



PASTES FOR FINE PASTRY

For cream, buttercream, dough and more

3 DREIDOPPEL
IDEAS FOR GOOD TASTE. SINCE 1899.

SUITABLE FOR ALL APPLICATIONS

Customised flavourings are the basis of a varied product range. The intense flavours provided by Dreiboppel pastes for fine pastry ensure maximum variety and have a wide range of applications.

GLAZES

FRUIT FILLINGS

FONDANT

FRUIT SPREADS

DOUGHS

MASSES

CHOCOLATES

MARZIPAN

DESSERTS

ICE CREAM

CONFECTIONERY

CREMES

SYRUPS

GANACHE

CREAM

AND MANY MORE

Serving trends begins with the choice of baking ingredients!

Today's consumers want products to be more „natural“: This applies to cakes and pastries as well. Fulfill these demands from the start, when selecting ingredients!

We make it easy for you; nearly all of the Pastes adhere to our Dreiboppel Clean Label Standard!

Most Dreiboppel Pastes are

- Free from artificial colouring and preservatives
- Free from modified starch
- Free from further additives (except for citric acid)



Gluten-free products

Products, that are marked as „gluten-free“ contain less than 20 mg gluten per 1 kg in the end product (<20 ppm), according to Regulation (EU) No. 828/2014. For those products we guarantee:

- We use gluten-free raw materials.
- We control our gluten-free products as part of our monitoring program.

Additional information about processing gluten-free baked goods you find in our brochure (scan QR code) or on our website: www.dreiboppel.de

Gluten
FREE



OUR PASTES FOR FINE PASTRY

More than 60 different kinds

All natural flavours

Suitable for all applications

No artificial colours or preservatives

Provides both: flavour and colour

3 DREIDOPPEL

23820

LAVENDEL LAVENDER

KONDITOREIPASTE | PASTE

1kg (2.2 lbs)

NEW DESIGN

Now pretty in white

For decades, the brown jar has been the flagship of our pastes for fine pastry. With the new label design, the pastes now shine in a contemporary white jar. Users can look forward to fresh variety images, optimized readability and a clear, stringent structure.

More than 60 different kinds are constantly being developed and refined, backed by 120 years of experience, and offer a toolkit full of flavour variety.

- Consistent quality
- Prepared with selected ingredients
- For high success and product reliability
- With pasty consistency for optimal dispense

This is how we support the professionals in creating their own, individual tastes in cakes and baked goods.

OUR PASTES FOR FINE PASTRY IN MANY DIFFERENT FLAVOURS

Native and exotic fruits

Product name	Product description	with pieces	bake stable	Clean Label	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Amarena*	<ul style="list-style-type: none"> Amarena cherry preparation with the fruity taste of Italy Contains amarena cherry pieces 	✓	✓	✓	✓	✓	50 g	1,0 kg	29104
Apple*	<ul style="list-style-type: none"> Apple preparation with a fully ripe flavour note With apple pulp 		✓	✓	✓	✓	50 g	1,0 kg	22304
Apricot*	<ul style="list-style-type: none"> Apricot preparation with the taste of ripe fruit For 100 g paste we use approx. 93 g apricots 	✓	✓	✓	✓	✓	50 g	1,0 kg	20604
NEW! Aronia Cassis*	<ul style="list-style-type: none"> Cassis preparation with chokeberry extract Contains 15 % concentrated blackcurrant juice und 11 % chokeberry extract 			✓	✓	✓	50 g	1,0 kg	48170
Banana*	<ul style="list-style-type: none"> Banana preparation with a full-bodied fruity sweetness With banana pulp 		✓		✓	✓	50 g	1,0 kg	20204
Blackberry*	<ul style="list-style-type: none"> Food preparation with the taste of native berries With blackberry pulp 		✓	✓	✓	✓	50 g	1,0 kg	27304
Blueberry*	<ul style="list-style-type: none"> Blueberry preparation with the characteristic flavour of wild berries For 100 g paste we use approx. 123 g blueberries 	✓	✓	✓	✓	✓	50 g	1,0 kg	21304
Cherry (Morello)*	<ul style="list-style-type: none"> Cherry preparation with juicy cherry flavour For 100 g paste we use approx. 107 g sour cherries 	✓	✓	✓	✓	✓	30-50 g	1,0 kg	20504
Coconut*	<ul style="list-style-type: none"> Coconut preparation with the creamy taste of coconut pulp 		✓	✓		✓	50-70 g	1,0 kg	19904
Coconut with pieces	<ul style="list-style-type: none"> Coconut preparation with 30 % coconut flakes 	✓	✓			✓	90 g	5,0 kg	22808
Cranberry*	<ul style="list-style-type: none"> Cranberry preparation with 30 % concentrated cranberry juice 		✓	✓	✓	✓	50 g	1,0 kg	29804
Elderberry*	<ul style="list-style-type: none"> Elderberry preparation with a light floral finish For 100 g paste we use approx. 87 g elderberries 		✓	✓	✓	✓	50 g	1,0 kg	28204
NEW! Kiwi*	<ul style="list-style-type: none"> Kiwi preparation with colour with fruity-sourish taste 		✓		✓	✓	50 g	1,0 kg	27830
Lemon*	<ul style="list-style-type: none"> Lemon preparation with a juicy-sour flavour note For 100 g paste we use approx. 98 g lemon juice 		✓	✓	✓	✓	30-50 g	1,0 kg	20304
Lime*	<ul style="list-style-type: none"> Lime-lemon preparation with a typical lime taste 		✓	✓	✓	✓	50 g	1,0 kg	25104
Mandarin*	<ul style="list-style-type: none"> Mandarin preparation with a light tangy note from the zest For 100 g paste we use approx. 303 g mandarins 		✓	✓	✓	✓	30-50 g	1,0 kg	21004
Mango*	<ul style="list-style-type: none"> Mango preparation with an exotic taste of the ripe fruit With mango pulp 		✓	✓	✓	✓	30-50 g	1,0 kg	29304
Orange*	<ul style="list-style-type: none"> Orange preparation with a sun-ripened taste For 100 g paste we use 58 g of orange juice 		✓	✓	✓	✓	30-50 g	1,0 kg	20104



Native and exotic fruits

Product name	Product description	with pieces	bake stable	Clean Label	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Peach*	<ul style="list-style-type: none"> Food preparation with an aromatic note of ripe fruit With 17 % peach pieces 	✓	✓	✓	✓	✓	50 g	1,0 kg	22104
Peach-Passionfruit*	<ul style="list-style-type: none"> Peach-Passionfruit preparation with a sweet, exotic taste and bits of peach For 100 g paste we use approx. 113 g passionfruit 	✓	✓	✓	✓	✓	50 g	1,0 kg	24104
Pear*	<ul style="list-style-type: none"> Food preparation with a ripe juicy taste With Williams Christ brandy and pear pulp 		✓	✓	✓	✓	30-50 g	1,0 kg	21104
Pineapple*	<ul style="list-style-type: none"> Pineapple preparation with fruity, exotic flavour With pineapple pieces and juice concentrate 	✓	✓	✓	✓	✓	30-50 g	1,0 kg	20904
Pink Grapefruit*	<ul style="list-style-type: none"> Pink Grapefruit preparation with a fresh-tart taste and strong pink colour For 100 g paste we use approx. 60 g grapefruit juice 			✓	✓	✓	50 g	1,0 kg	27820
Pomegranate*	<ul style="list-style-type: none"> Pomgranate preparation with tangy, fruity taste and intensive colour For 100 g paste we use approx. 232 g pomegranate 		✓	✓	✓	✓	50 g	1,0 kg	49904
Raspberry*	<ul style="list-style-type: none"> Food preparation with a ripe juicy flavour For 100 g paste we use approx. 132 g raspberries 		✓	✓	✓	✓	50 g	1,0 kg	20804
Rhubarb*	<ul style="list-style-type: none"> Rhubarb preparation with fresh, fruity and slightly sour taste and orange red colour With 30 % rhubarb pulp 			✓	✓	✓	50 g	1,0 kg	26004
Sea Buckthorn*	<ul style="list-style-type: none"> Preparation with sea buckthorn pulp and a typical acidic flavour Has a fine orange note to round off the taste 		✓	✓	✓	✓	50 g	1,0 kg	43504
Strawberry*	<ul style="list-style-type: none"> Strawberry preparation with a ripe juicy flavour With strawberry pulp and strawberry juice concentrate 		✓	✓	✓	✓	50 g	1,0 kg 3,0 kg	20704 20706

Floral notes

Product name	Product description	with pieces	bake stable	Clean Label	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Elderblossom*	<ul style="list-style-type: none"> Elderblossom preparation with a fragrant flowery note Contains elderblossom extract 		✓		✓	✓	50 g	1,0 kg	43704
Hibiscus*	<ul style="list-style-type: none"> Hibiscus preparation with a berry-like, slightly flowery and tart taste Contains hibiscus extract 			✓	✓	✓	50 g	1,0 kg	24320
Lavender*	<ul style="list-style-type: none"> Lavender preparation with pleasant flowery, spicy-perfumed notes Contains lavender extract 			✓	✓	✓	50 g	1,0 kg	23820
Rose*	<ul style="list-style-type: none"> Flavour preparation with fine rose taste With natural rose flavour and other natural flavours 			✓	✓	✓	50 g	1,0 kg	25320

Coffee notes

Product name	Product description	with pieces	bake stable	Clean Label	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Cappuccino	<ul style="list-style-type: none"> Coffee preparation with typical cappuccino flavour For 100 g paste we use approx. 77 g coffee 		✓	✓	✓	✓	30 g	1,0 kg	25204
Espresso*	<ul style="list-style-type: none"> Food preparation with typical espresso flavour With a light chocolate note 		✓	✓	✓	✓	50 g	1,0 kg	26704
Latte Macchiato*	<ul style="list-style-type: none"> Food preparation with the typical flavour combination of espresso and milk 		✓	✓	✓	✓	50 g	1,0 kg	28104
Mocha	<ul style="list-style-type: none"> Coffee preparation with a strong roasted flavour With 39 % heavily roasted, finely ground coffee beans 		✓		✓	✓	10 g	1,0 kg	23904
Tiramisu*	<ul style="list-style-type: none"> Food preparation with the typical taste of the classic Italian dessert 		✓	✓		✓	50 g	1,0 kg	24004

Chocolate, cookie and caramel varieties

Product name	Product description	with pieces	bake stable	Clean Label	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Butter Biscuit	<ul style="list-style-type: none"> Food preparation for the flavouring of fine bakery wares, desserts and edible ices with butter biscuit taste 		✓			✓	50 g	1,0 kg	29450
Caramel	<ul style="list-style-type: none"> Caramel preparation with a delicate roasted flavour and gold-brown colour With caramel syrup 		✓	✓	✓	✓	5 g	1,0 kg	21604
Creme de Cacao	<ul style="list-style-type: none"> Cocoa preparation with strong bitter flavour With 40 % cocoa powder 		✓	✓	✓	✓	30 g	3,0 kg	20406
Toffee	<ul style="list-style-type: none"> Food preparation with typical colour and taste of cream caramel With condensed milk and caramel syrup 			✓		✓	50 g	1,0 kg	41904
Truffle-Praline*	<ul style="list-style-type: none"> Food preparation for flavouring truffle ganache Delicate hazelnut flavour, with a touch of Jamaica rum 		✓	✓	✓	✓	50 g	1,0 kg	21204

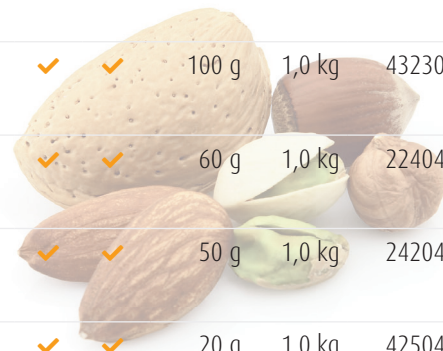


Aromatic Spices

Product name	Product description	with pieces	bake stable	Clean Label	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Creme de Menthe*	<ul style="list-style-type: none"> Mint oil preparation with the fresh taste of mint With natural mint oil 		✓	✓	✓	✓	20 g	1,0 kg	22904
Ginger*	<ul style="list-style-type: none"> Ginger preparation with notes of lemon, slightly spicy With ginger pulp and natural ginger oil 		✓		✓	✓	50-100 g	1,0 kg	45504
Vanilla BOURBON	<ul style="list-style-type: none"> Bourbon Vanilla preparation with natural bourbon vanilla flavour 		✓	✓	✓	✓	3 g	1,0 kg 3,0 kg 10,0 kg	21804 21806 21810
Vanilla Morony	<ul style="list-style-type: none"> Food preparation with natural bourbon vanilla flavour and visible bits of extracted vanilla pod powder 		✓	✓	✓	✓	7 g	1,0 kg	22004

Nut varieties

Product name	Product description	with pieces	bake stable	Clean Label	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Hazelnut, with pieces	<ul style="list-style-type: none"> Hazelnut preparation with 15 % hazelnut pieces Made from hazelnut pulp 	✓	✓	✓	✓	✓	60 g	3,0 kg	23306
Hazelnut, without pieces	<ul style="list-style-type: none"> Hazelnut preparation with intensive nutty flavour Made from hazelnut pulp 		✓	✓	✓	✓	40 g	3,0 kg	22206
Pistachio 100	<ul style="list-style-type: none"> Pistachio pulp with colour 		✓		✓	✓	100 g	1,0 kg	43230
Pistachio, without pieces	<ul style="list-style-type: none"> Food preparation with delicious smooth pistachio flavour Complemented with bitter almond flavour 		✓	✓	✓	✓	60 g	1,0 kg	22404
Roasted Almond	<ul style="list-style-type: none"> Almond preparation with the typical taste of burnt almonds With almond pulp 		✓		✓	✓	50 g	1,0 kg	24204
Walnut	<ul style="list-style-type: none"> Walnut preparation tasting of roasted nuts With walnut pulp 		✓	✓	✓	✓	20 g	1,0 kg	42504



Alcohol specialties

Product name	Product description	with pieces	bake stable	Clean Label	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Advocaat*	<ul style="list-style-type: none"> Eggnog preparation with the classic popular taste With 30 % egg brandy 		✓	✓		✓	50 g	1,0 kg 5,0 kg	24704 24708
Amaretto*	<ul style="list-style-type: none"> Amaretto preparation with the typical note of bitter almond With 22 % Amaretto liqueur 		✓	✓	✓	✓	50 g	1,0 kg	26204
Burgundy-Punsch*	<ul style="list-style-type: none"> Food preparation with a delicate wine punch flavour With original Jamaica rum 		✓	✓	✓	✓	20 g	1,0 kg 3,0 kg	21504 21506
Calvados*	<ul style="list-style-type: none"> Calvados preparation with a fruity apple flavour With apple juice concentrate and 25 % genuine Calvados 		✓	✓	✓	✓	50 g	1,0 kg	42704
Cherry Brandy*	<ul style="list-style-type: none"> Kirsch preparation for genuine classic recipes With 55 % original Black Forest kirsch from Ortenau 		✓		✓	✓	50 g	1,0 kg 5,0 kg	21704 21708
Creme Napoleon*	<ul style="list-style-type: none"> Brandy preparation with full-bodied flavour With 57 % brandy 		✓		✓	✓	20 g	1,0 kg	20004
Irish Cream*	<ul style="list-style-type: none"> Irish Cream liqueur preparation with the typical taste of whisky and cream With real Irish Cream liqueur 			✓		✓	50 g	1,0 kg	26504
Marc de Champagne*	<ul style="list-style-type: none"> Marc de Champagne preparation with a refined champagne taste With 30 % Marc de Champagne (champagne brandy) 		✓	✓	✓	✓	40-60 g	1,0 kg	29204
Pear*	<ul style="list-style-type: none"> Food preparation with a ripe juicy taste With Williams Christ brandy and pear pulp 		✓	✓	✓	✓	50 g	1,0 kg	21104
Prosecco*	<ul style="list-style-type: none"> Prosecco preparation with a fruity sparkling white wine taste With real Prosecco 			✓	✓	✓	50 g	1,0 kg	23004
Rum JAMAICA*	<ul style="list-style-type: none"> Rum preparation with the taste of a Caribbean vacation With 20 % original Jamaica rum 		✓	✓	✓	✓	5-15 g	1,0 kg 3,0 kg 10,0 kg	21904 21906 21910



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 confectioneries, 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

