

PRODUCT LIST

2021



Felchlin
SWITZERLAND

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.

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.

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Art. No. Felchlin	Product name	Certifications	Origin Cacao beans	Units	Shelf life
GRAND CRU COUVERTURES DARK					
NEW! CVI5S	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate Rondo		Bolivia	1 ct x 6 kg	24 mth
CS87S	Arriba 72%-72h, Dark chocolate couverture Rondo		Ecuador	1 ct x 6 kg	24 mth
CO27S	Costa Rica 70%-72h, Dark chocolate couverture Rondo		Costa Rica	1 ct x 6 kg	24 mth
CRI2S	Centenario Concha 70%-48h, Dark chocolate couverture Rondo		Bolivia, Venezuela, Ecuador	1 ct x 6 kg	24 mth
CVI3S	Centenario Crudo 70%, Dark chocolate couverture Bar Rustic		Bolivia, Venezuela, Ecuador	1 ct x 5 kg	24 mth
CS93S	Bolivia 68%-60h, Dark chocolate couverture Rondo SAUVAGE²⁾		Bolivia	1 ct x 6 kg	24 mth
CU30S	Sambirano 68%, Dark chocolate couverture Rondo		Madagascar	1 ct x 6 kg	24 mth
CR88S	Maracaibo Intenso, Dark chocolate couverture Rondo		Venezuela	1 ct x 6 kg	24 mth
CS59S	Maracaibo Clasificado 65%, Dark chocolate couverture Rondo		Venezuela	1 ct x 6 kg	24 mth
CS29E	Maracaibo Clasificado 65%, Dark chocolate couverture Grated		Venezuela	pail 5 kg	24 mth
CR44S	Grenada 65%, Dark chocolate couverture Rondo		Grenada	1 ct x 6 kg	24 mth
CS98S	Java 64%-72h, Dark chocolate couverture Rondo		Indonesia	1 ct x 6 kg	24 mth
CS88S	Madagascar 64%-72h, Dark chocolate couverture Rondo		Madagascar	1 ct x 6 kg	24 mth
CR60S	Rio Huimbi 62%, Dark chocolate couverture Rondo		Ecuador	1 ct x 6 kg	24 mth
GRAND CRU COUVERTURES MILK					
CS58S	Maracaibo Créole 49%, Milk chocolate couverture Rondo		Venezuela	1 ct x 6 kg	18 mth
CR40S	Rio Huimbi 42%, Milk chocolate couverture Rondo		Ecuador	1 ct x 6 kg	18 mth
CO28S	Costa Rica 40%-36h, Milk chocolate couverture Rondo		Costa Rica	1 ct x 6 kg	18 mth
CS95S	Bolivia 38%-48h, Milk chocolate couverture Rondo SAUVAGE²⁾		Bolivia	1 ct x 6 kg	18 mth
CO22S	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk Rondo		Madagascar	1 ct x 6 kg	18 mth
CR29S	Grenada 38%, Milk chocolate couverture Rondo		Grenada	1 ct x 6 kg	18 mth
CS36S	Maracaibo Criolait 38%, Milk chocolate couverture Rondo		Venezuela	1 ct x 6 kg	18 mth
CS34S	Maracaibo Crème 33%, Milk chocolate couverture Rondo		Venezuela	1 ct x 6 kg	18 mth
GRAND CRU COUVERTURE WHITE					
CO35S	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk Rondo			1 ct x 6 kg	18 mth
ORGANIC RANGE COUVERTURES DARK, MILK, WHITE					
CR74S	Elvesia 74%-72h Organic Bud, Dark chocolate couverture Rondo ORGANIC		Dominican Republic	1 ct x 6 kg	24 mth
NEW! CVI7S	Suhum Ambanja 70% Organic, Dark chocolate couverture Rondo ORGANIC		Ghana, Madagascar	1 ct x 6 kg	24 mth
NEW! CVOIE	Cru Suhum 65% Organic, Dark chocolate couverture Rondo ORGANIC		Ghana	1 ct x 20 kg	24 mth
CR49S	Elvesia 42%-30h Organic, Milk chocolate couverture Rondo ORGANIC		Dominican Republic	1 ct x 6 kg	18 mth
NEW! CVI8S	Suhum Napo 40% Organic, Milk chocolate couverture Rondo ORGANIC		Ghana, Ecuador	1 ct x 6 kg	18 mth
NEW! CVI9S	Cru Suhum 36% Organic, Milk chocolate couverture Rondo ORGANIC		Ghana	1 ct x 6 kg	18 mth
NEW! CO92S	Dominicana Blanc 36% Organic, White chocolate couverture Rondo ORGANIC			1 ct x 6 kg	18 mth

¹⁾ Minimum order quantity required

²⁾ An exclusive rarity



























































Viscosity drops	Total Cacao fat %	Total Milk fat %	Total Sugars %	Ingredients
♦♦	43.7		12.8	cacao kernel (75%) (Bolivia), cacao fruit juice concentrate. Cocoa: 78% minimum
♦♦♦	45.1		27.4	cacao kernel (61%) (Ecuador), sugar, cacao butter, vanilla* Madagascar. Cocoa: 72% minimum
♦♦♦	43.2		28.9	cacao kernel (62%) (Costa Rica), cane sugar* (Argentina, Paraguay), cacao butter. Cocoa: 70 % minimum
♦♦♦	43.4		29.0	cacao kernel (61%) (Bolivia, Ecuador, Venezuela), cane sugar* (Argentina, Paraguay), cacao butter. Cocoa: 70% minimum
♦♦♦	43.4		28.5	cacao kernel (62%) (Bolivia, Ecuador, Venezuela), cane sugar* (Argentina, Paraguay), cacao butter. Cocoa: 70% minimum
♦♦♦	42.4		30.7	cacao kernel (60%) (Bolivia), sugar, cacao butter. Cocoa: 68% minimum
♦♦♦	44.8		31.2	cacao kernel (53%) (Madagascar), sugar, cacao butter, vanilla* Madagascar. Cocoa: 68% minimum
♦	39.2		33.1	cacao kernel (62%) (Venezuela), sugar, cacao butter. Cocoa: 66% minimum
♦♦♦	42.0		34.1	cacao kernel (53%) (Venezuela), sugar, cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 65% minimum
♦♦♦	42.8		33.6	cacao kernel (52%) (Venezuela), sugar, cacao butter, vanilla* Madagascar. Cocoa: 65% minimum
♦♦♦	42.4		34.6	cacao kernel (51%) (Grenada), sugar, cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 65% minimum
♦♦♦	43.2		35.1	cacao kernel (48%) (Indonesia), sugar, cacao butter, vanilla* Madagascar. Cocoa: 64% minimum
♦♦♦	43.4		35.0	cacao kernel (48%) (Madagascar), sugar, cacao butter, vanilla* Madagascar. Cocoa: 64% minimum
♦♦♦	41.4		37.4	cacao kernel (47%) (Ecuador), sugar, cacao butter. Cocoa: 62% minimum
♦♦♦	35.9	7.0	39.6	sugar, cacao kernel (31%) (Venezuela), cacao butter, cream powder, skimmed milk powder, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 49% minimum
♦♦♦	35.6	4.2	46.0	sugar, cacao butter, cacao kernel (15%) (Ecuador), skimmed milk powder, whole milk powder, cream powder. Cocoa: 42% minimum
♦♦♦	36.3	3.9	46.3	cane sugar* (Argentina, Paraguay), cacao butter, whole milk powder, cacao kernel (10%) (Costa Rica), skimmed milk powder. Cocoa: 40% minimum
♦♦♦	33.8	4.9	47.3	sugar, cacao butter, skimmed milk powder, whole milk powder, cacao kernel (10%) (Bolivia), cream powder, vanilla* Madagascar. Cocoa: 38% minimum
♦♦♦	34.4	7.4	44.8	sugar, cacao butter* (Dominican Republic), whole milk powder, cacao kernel (9.5%) (Madagascar), emulsifier (E322: sunflower lecithin*). Cocoa: 38% minimum
♦♦♦	33.9	4.9	47.2	sugar, cacao butter, cacao kernel (11%) (Grenada), whole milk powder, skimmed milk powder, cream powder, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 38% minimum
♦♦♦	33.9	4.9	47.2	sugar, cacao butter, cacao kernel (11%) (Venezuela), whole milk powder, skimmed milk powder, cream powder, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 38% minimum
♦♦♦	30.8	5.7	49.6	sugar, cacao butter, whole milk powder, partially skimmed milk powder, skimmed milk powder, cacao kernel (5.5%) (Venezuela), emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 33% minimum
♦♦♦	35.4	8.1	46.8	sugar, cacao butter* (Dominican Republic), whole milk powder, emulsifier (E322: sunflower lecithin*). Cocoa 35% minimum
♦♦♦	45.9		24.8	cacao kernel* (Dominican Republic) (65%), cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic). Cocoa: 74% minimum
♦♦♦	41.7		29.3	cacao kernel* (Ghana) (32%), cacao kernel* (Madagascar) (32%), cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic). Cocoa: 70% minimum
♦♦♦	42.9		34.4	cacao kernel* (Ghana) (50%), sugar* (Germany, Switzerland), cacao butter* (Dominican Republic), vanilla* Madagascar. Cocoa 65% minimum
♦♦♦	33.4	4.7	45.9	cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic), cacao kernel* (Dominican Republic) (21%), whole milk powder* (Switzerland), emulsifier (E322: sunflower lecithin*). Cocoa: 42% minimum
♦♦♦	30.8	5.4	46.1	cane sugar* (Argentina, Paraguay), whole milk powder* (Switzerland), cacao kernel* (Ghana) (18%), cacao butter* (Dominican Republic), cacao kernel* (Ecuador) (4.0%). Cocoa: 40% minimum
♦♦♦	31.8	6.5	48.5	cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic), whole milk powder* (Switzerland), cacao kernel* (Ghana) (9.5%), emulsifier (E322: sunflower lecithin). Cocoa: 36% minimum
♦♦♦	36.2	5.6	50.6	sugar* (Germany, Switzerland), cacao butter* (Dominican Republic), whole milk powder* (Switzerland), emulsifier (E322: sunflower lecithin*), vanilla extract* Madagascar. Cocoa: 36% minimum

♦ Couverture or chocolate for baking or making ganaches ≥ 2 Pa s

♦♦ Standard fluid couverture for making ganaches, mechanised/manual moulding and coating 1.5–1.8 Pa s

♦♦♦ High fluid couverture for making ganaches, mechanised/manual moulding and coating 1.3–1.5 Pa s

* Certified organic ingredient

Art. No. Felchlin	Product name	Certifications	Origin Cacao beans	Units	Shelf life
COUVERTURES & CHOCOLATES DARK					
CO45E	Sao Palme 75%, Dark chocolate couverture Rondo	  	São Tomé and Príncipe	1 ct x 20 kg	24 mth
CS6IS	Felcor extra-bitter 73%, Dark chocolate couverture Rondo	  	Colombia, Ecuador, Ghana	1 ct x 6 kg	24 mth
CS73S	Accra 62%, Dark chocolate couverture Rondo	  	Ghana	1 ct x 6 kg	24 mth
CR26E	Accra Intenso, Dark chocolate couverture Rondo ¹⁾	  	Ghana	1 ct x 20 kg	24 mth
CRI9E	Sao Palme 60%, Dark chocolate couverture Rondo	  	Ghana	1 ct x 20 kg	24 mth
CS70S	Gastro 58%, Dark chocolate couverture Rondo	  	Ghana	1 ct x 6 kg	24 mth
CO3IE	Sambesi Dark 55%, Dark chocolate couverture Bar ¹⁾	  	São Tomé and Príncipe	1 ct x 25 kg	24 mth
CS60S	Felcor 52%, Dark chocolate couverture Rondo	  	Colombia, Ecuador, Ghana	1 ct x 6 kg	24 mth
CL86S	Felcor 52%, Dark chocolate couverture Bar	  	Colombia, Ecuador, Ghana	1 ct x 10 kg	24 mth
CS86S	Felcor 52%, Dark chocolate couverture Rondo	  	Colombia, Ecuador, Ghana	1 ct x 6 kg	24 mth
CP20S	Lord 49%, Dark chocolate Bar	  	Ghana	1 ct x 10 kg	24 mth
CS66S	Chocolini 44%, Dark chocolate Rondo 0.18 g Bake proof	  	Ghana	1 ct x 8 kg	24 mth
COUVERTURES MILK					
PS60E	Sao Palme 43%, Milk chocolate couverture Rondo LESS SUGAR	 	Ghana	1 ct x 20 kg	18 mth
CS49S	Accra Lait 42%, Milk chocolate couverture Rondo	 	Ghana	1 ct x 6 kg	18 mth
CS85S	Ambra 38%, Milk chocolate couverture Rondo	 	Ghana	1 ct x 6 kg	18 mth
CL85S	Ambra 38%, Milk chocolate couverture Bar ¹⁾	 	Ghana	1 ct x 10 kg	18 mth
CRI8E	Sao Palme 36%, Milk chocolate couverture Rondo	 	Ghana	1 ct x 20 kg	18 mth
CO32E	Sambesi Milk 32%, Milk chocolate couverture Bar ¹⁾	 	São Tomé and Príncipe	1 ct x 25 kg	18 mth
COUVERTURES WHITE					
CS84S	Edelweiss 36%, White chocolate couverture Rondo	 		1 ct x 6 kg	18 mth
FE36S	Edelweiss 36%, White chocolate couverture Bar	 		1 ct x 10 kg	18 mth
CS78S	Mont-Blanc 31%, White chocolate couverture Rondo	 		1 ct x 6 kg	18 mth
CRI7E	Sao Palme 30%, White chocolate couverture Rondo	 		1 ct x 20 kg	18 mth
CO30E	Sambesi White 30%, White chocolate couverture Bar ¹⁾	 		1 ct x 25 kg	18 mth

¹⁾ Minimum order quantity required












Viscosity drops	Total Cacao fat %	Total Milk fat %	Total Sugars %	Ingredients
▲▲▲	45.0		24.1	cacao kernel (68%) (São Tomé and Príncipe), sugar, cacao butter, emulsifier (E322: soya lecithin). Cocoa: 75% minimum
▲▲	44.4		26.4	cacao kernel (65%) (Colombia, Ecuador, Ghana), sugar, cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 73% minimum
▲▲	38.7		36.8	cacao kernel (50%) (Ghana), sugar, cacao butter, low-fat cacao powder, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 62% minimum
▲▲	40.3		34.6	cacao kernel (56%) (Ghana), sugar, cacao butter, emulsifier (E322: soya lecithin). Cocoa: 64% minimum
▲▲▲	38.8		38.6	cacao kernel (49%) (Ghana), sugar, cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 60% minimum
▲▲	37.5		41.2	cacao kernel (46%) (Ghana), sugar, cacao butter, dextrose, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 58% minimum
▲▲	35.6		44.0	cacao kernel (44%) (São Tomé and Príncipe), sugar, cacao butter, emulsifier (E322: soya lecithin). Cocoa: 55% minimum
▲▲	36.2		47.4	sugar, cacao kernel (36%) (Colombia, Ecuador, Ghana), cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 52% minimum
▲▲▲	36.8		47.0	sugar, cacao kernel (35%) (Colombia, Ecuador, Ghana), cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 52% minimum
▲▲▲	36.8		47.0	sugar, cacao kernel (35%) (Colombia, Ecuador, Ghana), cacao butter, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 52% minimum
▲▲	34.7		50.4	sugar, cacao kernel (32%) (Ghana), cacao butter, dextrose, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 49% minimum
▲	28.4		55.2	sugar, cacao kernel (35%) (Ghana), cacao butter, dextrose, emulsifier (E322: soya lecithin). Cocoa: 44% minimum
▲▲▲	35.1	6.2	42.6	sugar, cacao butter, whole milk powder, cacao kernel (18%) (Ghana), emulsifier (E322: sunflower lecithin*), vanilla* Madagascar. Cocoa: 43% minimum
▲▲	31.2	3.5	48.8	sugar, cacao kernel (24%) (Ghana), cacao butter, partially skimmed milk powder, emulsifier (E322: soya lecithin), butterfat , vanilla* Madagascar. Cocoa: 42% minimum
▲▲▲	32.4	4.6	49.7	sugar, partially skimmed milk powder, cacao butter, cacao kernel (13%) (Ghana), emulsifier (E322: soya lecithin), malt extract powder, vanilla* Madagascar. Cocoa: 38% minimum
▲▲▲	32.4	4.6	49.7	sugar, partially skimmed milk powder, cacao butter, cacao kernel (13%) (Ghana), emulsifier (E322: soya lecithin), malt extract powder, vanilla* Madagascar. Cocoa: 38% minimum
▲▲▲	30.9	4.2	52.8	sugar, cacao butter, cacao kernel (12%) (Ghana), partially skimmed milk powder, whole milk powder, emulsifier (E322: soya lecithin), vanilla* Madagascar. Cocoa: 36% minimum
▲▲	28.6	4.3	56.8	sugar, cacao butter, whole milk powder, cacao kernel (9.5%) (São Tomé and Príncipe), emulsifier (E322: soya lecithin). Cocoa: 32% minimum
▲▲▲	36.0	4.9	49.3	sugar, cacao butter, whole milk powder, skimmed milk powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cocoa: 36% minimum
▲▲▲	36.0	4.9	49.3	sugar, cacao butter, whole milk powder, skimmed milk powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cocoa: 36% minimum
▲▲	31.2	3.7	58.0	sugar, cacao butter, whole milk powder, skimmed milk powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cocoa: 31% minimum
▲▲▲	30.9	4.3	58.4	sugar, cacao butter, partially skimmed milk powder, whole milk powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cocoa: 30% minimum
▲▲	30.4	4.6	58.9	sugar, cacao butter, whole milk powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cocoa: 30% minimum

▲ Couverture or chocolate for baking or making ganaches ≥ 2 Pa s







▲▲ Standard fluid couverture for making ganaches, mechanised/manual moulding and coating 1.5–1.8 Pa s

▲▲▲ High fluid couverture for making ganaches, mechanised/manual moulding and coating 1.3–1.5 Pa s

* Certified organic ingredient





















Art. No. Felchlin	Product name	Certifications	Origin Cacao beans	Units	Shelf life
CL72S	Supremo 62%, Dark chocolate couverture with sweetener Bar 500 g SUGARFREE	  	Ghana	1 ct x 10 kg	24mth
CL71S	Lacta 38%, Milk chocolate couverture with sweetener Bar 500 g NO ADDED SUGAR, LACTOSEFREE	 	Ecuador, Ghana	1 ct x 10 kg	18 mth
CL79S	Alba 36%, White chocolate couverture with sweetener Bar NO ADDED SUGAR	 		1 ct x 10 kg	18 mth
CO38S	Caramelito 36%, Milk chocolate couverture Rondo	 	Ghana	1 ct x 6 kg	18 mth
CO49S	Bionda 36%, White chocolate couverture caramel Rondo	 		1 ct x 6 kg	18 mth

VEGAN CHOC ORGANIC CONFECTIONARY MASS























DF03E	Vegan Choc Brun 44% Organic, Cacao based product Bar ORGANIC	   	Ghana	1 ct x 5 kg	18 mth
DF02E	Vegan Choc Blanc 38% Organic, Cacao based product Bar ORGANIC	   		1 ct x 5 kg	18 mth

Art. No. Felchlin	Product name	Certifications	Origin Cacao beans	Units	Shelf life
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CACAO PRODUCTS

NEW! CS06S	Cacaomass Suhum Organic, Cacao mass ORGANIC	   	Ghana	1 ct x 6 kg	24 mth
CS04S	Cacaomass Maracaibo, Cacao mass Rondo	  	Venezuela	1 ct x 6 kg	24 mth
CS1IE	Cacaobutter, Cacao butter Grated	  		1 ct x 10 kg	18 mth
HA0I	Cacao powder 20-22%, Cacao powder	  		1 ct x 20 kg	24 mth
CA19S	Ghana Nibs Groqant 2-3mm, Cacao nibs caramelised	  	Ghana	1 ct x 6 kg	24 mth
NEW! CA71S	Suhum Nibs 3-4mm Organic, Cacao nibs roasted ORGANIC	   	Ghana	1 ct x 6 kg	24 mth

CACAO MASS BEAN TO BAR – UNTEMPERED DIRECT FROM COCOA MILL CACAOMASSES: DELIVERY TIME UPON REQUEST










CA53E	Cacaomass Arriba, Cacao mass¹⁾	  	Ecuador	pail 5 kg	24 mth
CA03E	Cacaomass Bolivia, Cacao mass¹⁾	  	Bolivia	pail 5 kg	24 mth
CA55E	Cacaomass Costa Rica, Cacao mass¹⁾	  	Costa Rica	pail 5 kg	24 mth
CA57E	Cacaomass Madagascar, Cacao mass¹⁾	  	Madagascar	pail 5 kg	24 mth
CA56E	Cacaomass Maracaibo, Cacao mass¹⁾	  	Venezuela	pail 5 kg	24 mth
CA43E	Cacaomass São Tomé, Cacao mass¹⁾	  	São Tomé	pail 5 kg	24 mth
NEW! CA50S	Cacaomass Suhum Organic, Cacao mass¹⁾ ORGANIC	   	Ghana	pail 5 kg	24 mth

CACAO FRUIT JUICE

HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	 	Ghana	Bag in Box 1 x 3 kg	12 mth
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Art. No. Felchlin	Product name	Certifications	Origin Cacao beans	Units	Shelf life
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VICTORINOX CHOCOLATE KNIVES

VC11	VCK Display 32er RFA FSI RSPO, Milk chocolate with hazelnut filling^{1) 3)}	  	Madagascascar	1 ct 32 single pieces	12 mth
VC12	VCK Display 20 x 5er RFA FSI RSPO, Milk chocolate with hazelnut filling^{1) 3)}	  	Madagascascar	1 ct 20 multi-packs à 5 pieces	12 mth
VC13	VCK Display 8 x 6er RFA FSI RSPO, Milk chocolate with hazelnut filling^{1) 3)}	  	Madagascascar	8 tin boxes à 6 pieces	12 mth

¹⁾ Minimum order quantity required

³⁾ Rainforest Alliance Certified™ Cocoa find out more at ra.org















































Viscosity drops	Total Cacao fat %	Total Milk fat %	Total Sugars %	Ingredients
◆◆◆	40.3		0.2	cacao kernel (49%) (Ghana), sweetener (E965: maltitol), cacao butter, vanilla* Madagascar, emulsifier (E322: sunflower lecithin*). Cocoa: 62% minimum
◆◆◆	30.5	6.8	9.7	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
◆◆◆	36.1	4.8	11.2	sweetener (E965: maltitol), cacao butter, whole milk powder, skimmed milk powder, vanilla extract* Madagascar, emulsifier (E322: soya lecithin). Cocoa: 36% minimum
◆◆◆	33.2	6.4	47.0	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
◆◆◆	36.3	7.5	46.7	sugar, cacao butter, whole milk powder, butterfat , whey powder, maltodextrin, skimmed milk powder, emulsifier (E322: soya lecithin), caramel. Cocoa: 36% minimum
◆◆◆	39.6		36.7	cacao butter* (Dominican Republic) (33%), cane sugar* (Paraguay), rice syrup powder* (Pakistan), cacao kernel* (Ghana) (11%), almonds * (Spain), vanilla extract* Madagascar, emulsifier (E322: sunflower lecithin*). Cocoa: 44% minimum
◆◆◆	38.3		41.3	cacao butter* (Dominican Republic), 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

Processing	Main usage	Ingredients
Heat to approximately 50°C / 122°F	To flavour creams, glazes and coatings, fillings and doughs	Cacao kernel* (Ghana) (100%)
Heat to approximately 50°C / 122°F	To flavour creams, glazes and coatings, fillings and doughs	cacao kernel (100%) (Venezuela)
Heat to approximately 50°C / 122°F	To reduce the viscosity of couvertures or chocolates. To stabilise fillings and creams	cacao butter (100%)
Dosage: For sponge cakes, about 15% of the weight of flour used; for ice cream about 10% of total weight	For adding to sponge cakes, doughs, ice cream, fondant, for dusting	cacao powder (99%), acidity regulator (E501: potassium carbonate), vanilla
Add approximately 10% for fillings and couvertures	For baked cakes, biscuits. Add texture to pralines, fillings, ice creams, chocolate bars, florentines and hazelnut biscuits. Decorate desserts, pastries, tortes and pralines/chocolates	cacao kernel (61%) (Ghana), sugar, wheat glucose syrup, water
Add approximately 10% for fillings and couvertures	For baked cakes, biscuits. Add texture to pralines, fillings, ice creams, chocolate bars, florentines and hazelnut biscuits. Decorate desserts, pastries, tortes and pralines/chocolates	cacao kernel* (Ghana) (100%)
Heat to approximately 50°C / 122°F	To flavour creams, glazes, mixtures and doughs	cacao kernel (100%) (Ecuador)
Heat to approximately 50°C / 122°F	To flavour creams, glazes, mixtures and doughs	cacao kernel (100%) (Bolivia)
Heat to approximately 50°C / 122°F	To flavour creams, glazes, mixtures and doughs	cacao kernel (100%) (Costa Rica)
Heat to approximately 50°C / 122°F	To flavour creams, glazes, mixtures and doughs	cacao kernel (100%) (Madagascar)
Heat to approximately 50°C / 122°F	To flavour creams, glazes, mixtures and doughs	cacao kernel (100%) (Venezuela).
Heat to approximately 50°C / 122°F	To flavour creams, glazes, mixtures and doughs	cacao kernel (100%) (São Tomé and Príncipe)
Heat to approximately 50°C / 122°F	To flavour creams, glazes, mixtures and doughs	cacao kernel* (Ghana) (100%)
Once opened, keep in the refrigerator for up to 30 days. Koa is a fresh cacao fruit juice, pasteurised and hermetically sealed	Suitable as a refreshing drink or to use in the production of ice-cream, creams, jellies or other desserts	cocoa fruit juice 100%

Viscosity drops	Total Cacao fat %	Total Milk fat %	Total Sugars %	Ingredients
				sugar, cacao butter, whole milk powder, hazelnuts (13%), cacao kernel (9.0%), sunflower oil, vanilla* Madagascar.
				sugar, cacao butter, whole milk powder, hazelnuts (13%), cacao kernel (9.0%), sunflower oil, vanilla* Madagascar.
				sugar, cacao butter, whole milk powder, hazelnuts (13%), cacao kernel (9.0%), sunflower oil, vanilla* Madagascar.

- ◆ Couverture or chocolate for baking or making ganaches ≥ 2 Pa s
- ◆◆ Standard fluid couverture for making ganaches, mechanised/manual moulding and coating 1.5–1.8 Pa s
- ◆◆◆ High fluid couverture for making ganaches, mechanised/manual moulding and coating 1.3–1.5 Pa s

* Certified organic ingredient

Art. No. Felchlin	Product name	Certifications	Units	Shelf life	Processing
GLAZES					
TM99E	Choco Brillant Dark Glaze, Glaze Dark		pail 6 kg	18 mth	Warm to 35°C–40°C/95°F–104°F and glaze. When required, dilute max. 5% water.
CV02E	Caramel Brillant Glaze, Coating Caramel		pail 6 kg	18 mth	Warm to 35°C–40°C/95°F–104°F and glaze. When required, dilute max. 5% water.
COATINGS & MOULDINGS					
CS9IS	Ultra Dark M, Glaze Dark Rondo	  	1 ct x 6 kg	18 mth	Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.
CP52S	Ultra Dark M, Glaze Dark Bar	  	1 ct x 10 kg	18 mth	Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.
CS97S	Ultra White M, Coating White Rondo	 	1 ct x 6 kg	18 mth	Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.
FE53S	Ultra White M, Coating White Bar	 	1 ct x 10 kg	18 mth	Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.
CU5IS	Ultra Dark, Glaze Dark Rondo	  	1 ct x 6 kg	18 mth	Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.
CU50S	Ultra Milk, Glaze Milk Rondo	 	1 ct x 6 kg	18 mth	Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.
CS96S	Ultra White, Coating White Rondo	 	1 ct x 6 kg	18 mth	Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.
GIANDUJAS					
CP82S	Gianduja D, Dark Gianduja hazelnut Bar	 	1 ct x 6 kg	18 mth	Roll out: approx. at 24°C/75°F. To melt: warm up to 28–30°C/82–86°F.
CP84S	Gianduja M, Milk Gianduja almond Bar	 	1 ct x 6 kg	18 mth	Roll out: approx. at 24°C/75°F. To melt: warm up to 28–30°C/82–86°F.
FE56S	Gianduja W, White Gianduja almond, extra fine Bar	 	1 ct x 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: warm up to 28–32°C/82–89°F.
CP83S	Gianduja D Intenso, Dark Gianduja hazelnut Bar LESS SUGAR	 	1 ct x 6 kg	18 mth	Melt at 26–28°C/79–82°F.
CP74S	Gianduja M Intenso, Milk Gianduja almond Bar LESS SUGAR	 	1 ct x 6 kg	18 mth	Melt at 26–28°C/79–82°F.
FE93E	Cocos Gianduja, White Filling Bar with shredded coconuts	 	pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: warm up to 28–32°C/82–89°F.
PRALINE PASTES, GIANDUJA BASES					
DC46E	Praline Paste I:l, Praline Paste Hazelnut	  	pail 5 kg	18 mth	To flavour: Add 10–30% praline filling.
DC74E	Fina Noble Piemontese 60%, Base Praline Paste Hazelnut	  	pail 5 kg	18 mth	Firm gianduja – 1000 g basis mass, 500 g white or milk couverture or 400 g dark couverture. Temper couverture, combine with basis mass, fill forms and let set. To decorate: beat for a short time and use.
DC78	Fina Noble Valencia 60%, Base Praline Paste Almonds	  	pail 5 kg	18 mth	Firm gianduja – 1000 g basis mass, 500 g white or milk couverture or 400 g dark couverture. Temper couverture, combine with basis mass, fill forms and let set. To decorate: beat for a short time and use.
DC44E	Rustica Noble Piemontese 60%, Base Praline Paste Hazelnut Rustic	  	pail 5 kg	18 mth	Firm gianduja – 1000 g basis mass, 500 g white or milk couverture or 400 g dark couverture. Temper couverture, combine with basis mass, fill forms and let set. To decorate: beat for a short time and use.
DC54	Rustica Noble Valencia 60%, Base Praline Paste Almond Rustic	  	pail 5 kg	18 mth	Firm gianduja – 1000 g basis mass, 500 g white or milk couverture or 400 g dark couverture. Temper couverture, combine with basis mass, fill forms and let set. To decorate: beat for a short time and use.

Main usage

Ingredients

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

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

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

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

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

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

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

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

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

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

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

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

To coat tortes, cakes, pastries and confectionary.

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

To coat tortes, cakes, pastries and confectionary.

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

To coat tortes, cakes, pastries and confectionary.

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

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

sugar, **hazelnuts** (29%), cacao kernel, cacao butter, **whey** powder, dextrose, emulsifier (E322: **soya** lecithin), vanilla* Madagascar

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

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

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

sugar, **almonds** (30%), cacao butter, whole **milk** powder, **whey** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar

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

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

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

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

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

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

To create pralines/chocolates, specialities, confectionary, tortes, pastries and ice creams.

hazelnuts (47%), sugar, cacao butter

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

hazelnuts (60%) (Italy), sugar, cacao butter

To create pralines/chocolates, specialities, confectionary, tortes, pastries and ice creams.

almonds (60%) (Spain), sugar, cacao butter

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

hazelnuts (60%) (Italy), sugar, cacao butter

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

almonds (60%) (Spain), sugar, cacao butter

Art. No. Felchlin	Product name	Certifications	Units	Shelf life	Processing
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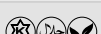
FILLINGS – NUT FREE WITH FLAKY WAFERS

DK2IE	Choco Croquantine, Filling cacao with biscuit splinters		pail 2.5 kg	18 mth	To melt: heat to between 28–32°C/82–89°F.
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FILLINGS – NUT BASED WITH FLAKY WAFERS

DCI4E	Praline Croquantine, Filling almond with biscuit splinters		pail 5 kg	18 mth	To melt: heat to between 28–32°C/82–89°F.
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FILLINGS – NUT BASED

DC56E	Almonosa F, Praline Filling almond Firm		pail 5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK07E	Almonosa F, Praline Filling almond Firm ¹⁾		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
NEW! DK44S	Almonosa F, Praline Filling almond Firm		pail 6 x 1 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DC53E	Pistachiosa F, Praline Filling pistachio Firm		pail 5 kg	18 mth	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.
DK06E	Pistachiosa F, Praline Filling pistachio Firm		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DC0IE	Pralinosa W, Praline Filling hazelnut Soft		pail 5 kg	18 mth	The product loses stability after warming.
DC04E	Pralinosa F, Praline Filling hazelnut Firm		pail 11 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DC03E	Pralinosa F, Praline Filling hazelnut Firm		pail 5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK04E	Pralinosa F, Praline Filling hazelnut Firm ¹⁾		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
NEW! DK43S	Pralinosa F, Praline Filling hazelnut Firm		pail 6 x 1 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.

¹⁾ Minimum order quantity required

Main usage

Ingredients

To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, almonds (38%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E322: soya lecithin), vanilla* Madagascar
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, almonds (38%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E322: soya lecithin), vanilla* Madagascar
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, almonds (38%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E322: soya lecithin), vanilla Madagascar
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, hardened palm kernel oil, pistachio (17%), almonds , sunflower oil, hardened coconut fat, emulsifier (E322: soya lecithin), flavour, stinging nettle extract, colour (E160a: beta-carotene)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, hardened palm kernel oil, pistachio (17%), almonds , sunflower oil, hardened coconut fat, emulsifier (E322: soya lecithin), flavour, stinging nettle extract, colour (E160a: beta-carotene)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, hazelnuts (38%), coconut oil, illipe butter, shea butter, low-fat cacao powder, emulsifier (E322: soya lecithin), vanilla* Madagascar
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, hazelnuts (36%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E471: mono- and diglycerides of vegetable fatty acids), vanilla* Madagascar
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, hazelnuts (36%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E471: mono- and diglycerides of vegetable fatty acids), vanilla* Madagascar
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, hazelnuts (36%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E471: mono- and diglycerides of vegetable fatty acids), vanilla* Madagascar
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, hazelnuts (36%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E471: mono- and diglycerides of vegetable fatty acids), vanilla* Madagascar

* Certified organic ingredient

Art. No. Felchlin	Product name	Certifications	Units	Shelf life	Processing
DF4IE	Blueberrynosa, Filling blueberry		pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DC57E	Cappuccino, Filling coffee		pail 5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK28E	Caramelosa, Filling caramel		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DF09E	Cardamomosa F, Filling cardamom		pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK12E	Cardamomosa F, Filling cardamom ¹⁾		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DF37E	Coffeenosa, Filling coffee		pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DC75E	Fraganosa, Filling strawberry		pail 5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DC76E	Frambonosa, Filling raspberry		pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK10E	Frambonosa, Filling raspberry ¹⁾		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
NEW! DK46S	Frambonosa, Filling raspberry		pail 6 x 1 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK25E	Lemonosa, Filling lemon		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DC77E	Mangonosa, Filling mango passionfruit		pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK1IE	Mangonosa, Filling mango passionfruit ¹⁾		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
NEW! DK42S	Mangonosa, Filling mango passionfruit		pail 6 x 1 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DF33E	Mascarponosa, Filling with mascarpone flavour		pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK15E	Mascarponosa, Filling with mascarpone flavour ¹⁾		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
NEW! DK45S	Mascarponosa, Filling with mascarpone flavour		pail 6 x 1 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DF62E	Mintosa, Filling with peppermint oil ¹⁾		pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK26E	Orangeosa, Filling orange		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DF19E	Rosanosa, Filling with rose oil		pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DF3IE	Saffronosa, Filling saffron ¹⁾		pail 6 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.
DK35E	VeryBerryosa, Filling berries		pail 2.5 kg	18 mth	To decorate: whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.

¹⁾ Minimum order quantity required

Main usage


Ingredients

To create pralines/chocolates, specialities, confectionary, cakes and pastries.	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
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, palm kernel oil, palm oil, skimmed milk powder, whole milk powder, roasted coffee (2.5%), cacao powder, emulsifier (E322: soya lecithin), vanilla* Madagascar
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, coconut oil, sunflower oil, whole milk powder, butterfat , whhey powder, illipe butter, shea butter, maltodextrin, skimmed milk powder, caramel (0.5%), fleur de sel (sea salt), emulsifier (E322: sunflower lecithin*), natural flavour
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, palm kernel oil, palm oil, sunflower oil, whole milk powder, cacao butter, skimmed milk powder, cardamom, emulsifier (E322: soya lecithin), cardamom oil, stinging nettle extract
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, palm kernel oil, palm oil, sunflower oil, whole milk powder, cacao butter, skimmed milk powder, cardamom, emulsifier (E322: soya lecithin), cardamom oil, stinging nettle extract
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, palm kernel oil, whole milk powder, palm oil, sunflower oil, roasted coffee (6.0%), skimmed milk powder, emulsifier (E322: soya lecithin)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, palm kernel oil, cream powder, sunflower oil, palm oil, skimmed milk powder, whhey powder, emulsifier (E322: soya lecithin), flavour
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, palm kernel oil, cream powder, sunflower oil, palm oil, skimmed milk powder, whhey powder, emulsifier (E322: soya lecithin), flavour
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, palm kernel oil, cream powder, sunflower oil, palm oil, skimmed milk powder, whhey powder, emulsifier (E322: soya lecithin), flavour
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, coconut oil, sunflower oil, whole milk powder, dextrose, illipe butter, shea butter, peppermint oil, emulsifier (E322: soya lecithin)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, palm kernel oil, sunflower oil, palm oil, whole milk powder, skimmed milk powder, beetroot red concentrate, emulsifier (E322: soya lecithin), rose oil
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	sugar, palm kernel oil, whole milk powder, palm oil, sunflower oil, skimmed milk powder, emulsifier (E322: soya lecithin), flavour, saffron, colour (E160a: beta-carotene)
To create pralines/chocolates, specialities, confectionary, tortes and pastries.	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

* Certified organic ingredient

Art. No. Felchlin	Product name	Certifications	Units	Shelf life	Processing
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CARAMEL CREAMS

TMOIE	Caramel brûlé fleur de sel, Caramel with fleur de sel		pail 5.5 kg	15 mth	Ready to use.
TM30E	Cara-Molla, Cream Caramel		pail 5.5 kg	15 mth	Ready to use.

NATURAL FLAVOURINGS

FE64E	Gusto Ricco, Coffee paste WATERFREE	  	1 ct x 6 kg	18 mth	Proportion: 8-10% per kg of mass.
DF18E	Pistacia Vera, Pistachio paste WATERFREE	  	1 ct x 6 kg	18 mth	Proportion: 8-10% per kg of mass.

FILLINGS TO BAKE

KK43E	California I:I, Bakeable filling almond	  	pail 12 kg	12 mth	Suitable for rolling.
KK44E	California I:I, Bakeable filling almond	  	pail 6.5 kg	12 mth	Suitable for rolling.

¹⁾ Minimum order quantity required

Main usage**Ingredients**

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

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

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

sugar, water, **cream** powder, humectant (E420: sorbitol), edible salt, vanilla extract* Madagascar

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

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

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

pistachio (87%) (Iran), sugar, cacao butter, flavour
















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

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

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

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






* Certified organic ingredient

Art. No. Felchlin	Product name	Certifications	Units	Shelf life	Processing
MARZIPAN					
KK05E	Luebeck, Marzipan Raw mass		2 ct x 5 kg	15 mth	Suitable for rolling.
KK06S	Marzipan Modelling, Marzipan White		1 ct x 7 kg	15 mth	Suitable for rolling.
PRODUCTS FOR DECORATION					
HA20S	Croquantine, Pastry product Flaky wafers		1 ct x 2 kg	15 mth	Add 5-10% for fillings and couvertures.
TM83E	Deco Magic, Modelling mass white		pail 6 kg	18 mth	Knead from hand until pliable. Roll using icing sugar or starch.
TM8IE	Deco Roma, Covering mass white		pail 6.5 kg	18 mth	Knead from hand until pliable. Roll using icing sugar or starch.
CSIOS	Decorta F, Dark chocolate Shavings READY TO USE		1 ct x 3 kg	24 mth	
CSOIS	Decorta M, Milk chocolate Shavings READY TO USE		1 ct x 3 kg	18 mth	
CS30S	Decorta W, White chocolate Shavings READY TO USE		1 ct x 3 kg	18 mth	
HA09S	Pâtisserie Vermicelles D, Cacao based product Dark ¹⁾ READY TO USE		1 ct x 4 kg	15 mth	
NU0IS	Qroqant, Puffed rice caramelised		1 ct x 2.5 kg	24 mth	Add approximately 10% for fillings and couvertures.
CA04E	Scrivosa B, Dark Glaze WRITING		pail 6 x 1.25 kg	18 mth	Heat the mixture to at least 48°C/118°F. Stir well.
FE08E	Scrivosa W, White Coating WRITING		pail 6 x 1.25 kg	18 mth	Heat the mixture to at least 48°C/118°F. Stir well.
HA45S	Xocoflakes Grand Cru Grenada, Coated flakes READY TO USE		1 ct x 3 kg	15 mth	
MOUSSE, CREAM POWDER					
UE03E	Vanilla cream powder, Custard powder with vanilla, warm		pail 6 kg	18 mth	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.
TM77E	Maracaibo Mousse, Chocolate mousse powder		1 ct 9 x 0.75 kg bags	24 mth	Basic recipe: Mix 750g/26.5 oz Grand Cru Maracaibo Mousse au Chocolat with 600 g /2l 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.

¹⁾ Minimum order quantity required

Main usage	Ingredients
To create pralines, specialities, confectionary, tortes and pastries.	almonds (52%) (Spain, Morocco, Syrian Arab Republic), sugar, water, invert sugar syrup, preservative (E202: potassium sorbate) packed under protective atmosphere
Use instead of icing to cover tortes and pastries or create flowers and figures for decoration.	sugar, almonds (29%), humectants (E420: sorbitol, E1103: invertase), glucose syrup, water
As a crunchy addition to couvertures, water free praline fillings, specialities, confectionary, tortes and desserts.	sugar, low-fat cacao powder (22%), cacao butter (13%), palm oil, emulsifier (E322: soya lecithin), vanilla extract Madagascar
To create flowers and figures.	sugar, hardened palm kernel oil, wheat glucose syrup, maltodextrin, humectant (E422: glycerin), water, vanillin
Use to cover all types of tortes and cakes. Use to create small flowers and figures.	sugar, wheat glucose syrup, water, palm kernel oil, thickening agent (E413: tragacanth), palm oil, humectant (E422: glycerin), acidifier (E330: citric acid), vanillin
To decorate tortes (black forest cake), cakes, pastries and confectionary.	sugar, cacao kernel (35%) (Ghana), cacao butter, dextrose, emulsifier (E322: soya lecithin). Cacao: 44% minimum
To decorate tortes (black forest cake), cakes, pastries and confectionary.	sugar, whole milk powder, cacao butter, cacao kernel (13%) (Ghana, Indonesia), whey powder, emulsifier (E322: soya lecithin), vanilla* Madagascar
To decorate tortes (black forest cake), cakes, pastries and confectionary.	sugar, cacao butter, whole milk powder, whey powder, emulsifier (E322: soya lecithin), vanilla extract* Madagascar. Cacao: 25% minimum
Sprinkle as decoration for tortes, cakes, pastries, specialities, confectionary and pralines/chocolates.	sugar, low-fat cacao powder, cacao butter, palm oil, emulsifier (E322: soya lecithin), vanilla extract* Madagascar
Sprinkle on tortes, cakes and pastries. Decorate pralines, specialities and confectionary.	sugar, puffed rice (30%), water, wheat glucose syrup
For decorating or writing on cakes, pastries, confectionary, cookies.	sugar, low-fat cacao powder, palm kernel oil, palm oil, emulsifier (E322: soya lecithin)
For decorating or writing on cakes, pastries, confectionary, cookies.	sugar, hardened palm kernel oil, skimmed milk powder, hardened coconut fat, emulsifier (E322: soya lecithin)
As a crunchy addition to muesli. To decorate pralines, chocolate specialities, tortes, pastries and Xocolatl drinks.	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
Base cream for tortes, pastries and desserts.	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)
To create original, exquisite chocolate mousse. Ideal for tortes, pastries and desserts.	cacao kernel (50%) (Venezuela), sugar, cacao butter, maize glucose syrup, gelling agent (E407: carrageenan), emulsifier (E322: soya lecithin), vanilla* Madagascar. Cacao: 61% minimum

* Certified organic ingredient

Art. No. Felchlin	Product name		Units	Shelf life
TARTLET SHELLS – SAVOURY				
HD95E	Friandise Ø 38mm, Pastry product, Neutral round ¹⁾		2 x ct 378 pcs each	15 mth
TARTLET SHELLS – SWEET				
HD47E	Dessert Pâtisse Ø 90mm, Pastry product, Sweet round ¹⁾		2 x ct 66 pcs each	15 mth
HD80E	Friandise Ø 38mm, Pastry product, Sweet round ¹⁾		2 x ct 378 pcs each	15 mth
HD49E	Mignardise Ø 50mm, Pastry product, Sweet flower ¹⁾		2 x ct 135 pcs each	15 mth
HD40E	Pâtisse Ø 68mm, Pastry product, Sweet round ¹⁾		2 x ct 126 pcs each	15 mth

¹⁾ Minimum order quantity required

Main usage**Ingredients**

To help rationalise the production of confectionary and aperitif bakery products.

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

To help rationalise the production of pastries.

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

To help rationalise the production of confectionary and mini pastries.

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

To help rationalise the production of confectionary and mini pastries.

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

To help rationalise the production of pastries.

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

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
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		
CRI2S	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		
CR88S	Maracaibo Intenso, 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		
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		
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		
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		
CL71S	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	

CHART FOR PERSONALISED MARACAIBO COUVERTURE

Requested couverture cacao content (in percentage%)	Maracaibo Clasificado 65 % (in g or oz)		Maracaibo Cacaomass 100% (in g or oz)	
	grams	ounces	grams	ounces
66	970	34.2	30	1.1
67	950	33.5	50	1.8
68	900	31.7	100	3.5
70	850	30.0	150	5.3
72	800	28.2	200	7.1
74	750	26.5	250	8.8
75	700	24.7	300	10.6
77	650	22.9	350	12.3
79	600	21.2	400	14.1
80	550	19.4	450	15.9
82	500	17.6	500	17.6
84	450	15.9	550	19.4
85	400	14.1	600	21.2
87	350	12.3	650	22.9
89	300	10.6	700	24.7
91	250	8.8	750	26.5
92	200	7.1	800	28.2
94	150	5.3	850	30.0
96	100	3.5	900	31.7
97	50	1.8	950	33.5

CHART FOR PERSONALISED MARACAIBO COUVERTURE

Requested couverture cacao content (in percentage%)	Maracaibo Clasificado 65% (in g or oz)	
	grams	ounces
66	950	33.5
67	900	31.7
68	850	30.0
70	800	28.2
71	750	26.4
72	700	24.7
73	650	22.9
74	600	21.1
75	550	19.4
76	500	17.6
78	450	15.8
79	400	14.1
80	350	12.3
81	300	10.5
82	250	8.8
83	200	7.0
85	150	5.2
86	100	3.5
87	50	1.7

CHART FOR PERSONALISED SAO PALME COUVERTURE

Requested couverture cacao content (in percentage%)	Sao Palme 60% (in g or oz)		Cacaomass Suhum 100% (in g or oz)	
	grams	ounces	grams	ounces
61	980	34.6	20	0.7
62	960	33.9	40	1.4
63	930	32.9	70	2.5
64	910	32.2	90	3.2
65	880	31.1	120	4.2
66	850	30.0	150	5.3
67	830	29.3	170	6.0
68	800	28.3	200	7.1
69	780	27.6	220	7.8
70	760	26.9	250	8.8
71	730	25.8	270	9.5
72	700	24.7	300	10.6
73	670	23.7	330	11.6
74	650	23.0	350	12.3
75	620	21.9	380	13.4
76	600	21.2	400	14.1
77	570	20.1	430	15.2
78	550	19.4	450	15.9
79	520	18.4	480	16.9
80	500	17.7	500	17.6
81	470	16.6	530	18.7
82	440	15.5	560	19.8
83	420	14.8	580	20.5
84	390	13.8	610	21.5
85	370	13.1	630	22.2
86	340	12.0	660	23.3
87	320	11.3	680	24.0
88	290	10.2	710	25.0
89	260	9.2	740	26.1
90	240	8.5	760	26.8
91	210	7.4	790	27.9
92	190	6.7	810	28.6
93	160	5.7	840	29.6
94	140	4.9	860	30.3
95	110	3.9	890	31.4
96	80	2.8	920	32.5
97	60	2.1	940	33.2

CHART FOR PERSONALISED SAO PALME COUVERTURE

Requested couverture cacao content (in percentage%)	Sao Palme 60% (in g or oz)		Sao Palme 75% (in g or oz)	
	grams	ounces	grams	ounces
61	935	32.9	65	2.2
62	870	30.6	130	4.5
63	800	28.2	200	7.0
64	735	25.9	265	9.3
65	670	23.6	330	11.6
66	600	21.1	400	14.1
67	535	18.8	465	16.4
68	470	16.5	530	18.7
69	400	14.1	600	21.1
70	335	11.8	665	23.4
71	270	9.5	730	25.7
72	200	7.0	800	28.2
73	135	4.7	865	30.5
74	65	2.2	935	32.9

	I cardboard box (ct) consists of the following units (kg)	I cardboard box (ct) consists of the following units (lbs)	Total units in 1 ct	Example: applies to some of the following products
Couvertures & Chocolates				
Rondos	ct 1×20 kg	ct 1×44 lbs	10 bags×2 kg (4.4 lbs)	Sao Palme
Rondos	ct 1×8 kg	ct 1×17.6 lbs	4 bags×2 kg (4.4 lbs)	Chocolini (0.18g/0.006lbs)
Rondos	ct 1×6 kg	ct 1×13.2 lbs	3 bags×2 kg (4.4 lbs)	Bolivia, Arriba
Bars	ct 1×5 kg	ct 1×11 lbs	2 bars×2.5 kg (5.5 lbs)	Centenario Crudo
Bars	ct 1×25 kg	ct 1×55 lbs	10 bars×2×1.25kg (2.7 lbs)	Sambesi
Bars	ct 1×10 kg	ct 1×22 lbs	4 bars×2.5 kg (5.5 lbs)	Alba
Bars	ct 1×10 kg	ct 1×22 lbs	5 bars×2 kg (4.4 lbs)	Lord
Bars	ct 1×10 kg	ct 1×22 lbs	4 bars×2×1.25 kg (2.7 lbs)	Ambra, Edelweiss, Felcor (Bar format)
Bars	ct 1×10 kg	ct 1×22 lbs	20 bars×500 g (176 oz)	Lacta 38%, Supremo 62%
Grated	pail 5 kg	pail 11 lbs	–	Maracaibo grated
Confectionary mass	ct 1 x 5 kg	ct 1×11 lbs	2 bars × 2.5 kg (5.5 lbs)	Vegan Choc
Cacao Products & Glazes				
Rondos	ct 1×6 kg	ct 1×13.2 lbs	3 bags×2 kg (4.4 lbs)	Cacaomass
	ct 1×10 kg	ct 1×22 lbs	4 bags×2.5 kg (5.5 lbs)	
Nibs	ct 1×6 kg	ct 1×13.2 lbs	6 bags×1 kg (2.2 lbs)	
Powder	ct 1×20 kg	ct 1×44.1 lbs	20 bags×1 kg (2.2 lbs)	
Mass	pail 5 kg	pail 11 lbs	–	
Glazes, Coatings & Mouldings				
	pail 6 kg	pail 13.2 lbs	–	Choco Brillant
Rondos	ct 1×6 kg	ct 1×13.2 lbs	3 bags×2 kg (4.4 lbs)	Ultra
Bars	ct 1×10 kg	ct 1×22 lbs	5 blocks×2 kg (4.4 lbs)	Ultra (Bar Format)
Giandujas				
Bars	ct 1×6 kg	ct 1×13.2 lbs	3 bars×2 kg (4.4 lbs)	Cocos Gianduja
	pail 6 kg	pail 13.2 lbs	–	
Praline Paste, Gianduja Bases				
	pail 5 kg	pail 11 lbs	–	
Fillings				
	pail 11 kg	pail 24.2 lbs	–	
	pail 6 kg	pail 13.2 lbs	–	
	pail 5 kg	pail 11 lbs	–	
	pail 2.5 kg	pail 5.5 lbs	–	
	pail 1 kg	pail 2.2 lbs	–	
Caramel Creams, Flavourings, Fillings to bake				
Peel	ct 1×4 kg	ct 1×8.8 lbs	6 pails×1 kg (2.2 lbs)	
	ct 1×6 kg	ct 1×13.2 lbs	6 pails×1 kg (2.2 lbs)	Gusto Ricco
	pail 12 kg	pail 26.4 lbs	–	California
	pail 6.5 kg	pail 14.4 lbs	–	California
	pail 5.5 kg	pail 12 lbs	–	Caramel Creams
Marzipan, Products for Decoration, Mousse, Cream Powder				
Vermicelli	ct 1×4 kg	ct 1×8.8 lbs	1 bag×4 kg (8.8 lbs)	
Granulate	ct 1×2.5 kg	ct 1×5.5 lbs	1 bag×2.5 kg (5.5 lbs)	Groqant
Mass	ct 1×7 kg	ct 1×15.4 lbs	1 blocks×7 kg (15.4 lbs)	Marzipan, Modelling
Mass	ct 2×5 kg	ct 2×11 lbs	10 blocks×1 kg (2.2 lbs)	Marzipan, Luebeck
Shavings	ct 1×3 kg	ct 1×6.6 lbs	1 bag×3 kg (6.6 lbs)	
Xocoflakes Grenada	ct 1x3 kg	ct 1×6.6 lbs	1 bag×3 kg (6.6 lbs)	
Croquantine	ct 1 x 2 kg	ct 1 x 2.2 lbs	1 bag x 2 kg (4.4 lbs)	

PACKAGING PICTURES



6 KG CT (3 X 2 KG) RONDO



10 KG CT (4 BARS X 2 X 1.25 KG) BAR



5 KG CT (2 BARS X 2.5 KG) BAR



1 KG PAIL



2.5 KG PAIL



5 KG PAIL / 6 KG PAIL
11 KG PAIL / 12 KG PAIL



750 G BAG



1 KG BAG



8 KG CT (4 X 2 KG) DROPS



Our new attractive green coloured packaging highlights our exclusive and extensive range of Organic-Certified Couvertures, Cacaomass and Vegan Choc products.

FELCHLIN PRODUCTS



COUVERTURE RONDO WHITE



COUVERTURE RONDO MILK



COUVERTURE RONDO DARK



COUVERTURE BARS WHITE



COUVERTURE BARS MILK



COUVERTURE BARS DARK



GRATED



CHOCOLINI



GIANDUJAS



COCOS GIANDUJA



VEGAN CHOC BROWN



VEGAN CHOC WHITE



CACAO NIBS 2-3MM



CACAO NIBS 3-4MM



CACAO FRUIT JUICE



CACAO POWDER 20-22%



CACAOBUTTER GRATED



ULTRA DARK



DECO ROMA



ULTRA DARK BAR



DECORTA SHAVINGS



PÂTISSERIE VERMICELLES D



OSA FILLINGS



RUSTICA NOBLE
PIEMONTESE



FINA NOBLE
PIEMONTESE



PRALINE PASTE



XOCOFLAKES



CROQUANTINE



QROQANT



PISTACHIO PASTE

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.

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INTERNATIONAL EXCHANGE OF KNOWLEDGE



Our worldwide distributors regularly invite selected clients to participate in multi-day seminars in Condirama. The focus of these seminars is the exchange of information between specialists, the creation of new ideas and the realisation of exceptional recipes.

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