

FINE PASTRY

Assortment



Our core competence: taste

With over 100 different pastes for fine pastry and flavours, diverse mixes, cream stabilizers and many more – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of customized creations, from delicate cakes to efficient traybakes.

Discover our assortment.



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Dreidoppel: Quality, certainly

We use the best raw materials for our products, employ controlled manufacturing processes (FSSC Food Safety System Certification 22000) and work together as a team of people that not only love their job, but who live it daily.



The Dreidoppel range

Always up to date and ideal for your digital archive: The Dreidoppel assortment for download. Simply scan the QR code or visit our website www.dreidoppel.de.



Clean Label à la Dreidoppel

Most of our Pastes and Fonds are Clean Label à la Dreidoppel. That means, in this products are:

- No artificial colours
- No preservatives
- No modified starch
- No 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.dreidoppel.de





FOR DOUGHS AND BATTERS BAKING FLAVOURS

The versatile baking flavours from Dreiboppel 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

Vanilla

Natural Vanilla Flavour

Product name	Product description	Consistency	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Scho-Vanil	<ul style="list-style-type: none"> • Powdered, natural bourbon vanilla flavouring with extracted vanilla powder • Suitable for the preparation of vanilla baked goods ☆ Recommended for: vanilla crescents	powdered	✓	✓	10 g	0,5 kg	17703
TriVanil	<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: to flavour decoration sugar	powdered	✓	✓	5-10 g	0,5 kg	16503
Vanilla Bourbon Europa*	<ul style="list-style-type: none"> • First class natural bourbon vanilla flavour 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 Flavour

Product name	Product description	Consistency	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Supranil	<ul style="list-style-type: none"> • Concentrated, powdered vanilla flavour with visible vanilla pods content • Suitable for the preparation of baked goods with vanilla taste ☆ Recommended for: biscuits	powdered	✓	✓	2 g	0,5 kg	16403
Vanilla Europa*	<ul style="list-style-type: none"> • Classic baking flavour with typical familiar vanilla taste • Suitable for the preparation of baked goods with vanilla taste ☆ 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 flavour with a light caramel note • Suitable for the preparation of baked goods with vanilla taste ☆ Recommended for: refining shortcrust 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 custards • Suitable for the preparation of baked goods with vanilla taste ☆ Recommended for: buttercreams	pasty	✓	✓	3 g	3,0 kg	28006

Citrus Fruits

Product name	Product description	Consistency	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Lemon Europa*	<ul style="list-style-type: none"> • Classic, natural lemon taste with other natural flavours • 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 2,5 kg 5,0 kg	72104 72105 72108
Lemon Prima*	<ul style="list-style-type: none"> • Simple, fruity lemon taste with balanced peel note ☆ Recommended for: refining shortcrust pastry	semiliquid	✓	✓	3 g	5,0 kg	72308
Lemon NOBLESSE	<ul style="list-style-type: none"> • Food preparation with lemon oil and juice concentrate • Especially juicy and balanced taste • Juicy alternative to usual lemon peel paste ☆ Recommended for: cheesecake or lemon tarts	pasty	✓	✓	5-10 g	3,0 kg	27006
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 flavour develops its full taste through mechanical loads (kneading, mixing etc.) and heat ☆ Recommended for: an alternative to lemon zest	granulated	✓	✓	1-2 g	0,5 kg 2,0 kg 5,0 kg 20,0 kg	17403 17466 17408 17467
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 flavour 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

Butter, Cream, Curd

Product name	Product description	Consistency	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Butter*	<ul style="list-style-type: none"> High quality natural flavour 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 flavour for a creamy-buttery finishing touch in baked goods ☆ Recommended 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: yeast dough 	semiliquid	✓	✓	5 g	2,5 kg	76505
JoMix	<ul style="list-style-type: none"> Flavoured Food Preparation With skimmed milk yoghurt powder ☆ Recommended for: cream, cremes, pound cakes, for many yoghurt ideas 	powdered		✓	30 g	1,5 kg	16325
Cream Cheese 5Plus	<ul style="list-style-type: none"> Baking flavour agent with fresh tart milk and lemon accents, refined with vanilla taste Strengthens the curd taste of baked goods pleasantly ☆ Recommended for: cheese and curd dumplings, cheesecake 	powdered		✓	5 g	1,0 kg	18804
Trisan*	<ul style="list-style-type: none"> The Dreidoppel's flavour classic Buttery, creamy baking flavour 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

Flavour Know-how

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



Semiliquid flavours 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 flavours** 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.

Flavour Mixtures

Product name	Product description	Consistency	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Bread Plait	<ul style="list-style-type: none"> Flavour composition especially formulated for bread plaits with juicy-zesty citrus notes, as well as vanilla and tonka bean taste ☆ Recommended for: sweet yeast dough plaits 	semiliquid	✓	✓	3 g	5,0 kg	73608
Panettone*	<ul style="list-style-type: none"> Flavour 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"> Flavour composition with a fresh cream profile and intensive butter note for preparing puff pastry 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"> Flavour 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"> Flavour 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

Product name	Product description	Consistency	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Arrak*	<ul style="list-style-type: none"> Long-lasting arrack flavour 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 flavour 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	71104
						5,0 kg	71108
						10,0 kg	71110
Rum Prima*	<ul style="list-style-type: none"> Simple rum flavour with a sweet, fruity alcohol taste and balanced vanilla profile Easy to measure and high tolerance for pre-weighing ☆ Recommended for: pound cakes 	semiliquid	✓	✓	5 g	5,0 kg	74008

Nuts and Spices

Product name	Product description	Consistency	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Bitter Almond	<ul style="list-style-type: none"> Classical bitter almond flavour 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 flavour 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 flavour, 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 flavour 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
Gingerbread	<ul style="list-style-type: none"> Fine flavour preparation with gingerbread flavour and a note of cinnamon bark taste ☆ Recommended for: flavouring gingerbread dough 	powdered	✓	✓	20 g	2 x 750 g	55025
Pumpkin Spice*	<ul style="list-style-type: none"> Natural cinnamon flavouring with other natural flavourings ☆ Recommended for: pumpkin pies, apple pies, versatile applications 	semiliquid	✓	✓	5-10 g	1,0 kg	74440
Rose Water*	<ul style="list-style-type: none"> Flowery rose flavour 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 flavour 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 woodruff 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 flavour with a subtle cinnamon bark component ☆ Recommended for: cinnamon-flavoured baked goods such as cinnamon rolls 	powdered	✓	✓	20 g	1,0 kg	15104



FOR DOUGHS AND MASSES BAKING INGREDIENTS

Our baking ingredients are a real help and support in many areas of the working day:

- Easy to use basic mixtures for the most common layers
- Egg-white base powder for the preparation of meringue
- Basic mixture for efficient production of crunchy cake toppings, florentines etc.

Trust the experience of our experts!

Product name	Product description	Basic recipe	vegan	gluten-free	Package	Item-No.
Bake Filling Variant	<ul style="list-style-type: none"> Powdered basic mixture for manufacturing bake stable fillings No hollow baking Machine accessible 	1.000 g Bake Filling Variant, 500-700 ml water, Paste for fine pastry or baking flavour at will			12,5 kg	46022
Bienetta	<ul style="list-style-type: none"> Basic mixture for florentines, traditional German Bee-Sting cake, nutcracker and crunchy toppers of all kinds 				10 x 0,6 kg	33518
Eisan	<ul style="list-style-type: none"> Egg-white base powder with sugar For meringues 	160 g Eisan, 1.000 ml water, 2.000 g sugar		✓	2,0 kg	30781
Gourmet Eierguss	<ul style="list-style-type: none"> Multi-purpose basic flan mix For the preparation of sweet and savory fillings such as quark masses, vegetable pies, quiche, onion cake, ... 				10,0 kg	43610
Macaroon Variant	<ul style="list-style-type: none"> Premix for making macaroon-like baked goods or coconut macaroons with the addition of coconut flakes No need to roast the mass Long shelf life 	750 g Macaroon Variant, 350 g Grated coconut 250 ml Water, boiling			10,0 kg	47770
Oat Mix	<ul style="list-style-type: none"> More than 50 % whole grain oats in the cereal content Refined with rye malt Good processing and baking ability as well as stability Warm brown colour in the baked dough 	1.000 g Oat Mix, 400 g Edible Oil, 400 g Water			12,5 kg	47880

Baking Ingredients

Product name	Product description	Basic recipe	vegan	gluten-free	Package	Item-No.
Sacher Mix	<ul style="list-style-type: none"> Basic mixture for the preparation of high-quality Sacher cake Contains 24 % chocolate Ideal for chocolate cake 	1.000 g Sacher Mix, 300 g butter, 500 ml water			12,5 kg	40222
SandRühr Premium	<ul style="list-style-type: none"> Basic mix for sand masses with long freshness For the production of juicy sheet cake, sand cake, stable layers for fruit slices, muffins and pound cake 	600 g SandRühr Premium, 400 g flour, 400 g edible oil, 400 ml water			20,0 kg	43113
Meringue Mix	<ul style="list-style-type: none"> Powdered product for rational production of meringue masses Perfect stability of the meringue even after a few days 	1.000 g Meringue Mix, 500 ml water			10,0 kg	68390
Spezialmassen Mix	<ul style="list-style-type: none"> Basic mix for a big variety of traditional layers and pastries 				12,5 kg	40922
Spice Cake „Gewürzkuchen“	<ul style="list-style-type: none"> High-quality spice flavour preparation with a sweet cinnamon- and strong cocoa note For the production of juicy and long-lasting fresh spice pastries Contains special baking powder that allows a uniform pastry surface 	240 g Spice Cake, 650 g sugar, 700 g wheat flour, 650 g eggs, 650 g edible oil, 400 ml milk	✓		3 x 1,0 kg	14906
Waffle Mix	<ul style="list-style-type: none"> For the manufacturing of delicious, fresh waffles Either in a heart shape or as a trendy bubble waffle 	1.000 g Waffle Mix, 800 ml water or milk			10,0 kg	43922



For crunchy treats and toppers

Bienetta is our basic mix for florentines, traditional German Bee-Sting cake, nutcracker and crunchy toppers of all kinds.

Just mix 50 % Bienetta and 50 % almonds, nuts, sesame, coconut flakes etc. and bake at approx. 200° C for approx. 8-10 minutes.

Bienetta:
Item No. 33518
10 x 0,6 kg



FOR DAIRY CREAM AND MOUSSES PASTES FOR FINE PASTRY

Our pastes for fine pastry have a wide range of applications and are suitable for flavouring dairy cream, mousses and fillings. Discover our variety of flavours:

- Native and exotic fruits
- Chocolate and caramel varieties
- Alcohol specialties
- Floral notes
- Aromatic Spices
- Coffee notes
- Nut varieties

Our pastes allow precise control of colour and taste intensity by dosing.

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

* Alcohol declared in ingredients list

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.
Coconut*	• Coconut preparation with the creamy taste of coconut pulp		✓	✓		✓	50-70 g	1,0 kg	19904
Coconut with pieces	• Coconut preparation with 30 % coconut flakes	✓	✓			✓	90 g	5,0 kg	22808
Cranberry*	• Cranberry preparation with 30 % concentrated cranberry juice		✓	✓	✓	✓	50 g	1,0 kg	29804
Elderberry*	• Elderberry preparation with a light floral finish • For 100 g paste we use approx. 87 g elderberries		✓	✓	✓	✓	50 g	1,0 kg	28204
Kiwi*	• Kiwi preparation with colour with fruity-sourish taste		✓		✓	✓	50 g	1,0 kg	27830
Lemon*	• 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*	• Lime-lemon preparation with a typical lime taste		✓	✓	✓	✓	50 g	1,0 kg	25104
Mandarin*	• 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*	• Mango preparation with an exotic taste of the ripe fruit • With mango pulp		✓	✓	✓	✓	30-50 g	1,0 kg	29304
Orange*	• 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
Peach*	• Food preparation with an aromatic note of ripe fruit • With 17 % peach pieces	✓	✓	✓	✓	✓	50 g	1,0 kg	22104
Peach-Passionfruit*	• 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*	• Food preparation with a ripe juicy taste • With Williams Christ brandy and pear pulp		✓	✓	✓	✓	30-50 g	1,0 kg	21104
Pineapple*	• Pineapple preparation with fruity, exotic flavour • With pineapple pieces and juice concentrate	✓	✓	✓	✓	✓	30-50 g	1,0 kg	20904
Pink Grapefruit*	• 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*	• 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*	• Food preparation with a ripe juicy flavour • For 100 g paste we use approx. 132 g raspberries		✓	✓	✓	✓	50 g	1,0 kg	20804
Rhubarb*	• 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*	• 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*	• 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*	• Elderblossom preparation with a fragrant flowery note • Contains elderblossom extract		✓		✓	✓	50 g	1,0 kg	43704
Hibiscus*	• Hibiscus preparation with a berry-like, slightly flowery and tart taste • Contains hibiscus extract			✓	✓	✓	50 g	1,0 kg	24320
Lavender*	• Lavender preparation with pleasant flowery, spicy-perfumed notes • Contains lavender extract			✓	✓	✓	50 g	1,0 kg	23820
Rose*	• 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	• Coffee preparation with typical cappuccino flavour • For 100 g paste we use approx. 77 g coffee		✓	✓	✓	✓	30 g	1,0 kg	25204
Espresso*	• Food preparation with typical espresso flavour • With a light chocolate note		✓	✓	✓	✓	50 g	1,0 kg	26704
Latte Macchiato*	• Food preparation with the typical flavour combination of espresso and milk		✓	✓	✓	✓	50 g	1,0 kg	28104
Mocha	• Coffee preparation with a strong roasted flavour • With 39 % heavily roasted, finely ground coffee beans		✓		✓	✓	10 g	1,0 kg	23904
Tiramisu*	• 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	• Food preparation for the flavouring of fine bakery wares, desserts and edible ices with butter biscuit taste		✓			✓	50 g	1,0 kg	29450
Caramel	• Caramel preparation with a delicate roasted flavour and gold-brown colour • With caramel syrup		✓	✓	✓	✓	5 g	1,0 kg	21604
Creme de Cacao	• Cocoa preparation with strong bitter flavour • With 40 % cocoa powder		✓	✓	✓	✓	30 g	3,0 kg	20406

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.
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

Our pastes for fine pastry

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.





FOR DAIRY CREAM AND MOUSSES CREAM STABILIZER

With our cream stabilizers, mousses or toppings for cakes and traybakes stay stable in the display for a long time. Our neutral variants offer maximum flexibility in terms of creativity and taste. Just add any of our pastes for fine pastry. With our Fond Royal Clean Label range we offer more than 20 perfectly matched flavours – from fruity to refreshing to full-bodied chocolate. You can rely on the easy preparation and consistently high product quality in everyday working life.

Cream Stabilizer, neutral

Product name	Product description	Basic recipe	vegan	gluten-free	Package	Item-No.
Fond Royal CL Neutral	<ul style="list-style-type: none"> Serves as a base for diverse flavours 	200 g Fond, 250 ml water to 1.000 g cream		✓	2 x 2,5 kg 25,0 kg	12466 12467
Fond Royal Veggie Neutral	<ul style="list-style-type: none"> Without gelatine, purely vegetable Suitable for vegan recipes Serves as a base for different flavours 	Basic recipe classic: 200 g Fond, 250 ml water to 1.000 g cream Basic recipe vegan: 250 g Fond, 250 ml water to 1.000 g whipped, vegan cream	✓	✓	2 x 2,5 kg	10408

Our Fond Royal CL Neutral works great with our over 60 pastes for fine pastry.

Professional Tip



Cream Stabilizer, neutral

Product name	Product description	Basic recipe/ Dosage	vegan	gluten-free	Package	Item-No.
Sanett	<ul style="list-style-type: none"> Powdered, warm-soluble gelatine for binding cream and mousse The prepared sanett solution is processed warm like conventional gelatine Optionally for stock solution: store cool and re-heat Ideal in combination with our pastes for fine pastry 	40 g Sanett, 80 ml hot water to 1.000 g cream		✓	2 x 2,5 kg 8 x 2,5 kg	33066 33023
Sanett Bovine	<ul style="list-style-type: none"> Powdered, warm-soluble bovine gelatine for binding cream and mousse The prepared sanett solution is processed warm like conventional gelatine Optionally for stock solution: store cool and re-heat Ideal in combination with our pastes for fine pastry 	40 g Sanett Bovine, 80 ml hot water to 1.000 g cream		✓	2 x 2,5 kg 8 x 2,5 kg	37866 37813
Sanett Veggie	<ul style="list-style-type: none"> Powdered, hot-soluble, plant-based cream stabilizer for binding cream and mousse Prepared Sanett Solution is processed in a similar way to conventional gelatine. 	40 g Sanett Veggie, 80 ml hot water to 1.000 g cream	✓	✓	2 x 2,5 kg	47990
Stabifix F	<ul style="list-style-type: none"> Liquid cream stabilizer for decoration cream Ideal for use in a cream blaster 	10 g to 1.000 g cream	✓	✓	1,0 l 5,0 l	31904 31908

In 4 easy steps to absolute flavour variety!

With Sanett and our pastes for fine pastry



1. Mix 2 parts hot water (80° C) into 1 part Sanett.



2. Keep the prepared Sanett solution warm (working temp. approx. 40°C).



3. Mix Sanett solution and our pastes for fine pastry, fold into whipped cream.



4. Turn the prepared mousse into individual rings or cups. Allow to cool approx. 3 hours before serving.

Fond Royal CL, fruity

Product name	Product description	Basic recipe	gluten-free	Package	Item-No.
Baked Apple	<ul style="list-style-type: none"> For the preparation of a cream filling with baked apple taste With a spicy note and apple pieces 	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	14066
Buttermilk-Lemon	<ul style="list-style-type: none"> For the preparation of a buttermilk-lemon-cream filling 	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	46620
NEW! Cherry Ayran	<ul style="list-style-type: none"> For the preparation of a cherry-yoghurt creamfilling with a salty note 	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	48130
Lemon	<ul style="list-style-type: none"> Fresh, fruity lemon taste 	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12166
Mango Lassi	<ul style="list-style-type: none"> With the taste of ripe mango and fresh yoghurt For the preparation of a cream filling Mango Lassi Type 	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	17166
Orange	<ul style="list-style-type: none"> Fruity, fresh and slightly peely taste For the preparation of a cream filling Orange Type 	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	12566
Peach-Passionfruit	<ul style="list-style-type: none"> With peach pieces and passion fruit juice concentrate 	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12766
Raspberry	<ul style="list-style-type: none"> With raspberry pieces 	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12366
Strawberry	<ul style="list-style-type: none"> With strawberry pieces 	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12266
Wild Berries	<ul style="list-style-type: none"> Typical, fruity, slightly sour berry taste With different fruit pieces 	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	13466

Fond Royal CL, Dairy Products

Product name	Product description	Basic recipe	gluten-free	Package	Item-No.
Buttermilk-Lemon	<ul style="list-style-type: none"> For the preparation of a buttermilk-lemon-cream filling 	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	46620
NEW! Cherry Ayran	<ul style="list-style-type: none"> For the preparation of a cherry-yoghurt creamfilling with a salty note 	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	48130
Cream-Cheese	<ul style="list-style-type: none"> With spray-dried curd 	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg 25,0 kg	13066 13067
Mango Lassi	<ul style="list-style-type: none"> With the taste of ripe mango and fresh yoghurt For the preparation of a cream filling Mango Lassi Type 	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	17166
Mascarpone	<ul style="list-style-type: none"> With 16 % mascarpone powder (corresponds to 30 % mascarpone) 	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	12966
Sour Milk Type	<ul style="list-style-type: none"> For the preparation of cream filling with sour milk taste Can be combined with many sour milk products 	400 g Fond, 300 ml water to 1.000 g cream and 1.000 g sour milk products	✓	2 x 2,5 kg	16066
Yoghurt-Cream	<ul style="list-style-type: none"> With spray-dried yoghurt 	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg 25,0 kg	13266 13267

Fond Royal CL, Chocolate, nuts and more

Product name	Product description	Basic recipe	gluten-free	Package	Item-No.
Advocaat Type	<ul style="list-style-type: none"> Aromatic advocaat flavour and bright colouring 	200 g Fond, 125 ml water, 125 g advocaat to 1.000 g cream	✓	2 x 2,5 kg	16966
Café au Lait	<ul style="list-style-type: none"> For the preparation of a coffee cream filling 	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	46420
Chocolate	<ul style="list-style-type: none"> With cocoa for incomparable chocolate flavour 	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12066
Hazelnut	<ul style="list-style-type: none"> With hazelnut pieces With typical full-bodied, slightly roasted hazelnut flavour 	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	12608
Stracciatella	<ul style="list-style-type: none"> Sweet and creamy vanilla note with little dark chocolates plates 	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	13166
Tiramisu	<ul style="list-style-type: none"> For the preparation of a cream filling Tiramisu Type With 16 % mascarpone powder (corresponds to 30 % mascarpone) 	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	13766
White Chocolate	<ul style="list-style-type: none"> For the preparation of a white chocolate cream filling With 30 % white chocolate powder 	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	46720





FOR DAIRY CREAM AND MOUSSES

CREAM MARMORIAS

Aromatic taste and intense, natural colour – without artificial colourants. This is how our cream marmorias convince and provide tasty highlights and colourful eye-catchers in your counter. The products are specially composed for the application in cream. You only have to marble the whipped cream!

Product name	Product description	vegan	gluten-free	Package	Item-No.
Lemon*	<ul style="list-style-type: none"> Especially composed for the application in dairy cream Without artificial colourants! For 100 g Marmorias we use approx. 102 g citrus fruits 	✓	✓	3,0 kg	52906
Peach-Passionfruit*	<ul style="list-style-type: none"> Especially composed for the application in dairy cream Without artificial colourants! For 100 g Marmorias we use approx. 105 g peach and passionfruit 	✓		3,0 kg	50906
Strawberry*	<ul style="list-style-type: none"> Especially composed for the application in dairy cream Without artificial colourants! For 100 g Marmorias we use approx. 102 g strawberries 	✓	✓	3,0 kg	51006



FOR FILLINGS AND CREAMS

FRUIT FILLINGS

Our fruit fillings „Paradiso Fruit Delight“ offer excellent taste, perfect consistency and a unique fruit experience. Our „Fruchtback“ assortment is the efficient, but equally delicious variant in the popular varieties apple or cherry. They can be ideally processed in dosing systems.

Fruit Filling „Paradiso Fruit Delight“

Product name	Product description	vegan	gluten-free	Package	Item-No.
Apricot	<ul style="list-style-type: none"> Bake- and cut stable, with fruit pieces 	✓	✓	6,0 kg	31118
Blueberry PLUS	<ul style="list-style-type: none"> Bake stable, with whole fruits (with preservatives) 	✓		6,0 kg	32218
Cherry	<ul style="list-style-type: none"> Bake- and cut stable, great for high cakes 	✓		6,0 kg	31218
Peach	<ul style="list-style-type: none"> Bake stable, with fruit pieces 	✓		6,0 kg	32118
Red Currant	<ul style="list-style-type: none"> Bake stable, with whole fruits 	✓		6,0 kg	31818
Strawberry	<ul style="list-style-type: none"> Bake stable, with aromatic, whole strawberries 	✓	✓	6,0 kg	34318

Fruit Filling

Product name	Product description	vegan	gluten-free	Package	Item-No.
Apple Special	<ul style="list-style-type: none"> Great for high apple cakes, bake-, cut- and freeze stable 	✓	✓	13,0 kg	37688
Fruchtback Apple	<ul style="list-style-type: none"> Bake-, cut- and freeze stable, with fruit pieces 	✓	✓	13,0 kg	36788
Fruchtback Cherry	<ul style="list-style-type: none"> Bake-, cut- and freeze stable, with whole fruits 	✓	✓	14,0 kg	35926



FOR FILLINGS AND CREAMS

POWER FILLINGS AND FLAVOURS

Our Power Fillings are excellent fillings and convince by strong aroma and a real colour experience. Combine Power Filling Neutral with our more than 50 pastes for fine pastry to achieve more diversity in your fine pastry products.

Power Fillings

Product name	Product description	vegan	gluten-free	Package	Item-No.
Amarena-Cherry	<ul style="list-style-type: none"> Jelly filling with Amarena cherry flavour Fresh-fruity taste 	✓	✓	5,0 kg	38708
Neutral	<ul style="list-style-type: none"> Neutral jelly filling Individual taste through the addition of our pastes for fine pastry 	✓	✓	5,0 kg	36008
Peach-Passionfruit	<ul style="list-style-type: none"> Jelly filling with peach and passionfruit flavour Fruity and tangy taste 	✓	✓	5,0 kg	32908

Flavours for Fillings

Product name	Product description	Consistency	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
Apple	<ul style="list-style-type: none"> Apple flavour with a juicy, ripe fruit note and a light fresh green peel component For steamed and dried apples 	liquid	✓	✓	3 g	1,0 l	76604
Strawberry SENGAs*	<ul style="list-style-type: none"> Natural flavour with beetroot juice concentrate With colouring effect 	liquid	✓	✓	20 g	1,0 l	40304
Cherry CERISE	<ul style="list-style-type: none"> Natural flavour with beetroot juice concentrate With colouring effect 	liquid	✓	✓	5 g	1,0 l	42404



FOR FILLINGS AND CREAMS

CUSTARD CREAMS

The taste of freshly cooked cream in traditional pastries instantly awakens childhood memories in each of us. With our range of powders you bring successful traditional and modern taste to your pastries.

Product name	Product description	Basic recipe	vegan	gluten-free	Package	Item-No.
Crème Brulee	<ul style="list-style-type: none"> Dessert powder to achieve an excellent, traditional Crème Brûlée 	100 g Crème Brulee, 350 ml milk, cold, 350 ml cream, liquid			5 x 1,0 kg	15504
Crème Tradition	<ul style="list-style-type: none"> Vanilla flavoured powder for the preparation of traditionally cooked cream Crème Tradition is suitable as a base for butter cream, for setting cheesecake and can be processed with cream pasteuriser Use Crème Tradition for filling baked cakes, yeast pastries, danish pastries etc. 	80-100 g Crème Tradition, 100 g sugar, 1.000 ml milk	✓	✓	10,0 kg	33811
Crème Tradition TK	<ul style="list-style-type: none"> Powder for the preparation of traditionally cooked cream With natural bourbon vanilla flavour Creamy-sweet vanilla cooking taste Strong contours, no leakage with frosted fillings Suitable for the production of fruit fillings Ideal for processing with cream pasteuriser (easy machine removal) 	80-100 g Crème Tradition TK, 100 g sugar, 1.000 ml milk	✓		20,0 kg	34490
Custard Powder for fruit	<ul style="list-style-type: none"> Powder for binding homemade fruit fillings Bake- and freeze stable Unique shine supports the fruity taste Ideal for processing with cream pasteuriser 	320-400 g Custard Powder for fruit, 1.000 ml water/fruit juice, 400-600 g sugar, 3.500 g fruits	✓		10,0 kg	38810



FOR FILLINGS AND CREAMS

COLD CREAMS AND OTHER MASSES

Quickly beat a buttercream for a cake or a creamy filling? With our cold creams and other products creamy fillings and masses succeed safely, quickly and easily.

Product name	Product description	Basic recipe	vegan	gluten-free	Package	Item-No.
Buttercream Base	<ul style="list-style-type: none"> Cold cream powder for easy and quick preparation of traditional German butter cream Suitable with our pastes for fine pastry 	400 g Buttercream Base, 1.000 ml water, 1.000 g tempered butter			12,5 kg	34611
Cheesecake Mix	<ul style="list-style-type: none"> Basic mix for typical cheesecake, freeze stable Just beat, put in the fridge and done. To use with different dairy products like cream cheese, yoghurt etc. 	500 g Cheesecake Mix, 0-50 g Sugar, 500 ml Water (45 °C), 850 g Custard		✓	2 x 2,5 kg	18966
Creme Bavarette	<ul style="list-style-type: none"> Basic powder for Bavarian Cream and other fillings For processing with Creme Variant or dairy cream 	700 g Creme Bavarette, 1.500 ml water, 1.000 g Creme Variant			10,0 kg	33910
Creme Classic	<ul style="list-style-type: none"> Whippable, freeze stable cold cream with cream-vanilla taste Suitable for producing high quality cream fillings 	400 g Creme Classic to 1.000 ml water			12,5 kg	33611
Creme Ideal	<ul style="list-style-type: none"> Bake- and freeze stable cold cream Perfect for producing delicate creams with a delightful vanilla-taste Use cream to fill pudding pretzels, puff pastries etc. 	400 g Creme Ideal to 1.000 ml water			10,0 kg 25,0 kg	33718 33767
Fill&Gloss	<ul style="list-style-type: none"> Instant jelly powder Consistency and sweetness is individually adjustable Unique brilliant gloss and creamy texture Suitable for use with machines, bake- and freeze stable Various combinations with all Dreidoppel Pastes 	200-250 g Fill&Gloss, sugar at will to 1.000 ml liquid	✓	✓	2 x 2,5 kg	46310
Vegan Whip	<ul style="list-style-type: none"> Vegetable whipping cream powder High stability and whipping volume Light mouthfeel 	500 g powder + 750 ml Water (0-5 °C)	✓	✓	10,0 kg	67980



FOR FILLINGS AND CREAMS

FAT CREAM AND CARAMEL

Our bake stable, ready-to-use, chocolaty creams or the real butter caramel convince as filling in danish pastries, long-life pastries but also in cream and cream slices or pies.

Product name	Product description	vegan	gluten-free	Package	Item-No.
Butter Caramel	<ul style="list-style-type: none"> Bake- and cut stable caramel crème for the production of cakes, slices, pastries and chocolates Genuine butter caramel, traditionally cooked Lightly heat for easier processing 		✓	6,0 kg	45118
Creme Variant	<ul style="list-style-type: none"> Liquid vegetable fat cream for the preparation of fillings for cakes and traybakes For light, fluffy and contour-true creams Can be whipped with milk as well 		✓	12 x 1,0 kg	30027
Nougette	<ul style="list-style-type: none"> Bake stable and ready-to-use nougat cream Versatile for the preparation of fillings for croissants, danish pastries, long-life pastries and as a filling in cream and cream pastries Nougette can be whipped with butter or margarine 		✓	12,5 kg	41122
Schogette	<ul style="list-style-type: none"> Bake stable and ready-to-use chocolate cream, with a strong, chocolate taste Versatile for the preparation of fillings for croissants, danish pastries, long-life pastries and as a filling in cream and cream pastries Schogette can be whipped with butter or margarine 	✓		12,5 kg	43422



FOR GLAZES GLAZES

From ready-to-use chocolate- and fat-creams to ready-to-use jelly glazes and fondant masses to our new Fill&Gloss that can be used to create trendy mirror glazes – our coatings are suitable for a wide variety of cake and pastry creations.

Product name	Product description	Basic recipe	vegan	gluten-free	Package	Item-No.
Alpine Milk Schokoladino	<ul style="list-style-type: none"> Contains 15 % alpine milk powder Ready-to-use alpine milk chocolate cream for coating, filling and decoration Cut-stable 			✓	5,0 kg	43208
Blancoladino	<ul style="list-style-type: none"> Ready-to-use white compound cream for coating, filling and decoration Cut-stable 			✓	6,0 kg	41518
Top Fondant	<ul style="list-style-type: none"> Ready-to-use fondant mixture, can be processed directly out of the bucket Saves the application of apricotur 	Heat Top Fondant with 10 % water or apply directly to the hot pastry	✓	✓	7,0 kg	13619
Fill&Gloss	<ul style="list-style-type: none"> Instant jelly powder Consistency and sweetness is individually adjustable Unique brilliant gloss and creamy texture Suitable for use with machines, bake- and freeze stable Versatile combinations with all Dreidoppel Pastes 	200-250 g Fill&Gloss, sugar at will to 1.000 ml liquid, 160 g Sanett solution	✓	✓	2 x 2,5 kg	46310
Schokoladino	<ul style="list-style-type: none"> Ready-to-use chocolate cream for coating, filling and decoration Cut-stable 		✓		6,0 kg	36818
Topglanz Plus	<ul style="list-style-type: none"> Ready-to-use jelly glaze can be processed directly out of the bucket Neutral taste, transparent, clear (with preservatives) 		✓	✓	6,0 kg	44018



GELLING AND BINDING AGENTS JELLY GLAZES

Which jelly glaze do you need for your offer? Our powdered gelling agents are particularly well suited for the production of cut-resistant cake glazes. The pasty and geltype jellies are characterized by a delicate mouthfeel. The strength of the finished jelly glaze can be controlled individually by the amount of liquid. All jelly glazes are glossy, high transparent and easy to use.

Product name	Product description	Basic recipe	Consistency	vegan	gluten-free	Package	Item-No.
CentoGel Neutral	<ul style="list-style-type: none"> Transparent gelling agent with a sweet, fruity-fresh apricot flavour Suitable for spraying machines 	100 g CentoGel, 300 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	39666
CentoGel Red	<ul style="list-style-type: none"> Red gelling agent with sweet wild berry touch Suitable for spraying machines 	100 g CentoGel, 300 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	39766
Doppelgel A	<ul style="list-style-type: none"> Highly concentrated gelling agent Crystal clear Tasteless 	20 g Doppelgel A, 250-300 g sugar to 1.000 ml water	powdered	✓		1,5 kg 2 x 2,5 kg 20,0 kg	30325 30366 30313
Doppelgel Strawberry	<ul style="list-style-type: none"> Concentrated strawberry-red gelling agent Special flavour for glazing strawberry tarts 	50 g Doppelgel Strawberry, 250-300 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	36966
Gel Doro	<ul style="list-style-type: none"> Transparent gelling agent powder with neutral taste 	100 g Gel Doro, 400 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	66720
Gelina 100	<ul style="list-style-type: none"> Neutral gelling agent powder, transparent and clear Reheatable, acid-stable, freeze-stable Suitable for machines High stiffness and stability with a pleasantly tender mouthfeel 	100 g Gelina 100, 400 g sugar to 1.000 ml water	powdered	✓	✓	2 x 2,5 kg	46320

Jelly Glazes

Product name	Product description	Basic recipe	Consistency	vegan	gluten-free	Package	Item-No.
Gelina 100 Red	<ul style="list-style-type: none"> Red gelling agent powder with sweet wild berry taste Reheatable, acid-stable, freeze-stable Suitable for machines High stiffness and stability with a pleasantly tender mouthfeel 	100 g Gelina 100 Red, 400 g sugar to 1.000 ml water	powdered	✓	✓	2 x 2,5 kg	46330
Gelina 100 Yellow	<ul style="list-style-type: none"> Flavoured yellow glazing powder Reheatable, acid-stable, freeze-stable Suitable for machines High stiffness and stability with a pleasantly tender mouthfeel 	100 g Gelina 100 Yellow, 400 g sugar to 1.000 ml water	powdered	✓	✓	2 x 2,5 kg	46350
Nappage Apricot	<ul style="list-style-type: none"> Transparent, apricot colour and flavour For glazing fruits and apricotur 	1.000 g Nappage Apricot to 700-1.000 ml water	gel-type	✓	✓	15,0 kg	34212
Nappage Neutral	<ul style="list-style-type: none"> Transparent, clear, slightly fruity taste 	1.000 g Nappage Neutral to 700-1.000 ml water	gel-type	✓	✓	15,0 kg	34012
Nappage Red	<ul style="list-style-type: none"> Transparent, red colour and fruity flavour For glazing fruits 	1.000 g Nappage Red to 700-1.000 ml water	gel-type	✓	✓	15,0 kg	34112
Sprühfix Apricot	<ul style="list-style-type: none"> Viscous, ready-to-use jelly, with an apricot taste For apricotur 	as required	liquid, ready-to-use	✓		13,0 kg	37988
Top Gel 50	<ul style="list-style-type: none"> Clear gelling agent with neutral taste Very high stiffness 	50 g Top Gel 50, 250-300 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	30466
Topglanz Plus	<ul style="list-style-type: none"> Ready-to-use jelly glaze can be processed directly out of the bucket Neutral taste, transparent, clear (with preservatives) 	as required	gel-type, ready-to-use	✓	✓	6,0 kg	44018



GELLING AND BINDING AGENTS

COLD JUICE BINDERS

Our cold juice binders are suitable for the production of bake- and freeze stable fruit fillings for cakes, desserts and tray bakes and underline the fresh taste of the fruits.

For more individuality on offer, Triquell Neutral is the perfect solution for a variety of creations.

Product name	Product description	Basic recipe	vegan	gluten-free	Package	Item-No.
Fill&Gloss	<ul style="list-style-type: none"> Instant jelly powder Consistency and sweetness is individually adjustable Unique brilliant gloss and creamy texture Suitable for use with machines, bake- and freeze stable Versatile combinations with all Dreidoppel Pastes 	200-250 g Fill&Gloss, sugar at will to 1.000 ml liquid	✓	✓	2 x 2,5 kg	46310
Triquell Apple	<ul style="list-style-type: none"> With apple taste, supports taste and colour of the fruits 	100-150 g Triquell Apple, 300 g sugar to 4.600 g apple pieces incl. juice	✓	✓	10,0 kg	32622
Triquell Cherry	<ul style="list-style-type: none"> With cherry taste, supports taste and colour of the fruits 	100-150 g Triquell Cherry, 300 g sugar to 1.000 ml liquid, 1.650 g cherries	✓	✓	10,0 kg	32722
Triquell Neutral	<ul style="list-style-type: none"> Neutral taste 	100 g Triquell Neutral, 300 g sugar to 1.000 ml liquid	✓	✓	10,0 kg	32810

For Flavouring Jelly Glazes

Product name	Product description	Dosage per 1.000 g	Consistency	vegan	gluten-free	Package	Item-No.
Strawberry SENG*	<ul style="list-style-type: none"> Natural flavour with beetroot juice concentrate Especially for flavouring neutral gelling agents With colouring effect 	20 g	liquid	✓	✓	1,0 l	40304
Fruit acid	<ul style="list-style-type: none"> To intensify the fruit taste 	as required	liquid	✓	✓	1,0 l 5,0 l	53304 53308
Cherry CERISE	<ul style="list-style-type: none"> Natural flavour with beetroot juice concentrate Especially for flavouring neutral gelling agents With colouring effect 	5 g	liquid	✓	✓	1,0 l	42404



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OTHERS

FOOD COLOURINGS



Product name	Product description	vegan	gluten-free	Package	Item-No.
Brownsauce Colour	• To colour pastries, desserts and ice cream	✓	✓	1,0 l	94804
Carotene, oil-soluble	• To colour pastries, desserts and ice cream	✓		1,0 l	99004
Cherry Red PLUS*	• To colour pastries, desserts and decoration		✓	1,0 kg	92404
Egg Yellow PLUS	• To colour pastries, desserts and ice cream	✓	✓	1,0 kg	92204
Pistachio Green PLUS*	• To colour pastries, desserts and ice cream	✓	✓	1,0 kg	91504
Strawberry Red „E“*	• To colour pastries, desserts and ice cream	✓	✓	1,0 l	99304
Strawberry Red PLUS*	• To colour pastries, desserts and decoration		✓	1,0 kg	92304

* Alcohol declared in ingredients list

Product information is subject to change. Please refer to the specifications for binding product information. 31

All Products at a glance. From A to Z.

Product name	Package	Item-No.	Page
Advocaat Paste	1,0 kg	24704	15
	5,0 kg	24708	
Alpine Milk Schokoladino	5,0 kg	43208	26
Amarena Paste	1,0 kg	29104	11
Amaretto Paste	1,0 kg	26204	15
Apple Flavour	1,0 kg	76604	22
Apple Paste	1,0 kg	22304	11
Apple Special	13,0 kg	37688	21
Apricot Paste	1,0 kg	20604	11
Aronia Cassis Paste	1,0 kg	48170	11
Arrak Flavour	1,0 kg	70104	7
Bake Filling Variant	12,5 kg	46022	9
Banana Paste	1,0 kg	20204	11
Bienetta	10 x 0,6 kg	33518	9
Bitter Almond Flavour	1,0 kg	70404	8
Bitter Almond Europa Flavour	1,0 kg	74204	8
Blackberry Paste	1,0 kg	27304	12
Blancoladino	6,0 kg	41518	26
Bread Plait Flavour	5,0 kg	73608	7
Brownsauce Colour	1,0 l	94804	31
Burgundy-Punsch Paste	1,0 kg	21504	15
	3,0 kg	21506	
Butter Biscuit Paste	1,0 kg	29450	13
Butter Caramel	6,0 kg	45118	25
Butter-Cream Flavour	2,5 kg	73505	6
Buttercream Base	12,5 kg	34611	24
Butter Flavour	1,0 kg	70504	6
	2,5 kg	70505	
Butter-Vanilla Flavour	2,5 kg	76505	6
Calvados Paste	1,0 kg	42704	15
Cappuccino Paste	1,0 kg	25204	13
Caramel Paste	1,0 kg	21604	13
Carotene, oil-soluble	1,0 l	99004	31

Product name	Package	Item-No.	Page
CentoGel Neutral	2 x 2,5 kg	39666	27
CentoGel Red	2 x 2,5 kg	39766	27
Cheesecake Mix	2 x 2,5 kg	18966	24
Cherry (Morello) Paste	1,0 kg	20504	12
Cherry Brandy Paste	1,0 kg	21704	15
	5,0 kg	21708	
Cherry CERISE	1,0 l	42404	22, 28
Cherry Red PLUS	1,0 kg	92404	31
Christstollen Flavour (Christmas fruit loaf)	1,5 kg	17925	8
Chocolette Paste	3,0 kg	23706	13
Cinnamon Flavour	1,0 kg	78704	8
Citroperl	0,5 kg	17403	5
	2,0 kg	17466	
	5,0 kg	17408	
	20,0 kg	17467	
Coconut Paste	1,0 kg	19904	12
Coconut with pieces Paste	5,0 kg	22808	12
Cream Cheese 5Plus	1,0 kg	18804	6
Cream Marmorina Lemon	3,0 kg	52906	20
Cream Marmorina Peach-Passionfruit	3,0 kg	50906	20
Cream Marmorina Strawberry	3,0 kg	51006	20
Creme Bavarette	10,0 kg	33910	24
Creme Brulee	5 x 1,0 kg	15504	23
Creme Classic	12,5 kg	33611	24
Creme de Cacao Paste	3,0 kg	20406	14
Creme de Menthe Paste	1,0 kg	22904	14
Creme Ideal	10,0 kg	33718	24
	25,0 kg	33767	
Creme Napoleon Paste	1,0 kg	20004	15
Creme Tradition	10,0 kg	33811	23
Creme Tradition TK	20,0 kg	34490	23
Creme Variant	12 x 1,0 kg	30027	25

Product name	Package	Item-No.	Page
Custard Powder for fruit	10,0 kg	38810	23
Doppelgel A	1,5 kg	30325	27
	2 x 2,5 kg	30366	
	20,0 kg	30313	
Doppelgel Strawberry	2 x 2,5 kg	36966	27
Egg Yellow PLUS	1,0 kg	92204	31
Eisan	2,0 kg	30781	9
Elderberry Paste	1,0 kg	28204	12
Elderflower Paste	1,0 kg	43704	13
Espresso Paste	1,0 kg	26704	13
Fill&Gloss	2 x 2,5 kg	46310	24, 26, 31
		14066	18
Fond Royal CL Baked Apple	2 x 2,5 kg	14066	18
Fond Royal CL Buttermilk-Lemon	2 x 2,5 kg	46620	18
Fond Royal CL Café au Lait	2 x 2,5 kg	46420	18
Fond Royal CL Cherry Ayran	2 x 2,5 kg	48130	18
Fond Royal CL Chocolate	2 x 2,5 kg	12066	18
Fond Royal CL Cream-Cheese	2 x 2,5 kg	13066	19
		13067	
Fond Royal CL Hazelnut	2 x 2,5 kg	12608	18
Fond Royal CL Lemon	2 x 2,5 kg	12166	18
Fond Royal CL Mango Lassi	2 x 2,5 kg	17166	18, 19
Fond Royal CL Mascarpone	2 x 2,5 kg	12966	19
Fond Royal CL Neutral	2 x 2,5 kg	12466	16
		12467	
Fond Royal CL Orange	2 x 2,5 kg	12566	18
Fond Royal CL Peach-Passionfruit	2 x 2,5 kg	12766	18
Fond Royal CL Raspberry	2 x 2,5 kg	12366	18
Fond Royal CL Stracciatella	2 x 2,5 kg	13166	18
Fond Royal CL Strawberry	2 x 2,5 kg	12266	18
Fond Royal CL Tiramisu	2 x 2,5 kg	13766	18
Fond Royal CL Type Advocaat	2 x 2,5 kg	16966	18
Fond Royal CL Type Sour Milk	2 x 2,5 kg	16066	19

Product name	Package	Item-No.	Page
Fond Royal CL Yoghurt-Cream	2 x 2,5 kg	13266	19
	25,0 kg	13267	
Fond Royal CL White Chocolate	2 x 2,5 kg	46720	18
Fond Royal CL Wild Berries	2 x 2,5 kg	13466	18
Fond Royal Veggie Neutral	2 x 2,5 kg	10408	16
Fruchtback Apple	13,0 kg	36788	21
Fruchtback Cherry	14,0 kg	35926	21
Fruit acid	1,0 l	53304	28
	5,0 l	53308	
Gel Doro	2 x 2,5 kg	66720	27
Gelina 100	2 x 2,5 kg	46320	27
Gelina 100 Red	2 x 2,5 kg	46330	27
Gelina 100 Yellow	2 x 2,5 kg	46350	28
Gingerbread Flavour	2 x 750 g	55025	8
Ginger Paste	1,0 kg	45504	14
Gourmet Eierguss	10,0 kg	43610	9
Hazelnut Paste	3,0 kg	23306	14
Hazelnut, smooth Paste	3,0 kg	22206	14
Hibiscus Paste	1,0 kg	24320	17
Irish Cream Paste	1,0 kg	26504	15
JoMix	1,5 kg	16325	6
Kiwi Paste	1,0 kg	27830	12
Latte Macchiato Paste	1,0 kg	28104	13
Lavender Paste	1,0 kg	23820	13
Lemon Paste	1,0 kg	20304	12
Lemon Europa Flavour	1,0 kg	72104	5
	2,5 kg	72105	
	5,0 kg	72108	
Lemon NOBLESSE Flavour	3,0 kg	27006	5
Lemon Prima Flavour	5,0 kg	72308	5
Lime Paste	1,0 kg	25104	12
Macaroon Variant	10,0 kg	47770	9
Mandarin Paste	1,0 kg	21004	12

All Products at a glance. From A to Z.

Product name	Package	Item-No.	Page
Mango Paste	1,0 kg	29304	12
Marc de Champagne Paste	1,0 kg	29204	15
Meringue Mix	10,0 kg	68390	10
Mocha Paste	1,0 kg	23904	13
Nappage Apricot	15,0 kg	34212	27
Nappage Neutral	15,0 kg	34012	27
Nappage Red	15,0 kg	34112	28
Nougette	12,5 kg	41122	25
Oat Mix	12,5 kg	47880	9
Orange Paste	1,0 kg	20104	11
Oraperl	0,5 kg	17303	5
Panettone Flavour	2,5 kg	73005	7
Paradiso Fruit Delight Apricot	6,0 kg	31118	21
Paradiso Fruit Delight Blueberry Plus	6,0 kg	32218	21
Paradiso Fruit Delight Cherry	6,0 kg	31218	21
Paradiso Fruit Delight Peach	6,0 kg	32118	21
Paradiso Fruit Delight Red Currant	6,0 kg	31818	21
Paradiso Fruit Delight Strawberry	6,0 kg	34318	21
Peach Paste	1,0 kg	22104	12
Peach-Passionfruit Paste	1,0 kg	24104	12
Pear (Williams Christ) Paste	1,0 kg	21104	11
Pineapple Paste	1,0 kg	20904	11
Pink Grapefruit Paste	1,0 kg	27820	12
Pistachio Green PLUS	1,0 kg	91504	31
Pistachio 100 Paste	1,0 kg	43230	14
Pistachio, smooth Paste	1,0 kg	22404	14
Pomegranate Paste	1,0 kg	49904	12
Power Filling Amarena-Cherry	5,0 kg	38708	22
Power Filling Neutral	5,0 kg	36008	22
Power Filling Peach-Passionfruit	5,0 kg	32908	22

Product name	Package	Item-No.	Page
Prosecco Paste	1,0 kg	23004	15
Pumpkin Spice Flavour	1,0 kg	74440	8
Raspberry Paste	1,0 kg	20804	12
Rhubarb Paste	1,0 kg	26004	12
Roasted Almond Paste	1,0 kg	24204	14
Rose Paste	1,0 kg	25320	13
Rose Water Flavour	1,0 kg	31704	8
Rum Europa Flavour	1,0 kg	71104	7
	5,0 kg	71108	
	10,0 kg	71110	
Rum JAMAICA Paste	1,0 kg	21904	15
	3,0 kg	21906	
	10,0 kg	21910	
Rum Prima Flavour	5,0 kg	74008	7
Sacher Mix	12,5 kg	40222	10
SandRühr Premium	20,0 kg	43113	10
Sanett	2 x 2,5 kg	33066	17
	8 x 2,5 kg	33023	
Sanett Bovine	2 x 2,5 kg	37866	17
	8 x 2,5 kg	37813	
Sanett Veggie	2 x 2,5 kg	47990	17
Schogette	12,5 kg	43422	25
Schokoladino	6,0 kg	36818	26
Scho-Vanil Flavour	0,5 kg	17703	4
Sea Buckthorn Paste	1,0 kg	43504	12
Spekulatius, light (spiced biscuits) Flavour	1,5 kg	17825	8
Spezialmassen Mix	12,5 kg	40922	10
Spice Cake „Gewürzkuchen“	3 x 1,0 kg	14906	9
Sprühfix Apricot	13,0 kg	37988	28
Stabifix F	1,0 l	31904	17
	5,0 l	31908	
Strawberry Paste	1,0 kg	20704	12
	3,0 kg	20706	
Strawberry Red „E“	1,0 l	99304	31
Strawberry Red PLUS	1,0 kg	92304	31

Product name	Package	Item-No.	Page
Strawberry SENGA	1,0 l	40304	22, 28
Supranil Flavour	0,5 kg	16403	5
Tiramisu Paste	1,0 kg	24004	13
Toffee Paste	1,0 kg	41904	14
Tonkabeen Flavour	1,0 kg	72404	8
	2,5 kg	72405	
Top Fondant	7,0 kg	13619	26
Top Gel 50	2 x 2,5 kg	30466	28
Topglanz Plus	6,0 kg	44018	26, 28
Trigel Neutral	2 x 2,5 kg	35066	28
Triquell Apple	10,0 kg	32622	29
Triquell Cherry	10,0 kg	32722	29
Triquell Neutral	10,0 kg	32810	29
Trisan	1,0 kg	16604	6
	5,0 kg	16608	
TriVanil Flavour	0,5 kg	16503	4
Truffle-Praline Paste	1,0 kg	21204	14
Vanilla BOURBON Paste	1,0 kg	21804	14
	3,0 kg	21806	
	10,0 kg	21810	

Product name	Package	Item-No.	Page
Vanilla Bourbon Europa Flavour	1,0 kg	73904	4
Vanilla Europa Flavour	1,0 kg	71904	5
	2,5 kg	71905	
	5,0 kg	71908	
	10,0 kg	71910	
Vanilla Morony Paste	1,0 kg	22004	14
Vanilla Prima Flavour	5,0 kg	74908	5
	10,0 kg	74910	
Vanilla PRINCESSE Paste	3,0 kg	28006	5
Vegan Whip	10,0 kg	67980	24
Waffle Mix	10,0 kg	43922	10
Walnut Paste	1,0 kg	42504	14
Yeast Dough Flavour	5,0 kg	70708	7
	10,0 kg	70710	
Yeast Dough Prima Flavour	25,0 kg	72814	7
Yeast Dough 5plus Flavour	5,0 kg	18608	7
Zimtino	1,0 kg	15104	8



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