



# EXQUISITE MILK CHOCOLATE COUVERTURES



## Use

- ✓ Confectionery
- ✓ Pastries and desserts
- ✓ Coatings
- ✓ Fillings
- ✓ Ice cream products
- ✓ Long-life baked goods
- ✓ Baked goods
- ✓ Ganache
- ✓ Cereals

## Advantages

- ✓ Covers multiple cocoa & mica flavor profiles
- ✓ Can be used for a wide range of applications
- ✓ Easy to process

## Delivery form

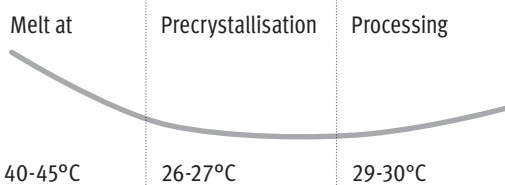


150 x 100g bars

## Shelf life

78 Weeks

## Processing



## Storage conditions

Store in a cool and dry place at a temperature of 10-15°C (50-59°F)

## High-quality Swiss milk chocolate couvertures from Chocolat Frey

Whether it's for luxurious pralines, chocolate bars, hollow figures, pastries, desserts, baked goods or ice cream creations, our unique Swiss milk chocolate couvertures provide the perfect basis for your application.

### Milk chocolate couverture **CLASSIC 34/19**

The traditional luxury milk chocolate couverture with excellent melting properties and a slight hint of vanilla. Has an elegant, harmonious cocoa flavour thanks to the fine cocoa content in the cocoa mass of more than 55%. Can be used for a wide range of applications.

### Milk chocolate couverture **INTENSE 42/14**

A luxurious milk chocolate with a more powerful hint of cocoa. Rounded off with the finest cocoa for cocoa lovers.

### Milk chocolate couverture **BRIGHT 33/14**

A milk couverture with an authentic milk note. Traditional conching gives the couverture a great body with an excellent taste

### Milk chocolate couverture **MILK-DARK 44/27**

This luxurious milk chocolate couverture stands out on account of its high content of the most exquisite cocoa coupled with a slight hint of milk and its reduced sweetness. Especially suitable for applications in which a stronger cocoa flavour and/or a lower sugar content is preferred.



| Article no. | Product name                                     | Cocoa % | Sucrose % | Milk % | Total fat % | Viscosity |
|-------------|--|---------|-----------|--------|-------------|-----------|
| 10127338    | Milk chocolate couverture <i>CLASSIC 34/19 T</i> | 34.7    | 44.0      | 20.0   | 34.8        | ☹☹☹       |
| 10130011    | Milk chocolate couverture <i>INTENSE 42/14 T</i> | 42.2    | 41.8      | 14.6   | 39.2        | ☹☹☹☹      |
| 10124430    | Milk chocolate couverture <i>BRIGHT 33/14 T</i>  | 33,5    | 51,2      | 14,1   | 34,0        | ☹☹☹       |
| 10125617    | Couverture <i>MILK-DARK 44/27 RA T</i>           | 44.6    | 26.6      | 27.1   | 43.0        | ☹☹☹       |

Would you like an individual consultation? Contact us for further information

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For more information please visit our website:  
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