

KESSKO

Chocolate Couverture

Quality from the Beginning



Couverture with tradition

Premium quality couverture can look back to a long tradition at KESSKO.

We produce our couvertures in the classic way, „from the bean“. We source cocoa beans from various countries of origin, before roasting them ourselves in our own roast house. The cocoa mass produced is then processed into rolled material, conched for the ideal length of time depending on the type, and packaged in various forms.

As well as the familiar blocks, the practical and efficient chip version has been gaining in importance for a while now. It is easy to extract and portion and dissolves quickly during tempering – as well as many other benefits.



Dark Chocolate Couvertures

Contains natural Bourbon vanilla

Bonn Block

Cocoa: at least 58 %, total fat content: approx. 38 %
Plain with a balanced hint of cocoa
A true all-rounder, Colour: dark

Item no. 01045 | PU 12.50 kg

Bonn Chips

Cocoa: at least 58 %, total fat content: approx. 38 %
Plain with a balanced hint of cocoa
A true all-rounder, Colour: dark

Item no. 01051 | PU 12.50 kg

Rheinperle Chips

Cocoa: at least 62 %, total fat content: approx. 45 %
Plain, extra fine, a balanced hint of cocoa, higher cocoa
butter content and runny, Colour: dark

Item no. 01134 | PU 12.50 kg

Arriba Chips

Cocoa: at least 65 %, total fat content: approx. 44 %
Bitter, extra fine, a rounded and balanced hint of cocoa
that contains fine cocoa and has a long-lasting chocolate
flavour, does not contain lecithin, slightly runnier than
usual, Colour: dark

Item no. 01037 | PU 6.25 kg

Koblentz Chips

Cocoa: at least 59 %, total fat content: approx. 40 %
Plain with a delicate and balanced hint of cocoa, Colour:
dark

Item no. 01246 | PU 6.25 kg

Prestige Chips

Cocoa: at least 72 %, total fat content: approx. 43 %
Plain with a bold and distinctive hint of cocoa
Meets the highest requirements, Colour: dark

Item no. 01038 | PU 6.25 kg

Milk Chocolate Couvertures

Contains natural Bourbon vanilla

Lindau Chips

Cocoa: at least 30.5 %, total fat content: approx. 34 %
Balanced milk-cocoa ratio, mild and slightly sweet
A true all-rounder, Colour: extra light

Item no. 01068 | PU 12.50 kg

Lindau Special Chips

Cocoa: at least 34 %, total fat content: approx. 37 %
Delicately milky and chocolatey, higher cocoa butter
content and runny, Colour: extra light

Item no. 01185 | PU 12.50 kg

Java Extra Block

Cocoa: at least 30.5 %, total fat content: approx. 34 %
Balanced milk-cocoa ratio, mild and slightly sweet
A true all-rounder, Colour: extra light

Item no. 01088 | PU 12.50 kg

Alpina Chips

Cocoa: at least 38 %, total fat content: approx. 38.5 %
A delicate hint of milk, a slight hint of cocoa and
chocolatey
Only made with fine cocoa, Colour: light

Item no. 01284 | PU 6.25 kg

Mainau Chips

Cocoa: at least 35 %, total fat content: approx. 37 %
Creamy flavour with a slight hint of caramel
Colour: light

Item no. 01257 | PU 6.25 kg



White Chocolate

Contains natural Bourbon vanilla

Cortina Block

Cocoa: at least 29 %, total fat content: approx. 35 %
Fine white chocolate with a creamy Alpine whole milk
flavour
A true all-rounder, Colour: creamy white

Item no. 01010 | PU 12.00 kg

Cortina Chips

Cocoa: at least 29 %, total fat content: approx. 35 %
Fine white chocolate with a creamy Alpine whole milk
flavour
A true all-rounder, Colour: creamy white

Item no. 01011 | PU 12.50 kg

Montblanc Chips

Cocoa: at least 32 %, total fat content: approx. 39 %
Extra-fine white chocolate with a full-bodied milk flavour
and delicate glaze, Colour: white

Item no. 01140 | PU 6.25 kg



Tempering/Precrystallisation of Chocolate Couverture

The first step in the tempering process for chocolate couverture is melting, which is quicker if a finely chopped or chip-form chocolate couverture is used.

Melting temperatures:

Dark chocolate couverture: 45-50 °C
White/milk chocolate couverture: 40-45 °C

It can be melted in a

- Tempering machine
- A heating cabinet (dry heat without ventilation, danger of encrustation)
- Water bath at 60 °C (avoid boiling and allowing steam to develop)
- Microwave oven (melt approx. 3 kg of chopped chocolate couverture in intervals – and don't leave a wooden spoon in the bowl)

Once the couverture's reached 40-50 °C and has melted, follow one of these methods to bring it to the right temperature for application.

1. Surface method

Spread out and push together 2/3 of the melted couverture on a marble surface until the couverture has a thick, gooey consistency and has reached a temperature of 26-28 °C.

Mix the cooler couverture with the remain warm 1/3 and stir the mixture well. Avoid beating it as this will incorporate air.

2. Inoculation method

Mix the melted couverture (40-50 °C) with a quantity of finely chopped chocolate couverture or KESSKO chips that equates to approx. 20 % of the melted couverture. Stir the mixture well, but don't create froth. Use more or less chopped couverture/chips depending on the temperature.

Chocolate couverture that's too cold can be brought up to the right temperature for application (30-33 °C) by being reheated slightly or having warm couverture added to it.

3. Direct tempering method (microwave)

Melt the finely chopped chocolate couverture in intervals of 30-60 seconds. Stir it well after each interval. After the last interval, stir the couverture and leave it to stand for a short while so that the temperature can even out. Approx. 5 intervals of 60 seconds are required for 3 kg of chocolate couverture.

Caution! It is easy to overheat the chocolate couverture when using microwave method, which can cause it to burn.

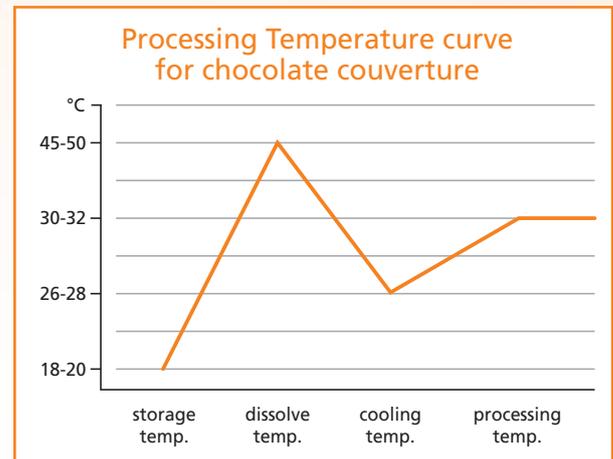
4. Tempering in a tempering machine

Put the chopped couverture in the machine the night before and set the thermostat to 33-35 °C. Stir the couverture well before and after tempering it. Getting the time and temperature in sync when setting the thermostat will take a certain amount of practice, as thermostats can vary and display different values. Winter and summer temperatures also have to be taken into consideration.

Application temperatures for KESSKO chocolate couvertures

Bonn, Koblenz and Prestige	31-32.5 °C
Lindau, Java and Alpina	30-31.5 °C
Cortina	29-30 °C

If the application temperature is just 0.5-1 °C too high, the homogeneous cocoa butter structure can be destroyed. The tempering process then has to be repeated if this happens.



To achieve good results, the following must be heeded:

- Do not heat any chocolate couverture above 45-50 °C.
- Room temperature should be approx. 20 °C.
- The temperature of chocolates, cakes, etc. being coated should be 18-20 °C.
- The cooling temperature of the coated products should be 15-18 °C.
- Always mix and stir chocolate couverture well, but don't cause it to froth.
- Liquid chocolate couverture that is stored for several days can begin to separate and form a deposit. If this happens, it needs to be stirred before use, so that the cocoa butter disperses well throughout the mixture again.
- Storage temperature: 18-20 °C
- Chocolate couverture should not be stored in a place where it is exposed to other smells.
- It should be protected from moisture.