

# VEGAN CHOC

Organic Confectionery Mass



These are organically certified vegan confectionery masses which are produced with rice milk powder and cacao butter from Dominican cacao beans. The masses need to be tempered by table method only.

**Felchlin**  
SWITZERLAND

## VEGAN CHOC BLANC 38%

Produced with rice milk powder and rush roasted almonds.  
Full-bodied finish with vanilla and a touch of coconut.

## VEGAN CHOC BRUN 44%

Produced with rice milk powder. Cacao notes with a touch  
of slightly roasted hazelnuts. Rounded, spicy finish.

### VEGAN CHOC BLANC 38%

CONFECTIONARY MASS



#### Application

Chocolate bars, cookies, brownies,  
muffins, crème brûlée, pastry-fillings  
and pralines.

#### Specifications

Cacao butter from cacao beans (origin:  
Dominican Republic), cane sugar (origin:  
South America), rice syrup powder  
(origin: Pakistan), ALMONDS (origin: EEC,  
European Economy Community), grated  
coconut (origin: Sri Lanka), emulsifier  
(E322: sunflower lecithin), vanilla extract  
Madagascar, fleur de sel (sea salt).



PAIL: 6kg ITEM: DF64E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	38.2%	—	41.3%	18mth

### VEGAN CHOC BRUN 44%

CONFECTIONARY MASS



#### Application

Chocolate bars, cookies, brownies,  
muffins, crème brûlée, pastry-fillings  
and pralines.

#### Specifications

Cacao butter from cacao beans (origin:  
Dominican Republic), cane sugar (origin:  
South America), rice syrup powder (origin:  
Pakistan), cacao kernel from cacao beans  
(origin: Ghana), grated coconut (origin: Sri  
Lanka), HAZELNUTS (origin: Turkey), vanilla  
extract Madagascar, fleur de sel (sea  
salt), emulsifier (E322: sunflower lecithin).



PAIL: 6kg ITEM: DF69E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	39.6%	—	36.7%	18mth

For recipes please login in our customer database.

