



CONVERTURES

Code	Description	Packing	UOM
GRAND CRU SAUVAGE			
MFCCS93 ^[1]	Bolivia 68% Rondo Dark (from wild cocoa beans)	1 pkt x 2 kg	pkt
COUVERTURES			
MFCCS86	Felcor 52%, Rondo Dark	1 pkt x 2 kg	pkt
MFCCS85	Ambra 38%, Rondo Milk	1 pkt x 2 kg	pkt
MFCCS84	Edelweiss 36%, Rondo White	1 pkt x 2 kg	pkt
GRAND CRU			
MFCCS59	Maracaibo Clasificado 65%, Rondo Dark	1 pkt x 2 kg	pkt
MFCCS36 ^[1]	Maracaibo Criolait 38%, Rondo Milk/Cream	1 pkt x 2 kg	pkt
MFCCS58 ^[1]	Maracaibo Creole 49% (with cream)	1 pkt x 2 kg	pkt
MFCCS87	Arriba 72% Rondo Dark - indent	1 pkt x 2 kg	pkt
MFCCR49 ^[1]	Elvesia 42% Milk (organic)	1 pkt x 2 kg	pkt
MFCCR74 ^[1]	Elvesia 74% Dark (organic)	1 pkt x 2 kg	pkt
MFCCO38	Caramelito 36%, Rondo Milk Caramel	1 pkt x 2 kg	pkt



COATINGS & GLAZES

Code	Description	Packing	UOM
MFCCP51	Ultra Glanz Dark Coating	1 slab x 2 kg	pkt
MFCCP52	Ultra Glanz Dark Moulding	1 slab x 2 kg	slab
MFCFE53	Ultra Glanz White Moulding	1 slab x 2 kg	slab
MFCTM99	ChocoBrillant Dark	1 pail x 6 kg	pail
MFCTM98	ChocoBrillant White	1 pail x 6 kg	pail

OTHER COCOA INGREDIENTS

Code	Description	Packing	UOM
MFCCS11	Granulated Cocoa Butter	1 pkt x 2.5 kg	pkt
MFCCA19	Cocoa Nibs Croqant (caramelized, roasted)	1 pkt x 1 kg	pkt
MFCHA01	Cocoa Powder (high fat, 20-22% cocoa butter w/ vanilla)	1 pkt x 1 kg	pkt

^[1] :INDENT items are goods brought in specifically for customer which are under agreed sale conditions, ie. Upon receipt of a confirmed Purchase Order and/or with deposit paid.



FILLINGS & FLAVORING PASTES (COLD APPLICATION)

Code	Description	Packing	UOM
MFCD14	Praline Croquantine 36% (almond cream w/ flaky wafers)	1 pail x 5 kg	pail
MFCD03	Pralinosa F 36% (hazelnut filling, firm)	1 pail x 5 kg	pail
MFCD77 [1]	Mangonosa (mango-passionfruit filling, firm)	1 pail x 2.5 kg	pail
MFCHA20	Croquantine (neutral crispy flakes)	1 box x 2 kg	box
MFCCP82	Gianduja Dark Hazelnut (rollable)	1 slab x 2 kg	slab
MFCFE93	Cocos-Gianduja White (with shredded coconuts)	1 pail x 6 kg	pail
MFCTM01	Caramel Brule	1 pail x 5.5 kg	pail
MFCDK10E	Frambonosa (raspberry filling)	1 pail x 2.5 kg	pail
MFCDK06E	Pistachiosa F17% (pistachio filling)	1 pail x 2.5 kg	pail

FILLINGS & FLAVORING PASTES (HOT APPLICATION)

Code	Description	Packing	UOM
MFCKB02 [1]	Felcopan (5% almond)	1 pail x 12.5 kg	pail
MFCD46	Praline Paste 1:1 (hazelnut paste)	1 pail x 5 kg	pail
MFCKK44	California Almond Paste 1:1 (47% almond)	1 pail x 6.5 kg	pail

DECORATION PRODUCTS

Code	Description	Packing	UOM
MFCCS10	Decorta (dark chocolate shavings)	1 box x 3 kg	box
MFCNU01	Crocant (puff rice)	1 box x 2.5 kg	box
MFCTM81	Deco-Roma	1 pail x 6.5 kg	pail
MFCKK06	Modelling Marzipan	1 box x 7 kg	box

PASTRY & CONFECTIONERY SHELLS (WITH BUTTER)

Code	Description	Packing	UOM
MFCHD80	Pastry Shell Round (sweet, 38mm)	1 box x 378 pcs	box
MFCHD95	Pastry Shell Round (neutral, 38mm)	1 box x 378 pcs	box

Sao Palme

CHOCOLATE COUVERTURES

The Sao Palme range of couverture gives the intense flavor and aroma of pure Forastero cocoa from Ghana that is gently roasted to leave all the original cocoa notes intact. The strength of this chocolate is balanced with Bourbon vanilla.

The milk and white chocolates exhibit a desirable velvety richness with a hint of honey and caramel that exemplifies premium Swiss couverture.

The Sao Palme range of couverture has the fluidity and smooth texture that is perfect for pralines, coating cakes, chocolate filling, mousse and ganache.

Code	Description	Packing	UOM
MFCCO45E	Dark Rondo 75%	1 bag x 2 kg	bag
MFCCR19	Dark Rondo 60%	1 bag x 2 kg	bag
MFCCR18	Milk Rondo 36%	1 bag x 2 kg	bag
MFCCR17	White Rondo 30%	1 bag x 2 kg	bag

Store dry below 18°C.