

OSA

Felchlin's finest soft melting OSA-fillings – Incomparable quality,
ready to use, all natural ingredients



Felchlin
SWITZERLAND



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NATURAL INGREDIENTS, FINEST SELECTED NUTS & PURE FRUIT POWDER

FEATURES & QUALITY

Felchlin's OSA-fillings are the perfect base for your fruity and colourful creations. Obtain the maximum taste in the minimum time.



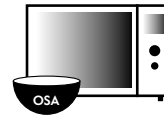
- Natural ingredients give an unparalleled and unique quality product.
- Only selected and freshly roasted nuts are processed in our manufacture, which guarantee the best flavour of all nut based fillings.
- Real fruit powder and exclusive oils are essential ingredients for an authentic taste.
- Add couverture, cocoa butter, Felchlin aroma pastes, roasted nuts, spices, oils and essences – there are no limits to the applications.

APPLICATIONS & ADVANTAGES

The ready to use OSA-fillings ensure a simple and efficient application for the modern pastry kitchen – by always keeping a high standard in quality.

- In addition to the conventional applications, all fillings are suitable for mechanised moulding in one shot machines.
- Because of the fast crystallisation properties of the product, a valuable time saving production is granted.
- The waterfree base ensures a long shelf life.
- Prepare your pralines, petit gâteaux, macarons in advance and freeze them – aroma, texture, crispy inserts all retain the taste of freshly prepared confectionery.

HOW TO USE THE FILLINGS

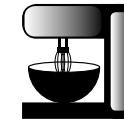


VARIATION 1

Warm the OSA-filling to a max. temperature of 28°C - 30°C / 82°F - 86°F

APPLICATIONS

- Fillings for pralines, truffles and pastries
- Coating Petits Fours
- Use as a decorative finish or additional flavour for your creations
- Mix with milk, cream and other base ingredients
- Add to whipped cream, buttercream, mousse and toppings



VARIATION 2

Beat the OSA-filling (temperature 22°C - 24°C / 71°F - 75°F) until it is light and airy

APPLICATIONS

- Fillings for pastry shells, pralines, truffles, cakes and pastries
- Mix with butter or vanilla cream
- Use as a decorative finish for your creations



VARIATION 3

Warm the OSA-filling to max. 26°C (79°F) and mix / beat with couverture

APPLICATIONS

- Fillings for pralines, confectionary items, macarons, cakes and pastries
- Use as a decorative finish for your creations

FLAVOUR YOUR CREAMS & FILLINGS

Enhance your basic recipes with the various Felchlin OSA-fillings.
Use the chart as a guide to the perfect taste and texture. Combine the following, which will give a total of 1000g of flavoured cream/filling:

OSA Felchlin
filling

Base Cream/
filling

Buttercream

200g OSA	beat together with 800g of buttercream
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Vanilla cream

280g OSA	stir with 720g vanilla cream until smooth
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Praline/Truffle filling

300g OSA	fold in 700g ganache
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OSA with white chocolate/fruit bars

250g OSA	mix with 750g tempered couverture (chocolate)
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Milk filling

750g OSA	beat with 250g milk
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Liqueur filling – liqueur 17% Vol.

500g - 800g OSA at 28° - 30°C (82° - 86° F)	combine with 200g - 500g liqueur
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Alcohol filling – alcohol 40%Vol.

800g - 900g OSA at 28° - 30°C (82° - 86° F)	combine with 100g - 200g alcohol
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Recipes created by our pastry chefs are available under: www.felchlin.com/en





MELT & POUR



1

Melt to 30°C (86°F) and pour into a Felchlin Quadro frame.



2

Spread in the Felchlin Quadro frame. Refrigerate for about 20 minutes until set.



3

Cut into strips and cover with couverture.



4

Spread and shake until the couverture is spread evenly. Allow the couverture to set, it can then be cut as desired.



WHIP & PIPE



1 Warm the OSA-filling to 22° - 24°C (72° - 75°F), whip until creamy and fill into the Felchlin moulds.



2 Ideal for all Felchlin praline and chocolate moulds.



WARM & MIX



1

Melt 250g OSA-filling to 28° - 30°C (82° - 86°F) and add 750g of tempered white couverture.



2

Carefully mix together.



3

Pour into a piping bag.



4

Pour evenly into the mould and allow to stand. Cool in the refrigerator for approx. 30 minutes until it sets, remove from mould.

Please be advised that the term „chocolate“ is legally not acceptable for this application.

SOFTEN & SPREAD



1

Gently soften the creamy OSA-filling. Do not heat over 28°C (82°F).



2

Spread or pipe onto your sponge or cake base.



3

Spread the required thickness.



4

Tidy the sides and let set. Cut when ready.



WHIP & LOG



1

Heat OSA-filling to 28° - 30°C (82° - 86°F) until a pipeable consistency.



2

Chill till set, then coat with couverture.



3

Gently tap to obtain a thin coating of couverture.



4

When set, cut into required size.



FILLED PRALINES, FILLED WITH OSA, IN COMBINATION WITH COUVERTURE



1000g OSA filling with couverture

Felchlin Art.No.	Description	Addition in gram
FE36	Edelweiss 36%	215
CO49	Bionda 36%	215
CS34	Maracaibo Crème 33%	260
CO38	Caramelito 36%	240
CS50	Ambra 36%	250
CS36	Maracaibo Criolait 38%	235
CO02	Cru Suhum 40%	220
CR40	Rio Huimbi 42%	220
CS60	Felcor 52%	215
CO03	Cru Suhum 60%	190
CR60	Rio Huimbi 62%	180
CS59	Maracaibo Clasificado 65%	180
CRI2	Centenario Concha 70%-48h	170

1000g OSA filling with coatings

Felchlin Art.No.	Description	Addition in gram
CS96	Ultra white	250
CO50	Ultra milk	250
CU51	Ultra dark	210



1 Heat OSA to 26°C (78,7°F) and temper the couverture. Mix both masses together in the machine with the paddle until smooth, mix 1 minute per kg mass.



2 Pour the mixture into the Felchlin mould. Crystallise in the refrigerator at 4°C (39,2°F). Once set, allow it to reach room temperature and spread the base using tempered couverture.

CUT PRALINES, FILLED WITH OSA, COMBINED WITH COUVERTURE



1000g OSA filling with couverture

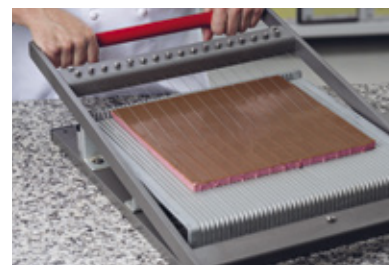
Felchlin Art.No.	Description	Addition in gram	Addition cacao butter in gram	Addition Croquantine in gram
FE36	Edelweiss 36%	320	110	70
CO49	Bionda 36%	320	110	70
CS34	Maracaibo Crème 33%	295	135	70
CO38	Caramelito 36%	310	125	70
CS50	Ambra 36%	305	130	70
CS36	Maracaibo Criolait 38%	320	120	70
CO02	Cru Suhum 40%	305	115	70
CR40	Rio Huimbi 42%	330	110	70
CS60	Felcor 52%	320	110	70
CO03	Cru Suhum 60%	325	90	70
CR60	Rio Huimbi 62%	320	90	70
CS59	Maracaibo Clasificado 65%	335	85	70
CRI2	Centenario Concha 70%-48h	365	70	70



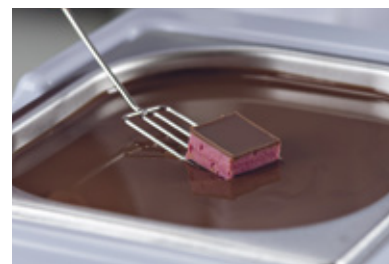
1
Temper OSA to 26°C (78,7°F) and add tempered couverture and cacao butter. Mix both masses together in the machine using the paddle until smooth, mix 1 minute per kg mass. Fold in Croquantine.



2
Fill into Quadro-frame 30 x 30 cm up to 1 cm and smooth, allow to cool in the refrigerator at 4°C (39,2°F) for approx. 20 minutes until crystallised.



3
Spread a thin layer of couverture over both sides of the form at room temperature (approx. 20°C / 68°F) and cut with the praline cutter into 2,25 x 2,25 cm pieces. Leave till crystallised at room temperature.



4
Enrobe and decorate.

CUT PRALINE, FILLED WITH OSA IN COMBINATION WITH GIANDUJA AND COUVERTURE



335g OSA filling + 665g Gianduja basis mass (Felchlin Art.No. DC74/DC78/DC44/DC54)

Felchlin Art.No.	Description	Addition in gram	Addition cacao butter in gram
FE36	Edelweiss 36%	320	110
CO49	Bionda 36%	320	110
CS34	Maracaibo Crème 33%	295	135
CO38	Caramelito 36%	310	125
CS50	Ambra 36%	305	130
CS36	Maracaibo Criolait 38%	320	120
CO02	Cru Suhum 40%	305	115
CR40	Rio Huimbi 42%	330	110
CS60	Felcor 52%	320	110
CO03	Cru Suhum 60%	325	90
CR60	Rio Huimbi 62%	320	90
CS59	Maracaibo Clasificado 65%	335	85
CR12	Centenario Concha 70%-48h	365	70



1

Temper OSA to 26°C (78,7°F) and add tempered couverture with cocoa butter. Mix both masses together in the machine using the paddle until smooth, mix 1 minute per kg mass.



2

Fill into Quadro-frame 30 x 30 cm up to 1 cm and smooth, allow to cool in the refrigerator at 4°C (39,2°F) for approx. 20 minutes until crystallised.



3

Spread a thin layer of couverture over both sides of the form at room temperature (approx. 20°C / 68°F) and cut with the praline cutter into 2,25 x 2,25 cm pieces. Leave till crystallised at room temperature.



4

Enrobe and decorate.

PIPED PRALINES, FILLED WITH OSA COMBINED WITH COUVERTURE



1000g OSA filling with couverture

Felchlin Art.No.	Description	Addition in gram
FE36	Edelweiss 36%	215
CO49	Bionda 36%	215
CS34	Maracaibo Crème 33%	260
CO38	Caramelito 36%	240
CS50	Ambra 36%	250
CS36	Maracaibo Criolait 38%	220
CO02	Cru Suhum 40%	235
CR40	Rio Huimbi 42%	220
CS60	Felcor 52%	215
CO03	Cru Suhum 60%	190
CR60	Rio Huimbi 62%	180
CS59	Maracaibo Clasificado 65%	180
CR12	Centenario Concha 70%-48h	170

1000g OSA filling with coatings

Felchlin Art.No.	Description	Addition in gram
CS96	Ultra white	250
CO50	Ultra milk	250
CU51	Ultra dark	210



1
Temper Pralinosa Intenso to 26°C (78,7°F). Add tempered couverture, stir mass using the paddle until smooth, mix 1 minute per kg mass.
























2
Cool mass in the refrigerator to 20°C (68°F). Place mass in the machine, stir mass using the paddle on level 1 until an even emulsion forms. Increase the level to 2 and beat until light and fluffy.



3
Pipe onto stencilled couverture discs.



4
Coat with tempered couverture and decorate.

OSA fillings, nut based		Felchlin Art.No.		Felchlin Art.No.		Felchlin Art.No.	
Almonosa F, Praline Cream Almonds Firm		DK07	2.5 kg	DC56	5 kg		
Pistachiosa F, Praline Cream Pistachio Firm		DK06	2.5 kg	DC53	5 kg		
Pralinosa W, Praline Cream Hazelnuts Soft		-	-	DC01	5 kg	DC02	11 kg
Pralinosa F, Praline Cream Hazelnuts Firm		DK04	2.5 kg	DC03	5 kg	DC04	11 kg
Praline F, Praline Cream Hazelnuts Firm No Added Sugar		-	-	DC09	5 kg		
Pralinosa Intenso, Praline Cream Hazelnuts		-	-	DF60	6 kg		
OSA fillings, various		Felchlin Art.No.		Felchlin Art.No.		Felchlin Art.No.	
Blueberrynosa, Filling Blueberry		-	-	DF41	6 kg		
Cappuccino, Filling Coffee		DK08	2.5 kg	DC57E	5 kg	DC05B	5 kg
Caramelosa, Filling Caramel		DK28	2.5 kg	-	-		
Cardamomosa F, Filling Cardamom		DK12	2.5 kg	DF09	6 kg		
Choconosa, Filling with Cacao		DK20	2.5 kg	-	-		
Coffeenosa, Filling Coffee		DK17	2.5 kg	DF37	6 kg		
Fraganosa, Filling Strawberry		-	-	DC75	5 kg		
Frambonosa, Filling Raspberry		DK10	2.5 kg	DC76	6 kg		
Lemonosa, Filling Lemon		DK25	2.5 kg	-	-		
Mangonosa, Filling Mango Passionfruit		DK11	2.5 kg	DC77	6 kg		
Mascarponosa, Filling Mascarpone flavour		DK15	2.5 kg	DF33	6 kg		
Mintosa, Filling Mint		-	-	DF62	6 kg		
Orangeosa, Filling Orange		DK26	2.5 kg	-	-		
Rosanosa, Filling Rose		-	-	DF19	6 kg		
Saffronosa, Filling Saffron		DK14	2.5 kg	DF31	6 kg		

VEGAN: No ingredients of animal origin such as meat, fish, milk, eggs and honey.

HALAL: Our products are Halal certified. (Halal Certifications Services Switzerland).

PALM FREE: When selecting fats, various criteria are taken into account when creating recipes. Legal requirements for the target market must be met and, secondly, specific customer specifications must be taken into account. Max Felchlin AG respects the wishes of its customers with regard to the use of palm oil and palm kernel oil.

NON-GMO: Felchlin products do not contain genetically modified raw ingredients. All Felchlin products are in accordance with current EU and Swiss regulations in relation to GMO.





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