



Carmma®
SHAPING SWISS CHOCOLATE SINCE 1931

Product Catalogue



Swiss premium products
for artisans and chefs since 1931



Carma proudly joined 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 Carma, 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, Carma presented **three new couvertures** in 2025. Always in line with our promise to continually take Swiss chocolate to new heights!



Overview



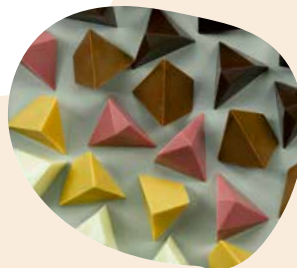
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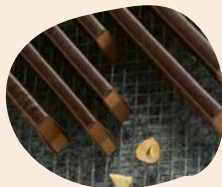
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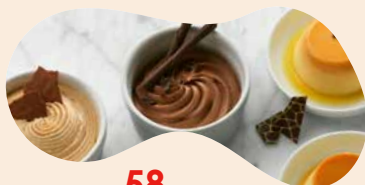
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Massa Ticino™
Sugarpaste

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**.

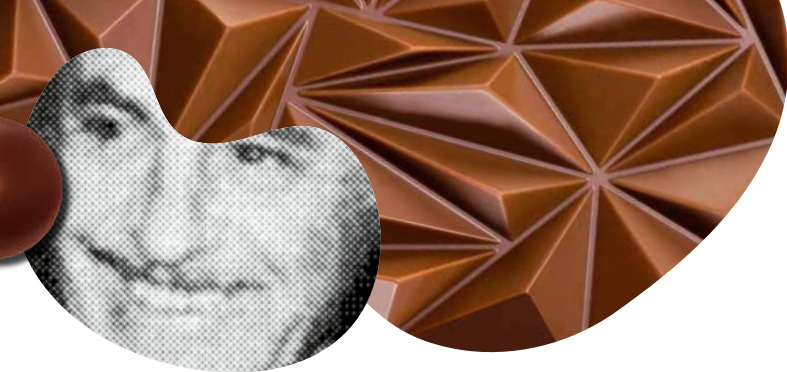


1947/48

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 Dama 39%**, **Carma® Dark Larim 51%** and the sugar-reduced **Carma® Milk Livina 48%**.

1999

2006

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



2014

2015



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

2017

2020

Carma establishes a new partnership with "mooh" – Swiss milk producers cooperative and launches projects to reduce the CO₂ 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 ingredients that support sustainable farming, 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.

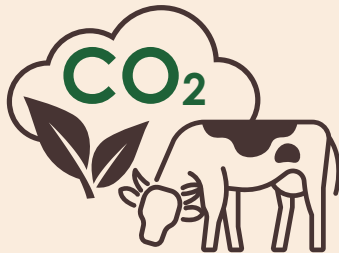
By engaging deeply with the way we process chocolate to make sustainability an unshakeable pillar of Swiss chocolate culture.

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 2024:



Carma set a new standard for **CO₂ 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 2024, our partner farmers owned **215 cows**.



**CO₂ emissions
reduced by 8.8%
in 2024**



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.



Swissmilk green

Since 2025, the Carma production site in Dübendorf is "swissmilk green" certified. As of fall 2025, our milk, white, gold and ruby couvertures will proudly feature the "swissmilk green" label, communicating the high standards of sustainable Swiss milk.



CALLEBAUT®
CHOCOLATE ACADEMY





Callebaut® Chocolate Academy

**Sharing and enabling
customer proximity via:**

- Co-creation sessions
- Technical trainings and support
- Inspirations and trends
- Seasonal recipes
- Global chefs network
(more than 80 internal chefs)
- Global network, 23 Academies worldwide
- 3 gourmet chefs based in Zurich

 @callebautchocolateacademych



We offer a variety of courses, bookable online at
callebaut.com/en/callebaut-chocolate-academy/locations/switzerland-zurich

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 pâtisserie 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."



Jérémy Ramsauer

Jérémy completed his apprenticeship at the renowned "La Poste in Verbier". After several years at the Boulangerie Taillens in Crans Montana, he decided to open his own shop, "La Chocolaterie Ramsauer" in Sierre, which he has run successfully ever since. He offers a wide confectionery portfolio as well as high-end pastry.

Jérémy's favorite: Carma® Milk Ecuador 42%



"The intense coca profile of the Carma® Milk Ecuador 42% makes it very special and perfectly suitable for my pralines."



Carma certifications



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



"swissmilk green" is the production standard for sustainable Swiss milk. It ensures high standards for animal welfare, feeding, sustainability, and social criteria across the Swiss dairy industry. Dairy farmers must meet ten basic requirements and two additional ones from a selection to be certified, allowing their products to bear the "swissmilk green" label.



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!



To celebrate the anniversary "150 years of Swiss milk chocolate", Carma presented 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%

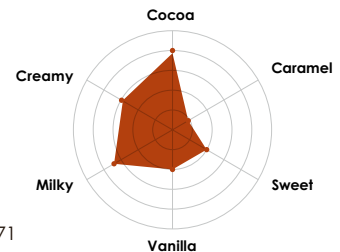
Unit
5 × 1.5kg drops

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



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%

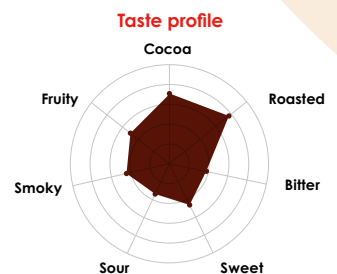
Milk solids
Min. 0%

Unit
5 x 1.5kg drops

Working temperature
30–32°C

Viscosity
Medium

Item number
CHD-Q040LARIE6-Z71



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



Swiss premium products
for artisans and chefs since 1931



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 creamy and relatively low in sugar, with a lingering hint of vanilla and cookie dough.

Shelf life
18 months

Fat content
45%

Milk solids
Min. 22.4%

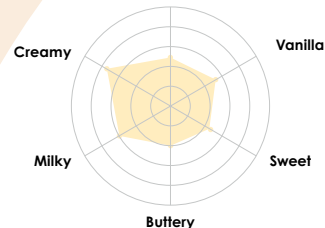
Unit
5 × 1.5 kg drops
2 × 5 kg drops

Working temperature
28–30 °C

Viscosity
●●●●○
Fluid

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

Taste profile
Cocoa butter



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%

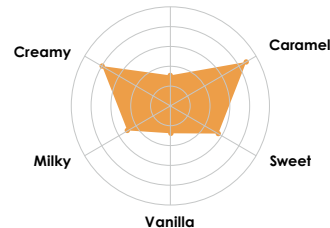
Unit
5 × 1.5 kg drops

Working temperature
28–29 °C

Viscosity
●●●●○
Medium

Item number
CHW-R118GOLDE6-Z71

Taste profile
Cocoa butter



WHAT MAKES THIS COUVERTURE UNIQUE?

- Intense caramel flavor and golden colour without colorants
- 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%

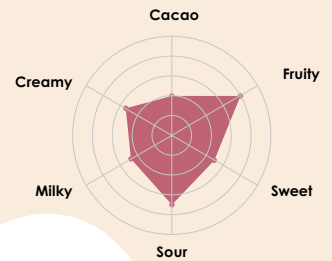
Unit
5 × 1.5 kg drops

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%

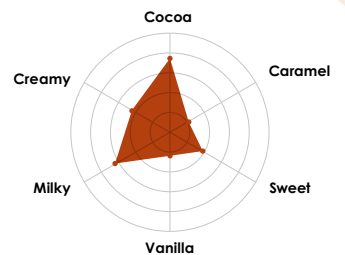
Unit
5 × 1.5 kg drops

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%

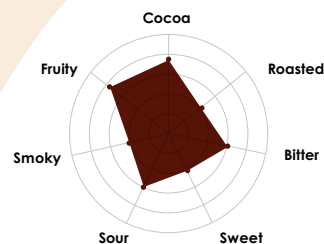
Unit
5 × 1.5 kg drops

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%

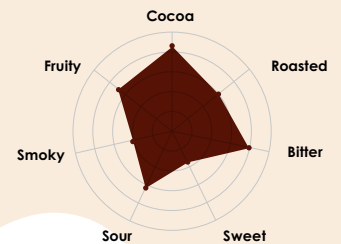
Unit
5 × 1.5 kg drops

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%

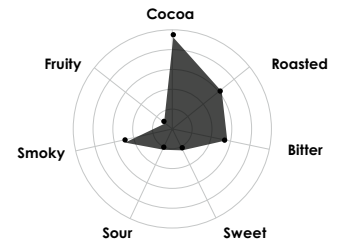
Unit
5 × 1.5 kg drops

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



Swiss premium products
for artisans and chefs since 1931



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%

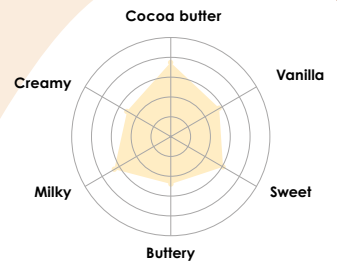
Unit
5 × 1.5kg drops
2 × 5kg drops
6 × 2kg block

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

Working temperature
29–31°C

Viscosity
●●●●○
Fluid

Item number
CHM-P007CLARE6-Z71
CHM-P007CLARE6-Z72
CHM-P007CLARE6-127

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, 60-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 Carmas 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%

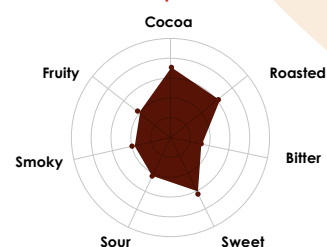
Unit
5 × 1.5 kg drops
2 × 5 kg drops
6 × 2 kg block

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%

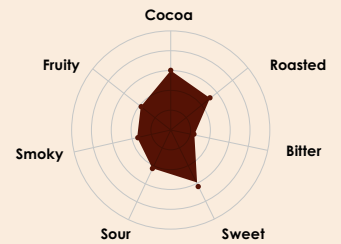
Unit
5 × 1.5 kg drops
2 × 5 kg drops

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%

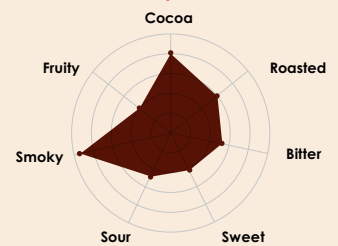
Unit
5 × 1.5 kg drops

Working temperature
30–32 °C

Viscosity
●●●●○
Medium

Item number
CHD-P202LESKE6-271

Taste profile



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%

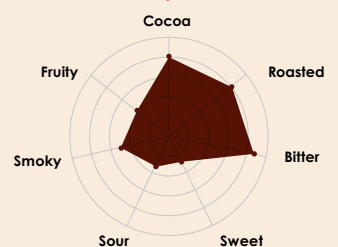
Unit
5 × 1.5 kg drops
6 × 2 kg block

Working temperature
30–32 °C

Viscosity
●●●●○
Medium

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

Taste profile




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



 Swiss premium products
for artisans and chefs since 1931



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

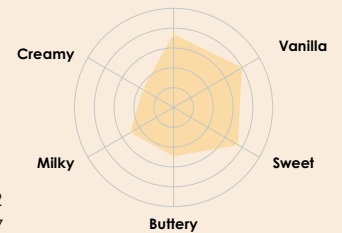
Working temperature
29–31°C

Viscosity
●●●●○
Fluid

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

Taste profile

Cacao butter



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%

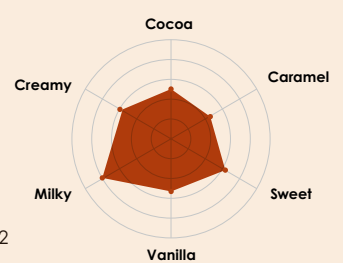
Unit
2 × 5 kg drops

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%

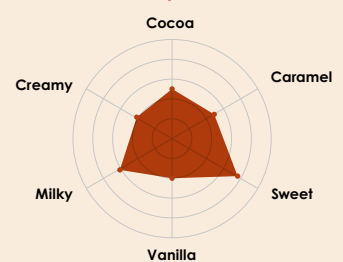
Unit
2 × 5 kg drops
6 × 2 kg block

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%

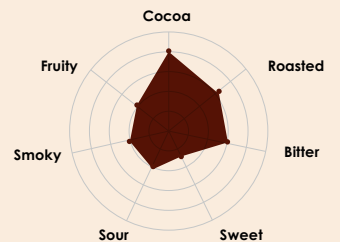
Unit
5 × 1.5 kg drops

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
	-	•	●●●	•	•	•	•	•		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	Carma® Dark Fahey 52%	5 × 1.5 kg drops	CHD-P136FAHYE6-Z71	24	52	37.6	
		2 × 5 kg drops	CHD-P136FAHYE6-Z72				
	Carma® Dark Padera 55%	2 × 5 kg drops	CHD-P002PADRE6-Z72	24	55	38.1	
	Carma® Dark Koutek 60%	5 × 1.5 kg drops	CHD-P137KUTKE6-Z71	24	60	39.9	
	Carma® Dark Onyx 60%	5 × 1.5 kg drops	CHD-Q037ONYXE6-Z71	24	60	39.3	
	Carma® Dark Madagascar 64%	5 × 1.5 kg drops	CHD-N089MAD-E6-Z71	24	64	38.9	
	Carma® Dark Lesuk 65%	5 × 1.5 kg drops	CHD-P202LESKE6-Z71	24	65	42.3	
	Carma® Dark Venezuela 70%	5 × 1.5 kg drops	CHD-P103VEN-E6-Z71	24	70	42.9	
	Carma® Dark Joukuk 70%	5 × 1.5 kg drops	CHD-M138JOKUE6-Z71	24	70	46	
	Carma® Dark Edelbitter 70%	5 × 1.5 kg drops	CHD-Q028EDBIE6-Z71	24	70	42	
		6 × 2 kg block	CHD-Q028EDBIE6-127				
	Crémant râpé	Box 3 kg	CHD-GR-055CRE6-Z24	24	51	32.6	
	Dark Crémant 51%	6 × 2 kg block	CHD-T055CREME6-127	24	51	32.6	
Black	Ménage râpé	Box 3 kg	CHD-GR-099MEE6-Z24	24	49	33.5	
	Carma® Black Zabuye 83%	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 fluid

●●●●● Fluid







●●● Medium

●● Thick

● Very thick



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
1	6	70	10	Yes	No	Yes	Yes	Yes	-18°C
2	9	70	10	Yes	No	Yes	Yes	Yes	-18°C
3	12	70	10	Yes	No	Yes	Yes	Yes	-18°C
4	18	70	10	Yes	No	Yes	Yes	Yes	-18°C
5	24	70	10	Yes	No	Yes	Yes	Yes	-18°C
6	36	70	10	Yes	No	Yes	Yes	Yes	-18°C
7	48	70	10	Yes	No	Yes	Yes	Yes	-18°C
8	60	70	10	Yes	No	Yes	Yes	Yes	-18°C
9	72	70	10	Yes	No	Yes	Yes	Yes	-18°C
10	84	70	10	Yes	No	Yes	Yes	Yes	-18°C
11	96	70	10	Yes	No	Yes	Yes	Yes	-18°C
12	108	70	10	Yes	No	Yes	Yes	Yes	-18°C
13	120	70	10	Yes	No	Yes	Yes	Yes	-18°C
14	132	70	10	Yes	No	Yes	Yes	Yes	-18°C
15	144	70	10	Yes	No	Yes	Yes	Yes	-18°C
16	156	70	10	Yes	No	Yes	Yes	Yes	-18°C
17	168	70	10	Yes	No	Yes	Yes	Yes	-18°C
18	180	70	10	Yes	No	Yes	Yes	Yes	-18°C
19	192	70	10	Yes	No	Yes	Yes	Yes	-18°C
20	204	70	10	Yes	No	Yes	Yes	Yes	-18°C
21	216	70	10	Yes	No	Yes	Yes	Yes	-18°C
22	228	70	10	Yes	No	Yes	Yes	Yes	-18°C
23	240	70	10	Yes	No	Yes	Yes	Yes	-18°C
24	252	70	10	Yes	No	Yes	Yes	Yes	-18°C
25	264	70	10	Yes	No	Yes	Yes	Yes	-18°C
26	276	70	10	Yes	No	Yes	Yes	Yes	-18°C
27	288	70	10	Yes	No	Yes	Yes	Yes	-18°C
28	300	70	10	Yes	No	Yes	Yes	Yes	-18°C
29	312	70	10	Yes	No	Yes	Yes	Yes	-18°C
30	324	70	10	Yes	No	Yes	Yes	Yes	-18°C
31	336	70	10	Yes	No	Yes	Yes	Yes	-18°C
32	348	70	10	Yes	No	Yes	Yes	Yes	-18°C
33	360	70	10	Yes	No	Yes	Yes	Yes	-18°C
34	372	70	10	Yes	No	Yes	Yes	Yes	-18°C
35	384	70	10	Yes	No	Yes	Yes	Yes	-18°C
36	396	70	10	Yes	No	Yes	Yes	Yes	-18°C
37	408	70	10	Yes	No	Yes	Yes	Yes	-18°C
38	420	70	10	Yes	No	Yes	Yes	Yes	-18°C
39	432	70	10	Yes	No	Yes	Yes	Yes	-18°C
40	444	70	10	Yes	No	Yes	Yes	Yes	-18°C
41	456	70	10	Yes	No	Yes	Yes	Yes	-18°C
42	468	70	10	Yes	No	Yes	Yes	Yes	-18°C
43	480	70	10	Yes	No	Yes	Yes	Yes	-18°C
44	492	70	10	Yes	No	Yes	Yes	Yes	-18°C
45	504	70	10	Yes	No	Yes	Yes	Yes	-18°C
46	516	70	10	Yes	No	Yes	Yes	Yes	-18°C
47	528	70	10	Yes	No	Yes	Yes	Yes	-18°C
48	540	70	10	Yes	No	Yes	Yes	Yes	-18°C
49	552	70	10	Yes	No	Yes	Yes	Yes	-18°C
50	564	70	10	Yes	No	Yes	Yes	Yes	-18°C
51	576	70	10	Yes	No	Yes	Yes	Yes	-18°C
52	588	70	10	Yes	No	Yes	Yes	Yes	-18°C
53	600	70	10	Yes	No	Yes	Yes	Yes	-18°C
54	612	70	10	Yes	No	Yes	Yes	Yes	-18°C
55	624	70	10	Yes	No	Yes	Yes	Yes	-18°C
56	636	70	10	Yes	No	Yes			

	Name		Unit item number										Product information	Application
Praline mixtures	Praliné Selection 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.
	Praliné 1:1 Intense 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.	
	Praliné 1:1 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.	
	Praliné Prima 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.	
Gianduja	Carmaduja Hazelnut Hazelnut mass, medium-dark, firm		GID-110HAZ-Z90	Pail 7 kg	12	37	33	•	•	•	•	20–24°C	The dark hazelnut and chocolate mixture offers a well-balanced flavour 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.
	Carmaduja Almond 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.

	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	Canachoc 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.
	Hazelnut Filling (Pralina) 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.
	Soft hazelnut filling (Noisina) For whipping		FMN-508NOISI-Z76	Pail 6 kg	12	8.5	38	•	•			•		22–26°C	Soft brown hazelnut praline filling. Unique roasted hazelnut flavor. With non-hydrogenated fats.	
	Carmamella 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. Without vanillin.	For filling or flavoring specialty patisserie, desserts, glacés, and candy. Tip: Perfect for making nut tortes.
	Carmamella Selection Caramel filling, creamy, no added flavorings		FWF-518CARASEC-Z51	Pail 13 kg	12			•		•	(•)	•		20–24°C		
	Caramel Citron Caramel filling, lemon flavored, creamy		FWF-519CACIT-Z54	Pail 2.5 kg	12			•		•	(•)	•		20–30°C	Caramel filling in a light brown colour. Mild Caramel flavour with a finely balanced hint of lemon, creamy texture.	For filling or flavoring pastries, desserts, ice cream specialities and pralines. Tip: suitable for use in "one shote" machines.
Naturally Flavored Paste	Caor 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.
	Moccoro Concentrated, water-free coffee paste		FRD-62MOCCO-72V	Pail 4×1.2kg	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, glazings, ganache, creams, fillings, glacés, and dough.
	Hazelnut paste (Noisor) 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

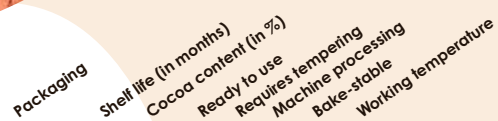
The 1 kg pouch contains cocoa powder with 22–24% cocoa butter. The 5 kg pouch contains cocoa powder with 20–22% cocoa butter. For making sponge batter, candy, specialty pastries and confectionery – and for dusting.

Shelf life
24 months

Working temperature
n/a

Unit
6 × 1 kg pouch
2 × 5 kg pouch

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





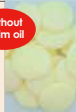


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Glazes

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.



	Name		Unit item number	Packaging	Shelf life (in months)	Cocoa content (in %)	Ready to use	Machine processing	For desserts	For decoration	Freeze-stable	Can be flavored	Working temperature	Product information	Application
Dark	Glaze Dark Selection Dark glaze	 Without palm oil	IMD-O038ORSEE6-Z72	Pouch 2×5 kg, drops	18	23	•	•	•	•	•	•	40–45°C	Compound coating, no tempering required.	Melt up to a temperature of 40–45°C. For glazing cakes, tortes, and candy. For brushing sweet pastry bases.
	Original Vanil Dark glaze		IMD-N035ORVA-Z17	Pail 6 kg, drops	18	18.7	•	•	•	•	•	•	40–45°C	Compound coating, no tempering required. Can be flavored with fat-based pastes such as Carma hazelnut pastes or Moccoco.	
			IMD-N035ORVAE6-Z72	Pouch 2×5 kg, drops			•	•	•	•	•	•	•		
	Glasura Vanil Dark compound coating		ILD-P034GLVA-Z17	Tray 6 kg, block	18	15	•	•	•	•	•	•	•	40–45°C	
Milk	Original Milk Milk glaze		IMM-J036ORMIE6-Z72	Pouch 2×5 kg, drops	18	3	•	•	•	•	•	•	40–45°C	Compound coating, no tempering required. Can be flavored with fat-based pastes such as Carma hazelnut paste or Moccoco.	
White	Glaze White Selection White glaze	 Without palm oil	IMW-N040ORSEE6-Z72	Pouch 2×5 kg, drops	18	4	•	•	•	•	•	•	38–42°C	Compound coating, no tempering required.	Melt up to a temperature of 38–42°C. For glazing cakes, tortes, and candy. For brushing sweet pastry bases.
	Original White White glaze		IMW-M037ORWIE6-Z72	Pouch 2×5 kg, drops	18		•	•	•	•	•	•	38–42°C	Compound coating, no tempering required. Can be flavored with fat-based pastes such as Carma hazelnut paste or Moccoco.	
	Glasura White White compound coating		ILW-O053GLWI-Z17	Tray 6 kg, block	12		•	•	•	•	•	•	•	38–42°C	



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	Shelf life (in months)		Fruit content (in %)		Ready to use		Product information	Application
Fruit preparations	Carmelade Apricot 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.
	Carmelade Apricot 50% 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.	
	Carmelade Raspberry 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.
	Carmelade Raspberry seedless Raspberry fruit preparation, seedless		MWF-044RAS19ZS-671	Pail 12.5kg	12	18	•	•	•			
	Carmelade Raspberry 50% 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 Berliner, tortes, cookies, and Danish pastries.
	Carmelade Redcurrant – Raspberry 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.	
	Carmelade Four Fruits 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.	
	Carmelade Doughnut Filling "Berliner" 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	Birweggen Filling 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.
	Luzerner Birnenweggen Filling Filling for Luzerner Birnenweggen (Lucerne pear pastries)		PWF-061LUCE-671	Pail 12.5kg	12	37	•	•	•			
	Birnenbrot Filling 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).
	Strudelpom Apple filling, dried		MXF-175STRUPO-Z87	4x1.6kg 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				Packaging	Shelf life (in months)				Ready to use				Product information	Application
	Name		Unit item number			% fruit content	Suitable for spray guns	Brush on	Firm	Freeze-stable				
	Clear-Gel Clear gel, firm		JWW-007CLEAR-Z54	Pail 2.5 kg	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 12.5 kg										
	Aprico-Gel Apricot gel, firm		JWF-011APR-642	Pail 6 kg	12	4.5		•	•	•	•	Light apricot color. Transparent. Long-lasting shine.		
			JWF-011APR-671	Pail 12.5 kg										
	Aprico-Gel Apricot gel, firm, no colorants or preservatives		JWF-128APRZP-Z51	Pail 13 kg	12	4.5		•	•	•	•	Light apricot color. Transparent. Long-lasting shine. Gel with no preservatives. After opening, store in a refrigerator and use within days.		
Capoma-Gel Strawberry gel, firm		JWF-021CAP-642	Pail 6 kg	12	4		•	•	•	•	Natural red strawberry color. Transparent. Long-lasting shine.			
		JWF-021CAP-671	Pail 12.5 kg											
Capoma-Gel Strawberry gel, firm, no colorants or preservatives		JWF-125CAPZP-Z51	Pail 13 kg	12	4		•	•	•	•	Natural red strawberry color. Transparent. Long-lasting shine. Capoma-Gel with no preservatives. After opening, store in a refrigerator and use within days.			
Frambo-Gel Raspberry gel, firm		JWF-023FRAM-671	Pail 12.5 kg	12	3.5		•	•	•	•	Natural raspberry color. Transparent. Long-lasting shine. Frambo-Gel with no preservatives. After opening, store in a refrigerator and use within days.			
Frambo-Gel Raspberry gel, firm, no colorants or preservatives		JWF-126FRAMZP-Z51	Pail 13 kg	12	3		•	•	•	•	Natural raspberry color. Transparent. Long-lasting shine.			

				Packaging	Shell life (in months)	% fruit content	Ready to use	Suitable for spray guns	Brush on	Firm	Freeze-stable		
	Name		Unit item number									Product information	Application
Quick gels	Quick-Gel, neutral Clear glazing gel, firm		JWW-007QCLE-Z53	Pail 14 kg	12			•	•	•	•	Excellent gel coating for fruit. Transparent. Long-lasting shine. Easy to cut. Large yield.	Mix 1 kg gel concentrate with 500–700 g water to a smooth consistency, then briefly bring to the boil. Apply with a brush or spraying machine. Optimum working temperature is 85–90 °C.
	Quick-Gel, yellow Yellow glazing gel, apricot flavour, firm		JWF-190QYEL-Z53	Pail 14 kg	12			•	•	•	•	Light yellow colour. Excellent gel coating for fruit. Transparent. Long-lasting shine. Easy to cut. Large yield.	
	Quick-Gel, red Red glazing gel, strawberry flavour, firm		JWF-187QRED-Z53	Pail 14 kg	12			•	•	•	•	Natural red colour. Excellent gel coating for fruit. Transparent. Long-lasting shine. Easy to cut. Large yield.	
Fluid spray gels	Clear-Gel Clear spray gel, fluid		JWW-105CLEARTU-Z52	Bag in box 13 kg	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.
	Aprico-Gel Apricot spray gel, fluid		JWF-110APRRTU-Z52	Bag in box 13 kg	9	3		•	•	•	•		
	Capoma-Gel Strawberry spray gel, fluid		JWF-120CAPRTU-Z52	Bag in box 13 kg	9	4.5		•	•	•	•		
	Traiteur-Gel Savory spray gel, fluid		JWF-107TRAIRTU-Z62	Bag in box 11.5 kg	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	Brillant-Gel Clear gel, use cold		JWW-015BRICO-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	Quick-Glasur (quick glazing) White glazing with apricot flavor		JWW-192QGLA-671	Pail 12.5 kg	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.
	Aprikoture Apricot glaze, ready-to-use		JWF-013APTUR-Z54	Pail 2.5 kg	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-013APTUR-Z51	Pail 13 kg									



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 %)								

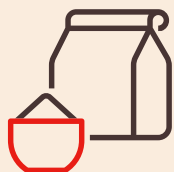


Toppings and sauces

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	Vanilla Sauce Fluid		TOF-62VANILLA-74V	12 × 1.09 kg 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.
	Sauce Chocolat Chocolate sauce, for warming		TOD-012CHOSCE6-Z38	6 × 1 kg 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 × 50 g bag									
Toppings	Topping Sensational São Tomé Cocoa sauce, fluid		TOD-019-STO-E6-Z38	6 × 1 kg 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.
	Topping Surprising Choco...ooh Cocoa sauce, fluid		TOD-022CHOC-E6-Z38	6 × 1 kg bottle	14			•	•	•		Ready to use, can be used warm or cold. Lovely chocolate flavor and nice texture.	Tip: Suitable for glazing tortes and pastries.
	Topping Cool Ice Coffee Coffee sauce, fluid		TOF-034ICOF-E6-Z38	6 × 1 kg 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.
	Topping Chewy Caramel Caramel sauce, fluid		TOF-042CARA-E6-Z38	6 × 1 kg 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.
	Topping Yummy Strawberry Strawberry sauce, fluid		TOF-051STRA-E6-Z38	6 × 1 kg 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.
	Topping Smooth Raspberry Raspberry sauce, fluid		TOF-062RASP-E6-Z38	6 × 1 kg bottle	12		27.5	•	•	•	•		
	Topping Juicy Blueberry Blueberry sauce, fluid		TOF-072BLUB-E6-Z38	6 × 1 kg bottle	14		30.5	•	•	•	•		
	Topping Sunny Mango Mango sauce, fluid		TOF-084MANG-E6-Z38	6 × 1 kg 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

Instant products for mousse	Name	Unit item number								Product information	Application
	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	•	•	•	•				





			Packaging	Shelf life (in months)							
				No gelatine	One-step preparation	Freeze-stable	For whipping	Bake-stable			
	Name	Unit item number								Product information	Application
Instant dessert products	Dessert Flan Vanilla flan	MXW-104DESFLE6-Z86	6 × 450g pouch	20	•	•				Natural vanilla. A little goes a very long way: 450 g provides 28 portions of 120g each.	Bring 3l of milk to the boil, add 450g of powder to the milk, and boil for 1 minute. Pour into prepared molds and put into the fridge at 5°C to set. After cooling, remove from the mold, decorate, and serve. Tip: Perfect for crème brûlée and crema catalana.
	Panna Cotta Instant powder for panna cotta	MXW-142PANCOE6-Z55	6 × 440g pouch	20	•					Instant powder for classic panna cotta. With natural vanilla. Tip: Freeze-stable when made only with full fat cream (fat content 35%). A little goes a very long way: 440g provides 36 portions of 120g each.	Combine 2l of milk and 2l of cream. Remove 3l of liquid and bring to the boil. Mix the remaining fluid (1l) with 440g of powder and mix into the boiling liquid. Boil for 1 minute. Pour into the prepared molds. Set in the fridge at 5°C. Decorate after cooling and serve.
Instant patisserie products	Tortina Neutral base for mousse and torte fillings	MXW-129TORTINA-Z81	Pouch 2kg	18	•	•	•	•		Instant base powder with neutral color and taste for mousses and torte fillings. Dependable and easy to use. A little goes a very long way. Produces firm fillings.	Beat 1 kg of powder with 1l of whole milk for approximately 5 minutes on the highest setting. Flavor with fruit pulp, toppings, couvertures, and flavor pastes.
	Tortina Classic Neutral base for mousse and torte fillings, with gelatine	MXW-120TORCLA-Z81	Pouch 2kg	18			•	•			Beat 1 kg of powder with 1l of cold water for approximately 5 minutes on the highest setting. If you wish, flavor with fruit pulp, toppings, couvertures, or spice pastes and add 1.5kg of unsweetened whipped cream.
	Carmavanil Vanilla cream powder	MXF-105CARVAN-Z83	Pouch 10kg	18	•	•	•	•	•	Can be used cold. For making high-quality specialty vanilla dishes, vanilla creams, cream slices, Diplomat pudding, and Danish pastries. Natural flavor made from vanilla extract. A little goes a very long way. Bake-stable.	Combine 350g of instant powder with 1l of cold water and leave for approximately 3 minutes. Then beat for approximately 3 minutes at a high speed.
MXF-105CARVAN-Z81		Pouch 2kg	Tip: Can be flavored with Carma® flavor pastes (Caor, hazelnut paste, Moccoco).								



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											Product information	Application
Name		Unit item number												
Vermicelli decorations	Vermicelli Dark Chocolate vermicelli, dark, 3–5mm		CHD-VR-5CAR-X07	Pouch 6×1 kg	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.
	Vermicelli Milk Chocolate vermicelli, milk chocolate, 3–5mm		CHM-VR-6CAR-X07	Pouch 6×1 kg	18	29.3	•	•	•	•	•	20–24 °C		
Shavings	Schwarzwälder-späne (Black Forest shavings) 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	Decor Flakes Chocolate flakes		CHD-SP-17CAR-X07	Pouch, 6×1 kg	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



Perfect your craft with our **sugar paste**

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

Massa Ticino™ was invented by Carma and is to this day produced in the Carma plant in Dübendorf near Zurich.



Swiss premium products
for artisans and chefs since 1931





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.			



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