

Organic & Fair Couverture

Stella⁺



Stella Bernrain also produces couvertures: We produce a wide range of different couvertures, from classic products to organic and Fair Trade to functional couverture chocolate or products without added sugar. We source our raw materials from selected small cooperatives in a number of different countries.

We offer semi-finished chocolate products in bar or block form, in plastic tubs or in liquid form, as well as in vats. We also offer the finest chocolate baking cubes for your own recipes.

www.chocolatstella.ch

Organic & Fair

Couverture

Stella 

- ◇ Classic
- ◆ Organic
- ◆ Fair Trade
- ◇ No added sugar
- ◇ Functional
- ◇ Promotional
- ◇ Seasonal
- ◇ Confiseur
- ◇ Kosher
- ◇ Halal
- ◇ Industrial
- ◇ Single origin

- ◆ GMO free
- ◆ Gluten free
- ◆ Lecithin free
- ◆ Soy free
- ◇ Lactose free



2500 g / 16kg
per unit



16–18 °C
Store and transport chocolate cool and dry,
separated from perfumed goods.



Languages on standard products
French, German

Assortment

Art. No.	Product description	Unit weight	Units / carton	Units / Eur pallet
1029661	Organic & Fair, white chocolate couverture	100 g	25	5000
1029659	Organic & Fair, dark chocolate couverture	100 g	25	5000
1029660	Organic & Fair, milk chocolate couverture	100 g	25	5000
1032702	Organic & Fair, dark chocolate bits	16 kg	1	5000

Technical Specifications

Art. No.	Ingredients	Customs number shelf life
1029661	Cane sugar, cocoa butter, whole milk powder, vanilla extract	Customs tariff no. 1704.9010 Shelf life from production: 12 months
1029659	Cane sugar, cocoa mass, cocoa butter, vanilla pods	Customs tariff no. 1806.3290 Shelf life from production: 24 months
1029660	Cane sugar, cocoa butter, whole milk powder, cocoa mass, skimmed milk powder, vanilla pods	Customs tariff no. 1806.3212 Shelf life from production: 14 months
1032702	Cane sugar, cocoa mass, cocoa butter, vanilla extract	Customs tariff no. 1806.9069 Shelf life from production: 18 months

Customized Recipes

- We can customize your recipes to match your product requirements.
- We can offer different certification standards, special functions and cocoa origins.
- Our minimum order quantity will be 1000kg each for personalized recipes.
- We are able to fill 1000 kg containers, buckets of 20-23 kg, blocks of 6-10 kg, or 100 g bars.