

BAKING FLAVOURS

For doughs and masses





FLAVOURINGS FOR BAKED GOODS

The versatile baking flavours from Dreidoppel give a custom finish to doughs and batters and deliver incomparable taste. Perfectly adapted to a bakery's needs, we offer a complete assortment – perfect for every application.

Whether semiliquid or pasty, powdered or granulated – our wide baking flavour competence guarantees

- homogeneous dispersion
- accurately works
- consistent baking results

With our in-depth knowledge of bakery requirements, we are able to tailor flavourings to the needs of the user time after time – from ideal measurement to baking stability. This is our contribution to support the artisan sector in its creation of customised baked goods.

Worlds of Flavour Variety

On the following pages, we provide an overview of the various „worlds“ in which our baking flavours are grouped.

- Vanilla
- Citrus fruits
- Butter, Cream, Curd
- Flavouring mixtures
- Rum / alcoholic flavours
- Nuts and spices



Dr. Laura Franitza,
Research and Development

„In our everyday life we enjoy numerous foods, which are shaped by their characteristic smell and taste. At Dreidoppel, I analyze exactly the substances that we perceive by our sense organs during consumption. Thereby, a precise determination is essential, because only the perfect interaction of individual substances creates a unique flavour. The analytical data serves as a basis for the development of our baking flavours.“

Flavouring Know-how

Depending on the desired application, different flavourings and consistencies are needed for perfect taste results.



Semiliquid flavourings guarantee an optimal distribution of the flavour throughout the batter or dough and stand out because of their excellent stability for both: baking and freezing.



Pasty food preparations are also suitable for the cold patisserie. Pastes can be blended well in mixtures and are baking and freezing stable.



For especially precise flavouring, highly concentrated **powdered flavourings** are recommended. They are encapsulated and dissipate very slowly – they are therefore ideal for pre-measuring.



Granulates such as the Dreidoppel classics Citroperl and Oraperl develop their matchless tastes during preparation and baking.

Dreidoppel experts are always available to help you select the products best suited to your needs.

The Development process of a Dreidoppel baking flavour illustrated by our new „Hazelnut Europa“

Isolation

At the beginning of Dreidoppel product development, the original food, in this case roasted hazelnuts, undergoes extensive analysis. Relevant flavour elements are first isolated, that is, separated out from other components such as fats and proteins.

Analysis

Our experts then separate and analyse the identified aroma-active substances in the hazelnut. Thanks to specialised technology and years of experience, the exact compounds which are responsible for the typical hazelnut flavour can be identified.

Blending

Our flavourists use the results of the analysis to combine the newly-identified individual compounds into a unique Dreidoppel flavouring composition. Knowledge acquired over many decades helps us adapt the new flavouring to the special needs of the bakery (for example, baking stability and longevity).

Product Testing

Our confectioners test the newly-created hazelnut flavouring in nearly every application, and make adjustments as needed. The in-house sensory testing team tastes and evaluates the new flavouring in the baked goods. The optimisation process is not complete until the new product is perfect.

Sales

From Langenfeld throughout the world – thanks to our internationally-active sales team, consisting of over 40 master bakers and confectioners, the new hazelnut flavouring refines baked goods across the globe.



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VANILLA – QUEEN OF SPICES

Vanilla is one of the very most popular flavourings for baked goods. Natural vanilla flavouring from Dreidoppel comes from the fermented pods of the Bourbon vanilla orchid. This flavouring vanilla from Madagascar is extremely valuable and expensive. Depending on customer requirements, Dreidoppel offers natural bourbon vanilla in addition to more simple quality grades.

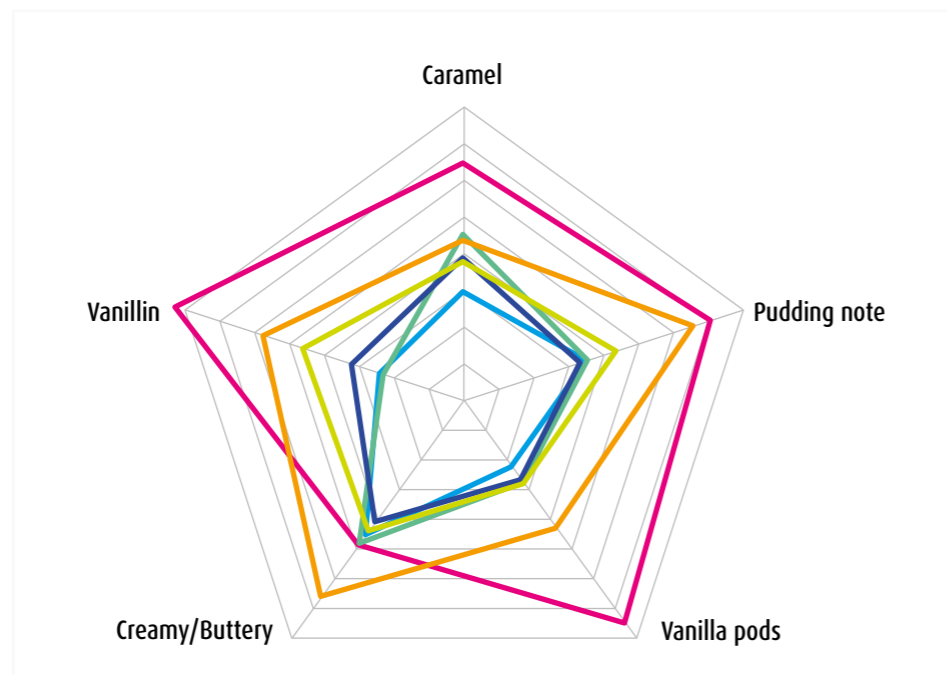
Our vanilla expertise:

- A network of upstream suppliers which has been developed over decades in the complex vanilla market
- Purchase of only classically fermented vanilla with high natural vanillin content
- Preparation of raw materials to customised flavourings with high reliability and baking stability
- Availability of various quality grades, from first-class natural bourbon vanilla to basic vanilla flavouring – suited to every customer requirement

Finely balanced – nuances make the difference

All vanilla flavourings are not created equal. We offer the right vanilla profile for every type of baked good, from vanilla pods to creamy pudding notes.

- Vanilla Bourbon Europa (73904)
- Supranil (16403)
- Scho-Vanil (167703)
- Vanilla Prima (74908)
- Vanilla PRINCESSE (28006)
- Vanilla Europa (71904)



Our vanilla products in the taste comparison

Natural Vanilla Flavourings

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Scho-Vanil	<ul style="list-style-type: none"> • Powdered, natural bourbon vanilla flavour with visible vanilla pods (extract from pods) • Suitable for the preparation of vanilla baked goods ☆ Recommended for: vanilla crescents 	powdered	10 g	0,5 kg	17703
Tri-Vanil	<ul style="list-style-type: none"> • Powdered, natural bourbon vanilla flavour without visible vanilla pods • Suitable for the preparation of vanilla baked goods ☆ Recommended for: preparation of vanilla sugar 	powdered	70 g	0,5 kg	16503
Vanilla Bourbon Europa	<ul style="list-style-type: none"> • First class natural bourbon vanilla flavouring from Madagascar vanilla • With strong vanilla pods profile • Suitable for the preparation of vanilla baked goods ☆ Recommended for: flavouring vanilla cremes 	semiliquid	3-5 g	1,0 kg	73904

Vanilla Flavourings

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Supranil	<ul style="list-style-type: none"> • Concentrated vanilla flavouring in powder form with visible vanilla pods part • Suitable for the preparation of vanilla-flavoured baked goods ☆ Recommended for: biscuits 	powdered	2 g	0,5 kg	16403
Vanilla Europa	<ul style="list-style-type: none"> • Classic baking flavouring with typical familiar vanilla taste • Suitable for the preparation of vanilla-flavoured baked goods ☆ Recommended for: refining sponge cakes and pound cakes 	semiliquid	3 g	1,0 kg 2,5 kg 5,0 kg 10,0 kg	71904 71905 71908 71910
Vanilla Prima	<ul style="list-style-type: none"> • Simple, sweet vanilla flavouring with a light caramel note • Suitable for the preparation of vanilla-flavoured baked goods ☆ Recommended for: refining short pastry 	semiliquid	3 g	5,0 kg 10,0 kg	74908 74910
Vanilla PRINCESSE	<ul style="list-style-type: none"> • Food preparation with strong, sweet-creamy vanilla note • Ideal for cold preparations such as whipped cream and cream fillings • Suitable for the preparation of vanilla-flavoured baked goods ☆ Recommended for: buttercreams 	pasty	3 g	3,0 kg	28006

„When I want to refine baked goods with a full-bodied vanilla note, only the very best will do. That’s why I prefer to use our Vanilla Bourbon Europa, made from high-quality Madagascar vanilla. Thanks to excellent relationships with our brokers, and despite the complex purchasing conditions, the best vanilla is always selected and obtained directly from the fields. This way, only raw materials with the highest quality find their way into our flavourings.“

Michael Arnegger,
Executive Pastry Chef |
Technical Advisor Export





CITRUS FRUITS

Refreshing in summer, invigorating in winter, citrus is popular throughout the year. Depending on the desired taste profile, they can be combined with a wide variety of other flavours – from strong chocolate to sweet nuts flavours or delicate vanilla.

Our Citrus Range:

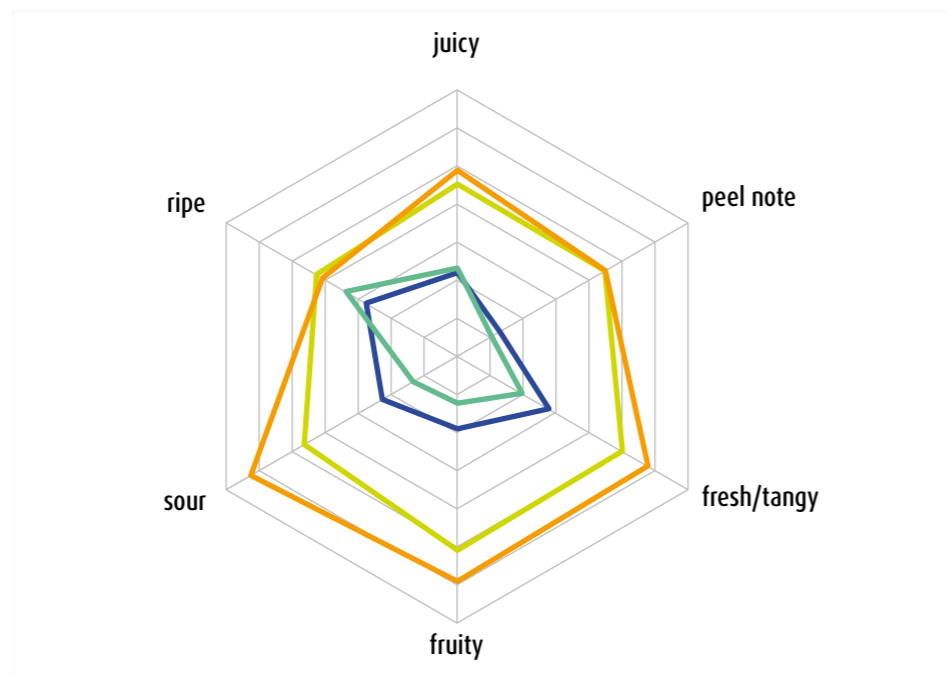
- Lemon: fresh and tangy, delicate-bitter notes or with full fruity flavour, used either as a standalone flavouring or to refine other flavours
- Orange: lends a full-bodied flavour to a wide variety of baked goods and is suitable all year round

Flexible to use and versatile in taste – this is how to create enjoyment.

The suitable composition for every taste

Bring a fresh taste to your baked goods with our citrus flavourings. As you wish, from sour to fruity to tangy.

- Citroperl (17403)
- Lemon Europa (72104)
- Lemon NOBLESSE (27006)
- Lemon Prima (72308)



Our citrus products in the taste comparison

Product name	Product description	Consistency	Dosage per 1,000 g	Package	Item-No.
Lemon Europa	<ul style="list-style-type: none"> • Classic, natural lemon taste with other natural flavourings • with a strong juicy-fresh profile • 1L Lemon Europa contains lemon oil from approx. 170 lemons ☆ Recommended for: lemon cake	semiliquid	3 g	1,0 kg	72104
				2,5 kg	72105
				5,0 kg	72108
Lemon Prima	<ul style="list-style-type: none"> • Simple, fruity lemon taste with balanced peel note ☆ Recommended for: refining short pastry	semiliquid	3 g	5,0 kg	72308
Lemon NOBLESSE	<ul style="list-style-type: none"> • Lemon preparation with lemon oil and juice concentrate • Especially juicy and balanced taste • Juicy alternative to usual lemon peel paste ☆ Recommended for: cheesecake or wine creams	pasty	5-10 g	3,0 kg	27006
				10,0 kg	27010
Citroperl	<ul style="list-style-type: none"> • Long-lasting, natural lemon flavour with other natural flavours with fresh lemon zest note refined with fresh ripe juicy taste • Produced partially by hand, this high quality flavouring develops its full taste through mechanical loads (kneading, mixing etc.) and heat ☆ Recommended for: fruity lemon cakes and fillings	granulated	1-2 g	0,5 kg	17403
Oraperl	<ul style="list-style-type: none"> • Long-lasting, natural orange flavour from high quality, cold-pressed orange peels • Produced partially by hand, this high quality flavouring develops its full taste through mechanical loads (kneading, mixing etc.) and heat ☆ Recommended for: an alternative to orange zest	granulated	1-2 g	0,5 kg	17303

„Lemon gives baked goods an aromatic, fresh note. The taste is particularly intensive when Lemon Europa is used. You can really taste the high proportion of lemon oil from fresh lemons! It's a hint of Italian sunshine for every baked good.“



Rabeh Nasri, Executive Pastry Chef | Technical Advisor Export



BUTTER, CREAM, CURD

Buttery notes, creamy finish or the tart fresh taste of curd: these flavourings provide full flavour, not only in delicious cakes and pastries.

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Butter	<ul style="list-style-type: none"> High quality natural flavouring with typical creamy-fresh butter note and light caramel finish For a fine butter taste ☆ Recommended for: butter biscuits 	semiliquid	5 g	1,0 kg	70504
				2,5 kg	70505
Butter-Cream	<ul style="list-style-type: none"> Basic baking flavouring for a creamy-buttery finishing touch in baked goods ☆ Recommended for: ideal for doughnuts and fritters 	semiliquid	5 g	2,5 kg	73505
Butter-Vanilla	<ul style="list-style-type: none"> Combination of sweet vanilla and creamy butter components ☆ Recommended for: ideal for yeast dough 	semiliquid	5 g	2,5 kg	76505
Cream Cheese 5Plus	<ul style="list-style-type: none"> Baking flavouring agent with fresh tart milk and lemon accents, refined with vanilla Strengthens the curd taste of baked goods pleasantly ☆ Recommended for: from cheese dumplings to cheesecake 	powdered	5 g	1,0 kg	18804
Trisan	<ul style="list-style-type: none"> The Dreidoppel's flavouring classic Buttery, creamy baking flavouring agent with a fine vanilla note to improve the quality of baked goods ☆ Recommended for: crumble cake and pound cake 	powdered	5 g	1,0 kg	16604
				5,0 kg	16608



FLAVOURING MIXTURES

Whether yeast breads, puff pastry, pound cakes or fine pastries: These mixtures give the final touch to baked goods, whether they need strong flavour or delicate refinement.

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Bread Plait	<ul style="list-style-type: none"> Flavouring composition especially formulated for bread plaits with juicy-zesty citrus notes, as well as vanilla and tonka bean ☆ Recommended for: sweet yeast dough plaits 	semiliquid	3 g	5,0 kg	73608
Cake Flavour Europa	<ul style="list-style-type: none"> High quality flavouring composition made from natural flavours with fine vanilla-almond notes and light lemon taste Ideal for all pound cakes, short pastries, yeast doughs and shelf-stable baked goods ☆ Recommended for: refining pound cakes 	semiliquid	3-5 g	1,0 kg	77104
Panettone	<ul style="list-style-type: none"> Flavouring agent for the famous Italian holiday cake, with a fruity-sweet vanilla taste and juicy ripe orange component ☆ Recommended for: Panettone, light pound cake or finest yeast pastry 	semiliquid	3 g	2,5 kg	73005
Yeast Dough Flavour 5plus	<ul style="list-style-type: none"> Flavouring composition with a fresh cream profile and intensive butter note for preparing stretched doughs Easy to measure and simple to use, ideal for pre-weighing ☆ Recommended for: croissants und Danish pastry 	powdered	5 g	5,0 kg	18608
Yeast Dough	<ul style="list-style-type: none"> Flavouring composition especially formulated for yeast doughs with notes of bitter almond and creamy vanilla For puff pastry and heavy yeast doughs with high fat content, e. g. Danish pastry ☆ Recommended for: stollen 	semiliquid	3 g	5,0 kg	70708
				10,0 kg	70710
Yeast Dough Prima	<ul style="list-style-type: none"> Flavouring composition especially formulated for yeast doughs with fine citrus notes as well as bitter almond and vanilla components Ideal for light yeast doughs ☆ Recommended for: „bee sting“ cake 	semiliquid	5 g	25,0 kg	72814



RUM / ALCOHOLIC FLAVOURS

Classic-sweet or pleasantly smoky, sweetly fruity or tangy-fresh: Our alcoholic flavourings lend their delicious accents to a wide range of baking creations.

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Arrak	<ul style="list-style-type: none"> Long-lasting arrack flavouring with a tangy-fresh alcohol note and sweet brandy component Ideal for cake layer soaking syrups and glazes ☆ Recommended for: refining soaking syrups 	semiliquid	3 g	1,0 kg	70104
Rum Europa	<ul style="list-style-type: none"> Classic rum flavouring with a fruity-sweet alcohol note, rounded off by a pleasant vanilla-barrique finish Prepared with genuine Jamaica rum ☆ Recommended for: rum truffle 	semiliquid	3 g	1,0 kg 2,5 kg 5,0 kg 10,0 kg	71104 71105 71108 71110
Rum Prima	<ul style="list-style-type: none"> Simple rum flavouring with a sweet, fruity alcohol taste and balanced vanilla profile Easy to measure and high tolerance for pre-weighing ☆ Recommended for: marble cake 	semiliquid	5 g	5,0 kg	74008

Our „Europa“ Quality Grade

The Europa range distinguishes itself from other flavourings by its high taste intensity and superior bake stability. In addition to the best quality and predominantly natural flavours, the product line will win you over with exceptionally balanced flavour profiles.

Europa-Products

- Bitter Almond Europa (74204)
- Cake Flavor Europa (77104)
- Hazelnut Europa (73304)
- Lemon Europa (72104)
- Rum Europa (71104)
- Vanilla Europa (71904)
- Vanilla Bourbon Europa (73904)



DID YOU KNOW?



NUTS AND SPICES

Christmas baking is full of variety, with typical spices: This flavouring assortment will give stollen, biscuits and all kinds of fine baked goods their incomparable taste.

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Bitter Almond	<ul style="list-style-type: none"> Classical bitter almond flavouring with balanced profile ☆ Recommended for: pound cakes and sponge cakes 	semiliquid	3 g	1,0 kg	70404
Bitter Almond Europa	<ul style="list-style-type: none"> High-quality natural flavouring with fine almond taste ☆ Recommended for: flavouring sponge cakes 	semiliquid	3-5 g	1,0 kg	74204
Christstollen Flavour (Christmas fruit loaf)	<ul style="list-style-type: none"> Typical Christmas spice flavouring, with notes of vanilla, cinnamon, cardamom and citrus, especially suited for heavy yeast doughs ☆ Recommended for: stollen and lebkuchen 	powdered	4 g	1,5 kg	17925
Cinnamon	<ul style="list-style-type: none"> Fine, natural cinnamon flavouring with an intense sweet cinnamon bark taste Suitable for the preparation of cinnamon baked goods ☆ Recommended for: apple filling 	semiliquid	3 g	1,0 kg	78704
Hazelnut Europa	<ul style="list-style-type: none"> High quality natural flavouring, especially bake stable ☆ Recommended for: flavouring nut and chocolate baked goods 	semiliquid	10 g	1,0 kg	73304
Rose Water	<ul style="list-style-type: none"> Flowery rose flavouring with a fruity sweet citrus component ☆ Recommended for: Ideal for refining almond dough and persipan 	semiliquid	3 g	1,0 kg	31704
Spekulatius, light (spiced biscuits)	<ul style="list-style-type: none"> Familiar classic spekulatius flavouring with sweet cinnamon bark notes and balanced spice profile. Especially developed for light doughs. ☆ Recommended for: butter spekulatius 	powdered	3 g	1,5 kg	17825
Tonka Bean	<ul style="list-style-type: none"> Traditional tonka bean taste with a sweet, caramely vanilla note and light woody druff taste. For flavouring sponge cakes ☆ Recommended for: pyramid cake 	semiliquid	5 g	1,0 kg 2,5 kg	72404 72405
Zimtino	<ul style="list-style-type: none"> Natural, powdered cinnamon flavouring with a subtle cinnamon bark component Fulfills legally-prescribed cumarin levels ☆ Recommended for: cinnamon-flavoured baked goods such as cinnamon rolls 	powdered	20 g	1,0 kg	15104



Modern in tradition

Since 1899, we have been the specialist for the development and production of fruity and sweet flavourings. As a traditional company with 12 decades of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration.

From Langenfeld into the world

Our wide product range, from cream stabilisers to baking mixes to flavourings and pastes for fine pastry, lightens daily operations in bakeries and confectionaries, and is exported from Langenfeld (Rhineland) all over the world.

Our core competence: taste

With over 80 different pastes for fine pastry and flavourings – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of customised creations, from delicate cakes to efficient traybakes. Dreidoppel – Ideas for good taste! Since 1899.

Discover our product range for more creativity in bakeries, pastry shops and ice-cream parlours at www.dreidoppel.de