



# Product Catalogue



# Content

## **Company and Brand 2**

Martin Braun

## **Flavouring Compounds 12**

Liquid Essences • Pasty Aromas – Dessert Pastes  
Pasty Aromas – Royal Pastes  
Powdered Aromas • Flavouring Pastes

## **Fillings 18**

Fat Based • Powder Based • Water Based  
Fruit Based • Fruit Purees Capfruit

## **Desserts 28**

Powdered Desserts

## **Fresh Cream Stabilizers 30**

Alaska-express Fruity Flavours • Alaska-express Special Flavours  
Alaska-express Yoghurt & Cream Cheesel • Neutral • Veggi-express

## **Fine Baking Ingredients 36**

Fine Baking Ingredients

## **Jellyings & Bindings 40**

Jellyings • Binding • Others

## **Coatings 44**

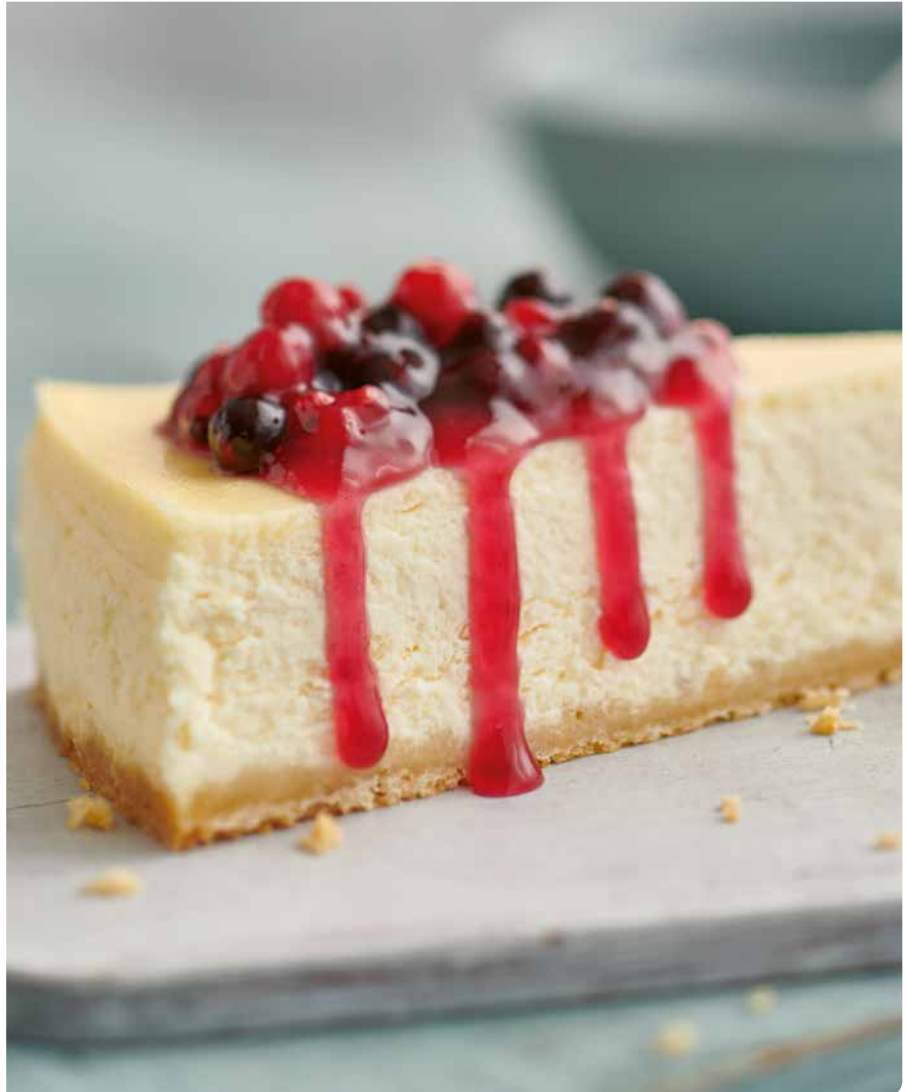
Fat Based • Water Based

## **Decorations 46**

Decoration Concentrate • Vermicelli Decorations Range  
Chocolate Ornaments • Individual Chocolate Decorations  
Printed Chocolate Decorations • Event-Related Decorations

## **Cookie Assortment KEKSeria 52**

KEKSeria



## Company and Brand

# The Martin Braun KG

**The Martin Braun KG was founded in 1931 and has grown to be one of the leading companies in the fields of baking ingredients and flavouring compounds worldwide and is proud to be part of the Martin Braun-Gruppe.**

It all started in Berlin, where pastry chef Martin Braun began producing flavouring compounds. Thanks to his hard work and quality products, the assortment kept on growing with great acceptance.

After World War II, the headquarters **moved to Hanover**. The first export activities to Hungary and the Netherlands started already in the late sixties.

In 1973 the cooperation with the company C. Siebrecht Söhne KG began. The growth continued and several companies were acquired. Nowadays Martin Braun has subsidiaries in Poland, Hungary, Spain and the Netherlands.

## Martin Braun-Gruppe

**All companies from the field of Professional baking of the Geschwister Oetker Beteiligungen KG are consolidated under the name “Martin Braun-Gruppe”.**

The Martin Braun-Gruppe, headquartered in Hanover, develops, produces and sells a full range of convenience products with a focus on sweet and savoury bakery products, bread/ rolls, desserts and ice cream for the baking, confectionery and catering industries. It delivers its products to wholesalers and retailers, bakeries, pastry shops and food service and industrial companies worldwide.

Today, the Martin Braun-Gruppe has **more than 2,500 employees at 22 locations** and is represented in all relevant sales channels with its wide range of products in more than 70 countries worldwide.

Our company is a **member of Geschwister Oetker Beteiligungen KG**, an internationally active group of companies owned by Alfred, Ferdinand and Julia Oetker and based in Bielefeld. With a turnover of almost 2 billion euros and more than eight thousand employees, Geschwister Oetker combines the values of a respected family business with dynamic growth ambitions. For more information, please visit [www.Geschwister-Oetker.com](http://www.Geschwister-Oetker.com).



## BRAUN Sales International

Martin Braun offers more than 500 products under the brand BRAUN in more than 70 countries worldwide. The export of the brand Braun comprehends mainly confectionary and pastry products.

The success and continuous international growth is a result of the **ability to customize** its flexible products and services to the specific needs of each country. Support to partners is offered through seminars and local demonstrations done by our **baking specialists** and through our international recipe service.

As a principle Braun has always focused on **quality** and **service** with the strong belief that this is a main pillar for a competitive edge. In order to ensure a **long term successful relationship** with its customers, the Martin Braun KG created the perfect platform to

support them: In the **BACKFORUM**, product development, quality control, product training as well as marketing come together to achieve the perfect “mix” for customer support. Customers and partners have the opportunity to simulate all different kinds of scenarios and experiment with products to see the various applications and develop new ideas together.

The BACKFORUM offers practical demonstrations, marketing and sales seminars, as well as presentations on top topics from the baking and foodstuff industry. It offers **more than 400 m<sup>2</sup> with 4 bakery rooms**.

The Martin Braun-Gruppe, in cooperation with its partners, made the BACKFORUM a **meeting point for the industry and a benchmark**.





## Our Brand BRAUN

The best baking ingredients from BRAUN are the basis for your individual baking creations with which you can delight your customers day after day! With over 90 years of experience, high quality standards and individual advice, we focus on your sustainable success.

### Our values

#### Quality

The use of high-quality raw material and permanent controls within the broad quality management provide a constant premium quality.

#### Innovation

The product development, marketing- and application-experts of Braun are focused on the market with the current trends and are always developing new products and creative baking ideas.

#### Passion

With more than 90 years of experience in the field of sweet baking ingredients and fine baking ingredients and a high innovation rate we are passionately by your side to provide the perfect gourmet moment for your customers.

#### Partnership

Reliability and trust are the basis of a good partnership, in which you as customer are the main focus.

#### Service

Service by measurement: numerous experts are providing advice and assistance at all times. Personally at your place, by phone, video call or at the Martin Braun Backforum in Hanover.

#### Customer individuality

We put special value on individual concept- and product solutions. We support you to go your own way and to ensure that your success stand out from your competitive environment.

# Quality and Responsibility

**The vision of the Martin Braun KG is to achieve a sustainable and responsible growth of the company. This means thinking and handling sustainably with all resources at all levels.**

Constant improvement of employees through trainings and seminars, of raw material and packaging through an accurate screening of its providers, of production and delivery procedures through quality management and logistic management systems, as well as energy management system are key components in the long-term growth policy.

Just as important is the **quality and service** policy towards **partners and customers** to ensure a long, continuous and profitable relationship. Quality as a main concern; this requires the implementation of the highest standards in all processes.

The **high quality standards** maintained by Martin Braun KG comply with the HACCP norms and are certified with IFS and ISO 9001.

## IFS

**IFS Food (International Featured Standards Food)** is an internationally accepted audit standard with the aim of **guaranteeing absolutely safe food production** and eliminating risks for consumers. The standard is based on the basic requirements for hygiene (GMP) and safety (HACCP) set by the Codex Alimentarius worldwide and goes far beyond these requirements. The annual controls and monitoring by the standard holder ensures independent monitoring of compliance. The legal requirements for a HACCP concept (Hazard Analysis and Critical Control Point) and Hygiene GMP (Good Manufacturing Practice) are carefully observed as the basis for certification. **The Martin Braun KG is IFS certified since 2007.**

## HACCP

**HACCP (Hazard Analysis and Critical Control Point)** is a **systematic approach to the identification, evaluation, and control of food safety hazards**. Complying with the HACCP regulations allows Martin Braun to have a better control throughout the processes in its production and therefore enabling it to **guarantee continuously safe products**.

## ISO 9001

The Martin Braun KG is ISO certified **since 1994**, being one of the first companies in Germany with this certification in the food industry.

The ISO regulations are primarily an instrument for **continuously increasing customer satisfaction** in all business processes. Through its quality management, Martin Braun is able to realign all activities to the needs of its customers. The success of these measures is regularly reviewed and is part of a continuous improvement process in all aspects, from development to production and sales to administrative procedures.

## Sustainable Purchasing

**Where feasible, we source certified sustainable raw materials.** For example, we source sustainable palm oil certified by the **Roundtable on Sustainable Palm Oil (RSPO)**. Furthermore, we source raw material certified by **Rainforest Alliance** or the European Organic label.







Schokobella

35  
YEARS



Scan now and  
fill your soul





# Products



# Schokobella



*Classic & Timeless*



## Schokobella

CLASSIC

Premium Quality Since 1988

**Schokobella Classic** represents tradition, unforgettable flavour and a high recognition across generations.

Schokobella | Bittersweet |  
White | Yoghurt | Milk Chocolate



## Schokobella

TREND

Colourful Flavour Explosions

**Schokobella Trend** stands for creativity, modernity and experience. The range focuses on remarkable colourful and tasty fillings.

Blueberry | Lime | Mango |  
Peanut & Caramel | Ruby



*Trendy & Inspiring*

Schokobella inspires bakers and confectioners with exceptional quality since 1988 offering premium cream fillings for a wide range of creative applications in order to create unique pastry highlights.



*Exclusive & Premium*



### The New Way of Excellence

**Schokobella Création** offers tender premium fillings characterised by unique taste experiences with natural flavours, natural colouring food and without palm.

Coffee\* | Pistachio\* | Strawberry | Yuzu



### Worldwide Classics without palm

**Schokobella without palm** offers worldwide classics using only the best ingredients, natural flavours, natural colouring food and without palm.

Schokobella | Bittersweet | White |  
Milk Chocolate | Yoghurt\* | Ruby



*Natural & Clean*

\* Without flavouring.

# Flavouring Compounds



# Liquid Essences & flavouring compounds

Bake-proof, liquid flavour for yeast dough, shortpastry, sponge mixes and pound cakes

Article	Description		Packing	Unit	Art.-No.
<b>Almond Essence</b>	Thick liquid bake proof aroma. To flavour sweet-, short- and yeast doughs, cake batters, biscuits, sponges, fresh creams, butter cream. Dosage: 3–5 : 1000		bt	1 kg	<b>1178001</b>
<b>Aprima, apple essence</b>	Thick liquid bake proof aroma. To flavour sweet-, short- and yeast doughs, cake batters, biscuits, sponges, fresh creams, butter creams. Dosage: 3–5 : 1000		bt	1 kg	<b>1171001</b>
<b>Butter Cream Essence</b>	Thick liquid bake proof aroma. To flavour sweet- and short doughs, cake batters, biscuits, sponges, fresh creams, butter cream. Dosage: 3–5 : 1000		ca	3 kg	<b>1184003</b>
<b>Caribia</b>	Thick liquid bake proof compound. Alcohol content: approx. 5%. To flavour sweet-, short- and yeast doughs, cake batters, biscuits, sponges, fresh creams, butter creams. Dosage: 3–5 : 1000		bt	1 kg	<b>1140001</b>
			ca	3 kg	<b>1140003</b>
<b>Combani</b>	Thick liquid bake proof compound with addition of Bourbon-Vanilla. To flavour sweet-, short- and yeast doughs, cake batters, biscuits, sponges, fresh creams, butter creams. Dosage: 3–5 : 1000		bt	1 kg	<b>1120001</b>
			ca	3 kg	<b>1120003</b>
			ca	12.5 kg	<b>1120032</b>
<b>Mocca fine</b>	Thick liquid bake proof compound with typical mocca colour. To flavour sweet- and short doughs, cake batters, biscuits, sponges, fresh creams, butter cream. Dosage: 3–5 : 1000		bt	1 kg	<b>1181001</b>
<b>Sizilia</b>	Thick liquid bake proof compound with natural aroma and flavour from the peel of fresh lemons. To flavour sweet-, short- and yeast doughs, cake batters, biscuits, sponges, fresh creams, butter creams, coatings, fillings, ice cream. Dosage: 3–5 : 1000		bt	1 kg	<b>1100001</b>
			ca	3 kg	<b>1100003</b>
			ca	5 kg	<b>1100005</b>
			ca	12.5 kg	<b>1100032</b>
<b>Pur Vanill</b>	Thick liquid bake proof natural compound with addition of Bourbon-Vanilla. To flavour sweet-, short- and yeast doughs, cake batters, biscuits, sponges, fresh creams, butter creams. Dosage: 3–5 : 1000		bt	1 kg	<b>1128001</b>

# Pasty Aromas – Dessert Pastes

For ganaches, jellies, toppings, butter, dairy and non dairy creams, ice creams and syrups

Article	Description		Packing	Unit	Art.-No.
<b>Dessert Paste Apricot</b>	Compound in paste form with 30% apricot pulp. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000		pt	1 kg	<b>1248101</b>
<b>Dessert Paste Banana</b>	Made with natural flavouring and 50 % banana pulp. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000	   	pt	1 kg	<b>1242001</b>
<b>Dessert Paste Blackforest Kirschwasser</b>	Made with natural flavouring and real KIRSCHWASSER. In paste form. Alcohol content: approx. 33 %. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000	   	pt	1 kg	<b>1268001</b>
<b>Dessert Paste Brandy</b>	Made with natural flavouring and real Brandy. In paste form. Alcohol content: approx. 28 %. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000	  	pt	1 kg	<b>1272001</b>
<b>Dessert Paste Caramel</b>	Made with natural flavouring and 18 % of caramel. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000	   	pt	1 kg	<b>1276301</b>
<b>Dessert Paste Cherry</b>	Made with natural flavouring and containing 40 % cherries. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000	   	pt	1 kg	<b>1254001</b>
<b>Dessert Paste Egg-Flip</b>	Made with 50 % real egg flip. In paste form. Alcohol content: approx. 10 %. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000	   	pt	1 kg	<b>1245001</b>
<b>Dessert Paste Lemon</b>	Made with natural flavouring and lemon juice concentrate. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000	   	pt	1 kg	<b>1278001</b>
<b>Dessert Paste Mandarine</b>	Made with natural flavouring and 22 % mandarine juice. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000	   	pt	1 kg	<b>1256001</b>
<b>Dessert Paste Mocca</b>	Compound in paste form with roasted coffee. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000	    	pt	1 kg	<b>1275001</b>



Article	Description		Packing	Unit	Art.-No.
<b>Dessert Paste Orange</b>	Made with natural flavouring and 27 % orange components. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000		pt	1 kg	<b>1262001</b>
<b>Dessert Paste Passionfruit</b>	Made with natural flavouring and 30 % real passionfruit concentrate. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000		pt	1 kg	<b>1245301</b>
<b>Dessert Paste Peach</b>	Made with natural flavouring and 50 % peaches. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000		pt	1 kg	<b>1248001</b>
<b>Dessert Paste Pineapple</b>	Made with natural flavouring and 50 % pineapple. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000		pt	1 kg	<b>1240001</b>
<b>Dessert Paste Raspberry</b>	Made with natural flavouring and 35 % raspberries. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000		pt	1 kg	<b>1250001</b>
<b>Dessert Paste Rum</b>	Made with natural flavouring and real Jamaica Rum. In paste form. Alcohol content: approx. 20 %. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000		pt	1 kg	<b>1266001</b>
<b>Dessert Paste Strawberry</b>	Made with natural flavouring and 36 % strawberries. In paste form. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000		pt	1 kg	<b>1246001</b>
<b>Dessert Paste Walnut</b>	Made with natural flavouring and real walnuts. In paste form With walnut pieces. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings. Dosage: 40–60 : 1000		pt	1 kg	<b>1273001</b>

# Pasty Aromas – Royal Pastes







Premium paste for flavouring dairy and non dairy products, toppings, marzipan and truffle fillings

Article	Description		Packing	Unit	Art.-No.
<b>Royal Paste Amaretto</b>	High quality paste, special composition. Alcohol content approx. 14 %. To flavour fresh cream, butter cream, milk shakes, fillings, coatings, toppings and chocolate fillings. Dosage: 100 : 1000		pt	1 kg	<b>1280001</b>
<b>Royal Paste Cointreau</b>	Premium paste. Made out of the origin "Cointreau". To flavour fresh cream, butter cream, milk shakes, fillings, desserts, coatings, toppings and high quality chocolate fillings. Dosage: 100 : 1000		pt	1 kg	<b>1279501</b>
<b>Royal Paste Marc de Champagne</b>	Natural high quality paste. Made with original marc de champagne to create the typical fresh champagne taste. Freeze-stable, very convenient, minimum wastage. To flavour fresh cream, butter cream, milk shakes, fillings, coatings, toppings and chocolate fillings with natural flavouring. Dosage: 100 : 1000		pt	1 kg	<b>1283001</b>
<b>Royal Paste Williams-Christ</b>	High quality paste with natural flavour. Alcohol content: approx. 17 %. To flavour fresh cream, butter cream, milk shakes, fillings, coatings, toppings and chocolate fillings with natural pear flavouring and other natural flavourings. Dosage: 100 : 1000		pt	1 kg	<b>1274001</b>



# Powdered Aromas

Bake-proof, powdered aromas

Article	Description		Packing	Unit	Art.-No.
<b>Citronella, granulated lemon flavour</b>	Made with natural lemon flavouring. In powdered form. To flavour pound cakes, christmas stollen, shortpastry- and yeast dough. Dosage: 10 – 15 : 1000		ct	1 kg	<b>1318101</b>
<b>Gingerbread Spice</b>	Powdered, natural flavour mix. Composition of 9 fine high quality spices. To flavour honeycake, biscuits, all kind of baked christmas goods and pastry doughs. Dosage: 15 – 20 : 1000		ct	1 kg	<b>1316001</b>
<b>Kovanil</b>	Made with natural vanilla flavour. In powdered form. Made from high quality vanilla beans without colour or preservatives. To flavour fresh cream, butter cream, ice cream, fillings and all kind of doughs. Dosage: 10 : 1000		mt	0.7 kg	<b>1304034</b>
<b>Limone</b>	Made with natural lemon flavour. In powdered form. Made out of Sicilian lemon oils. To flavour yeast doughs, short pastries, sponge cakes and lemon pound cakes. Particularly suited for “Stollen” and biscuits. Dosage: 5 – 10 : 1000		mt	0.5 kg	<b>1306035</b>
<b>Orangella</b>	Made with natural orange flavouring. In powdered form. To flavour pound cakes, christmas stollen, shortpastry- and yeast dough. Dosage: 10 – 15 : 1000		ct	1 kg	<b>1318001</b>
<b>Stollen fine</b>	Made with natural flavours. In powdered form. Composition of high quality spices. To flavour stollen-, yeast- and all kind of pastry doughs. Dosage: 5 – 10 : 1000		ct	1 kg	<b>1310001</b>

# Flavouring Paste

Bake-proof, fat-based pasty aromas

Article	Description		Packing	Unit	Art.-No.
<b>Caokrem RSPO SG, natural cocoa paste</b>	Cacao paste concentrate sugar free, no preservatives and colours added. Suitable for diabetics. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, coatings, toppings and chocolate fillings, pound cakes and all kind of sponges. Dosage: 100 : 1000		pb	5 kg	<b>1295005</b>
<b>Hazelnut Cream Fine</b>	A homogeneous hazelnut paste made from high quality hazelnut kernels. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, toppings and chocolate fillings. Dosage: 60 : 1000		pb	2.5 kg	<b>1282031</b>
<b>Othello, cocoa paste (with 3 % Brandy)</b>	Aroma in paste form made from sugar, cocoa mass and brandy. Alcohol content: approx. 4 %. To flavour fresh cream, butter cream, ice cream, milk shakes, fillings, desserts, toppings and chocolate fillings. Dosage: 40 – 100 : 1000		pb	3 kg	<b>1290003</b>

# Fillings



# Fat Based



















































Article	Description		Packing	Unit	Art.-No.
<b>Bellanossa</b>	Ready to use nougat cream. Ideal for coating and filling pastries and pralines.	    	pb	6 kg	<b>1380906</b>
<b>Bianka, cream filling</b>	Basic cream for the production of all kinds of light and fluffy butter or fat creams. Whip Bianca and butter or margarine with liquid such as water, fruit juice or pasteurised eggs to get a smooth and fluffy result.	   	ct	10 kg 4 x 2,5 kg slabs	<b>1380010</b>
<b>Bianka Soft, cream filling</b>	Basic cream for the production of all kinds of light and fluffy butter or fat creams.	   	t	15 kg	<b>1380315</b>
<b>Cremium Chocolate RSPO SG, chocolate filling</b>	Ready to use bake- and freeze-stable chocolate cream. Bakeproof chocolate filling for croissants, Danish pastry, cookies etc.	    	pb	12 kg	<b>1362012</b>
<b>Cremium Hazelnut RSPO SG, hazelnut filling</b>	Ready to use bake- and freeze-stable hazelnut cream. Bakeproof hazelnut filling for croissants, Danish pastry, cookies etc.	   	pb	12 kg	<b>1356012</b>
<b>Kranfil's Bianco</b>	Ready to use crunchy filling with 26 % white chocolate and 20 % biscuits in flakes. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses, fill everything else.	  	pb	3 kg	<b>3100261</b>
<b>Kranfil's Caramel</b>	Ready to use crunchy filling with 20 % biscuits in flakes and a pinch of sea salt "Sel de Guerande". To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses, fill everything else.	   	pb	3 kg	<b>3100262</b>
<b>Kranfil's Caramel Cookie &amp; Almonds</b>	Ready to use crunchy filling with 20 % caramel cookies. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses and fill everything else.	  	pb	3 kg	<b>1336403</b>
<b>Kranfil's Coconut &amp; Almonds</b>	Ready to use crunchy filling with 15 % biscuits in flakes, 10 % almonds 5 % desiccated coconuts. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses, fill everything else.	   	pb	3 kg	<b>1341603</b>
<b>Kranfil's Mocca</b>	Ready to use crunchy filling with 20 % biscuits in flakes and 5 % roasted coffee. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses, fill everything else.	   	pb	3 kg	<b>1341703</b>
<b>Kranfil's Chocolate</b>	Ready to use crunchy filling with chocolate, roasted hazelnuts, almonds and 20 % biscuits in flakes. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses, fill everything else.	  	pb	3 kg	<b>3100265</b>
<b>Kranfil's Dark Chocolate</b>	Ready to use crunchy filling with dark chocolate, almonds and 20 % biscuits in flakes. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses, fill everything else.	    	pb	3 kg	<b>1336703</b>
<b>Kranfil's Pistachio</b>	Ready to use crunchy filling with 20 % biscuits in flakes and roasted pistachios. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses, fill everything else.	    	pb	3 kg	<b>3100266</b>

# Fat Based

Article	Description		Packing	Unit	Art.-No.
<b>Kranfil's Passionfruit Mango</b>	Ready to use crunchy filling with 30 % white chocolate, dried fruits and 20 % biscuit pieces, without palm oil. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses, fill everything else.		pb	3 kg	<b>1335303</b>
<b>Kranfil's Red Fruits</b>	Ready to use crunchy filling with 30 % white chocolate, dried raspberries, strawberries, blueberries and 20 % biscuit pieces, without palm oil. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses, fill everything else.		pb	3 kg	<b>1341303</b>
<b>Kranfil's Strawberry Cheesecake</b>	Ready to use crunchy filling with 15% short biscuit pieces, 7.5% mascarpone powder & dried strawberries. To fill truffles and pralines, put a crunchy layer on sponges and pound cakes, create special desserts and mousses and fill everything else.		pb	3 kg	<b>1341403</b>
<b>Mandelkrone, almond filling</b>	Ready to use almond filling with 40 % almond kernels. For marzipan macaroon cakes and tartes, maserine tartes, macarons, fillings for yeast and puff pastries.		pb	14 kg	<b>1338114</b>
<b>Nugotin, hazelnut cream</b>	Ready to use nut-nougat cream base. For filling and decorating tortes, slices, Swiss rolls, desserts, chocolates and biscuits. For coating all kind of cakes and biscuits.		sl	10 kg	<b>1390010</b>
<b>Nut-Nougat-Cream, hazelnut cream with nut pieces</b>	Ready to use nut-nougat cream with with 27 % roasted hazelnuts. For filling of tortes, slices, desserts, biscuits and for production of chocolates. Also suitable for decoration.		pb	6 kg	<b>1394006</b>
			pb	12 kg	<b>1394012</b>
<b>Schokobella</b>	Ready to use chocolate cream. For filling tortes, slices, biscuits, desserts and chocolate fillings. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1366006</b>
			pb	12 kg	<b>1366012</b>
<b>Schokobella Blueberry</b>	Ready to use filling cream with blueberry taste. For filling tortes, slices, biscuits, desserts and pralines. To coat all kinds of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1338506</b>
<b>Schokobella Bittersweet</b>	Ready to use bittersweet chocolate cream. For filling tortes, slices, biscuits, desserts and chocolate fillings. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1366306</b>
<b>Schokobella Bittersweet without palm</b>	Ready to use bittersweet chocolate cream without palm. Only natural flavouring. For filling tortes, slices, biscuits, desserts and chocolate fillings. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1339706</b>
<b>Schokobella Lime</b>	Ready to use filling cream with lime taste. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1338606</b>
<b>Schokobella Mango</b>	Ready to use filling cream with mango taste. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1338706</b>
<b>Schokobella Coffee</b>	Ready to use filling cream with roasted coffee. Without palm. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	3 kg	<b>1338803</b>
<b>Schokobella Milk Chocolate</b>	Ready to use whole milk chocolate cream. For filling tortes, slices, biscuits, desserts and chocolate fillings. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1349006</b>

Article	Description		Packing	Unit	Art.-No.
<b>Schokobella Milk Chocolate without palm</b>	Ready to use whole milk chocolate cream without palm. Only natural flavouring. For filling tortes, slices, biscuits, desserts and chocolate fillings. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1340306</b>
<b>Schokobella Pistachio</b>	Ready to use filling cream with roasted pistachios. Without palm. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	3 kg	<b>1339203</b>
<b>Schokobella Peanut &amp; Caramel</b>	Ready to use filling cream with peanut-caramel taste. Without the peanut allergen. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1378906</b>
<b>Schokobella Ruby</b>	Ready to use filling cream with a special hint of flavour and a blush pink appearance. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1378406</b>
<b>Schokobella Ruby without palm</b>	Ready to use filling cream with natural ruby taste and a natural blush pink appearance. Without palm. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1339606</b>
<b>Schokobella Strawberry</b>	Ready to use cream filling with natural strawberry taste. Only colouring food and without palm. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	3 kg	<b>1338903</b>
<b>Schokobella White</b>	Ready to use white chocolate cream. For filling tortes, slices, biscuits, desserts and chocolate fillings. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1342006</b>
				12 kg	<b>1342012</b>
<b>Schokobella White without palm</b>	Ready to use natural white chocolate cream without palm. For filling tortes, slices, biscuits, desserts and chocolate fillings. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1339406</b>
<b>Schokobella without palm</b>	Ready to use natural chocolate cream without palm. For filling tortes, slices, biscuits, desserts and chocolate fillings. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1339306</b>
<b>Schokobella Yoghurt</b>	Ready to use skimmed milk yoghurt filling cream. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1341206</b>
<b>Schokobella Yoghurt without palm</b>	Ready to use skimmed milk yoghurt filling cream without palm. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	6 kg	<b>1339806</b>
<b>Schokobella Yuzu</b>	Ready to use cream filling with natural yuzu taste. Only colouring food and without palm. For filling tortes, slices, biscuits, desserts and pralines. To coat all kind of tortes, cakes and biscuits. As decoration cream. Whippable.		pb	3 kg	<b>1339103</b>
<b>Spalmella Pistacchio</b>	Ready to use cream filling with pistachios. Ideal for filling pastries and pralines.		pb	1 kg	<b>1336101</b>
			pb	7 kg	<b>1336107</b>
<b>Stabichoc RSPO SG, chocolate-nut cream filling</b>	Ready to use cream filling with hazelnut pulp and cocoa for the production of rich chocolate cakes. For all kind of baked pastries with chocolate filling.		pb	6 kg	<b>1395006</b>

# Powder Based

Article	Description		Packing	Unit	Art.-No.
<b>Karamellquick</b>	Powdered caramel filling for filling all kinds of pastries, croissants and danish pastries.		s	25 kg	<b>1309925</b>
<b>Cheese Cake Mix Flat</b>	Powdered fine baking ingredient. For flat cheesecakes and tortes in combination with yeast and/or short-pastry dough, bake-proof fillings for Danish pastries, for cheesecakes in combination with fresh or frozen fruits.	    	s	15 kg	<b>1531015</b>
			s	25kg	<b>1531025</b>
<b>Cheese Cake Mix High</b>	Powdered fine baking ingredient. For baked and cooked cheesecakes and tortes. For Swiss and American type cheesecakes.	    	s	5 kg	<b>1532005</b>
			s	15 kg	<b>1532015</b>
<b>Cheesequick RSPO SG</b>	Powdered fine baking ingredient for cold production processing. For Swiss and American style cheesecakes and tortes.	  	ct	5 kg	<b>1532305</b>
			s	25 kg	<b>1532325</b>
<b>Cocovit</b>	Powdered coconut filling for the production of coconut macarons and special coconut pastries.	    	ct	10 kg	<b>1472110</b>
<b>Creme Classico, Cremo, hot cream vanilla powder</b>	Cream powder based on maize starch with a light vanilla flavour. For the production of boiled custards, to produce sauces and for thickening fruit juices.	     	ct	10 kg	<b>1382010</b>
<b>Cremeclair, Light Filling Cream</b>	Cream powder with a light vanilla flavour. For filling tortes, puff-, choux pastries.	    	ct	10 kg	<b>1386010</b>
<b>Cremile</b>	Cold custard powder. For filling tortes, puff-, choux- and Danish pastries and desserts, bake-proof.		s	25 kg	<b>1384325</b>
<b>Creme Napoleon</b>	Cold custard powder for one-step application to produce typical Scandinavian pastries.	 	ct	7.2 kg	<b>1589042</b>
<b>Creme Supreme RSPO SG</b>	Cream powder based on maize starch with a light vanilla flavour. For filling tortes, puff-, choux pastries.	    	s	25 kg	<b>1384525</b>
<b>Cremona</b>	Vanilla cream powder. For creams for filling and garnishing.	 	s	15 kg	<b>1338415</b>
<b>Cremonte</b>	Cream powder. For buttercreams and creams for filling and garnishing.	     	ct	12,5 kg	<b>1376032</b>
<b>Frio, cold custard</b>	Cold custard powder with vanilla flavour. For filling tortes, puff-, choux- and Danish pastries and desserts, bake-proof.		s	5 kg	<b>1395005</b>
			s	15 kg	<b>1385015</b>
			s	25 kg	<b>1385025</b>
<b>KSK, cold custard</b>	Cold custard powder with vanilla flavour and colouring food. For filling tortes, puff-, choux- and Danish pastries and desserts, bake-proof.		s	25 kg	<b>1384725</b>



Article	Description		Packing	Unit	Art.-No.
<b>KSK cacao, cold custard cacao</b>	Cold custard powder with the taste of cacao. For filling tortes, puff-, choux and Danish pastries and desserts, bake-proof.	 	ct	12 kg	<b>1348112</b>
<b>Nosetto, hazelnut filling</b>	Powdered nut filling, can be used as a filling for all kind of baked pastries, e.g. yeast and puff pastries, croissants.	  	ct	12 kg	<b>1394912</b>
			s	25 kg	<b>1394925</b>
<b>Persipan-Füll</b>	Powdered persipan filling for filling all kinds of pastries, croissants and danish pastries.		ct	10 kg	<b>1494010</b>
<b>Schokoladen-Cremepulver</b>	Powdered Premix for chocolate cream filling. For filling all kinds of pastries, croissants, donuts and danish pastries.	   	ct	10 kg	<b>1345310</b>
<b>Yoghurt Filling Cream</b>	Cream powder with a light yoghurt flavour. For filling tortes and and all kinds of pastries.	 	ct	10 kg	<b>1386210</b>
<b>Vegan Custard Cream</b>	Cold custard powder for the preparation of vegan custards, suitable for filling and baking. Freeze and bake stable.	   	ct	12 kg	<b>1425912</b>



# Water Based

Article	Description		Packing	Unit	Art.-No.
<b>Bon Caramel Salé RSPO SG</b>	Ready to use filling cream with caramel taste and a pinch of sea salt. Use in pastries and tartes; bake-proof and freeze-stable.		pb	3 kg	<b>3700022</b>
<b>Bon Caramel RSPO SG</b>	Ready to use caramel filling cream. Use in pastries and tartes; bake-proof and freeze-stable.		pb	4 kg	<b>1400604</b>
<b>Bon Chocolat</b>	Ready to use chocolate filling cream containing 16 % chocolate couverture. Use in pastries and tartes; bake-proof and freeze-stable.		pb	4 kg	<b>1400804</b>
			pb	13 kg	<b>1400813</b>
<b>Bon Citron</b>	Ready to use lemon filling cream with lemon juice concentrate and natural lemon flavour. Use in pastries and tartes; bake-proof and freeze-stable.		pb	4 kg	<b>1400504</b>
<b>Bon Orange</b>	Ready to use orange filling cream with orange juice concentrate and natural orange flavour. Use in pastries and tartes; bake-proof and freeze-stable.		pb	4 kg	<b>1405604</b>
<b>Bon Vanille</b>	Ready to use filling cream with vanilla taste. Use in pastries and tartes; bake-proof and freeze-stable.		pb	4 kg	<b>1400704</b>
			pb	13 kg	<b>1400713</b>



# Fruit Based

Article	Description		Packing	Unit	Art.-No.
<b>"APPLE PIE" AS HOME MADE APPLE</b>	Ready to use apple filling with a fruit content 79 % and big apple pieces for traditional apple pastries.		pb	11 kg	<b>3700256</b>
<b>Fruchti-Top Apple</b>	Ready to use apple filling with a fruit content of 90 %. Use in pastries and tartes, bake-proof, freeze- and cut-stable.		pb	11 kg	<b>3700006</b>
			pb	5.5 kg	<b>3700007</b>
<b>Fruchti-Top Blueberry</b>	Ready to use fruit filling with a fruit content of 65 %. Use in pastries and tartes, bake-proof, freeze- and cut-stable.		pb	6 kg	<b>3700390</b>
<b>Fruchti-Top Cherry</b>	Ready to use fruit filling with a fruit content of 70 %. Use in pastries and tartes, bake-proof, freeze- and cut-stable.		pb	6 kg	<b>1395406</b>
			pb	12 kg	<b>1395412</b>
<b>Fruchti-Top Orange</b>	Ready to use fruit filling with a fruit content of 70 % and natural orange flavour. Use in pastries and tartes, bake-proof, freeze- and cut-stable.		pb	6 kg	<b>1390806</b>
			pb	12 kg	<b>1390812</b>
<b>Fruchti-Top Plum</b>	Ready to use fruit filling with a fruit content of 70 % and a slight hint of cinnamon. Use in pastries and tartes, bake-proof, freeze- and cut-stable.		pb	6 kg	<b>1392906</b>
<b>Fruchti-Top Raspberry</b>	Ready to use fruit filling with a fruit content of 70 %. Use in pastries and tartes, bake-proof, freeze- and cut-stable.		pb	6 kg	<b>3700054</b>
<b>Fruchti-Top Strawberry</b>	Ready to use fruit filling with a fruit content of 70 % and delicious strawberry taste. Use in pastries and tartes, bake-proof, freeze- and cut-stable.		pb	6 kg	<b>3700053</b>
<b>Carmelotka</b>	Ready to use apple filling with a fruit content of 82 % in a caramel syrup. Use in pastries and tartes, bake-proof, freeze- and cut-stable.		pb	5.5 kg	<b>3700306</b>





# Fruit Purees Capfruit

High grade ambient fruit purees with approx. 90 % fruit content

Article	Description		Packing	Unit	Art.-No.
<b>Fruit puree Apricot</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500007</b>
<b>Fruit puree Banana</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500012</b>
<b>Fruit puree Black Currant</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500001</b>
<b>Fruit puree Blueberry</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500006</b>
<b>Fruit puree Exotic fruits</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500014</b>
<b>Fruit puree Lemon</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500016</b>
<b>Fruit puree Mandarin</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500017</b>
<b>Fruit puree Mango</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500015</b>
<b>Fruit puree Passionfruit</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500013</b>
<b>Fruit puree Pear William</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500008</b>
<b>Fruit puree Pineapple</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500011</b>

Article	Description		Packing	Unit	Art.-No.
<b>Fruit puree Raspberry</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500003</b>
<b>Fruit puree Red Fruits</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500004</b>
<b>Fruit puree Red Sour Cherry</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500005</b>
<b>Fruit puree Strawberry</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500002</b>
<b>Fruit puree White Peach</b>	Ready to use fruit puree, pasteurized and sugared. Fruits grant a delicious taste and a very special quality and freshness to every pastry, dessert, gelato, fruit drinks and many other dishes.		ap	1 kg	<b>3500009</b>









# Desserts









# Powdered Desserts




## Cooked Application, free from gelatin

Article	Description		Packing	Unit	Art.-No.
<b>Basic Mix à la Crème Brûlée</b>	Fine dessert powder to produce the typical desserts à la Crème Brûlée and its variations, e.g. with ginger, coconut milk etc.		bag	5 x 1 kg	<b>1391001</b>
			ct	20 kg	<b>1391020</b>
<b>Crème Caramel</b>	Instant powder to prepare Crème Caramel, Crème Caramel flan and dessert.	 	bag	5 x 1 kg	<b>1593001</b>
			ct	10 kg	<b>1593010</b>
<b>Panna Cotta Dessert</b>	Instant Powder for the production of Panna Cotta Dessert. With real Bourbon Vanilla.	  	bag	5 x 1 kg	<b>1590501</b>

## One-Step Application, free from gelatin

Article	Description		Packing	Unit	Art.-No.
<b>Mousse au Chocolat, powdered chocolate mousse</b>	Fine dessert powder with chocolate flavour. Free of gelatine. For the production of desserts, tortes and fillings.	 	bag	5 x 1 kg	<b>1388001</b>
			bag	20 kg	<b>1388020</b>
<b>Mousse au Chocolate White, powdered white chocolate mousse</b>	Fine dessert powder with white chocolate flavour. Free of gelatine. For the production of desserts, tortes and fillings.	 	bag	5 x 1 kg	<b>1389001</b>
<b>Mousse Nut, powdered nut mousse</b>	Fine dessert powder with roasted and crushed hazelnuts. Free of gelatine. For the production of desserts, tortes and fillings for Swiss rolls and omelets.		bag	5 x 1 kg	<b>1513001</b>
<b>Mousse Strawberry, powdered strawberry mousse</b>	Fine dessert powder with dried strawberries. Free of gelatine. For the production of desserts, tortes and fillings for Swiss rolls and omelets.		bag	5 x 1 kg	<b>1510001</b>

## Cooked Application, with gelatin

Article	Description		Packing	Unit	Art.-No.
<b>Crème Française</b>	Warm soluble powder for production of vanilla custard to fill tortes, slices and desserts.	   	ct	10 kg	<b>1392310</b>
			ct	20 kg	<b>1392320</b>

## One-Step Application, with gelatin

Article	Description		Packing	Unit	Art.-No.
<b>Mousse Neutre</b>	Powdered neutral cream substitute with bovine gelatine. For cake decorations/fillings, as a substitute for whipping cream.		bag	5 x 1 kg	<b>1378001</b>

# Fresh Cream Stabilizers







# Alaska-express Special Flavours

Article	Description		Packing	Unit	Art.-No.
<b>African Dream</b>	Powdered fresh cream stabilizer with fresh fruity flavour. For the production of cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1403301</b>
<b>Basismix à la Tiramisú</b>	Powdered fresh cream stabilizer with dried mascarpone powder. For the production of typical Italian cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1598001</b>
<b>Basismix à la Tiramisú (Beef)</b>	Powdered fresh cream stabilizer with dried mascarpone powder. For the production of typical Italian cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1599001</b>
<b>Bittersweet Chocolate</b>	Powdered fresh cream stabilizer with cocoa. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1402801</b>
<b>Buttermilk-Cassis</b>	Powdered fresh cream stabilizer with fresh fruity flavours of black currant and buttermilk. For the production of cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1426101</b>
<b>Buttermilk-Wildberry</b>	Powdered fresh cream stabilizer with fresh fruity flavour of fruits of the forest. For the production of cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1404001</b>
<b>Cappuccino</b>	Powdered fresh cream stabilizer with coffee and chocolate flakes. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1412001</b>
<b>Caramel</b>	Powdered fresh cream stabilizer with caramel flavour. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1401001</b>
<b>Catalana</b>	Powdered fresh cream stabilizer with light vanilla, lemon and cinnamon flavour. For production of a typical Catalan cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1401601</b>
<b>Chocolate</b>	Powdered fresh cream stabilizer with cocoa. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1422001</b>
			ct	10 kg	<b>1422010</b>
<b>Latte Macchiato</b>	Powdered fresh cream stabilizer with roasted and grounded coffee. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1412201</b>
<b>À la Marzipan</b>	Powdered fresh cream stabilizer with almond kernels, caramel, natural flavouring and colouring food. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		Bag	5 x 1 kg	<b>1446701</b>
<b>Nut</b>	Powdered fresh cream stabilizer with roasted hazelnut pieces. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1418001</b>
<b>Panna Cotta Orange</b>	Powdered fresh cream stabilizer with fruit powder with dried citrus fruit juices. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1591001</b>
<b>Speculoff</b>	Powdered fresh cream stabilizer with caramelised biscuit pieces and a special blend of spices. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1411701</b>

# Alaska-express Yoghurt & Cream Cheese

Article	Description		Packing	Unit	Art.-No.
<b>Cream Cheese</b>	Powdered fresh cream stabilizer with dried buttermilk and Quark. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1420001</b>
			ct	10 kg	<b>1420010</b>
<b>À la Greek Yoghurt</b>	Powdered fresh cream stabilizer with yoghurt, honey and natural flavouring. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1453601</b>
<b>NY Cheesecake</b>	owdered fresh cream stabilizer with buttermilk and quark, natural flavouring and colouring food. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1410601</b>
<b>Peach-Mascarpone</b>	Powdered fresh cream stabilizer with dried peach pieces and mascarpone powder. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1413101</b>
<b>Yoghurt</b>	Powdered fresh cream stabilizer with dried yoghurt powder. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1425001</b>
			ct	10 kg	<b>1425010</b>
<b>Yoghurt-Blueberry</b>	Powdered fresh cream stabilizer with dried yoghurt powder and fruits. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1426001</b>
<b>Yoghurt-Coconut</b>	Powdered fresh cream stabilizer with dried yoghurt powder and coconut. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1407301</b>
<b>Yoghurt-Lime</b>	Powdered fresh cream stabilizer with dried yoghurt powder and lime juice. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1405101</b>
<b>Yoghurt-Maracuya</b>	Powdered fresh cream stabilizer with dried yoghurt powder and passionfruit pieces. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1404101</b>
<b>Yoghurt-Pear</b>	Powdered fresh cream stabilizer with dried yoghurt powder and pear pieces. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1425701</b>
<b>Yoghurt Red Fruit</b>	Powdered fresh cream stabilizer with skimmed milk yoghurt powder and red fruits. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1405401</b>




# Neutral

Article	Description		Packing	Unit	Art.-No.
<b>AE Neutral</b>	Neutral, powdered fresh cream stabilizer. For cream tortes, slices, desserts, Swiss rolls, omelettes, cut- and freeze-stable cream fillings and decoration cream.		bag	5 x 1 kg	<b>1400001</b>
			ct	10 kg	<b>1400010</b>
			ct	20 kg	<b>1400020</b>
<b>Alaska 666, cream stabilizer</b>	Warm soluble neutral fresh cream stabilizer. For the production of decoration cream, cut- and freeze-stable tortes, slices, Swiss rolls and omelets. Also to make fruit jelly and desserts. To be used instead of gelatine.		ct	5 kg	<b>1428005</b>
			ct	10 kg	<b>1428010</b>
<b>Alaska 666 with pork gelatine</b>	Warm soluble neutral fresh cream stabilizer. For the production of decoration cream, cut- and freeze-stable tortes, slices, Swiss rolls and omelets. Also to make fruit jelly and desserts. To be used instead of gelatine.		s	20 kg	<b>1428120</b>
<b>SAMI 10</b>	Neutral powdered fresh cream stabilizer without gelatine and with lactose. For cream filling of à la minute pastries like profiteroles, cream puffs and eclairs.		ct	5 kg	<b>1432005</b>
<b>Vegan Whipping Cream</b>	Neutral whipping cream powder for the production of vegan cream fillings. Freeze-, thaw- and cut-stable.		ct	10 kg	<b>1424410</b>

# Veggie-express

Gelatine-free cream stabilizer

Article	Description		Packing	Unit	Art.-No.
<b>Veggie-express Tiramisu</b>	Powdered cream stabilizer with dried mascarpone cream cheese. For cream tortes, slices, desserts, Swiss rolls, omelettes etc.		bag	5 x 1 kg	<b>1604201</b>





# Fine Baking Ingredients



# Fine Baking Ingredients

For pound cakes, sponges, muffins and many more

Article	Description		Packing	Unit	Art.-No.
<b>American Cookie Mix</b>	Powdered fine baking ingredient for the production of typically American style cookies with juicy consistency and superb taste.		s	15 kg	<b>1456615</b>
<b>Berliner Wolken yeast Berliner / donut mix</b>	Powdered fine baking ingredient for the production of donuts in the all-in method as well as all kinds of Danish pastries and yeast dough.		s	25 kg	<b>1537025</b>
<b>Bienex, Florentine Mix RSPO SG</b>	Powdered bee-sting and florentine mix, especially for bee-sting, florentines, coconut slices, almond fingers etc.		ct	7.2 kg	<b>1440042</b>
			ct	10 kg	<b>1440010</b>
<b>Biscoo, Schoko-Bisquisit 100 emulsifying powder for chocolate sponges</b>	Powdered fine baking ingredient for the production of all kinds of chocolate sponges like chocolate sheets, chocolate Swiss rolls, light chocolate pound cakes and chocolate omelets.		s	25 kg	<b>1461015</b>
<b>Bisquisit 100 PLUS emulsifying powder for sponges</b>	Powdered fine baking ingredient for the production of all kinds of sponges like vanilla sponges, sheets, Swiss rolls, nut and chocolate sponges as well as light pound cakes and omelets.		s	25 kg	<b>1454925</b>
<b>BRAUN Bisquick emulsifying powder for sponges</b>	Powdered concentrate (30 %) for the production of all kinds of sponges, Swiss rolls, light pound cakes and omelets.		ct	10 kg	<b>1444010</b>
			s	15 kg	<b>1444015</b>
			s	25 kg	<b>1444025</b>
<b>BRAUN Siebolett</b>	Emulsifier preparation for the production all kinds of sponges, Swiss rolls, chocolate, almond and nut sponges, light pound cakes and omelets.		pb	5 kg	<b>1070005</b>
<b>Braunies mix for brownies</b>	Powdered fine baking ingredient with fine chocolate flavour for the production of Brownies.		s	15 kg	<b>1461515</b>
<b>Choco-Rich Cake chocolate pound cake mix</b>	Powdered fine baking ingredient for the production of rich chocolate cakes, chocolate muffins, frame cakes and traditional chocolate cakes.		s	15 kg	<b>1451115</b>
<b>Choux-Mix RSPO SG, powder base with egg powder</b>	Powdered fine baking ingredient for the production of choux pastries, puffs, eclairs, choux bases, choux buns, fritters and ornaments.		ct	10 kg	<b>1450010</b>
<b>Cream Cheese Fritters “Quarkbällchen”</b>	Fine baking ingredient for the production of “Quarkbällchen”, cream cheese fritters, containing cream cheese powder.		s	15 kg	<b>1484015</b>
			s	25 kg	<b>1484025</b>

# Fine Baking Ingredients

For pound cakes, sponges, muffins and many more

Article	Description		Packing	Unit	Art.-No.
<b>Berliner Classic 10</b>	Powdered fine baking ingredient for the production of donuts.		s	25 kg	<b>1535425</b>
<b>Crossata</b>	Powdered concentrated fine baking ingredient for the production of croissant and yeast doughs.		s	25 kg	<b>1594025</b>
<b>CrossQuick</b>	Powdered concentrate (8 %) for the production of French type croissants, Danish pastry and yeast doughs.		s	25 kg	<b>1465325</b>
<b>Crossy, Puff-Pastry Mix</b>	Powdered fine baking ingredient for the production of puff and strudel doughs and butter puff doughs.		s	25 kg	<b>1463025</b>
<b>Dinkel all-in-one</b>	Baking agent concentrate for spelt pastries. For yeast dough for sheet cakes, sweet yeast buns, berliners, doughnuts, Muffins, pound cakes, Danish pastries and croissant		s	15 kg	<b>1446215</b>
<b>Éclair-Mix</b>	Powdered fine baking ingredient. For the production of Éclairs and other Choux pastries.		s	25 kg	<b>1449725</b>
<b>FruchtSand, pound cake mix</b>	Powdered fine baking ingredient. For the production of English cakes, pound cakes, marble cakes, fruit cakes, etc.		s	15 kg	<b>1450115</b>
<b>FruchtSand Quick, concentrate for pound cakes</b>	Powdered concentrate (60 %) for the production of English cakes, pound cakes, marble cakes, fruit cakes, etc.		s	25 kg	<b>1451025</b>
<b>Hefemuerb</b>	Powdered baking aid for the production of tray bake cakes, baked and deep-fried pastries based on yeast shortcrust pastry. Also suitable for making buttery pastries.		s	25 kg	<b>1499625</b>
<b>LebQuick, gingerbread mix</b>	Powdered concentrate (65 %) for the production of gingerbread and honey cake, Printen or moulded cakes (e.g. hearts, gingerbread man).		s	15 kg	<b>1450515</b>
<b>Lindener Baking Powder</b>	Raising agent. For all kind of batters and yeast doughs.		ct	3 kg	<b>1500003</b>
<b>Macarons</b>	Powdered macaron mix for the production of typical French macarons. Macarons can be coloured and flavoured as desired.		ct	5 kg	<b>1495905</b>
<b>Muffins</b>	Powdered fine baking ingredient for the production of muffins, cupcakes, pound cakes etc. Only oil and water need to be added.		s	15 kg	<b>1465015</b>
<b>Muffin Soft RSPO MB</b>	Powdered fine baking ingredient for the production of American style muffins, cupcakes, pound cakes etc.		ct	10 kg	<b>1465910</b>
			s	25 kg	<b>1465925</b>
<b>Black Muffin</b>	Powdered fine baking ingredient for the production of American style black muffins, cupcakes, pound cakes etc., with extra dark cocoa.		s	25 kg	<b>1478825</b>
<b>Mix One 2.0</b>	Baking aid for fine bakery wares. For the production of panettone.		s	15 kg	<b>1330115</b>



Article	Description		Packing	Unit	Art.-No.
<b>Mürbella, shortpastry mix</b>	Powdered fine baking ingredient for the production of all kind of short pastries, sweet pastry bases, biscuits, piped biscuits and flan cakes.		s	25 kg	<b>1462025</b>
<b>Nousino, heavy hazelnut sponge mix</b>	Powdered fine baking ingredient for the production of high quality nut sponges, cakes, slices and nut sheets.		ct	10 kg	<b>1452010</b>
<b>Othello-Mix, sponge fingers mix</b>	Powdered fine baking ingredient for the production of Othello shells and sponge fingers.		ct	10 kg	<b>1473010</b>
<b>Spritzquick</b>	Baking aid for fine bakery wares. For the production of choux pastries.		s	15 kg	<b>1496515</b>
<b>Vegan Cake Mix</b>	Powdered fine baking ingredient for the production of vegan batters, shortcrusts and crumbles.		bag	15 kg	<b>1423915</b>
<b>Ovasil, meringue mix</b>	Pasteurized, powdered egg-albumen made from crystallized egg-white. For the production of meringues, coconut macarons, light vanilla creams, all kind of egg-white mixtures, cheesecakes and royal icings.		bag	3 kg	<b>1486903</b>
			ct	5 x 600 g	<b>1486003</b>
			ct	15 kg	<b>1486915</b>
<b>Sacher Spezial Mix</b>	Powdered fine baking ingredient for the production of typical Sacher pastry.		ct	10 kg	<b>1490010</b>
			ct	3.5 kg	<b>1490036</b>
<b>Sand-frisch &amp; locker, pound cake mix</b>	Powdered fine baking ingredient for the production of all kind of pound cakes, marble and fruit cakes and slices and heavy sponges.		s	25 kg	<b>1498125</b>
<b>Sandquick 10</b>	Powdered fine baking ingredient for the production of all kind of pound cakes.		s	20 kg	<b>1479020</b>
<b>Spice-Cake Mix 2000</b>	Powdered fine baking ingredient for the production of Spice-cakes.		ct	4 kg	<b>1466004</b>
<b>Tarte au chocolat</b>	Powdered fine baking ingredient for the production of high quality chocolate tarts, fondant au chocolat and other fine chocolate pastry.		bag	5 x 1 kg	<b>1444805</b>
			ct	10 kg	<b>1444810</b>
			ct	20 kg	<b>1444820</b>
<b>Yeastquick</b>	Powdered yeast dough concentrate (16 %) for the production of yeast doughs like donuts, Danish pastry, sheet cakes and braided yeast buns.		s	25 kg	<b>1495025</b>

# Jellyings & Bindings



# Jellyings

Article	Description		Packing	Unit	Art.-No.
<b>Claro Neutral, jelly powder</b>	Pectin-based jelly glaze without flavour. For glazing of fruit flans, fruit tortes and fruit tartlets. To glaze fruits for the decoration of cream tortes and desserts. For making wine jelly.		ct	10 kg	<b>1540110</b>
<b>Claro Red, jelly powder</b>	Pectin-based jelly glaze, strawberry flavoured. For glazing of fruit flans, fruit tortes and fruit tartlets. To glaze fruits for the decoration of cream tortes and desserts. For making wine jelly.		ct	10 kg	<b>1541010</b>
<b>Claro Yellow, jelly powder</b>	Pectin-based jelly glaze, apricot flavoured. For fruit flans, fruit tortes and fruit tartlets. To glaze fruits for the decoration of cream tortes and desserts. For making wine jelly.		ct	5 kg	<b>1540005</b>
			ct	10 kg	<b>1540010</b>
			ct	25 kg	<b>1540025</b>
<b>Colorado Neutral</b>	Special jelly on pectin base without colouring matter. For jelling, glazing and filling.		pb	15 kg	<b>1545515</b>
<b>Colorado Yellow</b>	Special jelly on pectin base without colouring matter. For jelling, glazing and filling.		pb	15 kg	<b>1545015</b>
<b>Cristaline, transparent gel</b>	Ready to use cold setting clear gel. Can be used as piping jelly for the decoration of cakes and pastries. For glazing of fruits.		pb	4 kg	<b>1539004</b>
			pb	14 kg	<b>1539014</b>
<b>Cristaline Caramel, caramel gel</b>	Ready to use cold setting caramel gel. Can be used as piping jelly for the decoration of cakes and pastries. For glazing of fruits.		pb	4 kg	<b>1539404</b>
<b>Cristaline Chocolate, chocolate gel</b>	Ready to use cold setting chocolate gel. Can be used as piping jelly for the decoration of cakes and pastries. For glazing of fruits.		pb	4 kg	<b>1539104</b>
			pb	14 kg	<b>1539114</b>
<b>Cristaline Red, strawberry gel</b>	Ready to use cold setting strawberry gel. Can be used as piping jelly for the decoration of cakes and pastries. For glazing of fruits.		pb	4 kg	<b>1539304</b>
<b>Cristaline Yellow, apricot gel</b>	Ready to use cold setting apricot gel. Can be used as piping jelly for the decoration of cakes and pastries. For glazing of fruits.		pb	4 kg	<b>1539504</b>
<b>Fruttigel Neutral, powdered jelly</b>	Powdered jelly glaze with fruity flavour for jelling and glazing.		ct	5.5 kg	<b>1299040</b>

# Jellyings

Article	Description		Packing	Unit	Art.-No.
<b>Jellystar Neutral</b>	Jelly glaze on pectin base without colouring matter. For jelling, glazing and filling. Freeze-stable.		pb	15 kg	<b>1399315</b>
<b>Jellystar Spray Neutral</b>	Ready to use jelly glaze on pectin base, without colouring matter. For jelling, glazing and filling. Freeze-stable.		bib	13 kg	<b>1398913</b>
<b>Universal Jelly 20</b>	Highly concentrated jelly powder. As a glaze for all types of tortes, flans and cakes. For glazing fruits. To produce wine jellies and jelly for tortes and desserts.		pt	2 kg	<b>1550002</b>

# Binding

Article	Description		Packing	Unit	Art.-No.
<b>Kabi, juice-binder</b>	Cold soluble fruit juice thickener made by using special treated starches. To produce fruit fillings for tortes, desserts and cakes. To prevent frozen fruit from bleeding when cutting the fruit cake.		bib	5 kg	<b>1544005</b>
			s	8 kg	<b>1544008</b>
			s	12 kg	<b>1544012</b>
			s	25 kg	<b>1544025</b>

# Others










Article	Description		Packing	Unit	Art.-No.
<b>Greasing Spray</b>	Plant based, tasteless release spray with perfect spraying characteristics, a necessity for every baker.		st	6 tins per ct	<b>1532701</b>



# Coatings



# Fat Based

Article	Description		Packing	Unit	Art.-No.
<b>Covela</b>	Ready to use chocolate cream coating. To coat all kinds of tortes, cakes and biscuits.		pb	6 kg	<b>1366906</b>
			pb	12 kg	<b>1366912</b>
<b>Covela white</b>	Ready to use white cream coating. To coat all kinds of tortes, cakes and biscuits.		pb	12 kg	<b>1363812</b>
<b>CakeGloss Dark without lactose</b>	Fat coating in slabs made with cocoa and without lactose. For the coating of tortes, cakes, sweets, biscuits and wafers.		ct	10 kg	<b>1636010</b>
<b>CakeGloss Lemon</b>	Fat coating in slabs made with natural citrus flavouring. For the coating of tortes, cakes, sweets, biscuits and wafers.		ct	10 kg	<b>1774010</b>
<b>CakeGloss Nut</b>	Hazelnut fat coating in slabs made with hazelnut pulp. For the coating of tortes, cakes, sweets, biscuits and wafers.		ct	10 kg	<b>1771010</b>
<b>CakeGloss Vanilla</b>	Fat coating in slabs with fine vanilla cream flavour. For the coating of tortes, cakes, sweets, biscuits and wafers.		ct	10 kg	<b>1772010</b>
<b>CakeGloss Whole Milk</b>	Fat coating in slabs with cocoa and fine cream flavour. For the coating of tortes, cakes, sweets, biscuits and wafers.		ct	10 kg	<b>1773010</b>
<b>CakeGloss Chips Dark</b>	Fat coating made with cocoa in form of chips. For the coating of tortes, cakes, sweets, biscuits and wafers.		ct	10 kg	<b>1636210</b>
<b>CakeGloss Chips Dark without lactose</b>	Fat coating made with cocoa in form of chips. For the coating of tortes, cakes, sweets, biscuits and wafers.		ct	20 kg	<b>1636020</b>

# Water Based








Article	Description		Packing	Unit	Art.-No.
<b>Miruar Chocolate</b>	Shiny icing with chocolate taste to glaze mousses, parfaits and semifreddo. Very shiny appearance, perfect even for vertical use. Dosage: ready to use		pb	3 kg	<b>3306231</b>
<b>Miruar Neutral</b>	Shiny transparent icing to glaze mousses, parfaits and semifreddo. Very shiny appearance, perfect even for vertical use. Dosage: ready to use		pb	3 kg	<b>3306230</b>
<b>Miruar White</b>	White glossy icing to glaze mousses, parfaits and semifreddo. Very shiny appearance, perfect even for vertical use. Dosage: ready to use		pb	3 kg	<b>3306619</b>

# Decorations





# Decoration Concentrate

Article	Description	Packing	Unit	Art.-No.	
<b>Decor Gold</b>	Concentrated gold coloured food colour paste for colouring and decorating. Ready to use on chocolate coatings, mix or marble with any water based glazes, cakes or desserts, decorate fruits, mix and twist with toppings, decorations and also decorate cream pastries, when mixed with toppings.	      	pt	1.5 kg	<b>3306233</b>

# Vermicelli Decorations Range

Article	Description	Packing	Unit	Art.-No.	
<b>Candy Crunch</b>	Croquant – like decoration with hazelnut kernels. For strewing and decoration of baking good, ice cream, chocolates, desserts and fillings.	     	ct	5 kg	<b>1700005</b>
			ct	8 kg	<b>1700008</b>
			s	25 kg	<b>1700025</b>
<b>Chellies</b>	Red coloured jelly decoration for decoration of cream tortes and other sweet pastry.	  	pb	2 kg	<b>3100166</b>
<b>Chocolate Paillettes RA MB cocoa</b>	Choco Vermicelli with 32 % cocoa, certified by Rainforest Alliance.	     	ct	5 kg	<b>1702005</b>
<b>Chocolate Shavings RA MB cocoa</b>	Certified by Rainforest Alliance. For spreading and decoration. For pralines, ice cream and desserts.	      	ct	2 kg	<b>1704002</b>
<b>Flower Grates, white RA MB cocoa</b>	Grates made of white chocolate, certified by Rainforest Alliance.	     	ct	2 kg	<b>1704102</b>
<b>Flower Grates, bittersweet RA MB cocoa</b>	Grates made of bittersweet chocolate, certified by Rainforest Alliance.	     	ct	2 kg	<b>1704702</b>
<b>Hazelnut Candy Crunch</b>	Decoration, made of sugar and 20 % hazelnuts. For scattering and decoration of cream and whipped cream, ice cream, chocolates, sweet desserts and fillings.	     	ct	5 kg	<b>3800002</b>
<b>KrokChoc assorted</b>	Puffed rice, roasted, coated with different kinds of chocolate.	  	pb	2 kg	<b>3800008</b>
<b>Krokella</b>	Puffed rice, roasted, coated with sugar.	       	pb	2 kg	<b>3800006</b>
<b>Mocca Beans</b>	Dark chocolate decoration with coffee.	    	ct	1 kg	<b>1800001</b>
				1 kg	<b>1800101</b>
<b>Sugar Cocoa Vermicelli RSPO SG/RA MB</b>	Cocoa-containing sugar vermicelli. For spreading and decoration of all kind of sweet pastries.	     	ct	5 kg	<b>1710005</b>
<b>Sugar pearles RSPO SG</b>	Coloured sugar decoration	 	ct	5 kg	<b>1703005</b>

















# Chocolate Ornaments

Article	Description		Packing	Unit	Art.-No.
<b>Asia Fan, dark</b>	Chocolate ornament, 320 pcs. per box.		box, 14 b/ct	0.55 kg	<b>1711701</b>
<b>Asia Fan, white</b>	Chocolate ornament, 320 pcs. per box.		box, 14 b/ct	0.55 kg	<b>1711801</b>
<b>Choco-Twister</b>	Decoration rolls made of dark and white chocolate (cocoa: 55% minimum in the dark chocolate), 120 pcs. per box.		box, 14 b/ct	0,9 kg	<b>1704690</b>
<b>Fan</b>	Chocolate ornament, 264 pcs. per box.		box, 14 b/ct	0.7 kg	<b>1742001</b>
<b>Filigran</b>	Chocolate ornament, 432 pcs. per box.		box, 14 b/ct	0.45 kg	<b>1744001</b>
<b>Filigran Trio</b>	Chocolate ornament, 320 pcs. per box.		box, 14 b/ct	0.38 kg	<b>1713401</b>
<b>Filigran-Mix</b>	Chocolate ornament, 432 pcs. per box.		box, 14 b/ct	0.45 kg	<b>1741001</b>
<b>Flower</b>	Chocolate ornament, 416 pcs. per box.		box, 14 b/ct	0.4 kg	<b>1740001</b>
<b>Choc.Decor. Heart 225pcs RA MB cocoa</b>	Chocolate ornament, certified by Rainforest Alliance. 225 pcs. per box.		box, 14 b/ct	0.68 kg	<b>1757101</b>
<b>Moderno</b>	Chocolate ornament, 360 pcs. per box.		box, 14 b/ct	0.77 kg	<b>1715601</b>
<b>Moderno red-white</b>	Decoration made of white chocolate decorated with coloured decoration mass, 400 pcs. per box.		box, 14 b/ct	0.95 kg	<b>1814601</b>
<b>Triangle – Drops</b>	Chocolate ornament, 490 pcs. per box.		box, 14 b/ct	1.1 kg	<b>1704901</b>
<b>Triangle – Zebra</b>	Chocolate ornament, 490 pcs. per box.		box, 14 b/ct	1.1 kg	<b>1717301</b>

# Individual Chocolate Decorations
























Article	Description		Packing	Unit	Art.-No.
<b>Drop, dark</b>	Individual chocolate decoration 192 pcs. per box.		box, 14 b/ct	0.35 kg	<b>1852001</b>
<b>Drop, white</b>	Individual chocolate decoration, 192 pcs. per box.		box, 14 b/ct	0.32 kg	<b>1811001</b>
<b>Fan, dark</b>	Individual chocolate decoration, 240 pcs. per box.		box, 14 b/ct	0.35 kg	<b>1850001</b>
<b>Fan, white</b>	Individual chocolate decoration, 240 pcs. per box.		box, 14 b/ct	0.35 kg	<b>1826001</b>
<b>Heart, white</b>	Individual chocolate decoration, 96 pcs. per box.		box, 14 b/ct	0.55 kg	<b>1829001</b>
<b>Long Oval, dark</b>	Individual chocolate decoration, 240 pcs. per box.		box, 14 b/ct	0.34 kg	<b>1848001</b>
<b>Round oval Big, dark</b>	Individual chocolate decoration, 96 pcs. per box.		box, 14 b/ct	0.55 kg	<b>1849201</b>
<b>Round Oval, dark</b>	Individual chocolate decoration, 240 pcs. per box.		box, 14 b/ct	0.32 kg	<b>1849001</b>
<b>Round oval, white</b>	Individual chocolate decoration, 240 pcs. per box.		box, 14 b/ct	0.32 kg	<b>1827701</b>
<b>Round Oval Big, white</b>	Individual chocolate decoration, 240 pcs. per box.		box, 14 b/ct	0.32 kg	<b>1827001</b>
<b>Round, dark</b>	Individual chocolate decoration, 240 pcs. per box.		box, 14 b/ct	0.3 kg	<b>1849101</b>
<b>Round, white</b>	Individual chocolate decoration, 240 pcs. per box.		box, 14 b/ct	0.3 kg	<b>1827101</b>
<b>Square, dark</b>	Individual chocolate decoration, 192 pcs. per box.		box, 14 b/ct	0.35 kg	<b>1847001</b>
<b>Square, white</b>	Individual chocolate decoration, 192 pcs. per box.		box, 14 b/ct	0.35 kg	<b>1847501</b>

# Printed Chocolate Decorations

Article	Description		Packing	Unit	Art.-No.
<b>Banana</b>	Decoration with white chocolate, 240 pcs. per box.		box, 14 b/ct	0.32 kg	<b>1760101</b>
<b>À la Tiramisu</b>	Printed chocolate decoration, 240 pcs. per box.	  	box, 14 b/ct	0.34 kg	<b>1722001</b>
<b>Marble Drop</b>	Printed chocolate decoration, 192 pcs. per box.	  	box, 14 b/ct	0.35 kg	<b>1716501</b>
<b>Marble Fan</b>	Printed chocolate decoration, 240 pcs. per box.	  	box, 14 b/ct	0.35 kg	<b>1765401</b>
<b>NY Cheese Cake</b>	Printed chocolate decoration, 192 pcs. per box.	 	box, 14 b/ct	0.35 kg	<b>1762901</b>
<b>Printed Squares</b>	Printed chocolate decoration, three motives, 192 pcs. per box.	 	box, 14 b/ct	0.34 kg	<b>1765301</b>
<b>Sachertorte</b>	Printed chocolate decoration, 320 pcs. per box.	 	box, 14 b/ct	0.46 kg	<b>1784001</b>



## Event-Related Decorations







Article	Description		Packing	Unit	Art.-No.
<b>Christmas Mix</b>	Seasonal chocolate decoration, three motives, 192 pcs. per box	 	box, 14 b/ct	0.34 kg	<b>1764101</b>
<b>Halloween Mix</b>	Seasonal chocolate decoration, three motives, 192 pcs. per box.	 	box, 14 b/ct	0.3 kg	<b>1764001</b>
<b>Marzipan Rübli</b>	Marzipan decoration carrot, 200 pcs. per box.	    	box, 14 b/ct	0.2 kg	<b>1853001</b>
<b>Tanne</b>	Seasonal chocolate decoration fir three, 520 pcs. per box.	      	box, 14 b/ct	0.55 kg	<b>1758001</b>
<b>Tanne, white</b>	Seasonal chocolate decoration fir tree, 520 pcs. per box.	      	box, 14 b/ct	0.55 kg	<b>1713701</b>



# Cookie Assortment KEKSeria





# KEKSeria

Article	Description		Packing	Unit	Art.-No.
<b>KEKSeria Butter-Stollen-Biscuit</b>	Premium mini-stollen, sized like canapés, with a 30 % marzipan filling. This delicious treat also contains raisins and almond pieces. Dosage: ready to use		mt	4 kg	<b>1285604</b>
<b>KEKSeria Caramel Cookie</b>	Tasty shortcrust biscuit with caramel flavour and white chocolate chip pieces. Dosage: ready to use		mt	4.5 kg	<b>1297039</b>
<b>KEKSeria Choco-Chips Cookie</b>	Typically American style biscuit with 21 % chocolate pieces. Dosage: ready to use		mt	4.5 kg	<b>1298039</b>
<b>KEKSeria Chocolate-Cream Cookie</b>	Delicious dark biscuit with a seducing chocolate cream filling. Dosage: ready to use		mt	4.5 kg	<b>1292039</b>
<b>KEKSeria Lemon Cookie</b>	Delicate shortcrust biscuit with an exquisite lemon fruit filling made from real lemons. Dosage: ready to use		mt	3.5 kg	<b>1298336</b>
<b>KEKSeria Vanilla Stars</b>	Butter shortcrust biscuit with vanilla flavour, shaped as a little star. Refined with our highclass aromas Kovaniil, Sizilia and Combani, containing hazelnut kernels. Dosage: ready to use		mt	4.5 kg	<b>1284939</b>





# Legend

	Vegetarian**
	Vegan***
	Only natural flavouring
	Without Hydrogenated Fats
	Without Flavouring
	Without gluten-containing ingredients according to the recipe* (according to regulation (EU) No 1169/2011)
	With bovine gelatin
	With pork gelatin
	Halal certified
	Without palm
	Clean Label

- \* Despite the greatest care during production, unintentional cross contamination cannot be safely excluded
- \*\* Articles are produced without ingredients of animal origin with the exception of egg, milk and honey products.
- \*\*\* Articles are produced without ingredients of animal origin

The information relates exclusively to the baking ingredients, not to the final pastry according to the basic recipe. Changes after printing date cannot be ruled out.