

# CACAO FRUIT COUVERTURE

One Fruit – Two Ingredients – One Couverture



Felchlin is breaking new ground with the Cacao Fruit Couverture.

The cacao mass Bolivia forms the basis of the new taste experience, supplemented with Cacao Fruit Juice concentrate. This results in a never seen before couverture, which is made from 100% cacao fruit in its purest form.

**Felchlin**  
SWITZERLAND

# COUVERTURE IN ITS PUREST FORM

The wild, noble and at the same time rare cacao from Bolivia, forms the basis of the Cacao Fruit Couverture.

## TWO INGREDIENTS – ONE COUVERTURE

Pure Koa cacao fruit juice pressed from the pulp of the cacao pod introduces new flavour dimensions and a pure sweetness to Felchlin's Cacao Fruit Couverture. Both the cacao fruit juice and the wild Bolivia cacao beans represent a respectful relationship to the environment and methods that are unique and genuinely sustainable for the benefit of people and the nature. Cacao fruit juice originates in Assin, Acrofoom, Ghana. The pulp of the cacao pod is pressed and pasteurised directly on location by the farmers using solar technology. The juice then undergoes a gentle concentration step and lends an outstanding natural sweetness to the chocolate.

At the Felchlin manufacture in Ibach, the sweet cacao fruit juice and wild Bolivia cacao are united into a noble, unique and pure couverture.



## 2 Ingredients: Cacao and Koa Cacao Fruit Juice

### CACAO BOLIVIA

The unique and rare wild cacao, Criollo Amazonico, originates in the Bolivian lowlands in the province of Beni. The gatherers, mostly indigenous chimanes seek out the widely scattered cacao islands, where they collect the ripened fruit from the trees. They then bring the pods to pre-designated collection points using horses or dugout canoes. The beans are then fermented and dried in the sun at these points. The trees are not cultivated, they are left to nature and are not cut or fertilised. Our direct Partners in Bolivia are responsible for quality control, purchasing, drying and transportation of these cacao beans on behalf of Felchlin Switzerland.

### SOCIAL IMPACT

For around 800 indigenous families who harvest the cacao in the lowlands of Beni, Bolivia, the cacao collected is a very important raw material that helps to cover part of the cost of living of the households. The pressing and pasteurising of the pulp to make Koa cacao fruit juice allows around 1,000 Ghanaian cacao farms to generate about 30% more income and greatly reduce food waste.

### CACAO FRUIT JUICE – FROM TRUST TO COMMUNITY

In 2017 the three creative minds at Koa had an exciting idea how they could contribute to sustainable growth in rural Ghana. Koa was born from a sophisticated concept, innovative processes and a great deal of passion. Trust forms the basis for cooperation between Koa and the farming communities. Koa utilises the pulp of the cacao pod and provides the farmers with an additional income. At the same time, Koa brings a hitherto unknown, fresh taste to the market with its 100% natural cacao fruit juice. With Felchlin, Koa has found a partner who also cares about the high quality of unique products and the respectful treatment of people and the environment in the growing regions.

The cacao fruit juice is gently concentrated and blended with the cacao kernel to give the natural sweetness and unique flavours of the cacao back to the couverture. Felchlin in Ibach has combined the two components to create a unique and noble, pure couverture.

## CACAO FRUIT COUVERTURE

COUVERTURE DARK RONDO



### Application

Ice-cream, creams, jellies, pralines

### Specification

Cacao kernel (75%) (Bolivia), cacao fruit juice concentrate

### Shelf life

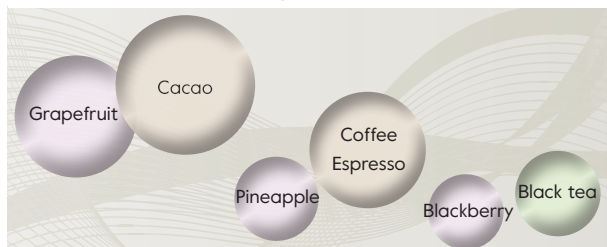
Cool and dry 8 to 18°C.

ONDOS — UNIT CT 1x6kg ART.NR.: CV15

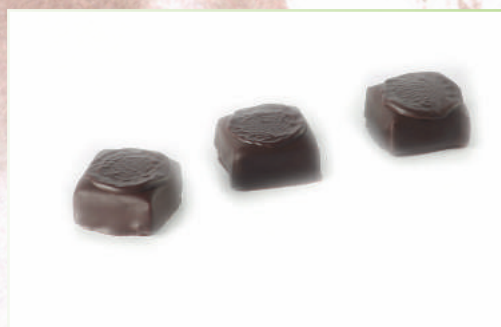
Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦	43.7%	–	*12.2%	18 mth

\*Sugars from cacao fruit juice

### Flavour/Intensity [Chronological perception]



More recipes are available under [www.felchlin.com](http://www.felchlin.com)



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