

Neuchatel Chocolates

TRUFFLES



Switzerland's chocolate center, the city of Neuchatel, lends its name only to select chocolatiers who uphold Swiss standards and dedication. Under this special permission, Master Swiss Chocolatier Albert Lauber creates Neuchatel Chocolates, an incomparable collection of sophisticated truffles and exquisite chocolates. In accordance with stringent Swiss guidelines, he exclusively uses fine Swiss chocolate. Its unique formulation, taste and consistency perfectly complement luscious truffle centers and choice gourmet snacks.

A fifth generation Swiss Chocolatier, Lauber blends family history with precise chocolate science to bring unsurpassed Swiss chocolate tastes to the United States. He began his craft following his father's footsteps around their chocolate shop in Switzerland. Departing to broaden his skills, he trained at the country's best chocolatiers and later, major hotels around the world.



Lauber then left Switzerland's peaked terrain for Pennsylvania's bucolic farmland to open his own boutique factory. Nestled in Chester County, the Master Chocolatier offers superb confections for chocolate lovers everywhere.

Connoisseurs across the United States now recognize Neuchatel Chocolates's trademark royal purple seal as a guarantee of exceptional Swiss chocolate confections.

Select cocoa beans make Swiss chocolate the finest in the world. Only equatorial South America's finest beans are shipped to Switzerland to be roasted, crushed and blended according to specific recipes. There, special milling equipment grinds the beans into a fine paste, extracts the crucial cocoa butter and combines it with milled beans.



A high proportion of cocoa butter blended with milled cocoa beans produces premium chocolate's fine structure, beautiful luster and delicate, attractive glaze. Neuchatel chocolate has an exceptionally high cocoa bean content. Some of our most

decadent dark chocolate confections are made with 72 percent cocoa beans.

The liquid chocolate paste is then conched—large granite rollers smooth and aerate it to remove the bitter taste and release the distinctive chocolate flavor. Over 72 hours of conching produces Swiss

chocolate's superb texture, significantly more silken than most domestic products.

Concurrently, a soft film of cocoa butter envelopes each particle, creating homogeneity and a smooth texture. Dry Swiss air enhances the chocolate creation. The United States' humid climate cannot duplicate this "secret ingredient."

Unique combinations of chocolate's four basic ingredients, cocoa paste, cocoa butter, sugar and milk, produce three types of chocolate. Dark chocolate includes cocoa paste, cocoa butter and sugar. Adding milk produces milk chocolate. White chocolate blends cocoa butter, sugar and milk. Swiss regulations strictly limit the blending ratios' variance. The latitude is wide enough, however, to allow various manufacturers' recipes to have their own character. Swiss chocolate arrives at Neuchatel Chocolates in 16-pound blocks. White and milk chocolate are used immediately, but the fine dark chocolate must age at least six months to deepen its character before the Master Chocolatier deems it ready to use in his recipes.

Indulge yourself today with Neuchatel Chocolates. Or, treat someone else to an incomparable gift from our seasonal specialities and daily delicacies. Visit www.neuchatelchocolates.com to find the chocolates shown here and other gourmet treats.



CHOCOLATE COVERED FRUIT



SUGAR FREE TRUFFLES



CHOCOLATE COVERED ANIMAL CRACKERS



GIFT BASKETS



MILK & DARK ORGANIC CHOCOLATE



SWISS CHIPS

Neuchatel Chocolates
461 Limestone Road
Oxford PA 19363

Toll Free: 800.597.0759
Phone: 610.932.2706
Fax: 610.932.9036

www.neuchatelchocolates.com
chef@neuchatelchocolates.com
www.swisschips.com



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