



Product Guide 2019

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



Couverture & Chocolate



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Item Code	Product description	Unit	ç	shelf life (if	nontrs) nin.cocoac nin. _{olo} tat	content content olo milk	solids With r	eal vanilla	osity [*] Temp	eting need Terri	pering by	hand chanical P	sting holf	une interio	dessens working ten	* Very viscous	●● medium ●●● very f Notes
16251	Dark Grenada 70% <i>Origin Rare</i> coins	1.5 kg bag	24	70	44.0		•	••	•	•	•	•	•	•	30°C–32°C	Bitter Roasted Aromatic	Once well tempered, the «Origin Rare» range is suital for a variety of applications: – For casting of hollow moul
16161	Dark Madagascar 64% <i>Origin Rare</i> coins	1.5 kg bag	24	64	40.2		•	••	•	•	•	•	•	•	30℃–32℃	Bitter Sweet Roasted Fruity Aromatic	 For center fillings For ganaches and mousse Halal & Kosher certified
16381	Dark Joukuk 70% coins	1.5 kg bag	24	70	45.9		•	••	•	•	•	•	•	•	30-32°C	Cocoa Bitter Roasted Aromatic	
16361	Dark Koutek™ 60% coins	1.5 kg bag	24	60	39.9		•	••	•	•	•	•	•	•	30-32°C	Roasted Aromatic	-
16352	Dark Fahey™ 52% coins	5 kg bag	24	52	36.3		•	••	•	•	•	•	•	•	31-33°C	Bitter Roasted Aromatic	The Edel Couvertures are suitable for a variety of applications: – For casting of hollow mot
14012	Milk Des Alpes 35% coins	5 kg bag	18	35	37.0	19.2	•	••	•	•	•	•	•	•	29-31°C	Aromatic Fruity Caramel	 For center fillings For ganaches and mouss For machine and hand processing
394	Milk Claire 33% coins	5 kg bag	18	33	36.3	20.5	•	••	•	•	•	•	•	•	29-31°C	Aromatic Fruity Cocoa Fruity Sweet Milk Caramel	 For the seeding method during tempering Halal, Kosher, and UTZ certified
12113	White Nuit Blanche 37% coins	5 kg bag	18	37	45	22.4		••	•	•	•	•	•	•	28-30°C	Fruity Milk Caramel Vanilla	
12092	White Ivoire 35% coins	5 kg bag	18	35	40.3	19.3	•	••	•	•	•	•	•	•	29-31°C	Fruity Milk Sweet Caramel Vanilla	

Cocoa Products & Compounds

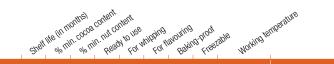


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Item Code	Product description	Unit									Application
62129	Cocoa Mass coins	3 kg pail	24	100			•		•	30−32 <i>°</i> C	As an addition to couvertures, fillings, desserts and ice specialities to enhance cocoa taste.
25015	Cocoa Powder 22–24% fat	1 kg bag	24	100		•			•	-	For making biscuit mixtures, confectionery, cakes and pastries. For sprinkling.



Item Code	Product description	Unit										Application
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 <i>°</i> 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
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.
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Item Code	Product description	Unit							Application
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 mont	Read	htent to use Praim	e interiors f	lllings For dr	esserts For d	ecoration Free	able Baking prost Working ter	noremue Carina
Item Code	Product description	Unit										Application
17434	Vermicelli Dark Chocolate vermicelli, 3-5mm	1kg bag	24	40.9	•		•	•	•		12−24 <i>°</i> 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.



VEGAN Suitable for vegans. NON AZO Free of azo dyes.
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			Shelf	ite (in mont olo min	cocoa cu	to use Praime	interiors/fill	ings sad For der	sserts For h	Jecoration Can ^t	oe flavoured Working ter	m ^{perature} VEGAN Suitable for VEGAN Suitable for AZO Free of azo dyes.
Item Code	Product description	Unit										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



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