

# Felchlin

SWITZERLAND



Fine foods.  
**Inspired service.®**

800.231.8154 | [aui finefoods.com](http://aui finefoods.com)



### Gluten-Free

Finished products contain less than 20 parts per million (ppm) of gluten and each production batch is microbiologically tested to ensure compliance. According to FDA regulation these products are recognized as gluten free.



### 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.



### Vegan

These products do not contain any animal products (meat, fish, shell fish, etc.), nor animal byproducts (such as egg or egg products, milk or milk products, honey, animal-based gelatin, products with pigments derived from insects, etc.), nor processed foods that were treated with animal products (such as bone char, etc.).



### 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.).



### 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.



### 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.



### 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.



### Ships Frozen

These products are frozen before being shipped, frozen when shipped, and should be kept frozen upon delivery.



### Ships Ground Only

According to current regulations, please be aware that AUI is not allowed to ship certain items by air. As a result, only ground shipping options are available for some products, such as Gelified Concentrates and Chocolate Spray colors.



### Kosher Dairy

These products are certified kosher foods that contain dairy products or are processed on equipment that contains dairy and meets Jewish dietary laws.\*



### Kosher Pareve

These products are certified kosher foods that contain or are processed on equipment that contains neither meat nor dairy and meets Jewish dietary laws.\*



### Kosher Passover

These products are certified kosher foods that contain or are processed on equipment that contains neither meat, dairy, nor grains (barley, oats, rye, spelt, and wheat) that can ferment and become leavened and meets Jewish dietary laws.\*



### Halal

Certificate by Halal Certification Services GmbH, Switzerland.

AUI is committed to giving you detailed information about our products. Our team includes a corporate quality control manager and several food scientists who are always willing to answer your questions and assist you in any way they can.

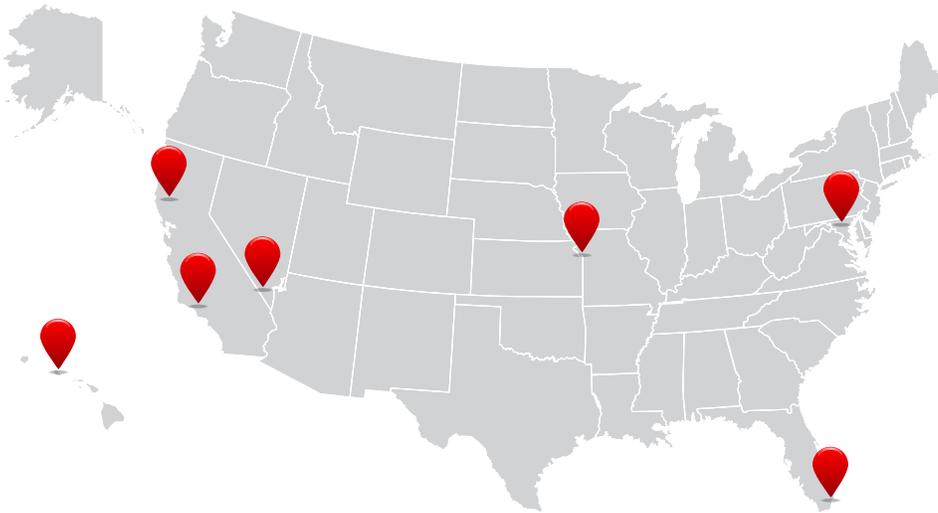
For further information, please e-mail [info@auifinefoods.com](mailto:info@auifinefoods.com) and one of our team members will promptly respond to your inquiry.

\*Kosher labeling does not address cross-contamination. Therefore it is possible that traces of allergens may be in kosher foods. AUI's Kosher symbol is not associated to any certification body. Please contact your sales representative to receive specific information for products labeled as Kosher.

# about aui

**AUI Fine Foods** is a privately held gourmet food company located in Gaithersburg, MD. Founded in 1968, AUI offers over 1,300 products from around the world. We serve leading hotels, restaurants, caterers, casinos, cruise lines, airlines, and manufacturers with innovative, high quality products and solutions. We have a nationwide direct sales force and operate a network of distribution centers across the U.S. and serve select international markets.

## Nationwide Distribution Centers



### 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.

-  AUI
-  @AUIFineFoods
-  AUI Fine Foods
-  AUI Fine Foods
-  AUI Fine Foods
-  @aui finefoods





**Christian Aschwanden**  
CEO of Felchlin Switzerland

## Passion to create the exceptional

With more than **100 years** of tradition, Felchlin's passion to create exceptional products with intense dedication and transparency has always been the top priority. We are a small international family company located in Schwyz, **in the heart of Switzerland** and in the middle of Europe. We are flexible and honest with our employees, customers, and partners worldwide, and we take great pride knowing that we are one of the few factories in the world that still produces fine, diverse and unique chocolate through modern and traditional methods that are tailored to each cocoa bean in order to draw out the most appealing flavors. The origin is important for us but more importantly it is the region. It must be the perfect combination of climate, soil, and fermentation process.

Although we offer premium varieties of chocolate, we also provide an outstanding midlevel product line for the **professional** user, such as pastry chefs, chocolatiers, caterers, hotels, and restaurants for diverse applications, including ready-to-use coatings, giandujas, natural fillings, and products for decorations. We have the flexibility to produce, **innovate** or to adapt products to meet customer's needs.

**Quality Assurance** is an essential factor for Felchlin. We specialize in **quality, not quantity**. This strategy places high demands on raw ingredients, on machines, but most of all, on Felchlin's employees. Knowing that we work with true quality ingredients and that we adhere to strict Swiss and international quality standards means that we are offering only the best.

Our ongoing commitment is to grow our business with the same honesty and integrity we use to craft our high quality and reliable products, with **sustainability**. We are transparent about our business practices and live up to our mission. That is our key competency.

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# Cacao origin

*In continuous search for the best cacao beans*

## Seal of Sustainability and Quality

### PURCHASING STANDARDS

Cacao Sélection Felchlin describes the philosophy behind the selection and purchase of cacao by Felchlin. It includes the cacao charter and guarantees its content; the purchaser personally travels regularly to the cacao farmers, cooperatives and partners on location. **Long term contracts** and agreements offer an attractive and interesting prospective for cacao producers that is both **ecological** and **economically worthwhile**.

A strategic aim of Felchlin is to procure cacao of the **highest quality** and complex flavor **directly from the origin**. Naturally, farmers are rewarded with higher prices for their additional efforts and extensive know-how.

Felchlin **only** imports cacao with **origin designation**. This builds the basis for the processing in Schwyz; the production of couverture from cacao with a defined origin. In this way it is possible to **guarantee the traceability of the cacao 100%**.



### Felchlin Head of Purchasing, Felix Inderbitzin, says..

“I have been working for Felchlin for more than 24 years. When we first started producing chocolate, we were the ones seeking to set up long-term contracts with growers to plan for the future, and to make their farms sustainable. Today, we receive a tremendous amount of emails from growers and cooperatives that are interested in working together with Felchlin. They highly value the long-term contracts, and the high payments they receive for their cacao beans. We work only with small families and cooperatives, and our genuine agreements are based on trust, transparency, and profound mutual respect.”



# FAIR

Cacao beans for Felchlin chocolate are purchased directly from the source. We aim for long-term contracts in order to guarantee our farmers and cooperatives' security.

# Felchlin

*Produced in the heart of Switzerland*

## More Than Just Origin

### Harvest.

The main harvest begins when the cacao fruit is ripe at the end of the rainy season. The farmer carefully removes the fruit from the tree using a sharp knife so that unripe fruit and blossoms are not damaged. He hacks the fruit open using a machete and removes the seeds and pulp from the shell.



### Fermentation.

Seeds and pulp are placed in wooden crates and covered or wrapped in banana leaves. The mass begins to ferment due to the high level of sugar in the pulp which causes an increase in the temperature. Acetic acid builds as the pulp breaks down which dissipates and complex chemical reactions cause flavors and colors to develop. Cacao beans are regularly mixed to ensure even aeration during the fermentation process. This important flavor development process can take up to five days.



### Sun Drying.

After fermentation the beans are placed in wooden boxes in the sun to dry. Farmers regularly turn the beans to ensure even drying. The natural drying process is complete after five to ten days. A cutting test of up to 100 beans is then conducted to assess the quality and moisture content. Beans are cut length wise through the middle and the moisture content must be 6% or less.



### Selection and Transport.

Beans are then sorted into size and quality. This occurs by hand or using simple sieves. It is important for the following processes that beans are approximately the same size. Sorted beans are then packed into jute sacks or special synthetic sacks which are weighed and sewn at the top. The cacao beans are now ready for transport to Europe.



## Cleaning and Roasting.

The first step is cleaning the cacao beans. Cleaned beans are then debacterized using steam at 260°F/127°C to kill undesirable bacteria and other germs, making them safe to use in future processing steps. The cacao beans are then traditionally slowly and gently roasted in small batches. Temperatures and time are dependent upon the character of the individual beans and the desired roast flavor of the chocolate. The process takes time and is not rushed. The aim is to create the optimum desired flavor.



## Breaking and Milling.

The cooled cacao beans reach the breaker. They are crushed and the shell is removed. The broken bean pieces, known as cacao nibs, proceed to the three-stone mill where they pass over three pairs of grinding stones and are ground to a fineness of between 25 and 30 microns ( $\mu$ ). The rough mass is further ground in the round mill using 1,666,666 small ceramic balls to a fineness of between 15 and 20  $\mu$ .



## Kneading and Rolling.

The ingredients for the specific chocolate recipe are mixed in the kneading machine. Dark chocolate recipes include cacao kernel (mass), liquid cacao butter, sugar and occasionally natural vanilla from Madagascar and/or lecithin. Swiss milk and/or cream powder are additionally added to milk chocolate. The kneaded mixture then proceeds to the pre-roller before reaching the five-roll roller, where it passes five oppositely rotating rollers to achieve the desired fineness (16  $\mu$  for Grand Cru couverture). The result is appreciated when the smoothness of the rolled mass is sampled. There is no noticeable sandiness or smallest grain detectable on the tongue.



## Conching.

The original, traditional longitudinal conch unfolds the unique cacao aromas through hours of rubbing and airing of the mixture. The process can take up to 72 hours, depending upon the desired flavor profile. The slow natural warming process evaporates objectionable flavors while unlocking desirable aromas such as floral, fruit, spice, cacao, coffee etc. This final process step determines the harmony and homogeneity as well as the distinct melting profile of Felchlin chocolate.



# Grand Cru Sauvage

*Made of wild, noble cacao from the Province of Beni, Bolivia*

Harvested by Hand by Chimane Indians

## UNIQUE

The only one of its kind;  
unlike anything else.



## BOLIVIA

The unique and **rare wild cacao, Criollo Amazonico**, originates in the Bolivian lowlands in the province of Beni. The harvesters, mostly **Chimane Indians**, seek out the **widely scattered** cacao islands, where they collect the **ripened fruits from the trees**. They then bring the pods to designated collection points using horses or **dugout canoes**. The beans are then fermented and dried in the sun. **Criollo cacao beans are only 1% of the cacao beans used in production around the world.**



**750037** 

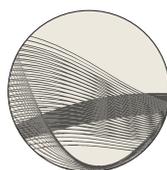
**Bolivia 68%-60h**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 42.4%     |          | 30.7% |

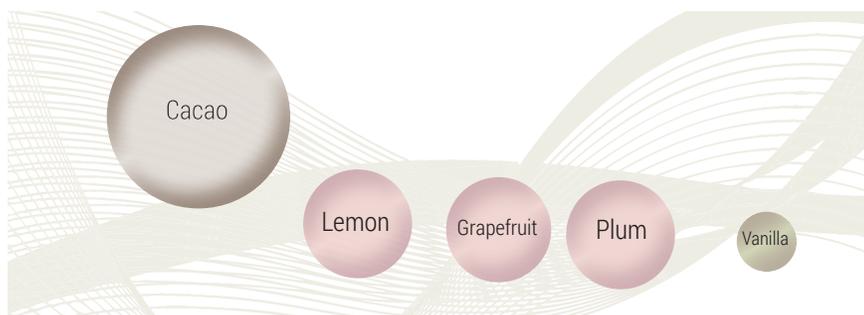
FELCHLIN ITEM: CS93E

The rich, harmonious cacao flavor is complemented by the aromas expressing the freshness of lemon and the fruitiness of grapefruit. The traditional, gentle processing method (60 hours conching) exquisitely unfolds the prune bouquet and vanilla note. The exceptionally pleasant fruit acidity and the long-lasting finish make the Cru Sauvage Bolivia 68% - 60h a unique culinary experience.



## Aroma and Intensity

Each couverture displays a unique aroma profile. The sequence and size of the bubble depicts the chronological aroma profile and the intensity experienced during each stage of degustation.



## Authentically Wild!

➔ The trees are not cultivated, cut or fertilized; they are left to nature.



# Grand Cru Hacienda

*Organic and Sustainable*

Bio Swiss Organic\*



**SUSTAINABLE**  
Cacao produced with  
respect for the people  
and the environment.

## DOMINICAN REPUBLIC

Around 200 years ago, Swiss emigrants settled on the **Samanà** peninsula, in the Dominican Republic. They founded the plantation “**Hacienda Elvesia**” and began cultivating **Trinitario** cacao. Soon the aromatic fruits became a much sought after raw material for well known European chocolatiers. In order to facilitate the transport of the heavy bags, Swiss pioneers built a railway - from the plantation to the port of Cano Hondo. **The plantation is based on the principle of sustainable agriculture in harmony with nature.**



### 750018 Elvesia 74%-72h, Organic

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 45.9%     |          | 24.8% |

FELCHLIN ITEM: CR74E

The elegant, rich cacao flavor is entwined with tender tones of black tea and mild tobacco notes. The traditional, gentle processing method (72 hours conching) releases in this exceptional chocolate a fruity note, which is complimented by a hint of refreshing orange flavor and a pleasant grapefruit sharpness, leading to a long-lasting and festive finish.



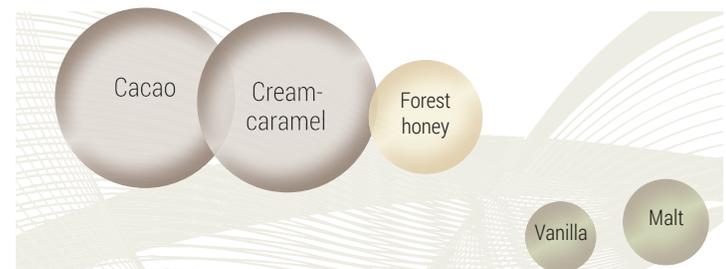
### 750017 Elvesia 42%-30h

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 33.7%     | 7.7%     | 46.4% |

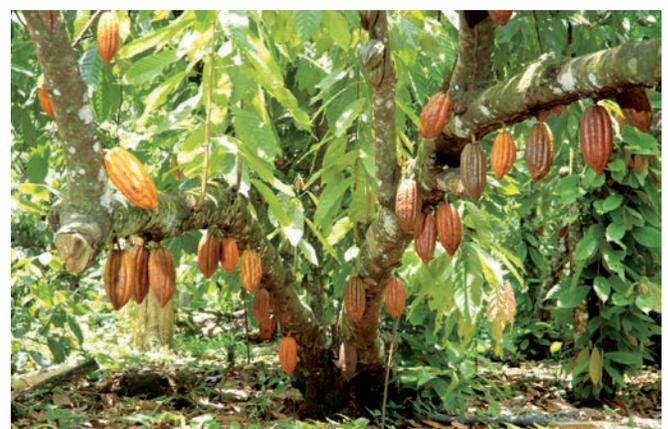
FELCHLIN ITEM: CR49E

Harmonious cream and caramel aromas compliment the lightly acidic Elvesia cacao note of this mild chocolate. The traditional, gentle processing method (30 hours conching) beautifully unfolds a hint of ripe banana. The finish is enhanced through spicy vanilla and malt notes.



### What is Bio Suisse?

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



# Grand Cru Lait de Terroir

*Purest FRESH meadow milk from the UNESCO biosphere*

Opus Selection

## CERTIFIED MILK

- Grass-fed and pasture raised cows
- Sustainable farming practices
- Premium flavor and richer nutrients
- Free of hormones and antibiotics



UNESCO BIOSPHERE  
**ENTLEBUCH**  
LUCERNE SWITZERLAND

## SWITZERLAND

**Opus Sélection:** Produced with Trinitario **noble cacao beans** grown in the area near Sambriano, Madagascar, **noble cacao butter** originating in the Dominican Republic and **Swiss Meadow milk of certified origin from the biosphere Entlebuch, Switzerland**. Meadow milk comes from cows that feed on the best and most nutritional meadows only during the summer months, thus producing milk with a richer taste.

Entlebuch, a municipality in the canton of Lucerne in Switzerland, was designated by UNESCO as the first biosphere reserve in Switzerland. Within the worldwide network of biosphere reserves, Entlebuch represents pre-Alpine moorland and karst landscapes.



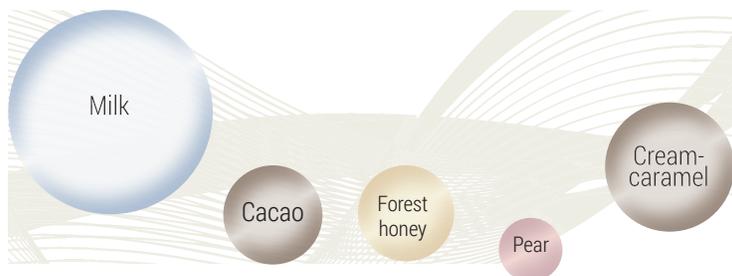
### 750006 Opus Lait Sélection 38%

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 34.4%     | 7.4%     | 44.8% |

FELCHLIN ITEM: C022E

During the gentle processing, the harmonious notes of cacao and honey flavor are revealed. This couverture begins with a distinctive fresh milk flavor. A touch of ripe, sweet pears introduces the long lasting finish of a delicious cream caramel note.



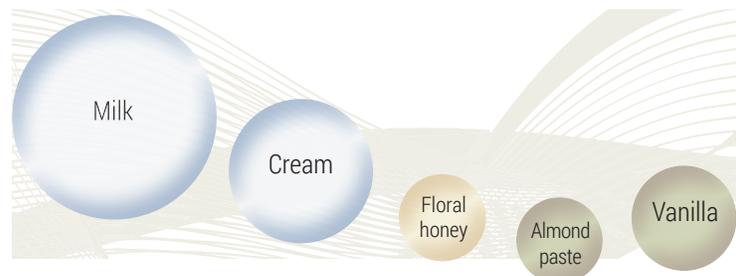
### 750007 Opus Blanc Sélection 35%

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 35.3%     | 8.1%     | 46.8% |

FELCHLIN ITEM: C035E

We start with the taste of fresh milk and cream, which are accompanied by delicate notes of floral honey. As the chocolate gently melts a discreet note of marzipan appears, leading to a mild vanilla flavor finish.



# Grand Cru Couvertures

Certificate of Excellence

Award Winning



**750026** 

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

**Maracaibo Clasificado 65%, Rondos**  
**Gold Medal for the BEST Couverture in the World**

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 42%       |          | 34.1% |

FELCHLIN ITEM: CS59E

The harmonious combination of coffee and plum aromas enhance the distinct cacao flavor. The traditional, gentle processing method unfolds the aromas of orange blossom and cinnamon. These lend a festive character to Maracaibo Clasificado 65%, which is further enhanced by the final sensation of a light, sweet raisin bouquet.

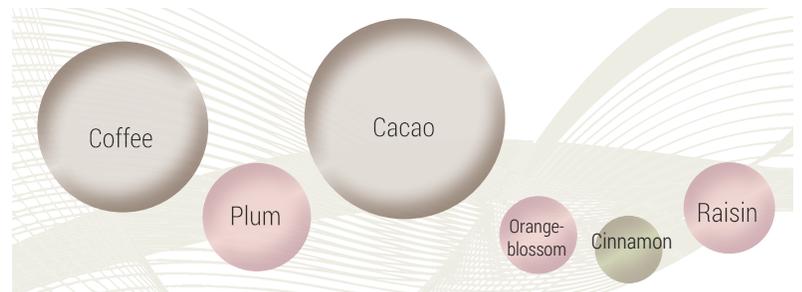


**750022** 

1 bucket: 11 lbs/5 kg

**Maracaibo Clasificado 65%, Grated**

FELCHLIN ITEM: CS29E



## AWARD WINNING

Honored as the finest chocolate in the world.





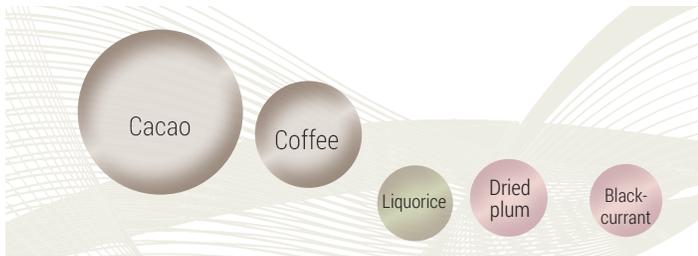
## 750034 Arriba 72%-72h

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 45.1%     |          | 27.4% |

FELCHLIN ITEM: CS87E

The cacao flavor is enhanced through the intensive coffee and licorice notes, making Arriba an unforgettable experience for the senses. The traditional, gentle processing method (72 hours conching) develops a powerful prune bouquet, which finishes with a light, almost flowery black currant note.



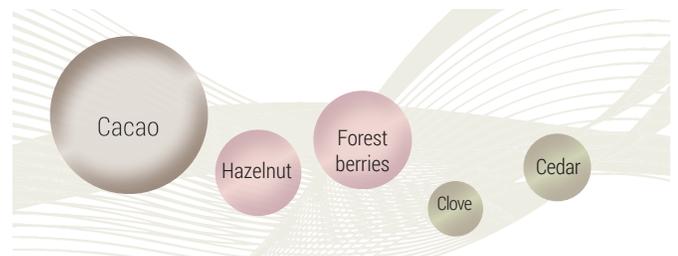
## 750035 Madagascar 64%-72h

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 43.5%     |          | 35.1% |

FELCHLIN ITEM: CS88E

A well-balanced, fruity cacao flavor entwined with a touch of roasted hazelnut aroma and complemented by the fresh note of forest berries. The traditional, gentle processing method (72 hours conching) unfolds a subtle fruity acid note, enhanced through a hint of clove and cedar, leading to a long lasting, harmonious finish.



## 750025 Maracaibo Créole 49%

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 35.9%     | 7.1%     | 39.6% |

FELCHLIN ITEM: CS58E

Maracaibo Créole, **made with Cream Powder**, impresses through its creaminess, combined with a delicate cream-caramel note. The traditional, gentle processing method 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.



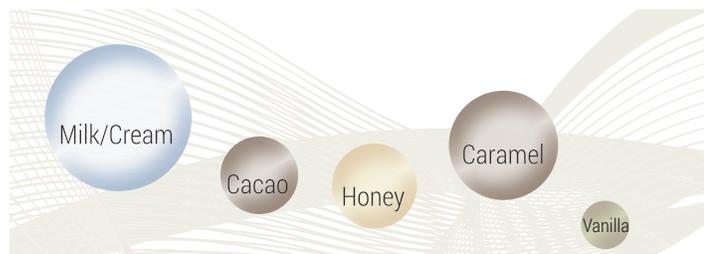
## 750024 Maracaibo Criolait 38%

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 33.9%     | 4.8%     | 47.1% |

FELCHLIN ITEM: CS36E

Maracaibo Criolait, **made with Cream Powder**, brings a full-bodied milk-cream taste complemented with notes of honey and caramel. The traditional, gentle processing method enhances the noble cacao Criollo aroma, which then finishes with a discreet roast and vanilla note.





# CocoaLAB

custom couverture creation

created by 

**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](http://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.

# Customized Couverture

*Your Personalized Swiss Chocolate*

## 100% Tailored

### 35 different flavor options from 14 different origins:

Based on your own flavor requirements, our **experienced** Felchlin team will find you the perfect beans or blend that match your needs: Over 14 **different origins** and 44 **flavor options** to choose from, as well as 4 different base chocolates (dark, milk, white and caramel). From a Classic blend to an exclusive Grand Cru chocolate.



### Key strengths when working with Felchlin:

- **Unique:** the customized chocolate and its recipe is exclusively developed and created for you.
- **Conching:** Our unique and traditional longitudinal conche for additional flavor development or modern methods.
- **Recipes:** our R&D department and team of corporate pastry chefs will assist you with suggestions and recipes.

### All Felchlin products are:

- We stand 100% behind our products. Because we know **from whom** and **from where** it comes from.
- In **compliance** with the farmers, the cooperatives and the environment.
- **Traceable** cacao beans directly from the source.
- Manufactured in **Switzerland**.
- Pure and of the **highest quality cacao butter**, ensuring best workability.
- Made with **Swiss** milk, cream and sugar.

### What we need to know to start your project:



1  
BASE CHOCOLATE



2  
VISCOSITY



3  
FLAVOR/BLEND



4  
FORM



5  
INTENDED USE



6  
BUDGET

# Tempering of Couvertures

*Optimum guide to the perfect couverture*

| Couverture Coins                             | Melting Temperature      | Cooling Temperature    | Working Temperature    | Vaccination Method:<br>for 1 kg/2.2 lbs couverture<br>at 48°C/118.4°F<br>Temperature Coins:<br>20°–23°C/68°–73.4°F |
|--|--------------------------|------------------------|------------------------|--|
| Arriba 72%–72h                               | 48°–50°C<br>118.4°–122°F | 26°–28° C<br>78°–82° F | 31°–33°C /87.8°–91.4°F | 350 g/12 oz  |
| Bionda 36%                                   |                          |                        | 29°–31°C/84.2°–87.8°F  | 450 g/15 oz  |
| Bolivia 68%–60h                              |                          |                        | 31°–33°C /87.8°–91.4°F | 350 g/12 oz  |
| Bolivia 38%–48 h                             |                          |                        | 30°–32°C/86.0°–89.6°F  | 450 g/15 oz  |
| Caramelito 36%                               |                          |                        | 30°–32°C/86.0°–89.6°F  | 450 g/15 oz  |
| Elvesia Dom. Rep. 74%–72h                    |                          |                        | 31°–33°C /87.8°–91.4°F | 350 g/12 oz  |
| Elvesia Dom. Rep. 42%–30h                    |                          |                        | 30°–32°C/86.0°–89.6°F  | 450 g/15 oz  |
| Madagascar 64%–72h                           |                          |                        | 31°–33°C /87.8°–91.4°F | 350 g/12 oz  |
| Maracaibo Clasificado 65%                    |                          |                        | 31°–33°C /87.8°–91.4°F | 350 g/12 oz  |
| Maracaibo Creole 49%                         |                          |                        | 28°–30°C/82.4°–86.0°F  | 450 g/15 oz  |
| Maracaibo Criolait 38%                       |                          |                        | 30°–32°C/86.0°–89.6°F  | 450 g/15 oz  |
| Opus Lait 38% Lait de terroir                |                          |                        | 28°–30°C/82.4°–86.0°F  | 450 g/15 oz  |
| Opus Blanc 35% Lait de terroir               |                          |                        | 28°–30°C/82.4°–86.0°F  | 450 g/15 oz  |
| Dark Couvertures                             |                          |                        | 31°–33°C/87.8°–91.4°F  | 350 g/12 oz  |
| Milk Couvertures<br>(including Vegan Brun)   |                          |                        | 30°–32°C/86.0°–89.6°F  | 450 g/15 oz  |
| White Couvertures<br>(including Vegan Blanc) |                          |                        | 29°–31°C/84.2°–87.8°F  | 450 g/15 oz  |



# Dark Couvertures

*Unfold a well-balanced fragrance of a fruity and aromatic cacao taste*

## Essentials



### 750016 Sao Palme 60%

1 box: 44.1 lbs/20 kg; 10 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 38.8%     |          | 38.6% |

FELCHLIN ITEM: CR19E

Made with beans from Ghana this couverture, is a harmonious and high performance chocolate, fresh and balanced, suitable for a wide range of applications.



### 750009 Sao Palme 75%

1 box: 44.1 lbs/20 kg; 10 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 45%       |          | 24.1% |

FELCHLIN ITEM: C045E

A classic couverture, with a fine flavor profile. Made from noble Amelonade Forastero cacao beans which are grown on the secluded island of São Tomé.



### 750029 Accra 62%

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●        | 38.7%     |          | 36.8% |

FELCHLIN ITEM: CS73E

Bittersweet dark chocolate made with Ghana beans, perfect to coat pralines and other specialties, fill hollow shells; and create ganaches, mousses and creams.



### 750028 Gastro 58%

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●        | 37.5%     |          | 41.1% |

FELCHLIN ITEM: CS70E

Complex cacao flavor from Ghana beans, as well as expressive coffee notes with a long lasting finish. Its medium viscosity allows for a wide variety of uses.



### 750033 Felcor 52%

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 38.8%     |          | 47%   |

FELCHLIN ITEM: CS86E

Made with beans from Ecuador, Colombia and Ghana. This couverture has a well rounded cacao taste with floral notes and a vanilla finish. Its low viscosity provides for varied applications.



# Milk & Caramelized Couvertures

Milk & Specialty Couvertures

Made With Swiss Milk



750032 

**Ambra 38%**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 32.4%     | 4.6%     | 49.8% |

FELCHLIN ITEM: CS85E

Ambra 38% is a mild milk chocolate made with beans from Ecuador and Ghana, which has pleasing malt notes. This couverture is great for making ganaches, mousses, as well as molding and coating.



750015 

**Sao Palme 36%**

1 box: 44.1 lbs/20 kg; 10 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 30.9%     | 4.1%     | 52.8% |

FELCHLIN ITEM: CR18E

Made with beans from Ghana, this couverture is a harmonious and high performance chocolate, fresh and balanced, with a touch of caramel, suitable for a variety of uses.

## DID YOU KNOW

Felchlin quality requirements for cacao butter are above industry standards



750008 

**Caramelito 36%**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 33.2%     | 6.4%     | 47%   |

FELCHLIN ITEM: C038E

A caramel-milk couverture with intense milky caramel flavor, accompanied by notes of honey and a strong vanilla finish. The gentle processing reveals the original aroma of the Forastero cacao beans originating from Ghana.



# White & Caramel Couvertures

White Couvertures

Made With Swiss Milk



**750082**

**Bionda 36%**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 36.3%     | 7.5%     | 46.5% |

FELCHLIN ITEM: C049E

A unique special milk powder contributes to the natural flavor in addition to a caramel milk powder (created through caramelization of various sugars and milk). The full-bodied creamy profile originates from the high milk fat content.



**750031**

**Edelweiss 36%**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 36%       | 4.7%     | 49.3% |

FELCHLIN ITEM: CS84E

This is the highest quality white chocolate available. It is easy to temper and has a nice shiny appearance after dipping or molding.



**750077**

**Edelweiss 36%**

1 box: 22 lbs/10kg; 8 x 2.75 lbs/ 1.25 kg bars

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 36%       | 4.7%     | 49.3% |

FELCHLIN ITEM: FE36E

This is the highest quality white chocolate available. It is easy to temper and has a nice shiny appearance after dipping or molding.



**750030**

**Mont-Blanc 31%**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●        | 31.2%     | 3.6%     | 58%   |

FELCHLIN ITEM: CS78E

This Felchlin white chocolate is the preferred white of many pastry chefs. This chocolate is very smooth and has a tremendous flavor.



**750014**

**Sao Palme 30%**

1 box: 44.1 lbs/20 kg; 10 x 4.4 lbs/2 kg bags

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 30.9%     | 4.2%     | 58.4% |

FELCHLIN ITEM: CR17E

White chocolate noted for its fluidity and creaminess. Ideal for adding dairy notes.



# Specialty Couvertures

*Couvertures for all dietary needs*

Maximum indulgence



**750005**

**Supremo 62% Sugar-Free**

1 bar: 1.1 lbs/500 g

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 40.3%     |          | 0.2%* |

FELCHLIN ITEM: CL72E

Supremo is a sugar-free couverture with an intense cacao flavor. It is suitable for special dietary requirements, without compromising flavor.

\*Alternative sweetener (maltitol)



**750081**

**Alba 36%, NAS**

1 box: 22 lbs/10 kg; 4 x 5.5 lbs/2.5 kg bars

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR  |
|-----------|-----------|----------|--------|
| ●●●       | 36.1%     | 4.7%     | 11.2%* |

FELCHLIN ITEM: CL79E

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

\*Alternative sweetener (maltitol)



**750004**

**Lacta 38% NAS, Lactose-Free**

1 bar: 1.1 lbs/500 g

| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 30.5%     | 6.8%     | 9.7%* |

FELCHLIN ITEM: CL71E

Lacta 38% has **no sugar added (NAS)** and made using a lactose free whole milk powder, suitable for special dietary requirements without compromising the flavor.

\*Alternative sweetener

## DID YOU KNOW

Felchlin strives to use the highest amount of fine raw materials to reduce sugar.



# Cocoa Products

Ready to use

Made With the Best Raw Ingredients



**750002**

**Caramelized Cocoa Nibs  
Croquant Ghana 2-3mm**

1 bag: 2.2 lbs/1 kg

FELCHLIN ITEM: CA19E

The Ghana Caramelized Nibs Croquant 2-3mm are ideal to give cakes, ice creams or dessert an additional crunchy texture.



**750003**

**Cocoa Nibs Ghana 3-4mm**

1 bag: 2.2 lbs/1 kg

FELCHLIN ITEM: CA23E

These coarsely ground cocoa nibs add a crunchy texture to pralines, fillings and giandujas. They can also be used for decoration purposes. Lately, nibs have been labeled as a superfood and have become popular among health conscious people, due to the positive nutrients they contain. It is stable both frozen and at room temperature.



**750019**

**Cacaomass 100% Ghana**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

FELCHLIN ITEM: CS05E

Pure cacao mass, made to flavor creams, glazes and doughs. It consists of 100% Ghana cacao kernels.



**750021**

**Cocoa Butter 100% Grated**

1 bag: 5.5 lbs/2.5 kg

FELCHLIN ITEM: CS11E

Cocoa butter helps to adjust the viscosity of chocolate.



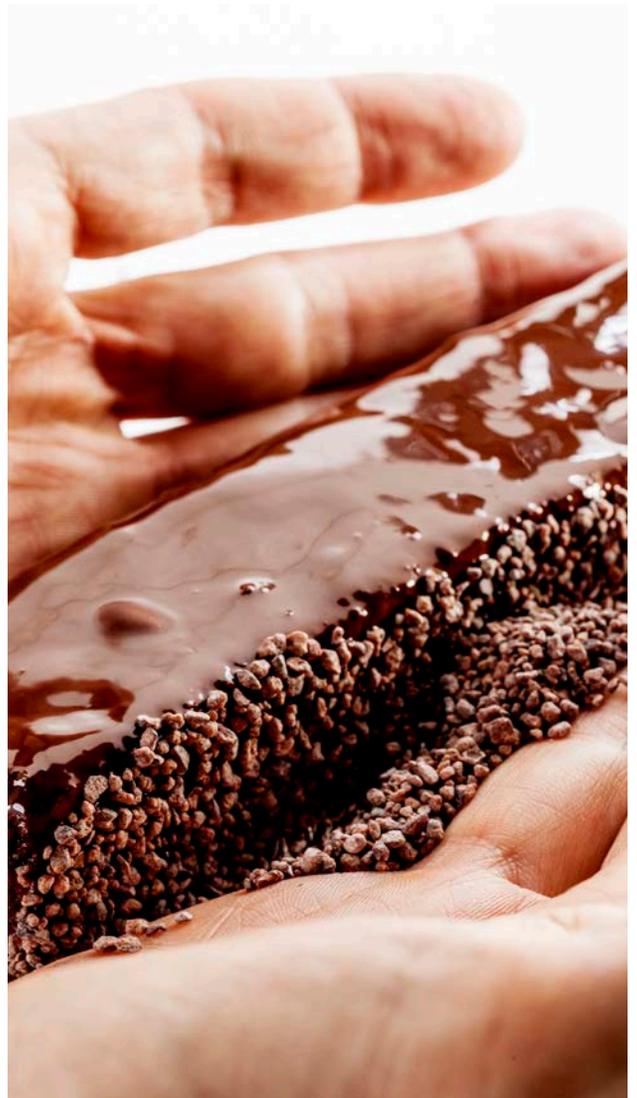
**750184**

**Cocoa Powder 20-22% Dutch Process**

1 bag: 2.2 lbs/1 kg

FELCHLIN ITEM: HA01E

Dutch processed cocoa powder that can be used in a multitude of applications, such as chocolate doughs, ice creams, fondants or sponges.



# Chocolate Coatings

Ready to use

## Non-Tempering



**750036**

**Ultra Dark Molding, Rondos**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

FELCHLIN ITEM: CS91E

**750076**

**Ultra Dark Molding, Bar**

1 box: 22 lbs/10 kg; 5 x 4.4 lbs/2 kg bars

FELCHLIN ITEM: CP52E

This easy to use coating doesn't need tempering and ensures that cakes and pastries are showcased in the best possible way with a shiny finish. Has an authentic chocolate taste and cuts cleanly.

Recommendation: Warm up to between 118-122°F



**750038**

**Ultra White Molding**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

FELCHLIN ITEM: CS97E

This easy to use coating doesn't need tempering and ensures that cakes and pastries are showcased in the best possible way with a shiny finish. Has an authentic chocolate taste and cuts cleanly.

Recommendation: Warm up to between 118-122°F



**750147**

**Ultra Dark Coating**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

FELCHLIN ITEM: CU51E

Ultra Dark is the ideal coating for chocolate cakes and pastries. Cuts cleanly and has a great chocolate taste. Processing: Warm up to between 118°-122°F. Working temperatures 95°-113°F.



**750149**

**Ultra Milk Coating**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

FELCHLIN ITEM: CU50E

Ultra Milk is the ideal coating for chocolate cakes and pastries. Cuts cleanly and has a great chocolate taste. Processing: Warm up to between 118°-122°F. Working temperatures 95°-113°F.



**750148**

**Ultra White Coating**

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

FELCHLIN ITEM: CS96E

Ultra White is the ideal coating for cakes and pastries. Cuts cleanly and has a great white chocolate taste. Processing: Warm up to between 118°-122°F. Working temperatures 95°-113°F.



# Glazes

Ready to use

## Mirror Glazes



# BRILLIANT

Bring character and elegance to pastries.



### 750072

#### Choco Brillant Dark

1 pail: 13.2 lbs/6 kg

FELCHLIN ITEM: TM99E

Felchlin's Choco Brillant Dark is perfect to give a beautiful shiny finish to glazed cakes and pastries. It also keeps well in the freezer. Processing: Warm glaze to 95°-104°F and glaze. When required, dilute max. 5% water.



### 750071

#### Choco Brillant White

1 pail: 13.2 lbs/6 kg

FELCHLIN ITEM: TM98E

An opaque glaze that provides your cakes and pastries with a great shine. Processing: Warm glaze to 95°-104°F and glaze. When required, dilute max. 5% water.

# Flavorings

Ready to use

Maximum Taste

## TASTY

Our products are designed to show the best nuances of each ingredient with harmony and equilibrium.



**750067**

**Caramel Brûlée with Fleur de Sel**

1 bucket: 12.1 lbs/5.5 kg

FELCHLIN ITEM: TM01E

Made with fresh cream, this top quality product is rich in flavor, dark in color and has a silky finish.



**750068**

**Caramel Cream**

1 bucket: 12.1 lbs/5.5 kg

FELCHLIN ITEM: TM52E

Made with milk powder, this caramel cream is ideal for flavoring.



**750055**

**Gusto Ricco**

1 pail: 2.2 lbs/1 kg

FELCHLIN ITEM: FE64E

A water-free paste concentrate with 29% freshly roasted coffee. Ideal to flavor, compound coatings, ganaches, creams and ice creams.



**750066**

**Orange Râpé (Peel)**

1 jar: 2.2 lbs/1 kg

FELCHLIN ITEM: RA51E

Clean and pure peels, authentic taste, easy and ready-to-use. Can be stored frozen.



**750065**

**Lemon Râpé (Peel)**

1 jar: 2.2 lbs/1 kg

FELCHLIN ITEM: RA50E

Clean and pure peels, authentic taste, easy and ready-to-use. Can be stored frozen.

# Giandujas & Fillings

Ready to use

Made With the Finest Nuts



750013

Gianduja Dark

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bars

FELCHLIN ITEM: CP82E

Our dark gianduja contains the finest Piemont **hazelnuts**. The nuts are added right after they've been roasted by Felchlin. This filling is ideal to give pralines or confections a certain edge, due to its coarser degree of grinding and its profound hazelnut aroma.



750056

Cocos Gianduja

1 bucket: 13.2 lbs/6 kg

FELCHLIN ITEM: FE93E

Felchlin's Cocos Gianduja consists of 35% dried, grated **coconut** meat, ideal for an exotic filling in pralines or confections.



750083

Praline Paste 1:1

1 bucket: 11 lbs/5 kg

FELCHLIN ITEM: DC46E

This praline paste consists of 47% of the finest **hazelnuts**. It has an authentic hazelnut taste. It is produced immediately after the nuts have been roasted by Felchlin to ensure that it is as fresh as possible. We use the best cacao butter to naturally stabilize the paste.



750041

Almonosa, Firm

1 bucket: 11 lbs/5 kg

FELCHLIN ITEM: DC56E

A praline cream with finely ground **almonds**, coconut oil, as well as GMO-free palm kernel oil to give it a smooth consistency.



750040

Pistachiosa, Firm

1 bucket: 11 lbs/5 kg

FELCHLIN ITEM: DC53E

An exclusive filling with 17% real **pistachios** which give pralines, pastries and desserts an exceptional twist.



750039

Pralinosa, Firm

1 bucket: 11 lbs/5 kg

FELCHLIN ITEM: DC03E

A fine praline paste made with real **hazelnuts**, and vanilla from Madagascar.



750049

Praline Croquantine

1 bucket: 11 lbs/5 kg

FELCHLIN ITEM: DC14E

A crunchy nut filling made of **flaky wafers** and fine **almonds**, which are added right after they have been freshly roasted.



750050

Choco Croquantine

1 bucket: 5.5 lbs/2.5 kg

FELCHLIN ITEM: DK21E

Choco Croquantine has an intense and well-balanced chocolate flavor. The crunchy **flaky wafers** add a crispy bite to pralines, pastries and desserts.

# Ready to Use Fillings

Unique and ready to use

Made with Real Fruit Powders and Exclusive Essential Oils

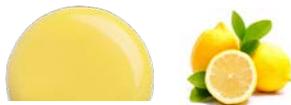
## VERSATILE

Warm up the OSA-fillings and use as a flavoring or whip and fill pastries.



### Flavoring Guide for creams & fillings

|                                |                 |                   |                                 |                 |                  |
|--------------------------------|-----------------|-------------------|---------------------------------|-----------------|------------------|
| <i>Flavored Chantilly</i>      | <b>OSA 100g</b> | Heavy cream 900g  | <i>OSA with white chocolate</i> | <b>OSA 350g</b> | Couverture 650g  |
| <i>Buttercream</i>             | <b>OSA 200g</b> | Buttercream 800g  | <i>Creamy filling</i>           | <b>OSA 700g</b> | Heavy cream 300g |
| <i>Pastry cream</i>            | <b>OSA 200g</b> | Pastry cream 800g | <i>Light filling</i>            | <b>OSA 750g</b> | Milk 250g        |
| <i>Praline/Truffle filling</i> | <b>OSA 300g</b> | Ganache 700g      |                                 |                 |                  |



**750051** 

**Lemonosa**

1 pail: 5.5 lbs/2.5 kg

FELCHLIN ITEM: DK25E

Made with real **lemon** powder. A sweet and creamy paste ideal for flavoring your ganaches, cakes, ice creams and desserts.



**750052** 

**Orangeosa**

1 pail: 5.5 lbs/2.5 kg

FELCHLIN ITEM: DK26E

Made with real **orange** powder. A sweet and creamy paste ideal for flavoring your ganaches, cakes, ice creams and desserts.

## FEATURES & QUALITY

Felchlin OSA-fillings are the perfect base for fruity and colorful creations. Obtain the **maximum taste** in minimal time. Made with natural ingredients. Made with only **selected and freshly roasted nuts** processed in Felchlin's manufacturing facility in Schwyz with **real fruit powders** and exclusive oils which are essential for an authentic taste.



**750048**   
**Blueberrynosa**  
 1 bucket: 13.2 lbs/6 kg

FELCHLIN ITEM: DF41E

Made with real **blueberry** fruit powder. A sweet filling ideal for flavoring ganaches, cakes, ice creams and desserts.



**750042**   
**Cappuccino**  
 1 bucket: 11 lbs/5 kg

FELCHLIN ITEM: DC57E

Made with **coffee** that comes from local roasters in Switzerland. A stable filling with a great coffee flavor, to give pralines, pastries, cakes and desserts an extra twist.



**750047**   
**Coffeenosa**  
 1 bucket: 13.2 lbs/6 kg

FELCHLIN ITEM: DF37E

Made with **coffee** that comes from local roasters in Switzerland. An intense coffee filling made for flavoring sweets, desserts and ice creams.



**750043**   
**Fraganosa**  
 1 bucket: 11 lbs/5 kg

FELCHLIN ITEM: DC75E

Made with real **strawberry** fruit powder. A sweet and creamy paste ideal for flavoring your ganaches, cakes, ice creams and desserts.



**750044**   
**Frambonosa**  
 1 bucket: 13.2 lbs/6 kg

FELCHLIN ITEM: DC76E

Made with real **raspberry** fruit powder. A sweet and creamy paste ideal for flavoring ganaches, cakes, ice creams and desserts.



**750045**   
**Mangonosa**  
 1 bucket: 13.2 lbs/6 kg

FELCHLIN ITEM: DC77E

Made with real **mango** and **passion fruit** powder. This authentic and tasty filling gives pralines, pastries and ice creams an exotic twist.



**750046**   
**Mascarponosa**  
 1 pail: 13.2 lbs/6 kg

FELCHLIN ITEM: DF33E

The most versatile and flexible product from Natural Fillings. Easily combined with other fillings like Coffeenosa, or simply add vanilla sugar or fruit purees.



# Sprinkle Décor & Writing Chocolate

Ready to use

## High-Quality Garnishes



**750020**

**Decorta F**

1 box: 6.6 lbs/3 kg

FELCHLIN ITEM: CS10E

Light chocolate shavings which add an elegant touch to pastries. Typical usage is for the famous Black Forest Cake.



**750023**

**Decorta W**

1 box: 6.6 lbs/3 kg

FELCHLIN ITEM: CS30E

White chocolate shavings which add an elegant touch to your cakes and pastries.



**750058**

**Xocoflakes Grand Cru Grenada 38%**

1 box: 6.6 lbs/3 kg

FELCHLIN ITEM: HA45B

Grand Cru chocolate flakes for decorating cakes, pastries and pralines or to give ice creams a nice topping.



**750080**

**Croquantine**

1 box: 4.4 lbs/2 kg

FELCHLIN ITEM: HA20B

Crunchy wafers ideal to add an additional twist to fillings, for pralines, cakes or confections.



**750001**

**Scrivosa B, Writing Chocolate**

1 pail: 2.8 lbs/1.3 kg

FELCHLIN ITEM: CA04E

An intense chocolate color for decorating or writing on cakes, pastries and confections. Includes 50 paper cones.



**750053**

**Scrivosa W, Writing Chocolate**

1 pail: 2.8 lbs/1.3 kg

FELCHLIN ITEM: FE08E

An intense white color for decorating or writing on cakes, pastries and confections. Includes 50 paper cones.



**750084**  
**Paper Cone for Writing Chocolate**

1 booklet: 50 pieces

FELCHLIN ITEM: WB01B

Piping cones are ideal for decorating your cakes and pastries with Scrivosa Writing Chocolate.

# Almond Products & Modeling Paste

Ready to use

## Almond Paste and Marzipan



### 750064 California 1:1 Almond Paste

1 pail: 14.3 lbs/6.5 kg

FELCHLIN ITEM: KK44E

A specially-created filling with an intense almond flavor, bake stable and ideal for all sorts of almond confections.



### 750070 Deco Magic Modeling Paste

1 pail: 13.2 lbs/6 kg

FELCHLIN ITEM: TM83E

A robust and versatile modeling paste that can be used to create figurines, showpieces and flowers.



### 750063 White Modeling Marzipan

1 box: 15.4 lbs/7 kg

FELCHLIN ITEM: KK06E

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



### 750079 Marzipan 1:1

1 box: 15.4 lbs/7 kg

FELCHLIN ITEM: KK02E

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



# Tartlets

Ready to fill

## Sweet or Savory



### 750059 Pâtisse Sweet Tartlet 2.7in/6.8cm

1 box: 126 pieces

FELCHLIN ITEM: HD40E

Round, sweet tartlet shells made with real butter. The tarts are coated with a moisture-resistant coating and are bake stable, and freeze stable.



### 750060 Dessert Pâtisse Sweet 3.5in/9cm

1 box: 66 pieces

FELCHLIN ITEM: HD47E

Large, round sweet and buttery tartlet shells that have a scalloped decorative edge. The tarts are coated with a moisture-resistant coating and are bake stable, and freeze stable.



### 750061 Mignardise Sweet 2in/5cm

1 box: 135 pieces

FELCHLIN ITEM: HD49E

Tartlet shells with real butter in a flower shape. Ideal to present small petit fours on a buffet. The tarts are coated with a moisture-resistant coating and are bake stable, and freeze stable.



### 750062 Friandise Savory 1.5in/3.8cm

1 box: 378 pieces

FELCHLIN ITEM: HD95E

Mini tartlet shells with real butter, ideal for your savory creations. The tarts are coated with a moisture-resistant coating and are bake stable, and freeze stable.

# Mixes

Powder mixes

## Premium Powder Mixes



### 750073 Vanilla Cream Mix (Hot Process)

1 bucket: 13.2 lbs/6 kg

FELCHLIN ITEM: UE03E

High quality cream powder for making pastry cream.

Ratio (by weight): 1:10:2

(1 oz/28.3g Mix + 10 oz/283.5 g Milk + 2 oz/56.7 g Sugar)

Preparation:

Basic Recipe 35.3 oz/1000 g milk, 7.5 oz/200 g sugar, 3.5 oz/100 g cream powder. Heat 24.7 oz/700 g milk and sugar until dissolved, combine cream powder and 10.6 oz/300 g milk, add to sugar mixture and heat for a further minute, cool immediately. Use as desired.



### 750069 Maracaibo Chocolate Mousse Mix

1 box: 14.9 lbs/6.8 kg; 9 x 1.7 lbs/750 g bags

FELCHLIN ITEM: TM77E

A mousse mix made with granulated Grand Cru Maracaibo chocolate using noble Criollo cacao beans from Venezuela.

Ratio (by weight): 1:1.25:2

(1.3lbs/600g Milk + 1.7lbs/750g Mix + 2.6 lbs/1200g Whipped Cream)

Preparation:

Mix 750 g/26.5 oz Maracaibo Chocolate Mousse with 600 g/21 oz boiled milk until dissolved. Fold 1200 g/42 oz of soft whipped cream into the warm mixture. Let it set in the refrigerator 3-4 hours. Use as desired.

# Newly Stocked Products

Limited availability

Exclusive products available to ship within 1 week



| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●        | 31.2%     | 3.5%     | 48.8% |

750106

Accra Lait 42%

1 box: 26.4 lbs/12 kg; 6 x 4.4 lbs/2 kg bags

FELCHLIN ITEM: CS49E

Accra Lait 42% is a well balanced milk chocolate for coating, molding, ganaches, mousses and pastry creams.



750154

Dark Lord 49%, Grated

1 box: 22 lbs/10 kg; 2 x 11 lbs/5kg buckets

FELCHLIN ITEM: CS14E

Made with beans from Ghana, this grated couverture is perfect to create cocoa beverages.



| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 43.2%     |          | 35.1% |

750156

Java 64% 72h

1 box: 13.2 lbs/6 kg; 3 x 4.4 lbs/2 kg bags

FELCHLIN ITEM: CS98B

A harmonious combination of rich cacao from **Indonesia** with a strong **coffee** note and a nuance of **tobacco** with intense fruit acid flavor, complimented by blackberry aroma. The finish ends in a sweet dried fig flavor rounded with a strong, pleasant earthy note.



| VISCOSITY | CACAO FAT | MILK FAT | SUGAR |
|-----------|-----------|----------|-------|
| ●●●       | 51.7%     |          | 11%   |

750094

Maracaibo 88%

1 box: 26.4 lbs/12 kg; 6 x 4.4 lbs/2 kg bags

FELCHLIN ITEM: CO88E

Intensive flavor experience. The strong cacao taste is pleasantly supplemented through a licorice note which then transfers into a roasted coffee flavor rounded by a hint of prune. A black tea note accompanies the slow and intensive finish. Optimal for ice cream!



750140

Vegan Choc Brun 44%, Organic

1 bucket: 13.2 lbs/6 kg

FELCHLIN ITEM: DF69E

Produced with rice milk powder. Cacao notes with a touch of slightly toasted hazelnuts. Rounded, spicy finish. Needs to be tempered by table method only.



750141

Vegan Choc Blanc 38%, Organic

1 pail: 13.2 lbs/6 kg

FELCHLIN ITEM: DF64E

Produced with rice milk powder and rush roasted almonds, Full-bodied finish with vanilla and a touch of coconut. Needs to be tempered by table method only.



750108

Gianduja Milk Intenso

1 box: 13.2 lbs/6 kg; 3 x 2 kg bars

FELCHLIN ITEM: CP74E

Medium-firm with an intense, natural, fruity taste with a distinct caramel edge. **Less sugar!** And a high percentage of almonds.



750109

Gianduja Dark Intenso

1 box: 13.2 lbs/6 kg; 3 x 2 kg bars

FELCHLIN ITEM: CP83E

Medium-firm with an intense, natural, fruity taste with a distinct caramel edge. **Less sugar!** And a high percentage of hazelnuts.



750153

Caramelosa

1 pail: 5.5 lbs/2.5 kg

FELCHLIN ITEM: DK28E

High quality filling with a fine caramel flavor with hints of sea salt. This filling can be used with a wide range of applications: cream, chocolates, etc.



750126

Mintosa

1 bucket: 13.2 lbs/6 kg

FELCHLIN ITEM: DF62E

Made with peppermint oil (Mentha Piperita) a natural essential oil. The delightfully fresh flavor of mint make your dessert really stand out from the rest. This filling is perfect for all occasions.

# Felchlin

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