

SUPREMO 62%, ALBA 36% AND LACTA 38%

Special Couvertures – no sugar, no added sugar



With these couvertures you have the possibility to create tasty deserts and going along with the trend of consuming sugar free or no added sugar products.

Felchlin
SWITZERLAND

In 2003 Felchlin started producing couvertures with sugar substitutes. Supremo 62%, Lacta 38% and Alba 36% were created and since then have been steady enhanced. In addition, the lactose-free couverture „Lacta“ means lactose-intolerant chocolate connoisseurs can also now enjoy the finest milk chocolate.

SUPREMO 62%

COUVERTURE DARK BAR

SUGAR FREE



Application

Ideal for cut and moulded chocolates. Suitable for confectionery, pastry, flavouring and ice cream.

Specifications

Cacao kernel (Ghana), sweetener (E965: maltitol), cacao butter, vanille Madagascar, emulsifier (E322: sunflower lecithin).



LACTA 38%

COUVERTURE MILK BAR

NO ADDED SUGAR, LACTOSE FREE



Application

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

Specifications

Sweetener (E965: maltitol), whole MILK powder low in lactose, cacao butter, cacao kernel, emulsifier (E322: sunflower lecithin), vanilla Madagascar.



ALBA 36%

COUVERTURE WHITE BAR

NO ADDED SUGAR



Application

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

Specifications

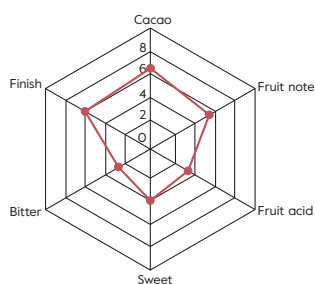
Sweetener (E965: maltitol), cacao butter, whole MILK powder, skimmed MILK powder, vanilla extract Madagascar, emulsifier (E322: SOYA lecithin).



BAR 500G — UNITS: ct 2x10kg ITEM: CL72E

Viscosity Cacao fat Milk fat Sugar Shelf life

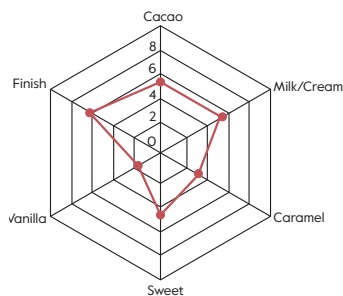
☾☾☾ 40.3% — 0.2% 24mth



BAR 500G — UNITS: ct 2x10kg ITEM: CL7IE

Viscosity Cacao fat Milk fat Sugar Shelf life

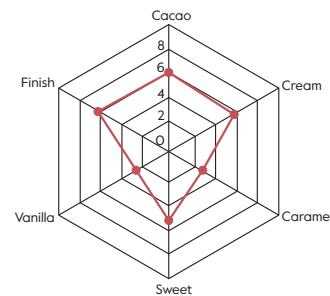
☾☾☾ 30.5% 6.8% 9.7% 18mth



BAR 500G — UNITS: ct 2x10kg ITEM: CL79E

Viscosity Cacao fat Milk fat Sugar Shelf life

☾☾☾ 36.1% 4.7% 11.2% 18mth



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