

FINE SELECTION

Product Insights



Fine foods.
Inspired service.®

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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

CONTENT



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.»



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.



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.

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GRAND CRU
Couvertures



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.).



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.



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.



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.



CLEAN

Products do not contain artificial colors, flavors 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.



DELICATE

These products are more sensitive to shipping conditions and, if handled improperly, are prone to breakage. We factor potential breakage when pricing items and therefore only provide credit for these items when more than 15% of the total quantity or weight of the products is unusable.

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- 20/21 Grand Cru, Madagascar & Sambirano Dark
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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 flavors 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 11 in Ibach-Schwyz. This centralization has benefited employees by allowing them to work together more simply and efficiently and encourages the team spirit. As Felchlin quoted: «The spirit in which we act is the highest matter» Goethe.

2019

Felchlin's new schooling center, Condirama was opened.

CACAO SELECTION FELCHLIN



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.

GUIDELINES

Our self-imposed guidelines ensures the sustainability of our cacao and the traceability of the different cacao origins.

We procure the highest quality cacao with multi-layered and intensive flavours, and as directly as possible.

We import cacao beans with clearly defined origins. The „Cacao Selection Felchlin“ is based on the following principles:

PRINCIPLES

1. We know where our cacao beans are grown.
2. We cultivate close contacts with the cacao farmers and local partners and we visit them regularly.
3. We are informed about the working and production conditions prevailing in the country of origin.
4. We pay extensively more than Fairtrade prices for our high quality cacao beans.
5. We are committed to ensuring that cacao is both socially acceptable for farmers and their families and is in harmony with nature.
6. Our engagement is long-term and should ensure a secure income for future generations of cacao farmers.
7. During transport and processing in Switzerland, we conserve natural resources wherever possible. New technologies aid in the constant improvement of energy efficiency.

ADDITIONAL SELECTED RAW INGREDIENTS

- Cacao butter from the first press, without any additional fats
- Cream, milk products and sugar from beets from Switzerland
- Controlled GMO-free soya lecithin and sunflower lecithin
- Pure vanilla from Mananara, Madagascar

GENTLE REFINEMENT

- Traditional and modern technology blend original, tried and tested principles
- The complete process from the cacao bean to our noble couverture in Felchlin's factory in Ibach-Schwyz



OUR PROJECTS

We foster fair, transparent and personal collaboration with the cacao farmers in the origin countries. Further, we support their projects that serve both folk and nature on location to increase their economic prosperity, both socially and financially.

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 mold 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 flavors 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 flavors unfold during the slow build up of heat from the friction.



GRAND CRU SAUVAGE BOLIVIA



This rare and wild cacao, Criollo Amazonico, originates in the Bolivian lowlands in the province of Beni. The gatherers, mostly Chimane Indians, only seek the widely distributed jungle «cacao islands» during the harvest season. The trees are not cultivated are just left to nature.

RARE & WILD CACAO

The traditional, gentle processing method (60 hours conching) unfolds an array of rich and harmonious cacao flavors. A unique culinary experience!

750037
BOLIVIA 68% – 60H
COUVERTURE DARK RONDO



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

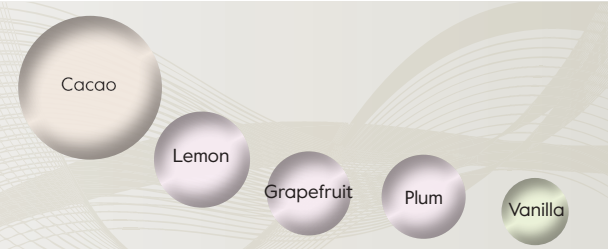
Ingredients
Cacao kernel, sugar, cacao butter.
Cacao minimum 68%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS93S

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

Flavor/Intensity
[Chronological perception]



GRAND CRU ELVESIA DOMINICAN REPUBLIC



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.

BIO / ORGANIC

Elvesia Dominican Republic Couvertures adhere to the highest standards for organically grown produce. They are free of synthetic products, pesticides, herbicides and artificial fertilisers.

750018
ELVESIA DOMINICAN REPUBLIC 74% – 72H
COUVERTURE DARK RONDO ORGANIC



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

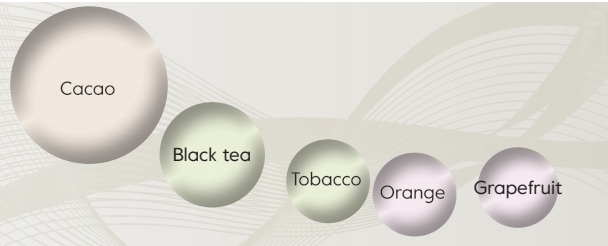
Ingredients
Cacao kernel from cacao beans (origin: Dominican Republic), cane sugar (origin: South America), cacao butter from cacao beans (origin: Dominican Republic). Cacao minimum 74%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CR74S

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

Flavor/Intensity
[Chronological perception]



750017
ELVESIA DOMINICAN REPUBLIC 42% – 30H
COUVERTURE MILK RONDO ORGANIC



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

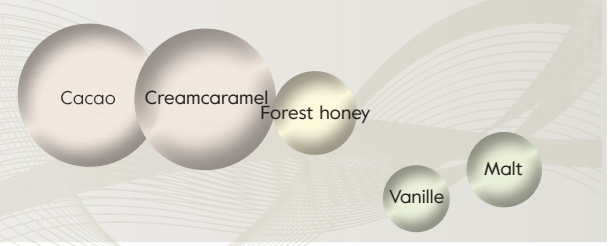
Ingredients
Cane sugar* (origin: South America), cacao butter from cacao beans* (origin: Dominican Republic), cacao kernel from cacao beans* (origin: Dominican Republic), whole MILK powder* (origin: Switzerland), emulsifier (E322.: sunflower lecithin). Cacao minimum 42%.



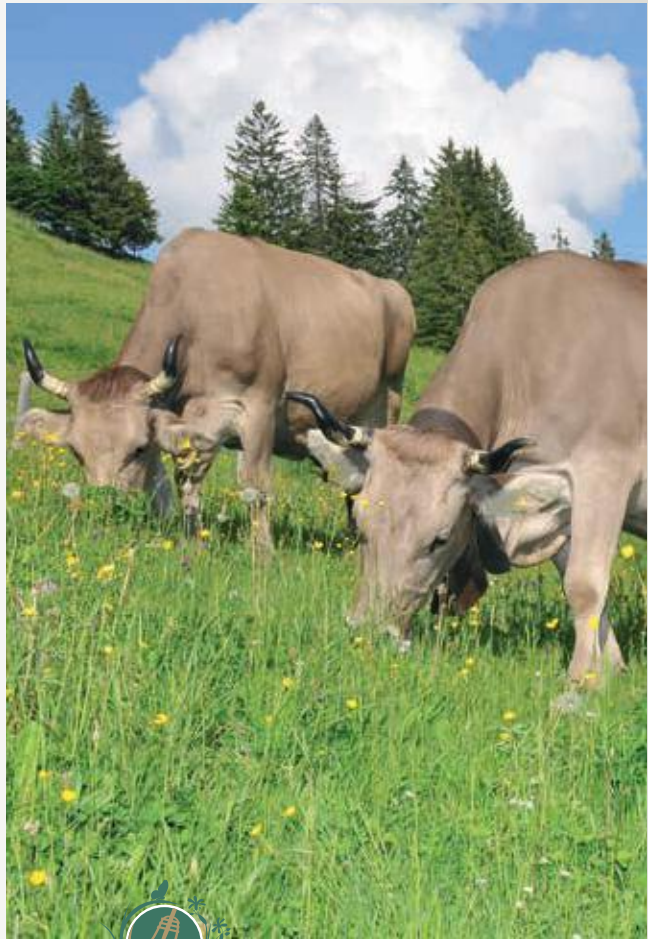
I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CR49S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	33.7%	4.7%	46.4%	18 mth

Flavor/Intensity
[Chronological perception]



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 flavor of the richer and creamier milk taste. Opus Couvertures have raised the bar to a higher new level.

750006
OPUS LAIT 38%
LAIT DE TERROIR
COUVERTURE MOUNTAIN
MEADOW-MILK RONDO



750007
OPUS BLANC 35%
LAIT DE TERROIR
COUVERTURE MOUNTAIN
MEADOW-MILK WHITE RONDO



Application

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

Ingredients

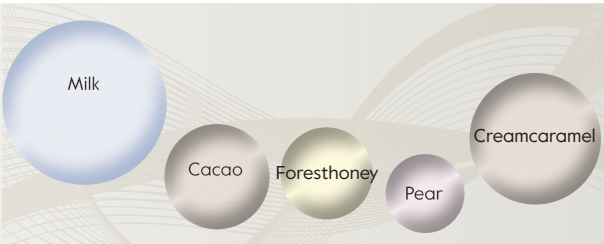
Sugar, cacao butter from cacao beans (origin: Dominican Republic), whole MILK powder, cacao kernel (Madagascar), emulsifier (E322: sunflower lecithin). Cacao minimum 38%.



1 BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CO22S

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

Flavor/Intensity
[Chronological perception]



Ingredients

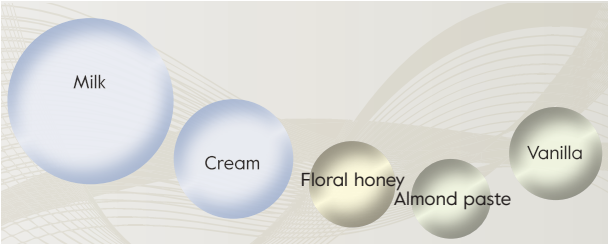
Sugar, cacao butter from cacao beans (origin: Dominican Republic), whole MILK powder, emulsifier (E322: sunflower lecithin). Cacao minimum 35%.



1 BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CO35S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	35.3%	8.1%	46.8%	18 mth

Flavor/Intensity
[Chronological perception]



GRAND CRU
MARACAIBO CLASIFICADO



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

CERTIFICATE OF EXCELLENCE

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

750094
MARACAIBO 88%
COUVERTURE DARK RONDO



Application

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

Ingredients

Cacao kernel, sugar, cacao butter.
Cacao minimum 88%.

750026
MARACAIBO
CLASIFICADO 65%
COUVERTURE DARK RONDO



Application

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

Ingredients

Cacao kernel, sugar, cacao butter, emulsifier (E322: SOYA lecithin), vanilla Madagascar.
Cacao minimum 65%.

750022
MARACAIBO
CLASIFICADO 65%
GRATED



Application

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

Ingredients

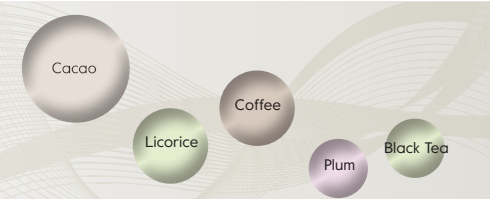
Cacao kernel, sugar, cacao butter, vanilla Madagascar.
Cacao minimum 65%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: C088S

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

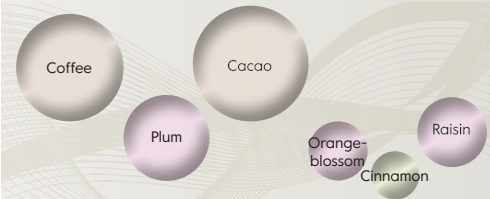
Flavor/Intensity
[Chronological perception]



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: C059S

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

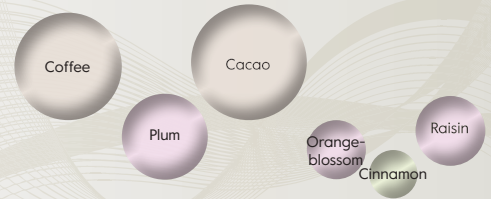
Flavor/Intensity
[Chronological perception]



I BUCKET: 11 LBS/5 KG
FELCHLIN ITEM: C029E

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

Flavor/Intensity
[Chronological perception]



GRAND CRU MARACAIBO

MADE WITH SWISS MILK

Made with Swiss cream powder, impressive in its creamy mouthfeel and subtle delicate flavor notes.

750025
MARACAIBO CRÉOLE 49%
COUVERTURE MILK RONDO



750024
MARACAIBO CRIOLAIT 38%
COUVERTURE MILK RONDO



Application

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

Ingredients

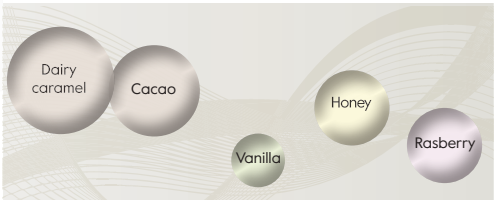
Sugar, cacao kernel, cacao butter, CREAM powder, skimmed MILK powder, emulsifier (E322: SOYA lecithin), vanilla Madagascar. Cacao minimum 49%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS58S

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

Flavor/Intensity [Chronological perception]



Ingredients

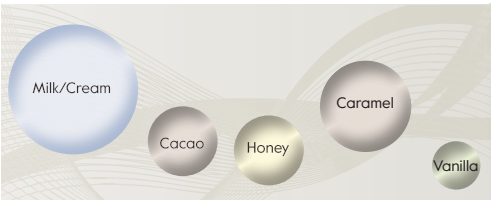
Sugar, cacao butter, cacao kernel, skimmed MILK powder, whole MILK powder, CREAM powder, emulsifier (E322: SOYA lecithin), vanilla Madagascar. Cacao minimum 38%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS36S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	33.9%	4.8%	47.1%	18 mth

Flavor/Intensity [Chronological perception]



GRAND CRU ARRIBA & JAVA

72 HOURS CONCHING

Arriba – Ecuador

The cooperative APROCANE in Ecuador consists of over 600 cacao farmers.

The majority of the farmers are descendants of African immigrants.

Java – Indonesia

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

750034
ARRIBA 72% – 72H
COUVERTURE DARK RONDO



Application

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

Ingredients

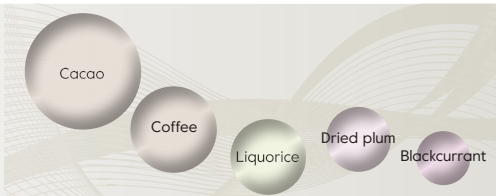
Cacao kernel, sugar, cacao butter, vanilla Madagascar. Cacao minimum 72%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS87S

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

Flavor/Intensity [Chronological perception]



750156
JAVA 64% – 72H
COUVERTURE DARK RONDO



Ingredients

Cacao kernel, sugar, cacao butter, vanilla Madagascar. Cacao minimum 64%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS98S

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

Flavor/Intensity [Chronological perception]



GRAND CRU MADAGASCAR



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

FELCHLIN IN MADAGASCAR

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

Felchlin and the Cacao cooperative Sambirano Mateza
The organization «Mevasoa» is the name of the women entity, who still supply us with fine flavored cacao. The cacao Cooperative «Mateza was created in order to meet local growth objectives.

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.

Ninety farmers from four villages in the region Ambanja work together with the cooperative Sambirano Mateza to provide Felchlin with noble cacao. They grow cacao in accordance with strict quality and sustainable criteria on approximately 70 hectares, thus ensuring an important source of income.

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.

750035
MADAGASCAR 64% – 72H
COUVERTURE DARK RONDO



750158
NEW! SAMBIRANO 68%*
COUVERTURE DARK RONDO



Application

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

Ingredients

Cacao kernel, sugar, cacao butter, vanilla Madagascar. Cacao minimum 64%.

Ingredients

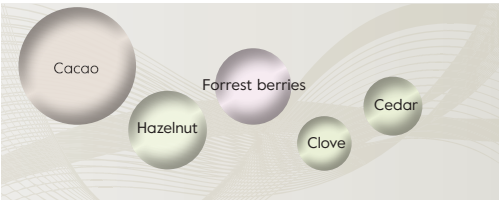
Cacao kernel, sugar, cacao butter, vanilla Madagascar. Cacao minimum 68%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS88S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	43.5%	–	35.1%	24 mth

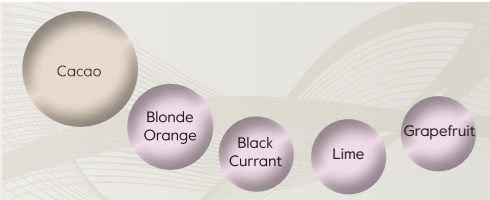
Flavor/Intensity
[Chronological perception]



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CU30S

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

Flavor/Intensity
[Chronological perception]



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

* Newly stocked product: exclusive products available to ship within 1 week

DARK CHOCOLATE COUVERTURES

HIGH QUALITY PERFORMANCE & WORKABILITY

750009
SAO PALME 75%
***SAO TOMÉ**
COUVERTURE DARK RONDO



750016
SAO PALME 60%
***GHANA**
COUVERTURE DARK RONDO



750029
ACCRA 62%
***GHANA**
COUVERTURE DARK RONDO



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

Ingredients
Cacao kernel (Sao Tomé), sugar, cacao butter, emulsifier (E322: SOYA lecithin).
Cacao minimum 75%.



I BOX: 44.1 LB/20 KG; 10 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CO45E

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

Ingredients
Cacao kernel (Ghana), sugar, cacao butter, emulsifier (E322: SOYA lecithin), vanilla Madagascar.
Cacao minimum 60%.



I BOX: 44.1 LB/20 KG; 10 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CR19E

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

Ingredients
Cacao kernel, sugar, cacao butter, low-fat cacao powder, emulsifier (E322: SOYA lecithin), vanilla Madagascar. Cacao minimum 62%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS73S

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

750028
GASTRO 58%
***GHANA**
COUVERTURE DARK RONDO



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

Ingredients
Cacao kernel, sugar, cacao butter, dextrose, emulsifier (E322: SOYA lecithin), vanilla Madagascar.
Cacao minimum 58%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS70S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲	37.5%	–	41.1%	24 mth

750033
FELCOR 52%
***ECUADOR, COLOMBIA & GHANA**
COUVERTURE DARK RONDO



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

Ingredients
Sugar, cacao kernel, cacao butter, emulsifier (E322: SOYA lecithin), vanilla Madagascar.
Cacao minimum 52%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS86S

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

750154
DARK LORD 49%
***GHANA**
COUVERTURE DARK GRATED



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

Ingredients
Sugar, cacao kernel, cacao butter, dextrose, emulsifier (E322: SOYA lecithin), vanilla Madagascar.
Cacao minimum 49%.



I BOX: 22LB/10 KG; 2 X 11 LBS/5 KG BUCKET
FELCHLIN ITEM: CS14S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲	34.7%	–	50.4%	24 mth

* Origin Cacao Beans

CARAMEL & MILK COUVERTURES

SWISS MILK FOR A FULL BODIED TASTE

750106
ACCRA LAIT 42%
***GHANA**
COUVERTURE MILK RONDO



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

Ingredients
Sugar, cacao kernel, cacao butter, partially skimmed MILK powder, emulsifier (E322: SOYA lecithin), BUTTERFAT, vanilla Madagascar. Cacao minimum 42%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS49S

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

750032
AMBRA 38%
***ECUADOR AND GHANA**
COUVERTURE MILK RONDO



Ingredients
Sugar, partially skimmed MILK powder, cacao butter, cacao kernel, emulsifier (E322: SOYA lecithin), MALT extract powder, vanilla Madagascar. Cacao minimum 38%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS85S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	32.4%	4.6%	49.8%	18 mth

750015
SAO PALME 36%
***GHANA**
COUVERTURE MILK RONDO



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

Ingredients
Sugar, cacao butter, cacao kernel (Ghana), partially skimmed MILK powder, whole MILK powder, emulsifier (E322: SOYA lecithin), vanilla Madagascar. Cacao minimum 36%.



I BOX: 44.1 LB/20 KG; 10 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CR18E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	30.9%	4.1%	52.8%	18 mth

* Origin Cacao Beans

750157
NEW! SAO PALME 43%**
***GHANA**
COUVERTURE MILK 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 (Ghana), emulsifier (E322.: sunflower lecithin), vanilla Madagascar. Cacao minimum 43 %.



I BOX: 44.1 LB/20 KG; 10 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: PS60E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	43.4%	5.8%	42.1%	18 mth

Less sugar

** Newly stocked product: exclusive products available to ship within 1 week

CARAMEL & WHITE COUVERTURES MADE WITH SWISS MILK

BIONDA 36%

750082
BIONDA 36%
COUVERTURE WHITE CARAMEL RONDO



750031
EDELWEISS 36%
COUVERTURE WHITE RONDO



750077
EDELWEISS 36%
COUVERTURE WHITE BAR



Application

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

Ingredients

Sugar, cacao butter, whole MILK powder, BUTTERFAT, WHEY powder, maltodextrin, skimmed MILK powder, emulsifier (E322: SOYA lecithin), caramel. Cacao minimum 36%.

Ingredients

Sugar, cacao butter, whole MILK powder, skimmed MILK powder, emulsifier (E322: SOYA lecithin), vanilla extract Madagascar. Cacao minimum 36%.

Ingredients

Sugar, cacao butter, whole MILK powder, skimmed MILK powder, emulsifier (E322: SOYA lecithin), vanilla extract Madagascar. Cacao minimum 36%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CO49S



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS KG BAGS
FELCHLIN ITEM: RONDO CS84S



I BOX: 22 LBS/10 KG; 4 X 5.5 LBS/2.5 KG BARS
FELCHLIN ITEM: BAR FE36S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.3%	7.5%	46.5%	18 mth

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.0%	4.7%	49.3%	18 mth

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	36.0%	4.7%	49.3%	18 mth

750030
MONT BLANC 31%
COUVERTURE WHITE RONDO



750014
SAO PALME 30%
COUVERTURE WHITE RONDO



Application

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

Ingredients

Sugar, cacao butter, whole MILK powder, skimmed MILK powder, emulsifier (E322: SOYA lecithin), vanilla extract Madagascar. Cacao minimum 31%.

Ingredients

Sugar, cacao butter, partially skimmed MILK powder, whole MILK powder, emulsifier (E322: SOYA lecithin), vanilla extract Madagascar. Cacao minimum 30%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS78S



I BOX: 44.1 LB/20 KG; 10 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CRI7E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲	31.2%	3.6%	58.0%	18 mth

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	30.9%	4.2%	58.4%	18 mth



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 flavor profile to Bionda, resulting in a rich creamy mouthfeel and pleasing caramel taste.

SPECIALTY COUVERTURES

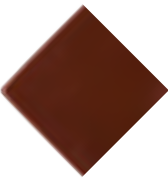
FOR ALL DIETARY NEEDS

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



We strive to use the highest amount of fine raw materials to reduce sugar, without compromising flavor.

750005
SUPREMO 62% *
COUVERTURE DARK BAR – 500G
SUGAR FREE



750004
LACTA 38% *
COUVERTURE MILK BAR – 500G
NO ADDED SUGAR, LACTOSE FREE



750081
ALBA 36% *
COUVERTURE WHITE BAR
NO ADDED SUGAR



Application

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

Ingredients

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

Ingredients

Sweetener (E965: maltitol), whole MILK powder low in lactose, cacao butter, cacao kernel, emulsifier (E322: sunflower lecithin), vanilla Madagascar. Cacao minimum 38%.

Ingredients

Sweetener (E965: maltitol), cacao butter, whole MILK powder, skimmed MILK powder, vanilla extract Madagascar, emulsifier (E322: SOYA lecithin). Cacao minimum 36%.



I BAR: 1.1 LBS/500 G
FELCHLIN ITEM: CL72S



I BAR: 1.1 LBS/500 G
FELCHLIN ITEM: CL71S



I BOX: 22 LBS/10 KG: 4 X 5.5 LBS/2.5 KG BARS
FELCHLIN ITEM: CL79S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life	Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	40.3%	–	0.2%	24 mth	♦♦♦	30.5%	6.8%	9.7%	18 mth	♦♦♦	36.1%	4.7%	11.2%	18 mth

* **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



These vegan and organic confectionary masses are produced with rice milk powder and Dominican cacao butter, and they must be tempered using the tabling method.

ALTERNATIVE INGREDIENTS
EQUALLY EXCELLENT RESULTS

750140
VEGAN CHOC BRUN 44%
CONFECTIONARY MASS BROWN ORGANIC



750141
VEGAN CHOC BLANC 38%
CONFECTIONARY MASS WHITE ORGANIC



Application

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

Ingredients

Cacao butter from cacao beans (origin: Dominican Republic), cane sugar (origin: South America), rice syrup powder (origin: Pakistan), cacao kernel from cacao beans (origin: Ghana), grated coconut (origin: Sri Lanka), HAZELNUTS (origin: Turkey), vanilla extract Madagascar, fleur de sel (sea salt), emulsifier (E322: sunflower lecithin).
Cacao minimum 44%.

Ingredients

Cacao butter from cacao beans (origin: Dominican Republic), cane sugar (origin: South America), rice syrup powder (origin: Pakistan), ALMONDS (origin: EU), grated coconut (origin: Sri Lanka), emulsifier (E322: sunflower lecithin), vanilla extract Madagascar, fleur de sel (sea salt).
Cacao minimum 38%.



I BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: DF69E

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



I BUCKET 13.2 LBS/6 KG
FELCHLIN ITEM: DF64E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	38.2%	–	41.3%	18 mth



Cocoa Lab welcomes chocolatiers, chefs and industry professionals to join in the couverture creation experience. Our onsite workshops will partner you with culinary experts for a hands-on, personalized experience. You will be guided through the premium ingredients used, in identifying distinctive flavor profiles, and, finally, in developing your custom chocolate creation.

At Cocoa Lab, you can cultivate your unique couverture vision from bean to bar!

Get started today by visiting:
aui.finefoods.com/aui-cocoa-lab

EXPLORATION

Introductory conversation with our culinary experts to learn more about your business goals and vision in creating custom couverture.

FORMULATION

Understand the flavor profiles and origins of the various cacao beans. Taste test and experiment with trial blends using premium cacao mass from Felchlin.

HANDS-ON PRODUCTION

Work with the experienced Cocoa Lab team to create a sample batch.

APPLICATION

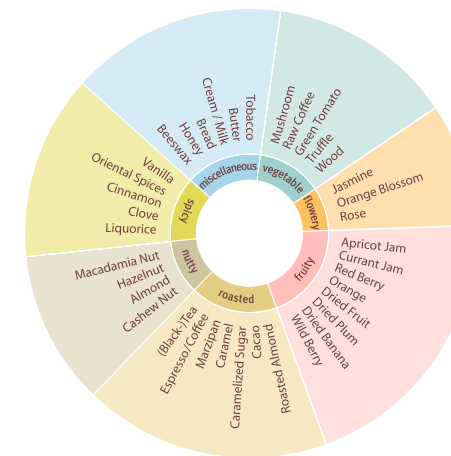
Taste and test your creation in our R&D kitchen and make adjustments as needed.

APPROVAL

Once the perfect flavor is achieved, your recipe is sent out for production.

YOUR PERSONALISED SWISS CHOCOLATE

HIGHEST QUALITY CACAO BUTTER



KEY STRENGTHS WHEN WORKING WITH FELCHLIN

- Unique: the customised chocolate (recipe) is exclusively developed and created for you
- Over 15 bean origins and 35 different flavor directions, pure and very distinctive
- Conching: our unique and traditional longitudinal conche for additional flavor 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 flavor 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



Art.No. AUI	Art.No. Felchlin	Couvertures	Melting temperature	Cooling temperature	Working temperature	Vaccination method: for 1 kg/2.2 lbs couverte ure at 48°C/118.4°F Temperature Rondos: 20°–23°C/68.0°–73.4°F		
Grand Cru Couvertures Dark			Melting temperature for all couvertures 48°–50° C/118°–122° F	Cooling temperature for all couvertures 26°–28° C/78°–82° F				
750034	CS87S	Arriba 72%-72 h, Couverture Dark Rondo			31°–33°C	878°–91.4°F	350 g	12 oz
750037	CS93S	Bolivia 68%-60 h, Couverture Dark Rondo			31°–33°C	878°–91.4°F	350 g	12 oz
750018	CR74S	Elvesia Rep. Dom. 74%–72 h, Couverture Dark Rondo Organic			31°–33°C	878°–91.4°F	350 g	12 oz
750156	CS98S	Java 64%–72h, Couverture Dark Rondo			31°–33°C	878°–91.4°F	350 g	12 oz
750035	CS88S	Madagascar 64%–72 h, Couverture Dark Rondo			31°–33°C	878°–91.4°F	350 g	12 oz
750026	CS59S	Maracaibo Clasificado 65%, Couverture Dark Rondo			31°–33°C	878°–91.4°F	350 g	12 oz
750094	CO88S	Maracaibo 88%, Couverture Dark Rondo			31°–33°C	878°–91.4°F	350 g	12 oz
750158	CU30S	Sambirano 68%, Couverture Dark Rondo			31°–33°C	878°–91.4°F	350 g	12 oz
Grand Cru Couvertures Milk								
750017	CR49S	Elvesia Rep. Dom. 42%–30 h, Couverture Milk Rondo Organic			30°–32°C	86.0°–89.6°F	450 g	15 oz
750025	CS58S	Maracaibo Créole 49%, Couverture Milk Rondo			28°–30°C	82.4°–86.0°F	450 g	15 oz
750024	CS36S	Maracaibo Criolait 38%, Couverture Milk Rondo			30°–32°C	86.0°–89.6°F	450 g	15 oz
750006	CO22S	Opus Lait 38% Lait de terroir, Couverture Mountain Meadow Milk Rondo			28°–30°C	82.4°–86.0°F	450 g	15 oz
Grand Cru Couverture White, Lait de Terroir								
750007	CO35S	Opus Blanc 35% Lait de Terroir, Couverture White Rondo			28°–30°C	82.4°–86.0°F	450 g	15 oz
Couvertures								
		Dark			31°–33°C	878°–91.4°F	350 g	12 oz
		Milk			30°–32°C	86.0°–89.6°F	450 g	15 oz
		White			29°–31°C	84.2°–878°F	450 g	15 oz
Special Couvertures								
750081	CL79S	Alba 36%, Couverture White Bar, NO ADDED SUGAR			29°–31°C	84.2°–878°F	450 g	15 oz
750082	CO49S	Bionda 36%, Couverture White Caramel Rondo			29°–31°C	84.2°–878°F	450 g	15 oz
750008	CO38S	Caramelito 36%, Couverture Milk Caramel Rondo			30°–32°C	86.0°–89.6°F	450 g	15 oz
750004	CL71S	Lacta 38%, Couverture Milk Bar 500g, NO ADDED SUGAR, LACTOSEFREE			30°–32°C	86.0°–89.6°F	450 g	15 oz
750005	CL72S	Supremo 62%, Couverture Dark Bar 500g, SUGARFREE			31°–33°C	878°–91.4°F	350 g	12 oz
Vegan Confectionary Mass			Tabling method					
750141	DF64E	Vegan Choc Blanc 38%, Confectionary mass White Organic		30°–32°C	86.0°–89.6°F	–	–	
750140	DF69E	Vegan Choc Brun 44%, Confectionary mass Brown Organic		30°–32°C	86.0°–89.6°F	–	–	



DARK CHOCOLATE Couvertures	Percentage	Origin	Viscosity Drops	Certifications
Maracaibo	88%	Venezuela	☼☼☼	
Sao Palme	75%	Sao Tomé	☼☼☼	
Elvesia Dominican Republic	74%	Dominican Republic	☼☼☼	
Arriba	72%	Ecuador	☼☼☼	
Bolivia	68%	Bolivia	☼☼☼	
Sambirano	68%	Madagascar	☼☼☼	
Maracaibo	65%	Venezuela	☼☼☼	
Java	64%	Indonesia	☼☼☼	
Madagascar	64%	Madagascar	☼☼☼	
Accra	62%	Ghana	☼☼	
Supremo (sugar free)	62%	Ghana	☼☼☼	
Sao Palme	60%	Ghana	☼☼☼	
Dark Lord	49%	Ghana	☼☼	
Gastro	58%	Ghana	☼☼	
Felcor	52%	Ecuador, Colombia, Ghana	☼☼☼	
MILK CHOCOLATE Couvertures	Percentage	Origin	Viscosity Drops	Certifications
Maracaibo Créole	49%	Venezuela	☼☼☼	
Sao Palme	43%	Ghana	☼☼☼	
Accra Lait	42%	Ghana	☼☼	
Elvesia Rep. Dom.	42%	Dominican Republic	☼☼☼	
Ambra	38%	Ecuador, Ghana	☼☼☼	
Lacta (no added sugar,lactose free)	38%	Ecuador, Ghana	☼☼☼	
Maracaibo Criolait	38%	Venezuela	☼☼☼	
Opus Lait	38%	Madagascar	☼☼☼	
Sao Palme	36%	Ghana	☼☼☼	
WHITE CHOCOLATE Couvertures	Percentage	Origin	Viscosity Drops	Certifications
Alba (no added sugar)	36%		☼☼☼	
Edelweiss	36%		☼☼☼	
Opus Blanc	35%		☼☼☼	
Mont Blanc	31%		☼☼	
Sao Palme	30%		☼☼☼	
CARAMEL CHOCOLATE Couvertures	Percentage	Origin	Viscosity Drops	Certifications
Bionda (White)	36%		☼☼☼	
Caramelito (Milk)	36%	Ghana	☼☼☼	
VEGAN Confectionary mass	Percentage	Origin	Viscosity Drops	Certifications
Vegan Choc Blanc	38%	-	☼☼☼	
Vegan Choc Brun	44%	Ghana	☼☼☼	

CACAO PRODUCTS

MADE WITH THE BEST RAW INGREDIENTS

750003
GHANA NIBS 3-4MM
CACAONIBS ROASTED



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 beans in pieces.



I BAG 2.2 LBS/ 1 KG
FELCHLIN ITEM: CA23S – SHELF LIFE 24 MTH

750019
CACAOMASS 100% GHANA
CACAOMASS RONDO



Application
To flavor creams, glazes and coatings, fillings and doughs.

Preparation
Heat to approximately 50°C / 122°F.

Ingredients
Cacao kernel 100%. Cacao minimum 99%.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS05S – SHELF LIFE 24 MTH

750002
GHANA NIBS QROQANT 2-3MM
CACAONIBS ROASTED CARAMELIZED



Ingredients
Cacao beans in pieces, sugar, wheat glucose syrup, water.



I BAG 2.2 LBS/ 1 KG
FELCHLIN ITEM: CAI9S – SHELF LIFE 24 MTH

750021
CACAOBUTTER 100% GRATED
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%. Cacao minimum 100%.



I BAG: 5.5 LBS/2.5 KG
FELCHLIN ITEM: CSIIE – SHELF LIFE 18 MTH

MOLDING & COATINGS

(NON TEMPERING)

MELT & USE

The Ultra Moldings are easy to use coatings that ensure that cakes and pastries are showcased in the best possible way with a shiny finish and a nice snap. Have an authentic taste and cuts cleanly.

750036
ULTRA DARK MOLDING
COATING DARK RONDO



Application
For coating of cakes, tarts, pastries and confectionaries. To mold 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.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS91S – SHELF LIFE 18 MTH

750076
ULTRA DARK MOLDING
COATING DARK BAR



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



I BOX: 22 LBS/10 KG; 5 X 4.4 LBS/2 KG
FELCHLIN ITEM: CP52S – SHELF LIFE 18 MTH

750038
ULTRA WHITE MOLDING
COATING WHITE RONDO



Ingredients
Sugar, hardened coconut fat, hardened palm kernel oil, skimmed MILK powder, dextrose, whole MILK powder, emulsifier (E322: SOYA lecithin), vanilla extract Madagascar.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS97S – SHELF LIFE 18 MTH

The Ultra Coatings are the ideal coating for chocolate cakes and pastries. Cuts cleanly and have a great taste.

750147
ULTRA DARK COATING
COATING DARK RONDO



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

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

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



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CU51S – SHELF LIFE 18 MTH

750149
ULTRA MILK COATING
COATING MILK RONDO



Ingredients
Sugar, coconut oil, whole MILK powder, low-fat cacao powder, shea butter, illipe butter, skimmed MILK powder, emulsifier (E322: SOYA lecithin), vanilla Madagascar.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CU50S – SHELF LIFE 18 MTH

750148
ULTRA WHITE COATING
COATING WHITE RONDO



Ingredients
Sugar, coconut oil, skimmed MILK powder, dextrose, whole MILK powder, shea butter, illipe butter, emulsifier (E322: SOYA lecithin), vanilla extract Madagascar.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS96S – SHELF LIFE 18 MTH

SPRINKLE DÉCOR & CHOCOLATE SHAVINGS

HIGH QUALITY GARNISHES



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

750020 DECORTA F CHOCOLATE SHAVINGS DARK



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

Ingredients
Sugar, cacao kernel, cacao butter, dextrose, emulsifier (E322: SOYA lecithin).
Cacao minimum 44%.



1 BOX: 6.6 LBS/ 3 KG
FELCHLIN ITEM: CSIOS – SHELF LIFE 24 MTH

750023 DECORTA W CHOCOLATE SHAVINGS WHITE



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

Ingredients
Sugar, cacao butter, whole MILK powder, WHEY powder, emulsifier (E322: SOYA lecithin), vanilla extract Madagascar.
Cacao minimum 25%.



1 BOX: 6.6 LBS/ 3 KG
FELCHLIN ITEM: CS30S – SHELF LIFE 18 MTH

750058 XOCOFLAKES GRAND CRU GRENADA 38%, FLAKY WAFERS COVERED



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

Ingredients
Sugar, cacao butter, WHEAT flour, cacao kernel, skimmed MILK powder, whole MILK powder, CREAM powder, coconut oil, rapeseed oil, wheat glucose syrup, water, BUTTERFAT, glazing agent (E414: gum arabic), flavor, edible salt, emulsifier (E322: SOYA and rapeseed lecithin), BARLEY malt extract, paprika, vanilla Madagascar.



1 PAIL: 6.6 LBS/ 3 KG
FELCHLIN ITEM: HA45S – SHELF LIFE 15 MTH

750080 CROQUANTINE 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
WHEAT flour, sugar, coconut oil, rapeseed oil, water, skimmed MILK powder, BUTTERFAT, flavour, edible salt, emulsifier (E322: rapeseed lecithin), BARLEY malt extract, Colour (E160c: paprika extract), antioxidant (E307: alpha-tocopherol).



WAFERS – 1 BOX: 1.1 LBS / 2 KG
FELCHLIN ITEM: HA20S – SHELF LIFE 15 MTH

750001 SCRIVOSA B WRITING CHOCOLATE DARK



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 PAIL: 2.8 LBS/1.3 KG
FELCHLIN ITEM: CAO4E – SHELF LIFE 18 MTH

750053 SCRIVOSA W WRITING CHOCOLATE WHITE



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 coconut fat, hardened palm kernel oil, skimmed MILK powder, color (E170: calcium carbonates), emulsifier (E322: SOYA lecithin).



1 PAIL: 2.8 LBS/1.3 KG
FELCHLIN ITEM: FE08E – SHELF LIFE 18 MTH

NOTE: SCRIVOSAS INCLUDE 1 BOOKLET OF 50 PAPER CONES



750084 PAPER CONE FOR WRITING CHOCOLATE 1 BOOKLET: 50 PIECES FELCHLIN ITEM: WBO1B

MIRROR GLAZES



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

BRILLANT RANGE WARM & USE

750159 NEW! CARAMEL BRILLANT GLAZE* COATING



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

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

Ingredients
Wheat glucose syrup, sugar, water, coconut oil, maize glucose syrup, skimmed MILK powder, dextrose, whole MILK powder, gelatine, shea butter, illipe butter, caramel 0.5%, acidifier (E330: citric acid), preservative (E200: sorbic acid, E202: potassium sorbate), emulsifier (E322: SOYA lecithin), natural flavor, edible salt, vanilla extract Madagascar.



1 BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: CVO2E – SHELF LIFE 18 MTH

750072 CHOCO BRILLANT DARK GLAZE COATING



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

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

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



1 BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: TM99E – SHELF LIFE 18 MTH

750071 WHITE BRILLANT GLAZE COATING



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

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

Ingredients
Wheat glucose syrup, sugar, water, palm kernel oil, maize glucose syrup, skimmed MILK powder, palm oil, color (E171: titanium dioxide), dextrose, whole MILK powder, gelatine, sunflower oil, vanilla extract Madagascar, acidifier (E330: citric acid), preservative (E200: sorbic acid, E202: potassium sorbate), emulsifier (E322: SOYA lecithin), edible salt.



1 BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: TM98E – SHELF LIFE 18 MTH

*Newly stocked product: exclusive products available to ship within 1 week

GIANDUJAS

(READY TO USE)

MADE WITH THE FINEST NUTS



750108
GIANDUJA MILK INTENSO
MILK ALMONDS BAR; **LESS SUGAR**



Application
Ideal for cut and molded chocolates.
Suitable for confectionary, pastry,
flavoring and ice cream.

Preparation
Melt at 26–28°C/79–82°F.

Ingredients
ALMONDS, whole MILK powder, sugar,
cacao butter, cacao kernel,
emulsifier (E322: SOYA lecithin).



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BARS
FELCHLIN ITEM: CP74S – SHELF LIFE 18 MTH



750109
GIANDUJA DARK INTENSO
DARK HAZELNUTS BAR; **LESS SUGAR**



Application
Ideal for cut and molded chocolates.
Suitable for confectionary, pastry,
flavoring and ice cream.

Preparation
Melt at 26–28°C/79–82°F.

Ingredients
HAZELNUTS, sugar, cacao kernel, whole
MILK powder, cacao butter,
emulsifier (E322: SOYA lecithin).



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BARS
FELCHLIN ITEM: CP83S – SHELF LIFE 18 MTH



750013
GIANDUJA DARK
HAZELNUTS 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, cacao kernel,
cacao butter, WHEY powder, dextrose,
emulsifier (E322: SOYA lecithin),
vanilla Madagascar.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BARS
FELCHLIN ITEM: CP82S – SHELF LIFE 18 MTH



750056
COCOS GIANDUJA
WHITE SHREDDED COCONUTS



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

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

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.



I BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: FE93E – SHELF LIFE 18 MTH

CARAMEL CREAMS & NATURAL FLAVORINGS

(READY TO USE)

MAXIMUM TASTE

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



750067
CARAMEL BRÛLÉ WITH FLEUR DE SEL
CREAM CARAMEL SALT



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).



I BUCKET: 12.1 LBS/5.5 KG
FELCHLIN ITEM: TMOIE – SHELF LIFE 15 MTH



750068
CARAMEL
CARAMEL CREAM



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



I BUCKET: 12.1 LBS/5.5 KG
FELCHLIN ITEM: TM52E – SHELF LIFE 15 MTH



750066
ORANGE PEEL
ORANGE PEEL



Application
To flavor doughs, biscuits, cookies, mousses,
sorbets, sauces, quark cheese tortes, pies,
tarts and marzipan. Sprinkle on ice cream
and desserts.

Ingredients
Orange peel 76%, sugar, water, orange
flavor natural, acidifier (E330: citric acid),
preservative (E202: potassium sorbate),
color (E101: riboflavin).



I JAR: 2.2 LBS/1 KG
FELCHLIN ITEM: RA5IE – SHELF LIFE 15 MTH



750065
LEMON PEEL
LEMON PEEL



Application
To flavor doughs, biscuits, cookies,
mousses, sorbets, sauces, quark cheese
tortes, pies, tarts and marzipan. Sprinkle
on ice cream and desserts.

Ingredients
Lemon peel 76%, sugar, water, lemon
flavor natural, acidifier (E330: citric acid),
preservative (E202: potassium sorbate),
color (E160a: beta-carotene).



I JAR: 2.2 LBS/1 KG
FELCHLIN ITEM: RA5OE – SHELF LIFE 15 MTH



750055
GUSTO RICCO
COFFEE MOCCA PASTE WATER-FREE



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

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



I PAIL: 2.2 LBS/1 KG
FELCHLIN ITEM: FE64E – SHELF LIFE 18 MTH

OSA – READY TO USE FILLINGS

MADE WITH REAL FRUIT POWDERS

Preparation – Basic Recipes created for different types of customer needs

For total 1000g of flavor 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.	
500 g - 800 g OSA at 28° - 30° C (82° - 86° F)	combine with 200 g - 500 g liqueur
Alcohol filling – alcohol 40 %Vol.	
800 g - 900 g OSA at 28° - 30° C (82° - 86° F)	combine with 100 g - 200 g alcohol

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



FELCHLIN OSA FILLINGS

SIMPLE & EFFICIENT APPLICATION

 750048 BLUEBERRY FILLING BLUEBERRY 	 750042 CAPPUCCINO FILLING COFFEE 	 750153 CARAMELOSA FILLING CARAMEL 
Application To create pralines/chocolates, specialities, confectionaries, tortes and pastries.		
Ingredients Sugar, palm kernel oil, sunflower oil, palm oil, skimmed MILK powder, maltodextrin, blueberry fruit powder 3.5%, whole MILK powder, emulsifier (E322: SOYA lecithin), natural flavor.	Ingredients Hardened coconut fat, sugar, skimmed MILK powder, whole MILK powder, roasted coffee 2.5%, cacao powder, emulsifier (E322: SOYA lecithin), vanilla Madagascar.	Ingredients Sugar, coconut oil, sunflower oil, whole MILK powder, BUTTERFAT, WHEY powder, shea butter, illipe butter, maltodextrin, skimmed MILK powder, caramel, fleur de sel (sea salt), emulsifier (E322.: sunflower lecithin), natural flavor.
     I BUCKET: 13.2 LBS/6 KG FELCHLIN ITEM: DF41E – SHELF LIFE 18 MTH	     I BUCKET: 11 LBS/5 KG FELCHLIN ITEM: DC57E – SHELF LIFE 18 MTH	     I PAIL: 5.5 LBS/2.5 KG FELCHLIN ITEM: DK28E – SHELF LIFE 18 MTH
 750047 COFFEE FILLING COFFEE 	 750043 FRAGANOSA FILLING STRAWBERRY 	 750044 FRAMBONOSA FILLING RASPBERRY 
Application To create pralines/chocolates, specialities, confectionaries, tortes and pastries.		
Ingredients Sugar, palm kernel oil, whole MILK powder, palm oil, sunflower oil, roasted coffee 6%, skimmed MILK powder, emulsifier (E322: SOYA lecithin).	Ingredients Sugar, coconut oil, sunflower oil, skimmed MILK powder, skimmed YOGURT powder, whole MILK powder, shea butter, illipe butter, maltodextrin, strawberry fruit powder 0.5%, beetroot red concentrate, emulsifier (E322: SOYA lecithin), flavor, lemon fruit powder.	Ingredients Sugar, coconut oil, sunflower oil, maltodextrin, LACTOSE, raspberry fruit powder 5%, whole MILK powder, shea butter, illipe butter, emulsifier (E322: SOYA lecithin), beetroot red concentrate, flavor.
     I BUCKET: 13.2 LBS/6 KG FELCHLIN ITEM: DF37E – SHELF LIFE 18 MTH	     I BUCKET: 11 LBS/5 KG FELCHLIN ITEM: DC75E – SHELF LIFE 18 MTH	     I BUCKET: 13.2 LBS/6 KG FELCHLIN ITEM: DC76E – SHELF LIFE 18 MTH

FILLINGS – NUT BASED

(READY TO USE)

MADE WITH THE FINEST NUTS



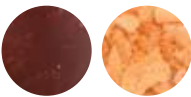
750051
LEMONOSA
FILLING LEMON



750045
MANGONOSA
FILLING MANGO



750046
MASCARPONOSA
FILLING MASCARPONE



750050
CHOCO CROQUANTINE
CACAO CRÈME WITH FLAKY WAFERS



750049
PRALINE CROQUANTINE
PRALINE CREAM ALMONDS FLAKY WAFERS



750040
PISTACHIOSA, FIRM
PRALINE CREAM PISTACHIO



Ingredients
Sugar, coconut oil, sunflower oil, skimmed MILK powder, maltodextrin, whole MILK powder, shea butter, illipe butter, lemon juice powder 1%, lemon fruit powder 1%, turmeric extract, emulsifier (E322: SOYA lecithin), natural flavor, lemon oil., lemon oil.

Ingredients
Sugar, coconut oil, sunflower oil, maltodextrin, LACTOSE, mango fruit powder 6%, whole MILK powder, passionfruit powder 3.0%, shea butter, illipe butter, emulsifier (E322: SOYA lecithin), natural flavor, color (E160a: beta-carotene).

Ingredients
Sugar, palm kernel oil, CREAM powder, sunflower oil, palm oil, skimmed MILK powder, WHEY powder, emulsifier (E322: SOYA lecithin), flavor.

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

Ingredients
Sugar, ALMONDS 30%, WHEAT flour, cacao butter, palm oil, cacao kernel, whole MILK powder, coconut oil, rapeseed oil, water, skimmed MILK powder, BUTTERFAT, flavour, edible salt, emulsifiers (E322: rapeseed lecithin), BARLEY malt extract, Colour (E160c: paprika extract), antioxidant (E307: alpha-tocopherol).

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

Ingredients
Sugar, sunflower oil, coconut oil, WHEAT flour, skimmed MILK powder, cacao powder, cacao kernel, shea butter, illipe butter, rapeseed oil, water, BUTTERFAT, flavour, edible salt, emulsifiers (E322: SOYA lecithin, E322.: rapeseed lecithin), BARLEY malt extract, Colour (E160c: paprika extract), antioxidant (E307: alpha-tocopherol).

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

Ingredients
Sugar, PISTACHIO 17%, ALMONDS, hardened coconut fat, hardened palm kernel oil, sunflower oil, stinging nettle extract, emulsifier (E322: SOYA lecithin), flavor, color (E160a: beta-carotene).



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



I BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: DC77E – SHELF LIFE 18 MTH



I BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: DF33E – SHELF LIFE 18 MTH



I PAIL: 5.5 LBS/2.5 KG
FELCHLIN ITEM: DK21E – SHELF LIFE 18 MTH



I BUCKET: 11 LBS/5 KG
FELCHLIN ITEM: DC14E – SHELF LIFE 18 MTH



I BUCKET: 11 LBS/5 KG
FELCHLIN ITEM: DC53E – SHELF LIFE 18 MTH



750126
MINTOSA
FILLING MINT



750052
ORANGEOSA
FILLING ORANGE



750160
NEW! VERYBERRYOSA*
FILLING MIXED BERRIES



Ingredients
Sugar, coconut oil, sunflower oil, whole MILK powder, dextrose, shea butter, illipe butter, peppermint oil, emulsifier (E322: SOYA lecithin).

Ingredients
Sugar, coconut oil, sunflower oil, skimmed MILK powder, maltodextrin, orange juice powder 3.5%, whole MILK powder, shea butter, illipe butter, lemon juice powder, emulsifier (E322: SOYA lecithin), natural flavor, orange oil, color (E160a: beta-carotene).

Ingredients
Sugar, coconut oil, sunflower oil, maltodextrin rice-starch, strawberry fruit powder 2.5%, shea butter, illipe butter, raspberry fruit powder 2%, blueberry fruit powder 1%, lemon fruit powder, emulsifier (E322: SOYA lecithin), natural flavor.

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 coconut fat, hardened palm kernel oil, cacao kernel, emulsifier (E322: SOYA lecithin), vanilla Madagascar.

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

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

Preparation
To flavor: Add 10–30% praline filling.

Ingredients
HAZELNUTS 47%, sugar, cacao butter.



I BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: DF62E – SHELF LIFE 18 MTH



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



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



750041
ALMONOSA, FIRM
PRALINE CREAM ALMONDS



750039
PRALINOSA, FIRM
PRALINE CREAM HAZELNUTS



750083
PRALINE PASTE 1:1
HAZELNUTS



I BUCKET: 11 LBS/5 KG
FELCHLIN ITEM: DC56E – SHELF LIFE 18 MTH



I BUCKET: 11 LBS/5 KG
FELCHLIN ITEM: DC03E – SHELF LIFE 18 MTH



I BUCKET: 11 LBS/5 KG
FELCHLIN ITEM: DC46E – SHELF LIFE 18 MTH

* Newly stocked product: exclusive products available to ship within 1 week

ALMOND PRODUCTS & MODELING PASTE

PREMIUM QUALITY & UNIQUE

750064 CALIFORNIA I:I ALMOND PASTE



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

Ingredients
ALMONDS 47%, sugar, water, preservative (E200: sorbic acid, E202: potassium sorbate), edible salt.



1 BUCKET: 14.3 LBS/6.5 KG
FELCHLIN ITEM: KK44E – SHELF LIFE 12 MTH

750070 DECO MAGIC MODELLING PASTE COVERING MASS WHITE



Application
To create flowers and figures.

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



1 BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: TM83E – SHELF LIFE 18 MTH

This white almond mass (marzipan) – MARZIPAN I:I: consists of equal parts of almonds and sugar. It is great for praline fillings, chocolate specialties, almond confections, cakes and pastries.

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.

750079 MARZIPAN I:I CONFECTIONARY MARZIPAN



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

Ingredients
Sugar, ALMONDS 43%, water, humectant (E1103: invertase, E420: sorbitol), invert sugar.



1 BOX: 15.4 LBS/7 KG
FELCHLIN ITEM: KK02S – SHELF LIFE 15 MTH

750063 MODELING MARZIPAN MODELLING WHITE



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

Ingredients
Sugar, ALMONDS 29%, humectant (E1103: invertase, E420: sorbitol), glucose syrup, water.



1 BOX: 15.4 LBS/7 KG
FELCHLIN ITEM: KK06S – SHELF LIFE 15 MTH

TARTLETS

SWEET OR SAVOURY

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

750059 PÂTISSÉ SWEET TARTLET 2.7IN PÂTISSÉ 68MM, PASTRY SHELLS WITH BUTTER



Ingredients
WHEAT flour, sugar, palm oil, BUTTER 12%, skimmed MILK powder, emulsifier (E322: SOYA lecithin), edible salt.



1 BOX: 126 PIECES
FELCHLIN ITEM: HD40E – SHELF LIFE 15 MTH

750060 DESSERT PÂTISSÉ SWEET 3.5IN PÂTISSÉ 90MM, PASTRY SHELLS WITH BUTTER

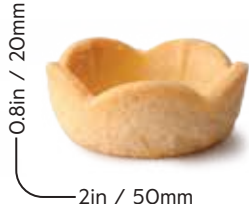


Ingredients
WHEAT flour, sugar, palm oil, BUTTER 13%, skimmed MILK powder, emulsifier (E322: SOYA lecithin), edible salt.



1 BOX: 66 PIECES
FELCHLIN ITEM: HD47E – SHELF LIFE 15 MTH

750061 MIGNARDISE SWEET 2IN PÂTISSÉ 50MM, PASTRY SHELLS WITH BUTTER



Ingredients
WHEAT flour, sugar, palm oil, BUTTER 13%, skimmed MILK powder, emulsifier (E322: SOYA lecithin), edible salt.



1 BOX: 135 PIECES
FELCHLIN ITEM: HD49E – SHELF LIFE 15 MTH

750062 FRIANDISE SAVORY 1.5IN PÂTISSÉ 38MM, PASTRY SHELLS WITH BUTTER



Ingredients
Flour (WHEAT, RYE, SPELT), palm oil, WHEAT starch, BUTTER 13%, maltodextrin, SOYA flour, WHEAT fibers, skimmed MILK powder, edible salt, emulsifier (E322: SOYA lecithin).



1 BOX: 378 PIECES
FELCHLIN ITEM: HD95E – SHELF LIFE 15 MTH

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

MIXES

PREMIUM POWDER MIXES

750073
VANILLA CREAM MIX (HOT PROCESS)

VANILLA CREAM POWDER



Application

Base cream for tortes, pastries and desserts.

Ingredients

maize starch, colors (E101: riboflavin, E102: sunset yellow FCF, E160a: beta-carotene), dry glucose syrup, thickening agent (E410: carob gum, E412: guar gum), vanilla extract Madagascar, vanilla seeds.



I BUCKET: 13.2 LBS/6 KG
FELCHLIN ITEM: UEO3E – SHELF LIFE 18 MTH

750069
MARACAIBO MOUSSE MIX

CHOCOLATE MOUSSE



Application

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

Ingredients

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



I BOX: 14.9 LBS/6.8 KG; 9 X 1.7 LBS/750 G BAGS
FELCHLIN ITEM: TM77E – SHELF LIFE 24 MTH



NEWLY STOCKED PRODUCTS

EXCLUSIVE PRODUCTS AVAILABLE TO SHIP
WITHIN 1 WEEK – LIMITED AVAILABILITY



750158
NEW! SAMBIRANO 68%

COUVERTURE DARK RONDO



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS93S – SHELF LIFE 18 MTH

From the basin of the Sambirano river in north western Madagascar, this premium Trinitario cacao has well-balanced and fruity flavours. A touch of roasted hazelnuts and fresh forest berries lend Madagascar 68% chocolate its special flavour.



750157
NEW! SAO PALME 43%

COUVERTURE MILK RONDO



I BOX: 44.1 LB/20 KG; 10 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: PS60E – SHELF LIFE 12 MTH

A distinctive milk chocolate with less sugar. Single origin cacao beans from Ghana with notes of cream, cacao, roasted almonds, malt and chestnut.



750159
NEW! CARAMEL
BRILLANT GLAZE

COATING



I BUCKET 13.2 LBS/6 KG
FELCHLIN ITEM: CVO2E – SHELF LIFE 18 MTH

The new Caramel Brilliant Glaze offers a well balanced caramel flavour and completes the existing product family. The Felchlin glazes are convincing due to their extremely versatile application possibilities and their advantages. These are: freeze-stable, ready-to-use, ultimate lasting gloss, slices perfectly, possible application on frozen desserts or ice creams



750160
NEW! VERYBERRYOSA

FILLING MIXED BERRIES



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

This perfectly mixed berry flavour combination is a great tasting blend of strawberry, raspberry, blueberry and a hint of lemon. The resulting complex taste and appealing natural color will not disappoint you. Obtain the perfect base for your fruity creation – suitable for vegans.

SOCIAL MEDIA

SHOW YOUR CREATIONS #Felchlin4me



Our values: Passion, flexibility and stability.

Felchlin applies these values to their quality raw ingredients, careful processing and outstanding finished products.

ABOUT AUI





AUI Fine Foods is a culinary focused specialty food company located in Gaithersburg, MD. Founded in 1968, AUI offers over 1,400 products from around the world in stock and thousands more available through our first in class special order services programs. We serve leading hotels, restaurants, caterers, casinos, cruise lines, chocolatiers, airlines, and manufacturers with innovative, high quality ingredients and solutions. We have a nationwide direct sales force and operate a network of distribution centers across the U.S. and serving select international markets.

CHEF HOTLINE

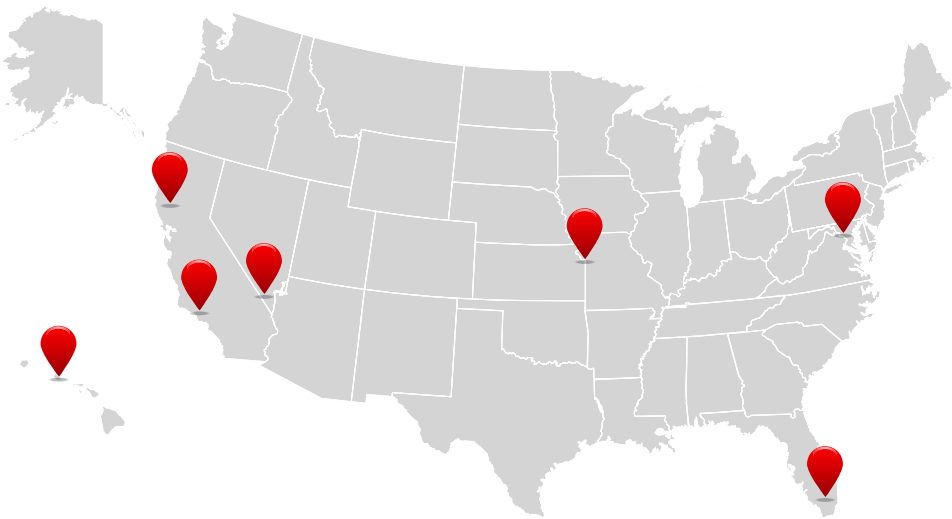
For expert answers to questions regarding our products, applications and recipes, call 1-877-544-1441 from 8:00 a.m. to 5:00 p.m. (EST) Monday through Friday.

SOCIAL MEDIA

To learn more about promotions, new products and recipes and company updates, follow us on social media.

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