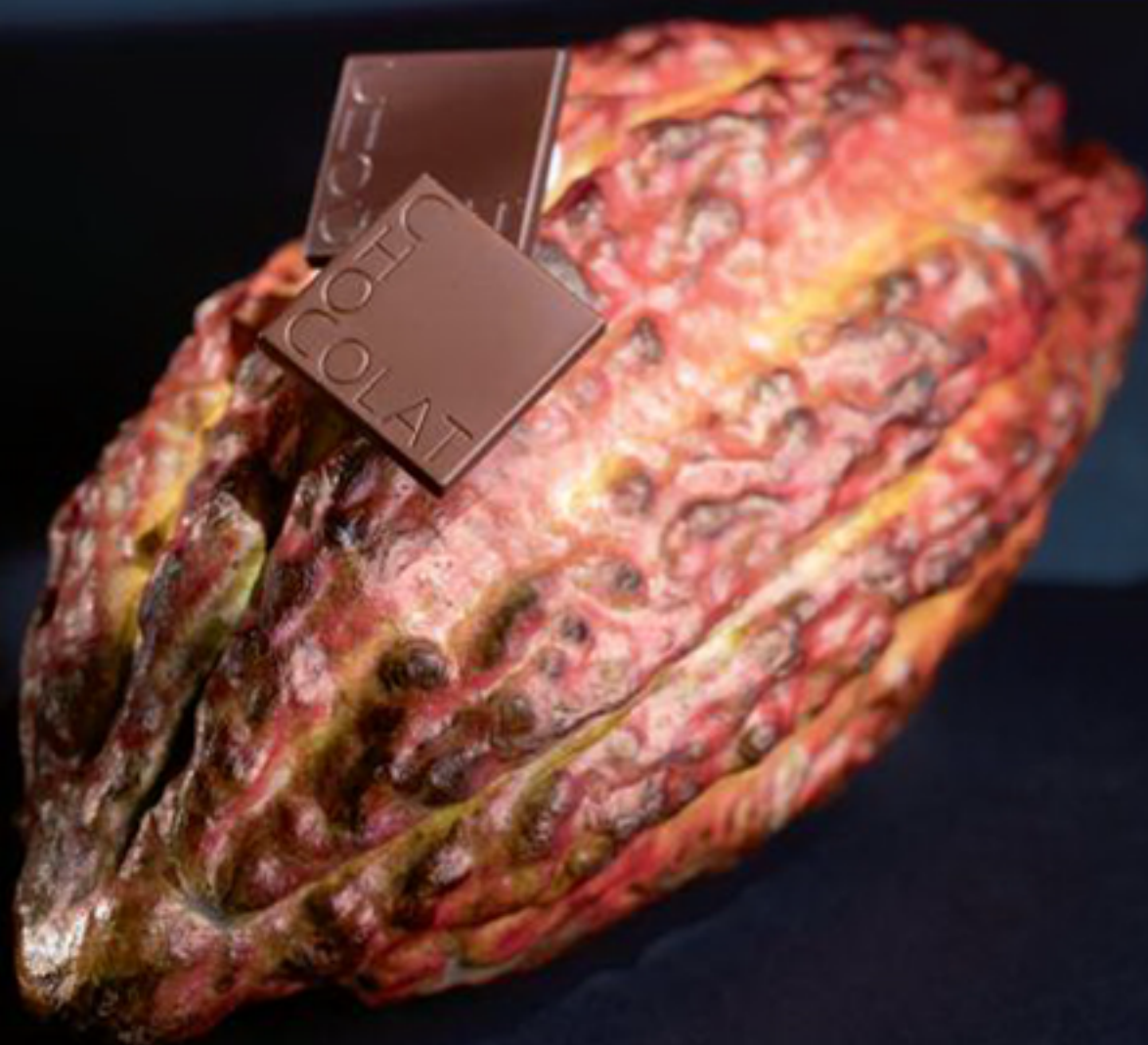


WILD CACAO – CRU SAUVAGE

# NEW Cru Sauvage Bolivia 38 % – 48h milk

*Grand Cru couvertures made of wild, noble cacao from the province of Beni, Bolivia*



The sensory experience of this unique milk couverture opens with a mild cacao note. The following milk caramel taste is accented through the slightly sweet taste of marzipan. The traditional gentle manufacturing process (48 hours conching) brings out the pleasant malty spruce honey flavour which then finishes on a prolonged slightly spicy vanilla note.

For more information visit [www.felchlin.com](http://www.felchlin.com)  
or contact your local Felchlin distributor

**Felchlin**  
SWITZERLAND



**NEW Cru Sauvage Milk couverture**  
*Bolivia 38% - 48 hours conching*

Felchlin Switzerland is pleased to introduce its new Grand Cru couverture made of wild, noble cacao from the province of Beni, Bolivia and exclusive Swiss milk.

**A chocolate specialty for any professional looking for unequaled culinary excellence.**

The seldom wild growing cacao from Bolivia is a world wide rarity. The annual harvest varies between 25 and 40 tonnes, which equates to approximately the same amount of couverture. The locals expend an enormous effort to reach the secluded wet land islands so that they can harvest, ferment and dry the cacao. The exertion is worthwhile because they know that they receive a fair price for their noble cacao. The indigenous people limit their activities to the harvest period and the trees are left to mother nature for the rest of the year, almost no one ventures to the isolated islands except during the harvest.

**The Cru Sauvage Milk couverture is the long awaited addition to the existing Cru Sauvage Dark couverture, Bolivia 68 % 60 hours conching.**

NEW Cru Sauvage Milk  
Bolivia 38 % 48 h  
&  
Cru Sauvage Dark  
Bolivia 68 % 60 h



*Available:*  
single unit: 2 kg bag (coins)  
single box: 3 x 2 kg bag (coins)



**NEW CHOCOLAT-SQUARE**

**Along with the new Cru Sauvage couverture Felchlin Switzerland is launching an exclusive mold and packaging concept for Cru Sauvage chocolate squares.**

Exclusive world wide original stacked wafer packaging for 50 g or 100 g and chocolate mold for 28 chocolate squares of 2g.



For more information contact your local Felchlin distributor:

**NORTHWESTERN REGION**  
THE PETERSON CO.  
Auburn, WA 98002  
Toll Free: (800) 735-0313  
Fax: (253) 833-7945

**NORTHEASTERN REGION**  
SWISS CHALET FINE FOODS  
Lakewood, NJ 08701  
Toll Free: (800) 347-9477  
Fax: (305) 592-1651

**COLORADO**  
HARVEST MOUNTAIN FOODS, INC.  
Colorado Spring, CO 80907  
Phone: (719) 532-1115  
Fax: (719) 532-1116

**CENTRAL REGION**  
MIDWEST IMPORTS LTD  
Hillside, IL 60162-2001  
Toll Free: (800) 621-3372  
Fax: (708) 236-3100

**SOUTHEASTERN REGION**  
SWISS CHALET FINE FOODS  
Miami, FL 33178-2016  
Toll Free: (800) 347-9477  
Fax: (305) 592-1651

**PUERTO RICO**  
CARIBE FINE FOODS  
San Juan, Puerto Rico 00922-0585  
Phone: (787) 273-8237  
Fax: (787) 273-8237

**WASHINGTON D.C./MARYLAND**  
CALDWELL FOOD GROUP  
Washington, DC 20020  
Phone: (202) 610-1335  
Fax: (202) 610-1370

**ATLANTIC CITY, NJ**  
SAMIAN SALES  
Morganville, NJ 07751  
Phone: (732) 972-7540  
Fax: (732) 536-4622

**CENTRAL SOUTHWESTERN-REGION**  
SWISS CHALET FINE FOODS  
Houston, TX 77008-6030  
Toll Free: (800) 347-9477  
Fax: (713) 868-1172

**SOUTHWESTERN REGION**  
SWISS CHALET FINE FOODS WEST  
Santa Fe Springs, CA 90670-2639  
Toll Free: (800) 347-9477  
Fax: (562) 946-6068

**HAWAII**  
KING FOOD SERVICE  
Waipahu, Hawaii 96797  
Phone: (808) 671-5464  
Fax: (808) 676-8888