

EDELWEISS 36%

White couverture produced with Swiss milk and sugar



This is the highest possible quality of white couverture currently available on the market. It is very easy to temper and has a shiny appearance when used for both moulding and dipping.

Felchlin
SWITZERLAND

The couverture Edelweiss 36% is the perfect base for creating flavoured chocolate bars. With our different OSA-fillings you give your chocolate bars a real fruity note and a fresh appearance. The application is easy and efficient. Depending on your customers taste you create a real eye-catcher and offer them a special flavour experience.

EDELWEISS 36%

COUVERTURE WHITE RONDO AND BAR



Application

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

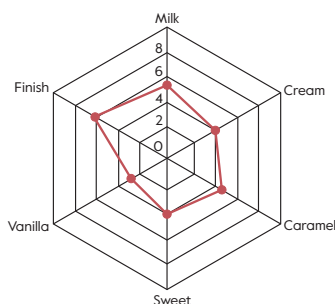
Specifications

Sugar, cacao butter, whole MILK powder, skimmed MILK powder, emulsifier (E322: SOYA lecithin), vanilla extract Madagascar.



RONDOS — UNITS ct 2x6kg ITEM: CS84E
BAR — UNITS ct 2x10kg ITEM: FE36E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
☾☾☾	36 %	4.7%	49.3%	18 mth



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