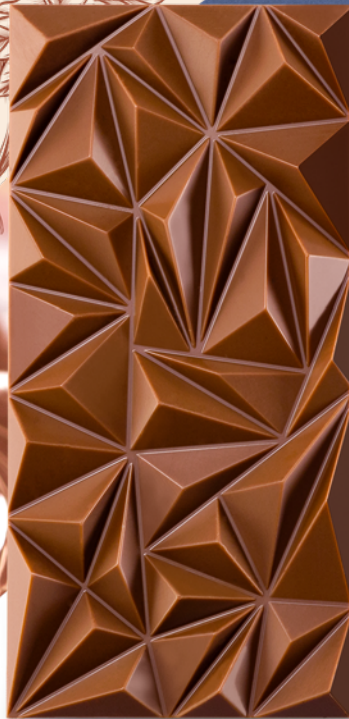




**Carmma®**  
SHAPING SWISS CHOCOLATE SINCE 1931

# Product Catalogue



Taste the Swiss smoothness from  
100% sustainable ingredients



## Cama proudly joins the celebrations: **150 years of Swiss milk chocolate**

While the history of chocolate dates back more than 5.000 years, smooth-melting milk chocolate is a comparatively recent invention. **In 1875**, Swiss chocolatier Daniel Peter came up with the idea of adding condensed milk to dark chocolate to make it less bitter. This innovation expanded the versatility of chocolate and made it more palatable to a broader audience. The **success of milk chocolate** spurred the growth of the Swiss chocolate industry. Daniel Peter's legacy lives on in the form of the creamy, sweet milk chocolate enjoyed worldwide.

At Cama, we fully embrace the **rich heritage of Swiss chocolate making**. With state-of-the-art conching processes we bring out the **full aroma** of our carefully selected cocoa beans and we ensure our world-famous **smooth-melting texture**. We work with a range of milk powders, to give each milk couverture recipe the perfect creaminess. To celebrate the 150th anniversary of Swiss milk chocolate, Cama presents **three new couvertures** in 2025. Always in line with our promise to continually take Swiss chocolate to new heights!



# Overview



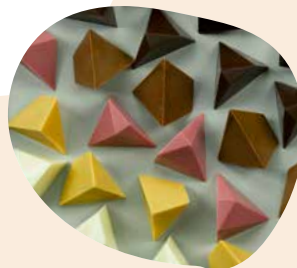
**04**

About Carma



**19**

New Carma  
couvertures



**22**

Carma couvertures  
Specialties



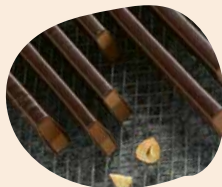
**28**

Carma Core  
couvertures



**35**

Carma couvertures  
Essentials



**44**

Confectionery  
pastes



**46**

Chocolate fillings and  
cocoa



**48**

Glazes



**50**

Fruit fillings and  
fruit preparations



**52**

Gels



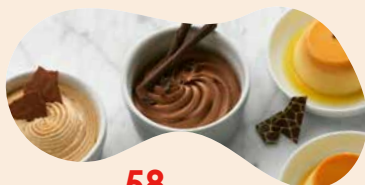
**54**

Nut products



**56**

Toppings  
and sauces



**58**

Instant  
products



**60**

Decorations



**62**

Massa Ticino™  
Sugarpaste



# History of Carma

In **1931**, our founding father Carl Maentler took his first steps in creating **high quality Swiss-made ingredients for bakers and pastry chefs**.

His mission was to create **easy-to-use products** that would make the life of busy professionals easier.



To cover the low-activity summer months, Carl Mantler introduces the first gel, called **CAPOMA Strawberry Gel**.



Carma enters the chocolate market and introduces its **first couverture**.

Over the next 30 years, Carma increases its production capacity further and launches new products, one of which is the famous **Massa Ticino™ Sugarpaste** – a sugar-based covering for wedding cakes.

**1931**



Carl Maentler, a passionate entrepreneur founds Carma in Zurich. His first product is the **chocolate compound glazing** – his own invention.

**1936**

**1942/43**

Carma launches its first **baking jam**.



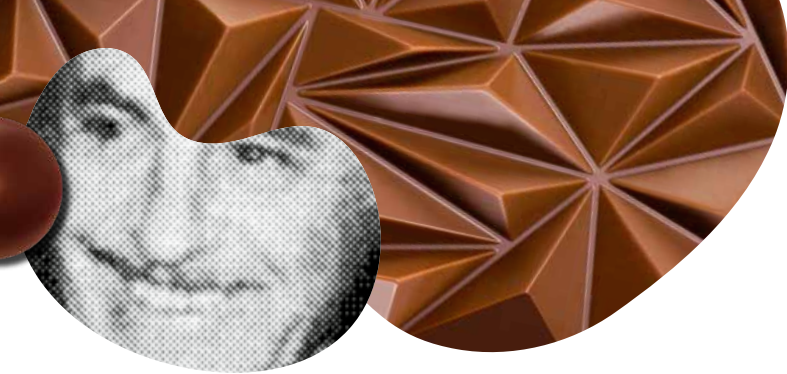
**1947/48**

**1961**



Along with its 30th anniversary, Carma is one of the first Swiss brands to enter the Asian market.





With the integration of Carma into the **Barry Callebaut Group**, Carma becomes a global brand. And the Barry Callebaut Group can add a "Swiss-made" claim to its chocolate portfolio.

Carma launches nine exciting new **Massa Ticino™ Sugarpaste** colours.



Carma launches groundbreaking innovations: unique pitch black chocolate **Carma® Black Zabuye 83%** and an absolute novelty, 4th type of chocolate: **Carma® Ruby Azalina 40%**.



To celebrate the 150th anniversary of Swiss milk chocolate, Carma launches three new chocolate couvertures: **Carma® Milk Diamia 39%**, **Carma® Dark Larim 51%** and the sugar-reduced **Carma® Milk Livina 48%**.



**Carma® Milk Claire 33%** is named the "World's Best Milk Chocolate".



Carma launches the creamy caramel couverture "**Carma® Gold Quintin 31%**". Carma couvertures are now offered with halal and kosher dairy certifications.

Carma establishes a new partnership with "mooh" – Swiss milk producers cooperative and launches projects to reduce the CO<sub>2</sub> footprint in the Swiss milk production. Carma officially sources **100% sustainable ingredients** for its couvertures.



# Elevating Swiss chocolate excellence

We continually perfect our craft to create exceptional couvertures:

- with a perfect melting point, producing an incomparable taste from the very first seconds
- with an unparalleled delicate texture that creates a unique sensation in the mouth
- that win awards: **Carma® Milk Claire 33%** – the world's best milk chocolate
- the whitest chocolate in the world – **Carma® White Nuit Blanche 37%** – and the darkest – **Carma® Black Zabuye 83%**
- the innovative and unique **Carma® Ruby Azalina 40%** – our ruby chocolate takes its place as the world's fourth naturally derived chocolate color
- with **100% sustainable ingredients**, including cocoa, Swiss milk, Swiss sugar, and vanilla
- with tools for chefs that celebrate **Swiss chocolate culture**





# We like to keep things small

Being a small company is great. It keeps our feet on the ground and helps us understand the challenges facing artisanal enterprises, as well as their aspirations for their own customers. That's why we focus on the essentials of our business, giving the small batches we produce and the products we design our full attention.



# And we support the desire of chefs to create unforgettable moments

When a chocolate dessert or chocolate creation lingers in the memory, customers feel special and want to experience it again. For many chefs, this is the greatest challenge they face each day. Our goal is to support all chefs who are motivating themselves, their talent, and their teams to make every day an unforgettable experience. We do this by making chocolate couvertures that help you transcend the limits of your dreams.

**Make each moment unforgettable.**











# Sustainability is important to us – in Switzerland and worldwide



We are committed to expanding our sustainable practices on a global level:

By working with farmers all over the world on the **sustainable cultivation of cocoa and vanilla**, helping communities thrive.

By buying the **purest Swiss milk** from reliable farmers, respecting our environment and the welfare of animals.

By using **Swiss sugar** from producers who adhere to the highest standards of sustainable and environmentally friendly production.

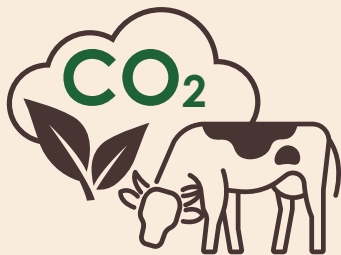
By engaging deeply with the way we process chocolate to make sustainability an unshakeable pillar of Swiss chocolate culture.

# Sustainable procurement of Swiss milk

We want to buy **the most environmentally friendly milk** available, exclusively from Swiss farmers. All of our suppliers must adhere to our strict sustainability guidelines, VisionDairy, which reflect our commitment to protecting the environment.

To protect our common environment, we have partnered with mooh and eight Swiss farmers with the aim of **reducing carbon emissions** in Swiss milk production.

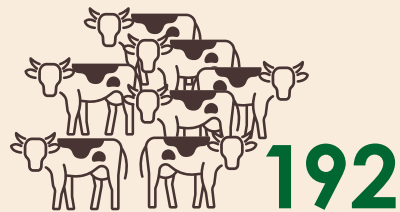
We achieved the following results in 2023:



Carma set a new standard for **CO<sub>2</sub> reduction** in the dairy industry with a natural, scientifically tested feed supplement.



Over **four million liters of sustainable milk** were used to make Carma chocolate.



In 2023, our partner farmers owned **192 cows**.



**CO<sub>2</sub> emissions  
reduced by 8.8%  
in 2023**



## The mooh cooperative



ensures that the milk from its producers is distributed in a sustainable manner. This is made possible thanks to its long-term partnership with Swiss cheesemakers and dairies, high-quality milk, and customer-oriented transport logistics.







# Chocolate Academy™

We continuously share our knowledge and **engage with our customers through**

- Co-creation workshops
- Technical trainings and support
- Inspiration and trends
- Seasonal recipes
- A global network of chefs (more than 80 internal chefs)
- A global Chocolate Academy™ network with 23 academies worldwide
- Three gourmet chefs based in Zurich

We offer a variety of courses, bookable online at **[chocolate-academy.com](https://chocolate-academy.com)**.

 @chocolateacademyZH

 [linkedin.com/showcase/chocolate-academy](https://linkedin.com/showcase/chocolate-academy)

# Meet our ambassadors



## Samuel Müller

Samuel Müller is a young and passionate confectioner, currently leading his own brand "Praline". Previously, he was working as Head Pastry Chef at Maison Wenger in Le Noirmont, an outstanding 2 Michelin star restaurant in the Swiss Jura. He always takes great pleasure in being inspired by the local producers and the beautiful region in which he works.

**Samuel's favorite: Carma® Milk Delyna 34%**



"It's fantastic, particularly in terms of its flavor and mild sweetness."



## Vanessa Schnyder

Vanessa Schnyder is a young, inspiring pastry chef with outstanding experience in the Swiss pastry and confectionery industry, gaining numerous titles in world-known chocolate competitions & championships. Vanessa has just taken over her family's bakery & confectionery business and works as an expert and coach, passionately committed to mentoring the next generation in the industry.

**Vanessa's favorite: Carma® Ruby Azalina 40%**



"The color is perfect, as is the flavor, with its subtle bitter notes. I think it's fantastic."





## Felicia Ludwig

When it comes to patisserie creations, Felicia pursues her craft with a lot of passion. She is currently leading her own brand, FL Sweets, in Zürich and has been distinguished as Gault & Millau Pastry Chef of the Year 2022.

Felicia has consolidated, expanded and continuously developed her style in renowned establishments such as the Suvretta House in St. Moritz, the Eden Roc on Lake Maggiore, Clouds, Mesa, Gustav, Ornellaia and Razzia in Zurich.

**Felicia's favorite: Carma® White Nuit Blanche 37%**



**"I love the taste profile of Carma® White Nuit Blanche 37%, as the vanilla notes have the upper hand over the sweetness."**



## Carma certifications



All Carma couvertures are made in our factory in Dübendorf, Switzerland, exclusively from Swiss sugar and milk.



As a global brand, we offer chocolate made from halal- and kosher-certified milk.



This certification places the well-being of cocoa farmers in the foreground, thereby contributing to the creation of self-supporting agricultural communities that protect children and nature. The Cocoa Horizons Foundation is an independent, not-for-profit organization supervised by the Eidgenössische Stiftungsaufsicht (Swiss Federal Supervisory Authority for Foundations). It was founded in 2015 by Barry Callebaut.



# Three new Carma couvertures in 2025!

Available  
as of July  
2025



To celebrate the anniversary "150 years of Swiss milk chocolate", Carma presents three new couverture recipes in 2025. The couvertures are a tribute to the heritage of Swiss chocolate making and the constant strive of Swiss chocolatiers for delightful perfection. All three recipes take into account the growing demand for intense cocoa notes and characteristic taste profiles. Both milk couverture recipes address the trend towards less sweet chocolate: While 72% of consumers in Western Europe would love a tasty milk chocolate with more cocoa and less sugar\*, values are even higher in other regions such as Asia and South America. Join us in celebrating Swiss chocolate culture and elevating your work with our new Carma creations!

\*Sources: Barry Callebaut global proprietary research, 08/2023

# New Carma couvertures



## Carma® Milk Dama 39%

Carma® Milk Dama 39% combines strong and fruity notes of cocoa predominantly from Venezuela with a deliciously smooth blend of Swiss milk powder. Less sweet than other Carma recipes, this delicious milk couverture adds a new taste profile to our range of Swiss milk couvertures, with distinct notes of pear, cinnamon and coconut.

**Shelf life**  
18 months

**Fat content**  
39%

**Milk solids**  
Min. 28.8%

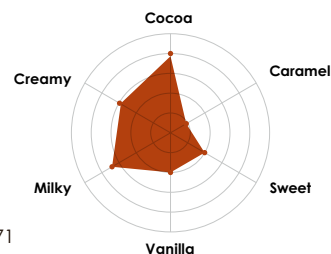
**Unit**  
5 × 1.5kg drops

**Working temperature**  
29–31°C

**Viscosity**  
●●●●●  
Fluid

**Item number**  
CHM-N015DAMAE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Characteristic strong and fruity cocoa notes, thanks to a blend with a high proportion of noble cocoa from Venezuela
- Delicious blend of Swiss milk powders, including skimmed milk powder; whole milk powder and cream powder
- Less sweet than other Carma milk couvertures





Our couvertures are perfect for a variety of applications:



Filling



Mousse



Ganache



Creating  
hollow chocolate  
shapes



Dipping/  
Dragées



Coating



## Carma® Milk Livina 48%

Carma® Milk Livina 48% comes with only 20% added sugar and strong cocoa notes, combining slightly roasted-smoky flavors with the creaminess of Swiss milk. A couverture for the globally growing customer base who prefers less sweet and more cocoa-dominated taste profiles.

**Shelf life**  
18 months

**Fat content**  
44.5%

**Milk solids**  
Min. 27.5%

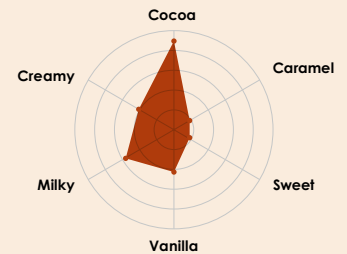
**Unit**  
5 x 1.5kg drops

**Working temperature**  
30–32°C

**Viscosity**  
Fluid

**Item number**  
CHM-K020LIVIE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Only 20% added sugar, a reduction of almost 50% versus Carma's main milk couverture references
- Blend of origin cocoa beans from Sao Tomé, Ecuador and Santo Domingo
- Intensive taste profile with roasted-smoky flavors, balanced by the creaminess of Swiss milk



## Carma® Dark Larim 51%

Carma® Dark Larim 51% is a dark chocolate couverture with pronounced roasted cocoa flavours and notes of smoke and almonds thanks to fine cocoa predominantly from Santo Domingo.

**Shelf life**  
24 months

**Fat content**  
33.7%

**Milk solids**  
Min. 0%

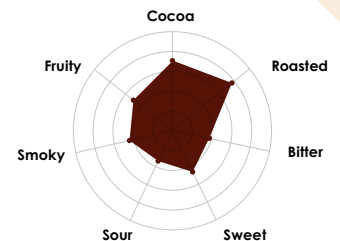
**Unit**  
5 x 1.5kg drops

**Working temperature**  
30–32°C

**Viscosity**  
Medium

**Item number**  
CHD-Q040LARIE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Intense blend with a high proportion of noble cocoa from Santo Domingo
- Delicious taste profile, featuring roasted and smokey notes without bitterness
- Adapted conching process to exploit the cocoa's full aromatic potential

# Carma couvertures Specialties



Taste the Swiss smoothness  
from 100% sustainable ingredients



The stars of our specialty range boast unique and completely natural colors, which offer incomparable consistency and workability. These couvertures are the outcome of intensive research and a huge passion for chocolate, delivering exceptional tools for your craft. Just imagine what you could create with our captivating white and gold chocolate, and our sensational ruby red and

black chocolate. Our origin couvertures add their characteristic flavor profile to the range. Now it's your time to tantalize the taste buds, impress with color and texture, and let your skills shine like never before!





# Carma couvertures Specialties



## Carma® White Nuit Blanche 37%

Carma® White Nuit Blanche 37% is a pure white couverture made with Swiss milk and cream and a special cocoa butter. It is sweet, creamy, and low in sugar with a lingering hint of vanilla.

**Shelf life**  
18 months

**Fat content**  
45%

**Milk solids**  
Min. 22.4%

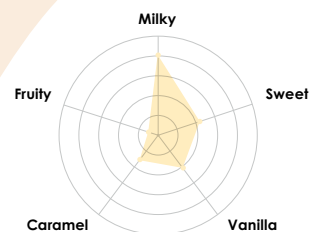
**Unit**  
5 × 1.5 kg drops  
2 × 5 kg drops

**Working temperature**  
28–30 °C

**Viscosity**  
●●●●○  
Fluid

**Item number**  
CHW-N153NUBLE6-Z71  
CHW-N153NUBLE6-Z72

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Rich, complex blend of a variety of Swiss milk powders, including Swiss cream
- Carefully selected, high-quality cocoa butter



## Carma® Gold Quintin 31%

Carma® Gold Quintin 31% combines an intense caramel flavor with a sumptuous milky accent. It gets its wonderful golden color from the manufacturing process, which requires no colorants or flavorings.

**Shelf life**  
18 months

**Fat content**  
40.2%

**Milk solids**  
Min. 21.9%

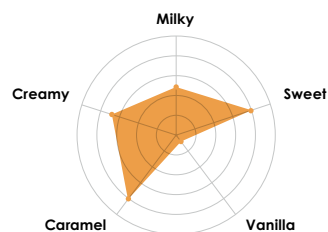
**Unit**  
5 × 1.5 kg drops

**Working temperature**  
28–29 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHW-R118GOLDE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Rich, complex blend of a variety of Swiss milk powders
- Carefully selected, high-quality cocoa butter





Our couvertures are perfect for a variety of applications:



Filling



Mousse



Ganache



Creating  
hollow chocolate  
shapes



Dipping/  
Dragées



Coating



## Carma® Ruby Azalina 40%

A true world first. Our Carma® Ruby Azalina 40% couverture combines a fruity berry flavor with fresh, tangy notes, and a natural ruby color. Our Swiss milk lends it a creamy, melt-in-the-mouth aftertaste.

**Shelf life**  
18 months

**Fat content**  
36.1%

**Milk solids**  
Min. 22.2%

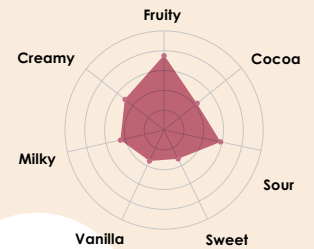
**Unit**  
5 × 1.5 kg drops

**Working temperature**  
28–29 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHR-Q010RINAE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Delicious blend of a variety of Swiss milk powders and carefully selected ruby-red cocoa beans



## Carma® Milk Ecuador 42%

Carma® Milk Ecuador 42% contains just three ingredients: cocoa, sugar, and milk. Gently roasted Arriba cocoa beans from Ecuador create a fruity, slightly woody flavor profile with delicately sweet taste notes of honey and raisins.

**Shelf life**  
18 months

**Fat content**  
46%

**Milk solids**  
Min. 22.2%

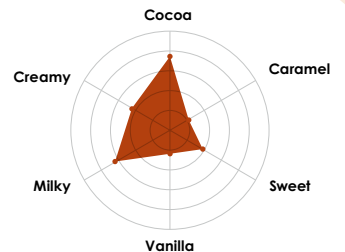
**Unit**  
5 × 1.5 kg drops

**Working temperature**  
29–31 °C

**Viscosity**  
●●●●○  
Fluid

**Item number**  
CHM-O201ECU-E6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Carma's only single origin milk couverture
- Smooth blend of Swiss whole milk powder and cocoa from Ecuador
- Recipe without lecithin
- Only three ingredients: cocoa, sugar, milk

# Carma couvertures Specialties



## Carma® Dark Madagascar 64%

Our Origin Couverture Carma® Dark Madagascar 64% offers a balanced taste profile with woody notes, offset by fresh flavors of citrus fruit and red berries. The hugely popular Origin couverture is characterized by an intense cocoa flavor and lingering aftertaste.

**Shelf life**  
24 months

**Fat content**  
38.9%

**Milk solids**  
0%

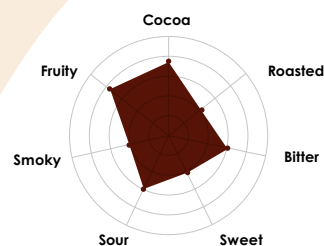
**Unit**  
5 × 1.5 kg drops

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-N089MAD-E6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Single origin couverture with cocoa beans from Madagascar
- Traditional Swiss conching adapted to Madagascar cocoa beans
- Intense and well-balanced taste profile



Our couvertures are perfect for a variety of applications:



Filling



Mousse



Ganache



Creating  
hollow chocolate  
shapes



Dipping/  
Dragées



Coating



## Carma® Dark Venezuela 70%

The exquisite flavor of Venezuelan beans – with notes of pears and red currants and a hint of tobacco – guarantees an intense taste, rich in cocoa aromas.

**Shelf life**  
24 months

**Fat content**  
42.9%

**Milk solids**  
0%

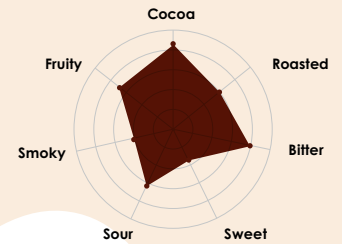
**Unit**  
5 × 1.5 kg drops

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-P103VEN-E6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Single origin couverture with cocoa beans from Venezuela
- Traditional Swiss conching adapted to Venezuelan cocoa beans



## Carma® Black Zabuye 83%

With its deep black color, Carma® Black Zabuye 83% helps you achieve the most unusual aesthetic effects for your creations. Its unique taste profile boasts strong roasted cocoa notes and a wonderfully mild aftertaste with flavors of ripe bananas.

**Shelf life**  
24 months

**Fat content**  
46.9%

**Milk solids**  
0%

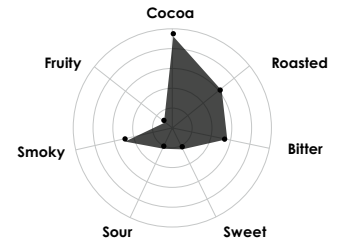
**Unit**  
5 × 1.5 kg drops

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-N199BLZAE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- The darkest couverture on the market – for stunning aesthetic effects
- Rich blend of cocoa from a variety of sources
- Complex flavor profile with a wonderfully mild aftertaste



# Carma Core couvertures



Taste the Swiss smoothness from 100% sustainable ingredients



Our Carma Core couvertures are icons of Swiss chocolate culture, bringing together quality, precision, and unbelievable smoothness. They are popular in Switzerland and all over the world. Some of them launched decades ago, some of them brand new, they all respond to the current tastes and preferences of chefs and consumers on a global scale.





# Carma Core couvertures



## Carma® White Ivoire 35%

Carma® White Ivoire 35% is a classic couverture with a creamy sweetness and balanced milky taste in a delicate ivory color.

**Shelf life**  
18 months

**Fat content**  
40.3%

**Milk solids**  
Min. 19.3%

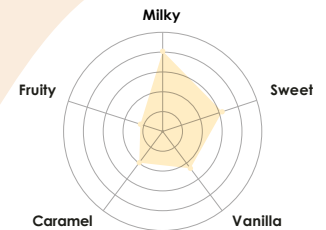
**Unit**  
5 × 1.5 kg drops  
2 × 5 kg drops  
6 × 2 kg block

**Working temperature**  
29–31°C

**Viscosity**  
●●●●○  
Fluid

**Item number**  
CHW-P109IVORE6-Z71  
CHW-P109IVORE6-Z72  
CHW-P109IVORE6-127

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Rich blend of a variety of Swiss-produced milk powders
- Carefully selected, high-quality cocoa butter



## Carma® Milk Claire 33%

Carma® Milk Claire 33% is a unique milk chocolate that was named the "World's Best Milk Couverture." It boasts an exquisite blend of carefully selected Swiss milk powders which creates unique and subtle notes of cream, toffee and malt. A melt-in-the-mouth chocolate with a wonderfully delicate texture.

**Shelf life**  
18 months

**Fat content**  
36.4%

**Milk solids**  
Min. 20.5%

**Unit**  
2 × 5 kg drops  
6 × 2 kg block  
5 × 1.5 kg drops

**Working temperature**  
29–31°C

**Viscosity**  
●●●●○  
Fluid

**Item number**  
CHM-P007CLARE6-Z72  
CHM-P007CLARE6-127  
CHM-P007CLARE6-271

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Delicious blend of a variety of Swiss milk powders and a rich blend of cocoa
- Smooth-melting texture







Our couvertures are perfect for a variety of applications:



Filling



Mousse



Ganache



Creating hollow chocolate shapes



Dipping/ Dragées



Coating



## Carma® Milk des Alpes 35%

Carma® Milk Des Alpes 35% is our iconic, 50-year-old couverture recipe, a perfect combination of rich cocoa flavors and smooth-melting creaminess. Its taste profile is characterized by slightly tart notes, reminding of herbs, balanced by hints of mango. It's a great choice for a wide variety of applications.

**Shelf life**  
18 months

**Fat content**  
37%

**Milk solids**  
Min. 19.2%

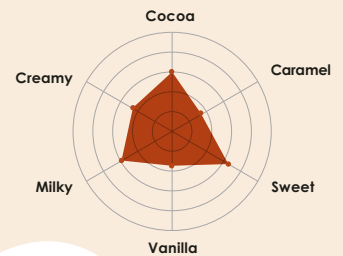
**Unit**  
5 × 1.5 kg drops  
2 × 5 kg drops

**Working temperature**  
29–31°C

**Viscosity**  
Medium

**Item number**  
CHM-Q008DALPE6-Z71  
CHM-Q008DALPE6-Z72

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Delicious blend of Swiss whole milk powder and rich cocoa
- One of Carma's oldest, iconic recipes



## Carma® Dark Bourbon 50%

Notes of natural Madagascar vanilla combined with tea and wood flavors. The secret behind Carma® Dark Bourbon 50% lies in choosing and blending the finest cocoa beans to create a reliable allrounder, perfect for combining with other ingredients.

**Shelf life**  
24 months

**Fat content**  
38%

**Milk solids**  
Min. 2%

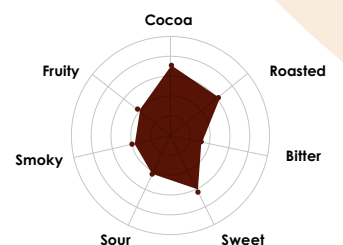
**Unit**  
5 × 1.5 kg drops  
2 × 5 kg drops  
6 × 2 kg block

**Working temperature**  
30–32°C

**Viscosity**  
Medium

**Item number**  
CHD-O030BURBE6-Z71  
CHD-O030BURBE6-Z72  
CHD-O030BURBE6-127

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Complex fusion of fine cocoa from various sources
- Contains natural Madagascar vanilla
- Natural fat-bloom protection thanks to added milkfat

# Carma Core couvertures



## Carma® Dark Fahey 52%

Carma® Dark Fahey 52% impresses with a well balanced flavor profile, combining woody notes and fruity hints of yellow fruits. Perfect for creative and refined creations.

**Shelf life**  
24 months

**Fat content**  
37.6%

**Milk solids**  
0%

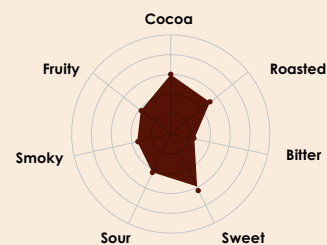
**Unit**  
5 × 1.5 kg drops  
2 × 5 kg drops

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-P136FAHYE6-Z71  
CHD-P136FAHYE6-Z72

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Well-balanced taste profile with woody and fruity notes



## Carma® Dark Onyx 60%

Carma® Dark Onyx 60% boasts a unique and intense taste profile, combining spicy notes of cardamom, mulled wine and licorice with sweet hints of tropical fruits.

**Shelf life**  
24 months

**Fat content**  
39.3%

**Milk solids**  
0%

**Unit**  
5 × 1.5 kg drops

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-Q037ONYXE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Rich blend of cocoa from various sources
- Intense flavor profile with surprising spicy and sweet-fruity notes

Our couvertures are perfect for a variety of applications:



Filling



Mousse



Ganache



Creating  
hollow chocolate  
shapes



Dipping/  
Dragées



Coating



## Carma® Dark Lesuk 65%

Carma® Dark Lesuk 65% has a refined flavor made from a blend of beans from South America. This couverture is characterized by a smoky taste profile and notes of whisky, raisins and bananas.

**Shelf life**  
24 months

**Fat content**  
42.3%

**Milk solids**  
0%

**Unit**  
5 × 1.5 kg drops

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-P202LESKE6-271

**Taste profile**  
Cocoa



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Rich blend of fine cocoa from two sources
- Sophisticated flavor of a bean blend from Ecuador and St. Domingo



## Carma® Dark Edelbitter 70%

The high cocoa content of Carma® Dark Edelbitter 70% adds a natural bitterness, balanced out by notes of sweetness. Distinct fruity notes of orange and pineapple guarantee a rich and impressive taste experience.

**Shelf life**  
24 months

**Fat content**  
42%

**Milk solids**  
0%

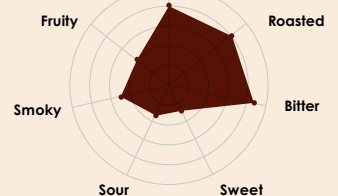
**Unit**  
5 × 1.5 kg drops  
6 × 2 kg block

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-Q028EDBIE6-271  
CHD-Q028EDBIE6-127

**Taste profile**  
Cocoa



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Rich blend of cocoa derived from four different sources
- Traditional Swiss conching
- Strong cocoa flavour with distinct fruity and roasted aromas for a remarkable flavour experience
- High cocoa content creates bitter notes counterbalanced by mild sweetness





# Carma couvertures Essentials



Taste the Swiss smoothness from  
100% sustainable ingredients



A reliable choice for any application, however complex,  
and always with the delicate flavor of Swiss chocolate that  
customers know and love.

# Carma couvertures

## Essentials



### Carma® White Niobo 34%

Carma® White Niobo 34% has a strong, sweet, milky flavor with intense vanilla notes.

**Shelf life**  
18 months

**Fat content**  
40.2%

**Milk solids**  
Min. 14.5%

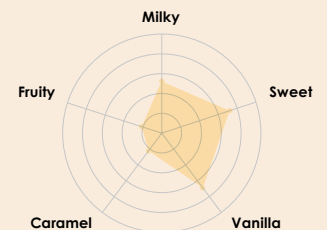
**Unit**  
2 × 5 kg drops  
6 × 2 kg block

**Working temperature**  
29–31°C

**Viscosity**  
●●●●○  
Fluid

**Item number**  
CHW-O050NIBOE6-Z72  
CHW-O050NIBOE6-127

#### Taste profile



#### WHAT MAKES THIS COUVERTURE UNIQUE?

- Blend of a variety of Swiss milk powders
- Carefully selected, high-quality cocoa butter



Our couvertures are perfect for a variety of applications:



Filling



Mousse



Ganache



Creating  
hollow chocolate  
shapes



Dipping/  
Dragées



Coating



## Carma® Milk Delyna 34%

The taste profile of Carma® Milk Delyna 34% is the result of a balanced combination of carefully selected cocoa beans and the typically creamy taste of Swiss milk. Rounded off with a hint of sweetness, the finished product is a true customer favorite that reminds many of the chocolate of their childhood.

**Shelf life**  
18 months

**Fat content**  
38.4%

**Milk solids**  
Min. 19.2%

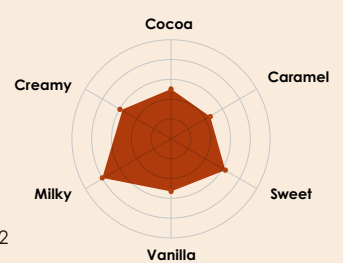
**Unit**  
2 × 5 kg drops

**Working temperature**  
29–31°C

**Viscosity**  
●●●●○  
Fluid

**Item number**  
CHM-0065DLYAE6-Z72

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Mild blend of Swiss whole milk powder and West African cocoa



## Carma® Milk Seriz 35%

Carma® Milk Seriz 35% gets its famous creamy texture from the Swiss whole milk powder included in the recipe. This milk couverture offers a pleasant sweetness with hints of honey.

**Shelf life**  
18 months

**Fat content**  
39.2%

**Milk solids**  
Min. 19%

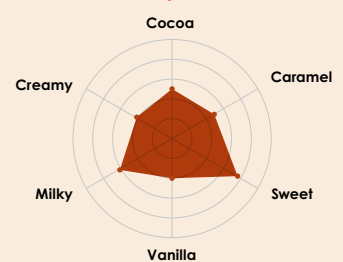
**Unit**  
2 × 5 kg drops  
6 × 2 kg block

**Working temperature**  
29–31°C

**Viscosity**  
●●●●●  
Medium

**Item number**  
CHM-N025SERIE6-Z72  
CHM-N025SERIE6-127

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Creamy texture thanks to the Swiss whole milk powder

# Carma couvertures

## Essentials



### Carma® Tumcha 47%

Carma® Dark Tumcha 47% is an elegant dark couverture with a sophisticated, smooth-melting texture and sweet, slightly fermented cocoa notes. Thanks to the added milk fat, it offers natural fat-bloom protection, making it ideal for versatile applications.

**Shelf life**  
24 months

**Fat content**  
36.8%

**Milk solids**  
Min. 2%

**Unit**  
2 × 5 kg drops  
6 × 2 kg block

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-O044TUMCE6-Z72  
CHD-O044TUMCE6-127



#### WHAT MAKES THIS COUVERTURE UNIQUE?

- Sophisticated, smooth-melting texture
- Delicate cocoa notes
- Natural fat-bloom protection thanks to added milkfat



### Carma® Dark Padera 55%

Carma® Dark Padera 55% is a sweet couverture with a lovely, balanced taste profile, featuring notes of mocha and raisins. A classic allrounder which is reliable and suitable for many applications.

**Shelf life**  
24 months

**Fat content**  
38.1%

**Milk solids**  
0%

**Unit**  
2 × 5 kg drops

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-P002PADRE6-Z72



#### WHAT MAKES THIS COUVERTURE UNIQUE?

- Traditional Swiss conching
- Reliable allrounder with a balanced, sweet taste profile







Our couvertures are perfect for a variety of applications:



Filling



Mousse



Ganache



Creating  
hollow chocolate  
shapes



Dipping/  
Dragées



Coating



## Carma® Dark Koutek 60%

Carma® Dark Koutek 60% combines a subtle sweetness with a high cocoa content, which creates its characteristic flavor profile, reminding of nuts and gingerbread. A truly versatile couverture for all applications.

**Shelf life**  
24 months

**Fat content**  
39.9%

**Milk solids**  
Min. 1%

**Unit**  
5 × 1.5 kg drops

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-P137KUTKE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Traditional Swiss conching
- Natural fat-bloom protection thanks to milkfat added
- Versatile couverture for many applications
- Traditional Swiss conching



## Carma® Dark Joukuk 70%

Carma® Dark Joukuk 70% has a distinctive cocoa flavor with strong earthy notes and hints of hazelnuts aromas. The addition of milkfat lends the couverture a sumptuously soft, creamy texture.

**Shelf life**  
24 months

**Fat content**  
46%

**Milk solids**  
Min. 1%

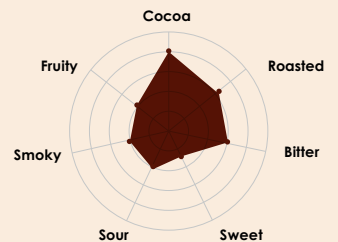
**Unit**  
5 × 1.5 kg drops

**Working temperature**  
30–32 °C

**Viscosity**  
●●●●○  
Medium

**Item number**  
CHD-M138JOKUE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE?

- Traditional Swiss conching
- Prominent cocoa flavor with strong earthy notes
- Natural fat-bloom protection thanks to added milkfat

	Product description	Unit	Unit item number	Minimum shelf life (in months)	Minimum cocoa content (in %)	Fat content (%)	
White	Carma® White Niobo™ 34%	2 × 5 kg drops	CHW-O050NIBOE6-Z72	18	34	40.2	
		6 × 2 kg block	CHW-O050NIBOE6-127				
	Carma® White Ivoire 35%	5 × 1.5 kg drops	CHW-P109IVORE6-Z71	18	35	40.3	
		2 × 5 kg drops	CHW-P109IVORE6-Z72				
		6 × 2 kg block	CHW-P109IVORE6-127				
	Carma® White Nuit Blanche 37%	5 × 1.5 kg drops	CHW-N153NUBLE6-Z71	18	37	45	
		2 × 5 kg drops	CHW-N153NUBLE6-Z72				
Gold	Carma® Gold Quintin 31%	5 × 1.5 kg drops	CHW-R118GOLDE6-Z71	18	31	40.2	
Ruby	Carma® Ruby Azalina 40%	5 × 1.5 kg drops	CHR-Q010RINAE6-Z71	18	40	36.1	
Milk	Carma® Milk Claire 33%	5 × 1.5 kg drops	CHM-P007CLARE6-Z71	18	33	36.4	
		2 × 5 kg drops	CHM-P007CLARE6-Z72				
		6 × 2 kg block	CHM-P007CLARE6-127				
	Carma® Milk Delyna 34%	2 × 5 kg drops	CHM-O065DLYAE6-Z72	18	34	38.4	
	Carma® Milk Seriz 35%	2 × 5 kg drops	CHM-N025SERIE6-Z72	18	35	39.2	
		6 × 2 kg block	CHM-N025SERIE6-127				
	Carma® Milk Des Alpes 35%	5 × 1.5 kg drops	CHM-Q008DALPE6-Z71	18	35	37	
		2 × 5 kg drops	CHM-Q008DALPE6-Z72				
	Carma® Milk Des Alpes 36%	6 × 2 kg block	CHM-P006DALDE6-127	18	36	38.6	
	Carma® Milk Diama 39%	5 × 1.5 kg drops	CHM-N015DAMAE6-Z71	18	39	39	
Dark	Carma® Milk Ecuador 42%	5 × 1.5 kg drops	CHM-O201ECU-E6-Z71	18	42	46	
	Carma® Milk Livina 48%	5 × 1.5 kg drops	CHM-K020LIVIE6-Z71	18	48	44.5	
	Carma® Dark Tumcha 47%	2 × 5 kg drops	CHD-O044TUMCE6-Z72	24	47	36.8	
		6 × 2 kg block	CHD-O044TUMCE6-127				
	Carma® Dark Bourbon 50%	5 × 1.5 kg drops	CHD-O030BURBE6-Z71	24	50	38	
		2 × 5 kg drops	CHD-O030BURBE6-Z72				
		6 × 2 kg block	CHD-O030BURBE6-127				
	Carma® Dark Bourbon 51%	6 × 2 kg block	CHD-N035BURDE6-127	24	51	37.7	
	Carma® Dark Larim 51%	5 × 1.5 kg drops	CHD-Q040LARIE6-Z71	24	51	33.7	

				Pastry						
				Bakery	Chocolate		Chocolate			
	Minimum milk solids (%)	With natural vanilla	Viscosity*	Cream	Mousses	Flavoring / Ganache	Pouring / Glazing	Coating	Dipping / Tempering	Working temperature
	14.5		●●●●	•	•	•	•	•		29–31°C
	19.3	•	●●●●	•	•	•	•	•		29–31°C
	22.4		●●●●		•	•	•	•	•	28–30°C
	21.9		●●●	•	•	•	•	•	•	28–29°C
	22.2	•	●●●	•	•	•	•	•	•	28–29°C
	20.5	•	●●●●	•	•	•	•	•		29–31°C
	19.2	•	●●●●	•	•	•	•	•		29–31°C
	19	•	●●●	•	•	•	•	•		29–31°C
	19.2	•	●●●	•	•	•	•	•		29–31°C
	22.7	•	●●●●	•	•	•	•	•		29–31°C
	28.8	•	●●●●	•	•	•	•	•		29–31°C
	22.2		●●●●	•	•	•	•	•		29–31°C
	27.5	•	●●●●	•	•	•	•	•		29–31°C
	2	•	●●●	•	•	•		•		30–32°C
	2	•	●●●	•	•	•	•	•		30–32°C
	2.5	•	●●●●	•	•	•	•	•		30–32°C
	0	•	●●●	•	•	•	•	•		30–32°C

●●●●● Very fluid

●●●● Fluid

●●● Medium

●● Thick

● Very thick

	Product description	Unit	Unit item number	Minimum shelf life (in months)	Minimum cocoa content (in %)	Fat content (%)	
Dark	<b>Carma® Dark Fahey 52%</b>	5 × 1.5 kg drops	CHD-P136FAHYE6-Z71	24	52	37.6	
		2 × 5 kg drops	CHD-P136FAHYE6-Z72				
	<b>Carma® Dark Padera 55%</b>	2 × 5 kg drops	CHD-P002PADRE6-Z72	24	55	38.1	
	<b>Carma® Dark Koutek 60%</b>	5 × 1.5 kg drops	CHD-P137KUTKE6-Z71	24	60	39.9	
	<b>Carma® Dark Onyx 60%</b>	5 × 1.5 kg drops	CHD-Q037ONYXE6-Z71	24	60	39.3	
	<b>Carma® Dark Madagascar 64%</b>	5 × 1.5 kg drops	CHD-N089MAD-E6-Z71	24	64	38.9	
	<b>Carma® Dark Lesuk 65%</b>	5 × 1.5 kg drops	CHD-P202LESKE6-Z71	24	65	42.3	
	<b>Carma® Dark Venezuela 70%</b>	5 × 1.5 kg drops	CHD-P103VEN-E6-Z71	24	70	42.9	
	<b>Carma® Dark Joukuk 70%</b>	5 × 1.5 kg drops	CHD-M138JOKUE6-Z71	24	70	46	
	<b>Carma® Dark Edelbitter 70%</b>	5 × 1.5 kg drops	CHD-Q028EDBIE6-Z71	24	70	42	
		6 × 2 kg block	CHD-Q028EDBIE6-127				
	<b>Crémant râpé</b>	Box 3 kg	CHD-GR-055CRE6-Z24	24	51	32.6	
	<b>Dark Crémant 51%</b>	6 × 2 kg block	CHD-T055CREME6-127	24	51	32.6	
Black	<b>Ménage râpé</b>	Box 3 kg	CHD-GR-099MEE6-Z24	24	49	33.5	
	<b>Carma® Black Zabuye 83%</b>	5 × 1.5 kg drops	CHD-N199BLZAE6-Z71	24	83	44.8	



				Pastry						
				Bakery	Chocolate		Chocolate			
	Minimum milk solids (%)	With natural vanilla	Viscosity*	Cream	Mousses	Flavoring / Ganache	Pouring / Glazing	Coating	Dipping / Tempering	Working temperature
	-	•	●●●		•	•	•	•		30–32°C
	-	•	●●●	•	•	•		•		30–32°C
	1	•	●●●	•	•	•	•	•		30–32°C
	-	•	●●●	•	•	•	•	•		30–32°C
	-	•	●●●		•	•	•	•		30–32°C
	-		●●●		•	•	•	•		30–32°C
	-	•	●●●		•	•	•	•		30–32°C
	1	•	●●●	•	•	•		•		30–32°C
	-	•	●●●		•	•	•	•	•	30–32°C
	-	•	●●							30–32°C
	-	•	●●							30–32°C
	-		●●							30–32°C
	-	•	●●●			•	•	•	•	30–32°C

● Very thick    ●● Thick    ●●● Medium    ●●●● Fluid    ●●●●● Very fluid



# Confectionery Pastes

	Name	Unit item number	Packaging										Product information	Application
Praline mixtures	<b>Praliné Selection</b> Hazelnut paste	PRN-564DASEC-Z21	Pail 10 kg	12		44	•	•	•	•	•	20–24°C	Praliné Selection is a delicious dark hazelnut paste that's perfect for candy and other chocolate specialties. With non-hydrogenated fats.	A perfect base for chocolate truffles and other chocolate creations. For flavoring and coloring ice cream, creams, and desserts.
	<b>Praliné 1:1 Intense</b> Hazelnut paste, dark	PRN-562DAR11-Z76	Pail 6 kg	12		44	•	•	•	•	•	20–24°C	Praliné Intense is a delicious dark hazelnut paste that's perfect for pralines and other chocolate specialties. Dark color and notes of roasted hazelnuts. With non-hydrogenated fats.	
	<b>Praliné 1:1</b> Hazelnut paste, light	PRN-561LIT11-Z76	Pail 6 kg	12		44	•	•	•	•	•	20–24°C	Praliné is a delicious light hazelnut paste that's perfect for candy and other specialty chocolates. Light color with hints of roasted hazelnuts. With non-hydrogenated fats.	
	<b>Praliné Prima</b> Hazelnut paste	PRN-563PRIMA-Z76	Pail 6 kg	12		37.5	•					20–24°C	Praliné Prima is a ready-to-use hazelnut paste. Medium-brown color, firm texture, aromas of roasted hazelnuts and caramel. With non-hydrogenated fats.	Base for pralines and chocolate specialties. For flavoring ice cream, creams, mixtures, and desserts.
Cianduja	<b>Carmaduja Hazelnut</b> Hazelnut mass, medium-dark, firm	GID-110HAZ-Z90	Pail 7 kg	12	37	33	•	•	•	•	•	20–24°C	The dark hazelnut paste offers a balanced flavor of chocolate and hazelnut with a firm, rich texture. With non-hydrogenated fats.	Filling for chocolate truffles and specialty confectionery. Base for mousse. For coating tortes and pastries (rolled out). Do not heat above 30°C.
	<b>Carmaduja Almond</b> Almond mass, light, firm	GIM-120ALM-Z90	Pail 7 kg	12	40	32.5	•	•	•	•	•	20–24°C	The light almond mixture offers a balanced flavor of chocolate and almond with a firm, rich texture. With non-hydrogenated fats.	



Creativity is about more than just beautiful aesthetics. Our confectionery pastes are expertly made to add intense flavor to your creations. The range includes chocolate praline pastes (hazelnut and almond), pure flavor pastes and fillings, as well as gianduja pastes.

	Name	Unit item number	Packaging	Shelf life (in months)	Chocolate content (in %)	Nut/Almond content (in %)	Ready to use	For whipping	Can be flavored	Bake-stable	Freeze-stable	Working temperature	Product information	Application
Fillings for specialty patisserie and candy	<b>Canachoc</b> Chocolate-based filling	FWD-033CANA-642	Pail 6 kg	12	43.5	•	•			•		22–26°C	Water-based filling with dark chocolate. Delicate chocolate flavor and melting consistency. Do not heat above 30°C. With non-hydrogenated fats.	Filling for tortes, cakes, pastries, and cookies.
	<b>Hazelnut Filling (Pralina)</b> Firm, for whipping	FMN-509PRALI-Z76	Pail 6 kg	12	11	27	•	•			•	22–26°C	Firm, brown hazelnut praline filling. Unique roasted hazelnut flavor. With non-hydrogenated fats.	Filling for tortes, pastries, petits fours, and chocolate truffles. Nuts, dried fruit, and Carmo flavor pastes (Caor/Moccoro) can be added. Tip: Can also be used for coating tortes and pastries.
	<b>Soft hazelnut filling (Noisina)</b> For whipping	FMN-508NOISI-Z76	Pail 7 kg	12	8.5	38	•	•			•	22–26°C	Soft brown hazelnut praline filling. Unique roasted hazelnut flavor. With non-hydrogenated fats.	
	<b>Carmamella</b> Caramel filling, creamy	FWF-517CARA-642	Pail 6 kg	12			•	•	•	•		20–24°C	Ready-to-use, bake-stable caramel paste. Light caramel color. Soft toffee flavor, creamy texture.	For filling or flavoring specialty patisserie, desserts, glacés, and candy.
	<b>Carmamella Selection</b> Caramel filling, creamy, no added flavorings	FWF-518CARASEC-Z51	Pail 13 kg	12			•	•	•	•		20–24°C		Tip: Perfect for making nut tortes.
Naturally Flavored Paste	<b>Caor</b> Cocoa paste, no added sugar	FRD-097CAOR-Z60	Pail 2.1 kg	12			•	•	•	•		20–24°C	Water-free, ready-to-use paste with 60% cocoa content. Base made from the finest cocoa solids. Blackish-brown color. Intense cocoa flavor. With non-hydrogenated fats.	Dose: 4%–8% (use 40–80 g per kg of mixture). For flavoring couvertures, glazes, ganache, creams, fillings, glacés, and dough.
	<b>Moccoro</b> Concentrated, water-free coffee paste	FRD-62MOCCO-72V	Pail 4 × 1.2 kg	18			•	•	•	•		20–24°C	59.5% coffee content. Water-free, ready-to-use paste. Base made of roasted coffee beans. Intense dark color, intense coffee flavor. With non-hydrogenated fats.	Dose: 1%–3% (use 10–30 g per kg of mixture). For flavoring couvertures, glazes, ganache, creams, fillings, glacés, and dough.
	<b>Hazelnut paste (Noisor)</b> Pure hazelnut paste, no added sugar	FRN-065NOSOR-Z60	Pail 2.1 kg	12		96.5	•	•	•	•		20–24°C	Water-free, ready-to-use paste. Base made from the finest carefully selected hazelnuts. Very intense flavor. Natural brown color. No decantation of oil.	Dose: 6%–10% (use 60–100 g per kg of mixture). For flavoring couvertures, glazes, ganache, creams, fillings, glacés, dough, and buttercream.



# Chocolate fillings and cocoa

Harmonious in flavor and texture, our range of ready-to-use chocolate fillings can be used to make sensational chocolate creations. In addition to delicious fillings, we also offer high-quality cocoa powder, cocoa solids, and cocoa butter.



## 100% cocoa mass

Pure cocoa solids with no sugar, lecithin, or other ingredients. As a supplement for couvertures, fillings, desserts, and specialty glacés, as well as for adding flavor.

**Shelf life**  
24 months

**Working temperature**  
30–32°C

**Unit**  
4 × 3 kg drops

**Item number**  
NCL-2C502-CA-654



## 100% cocoa butter

As a supplement for couvertures to increase fluidity, suitable for spraying.

**Shelf life**  
24 months

**Working temperature**  
30–32°C

**Unit**  
4 × 3 kg drops

**Item number**  
NCB-HD703-CA-654



## 100% cocoa powder

The 1 kg pouch contains cocoa powder with 22–24% cocoa butter. The 5 kg pouch contains cocoa powder with 20–22% cocoa butter. For making sponge batter, candy, specialty pastries and confectionery – and for dusting.

**Shelf life**  
24 months

**Working temperature**  
n/a

**Unit**  
4 × 1 kg pouch  
2 × 5 kg pouch

**Item number**  
DCP-22H05-CAE6-89B  
DCP-20B20-CAE6-91B





Packaging  
Shelf life (in months)  
Cocoa content (in %)  
Ready to use  
Requires tempering  
Machine processing  
Bake-stable  
Working temperature

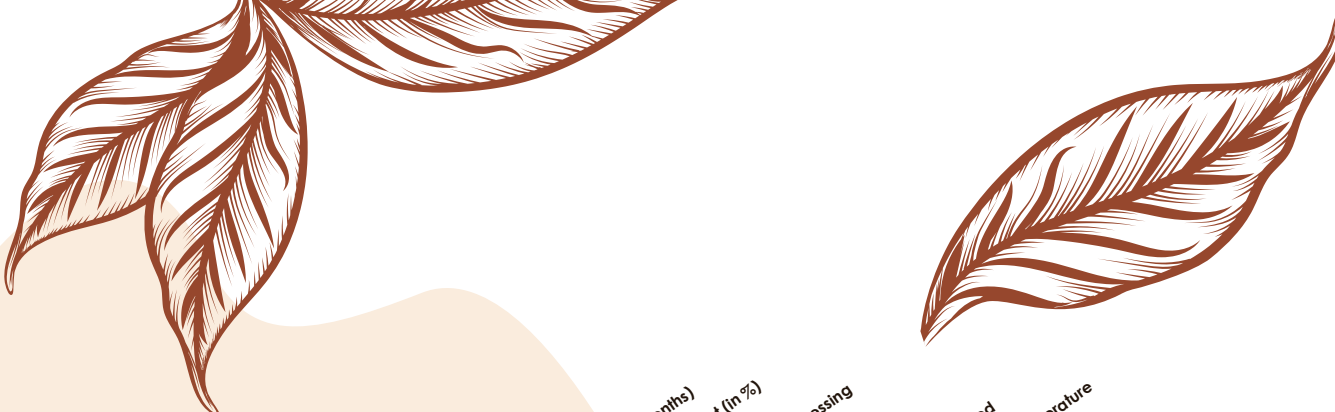
	Name	Unit item number									Product information	Application
Pastry filling	<b>Painchoc Noisettes</b> Hazelnut and cocoa filling	FMN-HA568PAIN-Z76	Pail 6 kg	12	4	•	•	•	20–24 °C		Bake-stable hazelnut and cocoa filling. Fine hazelnut note. With non-hydrogenated fats. Freeze-stable.	Suitable for croissants, brioche, and puff pastries, as well as for machine processed goods. Can be processed straight from the container.
	<b>Painchoc Supreme</b> Dark chocolate filling	FMD-N582PAISUP-Z48	Pail 12kg	12	24.8	•	•	•	20–24 °C		Bake-stable chocolate filling, 53.5% chocolate content. Fine chocolate flavor. With non-hydrogenated fats.	
	<b>Schokomasse</b> Dark chocolate filling	FMD-N570SOKO-21C	Pail 20kg	12	20	•	•	•	20–24 °C		Bake-stable and freeze-stable chocolate filling. 28% chocolate content. Fine chocolate flavor. With non-hydrogenated fats.	
Cocoa	<b>Cocoa Mass Drops</b>	NCL-2C502-CA-654	Pail 4×3kg	24	100	•	•	•	30–32 °C		100% pure cocoa solids.	As a supplement for couvertures, fillings, desserts, and specialty glacés to enhance the cocoa flavor.
	<b>Cocoa Butter Drops</b>	NCB-HD703-CA-654	Pail 4×3kg	24	100	•	•	•	30–32 °C		100% cocoa butter.	As a supplement for couvertures to increase fluidity, suitable for spraying.
	<b>Cocoa Powder</b> (22–24% cocoa butter)	DCP-22H05-CAE6-89B	Pouch 4×1 kg	24	97.5	•	•	•			Light brown color, mild chocolate flavor with green notes.	For making sponge batter, candy, and specialty pastries and confectionery. Suitable for dusting.
	<b>Cocoa Powder</b> (20–22% cocoa butter)	DCP-20B20-CAE6-91B	Pouch 2×5kg	24	97.5	•	•	•			Dark reddish-brown color, intense cocoa flavor with lovely roasted notes.	



# Glazes

Our easy-to-use glazes ensure a perfect finish every time, in just one dip. The practical packaging makes the product even easier to use. These unique glazes contain only non-hydrogenated fats. Available in dark, milk, and white, they range from hard to soft and come in a variety of fat compositions.





		Packaging	Shelf life (in months)	Cocoa content (in %)			Ready to use			Machine processing			For decoration		Working temperature
	Name	Unit item number												Product information	Application
Dark	<b>Glaze Dark Selection</b> Dark glaze	Without palm oil IMD-O038ORSEE6-Z72	Pouch 2×5 kg, drops	18	23	•	•	•	•	•	•	•	40–45°C	No tempering required.	Melt up to a temperature of 40–45°C. For glazing cakes, tortes, and candy. For brushing sweet pastry bases.
	<b>Original Vanil</b> Dark glaze	IMD-N035ORVA-Z17	Pail 6 kg, drops	18	18.7	•	•	•	•	•	•	•	40–45°C	No tempering required. Can be flavored with fat-based pastes such as hazelnut pastes or Moccoro.	
		IMD-N035ORVAE6-Z72	Pouch 2×5 kg, drops												
Milk	<b>Original Milk</b> Milk glaze	IMM-J036ORMIE6-Z72	Pouch 2×5 kg, drops	18	3	•	•	•	•	•	•	•	40–45°C	No tempering required. Can be flavored with fat-based pastes such as Carma hazelnut paste or Moccoro.	
White	<b>Glaze White Selection</b> White glaze	Without palm oil IMW-N040ORSEE6-Z72	Pouch 2×5 kg, drops	18	4	•	•	•	•	•	•	•	38–42°C	No tempering required.	Melt up to a temperature of 38–42°C. For glazing cakes, tortes, and candy. For brushing sweet pastry bases.
	<b>Original White</b> White glaze	IMW-M037ORWIE6-Z72	Pouch 2×5 kg, drops	18		•	•	•	•	•	•	•	38–42°C	No tempering required. Can be flavored with fat-based pastes such as Carma hazelnut paste or Moccoro.	





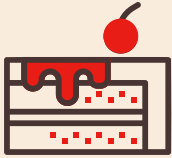
# Fruit fillings and fruit preparations

Carefully selected fruits from our reliable suppliers guarantee quality, taste, texture, and color. These fruit fillings and fruit preparations are suitable for a variety of applications, giving your creations a homemade flavor and vibrant color.





	Name	Unit item number	Packaging						Product information	Application
Fruit preparations	<b>Carmelade Apricot</b> Apricot fruit preparation	MWF-035APR28-671	Pail 12.5kg	12	26	•	•	•	Fine apricot flavor with a tangy note. Light apricot color. Bake-stable.	Perfect for fillings, Berliner, tortes, cookies, and Danish pastries.
	<b>Carmelade Apricot 50%</b> Apricot fruit preparation	MWF-026APR50-Z51	Pail 13kg	12	50	•	•	•	Bake-stable apricot fruit preparation with a high fruit content. Intense apricot flavor with a tangy note. Bake-stable.	
	<b>Carmelade Raspberry</b> Raspberry fruit preparation, contains seeds	MWF-038RAS22-671	Pail 12.5kg	12	21	•	•	•	Fine natural raspberry color and flavor. Suitable for piping. Bake-stable.	Perfect for fillings, Berliner, tortes, cookies, and Danish pastries. Particularly suitable for Linzer Torte.
	<b>Carmelade Raspberry seedless</b> Raspberry fruit preparation, seedless	MWF-044RAS19ZS-671	Pail 12.5kg	12	18	•	•	•		
	<b>Carmelade Raspberry 50%</b> Raspberry fruit preparation, seedless	MWF-059RAS50ZS-Z51	Pail 13kg	12	54	•	•	•	Intense raspberry flavor with a tangy note. Light raspberry color. Suitable for piping. Bake-stable.	Perfect for fillings. For Bertliner, tortes, cookies, and Danish pastries.
	<b>Carmelade Redcurrant – Raspberry</b> Currant and raspberry fruit preparation, seedless	MWF-045RCRAS18-671	Pail 12.5kg	12	18	•	•	•	Intense fruit flavor. Light red color. Suitable for piping, good shelf life. Bake-stable.	
	<b>Carmelade Four Fruits</b> Fruit preparation made from apples, plums, and seedless currants, and raspberries	MWF-051FRU4-671	Pail 12.5kg	12	19	•	•	•	Intense fruit flavor. Deep red color. Suitable for piping. Bake-stable.	
	<b>Carmelade Doughnut Filling "Berliner"</b> Currant and raspberry fruit preparation, seedless	MWF-055BERLIN-671	Pail 12.5kg	12	12.5	•	•	•	Raspberry and currant flavor. Light red color. Suitable for piping.	
Fruit fillings	<b>Birnweggen Filling</b> Pear mixture	PWF-060PEAR-671	Pail 12.5kg	12	46	•		•	Typical dried pear flavor. Bake-stable.	For making Lucerne pear bread, various Swiss specialties, and other desserts.
	<b>Luzerner Birnenweggen Filling</b> Filling for Luzerner Birnenweggen (Lucerne pear pastries)	PWF-061LUCE-671	Pail 12.5kg	12	37	•	•	•		
	<b>Birnenbrot Filling</b> Filling for pear bread, firm	PWF-070PEARBR-671	Pail 12.5kg	12	51.5	•		•	Typical flavor of dried pear, orange, and spices. Bake-stable.	For making a variety of Swiss specialties (pear bread).
	<b>Strudelpom</b> Apple filling, dried	MXF-175STRUPO-Z87	4×1.6kg bag	12	61.5	•	•	•	Fruit filling with dried apple pieces and spices. Bake-stable.	Filling for strudel, apple pie, apple jalousie, Danish pastries, tortes, and cakes. When puréed, it makes a great addition to mousse and cream fillings. Mix pouch with 3l of warm water (approximately 40°C) and leave to soak for around 2 hours. If using cold water, leave overnight.



# Gels

Our gels have an excellent reputation among professionals on account of their high quality, brilliant shine, dependability, and ease of use. Our gels give your creations that little something extra. Whether sweet or savory, they're perfect for brushing and spraying, either warm or cold. All of our gels contain only natural colors.

Classic gels	Name	Unit item number									Product information	Application	
	<b>Clear-Gel</b> Clear gel, firm	JWW-007CLEAR-Z54	Pail 2.5kg	12				•	•	•	•	Transparent. Long-lasting shine.	Great for gelling fruit. Mix 1 kg of gel concentrate with 500 g of water and briefly bring to the boil. Apply with a brush or spray gun. The ideal working temperature is 85–90°C.
		JWW-007CLEAR-671	Pail 12.5kg										
	<b>Aprico-Gel</b> Apricot gel, firm	JWF-011APR-642	Pail 6kg	12	4.5			•	•	•	•	Light apricot color. Transparent. Long-lasting shine.	
		JWF-011APR-671	Pail 12.5kg										
	<b>Aprico-Gel</b> Apricot gel, firm, no colorants or preservatives	JWF-128APRZP-Z51	Pail 13kg	12	4.5			•	•	•	•	Light apricot color. Transparent. Long-lasting shine. Use shortly after opening. Gel with no preservatives	
	<b>Capoma-Gel</b> Strawberry gel, firm	JWF-021CAP-642	Pail 6kg	12	4			•	•	•	•	Natural red strawberry color. Transparent. Long-lasting shine. Use shortly after opening.	
		JWF-021CAP-671	Pail 12.5kg										
	<b>Capoma-Gel</b> Strawberry gel, firm, no colorants or preservatives	JWF-125CAPZP-Z51	Pail 13kg	12	4			•	•	•	•	Natural red strawberry color. Transparent. Long-lasting shine. Capoma-Gel with no preservatives. Use shortly after opening.	
	<b>Frambo-Gel</b> Raspberry gel, firm, no colorants or preservatives	JWF-126FRAMZP-Z51	Pail 13kg	12	3	•	•	•	•	•	•	Natural raspberry color. Transparent. Long-lasting shine.	
<b>Frambo-Gel</b> Raspberry gel, firm	JWF-023FRAM-671	Pail 12.5kg	12	3.5	•	•	•	•	•	•	Natural raspberry color. Transparent. Long-lasting shine. Frambo-Gel with no preservatives. Use shortly after opening.		

Packaging  
Shelf life (in months)  
% fruit content  
Ready to use  
Suitable for spray guns  
Brush on  
Firm  
Freeze-stable

	Name	Unit	Item number										Product information	Application
Fluid spray gels	<b>Clear-Gel</b> Clear spray gel, fluid	JWW-105	CLEARTU-Z52	Bag in box 13kg	9		•	•	•	•	•	•	Transparent. Easy to cut. Practical pouch packaging for use with spray guns.	Great for gelling fruit. Connect straight to a spray gun or heat up in a pan. The ideal working temperature is 85–90°C.
	<b>Aprico-Gel</b> Apricot spray gel, fluid	JWF-110	APRRTU-Z52	Bag in box 13kg	9	3	•	•	•	•	•	•		
	<b>Capoma-Gel</b> Strawberry spray gel, fluid	JWF-120	CAPRTU-Z52	Bag in box 13kg	9	4.5	•	•	•	•	•	•		
	<b>Traiteur-Gel</b> Savory spray gel, fluid	JWF-107	TRAIRTU-Z62	Bag in box 11.5kg	12		•	•	•	•	•	•	Suitable for vegans and vegetarians. Rapid, clear gelling. Transparent. Practical pouch packaging ideal for spray guns.	Suitable for spraying, molding, or brushing onto canapés and other savory specialties. Attach the packaging straight to the spray gun. Ideal working temperature: 85–90°C. Tip: Can be flavored by adding up to 10% liquid (wine, sherry, etc.).
Cold gels	<b>Brillant-Gel</b> Clear gel, use cold	JWW-015	BRICO-642	Pail 6 kg	12		•		•			•	Easy to apply, transparent. Long-lasting shine.	Great for gelling fruit. Can be applied straight to fresh or frozen tortes and pastries. Does not need to be thinned or heated. Working temperature between 20–24°C.
Specialties	<b>Quick-Glasur (quick glazing)</b> White glazing with apricot flavor	JWW-192	QGLA-671	Pail 12.5kg	9		•	•	•			•	White glaze for pastries and candy. Even coverage, use hot or cold. Attractive shiny finish.	Glaze for cookies, raised pastries, Danish pastries, and other specialties made from puff pastry. Without thinning, apply the cold glaze onto oven-warmed pastry with a brush or heat to approximately 80°C and apply to warm or cold pastry. When using a spray gun, add 10% water and work at approximately 80°C.
	<b>Aprikoture</b> Apricot glaze, ready-to-use	JWF-013	APTUR-Z54	Pail 2.5kg	12	11.5	•		•	•	•	•	Provides a protective layer between sponge mixture or puff pastry and fondant glaze to ensure the perfect glaze on the finished product.	Heat gently, apply with a brush. Can be glazed with fondant, for example. Can also be used as a base glaze for cookies.
		JWF-013	APTUR-Z51	Pail 13kg										





# Nut products

Our carefully selected nuts offer exceptional flavor and the consistent quality that our range is known for. The baking mixtures come ready to use, saving you time. When it comes to natural flavor and value for money, our comprehensive range will meet all of your requirements.



			Packaging	Shelf life (in months)	Minimum nut/Almond content (in %)										Product information	Application
Almond mixtures	Name	Unit item number														
	<b>Almond paste 1:1</b> Almond baking paste	PWN-AL570MAS11-671	Pail 12.5 kg	9	42	•	•	•	•	•	•	•	•	•	High-quality, ready-to-use almond baking paste. Intense almond flavor.	Suitable for almond confectionery, almond croissants, cakes and tortes with almond fillings, and sponge mixture.  Tip: Particularly suitable for almond confectionery.
		PWN-AL570MAS11-Z54	Pail 2.5 kg													
	<b>Almond baking paste 24%</b> Almond and soya baking paste	PWN-AL580BAK24-671	Pail 12.5 kg	9	24	•				•	•	•			Light, ready-to-use almond baking paste. Mild almond flavor. Use as a paste for fillings.	
	<b>Almond baking paste soft</b> Almond baking paste	PWN-AL513BAMSO-671	Pail 12.5 kg	9	7.5	•						•	•		Use as a paste for fillings. Ready to use and suitable for piping.	
	<b>Maxi-Pan Almond</b> Almond and soya baking paste	PWN-AL510MAXPA-671	Pail 12.5 kg	9	2	•				•	•	•			Use as a paste for fillings. Cost-efficient, ready-to-use baking paste.	Suitable for almond confectionery, almond croissants, cakes and tortes with almond fillings, and sponge mixture.
Hazelnut mixtures	<b>Biber cake filling</b> Almond mixture for Biber cake	PWN-AL574BIBER-671	Pail 12.5 kg	9	38.5	•		•				•	•		High almond content and balanced taste profile.	For making Biber cake and Biber confectionery.
	<b>Nussfix</b> Hazelnut baking paste	PWN-HA575NUFIX-671	Pail 12.5 kg	9	20	•				•	•	•			Nut-brown, ready-to-use hazelnut baking paste. Intense hazelnut flavor. Suitable for piping.	Suitable for croissants and nut croissants, confectionery, cakes, and tortes with nut and sponge dough.
	<b>Hazelnut filling soft</b> Hazelnut baking paste	PWN-HA514BAMSO-671	Pail 12.5 kg	9	13	•						•	•		Nut-brown, ready-to-use hazelnut baking paste. Intense hazelnut flavor. Extra easy to pipe.	
Ready-to-use baking mixtures	<b>Stromboli</b> Baking mixture for hazelnut macaroons	MXN-136STROME6-Z57	Pail 3 kg	10	30			•				•	•		A quick and easy way to make hazelnut macaroons, hazelnut bases, and hazelnut sponge. Every 50 g corresponds to 3.65 kg of dough or 73 hazelnut macaroons.	Combine the contents of the 3kg pail with 650 g of cold water and beat with a mixer for 5 minutes on speed setting 2. Pipe onto baking paper with a nozzle and bake for approximately 15 minutes. Baking temperature: 200°C.
	<b>Montblanc</b> Baking mixture for coconut macaroons	MXO-137MONTE6-Z57	Pail 3 kg	10	38			•					•	•	A quick and easy way to make coconut macaroons, coconut bases, and coconut sponge. Every 50 g corresponds to 3.9 kg of dough or 78 coconut macaroons.	Combine the contents of the 3kg tub with 900 g of cold water and beat with a mixer for 5 minutes on speed setting 2. Pipe onto baking paper with a star-shaped nozzle and bake for approximately 15 minutes. Baking temperature: 200°C.



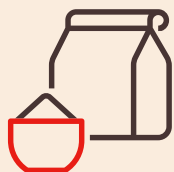


# Toppings and sauces

Our toppings and sauces offer fantastic flavors in a range of beautifully natural colors. The range includes sweet treats such as caramel, coffee, and São Tomé cocoa, as well as natural fruits such as strawberry, mango, and many others. Contains only natural colorings.



	Name	Unit item number	Packaging	Shelf life (in months)	Chocolate content (in %)	Fruit content (in %)	Ready to use	Freeze-stable	Can be served warm	Suitable for vegans	Product information	Application
Dessert sauces	<b>Vanilla Sauce</b> Fluid	TOF-62VANILLA-74V	12×1,08kg Tetrapak	12			•	•	•		For apple strudel, fruit cake, and desserts. Attractive light yellow color, natural vanilla flavor. Ready to use, can be served warm or cold.	To heat, place the packet in a bowl of warm water or in a suitable container in the microwave.  Tip: To make a fine crème bavaroise, just add gelatine and cream.
	<b>Sauce Chocolat</b> Chocolate sauce, for warming	TOD-012CHOSCE6-Z38	6×1kg bottle	18	44		•	•	•		Chocolate sauce made with Carma couvertures. Ready to use, serve hot.	For specialty glacés, desserts, creams, shakes, yogurts, and dessert glazes. Strong chocolate flavor. Heat the opened bottle or unopened pouch in a bowl of water or briefly in the microwave.
		TOD-012CHOSCE6-Z93	50×50g bag									
Toppings	<b>Topping Sensational São Tomé</b> Cocoa sauce, fluid	TOD-019-STO-E6-Z38	6×1kg bottle	14			•	•	•		São Tomé topping is made exclusively with cocoa from São Tomé. Delicate flavor with fruity cocoa note. Ready to use, can be used warm or cold.	For specialty glacés, desserts, creams, shakes, yogurts, and dessert glazes.  Tip: Suitable for glazing tortes and pastries.
	<b>Topping Surprising Choco...ooh</b> Cocoa sauce, fluid	TOD-022CHOC-E6-Z38	6×1kg bottle	14			•	•	•		Ready to use, can be used warm or cold. Lovely chocolate flavor and nice texture.	
	<b>Topping Cool Ice Coffee</b> Coffee sauce, fluid	TOF-034ICOF-E6-Z38	6×1kg bottle	12			•	•	•	•	Ready to use, can be used warm or cold. Lovely coffee flavor and golden-brown color.	Can be used as a substitute for liquid coffee. For specialty glacés, desserts, creams, shakes, yogurts, and dessert glazes.  Tip: Suitable for iced coffee.
	<b>Topping Chewy Caramel</b> Caramel sauce, fluid	TOF-042CARA-E6-Z38	6×1kg bottle	18			•	•	•	•	Ready to use, can be used warm or cold. Attractive light brown shade. Intense caramel flavor.	For caramel puddings or flans, specialty glacés, desserts, creams, shakes, and yogurts.
	<b>Topping Yummy Strawberry</b> Strawberry sauce, fluid	TOF-051STRA-E6-Z38	6×1kg bottle	12	30.5		•	•	•	•	Ready to use, can be used warm or cold. Natural fruity flavor. With a high fruit content. All toppings are free from azo dyes.	For flans, specialty glacés, desserts, creams, shakes, yogurts, and dessert glazes.  Tip: Suitable for glazing tortes and pastries.
	<b>Topping Smooth Raspberry</b> Raspberry sauce, fluid	TOF-062RASP-E6-Z38	6×1kg bottle	12	27.5		•	•	•	•		
	<b>Topping Juicy Blueberry</b> Blueberry sauce, fluid	TOF-072BLUB-E6-Z38	6×1kg bottle	14	30.5		•	•	•	•		
	<b>Topping Sunny Mango</b> Mango sauce, fluid	TOF-084MANG-E6-Z38	6×1kg bottle	12	27		•	•	•	•		



# Instant products

Our instant products save you time without compromising on quality or flavor.



Packaging  
Shelf life (in months)  
No gelatine  
One-step preparation  
Freeze-stable  
For whipping  
Bake-stable

	Name	Unit item number								Product information	Application
Instant products for mousse	Chocolate Mousse (with gelatine)	MXD-125MOCHGE6-Z85	6 × 400 g pouch	18				•	•	For Diplomat cake, mousses, dessert creams, and torte fillings. A little goes a very long way: 400 g provides 23 portions of 60 g each.	Mix 400 g of mousse powder with 400 ml of water. Beat at a high speed for 5 minutes. Add 600 g of whipped cream. Leave to cool for 2 hours and then decorate.
	Chocolate Mousse	MXD-128MOUCHE6-Z61	6 × 500 g pouch	18	•	•	•	•		For Diplomat cake, mousses, dessert creams, and torte fillings. Easy to prepare in just one step. A little goes a very long way: 500 g provides 25 portions of 60 g each.	Stir 500 g of mousse powder into 1 l of whole milk. Beat at a low speed for 1 minute and at a high speed for 3 to 4 minutes. Leave to cool for 2 hours and then decorate.
	White Chocolate Mousse	MXW-150MOUWIE6-Z61	6 × 500 g pouch	18	•	•	•	•			
	Cappuccino Mousse	MXF-157MOUCAE6-Z61	6 × 500 g pouch	18	•	•	•	•			
	Lemon Mousse	MXF-169MOUCIE6-Z61	6 × 500 g pouch	18	•	•	•	•			









# Decorations

For the ultimate finishing touch, opt for our range of decorations – puffed rice, classic chocolate sprinkles, and chocolate shavings.





															Packaging	Shelf life (in months)	Cocoa content (in %)		Ready to use	For coating	For desserts	For decorations	Freeze-stable	Working temperature		
	Name		Unit item number														Product information	Application								
Vermicelli decorations	<b>Vermicelli Dark</b> Chocolate vermicelli, dark, 3–5mm		CHD-VR-5CAR-X07	Pouch 6×1kg	24	41.5	•	•	•	•	•	20–24°C	Fine, well-balanced chocolate flavor, attractive shine. Made from pure chocolate containing no lecithin. Freeze-stable.	For sprinkling over and decorating pralines, truffles, fine baked goods, cookies, and glacés. Suitable for decorating oven-baked pastries.												
	<b>Vermicelli Milk</b> Chocolate vermicelli, milk chocolate, 3–5mm		CHM-VR-6CAR-X07	Pouch 6×1kg	18	29.3	•	•	•	•	•	20–24°C														
Shavings	<b>Schwarzwälder-späne (Black Forest shavings)</b> Dark		IMD-SH-518SW-Z31	Box 2.5 kg	12	37	•	•	•	•	•	20–24°C	Large, attractive chocolate shavings. Very smooth. A little goes a long way. “Handmade appearance”.	For decorating Black Forest gateaux, fine baked goods, and desserts.												
Decorations	<b>Decor Flakes</b> Chocolate flakes		CHD-SP-17CAR-X07	Pouch, 6×1kg	24	42.4	•	•	•	•	•	20–24°C	High quality recipe, made from pure chocolate, 42.4% cocoa content and no added lecithin. Fine, well-balanced chocolate taste with beautiful shine.	For sprinkling over and decorating pralines, truffles, fine baked goods, cookies, and glacés. Suitable for decorating oven-baked pastries.												

# Shape creativity



## Now back under the Carma brand!

### Perfect your craft with our **sugar paste**

In 1963, Massa Ticino™ sugarpaste reached the market. Its almost-instant success stole the hearts and claimed the loyalty of bakers and pastry designers.

Since the well known and loved Massa Ticino was invented by Carma and is to this day produced in the Carma plant in Dübendorf near Zurich, we are happy to welcome the sugar paste product range back in our portfolio of Swiss Premium Ingredients!



Taste the Swiss smoothness  
from 100% sustainable ingredients



# Discover the full range of Carma sugar pastes

Since January 2025, the entire Massa Ticino™ range, which was marketed under the "Mona Lisa" brand, has been relaunched under the Carma brand. Product codes and EAN codes have been modified. The ingredient lists, recipes, packaging formats and production site in Dübendorf (CH) remain unchanged. Of course, the excellent workability and sensory properties of the products, which many bakers and confectioners know and appreciate, remain unchanged!



**Dairy-free**



**Non-artificial colours**



**Vegan and vegetarian**



**No gluten**

## Massa Ticino™ Tropic For fine work

### USP's

- ✓ Easy to use
- ✓ Ready for every application
- ✓ Uniquely elastic
- ✓ Made with natural colourants
- ✓ Temperature and humidity resistant



## Massa Ticino™ For basic covering

### USP's

- ✓ Available in white colour
- ✓ Softer covering – for basic covering only
- ✓ Suitable for “simple” modeling and colouring
- ✓ Doesn't dry out, remains workable for a long time
- ✓ For basic round cake shape & only 1 layer cakes



## Modela For sculpting

### USP's

- ✓ Ideal for sculptures and sophisticated decorations
- ✓ Perfect for the smallest and most intricate decorations: it can be fine-tuned after the initial modelling, giving more time to finalise creations
- ✓ Add Massa Ticino™ Tropic at 50/50 ratio to achieve a smoother and more elastic mix. It will get hard slower than pure Modela, but faster than pure Massa Ticino™ Tropic sugarpaste – perfect when you need a bit more time for your sculptures



## Fondant For icing

### USP's

- ✓ A pure white cooked sugar icing; perfect for icing petit fours, eclairs, or napoleons or as a fondant in candy filling production
- ✓ Real confectionner fondants: white and chocolate
- ✓ Could be coloured and flavoured



				Packaging	Shelf life (In months)	Cocoa content (%)	Ready-to-use	Chocolate interiors/fillings	For spreading	For desserts	For decoration	Can be flavoured	Working temperature		
	Name	Unit	Item number											Product information	Application
Massa Ticino™ Sugarpaste	Massa Ticino™ Tropic White sugar paste	COW-031-MTT-Z18	Pail 7 kg	12		•			•	•	•	24–28 °C	Especially suited to warmer temperatures and tropical conditions. Ready-to-use. Freeze-stable. Especially practical for small decorative elements, dries quickly. Exceptional elasticity, can be rolled out to thickness of 1.5–3 mm. Radiant natural colours, free from azo dyes. Suitable for vegetarians and vegans.	Put through a rolling machine or roll out by hand on icing sugar. Can be used at room temperature. Can be dyed or flavoured with flavouring pastes.	
		COW-031-MTT-E9-Z54	Pail 2.5 kg												
	Massa Ticino™ Bride White White sugar paste	COW-043SPBW-EA-Z65	Box 12 × 1 kg	12		•			•	•	•	24–28 °C			
		COW-043SPBW-EA-Z66	Box 20 × 250 g												
	Massa Ticino™ Mellow Yellow Yellow sugar paste	COK-036SPMY-EA-Z66	Box 20 × 250 g	12		•			•	•	•	24–28 °C			
	Massa Ticino™ Lovely Red Red sugar paste	COK-035SPLR-EA-Z66	Box 20 × 250 g	12		•			•	•	•	24–28 °C			
	Massa Ticino™ Sailing Blue Blue sugar paste	COK-037SPSB-EA-Z66	Box 20 × 250 g	12		•			•	•	•	24–28 °C			
	Massa Ticino™ Pitch Black Black sugar paste	COK-034SPPB-EA-Z65	Box 12 × 1 kg	12		•			•	•	•	24–28 °C			
COK-034SPPB-EA-Z66		Box 20 × 250 g													
	Massa Ticino™ White sugar paste	COW-030-MT-Z18	Pail 7 kg	12		•			•	•	•	24–28 °C	Softer covering and for basic covering only. Easy to roll out and shape and doesn't dry out, remains workable for a long time.	For covering birthday and wedding cakes.	
Modela	Modela Modelling paste, white	COW-095MODA-Z76	Pail 6 kg	12		•				•		24–28 °C	Perfect consistency for modelling figures, showpieces and Easter specialities.	Before modelling and rolling out, the modelling paste should be kneaded and made pliable at a working temperature of 24–28 °C. Can be warmed carefully in a microwave. Can be flavoured with flavouring pastes.	
Fondant	Fondant White	COW-62FONDANT-Z37	Pail 15 kg	12		•	•	•	•	•	•	35 °C	For icing cakes, pastries, petits fours and éclairs, and making buttercream.	Heat to 35 °C and adjust to required consistency with sugar syrup. Can be flavoured with flavouring pastes.	
		COW-62FONDANT-Z54	Pail 2.5 kg												
	Fondant White, soft	COW-62FONDASO-Z51	Pail 13 kg	6		•	•	•	•	•	•	35 °C			
	Fondant with Chocolate Flavour Chocolate brown	COD-62FONDANT-Z18	Pail 7 kg	11	2.5	•			•	•		35 °C	For icing cakes, pastries, petits fours and éclairs. Delicate chocolate flavour.		





Taste the Swiss smoothness from  
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