

# CHOCOLATE COUVERTURE/DECORATIONS

## NOEL COUVERTURE CHOCOLATE BUTTONS



**Blanc (White) 30%, Chocolate CH1010 | 11 lb.**    
**Lactee (Milk) 35%, Chocolate CH1020 | 11 lb.**    
**Semisweet 58.5%, Chocolate CH1030 | 11 lb.**    
**Bitter Sweet 64%, Chocolate CH1040 | 11 lb.**    
**Extra Bitter 72%, Chocolate CH1050 | 11 lb.**

*Carefully grown & selected Equatorial beans are fermented and roasted at the factory on the Ivory Coast. A century old manufacturer completes the selection blending in France resulting in a sophisticated chocolate couverture line with an intense, rich complex flavor.*

## BOUTIQUE CHOCOLATE BY COCOA NOEL



**Vidama 38%, Ivory Coast CH4092 | 4.4 lb. bag**  
**Origin:** From Oulaïdon province in a small village, produced by a fair trade project. The cacao is fermented for 6 days on banana leaves and dried for 7-10. The result is a highly scented cacao from the pollen w/ orange, mango, coffee and cardamom growing near by. **Notes:** Aromatic notes of cacao, wood, spice, malt & caramel. Low bitterness acidity & astringency.



**Morogoro 68%, Tanzania CH4094 | 4.4 lb. bag**  
**Origin:** From Tanzania, a highly concentrated area south of Mbeya in the Rungwe/ Kyela districts known for its volcanic soil. Crafted from Trinitario cacao beans. **Notes:** Perfect balance of cacao with a touch of cardamom and dried fruits. Somewhat spicy and woody notes.



**Arriba 72%, Ecuador CH4089 | 4.4 lb. bag**  
**Origin:** Ecuador in the Boivar/ Esmeraldas provinces w/ development/ co-op. of small growers. Genetically a Forastero, fermented 4 days. **Notes:** Hints of walnut, banana and citrus flavors. Fresh & delicate.



**Apurimac 72%, Peru CH4087 | 4.4 lb. bag**  
**Origin:** Southern Peru, precisely in the Apurimac Valley. This is a Trinitario cacao hybrid. **Notes:** Extremely complex with hints of flowers, dried cherries, caramel and slightly tart.



**PembeWhite 35%, Africa CH4090 | 4.4 lb. bag**  
**Origin:** Pembe contains the finest quality African cocoa butter obtained from Forastero beans. **Notes:** The aromatic profile of this intense white couverture has flavors of cream, milk, butter, vanilla & biscuits.

## PATE A GLACER



**Pate a Glacer Brune | CH1105 5 kg**  
 Dark compound w/ no need for tempering. An intense dark color to provide the perfect shine. 18% cocoa.



**Pate a Glacer Blonde | CH1100 5kg**  
 A pale color, this light compound needs no tempering & is a great coating for your cakes. 6% cocoa.

## CHOCOLATE DECORATIONS



**Mini Dark Chocolate Blossoms CH2060 | 8.8 lb. box**  
**Dark Chocolate Shavings- CH4095 | 4 lb.**



**Duo Chocolate Zebra Tubes 4" CH2031 | 100 ct.**  
 Thin, straight two toned, white & dark chocolate twig w/ spiral seam.

**White Chocolate Shavings- CH4096 | 4 lb.**  
 An elegant design for cakes, plated desserts, petit fours and more!



**Medium Caramelized Cocoa Nibs - CH1095 | 2.2 lb.**  
 Cracked and roasted cocoa beans enrobed in caramel.

**Dark Chocolate Pearls | CH2058**  
**White Chocolate Pearls | CH2068**  
 Crunchy rice wafer pellets enrobed in dark/ white chocolate. Pearls are approx. 3-5 mm. 2.2 lb.

## CHOCOLATE CUPS



**Large Marbled Tulip | CH2050 3" 36 ct.**  
 Marbled tulip shaped cup w/ scalloped rim formed and ready for filling. Excellent for petit fours or as part of a buffet presentation.



**Chocolate Coffee Cup | CH2040 2.75" 36 ct.**  
 Dark chocolate mug with the handle. Minimum cocoa solids: 48%.

Call us at:

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