

GRAND CRU MARACAIBO

World's Best Couverture



In a taste analysis, all of the world's top chocolates were sampled by the renowned and independent "Accademia Maestri Pasticceri Italiani". During the blind degustation Felchlin's Maracaibo Clasificado 65% was awarded with Gold Medal and the title of "World's Best Couverture".

Felchlin
SWITZERLAND

The cacao region “Sur del Lago” is found in Venezuela, near lake Maracaibo. In the hills at the base of the Andes lies an area of approximately 5'000 ha, which is used to cultivate cacao trees.

Since a long time we were working together with the family Franceschi, which have been active cacao farmers for generations.

MARACAIBO CRIOLAIT 38%

COUVERTURE MILK RONDO



Application

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

Specifications

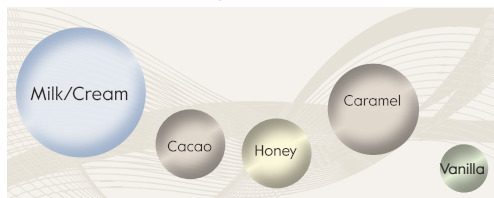
Sugar, cacao butter, cacao kernel, skimmed MILK powder, whole MILK powder, CREAM powder, emulsifier (E322: SOYA lecithin), vanilla Madagascar.



RONDO 2KG — UNITS: ct 2x6kg ITEM: CS36E
BAR 500G — UNITS: ct 2X10kg ITEM: CL92E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	33.9%	4.8%	47.1%	18mth

Flavour/Intensity [Chronological perception]



MARACAIBO CRÉOLE 49%

COUVERTURE MILK RONDO



Application

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

Specifications

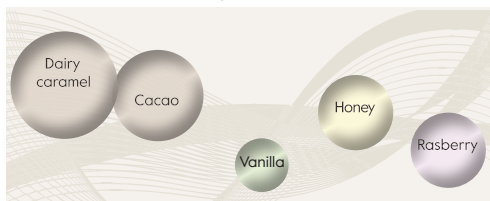
Sugar, cacao kernel, cacao butter, CREAM powder, skimmed MILK powder, emulsifier (E322: SOYA lecithin), vanilla Madagascar.



RONDO 2KG — UNITS: ct 2x6kg ITEM: CS58E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	35.9%	7.0%	39.6%	18mth

Flavour/Intensity [Chronological perception]



MARACAIBO CLASIFICADO 65%

COUVERTURE DARK RONDO



Application

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

Specifications

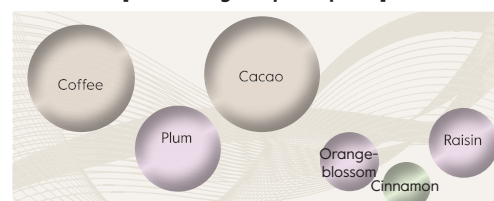
Cacao kernel, sugar, cacao butter, emulsifier (E322: SOYA lecithin), vanilla Madagascar.



RONDO 2KG — UNITS: ct 2x6kg ITEM: CS59E
BAR 500G — UNITS: ct 2X10kg ITEM: CL59E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
▲▲▲	42.0%	—	34.1%	24mth

Flavour/Intensity [Chronological perception]



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Switzerland
www.felchlin.com