

OUR PRODUCTS



CARMA CHOCOLATE FOR INTERIORS & SPECIALTIES

Our chocolate specialties include a wide range of flakes, powders and modeling products. Carma's guaranteed high quality allows you to be creative.



CARMA CONFECTIONERY PASTES, FLAVORING & GIANDUJA

Fine Gianduja is the perfect filling for a delicious praline or chocolate creation. Carma takes special care in keeping the same methods as the traditional confectioner does.



CARMA SUGAR SPECIALTIES & DÉCOR

Massa Ticino is perfect for icing birthday and wedding cakes, etc. It can be flavored and colored, and can be used to model small figures. Carma's fondants are of first-class quality. Carma produces all decoration items from the finest ingredients.



CARMA GELS

The specialty of Carma: Classic Gels applicable for a wide working range. Our Gels are highly regarded among professionals, especially for their quality, high yield and reliability. They can easily be used for glazing all kinds of fruit pastries.



CARMA JAMS & FRUIT PREPARATIONS

Carma's fruit preparations are produced with carefully selected ripe fruits representing top harvests. This range of products distinguishes itself from others in being easy to apply, having a good baking performance and a delicious, fruity taste.



CARMA NUT CONTAINING PRODUCTS

Carefully chosen premium nuts guarantee the high quality of these products. Ready-to-use Pastries and Baking Mixes are easy to handle and are applicable for various confectionary creations as well as for fresh and preservable pastries.



For more information visit www.carma.ch



Gianduja

Pralinés

Confiture

Gels

Pâtes à biscuits

Topping



ENTER THE WORLD OF CARMA PRODUCTS

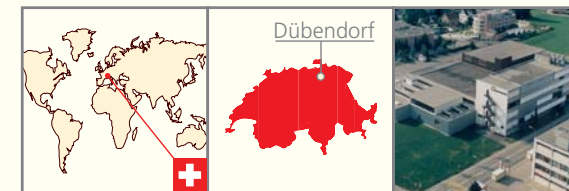


THE SWISS PARTNER FOR YOUR DESSERTS

Carma is Barry Callebaut's Swiss Gourmet & Specialties brand for artisans, chefs and pastry chefs. It was founded in 1931 in Zurich by Carl Maentler, who decided to launch high quality ready-to-use products for pastry chefs. For more than seventy years, Carma has been recognized as a reference brand in gastronomy, hotels, restaurants and catering as well as the pastry and confectionary segments. Professionals consider Carma to be the partner of choice for making highly creative desserts. Carma's product range allows professionals to make desserts simply and quickly. In countries outside of Switzerland, Carma is heralded for its Swiss heritage and as a high-quality desserts manufacturer.

THE ORIGIN OF CARMA

All Carma products are produced in Dübendorf, near Zurich in Switzerland. It guarantees the premium quality and great precision we attach to all our products.



HISTORY

A LONG TRADITION IN SWISS PREMIUM QUALITY

1931

- **IN 1931**
Founded by Carl Maentler in Zürich. First "production site" and office was in reality his own flat.

1936 - 1941

- **BETWEEN 1936-1941**
The production site relocated several times and finally moved to Dübendorf in 1941 where production still continues. Production of marmalades began.

1947 - 1948

- **IN 1947-1948**
First production of couverture.

1961

- **IN 1961**
30th birthday of Carma. First exportation to Asian and American markets. Carma became one of first Swiss brands exported into Asian markets.

1965 - 1992

- **1965-1992**
During this long period Carma continued to grow and extended its product range, winning new clients around the world. Several new industrial installations were done during this period in Dübendorf.

1994 - 1997

- **1994-1997**
Carma guarantees quality certificates SN EN ISO 9001 and the introduction of HACCP concept.

1999

- **1999**
Acquired by Barry Callebaut.

Historically, Carma was a Swiss company producing for the Swiss market. Today, thanks to its successful expansion and increasing demand, it exports to a broad customer base around the world. Carma is particularly well known in the Asian and North American markets. Thanks to strong innovation and continued range extension Carma has become a very famous brand around the world. Today Carma continues to produce all products in Dübendorf. Half of the whole production volume is sold into export markets especially in Asia and North America.



OUR PRODUCTS



CARMA COUVERTURE "Origine Rare"

Cocoa grows in equatorial regions around the globe. Each cocoa bean variety has distinctive features in taste, aromas, color... "Origine rare" is an unadulterated chocolate culture experience. Each couverture is produced with one single cocoa bean variety, reflecting unique aromas from outstanding crops.



CARMA COUVERTURE "Swiss Top"

Making premium chocolate is one of our specialties. Every Carma couverture is made from carefully selected premium origin cocoa. Swiss Top is the highest standard in Swiss chocolate.



CARMA COUVERTURE "Swiss Line"

These couverture chocolates are made with excellent African blends and fulfill even the most demanding professionals expectations in their search for first-class couvertures. They are suitable for a wide range of applications.



CARMA TOPPINGS & DESSERT SAUCES

The high quality sauces with delicate Vanilla and Chocolate flavor as well as the range of Toppings with high fruit content are renowned worldwide. The Toppings are ready for use both hot or cold.



CARMA MOUSSES, FLANS & PANNA COTTA

Carma presents a wide range of Mousses, Flans and Panna Cotta that offer a full taste and a light texture that melts in the mouth. Carma Mousses are quickly made and ready to serve after only 2 hours of refrigeration. Carma Flans and Panna Cotta must be heated up quickly and ready for cooling in no time.



CARMA PASTRY GLAZES

The Carma pastry glazes profit from focused attention in special care. Unlike chocolate couvertures, glazes only need to be tempered carefully in a bain-marie. The glazes shine with an appetizing gloss. Dipping fresh fruits is also an idea to discover.

