

Barks of the World

Use our great tasting Carat Coverlux products to take your customers on a trip around the world and help them discover a wide variety of flavors



Carat Coverlux SH

Carat Coverlux SH is part of our range of compound coatings for the professional market. Puratos' proven know-how in chocolate processing guarantees superior products with excellent taste, texture and viscosities. Our Carat Coverlux SH comes in dark, milk and white varieties and only uses non-hydrogenated fats.

Barks of the world

Puratos created exciting bark recipes using our Carat Coverlux SH compound coatings combined with ingredients from all around the world. These recipes will allow you to easily create a wide variety of delicious, sometimes surprising products...so take your customers on a trip around the world and help them discover a wide variety of flavors!



All of these products are made with **100% sustainable cocoa powder** from our Cacao-Trace program and **100% RSPO-certified fractionated palm oil**. This way, you cannot only indulge in a great tasting product, but you are also taking care of your body and securing future chocolate supply!



The superior compound coating

Just look at all the benefits of Carat Coverlux SH

- Superior chocolate taste and shiny appearance
- Easy to use – no tempering needed
- Made with sustainable palm oil (RSPO certified)
- Made with sustainable cocoa powder from our Cacao-Trace program
- Can be used in multiple applications: molding, dipping, enrobing, decorating
- All natural
- Available in dark milk and white
- Uses only non-hydrogenated fats

So easy to use just melt and apply

Working with Carat Coverlux SH is so easy, quick and fun! Try our full range of flavors to create unique recipes!

Materials needed

- Carat Coverlux SH
- Microwave-safe bowl
- Scale
- Spatula
- Thermometer



1) Scoop the desired amount of Carat Coverlux into bowl.



2) Place bowl in microwave. Set the time for 1 Minute on full power.



3) Remove bowl from the microwave and stir with spatula.



4) Place bowl in microwave. Set the time for 1 minute at 50% power.



5) Remove bowl from microwave and stir with spatula. Check the temperature with the thermometer.



6) Thermometer read-out: 115 - 122° F.

Please note:

1. The times and temperatures indicated will vary depending on the amount of product and the equipment used.
2. To save costs, excess product can be re-melted and re-used.



S'mores

An American classic

Origins

The first printed S'mores recipe appeared in 1927 in the Girl Scout handbook called *Tramping and Trailing with the Girl Scouts*. Folklore tells us the name "S'more" came about because everyone who tasted one asked for "some more".

S'mores were invented during picnics in the park, where graham crackers, marshmallows and milk chocolate was combined on the grill, resulting in the famous S'mores.

For this product, we mixed ground graham crackers with the **Carat Coverlux Milk SH** and sprinkled broken graham crackers and roasted marshmallows on top.

The result is a perfect balance of a smooth milk chocolate flavor, soft marshmallows and crunchy crackers, which will make your customers come back for "some more".

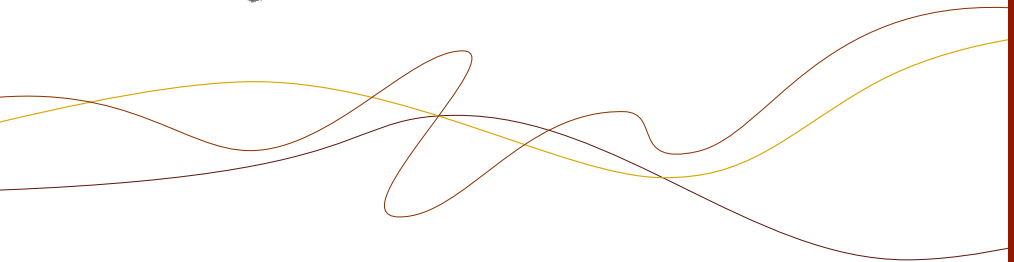
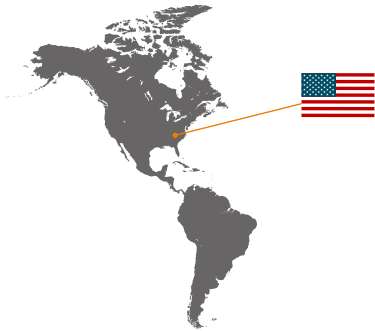
NOTE: roast the marshmallows separately before adding them to the heated **Carat Coverlux SH Milk**.



S'mores

Carat Coverlux Milk SH	4 lbs
Graham Crackers	as desired
Mini Marshmallows	as desired

For 1 full sheet pan





Jelly Beans

A colorful treat

Origins

The history of jelly beans dates back to the 1960s, although it wasn't until 1976 when the breakthrough recipe of the mini Jelly bean inspired the first eight flavors: Root Beer, Green Apple, Licorice, Cream Soda, Tangerine, Very Cherry and Grape.

They say you can tell a lot about a person's character by whether he picks out all of one color or just grabs a handful. Luckily for you, there is no need to choose since this bark combines a whole variety of flavors with the delicious sweetness of our **Carat Coverlux White SH**.

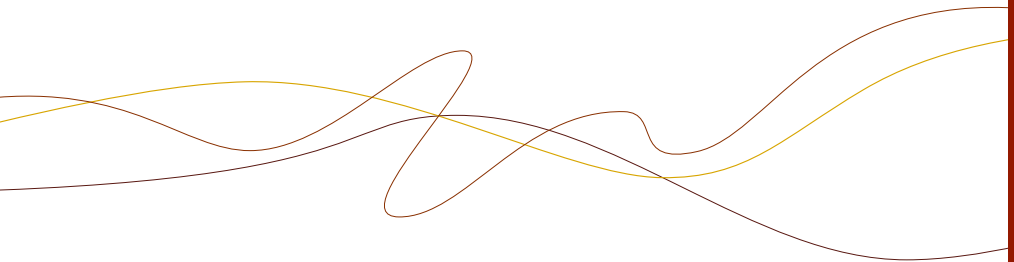
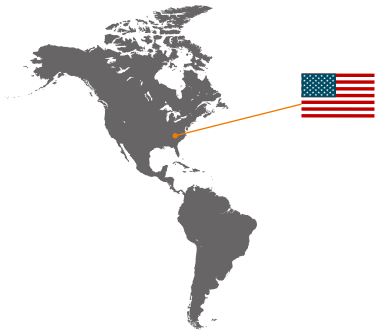
The perfect treat for children and grown-ups all over the USA!



Jelly Beans

Carat Coverlux White SH	4 lbs
Jelly Beans	0.5 lb

For 1 full sheet pan





Speculoos

Belgium's favorite
afternoon cookie

Origins

Since 1932, Speculoos cookies have been Europe's coffee break favorite. Delectably crunchy, with a caramelized flavor, Speculoos cookies are the perfect treat for the time out that you deserve.

Speculoos cookies were traditionally made for special occasions, including weddings, births, and to celebrate St. Nicholas' Feast on December 6th. Belgium's talented bakers would decorate their speculoos in elaborately carved patterns – what better way to learn?

Back in 1932, Lotus Bakeries decided these cookies were too good to limit to special occasions. The original recipe, which remains unchanged, made the speculoos an instant favorite in Europe's famous cafés. Speculoos continues to hold a lofty position in Belgian culture – every fifth cookie enjoyed in Belgium is a Speculoos (Biscoff).

Experience the unique flavor and crunchy texture of Speculoos cookies imported from Europe together with our **Carat Coverlux Milk SH**, produced here in the USA.



Speculoos

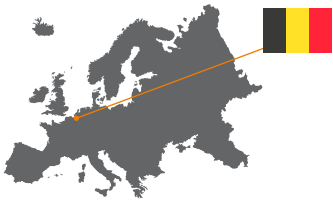
**Carat Coverlux
Milk SH**

4 lbs

Biscoff cookies

as desired

For 1 full sheet pan





Coffee Bark

A delicious way to “eat” your coffee

Origins

Colombia has the reputation of manufacturing the best coffee in the world, by producing mild and well balanced coffee beans. It is the largest producer of the highly regarded Arabica beans.

Coffee beans are the seeds of berries from the *Coffea* plant. Similar to cocoa beans, coffee beans are picked processed and dried once they are ripe. Different roasting methods and temperatures will allow for different flavor profiles, after which the beans are ground and brewed to create coffee.

When coffee reached North America during the Colonial period, it was initially not as successful as it had been in Europe as alcoholic beverages remained more popular. During the Revolutionary War, the demand for coffee increased so much that dealers had to hoard their scarce supplies and raise prices dramatically; this was also due to the reduced availability of tea from British merchants, and a general resolution among many Americans to avoid drinking tea following the 1773 Boston Tea Party.

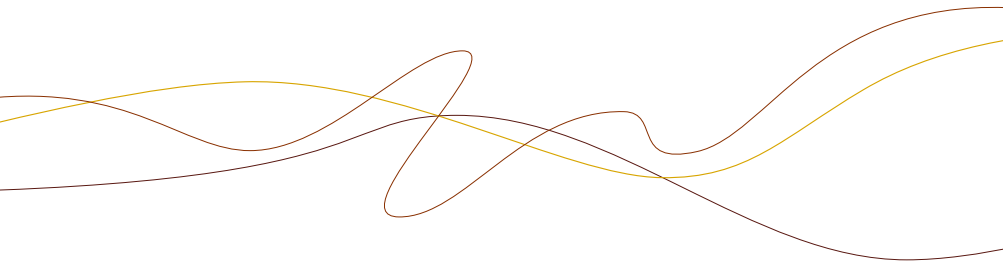
Enjoy your daily dose of caffeine by combining ground coffee with our **Carat Coverlux White SH**. It tastes delicious, and you can use different types of roast to create different flavor profiles in the coffee bark. Cheers!



Coffee Bark

Carat Coverlux White SH	4 lbs
Coffee, ground	1 oz
Whole coffee beans	as desired, for decoration

For 1 full sheet pan





Flavors of Fall

Tradition meets innovation

Origins

Pumpkin seeds, tangy cranberries, crunchy granola and a hint of cinnamon spice and sea salt form an excellent match for our **Carat Coverlux Dark SH**. Make the transition from summer to winter a bit easier by enjoying the comforting, yet surprising flavor explosion of this fall bark.

Our consumer research has shown that this is something consumers are looking for: combining tradition with innovation.

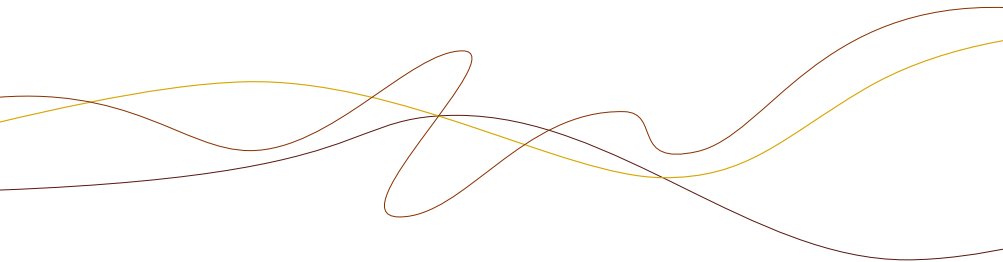
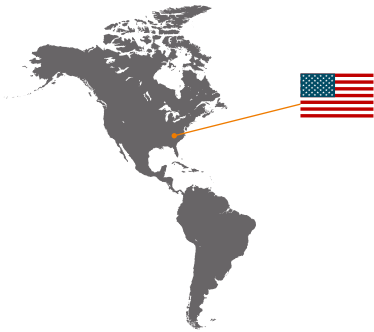
The ingredients are not only representative for typical American fall dishes such as pumpkin pie or cranberry sauce but also represent the beautiful color pallet of changing autumn leaves.



Flavors of Fall

Carat Coverlux Dark SH	4 lbs
Pumpkin Granola	1 lb
Pumpkin Seeds	as desired
Craisins	0.5 lb
Sea Salt	as desired
Cinnamon	as desired

For 1 full sheet pan





Philippine Pride

A sweet and crunchy delight

Origins

As with most Asian countries, the staple food in the Philippines is rice. It is most often steamed and served during meals.

Peanuts are also widely used in Southeast Asian cuisine, such as in Vietnam and Indonesia, where they are typically made into a spicy sauce. Peanuts originally came to Indonesia from the Philippines, where the legume came from Mexico in times of Spanish colonization. One of the most famous Philippine dishes made with peanuts is “kare-kare” stew, a mixture of meat and peanut butter.

Many countries have unique treats, which are often a combination of local flavor preferences combined with crops that are in large supply and hence inexpensive enough to be eaten daily.

This “Philippine Pride” bark is made according to this principle: combining the sweetness of our **Carat Coverlux White SH** with the Philippine heritage of crunchy rice and salty peanuts.

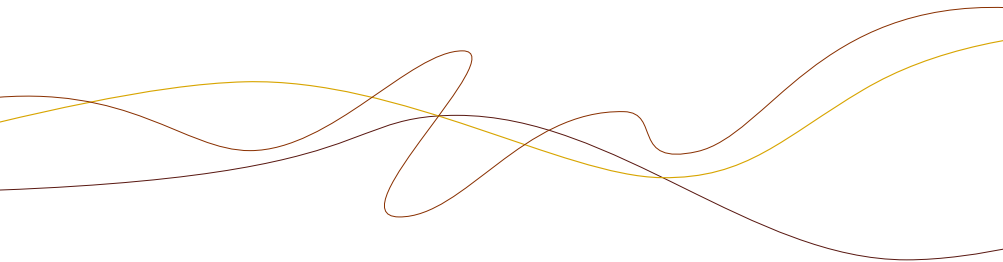
NOTE: *add the rice krispies together with half of the salted peanuts to the melted Coverlux White SH. Pour mixture in sheet pan and sprinkle remainder of peanuts on top. Tap tray to counter to help nuts set.*



Philippine Pride

Carat Coverlux White SH	4 lbs
Salted Peanuts	2 lbs
Rice Krispies	as desired

For 1 full sheet pan





Charming China

Good fortune and health

Origins

Sesame seeds are considered to be the oldest oilseed crop known to humanity. Records from Babylon and Assyria, dating about 4000 years ago mention sesame. The historic origin of sesame was favored by its ability to grow in areas that do not support the growth of other crops, which is why it is also called a survivor crop.

The black sesame seed may be small, but it is a powerful food which the Chinese have learnt to use for many health-promoting and anti-aging benefits.

The Chinese believe that the nutrients in black sesame seeds can help to correct a bodily deficiency (in *Ying* and *Xue* of the *Gan* and *Shen*) brought about by aging, worrying and the toils of life. As such, many Chinese consume black sesame seeds on a regular basis in the hope of delaying, or even reversing, some aging-related symptoms, therefore graying hair, blurry vision and ringing in the ears.

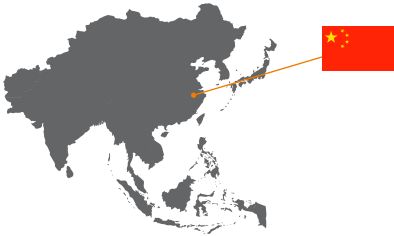
Fortune cookies form the ideal bridge between American and Chinese cuisine and add some texture and crunch to this exotic bark, made of our **Carat Coverlux White SH**.



Charming China

Carat Coverlux White SH	4 lbs
Crushed Fortune Cookies	as desired
Black Sesame Seeds	as desired

For 1 full sheet pan





Wasabi & Ginger Delight

Where East meets West

Origins

As sushi and other Japanese cuisine gain popularity worldwide, wasabi and ginger are becoming common in many countries. The history of Ginger goes back over 5000 years when the Indians and ancient Chinese considered it a tonic root for all ailments. The flavor is somewhat peppery and slightly sweet, with a strong and spicy aroma.

Wasabi was noted in Japan as far back as the 10th century according to ancient records. The Chinese characters used to write “wasabi” in Japanese first appeared circa 918 in the Honzo Wamyo botanical medical dictionary and are still in use today. Unlike cayenne or black pepper, wasabi’s spiciness and fragrance are unique in that they produce a lively tingling in the nose.

The unique blend of rich **Carat Coverlux Dark SH** with a burst of wasabi peas and a touch of candied ginger allows for a bold, crunchy and spicy taste sensation that demands to be savored.



Wasabi & Ginger Delight

Carat Coverlux Dark SH	4 lbs
Candied ginger, chopped	as desired
Wasabi peas, chopped	as desired

For 1 full sheet pan



Carat is Puratos' high-quality range of hard and soft compound coatings and chips for professional use. Carat's great taste, ease of use and performance offer the ideal chocolate touch for all your applications.



Carat for all your applications



One more thing you should know:

Puratos produces and offers a wide variety of chocolate solutions, ranging from real chocolate to hard and soft compound coatings as well as other ready-to-use chocolate flavored coating including ganaches, glazes, icings and fudges.

Thanks to Puratos' thorough expertise in bakery, sweet goods, patisserie and chocolate, we are able to recommend the best chocolate coating for your finished good.

Donuts, snack cakes, cookies and fine patisserie : all of them will taste and look better with the right Puratos chocolate product.

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