

# OSA

Felchlin's finest soft melting OSA-fillings – Incomparable quality,  
ready to use and with natural ingredients.



**Felchlin**  
SWITZERLAND



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## NATURAL INGREDIENTS, FINEST SELECTED NUTS & PURE FRUIT POWDER

## FEATURES & QUALITY

Felchlin's OSA-fillings are the perfect base for your fruity and colourful creations. Obtain the maximum taste in the minimum time.

- Natural ingredients give an unparalleled and unique quality product.
- Only selected and freshly roasted nuts are processed in our manufacture, which guarantee the best flavour of all nut based fillings.
- Real fruit powder and exclusive oils are essential ingredients for an authentic taste.
- Add couverture, cocoa butter, Felchlin aroma pastes, roasted nuts, spices, oils and essences – there are no limits to the applications.

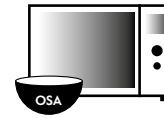


## APPLICATIONS & ADVANTAGES

The ready to use OSA-fillings ensure a simple and efficient application for the modern pastry kitchen – by always keeping a high standard in quality.

- In addition to the conventional applications, all fillings are suitable for mechanised moulding in one shot machines.
- Because of the fast cristallisation properties of the product, a valuable time saving production is granted.
- The waterfree base ensures a long shelf life.
- Prepare your pralines, petit gâteaux, macaroons in advance and freeze them – aroma, texture, crispy inserts all retain the taste of freshly prepared confectionery.

## HOW TO USE THE FILLINGS

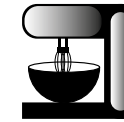


### VARIATION 1

**Warm the OSA-filling to a max. temperature of 28-30°C (82-86°F)**

#### APPLICATIONS

- Fillings for pralines, truffles and pastries
- Coating Petits Fours
- Use as a decorative finish or additional flavour for your creations
- Mix with milk, cream and other base ingredients
- Add to whipped cream, buttercream, mousse and toppings



### VARIATION 2

**Beat the OSA-filling to a max. temperature of 22-24°C (71-75°F) until it is light and airy**

#### APPLICATIONS

- Fillings for pastry shells, pralines, truffles, cakes and pastries
- Mix with butter or vanilla cream
- Use as a decorative finish for your creations



### VARIATION 3

**Warm the OSA-filling to a max. temperature of 26°C (79°F) and mix / beat with couverture**

#### APPLICATIONS

- Fillings for pralines, confectionary items, macaroons, cakes and pastries
- Use as a decorative finish for your creations

## FLAVOUR YOUR CREAMS & FILLINGS

Enhance your basic recipes with the various Felchlin OSA-fillings.  
Use the chart as a guide to the perfect taste and texture. Combine the following, which will give a total of 1000 g of flavoured cream/filling:

OSA Felchlin filling	Base Cream/filling
<b>Buttercream</b>	
200g OSA	beat together with 800 g of buttercream
<b>Vanilla cream</b>	
280g OSA	stir with 720 g vanilla cream until smooth
<b>Praline/Truffle filling</b>	
300g OSA	fold in 700 g ganache
<b>OSA with white chocolate/fruit bars</b>	
250g OSA	mix with 750 g tempered couverture (chocolate)
<b>Milk filling</b>	
750g OSA	beat with 250 g milk
<b>Liqueur filling – liqueur 17% Vol.</b>	
500 g - 800 g OSA at 28-30 °C (82-86 °F)	combine with 200 g - 500 g liqueur
<b>Alcohol filling – alcohol 40% Vol.</b>	
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](http://www.felchlin.com/en)





## MELT & POUR



1

Melt to 30°C (86°F) and pour into a Felchlin Quadro frame.



2

Spread in the Felchlin Quadro frame. Refrigerate for about 20 minutes until set.



3

Cut into strips and cover with couverture.



4

Spread and shake until the couverture is spread evenly. Allow the couverture to set, it can then be cut as desired.





## WHIP & PIPE



1 Warm the OSA-filling to 22-24°C (72-75°F), whip until creamy and fill into the Felchlin moulds.



2 Ideal for all Felchlin praline and chocolate moulds.



## WARM & MIX



1

Melt 250 g OSA-filling to 28-30°C (82-86°F) and add 750 g of tempered white couverture.



2

Carefully mix together.



3

Pour into a piping bag.



4

Pour evenly into the mould and allow to stand. Cool in the refrigerator for approx. 30 minutes until it sets, remove from mould.

Please be advised that the term «chocolate» is legally not acceptable for this application.



## SOFTEN & SPREAD



1

Gently soften the creamy OSA-filling.  
Do not heat over 28 °C (82 °F).



2

Spread or pipe onto your sponge or  
cake base.



3

Spread the required thickness.



4

Tidy the sides and let set. Cut when  
ready.



## WHIP & LOG



1

Heat OSA-filling to 28-30°C  
(82-86°F) until a pipeable consistency.



2

Chill till set, then coat with couverture.



3

Gently tap to obtain a thin coating of  
couverture.



4

When set, cut into required size.





## FILLED PRALINES, FILLED WITH OSA, IN COMBINATION WITH COUVERTURE



### 1000g OSA filling with couverture

Felchlin Art.No.	Description	Addition in gram
FE36	Edelweiss 36%	215
CO49	Bionda 36%	215
CO38	Caramelito 36%	240
CS36	Maracaibo Criolait 38%	235
CR40	Rio Huimbi 42%	220
CS60	Felcor 52%	215
CR60	Rio Huimbi 62%	180
CU08	Maracaibo Clasificado 65%	180
CRI2	Centenario Concha 70%-48h	170

### 1000g OSA filling with coatings

Felchlin Art.No.	Description	Addition in gram
CS96	Ultra White	250
FE49	Ultra Blanc Sans Palme	250
CU50	Ultra Milk	250
CO83	Ultra Lait Sans Palme	250
CU51	Ultra Dark	210
CO53	Ultra Noir Sans Palme	210

Some products are not available in all markets.



1 Heat OSA to 26°C (78,7°F) and temper the couverture. Mix both masses together in the machine with the paddle until smooth, mix 1 minute per kg mass.



2 Pour the mixture into the Felchlin mould. Crystallise in the refrigerator at 4°C (39,2°F). Once set, allow it to reach room temperature and spread the base using tempered couverture.



## CUT PRALINES, FILLED WITH OSA, COMBINED WITH COUVERTURE



### 1000 g OSA filling with couverture

Felchlin Art.No.	Description	Addition in gram	Addition cacao butter in gram	Addition Croquantine in gram
FE36	Edelweiss 36%	320	110	70
CO49	Bionda 36%	320	110	70
CO38	Caramelito 36%	310	125	70
CS36	Maracaibo Criolait 38%	320	120	70
CR40	Rio Huimbi 42%	330	110	70
CS60	Felcor 52%	320	110	70
CR60	Rio Huimbi 62%	320	90	70
CU08	Maracaibo Clasificado 65%	335	85	70
CRI2	Centenario Concha 70%-48h	365	70	70



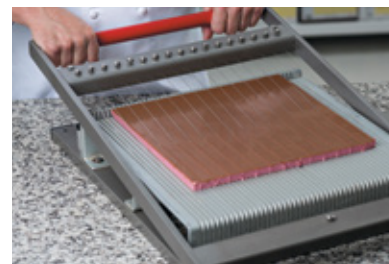
1

Melt OSA to 26°C (78,7°F) and add tempered couverture and cacaobutter. Mix both masses together in the machine using the paddle until smooth, mix 1 minute per kg mass. Fold in Croquantine.



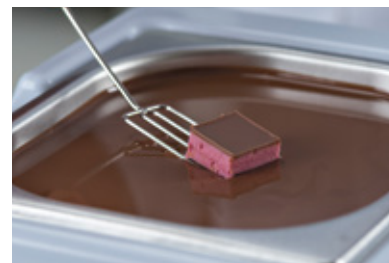
2

Fill into Quadro frame 30x30cm up to 1cm and smooth, allow to cool in the refrigerator at 4°C (39,2°F) for approx. 20 minutes until crystallised.



3

Spread a thin layer of couverture over both sides of the form at room temperature (approx. 20°C / 68°F) and cut with the praline cutter into 2,25x2,25 cm pieces. Leave till crystallised at room temperature.



4

Enrobe and decorate.

## CUT PRALINE, FILLED WITH OSA IN COMBINATION WITH GIANDUJA AND COUVERTURE



335g OSA filling + 665g Gianduja basis mass (Felchlin Art.No. DC74/DC78/DC44/DC54)\*

Felchlin Art.No.	Description	Addition in gram	Addition cacao butter in gram
FE36	Edelweiss 36%	320	110
CO49	Bionda 36%	320	110
CO38	Caramelito 36%	310	125
CS36	Maracaibo Criolait 38%	320	120
CR40	Rio Huimbi 42%	330	110
CS60	Felcor 52%	320	110
CR60	Rio Huimbi 62%	320	90
CU08	Maracaibo Clasificado 65%	335	85
CRI2	Centenario Concha 70%-48h	365	70

\* Some products are not available in all markets.



1

Melt OSA to 26°C (78,7°F) and add tempered couverture with cacaobutter. Mix both masses together in the machine using the paddle until smooth, mix 1 minute per kg mass.



2

Fill into Quadro frame 30x30cm up to 1cm and smooth, allow to cool in the refrigerator at 4°C (39,2°F) for approx. 20 minutes until crystallised.



3

Spread a thin layer of couverture over both sides of the form at room temperature (approx. 20°C / 68°F) and cut with the praline cutter into 2,25x2,25 cm pieces. Leave till crystallised at room temperature.



4

Enrobe and decorate.

## PIPED PRALINES, FILLED WITH OSA COMBINED WITH COUVERTURE



### 1000g OSA filling with couverture

Felchlin Art.No.	Description	Addition in gram
FE36	Edelweiss 36%	215
CO49	Bionda 36%	215
CO38	Caramelito 36%	240
CS36	Maracaibo Criolait 38%	220
CR40	Rio Huimbi 42%	220
CS60	Felcor 52%	215
CR60	Rio Huimbi 62%	180
CU08	Maracaibo Clasificado 65%	180
CRI2	Centenario Concha 70%-48h	170

### 1000g OSA filling with coatings

Felchlin Art.No.	Description	Addition in gram
CS96	Ultra White	250
FE49	Ultra Blanc Sans Palme	250
CU50	Ultra Milk	250
CO83	Ultra Lait Sans Palme	250
CU51	Ultra Dark	210
CO53	Ultra Noir Sans Palme	210

Some products are not available in all markets.



1

Melt Pralinosa firm to 26°C (78,7°F). Add tempered couverture, stir mass using the paddle until smooth, mix 1 minute per kg mass.



2

Cool mass in the refrigerator to 20°C (68°F). Place mass in the machine, stir mass using the paddle on level 1 until an even emulsion forms. Increase the level to 2 and beat until light and fluffy.
























3















Pipe onto stencilled couverture discs.



4

Coat with tempered couverture and decorate.

Felchlin Art.No.	Product Name	Certification	Units
<b>FILLINGS – NUT BASED</b>			
DC56	Almonosa F, Filling almond Firm		pail 5 kg
DK07	Almonosa F, Filling almond Firm		<sup>1)</sup> pail 2.5 kg
DK44	Almonosa F, Filling almond Firm		pail 6 x 1 kg
DC53	Pistachiosa F, Filling pistachio Firm		pail 5 kg
DC01	Pralinosa W, Filling hazelnut Soft		pail 5 kg
DC02	Pralinosa W, Filling hazelnut Soft		pail 11 kg
DC04	Pralinosa F, Filling hazelnut Firm		pail 11 kg
DC03	Pralinosa F, Filling hazelnut Firm		pail 5 kg
DK43	Pralinosa F, Filling hazelnut Firm		pail 6 x 1 kg
DF60	Pralinosa Intenso, Filling hazelnut		pail 6 kg
Felchlin Art.No.	Product Name	Certification	Units
<b>FILLINGS</b>			
DF41	Blueberrynosa, Filling blueberry		pail 6 kg
DC57	Cappuccino, Filling coffee		pail 5 kg
DC05	Cappuccino, Filling coffee Firm		pail 5 kg
DK28	Caramelosa, Filling caramel		pail 2.5 kg
DF09	Cardamomosa F, Filling cardamom		pail 6 kg
DK12	Cardamomosa F, Filling cardamom		<sup>1)</sup> pail 2.5 kg
DF37	Coffeenosa, Filling coffee		pail 6 kg
DC75	Fraganosa, Filling strawberry		pail 5 kg
DC76	Frambonosa, Filling raspberry		pail 6 kg
DK10	Frambonosa, Filling raspberry		<sup>1)</sup> pail 2.5 kg
DK46	Frambonosa, Filling raspberry		pail 6 x 1 kg

Felchlin Art.No.	Product Name	Certification	Units
<b>FILLINGS</b>			
DK25	Lemonosa, Filling lemon		pail 2.5 kg
DC77	Mangonosa, Filling mango passionfruit		pail 6 kg
DK11	Mangonosa, Filling mango passionfruit		<sup>1)</sup> pail 2.5 kg
DK42	Mangonosa, Filling mango passionfruit		pail 6 x 1 kg
DF32	Mascarponosa, Filling with mascarpone flavour		pail 6 kg
DF33	Mascarponosa, Filling with mascarpone flavour		pail 6 kg
DK87	Mascarponosa, Filling with mascarpone flavour		pail 6 x 1 kg
DK26	Orangeosa, Filling orange		pail 2.5 kg
DF19	Rosanosa, Filling with rose oil		pail 6 kg
DF31	Saffronosa, Filling saffron		pail 6 kg
DK35	VeryBerryosa, Filling berries		pail 2.5 kg
FE01	Famosa, Filling neutral Firm		pail 10 kg
Felchlin Art.No.	Product Name	Certification	Units
<b>FILLINGS – TRUFFES</b>			
TM14	Rahmosa H, Filling cacao with milk		pail 6 kg
TM15	Rahmosa D, Filling cacao dark chocolate		pail 6 kg

Some products are not available in all markets.

<sup>1)</sup> Minimum order quantity required.

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

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

**NON-GMO:** Felchlin products do not contain genetically modified raw ingredients. All Felchlin products are in accordance with current EU and Swiss regulations in relation to GMO.





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felchlin.com