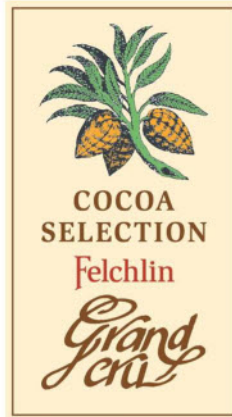


SPECIAL OFFER

15% OFF

Felchlin Grand Cru Couverture



Felchlin

SWITZERLAND

Felchlin select the most superior cocoa beans from top locations & plants and apply traditional slow and gentle processing (up to 72 hours of conching).

These noble grade cocoa specialities stand out against the increasing uniformity of mass production.

Felchlin Grand Cru Couverture

S12.CS93E	Cru Sauvage Bolivia dark pastils 68% 60h	2kg
S12.CRI3E	Centenario Crudo Block	2kg
S12.CS87E	Arriba dark pastils 72% 72h	2kg
S12.CS59E	Maracaibo dark pastils 65%	2kg
S12.CS88E	Madagascar dark pastils 64% 72h	2kg
S12.CS58E	Maracaibo Creole milk pastils with cream 49%	2kg
S12.CS36E	Maracaibo Criolait milk pastils with milk/cream 38%	2kg

% min Cocoa	% Sugar	% Fat	Product Information
68%	31%	42%	Wild Cocoa Beans from Bolivia, Amazon, South America
70%	28%	44%	South America. Crudo has a coarse texture with the cocoa & sugar cane easily noticeable on the tongue
72%	27%	45%	Arriba Mocache, Los Rios Ecuador, South America
65%	34%	42%	Sur del Lago, Maracaibo, Venezuela, South America
64%	35%	43%	Sambirano, Madagascar, Africa
49%	40%	42%	Sur del Lago, Maracaibo, Venezuela, South America
38%	47%	38%	Sur del Lago, Maracaibo, Venezuela, South America

**For further information please call:
01 628 538 000**

Promotion valid from 1st November 09 to 31st January 2010. Not valid in conjunction with any other offer.

FINE DINING

PASTRY

HOSPITALITY

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