



Welcome to an Exquisite World

of Chocolate, Cocoa, Bakery & Pastry ingredients

Collection
2023

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*Inspiring
Creativity*

Chocolate & Cocoa Products

APPLICATIONS



MOLDING



ENROBING



GANACHE / FILLING



COATING / GLAZING



BAKING



ICE CREAM / GELATO

1. CHOCOLATES & COCOA PRODUCTS


APPLICATIONS

DARK CHOCOLATE	CHOCOLATES	FLUIDITY	DESCRIPTION	PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO	
	CACAO BARRY FRANCE											
												
	CHOCOLAT AMER	☹☹	60% min Cocoa 32% Fat	5 kg Pistoles	CHD-V60AMER-E4-U72			●	●		●	
	EXCELLENCE	☹☹	55% min Cocoa 35% Fat	5 kg Pistoles	CAL-EXCELLENCE	●	●	●	●		●	
	EXTRA-BITTER GUAYAQUIL	☹☹☹☹	64% min Cocoa 40% Fat	5 kg Pistoles	CAL-GUAYAQUIL	●	●	●	●		●	
	MEXIQUE	☹☹☹	66% min Cocoa 37% Fat	2.5 kg Pistoles	CHD-N66MEX-E4-U70	●	●	●	●		●	
	SAINT-DOMINGUE	☹☹☹☹	70% min Cocoa 42% Fat	2.5 kg Pistoles	ORIG-ST.DOMINGUE	●	●	●	●		●	
	TANZANIE	☹☹☹☹☹	75% min Cocoa 45% Fat	2.5 kg Pistoles	CHD-Q75TAZ-RT-U70	●	●	●	●		●	
	OCOA	☹☹☹☹	70% min Cocoa 38% Fat	5 kg Pistoles	CB-PU-OCO A	●	●	●	●		●	
INAYA	☹☹	65% min Cocoa 31% Fat	5 kg Pistoles	CB-PU-INAYA			●	●		●		



1. CHOCOLATES & COCOA PRODUCTS

APPLICATIONS

CHOCOLATES	FLUIDITY	DESCRIPTION	PACKING	CODE
CALLEBAUT BELGIUM				
				
811	●●●	54.5% min Cocoa 36.6% Fat	10 kg Callets 5 kg Block	CAL 811 811
L811	●	48.2% min Cocoa 28.2% Fat	10 kg Callets 5 kg Block	CAL L811NV L 811NV
815	●●●	56.9% min Cocoa 37% Fat	10 kg Callets 5 kg Block	CAL 815 815
70-30-38	●●	70.5% min Cocoa 38.9% Fat	10 kg Callets 5 kg Block	CAL 70-30-38 70-30-38
ICE CHOCOLATE DARK	●●●●●	56.4% min Cocoa 45.5% Fat	2.5 kg Bag	ICE-45-DNV-552

MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO
●	●	●	●		●
		●	●		
●	●	●	●		●
●	●	●	●		●
			●		●



DARK CHOCOLATE

1. CHOCOLATES & COCOA PRODUCTS



APPLICATIONS

CHOCOLATES	FLUIDITY	DESCRIPTION	PACKING	CODE	APPLICATIONS						
					MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO	
WHITE CHOCOLATE	 <h3>CACAO BARRY FRANCE</h3>										
	BLANC SATIN	◆◆◆	29% min Cocoa 19% Milk 33% Fat	5 kg Pistoles	CAL BLANC SATIN	●	●	●	●	●	●
	ZÉPHYR	◆◆◆◆	34% min Cocoa 25% Milk 40% Fat	5 kg Pistoles	CHW-N34ZEPH-2B-U77	●	●	●	●	●	●
	 <h3>CALLEBAUT BELGIUM</h3>										
	W2	◆◆◆	28% min Cocoa 22% Milk 35.8% Fat	10 kg Callets 5 kg Block	CAL W2 W2	●	●	●	●	●	●
W3	◆◆◆	33.1% min Cocoa 22% Milk 41% Fat	10 kg Callets	CAL-W3	●	●	●	●	●	●	
ICE CHOCOLATE WHITE	◆◆◆◆	38.5% min Cocoa 24.5% Milk 50.6% Fat	2.5 kg Bag	ICE-50-WNV-552				●		●	



1. CHOCOLATES & COCOA PRODUCTS

APPLICATIONS

	CHOCOLATES	FLUIDITY	DESCRIPTION	PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO
WHOLEFRUIT CHOCOLATE	 		CACAO BARRY FRANCE								
	<p>EVOC AO</p> <p>☹☹☹</p> <p>72% min Cocoa 41% Fat</p>		2.5 kg Pistoles	CWD-Q1EVOC-E0-U70	●	●	●	●	●	●	
VEGAN CHOCOLATE	  		CALLEBAUT BELGIUM								
	<p>NXT-DARK</p> <p>☹☹☹</p> <p>55.7% min Cocoa 38% Fat</p>		10 kg Callets 2.5 kg Callets	CHD-Q55-DFR-57B CHD-Q55-DFR-2B	●	●	●	●	●	●	
	<p>NXT-MILK</p> <p>☹☹☹</p> <p>42.3% min Cocoa 37% Fat</p>		10 kg Callets 2.5 kg Callets	CHM-Q42-DFR-57B CHM-Q42-DFR-2B	●	●	●	●	●	●	



1. CHOCOLATES & COCOA PRODUCTS

CHOCOLATES		FLUIDITY	DESCRIPTION	PACKING	CODE
CALLEBAUT BELGIUM					
SPECIALITY CHOCOLATE					
	RUBY RB1	●●●	47.3% min Cocoa 26.2% Milk 35.7% Fat	10 kg Callets 2.5 kg Callets	CHR-R35RB1-554 CHR-R35RB1-E4
	GOLD	●●●	30.4% min Cocoa 28.3% Milk 37% Fat	2.5 kg Callets	CHK-R30GOLD-2B-U75
	CARAMEL	●●●	31.1% min Cocoa 25.7% Milk 37% Fat	2.5 kg Callets	CHF-N3438CARA
	HONEY	●●●	33.2% min Cocoa 21.1% Milk 37% Fat	2.5 kg Callets	CHF-Q1HONEY
	CAPPUCCINO	●●●	30.8% min Cocoa 22.5% Milk 36.1% Fat	2.5 kg Callets	CAPPUCCINO
STRAWBERRY	●●●	35.8% Fat	5 kg Block	STRAWBERRY	
SUGAR FREE	DARK	●●●	54% min Cocoa 36% Fat	5 kg Block	MALCHOC-D
	MILK	●●●	33.9% min Cocoa 20.5% Milk 36.6% Fat	5 kg Block	MALCHOC-M
	WHITE	●●●	30.7% min Cocoa 21.3% Milk 38.3% Fat	5 kg Block	MALCHOC-W

APPLICATIONS					
MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO
●	●	●	●		●
●	●	●	●		●
●	●	●	●		●
●	●	●	●		●
●	●	●	●		●
●	●	●	●		●
●	●	●	●		●
●	●	●	●		●




1. CHOCOLATES & COCOA PRODUCTS

APPLICATIONS

SPECIALITIES	DESCRIPTION	PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO
COCOA BUTTER	Deodorized Cocoa Butter CACAO BARRY FRANCE	 4 kg Bucket	CB-CB	●	●	●			
MYCRYO	Mycryo Cocoa Butter CACAO BARRY FRANCE	 550 g Can	MYCRYO-550	●	●	●			
COCOA MASS	100% Cocoa CALLEBAUT BELGIUM	 5 kg Block	CM-CAL			●	●		●



1. CHOCOLATES & COCOA PRODUCTS

1. CHOCOLATES & COCOA PRODUCTS					APPLICATIONS						
	COMPOUNDS	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO
	DARK										
PÂTE À GLACER BRUNE		Dark compound	CACAO BARRY FRANCE	5 kg Bucket	PATE-GLACER-D			●	●		
	DARK	Dark compound	CHOCOVIC EURASIA	10 kg Coins	VIC-ILD-59CHVSC-575			●	●		
MILK	PÂTE À GLACER BLONDE	Milk compound	CACAO BARRY FRANCE	5 kg Bucket	PATE-GLACER-M			●	●		
WHITE	PÂTE À GLACER IVOIRE	White compound	CACAO BARRY FRANCE	5 kg Bucket	PATE-GLACER-W			●	●		



1. CHOCOLATES & COCOA PRODUCTS

POWDERS	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS																	
					MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO												
COCOA POWDERS																						
	EXTRA BRUTE	100% pure cacao 22/24% fat	CACAO BARRY FRANCE		5 kg Bag 1 kg Bag	CB-DCP-22EXBRU-5 CB-DCP-22EXBRU-1			●	●	●	●										
	DECOR CACAO	humidity resistant cocoa powder	CACAO BARRY FRANCE		1 kg Bag	DCP-20DECOR-89B																
	DARKO	pH level 7.6-8.2 10/12% fat	BARRY CALLEBAUT FRANCE		25 kg Bag	DCP-10R315										●	●					
	HIGHLY DUTCHED COCOA POWDER	pH level 7.7-8.1 10/12% fat	BENDSORP FRANCE		25 kg Bag	10/12SR-25														●	●	
	ROUND DARK BROWN	100% cocoa highly defatted < 1% fat	VAN HOUTEN SWEDEN		750 g Bag	DCP-01R102-VH-61V														●	●	
	ROBUST RED CAMEROON	100% cocoa 20-22% fat	VAN HOUTEN SWEDEN		1 kg Bag	DCP-20R118-VH-760															●	●
INTENSE DEEP BLACK	100% cocoa 10-12% fat	VAN HOUTEN SWEDEN		1 kg Bag	DCP-10Y352-VH																●	●



Fillings

APPLICATIONS



MOLDING



ENROBING



GANACHE / FILLING



COATING / GLAZING



BAKING








ICE CREAM / GELATO

2. FILLINGS

NUT BASED	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO	
	PURE HAZELNUT	Pure roasted hazelnut paste	CALLEBAUT BELGIUM	 5 kg Bucket	PNP			●	●		●
	PURE PISTACHIO	100% Pure pistachio paste	CALLEBAUT BELGIUM	 1 kg Bucket	NPO-PI1			●	●		●
	HAZELNUT PRALINE	Hazelnut paste with caramelized sugar. 50/50	CALLEBAUT BELGIUM	 5 kg Bucket	PRA-CLAS			●	●		●
	ALMOND PRALINE	Almond Paste 46/46	CALLEBAUT BELGIUM	 5 kg Bucket	PRAMA-5			●	●		●









2. FILLINGS

NUT BASED	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO	
	ALMOND & HAZELNUT	Almond and Hazelnut paste. 24/24	CALLEBAUT BELGIUM	 5 kg Bucket	PRAMANO-5			●	●		●
	NOCCIOLA	Chocolate and Hazelnut paste	CALLEBAUT BELGIUM	 10 kg Bucket	N05-OH40			●	●		●
	GIANDUJA	Milk chocolate 75% with 25% hazelnut	CALLEBAUT BELGIUM	 5 kg Block	GIA			●	●		●
	GIANDUJA DARK	Dark chocolate 70% with 30% hazelnut	CALLEBAUT BELGIUM	 5 kg Block	GIA-D2			●	●		●
	MARZIPAN 65%	Marzipan almond paste, 65% Californian almonds	LUBECA GERMANY	 12.5 kg Block	MARZ-ALMND			●	●	●	







2. FILLINGS

APPLICATIONS

	DESCRIPTION	BRAND/ORIGIN		PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO
NUT BASED	CREMA NOCCIOLA Crema Nocciola superior cream filling with 12% roasted hazelnuts	CALLEBAUT BELGIUM		10 kg Bucket	FNN-S1235			●	●		
	CREMA DOPPIA NOCCIOLA Crema Nocciola superior cream filling with 18% roasted hazelnuts	CALLEBAUT BELGIUM		5 kg Bucket	FNN-S1835			●	●		
FAT BASED	CREMA 811 Crema 811 superior filling with Callebaut 811 dark chocolate	CALLEBAUT BELGIUM		5 kg Bucket	FMD-P1336			●	●		
	CREMA W2 Crema W2 superior filling with Callebaut W2 white chocolate	CALLEBAUT BELGIUM		5 kg Bucket	FMW-R1435			●	●		
	CREMA RUBY Crema Ruby superior filling with Callebaut Ruby chocolate	CALLEBAUT BELGIUM		5 kg Bucket	FMR-RUBY36			●	●		
	CREMA GOLD Crema Gold superior filling with Callebaut Gold chocolate	CALLEBAUT BELGIUM		5 kg Bucket	FMF-GOLD35			●	●		



2. FILLINGS

FAT BASED	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO	
	TINTORETTO BASIC WHITE	White filling neutral taste	CALLEBAUT BELGIUM	 5 kg Block	L00-40-NW			•			
	TINTORETTO BASIC MILK	Brown filling milk chocolate flavor	CALLEBAUT BELGIUM	 5 kg Block	L05-40-M			•			
	TINTORETTO BASIC WHITE	White filling neutral taste	CALLEBAUT BELGIUM	 5 kg Block	L00-40-NW			•			
	TRUFFLE CREAM	Dark chocolate compound filling	CALLEBAUT BELGIUM	 25 kg Box	T11-KH50			•			






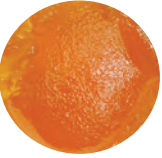
2. FILLINGS

APPLICATIONS

	DESCRIPTION	BRAND/ORIGIN		PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO
WATER BASED	CARAMEL FILL	Pure caramel paste	CALLEBAUT BELGIUM		5 kg Bucket	CARAM-FWF		●			●
CRUNCHY	CARA CRAKINE	Mixture of caramel milk chocolate & toasted cereal base	CACAO BARRY FRANCE		5 kg Bucket	CB-CARA CRAKINE		●			
	CRUNCHY PISTACHIO	Crunchy filling pistachio	SIEBIN GERMANY		3 kg Bucket	2345803		●			
	CRUNCHY RED FRUITS	Crunchy filling red fruits	SIEBIN GERMANY		3 kg Bucket	2345703		●			
	CRUNCHY MANGO PASSIONFRUIT	Crunchy filling mango & passionfruit	SIEBIN GERMANY		3 kg Bucket	2345903		●			



2. FILLINGS

FRUIT BASED	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS					
					MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO
	DOLCE FRUTTA SOURCHERRY Bake & freeze stable fruit filling, 60% whole sourcherries	CESARIN ITALY	 3.2 kg Bucket	CES-641404632			●	●	●	●
	DOLCE FRUTTA BLUEBERRY Bake & freeze stable fruit filling, 60% blueberry pieces	CESARIN ITALY	 3.2 kg Bucket	CES-641456632			●	●	●	●
	DELICIOUS LINE RASPBERRY Raspberry filling for bakery, 35% raspberry	CESARIN ITALY	 6 kg Bucket	CES-638444060			●	●	●	●
	BAKE STABLE PUREE APRICOT Natural apricot puree without pieces	CESARIN ITALY	 6 kg Bucket	CES-636201060			●		●	



2. FILLINGS

FRUIT BASED	2. FILLINGS				APPLICATIONS							
	DESCRIPTION	BRAND/ORIGIN		PACKING	CODE	MOLDING	ENROBING	GANACHE/FILLING	COATING/GLAZING	BAKING	ICE CREAM/GELATO	
	BAKE STABLE PUREE STRAWBERRY	Natural strawberry puree without pieces	CESARIN ITALY		12 kg Bucket	CES-636232120			●		●	
	STRAWBERRY FARCICIOCK	Natural strawberry filling with low water content	CESARIN ITALY		3.5 kg Bucket	CES-639134035			●			
TUTTA FRUTTA WILD FOREST FRUITS	Wild forest fruits (mixed berries). Whole fruits	CESARIN ITALY		2.5 kg Bucket	CES-641732020			●	●	●		



Bakery & Pastry Products

APPLICATIONS



GANACHE / FILLING



COATING / GLAZING



DESSERT



BAKING








DECORATION



ICE CREAM / GELATO

3. BAKERY & PASTRY PRODUCTS

		DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS								
STICKS	EXTRUDED BAKING STICKS	Real chocolate sticks. Bakestable, 8cm x 300 pcs	CACAO BARRY FRANCE		1.6 kg Box	CB-TB-55-8								
	EXTRA LONG EXTRUDED BAKING STICKS	Real chocolate sticks. Bakestable, 28cm	CACAO BARRY FRANCE		5 kg Box	CB-TB154-28								
REAL CHOCOLATE DROPS	BAKING DROPS L	Real dark chocolate drops. Bakestable, 6000-7000/kg	CALLEBAUT BELGIUM		10 kg Bag	VH-9401								
	DARK CHOFFIES	Real dark chocolate drops. Bake & freeze stable. 11000/kg	CALLEBAUT BELGIUM		10 kg Box	P0141362-01B								
	DARK CHUNKS	Dark chocolate chunks. L 10mm / W 10mm / H 6mm	CALLEBAUT BELGIUM		20 kg Bag	P0141330-819								
						GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO			



3. BAKERY & PASTRY PRODUCTS

	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS					
					GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO
REAL CHOCOLATE CHUNKS	White chocolate chunks. L 10mm / W 10mm / H 6mm	CALLEBAUT BELGIUM	 20 Kg Bag	W0011564-498				●		
COMPOUND	Dark compound chocolate drops. Bakestable 8800/kg	BARRY CALLEBAUT ASIA	 25 kg Bag	CHIPPITS					●	
CAKE MIXES	VANILLA SPONGE MIX	SIEBIN GERMANY	 25 kg Bag	1076725			●	●		
	CHOCOLATE BISQUISA, SPONGE MIX	SIEBIN GERMANY	 15 kg Bag	2252015			●	●		
	AMERICAN CAKE MUFFIN	SIEBIN GERMANY	 25 kg Bag	1074225			●	●		



3. BAKERY & PASTRY PRODUCTS

MOUSSES & STABILIZERS	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS								
					GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO			
	CHARLOTTE TIRAMISU	Powdered fresh cream stabilizer for dairy cream cakes, slices & desserts	SIEBIN GERMANY		10 kg Bag	1061010	●		●				
	CHARLOTTE CREAM CHEESE	Powdered fresh cream stabilizer for dairy cream cakes, slices & desserts	SIEBIN GERMANY		1 kg Bag	1051005	●		●				
	LA CRÈME BRULÉE	To prepare desserts à la Crème Brûlée	SIEBIN GERMANY		1 kg Bag	1039201	●		●				
	CRÈME CARAMEL	Fine dessert powder to produce caramel flans & desserts	SIEBIN GERMANY		1 kg Bag	1044501	●		●				
	SCHNELLKREM, BASIC CREAM	Basic cream for butter creams & fat creams	SIEBIN GERMANY		2.5 kg Block	2415010	●		●				
	COLD CUSTARD	Bake & freeze stable cream to fill tortes, puff pastries, choux pastries, Danish pastries & desserts	SIEBIN GERMANY		15 kg Bag	1035015	●		●				
	CHARLOTTE NEUTRAL	Powdered fresh cream stabilizer for dairy cream cakes, slices & desserts	SIEBIN GERMANY		1 kg Bag	1047005	●		●				



3. BAKERY & PASTRY PRODUCTS

CANDIED FRUITS	DESCRIPTION	BRAND/ORIGIN		PACKING	CODE	APPLICATIONS						
						GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO	
	RED CHERRY	Red whole cherries 20/22	CESARIN ITALY		5 kg Box	CES-604055050			●	●	●	
	DARK AMARENO CHERRIES	Dark amareno cherries 20/22	CESARIN ITALY		5 kg Box	CES-605555050			●	●	●	
	MACEDOINE CANDIED CUBES	Macedoine (orange peels, lemon peels, turnip) mix cubes 6x6mm	CESARIN ITALY		5 kg Box	CES-623008050			●	●	●	●
	ORANGE PEEL CUBES	Orange peel cubes 6x6 mm	CESARIN ITALY		5 kg Box	CES-62010305S			●	●	●	●
	CITRONETTES	Lemon peel regular strips	CESARIN ITALY		4 kg Box	CES-63106004S	●		●	●	●	●
CITRONETTES	Hand cut lemon peel strips	SOC CHEF SPAIN		1.5 kg Box	SOC-10-702	●		●	●	●	●	



3. BAKERY & PASTRY PRODUCTS

CANDIED FRUITS	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS							
					GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO		
	ORANGETTES	Orange peel irregular strips	CESARIN ITALY		5 kg Box	CES-631050070	●		●	●	●	●
	ORANGETTES	Orange peel strips	SOC CHEF SPAIN		1.5 kg Box	SOC-10-701	●		●	●	●	●
	ORANGE CANDIED SLICES	Orange candied slices	CESARIN ITALY		5 kg Box	CES-631120050				●		
	ORANGE CANDIED SLICES	Candied & drained orange slices	SOC CHEF SPAIN		5 kg Box	SOC-10-961				●		
	GINGER CANDIED STRIPS	Ginger candied strips	CESARIN ITALY		5 kg Box	CES-632628055	●		●	●	●	●
GINGER CANDIED STRIPS	Clean cut candied ginger strips	SOC CHEF SPAIN		1.5 kg Box	SOC-14-5661	●		●	●	●	●	



3. BAKERY & PASTRY PRODUCTS

	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS																
					GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO											
REHYDRATED FRUITS	APRICOTS	Rehydrated whole apricots	SOC CHEF SPAIN		500 gms Box	SOC-10-602															
					2.5 kg Box	SOC-10-602-1															
	FIGS	Rehydrated whole figs	SOC CHEF SPAIN		500 gms Box	SOC-10-608															
					2.5 kg Box	SOC-10-608-1															
	MANGO	Rehydrated mango slices	SOC CHEF SPAIN		500 gms Box	SOC-10-607															
RIPPLES	RIPPLE STRAWBERRY	Ripple small strawberry	CESARIN ITALY		3.5 kg Bucket	CES-638858210															
	RIPPLE MANGO	Ripple mango with pieces	CESARIN ITALY		3.5 kg Bucket	CES-638838210															
	RIPPLE PASSION	Ripple passion fruit	CESARIN ITALY		3.5 kg Bucket	CES-638859210															



3. BAKERY & PASTRY PRODUCTS

SPECIALITIES	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS					
					GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO
SPECIALITIES	BEE-STING MIX	Powdered Bee-Sting mix for bee-sting toppings & florentines	SIEBIN GERMANY	 12 kg Box	2245012				●	●
	BAKING POWDER	Baking Powder	SOCHEF SPAIN	 700 gms	SOC-14-8600			●	●	
	RIPPLES	RIPPLE STRAWBERRY	Ripple small strawberry	CESARIN ITALY	 3.5 kg Bucket	CES-638858210				●
RIPPLE MANGO		Ripple mango with pieces	CESARIN ITALY	 3.5 kg Bucket	CES-638838210				●	●
RIPPLE PASSION		Ripple passion fruit	CESARIN ITALY	 3.5 kg Bucket	CES-638859210				●	●



3. BAKERY & PASTRY PRODUCTS

SUGAR DERIVATIVES

DESCRIPTION	BRAND/ORIGIN	PACKING	CODE
<p>WHITE ICING & DECOR PASTE</p> <p>White icing sugar paste with neutral sweet vanilla taste</p>	<p>CALLEBAUT BELGIUM</p> 	7 kg Bucket	COW-5031DP
<p>PURE CANE SUGAR FONDANT</p> <p>Pure Sugar cane fondant, white color with shiny velvety effect</p>	<p>LAPED ITALY</p> 	8 kg Bucket	LAP-FONDANT-8
<p>FONDANT</p> <p>Fondant for pastry & confectionery decoration</p>	<p>SOC CHEF SPAIN</p> 	1 kg Bucket	SOC-14-8176
<p>FONDANT POWDER</p> <p>Fondant powder</p>	<p>SOC CHEF SPAIN</p> 	2.5 kg Bucket	SOC-14-8191
<p>INVERTED SUGAR SYRUP</p> <p>Invertoline 81% solid content</p>	<p>LAPED ITALY</p> 	5 kg Bucket	LAP-7158305
<p>TRIMOLINE</p> <p>Unique uncrystallisable inverted sugar with creamy texture</p>	<p>SOC CHEF SPAIN</p> 	1 kg Bucket	SOC-14-8300
<p>GLUCOSE SYRUP</p> <p>Glucose syrup 43/45 Bé</p>	<p>LAPED ITALY</p> 	5 kg Bucket 25 kg Bucket	LAP-GLUC-SYR43 LAP-GLUC-SYR43-25

APPLICATIONS					
GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO
	●			●	
	●	●		●	
	●	●		●	
	●			●	
	●	●		●	●
	●	●		●	●





3. BAKERY & PASTRY PRODUCTS

SUGAR DERIVATIVES

DESCRIPTION	BRAND/ORIGIN	PACKING	CODE
<p>LIQUID GLUCOSE</p> <p>Glucose Syrup</p> <p>SOC CHEF SPAIN</p> 	1 kg Bucket	SOC-14-8310	
<p>DEXTROSE MONOHYDRATE</p> <p>Dextrose powder</p> <p>LAPED ITALY</p> 	10 kg Bag 25 kg Bag	LAP-DEXTROSE-10 LAP-DEXTROSE-25	
<p>DEXTROSE POWDER</p> <p>Fine white sweet dextrose powder</p> <p>SOC CHEF SPAIN</p> 	600 gms Bucket	SOC-14-0066	
<p>ISOMALT</p> <p>Isomalt (E 953)</p> <p>LAPED ITALY</p> 	3 kg Bucket	LAP-ISOMALT-3	
<p>ISOMALT</p> <p>Sweetener with less calorie content than sugar</p> <p>SOC CHEF SPAIN</p> 	700 gms Bucket	SOC-14-8318	
<p>DOLOMITI</p> <p>Non melting icing sugar</p> <p>LAPED ITALY</p> 	5 kg Bag	LAP-DOLOMITI	
<p>ANTI-HUMIDITY SUGAR POWDER</p> <p>Extra white insoluble powder</p> <p>SOC CHEF SPAIN</p> 	700 gms Bucket	SOC-14-8050	

APPLICATIONS					
GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM /GELATO
●	●	●			
●					●
●					●
				●	
				●	
				●	

3. BAKERY & PASTRY PRODUCTS

SUGAR DERIVATIVES	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS						
					GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO	
	MALTITOL	Maltitol powder for sweetening	SOC CHEF SPAIN	 600 gms Bucket	SOC-14-7163	●	●	●	●	●	●
	SORBITOL	Sorbitol powder	SOC CHEF SPAIN	 600 gms Bucket	SOC-14-7164	●		●			
	MANITOL	Manitol powder	SOC CHEF SPAIN	 500 gms Bucket	SOC-14-2019	●	●	●	●	●	●
TREHALOSE	Trehalose powder	SOC CHEF SPAIN	 600 gms Bucket	SOC-14-2027	●	●	●			●	







For more SocChef products and detailed information, please click [here](#)

3. BAKERY & PASTRY PRODUCTS

3. BAKERY & PASTRY PRODUCTS						APPLICATIONS					
GLAZING	DESCRIPTION	BRAND/ORIGIN		PACKING	CODE	GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO
		Ready to use soft cocoa compound coating	SIEBIN GERMANY		12 kg Bucket						
GELS	Ready to use cold setting, clear gel	SIEBIN GERMANY		4 kg Bucket	1086004		●				
	Apricot taste hot gel application	CESARIN ITALY		6 kg Bucket	CES-636901060		●			●	
	Neutral taste hot gel application	CESARIN ITALY		6 kg Bucket	CES-636972060		●				
	Strawberry top gel	CESARIN ITALY		3.5 kg Bucket	CES-638732035		●			●	



3. BAKERY & PASTRY PRODUCTS

		3. BAKERY & PASTRY PRODUCTS				APPLICATIONS					
NATURAL VANILLA	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO	
	VANILLA BEANS	Vanilla beans Madagascar (Bourbon)	AUTHENTIC PRODUCTS FRANCE		50 g Pack 250 g Pack	AP-BOURBON-50 AP-B-BOURBON-250g	●	●	●	●	●
	VANILLA BEANS	Vanilla beans Tahiti (Tahitensis)	AUTHENTIC PRODUCTS FRANCE		100g Pack	AP-TAHITI-100g	●	●	●	●	●
	VANILLA PASTE	Bourbon Madagascar vanilla paste	AUTHENTIC PRODUCTS FRANCE		500g Pack	AP-VANPASTE-500g	●	●	●	●	●
	VANILLA EXTRACT	Vanilla extract with seeds. (200G/L)	AUTHENTIC PRODUCTS FRANCE		500 ML 1 Litre	AP-EXTRACT-500ml AP-EXTRACT-1L	●	●	●	●	●
ESSENCES & AROMAS	MANANA VANILLA ESSENCE	Liquid vanilla essence for flavour	SIEBIN GERMANY		1 L Bottle	1002001	●	●	●	●	●
	ASSORTED AROMAS		DECORELIEF FRANCE								

For more full list of Aromas & Essences from DecoRelief please click here






3. BAKERY & PASTRY PRODUCTS

DAIRY	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS						
					GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	DECORATIONS	ICE CREAM/GELATO	
	WHIPPING CREAM	Fresh UHT Cream, excellent for whipping. 100% natural min. 35% fat content	EVEN FRANCE	 12 L Box	L-EVEN	●	●	●		●	●
	COOKING CREAM	Fresh UHT Cream, 100% natural. min. 15% fat content	EVEN FRANCE	 12 L Box	L-EVEN-15	●					●
	UHT NON-DAIRY CREAM	Non-dairy vegetable cream	SIEBIN BULGARIA	 12 L Box	SBN-NDCREAM-1L	●	●	●		●	
CREAM CHEESE	Cream cheese 80% fat in dry matter	EVEN FRANCE	 12 kg Box	L-CREAM-CHEESE			●	●			



Frazen Pastries
&
Viennoiserie

COATED TART SHELLS

	DESCRIPTION		PACKING	CODE		
EMF BOUTIK PROFESSIONAL PHILIPPINES						
COATED TART SHELLS	MINI ROUND TART SHELLS	Handmade with pure butter. Straight edge coated tart shells <i>*Frozen, requires defrosting prior to use</i>		Ø: 27 mm H: 14 mm 5-7 g / pc. 48 pcs/tray 6 trays/box	EBP-10020026 EBP-10040026 EBP-10030026	<input type="checkbox"/> VANILLA <input type="checkbox"/> CHOCOLATE <input type="checkbox"/> SAVORY
	SMALL ROUND TART SHELLS	Handmade with pure butter. Straight edge coated tart shells <i>*Frozen, requires defrosting prior to use</i>		Ø: 49 mm H: 19 mm 8-10 g / pc. 24 pcs/tray 6 trays/box	EBP-10020027 EBP-10040027 EBP-10030027	<input type="checkbox"/> VANILLA <input type="checkbox"/> CHOCOLATE <input type="checkbox"/> SAVORY
	LARGE ROUND TART SHELLS	Handmade with pure butter. Straight edge coated tart shells <i>*Frozen, requires defrosting prior to use</i>		Ø: 80 mm H: 19 mm 22-24 g / pc. 12 pcs/tray 6 trays/box	EBP-10020028 EBP-10040028 EBP-10030028	<input type="checkbox"/> VANILLA <input type="checkbox"/> CHOCOLATE <input type="checkbox"/> SAVORY
	MINI SQUARE TART SHELLS	Handmade with pure butter. Straight edge coated tart shells <i>*Frozen, requires defrosting prior to use</i>		33x33 mm H: 15 mm 5-7 g / pc. 48 pcs/tray 7 trays/box	EBP-10020029 EBP-10040029 EBP-10030029	<input type="checkbox"/> VANILLA <input type="checkbox"/> CHOCOLATE <input type="checkbox"/> SAVORY
	MEDIUM SQUARE TART SHELLS	Handmade with pure butter. Straight edge coated tart shells <i>*Frozen, requires defrosting prior to use</i>		55x55 mm H: 15 mm 12-14 g / pc. 20 pcs/tray 7 trays/box	EBP-10020030 EBP-10040030 EBP-10030030	<input type="checkbox"/> VANILLA <input type="checkbox"/> CHOCOLATE <input type="checkbox"/> SAVORY



4. FROZEN PASTRIES & VIENNOISERIE

FLAVOURS

VANILLA
CHOCOLATE
SAVORY

DESCRIPTION

PACKING

CODE

EMF BOUTIK PROFESSIONAL PHILIPPINES

COATED TART SHELLS

MINI RECTANGLE
TART SHELLS

Handmade with
pure butter.
Straight edge
coated tart shells

**Frozen, requires defrosting
prior to use*



L 53 x W24 xH16 mm
6-8 g / pc.
44 pcs/tray
7 trays/box

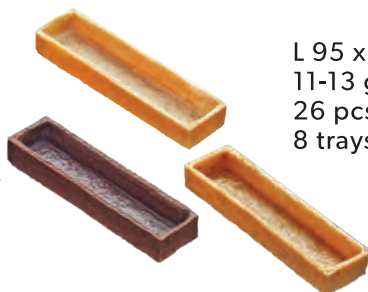
EBP-10020031
EBP-10040031
EBP-10030031



MEDIUM
RECTANGLE
TART SHELLS

Handmade with
pure butter.
Straight edge
coated tart shells

**Frozen, requires defrosting
prior to use*



L 95 x W25 xH14 mm
11-13 g / pc.
26 pcs/tray
8 trays/box

EBP-10020032
EBP-10040032
EBP-10030032



MINI CONES

MINI CONES

Mini Cones
with paper cup,
finger coated

**Frozen, requires defrosting
prior to use*



Ø: 25 mm H: 65 mm
3-5 g / pc.
63 pcs/box

EBP-50020001
EBP-50030002
EBP-50040003



4. FROZEN PASTRIES & VIENNOISERIE

VANILLA
CHOCOLATE
SAVORY

BASKETS, CROISSANTS & DANISH

DESCRIPTION

PACKING

CODE

EMF BOUTIK PROFESSIONAL PHILIPPINES

BASKETS

Baskets
with paper cup,
finger coated

**Frozen, requires defrosting
prior to use*



Ø: 30 mm H: 30 mm
3-5 g / pc.
126 pcs/box

EBP-30020001

EBP-30040003

EBP-30020002

SMALL CROISSANT

Pure butter
straight croissant.
Ready to bake

**Frozen, requires defrosting
& egg wash prior to use*



25 g / pc.
200 pcs/box

EBP-60010001

PAIN AU CHOCOLAT

Pain au
Chocolat

**Frozen, requires defrosting
& egg wash prior to baking*



25 g / pc.
170 pcs/box

EBP-40010004



Frozen Fruits & Purees

APPLICATIONS



GANACHE / FILLING



COATING / GLAZING



DESSERT









BAKING



ICE CREAM / GELATO

5. FROZEN FRUITS & PUREES

PUREES	5. FROZEN FRUITS & PUREES				APPLICATIONS					
		DESCRIPTION		PACKING	CODE	GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	ICE CREAM/GELATO
	CAPFRUIT FRANCE									
	GREEN APPLE GRANNY SMITH	Green apple frozen purée, 10% sugar added		1 kg Tub	CPU-APLGRANY	●	●	●		●
	APRICOT	Apricot frozen purée, 10% sugar added		1 kg Tub	CPU-APRICOT	●	●	●		●
	BANANA	Banana frozen purée, no sugar added		1 kg Tub	CPU-BANANA	●	●	●		●
	BLACKBERRY	Blackberry frozen purée, 10% sugar added		5 kg Tub	CPU-BLACKBERRY-5	●	●	●		●
	BLOOD ORANGE	Blood orange frozen purée, no sugar added		1 kg Tub	CPU-BLOODORANGE	●	●	●		●
	BLUEBERRY	Blueberry frozen purée, unpasteurized, 10% sugar added		1 kg Tub	CPU-BLUBERRY	●	●	●		●








5. FROZEN FRUITS & PUREES

PUREES	DESCRIPTION	PACKING	CODE	APPLICATIONS					
	CAPFRUIT FRANCE				GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	ICE CREAM/GELATO
	COCONUT	Coconut frozen purée, 10% sugar added		1 kg Tub	CPU-COCONUT	●	●	●	●
	FIG PROVENCE	Fig (Provence) frozen purée, 10% sugar added		1 kg Tub	CPU-FIGS	●	●	●	●
	LEMON	Lemon frozen purée, no sugar added		1 kg Tub	CPU-LEMON	●	●	●	●
	LYCHEE	Lychee frozen purée, no sugar added		1 kg Tub	CPU-LYCHEE	●	●	●	●
	MANDARIN	Mandarin frozen purée, no sugar added		1 kg Tub	CPU-MANDARIN	●	●	●	●
MANGO ALPHONSO	Mango (Alphonso) frozen purée, no sugar added		1 kg Tub 5 kg Tub	CPU-MANGO-ALPH CPU-MANGO-ALPH-5	●	●	●	●	



5. FROZEN FRUITS & PUREES





PUREES	5. FROZEN FRUITS & PUREES				APPLICATIONS				
	DESCRIPTION		PACKING	CODE	GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	ICE CREAM/GELATO
	CAPFRUIT FRANCE								
	PASSION FRUIT	Passion fruit frozen purée, no sugar added		1 kg Tub	CPU-PASIONFRUIT	●	●	●	●
	WHITE PEACH	White peach frozen purée, no sugar added		1 kg Tub	CPU-PEACHWHITE	●	●	●	●
	PINEAPPLE	Pineapple frozen purée, no sugar added		1 kg Tub	CPU-PINEAPPLE	●	●	●	●
	RASPBERRY	Raspberry frozen purée, unpasteurized, no sugar added		1 kg Tub 5 kg Tub	CPU-RASPBERRY CPU-RASPBERRY-5	●	●	●	●
	RED SOUR CHERRY GRIOTTE	Red sour cherry Griotte, frozen purée, 10% sugar added		1 kg Tub	CPU-RDSURCHERY	●	●	●	●



5. FROZEN FRUITS & PUREES

		APPLICATIONS				
		GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	ICE CREAM/GELATO
PUREES	CAPFRUIT FRANCE					
	STRAWBERRY	Strawberry frozen purée, 10% sugar added		1 kg Tub 5 kg Tub	CPU-STRAWBERRY CPU-STRAWBERRY-5	● ● ● ● ●
	YUZU	Yuzu frozen purée, no sugar added		1 kg Tub	CPU-YUZU	● ● ● ● ●
INDIVIDUALLY QUICK FROZEN FRUITS (IQF)	GREEN APPLE GRANNY SMITH	Apple Granny Smith dices frozen fruits		1 kg Bag	CFR-APPLEDICE	● ● ● ● ●
	RED FRUITS	Red summer frozen fruits		1 kg Bag	CFR-BERRYMIX	● ● ● ● ●
	WILD BLUEBERRY	Wild blueberry frozen fruits		1 kg Bag	CFR-BLUBRYEAST	● ● ● ● ●
	REDCURRANT	Red currant frozen fruits organic		1 kg Bag	CFR-REDCURRANT	● ● ● ● ●
	RED SOUR CHERRY	Red sour cherry frozen fruits		1 kg Bag	CFR-REDSRCHERRY	● ● ● ● ●
						

5. FROZEN FRUITS & PUREES

INDIVIDUALLY QUICK FROZEN FRUITS (IQF)	DESCRIPTION				APPLICATIONS					
				PACKING	CODE	GANACHE/FILLING	COATING/GLAZING	DESSERT	BAKING	ICE CREAM/GELATO
CAPFRUIT FRANCE										
INDIVIDUALLY QUICK FROZEN FRUITS (IQF)	RASPBERRY	Raspberry Willamette frozen fruits		1 kg Bag	CFR-RASPBRYWILAMETE			●	●	●
	STRAWBERRY	Strawberry frozen fruits		1 kg Bag	CFR-STRAWBERRY			●	●	●
ZEST	LEMON	Frozen lemon zest		500 g Tub	CSP-FRZLEMZEST	●		●	●	●
	ORANGE	Frozen orange zest		500 g Tub	CSP-FRZORGZEST	●		●	●	●



*Textures, Emulsifiers
&
Enhancers*






6. TEXTURES, EMULSIFIERS & ENHANCERS

	DESCRIPTION		PACKING	CODE	
GASTRONOMIC PEARLS	SOC CHEF SPAIN				
	VINEGAR & YUZU PEARLS	Pearls with Modena Vinegar and Yuzu juice		100 gms	SOC-10-17
	MANGO PASSIONFRUIT PEARLS	Pearls with Mango and Passionfruit		100 gms	SOC-10-16
EMULSIONS	GLYCERINE	Glycerine		1 kg	SOC-14-8192
	GLICE EMUL	Glice Emul		500 gms	SOC-14-2005
	SOY LECITHIN EMUL	Soy Lecithin Emul		300 gms	SOC-14-2006
	COLD/HOT FOAM	Cold/Hot Foam		500 gms	SOC-14-2029

For more SocChef products & detailed information, please click here









6. TEXTURES, EMULSIFIERS & ENHANCERS

		DESCRIPTION	PACKING	CODE
JELLIFICATION	SOC CHEF SPAIN			
	AGAR AGAR	Agar Agar	 130 gms 400 gms	SOC-14-801P SOC-14-801
	KAPPA GUM	Kappa Gum	 130 gms 500 gms	SOC-14-2012P SOC-14-2012
	GELLAN GUM	Gellan Gum	 150 gms 400 gms	SOC-14-2011P SOC-14-2011
	IOTA GUM	Iota Gum	 170 gms 600 gms	SOC-14-2013P SOC-14-2013
	YELLOW PECTIN	Yellow Pectin	 600 gms	SOC-14-8285

For more SocChef products & detailed information, please click here








6. TEXTURES, EMULSIFIERS & ENHANCERS

	DESCRIPTION		PACKING	CODE
JELLIFICATION	SOC CHEF SPAIN			
	PECTIN	Pectin	 180 gms 800 gms	SOC-14-8352P SOC-14-8352
	X58 PECTIN	X58 Pectin	 180 gms	SOC-14-8286P
THICKENERS	ALBUMIN	Albumin	 300 gms	SOC-14-2024
	GUAR GUM	Guar Gum	 140 gms	SOC-14-2068P
	XANTHAN GUM	Xanthan Gum	 140 gms	SOC-14-2014P
	POTATO STARCH	Potato Starch	 600 gms	SOC-14-11250

For more SocChef products & detailed information, please click [here](#)









6. TEXTURES, EMULSIFIERS & ENHANCERS

		DESCRIPTION	PACKING	CODE	
THICKENERS	SOC CHEF SPAIN				
	INULIN	Inulin		500 gms	SOC-14-2023
	TEXTURE INULIN	Texture Inulin		500 gms	SOC-14-2033
	ANTI CRYSTALLIZATION SORBET	Anti Crystallization Sorbet		2 kg	SOC-14-8275
	SUPER TEXTURE STABILISER	Super Texture Stabiliser		2 kg	SOC-14-8276
	ARABIC GUM	Arabic Gum		130 gms	SOC-14-2010P

For more SocChef products & detailed information, please click [here](#)



6. TEXTURES, EMULSIFIERS & ENHANCERS

	DESCRIPTION		PACKING	CODE	
ACIDITY	SOC CHEF SPAIN				
	ASCORBIC ACID	Ascorbic Acid		230 gms	SOC-14-0067P
	SORBIC ACID	Sorbic Acid		180 gms	SOC-14-2035P
	CREMOR TARTARE	Cremor Tartare		200 gms	SOC-14-2008P
	CITRIC ACID	Citric Acid		200 gms	SOC-14-0065P
PROTEINS	PRO PEA	Pea Protein		400 gms	SOC-14-2070
	PROPATATA	Potato Protein		300 gms	SOC-14-2032

**For more SocChef products and detailed information,
please click here**

Decorations & Ready To Use

APPLICATIONS



FILLING



BAKING



INCLUSION



ONCLUSION





ICE CREAM/GELATO

7. DECORATIONS & READY TO USE

DECORATIONS & READY TO USE	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS				
					FILLING	BAKING	INCLUSION	ONCLUSION	ICE CREAM/GELATO
PAILLETÉ FEUILLETINE	Fragments of very thin pancakes for pralines, bonbons & pastries	CACAO BARRY FRANCE	 2.5 kg Box	M-7PAIL	●		●		
HAZELNUT BRESILIENNE	Crunchy hazelnut pieces, coated with caramel 37% hazelnuts	CALLEBAUT BELGIUM	 5 kg Bag	NAN-CR-HA3714	●		●	●	●
CARAMEL CHUNKS	Caramel chunks size: 3-5 mm	SOC CHEF SPAIN	 500 gms	SOC-10-109675		●	●	●	
CRISPEARLS DARK	Crispy cereals coated with 70% dark chocolate	MONA LISA BELGIUM	 800 g Bag	MLS-CHD-CC-CRISPEO			●	●	●
CRISPEARLS WHITE	Crispy cereals coated with white chocolate	MONA LISA BELGIUM	 800 g Bag	MLS-CHW-CC-CRISPEO			●	●	●
CRISPEARLS RUBY	Crispy cereals coated with ruby chocolate	MONA LISA BELGIUM	 800 g Bag	MLS-CHR-CC2CRISE0			●	●	●



7. DECORATIONS & READY TO USE

DECORATIONS & READY TO USE	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS					
					FILLING	BAKING	INCLUSION	ONCLUSION	ICE CREAM/GELATO	
	CRISPEARLS MILK	Crispy cereals coated with milk chocolate	MONA LISA BELGIUM	 800 g Bag	MLS-CHM-CC-CRISPEO			●	●	●
	CRISPEARLS SALTED CARAMEL	Crispy cereals coated with salted caramel	MONA LISA BELGIUM	 800 g Bag	MLS-CHF-CC-CCRISEO			●	●	●
	MINI CHOCOLATE CRISPEARLS	Mini crispearls mix	MONA LISA BELGIUM	 425 g Sprinkler	MLS-CHX-CC-MCRISEO			●	●	●
	MINI CHOCROCKS	Small-sized, irregular dark chocolate bits with brute looks	CALLEBAUT BELGIUM	 600 g Sprinkler	CHD-GL24IN-999			●	●	●
FLAKES MILK SMALL	Milk chocolate flakes 1.5 - 2.7mm	CALLEBAUT BELGIUM	 1 kg Bag	SPLIT-4-M			●	●	●	



7. DECORATIONS & READY TO USE

DECORATIONS & READY TO USE	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS					
					FILLING	BAKING	INCLUSION	ONCLUSION	ICE CREAM/GELATO	
	PETA SPARK	Granulated caramel pieces which explode	SOC CHEF SPAIN	 500 gms	SOC-14-2016	●		●	●	
	CHOCO PETA SPARK	Granulated chocolate covered caramel pieces which explode	SOC CHEF SPAIN	 600 gms	SOC-14-2017	●		●	●	
	COCOA NIBS	Pure cocoa nibs	CACAO BARRY FRANCE	 1 kg Bucket	NIBS	●	●	●	●	●
	CRACRIZ	Rice crispies, standard cereal taste, 4mm	GEMEF INDUSTRIES FRANCE	 10 kg Box	CRACRIZ REG STD 10KG	●	●			
	AMARETTI DROPS	Amaretti drops 14-18mm	D'ORSOGNA DOLCIARIA ITALY	 5 kg Box	DOR-A3667		●	●	●	●
	MERINGUE DROPS	Meringue drops 10-13mm	D'ORSOGNA DOLCIARIA ITALY	 7 kg Box	DOR-M3665		●	●	●	●
LOTUS BISCOFF CRUMBLE	Lotus Biscoff crumble	LOTUS BAKERIES BELGIUM	 750 g Bag	LTS-48620	●	●		●	●	









7. DECORATIONS & READY TO USE

APPLICATIONS

FREEZE DRIED & CRYSTALLIZED FRUITS & FLOWERS	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	FILLING	BAKING	INCLUSION	ONCLUSION	ICE CREAM/GELATO	
	ROSE PETAL	Crystallized natural rose petals	FLOR & FLOR FRANCE	 250 g Jar	FLOR-IRP250				●	
	WHOLE RASPBERRY	Whole freeze-dried raspberries	SOC CHEF SPAIN	 400 g Jar	SOC-10-109700-1	●	●	●	●	●
	SLICED STRAWBERRY	Sliced freeze-dried strawberries	SOC CHEF SPAIN	 300 g Jar	SOC-10-109702-1	●	●	●	●	●
	RASPBERRY POWDER	Freeze-dried raspberry powder	SOC CHEF SPAIN	 250 g Jar	SOC-10-109725	●		●	●	●
	STRAWBERRY POWDER	Freeze-dried strawberry powder	SOC CHEF SPAIN	 250 g Jar	SOC-10-109726	●		●	●	●
	RASPBERRY CRISPY	Crispy Raspberries	SOC CHEF SPAIN	 250 g Jar	SOC-10-109724	●		●	●	●
	PASSIONFRUIT CRISPY	Crispy Passionfruit	SOC CHEF SPAIN	 170 g Jar	SOC-10-109715	●		●	●	●
	MANGO CRISPY	Crispy Mango	SOC CHEF SPAIN	 270 g Jar	SOC-10-109714	●		●	●	●
	CAPPUCCINO CRISPY	Crispy Cappuccino	SOC CHEF SPAIN	 200 g Jar	SOC-10-109708	●		●	●	●

7. DECORATIONS & READY TO USE

APPLICATIONS

SUGAR (GUM PASTE) FLOWERS	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	FILLING	BAKING	INCLUSION	ONCLUSION	ICE CREAM/GELATO	
	LARGE WHITE BOUQUETS	12 White flower bouquets assorted designs. Height 20cm	DECORELIEF FRANCE	 Box 12 pcs	DECO-B02				●	
	SMALL WHITE BOUQUETS	20 White flower bouquet assorted designs (10x2). Height 10cm	DECORELIEF FRANCE	 Box 20 pcs	DECO-B112.B				●	
	COLOURED BOUQUETS	20 coloured flower bouquets assorted designs. Height 14cm	DECORELIEF FRANCE	 Box 20 pcs	DECO-B11				●	
	LARGE PINK ROSES	32 large pink roses. ø 4cm	DECORELIEF FRANCE	 Box 32 pcs	DECO-B08				●	
	SMALL PINK ROSES	96 small pink roses. ø 2cm	DECORELIEF FRANCE	 Box 96 pcs	DECO-B07				●	
	ASSORTED ROSES	30 assorted roses with leaves. (10x3) ø 3cm	DECORELIEF FRANCE	 Box 30 pcs	DECO-B09				●	

7. DECORATIONS & READY TO USE

DECORATIONS & READY TO USE	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE	APPLICATIONS					
					FILLING	BAKING	INCLUSION	ONCLUSION	ICE CREAM/GELATO	
	CIGARETTE DENTELLE	Cigarette dentelle rolled wafer	GAVOTTES FRANCE	 990 g Tin	LOC-CIGARETTE-990G					●
	EVENTAIL DENTELLE	Eventail dentelle fan wafer	GAVOTTES FRANCE	 1.5 kg Tin	LOC-FAN-DENTELLE					●
	DARK CHOCOLATE FLAVOUR TOPPING	Topping with dark chocolate flavour for warm & cold use	CALLEBAUT BELGIUM	 1 kg Bottle	TOP-CH-6022			●		●
LOTUS BISCOFF TOPPING	Lotus Biscoff topping sauce	LOTUS BAKERIES BELGIUM	 1 kg Bottle	LTS-47696			●		●	



7. DECORATIONS & READY TO USE

CHOCOLATE CUPS & SHELLS

PACKING

CODE

MONA LISA BELGIUM

DARK
CHOCOLATE
SNOBINETTES



90 pcs
0.43 kg

MLS-CHD-CV-19927E0

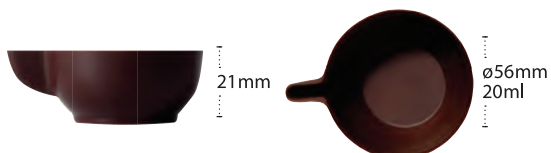
DARK
CHOCOLATE
MINI
SNOBINETTES



90 pcs
0.33 kg

MLS-CHD-CV-19926E0

DARK
CHOCOLATE
ESPRESSO
CUPS



312 pcs
2.18 kg

MLS-CHD-CM-19839E0

DARK
CHOCOLATE
TRUFFLE SHELLS



504 pcs
1.36 kg

MLS-CHD-TS-19950E0

MILK
CHOCOLATE
TRUFFLE SHELLS



504 pcs
1.36 kg

MLS-CHM-TS-19951E0

WHITE
CHOCOLATE
TRUFFLE SHELLS



504 pcs
1.36 kg

MLS-CHW-TS-19952E0



7. DECORATIONS & READY TO USE

		PACKING	CODE
MONA LISA BELGIUM			
CHOCOLATE DECORATIONS	DARK CHOCOLATE MOCHA BEANS	 12mm x 18mm	1 kg MLS-CHF-3D-19953
	DARK CHOCOLATE BUTTERCURLIES	 ø16mm	200 pcs 0.40 kg MLS-CHD-DE-19933E0
	WHITE CHOCOLATE BUTTERCURLIES	 ø16mm	200 pcs 0.40 kg MLS-CHW-DE-19932E0
	DARK CHOCOLATE X-LARGE PENCILS	 200mm	115 pcs 0.90 kg MLS-CHD-PC-19940E0
	MARBLED CHOCOLATE X-LARGE PENCILS	 200mm	115 pcs 0.90 kg MLS-CHX-PC-19943E0
	DARK & WHITE X-LARGE PENCILS	 200mm	115 pcs 0.90 kg MLS-CHX-PC-19944E0



7. DECORATIONS & READY TO USE

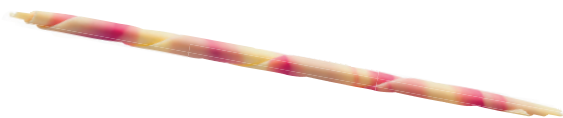
CHOCOLATE DECORATIONS

PACKING

CODE

MONA LISA BELGIUM

PINK
X-LARGE
PENCILS



115 pcs
0.90 kg

MLS-CHX-PC-19954E0

200mm

WHITE & DARK
X-LARGE
PENCILS



115 pcs
0.90 kg

MLS-CHX-PC-19945E0

200mm

RED
WANDS



126 pcs
0.29 kg

MLS-CHW-ST-18973E0

160mm



7. DECORATIONS & READY TO USE

CHOCOLATE SPRINKLES

PACKING

CODE

MONA LISA BELGIUM

MILK
CHOCOLATE
BLOSSOMS



±5mm x ±9mm

2.50 kg

MLS-CHM-BS-22225E0

WHITE
CHOCOLATE
BLOSSOMS



±5mm x ±9mm

2.50 kg

MLS-CHW-BS-19854-74A

DARK
CHOCOLATE
BLOSSOMS



±5mm x ±9mm

2.50 kg

MLS-CHD-BS-19850E0

DARK
CHOCOLATE
SPRING
SHAVINGS



2.50 kg

MLS-CHD-SV-22206E0

MILK
CHOCOLATE
SPRING
SHAVINGS



2.50 kg

MLS-CHM-SV-22233E0

WHITE
CHOCOLATE
SPRING
SHAVINGS







2.50 kg

MLS-CHW-SV-22251E0



Beverages & Snacks

8. BEVERAGES & SNACKS

BEVERAGES	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE
HOT CHOCOLATE	GROUND DARK CHOCOLATE	Genuine Belgian intense drinking chocolate with rich mouth feel CALLEBAUT BELGIUM	 1 kg Tin	CHD-X5226P-X71
	GROUND WHITE CHOCOLATE	Genuine Belgian white drinking chocolate with rich mouth feel CALLEBAUT BELGIUM	 1 kg Tin	CHW-X2929P-X71
	CHOCOLATE DRINK PORTION SACHETS	Traditional chocolate flavoured drink VAN HOUTEN SWEDEN	 100 x 23 g Box	VM-72146-V85
	CHOCOLATE DRINK	Mild & milky chocolate treat with a delightful foam VAN HOUTEN SWEDEN	 10 x 1 kg Box	VM-75965-V17



8. BEVERAGES & SNACKS

SNACKS

SNACKS	DESCRIPTION	BRAND/ORIGIN	PACKING	CODE
CRÊPE DENTELLE CHOCOLAT AU LAIT	200 crêpe dentelle dipped in milk chocolate individually wrapped	GAVOTTES FRANCE	 1 kg Box	LOC-012137
CRÊPE DENTELLE L'AUTHENTIQUE	Plain crêpes dentelles	GAVOTTES FRANCE	 1.25 kg Tin	LOC-CREP-WRAP



*Colorants, Flavourings,
Decorations & Specialties*

MONA LISA STUDIO BELGIUM



Chocolate Decorations



Customization



Colouring Systems



Seasonal Decorations



Powders & Shimmers



Crunchies



Transfer Sheets

For complete Mona Lisa Studio catalogue please click here

9. COLORANTS, FLAVORINGS, DECORATIONS & SPECIALITIES

DÉCO'RELIEF FRANCE

 <p>Colourants</p>	 <p>Metallic Powders</p>	 <p>Gold & Silver Products</p>
 <p>Sprays</p>	 <p>Tools</p>	
 <p>Sugar Flowers</p>		
 <p>Aromas & Flavours</p>		

[For complete DecoRelief catalogue please click here](#)

Moulds & Accessories

PAVONI ITALY



Praline Moulds



Silicone Cake Moulds



60x40 Silicone Moulds



Baking Sheets



Ice Cream



Underliners



Thermo & Magnetic Moulds



Tart Rings



Sprays



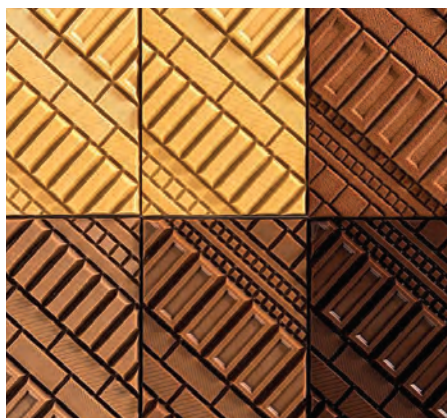
Seasonal Decorations

For complete Pavoni catalogue please click [here](#)

CACAO BARRY FRANCE



Praline & Tablette Moulds



[For complete Cacao Barry moulds catalogue please click here](#)

MARTELLATO ITALY



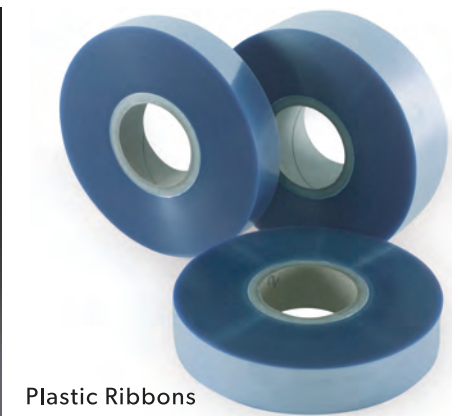
Disposable Cups



Disposable Plates & Trays



Disposable Cutlery



Plastic Ribbons

For complete Martellato catalogue please click [here](#)

Wooden Baking Moulds

9. WOODEN BAKING MOULDS

PANIBOIS FRANCE



[For complete Panibois catalogue please click here](#)

Machinery & Equipment

12. MACHINERY & EQUIPMENT

CHOCOLATE MACHINES

	DESCRIPTION		CODE
PREFAMAC BELGIUM			
MOULDING MACHINE 30	Tempering & moulding machine, 30kg		TEMPER-30
COMPACT MOULDING MACHINE	Tempering & moulding machine, 15 kg		TEMPER-15
COMPACT MOULDING MACHINE 3 IN 1	Compact moulding machine 3IN1, 3x15 kg		TEMPER-3IN1
MELTING TRAY20	Stainless steel melting tray, 20 litres		TREMP-20
MELTING TRAY9X2	Stainless steel melting tray, 2x9 litres		TREMP-9
CHOCOLATE ENROBER BELT	Enrobing Belt 18cm wide, with bolwer and detailer. Mountable on TEMPER-30		ENROB-18
CHOCOLATE FLAKING MACHINE	Flaking Machine adjustable to all sizes		SNIPPER



12. MACHINERY & EQUIPMENT

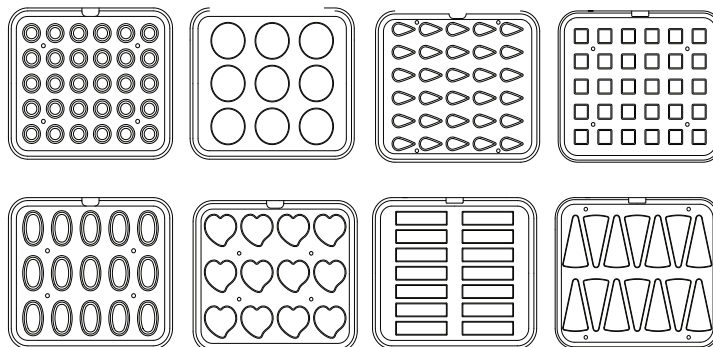
PASTRY EQUIPMENT

	DESCRIPTION	BRAND/ORIGIN	CODE
COOKMATIC	Tartelette machine for sweets & savoury tarts. <i>*Plates sold seperately</i>	PAVONI ITALY	PAV-NEWCOOKMATIC
COOKMATIC SPECIAL	Tartelette machine for sweets & savoury extra high tarts. <i>*Plates sold seperately</i>	PAVONI ITALY	PAV-COOKMATICSPECIAL



PLATES FOR COOKMATIC

Large selection of plates available



**For complete
Cookmatic
catalogue
please click here**



12. MACHINERY & EQUIPMENT

	DESCRIPTION	BRAND/ORIGIN		CODE
PASTRY EQUIPMENT	<p>GUITARE</p> <p>4 frames cutting device with stainless steel table</p>	<p>PREFAMAC BELGIUM</p>		<p>4F-GUITARE</p>
	<p>CHOCOLATE SPRAYING MACHINE</p> <p>Pneumatic gun kit for chocolate with compressor, 3 guns, 3 pots 120 cc, nozzle, hoses, blower & extra large needle & nozzle</p>	<p>DÉCO'RELIEF FRANCE</p>		<p>CH61P</p>
	<p>AIRBRUSH SET</p> <p>Airbrush set with compressor, pipe & airbrush</p>	<p>DÉCO'RELIEF FRANCE</p>		<p>A53P</p>
	<p>MELTING TRAY GREY/ RED</p> <p>Mini Meltinchoc chocolate melter (capacity - 1.8L)</p>	<p>MARTELLATO ITALY</p>		<p>MC09G MC09R</p>
	<p>MELTING TRAY WHITE & BROWN</p> <p>Deep Meltinchoc chocolate melter (capacity - 1.7L)</p>	<p>MARTELLATO ITALY</p>		<p>MC10</p>
	<p>ELECTRIC CAKE TURNTABLE</p> <p>Electric cake turntable spinner (capacity - 15kg)</p>	<p>MARTELLATO ITALY</p>		<p>SPINNER</p>





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