

FINE SELECTION

Product Insights 2022



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.

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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.



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 II 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.

FELCHLIN CACAO SÉLECTION



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.

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

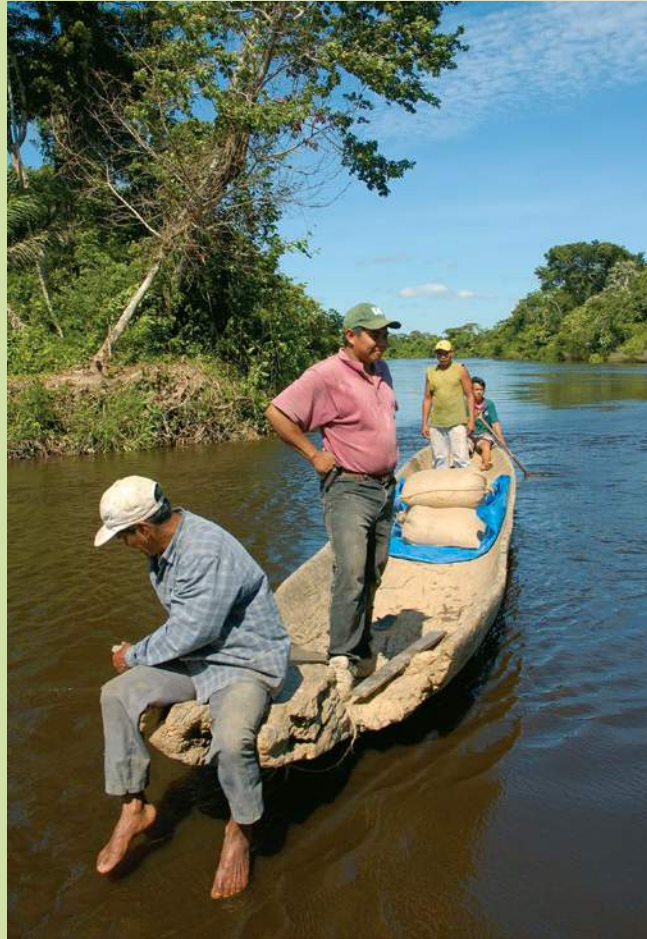
The unique and rare wild cacao, Criollo Amazonico, originates in the Bolivian lowlands in the province of Beni. The gatherers, mostly indigenous Chimanes seek out the widely scattered cacao islands, where they collect the ripened fruit from the trees. They then bring the pods to pre-designated collection 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 specialities, fill hollow shells, fillings, create ganaches, and for exclusive desserts.

Ingredients

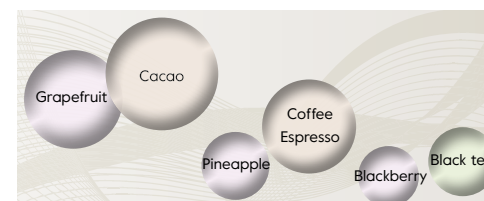
Cacao kernel (75%) (Bolivia), cacao fruit juice concentrate. Cocoa: 78% minimum.



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

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

Flavour/Intensity [Chronological perception]



BOLIVIA 68% – 60H

DARK CHOCOLATE COUVERTURE RONDO SAUVAGE



Application

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

Ingredients

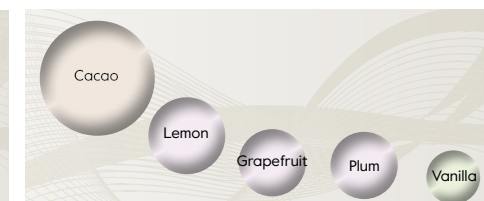
Cacao kernel (60%) (Bolivia), sugar, cacao butter. Cocoa: 68% minimum.



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

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

Flavour/Intensity [Chronological perception]



BOLIVIA 38% – 48H

MILK CHOCOLATE COUVERTURE RONDO SAUVAGE



Application

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

Ingredients

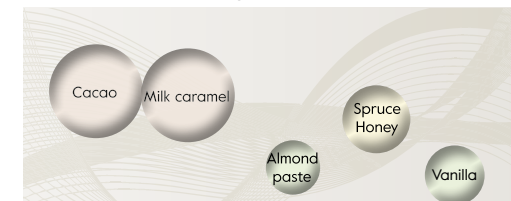
Sugar, cacao butter, skimmed milk powder, whole milk powder, cacao kernel (10%) (Bolivia), cream powder, vanilla* Madagascar. Cocoa: 38% minimum.



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
♦♦♦	33.8%	4.9%	47.3%	18 mth

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 GRAND CRU COUVERTURES MADE WITH DOMINICAN REPUBLIC BEANS

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

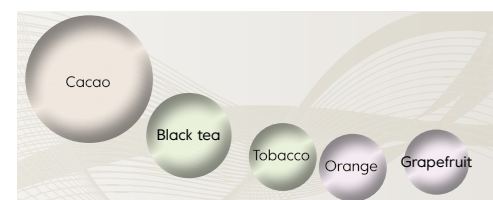
Cacao kernel* (Dominican Republic) (67%), cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic).
Cocoa: 74 % minimum.



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

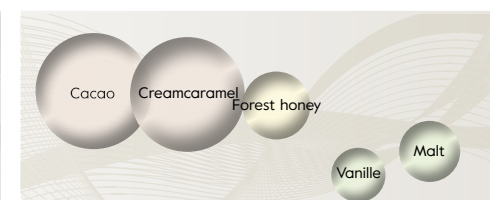
Cane sugar* (Argentina, Paraguay), cacao butter* (Dominican Republic), cacao kernel* (Dominican Republic) (21%), whole milk powder* (Switzerland), emulsifier (E322: sunflower lecithin*).
Cocoa: 42% minimum.



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

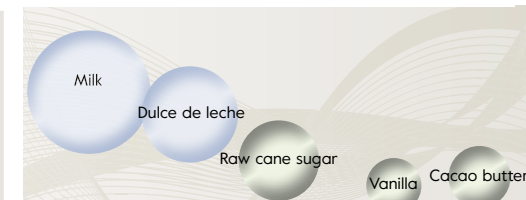
Sugar* (Germany, Switzerland), cacao butter* (Dominican Republic), whole milk powder* (Switzerland), emulsifier (E322: sunflower lecithin*), vanilla extract* Madagascar.
Cocoa: 36% minimum.



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

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 Balsamo, 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! 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.

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), cacao butter* (Dominican Republic), whole milk powder* (Switzerland), cacao kernel* (Ghana) (16%), cacao kernel* (Ecuador) (3%). Cocoa: 40% minimum.

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: CS06S – SHELF LIFE 24 MTH



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3 × 4.4 LBS
FELCHLIN ITEM: CV17S



1 CARTON: 20 KG/44.1 LB; 2 KG BAGS/10 × 4.4 LBS
FELCHLIN ITEM: CVO1E



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



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

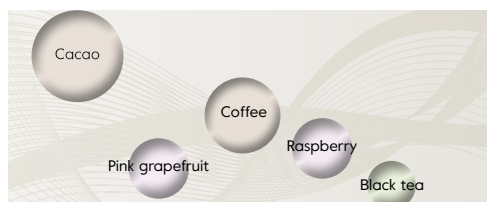
Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
●●●	41.7%	-	29.3%	24 mth

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
●●●	42.9%	-	34.4%	24 mth

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
●●●	32.4%	5.5%	46.0%	18 mth

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

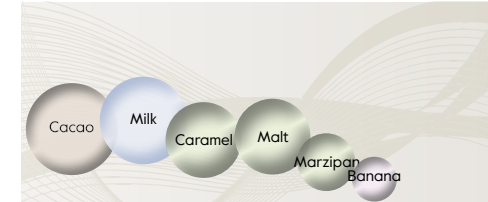
Flavour/Intensity [Chronological perception]



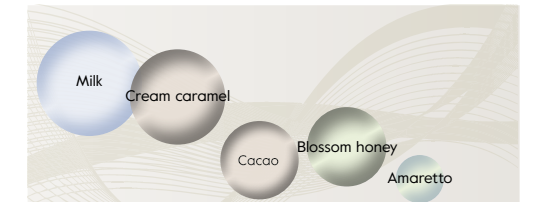
Flavour/Intensity [Chronological perception]



Flavour/Intensity [Chronological perception]



Flavour/Intensity [Chronological perception]



¹⁾ Origin Cacao Beans * Certified organic ingredient

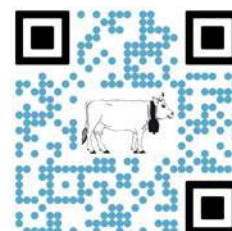
¹⁾ Origin Cacao Beans * Certified organic ingredient

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: CO225

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

Flavour/Intensity [Chronological perception]



Ingredients

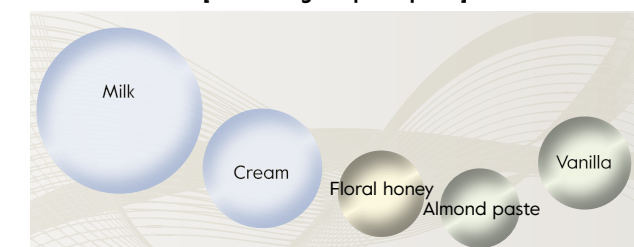
Sugar, cacao butter* (Dominican Republic), whole **milk** powder, emulsifier (E322: sunflower lecithin*), Cocoa 35% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3*4.4 LBS
FELCHLIN ITEM: CO355

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

Flavour/Intensity [Chronological perception]



¹⁾ Origin Cacao Beans * Certified organic ingredient

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 5000 ha, which is used to cultivate cacao trees. For many years Felchlin has been working with the Family Franceschi, a cacao sourcing firm which works harmoniously with local farmers for generations.

MARACAIBO 88% DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, 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

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	51.7%	-	11.0%	24 mth

Flavour/Intensity [Chronological perception]



MARACAIBO CLASIFICADO 65% DARK CHOCOLATE COUVERTURE RONDO



Application

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

Ingredients

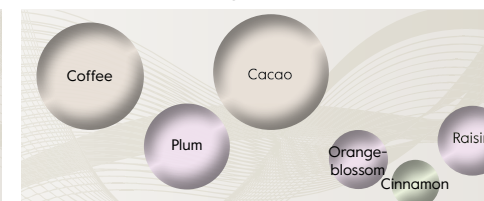
Cacao kernel (53%) (Venezuela), sugar, cacao butter, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cocoa: 65% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3*4.4 LBS
FELCHLIN RONDO - ITEM CS59S
WITHOUTH LECITHIN CU08S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	42.0%	-	34.1%	24 mth

Flavour/Intensity [Chronological perception]



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

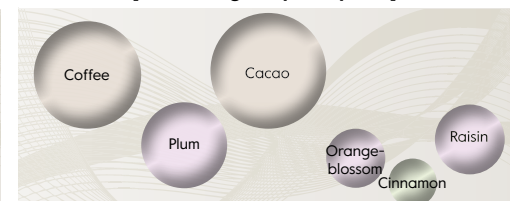
Cacao kernel (52%) (Venezuela), sugar, cacao butter, vanilla* Madagascar. Cocoa: 65% minimum.



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

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	42.8%	-	33.6%	24 mth

Flavour/Intensity [Chronological perception]



* Certified organic ingredient

GRAND CRU MARACAIBO

FINEST MILK COUVERTURES

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.

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

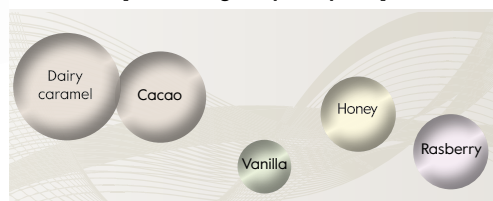
Sugar, cacao kernel (31%) (Venezuela), cacao butter, **cream** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.
Cocoa: 49% minimum.



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]



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 CRIOLAIT 38% VENEZUELA ¹⁾

MILK CHOCOLATE COUVERTURE RONDO



Application

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

Ingredients

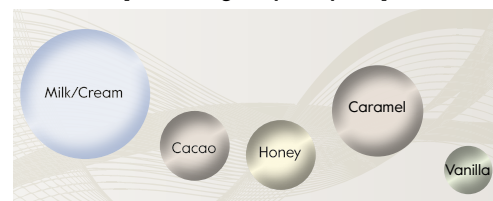
Sugar, cacao butter, cacao kernel (11%) (Venezuela), whole **milk** powder, skimmed **milk** powder, **cream** powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.
Cocoa: 38% minimum.



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 JAVA 64% – 72H MADE WITH INDONESIAN BEANS

The cacao from Indonesia grows in the eastern highlands of Java. Only the most superior quality is shipped to Schwyz.

A unique sensory harmonious combination of rich cacao with coffee notes and a nuance of tobacco. The traditional gentle processing method (**72 hours conching**) allows the intensive fruit acid flavor to unfold, complimented by a blackberry aroma. The long-lasting finish ends in a sweet dried fig flavor rounded with a strong, pleasant earthy note

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 (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

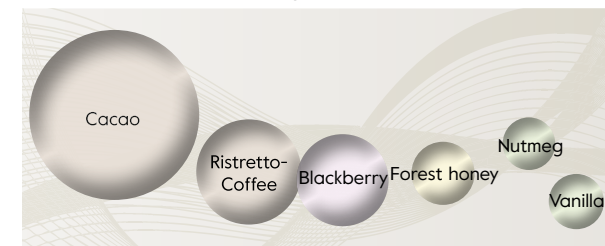
Cacao kernel (62%) (Bolivia, Ecuador, Venezuela), cane sugar* (Argentina, Paraguay), cacao butter.
Cocoa: 70% minimum.



1 CARTON: 5 KG/11.02 LBS: 2*2.5 KG/2*5.5 LBS BARS
FELCHLIN ITEM: CV135

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

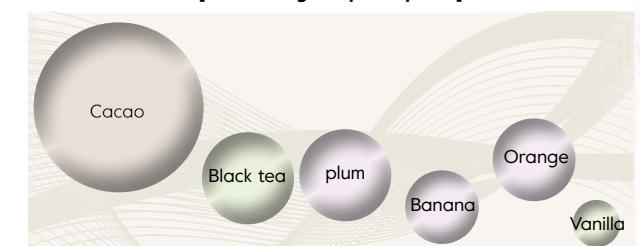
Cacao kernel (61%) (Bolivia, Ecuador, Venezuela), cane sugar* (Argentina, Paraguay), cacao butter.
Cocoa: 70% minimum.



1 CARTON: 6 KG/13.2 LBS: 2 KG BAGS/3*4.4 LBS
FELCHLIN ITEM: CRI25

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	43.4%	-	29%	24 mth

Flavour/Intensity [Chronological perception]



¹⁾ Origin Cacao Beans * Certified organic ingredient

GRAND CRU ARRIBA & RIO HUIMBI COUVERTURES



Ecuador produced a third of the world's cacao at the beginning of the 1900's. Cacao remains an important economic product. Ecuador farmers work in harmony with nature. Cacao grows in the shade of over 100-year-old trees.

FELCHLIN IN ECUADOR DIRECT COLLABORATION

Max Felchlin AG has sourced noble cacao in outstanding quality from both the cooperatives Aprocane and Callari for many years. The cooperative Aprocane is in the province Esmeraldas in northern Ecuador, and it consists of over 600 cacao farmers. The cooperative Callari is located on the eastern side of the Andes towards the Amazons. We have committed to long term contracts that enable meaningful ecological and economical perspectives for both cooperatives.

ARRIBA 72% – 72H
ECUADOR¹⁾
DARK CHOCOLATE COUVERTURE RONDO



Ingredients

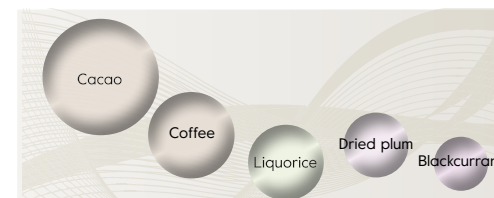
Cacao kernel (61%) (Ecuador), sugar, cacao butter, vanilla* Madagascar. Cocoa: 72% minimum.



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]



RIO HUIMBI 62%
ECUADOR¹⁾
DARK CHOCOLATE COUVERTURE RONDO



Application

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

Ingredients

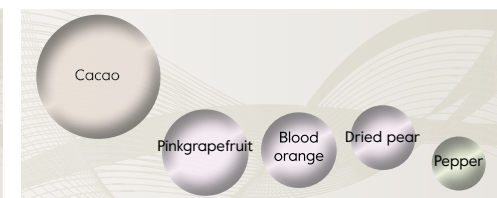
Cacao kernel (47%) (Ecuador), sugar, cacao butter. Cocoa: 62% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3*4.4 LBS
FELCHLIN ITEM: CR60S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
◆◆◆	41.4%	-	37.41%	24 mth

Flavour/Intensity [Chronological perception]



RIO HUIMBI 42%
ECUADOR¹⁾
MILK CHOCOLATE COUVERTURE RONDO



Ingredients

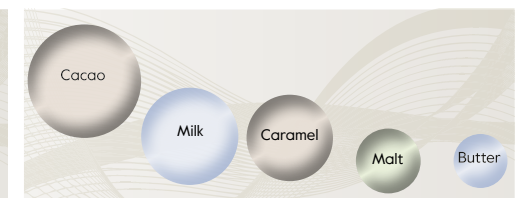
Sugar, cacao butter, cacao kernel (15%) (Ecuador), skimmed **milk** powder, whole milk powder, **cream** powder. Cocoa: 42% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3*4.4 LBS
FELCHLIN ITEM: CR40S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
◆◆◆	35.6%	4.2%	46.01%	18 mth

Flavour/Intensity [Chronological perception]



¹⁾ Origin Cacao Beans * Certified organic ingredient

GRAND CRU COSTA RICA COUVERTURES



Almost 80% of cacao trees in Costa Rica were destroyed by fungal infestation by the end of the 1970's. Cacao planting has experienced a renaissance over the past several years in the Central American country. Farmers benefit from the suitable planting conditions for cacao trees in the whole country.

Max Felchlin AG has financially supported many projects over the years including: Reducing cacao tree disease & improving the flavour of cacao

FELCHLIN IN COSTA RICA DIRECT COLLABORATION

Made of noble cacao from Finca La Amistad, Costa Rica, and both gently developed in our traditional longitudinal conche for 36 & 72 hours.
Made with passion and tradition.

Successful Partnership with Family Brugger

Max Felchlin AG has worked together with Family Brugger since 2007. The Swiss family runs the finca "La Amistad" in the area of Upala. Visitors have the unique opportunity to not only see cacao growing, they can also experience how cacao is processed during their stay at the Hacienda in one of the five Cabañas (huts).

Optimized processing directly on location

Family Brugger is continually optimizing the individual process steps so they can supply Max Felchlin AG with the highest quality Grand Cru beans. Cacao beans are fermented in wooden crates on location in accordance with the "Madagascar-Principle". After initial drying at the Family Brugger finca, the drying process is then completed in Tenorio, Cañas, in the province of Guanacaste, where it is warmer and less humid.

COSTA RICA 70% – 72H

COSTA RICA¹⁾

DARK CHOCOLATE COUVERTURE RONDO



COSTA RICA 40% – 36H

COSTA RICA¹⁾

MILK CHOCOLATE COUVERTURE RONDO



Application

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

Ingredients

Cacao kernel (62%) (Costa Rica), cane sugar* (Argentina, Paraguay), cacao butter. Cocoa: 70 % minimum.

Ingredients

Cane sugar* (Argentina, Paraguay), cacao butter, whole milk powder, cacao kernel (10%) (Costa Rica), skimmed milk powder. Cocoa: 40% minimum.



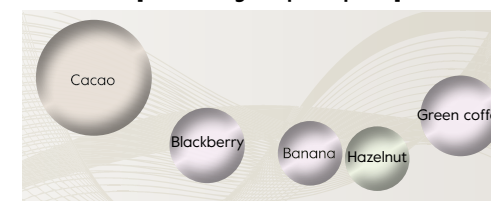
1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3 x 4.4 LBS
FELCHLIN ITEM: C027S



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3 x 4.4 LBS
FELCHLIN ITEM: C028S

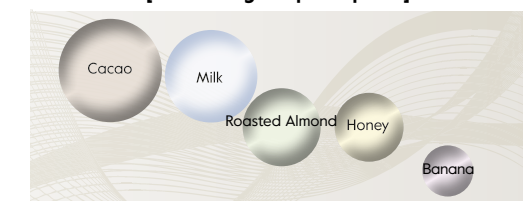
Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	43.2%	-	28.9%	24 mth

Flavour/Intensity [Chronological perception]



Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	36.3%	3.9%	46.3%	18 mth

Flavour/Intensity [Chronological perception]



¹⁾ Origin Cacao Beans * Certified organic ingredient

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

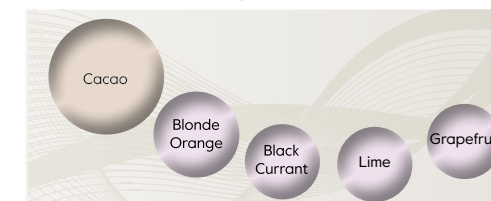
Cacao kernel (53%) (Madagascar), sugar, cacao butter, vanilla* Madagascar.
Cocoa: 68% minimum.



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]



Ingredients

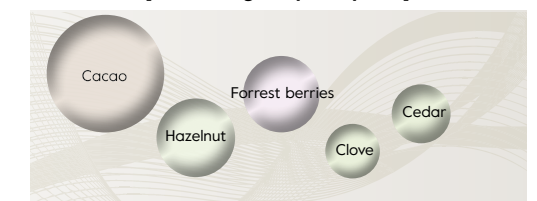
Cacao kernel (48%) (Madagascar), sugar, cacao butter, vanilla* Madagascar.
Cocoa: 64% minimum.



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]



¹⁾ Origin Cacao Beans * Certified organic ingredient

GRAND CRU GRENADA COUVERTURES



Grenada Grand Cru couvertures are made of noble cacao beans, these premium couvertures offer a lifestyle so pure & authentic that it reflects in the produce & gives your creations its unique character.

FELCHLIN IN GRENADA

Grenada Selection cacao is based on the specific selection of 16 mother trees. The mother trees were selected because of their intensive flavour and optimal adaptation to the various soil conditions present in Grenada.

New trees are grown from cuttings from the branches of the mother trees. A new sapling grows from the cutting within several weeks. Nurseries in Grenada have been expanding to cope with the destruction caused through hurricanes in the region.

GRENADA 65% GRENADA¹⁾ DARK CHOCOLATE COUVERTURE RONDO



GRENADA 38% GRENADA¹⁾ MILK CHOCOLATE COUVERTURE RONDO



Application

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

Ingredients

Cacao kernel (51%) (Grenada), sugar, cacao butter, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cocoa: 65% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3 x 4.4 LBS
FELCHLIN ITEM: CR44S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
◆◆◆	42.4%	-	34.6%	24 mth

Flavour/Intensity [Chronological perception]



Ingredients

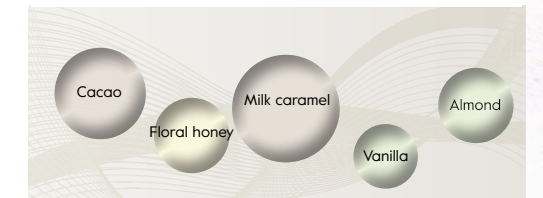
Sugar, cacao butter, cacao kernel (11%) (Grenada), whole **milk** powder, skimmed **milk** powder, **cream** powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar. Cocoa: 38% minimum.



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS /3 x 4.4 LBS
FELCHLIN ITEM: CR29S

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

Flavour/Intensity [Chronological perception]



¹⁾ Origin Cacao Beans * Certified organic ingredient

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 PRINCIPE ¹⁾
DARK CHOCOLATE COUVERTURE RONDO



SAO PALME 60%
GHANA ¹⁾
DARK CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, 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 specialities, 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

¹⁾ Origin Cacao Beans * Certified organic ingredient

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

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



Application

To coat pralines and specialities, 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

AMBRA 38%

GHANA¹⁾

MILK CHOCOLATE COUVERTURE RONDO



Application

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

CARAMELITO 36%

GHANA¹⁾

MILK CHOCOLATE COUVERTURE
CARAMEL RONDO



Application

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

Ingredients

Sugar, cacao butter, cacao kernel (7.5%) (Ghana), **why** 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

¹⁾ Origin Cacao Beans * Certified organic ingredient

¹⁾ Origin Cacao Beans * Certified organic ingredient

CARAMEL & WHITE COUVERTURES MADE WITH SWISS MILK

BIONDA 36%

WHITE CHOCOLATE COUVERTURE
CARAMEL RONDO



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



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

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.3%	7.5%	46.7%	18 mth

EDELWEISS 36%

WHITE CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, 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: 36% minimum.



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

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

EDELWEISS 36%

WHITE CHOCOLATE COUVERTURE BAR



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



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
▲▲▲	36.0%	4.9%	49.3%	18 mth

MONT BLANC 31%

WHITE CHOCOLATE COUVERTURE RONDO



Application

To coat pralines and specialities, 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.

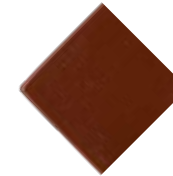
Lacta 38% has no sugar added (NAS) and is made by using a lactose free whole milk powder.

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



Ingredients

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



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

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	40.3%	-	0.2%	24 mth

LACTA 38%**
MILK CHOCOLATE COUVERTURE
WITH SWEETENER BAR – 500G
NO ADDED SUGAR, LACTOSE FREE



Application

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

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.



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

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	30.5%	6.8%	9.7%	18 mth

ALBA 36%**
MILK CHOCOLATE COUVERTURE
WITH SWEETENER BAR – 2.5KG
NO ADDED SUGAR



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; 2.5 KG BARS/4 x 5.5 LBS
FELCHLIN ITEM: CL79S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	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.

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 cacao 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. Cacao: 44% minimum.



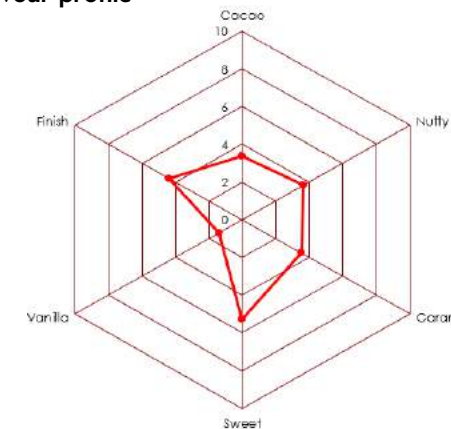
1 CARTON: 5 KG/11 LBS: 2.5 KG BAGS/2x5.5 LBS
FELCHLIN ITEM: DFO3E

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

▲▲▲ 39.6% - 36.7% 18 mth

Improved recipe with a more chocolaty taste!

Flavour profile

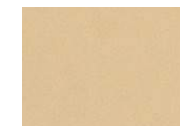


* Certified organic ingredient

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*). Cacao: 38% minimum.

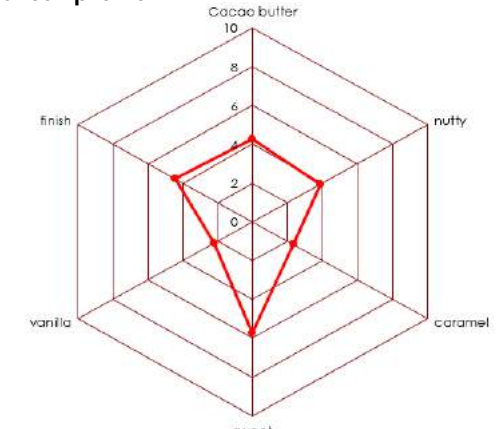


1 CARTON: 5 KG /11 LBS: 2.5 KG BAGS/2x5.5 LBS
FELCHLIN ITEM: DFO2E

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

▲▲▲ 38.3% - 41.3% 18 mth

Flavour profile



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



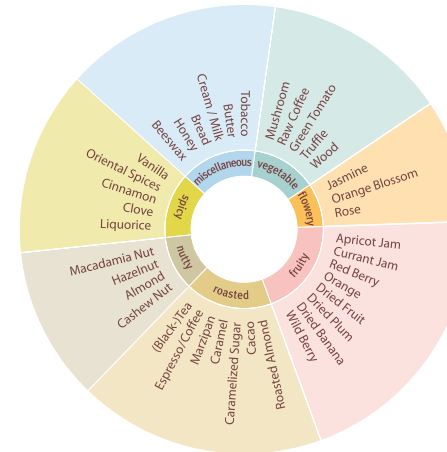
Ingredients
Cacao kernel (61%) (Ghana), sugar, wheat glucose syrup, water.



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

CUSTOMISED COUVERTURES

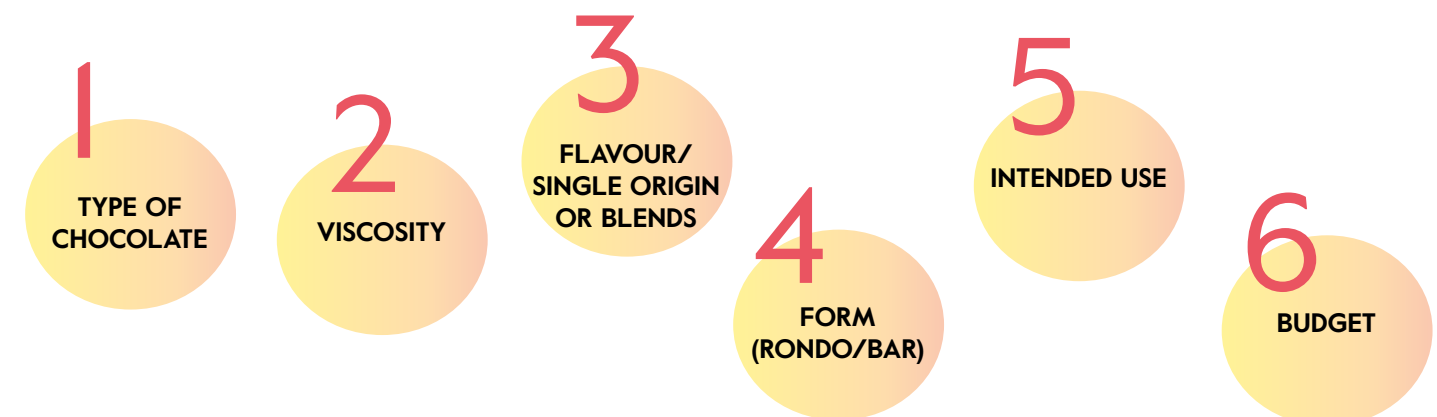
ACCORDING TO YOUR OUR OWN NEEDS



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

WHAT WE NEED TO KNOW



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: CS11E – SHELF LIFE 18 MTH

Art. No. Felchlin	Couvertures	Melting temperature	Cooling temperature	Working temperature (approximate)		Seeding method: for 1 kg/2.2 lbs couverture at 48° C/118.4° F Temperature Rondos: 20°-23° C/68.0°-73.4° F	
DARK GRAND CRU, CRU & ORGANIC COUVERTURES		Melting temperature for all couvertures 48°-50° C/118°-122° F	Cooling temperature for all couvertures 26°-28° C/78°-82° F				
	DARK COUVERTURES			31°-33° C	87.8°-91.4° F	350 g	12 oz
MILK GRAND CRU, CRU & ORGANIC COUVERTURES							
CS58S	Maracaibo Créole 49%, Milk chocolate couverture Rondo			28°-30° C	82.4°-86.0° F	450 g	15 oz
	OTHER MILK COUVERTURES			30°-32° C	86.0°-89.6° F	450 g	15 oz
GRAND CRU COUVERTURE WHITE							
CO92S	Dominicana Blanc 36% Organic, White chocolate couverture Rondo ORGANIC			28°-30° C	82.4°-86.0° F	450 g	15 oz
CO35S	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk Rondo			28°-30° C	82.4°-86.0° F	450 g	15 oz
	OTHER WHITE COUVERTURES			29°-31° C	84.2°-87.8° F	450 g	15 oz
SPECIAL COUVERTURES							
CL72S	Supremo 62%, Dark chocolate couverture with sweetener Bar 500 g SUGARFREE			29°-31° C	84.2°-87.8° F	450 g	15 oz
CL71S	Lacta 38%, Milk chocolate couverture with sweetener Bar 500 g NO ADDED SUGAR, LACTOSEFREE			29°-31° C	84.2°-87.8° F	450 g	15 oz
CL79S	Alba 36%, White chocolate couverture with sweetener Bar NO ADDED SUGAR			31°-33° C	87.8°-91.4° F	350 g	12 oz
CO38S	Caramelito 36%, Milk chocolate couverture Rondo			30°-32° C	86.0°-89.6° F	450 g	15 oz
CO49S	Bionda 36%, White chocolate couverture caramel Rondo	30°-32° C	86.0°-89.6° F	450 g	15 oz		
VEGAN CHOC ORGANIC CONFECTIONARY MASS							
DF03E	Vegan Choc Brun 44% Organic, Cacao based product Bar ORGANIC	Tabling method		30°-32° C	86.0°-89.6° F	-	-
DF02E	Vegan Choc Blanc 38% Organic, Cacao based product Bar ORGANIC			30°-32° C	86.0°-89.6° F	-	-



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, **why** 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



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

PRODUCTS FOR DECORATION

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

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: CSIOS – SHELF LIFE 24 MTH
DECORTA MILK CHOCOLATE SHAVINGS, ALSO AVAILABLE.

CROQUANTINE

PASTRY PRODUCT FLAKY WAFERS



Application

As a crunchy addition to couvertures, water free praline fillings, specialities, 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, skimmed **milk** powder, hardened coconut fat, emulsifier (E322: **soya** lecithin).



1 CARTON: 7.5 KG/16.5 LBS; 1.25 KG PAILS/6×2.8 LBS
FELCHLIN ITEM: FE08E – SHELF LIFE 18 MTH

* Certified organic ingredient

* Certified organic ingredient

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 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 M
GLAZE DARK RONDO



ULTRA DARK M
GLAZE DARK BAR



ULTRA WHITE M
COATING WHITE RONDO



ULTRA DARK
GLAZE DARK RONDO



ULTRA MILK
GLAZE MILK RONDO



ULTRA WHITE
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, skimmed **milk** powder, hardened coconut fat, dextrose, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar.

Ingredients

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

Ingredients

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

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: CS91S – 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



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3*4.4 LBS
FELCHLIN ITEM: CU51S – SHELF LIFE 18 MTH



1 CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3*4.4 LBS
FELCHLIN ITEM: CU50S – SHELF LIFE 18 MTH



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

* Certified organic ingredient

* Certified organic ingredient

BRILLANT MIRROR GLAZES



Our convenient and easy, ready-to-use products for glazing, coatings, fillings and flavouring, bring 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. 10% 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. 10% 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

CARAMELS & NATURAL FLAVOURING



CARAMEL BRÛLÉ WITH FLEUR DE SEL

CARAMEL WITH FLEUR DE SEL



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).



1 PAIL: 5.5 KG/12.1 LBS

FELCHLIN ITEM: TMOIE – SHELF LIFE 15 MTH



CARA-MOLLA

CREAM CARAMEL



Application

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

Ingredients

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



1 PAIL: 5.5 KG/12.1 LBS

FELCHLIN ITEM: TM30E – 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

Sunflower oil, roasted coffee (29%), **soya** flour, cacao butter, emulsifier (E322: **soya** lecithin).



1 KG PAILS/6 × 2.2 LBS

FELCHLIN ITEM: FE70S – SHELF LIFE 18 MTH

Tip: Caramel Brûlé de sel: Made with fresh cream, this top quality product is rich in flavour, dark in color and has a silky finish.

* Certified organic ingredient

OSA NON TEMPERING FILLINGS

BASIC RECIPES-OSAS



Soft melting fillings that allows the user to obtain maximum taste in minimum time.
The OSA-fillings are freeze stable, shelf stable, have a long shelf life and limitless applications.

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	
200g OSA	beat together with 800g of buttercream
Vanilla cream	
280g OSA	stir with 720g vanilla cream until smooth
Praline/Truffle filling	
300g OSA	fold in 700g ganache
OSA with white chocolate/fruit bars	
250g OSA	mix with 750g tempered couverture (chocolate)
Milk filling	
750g OSA	beat with 250g milk
Liqueur filling – liqueur 17% Vol.	
500g–800g OSA at 28°–30°C (82°–86° F)	combine with 200g–500g liqueur
Alcohol filling – alcohol 40%Vol.	
800g–900g OSA at 28°–30°C (82°–86° F)	combine with 100g–200g alcohol

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



FELCHLIN OSA FILLINGS

REAL FRUIT POWDERS AND EXCLUSIVE OILS

SIMPLE & EFFICIENT APPLICATION



BLUEBERRY NOSA
FILLING BLUEBERRY



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

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



I PAIL: 6 KG/13.2 LBS
FELCHLIN ITEM: DF4IE – SHELF LIFE 18 MTH



CAPPUCCINO
FILLING COFFEE



Application

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

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.



I PAIL: 5 KG/11 LBS
FELCHLIN ITEM: DC57E – SHELF LIFE 18 MTH



CARAMELOSA
FILLING CARAMEL



Application

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

Ingredients
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.



I PAIL: 2.5 KG/5.5 LBS
FELCHLIN ITEM: DK28E – SHELF LIFE 18 MTH



LEMONOSA
FILLING LEMON



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.



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



MANGONOSA
FILLING MANGO PASSIONFRUIT



Application

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

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 I CARTON: 6 KG/13.2 LBS;
1 KG PAILS/6*2.2 LBS



MASCARPONOSA
FILLING MASCARPONE FLAVOUR



Ingredients

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



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



COFFEENOSA
FILLING COFFEE



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).



I PAIL: 6 KG/13.2 LBS
FELCHLIN ITEM: DF37E – SHELF LIFE 18 MTH



FRAGANOSA
FILLING STRAWBERRY



Application

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

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.



I PAIL: 5 KG/11 LBS
FELCHLIN ITEM: DC75E – SHELF LIFE 18 MTH



FRAMBONOSA
FILLING RASPBERRY



Ingredients

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



I PAIL: 6 KG/13.2 LBS
FELCHLIN ITEM: DC76E – SHELF LIFE 18 MTH
NEW! DK46S I CARTON: 6 KG/13.2 LBS;
1 KG PAILS/6*2.2 LBS



ORANGEOSA
FILLING ORANGE



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).



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



ROSANOSA
FILLING WITH ROSE OIL



Application

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

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



I PAIL: 6 KG/13.2 LBS
FELCHLIN ITEM: DF19E – SHELF LIFE 18 MTH
NOTE: SAFFRONOSA, FILLING WITH SAFFRON;
ITEM: DK14E I PAIL: 2.5 KG/5.5 LBS



VERYBERRYOSA (VEGAN)
FILLING BERRIES



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.



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

* Certified organic ingredient

* Certified organic ingredient

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.



PRALINE CROQUANTINE

FILLING CACAO WITH BISCUIT SPLINTERS



Application

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

Preparation

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

Ingredients

Sugar, **almonds** (30%), **wheat** flour, cacao butter, sunflower 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).



I PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC14E – SHELF LIFE 18 MTH



PISTACHIOSA F

PRALINE FILLING PISTACHIO FIRM



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



I PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC53E – SHELF LIFE 18 MTH

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).



I 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.



I 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.



ALMONOSA FIRM

PRALINE FILLING ALMOND FIRM



PRALINOSA FIRM

PRALINE FILLING HAZELNUT FIRM



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.



I PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC56E – SHELF LIFE 18 MTH

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

I KG PAILS/6*2.2 LBS



PRALINE PASTE I:I

PRALINE PASTE HAZELNUT



Preparation

To flavour: Add 10–30% praline filling.

Ingredients

Hazelnuts (47%), sugar, cacao butter.



I PAIL: 5 KG/11 LBS

FELCHLIN ITEM: DC46E – SHELF LIFE 18 MTH

LUEBECK MARZIPAN

RAW MASS



Application

To create pralines, specialities, 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; I 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.



I 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.



I PAIL: 6.5 KG/14.33 LBS

FELCHLIN ITEM: TM81E – SHELF LIFE 18 MTH

* Certified organic ingredient

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, E102: 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: UE03E – 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/9x1.7 LBS
FELCHLIN ITEM: TM77E – SHELF LIFE 24 MTH



SWEET TARTLETS

READY TO FILL

Made using real butter with a moisture resistant coating. Bake and freeze-stable. To help rationalise the production of pastries.

DESSERT PÂTISSÉ Ø 90MM

PASTRY PRODUCT, SWEET ROUND



FRIANDISE Ø 38MM

PASTRY PRODUCT, SWEET ROUND



Application

To help rationalise the production of confectionary and aperitif bakery products

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

Ingredients

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



2 CARTONS: 378 PCS EACH
FELCHLIN ITEM: HD80E – SHELF LIFE 15 MTH



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

* Certified organic ingredient

INTERNATIONAL EXCHANGE OF KNOWLEDGE



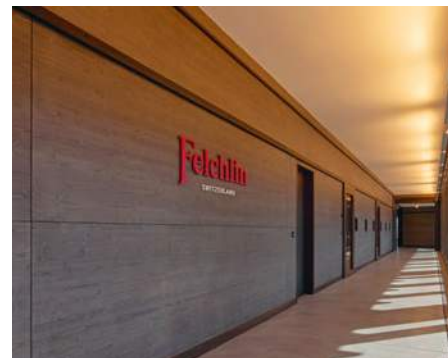
PROFESSIONAL COMPETENCE

In 1987, Felchlin established “Condorama”, 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.

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.

To buy or sample products, or to ask for information about our training & education centre, please contact your local sales representative or distributor.

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.



