

The CARMA® core range – mastered to perfection



Think pralines, desserts, cakes, entremets, petits fours and verrines. All our core range couvertures are blended with a minimum content of the finest cocoa and are UTZ certified, halal, kosher. They are superbly workable for all kinds of applications, from casting hollow moulds – like Easter bunnies – to luscious center fillings. And offers a wide working range: from machine to hand processing.



MASTERS TO PERFECTION

Just as nature turns valuable materials into minerals and gemstones through crystallisation, the Masters of Swiss Edel Couvertures™ since 1931 at CARMA® use their passion and experience to turn different varieties of cocoa into brilliant Edel Couvertures. Each one a precious jewel.



THE ENTIRE CORE RANGE IS HALAL, KOSHER AND UTZ CERTIFIED

Article No.	Product description	Unit												Taste profile	Application		
			Shelf life (in months)	% min. cocoa content	% fat content	% milk solids	With real vanilla	Viscosity*	Tempering needed	Tempering by hand	Mechanical processing	Casting hollow moulds	Praline interiors/fillings			For desserts	Working temperature
16461	^{NEW} Black Zabuye™ 83% coins	Box 5×1.5 kg	24	83	44.4	•	●●	•	•	•	•	•	•	•	30-32°C	Bitter Roasted Cocoa Sweet Fruity Aromatic	<p>The Edel Couvertures are suitable for a variety of applications:</p> <ul style="list-style-type: none"> – For casting of hollow moulds – For center fillings – For ganaches and mousses – For machine and hand processing – For the seeding method during tempering
16011	Dark Edelbitter 70% coins	Box 5×1.5 kg	24	70	42.3	•	●●	•	•	•	•	•	•	•	30-32°C	Bitter Roasted Cocoa Sweet Fruity Aromatic	
10281	block	Box 6 ×2 kg	24	70	42.3	•	●●	•	•	•	•	•	•	•	30-32°C	Bitter Roasted Cocoa Sweet Fruity Aromatic	
16381	Dark Joukuk 70% coins	Box 5×1.5 kg	24	70	45.9	•	●●	•	•	•	•	•	•	•	30-32°C	Bitter Roasted Cocoa Sweet Fruity Aromatic	
16471	^{NEW} Dark Lesuk™ 65% coins	Box 5×1.5 kg	24	65	41.8	•	●●	•	•	•	•	•	•	•	30-32°C	Bitter Roasted Cocoa Sweet Fruity Aromatic	
16361	Dark Koutek™ 60% coins	Box 5×1.5 kg	24	60	39.9	•	●●	•	•	•	•	•	•	•	30-32°C	Bitter Roasted Cocoa Sweet Fruity Aromatic	
16352	Dark Fahey™ 52% coins	Box 2×5 kg	24	52	36.3	•	●●	•	•	•	•	•	•	•	31-33°C	Vanilla Bitter Cocoa Sweet Fruity Roasted	
16351	coins	Box 5×1.5 kg	24	52	36.3	•	●●	•	•	•	•	•	•	•	31-33°C	Bitter Roasted Cocoa Sweet Fruity	
16002	Dark Padera™ 52% coins	Box 2×5 kg	24	52	39.7	•	●●	•	•	•	•	•	•	•	30-32°C	Bitter Roasted Cocoa Sweet Fruity Aromatic	
10351	Dark Bourbon™ 51% block	Box 6×2 kg	24	51	37.7	•	●●●	•	•	•	•	•	•	•	30-32°C	Bitter Roasted Cocoa Sweet Fruity Aromatic	

Dark

* ● very viscous ●● medium ●●● very fluid

Article No.	Product description	Unit	Shelf life (in months)	% min. cocoa content	% fat content	% milk solids	With real vanilla	Viscosity*	Tempering needed	Tempering by hand	Mechanical processing	Casting hollow moulds	Praline interiors/fillings	For desserts	Working temperature	Taste profile	Application	
Dark	16022 HALAL KOSHER AND UTZ CERTIFIED	Dark Bourbon™ 50% coins	Box 2×5 kg	24	50	38.0	•	●●	•	•	•	•	•	•	•	30-32°C	Bitter Cocoa Sweet	The Edel Couvertures are suitable for a variety of applications: – For casting of hollow moulds – For center fillings – For ganaches and mousses – For machine and hand processing – For the seeding method during tempering
	16021	coins	Box 5×1.5 kg	24	50	38.0	•	●●	•	•	•	•	•	•	•	30-32°C	Roasted Cocoa Fruity Aromatic	
	16082 HALAL KOSHER AND UTZ CERTIFIED	Dark Tumcha™ 47% coins	Box 2×5 kg	24	47	36.8	•	●●	•	•	•	•	•	•	•	30-32°C	Bitter Cocoa Sweet	
	10441	block	Box 6×2 kg	24	47	36.8	•	●●	•	•	•	•	•	•	•	30-32°C	Roasted Cocoa Fruity Aromatic	
Milk	14012 HALAL KOSHER AND UTZ CERTIFIED	Milk Des Alpes 35% coins	Box 2×5 kg	18	35	37.0	19.2	•	●●	•	•	•	•	•	•	29-31°C	Aromatic Cocoa Sweet	
	14011	coins	Box 5×1.5 kg	18	35	37.0	19.2	•	●●	•	•	•	•	•	•	29-31°C	Fruity Caramel Milk	
	10061 HALAL KOSHER AND UTZ CERTIFIED	Milk Des Alpes 36% block	Box 6×2 kg	18	36	37.1	23.3	•	●●●	•	•	•	•	•	•	29-31°C	Aromatic Cocoa Sweet	
	14022 HALAL KOSHER AND UTZ CERTIFIED	Milk Seriz™ 35% coins	Box 2×5 kg	18	35	35.9	14.5	•	●●	•	•	•	•	•	•	29-31°C	Aromatic Cocoa Sweet	
	10241	block	Box 6×2 kg	18	35	35.9	14.5	•	●●	•	•	•	•	•	•	29-31°C	Fruity Caramel Milk	
	14032 HALAL KOSHER AND UTZ CERTIFIED	Milk Delyna™ 34% coins	Box 2×5 kg	18	34	38.4	19.2	•	●●	•	•	•	•	•	•	29-31°C	Aromatic Cocoa Sweet	
14002 HALAL KOSHER AND UTZ CERTIFIED	Milk Claire™ 33% coins	Box 2×5 kg	18	33	36.3	20.5	•	●●	•	•	•	•	•	•	29-31°C	Aromatic Cocoa Sweet		
10071	block	Box 6×2 kg	18	33	36.3	20.5	•	●●	•	•	•	•	•	•	29-31°C	Fruity Caramel Milk		

* ● very viscous ●● medium ●●● very fluid

Article No.	Product description	Unit	Shelf life (in months) % min. cocoa content % fat content % milk solids With real vanilla Viscosity* Tempering needed Tempering by hand Mechanical processing Casting hollow moulds Praline interiors/fillings For desserts Working temperature														Taste profile	Application
			18	37	45.0	22.4	●●	●	●	●	●	●	●	●	●	●		
12112	White Nuit Blanche 37% coins	Box 2×5 kg	18	37	45.0	22.4	●●	●	●	●	●	●	●	●	●	28-30°C	Fruity Milk Sweet Caramel Vanilla	The Edel Couvertures are suitable for a variety of applications: – For casting of hollow moulds – For center fillings – For ganaches and mousses – For machine and hand processing – For the seeding method during tempering
12111	coins	Box 5×1.5 kg	18	37	45.0	22.4	●●	●	●	●	●	●	●	●	●	28-30°C	Fruity Milk Sweet Caramel Vanilla	
12092	White Ivoire 35% coins	Box 2×5 kg	18	35	40.3	19.2	●	●●	●	●	●	●	●	●	●	29-31°C	Fruity Milk Sweet Caramel Vanilla	
12091	coins	Box 5×1.5 kg	18	35	40.3	19.2	●	●●	●	●	●	●	●	●	●	29-31°C	Fruity Milk Sweet Caramel Vanilla	
10461	block	Box 6×2 kg	18	35	40.3	19.2	●	●●	●	●	●	●	●	●	●	29-31°C	Fruity Milk Sweet Caramel Vanilla	
12082	White Niobo™ 34% coins	Box 2×5 kg	18	34	40.2	14.5	●●	●	●	●	●	●	●	●	●	29-31°C	Fruity Milk Sweet Caramel Vanilla	
10501	block	Box 6×2 kg	18	34	40.2	14.5	●●	●	●	●	●	●	●	●	●	29-31°C	Fruity Milk Sweet Caramel Vanilla	
12101	Gold Quintin™ 31% coins	Box 5×1.5 kg	18	31	40.3	21.9	●●	●	●	●	●	●	●	●	●	28-29°C	Cream Milk Sweet Caramel Vanilla	

Article No.	Product description	Unit	Shelf life (in months)	ø outer diameter	ø inner diameter	Weight	Blisizersize
62250	Truffle-Shells Dark Bourbon™ 50%	Box 1.36 kg (504 pc/ Box)	24	26 mm	12 mm	2.7 g	1 Box including 8 Blister
62249	Truffle-Shells Milk Des Alpes 35%	Box 1.36 kg (504 pc/ Box)	18	26 mm	12 mm	2.7 g	1 Box including 8 Blister
62251	Truffle-Shells White Ivoire 35%	Box 1.36 kg (504 pc/ Box)	18	26 mm	12 mm	2.7 g	1 Box including 8 Blister

* ● very viscous ●● medium ●●● very fluid