



# Product Catalogue



# Martin Braun

## **WE HAVE**

over 90 years of experience and have been providing our customers from the bakery and confectionery trades as well as baking industries with the highest quality baking ingredients.

## **WE OFFER**

first-class customer service with professional advice, as well as inspiration and numerous recipe ideas. Our market experts keep a keen eye on the latest trends, allowing us to continually present new products and creative pastry variations. In a trusted partnership, we place great importance on tailored concepts and product solutions that allows you to cover all of your customers' culinary needs.

## **WE ARE**

part of Martin Braun-Gruppe, which develops, produces, and distributes a complete range of convenience products in the field of baking ingredients, as well as premium frozen baked goods.

Together, we stand for

**PASSION, QUALITY & INNOVATION**

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# BRAUN Sales International

Martin Braun offers more than 735 products under the brand BRAUN in more than 70 countries worldwide. The export of the brand BRAUN consists mainly of confectionary and pastry products.



## CUSTOMIZATION

The success and continuous international growth is a result of the ability to customize its products and services flexibly to the specific needs of each country.

## SUPPORT & SERVICE

Support for partners is offered through seminars and local demonstrations done by our baking specialists and through our international recipe service.



## THE BACKFORUM

As a guiding principle, BRAUN has always prioritised quality and service, firmly believing that they are the cornerstone of maintaining a competitive edge. In order to ensure a long term successful relationship with its customers, the Martin Braun KG created the perfect space to support them: In the BACKFORUM, product development, quality control, product training as well as marketing come together to create the perfect “mix” for customer support. Customers and partners have the opportunity to simulate a wide variety of different scenarios and experiment with products to explore different applications and develop new ideas together.

The BACKFORUM offers hands-on demonstrations, marketing and sales seminars as well as presentations on key topics from the baking and food industry.

It offers more than 400 m<sup>2</sup> with 4 baking rooms. Martin Braun-Gruppe, in cooperation with its partners, made the BACKFORUM a meeting point for the industry and a benchmark.

# Fine Baking Ingredients

Our extensive range of baking ingredients includes **ready-to-use and pre-mixed blends** for fine bakery products, allowing you to create delicious baked goods of the highest quality. These baking mixes are easy to use and guarantee consistent results, ensuring that you can always provide your customers with an **excellent taste experience**.

Doughnuts | Yeast Dough & Mixed Yeast Doughs | Meringues | Croissants | Choux Pastries | Pound Cake & Batter Mixes | Sponge Cake Mixtures | Shortcrust Pastry, Curd & Puff Pastry Doughs | Seasonal Baking Mixes | Baking Ingredients

# Doughnuts

Article	Art.-No.	Description
<b>Berliner Classic K10</b>	<b>1535425</b> 25kg/bag	Powdered fine baking mix concentrate for the production of doughnuts. 
<b>Berliner Wolken yeast jelly doughnut mix</b>	<b>1537025</b> 25 kg/bag	Powdered fine baking mix concentrate for the production of doughnuts in the all-in method as well as a wide range of Danish pastries and yeast doughs. 
<b>Donut-Mix</b>	<b>1475915</b> 15kg/bag	Powdered fine baking mix concentrate for the production of yeast doughnuts. 

# Yeast Dough & Mixed Yeast Doughs

Article	Art.-No.	Description
<b>Hefemuerb</b>	<b>1499625</b> 25 kg/bag	Powdered baking mix for the production of traybakes, baked and deep-fried pastries based on yeast shortcrust pastry. Also suitable for making buttery pastries. 
<b>YeastQuick</b>	<b>1495025</b> 25 kg/bag	Powdered concentrate (16%) for the production of yeast doughs like doughnuts, Danish pastries, sheet cakes and braided yeast buns. 

# Meringues

Article	Art.-No.	Description
<b>Macarons</b>	<b>1495905</b> 5 x 1 kg bag/ carton	Powdered mix for the production of typical French macarons, which can be coloured and flavoured as desired. 
<b>Ovasil</b>	<b>1486003</b> 3kg/carton (5 x 600 g)	Preparation containing egg-albumen for the preparation of a solution that is processed like fresh egg white. For meringues, coconut macaroons, creams and any recipe that uses egg whites. 



# Croissants (Laminated Yeast Doughs)

Article	Art.-No.	Description
<b>Crossata</b>	<b>1594025</b> 25 kg/bag	Powdered concentrated fine baking ingredient for the production of croissants and yeast doughs. 
<b>CrossQuick</b>	<b>1465325</b> 25 kg/bag	Powdered concentrate (8%) for the production of French-style croissants, Danish pastries and yeast doughs. 

# Choux Pastries

Article	Art.-No.	Description
<b>Choux Mix RSPO SG</b>	<b>1450010</b> 10 kg/bag	Powder base with egg powder for the production of choux pastries, puff pastries, éclairs, choux bases, choux buns, fritters, and decoration. 
<b>Churros</b>	<b>1449615</b> 15 kg/bag	Powdered fine baking mix for the production of churros. 
<b>Cream Cheese Fritters „Quarkbällchen“</b>	<b>1484015</b> 15 kg/bag <b>1484025</b> 25 kg/bag	Fine baking mix containing cream cheese powder for the production of quark balls and cream cheese fritters. 
<b>Éclair-Mix</b>	<b>1449725</b> 25 kg/bag	Powdered fine baking mix for the production of éclairs and other choux pastries. 
<b>Spritzquick</b>	<b>1496515</b> 15 kg/bag	Powdered fine baking mix for the production of choux pastries especially French Cruller. 

# Pound Cake & Batter Mixes

Article	Art.-No.	Description
<b>American Muffin</b>	<b>1448325</b> 25 kg/bag	Powdered baking mix for pound cake pastries, used for making muffins. 
<b>American Muffin Chocolate</b>	<b>1448425</b> 25 kg/bag	Powdered baking mix for pound cake pastries, used for making chocolate muffins. 
<b>BRAUN Siebolett</b>	<b>1070005</b> 5 kg/ plastic bucket	Emulsifier preparation for the production of all kinds of sponge cakes, Swiss rolls, light pound cakes, and omelettes. 
<b>Braunies-Mix</b>	<b>1461515</b> 15 kg/bag	Powdered fine baking mix with 7.5% cacao for the production of brownies. 
<b>FruchtSand pound cake mix</b>	<b>1450115</b> 15 kg/bag	Powdered fine baking mix for the production of English cakes, pound cakes, marble cakes, fruit cakes etc. 
<b>Muffin Soft RSPO MB</b>	<b>1465910</b> 10 kg/ carton <b>1465925</b> 25 kg/bag	Powdered fine baking mix for the production of American-style muffins, cupcakes, pound cakes etc. 
<b>Nousino heavy hazelnut sponge mix</b>	<b>1452010</b> 10 kg/ carton	Powdered fine baking mix for the production of high-quality nut sponge cakes, slices and nut sheets. 
<b>Vegan Cake Mix</b>	<b>1423915</b> 15 kg/bag	Powdered fine baking mix for the production of vegan batters, shortcrust pastries and crumbles. 
<b>Sacher Spezial Mix</b>	<b>1490010</b> 10 kg/ carton <b>1490036</b> 3.5 kg/ carton	Powdered fine baking mix for the production of typical Sachertorte. 
<b>Sand-frisch &amp; locker pound cake mix</b>	<b>1498125</b> 25 kg/bag	Powdered fine baking mix for the production of a wide range of pound cakes, marble and fruit cakes and slices, as well as heavy sponge cakes. 

Article	Art.-No.	Description
<b>Sandquick K10</b>	<b>1479020</b> 20 kg/bag	Powdered fine baking mix concentrate for the production of a wide range of pound cakes. 
<b>Choco-Rich Cake chocolate pound cake mix</b>	<b>1451115</b> 15 kg/bag	Powdered fine baking mix concentrate for the production of chocolate pound cakes, traybakes, rodon cakes, and muffins. 
<b>Tarte au Chocolat</b>	<b>1444810</b> 10 kg/ carton <b>1444820</b> 20 kg/ carton	Powdered fine baking mix for the production of high-quality chocolate tarts, fondant au chocolat, and other fine chocolate pastries. 
<b>Velvet Cake black</b>	<b>3900021</b> 10 kg/bag	Powdered fine baking mix for the production of coloured cake batters. 
<b>Velvet Cake green</b>	<b>3900019</b> 10 kg/bag	Powdered fine baking mix for the production of coloured cake batters. 
<b>Velvet Cake orange</b>	<b>3900025</b> 10 kg/bag	Powdered fine baking mix for the production of coloured cake batters. 
<b>Velvet Cake yellow</b>	<b>3900024</b> 10 kg/bag	Powdered fine baking mix for the production of coloured cake batters. 
<b>Black Muffin</b>	<b>1478825</b> 25 kg/bag	Powdered fine baking mix for the production of American-style black muffins, cupcakes, pound cakes etc., with extra dark cocoa. 

## Sponge Cake Mixtures

Article	Art.-No.	Description
<b>Biscoao</b> chocolate sponge mix	<b>1461015</b> 15kg/bag	Powdered fine baking mix for the production of a wide range of chocolate sponge cakes like chocolate sheet cakes, chocolate Swiss rolls, light chocolate pound cakes and chocolate omelettes. 
	<b>1461010</b> 10kg/carton	
<b>Biscoao Noir</b>	<b>1414625</b> 25kg/bag	Powdered baking aid for the production of fine pastries like chocolate sponge cakes, chocolate Swiss rolls or chocolate omelettes with a particularly dark brown colour. 
<b>Bisquisit 100 PLUS</b>	<b>1454925</b> 25kg/bag	Powdered fine baking mix for the production of a wide range of sponge cakes such as vanilla, nut and chocolate sponge cakes, sheet cakes and Swiss rolls as well as light pound cakes and omelettes. 
<b>BRAUN Bisquick</b>	<b>1444010</b> 10kg/carton	Powdered concentrate (30%) for the production of a wide range of sponge cakes, Swiss rolls, light pound cakes and omelettes. 
	<b>1444015</b> 15kg/bag	
	<b>1444025</b> 25kg/bag	
<b>Othello-Mix</b> sponge fingers mix	<b>1473010</b> 10kg/carton	Powdered fine baking mix for the production of Othello shells and sponge fingers. 



## Shortcrust Pastry, Curd & Puff Pastry Doughs

Article	Art.-No.	Description
<b>American Cookie</b>	<b>1456615</b> 15kg/bag	Powdered fine baking mix for the production of American-style cookies. 
<b>Crossy</b> puff pastry mix	<b>1463025</b> 25kg/bag	Powdered fine baking mix for the production of puff pastry and strudel doughs as well as butter puff pastry doughs. 
<b>Mürbella</b> shortcrust pastry mix	<b>1462025</b> 25kg/bag	Powdered fine baking mix for the production of a wide range of shortcrust pastries, sweet pastry bases, biscuits, piped biscuits and flan cakes. 



## Seasonal Baking Mixes

Article	Art.-No.	Description
<b>Spice Cake Mix 2000</b>	<b>1466004</b> 4kg/carton	Powdered fine baking mix for the production of christmas spice cakes. 
	<b>1466010</b> 10kg/carton	
<b>LebQuick</b> gingerbread mix	<b>1450515</b> 15kg/bag	Powdered concentrate (65%) for the production of gingerbread and honey cake, Printen, or moulded cakes (e.g. hearts, gingerbread man). 
<b>Mix One 2.0</b>	<b>1330115</b> 15kg/bag	Baking mix for fine bakery products used in the production of panettone. 

## Baking Ingredients

Article	Art.-No.	Description
<b>Lindener Baking Powder</b>	<b>1500003</b> 3kg/carton	Raising agent for a wide range of batters and yeast doughs. 



# Fillings & Toppings

Our fillings and toppings are suitable for all types of baked goods and desserts. Whether **powdered cream fillings** or **ready-to-use chocolate and fruit fillings**, these products are perfect for professional use and guarantee the highest quality.

Fat Based | Kranfil's | Schokobella Classic | Schokobella Trend | Powder Based | Water Based | Toppings | Fruit Based

# Fat Based

Article	Art.-No.	Description
<b>Bellanossa</b>	<b>1380906</b> 6 kg/ plastic bucket	Ready-to-use nougat cream with crunchy cocoa nibs. Perfect for coating and filling pastries and pralines. 
<b>Bianka cream filling</b>	<b>1380410</b> 10kg/ carton	Basic cream for the production of a wide range of light and fluffy fat creams. 
<b>Bianka soft cream filling</b>	<b>1380315</b> 15kg/ tub	Basic cream for the production of a wide range of light and fluffy fat creams. 
<b>Cremium Chocolate RSPO SG RA MB cocoa chocolate filling</b>	<b>1362012</b> 12kg/ plastic bucket	Ready-to-use, bake- and freeze-stable chocolate cream for bake-proof chocolate filling, used for croissants, Danish pastries, cookies, and more. 
<b>Cremium Hazelnut RSPO SG RA MB cocoa chocolate filling</b>	<b>1356012</b> 12kg/ plastic bucket	Ready-to-use, bake- and freeze-stable hazelnut cream for bake-proof hazelnut filling, used for croissants, Danish pastries, cookies, and more. 
<b>Nugotin hazelnut cream</b>	<b>1362910</b> 10kg/ carton	Ready-to-use nut-nougat cream base. Perfect for filling and decorating cakes, sheet cakes, Swiss rolls, desserts, pralines, and biscuits. Suitable for coating all types of cakes and biscuits. 
<b>Nut-Nougat-Cream hazelnut cream with nut pieces</b>	<b>1394006</b> 6kg/ plastic bucket <b>1394012</b> 12kg/ plastic bucket	Ready-to-use nut-nougat cream with 27% roasted hazelnuts. Perfect for filling cakes, sheet cakes, desserts, and biscuits, as well as for producing pralines. Also suitable for decoration. 
<b>Spalmella Pistacchio</b>	<b>1336101</b> 1kg/ plastic bucket <b>1336107</b> 7kg/ plastic bucket	Ready-to-use cream filling with pistachios. Perfect for filling pastries and pralines. 
<b>Spalmella Crunchy</b>	<b>1340703</b> 3kg/ plastic bucket	Ready-to-use cream filling with biscuit pieces and roasted hazelnuts. Perfect for filling pastries and pralines. 
<b>Spalmella Vegan</b>	<b>1340603</b> 3kg/ plastic bucket	Ready-to-use vegan cream filling. Perfect for filling vegan pastries and pralines. 
<b>Spalmella Nocciola</b>	<b>1340503</b> 3kg/ plastic bucket	Ready-to-use cream filling with 25% roasted hazelnuts. Perfect for filling pastries and pralines. 

Article	Art.-No.	Description
<b>Stabichoc RSPO SG chocolate-nut cream filling</b>	<b>1395006</b> 6 kg/ plastic bucket	Ready-to-use cream filling with hazelnut pieces and cocoa for the production of rich chocolate cakes. Perfect for all baked pastries with chocolate filling. 





# Kranfil's

Perfect for filling truffles and pralines, adding a crunchy layer to sponge and pound cakes, creating special desserts and mousses, and for various other uses.

Article	Art.-No.	Description
<b>Kranfil's Bianco</b>	<b>3100261</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with 26% white chocolate and 20% biscuit flakes. 
<b>Kranfil's Caramel</b>	<b>3100262</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with 20% biscuit flakes and a pinch of sea salt ('Sel de Guérande'). 
<b>Kranfil's Caramel Cookie &amp; Almonds</b>	<b>1336403</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with 20% caramel cookies. 
<b>Kranfil's Chocolate</b>	<b>3100265</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with chocolate, roasted hazelnuts, almonds, and 20% biscuit flakes. 
<b>Kranfil's Coconut &amp; Almonds</b>	<b>1341603</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with 15% biscuit flakes, 10% almonds, and 5% desiccated coconut. 
<b>Kranfil's Dark Chocolate RA MB cocoa</b>	<b>1336703</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with dark chocolate, almonds, and 20% biscuit flakes. 
<b>Kranfil's Mocca</b>	<b>1341703</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with 20% biscuit flakes and 5% roasted coffee. 
<b>Kranfil's Passionfruit Mango</b>	<b>1335303</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with 30% white chocolate, dried fruits, and 20% biscuit pieces. 
<b>Kranfil's Pistachio</b>	<b>3100266</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with 20% biscuit flakes and roasted pistachios. 
<b>Kranfil's Red Fruits</b>	<b>1341303</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with dried raspberries, strawberries, blueberries, and 20% biscuit pieces, without palm oil. 
<b>Kranfil's Strawberry Cheesecake</b>	<b>1341403</b> 3 kg/ plastic bucket	Ready-to-use crunchy filling with 15% short biscuit pieces, 7.5% mascarpone powder, and dried strawberries. 

# Let's add some colour!



## Schokobella Classic



Perfect for filling cakes, sheet cakes, biscuits, desserts, and pralines. Also suitable for coating all types of cakes and biscuits, and as a decorative cream. Also whippable.

Article	Art.-No.	Description
<b>Schokobella</b> RSPO SG RA MB cocoa	<b>1366006</b> 6 kg/plastic bucket	Ready-to-use chocolate cream. 
	<b>1366012</b> 12 kg/plastic bucket	
<b>Schokobella</b> Bittersweet RSPO SG RA MB cocoa	<b>1366306</b> 6 kg/plastic bucket	Ready-to-use dark chocolate cream. 
<b>Schokobella</b> Milk Chocolate RSPO SG RA MB cocoa	<b>1349006</b> 6 kg/plastic bucket	Ready-to-use whole milk chocolate cream. 
<b>Schokobella</b> Yoghurt RSPO SG RA MB cocoa	<b>1341206</b> 6 kg/plastic bucket	Ready-to-use skimmed milk yoghurt cream. 
<b>Schokobella</b> White RSPO SG RA MB cocoa	<b>1342006</b> 6 kg/plastic bucket	Ready-to-use white chocolate cream. 
	<b>1342012</b> 12 kg/plastic bucket	

## Schokobella Trend



Perfect for filling cakes, sheet cakes, biscuits, desserts, and pralines. Also suitable for coating all types of cakes and biscuits, and as a decorative cream. Also whippable.

Article	Art.-No.	Description
<b>Schokobella</b> Blueberry RSPO SG RA MB cocoa	<b>1338506</b> 6 kg/plastic bucket	Ready-to-use filling cream with blueberry flavour. 
<b>Schokobella</b> Coffee RSPO SG RA MB cocoa	<b>1338803</b> 3 kg/plastic bucket	Ready-to-use filling cream with roasted coffee. 
<b>Schokobella</b> Lime RSPO SG RA MB cocoa	<b>1338606</b> 6 kg/plastic bucket	Ready-to-use filling cream with lime flavour. 
<b>Schokobella</b> Mango RSPO SG RA MB cocoa	<b>1338706</b> 6 kg/plastic bucket	Ready-to-use filling cream with mango flavour. 
<b>Schokobella</b> Peanut & Caramel RSPO SG RA MB cocoa	<b>1378906</b> 6 kg/plastic bucket	Ready-to-use filling cream with peanut and caramel flavour. Free from peanut allergens. 
<b>Schokobella</b> Pistachio RSPO SG	<b>1339203</b> 3 kg/plastic bucket	Ready-to-use filling cream with roasted pistachios. 
<b>Schokobella</b> Ruby RSPO SG RA MB cocoa	<b>1378406</b> 6 kg/plastic bucket	Ready-to-use filling cream with a fruity, sour taste and a blush pink colour. 
<b>Schokobella</b> Strawberry RSPO SG RA MB cocoa	<b>1338903</b> 3 kg/plastic bucket	Ready-to-use cream filling with natural strawberry flavour containing colouring food. 
<b>Schokobella</b> Pineapple-Coconut RSPO SG RA MB cocoa	<b>1362406</b> 6 kg/plastic bucket	Ready-to-use fat cream with pineapple-coconut taste. 
<b>Schokobella</b> Nut & Milk RSPO SG RA MB cocoa	<b>1379706</b> 6 kg/plastic bucket	Ready-to-use milk cream with hazelnut flavour. 

# Powder Based

Article	Art.-No.	Description
<b>Cheese Cake Mix Flat</b>	<b>1531015</b> 15kg/bag <b>1531025</b> 25kg/bag	Powdered fine baking ingredient for the production of flat cheesecakes and tarts (in combination with yeast and/or shortcrust pastry dough as well as fresh or frozen fruits). Also perfect as a bake-proof filling for Danish pastries.
		
<b>Cheese Cake Mix High</b>	<b>1532005</b> 5kg/carton <b>1532015</b> 15kg/bag	Powdered fine baking mix for the production of baked and cooked cheesecakes and tarts. Perfect for Swiss- and American-style cheesecakes.
		
<b>Cheesequick RSPO SG</b>	<b>1532305</b> 5kg/carton <b>1532325</b> 25kg/bag	Powdered fine baking mix for cold production processing. Perfect for Swiss- and American-style cheesecakes and tortes.
		
<b>Cocovit</b>	<b>1472110</b> 10kg/carton	Powdered coconut filling for the production of coconut macarons and special coconut pastries.
		
<b>Crema Classico / Crema hot cream vanilla powder</b>	<b>1382010</b> 10kg/carton	Cream powder based on maize starch with a light vanilla flavour. Perfect for the production of boiled custards and sauces, as well as for thickening fruit juices.
		
<b>Cremaflair light filling cream</b>	<b>1386010</b> 10kg/carton	Cream powder with a light vanilla flavour. Perfect for filling cakes as well as puff and choux pastries.
		
<b>Crema Napoleon</b>	<b>1589042</b> 7.2kg/carton	Cold custard powder for one-step application to produce typical Scandinavian pastries.
		
<b>Crema Supreme RSPO SG</b>	<b>1384525</b> 25kg/bag	Cream powder based on maize starch with a light vanilla flavour. Ideal for filling cakes as well as puff and choux pastries.
		
<b>Cremona</b>	<b>1338415</b> 15kg/bag	Vanilla cream powder for the production of creams used in filling and garnishing.
		

Article	Art.-No.	Description
<b>Cremona</b>	<b>1376032</b> 12.5kg/carton	Cream powder for the production of buttercreams and creams used in filling and garnishing.
		
<b>Frio cold custard</b>	<b>1385015</b> 15kg/bag <b>1385025</b> 25kg/bag	Bake-proof cold custard powder with vanilla flavour for filling cakes and puff, choux and Danish pastries as well as desserts.
		
<b>KSK cold custard</b>	<b>1384725</b> 25kg/bag	Bake-proof cold custard powder with vanilla flavour containing colouring food. Perfect for filling cakes and puff, choux and Danish pastries as well as desserts.
		
<b>KSK cacao cold custard cacao</b>	<b>1348112</b> 12kg/carton	Bake-proof cold custard powder with 11% low-fat cacao. Perfect for filling tortes and puff, choux and Danish pastries as well as desserts.
		
<b>Nosetto hazelnut filling</b>	<b>1394912</b> 12kg/carton <b>1394925</b> 25kg/bag	Powdered nut filling. Perfect for a wide range of baked pastries such as yeast or puff pastries and croissants.
		
<b>Persi-Füll RSPO SG</b>	<b>1494010</b> 10kg/carton	Powdered persipan filling. Perfect for the use in a wide range of pastries such as Danish pastries and croissants.
		
<b>Chocolate Creampowder</b>	<b>1345310</b> 10kg/carton	Powdered premix for chocolate cream filling. Perfect for the use in a wide range of pastries such as Danish pastries, croissants, and doughnuts.
		
<b>Yoghurt Filling Cream</b>	<b>1386210</b> 10kg/carton	Cream powder with a light yoghurt flavour. Perfect for filling cakes and all types of pastries.
		
<b>Vegan Custard Cream</b>	<b>1425912</b> 12kg/carton	Cold custard powder for the preparation of vegan custards. Perfect for filling and baking. Bake proof and freeze stable.
		
<b>Porridge-Mix</b>	<b>1379315</b> 15kg/bag	Baking filling with oat flakes for making cake toppings and fillings.
		

# Water Based

Perfect for the use in pastries and tarts.

Bake proof & freeze stable

Article	Art.-No.	Description
<b>Bon Caramel Salé</b> RSPO SG	<b>3700022</b> 3 kg/plastic bucket	Ready-to-use cream filling with caramel flavour and a pinch of sea salt. 
<b>Bon Caramel</b> RSPO SG	<b>1400604</b> 4 kg/plastic bucket	Ready-to-use caramel cream filling. 
<b>Bon Chocolat</b>	<b>1400804</b> 4 kg/plastic bucket <b>1400813</b> 13 kg/plastic bucket	Ready-to-use chocolate cream filling containing 16% chocolate couverture. 
<b>Bon Citron</b> RSPO SG	<b>1400504</b> 4 kg/plastic bucket	Ready-to-use lemon cream filling with lemon juice concentrate and natural lemon flavour. 
<b>Bon Vanilla</b> RSPO SG	<b>1400704</b> 4 kg/plastic bucket <b>1400713</b> 13 kg/plastic bucket	Ready-to-use cream filling with vanilla flavour. 

# Toppings

Article	Art.-No.	Description
<b>Bienex, Florentine Mix</b> RSPO SG	<b>1440010</b> 10 kg/carton <b>1440042</b> 7.2 kg/carton (20 x 600 g)	Powdered mix for bee sting and Florentines. Suitable for bee sting toppings, Florentines, coconut slices and almond fingers. 
<b>Bienex</b> RSPO SG	<b>1440112</b> 12 kg/carton	Powdered mix for bee sting and Florentines. Suitable for bee sting toppings, Florentines, coconut slices and almond fingers. 
<b>Florentin</b>	<b>1441812</b> 12 kg/carton (20 x 600 g)	Powdered mix for bee sting and Florentines. Suitable for bee sting toppings, Florentines, coconut slices and almond fingers. 



# Fruit Based

Perfect for the use in pastries and tarts.

Bake proof, freeze & cut stable

Article	Art.-No.	Description
<b>Fructi-Top Apple</b>	<b>3700007</b> 5,5 kg/plastic bucket <b>3700006</b> 11 kg/plastic bucket	Ready-to-use apple filling with a fruit content of 90%. 
<b>Fructi-Top Blueberry</b>	<b>3700390</b> 6 kg/plastic bucket	Ready-to-use fruit filling with a fruit content of 65%. 
<b>Fructi-Top Cherry</b>	<b>1395406</b> 6 kg/plastic bucket <b>1395412</b> 12 kg/plastic bucket	Ready-to-use cherry filling with a fruit content of 70%. 
<b>Fructi-Top Orange</b>	<b>1390806</b> 6 kg/plastic bucket <b>1390812</b> 12 kg/plastic bucket	Ready-to-use fruit filling with a fruit content of 70% and natural orange flavour. 
<b>Fructi-Top Plum</b>	<b>1392906</b> 6 kg/plastic bucket	Ready-to-use fruit filling with a fruit content of 70% and a slight hint of cinnamon. 
<b>Fructi-Top Strawberry</b>	<b>3700053</b> 6 kg/plastic bucket	Ready-to-use fruit filling with a fruit content of 70% and delicious strawberry flavour. 
<b>Carmelotka</b>	<b>3700306</b> 5.5 kg/plastic bucket	Ready-to-use fruit filling with a fruit content of 82% apple pieces in caramel syrup. 

# Gellings & Bindings

Our versatile gelling and binding agents can be used for a variety of applications. They are perfect for fruit cakes, decorating tarts, and **gelling and binding fruits and fruit juices**, providing the perfect consistency to make your baked goods shine.

Gellings | Bindings | Other

# Gellings

Article	Art.-No.	Description
<b>Claro Neutral</b> jelly powder	<b>1540110</b> 10 kg/carton	Pectin-based jelly powder with no added flavour. Perfect for glazing fruit flans, tarts, and tartlets. Also suitable for glazing fruits to decorate cream cakes and desserts, as well as for making wine jelly.  
<b>Claro Yellow</b> jelly powder	<b>1540005</b> 5 kg/carton <b>1540010</b> 10 kg/carton <b>1540025</b> 25 kg/carton	Pectin-based jelly powder with apricot flavour. Perfect for glazing fruit flans, tarts, and tartlets. Also suitable for glazing fruits to decorate cream cakes and desserts, as well as for making wine jelly. 
<b>Claro Red</b> jelly powder	<b>1541010</b> 10 kg/carton	Pectin-based jelly powder with strawberry flavour. Perfect for glazing fruit flans, tarts, and tartlets. Also suitable for glazing fruits to decorate cream cakes and desserts, as well as for making wine jelly. 
<b>Colorado Neutral</b> jelly paste	<b>1545515</b> 15 kg/plastic bucket	Special pectin-based jelly paste without colouring. Perfect for gelling, glazing, and filling.  
<b>Colorado Yellow</b> jelly paste	<b>1545015</b> 15 kg/plastic bucket	Special pectin-based jelly paste with yellow colouring. Ideal for gelling, glazing, and filling. 
<b>Cristaline</b> transparent paste	<b>1539004</b> 4 kg/plastic bucket <b>1539014</b> 14 kg/plastic bucket	Ready-to-use, clear cold-setting paste. Perfect as piping jelly for decorating cakes and pastries, as well as for glazing fruits.  
<b>Cristaline Red</b> strawberry paste	<b>1539304</b> 4 kg/plastic bucket	Ready-to-use cold-setting strawberry paste. Perfect as piping jelly for decorating cakes and pastries, as well as for glazing fruits. 
<b>Cristaline Caramel</b> caramel paste	<b>1539404</b> 4 kg/plastic bucket	Ready-to-use cold-setting caramel paste. Perfect as piping jelly for decorating cakes and pastries, as well as for glazing fruits. 
<b>Cristaline Chocolate</b> chocolate paste	<b>1539104</b> 4 kg/plastic bucket	Ready-to-use cold-setting chocolate paste. Perfect as piping jelly for decorating cakes and pastries, as well as for glazing fruits. 
<b>Cristaline Yellow</b> apricot paste	<b>1539504</b> 4 kg/plastic bucket	Ready-to-use cold-setting apricot paste. Perfect as piping jelly for decorating cakes and pastries, as well as for glazing fruits. 

Article	Art.-No.	Description
<b>Jellystar Neutral</b> jelly glaze	<b>1399315</b> 15 kg/plastic bucket	Freeze-stable pectin-based jelly paste without colouring. Perfect for gelling, glazing, and filling. 
<b>Jellystar Spray Neutral</b> jelly spray	<b>1381613</b> 13 kg/plastic bucket	Freeze-stable pectin-based jelly paste without colouring. Ready-to-use and perfect for gelling, glazing, and filling. 
<b>Universal Jelly 20</b> jelly powder	<b>1550002</b> 2 kg/plastic tin	Highly concentrated jelly powder. Perfect for glazing all types of cakes and flans, as well as for glazing fruits. Also suitable for producing wine jelly and jelly for cakes and desserts.  

# Bindings

Article	Art.-No.	Description
<b>Kabi</b> juice binder	<b>1544005</b> 5 kg/carton <b>1544012</b> 12 kg/bag <b>1544025</b> 25 kg/bag	Cold-soluble fruit juice thickener made with specially treated starches. Used for producing fruit fillings for cakes and desserts as well as to prevent frozen fruit from bleeding when cutting fruit cakes.  

# Other

Article	Art.-No.	Description
<b>Greasing Spray</b>	<b>1532701</b> 6 tins á 600 ml	Plant-based, neutral-tasting release spray with superior spraying properties – essential for every baker. 

# Coatings

Our glazes are perfect for **coating cakes, pastries, confectioneries** and much more. Applied in a thin layer, they add a distinctive shine to any baked good. Our glazes are characterised by their **cost-effective usage and excellent processing capabilities**.

Fat Based | Water Based

# Fat Based

Article	Art.-No.	Description
<b>Covela RSPO SG</b>	<b>1366912</b> 12 kg/ plastic bucket	Ready-to-use chocolate cream. Perfect for coating pastries, cakes, and biscuits. 
<b>Covela white</b>	<b>1363812</b> 12 kg/ plastic bucket	Ready-to-use white cream. Perfect for coating pastries, cakes, and biscuits. 
<b>CakeGloss Chips Dark</b>	<b>1636210</b> 10 kg/ carton	Fat-based glaze chips with cocoa for coating cakes, pastries, sweets, biscuits, and wafers. 
<b>CakeGloss Chips Dark vegan RSPO SG RA MB cocoa</b>	<b>1638110</b> 10 kg/ carton <b>1636020</b> 20 kg/ carton	Fat-based glaze chips with cocoa for coating cakes, pastries, sweets, biscuits, and wafers. 
<b>CakeGloss Chips Lemon RSPO SG RA MB cocoa</b>	<b>1773510</b> 10 kg/ carton	Fat-based glaze chips with natural citrus flavour for coating cakes, pastries, sweets, biscuits, and wafers. 
<b>CakeGloss Chips Nut RSPO SG RA MB cocoa</b>	<b>1772810</b> 10 kg/ carton	Fat-based hazelnut glaze chips with ground hazelnut for coating cakes, pastries, sweets, biscuits, and wafers. 
<b>CakeGloss Chips Vanilla RSPO SG RA MB cocoa</b>	<b>1772910</b> 10 kg/ carton	Fat-based glaze chips with fine vanilla cream flavour for coating cakes, pastries, sweets, biscuits, and wafers. 
<b>CakeGloss Chips Whole Milk RSPO SG RA MB cocoa</b>	<b>1773210</b> 10 kg/ carton	Fat-based glaze chips with cocoa and fine cream flavour for coating cakes, pastries, sweets, biscuits, and wafers. 
<b>Glasura Intense</b>	<b>1609420</b> 20 kg/ carton	Cocoa-containing fat glaze with an intense flavour for coating cakes, pastries, sweets, biscuits, and waffles. 
<b>Win-Win bright</b>	<b>1634610</b> 10 kg/ carton	Cocoa-free chocolate alternative based on carob and rice. 

Article	Art.-No.	Description
<b>Win-Win dark</b>	<b>1634410</b> 10 kg/ carton	Cocoa-free chocolate alternative based on carob and rice. 
<b>Win-Win white</b>	<b>1634510</b> 10 kg/ carton	Cocoa butter-free white chocolate alternative. 

# Water Based

Article	Art.-No.	Description
<b>Miruar Chocolate</b>	<b>3306231</b> 3 kg/ plastic bucket	Ready-to-use shiny icing with chocolate flavour for mousses, parfaits, and semifreddos with an extra glossy finish. Also suitable for versatile applications. 
<b>Miruar Neutral</b>	<b>3306230</b> 3 kg/ plastic bucket	Ready-to-use shiny transparent icing for mousses, parfaits, and semifreddos with an extra glossy finish. Also suitable for versatile applications.  
<b>Miruar Ivory</b>	<b>3306619</b> 3 kg/ plastic bucket	Ready-to-use shiny white icing for mousses, parfaits, and semifreddos with an extra glossy finish. Also suitable for versatile applications. 
<b>Icing RTU</b>	<b>1638603</b> 3 kg/ plastic bucket  14 kg/ plastic bucket	Ready-to-use sugar glaze for coating, dipping and decorating baked and frozen pastries such as doughnuts, muffins, cakes, and more. 

# Fresh Cream Stabilisers

Our premium fresh cream stabilisers are **perfect for creating sliceable and freeze-stable cream-based pastries and desserts**. These deliciously creamy decorations are characterised by their exceptionally easy application and high quality.

Neutral | Veggie-express | Yoghurt & Cream Cheese |  
Fruity Flavours | Special Flavours



# Neutral

Article	Art.-No.	Description
<b>Alaska-express Neutral</b> 	<b>1400001</b> 5 x 1 kg/bag	Neutral, powdered fresh cream stabiliser. Perfect for cream cakes, sheet cakes, desserts, Swiss rolls, omelettes, cut- and freeze-stable cream fillings as well as decorating cream. 
	<b>1400010</b> 10 kg/carton	
	<b>1400020</b> 20 kg/carton	
<b>Alaska 666 cream stabiliser</b> 	<b>1428005</b> 5 kg/carton	Neutral, warm-soluble fresh cream stabiliser used as a gelatine substitute. Perfect for decorating cream, cut- and freeze-stable cakes, sheet cakes, Swiss rolls, and omelettes. 
	<b>1428010</b> 10 kg/carton	
<b>Sami 10</b> 	<b>1432005</b> 5 kg/carton	Neutral, powdered fresh cream stabiliser with lactose. Perfect for cream fillings in à la minute pastries such as profiteroles, cream puffs, and éclairs. 
		<b>Free from gelatine</b>
<b>Vegan Whipping Cream</b>	<b>1424410</b> 10 kg/carton	Neutral whipping cream powder for the production of vegan cream fillings. Freeze, thaw, and cut stable. 

# Veggie-express

Article	Art.-No.	Description
<b>Veggie-express Tiramisu</b>	<b>1604201</b> 5 x 1 kg/bag	Powdered cream stabiliser with dried mascarpone cream cheese. 

# Yoghurt & Cream Cheese

Perfect for the production of cream cakes, sheet cakes, desserts, Swiss rolls, omelettes, and more.

Article	Art.-No.	Description
<b>Alaska-express à la Greek Yoghurt</b> 	<b>1453601</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with yoghurt, honey, and natural flavourings. 

Article	Art.-No.	Description
<b>Alaska-express Cream Cheese</b> 	<b>1420001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried buttermilk and curd. 
	<b>1420010</b> 10 kg/carton	
<b>Alaska-express NY Cheesecake</b> 	<b>1410601</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with buttermilk, skimmed curd cheese, natural flavours, and colouring food. 
<b>Alaska-express Peach-Mascarpone</b> 	<b>1413101</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried peach pieces and mascarpone powder. 
<b>Alaska-express Yoghurt</b> 	<b>1425001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried yoghurt powder. For cream cakes, sheet cakes, desserts, Swiss rolls, omelettes etc. 
	<b>1425010</b> 10 kg/carton	
<b>Alaska-express Yoghurt-Blueberry</b> 	<b>1426001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried yoghurt powder and blueberries. 
<b>Alaska-express Yoghurt-Coconut</b> 	<b>1407301</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried yoghurt powder and coconut. 
<b>Alaska-express Yoghurt-Lime</b> 	<b>1405101</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried yoghurt powder and lime juice. 
<b>Alaska-express Yoghurt-Maracuya</b> 	<b>1404101</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried yoghurt powder and passion fruit pieces. 
<b>Alaska-express Yoghurt-Pear</b>	<b>1425701</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried yoghurt powder and pear pieces. 
<b>Alaska-express Yoghurt Red Fruit</b> 	<b>1405401</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried yoghurt powder and berry pieces. 

# Fruity Flavours

Perfect for the production of cream cakes, sheet cakes, desserts, Swiss rolls, omelettes, and more.

Article	Art.-No.	Description
<b>Alaska-express Apple</b> 	<b>1415001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried apple pieces. 
<b>Alaska-express Banana</b> 	<b>1442101</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried bananas. 
<b>Alaska-express Blood Orange</b> 	<b>1453001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried blood orange pieces. 
<b>Alaska-express Cherry</b> 	<b>1604001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried cherry pieces. 
<b>Alaska-express Lemon</b>	<b>1424001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried lemon pieces. 
<b>Alaska-express Lemon</b> 	<b>1456001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried lemon pieces. 
<b>Alaska-express Mandarin</b> 	<b>1414001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried mandarin pieces and natural flavour. 
<b>Alaska-express Mango</b>	<b>1407001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried mango puree. 
<b>Alaska-express Passionfruit</b>	<b>1622001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried passion fruit and peach juice. 



Article	Art.-No.	Description
<b>Alaska-express Pear</b>	<b>1620001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried pear pieces. 
<b>Alaska-express Pineapple</b> 	<b>1402001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried pineapple pieces. 
<b>Alaska-express Raspberry</b> 	<b>1410001</b> 5 x 1 kg bag/carton <b>1410010</b> 10 kg/carton	Powdered fresh cream stabiliser with dried raspberry pieces. 
<b>Alaska-express Strawberry</b> 	<b>1406001</b> 5 x 1 kg bag/carton <b>1406010</b> 10 kg/carton	Powdered fresh cream stabiliser with dried strawberry pieces. 
<b>Alaska-express Wildberries</b>	<b>1612001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried wild berry pieces. 



## Special Flavours

Perfect for the production of cream cakes, sheet cakes, desserts, Swiss rolls, omelettes, and more.

Article	Art.-No.	Description
<b>Alaska-express à la Marzipan</b> 	<b>1446701</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with almond kernels, caramel, natural flavour and colouring food. 
<b>Alaska-express à la Tiramisu</b>	<b>1599001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried mascarpone powder. 
<b>Alaska-express African Dream</b>	<b>1403301</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with fresh fruity flavour from dried mandarins, apricots, mango puree, passion fruit and blood orange juice. 
<b>Alaska-express Bittersweet Chocolate</b> 	<b>1402801</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with cocoa. 

Article	Art.-No.	Description
<b>Alaska-express Buttermilk-Cassis</b>	<b>1426101</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with fresh fruity flavours of blackcurrants and buttermilk. 
<b>Alaska-express Buttermilk-Wildberry</b> 	<b>1404001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with fresh fruity flavour of wild berries. 
<b>Alaska-express Cappuccino</b>	<b>1412001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with coffee and chocolate flakes. 
<b>Alaska-express Caramel</b>	<b>1401001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with caramel flavour. 
<b>Alaska-express Catalana</b>	<b>1401601</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with a light vanilla, lemon, and cinnamon flavour. Perfect for the production of typical Catalan pastries and desserts. 
<b>Alaska-express Chocolate</b> 	<b>1422001</b> 5 x 1 kg bag/carton <b>1422010</b> 10 kg/carton	Powdered fresh cream stabiliser with cocoa. 
<b>Alaska-express Latte Macchiato</b> 	<b>1412201</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with roasted and ground coffee. 
<b>Alaska-express Nut</b> 	<b>1418001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with roasted hazelnut pieces. 
<b>Basismix à la Tiramisu</b> 	<b>1598001</b> 5 x 1 kg bag/carton	Powdered fresh cream stabiliser with dried mascarpone powder. Perfect for the production of typical Italian pastries and desserts. 

# Desserts

With our exceptional dessert products, you can satisfy every sweet desire of your customers. From **exquisite mousses and silky crèmes to panna cotta**, there is a perfect option for every palate. Crafted from premium-quality powders, our dessert creations can be **effortlessly prepared in no time.**

Powdered Desserts | Powdered Mousse

## Powdered Desserts (free from gelatine)

Cooked application

Article	Art.-No.	Description
<b>Basic Mix à la Crème Brûlée</b>	<b>1391001</b> 5 x 1 kg bag/carton	Fine dessert powder for the production of classic crème brûlée and its variations, such as with ginger, coconut milk, and more. 
	<b>1391020</b> 20 kg/carton	
<b>Crème Caramel</b>	<b>1593001</b> 5 x 1 kg bag/carton	Instant powder for preparing crème caramel, crème caramel flan, and desserts. 
	<b>1593010</b> 10 kg/carton	
<b>Panna Cotta Dessert</b> 	<b>1590501</b> 5 x 1 kg bag/carton	Instant powder for the production of panna cotta, made with real Bourbon vanilla. 

## Powdered Dessert (containing gelatine)

Article	Art.-No.	Description
<b>Crème Française</b>	<b>1392310</b> 10 kg/carton	Cold-soluble cream powder for creams with the flavour of the classic crème brûlée dessert. Fillings for cakes, slices, and desserts. 
	<b>1392320</b> 20 kg/carton	

## Powdered Mousses (free from gelatine)

One-step application

Article	Art.-No.	Description
<b>Mousse au Chocolat</b>	<b>1388001</b> 5 x 1 kg bag/carton	Fine dessert powder with chocolate flavour for the production of desserts, cakes, and fillings. 
	<b>1388020</b> 20 kg/carton	
<b>Mousse au Chocolat White</b>	<b>1389001</b> 5 x 1 kg bag/carton	Fine dessert powder with white chocolate flavour for the production of desserts, cakes, and fillings. 
<b>Mousse Strawberry</b>	<b>1510001</b> 5 x 1 kg bag/carton	Fine dessert powder with dried strawberries. Perfect for the production of desserts, cakes, and fillings for Swiss rolls and omelettes. 



# Decorations

With our wide range of decoration options made of fine chocolate, marzipan, or sugar, you can **embellish your pastries, cakes, and desserts** to captivate your customers with these eye-catching details. Whether it's **sprinkles or toppings**, we offer decorations for every occasion, in classic or modern patterns and shapes.

Decoration Paste | Vermicelli Decoration Range |  
Chocolate Decorations | Printed Chocolate Deco-  
rations | Seasonal Decorations | Individual  
Chocolate Decorations

## Decoration Paste

Article	Art.-No.	Description
<b>Decor Gold</b>	<b>3306233</b> 1,5 kg / plastic can	Concentrated golden food paste for colouring and decorating. Ready to use on chocolate coatings, cakes, or desserts, as well as to mix or marble with water-based glazes. Perfect for decorating fruits, blending with toppings, and enhancing cream pastries. 

## Vermicelli Decoration Range

Article	Art.-No.	Description
<b>Candy Crunch</b>	<b>1700005</b> 5 kg / carton <b>1700008</b> 8 kg / carton <b>1700025</b> 25 kg / bag	Croquant-like decoration with hazelnut kernels. For sprinkling and decorating pastries, ice cream, chocolates, desserts, and fillings. 
<b>Chellies</b>	<b>3100166</b> 2 kg / plastic bucket	Red jelly decoration for cream cakes and other pastries. 
<b>Chocolate Paillettes RA MB cocoa</b>	<b>1702005</b> 5 kg / carton	Chocolate vermicelli with 32% cocoa. Certified by Rainforest Alliance. 
<b>Chocolate Shavings RA MB cocoa</b>	<b>1704002</b> 2 kg / carton	Chocolate shavings for decorating and spreading on chocolates, ice cream, and desserts. Certified by Rainforest Alliance. 
<b>Flower Grates, white RA MB cocoa</b>	<b>1704102</b> 2 kg / carton	Grates made of white chocolate. Certified by Rainforest Alliance. 
<b>Flower Grates, bittersweet RA MB cocoa</b>	<b>1704702</b> 2 kg / carton	Grates made of dark chocolate. Certified by Rainforest Alliance. 
<b>Hazelnut Candy Crunch</b>	<b>3800002</b> 5 kg / carton	Decoration made from sugar and 20% hazelnuts. Perfect for sprinkling and decorating cream, whipped cream, ice cream, chocolates, desserts, and fillings. 



Article	Art.-No.	Description
<b>KrokChoc assorted</b>	<b>3800008</b> 2 kg / plastic bucket	Roasted puffed rice coated with various types of chocolate. 
<b>Krokella</b>	<b>3800006</b> 2 kg / plastic bucket	Roasted puffed rice coated with sugar. 
<b>Mocca Beans RA MB cocoa</b>	<b>1800601</b> 1 kg / carton	Dark chocolate decoration with coffee. 
<b>Sugar Cocoa Vermicelli RSPO SG RA MB cocoa</b>	<b>1710005</b> 5 kg / carton	Cocoa-containing sugar vermicelli for sprinkling and decorating all types of pastries. 
<b>Sugar Pearls RSPO SG</b>	<b>1703005</b> 5 kg / carton	Coloured sugar pearls for sprinkling and decorating all types of pastries. 



## Chocolate Decorations

14 boxes /  
carton

Article	Art.-No.	Article	Art.-No.	Article	Art.-No.
<b>Asia Fan, dark</b> 	<b>1711701</b> 320 pcs./ box	<b>Filigran-Mix</b> 	<b>1741001</b> 432 pcs./ box	<b>Triangle - Drops</b> 	<b>1704901</b> 490 pcs./ box
<b>Choco-Twister</b> 	<b>1704690</b> 320 pcs./ box	<b>Moderno red-white</b> 	<b>1814601</b> 400 pcs./ box	<b>Triangle - Zebra</b> 	<b>1717301</b> 490 pcs./ box

## Printed Chocolate Decorations

Article	Art.-No.	Article	Art.-No.
<b>à la Tiramisu</b> 	<b>1722001</b> 240 pcs./ box	<b>Marble Fan</b> 	<b>1765401</b> 240 pcs./ box
<b>Marble Drop</b> 	<b>1716501</b> 192 pcs./ box	<b>Sachertorte</b> 	<b>1784001</b> 320 pcs./ box

## Seasonal Decorations

Article	Art.-No.
<b>Marzipan-Rübli</b> 	<b>1853001</b> 200 pcs./ box

## Custom Chocolate Decorations

14 boxes /  
carton

Custom decorations with company logos or other designs offering eight different moulds, light or dark chocolate coating, and eight printing colours.

Article	Art.-No.	Article	Art.-No.	Article	Art.-No.
<b>Drop, dark</b> 	<b>1852001</b> 192 pcs./ box	<b>Long Oval, dark</b> 	<b>1848001</b> 240 pcs./ box	<b>Round, dark</b> 	<b>1849101</b> 192 pcs./ box
<b>Drop, white</b> 	<b>1811001</b> 192 pcs./ box	<b>Round Oval Big, dark</b> 	<b>1849501</b> 96 pcs./ box	<b>Round, white</b> 	<b>1827101</b> 192 pcs./ box
<b>Fan, dark</b> 	<b>1850001</b> 240 pcs./ box	<b>Round Oval, dark</b> 	<b>1849001</b> 240 pcs./ box	<b>Square, dark</b> 	<b>1847001</b> 192 pcs./ box
<b>Fan, white</b> 	<b>1826001</b> 240 pcs./ box	<b>Round Oval Big, white</b> 	<b>1827001</b> 96 pcs./ box	<b>Square, white</b> 	<b>1847501</b> 192 pcs./ box
<b>Heart, white</b> 	<b>1829501</b> 96 pcs./ box	<b>Round Oval, white</b> 	<b>1827701</b> 240 pcs./ box		



The product characteristics of the chocolate decorations may vary depending on the selected printing.

Minimum order quantity: 7 cartons.

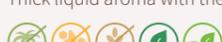
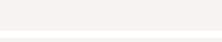
# Flavourings

Explore our extensive range of **rich flavourings** that add a high-quality and unique touch to any pastry. Their versatile applications turn cream, yeast, and sand cakes, among others, into **unforgettable taste experiences** for your customers.

Liquid Essences & Flavourings | Powdered Flavourings | Pasty Flavourings | Pasty Premium Flavourings | Dessert Pastes

# Liquid Essences & Flavourings

Bake-proof liquids to flavour sweet, shortcrust, and yeast doughs as well as cake batters, biscuits, sponge cakes, fresh creams, and buttercreams.

Article	Art.-No.	Description	Dosage
<b>Almond Essence</b>	<b>1178001</b> 1 kg/bottle	Thick liquid aroma with almond flavour. 	3-5 : 1000
<b>Buttercream Essence</b>	<b>1184003</b> 3 kg/canister	Thick liquid aroma with buttercream flavour. 	3-5 : 1000
<b>Caribia</b>	<b>1140001</b> 1 kg/bottle <b>1140003</b> 3 kg/canister	Thick liquid aroma with an alcohol content of approximately 5%. 	3-5 : 1000
<b>Combani</b>	<b>1120001</b> 1 kg/bottle <b>1120003</b> 3 kg/canister <b>1120032</b> 12.5 kg/canister	Thick liquid aroma with Bourbon vanilla. 	3-5 : 1000
<b>Mocca fine</b>	<b>1181001</b> 1 kg/bottle	Thick liquid aroma with the typical mocca flavour. 	3-5 : 1000
<b>Sizilia</b>	<b>1100001</b> 1 kg/bottle <b>1100003</b> 3 kg/canister <b>1100005</b> 5 kg/canister <b>1100032</b> 12.5 kg/canister	Thick liquid aroma with fresh lemon flavour. 	3-5 : 1000
<b>Pur Vanill</b>	<b>1128001</b> 1 kg/bottle	Thick liquid aroma with Bourbon vanilla. 	3-5 : 1000



# Powdered Flavourings

Bake-proof, powdered flavourings for all types of cakes, pastries, and biscuits.

Article	Art.-No.	Description	Dosage
<b>Citronella</b> granulated lemon flavour	<b>1318101</b> 1 kg/carton	Powdered flavour mix with natural lemon flavouring. Perfect for flavouring pound cakes, Christmas stollen, shortcrust pastries, and yeast doughs. 	10 : 1000
<b>Gingerbread Spice</b>	<b>1316001</b> 1 kg/carton	Powdered flavour mix with a composition of 9 fine, high-quality spices. Perfect for flavouring honey cakes, biscuits, all kinds of baked Christmas pastries, and doughs. 	15-20 : 1000
<b>Kovanil</b>	<b>1304034</b> 0.7 kg/metal tin	Powdered flavour mix with natural vanilla flavouring made from high-quality vanilla beans, without colour or preservatives. Perfect for flavouring fresh cream, buttercream, ice cream, fillings, and all types of doughs. 	10 : 1000
<b>Orangella</b>	<b>1318001</b> 1 kg/carton	Powdered flavour mix with natural orange. Perfect for flavouring pound cakes, Christmas stollen, shortcrust pastries, and yeast doughs. 	10 - 15 : 1000
<b>Stollen fine</b>	<b>1310001</b> 1 kg/carton	Powdered flavour mix with natural flavours made of a composition of high-quality spices. Perfect for flavouring pound cakes, Christmas stollen, shortcrust pastries, and yeast doughs. 	5-10 : 1000





## Pasty Flavourings

Bake-proof, fat-based pasty flavourings for adding taste to fresh cream, buttercream, ice cream, milkshakes, fillings, desserts, and toppings.

Article	Art.-No.	Description	Dosage
<b>Caokrem</b> RSPO SG natural cocoa paste	<b>1295005</b> 5 kg/plastic bucket	Sugar-free cacao paste concentrate with no added preservatives or colours. 	100 : 1000
<b>Hazelnut Cream Fine</b>	<b>1282031</b> 2.5 kg/plastic bucket	A homogeneous hazelnut paste made from high-quality hazelnut kernels. 	60 : 1000
<b>Othello cocoa paste</b> (with 3% Brandy)	<b>1290003</b> 3 kg/plastic bucket	Aroma paste made from sugar, cocoa and brandy with an alcohol content of approximately 4%. 	60 - 100 : 1000

## Pasty Premium Flavourings

Premium pastes for flavouring dairy and non-dairy products, toppings and coatings, fillings, and creams.

Article	Art.-No.	Description	Dosage
<b>Royal Paste</b> Amaretto	<b>1280001</b> 1 kg/plastic tin	High-quality paste with 50% Amaretto and an alcohol content of approximately 14%. 	100 : 1000
<b>Royal Paste</b> Cointreau	<b>1279501</b> 1 kg/plastic tin	High-quality paste made from original Cointreau. 	100 : 1000
<b>Royal Paste</b> Marc de Champagne	<b>1283001</b> 1 kg/plastic tin	High-quality, freeze-stable paste made with original Marc de Champagne to create the typical fresh champagne taste. 	100 : 1000
<b>Royal Paste</b> Williams Christ	<b>1274001</b> 1 kg/plastic tin	High-quality paste with 14.5% dried pear pieces. 	100 : 1000

# Dessert Pastes

For ganaches, jellies, toppings, ice creams and syrups, as well as butter, dairy and non-dairy creams.

Article	Art.-No.	Description	Dosage
<b>Dessert Paste Apricot</b>	<b>1248101</b> 1 kg/ plastic tin	Paste with 30% apricot pulp. 	40-60 : 1000
<b>Dessert Paste Banana</b>	<b>1242001</b> 1 kg/ plastic tin	Paste made with natural flavour and 50% banana pulp. 	40-60 : 1000
<b>Dessert Paste Blackforest Kirschwasser</b>	<b>1268001</b> 1 kg/ plastic tin	Paste made with natural flavour and real Kirschwasser, with an alcohol content of approximately 33%. 	40-60 : 1000
<b>Dessert Paste Brandy</b>	<b>1272001</b> 1 kg/ plastic tin	Paste made with natural flavour and real Brandy, with an alcohol content of approximately 28%. 	40-60 : 1000
<b>Dessert Paste Caramel</b>	<b>1276301</b> 1 kg/ plastic tin	Paste made with natural flavour and 18% caramel. 	40-60 : 1000
<b>Dessert Paste Cherry</b>	<b>1254001</b> 1 kg/ plastic tin	Made with natural flavour and 40% cherries. 	40-60 : 1000
<b>Dessert Paste Egg-Flip</b>	<b>1245001</b> 1 kg/ plastic tin	Paste made with 50% real egg flip, with an alcohol content of approximately 10%. 	40-60 : 1000
<b>Dessert Paste Lemon</b>	<b>1278001</b> 1 kg/ plastic tin	Paste made with natural flavour and lemon juice concentrate. 	40-60 : 1000
<b>Dessert Paste Mandarin</b>	<b>1256001</b> 1 kg/ plastic tin	Paste made with natural flavour and 22% mandarin juice. 	40-60 : 1000
<b>Dessert Paste Mocca</b>	<b>1275001</b> 1 kg/ plastic tin	Paste made with roasted coffee. 	40-60 : 1000

Article	Art.-No.	Description	Dosage
<b>Dessert Paste Orange</b>	<b>1262001</b> 1 kg/ plastic tin	Paste made with natural flavour and 27% orange components. 	40-60 : 1000
<b>Dessert Paste Passionfruit</b>	<b>1245301</b> 1 kg/ plastic tin	Paste made with natural flavour and 30% real passion fruit concentrate. 	40-60 : 1000
<b>Dessert Paste Peach</b>	<b>1248001</b> 1 kg/ plastic tin	Paste made with natural flavour and 50% peaches. 	40-60 : 1000
<b>Dessert Paste Pineapple</b>	<b>1240001</b> 1 kg/ plastic tin	Paste made with natural flavour and 50% pineapple. 	40-60 : 1000
<b>Dessert Paste Raspberry</b>	<b>1250001</b> 1 kg/ plastic tin	Paste made with natural flavour and 35% raspberries. 	40-60 : 1000
<b>Dessert Paste Rum</b>	<b>1266001</b> 1 kg/ plastic tin	Paste made with natural flavour and real Jamaica Rum, with an alcohol content of approximately 20%. 	40-60 : 1000

# Gourmet Pastes

Gourmet Pastes for flavouring dairy and non-dairy products, toppings and coatings, fillings, and creams.

Article	Art.-No.	Description
<b>Gourmet Paste Pistachio Kerman 99%</b>	<b>1343503</b> 3 kg/ plastic bucket	High-quality pistachio paste made from 99% Iranian Kerman pistachios. 
<b>Gourmet Paste Pistachio Kerman Natura 99%</b>	<b>1343303</b> 3 kg/ plastic bucket	High-quality pistachio paste made from 99% Iranian Kerman pistachios. 
<b>Gourmet Paste Pistachio 30% RSPO SG</b>	<b>1343203</b> 3 kg/ plastic bucket	High-quality paste with 30% pistachios. 
<b>Gourmet Paste Pistachio Original 70%</b>	<b>1343403</b> 3 kg/ plastic bucket	High-quality paste with 70% roasted pistachios. 

# Kekseria

Our artisanal cookies are made with only the finest, carefully selected ingredients, ensuring top quality. Whether **sold loose or packaged in the bakery display, as conference snacks, or with coffee** – we offer excellent solutions for your needs.



Cookie Assortment



## Cookie Assortment

Article	Art.-No.	Description
<b>Butter-Stollen-Biscuits</b>	<b>1285604</b> 4 kg/ metal tin	Ready-to-serve premium mini stollen, canapé-sized, with a filling of 30% marzipan, as well as raisins and almond pieces. 
<b>Caramel Cookies</b>	<b>1297039</b> 4.5 kg/ metal tin	Ready-to-serve shortcrust biscuits with caramel flavour and white chocolate chip pieces. 
<b>Choco-Chips-Cookies</b>	<b>1298039</b> 4.5 kg/ metal tin	Ready-to-serve American-style biscuits with 21% chocolate pieces. 
<b>Chocolate-Cream Cookies</b>	<b>1292039</b> 4.5 kg/ metal tin	Ready-to-serve dark biscuits with dark chocolate cream filling. 
<b>Lemon Cookies</b>	<b>1298336</b> 3.5 kg/ metal tin	Ready-to-serve shortcrust biscuits with lemon fruit filling made from real lemons. 
<b>Vanilla Stars</b>	<b>1284939</b> 4.5 kg/ metal tin	Ready-to-serve, star-shaped butter shortcrust biscuits with vanilla flavour and hazelnut kernels. Refined with the premium aromas Kovaniil, Sizilia and Combani. 

To find out  
more about our  
Kekseria products,  
scan here:





## Product Characteristics

-  Without palm
-  Free from hydrogenated fats
-  No artificial flavours
-  Free from gluten<sup>1</sup>
-  Lactose-free
  
-  Halal
-  Vegetarian<sup>2</sup>
-  Vegan<sup>3</sup>
-  Flavoured exclusively with natural flavours
-  Clean Label

-  Contains beef gelatine
-  Contains pork gelatine

- 1) Unintentional cross-contaminations cannot be completely excluded, despite the greatest care during manufacturing. Current product information can be found at <https://foodinfo.martinbraungruppe.com/martinbraun-sales-international/>
- 2) Labelled items are produced without animal-derived ingredients, with the exception of egg, milk, and honey products.
- 3) Labelled items are produced without any animal-derived ingredients.

Changes after the print date cannot be excluded.  
The valid specification at the time of inquiry is binding.



### Your consultant:

