THE NEW
GRAND CRU BOLIVIA 45% 60H
AU LAIT DE TERROIR

An inimitable and peerless Milk Couverture.

WILD CACAO FROM BOLIVIA COMBINED WITH PURE SWISS MOUNTAIN MEADOW MILK FROM THE UNESCO BIOSPHERE RESERVE ENTLEBUCH.

The extremely scarce and rare wild cacao from Bolivia forms the basis of this extraordinary and exceptional couverture. The certified wholesome and nutritious milk powder emanates from the UNESCO Biosphere Reserve Entlebuch in central Switzerland.

These matchless ingredients are refined during an intensive and painstaking conching process specifically for milk couvertures, and which lasts for 60 hours in our longitudinal conches.

The exclusive raw materials combined with many years of experience in the manufacturing process produce a unique, intense and yet exceptionally harmonious milk couverture.

Felchlin
SWITZERLAND

GRAND CRU BOLIVIA 45% 60H AU LAIT DE TERROIR

- Exclusive Felchlin Grand Cru milk couverture
- Extremely rare wild cacao from Bolivia
- Exclusive Swiss milk powder from the UNESCO Biosphere Reserve Entlebuch
- Conched for 60 hours in longitudinal conches
- Intense in flavour and perfect in harmony
- Awards prestige and exclusive value to your creations

INDIVIDUAL PROCESSING

Due to the small size of the wild cacao beans and the fact that they are around half the weight of standard beans, they require a precise method of roasting. This gentle roasting brings out the extraordinary flavour potential of this bean.

The mountain meadow milk powder retains the complex flavour of almost 1000 types of grasses and herbs due to the gentle and specific low-heat processing that we apply.

After combining these two perfect ingredients, the 60-hour conching process in the longitudinal conche ensures that the cacao mass and milk powder develop into a unique and harmonious sensory experience.

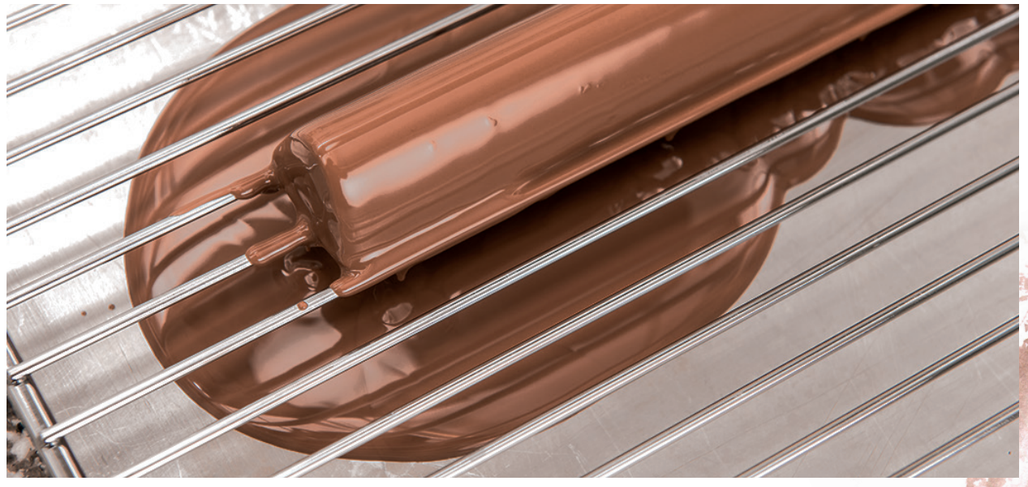
EXCLUSIVE RAW INGREDIENTS

We select only the best raw ingredients based on outstanding aroma and production methods. Only exclusive taste ultimately creates a special customer experience.

This is the case with the very rare and small wild cacao beans from Bolivia. These Criollo beans are exceptionally flavourful and grow on trees that are not cultivated or fertilised but left purely natural.

The mountain meadow milk powder comes from cows that are grazed on the best pastures with the most nutrient-rich grasses and herbs in the UNESCO Biosphere Reserve Entlebuch. Therefore the milk powder is very aromatic and has a low acidity level.

ADDED VALUE IN APPLICATION



The unusual and rare ingredients and the stories behind them, are a great inspiration for the creation of new recipes.

The intense cacao notes and the well-balanced sweetness in combination with the unique creaminess of mountain meadow milk brings to life a couverture that is perfect for a wide variety of applications from plated desserts to bon-bons.

WILD CACAO: A BOLIVIAN RARITY

In the lowlands of the department of Beni, near the border with Brazil, unique «Beniano Silvestre» wild cacao grows wherever slight, natural elevations occur. There is often a lot of standing water in the region following heavy rainfall, as the terrain is flat and basically resembles a steppe or savannah. The elevated areas then become small pockets of pristine forest. Residents have adjusted well to these conditions and adapt their means of transport to the vagaries of nature.

INDIGENOUS GROUPS – GATHERERS OF WILD CACAO

Wild cacao is usually gathered by indigenous families of the community of Baure who regularly travel to the collection areas by foot, boat, or motorbike. They divide the work amongst themselves: Harvesting, fermenting, and drying the wild cacao together directly in the rain forest. They return to Baure after about two weeks and sell the dried cacao.

Although Bolivia has invested in infrastructure in recent years, making it easier to travel to these remote cacao islands via the region's unmade roads, the journey is still extremely hazardous.

The wild cacao is generally harvested from the end of December to the end of March. Outside the harvest season, the cacao plants are left to nature. They are neither fertilised nor pruned and are therefore naturally organic. The increasing trade in wild cacao is having a positive impact on residents' quality of life. Very few young adults leave the region, as their traditional way of life is deeply entrenched and urban areas are some distance away.

TRANSPORTING THE CACAO

From Baure the wild Bolivian cacao is transported about 400 km over unpaved roads to Trinidad. During the rainy season, this first section of the journey is extremely difficult and laborious for people and machinery.

From Trinidad, it is another 500 km to Santa Cruz, from where it is transported a further 1,100 km by truck over the Andes to Arica (Chile). In the port of Arica, the beans are loaded onto ships for onward transport to Europe by sea.

FELCHLIN IN BOLIVIA

OUR PARTNER AND DIRECT COOPERATION ON SITE

Max Felchlin AG has been sourcing wild cacao from Bolivia since 2005. And from Sumar Ltda., owned by the Vacaflores family, since 2014. This collaboration is extremely successful and the quantities purchased have steadily increased in recent years. On site, Sumar Ltda.'s buyers oversee the procurement of the cacao beans and check the quality. Cacao is part of the daily food component for the local population and over generations knowledge of the fermentation and drying process have been passed on.

Sumar Ltda. further helps with its industrial know-how and also with careful consideration for the local conditions helps to gently optimise the processes even further.

Globally unique „wild cacao" is a niche product and is often associated with Felchlin under this name. As the wild cacao beans are very small, a loss of over 35% occurs while they are being processing in the Ibach factory, which is considerably higher than with conventional beans. In light of this, a great deal of effort which is definitely worth it and does a great deal of good.

BOLIVIAN COUVERTURE AWARDED ENVIRONMENTAL LABEL

Thanks in part to Felchlin's involvement, these vast, natural areas are still in their original condition and have not fallen victim to deforestation and livestock farming. As a result of this side-effect, «GEO protects the rain forest» awarded Felchlin Wild Cacao from Bolivia its label in January. This is a German association that campaigns to preserve tropical and sub-tropical forests.

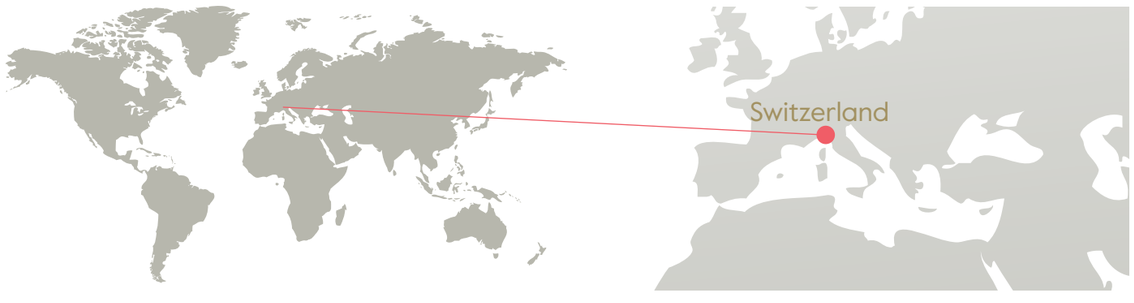
GEO SCHÜTZT DEN REGENWALD e.V.

BIOSPHERE IN THE HEART OF SWITZERLAND

The UNESCO Biosphere Entlebuch

The UNESCO Biosphere Entlebuch lies in the heart of Switzerland and includes an area of 395 km². Almost 17 000 residents live in the municipalities Romoos, Doppleschwand, Entlebuch, Hasle, Schuepfheim, Escholzmatt-Marbach and Fluehli.

Entlebuch is rich in unique natural treasures: A breathtaking moor landscape, rugged alpine foothills and succulent green fields that have been farmed for generations in a traditional and gentle manner. Entlebuch was declared the first biosphere reserve in Switzerland by UNESCO in 2001.



FELCHLIN IN ENTLEBUCH

Direct collaboration

HIGHEST QUALITY DUE TO TRADITIONAL FEEDING

Farmers in Entlebuch produce their meadow milk with passion and regional loyalty. In the tradition of the region, cows graze in fields of fresh grass in summer and are fed the same grass that has been dried under the sun in winter. The quality, natural feed is reflected in the high quality of the milk. Treatment of the animals is also in harmony with nature: regular freedom to roam and a limited number of cows in the barn ensure they feel comfortable.

GENTLE PROCESSING OF MILK

The milk's flavour is influenced in the feed and gentle processing methods. Naturally, this unique flavour is reflected in the finished chocolate. The mountain meadow milk from Entlebuch is purely natural, it has not been homogenized and is dried using reduced heat. This gentle processing allows the retention of the valuable uniqueness of the milk, which is then combined with other fine ingredients to create a delicious Felchlin chocolate.

A SHORT GLANCE INTO THE UNESCO BIOSPHERE ENTLEBUCH

GRAND CRU BOLIVIA 45% 60H AU LAIT DE TERROIR

BOLIVIA

MILK CHOCOLATE COUVERTURE WITH MOUNTAIN MEADOW MILK RONDO

Application

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

Ingredients

Sugar, cacao butter, whole **milk** powder, cacao kernel (17%) (Bolivia). Cocoa: 45 % minimum.

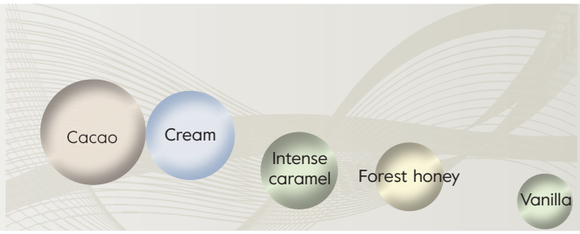
I CARTON: 6 KG/13.2 LBS; 2 KG BAGS/3×4.4 LBS
FELCHLIN ITEM: CS90S

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	37.6%	7.1%	39.1%	18 mth

Cacao intensity
[Scale 1 to 10]

Bolivia Lait de terroir 45% - 60h

Flavour/Intensity
[Chronological perception]



Emotions
[Character]

warm hearted
harmonious
gentle

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

Felchlin Art.No.	Product Name	Certification	Units
OTHER PRODUCTS WITH CACAO FROM BOLIVIA			
CVI5	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate Rondo		CT 6 kg
CS93	Bolivia 68%-60h, Dark chocolate couverture Rondo		CT 6 kg
OTHER PRODUCTS WITH MILK POWDER FROM THE UNESCO BIOSPHERE ENTLEBUCH			
CO22	Opus Lait 38% au lait de terroir, Milk chocolate couverture with mountain meadow milk Rondo		CT 6 kg
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain meadow milk Rondo		CT 6 kg

«PERFECTION IS ACHIEVED, NOT WHEN THERE IS NOTHING MORE TO ADD, BUT WHEN THERE IS NOTHING LEFT TO TAKE AWAY». Antoine de Saint Exupéry

EXCLUSIVE RECIPE IDEAS WITH THE FELCHLIN GRAND CRU BOLIVIA 45% 60H AU LAIT DE TERROIR

INTENSE BOLIVIA CHOCOLATE TART

This individual open tart consists of different layers, combining crumbly chocolate shortcrust pastry, a dark frangipane and a milk chocolate cremeux made with Bolivia 45%. In addition, the tart is garnished with a light chocolate-chantilly crème.

In creating this recipe, great care was taken not to affect the authentic flavour profiles of the Bolivian couvertures. The combination of different applications and textures results in a balanced and harmonious taste experience.

This recipe is particularly suitable for à la carte desserts.

ORANGE BOLIVIA MILK PETITS GÂTEAUX

A light chocolate sponge with a crunchy crumble and a dark Bolivia 68% cremeux is then covered with a delicate Bolivia 45% orange mousse.

The main focus in this recipe was ensuring that the sweetness was balanced, thus creating a perfect harmony between the flavour profile of the Bolivia 45% and the orange. The crunchy component also leads to an enduring taste experience both in the mouth and on the palate.

This recipe is particularly suitable for sales showcases and buffets or, in a smaller version, as an «afternoon tea» item.

FLEUR DE SEL BOLIVIA CUT PRALINE

A classic cut and enrobed praline recipe, developed by Jean-François Castagné and based on his philosophy, as well as the manufacturing processes that he developed himself.

The fleur-de-sel subtly enhances the special caramel note of the Bolivia 45% couverture. The addition of caramel and thus additional sweetness is therefore superfluous.

The particular interplay here of the noble ingredients, in conjunction with the expertise of the developer of this particular recipe will be certain to convince anyone who is fond of caramel.

COFFEE CARAMEL BOLIVIA PRALINE

A classic moulded praline consisting of an espresso-caramel filling and a ganache made with the Bolivia 45% couverture.

This recipe combines the flavours of both coffee and cocoa beans from South America, together with the chosen colours which symbolise the jungle, the wild cocoa beans from Bolivia and the mountain meadow milk powder from the Entlebuch region in central Switzerland.

The harmonious combination of coffee and chocolate conveys the consumer for a brief moment to the regions of the origin.

BOLIVIA 45% TRUFFES

A classic chocolate truffle recipe, developed by Jean-François Castagné and based on his philosophy, as well as the manufacturing processes that he developed himself.

In this creation, the flavours and principal characteristics of the Bolivia 45% are fully accentuated in their purest form.

This truffle allows the consumer to enjoy the sensorial experience of the Bolivia 45% couverture with its abundant flavour notes of burnt caramel, cream, forest honey and vanilla.

MANGO WITH BOLIVIA CHOCOLATE

A light Bolivia 45% mousse with a filling of chocolate sponge is topped with a Bolivia 45% jelly. The dessert is garnished with a whipped ganache, caramelised pistachios and a chocolate almond crumble. In addition, it is accompanied with a mango sauce and a Bolivia 68% cremeux.

The aim of this recipe was to create a delicate and well-balanced combination of different flavours, aromas and textures.

It is particularly suitable as a classic plated dessert or as the highlight on a multi-course menu.

VISIT OUR RECIPES AND BE INSPIRED BY THE DIVERSITY.

Felchlin
SWITZERLAND

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MAX FELCHLIN AG
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