

World's Best

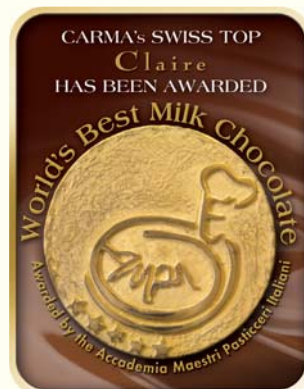
CLAIRE

MILK CHOCOLATE



World's Best Milk Chocolate

The Accademia Maestri Pasticceri Italiani recently brought together Italy's best-known chocolatiers for a series of blind tastings to compare the most select chocolates in the world for professional use.



Claire won the gold medal with a record result of 16 out of 20 points for its irresistible aroma, the creamy, milky mouthfeel, its appetizing reddish brown colour and its delicate, lasting glaze.

CLAIRE, C'EST CLAIRE



The cocoa varieties

Claire owes its excellent flavour to a mixture of 4 different cocoa varieties: Java, Arriba, Ghana and African blends.

It was only thanks to the symbiosis of the cocoa varieties used that the precise taste profile desired was achieved and the beautiful colour of Claire was created.



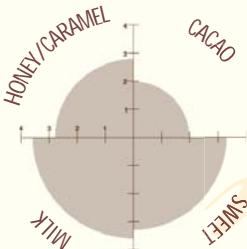
The milk

Like the cocoa bean, the origin of the milk is crucial for the flavour. That is why we at Carma attach great importance to the exclusive use of Swiss milk. An important role is played not only by Switzerland's special breeds of dairy cow; the fine grasses and foliage which the cows feed on also play their part.



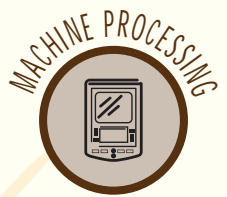
The Bourbon vanilla

The vanilla pod is the fruit of a special climbing orchid which grows in the warm humid areas of the equatorial belt. The natural Bourbon vanilla pods come mainly from Madagascar and the Comoros and are known for their fine aroma and smooth sweetness.



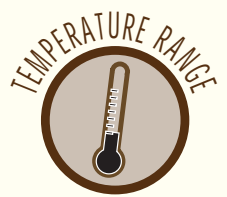
The flavour

Claire has a round profile with clear cocoa and fine caramel notes. The milk naturally also features prominently in the bouquet of the coating; the aim was after all to have a milk coating worthy of the name.



Machine processing

One of the most important points in ensuring that a coating runs cleanly in the machine is the quality and quantity of the cocoa butter. Thus, Claire set specific requirements for these factors so that they match the high machinability standard of the Carma coatings.



The temperature range

The workability temperature range of Claire is around 4°C. This means that Claire can be worked thicker or thinner as necessary while maintaining perfect precrystallization. The advantage of this is that, for example, a single pouring into a hollow mould is sufficient or that pralines can be given a paper-thin coating.