLATE MOUSSE POWDER



Application

To create original, exquisite chocolate mousse. Ideal for tortes, pastries and desserts.

Preparation

Basic recipe: Mix 750 g/26.5 oz Grand Cru Maracaibo Mousse au Chocolat with 600 g /21 oz boiled milk until the granulate is completely melted. Fold 1200 g/42 oz of soft whipped heavy cream into the warm mixture. Let set in the refrigerator 3–4 hours.

Ingredients

Cacao kernel (50%) (Venezuela), sugar, cacao butter, maize glucose syrup, gelling agent (E407: carrageenan), emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cacao: 61% minimum.



1 CARTON: 6.75 KG/14.9 LBS; 750 G BAGS/9×1.7

LBSFELCHLIN ITEM: TM77E – SHELF LIFE 24 MTH



* Certified organic ingredient

TARTLETS

SWEET OR SAVOURY

Ready to fill tartlet shells made using real butter with a moisture resistant coating.
Bake and freeze-stable. To help rationalise the production of pastries.

PÂTISSE Ø 68MM

PASTRY PRODUCT, SWEET ROUND



Ingredients

Wheat flour (55%) (Canada, Switzerland, European Union), sugar, palm oil, **butter** (12%), skimmed **milk** powder, emulsifier (E322: **soya** lecithin), edible salt.



2 CARTONS: 126 PCS EACH
FELCHLIN ITEM: HD40E – SHELF LIFE 15 MTH

DESSERT PÂTISSE Ø 90MM

PASTRY PRODUCT, SWEET ROUND



Ingredients

Wheat flour (56%) (Canada, European Union), sugar, palm oil, **butter** (13%), skimmed **milk** powder, emulsifier (E322: **soya** lecithin), edible salt.



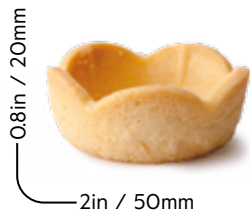
2 CARTONS: 66 PCS EACH
FELCHLIN ITEM: HD47E – SHELF LIFE 15 MTH

Application

To help rationalise the production of confectionary and aperitif bakery products

MIGNARDISE Ø 50MM

PASTRY PRODUCT, SWEET FLOWER



Ingredients

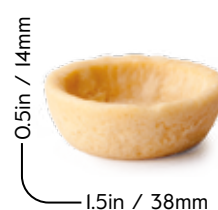
Wheat flour (55%) (Canada, Switzerland, European Union, United States), sugar, **butter** (12%), palm oil, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), edible salt.



2 CARTONS: 135 PCS EACH
FELCHLIN ITEM: HD49E – SHELF LIFE 15 MTH

FRIANDISE Ø 38MM

PASTRY PRODUCT, NEUTRAL ROUND



Ingredients

Flour (**wheat**, **rye**, **spelt**), palm oil, **wheat** starch, **butter** (13%), maltodextrin, **soya** flour, **wheat** fibers, skimmed **milk** powder, edible salt, emulsifier (E322: **soya** lecithin).



2 CARTONS: 378 PCS EACH
FELCHLIN ITEM: HD95E – SHELF LIFE 15 MTH

NOTE: DIMENSIONS WITH PLUS-MINUS TOLERANCES OF 0.08IN / 2MM

INTERNATIONAL EXCHANGE OF KNOWLEDGE



PROFESSIONAL COMPETENCE

In 1987, Felchlin established “Condirama”, the industry’s first training & education centre dedicated to professional confectioners, patissiers and chocolatiers. A place where ideas, skills & knowledge can be shared as well as education and innovation



TRAINING WORLDWIDE

Our distributors often combine their Felchlin visit with in-house training. Felchlin specialists travel to present new products, recipes and applications on location. Incorporating the Felchlin Flavour World, clients are guided on a journey into the world of noble chocolate and learn about the passion and enthusiasm we exercise while practicing our handcraft.



RECIPES AND RANGE

We are constantly developing new recipe ideas with the aim of assisting our clients to succeed. Using Felchlin products and built on the competence of our specialists, our recipes are easy to understand and achieve a strong impact – both for the palate and the eye. Find many recipes at www.felchlin.com.

SALES SCHOOLING

To assist in the presentation and sale of your products, we introduce your employees to the secrets of chocolate in a one to two hour schooling which can be conducted internally, externally, or Online. Naturally your own wishes and creations are taken into consideration. Our international clients can enjoy the schooling in conjunction with a client visit or on location.

PRODUCT LAUNCH

Would you like to introduce a new product or product range?

We can support you on location by actively working with you and your employees to show the most rational production methodology and subtleties in accordance with your requirements and expectations.



