

«Origin Rare» Each as unique as the origin

ORIGIN RARE



THE ENTIRE ORIGIN RANGE
IS HALAL AND KOSHER CERTIFIED

ONLY 3 INGREDIENTS:
FINE COCOA, SWISS MILK AND SUGAR

These couvertures are made from beans that are from a single country of origin: Venezuela, Madagascar, Ecuador or Grenada. The thing about unblended cocoa is that it retains its unique personality.

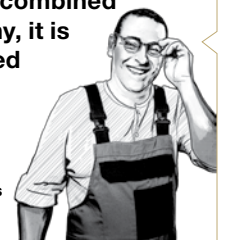
Masters of Swiss Edel Couvertures™ since 1931

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.



«At CARMA®, we have access to a selection of single-origin beans. Our Madagascar couverture is very popular. You can taste roasted nuts with a fruity body and, combined with the aroma of ebony, it is absolute bliss. Mastered to perfection.»

Frank M., Operator
Chocolate Production
Master of Swiss Edel Couvertures
talking about «Dark Madagascar»



Article No.	Product description	Unit	Processing parameters											Taste profile	Application	
			Shelf life (in months)	% min. cocoa content	% fat content	% milk solids	Viscosity*	Tempering needed	Tempering by hand	Mechanical processing	Casting hollow moulds	Praline interiors/fillings	For desserts			Working temperature
16301	Dark Venezuela 70% coins <i>HALAL AND KOSHER CERTIFIED</i>	Box 5×1.5 kg <i>formerly Box 3 kg</i>	24	70	44.0		●●	●	●	●	●	●	●	30°C–32°C		Once well tempered, the «Origin Rare» range is suitable for a variety of applications: – For casting of hollow moulds – For center fillings – For machine and hand processing – For ganaches and mousses – The melting process is accelerated – Can be used for the seeding method during tempering – No need to cut or chop. The coins make measuring easy
16251	Dark Grenada 70% coins <i>HALAL AND KOSHER CERTIFIED</i>	Box 5×1.5 kg <i>formerly Box 3 kg</i>	24	70	44.0		●●	●	●	●	●	●	●	30°C–32°C		
16161	Dark Madagascar 64% coins <i>HALAL AND KOSHER CERTIFIED</i>	Box 5×1.5 kg <i>formerly Box 3 kg</i>	24	64	40.2		●●	●	●	●	●	●	●	30°C–32°C		
14061	Milk Ecuador 42% coins <i>HALAL AND KOSHER CERTIFIED</i> <i>NEW</i>	Box 5×1.5 kg	18	42	44.2	23.0	●●	●	●	●	●	●	●	29–31°C		

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