

Halbfabrikate für die süße Branche

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Chocolate couvertures and block chocolate

The codes indicate the composition.

Code 70/30/41, for example, means:

- a) 1st number percentage of cocoa solids 70%
- b) 2nd number percentage of sugar 30%
- c) 3rd number total fat content 41%

The code 35/35 for whole milk-chocolate couverture means:

- a) 1st number percentage of cocoa solids 35% (remainder sugar and milk = 65%)
- b) 2nd number total fat content 35% (cocoa butter and milk fats together)

The higher the fat content, the more liquid the couverture.

Storage:

cool at max. 18°C, dark, dry
relative air humidity: max. 60 %

The following varieties are offered:

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	For these dark couvertures high-quality cocoa beans have been added to give them a more delicate flavour.
600	"Rhine" couverture 60/40/40	The degrees of fat content are geared to the various applications and techniques in high-class confiserie.
602	"Rhine" couverture 60/40/42	
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:



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| 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. |
| 377E | Superior whole milk chocolate couverture, extra light 37/37 | The Java cocoa beans, which are light in colour when crushed, give this couverture a special appeal. Excellent for fine, particularly light and decorative coatings and for piping. These light coatings are indispensable for assorted chocolates. |
| W 35 | White milk chocolate 35 | For all kinds of white decorations for coating, hollow shapes and solids. |

