

FELCHLIN CACAO SÉLECTION

Grand Cru and Organic Couvertures



Felchlin
SWITZERLAND

EDITORIAL



BEAN TO BAR

Our products emanate uniqueness, encounters, passion and authenticity. We invite you to experience the origin of cacao in all of its colourful facets. The diverse Flavours will arouse your enthusiasm.

The cacao farmer pursues his work with great care in the rainforest so that he does not disturb the delicate ecosystem. For generations, the nurturing of cacao has been both a duty and a passion. This exquisite raw material is handled with the same enthusiasm and precision in our factory in Ibach, in the heart of Switzerland, so that we can present to you the finished couvertures.

The result is something to be proud of; take a moment, indulge in the pleasurable experience to feel the passion with which we approach our daily tasks.

A handwritten signature in black ink, appearing to read 'Aschwanden'.

CHRISTIAN ASCHWANDEN
CEO Felchlin Switzerland

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OVER 100 YEARS OF HISTORY



Our company headquarters and factory are located in Ibach-Schwyz, in the heart of Switzerland and in the middle of Europe. Schwyz has been our home since the beginning and will remain so in the future.

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 1990.

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 characterise Felchlin. To ensure these qualities for future generations, building began on the new cacao roaster in autumn 2012 which was successfully completed in 2014.

2018

After four years of planning and building, Felchlin unites and moves into the new company headquarters at Gotthardstrasse II in Ibach-Schwyz. This centralisation 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 centre, Condirama was opened.

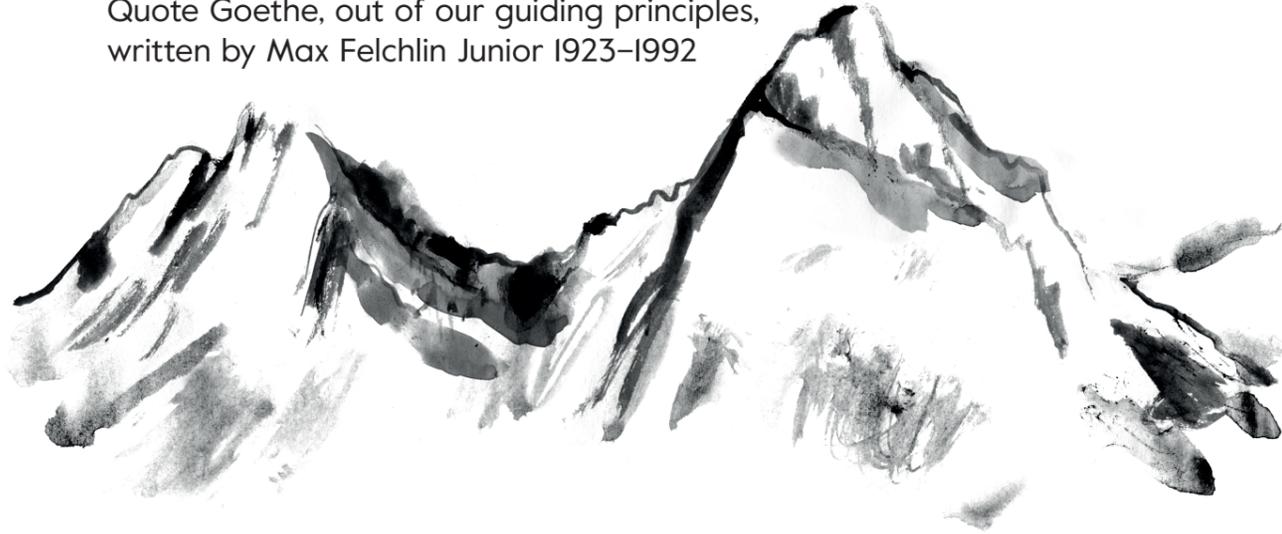
2020

Felchlin breaks new ground. An innovative new product in the Chocolate market, Cacao Fruit Couverture which is made from 100% cacao fruit in its purest form – without any added sugar.

“It's our ambition to be a reliable and flexible partner for our customers, now and in future.”

«The spirit in which we act is the highest matter.»

Quote Goethe, out of our guiding principles, written by Max Felchlin Junior 1923–1992



PASSION

At Felchlin means that we engage heart and mind for our creations. Our enthusiasm extends to our clients and specialties. We are sensualists and are pleased when our passion is shared by our business associates.

FLEXIBILITY

At Felchlin means that we are flexible without being frivolous. Our manageable size, the openness and competence of our employees as well as the closeness to our clients allows us to react and adjust swiftly and prudently to all new challenges. We are constantly moving forward and developing in anticipation of an ever increasingly demanding market. In this way we can harmonise our traditional values and quality standards with the required flexibility and effectiveness of an efficient production.

STABILITY

At Felchlin means that we provide security and continuity for our business associates. The Felchlin label represents a success story of over 100 years. Extended over generations Felchlin has accomplished healthy growth and earned a local reputation as a reliable employer. We are proud of the origin of our craftsmanship and cultivate it from day to day. Our knowledge and ability allows us to meet and exceed the high standards required by our clients, now and in the future, thereby creating a basis of trust in our market segment.



“Felchlin stands not only for a single product, but for the consistent quality thinking that runs throughout the entire company.”

Out of our guiding principles

FAIR DIRECT CACAO



We source the cacao for our exclusive couvertures directly from the growing regions. Long term contracts and established relationships provide the cacao farmers with security. The fair price paid allows them to use the natural resources sustainably so that they are maintained and preserved for future generations. In return, Felchlin receives cacao of the very highest quality, both complex and intensely flavoured.

FAIR DIRECT CACAO: Because sustainability, transparency and quality are applied at Felchlin.



“I find the contact with the cacao farmers on a personal level very enriching and the onsite visits builds trust and leads to mutually beneficial partnerships. Not only the cacao trees need care and attention but also our long term collaboration.”

Gerold Suter, Purchasing Cacao, Max Felchlin AG

FELCHLIN CACAO SÉLECTION

Origin and authenticity form the basis of Felchlin noble cacao specialties. The Felchlin Sélection Guidelines ensure the uniqueness and purity of each individual product.

GUIDELINE ACQUISITION

Our self-imposed guidelines guarantee the sustainability of our raw ingredients. We acquire the highest quality raw ingredients with multi-faceted rich flavours and place value in transparency, fair conditions and working in harmony with nature. Compliance with our guidelines is ensured by implementing the following principles:

CACAO PRINCIPLES

1. Before purchasing, each individual cacao delivery undergoes a sensory evaluation from our expert panel to ensure our flavour profile requirements are fulfilled.
2. For the high quality and specific flavor profile of our cacao we pay prices significantly above general cacao market level.
3. We only use cacao beans with clearly defined origins and know who is responsible for the cultivation of the beans we purchase.
4. We are familiar with the working and production conditions in the cacao origins and are committed to ensure that the cacao is produced socially sustainable for the farmers and their families as well as environmentally sustainable.
5. We maintain close relationships and communicate at eye level with our local partners in the origins and visit them regularly.
6. Our commitment to our partners is long-term with the aim of sustainably providing a secure part of their income, also for future generations of farmers and producers.

ADDITIONAL SELECTED INGREDIENTS

- Cacao butter from the first pressing without added foreign fats.
- Dairy products and beet sugar exclusively from Switzerland.
- Naturally pure, GMO-free soya lecithin, sunflower lecithin.
- Only genuine and pure vanilla from Madagascar.

GENTLE REFINEMENT

- We use traditional as well as modern technologies to develop the best possible flavours.
- The entire manufacturing process, from cacao bean to noble couverture, is located in Ibach-Schwyz, in the heart of Switzerland.
- We use modern technologies to constantly improve our energy efficiency.



GRAND CRU ORIGIN & AUTHENTICITY



- Fine cocoa from selected countries and defined regions
- Cacao exclusively from small farmers - sustainable and fair conditions
- Swiss milk powder and Swiss sugar
- Gentle refinement of the exclusive Grand Cru couvertures
- Production exclusively in Ibach-Schwyz (Switzerland)

THE CACAO TREE

- The cacao trees grow between the 20° latitude north and south of the equator
- The average temperature is about 25° C. The tropical climate has high rainfall and humidity.
- The cacao tree does not like direct sunlight
- Direct sunlight reduces yields. The most common shade trees are figs, banana, gum and mango trees



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.



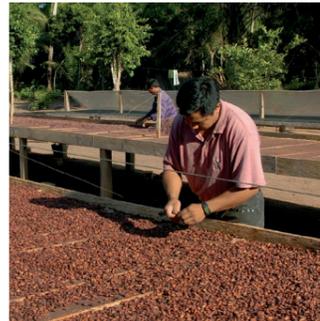
FERMENTATION

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 vaporizes. The fermentation process takes between five and seven days, during which the beans are regularly mixed to ensure a uniform fermentation.



SUN DRIED

After fermentation, the beans are spread in the sun to dry naturally for five to ten days. Selected beans are then cut open to ensure their water content does not exceed 6% to avoid mould growth at a later date.



SELECTION AND TRANSPORT

Beans are then sorted according to size and quality, by hand or using simple equipment. This important step ensures similar sized beans for the following processes. The sorted beans are then filled into jute or specially designed synthetic sacks ready for transport by container ship to Europe.



FELCHLIN FACTORY PROCESS IN IBACH – SWITZERLAND

CLEANING AND ROASTING

The first process step is cleaning the beans followed by debacterization at 127°C using steam. Traditional roasting then occurs slowly and gently in small batches. Roasting times and temperatures are individually determined, depending on the desired roast flavour and bean characteristics.



BREAKING AND GRINDING

The cooled beans proceed to the breaker, where they are broken into pieces and the shells removed. The small pieces then pass over three pairs of round milling stones in the 3-roll mill to achieve a fineness of 25 to 30 micrometer. Finally the mass is further refined to 15 to 20 micrometer by 150 kg of small ceramic balls in the ball mill.



KNEADING AND ROLLING

The recipe for dark chocolate is mixed in the kneader: liquid cacao mass, liquid cacao butter, sugar and when the recipe requires, natural Madagascan vanilla. Milk and cream powder are added if milk chocolate is desired. The mass is kneaded for a few minutes and then passes through the pre-roller and fine roller to achieve a fineness close to 16 micrometer.



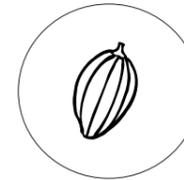
CONCHING

The traditional longitudinal conche releases the hidden chocolate flavours through hours of friction and airing. Conching may take up to 72 hours, depending on the characteristics of the beans and the recipe. Many desirably delicious flavours unfold during the slow build up of heat from the friction.



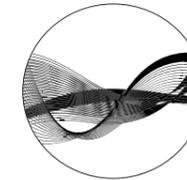
THE FELCHLIN FLAVOUR WORLD

Couverture is assessed in four categories to provide you with a detailed and clear overview.



Cacao Intensity
[Scale 1 to 10]

Every couverture has a specific percentage of cacao. The cacao fruit illustration symbolises the intensity of cacao on a scale from 1 to 10, 1 being very mild and 10 extremely intensive. Cacao intensity is not only influenced by the percentage of cacao in the couverture, but also by the origin of the cacao, soil properties and climate.



Flavour and Intensity
[Chronological perception]

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



Emotions
[Character]

Couverture is the synonym for emotion. Each couverture triggers a variety of emotions which we have defined – do you agree?

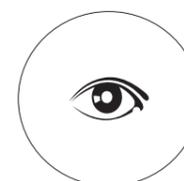


Possible Combinations
[Inspiration]

Combining couverture with other products is an art. We offer suggestions gained through experience to the best combination possibilities such as fruit, nuts, spices and other successful creations.

CORRECT DEGUSTATION

Take the time to experience the Felchlin Flavour World



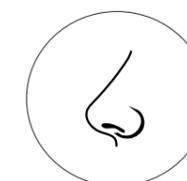
SEE

Judge the colour & surface of the chocolate.



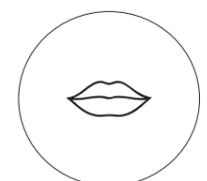
HEAR

Break the chocolate & listen to the «snap».



SMELL

Rub the chocolate between two fingers, feel the fineness & smell the fragrances.



TASTE

Let the chocolate melt in your mouth.

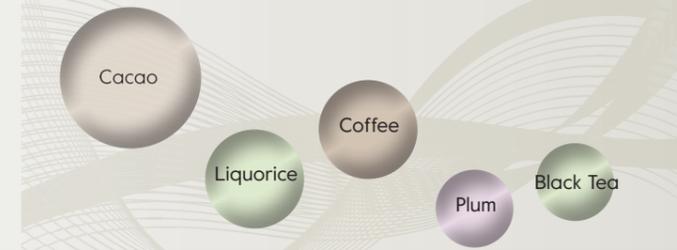
GRAND CRU MARACAIBO

Maracaibo 88%

Cacao intensity
[Scale 1 to 10]



Flavour/Intensity
[Chronological perception]

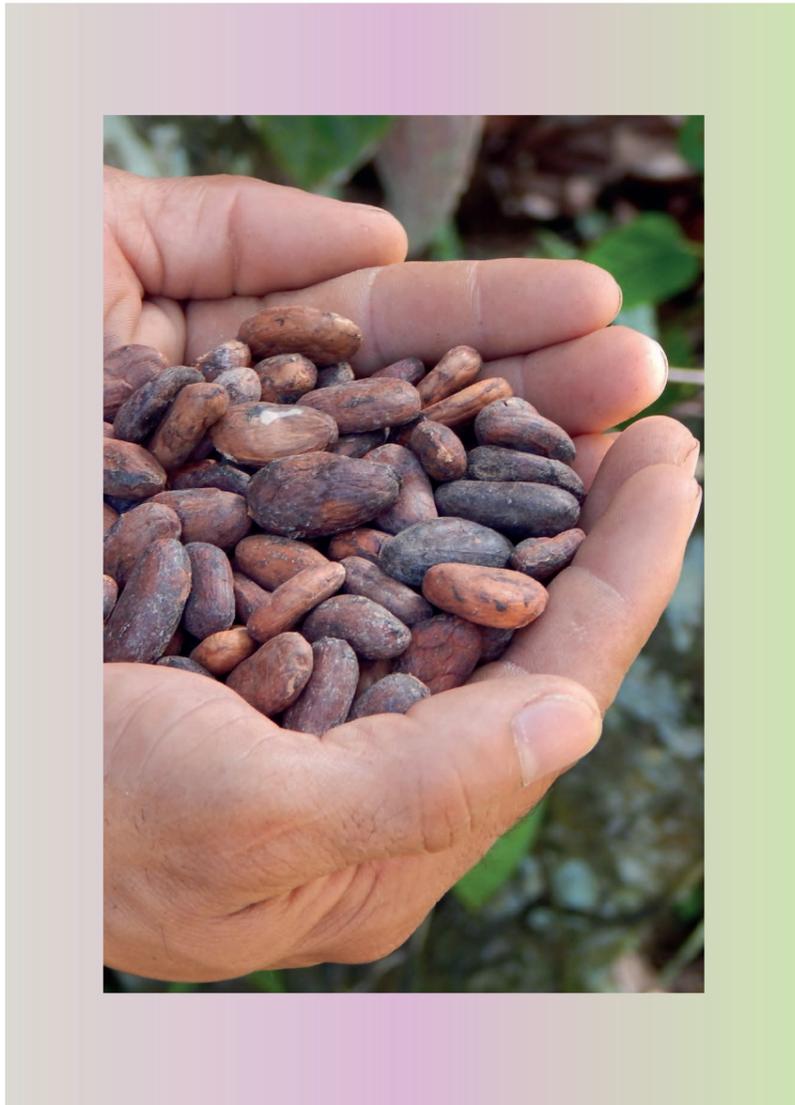


Emotion
[Character]

powerful
intensive
natural

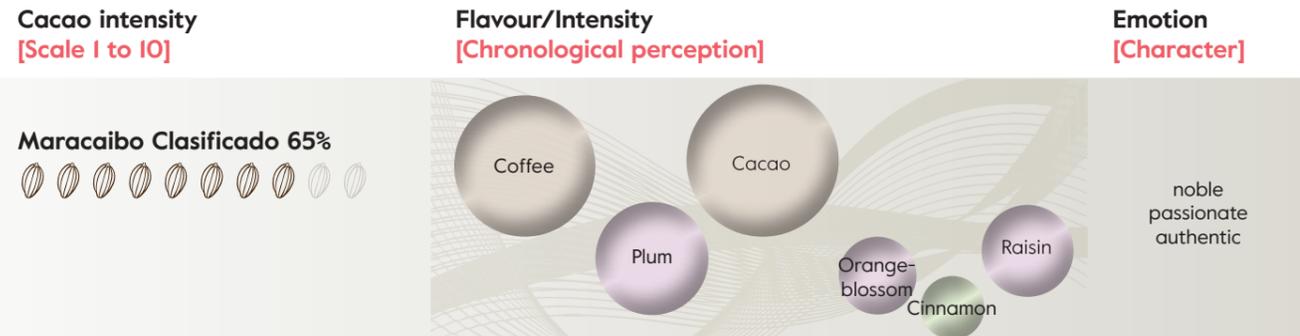
Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
pineapple apricot banana tangerine mango lemon	caramel nougat	hazelnut almond pistachio	ginger cardamom fleur de sel vanilla	jasmine orange blossom	amaretto cognac honey kirsch mascarpone



GRAND CRU MARACAIBO

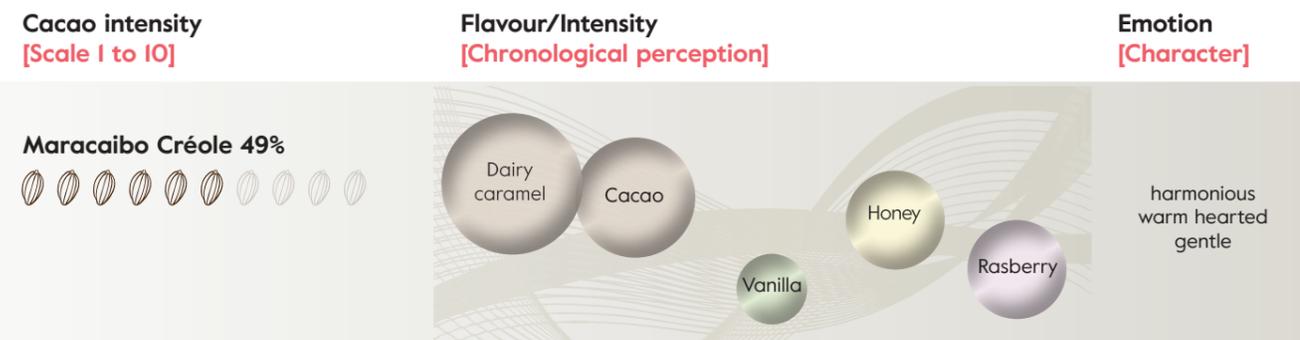
Maracaibo Clasificado 65%



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
apple pear strawberry mango blackberry lemon	coffee caramel black tea	hazelnut almond pistachio coconut	cinnamon tonka bean	rose lavender	cream honey kirsch mint green tea

Maracaibo Créole 49%

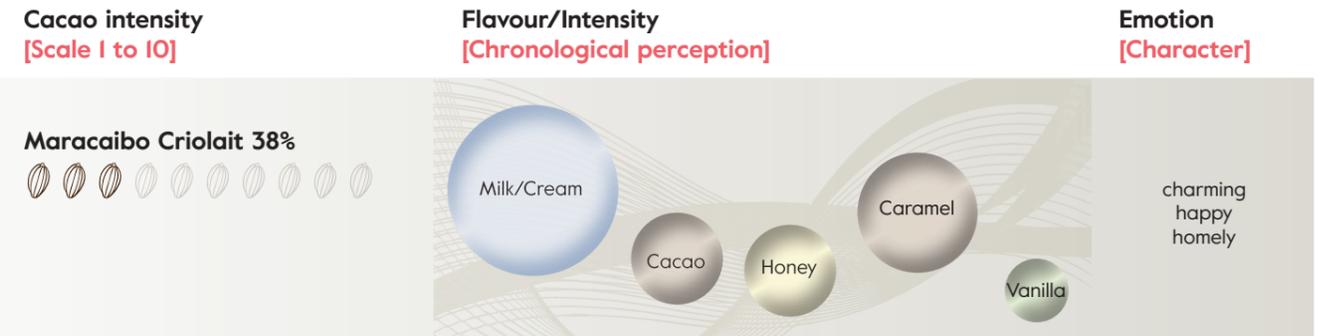


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
orange lime mango quince plum pear	caramel coffee nougat	pistachio hazelnut walnut almond	cayenne pepper chilli ginger saffron	lemon balm violet	red wine grappa williams whisky honey

GRAND CRU MARACAIBO

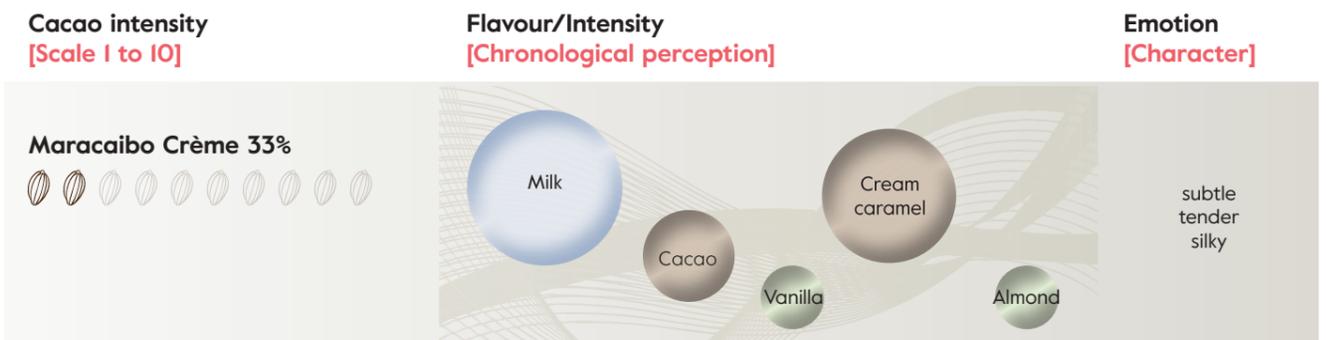
Maracaibo Criolait 38%



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry apricot quince apple tangerine blood orange	chestnut nougat black tea dairy caramel	almond hazelnut coconut pistachio pine nut	cinnamon cardamom saffron vanilla pepper	lavender rose rosemary	honey Marc de Cllampagne Grand Marnier mascarpone thyme mint

Maracaibo Crème 33%*

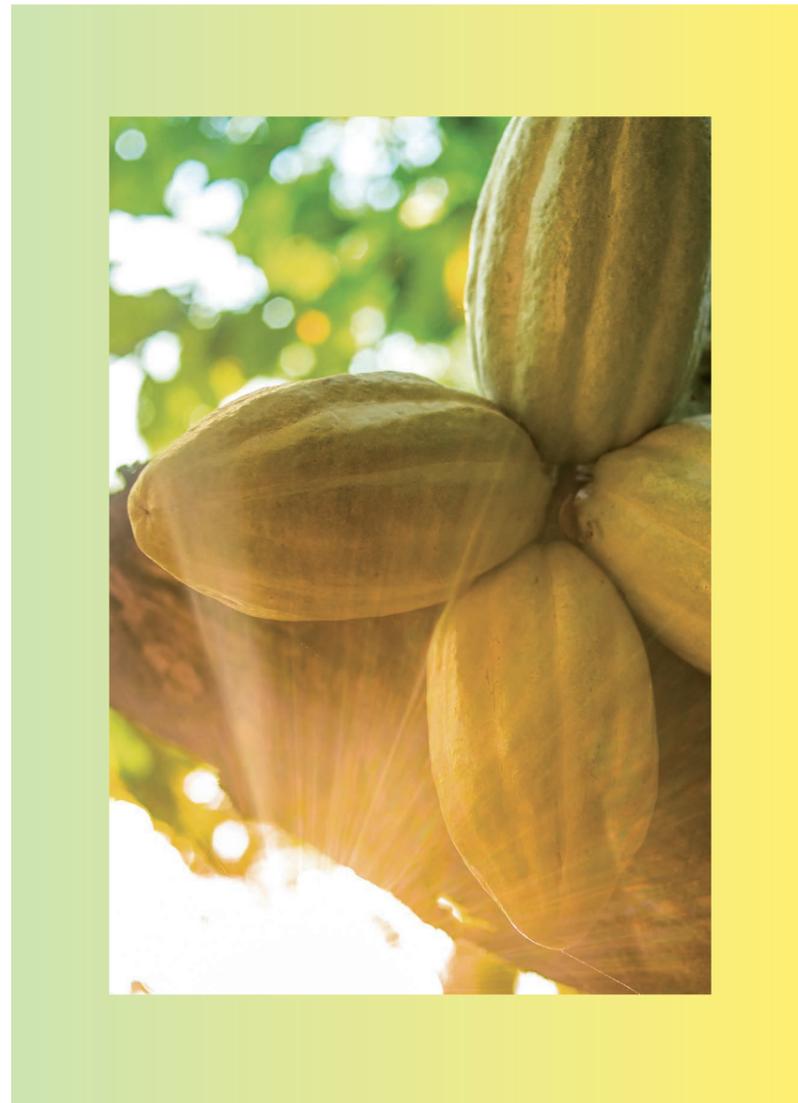


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
banana lemon ananas bergamot sour cherry	caramel blacktea	hazelnut almond pistachio	vanilla	elderflower	williams kirsch champagne

* Not available for the Export markets

GRAND CRU SAMBIRANO

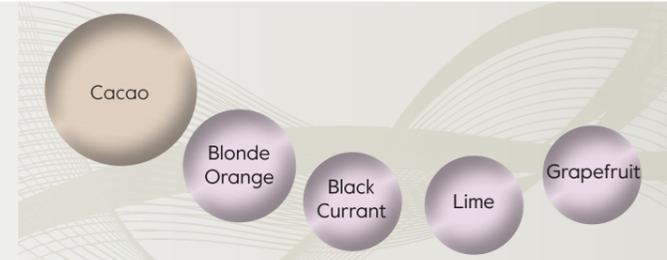


Sambirano 68%

Cacao Intensity
[Scale 1 to 10]



Flavours/Intensity
[In chronological perception]



Emotions
[Character]

refreshing
lively
euphoric

Combination possibilities [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
black currant strawberry blackberry orange black cherry	coffee meringue nougat	almond hazelnut coconut sesame	vanilla black pepper nutmeg coriander	cherry blossom rose lavender hibiscus	agricultural rum honey kirsch

Sambirano 40%*

Cacao Intensity
[Scale 1 to 10]



Flavours/Intensity
[In chronological perception]



Emotions
[Character]

gentle
charming
subtle

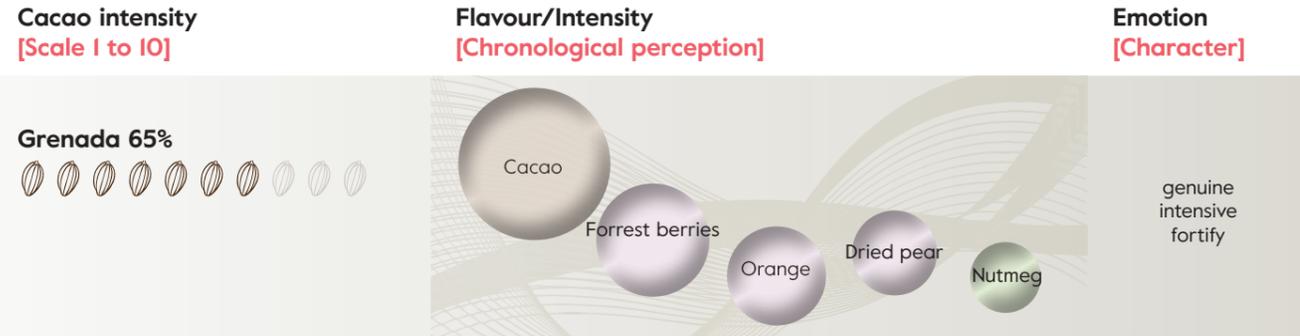
Combination possibilities [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
lemon orange black currant yuzu apricot mango	caramel almond almond paste	almond pine nut pecan hazelnut	vanilla sea salt tonka bean cinnamon	elderflower scarlet beebalm orange blossom	champagne floertine biscuit honey Grand Marnier

* Not available for the Export markets

GRAND CRU GRENADA

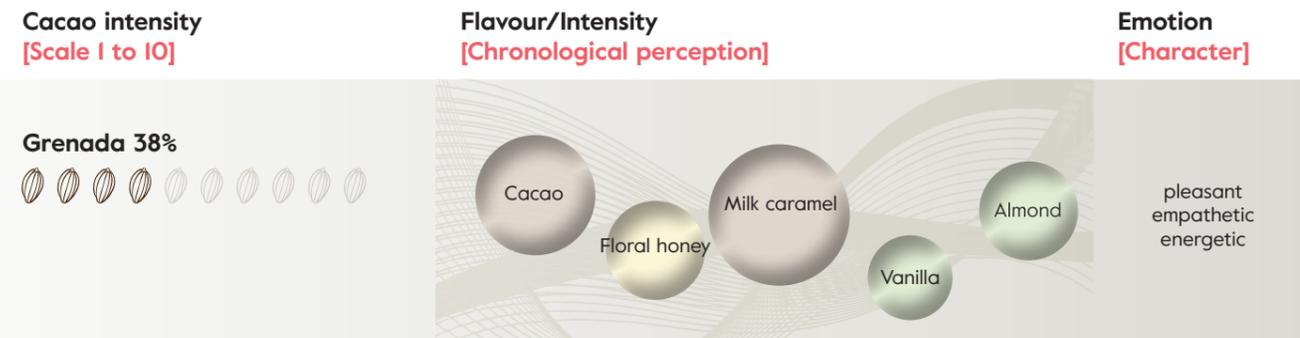
Grenada 65%



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
apricot orange raspberry pineapple black currant blueberry pomegranate peach	caramel coffee chestnut	hazelnut almond pecan coconut bitter almond	vanilla cinnamon nutmeg	cherry blossom	mascarpone kirsch whisky beer champagne cognac rum

Grenada 38%

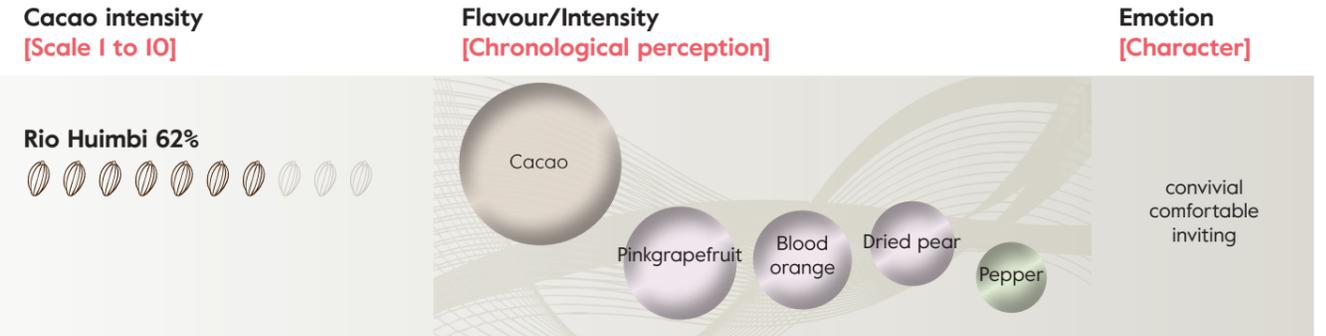


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
lime apricot orange mango tangerine raspberry quince passion fruit	caramel almond paste espresso chestnut nougat	almond hazelnut pistachio	vanilla cinnamon sea salt	melissa rose cherry blossom	marc de champagne amaretto yogurt whisky green tea moscato

GRAND CRU RIO HUIMBI

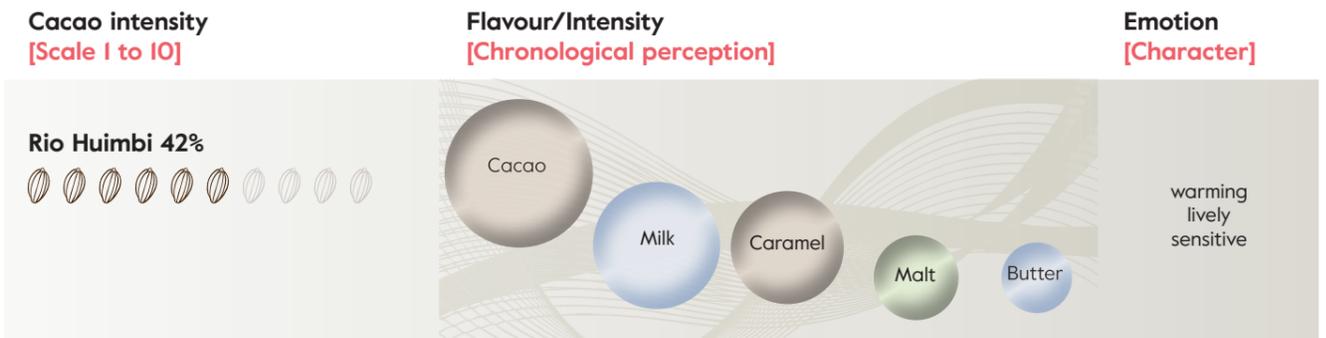
Rio Huimbi 62%



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
strawberry pear orange blackberry raspberry plum	caramel	hazelnut pistachio almond pecan	vanilla sea salt liquorice	cherry blossom	grand marnier honey mascarpone yogurt whisky green tea moscato

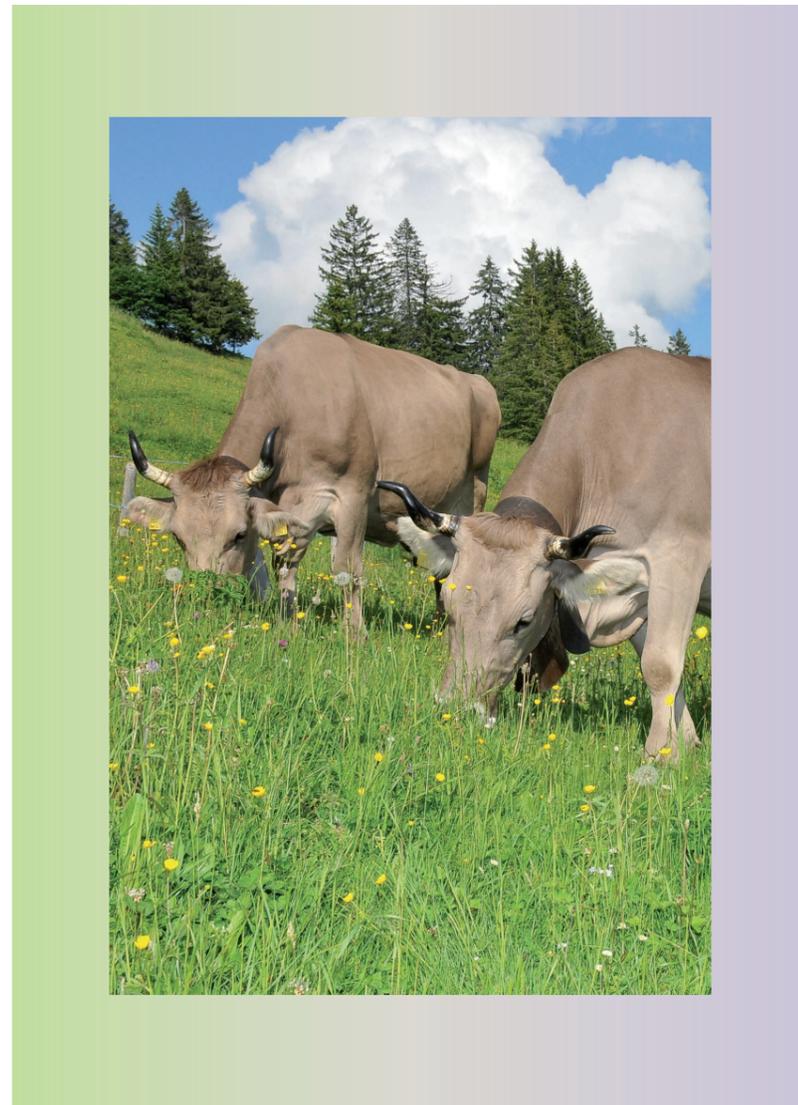
Rio Huimbi 42%



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
lemon mango pear strawberry banana apricot	nougat almond paste caramel coffee	almond hazelnut pistachio pecan coconut	pepper saffron vanilla coriander nutmeg ginger lemongrass	alpine herbs	honey mascarpone curd cheese absinth grappa rum

GRAND CRU OPUS LAIT DE TERROIR

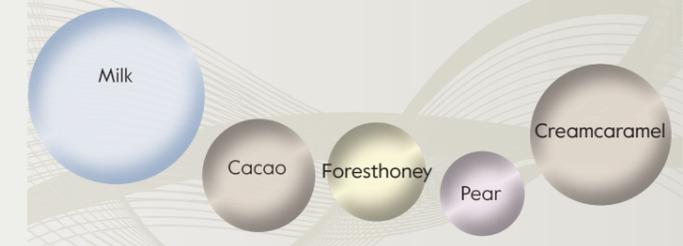


Opus Lait 38%

Cacao intensity
[Scale 1 to 10]



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

hearty
authentic
gentle

Possible combinations [Inspiration]

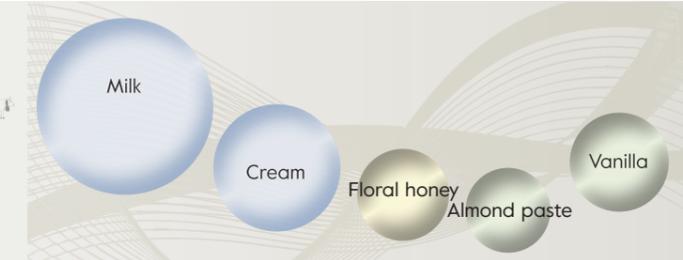
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
quince lemon mango passion fruit	caramel	almond hazelnut pistachio	cinnamon vanilla	rose hip	honey kirsch

Opus Blanc 35%

Milk intensity
[Scale 1 to 10]



Flavour/Intensity
[Chronological perception]



Emotion
[Character]

silky
natural
comforting

Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry peach lemon orange passion fruit coconut	coffee caramel	almond hazelnut pistachio	vanilla sea salt	rose lavender geranium verbena	Amaretto green tea yogurt

GRAND CRU CENTENARIO

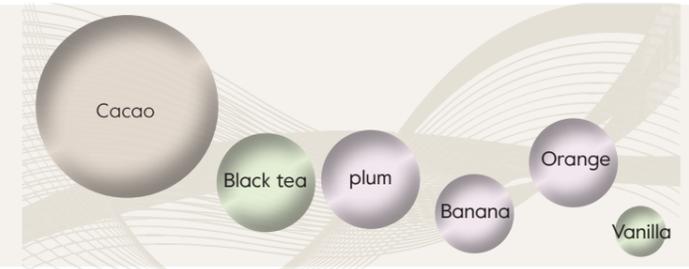
Centenario Concha 70% - 48h

Cacao Intensity
[Scale 1 to 10]

Centenario Concha 70% - 48h



Flavours/Intensity
[In chronological perception]



Emotions
[Character]

versatile
dynamic
proud

Combination possibilities [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
orange apricot banana peach lemon cherry	caramel almond paste coffee	hazelnut almond	sea salt vanilla	cherry blossom	honey kirsch



GRAND CRU ARRIBA

Arriba 72% - 72h

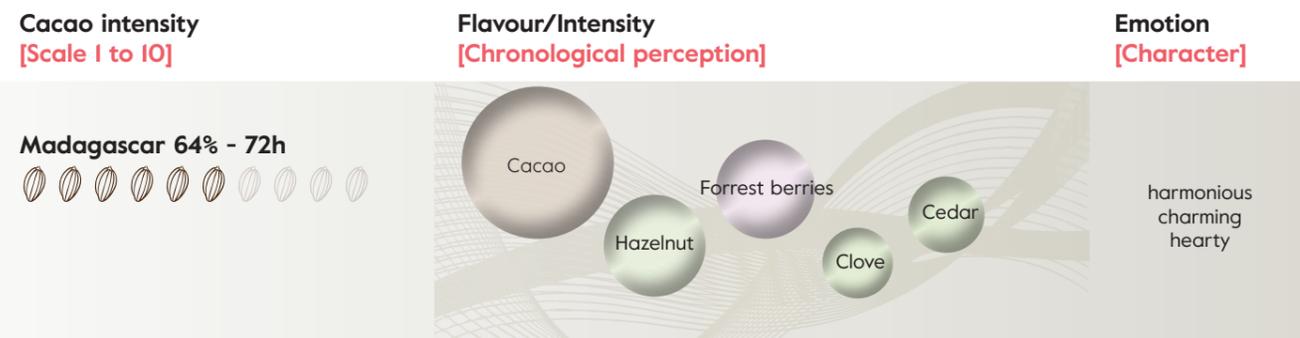


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
plum tangerine raspberry orange lemon passion fruit calamondin	caramel nougat roasted almond coffee	coconut nougat roasted almond coffee	sea salt vanilla sage pepper ginger coriander chilli	orange blossom	vieille prune honey olive oil champagne

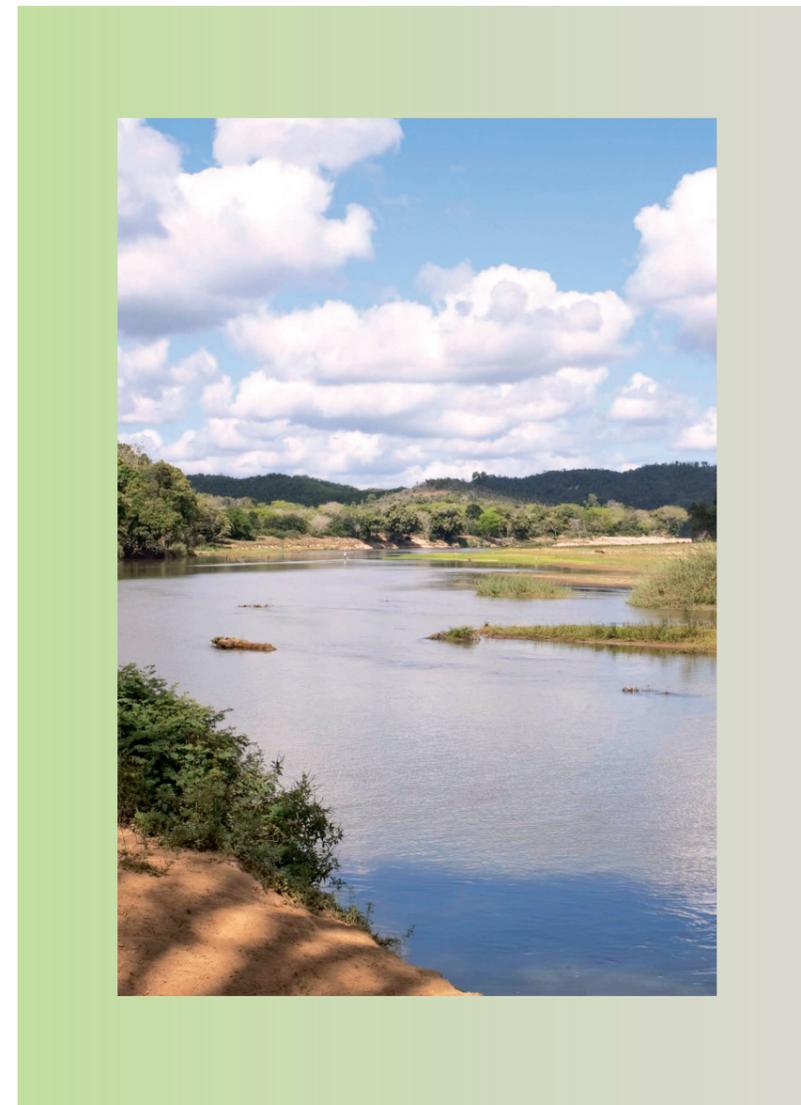
GRAND CRU MADAGASCAR

Madagascar 64% - 72h



Possible combinations [Inspiration]

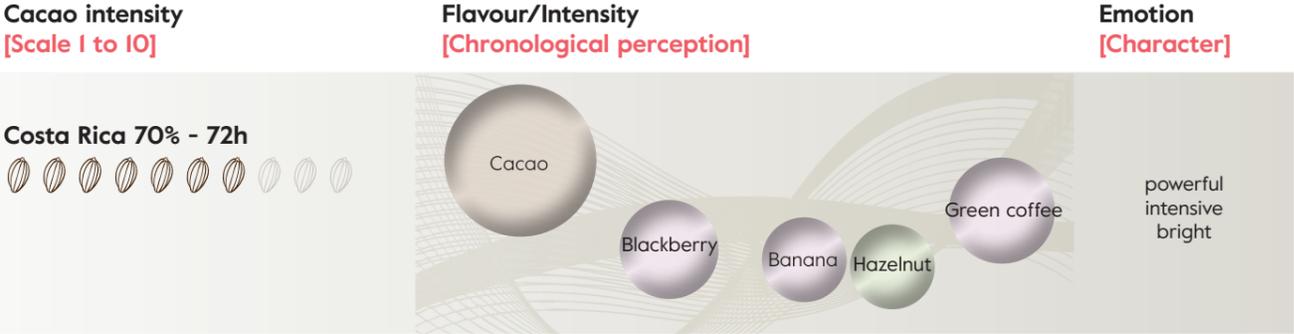
FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
strawberry apricot pear quince cherry peach mango	nougat almond paste caramel	coconut almond hazelnut	sea salt ginger vanilla	cherry blossom nasturtium	kirsch honey balsamic vinegar grand marnier cognac



GRAND CRU COSTA RICA



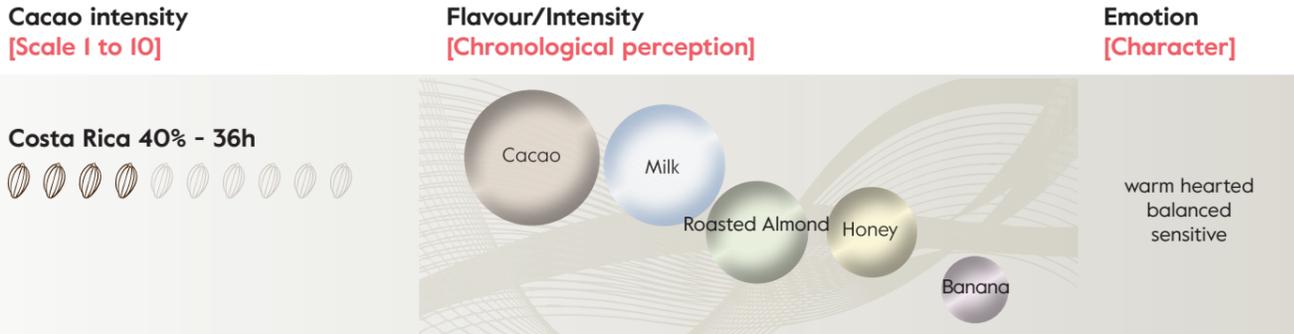
Costa Rica 70% - 72h



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
apricot banana orange mango raspberry tangerine pineapple	coffee caramel	almond hazelnut pistachio pecan macadamia nut walnut	vanilla pepper sea salt	orange blossom	whisky tea olive oil kirsch champagne

Costa Rica 40% - 36h

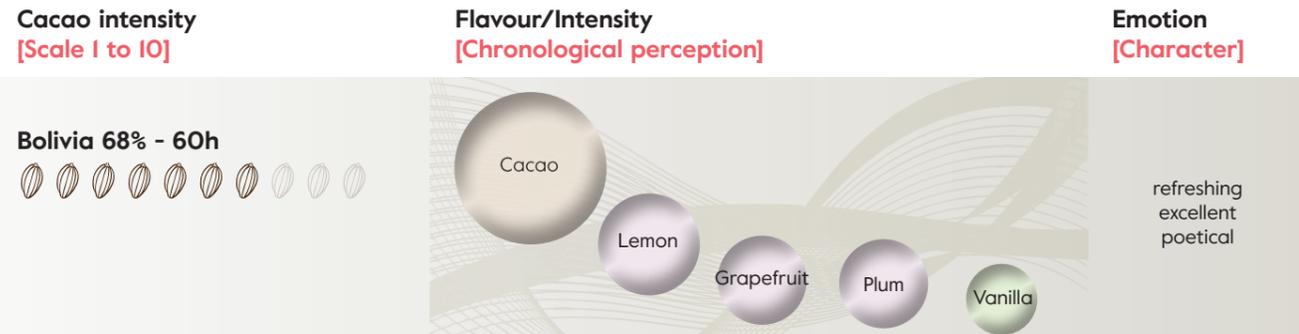


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
tangerine banana lime passion fruit orange mango	coffee	hazelnut almond pistachio coconut	vanilla tonka bean sea salt	clover fragrant geranium dandelion	rum cognac rice honey tea

GRAND CRU BOLIVIA

Bolivia 68% - 60h

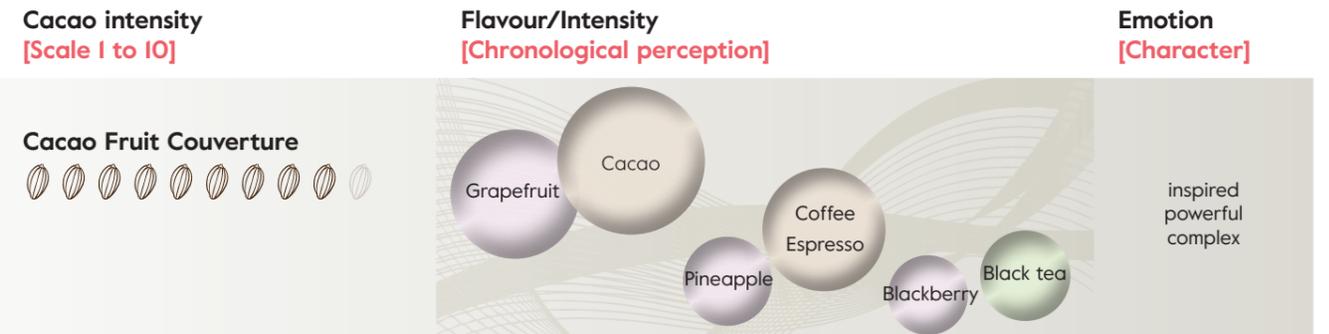


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
cherry banana pineapple tangerine plum grapefruit blackberry	almond paste caramel	almond hazelnut	vanilla sea salt ginger cinnamon clove	cherry blossom	grappa honey gin amaretto kirsch yogurt

CACAO FRUIT COUVERTURE

Cacao Fruit Couverture

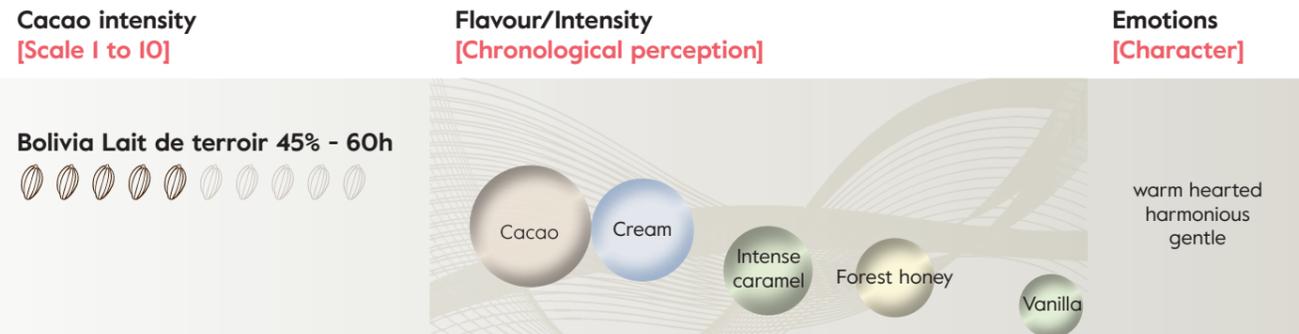


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
Cacao fruit juice Orange Grapefruit Mango Pineapple	Caramel Coffee Roasted almond	Coconut Almond	Liquorice Rosemary Sea salt	Hibiscus Geranium Rose hip Lavender Orange Blossom	Rum Honey Sauternes Mulled wine

GRAND CRU BOLIVIA LAIT DE TERROIR

Bolivia Lait de terroir 45% - 60h

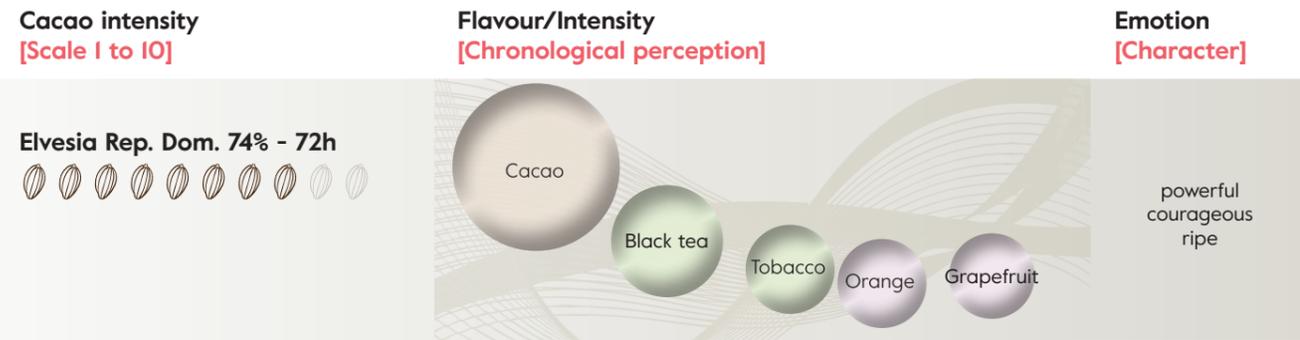


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
banana mandarin orange lemon apricot mango	caramel coffee almond paste	almond hazelnut pecan macadamia nut walnut	vanilla sea salt nutmeg tonka cardamom	orange blossom	whisky kirsch cognac rum cointreau

GRAND CRU ELVESIA REP. DOM. BIO/ORGANIC

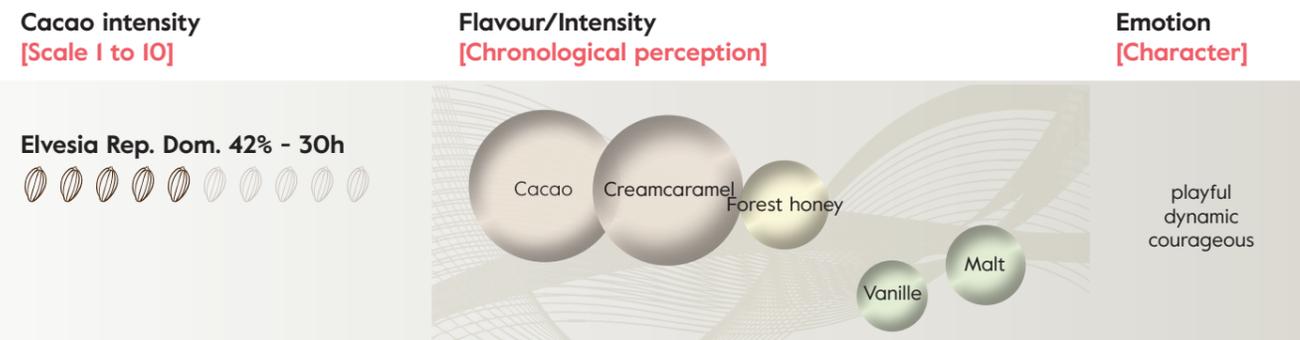
Elvesia Rep. Dom. 74% - 72h Bio/Organic (Certified)



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
apricot banana raspberry lemon melon	caramel nougat	almond pistachio hazelnut pine nut	peppermint vanilla sea salt	orange blossom	olive oil flaky wafers williams honey rum red wine

Elvesia Rep. Dom. 42% - 30h Bio/Organic (Certified)

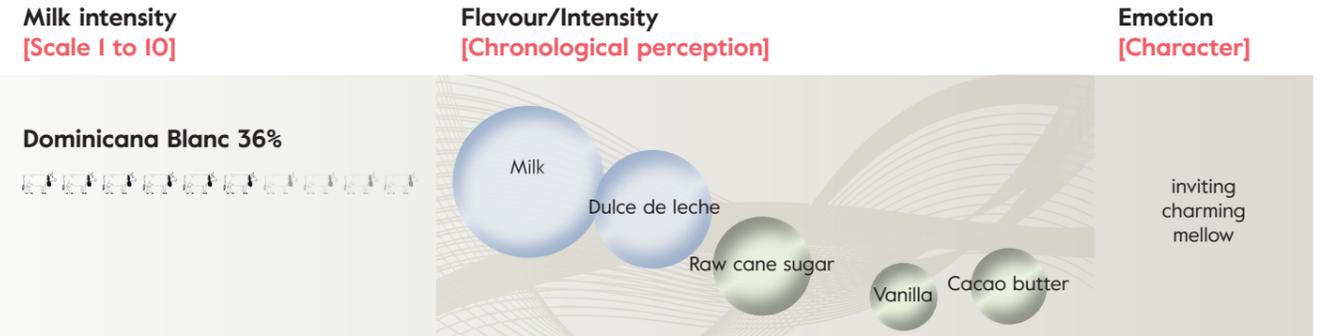


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
orange lemon calamondin lime yuzu	smoke	hazelnut	cinnamon nutmeg	orange blossom	tobacco

GRAND CRU ELVESIA REP. DOM. BIO/ORGANIC

Grand Cru Dominicana Blanc 36% Bio/Organic (Certified)

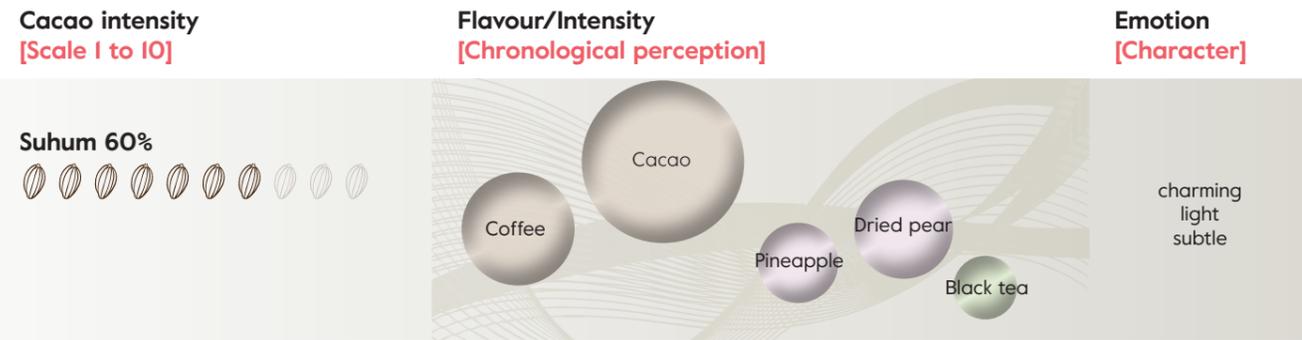


Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
orange passion fruit sudachi	caramel	almond hazelnut macadamia nut	vanilla cinnamon curry	green tea	pandan rum

CRU SUHUM BIO/ORGANIC

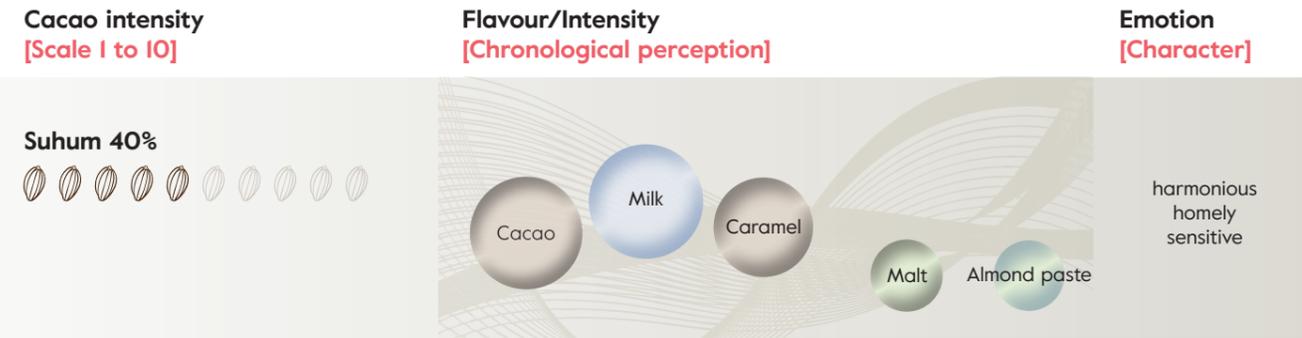
Suhum 60% Bio/Organic (Certified)*



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry apricot	coffee caramel nougat espresso	hazelnut almond	vanilla	rose	champagne baileys honey

Suhum 40% Bio/Organic (Certified)*



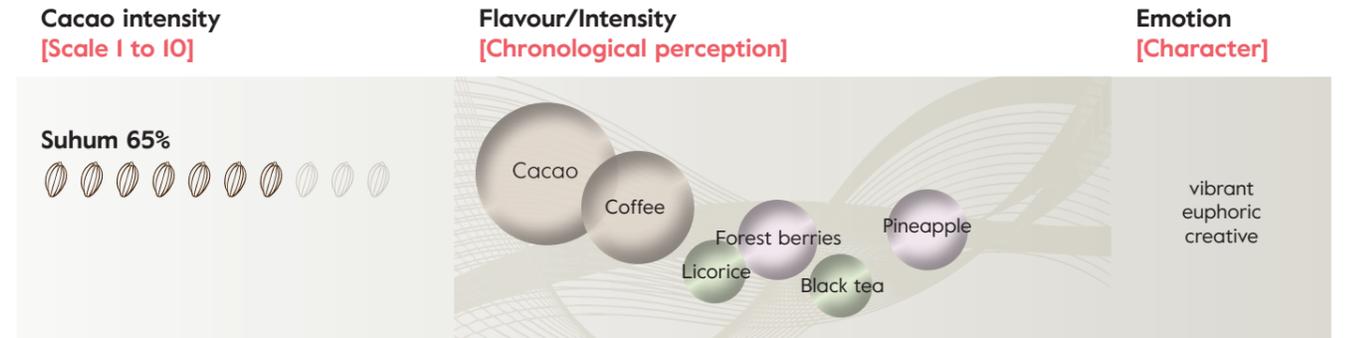
Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
mango passion fruit	coffee caramel nougat	hazelnut almond	vanilla almond	cornflower camomile dandelion	baileys champagne

* Not available for the Export markets

CRU SUHUM BIO/ORGANIC

Suhum 65% Bio/Organic (Certified)*



Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry blackberry pineapple blueberry black currant	coffee caramel	hazelnut almond pistachio	vanilla cinnamon licorice	rose	honey vieille prune

* Only available for the Export markets

SUHUM AMBANJA BIO/ORGANIC

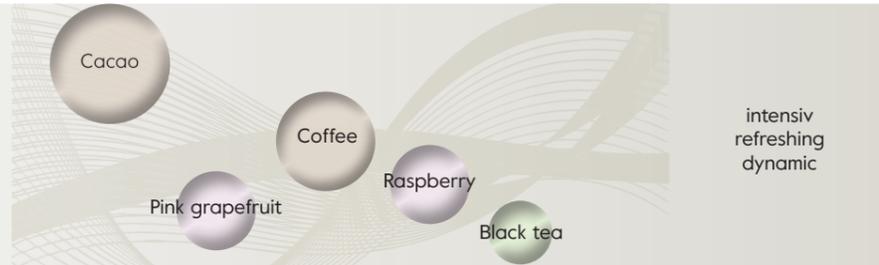
Suhum Ambanja 70% Bio/Organic (Certified) *

Cacao intensity
[Scale 1 to 10]

Suhum Ambanja 70%



Flavour/Intensity
[Chronological perception]



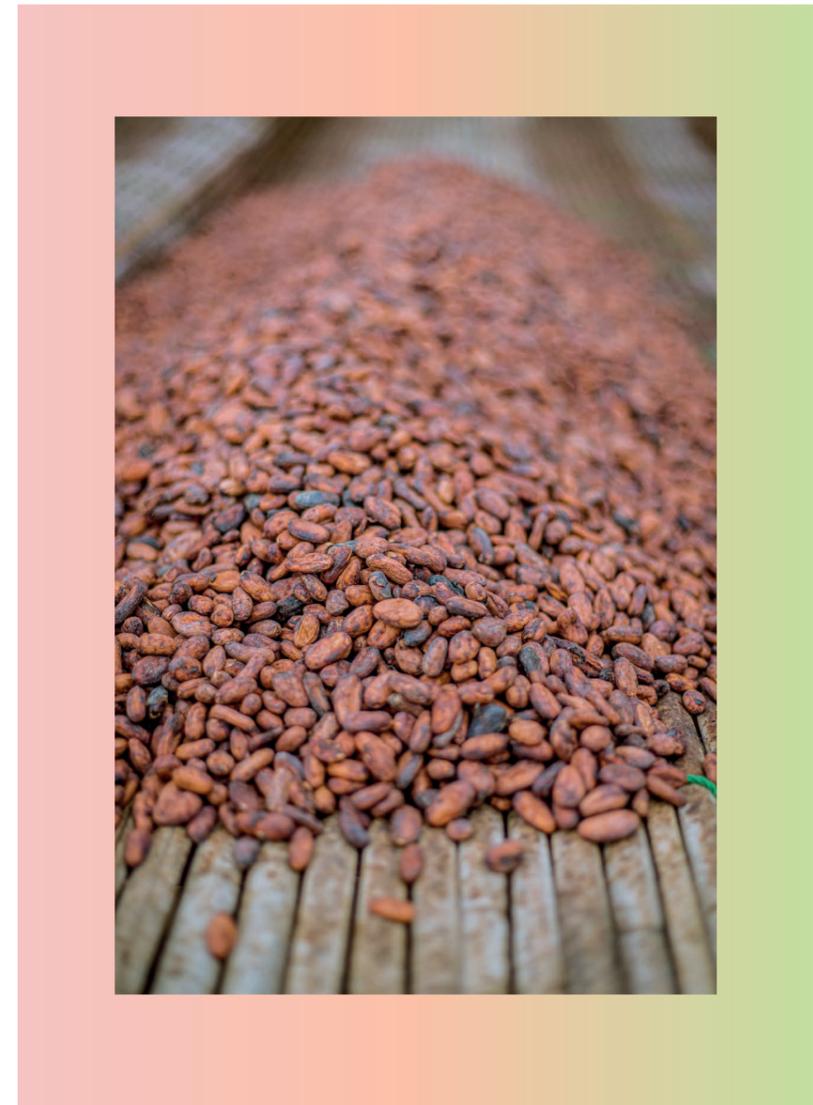
Emotion
[Character]

intensiv
refreshing
dynamic

Possible combinations [Inspiration]

FRUITY	ROASTED	NUTTY	SPICY	FLOWERY	... OTHERS
raspberry blackberry apricot blueberry black currant	coffee black tea caramel	hazelnut pecan almond	sea salt vanilla tonka bean	orange blossom	honey whisky

* Only available for the Export markets



COUVERTURES

DARK GRAND CRU, CRU & ORGANIC COUVERTURES

MILK GRAND CRU, CRU & ORGANIC COUVERTURES

WHITE GRAND CRU ORGANIC & COUVERTURES

SPECIAL COUVERTURES

Art. No. Felchlin

CO35 Opus Blanc 35% au lait de terroir, White chocolate couverture with mountain milk Rondo

CO22 Opus Lait 38% au lait de terroir, Milk chocolate couverture with mountain milk Rondo

CO49 Bionda 36%, White chocolate couverture caramel Rondo

CO38 Caramelito 36%, Milk chocolate couverture Rondo

CS90 Bolivia 45% 60h au lait de terroir, Milk chocolate couverture Rondo

CS58 Maracaibo Créole 49%, Milk chocolate couverture Rondo

CL79 Alba 36%, White chocolate couverture with sweetener Bar 500 g
NO ADDED SUGAR

CL71 Lacta 38%, Milk chocolate couverture with sweetener Bar 500 g
NO ADDED SUGAR, LACTOSEFREE

CL72 Supremo 62%, Dark chocolate couverture with sweetener Bar 500 g
SUGARFREE

VEGAN CHOC ORGANIC CONFECTIONARY MASS

DF03 Vegan Choc Brun 44% Organic, Cacao based product Bar **ORGANIC**

DF02 Vegan Choc Blanc 38% Organic, Cacao based product Bar **ORGANIC**

Melting temperature

Working temperature (approximate)

Seeding method:
for 1 kg/2.2 lbs couverture
at 48° C/118.4° F
Temperature Rondos:
20°-23° C/68.0°-73.4° F

31°-33° C 878°-91.4° F 350 g 12 oz

30°-32° C 86.0°-89.6° F 450 g 15 oz

29°-31° C 84.2°-87.8° F 450 g 15 oz

28°-30° C 82.4°-86.0° F 450 g 15 oz

28°-30° C 82.4°-86.0° F 450 g 15 oz

29°-31° C 84.2°-87.8° F 450 g 15 oz

30°-32° C 86.0°-89.6° F 450 g 15 oz

30°-32° C 86.0°-89.6° F 450 g 15 oz

28°-30° C 82.4°-86.0° F 450 g 15 oz

29°-31° C 84.2°-87.8° F 450g chopped 12 oz

30°-32° C 86.0°-89.6° F 450g chopped 15 oz

31°-33° C 878°-91.4° F 350g chopped 15 oz

30°-32° C 86.0°-89.6° F 450g chopped 15 oz

30°-32° C 86.0°-89.6° F 450g chopped 15 oz

Melting temperature for all couvertures 48°-50° C/118°-122° F



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