

Halbfabrikate für die süße Branche

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Chocolate couvertures and block chocolate

The codes indicate the composition.

Code 70/30/41, for example, means:

- a) 1st number percentage of cocoa solids 70%
- b) 2nd number percentage of sugar 30%
- c) 3rd number total fat content 41%

The code 35/35 for whole milk-chocolate couverture means:

- a) 1st number percentage of cocoa solids 35% (remainder sugar and milk = 65%)
- b) 2nd number total fat content 35% (cocoa butter and milk fats together)

The higher the fat content, the more liquid the couverture.

Storage:

cool at max. 18°C, dark, dry
relative air humidity: max. 60 %

The following varieties are offered:

Plain chocolate:



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|------|---------------------------------|--|
| 550 | Block chocolate
55/45/30 | A plain block chocolate that can be used for various purposes, and is favourably priced. Mainly used for solid blocks, decoration and for grating. |
| 608 | "Rhine" couverture
60/40/38 | For these dark couvertures high-quality cocoa beans have been added to give them a more delicate flavour. |
| 600 | "Rhine" couverture
60/40/40 | The degrees of fat content are geared to the various applications and techniques in high-class confiserie. |
| 602 | "Rhine" couverture
60/40/42 | |
| 1608 | "Danube" couverture
60/40/38 | This is the most widely used dark couverture for quick, easy work. It goes a long way because thin coatings are possible. |
| 1701 | "Danube" couverture
70/30/41 | A very dark couverture of low viscosity. |

Milk chocolate:



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|------|---|---|
| 355 | Whole milk chocolate couverture 35/35 | Rich and milky taste but reasonably priced, viscosity for all kinds of work. |
| 388E | Superior whole milk chocolate couverture, light 38/38 | Very light in colour, therefore suitable for decoration and contrast.
Very good for shells. |
| 377E | Superior whole milk chocolate couverture, extra light 37/37 | The Java cocoa beans, which are light in colour when crushed, give this couverture a special appeal.
Excellent for fine, particularly light and decorative coatings and for piping.
These light coatings are indispensable for assorted chocolates. |
| W 35 | White milk chocolate 35 | For all kinds of white decorations for coating, hollow shapes and solids. |

