



Product Guide 2019

The CARMA[®] Product Range
from Chocolate to Massa Ticino[™]
Sugarpaste, Compounds,
Decorations, and Nut Products

Swiss Chalet
FINE FOODS

Couverture & Chocolate



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

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

Item Code	Product description	Unit													Taste profile	Notes		
16251	Dark Grenada 70% Origin Rare coins	1.5 kg bag	24	70	44.0			●	●●	●	●	●	●	●	●	30°C–32°C		<p>Once well tempered, the «Origin Rare» range is 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
16161	Dark Madagascar 64% Origin Rare coins	1.5 kg bag	24	64	40.2			●	●●	●	●	●	●	●	●	30°C–32°C		<p>Halal & Kosher certified</p>
16381	Dark Joukuk 70% coins	1.5 kg bag	24	70	45.9			●	●●	●	●	●	●	●	●	30-32°C		<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
16361	Dark Koutek™ 60% coins	1.5 kg bag	24	60	39.9			●	●●	●	●	●	●	●	●	30-32°C		
16352	Dark Fahey™ 52% coins	5 kg bag	24	52	36.3			●	●●	●	●	●	●	●	●	31-33°C		
14012	Milk Des Alpes 35% coins	5 kg bag	18	35	37.0	19.2	●	●●	●	●	●	●	●	●	●	29-31°C		
394	Milk Claire 33% coins	5 kg bag	18	33	36.3	20.5	●	●●	●	●	●	●	●	●	●	29-31°C		<p>– For the seeding method during tempering</p> <p>Halal, Kosher, and UTZ certified</p>
12113	White Nuit Blanche 37% coins	5 kg bag	18	37	45	22.4		●●	●	●	●	●	●	●	●	28-30°C		<p>– For the seeding method during tempering</p> <p>Halal, Kosher, and UTZ certified</p>
12092	White Ivoire 35% coins	5 kg bag	18	35	40.3	19.3	●	●●	●	●	●	●	●	●	●	29-31°C		

Cocoa Products & Compounds



Item Code	Product description	Unit											Application
			Shelf life (in months)	% min. cocoa content	Viscosity*	Ready to use	Tempering needed	Hand processing	Mechanical processing	Baking-proof	Working temperature		
62129	Cocoa Mass coins	3 kg pail	24	100			•				•	30–32 °C	As an addition to couvertures, fillings, desserts and ice specialities to enhance cocoa taste.
25015	Cocoa Powder 22–24% fat	1 kg bag	24	100		•					•	-	For making biscuit mixtures, confectionery, cakes and pastries. For sprinkling.

Item Code	Product description	Unit											Application
			Shelf life (in months)	% min. cocoa content	Ready to use	Mechanical processing	For desserts	For decoration	Freezable	Can be flavoured	Working temperature		
444	Original Vanil NH Dark compound coating, soft, coins	5 kg bag	18	19	•	•	•	•	•	•	•	40–45 °C	Melt at a temperature of 40–45 °C. For glazing cakes, patisserie and confectionery. For brushing on sweet pastry bases. For making decorations.
22002	Original White NH White compound coating, soft, coins	5 kg bag	18		•	•	•	•	•	•	•	38–42 °C	Melt at a temperature of 38–42 °C. For glazing cakes, patisserie and confectionery. For brushing on sweet pastry bases. For making decorations.

Nut Products

Item Code	Product description	Unit											Application
			Shelf life (in months)	% min. cocoa content	% min. nut content	Ready to use	For whipping	For flavouring	Baking-proof	Freezable	Working temperature		
35621	Praliné 1:1 NH dark Hazelnut paste 1:1	6 kg pail	12		44	•		•			•	20–24 °C	For praline and chocolate specialities. For flavouring and colouring ice creams, creams and desserts.
35091	Pralina NH Firm Hazelnut filling	6 kg pail	12	2.7	27	•	•				•	22–26 °C	For filling for cakes, pastries, petits fours and pralines. Addition of nuts and dried fruits possible. Can also be used as coating for cakes and pastries.

Item Code	Product description	Unit											Application
			Shelf life (in months)	% min. nut/almond content	Ready to use	For whipping	Easily spreadable	Can be flavoured	Baking-proof	Freezable			
45701	Almond Paste 1:1 Bake stable almond paste	12.5 kg pail	9	47	•		•				•	•	For almond confectionery, almond crescents, cakes and tarts with almond filling, holland and sponge mixtures. Especially suitable for almond confectionery.

Decorations



Shelf life (in months) % min. cocoa content Ready to use Praline interiors/fillings To spread For desserts For decoration Freezable Baking-proof Working temperature

Item Code	Product description	Unit	Shelf life (in months)	% min. cocoa content	Ready to use	Praline interiors/fillings	To spread	For desserts	For decoration	Freezable	Baking-proof	Working temperature	Application
17434	Vermicelli Dark Chocolate vermicelli, 3–5 mm	1kg bag	24	40.9	•	•	•	•				12–24 °C	For sprinkling and decorating pralines, truffles, pastries, biscuits and ice creams. Suitable for decorating baking pastries.
62107	Croquant Flakes Medium Caramelized puffed rice, 1–2 mm	2 kg box	12		•	•	•	•			•	20–24 °C	For different kind of crumbles, for decorating of chocolates, ice creams and desserts. Can be mixed with couvertures and gianduja to make crispy chocolate specialities. Suitable for decorating baking pastries.

Massa Ticino™ Sugarpaste Fondant



Shelf life (in months) % min. cocoa content Ready to use Praline interiors/fillings To spread For desserts For decoration Can be flavoured Working temperature



Suitable for vegans.



Free of azo dyes.

Item Code	Product description	Unit	Shelf life (in months)	% min. cocoa content	Ready to use	Praline interiors/fillings	To spread	For desserts	For decoration	Can be flavoured	Working temperature	Application
1123	Massa Ticino™ Tropic White decorating paste	7 kg pail	12		•			•	•	•	24-28°C	Pass through dough sheeter or roll out by hand. Roll out in icing sugar. Can be used at room temperature. Can be flavoured with aroma paste.

CARMA® invented Massa Ticino™ Sugarpaste, the overall favorite white decoration paste in the industry. It is unmatched for covering and colouring, for flavoring special-occasion cakes and modelling.

CARMA®: Swiss by nature, international by virtue

Swiss Chalet
FINE FOODS

9455 NW 40th Street Road
Miami, FL 33178-2377 + 1-800-347-9477



@carmachocolate
@massa_ticino_sugarpaste

Visit us at www.carma.ch

