

Christmas Bar Caramel Crisp

Pralines & Chocolates



RECIPE QUANTITY	25	bars of 50 g / 1.76 oz	RECIPE NUMBER	CS15246
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Filling Bionda and Caramellis

1000 g Bionda 36%, White chocolate couverture caramel, Rondo	35.27oz
250 g Caramellis, Caramel granulate with butter	8.82oz

Mix the Caramellis caramel pieces with the tempered couverture.

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1250 g Filling Bionda and Caramellis	44.09oz
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Felchlin Marketing Material

9 piece Mould bars 50g, for 3 bars
275 x 135 x 24mm / 3 x
120 x 75 x 5 mm

Finishing

Fill 50 g / 1.76 oz into Felchlin bar moulds, shake well. Allow to crystallise in the refrigerator for approx. 20 minutes, then unmould.

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
HA50	Caramellis, Caramel granulate with butter
VO65	Mould bars 50g, for 3 bars 275 x 135 x 24mm / 3 x 120 x 75 x 5 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO65 Mould Bars 50 g / 1.76 oz

3 bars of 50 g / 1.76 oz

275 x 135 x 24 mm / 10.83 x 5.32 x 0.142 inches

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Recipe number : CS15246

Description : Creamy, melt-in-the-mouth white couverture with typical caramel and biscuit flavour, and crunchy caramel pieces

Sales data :		Nutritional values per 100 g :	
Shelf life	84 days	Kilocalorie (kcal)	574
Selling days	70 days	Kilojoule (kJ)	2401
Selling price		Lipids	37.04 g
Selling unit	1 bar of 50 g / 1.76 oz	saturated fatty acids	22.3 g
		Carbohydrates	56.32 g
		of which sugars	53.46 g
		Proteins	3.74 g
		Salt	0.34 g

Declaration :

Sugar, cacao butter, **whole milk powder**, butterfat, **whely powder**, maltodextrin, **skimmed milk powder**, **butter**, **emulsifier (soya lecithin)**, caramel, edible salt

State 16.07.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation