

Certificate

Felchlin Couverture Standards

Original and authentic quality is Felchlin's commitment to manufacture superior cacao specialities. The Felchlin Couverture Standards guarantee the uniqueness and purity of every individual product:

Cacao & Sustainability

- Noble grade cacao beans Criollo & Trinitario for our Grand Cru Couvertures
- Superior aromatic Forastero cacao beans for our Surfine & Classic Couvertures

originating from Maracaibo (Venezuela), Sambirano (Madagascar), Arriba – Esmeraldas (Ecuador), Java (Indonesia), Amazon region Beni (Bolivia), Samaná (Dominican Republic), Suhum-Krabo-Coaltar-District (Ghana)

- correct social and sustainable working and production conditions
- guaranteed and fair prices for the cacao producers
- close and regular contact with the farmers
- respect for environmentally sensitive issues – optimal use of natural resources

Finest Raw Materials

- cacao butter of pure prime pressing – no additional vegetable fat
- cream and milk products only of Swiss Origin
- natural pure soy lecithin certified GMO free
- authentic, natural Bourbon vanilla originating from Mananara, Madagascar

Traditional Processing

- original, traditional gentle processing methods
- greatest technical know-how and innovation
- complete production from the finest cacao bean to exquisite chocolate in Schwyz, Switzerland

Schwyz/Switzerland



Christian Aschwanden
CEO