

# 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](http://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](http://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.
<b>Scho-Vanil</b>	<ul style="list-style-type: none"> <li>• Powdered, natural bourbon vanilla flavouring with extracted vanilla powder</li> <li>• Suitable for the preparation of vanilla baked goods</li> </ul> ☆ Recommended for: vanilla crescents	powdered	✓	✓	10 g	0,5 kg	17703
<b>TriVanil</b>	<ul style="list-style-type: none"> <li>• Powdered, natural bourbon vanilla flavour without visible vanilla pods</li> <li>• Suitable for the preparation of vanilla baked goods</li> </ul> ☆ Recommended for: to flavour decoration sugar	powdered	✓	✓	5-10 g	0,5 kg	16503
<b>Vanilla Bourbon Europa*</b>	<ul style="list-style-type: none"> <li>• First class natural bourbon vanilla flavour from Madagascar vanilla</li> <li>• With strong vanilla pods profile</li> <li>• Suitable for the preparation of vanilla baked goods</li> </ul> ☆ 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.
<b>Supranil</b>	<ul style="list-style-type: none"> <li>• Concentrated, powdered vanilla flavour with visible vanilla pods content</li> <li>• Suitable for the preparation of baked goods with vanilla taste</li> </ul> ☆ Recommended for: biscuits	powdered	✓	✓	2 g	0,5 kg	16403
<b>Vanilla Europa*</b>	<ul style="list-style-type: none"> <li>• Classic baking flavour with typical familiar vanilla taste</li> <li>• Suitable for the preparation of baked goods with vanilla taste</li> </ul> ☆ 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
<b>Vanilla Prima*</b>	<ul style="list-style-type: none"> <li>• Simple, sweet vanilla flavour with a light caramel note</li> <li>• Suitable for the preparation of baked goods with vanilla taste</li> </ul> ☆ Recommended for: refining shortcrust pastry	semiliquid	✓	✓	3 g	5,0 kg 10,0 kg	74908 74910
<b>Vanilla PRINCESSE</b>	<ul style="list-style-type: none"> <li>• Food preparation with strong, sweet-creamy vanilla note</li> <li>• Ideal for cold preparations such as whipped cream and custards</li> <li>• Suitable for the preparation of baked goods with vanilla taste</li> </ul> ☆ 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.
<b>Lemon Europa*</b>	<ul style="list-style-type: none"> <li>• Classic, natural lemon taste with other natural flavours</li> <li>• With a strong juicy-fresh profile</li> <li>• 1L Lemon Europa contains lemon oil from approx. 170 lemons</li> </ul> ☆ Recommended for: lemon cake	semiliquid	✓	✓	3 g	1,0 kg 2,5 kg 5,0 kg	72104 72105 72108
<b>Lemon Prima*</b>	<ul style="list-style-type: none"> <li>• Simple, fruity lemon taste with balanced peel note</li> </ul> ☆ Recommended for: refining shortcrust pastry	semiliquid	✓	✓	3 g	5,0 kg	72308
<b>Lemon NOBLESSE</b>	<ul style="list-style-type: none"> <li>• Food preparation with lemon oil and juice concentrate</li> <li>• Especially juicy and balanced taste</li> <li>• Juicy alternative to usual lemon peel paste</li> </ul> ☆ Recommended for: cheesecake or lemon tarts	pasty	✓	✓	5-10 g	3,0 kg	27006
<b>Citroperl</b>	<ul style="list-style-type: none"> <li>• Long-lasting, natural lemon flavour with other natural flavours with fresh lemon zest note refined with fresh ripe juicy taste</li> <li>• Produced partially by hand, this high quality flavour develops its full taste through mechanical loads (kneading, mixing etc.) and heat</li> </ul> ☆ Recommended for: an alternative to lemon zest	granulated	✓	✓	1-2 g	0,5 kg 2,0 kg 5,0 kg	17403 17466 17408
<b>Oraperl</b>	<ul style="list-style-type: none"> <li>• Long-lasting, natural orange flavour from high quality, cold-pressed orange peels</li> <li>• Produced partially by hand, this high quality flavour develops its full taste through mechanical loads (kneading, mixing etc.) and heat</li> </ul> ☆ 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.
<b>Butter*</b>	<ul style="list-style-type: none"> <li>High quality natural flavour with typical creamy-fresh butter note and light caramel finish</li> <li>For a fine butter taste</li> <li>☆ Recommended for: butter biscuits</li> </ul>	semiliquid	✓	✓	5 g	1,0 kg	70504
						2,5 kg	70505
<b>Butter-Cream*</b>	<ul style="list-style-type: none"> <li>Basic baking flavour for a creamy-buttery finishing touch in baked goods</li> <li>☆ Recommended for: doughnuts and fritters</li> </ul>	semiliquid	✓	✓	5 g	2,5 kg	73505
<b>Butter-Vanilla*</b>	<ul style="list-style-type: none"> <li>Combination of sweet vanilla and creamy butter components</li> <li>☆ Recommended for: yeast dough</li> </ul>	semiliquid	✓	✓	5 g	2,5 kg	76505
<b>JoMix</b>	<ul style="list-style-type: none"> <li>Flavoured Food Preparation</li> <li>With skimmed milk yoghurt powder</li> <li>☆ Recommended for: cream, cremes, pound cakes, for many yoghurt ideas</li> </ul>	powdered		✓	30 g	1,5 kg	16325
<b>Cream Cheese 5Plus</b>	<ul style="list-style-type: none"> <li>Baking flavour agent with fresh tart milk and lemon accents, refined with vanilla taste</li> <li>Strengthens the curd taste of baked goods pleasantly</li> <li>☆ Recommended for: cheese and curd dumplings, cheesecake</li> </ul>	powdered		✓	5 g	1,0 kg	18804
<b>Trisan*</b>	<ul style="list-style-type: none"> <li>The Dreidoppel's flavour classic</li> <li>Buttery, creamy baking flavour agent with a fine vanilla note to improve the quality of baked goods</li> <li>☆ Recommended for: crumble cake and pound cake</li> </ul>	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.
<b>Bread Plait</b>	<ul style="list-style-type: none"> <li>Flavour composition especially formulated for bread plaits with juicy-zesty citrus notes, as well as vanilla and tonka bean taste</li> <li>☆ Recommended for: sweet yeast dough plaits</li> </ul>	semiliquid	✓	✓	3 g	5,0 kg	73608
<b>Panettone*</b>	<ul style="list-style-type: none"> <li>Flavour agent for the famous Italian holiday cake, with a fruity-sweet vanilla taste and juicy ripe orange component</li> <li>☆ Recommended for: Panettone, light pound cake or finest yeast pastry</li> </ul>	semiliquid	✓	✓	3 g	2,5 kg	73005
<b>Yeast Dough Flavour 5plus</b>	<ul style="list-style-type: none"> <li>Flavour composition with a fresh cream profile and intensive butter note for preparing puff pastry</li> <li>Easy to measure and simple to use, ideal for pre-weighing</li> <li>☆ Recommended for: croissants und Danish pastry</li> </ul>	powdered	✓	✓	5 g	5,0 kg	18608
<b>Yeast Dough*</b>	<ul style="list-style-type: none"> <li>Flavour composition especially formulated for yeast doughs with notes of bitter almond and creamy vanilla</li> <li>For puff pastry and heavy yeast doughs with high fat content, e. g. Danish pastry</li> <li>☆ Recommended for: stollen</li> </ul>	semiliquid	✓	✓	3 g	5,0 kg	70708
						10,0 kg	70710
<b>Yeast Dough Prima</b>	<ul style="list-style-type: none"> <li>Flavour composition especially formulated for yeast doughs with fine citrus notes as well as bitter almond and vanilla components</li> <li>Ideal for light yeast doughs</li> <li>☆ Recommended for: „bee sting“ cake</li> </ul>	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.
<b>Arrak*</b>	<ul style="list-style-type: none"> <li>Long-lasting arrack flavour with a tangy-fresh alcohol note and sweet brandy component</li> <li>Ideal for cake layer soaking syrups and glazes</li> <li>☆ Recommended for: refining soaking syrups</li> </ul>	semiliquid	✓	✓	3 g	1,0 kg	70104
<b>Rum Europa*</b>	<ul style="list-style-type: none"> <li>Classic rum flavour with a fruity-sweet alcohol note, rounded off by a pleasant vanilla-barrique finish</li> <li>Prepared with genuine Jamaica rum</li> <li>☆ Recommended for: rum truffle</li> </ul>	semiliquid	✓	✓	3 g	1,0 kg	71104
						5,0 kg	71108
						10,0 kg	71110
<b>Rum Prima*</b>	<ul style="list-style-type: none"> <li>Simple rum flavour with a sweet, fruity alcohol taste and balanced vanilla profile</li> <li>Easy to measure and high tolerance for pre-weighing</li> <li>☆ Recommended for: pound cakes</li> </ul>	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.
<b>Bitter Almond</b>	<ul style="list-style-type: none"> <li>Classical bitter almond flavour with balanced profile</li> <li>☆ Recommended for: pound cakes and sponge cakes</li> </ul>	semiliquid	✓	✓	3 g	1,0 kg	70404
<b>Bitter Almond Europa</b>	<ul style="list-style-type: none"> <li>High-quality natural flavour with fine almond taste</li> <li>☆ Recommended for: flavouring sponge cakes</li> </ul>	semiliquid	✓	✓	3-5 g	1,0 kg	74204
<b>Christstollen Flavour* (Christmas fruit loaf)</b>	<ul style="list-style-type: none"> <li>Typical Christmas spice flavour, with notes of vanilla, cinnamon, cardamom and citrus, especially suited for heavy yeast doughs</li> <li>☆ Recommended for: stollen and lebkuchen</li> </ul>	powdered	✓	✓	4 g	1,5 kg	17925
<b>Cinnamon*</b>	<ul style="list-style-type: none"> <li>Fine, natural cinnamon flavour with an intense sweet cinnamon bark taste</li> <li>Suitable for the preparation of cinnamon baked goods</li> <li>☆ Recommended for: apple filling</li> </ul>	semiliquid	✓	✓	3 g	1,0 kg	78704
<b>Gingerbread</b>	<ul style="list-style-type: none"> <li>Fine flavour preparation with gingerbread flavour and a note of cinnamon bark taste</li> <li>☆ Recommended for: flavouring gingerbread dough</li> </ul>	powdered	✓	✓	20 g	2 x 750 g	55025
<b>Pumpkin Spice*</b>	<ul style="list-style-type: none"> <li>Natural cinnamon flavouring with other natural flavourings</li> <li>☆ Recommended for: pumpkin pies, apple pies, versatile applications</li> </ul>	semiliquid	✓	✓	5-10 g	1,0 kg	74440
<b>Rose Water*</b>	<ul style="list-style-type: none"> <li>Flowery rose flavour with a fruity sweet citrus component</li> <li>☆ Recommended for: Ideal for refining almond dough and persipan</li> </ul>	semiliquid	✓	✓	3 g	1,0 kg	31704
<b>Spekulatius, light (spiced biscuits)</b>	<ul style="list-style-type: none"> <li>Familiar classic spekulatius flavour with sweet cinnamon bark notes and balanced spice profile. Especially developed for light doughs.</li> <li>☆ Recommended for: butter spekulatius</li> </ul>	powdered	✓	✓	3 g	1,5 kg	17825
<b>Tonka Bean*</b>	<ul style="list-style-type: none"> <li>Traditional tonka bean taste with a sweet, caramely vanilla note and light woodruff taste. For flavouring sponge cakes</li> <li>☆ Recommended for: pyramid cake</li> </ul>	semiliquid	✓	✓	5 g	1,0 kg 2,5 kg	72404 72405
<b>Zimtino</b>	<ul style="list-style-type: none"> <li>Natural, powdered cinnamon flavour with a subtle cinnamon bark component</li> <li>☆ Recommended for: cinnamon-flavoured baked goods such as cinnamon rolls</li> </ul>	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.
<b>Bake Filling Variant</b>	<ul style="list-style-type: none"> <li>Powdered basic mixture for manufacturing bake stable fillings</li> <li>No hollow baking</li> <li>Machine accessible</li> </ul>	1.000 g Bake Filling Variant, 500-700 ml water, Paste for fine pastry or baking flavour at will			12,5 kg	46022
<b>Bienetta</b>	<ul style="list-style-type: none"> <li>Basic mixture for florentines, traditional German Bee-Sting cake, nutcracker and crunchy toppers of all kinds</li> </ul>				10 x 0,6 kg	33518
<b>Eisan</b>	<ul style="list-style-type: none"> <li>Egg-white base powder with sugar</li> <li>For meringues</li> </ul>	160 g Eisan, 1.000 ml water, 2.000 g sugar		✓	2,0 kg	30781
<b>Gourmet Eierguss</b>	<ul style="list-style-type: none"> <li>Multi-purpose basic flan mix</li> <li>For the preparation of sweet and savory fillings such as quark masses, vegetable pies, quiche, onion cake, ...</li> </ul>				10,0 kg	43610
<b>Macaroon Variant</b>	<ul style="list-style-type: none"> <li>Premix for making macaroon-like baked goods or coconut macaroons with the addition of coconut flakes</li> <li>No need to roast the mass</li> <li>Long shelf life</li> </ul>	750 g Macaroon Variant, 350 g Grated coconut 250 ml Water, boiling			10,0 kg	47770
<b>Oat Mix</b>	<ul style="list-style-type: none"> <li>More than 50 % whole grain oats in the cereal content</li> <li>Refined with rye malt</li> <li>Good processing and baking ability as well as stability</li> <li>Warm brown colour in the baked dough</li> </ul>	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.
<b>Sacher Mix</b>	<ul style="list-style-type: none"> <li>Basic mixture for the preparation of high-quality Sacher cake</li> <li>Contains 24 % chocolate</li> <li>Ideal for chocolate cake</li> </ul>	1.000 g Sacher Mix, 300 g butter, 500 ml water			12,5 kg	40222
<b>SandRühr Premium</b>	<ul style="list-style-type: none"> <li>Basic mix for sand masses with long freshness</li> <li>For the production of juicy sheet cake, sand cake, stable layers for fruit slices, muffins and pound cake</li> </ul>	600 g SandRühr Premium, 400 g flour, 400 g edible oil, 400 ml water			20,0 kg	43113
<b>Meringue Mix</b>	<ul style="list-style-type: none"> <li>Powdered product for rational production of meringue masses</li> <li>Perfect stability of the meringue even after a few days</li> </ul>	1.000 g Meringue Mix, 500 ml water			10,0 kg	68390
<b>Spezialmassen Mix</b>	<ul style="list-style-type: none"> <li>Basic mix for a big variety of traditional layers and pastries</li> </ul>				12,5 kg	40922
<b>Spice Cake „Gewürzkuchen“</b>	<ul style="list-style-type: none"> <li>High-quality spice flavour preparation with a sweet cinnamon- and strong cocoa note</li> <li>For the production of juicy and long-lasting fresh spice pastries</li> <li>Contains special baking powder that allows a uniform pastry surface</li> </ul>	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
<b>Waffle Mix</b>	<ul style="list-style-type: none"> <li>For the manufacturing of delicious, fresh waffles</li> <li>Either in a heart shape or as a trendy bubble waffle</li> </ul>	1.000 g Waffle Mix, 800 ml water or milk			10,0 kg	43922



## Meringue, so simple!

With Dreidoppel Meringue Mix you can create wonderfully firm egg white meringues – refined with real bourbon vanilla – which is ideal for cut-resistant and permanently stable, browned or baked meringue toppings.

Thanks to Meringue Mix, typical meringue pastries can now be made without any complicated production methods. Just whip the powder with water (2:1) and continue to process as usual. This is how easy it is to make meringue, without having to boil sugar!

### Dreidoppel Meringue Mix:

- Easy preparation
- Perfect stability of the meringue over several days
- No crystallisation, no softening in the refrigerator or toughening of the meringue during storage
- Freeze and thaw stable
- Can be flavoured with our Pastes for Fine Pastry



## 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.
<b>Amarena*</b>	<ul style="list-style-type: none"> <li>Amarena cherry preparation with the fruity taste of Italy</li> <li>Contains amarena cherry pieces</li> </ul>	✓	✓	✓	✓	✓	50 g	1,0 kg	29104
<b>Apple*</b>	<ul style="list-style-type: none"> <li>Apple preparation with a fully ripe flavour note</li> <li>With apple pulp</li> </ul>		✓	✓	✓	✓	50 g	1,0 kg	22304
<b>Apricot*</b>	<ul style="list-style-type: none"> <li>Apricot preparation with the taste of ripe fruit</li> <li>For 100 g paste we use approx. 66 g apricots</li> </ul>	✓	✓	✓	✓	✓	50 g	1,0 kg	20604
<b>Aronia Cassis*</b>	<ul style="list-style-type: none"> <li>Cassis preparation with chokeberry extract</li> <li>Contains 15 % concentrated blackcurrant juice und 11 % chokeberry extract</li> </ul>			✓	✓	✓	50 g	1,0 kg	48170
<b>Banana*</b>	<ul style="list-style-type: none"> <li>Banana preparation with a full-bodied fruity sweetness</li> <li>With banana pulp</li> </ul>		✓		✓	✓	50 g	1,0 kg	20204
<b>Blackberry*</b>	<ul style="list-style-type: none"> <li>Food preparation with the taste of native berries</li> <li>With blackberry pulp</li> </ul>		✓	✓	✓	✓	50 g	1,0 kg	27304
<b>Blueberry*</b>	<ul style="list-style-type: none"> <li>Blueberry preparation with the characteristic flavour of wild berries</li> <li>For 100 g paste we use approx. 110 g blueberries</li> </ul>	✓	✓	✓	✓	✓	50 g	1,0 kg	21304
<b>Cherry (Morello)*</b>	<ul style="list-style-type: none"> <li>Cherry preparation with juicy cherry flavour</li> <li>For 100 g paste we use approx. 79 g sour cherries</li> </ul>	✓	✓	✓	✓	✓	30-50 g	1,0 kg	20504
<b>Coconut*</b>	<ul style="list-style-type: none"> <li>Coconut preparation with the creamy taste of coconut pulp</li> </ul>		✓	✓		✓	50-70 g	1,0 kg	19904

\* 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.
<b>Coconut with pieces</b>	• Coconut preparation with 30 % coconut flakes	✓	✓			✓	90 g	5,0 kg	22808
<b>Cranberry*</b>	• Cranberry preparation with 30 % concentrated cranberry juice		✓	✓	✓	✓	50 g	1,0 kg	29804
<b>Elderberry*</b>	• Elderberry preparation with a light floral finish • For 100 g paste we use approx. 62 g elderberries		✓	✓	✓	✓	50 g	1,0 kg	28204
<b>NEW! Kiwi*</b>	• Kiwi preparation with colour with fruity-sourish taste		✓		✓	✓	50 g	1,0 kg	27830
<b>Lemon*</b>	• 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
<b>Lime*</b>	• Lime-lemon preparation with a typical lime taste		✓	✓	✓	✓	50 g	1,0 kg	25104
<b>Mandarin*</b>	• Mandarin preparation with a light tangy note from the zest • For 100 g paste we use approx. 165 g mandarins		✓	✓	✓	✓	30-50 g	1,0 kg	21004
<b>Mango*</b>	• Mango preparation with an exotic taste of the ripe fruit • With mango pulp		✓	✓	✓	✓	30-50 g	1,0 kg	29304
<b>Orange*</b>	• 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
<b>Passionfruit*</b>	• Passionfruit preparation with a pleasant exotic, fruity and sourish taste • With 35% concentrated passionfruit juice			✓	✓	✓	50 g	1,0 kg	27520
<b>Peach*</b>	• Food preparation with an aromatic note of ripe fruit • With 17 % peach pieces	✓	✓	✓	✓	✓	50 g	1,0 kg	22104
<b>Peach-Passionfruit*</b>	• Peach-Passionfruit preparation with a sweet, exotic taste and bits of peach • For 100 g paste we use approx. 70 g passionfruit/peach	✓	✓	✓	✓	✓	50 g	1,0 kg	24104
<b>Pear*</b>	• Food preparation with a ripe juicy taste • With Williams Christ brandy and pear pulp		✓	✓	✓	✓	30-50 g	1,0 kg	21104
<b>Pineapple*</b>	• Pineapple preparation with fruity, exotic flavour • With pineapple pieces and juice concentrate	✓	✓	✓	✓	✓	30-50 g	1,0 kg	20904
<b>Pink Grapefruit*</b>	• 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
<b>Pomegranate*</b>	• Pomegranate preparation with tangy, fruity taste and intensive colour • For 100 g paste we use approx. 92 g pomegranate		✓	✓	✓	✓	50 g	1,0 kg	49904
<b>Raspberry*</b>	• Food preparation with a ripe juicy flavour		✓	✓	✓	✓	50 g	1,0 kg	20804
<b>Rhubarb*</b>	• Rhubarb preparation with fresh, fruity and slightly sour taste and orange red colour • With 30 % rhubarb pulp			✓	✓	✓	50 g	1,0 kg	26004
<b>Sea Buckthorn*</b>	• Food 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
<b>Strawberry*</b>	• 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.
<b>Elderblossom*</b>	• Elderblossom preparation with a fragrant flowery note • Contains elderblossom extract		✓		✓	✓	50 g	1,0 kg	43704
<b>Hibiscus*</b>	• Hibiscus preparation with a berry-like, slightly flowery and tart taste • Contains hibiscus extract			✓	✓	✓	50-80 g	1,0 kg	24320
<b>Lavender*</b>	• Lavender preparation with pleasant flowery, spicy-perfumed notes • Contains lavender extract			✓	✓	✓	50 g	1,0 kg	23820
<b>Rose*</b>	• 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.
<b>Cappuccino</b>	• Coffee preparation with typical cappuccino flavour • For 100 g paste we use approx. 61 g coffee		✓	✓	✓	✓	30 g	1,0 kg	25204
<b>Espresso*</b>	• Food preparation with typical espresso flavour • With a light chocolate note		✓	✓	✓	✓	50 g	1,0 kg	26704
<b>Latte Macchiato*</b>	• Food preparation with the typical flavour combination of espresso and milk		✓	✓	✓	✓	50 g	1,0 kg	28104
<b>Mocha</b>	• Coffee preparation with a strong roasted flavour • With 39 % heavily roasted, finely ground coffee beans		✓		✓	✓	10 g	1,0 kg	23904
<b>Tiramisu*</b>	• 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.
<b>Butter Biscuit</b>	• Food preparation for the flavouring of fine bakery wares, desserts and edible ices with butter biscuit taste		✓			✓	50 g	1,0 kg	29450
<b>Caramel</b>	• Caramel preparation with a delicate roasted flavour and gold-brown colour • With caramel syrup		✓	✓	✓	✓	5 g	1,0 kg	21604
<b>Creme de Cacao</b>	• 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.
<b>Toffee</b>	<ul style="list-style-type: none"> <li>Food preparation with typical colour and taste of cream caramel</li> <li>With condensed milk and caramel syrup</li> </ul>			✓		✓	50 g	1,0 kg	41904
<b>Truffle-Praline*</b>	<ul style="list-style-type: none"> <li>Food preparation for flavouring truffle ganache</li> <li>Delicate hazelnut flavour, with a touch of Jamaica rum</li> </ul>	✓	✓	✓	✓	✓	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.
<b>Creme de Menthe*</b>	<ul style="list-style-type: none"> <li>Mint oil preparation with the fresh taste of mint</li> <li>With natural mint oil</li> </ul>	✓	✓	✓	✓	✓	20 g	1,0 kg	22904
<b>Ginger*</b>	<ul style="list-style-type: none"> <li>Ginger preparation with notes of lemon, slightly spicy</li> <li>With ginger pulp and natural ginger oil</li> </ul>	✓			✓	✓	50-100 g	1,0 kg	45504
<b>Vanilla BOURBON</b>	<ul style="list-style-type: none"> <li>Bourbon Vanilla preparation with natural bourbon vanilla flavour</li> </ul>	✓	✓	✓	✓	✓	3 g	1,0 kg 3,0 kg 10,0 kg	21804 21806 21810
<b>Vanilla Morony</b>	<ul style="list-style-type: none"> <li>Food preparation with natural bourbon vanilla flavour and visible bits of extracted vanilla pod powder</li> </ul>	✓	✓	✓	✓	✓	7 g	1,0 kg	22004

## Nut varieties and marzipan

Product name	Product description	with pieces	bake stable	Clean Label	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
<b>Hazelnut, with pieces</b>	<ul style="list-style-type: none"> <li>Hazelnut preparation with 15 % hazelnut pieces</li> <li>Made from hazelnut pulp</li> </ul>	✓	✓	✓	✓	✓	60 g	3,0 kg	23306
<b>Hazelnut, without pieces</b>	<ul style="list-style-type: none"> <li>Hazelnut preparation with intensive nutty flavour</li> <li>Made from hazelnut pulp</li> </ul>	✓	✓	✓	✓	✓	40 g	3,0 kg	22206
<b>Marzipan</b>	<ul style="list-style-type: none"> <li>Marzipanubereitung mit typisch süßem, mandelartigem Geschmack</li> <li>Mit 30 % Marzipan</li> </ul>	✓			✓	✓	50-80 g	1,0 kg	28510
<b>Pistachio 100</b>	<ul style="list-style-type: none"> <li>Pistachio pulp with colour</li> </ul>	✓			✓	✓	100 g	1,0 kg	43230
<b>Pistachio, without pieces</b>	<ul style="list-style-type: none"> <li>Food preparation with delicious smooth pistachio flavour</li> <li>Complemented with bitter almond flavour</li> </ul>	✓	✓	✓	✓	✓	60 g	1,0 kg	22404
<b>Roasted Almond</b>	<ul style="list-style-type: none"> <li>Almond preparation with the typical taste of burnt almonds</li> <li>With almond pulp</li> </ul>	✓			✓	✓	50 g	1,0 kg	24204
<b>Walnut</b>	<ul style="list-style-type: none"> <li>Walnut preparation tasting of roasted nuts</li> <li>With walnut pulp</li> </ul>	✓	✓	✓	✓	✓	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.
<b>Advocaat*</b>	<ul style="list-style-type: none"> <li>Eggnog preparation with the classic popular taste</li> <li>With 30 % egg brandy</li> </ul>		✓	✓		✓	50 g	1,0 kg 5,0 kg	24704 24708
<b>Amaretto*</b>	<ul style="list-style-type: none"> <li>Amaretto preparation with the typical note of bitter almond</li> <li>With 22 % Amaretto liqueur</li> </ul>	✓	✓	✓	✓	✓	50 g	1,0 kg	26204
<b>Burgundy-Punsch*</b>	<ul style="list-style-type: none"> <li>Food preparation with a delicate wine punch flavour</li> <li>With original Jamaica rum</li> </ul>	✓	✓	✓	✓	✓	20 g	1,0 kg 3,0 kg	21504 21506
<b>Calvados*</b>	<ul style="list-style-type: none"> <li>Calvados preparation with a fruity apple flavour</li> <li>With apple juice concentrate and 25 % genuine Calvados</li> </ul>	✓	✓	✓	✓	✓	50 g	1,0 kg	42704
<b>Cherry Brandy*</b>	<ul style="list-style-type: none"> <li>Kirsch preparation for genuine classic recipes</li> <li>With 55 % original Black Forest kirsch from Ortenau</li> </ul>	✓			✓	✓	50 g	1,0 kg 5,0 kg	21704 21708
<b>Creme Napoleon (Brandy)*</b>	<ul style="list-style-type: none"> <li>Brandy preparation with full-bodied flavour</li> <li>With 57 % brandy</li> </ul>	✓				✓	20-40 g	1,0 kg	20004
<b>Cream Liqueur*</b>	<ul style="list-style-type: none"> <li>Cream liqueur preparation with the typical taste of whisky and cream</li> <li>With real Irish Cream liqueur</li> </ul>			✓		✓	50 g	1,0 kg	26504
<b>Marc de Champagne*</b>	<ul style="list-style-type: none"> <li>Marc de Champagne preparation with a refined champagne taste</li> <li>With 50 % Marc de Champagne (champagne brandy)</li> </ul>	✓	✓	✓	✓	✓	40-60 g	1,0 kg	29204
<b>Pear*</b>	<ul style="list-style-type: none"> <li>Food preparation with a ripe juicy taste</li> <li>With Williams Christ brandy and pear pulp</li> </ul>	✓	✓	✓	✓	✓	50 g	1,0 kg	21104
<b>Prosecco*</b>	<ul style="list-style-type: none"> <li>Prosecco preparation with a fruity sparkling white wine taste</li> <li>With real Prosecco</li> </ul>			✓	✓	✓	50 g	1,0 kg	23004
<b>Rum JAMAICA*</b>	<ul style="list-style-type: none"> <li>Rum preparation with the taste of a Caribbean vacation</li> <li>With 20 % original Jamaica rum</li> </ul>	✓	✓	✓	✓	✓	5-15 g	1,0 kg 3,0 kg 10,0 kg	21904 21906 21910

## Our pastes for fine pastry

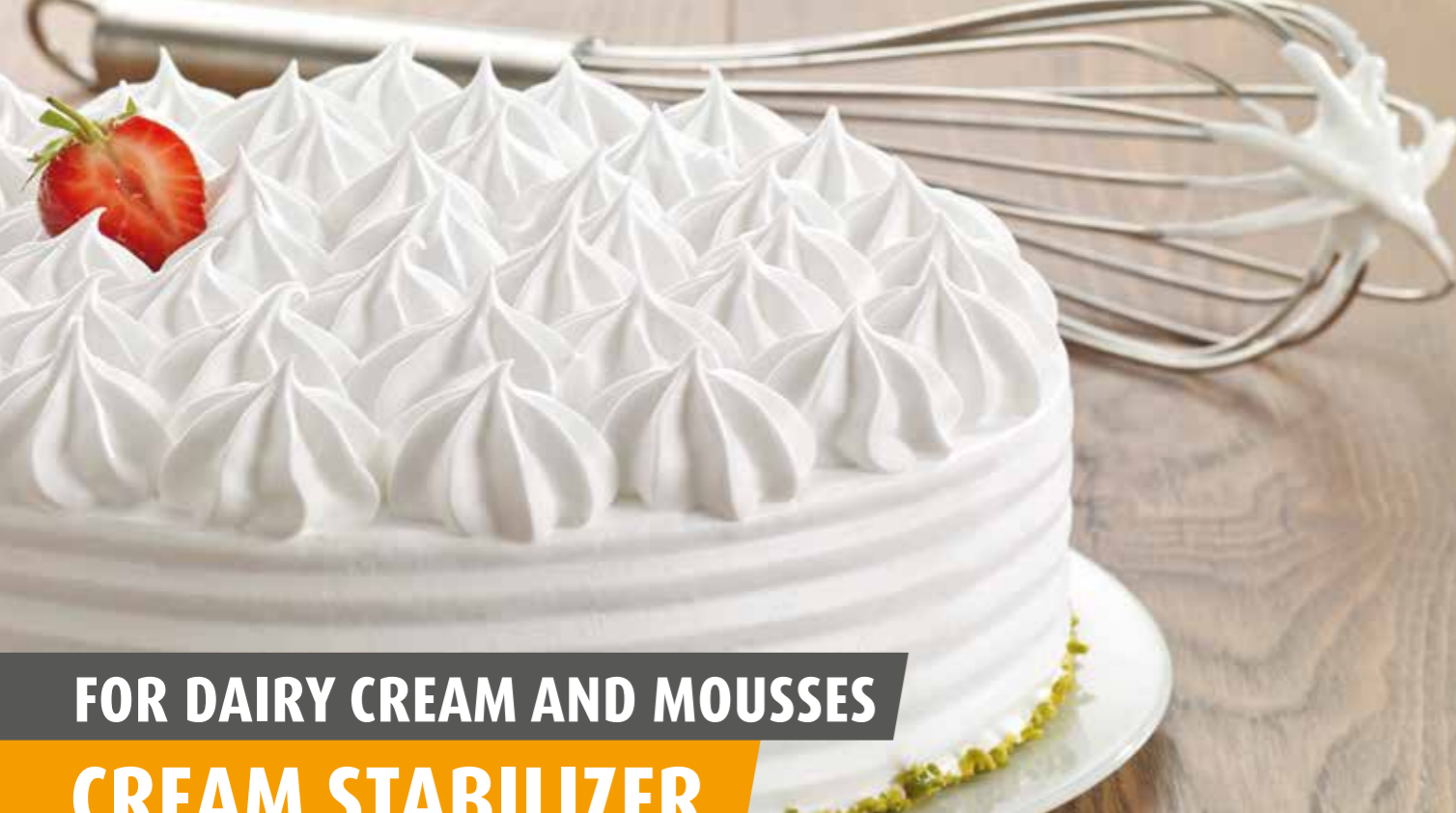
Now pretty in white. For decades, the brown jar has been the flagship of our pastes for fine pastry. With the new label design, the pastes now shine in a contemporary white jar. Users can look forward to fresh variety images, optimized readability and a clear, stringent structure.

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.
<b>Fond Royal CL Neutral</b>	<ul style="list-style-type: none"> <li>Serves as a base for diverse flavours</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream		✓	2 x 2,5 kg 25,0 kg	12466 12467
<b>Fond Royal Veggie Neutral</b>	<ul style="list-style-type: none"> <li>Without gelatine, purely vegetable</li> <li>Suitable for vegan recipes</li> <li>Serves as a base for different flavours</li> </ul>	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

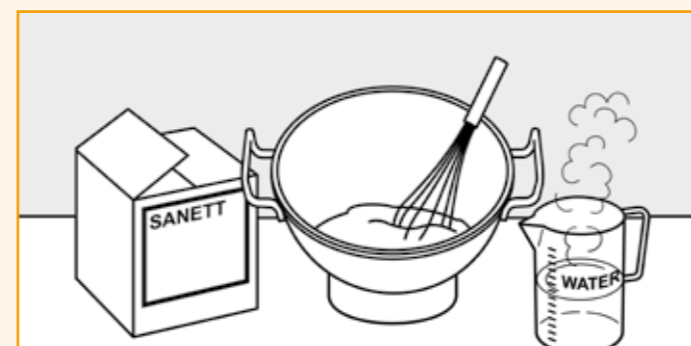


## Cream Stabilizer, neutral

Product name	Product description	Basic recipe/ Dosage	vegan	gluten-free	Package	Item-No.
<b>Sanett</b>	<ul style="list-style-type: none"> <li>Powdered, warm-soluble gelatine for binding cream and mousse</li> <li>The prepared sanett solution is processed warm like conventional gelatine</li> <li>Optionally for stock solution: store cool and re-heat</li> <li>Ideal in combination with our pastes for fine pastry</li> </ul>	40 g Sanett, 80 ml hot water to 1.000 g cream		✓	2 x 2,5 kg 8 x 2,5 kg	33066 33023
<b>Sanett Bovine</b>	<ul style="list-style-type: none"> <li>Powdered, warm-soluble bovine gelatine for binding cream and mousse</li> <li>The prepared sanett solution is processed warm like conventional gelatine</li> <li>Optionally for stock solution: store cool and re-heat</li> <li>Ideal in combination with our pastes for fine pastry</li> </ul>	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
<b>Sanett Veggie</b>	<ul style="list-style-type: none"> <li>Powdered, hot-soluble, plant-based cream stabilizer for binding cream and mousse</li> <li>Prepared Sanett Solution is processed in a similar way to conventional gelatine.</li> </ul>	40 g Sanett Veggie, 80 ml hot water to 1.000 g cream	✓	✓	2 x 2,5 kg	47990
<b>Stabifix F</b>	<ul style="list-style-type: none"> <li>Liquid cream stabilizer for decoration cream</li> <li>Ideal for use in a cream blaster</li> </ul>	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.
<b>Banana</b>	<ul style="list-style-type: none"> <li>For the preparation of a banana cream filling with a sweet ripe banana flavour</li> <li>With banana powder</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	13966
<b>Baked Apple</b>	<ul style="list-style-type: none"> <li>For the preparation of a cream filling with baked apple taste</li> <li>With a spicy note and apple pieces</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	14066
<b>Buttermilk-Lemon</b>	<ul style="list-style-type: none"> <li>For the preparation of a buttermilk-lemon-cream filling</li> </ul>	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	46620
<b>Cherry Ayran</b>	<ul style="list-style-type: none"> <li>For the preparation of a cherry-yoghurt creamfilling with a slightly salty note</li> </ul>	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	48130
<b>Lemon</b>	<ul style="list-style-type: none"> <li>Fresh, fruity lemon taste</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12166
<b>Mango Lassi</b>	<ul style="list-style-type: none"> <li>With the taste of ripe mango and fresh yoghurt</li> <li>For the preparation of a cream filling Mango Lassi Type</li> </ul>	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	17166
<b>Orange</b>	<ul style="list-style-type: none"> <li>Fruity, fresh and slightly peely taste</li> <li>For the preparation of a cream filling Orange Type</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	12566
<b>Peach-Passionfruit</b>	<ul style="list-style-type: none"> <li>With peach pieces and passion fruit juice concentrate</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12766
<b>Raspberry</b>	<ul style="list-style-type: none"> <li>With raspberry pieces</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12366
<b>Strawberry</b>	<ul style="list-style-type: none"> <li>With strawberry pieces</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12266
<b>Wild Berries</b>	<ul style="list-style-type: none"> <li>Typical, fruity, slightly sour berry taste</li> <li>With different fruit pieces</li> </ul>	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.
<b>Buttermilk-Lemon</b>	<ul style="list-style-type: none"> <li>For the preparation of a buttermilk-lemon-cream filling</li> </ul>	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	46620
<b>Cherry Ayran</b>	<ul style="list-style-type: none"> <li>For the preparation of a cherry-yoghurt creamfilling with a slightly salty note</li> </ul>	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	48130
<b>Cream-Cheese</b>	<ul style="list-style-type: none"> <li>With spray-dried curd</li> </ul>	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg 25,0 kg	13066 13067
<b>Mango Lassi</b>	<ul style="list-style-type: none"> <li>With the taste of ripe mango and fresh yoghurt</li> <li>For the preparation of a cream filling Mango Lassi Type</li> </ul>	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	17166

## Fond Royal CL, Dairy Products

Product name	Product description	Basic recipe	gluten-free	Package	Item-No.
<b>Mascarpone</b>	<ul style="list-style-type: none"> <li>With 16 % mascarpone powder (corresponds to 30 % mascarpone)</li> </ul>	250 g Fond, 400 ml water to 1.000 g cream	✓	2 x 2,5 kg	12966
<b>Sour Milk Type</b>	<ul style="list-style-type: none"> <li>For the preparation of cream filling with sour milk taste</li> <li>Can be combined with many sour milk products</li> </ul>	400 g Fond, 300 ml water to 1.000 g cream and 1.000 g sour milk products	✓	2 x 2,5 kg	16066
<b>Yoghurt-Cream</b>	<ul style="list-style-type: none"> <li>With spray-dried yoghurt</li> </ul>	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.
<b>Advocaat Type</b>	<ul style="list-style-type: none"> <li>Aromatic advocaat flavour and bright colouring</li> </ul>	200 g Fond, 125 ml water, 125 g advocaat to 1.000 g cream	✓	2 x 2,5 kg	16966
<b>Café au Lait</b>	<ul style="list-style-type: none"> <li>For the preparation of a coffee cream filling</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	46420
<b>Chocolate</b>	<ul style="list-style-type: none"> <li>With cocoa for incomparable chocolate flavour</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	12066
<b>Hazelnut</b>	<ul style="list-style-type: none"> <li>With hazelnut pieces</li> <li>With typical full-bodied, slightly roasted hazelnut flavour</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	12608
<b>Stracciatella</b>	<ul style="list-style-type: none"> <li>Sweet and creamy vanilla note with little dark chocolates plates</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	13166
<b>Tiramisu</b>	<ul style="list-style-type: none"> <li>For the preparation of a cream filling Tiramisu Type</li> <li>With 16 % mascarpone powder (corresponds to 30 % mascarpone)</li> </ul>	200 g Fond, 250 ml water to 1.000 g cream	✓	2 x 2,5 kg	13766
<b>White Chocolate</b>	<ul style="list-style-type: none"> <li>For the preparation of a white chocolate cream filling</li> <li>With 30 % white chocolate powder</li> </ul>	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.
<b>Lemon*</b>	<ul style="list-style-type: none"> <li>Especially composed for the application in dairy cream</li> <li>Without artificial colourants!</li> <li>For 100 g Marmorias we use approx. 102 g citrus fruits</li> </ul>	✓	✓	3,0 kg	52906
<b>Peach-Passionfruit*</b>	<ul style="list-style-type: none"> <li>Especially composed for the application in dairy cream</li> <li>Without artificial colourants!</li> <li>For 100 g Marmorias we use approx. 95 g peach and passionfruit</li> </ul>	✓		3,0 kg	50906
<b>Strawberry*</b>	<ul style="list-style-type: none"> <li>Especially composed for the application in dairy cream</li> <li>Without artificial colourants!</li> <li>For 100 g Marmorias we use approx. 102 g strawberries</li> </ul>	✓	✓	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.
<b>Apricot</b>	<ul style="list-style-type: none"> <li>Bake- and cut stable, with fruit pieces</li> </ul>	✓	✓	6,0 kg	31118
<b>Blueberry PLUS</b>	<ul style="list-style-type: none"> <li>Bake stable, with whole fruits (with preservatives)</li> </ul>	✓		6,0 kg	32218
<b>Cherry</b>	<ul style="list-style-type: none"> <li>Bake- and cut stable, great for high cakes</li> </ul>	✓		6,0 kg	31218
<b>Peach</b>	<ul style="list-style-type: none"> <li>Bake stable, with fruit pieces</li> </ul>	✓		6,0 kg	32118
<b>Red Currant</b>	<ul style="list-style-type: none"> <li>Bake stable, with whole fruits</li> </ul>	✓		6,0 kg	31818
<b>Strawberry</b>	<ul style="list-style-type: none"> <li>Bake stable, with aromatic, whole strawberries</li> </ul>	✓	✓	6,0 kg	34318

### Fruit Filling

Product name	Product description	vegan	gluten-free	Package	Item-No.
<b>Apple Special</b>	<ul style="list-style-type: none"> <li>Great for high apple cakes, bake-, cut- and freeze stable</li> </ul>	✓	✓	13,0 kg	37688
<b>Fruchtback Apple</b>	<ul style="list-style-type: none"> <li>Bake-, cut- and freeze stable, with fruit pieces</li> </ul>	✓	✓	13,0 kg	36788
<b>Fruchtback Cherry</b>	<ul style="list-style-type: none"> <li>Bake-, cut- and freeze stable, with whole fruits</li> </ul>	✓	✓	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.
<b>Amarena-Cherry</b>	<ul style="list-style-type: none"> <li>Jelly filling with Amarena cherry flavour</li> <li>Fresh-fruity taste</li> </ul>	✓	✓	5,0 kg	38708
<b>Neutral</b>	<ul style="list-style-type: none"> <li>Neutral jelly filling</li> <li>Individual taste through the addition of our pastes for fine pastry</li> </ul>	✓	✓	5,0 kg	36008
<b>Peach-Passionfruit</b>	<ul style="list-style-type: none"> <li>Jelly filling with peach and passionfruit flavour</li> <li>Fruity and tangy taste</li> </ul>	✓	✓	5,0 kg	32908

## Flavours for Fillings

Product name	Product description	Consistency	vegan	gluten-free	Dosage per 1.000 g	Package	Item-No.
<b>Apple</b>	<ul style="list-style-type: none"> <li>Apple flavour with a juicy, ripe fruit note and a light fresh green peel component</li> <li>For steamed and dried apples</li> </ul>	liquid	✓	✓	3 g	1,0 l	76604
<b>Strawberry SENGAs*</b>	<ul style="list-style-type: none"> <li>Natural flavour with beetroot juice concentrate</li> <li>With colouring effect</li> </ul>	liquid	✓	✓	20 g	1,0 l	40304
<b>Cherry CERISE</b>	<ul style="list-style-type: none"> <li>Natural flavour with beetroot juice concentrate</li> <li>With colouring effect</li> </ul>	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.
<b>Crème Brûlée</b>	<ul style="list-style-type: none"> <li>Dessert powder to achieve an excellent, traditional Crème Brûlée</li> </ul>	100 g Crème Brûlée, 350 ml milk, cold, 350 ml cream, liquid			5 x 1,0 kg	15504
<b>Crème Tradition</b>	<ul style="list-style-type: none"> <li>Vanilla flavoured powder for the preparation of traditionally cooked cream</li> <li>Crème Tradition is suitable as a base for butter cream, for setting cheesecake and can be processed with cream pasteuriser</li> <li>Use Crème Tradition for filling baked cakes, yeast pastries, danish pastries etc.</li> </ul>	80-100 g Crème Tradition, 100 g sugar, 1.000 ml milk	✓	✓	10,0 kg	33811
<b>Crème Tradition TK</b>	<ul style="list-style-type: none"> <li>Powder for the preparation of traditionally cooked cream</li> <li>With natural bourbon vanilla flavour</li> <li>Creamy-sweet vanilla cooking taste</li> <li>Strong contours, no leakage with frosted fillings</li> <li>Suitable for the production of fruit fillings</li> <li>Ideal for processing with cream pasteuriser (easy machine removal)</li> </ul>	80-100 g Crème Tradition TK, 100 g sugar, 1.000 ml milk	✓		20,0 kg	34490
<b>Custard Powder for fruit</b>	<ul style="list-style-type: none"> <li>Powder for binding homemade fruit fillings</li> <li>Bake- and freeze stable</li> <li>Unique shine supports the fruity taste</li> <li>Ideal for processing with cream pasteuriser</li> </ul>	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.
<b>Buttercream Base</b>	<ul style="list-style-type: none"> <li>Cold cream powder for easy and quick preparation of traditional German butter cream</li> <li>Suitable with our pastes for fine pastry</li> </ul>	400 g Buttercream Base, 1.000 ml water, 1.000 g tempered butter			12,5 kg	34611
<b>Cheesecake Mix</b>	<ul style="list-style-type: none"> <li>Basic mix for typical cheesecake, freeze stable</li> <li>Just beat, put in the fridge and done.</li> <li>To use with different dairy products like cream cheese, yoghurt etc.</li> </ul>	500 g Cheesecake Mix, 0-50 g Sugar, 500 ml Water (45 °C), 850 g Custard		✓	2 x 2,5 kg	18966
<b>Creme Bavarette</b>	<ul style="list-style-type: none"> <li>Basic powder for Bavarian Cream and other fillings</li> <li>For processing with Creme Variant or dairy cream</li> </ul>	700 g Creme Bavarette, 1.500 ml water, 1.000 g Creme Variant			10,0 kg	33910
<b>Creme Classic</b>	<ul style="list-style-type: none"> <li>Whippable, freeze stable cold cream with cream-vanilla taste</li> <li>Suitable for producing high quality cream fillings</li> </ul>	400 g Creme Classic to 1.000 ml water			12,5 kg	33611
<b>Creme Ideal</b>	<ul style="list-style-type: none"> <li>Bake- and freeze stable cold cream</li> <li>Perfect for producing delicate creams with a delightful vanilla-taste</li> <li>Use cream to fill pudding pretzels, puff pastries etc.</li> </ul>	400 g Creme Ideal to 1.000 ml water			10,0 kg 25,0 kg	33718 33767
<b>Fill&amp;Gloss</b>	<ul style="list-style-type: none"> <li>Instant jelly powder</li> <li>Consistency and sweetness is individually adjustable</li> <li>Unique brilliant gloss and creamy texture</li> <li>Suitable for use with machines, bake- and freeze stable</li> <li>Various combinations with all Dreidoppel Pastes</li> </ul>	200-250 g Fill&Gloss, sugar at will, 1.000 ml liquid	✓	✓	2 x 2,5 kg	46310
<b>Vegan Whip</b>	<ul style="list-style-type: none"> <li>Vegetable whipping cream powder</li> <li>High stability and whipping volume</li> <li>Light mouthfeel</li> </ul>	500-625 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.
<b>Butter Caramel</b>	<ul style="list-style-type: none"> <li>Bake- and cut stable caramel crème for the production of cakes, slices, pastries and chocolates</li> <li>Genuine butter caramel, traditionally cooked</li> <li>Lightly heat for easier processing</li> </ul>		✓	6,0 kg	45118
<b>Creme Variant</b>	<ul style="list-style-type: none"> <li>Liquid vegetable fat cream for the preparation of fillings for cakes and traybakes</li> <li>For light, fluffy and contour-true creams</li> <li>Can be whipped with milk as well</li> </ul>		✓	12 x 1,0 kg	30027
<b>Nougette</b>	<ul style="list-style-type: none"> <li>Bake stable and ready-to-use nougat cream</li> <li>Versatile for the preparation of fillings for croissants, danish pastries, long-life pastries and as a filling in cream and cream pastries</li> <li>Nougette can be whipped with butter or margarine</li> </ul>		✓	12,5 kg	41122
<b>Schogette</b>	<ul style="list-style-type: none"> <li>Bake stable and ready-to-use chocolate cream, with a strong, chocolate taste</li> <li>Versatile for the preparation of fillings for croissants, danish pastries, long-life pastries and as a filling in cream and cream pastries</li> <li>Schogette can be whipped with butter or margarine</li> </ul>	✓		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.
<b>Alpine Milk Schokoladino</b>	<ul style="list-style-type: none"> <li>Contains 15 % alpine milk powder</li> <li>Ready-to-use alpine milk chocolate cream for coating, filling and decoration</li> <li>Cut-stable</li> </ul>			✓	5,0 kg	43208
<b>Blancoladino</b>	<ul style="list-style-type: none"> <li>Ready-to-use white compound cream for coating, filling and decoration</li> <li>Cut-stable</li> </ul>			✓	6,0 kg	41518
<b>Top Fondant</b>	<ul style="list-style-type: none"> <li>Ready-to-use fondant mixture, can be processed directly out of the bucket</li> <li>Saves the application of apricotur</li> </ul>	Heat Top Fondant with 10 % water or apply directly to the hot pastry	✓	✓	7,0 kg	13619
<b>Fill&amp;Gloss</b>	<ul style="list-style-type: none"> <li>Instant jelly powder</li> <li>Consistency and sweetness is individually adjustable</li> <li>Unique brilliant gloss and creamy texture</li> <li>Suitable for use with machines, bake- and freeze stable</li> <li>Versatile combinations with all Dreidoppel Pastes</li> </ul>	200-250 g Fill&Gloss, sugar at will to 1.000 ml liquid, 160 g Sanett solution	✓	✓	2 x 2,5 kg	46310
<b>Schokoladino</b>	<ul style="list-style-type: none"> <li>Ready-to-use chocolate cream for coating, filling and decoration</li> <li>Cut-stable</li> </ul>		✓		6,0 kg	36818
<b>Topglanz Plus</b>	<ul style="list-style-type: none"> <li>Ready-to-use jelly glaze can be processed directly out of the bucket</li> <li>Neutral taste, transparent, clear (with preservatives)</li> </ul>		✓	✓	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.
<b>CentoGel Neutral</b>	<ul style="list-style-type: none"> <li>Transparent gelling agent with a sweet, fruity-fresh apricot flavour</li> <li>Suitable for spraying machines</li> </ul>	100 g CentoGel, 300 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	39666
<b>CentoGel Red</b>	<ul style="list-style-type: none"> <li>Red gelling agent with sweet wild berry touch</li> <li>Suitable for spraying machines</li> </ul>	100 g CentoGel, 300 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	39766
<b>Doppelgel A</b>	<ul style="list-style-type: none"> <li>Highly concentrated gelling agent</li> <li>Crystal clear</li> <li>Tasteless</li> </ul>	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
<b>Doppelgel Strawberry</b>	<ul style="list-style-type: none"> <li>Concentrated strawberry-red gelling agent</li> <li>Special flavour for glazing strawberry tarts</li> </ul>	50 g Doppelgel Strawberry, 250-300 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	36966
<b>Gel Doro</b>	<ul style="list-style-type: none"> <li>Transparent gelling agent powder with neutral taste</li> </ul>	100 g Gel Doro, 400 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	66720
<b>Gelina 100</b>	<ul style="list-style-type: none"> <li>Neutral gelling agent powder, transparent and clear</li> <li>Reheatable, acid-stable, freeze-stable</li> <li>Suitable for machines</li> <li>High stiffness and stability with a pleasantly tender mouthfeel</li> </ul>	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.
<b>Gelina 100 Red</b>	<ul style="list-style-type: none"> <li>Red gelling agent powder with sweet wild berry taste</li> <li>Reheatable, acid-stable, freeze-stable</li> <li>Suitable for machines</li> <li>High stiffness and stability with a pleasantly tender mouthfeel</li> </ul>	100 g Gelina 100 Red, 400 g sugar to 1.000 ml water	powdered	✓	✓	2 x 2,5 kg	46330
<b>Gelina 100 Yellow</b>	<ul style="list-style-type: none"> <li>Flavoured yellow glazing powder</li> <li>Reheatable, acid-stable, freeze-stable</li> <li>Suitable for machines</li> <li>High stiffness and stability with a pleasantly tender mouthfeel</li> </ul>	100 g Gelina 100 Yellow, 400 g sugar to 1.000 ml water	powdered	✓	✓	2 x 2,5 kg	46350
<b>Nappage Apricot</b>	<ul style="list-style-type: none"> <li>Transparent, apricot colour and flavour</li> <li>For glazing fruits and apricotur</li> </ul>	1.000 g Nappage Apricot to 700-1.000 ml water	gel-type	✓	✓	15,0 kg	34212
<b>Nappage Neutral</b>	<ul style="list-style-type: none"> <li>Transparent, clear, slightly fruity taste</li> </ul>	1.000 g Nappage Neutral to 700-1.000 ml water	gel-type	✓	✓	15,0 kg	34012
<b>Nappage Red</b>	<ul style="list-style-type: none"> <li>Transparent, red colour and fruity flavour</li> <li>For glazing fruits</li> </ul>	1.000 g Nappage Red to 700-1.000 ml water	gel-type	✓	✓	15,0 kg	34112
<b>Sprühfix Apricot</b>	<ul style="list-style-type: none"> <li>Viscous, ready-to-use jelly, with an apricot taste</li> <li>For apricotur</li> </ul>	as required	liquid, ready-to-use	✓		13,0 kg	37988
<b>Top Gel 50</b>	<ul style="list-style-type: none"> <li>Clear gelling agent with neutral taste</li> <li>Very high stiffness</li> </ul>	50 g Top Gel 50, 250-300 g sugar to 1.000 ml water	powdered	✓		2 x 2,5 kg	30466
<b>Topglanz Plus</b>	<ul style="list-style-type: none"> <li>Ready-to-use jelly glaze can be processed directly out of the bucket</li> <li>Neutral taste, transparent, clear (with preservatives)</li> </ul>	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.
<b>Fill&amp;Gloss</b>	<ul style="list-style-type: none"> <li>Instant jelly powder</li> <li>Consistency and sweetness is individually adjustable</li> <li>Unique brilliant gloss and creamy texture</li> <li>Suitable for use with machines, bake- and freeze stable</li> <li>Versatile combinations with all Dreidoppel Pastes</li> </ul>	200-250 g Fill&Gloss, sugar at will, 1.000 ml liquid	✓	✓	2 x 2,5 kg	46310
<b>Triquell Apple</b>	<ul style="list-style-type: none"> <li>With apple taste, supports taste and colour of the fruits</li> </ul>	100-150 g Triquell Apple, 300 g sugar to 4.600 g apple pieces incl. juice	✓	✓	10,0 kg	32622
<b>Triquell Cherry</b>	<ul style="list-style-type: none"> <li>With cherry taste, supports taste and colour of the fruits</li> </ul>	100-150 g Triquell Cherry, 300 g sugar to 1.000 ml liquid, 1.650 g cherries	✓	✓	10,0 kg	32722
<b>Triquell Neutral</b>	<ul style="list-style-type: none"> <li>Neutral taste</li> </ul>	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.
<b>Strawberry SENG*</b>	<ul style="list-style-type: none"> <li>Natural flavour with beetroot juice concentrate</li> <li>Especially for flavouring neutral gelling agents</li> <li>With colouring effect</li> </ul>	20 g	liquid	✓	✓	1,0 l	40304
<b>Fruit acid</b>	<ul style="list-style-type: none"> <li>To intensify the fruit taste</li> </ul>	as required	liquid	✓	✓	1,0 l 5,0 l	53304 53308
<b>Cherry CERISE</b>	<ul style="list-style-type: none"> <li>Natural flavour with beetroot juice concentrate</li> <li>Especially for flavouring neutral gelling agents</li> <li>With colouring effect</li> </ul>	5 g	liquid	✓	✓	1,0 l	42404

## OTHERS FOOD COLOURINGS



## EXCLUSIVE COOPERATION TOPPINGS









**Mondelez**  
International  
PROFESSIONAL

Delicately melting, perfectly crunchy, or delightfully crispy: with toppings from Milka®, Oreo®, and Daim®, you can now elevate your sweet creations to the next level! These premium ingredients not only add delicious variety to your baked goods, but their brand

appeal also draws customers in. The toppings are available exclusively from Dreiboppel. Your area sales manager will be happy to provide more information about the range of promotional products.

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

	Product name	Product description	Package	Item-No.
	<b>Milka® Thin Rectangles</b> 	<ul style="list-style-type: none"> <li>• Delicately melting with at least 30 % cocoa content</li> <li>• Rectangular shape</li> <li>• 3 x 5 mm, thickness approx. 1 mm</li> <li>• Unmistakable Milka® flavour</li> </ul>	10 kg	50120
	<b>Oreo® Vanilla Crumbs</b> 	<ul style="list-style-type: none"> <li>• Crunchy cocoa biscuit pieces with cream filling with vanilla flavour</li> <li>• Vegan</li> <li>• Made from original Oreo® cookies</li> </ul>	12 x 400 g	50140
	<b>Daim® Crumbs</b> 	<ul style="list-style-type: none"> <li>• Crunchy almond-caramel pieces</li> <li>• Coated with chocolate</li> <li>• Also perfect as a special ingredient in fillings</li> </ul>	10 x 1 kg	50150

# 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
	3,0 kg	21506	
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	
Coconut Paste	1,0 kg	19904	11
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
Custard Powder for fruit	10,0 kg	38810	23

Product name	Package	Item-No.	Page
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
Fond Royal CL Baked Apple	2 x 2,5 kg	14066	18
Fond Royal CL Banana	2 x 2,5 kg	13966	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
		25,0 kg	
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
Fond Royal CL Mascarpone	2 x 2,5 kg	12966	19
Fond Royal CL Neutral	2 x 2,5 kg	12466	16
		25,0 kg	
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
Marzipan Paste	1,0 kg	28510	14
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
Passionfruit Paste	1,0 kg	27520	12
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

Product name	Package	Item-No.	Page
Power Filling Neutral	5,0 kg	36008	22
Power Filling Peach-Passionfruit	5,0 kg	32908	22
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	

Product name	Package	Item-No.	Page
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
Strawberry SENG	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
Topping Daim® Crumbs	10 x 1 kg	50150	31
Topping Milka® Thin Rectangles	10,0 kg	50120	31
Topping Oreo® Vanilla Crumbs	12 x 400 g	50140	31
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

Product name	Package	Item-No.	Page
Vanilla BOURBON Paste	1,0 kg	21804	14
	3,0 kg	21806	
	10,0 kg	21810	
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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### From Langenfeld into the world

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### Our core competence: taste

With over 80 different pastes for fine pastry and flavours – 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.

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