

Chocolate couvertures and block chocolates

Couvertures and chocolate mixtures consist mainly of cocoa components, sugar and, if necessary, milk components. Refining the flavour with mocha and hazelnut kernels is permitted. The distinction between couverture and chocolate is made based on the total fat content and the minimum content of fat-free cocoa solids.



Storage

Cool at max. 18 °C, dark, dry
Relative air humidity: max. 60 %

Plain chocolate

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

600 "RHINE" COUVERTURE 60/40/40

602 "RHINE" COUVERTURE 60/40/42

For these dark couvertures, high-quality cocoa beans have been added to give them a more delicate flavour. The degrees of fat content are geared to the various applications and techniques in high-class confectionery.

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

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.

368 SUPERIOR WHOLE MILK CHOCOLATE COUVERTURE 36/38

The cocoa beans from Madagascar, which are light in colour, give this couverture a special appeal. Excellent for delicate, particularly light and decorative coatings and for piping. These light coatings are indispensable for assorted chocolates.

W35 WHITE MILK CHOCOLATE 35

For all kinds of white decorations for coating, hollow shapes and solids.

