

Dark Couvertures

Dark couvertures by Chocolat Frey are produced in Switzerland with carefully selected cocoa beans and expert craftsmanship. The flavour spectrum ranges from mild and balanced to bold and intense, always paired with an excellent melting behaviour and stable viscosity, delivering consistent quality.

Certified varieties complement the range.



Article name	Viscosity	Cocoa %	Milk %	Saccharose %	Total fat %
Couverture Marmor	●●○○	93.5		4.5	53.7
Couverture Noir 72	●●●○	72.1		26.4	42.0
Couverture Nuance 66	●●●○	67.4		31.1	43.0
Couverture Nerocco 61	●●○○	61.1		37.4	38.0
Couverture Luceria	●●●○	60.7		38.2	38.0
Couverture Nobile 55	●○○○	55.5		43.1	35.0
Couverture extra dünn	●●●○	52.4		46.3	37.0
Couverture 107	●●●○	52.0		46.3	37.0
Couverture Cremant OL	●●●○	51.5		47.8	35.5
Couverture Cremant 50	●●●○	50.8		47.9	35.0
Couverture Gordola	●●●○	50.6	2.0	45.9	36.0
Couverture 248	●●○○	49.0	2.0	47.7	35.0
Couverture 98	●○○○	48.0	3.9	46.8	37.0
Cooking Chocolate	●○○○	46.0		52.3	29.0
Chocolate Cremant Robust	●●○○	44.1	4.1	48.2	35.0
Couverture Avanta Noir 72	●●●○	72.7		<0.01	47.0
Couverture 70 Organic	●●●○	70.1		26.6	45.0
Couverture 55 Organic	●●○○	55.2		43.9	40.0

Would you like an individual consultation? Contact us for further information

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