



Couvertures

Article name	Description	Suitable for	Viscosity (1)	Cocoa % (2)	Milk %	Saccharose %	Nut content %	Total fat %	Packaging							Pour into mould	Pour into hollow articles	Dipping	Spraying	Flavouring	Covering	Making ganache	Coating
									Cistern	Container	10kg bag, broken	16.5kg bag, broken	20kg bag, broken	10kg bucket	150 x 100g bar								
Shelf life in weeks									5	4	40	40	40	104	104	104							
Storage temperature °C									40-50	40-50	10-15	10-15	10-15	10-15	10-15	10-15							
Number of packages per pallet											40	23	20	33	54	80							
Dark Couvertures																							
Couverture Marmor	Very strong cocoa flavour.	Pastries	●●●●	93.5		4.5		53.7														✓	
Couverture Noir 72	Unique and subtle bitterness with a harmonious fruit acidity. Intense and long-lasting finish.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereals	●●●○	72.5		26.2		45.6	10123949						10124323	10124197	✓	✓	✓	✓	✓	✓	✓
Couverture Noir 72 RA									10197367	10127608													
Couverture Avanta Noir 72	Suitable for diabetics as part of a controlled diet (with polyols instead of sugar).	Confectionery Patisserie & Desserts Cereals	●●●○	72.6				45.4							10186617		✓	✓	✓	✓	✓	✓	✓
Couverture Nuance 66	Distinctive cocoa flavour. Cocoa mass is more than 80% high-grade fine flavoured cocoa.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereals	●●●○	66.3		32.4		41.4	10126397	10122356							✓	✓	✓	✓	✓	✓	✓
Couverture Ecuador thin RA	Very runny couverture. Distinctive cocoa flavour. Cocoa mass is 100% from Ecuador, finest high grade cocoa flavour.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereals	●●●●	61.9	6.0	30.9		45.7						10124106			✓	✓	✓	✓	✓	✓	✓
Couverture Nerocco 61	Cocoa mass is more than 60% high-grade fine flavoured cocoa.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereals	●●●○	61.0		37.7		37.0		10131377					10004797	10131674	✓	✓	✓	✓	✓	✓	✓
Couverture Nerocco 61 RA																10129278							
Couverture Luceria	Harmonic chocolate taste. No added flavourings.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereals	●●●○	60.7		38.1		38.5		10123742				10130626			✓	✓	✓	✓	✓	✓	✓
Couverture Nobile 55	Distinctive high grade cocoa flavour. Cocoa mass is more than 80% high-grade fine flavoured cocoa.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereals	●○○○	55.8		43.0		34.3							10124659		✓	✓	✓	✓	✓	✓	✓
Couverture Nobile 55 RA																10128487							

(1) Viscosity: ●●●● very runny to ●○○○ thick
 (2) % Cocoa: Percentage of dry cocoa solids
 OL = lecithin free

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									Cistern	Container	10kg bag, broken	16.5kg bag, broken	20kg bag, broken	10kg bucket	150 x 100g bar									5kg box, Rondini						
Shelf life in weeks									5	4	40	40	40	104	104	104														
Storage temperature °C									40-50	40-50	10-15	10-15	10-15	10-15	10-15	10-15														
Number of packages per pallet											40	23	20	33	54	80														
Couverture extra thin	Aromatic, bitter cocoa flavour. Very runny.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereals	●●●●	52.4		46.3		37.4	10004179					10004175									✓	✓	✓	✓	✓	✓	✓	✓
Couverture Crémant OL RA	Excellent cocoa flavour, aromatic and bitter. No e-numbers or lecithin.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereals	●●●○	51.5		47.8		35.6					10122932												✓			✓	✓	
Couverture Crémant 50	Aromatic, bitter cocoa flavour. Excellent mix of cocoa masses.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereal	●●●○	50.9		47.9		35.3						10126226		10126604	10125766							✓	✓	✓	✓	✓	✓	✓
Couverture Crémant 50 RA										10123940				10130782																
Couverture Gordola RA	Balanced cocoa flavour, relatively runny.	Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	50.7	2.0	45.9		36.0	10124719														✓	✓	✓	✓	✓	✓	✓	✓
Couverture 248 RA	Very runny, somewhat coarse texture and with no added flavourings.	Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●●	49.2	2.5	47.1		35.3	10130743	10125650						10123171*							✓	✓	✓	✓	✓			
Couverture 98 RA	Couverture with aromatic and bitter cocoa flavour. Cocoa mass is more than 83% high-grade fine flavoured cocoa.	Confectionery Patisserie & Desserts Ice cream Dairy products Cereals	●●●○	48.0	3.9	46.8		36.7		10122259													✓	✓	✓		✓	✓	✓	✓
Cooking Chocolate	Cooking Chocolate. Bake stable and bitter.	Patisserie & Desserts Ice cream Pastries	●●●○	46.1		52.4		28.1		10121995													✓			✓		✓		
Cooking Chocolate RA										10121445	10125589																			
Chocolate Crémant Robust RA	Chocolate with hazelnut flavour and aromatic, bitter cocoa flavour. More fat bloom resistant than Couverture Crémant 50.	Patisserie & Desserts Ice cream Pastries / Long-life pastries Dairy products Cereals	●●●○	44.1	4.1	48.2		34.2		10123823													✓	✓	✓	✓	✓	✓	✓	✓

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* 75g sachets (BT) in 3.75 kg box on pallet with 49 boxes = Item No. 10123171. Addition to baking set.

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									Cistern	Container	10kg bag, broken	16.5kg bag, broken	20kg bag, broken	10kg bucket	150 x 100g bar									5kg box, Rondini								
Shelf life in weeks									5	4	40	40	40	78	78	78																
Storage temperature °C									40-50	40-50	10-15	10-15	10-15	10-15	10-15	10-15																
Number of packages per pallet											40	23	20	33	54	80																
Milk Couvertures																																
Couverture Milk-Dark 44 / 27 RA	Authentic milk note paired with a high proportion of selected cocoa. The traditional conching process gives the fine milk couverture a long-lasting finale.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	44.6	27.1	26.6		43.0		10123678												✓	✓	✓	✓		✓	✓	✓			
Milkchoco-Coating 318 RA	Very runny milk couverture.	Ice cream	●●●●	44.3	16.8	37.5		46.0	10126441	11003995																			✓		✓	✓
Milk Couverture Intense 42 / 14	Milk chocolate with strong cocoa flavour. Cocoa mass is more than 42% high-grade fine flavoured cocoa.	Confectionery Patisserie & Desserts Long-life pastries Dairy products Cereals	●●●●	42.2	14.6	41.8		39.2														✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Milk Couverture Ronco RA	Milk couverture with distinctive milk chocolate flavour and extremely low viscosity.	Confectionery Patisserie & Desserts Long-life pastries Dairy products Cereals	●●●●	41.0	17.0	39.1		42.1		10123977												✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Milk Couverture Gracile 38 / 20 RA	Delicately melting Swiss milk chocolate in a reduced sugar version.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	38.6	20.8	12.3		39.0		10127121												✓	✓	✓	✓		✓	✓	✓			
Milk Couverture lactose free RA	Whole milk chocolate without lactose. Slight caramel flavour, smooth.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	37.7	18.0	42.8		40.4		10125740												✓	✓	✓	✓	✓	✓	✓			✓	
Milk Couverture Rivo 36 / 20	Classic and very runny milk chocolate with vanilla extract.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●●	36.6	20.5	41.9		38.0	10124329													✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Milk Couverture Organic Havelaar	From EU-certified organic production. With FAIRTRADE (Max Havelaar) certified ingredients.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	35.5	24.4	40.0		37.2		10128221												✓	✓	✓		✓	✓	✓	✓	✓	✓	
Milk Couverture Classic 34 / 19	Typical Swiss milk chocolate taste with a relatively strong cocoa flavour. Cocoa mass is made from more than 59% high grade fine flavoured cocoa.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	34.7	20.0	44.0		34.8	10130850	10004182				10004174		10127338	10129183					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Milk Couverture Classic 34 / 19 RA									10123446	10122437																						

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									Cistern	Container	10kg bag, broken	16.5kg bag, broken	20kg bag, broken	10kg bucket	150 x 100g bar									5kg box, Rondini					
Shelf life in weeks									5	4	40	40	40	78	78	78													
Storage temperature °C									40-50	40-50	10-15	10-15	10-15	10-15	10-15	10-15													
Number of packages per pallet											40	23	20	33	54	80													
Milk Couverture 55 RA	Milk couverture, very runny, somewhat coarse texture and with no additional flavourings.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●●	34.6	20.0	44.0		35.1	10127102	10127252												✓	✓	✓	✓	✓	✓	✓	✓
Milk Couverture Melide RA	Milk chocolate with balanced cocoa and milk flavour.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●●	34.3	19.5	44.7		35.2	10125419													✓	✓	✓	✓	✓	✓	✓	✓
Milk Couverture Bright 33 / 14	Typical milk flavour, relatively light colour.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	33.5	14.1	51.2		34.0					10004173		10124430							✓	✓	✓	✓	✓	✓	✓	✓
Milk Couverture Bright 33 / 14 RA																													
Milk Couverture Lucerna RA	Relatively raw- and sweet-tasting milk couverture.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	31.7	14.1	53.0		32.0		10130361												✓	✓	✓	✓	✓	✓	✓	✓
Milch-Couverture Extra 31 / 25	Extra-fine, light milk chocolate, with typical milk flavour, light hazelnut note and mild cocoa note.	Confiserie Patisserie & Dessert Eiswaren Dauerbackwaren Molkereiprodukte Cerealien	●●●○	31.3	26.0	38.7	3.0	35.2		10184083												✓	✓	✓	✓	✓	✓	✓	✓
Milk Couverture Avanta 30 / 25	Suitable for diabetics as part of a controlled diet (with polyols instead of sugar). Cocoa mass is more than 54% high-grade fine flavoured cocoa.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	30.9	25.6		3.0	35.0							10186285							✓	✓	✓	✓	✓	✓		✓
Milk Couverture Lucia RA	Relatively raw- and sweet-tasting milk chocolate.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	30.3	14.1	54.5		30.0	10122143													✓	✓	✓	✓	✓	✓	✓	✓
Milk Chocolate Gianduja RA	Fine, creamy milk chocolate with a pronounced gianduja-hazelnut flavour. May be labelled with the addition "Gianduja hazelnut" or "Gianduja".	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	29.8	15.5	39.0	15.1	39.0		10130067												✓	✓	✓	✓	✓	✓	✓	✓

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Shelf life in weeks									5	4	40	40	40	65	65	65														
Storage temperature °C									40-50	40-50	10-15	10-15	10-15	10-15	10-15	10-15														
Number of packages per pallet											40	23	20	33	54	80														
White Couvertures																														
White Couverture Blanca 35 / 21	Balanced milk flavour.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	35.8	21.2	41.7		39.6	10128139	10126320					10004570	10127363							✓	✓	✓	✓	✓	✓	✓	✓
White Couverture Blanca 35 / 21 RA									10197449	10122869																				
Chocolate Trendy Blond RA	Creamy, smooth white couverture. Incomparable taste with delicate caramel and biscuit flavour.	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	30.5	16.6	51.7		35.0							10195780								✓	✓	✓	✓	✓	✓	✓	✓
White Couverture 807																														✓
White Couverture 807 RA	Very strong milk flavour, less sweet (contains lactose).	Confectionery Patisserie & Desserts Ice cream Long-life pastries Dairy products Cereals	●●●○	34.5	24.0	40.5		42.7		10122307													✓	✓	✓	✓	✓	✓	✓	
White Couverture thin RA	Very thin, white couverture. Balanced milk flavour.	Ice cream	●●●○	44.3	16.8	37.5		46.0		10129339														✓		✓	✓			

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