



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

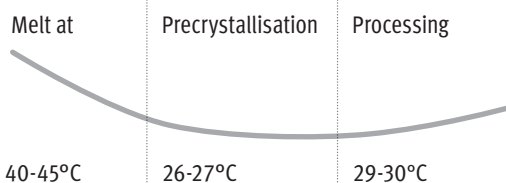


150 x 100g bars

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 CLASSIC 34/19 T	34.7	44.0	20.0	34.8	☹☹☹
10130011	Milk chocolate couverture INTENSE 42/14 T	42.2	41.8	14.6	39.2	☹☹☹☹
10124430	Milk chocolate couverture BRIGHT 33/14 T	33,5	51,2	14,1	34,0	☹☹☹
10125617	Couverture MILK-DARK 44/27 RA T	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:
<http://b2b.chocolatfrey.com>





Cocoa content: 72,5 %

Application:

- ✓ for ganache
- ✓ to enrobe / to coat
- ✓ for molding shells
- ✓ for decoration

Delivery form:



Rondini (5 kg box)



100 g bars (15 kg box)

Viscosity:



Tempering Curve:

Melt at:	Precrystallisation:	Processing temperature:
40–45°C (104–113°F)	27–28°C (80,6–82,4°F)	30–31°C (86–87,8°F)

Remark:

In a big independent degustation of a well known national TV Show, Frey's Noir 72 was elected the most popular dark chocolate way ahead of the competition.

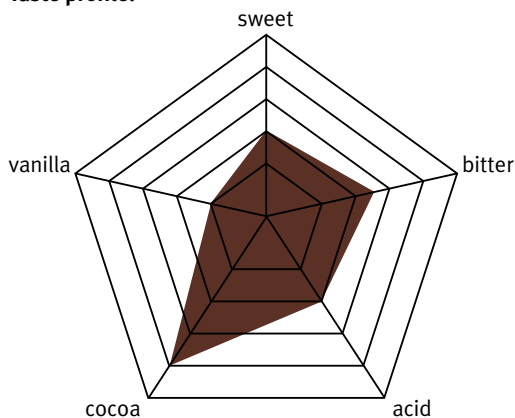
Storage information:

Cool and Dry, 10–15°C (50–59°F)

Noir 72

Frey uses 80 % of fine flavour cocoa from Ecuador to manufacture its unique Noir 72. The premium cocoa and Frey's longtime expertise combines to produce a subtle hint of bitterness with flavour that is intense and full of character. The Noir 72 delivers the ultimate chocolate experience.

Taste profile:



Delica AG

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Your local distributor:



Cocoa content: 61,1 %

Application:

- ✓ for ganache
- ✓ to enrobe / to coat
- ✓ for molding shells
- ✓ for decoration

Delivery form:



Rondini (5 kg box)



100 g bars (15 kg box)

Viscosity:



Tempering Curve:

Melt at:	Precrystallisation:	Processing temperature:
40–45°C (104–113°F)	28–29°C (82,4–84,2°F)	30–31°C (86–87,8°F)

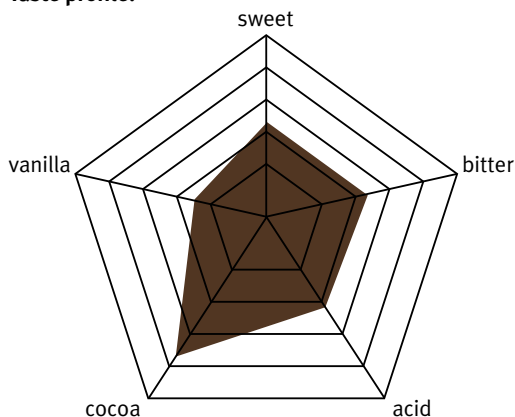
Storage information:

Cool and Dry, 10–15°C (50–59°F)

Nerocco 61

Dark and intense. This high quality couverture contains more than 60 % fine flavour cocoa and immediately satisfies with its pronounced but gentle flavour, which is rounded off by a perfectly balances sweetness. The Nerocco 61's delicacy is enhanced due to the carefully roasted and processed Arriba cocoa beans and the beautifully balanced formulation.

Taste profile:



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Your local distributor:



Cocoa content: 50,9%

Application:

- ✓ for ganache
- ✓ to enrobe / to coat
- ✓ for molding shells
- ✓ for decoration

Delivery form:



Rondini (5 kg box)



100 g bars (15 kg box)



2 kg blocks (16 kg box)

Viscosity:



Tempering Curve:

Melt at:	Precrystallisation:	Processing temperature:
40–45°C (104–113°F)	28–29°C (82,4–84,2°F)	30–31°C (86–87,8°F)

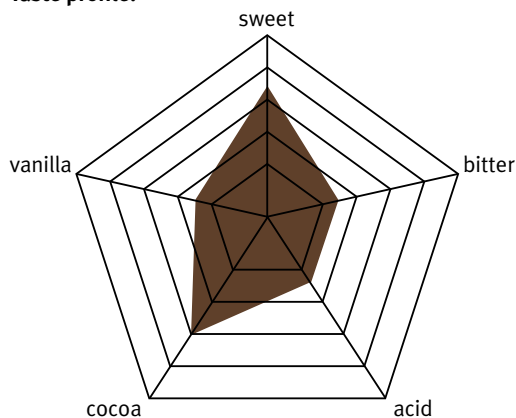
Storage information:

Cool and Dry, 10–15°C (50–59°F)

Cremant 50

Cocoa from Ecuador and Ghana is combined and balanced perfectly. The blend of these cocoa beans gives the Cremant 50 a distinctive and aromatic cocoa flavour. The subtle hint of bitterness is pleasantly offset by sweetness and leads to a delicious and melting finish. Thanks to its expert formulation, Frey's Cremant 50 delivers first-class results for a wide range of uses.

Taste profile:



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Your local distributor:



Cocoa content: 35,8%

Application:

- ✓ for ganache
- ✓ to enrobe / to coat
- ✓ for molding shells
- ✓ for decoration

Delivery form:



Rondini (5 kg box)



100 g bars (15 kg box)

Viscosity:



Tempering Curve:

Melt at:	Precrystallisation:	Processing temperature:
40–45°C (104–113°F)	25–26°C (77–78,8°F)	29°C (84,2°F)

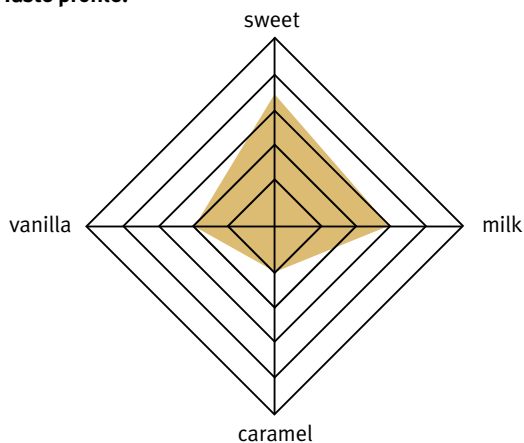
Storage information:

Cool and Dry, 10–15°C (50–59°F)

Blanca 35/21

Chocolat Frey's white couverture Blanca stands out due to its delicate creamy texture. The perfect hint of fresh Swiss milk, the noble aroma of vanilla as well as a charming sweetness provide an exquisite flavour experience.

Taste profile:



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Your local distributor:



CHOCOLATE TRENDY BLOND



Application

- ✓ Confectionary
- ✓ Pastries & Dessert
- ✓ Ice cream
- ✓ Long life bakery products
- ✓ Dairy products
- ✓ Cereals

Advantages

- ✓ Simple processing
- ✓ Excellent for making crunchy pralines and the finest coatings for patisserie and confectionery as well as all kinds of ice cream creations, long-life bakery products, and bars

Labels



Unit



100g bar
(15kg box)

Processing temperature

Melt at	Precrystallisation	Processing
40-45°C	28-29°C	29-30°C

Storage information

Cool and dry
10-15°C (50-59°F)

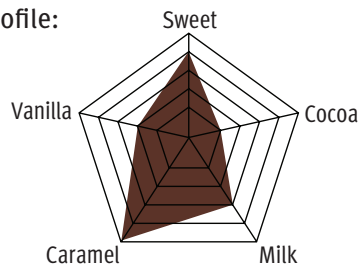
The caramel experience

The flavour goes through the roof with this new caramel couverture Trendy Blond which has the luxuriant richness of the finest cream caramel.

Indulge your tongue, palate, and nose with the smell and taste of fresh cream and intense caramel. The lingering finish is supported by a mild, slightly bitter cocoa note.

The delicate bite, excellent taste, and cheerful colour make every mouthful a pleasurable experience. Trendy Blond is a chocolate for caramel connoisseurs and can be recognised by its golden amber colour.

Taste-profile:



Article No.	Product Name	Cocoa %	Sucrose %	Milk %	Total fat %	Viscosity
10195780	Chocolate Trendy Blond RA T	30.5	51.7	16.6	30.5	☾☾☾

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Für mehr Infos besuchen Sie unsere Webseite:
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<https://www.rainforest-alliance.org>

