

ULTRA COATINGS & MOLDINGS

Dark, Milk & White – No tempering required



Felchlin's Ultra Coating and Molding are easy to use glazes requiring no tempering. The resulting shiny coating elegantly displays cakes and pastries, adding a rich chocolatey taste and clean finish.

Felchlin
SWITZERLAND

ULTRA MOLDINGS

(NO TEMPERING REQUIRED)

MELT & USE

The Ultra Molding - is easy to use as no tempering is required. Perfect for molded dimensional items or confectionery requiring a firmer coating as it sets with a shiny finish and firm snap.



ULTRA DARK M GLAZE DARK RONDO



ULTRA DARK M GLAZE DARK BAR



ULTRA WHITE M COATING WHITE RONDO



Application

For coating of cakes, tarts, pastries and confectionaries. To mold fancy items (Easter bunnies, eggs etc.).

Preparation

Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.

Ingredients

Sugar, hardened palm kernel oil, low-fat cacao powder, dextrose, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.

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Sugar, hardened palm kernel oil, low-fat cacao powder, dextrose, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.

Ingredients

Sugar, hardened palm kernel oil, hardened coconut fat, skimmed **milk** powder, dextrose, whole **milk** powder, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar.



I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS91S – SHELF LIFE 18 MTH

I BOX: 22 LBS/10 KG; 5 X 4.4 LBS/2 KG
FELCHLIN ITEM: CP52S – SHELF LIFE 18 MTH

I BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS97S – SHELF LIFE 18 MTH

For further information, please contact your local dealer or e-mail Felchlin at export@felchlin.com



MAX FELCHLIN AG
Switzerland
www.felchlin.com

ULTRA COATINGS

(NO TEMPERING REQUIRED)

MELT & USE

The Ultra Coatings - are the ideal coating for chocolate cakes and pastries, dipping cookies, fresh fruit, and many other applications.

Great chocolately taste!



ULTRA DARK
GLAZE DARK RONDO



ULTRA MILK
GLAZE MILK RONDO



ULTRA WHITE
COATING WHITE RONDO



Application

To coat and fill tortes, cakes, pastries and confectionaries.

Preparation

Warm to between 48–50°C/118–122°F. Working temperatures 35–45°C/95–113°F. Does not need tempering.

Ingredients

Sugar, coconut oil, low-fat cacao powder, illipe butter, shea butter, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.

Ingredients

Sugar, coconut oil, whole **milk** powder, low-fat cacao powder, illipe butter, shea butter, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla* Madagascar.

Ingredients

Sugar, coconut oil, skimmed **milk** powder, dextrose, whole **milk** powder, illipe butter, shea butter, emulsifier (E322: **soya** lecithin), vanilla extract* Madagascar.



1 BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CU5IS – SHELF LIFE 18 MTH



1 BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CU5OS – SHELF LIFE 18 MTH



1 BOX: 13.2 LBS/6 KG; 3 X 4.4 LBS/2 KG BAGS
FELCHLIN ITEM: CS96S – SHELF LIFE 18 MTH

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