



KULSEN & HENNIG DOMINIK KULSEN Nature's Brilliant Colours

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INHORGENTA MUNICH 2025

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Dear Customers, Dear Friends of Our Natural Fancy Coloured Diamonds,

Inhorgenta Munich is just around the corner!

We look forward to presenting our extensive range of **Natural Fancy Coloured Diamonds** in all **sizes, cuts, and colours** to you in person **from 21 to 24 February**. If you are looking for both precious and captivatingly colourful "natural wonders", then Kulsen & Hennig is the right place for you! We have enlarged our stand to offer you plenty of space to browse and indulge yourselves!



We cordially invite you to visit us at our stand (Hall C1/Stand 309) and look forward to providing you with advice, assistance, and expertise!



Once again, we are right on trend this year with our extensive range of carefully selected **champagne-coloured diamonds**, as the colour "**Mocha Mousse**" was chosen as Pantone's **trend colour of the year 2025!**

Depending on their intensity, our champagne-coloured treasures have warm, earthy nuances reminiscent of delicious chocolate.

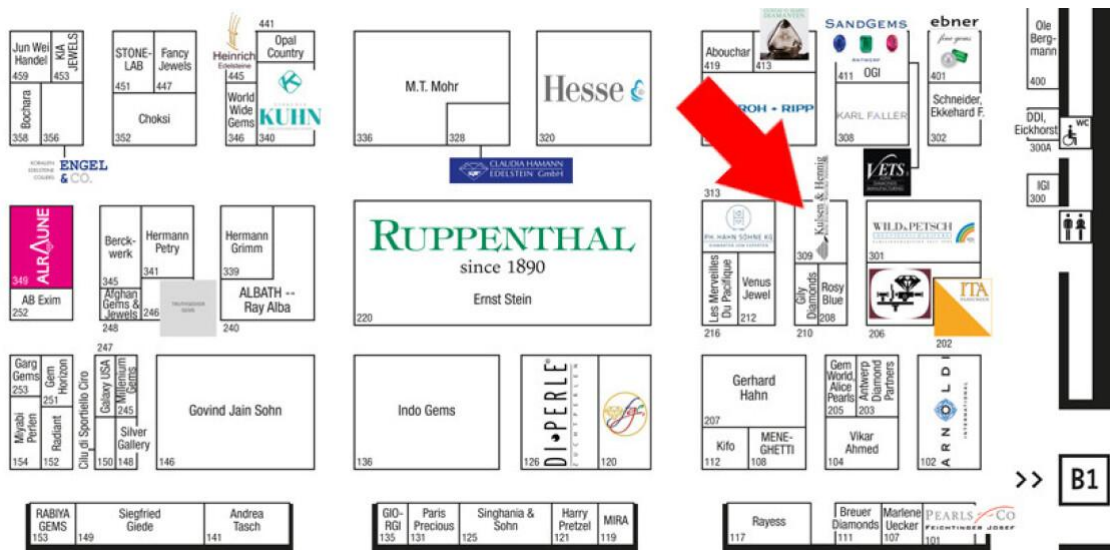
We look forward to seeing you!



Your teams at Kulsen & Hennig GbR and Dominik Kulsen AG

Juliane Hennig

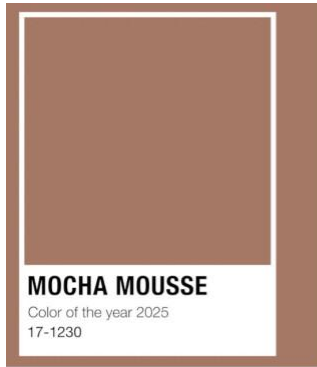
You will find us in Hall C1 at Stand 309:



All hall and site plans can be found [here](#).

Mocha Mousse: The Trend Colour 2025

"**Mocha Mousse**", Pantone's Colour of the Year 2025, was inspired by the rich chocolate brown of the delicious dessert. It has a warm, earthy colour whose soft tone conveys a calming, inviting atmosphere and a feeling of cosiness and comfort.



The colour "**Mocha Mousse**" is very versatile and works well both on its own and in combination with other colours. Whether in fashion, accessories, or interior design, this colour brings **warmth** and **style** to any environment.

That means that classic **champagne-coloured diamonds** with their touch of elegance and sophistication are once again very much on trend. The combination of earthy tones and sparkling accents creates a smooth balance between natural beauty and glamour. Champagne-coloured diamonds are available in many various shades of brown and blend perfectly with different colours of gold.

The **colour intensity** of champagne-coloured diamonds **ranges from delicate to intense brown**.

- C1 - C2 Light champagne (light brown)
- C3 - C4 Medium champagne (brown)
- C5 - C6 Dark champagne (dark brown)
- C7 Cognac (very dark to reddish brown)

The **colour nuances** are also varied and range from **cool brown to a clear orange-brown tone**. Champagne diamonds can be used as single stones, accent stones, or in pavé settings to create beautiful contrasts or subtle monochromatic colour schemes.

Tried and tested and still up to date: our colour chart for champagne-coloured diamonds. Come by our stand and pick up your colour chart for champagne-coloured diamonds, along with our charts for all the other colours too!



You can find digital colour charts [here](#).

Full of Colour! Trade Fair Preview from Our Collection

As the psychiatrist C. G. Jung once wrote, "**Colours are the mother tongue of the subconscious**". The play of colours in Natural Fancy Coloured Diamonds is infinite, and just about any imaginable pure colour or mixture of colours can exist in nature!



**Pear Shape / 0.60 ct / Fancy Intense Orangy Yellow
VS2 / [GIA 6224426828](#)**

**Emerald Cut / 1.06 ct / Fancy Vivid Yellow
VS1 / [GIA 2496429122](#)**

**Pear Shape / 7.05 ct / Fancy Dark Gray / CanadaMark
PQ1 / [GIA 1156344672](#)**



**Round Brilliant / 2.10 ct / Fancy Dark Orange Brown (C4)
VS1 / [GIA 2235221065](#)**

**Radiant / 2.11 ct / Dark Champagne (C6) / VS
[RTARG 108293 Certificate of origin](#)**

Pear Shape / 1.84 ct / Dark Champagne (C6) / SI

The Carob Tree and Diamonds



Last autumn, we went on a wonderful trip through Cyprus and visited a carob museum while we were there. Although diamonds, unfortunately, do not grow on trees, they are historically inseparable from the fruit of the carob tree.

The seeds of this special tree have a **constant average weight of around 0.2 grams**. And because of the very slight difference in weight between individual seeds (+/- 5%), they were used in ancient times as a weighing unit to estimate the weight of diamonds with astonishing accuracy. The term carat, which is still used today, is a reminder of this: **0.2 grams = 1 carat**. A one-carat diamond, therefore, weighs exactly 0.2 grams and a half-carat diamond, 0.1 grams.



For Anyone Who's Interested:



This term comes from the **French "carat"**, which has its origin in the **Italian "carato"**, which, in turn, is derived from the **Arabic word "Qīrāt"**, which comes from the **Greek "Kerátion"**, meaning "little horn", as the fruit pod of the carob tree is shaped like a little horn. This is also where the scientific name for the carob tree, "Ceratonia siliqua", comes from.

The Carob Tree Has So Much More to Offer!

Uses for the Fruit:

The sweet flesh of the carob pods can be eaten fresh or dried, processed into syrup, or fermented into alcoholic drinks.

Roasted and ground into powder, it is strongly reminiscent of cocoa powder but is not as bitter. Carob powder contains plenty of fibre, beta-carotene, calcium, and iron.



In addition, carob powder contains hardly any fat and no stimulating substances, such as caffeine or theobromine, and is therefore well tolerated. It is just as suitable for marble cake as it is for mousses, puddings, or milkshakes.

Banana and Carob Smoothie to Try:



- 1 banana
- 1 teaspoon of carob powder
- 1 teaspoon of cocoa powder
- 1 pinch of cinnamon or vanilla
- 300ml (oat) milk

Put all the ingredients in a blender, then pour into a glass and enjoy!

Uses for the Seeds:

The carob bean gum, also known as locust bean gum, which is obtained from the seeds and skins, is used in the food industry as a thickener, gelling agent, and stabiliser. It is also used as a baking aid in gluten-free bread.

Uses for the Wood:

The carob tree has a dimensionally stable, non-shrinking, hard wood with a rustic, coloured pattern. It is resistant to rotting in the air and in the soil. It is suitable for making fences, parquet flooring, and doors. Due to its hardness and superior strength, it can also be used to make tool handles and walking sticks.

The **preservation of carob trees**, mainly cultivated in the Mediterranean region, is also desirable for ecological reasons. These trees protect the soil, provide food and habitat for animals, and preserve the character of the landscape as well as traditional jobs.

Fruit growers appreciate the deep roots of carob trees, as they protect orchards from storm damage. In the reforestation of coastal areas threatened by erosion or significant loss of water, carob trees are also very useful due to their drought resistance, and they can also bring additional agricultural yield.

Come and visit us (Hall C1/Stand 309) and try some traditional carob sweets!

These delicious sweets* have been handmade for several generations in a factory in the centre of the Ballarò market in Palermo (Sicily).

**No gluten, preservatives, or artificial dyes.*



You can also find us on Instagram:

[kulsen_hennig](#)

You can find the newsletters that have already been published in our **newsletter archive**.

You can find more information in our **privacy policy**.

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