

SAO PALME

Couvertures with a well-balanced fragrance of a fruity, aromatic cacao taste



The traditional and gentle roasting process reveals the original and intense aroma of the Forastero cocoa beans. Cocoa butter from the first pressing and pure Bourbon Vanilla are the basis of the Sao Palme couvertures. The rich Swiss milk taste in the Sao Palme 30% and Sao Palme 36% is sustained with a subtle note of honey and caramel. Discover also our newest entry the Sao Palme 43% with a typical Swiss milk chocolate taste, smooth and not too sweet.

Felchlin
SWITZERLAND

SAO PALME 30%

WHITE CHOCOLATE COUVERTURE RONDO



SAO PALME 36%

MILK CHOCOLATE COUVERTURE RONDO



SAO PALME 43%

MILK CHOCOLATE COUVERTURE RONDO



Application

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

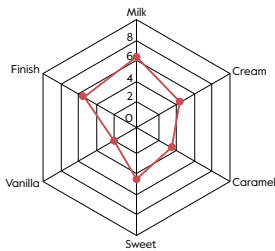
Specifications

Sugar, cacao butter, partially skimmed **milk** powder, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract Madagascar



Rondo 2 kg – UNITS: ct 1×20 kg ITEM: CR17E
Viscosity Cacao fat Milk fat Sugar Shelf life

☾☾☾ 30.9% 4.3% 58.4% 18 mth



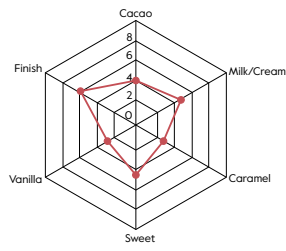
Specifications

Sugar, cacao butter, cacao kernel (12%) (Ghana), partially skimmed **milk** powder, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla Madagascar



Rondo 2 kg – UNITS: ct 1×20 kg ITEM: CR18E
Viscosity Cacao fat Milk fat Sugar Shelf life

☾☾☾ 30.9% 4.2% 52.8% 18 mth



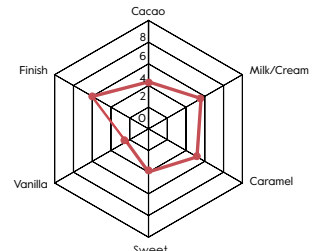
Specifications

Sugar, cacao butter, whole **milk** powder, cacao kernel (18%) (Ghana), emulsifier (E322: sunflower lecithin), vanilla Madagascar



Rondo 2 kg – UNITS: ct 1×20 kg ITEM: PS60E
Viscosity Cacao fat Milk fat Sugar Shelf life

☾☾☾ 35.1% 6.2% 42.6% 18 mth



SAO PALME 60%

DARK CHOCOLATE COUVERTURE RONDO



SAO PALME 75%

DARK CHOCOLATE COUVERTURE RONDO



Application

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

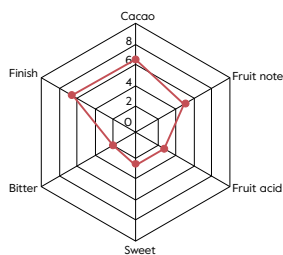
Specifications

Cacao kernel (49%) (Ghana), sugar, cacao butter, emulsifier (E322: **soya** lecithin), vanilla Madagascar



Rondo 2 kg – UNITS: ct 1×20 kg ITEM: CR19E
Viscosity Cacao fat Milk fat Sugar Shelf life

☾☾☾ 38.8% – 38.6% 24 mth



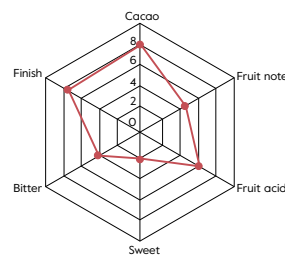
Specifications

Cacao kernel (68%) (São Tomé and Príncipe) sugar, cacao butter, emulsifier (E322: **soya** lecithin)



Rondo 2 kg – UNITS: ct 1×20 kg ITEM: CO45E
Viscosity Cacao fat Milk fat Sugar Shelf life

☾☾☾ 45.0 – 24.1% 24 mth



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