Fine Foods Inspired Service

THE BIRGINS

Polis.





Gluten-Free

Finished products contain less than 20 parts per million (ppm) of gluten and each production batch is microbiologically tested to ensure compliance. According to FDA regulation these products are recognized as gluten free.



Non-Gluten Ingredient

The ingredients used in these products do not contain gluten. There may be traces of gluten in these products due to potential crosscontamination in the production process.



Sugar-Free

These products contain less than 0.5 g of sugar per serving. According to FDA regulation this amount is recognized as sugar-free.



Vegetarian

These products do not contain any animal products nor processed foods that were treated with animal products (such as bone char, etc.), but do contain animal byproducts (such as egg or egg products, milk or milk products, honey, etc.).



Vegan

These products do not contain any animal products (meat, fish, shell fish, etc.), nor animal byproducts (such as egg or egg products, milk or milk products, honey, animal-based gelatin, products with pigments derived from insects, etc.), nor processed foods that were treated with animal products (such as bone char, etc.).



Ships Frozen

These products are frozen before being shipped, frozen when shipped, and should be kept frozen upon delivery.



These products contain less than 0.5 g of trans fat per serving. According to FDA regulation this amount is recognized

as trans-fat-free.

Ships Ground Only

According to current regulations, please be aware that AUI is not allowed to ship certain items by air. As a result, only ground shipping options are available for some products, such as Gelified Concentrates and Chocolate Spray colors.

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Clean

Products do not contain artificial colors, flavors or sweeteners; free of partially hydrogenated fats/oils, artificial preservatives and chemical processing enhancers such as bulking agents, dough conditioners, equalizers, etc.



Dairy-Free

The ingredients used in these products do not contain dairy. There may be traces of dairy in these products due to potential crosscontamination in the production process.



Nut-Free

The ingredients used in these products do not contain peanuts and tree nuts. There may be traces of them in these products due to potential crosscontamination in the production process.



Delicate

These products are more sensitive to shipping conditions and, if handled improperly, are prone to breakage. We factor potential breakage when pricing items and therefore only provide credit for these items when more than 15% of the total quantity or weight of the products is unusable.

K

Kosher Pareve

These products are certified kosher foods that contain or are processed on equipment that contains neither meat nor dairy and meets Jewish dietary laws.*



Kosher Passover

These products are certified kosher foods that contain or are processed on equipment that contains neither meat, dairy, nor grains (barley, oats, rye, spelt, and wheat) that can ferment and become leavened and meets Jewish dietary laws.*



Kosher Dairy

These products are certified kosher foods that contain dairy products or are processed on equipment that contains dairy and meets Jewish dietary laws.*



Halal

These products are halal certified according to the Islamic Jurisdiction and fit for human consumption. AUI is committed to giving you detailed information about our products. Our team includes a corporate quality control manager and several food scientists who are always willing to answer your questions and assist you in any way they can.

For further information, please e-mail info@auifinefoods.com and one of our team members will promptly respond to your inquiry.

*Kosher labeling does not address cross-contamination. Therefore it is possible that traces of allergens may be in kosher foods. AUI's Kosher symbol is not associated to any certification body. Please contact your sales representative to receive specific information for products labeled as Kosher.

contents

chocolate 1 25 fruit fillings & flavorings 45 nuts 71 mixes vessels 93 121 fondant & cake design 129 colors 137 decoration 167 confections 201 breakfast frozen desserts 209 215 molecular & pastry essentials 231 hors d'oeuvres & savory specialties 243 tools ordering policy 260





chocolate

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- 2 felchlin
- 14 des alpes
- 18 orchid

22 chocolate specialties







Felchlin SWITZERLAND

finest raw materials

Noble grade cacao beans Criollo & Trinitario are harvested for Grand Cru Couvertures and superior Forastero beans are used in classic couvertures. A strategic aim of Felchlin is to procure cacao of the highest quality and complex flavor directly from the origin. Dairy and sugar are sourced only of Swiss origin.

sustainability

Felchlin works directly with farmers for socially responsible and sustainable working and production conditions. Close and regular contact with these farmers allows for open and honest communication and guaranteed fair prices for cacao producers.

traditional processing

Traditional whole bean gentle production methods combined with technical know-how and cutting edge innovation at Felchlin in the heart of Switzerland.

> 66 passion to create the exceptional.

2





grand cru couvertures

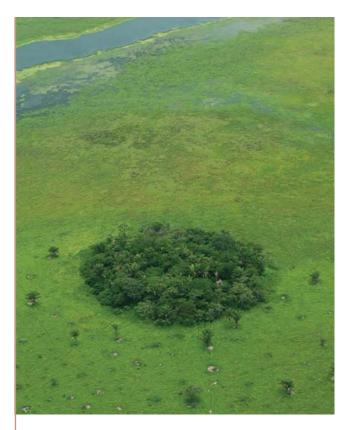


750037 Felchlin Bolivia 68% Grand Cru Dark Couverture Coins 60h (8) 🛇 🕈 (8) 🖉 (8) 🔇 (1)

1 box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Sugar |
|-----------|--------------|-------|
| | 42% | 31% |

Rich harmonious cacao flavor complemented by aromas of lemon and grapefruit. The 60 hour conching unfolds the prune bouquet with a hint of vanilla.



GRAND CRU SAUVAGE

The unique and rare wild cacao, Criollo Amazonico, originates in the Bolivian lowlands in the province of Beni. The harvesters, mostly Chimane Indians, seek out widely scattered cacao islands, where they collect the ripened fruits from the trees. They then bring pods to designated collection points using horses or dugout canoes. The beans are then fermented and dried in the sun. Criollo cacao beans are only 1% of the cacao beans used in production around the world.

patisserie chocolat sauvage



grand cru couvertures



I box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 34% | 4.6% | 46% |

Harmonious cream and caramel aroma complement the light acidity of this mild milk couverture. The 30 hour conching unfolds a hint of ripe banana and finishes with notes of spicy vanilla and malt.



750018 Felchlin Elvesia 74% Grand Cru Dark Couverture Coins 72h

| l box: 13.2 lbs/6 kg | | | |
|------------------------------|-----|-----|--|
| Viscosity Cacao Fat Sugar | | | |
| | 46% | 25% | |

Rich cacao flavor entwined with tender notes of black tea and mild tobacco notes. The gentle 72 hour conching method releases fruity orange notes with sharpness from grapefruit and a long lasting finish.

GRAND CRU HACIENDA

Around 200 years ago, Swiss emigrants settled on the Samanà peninsula in the Dominican Republic. They founded the plantation Hacienda Elvesia and began cultivating Trinitario cacao. Soon the aromatic fruits became a much sought after raw material for well-known European chocolatiers. In order to facilitate the transport of heavy bags, Swiss pioneers built a railway from the plantation port of Cano Hondo. The plantation is based on the principle of sustainable agriculture in harmony with nature.



Elvesia Dominican Republic couvertures adhere to the highest standards for organically grown produce. They are free of synthetic products, pesticides, herbicides and artificial fertilizers.





CHOCOLATE



750006 Felchlin Opus Lait Sélection 38% Grand Cru Milk Couverture Coins

® V & O & C ()

I box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 34% | 7.4% | 45% |

This couverture begins with a distinctive fresh milk flavor and blends into hints of sweet pears and honey. Finishing with a long lasting cream caramel notes.



750007 Felchlin Opus Blanc Sélection 35% Grand Cru White Couverture Coins

1 box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 35% | 8.1% | 47% |

Beginning with fresh milk and cream accompanied by delicate notes of floral honey. Enhanced with subtle notes of marzipan and finishes with a mild vanilla flavor.



GRAND CRU LAIT DE TERROIR

Opus Sélection: Produced with Trinitario noble cacao beans grown in the area near Sambirano, Madagascar, noble cacao butter originating in the Dominican Republic and Swiss Meadow milk of certified origin from the biosphere Entlebuch, Switzerland. Meadow milk comes from cows that feed on the best and most nutritional meadows only during the summer months, thus producing milk with richer taste.

Felchlin SWITZERLAND

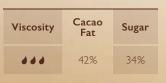
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grand cru couvertures





l box: 13.2 lbs/6 kg



A harmonious combination of coffee and plum aromas enhance the cacao flavor. Aromas of orange blossom and cinnamon unfold with a finish of light sweet raisins.

> Also available grated: 750022 (S) O O O O O O O O I box: II lbs/5 kg

AWARD WINNING

Honored as the finest chocolate in the world. The cacao region "Sur del Lago" is found in Venezuela, near lake Maracaibo. In the hills at the base of the Andes lies an area of approximately 5,000 hectare, which is used to cultivate cacao trees. There are no cooperatives in Venezuela. This is the reason why Felchlin Switzerland works together with the family Franceschi. They have been active cacao farmers for generations and possess their own cultures. In addition, they handle in premium quality cacao, including controlling the quality and the drying process before shipping the cacao beans to Europe.

glazed maracaibo 65% and bionda entremet



grand cru couvertures



750034 Felchlin Arriba 72% Grand Cru Dark Couverture Coins 72h (8) (7) (8) (6) (8) (7) (7)

1 box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Sugar |
|-----------|--------------|-------|
| | 45% | 27% |

The cacao flavor is enhanced with coffee and licorice notes, while the 72 hours conching develops a powerful prune bouquet and finishes with a light flowery black currant note.



750025 Felchlin Maracaibo Créole 49% Grand Cru Milk Couverture Coins

S S S A C C C
I box: I3.2 lbs/6 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 36% | 7% | 39% |

Made with cream powder, the creaminess combined with a delicate caramel note unfolds into a light vanilla bourbon aroma and a hint of honey. The long finish is accented by fresh and fruity raspberry.



1 box: 13.2 lbs/6 kg

| | | Ŭ |
|-----------|--------------|-------|
| Viscosity | Cacao Fat | Sugar |
| | 44% | 35% |

A balanced couverture with cacao flavors entwined with a touch of roasted hazelnuts and a note of fresh berries. 72-hour conching unfolds subtle fruit acid with a hint of clove and cedar flavors with a long lasting finish.



750024 Felchlin Maracaibo Criolait 38% Grand Cru Milk Couverture Coins

S S S S C C C
L box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 34% | 4.8% | 47% |

Made with cream powder, a full bodied milk taste complemented with notes of honey and caramel and finishes with a discreet roast and vanilla taste.

criolait 38% chocolate secret



7





tempering of couvertures

| | | | Vaccination Method: for kg/ lb couverture at 48°C/ 18.4°F |
|--------------------------------|-----------------------|-----------------------|---|
| Couverture Coins | Melting Temperature | Working Temperature | Temperature Coins: 20°–23°C/68°–73.4°F |
| Arriba 72%–72h | 48°-50°C/118.4°-122°F | 32°-33°C/89.6°-91.4°F | 350 g/12 oz |
| Bionda 36% | 48°-50°C/118.4°-122°F | 29°-31°C/84.2°-87.8°F | 450 g/15 oz |
| Bolivia 68%–60h | 48°-50°C/118.4°-122°F | 32°-33°C/89.6°-91.4°F | 350 g/12 oz |
| Bolivia 38%–48 h | 48°-50°C/118.4°-122°F | 30°-32°C/86.0°-89.6°F | 450 g/15 oz |
| Caramelito 36% | 48°-50°C/118.4°-122°F | 30°-32°C/86.0°-89.6°F | 450 g/15 oz |
| Elvesia Dom. Rep. 74%–72h | 48°-50°C/118.4°-122°F | 32°-33°C/89.6°-91.4°F | 350 g/12 oz |
| Elvesia Dom. Rep. 42%–30h | 48°-50°C/118.4°-122°F | 30°-32°C/86.0°-89.6°F | 450 g/15 oz |
| Madagascar 64%-72h | 48°-50°C/118.4°-122°F | 32°-33°C/89.6°-91.4°F | 350 g/12 oz |
| Maracaibo Clasificado 65% | 48°-50°C/118.4°-122°F | 32°-33°C/89.6°-91.4°F | 350 g/12 oz |
| Maracaibo Creole 49% | 48°-50°C/118.4°-122°F | 28°-30°C/82.4°-86.0°F | 450 g/15 oz |
| Maracaibo Criolait 38% | 48°-50°C/118.4°-122°F | 30°-32°C/86.0°-89.6°F | 450 g/15 oz |
| Opus Lait 38% Lait de terroir | 48°-50°C/118.4°-122°F | 29°-31°C/84.2°-87.8°F | 450 g/15 oz |
| Opus Blanc 35% Lait de terroir | 48°-50°C/118.4°-122°F | 28°-30°C/82.4°-86.0°F | 350 g/12 oz |
| Dark Couvertures | 48°-50°C/118.4°-122°F | 31°-33°C/87.8°-91.4°F | 350 g/12 oz |
| Milk Couvertures | 48°-50°C/118.4°-122°F | 30°-32°C/86.0°-89.6°F | 450 g/15 oz |
| White Couvertures | 48°-50°C/118.4°-122°F | 29°–31°C/84.2°–87.8°F | 450 g/15 oz |



8



pineapple opus stone



Bolivia

CHAN





Cocoa Lab welcomes chocolatiers, chefs and industry professionals to join in the couverture creation experience. Our onsite workshops will partner you with culinary experts for a hands-on, personalized experience. You will be guided through the premium ingredients used, in identifying distinctive flavor profiles, and, finally, in developing your custom chocolate creation. At Cocoa Lab, you can cultivate your unique couverture vision from bean to bar!

To get started visit **auifinefoods.com/aui-cocoa-lab** to fill out our questionnaire!

Madagasca



CodoaLAB

CocoaLAB

Arriba 100% Mass

dark couvertures



750009 Felchlin São Palmé 75% Dark Couverture Coins 🛞 🛇 🖨 🕲 🖉 😢 🕃 🕒

I box: 44.1 lbs/20 kg

| Viscosity | Cacao Fat | Sugar |
|-----------|--------------|-------|
| | 45% | 24% |

A classic couverture made from noble Amelonade Forastero cacao beans which are grown on the secluded island of São Tomé.



I box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Sugar |
|-----------|--------------|-------|
| | 39% | 37% |

Bittersweet dark chocolate made with beans from Ghana, perfect to coat pralines and other specialties.



750016 Felchlin São Palmé 60% Dark Couverture Coins 🛞 🛇 🏟 🏈 🖗 🛞 🚱 🕒 I box: 44.1 lbs/20 kg

| Viscosity | Cacao Fat | Sugar |
|-----------|--------------|-------|
| | 39% | 39% |

Made with beans from Ghana, this couverture is a harmonious and high-performance chocolate, fresh and balanced, suitable for a wide range of applications.



1 DOX. 13.2 IDS/0 Kg

| Viscosity | Cacao Fat | Sugar | |
|-----------|--------------|-------|--|
| | 38% | 41% | |

Complex cacao flavor from Ghana beans, as well as expressive coffee notes with a long-lasting finish.



1 box: 22 lbs/10 kg

| Viscosity | Cacao Fat | Sugar |
|-----------|--------------|-------|
| | 41% | 39%* |

Sugar-free couverture with an intense cacao flavor. Suitable for special dietary requirements without compromising flavor.

*Alternative sweetener



l box: 13.2 lbs/6 kg



Made with beans from Ecuador, Colombia and Ghana. This couverture has a wellrounded cacao taste with floral notes and a vanilla finish.

são palmé 75% raspberry hazelnut



milk & caramelized couvertures



750032 Felchlin Ambra 38% **Milk Couverture Coins**

1 box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 32% | 4.5% | 49% |

A mild milk chocolate made with beans from Ecuador and Ghana, which has a pleasing malty note.



750015 Felchlin São Palmé 36% **Milk Couverture Coins**

I box: 44.1 lbs/20 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 31% | 4.1% | 53% |

Made with beans from Ghana, this couverture is a harmonious and high performance chocolate, fresh and balanced with a touch of caramel.





750004 Felchlin Lacta 38% Lactose Free No Added Sugar, Milk Couverture Bar

1 box: 22 lbs/10 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 32% | 6.4% | 8%* |

With no added sugar and made with reduced lactose whole milk powder, this couverture is suitable for special dietary requirements without compromising flavor.

*Alternative sweetener



750008 Felchlin Caramelito 36% **Milk Couverture Coins**

I box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 33% | 6.4% | 47% |

A caramel milk couverture with intense milky caramel flavor, accompanied by notes of honey and a strong vanilla finish. The gentle processing reveals the original aroma of the Forastero beans.

caramelito osa marzipan praline

white & blond couvertures



750081 Felchlin Alba 36% No Added Sugar White Couverture Bar

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1 box: 22 lbs/10 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 36% | 4.7% | %* |

White chocolate with no added sugar, suitable for special dietary requirements.

*Alternative sweetener



750082 Felchlin Bionda 36% White Couverture Coins

13.2 lbs/6 kg

| 1 | DOX: | 13.2 | IDS/ | 6 | K |
|---|------|------|------|---|---|
| | | | | | |

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 36% | 7.5% | 47% |

A unique milk powder in addition to a caramelized milk powder contributes to the natural flavor of this chocolate. The full bodied creamy profile originates from high milk fat content and awakens childhood memories.

750031 Felchlin Edelweiss 36% White Couverture Coins I box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 36% | 4.7% | 49% |

The highest quality white chocolate available, Edelweiss is easy to temper and has a nice shiny appearance after dipping or molding.



White chocolate noted for its fluidity and creaminess.

4.2%

31%

58%

edelweiss & coconut with exotic meringue



750030 Felchlin Mont-Blanc 31% White Couverture Coins

1 box: 13.2 lbs/6 kg

| Viscosity | Cacao Fat | Milk Fat | Sugar |
|-----------|--------------|-------------|-------|
| | 31% | 3.6% | 58% |

This white chocolate is the preferred white chocolate of many pastry chefs. This chocolate is very smooth and has a tremendous flavor.

...

chocolate glazes



750036 Felchlin Ultra Dark Molding Coins & V & & & I

I box: 13.2 lbs/6 kg This easy to use coating doesn't need tempering and hardens like couverture, use a warm knife to cut. Has an authentic

chocolate taste and is great for molding. Also available in bars:



750038 Ultra White Molding Coins & 🛇 🗞 🖉 😵 🔂

I box: 13.2 lbs/6 kg This easy to use coating doesn't need tempering and hardens like couverture, use a warm knife to cut. Has an authentic chocolate taste and is great for molding.



750147 Ultra Dark Coating Coins

I box: 13.2 lbs/6 kg The ideal coating for chocolate cakes and pastries. Cuts cleanly and has a great chocolate taste.



has a great chocolate taste.



750148 Ultra White Coating Coins

l box: 13.2 lbs/6 kg The ideal coating for chocolate cakes and pastries. Cuts cleanly and has a great chocolate taste.





can't find what you're looking for?

Check out **auifinefoods.com/felchlin-sos** for our full selection of Special Order Services products!









premium ingredients

Top quality beans are sourced according to the highest standards for the Des Alpes couverture line. Beans are carefully selected from only sustainable farms to produce high quality couverture.

the highest manufacturing standards

Only whole bean roasting is implemented, no nib or mass roasting. Pre-rolling and rolling techniques refines particle sizes to 12-18 thousandths of a micron. Conching is done for up to 72 hours.

superior workability

Des Alpes couverture has an optimal viscosity, setting time, and temperature sensitivity.

> 66 there are no shortcuts to premium couverture!



dark couvertures



500673 Des Alpes 73% Onyx Dark Couverture Coins 🛞 🛇 🕲 🖉 🔇

I box: 13.2 lbs/6 kg An acidic scent that blends into earthy, coffee roasted warmth; a fruity acidity and intense cocoa roast that has a bitter, but well-rounded finish with a smooth mouthfeel.



500663 Des Alpes 63% Garnet Dark Couverture Coins 🛞 🏈 🏟 🏈 🐨 🏵 🔇

I box: 13.2 lbs/6 kg A berry-based acidity and intense fruitiness emerge and conclude in a lively and well-balanced bitterness.



500651 Des Alpes 51% Ruby Dark Couverture Coins

I box: 13.2 lbs/6 kg Fruity and acidic flavors emerge at the first taste, blending into sweetness, followed by a bold cocoa and bitter taste to finish the rich experience.

> 63% peanut butter petit gateau









tempering couverture with the tabling method

- I Melt couverture to listed melting temperature.*
- 2 Pour 2/3 of melted couverture onto marble slab.
- 3 Cool down by spreading evenly with a palette knife.
- 4 Re-scrape together with a spatula and repeat until couverture begins to thicken.
- 5 Test couverture for temper on a knife, then bring up to the desired working temperature.
- * Please refer to our couverture charts for temperature information.

milk & white couvertures





| Couverture Coins | ltem Number | Cocoa Mass | Pure Cocoa Butter | Cocoa Solids | Viscosity Level | Melting | Pre- crystallization | Actual Working |
|-------------------------|----------------|---------------|----------------------|-----------------|--------------------|------------|-------------------------|----------------------|
| 73% Onyx Dark | 500673 | 73% | 43% | 30% | | 115°F/46°C | 81°F/27°C | 86°–88°F 30°–31°C |
| 63% Garnet Dark | 500663 | 63% | 37% | 26% | | 115°F/46°C | 81°F/27°C | 86°–88°F 30°–31°C |
| 51% Ruby Dark | 500651 | 51% | 38% | 13% | *** | 115°F/46°C | 81°F/27°C | 86°–88°F 30°–31°C |
| 37% Topaz Swiss Milk | 500637 | 37% | 32% | 5% | **** | 110°F/43°C | 79°F/26°C | 84°–86°F 29°–30°C |
| Opal White | 500606 | 29% | 29% | N/A | **** | 110°F/43°C | 79°F/26°C | 84°–86°F 29°–30°C |



glaze coins

des alpes glazes have an excellent flavor and are extremely convenient! melting is always fast and easy and absolutely no tempering is required and the glazes set quickly with a bold, shiny finish.

des alpes glazes are ideal for chocolate and compound coating, molding, decorating, and works on transfer sheets.



500619 Des Alpes Dark **Chocolate Hard Glaze Coins** I box: 13.2 lbs/6 kg

Sets quickly with a rich and sleek finish.

500620 Des Alpes White **Chocolate Hard Glaze Coins** $\otimes \odot \otimes \oslash \otimes$

I box: 13.2 lbs/6 kg Sets fast with a creamy and polished finish that can be colored with liquid chocolate colors.

glazed minty wafer cookies



PRODUCT OF SWITZERLAND









sustainability and fair trade

Great lengths are taken to obtain quality raw materials from reputable and sustainably managed suppliers, developing mutually rewarding solutions to yield gains in quality and savings that benefit both local communities and customers.

quality sourcing and manufacturing

The selected cocoa beans are of the freshest and highest grades. Beans from various sources are mixed according to the desired recipes to produce chocolate with distinctive and consistent flavors. At a state-of-the-art manufacturing facility, production and packaging lines use the best modern European technologies that allow precise control over every step of the process.

halal- and kosher-certified

To address the dietary requirements of markets and meet the needs of all customers.



Orchid couvertures are packaged in convenient 11 lbs/5 kg boxes.







540074 Orchid 74% Elleanthus Bitter Couverture Coins 🛞 🛇 🅐 🎕 🖉 ি 🔇 🕻

I box: II lbs/5 kg A smoky, cocoa-filled taste with light acidic undertones unveiling a strong cocoa aftertaste. Cocoa Bean Assemblage: Arriba (Ecuador), Forastero (Ghana and Ivory Coast).



I box: II lbs/5 kg Fruity tones gently calm your palate and then bloom into a rich sweetness. Cocoa Bean Assemblage: Arriba (Ecuador), Trinitario (Peru), Forastero (Ivory Coast).



540058 Orchid 58% Trudelia Bittersweet Couverture Coins

I box: II lbs/5 kg An intense, bold, and rich taste with an indulgent roasted cocoa flavor and slightly floral nuance. Cocoa Bean Assemblage: Criollo (Ecuador), Trinitario (Peru), Forastero (Ghana and Ivory Coast).

orchid trio verrines



540050 Orchid 50% Andsellia Semisweet Couverture Coins (8) (7) (8) (2) (8) (2) (1)

I box: II Ibs/5 kg Spicy cassis flavors enliven the palate and end with a pleasantly fruity cocoa finish. Cocoa Bean Assemblage: Arriba (Ecuador), Forastero (Ghana and Ivory Coast).





tempering couverture with the seeding method

- I Melt couverture to listed melting temperature* and add 1/3 of couverture coins to the melted couverture.
- 2 Stir well.
- 3 Rewarm to the correct working temperature.
- * Please refer to our couverture charts for temperature information.

couverture coins

cocoa

dairy

dair

540002 Orchid Cattleya Milk Couverture Coins

I box: II lbs/5 kg Vibrant cocoa undertones fade into an undeniable sweetness. Cocoa Bean Assemblage: Forastero (Ghana).



orchid shareable brownie

I box: II lbs/5 kg A sweet, satiny caress with a slightly buttery fragrance and flavor.

| Couverture Coins | ltem Number | Cocoa Mass | Pure Cocoa Butter | Cocoa Solids | Viscosity Level | Melting | Pre- crystallization | Actual Working |
|-----------------------------|----------------|---------------|----------------------|-----------------|--------------------|--------------------------|-------------------------|----------------------|
| 74% Elleanthus Bitter | 540074 | 74% | 40% | 34% | *** | 113°F–122°F 45°C–50°C | 81°F–82°F 27°C–28°C | 86°–88°F 30°–31°C |
| 65% Bletia Bittersweet | 540065 | 65% | 37% | 28% | *** | 113°F–122°F 45°C–50°C | 81°F–82°F 27°C–28°C | 86°–88°F 30°–31°C |
| 58% Trudelia Bittersweet | 540058 | 58% | 33% | 25% | *** | 113°F–122°F 45°C–50°C | 81°F–82°F 27°C–28°C | 86°–88°F 30°–31°C |
| 50% Ansellia Semisweet | 540050 | 50% | 32% | 18% | **** | 113°F–122°F 45°C–50°C | 81°F–82°F 27°C–28°C | 84°–86°F 29°–30°C |
| Cattleya Milk | 540002 | 31% | 25% | 6% | **** | 105°F–113°F 41°C–45°C | 79°F–81°F 26°C–27°C | 84°–86°F 29°–30°C |
| Laelia White | 540001 | 29% | 29% | N/A | **** | 105°F–113°F 41°C–45°C | 79°F–81°F 26°C–27°C | 86°–88°F 30°–31°C |



glaze coins

no tempering is required for orchid glazes, and they melt evenly and fast.

these premium value glazes are great for chocolate fountains and dipping fruits and cookies.



540093 Orchid Dark Chocolate Glaze Coins I box: 11 lbs/5 kg A bold, shiny look with outstanding flavor and a fast setting time.



540092 Orchid Milk Chocolate Glaze Coins & 🗞 🗞 🛞 🕲 🕻

I box: II lbs/5 kg Sets fast with a satiny, milky coat and a polished shine, complete with a smooth milk chocolate flavor.



S40091 Orchid White Chocolate Glaze Coins & 🗞 🗞 🖉 🏵 🕼 🗘

I box: II lbs/5 kg A shiny, accelerated setting finish accompanies exceptional flavor.



chocolate specialties



540096 Orchid Pearl Pure **Cocoa Butter**

I box: 4.4 lbs/2 kg Use to adjust the viscosity of couverture or blend with couverture for spraying showpieces.



750021 Felchlin Cocoa Butter 100% Grated 887788888 I bag: 5.5 lbs/2.5 kg Cocoa butter helps to adjust the viscosity of chocolate.



750019 Felchlin Cacaomass 100% Ghana

I box: 13.2 lbs/6 kg Pure cacao mass, made to flavor creams, glazes and doughs. It consists of 100% Ghana cacao kernels.



750001 Felchlin Scrivosa B, Writing Chocolate

| pail: 2.8 lbs/1.3 kg An intense chocolate color for decorating or writing on cakes, pastries and confections.

Unsweetened

够够♥♥♥♥♥₽⊗ Used for a richer, darker, and more

flavorful baked product; also ideal

for flavoring neutral mousses.



750053 Felchlin Scrivosa W, Writing Chocolate **S S S C**

I pail: 2.8 lbs/1.3 kg An intense white color for decorating or writing on cakes, pastries and confections.



750084 Felchlin Paper Cone for Writing Chocolate

I booklet: 50 pieces Piping cones are ideal for decorating your cakes and pastries using Scrivosa writing chocolate.



540111 Orchid Chocolate **Baton Baking Sticks** 够♥♥♥♥₽♥♥♥

I box: 465 pieces; approximately 4.3 g per piece Chocolate baton sticks perfect for pain au chocolate or other baking applications.



508002 Confiseur Pain Au Chocolat Sticks

I box: 7 lbs/3.2 kg; approximately 315 pieces; approximately 10 g per piece Chocolate filling for classic pain au chocolat, croissants, and other baked pastries.

505002

I bucket: 4.4 lbs/2 kg



505056

I bucket: 22 lbs/10 kg

chocolate specialties



679001 Des Alpes Cocoa Powder, Dutch Processed (8) (8) (7) (8) (2) (8) (8)

I box: 4.4 lbs/2 kg Reddish-brown color; 22% to 24% cocoa butter content; use to flavor desserts or as a substitute for unsweetened chocolate.



679002 Des Alpes Extra Brut Cocoa Powder, Dutch Processed (*) (*) (*) (*) (*) (*) (*) I box: 4.4 lbs/2 kg Deep brown color with an intense cocoa flavor; use in a variety of desserts.



Black-brown color with an intense and bitter flavor; perfect for glazes, cookies, and richly-flavored cakes.



750057 Felchlin Cocoa Powder 22-24% Dutch Process (8) (8) (7) (8) (2) (8) (8) (9) (9) (10)

I bag: 2.2 lbs/I kg Dutch Processed cocoa powder that can be used in a multitude of applications such as chocolate doughs, ice creams, fondants or sponges.



540244 Orchid Chocolate Chips 🛞 🛇 🏟 🏈 ি 😢 🕻 🕄

I box: 22 lbs/10 kg Consistently shaped and sized with a subtle profile that is perfect for cookies and cakes. Approximately 1,000 chips per pound.



672048 Sosa Cantonese Caramelized Cocoa Nibs

I jar: 1.3 lbs/600 g Cocoa nibs fried and caramelized to give a unique texture and taste.





I bag: 2.2 lbs/I kg The Ghana caramelized cocoa nibs are ideal to give cakes, ice creams and desserts and additional crunchy texture with an authentic cocoa flavor.



I bag: 2.2 lbs/I kg These coarsely ground cocoa nibs add a crunchy texture to pralines, fillings and giandujas. They can also be used for decoration purposes.



28 frozen fruit purées

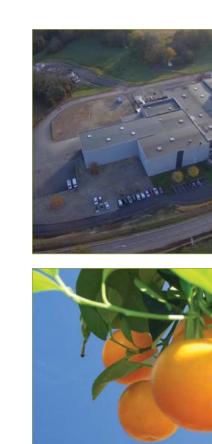
27 chilled fruit purées

- 30 dried fruits
- 34 dried vegetables & dairy
- 35 rappés

fruit

- **36** fruit fillings
- 37 dessert sauces
- 38 candied fruits
- 40 marmalades
- 41 jams

42 gels, coatings & glazes





PONTHIE LE FRUIT DEPUIS 1946

maison ponthier

Founded by André Ponthier and his wife, Maison Ponthier began as a fresh fruit company in 1946. New innovative techniques and technologies were added along the way to allow for the creation of vacuum-packed cooked chestnuts and chilled fruit purées. Ponthier prides itself on the knowledge, the quality, and the food safety that comes with over 70 years of experience in the industry.

quality ingredients

Ponthier purées are almost all derived from single-origin fruits. The location of the origin of the fruit and its variety are clearly mentioned on each package of purée, thus allowing the consumer to trust in the exclusive traceability that Ponthier is able to provide. The fruit is purchased once a year when it is seasonally available and ripe. Additionally, pure cane sugar is used as the sweetener in most of the purees and the minimum fruit content is 90%, with some having a higher percentage. The Brix level is guaranteed on the label of each purée wherever it is applicable. No colorings, preservatives, or artificial flavors are ever added.

shelf life

Ponthier is able to guarantee an opened shelf life in frozen purées of 15 days and, in chilled purées, of 12 days. Thus giving chefs and beverage professionals more working time with thawed and opened purées.



chilled fruit purées



655056 Ponthier Lemon Chilled Purée, 100% Fruit ⑧ ⑨ ♥ ♥ ⑧ Ø ֎ ֎ ֎ ৫ •

l pack: 2.2 lbs/l kg Sicilian lemon purée made with 100% Sicilian lemon.



create one set.

All purées are sold by the set. Frozen and chilled purées **cannot be combined** to create one set.



655076 Ponthier Blood Orange Chilled Purée, 100% Fruit

Blood orange purée made with 100% Italian blood oranges.

655062 Ponthier Raspberry

Chilled Purée

I pack: 2.2 lbs/I kg

Williamette raspberry purée

made with 90% raspberries

and 10% cane sugar.



6 655061 Ponthier Strawberry Chilled Purée Strawberry Chilled Purée

Vibrant Camarosa and Senga Sengana strawberry purée made with 90% strawberries and 10% cane sugar.

655073 Ponthier Blackberry

Chilled Purée

& **V ()** & **O** & **N** () ()

I pack: 2.2 lbs/1 kg

Sweet yet slightly tart blackberry

purée made with 90% blackberries

and 10% cane sugar.





655074 Ponthier Blueberry Chilled Purée & V 🕈 & O & & O G

I pack: 2.2 lbs/I kg Fragrant blueberry purée made with 90% blueberries and 10% cane sugar.



655057 Ponthier Lime Chilled Purée, I00% Fruit ⑧⑧♥♥♥♥₽®⊘€⊗⊗©₽

I pack: 2.2 lbs/I kg Tropical and refreshing lime puree made with 100% Mexican limes.



655058 Ponthier Coconut Chilled Purée

I pack: 2.2 lbs/I kg Sweet coconut purée made with 90% coconut and 10% sugar.



l pack: 2.2 lbs/l kg Tangy pineapple purée made with 95% pineapples and 5% cane sugar. 100% FRUIT

655070 Ponthier Lychee Chilled Purée, 100% Fruit

l pack: 2.2 lbs/l kg Floral lychee purée made with 100% lychee.



655078 Ponthier Passion Fruit Chilled Purée

I pack: 2.2 lbs/I kg Flavicarpa passion fruit purée made with 90% Flavicarpa passion fruit and 10% sugar.



6 655065 Ponthier Guava Chilled Purée & 🗘 🗘 🕲 🖉 😢 🕻 🗘

l pack: 2.2 lbs/l kg Pink guava purée made with 90% pink guava and 10% sugar.



655063 Ponthier Exotic Chilled Purée © © © © © © © © (1) I pack: 2.2 lbs/1 kg

An exotic combination of mango, banana, passion fruit and lime purée made with 90% fruit and 10% cane sugar.



655072 Ponthier Mango Chilled Purée

I pack: 2.2 lbs/I kg Alphonso mango purée made with 94% Alphonso mangoes and 6% cane sugar.





I pack: 2.2 lbs/I kg Fragrant peach purée made with 90% white peaches from the Rhône valley and 10% sugar.

frozen fruit purées



Tart black currant purée made with 90% black currants and 10% cane sugar.



655005 Ponthier Strawberry Frozen Purée

I tub: 2.2 lbs/I kg Vibrant camarosa and Senga Sengana strawberry purée made with 90% strawberries and 10% cane sugar.

100% 12

655105 Ponthier Strawberry Frozen Purée, 100% Fruit ⑧ ♥ ♥ ⑧ ♥ ֎ ֎ ♥ ♥ ●

l tub: 2.2 lbs/l kg Vibrant Camarosa and Senga Sengana strawberry purée made with 100% strawberries.



655011 Ponthier Cherry Frozen Purée

I tub: 2.2 lbs/I kg Sour Morello cherry purée made with 90% Oblacinska cherries and 10% cane sugar.

ONTHIER



655008 Ponthier Raspberry Frozen Purée ⊗ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

I tub: 2.2 lbs/I kg Williamette raspberry purée made with 90% raspberries and 10% cane sugar.



655108 Ponthier Raspberry Frozen Purée, 100% Fruit ⊛♥♥♥♥♥♥♥♥♥♥

I tub: 2.2 lbs/I kg Williamette raspberry purée made with 100% raspberries.



All purées are sold by the set. Frozen and chilled purées **cannot be combined** to create one set.



655013 Ponthier Blackberry Frozen Purée & 🗘 🏷 & 🖉 🖉 & 🕲 🗘 🗘

l tub: 2.2 lbs/l kg Sweet yet slightly tart blackberry purée made with 90% blackberries and 10% cane sugar.



655019 Ponthier Pear Frozen Purée © © © © © © © © © (© (1) I tub: 2.2 lbs/1 kg

Sweet Williams pear purée made with 93% Williams pear and 7% cane sugar.



I tub: 2.2 lbs/I kg Wild blueberry purée made with 90% blueberries and 10% cane sugar.

655049 Ponthier Green

Apple Frozen Purée

I tub: 2.2 lbs/I kg

Tart green apple purée

made with 90% Granny Smith

apple and 10% cane sugar.



655015 Ponthier Apricot Frozen Purée & 🛇 🕈 🕲 🖉 😢 😵 🚯 🕻 🕄

l tub: 2.2 lbs/l kg Slightly acidic Bergeron apricot purée made with 90% apricots from the Rhône valley and 10% sugar.



655017 Ponthier White Peach Frozen Purée & O O & O & O & O &

I tub: 2.2 lbs/I kg Fragrant peach purée made with 90% white peaches from the Rhône valley and 10% sugar.



655021 Ponthier Pineapple Frozen Purée

l tub: 2.2 lbs/l kg Tangy pineapple purée made with 95% pineapples and 5% cane sugar.



> I tub: 2.2 lbs/I kg Delicious banana purée made with 90% banana and 10% sugar.



frozen fruit purées





Sweet coconut purée made with 90% coconut and 10% sugar.



655025 Ponthier Exotic Frozen Purée

I tub: 2.2 lbs/I kg An exotic combination of mango, banana, passion fruit and lime purée made with 90% fruit and 10% cane sugar.



655026 Ponthier Guava Frozen Purée & 🗙 🕈 🕲 🖉 😢 😵 🔇 🗘

l tub: 2.2 lbs/l kg Pink guava purée made with 90% pink guava and 10% sugar.





Alphonso mango purée made with 94% Alphonso mango and 6% cane sugar.



> I tub: 2.2 lbs/I kg Alphonso mango purée made with 100% Alphonso mangoes.



I tub: 2.2 lbs/I kg Sicilian lemon purée made with 100% Sicilian lemon.



Sicilian mandarin purée made with 100% Sicilian mandarin.



655032 Ponthier Passion Fruit Frozen Purée

I tub: 2.2 lbs/I kg Flavicarpa passion fruit purée made with 90% Flavicarpa passion fruit and 10% sugar.



655041 Ponthier Blood Orange Frozen Purée, 100% Fruit

⑧ ♥ ♥ ⑧ ❷ ֎ ֎ ֎ ֎ **B** I tub: 2.2 lbs/I kg

Sicilian blood orange purée made with 100% Sicilian blood orange.



Frozen Purée, 100% Frui 🛞 🛇 🏵 🕲 🖗 🛞 🏶 🕄 🔂

l tub: 2.2 lbs/l kg Flavicarpa passion fruit purée made with 100% Flavicarpa passion fruit.



655044 Ponthier Yuzu Frozen Purée, 100% Fruit

l tub: 2.2 lbs/l kg Aromatic yuzu purée made with 100% Japanese yuzu.

dried fruits









672084 Sosa Freeze Dried Whole Black Currant ⑧ ♥ ♥ ℗ ℗ ℗ ℗ ℗ ℗ ℗ ℗ I jar: 2.6 oz/75 g



672085 Sosa Freeze Dried Whole Blackberry ⑧ ♥ ♥ ⑧ ♥ № ♥ ♥ I jar: 14.1 oz/400 g



672086 Sosa Freeze Dried Strawberry Slices (※) ♥ ♥ (※) ♥ (※) ♥ ♥ (※) I jar: 8.8 oz/250 g



aui

dried fruits

raspberry crispy tart





672087 Sosa Lime Crispy I jar: 10.6 oz/300 g Freeze dried crunchy granules of lime.



672090 Sosa Apricot Crispy ⑧ ♥ ♥ ● ● ● ● ● ● I jar: 7 oz/200 g

Freeze dried crunchy granules of apricot.





672088 Sosa Mango-Passion Fruit Crispy & O & & & & O

I jar: 10.6 oz/300 g Freeze dried crunchy granules of mango and passion fruit.



672091 Sosa Pineapple Crispy © © © © © © © © I jar: 7 oz/200 g Freeze dried crunchy granules of pineapple.



672094 Sosa Strawberry Crispy © © © © © © © © I jar: 10.6 oz/300 g Freeze dried crunch granules of strawberry.



672089 Sosa Fig Crispy 🛞 🛇 🔁 🕲 🖉 😒 😍

I jar: 8.8 oz/250 g Freeze dried crunchy granules of fig puree and apple concentrate.



l jar: 7 oz/200 g Freeze dried crunchy granules of passion fruit.



aui

dried fruits

wet proof crispy

Coated in flavored cocoa butter to extend shelf life in application.

Stays crunchy longer.

Adds flavor and color as an inclusion or decoration.



672228 Sosa Wet Proof Yocrispy & & & &

I jar: 14.1 oz/400 g Freeze dried crunchy granules of yogurt that resist moisture.



Freeze dried crunchy granules of passion fruit that resist moisture.

wet proof mango chocolate bar



672097 Sosa Strawberry Wet Proof Crispy (※) ♥ ♥ (※) @ (※) (※) I jar: 14.1 oz/400 g Freeze dried crunchy granules of strawberry that resist moisture.







dried fruits



I jar: 1.5 lbs/680 g A highly concentrated and intensely tart and tropical flavor; freeze-dried.



204159 Frutta Prima Raspberry Fruit Powder © © © © © © © I jar: 1 lb/453 g Pure, vibrant raspberry taste and color with specs of seeds;

color with specs of see freeze-dried.



204158 Frutta Prima Strawberry Fruit Powder & 🗘 🕈 🕲 🖉 😒 ⊗

l jar: 14 oz/400 g Sweet and floral flavor of fresh strawberries, with visible seeds; freeze-dried.



 red fruit berry hibiscus truffles

dried vegetables & dairy



672069 Sosa Carrot Powder l jar: I.I lbs/500 g Dried carrot extract.



672070 Sosa Tomato Powder I jar: 1.7 lbs/750 g Dried tomato extract.

672071 Sosa Tomato Flakes l jar: 10.6 oz/300 g Dried and flaked tomato extract.



moderngastronomy



672072 Sosa **Corn Powder** I jar: 1.5 lbs/700 g Dried corn extract.



672204 Sosa **Freeze Dried Corn** l jar: 5.3 oz/150 g



672073 Sosa **Red Beet Powder** l jar: 10.6 oz/300 g Dried red beet extract.



672228 Sosa Wet Proof Yocrispy $\otimes \odot \otimes \otimes$

l jar: 14.1 oz/400 g Freeze dried crunchy granules of yogurt that resist moisture.



672226 Sosa Yocrispy $\otimes \bigcirc \otimes \oslash \otimes \oslash \otimes$ l jar: 9.9 oz/280 g

Freeze dried crunchy granules of yogurt.



672227 Sosa Yopomegranate $\otimes \odot \otimes \oslash \otimes$

l jar: 5.3 oz/150 g Freeze dried crunchy granules of pomegranate yogurt.



672225 Sosa Yostrawberry

l jar: 5.3 oz/150 g Freeze dried crunchy granules of strawberry yogurt.



672224 Sosa **Cappuccino Crispy** $\otimes \odot \otimes \oslash \otimes$ l jar: 8.8 oz/250 g Freeze dried crunchy granules of cappuccino.



672220 Sosa Yopols, Acid Free $\otimes \odot \otimes \otimes$ l jar: 5.5 lbs/2.5 kg Acid free yogurt powder.

672221 Sosa Yopols, Mediterranean Coconut Milk Powder $\otimes \odot \otimes \otimes$

1 jar: 2.2 lbs/1 kg Mediterranean-style yogurt powder.

672241 Sosa $\otimes \bigcirc \otimes \oslash$ | jar: |4.| oz/400 g

Freeze dried coconut milk powder.

672004 Sosa **Honey Crispy** $\otimes \odot \otimes \oslash \otimes$

l jar: 8.8 oz/250 g Freeze dried crunchy granules of honey.



rappés



008019 Sandro Vanini Lemon Rappé 🛞 🛇 🅐 🏵 🛞 🛞 🕄 I jar: 2.2 lbs/1 kg

An extremely versatile, fine lemon rappé that can be used in a variety of applications. 008021 Sandro Vanini Pure Key Lime Flavored Rappé (*) (*) (*) (*) jar: 2.2 lbs/1 kg

An extremely versatile, fine key lime flavored rappé that can be used in a variety of applications.

008020 Sandro Vanini Orange Rappé & 🛇 P 🗞 🗞 🕄 🗗

I jar: 2.2 lbs/I kg An extremely versatile, fine orange rappé that can be used in a variety of applications.

orange cream frangipane tart

Felchlin SWITZERLAND



750066 Felchlin Orange Rappé I jar: 2.2 lbs/1 kg Ready to use orange peel.



750065 Felchlin Lemon Rappé I jar: 2.2 lbs/1 kg Ready to use lemon peel.

fruit fillings

Shelf stable, ready to use curd in a bag. Clip included.



652001 Frutta Prima Lemon Curd in a Bag $\otimes \odot \otimes \otimes$ I box: 4 bags; 2.76 lbs/1.25 kg each A silky fruit filling made from bright lemons in a shelf-stable, ready to use bag.



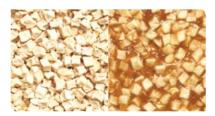
652003 Frutta Prima Passion Fruit Curd in a Bag $\otimes \odot \otimes \otimes$

I box: 4 bags; 2.76 lbs/1.25 kg each A silky fruit filling made from exotic passion fruits in a shelf-stable, ready to use bag.



505018 Frutta Prima Apple Filling, Sliced

I box: 3 bags; 14.1 oz/400 g each A traditional filling of sliced apples, perfect for a variety of applications. To hydrate, add 45 oz/1.2 L of water to one bag and refrigerate for eight hours.



505020 Frutta Prima Apple Cinnamon Filling, Cubed $\mathbf{\nabla} \mathbf{O} \otimes \mathbf{\otimes} \mathbf{\otimes} \mathbf{\otimes}$

I box: 5 bags; 14.1 oz/400 g each A flavorful filling of cubed apples, with a hint of cinnamon, perfect for a variety of applications. To hydrate, add 48 oz/1.3 L of water to one bag and refrigerate for eight hours.

l bucket: 10 lbs/4.5 kg A fresh-tasting filling made from wild Maine blueberries that is perfect for creating a homemade pie or cobbler.



678101 Frutta Prima **Cherry Filling**

I bucket: 10 lbs/4.5 kg A sweet & tart filling made with fresh, whole cherries from Traverse City, Michigan.



678108 Frutta Prima **Apple Filling** I bucket: 9 lbs/4.1 kg

An all-purpose rustic apple filling made with fresh Granny Smith apples; perfect for adding any desired spices.



678107 Frutta Prima

Blueberry Filling

800.231.8154 auifinefood

36

blueberry danish

dessert sauce

505036 Arte Piatto Raspberry Dessert Sauce \otimes \otimes \otimes \otimes

I bottle: 2.2 lbs/I kg A vibrant, seedless raspberry sauce for finishing desserts.

505038 Arte Piatto **Caramel Dessert Sauce**

I bottle: 2.2 lbs/I kg A sweet and shiny caramel sauce for finishing desserts. Best used slightly warmed.

505040 Arte Piatto Dark Swiss Chocolate Dessert Sauce $\otimes \odot \otimes \otimes$

I bottle: 2.2 lbs/I kg A dark Swiss chocolate sauce for finishing desserts. Best used slightly warmed.

505045 Arte Piatto **Kiwi Dessert Sauce**

I bottle: 2.2 lbs/I kg A vibrant kiwi sauce with visible seeds for finishing desserts.

505075 Arte Piatto **Passion Fruit Dessert Sauce**

I bottle: 2.2 lbs/I kg A tangy passion fruit sauce for finishing desserts.







Detachable screw top that is notched for easy and

with an interior oxygen and light barrier coating for a prolonged shelf-life.

microwavable bottle

consistent dispensing. Sealed for protection

505037 Arte Piatto **Strawberry Dessert Sauce** 88888

I bottle: 2.2 lbs/I kg A sweet strawberry sauce with visible seeds for finishing desserts.

> 505039 Arte Piatto **Mango Dessert Sauce** 88888 I bottle: 2.2 lbs/I kg A smooth mango sauce for finishing desserts.

505042 Arte Piatto **Blueberry Dessert Sauce** | bottle: 2.2 lbs/| kg

A smooth blueberry sauce for finishing desserts.

505051 Arte Piatto White Chocolate Dessert Sauce $\otimes \odot \otimes \otimes$

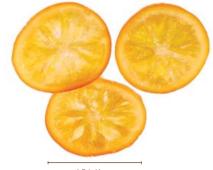
I bottle: 2.2 lbs/I kg A silky white chocolate sauce for finishing desserts.

candied fruits



a slow, natural candying process

The candying masters of Sandro Vanini soak the fruit in sugar and glucose syrup for up to twelve days. Through osmosis, the sugary solution replaces the water contained in the fruit. The slow, natural evaporation that follows preserves all the original characteristics, firm texture, and bright colors of the fruit.



1.5 in/4 cm

I box: 6.6 lbs/3 kg Thin Swiss orange slices ideal for a garnish or inclusion for a variety of applications; approximately 114 pieces.



008031 Sandro Vanini Ginger Batonettes

I box: II lbs/5 kg Swiss ginger batonettes ideal for a garnish or inclusion for a variety of applications.



008038 Sandro Vanini Ginger Cubes, Diced & 🛇 🕈 🗞 🖉 🐼 🖉

I box: 22 lbs/10 kg Swiss ginger cubes ideal for a garnish or inclusion for a variety of applications.



008039 Sandro Vanini Mixed Peel, Diced

I box: II lbs/5 kg Swiss orange peel, lemon peel, and melon ideal for a garnish or inclusion for a variety of applications.



008058 Sandro Vanini Orange Peel, Diced

Swiss candied orange peel, adding texture and color to desserts.



candied fruits



marmalades







505083 Frutta Prima Red Currant and Raspberry Marmalade (S) (S) (S) I bucket: 13.2 lbs/6 kg

An ideal combination of two popular marmalade flavors with excellent color and shine.



ready-to-use. bake-proof. high fruit content. vibrant, true colors.



505084 Frutta Prima Mango Marmalade & & &

I bucket: 13.2 lbs/6 kg A shiny and brightly colored mango marmalade that has a perfect texture and exotic taste.



A sweet and homemade-style strawberry marmalade that is speckled with seeds.





jams











ready-to-use. bake-proof. highly spreadable.



auil

gels, coatings & glazes



505011 Frutta Prima Clear Gel

I bucket: 27.6 lbs/12.5 kg Smooth and consistent; protects and gives desserts a superior shine; can be used with gel-spraying machine. Combine with 50% to 100% water, bring to a boil, and apply to desired pastries.



633205 Braun Neutral Glaze (8) (7) (8) (2) (8) (8)

I box: 22 lbs/10 kg Slight hint of apricot color and flavor in this neutral glaze. Combine I part powder, 4 parts sugar, and 10 parts water (or other liquid); bring to a boil for 2 to 3 minutes and apply.



505080 Frutta Prima Cold Glazing Gel Solution Cold Glazing Gel Solution Cold Glazing Gel Solution Cold Glazing Gel I bucket: 13.2 lbs/6 kg Use directly out of the bucket for smooth and consistent mirror applications.



021004 Pastry Ideale Neutral Glaze Spray

I box: 8 cans; 8.8 fl oz/250 ml each Spray directly from the can on sweet or savory dishes to provide a nice shine without affecting flavor.



607002 Frutta Prima Orchard Neutral Coating & O O & &

I bucket: 13.2 lbs/6 kg Use to add a shiny finish to pastries, fruit tartlets, and danish. Combine with 50% to 100% water, bring to a boil, and apply.



505009 Frutta Prima Apricot Gel

I bucket: 27.6 lbs/12.5 kg Protects desserts and gives them a smooth and consistent shine; can be used with gel-spraying machine. Combine with 50 to 100% water, bring to a boil, and apply to desired pastries.



505014 Frutta Prima Raspberry and Strawberry Gel 🛞 🛇 🕈 🕲 ি ⊗

I bucket: 27.6 lbs/12.5 kg A smooth gel with a raspberry and strawberry taste; protects desserts and gives them a superior shine; can be used with gel-spraying machine. Combine with 50 to 100% water, bring to a boil, and apply to desired pastries.



505081 Frutta Prima Apricoture & 🛇 🏟 🗞 🗞

I bucket: 13.2 lbs/6 kg A classic recipe for sealing and protecting a variety of pastries; simply heat and apply.



607001 Frutta Prima Orchard Apricot Coating & O O & & &

I bucket: 13.2 lbs/6 kg A high-gloss coating that is ideal for sealing and protecting a variety of pastries. Combine with 50 to 100% water, bring to a boil, and apply.



gels, coatings & glazes









646001 Frutta Prima Silver Mirror Glaze © © © © © © © I bucket: II lbs/5 kg A pearly white glaze sparkles with silver iridescence.





646006 Frutta Prima Gold Mirror Glaze ⊗ ♥ ♥ ♥ ⊗ ⊗ I bucket: II lbs/5 kg Radiant golden glaze creates a sparkling finish.







fillings & flavorings

- 46 fillings
- 48 compounds
- 50 fruit pastes
- 52 specialty pastes
- **54** flavorings, extracts, concentrates

建筑:3行:5

- 56 aromas
- 59 vanilla

The state of the s

61 gelified liqueur concentrates

- THE REPORT OF

fillings

felchlin OSA fillings are the perfect base for fruity colorful creations. obtain maximum taste in minimal time.

all OSA fillings are made with all-natural real fruit powders and premium fresh roasted nuts.



750043 Felchlin Fraganosa ⊗ ♥ ♥ ♥ ₽ I bucket: II Ibs/5 kg

A sweet and creamy paste made with real strawberry fruit powder.



750044 Felchlin Frambonosa & 🗞 🕲 🕒

I bucket: 13.2 lbs/6 kg A sweet and creamy paste made with real raspberry fruit powder.



750045 Felchlin Mangonosa 🛞 🛇 🕲 🕻

I bucket: 13.2 lbs/6 kg A sweet and creamy paste made with real mango and passion fruit powder.



750048 Felchlin Blueberrynosa

I bucket: 13.2 lbs/6 kg A sweet and creamy paste made with real blueberry powder.

750047 Felchlin

Coffeenosa

S S S C C

I bucket: 13.2 lbs/6 kg

An intense coffee filling made

with Swiss roasted coffee.



Lemonosa (Constant) I bucket: 5.5 lbs/2.5 kg

A sweet and creamy paste made with real lemon powder.

750046 Felchlin

Mascarponosa

🛞 🛇 🕲 🕒

I bucket: 13.2 lbs/6 kg

A versatile filling made

with milk and whey powder.



750052 Felchlin Orangeosa & 🛇 🕲 🥥

I bucket: 5.5 lbs/2.5 kg A sweet and creamy paste made with real orange powder.



750042 Felchlin Cappuccino 🛞 🛇 🕲 🖨

I bucket: II lbs/5 kg A stable filling with a great coffee flavor made with Swiss roasted coffee.





for 2.2 lbs/1 kg of flavored cream/filling:

750039 Felchlin

Pralinosa

8 V 🖗 8 🔂

| bucket: || lbs/5 kg

A fine praline paste with

real hazelnuts and vanilla.

| | Felchlin filling | Base cream/filling | | Felchlin filling | Base cream/filling |
|----------------------|-------------------|----------------------------|-----------------------------|-------------------|---------------------------|
| Flavored Chantilly | OSA 3.5 g/100 g | Heavy Cream 2 lbs/900 g | OSA with White Chocolate | OSA 12.3 oz/350 g | Couverture 1.4 lbs/650 g |
| Buttercream | OSA 7 oz/200 g | Buttercream 1.8 lbs/800 g | Cream Filling | OSA 1.5 lbs/700 g | Heavy Cream 10.6 oz/300 g |
| Pastry Cream | OSA 7 oz/200 g | Pastry Cream 1.8 lbs/800 g | Milk Filling | OSA 1.7 lbs/750 g | Milk 8.8 oz/250 g |
| Praline/True Filling | OSA 10.6 oz/300 g | Ganache 1.5 lbs/700 g | | | |

fillings



750049 Felchlin Praline Croquantine

I bucket: II Ibs/5 kg A crunchy nut filling made with flaky wafers and freshly roasted almonds.



750050 Felchlin Choco Croquantine

I pail: 5.5 lbs/2.5 kg Crunchy flaky wafers in an intense chocolate filling.



A delicious filling made with 35% dried grated coconut.

blueberry macarons



750013 Felchlin Dark Gianduja 🛞 🛇 🕲 🗘 🕒

I box: 13.2 lbs/6 kg Made with the finest coarsely ground Piedmont hazelnuts.



I bucket: 10 lbs/4.5 kg A ready-to-use, bake stable caramel filling and flavoring with strong dairy notes and a hint of salt.



633200 Braun Hazelnut Crème with Pieces

I bucket: 13.2 lbs/6 kg A crunchy roasted hazelnut cream with a hint of coffee.



633202 Braun Schokobella Chocolate Ganache Filling 🛞 🛇 🕲 🛞

I bucket: 13.2 lbs/6 kg Semisweet chocolate filling. Whip with butter to create a buttercream or melt to use as a glaze. Can also be flavored by mixing with water-based flavoring into melted filling. 633206 Braun Schokobella White Chocolate Ganache Filling (§) () () ()

I bucket: 13.2 lbs/6 kg Subtle vanilla flavored filling. Whip with butter to create a buttercream or melt to use as a glaze. Can also be flavored by mixing with water-based flavoring into melted filling. 633406 Braun Caramel Kranfil

I bucket: 6.6 lbs/3 kg Buttery caramel filling with a subtle hint of salt, roasted hazelnut and feuilletine pieces.



633408 Braun Dark Chocolate Kranfil

I bucket: 6.6 lbs/3 kg Rich chocolate filling with pieces of roasted almonds and feuilletine.



633411 Braun Red Fruits Kranfil N () ()

I bucket: 6.6 lbs/3 kg White chocolate fruity filling with feulletine and freeze-dried raspberries, blueberries and strawberries.

compounds



recommended dosage:

Add 5%-7% of compound to your base

0.8 oz to 1.1 oz of paste per I Ib of base

50 g to 70 g of paste



011101 Frutta Prima Vanilla Bean Compound | jar: 2.2 lbs/| kg A syrupy and sweet compound that is abundant with real vanilla seeds.



011103 Frutta Prima **Passion Fruit Compound**

| jar: 2.2 lbs/| kg A tart and tropical compound that is highly aromatic.



mango, lime, coconut cheesecake



011104 Frutta Prima **Orange Compound** 1 jar: 2.2 lbs/1 kg A classic citrus compound that is both tangy and sweet.



011106 Frutta Prima **Raspberry Compound** | jar: 2.2 lbs/| kg Like a real raspberry, this compound captures the powerful combination of sweet and bitter flavors.



highly concentrated compounds; a small amount truly goes a long way! clean, no artificial color or flavor added.



011107 Frutta Prima **Banana Compound** $\textcircled{\label{eq:states} \belowed \label{eq:states} \belowed \labele} \belowed \labele \belowed \labele \$ 1 jar: 2.2 lbs/1 kg

A high-quality compound that is tropical, fresh, and sweet.



011108 Frutta Prima Strawberry Compound $\otimes \bigcirc \bigcirc \otimes \oslash \oslash \otimes \oslash \otimes \bigotimes$ I jar: 2.2 lbs/1 kg The distinct sugary sweetness of a real strawberry is found in this compound.



compounds



011113 Frutta Prima Lemon Compound

I jar: 2.2 lbs/I kg Grated lemon peels enhance a naturally acidic and sour flavor.





011115 Frutta Prima Coconut Compound S O O S O S S S

I jar: 2.2 lbs/I kg A flavorful compound with enriched with coconut flavor.



011123 Frutta Prima Blood Orange Compound (*) (*) (*) (*) (*) (*) (*) I jar: 2.2 lbs/1 kg A premium compound with a mellow citrus flavor.



011122 Frutta Prima Key Lime Flavored Compound © © © © © © © © © I jar: 2.2 lbs/1 kg A combination of lemon, orange, and lime concentrates with a sweet and tart flavor.



672101 Sosa Yuzu Compound I can: 3.3 lbs/1.5 kg Bright and citrusy yuzu compound.

recommended dosage: 1.8 oz/50 g of compound per 1 kg of base



looking for flavors of the season?

Contact your **AUI sales rep** for seasonal availability!

fruit pastes



recommended dosage:

Add 4%-6% to your base

0.6 to 1 oz of paste per 1 lb of base

40 to 60 g of paste per I kg of base



633301 Braun Raspberry Paste

I jar: 2.2 lbs/I kg A sweet and tangy paste with real raspberry pieces that is ideal for flavoring ganaches, buttercreams, and ice creams.



I jar: 2.2 lbs/I kg A zesty and refreshing paste with real orange pieces that is perfect for use in ganaches, buttercreams, and ice creams.



633307 Braun Lemon Paste ⊗ ♥ ♥ ♥ ♥ ♥ ⊗ ⊗ ⊗

l jar: 2.2 lbs/1 kg

A tart yet sweet paste that is perfect for using in cheesecakes, buttercreams, and cake batters.



633311 Braun Cherry Paste

I jar: 2.2 lbs/I kg A sour yet sweet paste with real cherry pieces that is great for flavoring ganaches, buttercreams, and ice creams.

pineapple upside down friandise



fruit pastes



011025 Frutta Prima Strawberry Paste ⑧ ♥ ♥ ⑧ ☞ ⊗

I container: 3.3 lbs/1.5 kg A vibrantly colored paste with a fresh and sweet aroma that is perfect for baked applications, cheesecakes, and batters.



011028 Frutta Prima Pineapple Paste ⊗ ♥ ♥ ♥ ⊗ ⊗ ⊗

I container: 3.3 lbs/1.5 kg A tangy paste that is ideal for refreshing and tropical dessert applications.



011026 Frutta Prima Mango Paste ⊗ ♥ ♥ ♥ ♥ ⊗ ⊗

I container: 3.3 lbs/1.5 kg A palatable and light paste with a refreshing flavor that is suited for a variety tropical desserts.



011029 Frutta Prima Peach Paste ⑧ ♥ ♥ ⑧ ● ⑧ I container: 3.3 lbs/1.5 kg

A juicy paste with an orchard fresh flavor that is perfect for baked applications.



011027 Frutta Prima Passion Fruit Paste 🛞 🛇 🖱 🕲 🛞 ⊗

I container: 3.3 lbs/1.5 kg An acidic, tart paste that adds an exotic flavor to baked applications, mousses, custards, and ganaches.



011030 Frutta Prima Banana Paste 🛞 🛇 🖗 🛞 🛞 🛞

I container: 3.3 lbs/1.5 kg A colorful paste with the essence of a ripe and creamy banana that is perfect for baked applications such as muffins and scones.



recommended dosage:

Add 7.5%-10% to your base

1.2 to 1.6 oz of paste per 1 lb of base

75 to 100 g of paste per 1 kg of base



011031 Frutta Prima Orange Paste ⊗ ♥ ♥ ♥ ♥ ⊗ ⊗

I container: 3.3 lbs/1.5 kg A zesty and acidic paste with a burst of citrus flavor that is ideal for ganaches, mousses, and batters.



011032 Frutta Prima Lemon Paste 🛞 🛇 🔁 🕲 😒 🏵

I container: 3.3 lbs/1.5 kg A bright paste with a robust aroma and tart taste that is ideal for flavoring custards, mousses, and batters.



011034 Frutta Prima Raspberry Paste

I container: 3.3 lbs/1.5 kg A sweet and slightly sour paste that is the classic flavor-enhancer for chocolate ganaches, mousses, and batters.

recommended dosage:

Add 5% of Vanilla Paste to your base

0.8 oz of paste per 1 lb of base

50 g of paste per I kg of base

aui



011033 Frutta Prima Vanilla Paste & O O & & &

I container: 3.3 lbs/1.5 kg A buttery paste with specs of vanilla seeds enriches baked applications like cupcakes, sponge cakes, scones, and madeleines.

specialty pastes



recommended dosage:

Add 10% of paste to your base

I.6 oz of paste per I Ib of base

100 g of paste per 1 kg of base



633310 Braun Royal Amaretto Paste

I jar: 4.4 lbs/2 kg Nutty, amaretto-flavored paste perfect for use in ganaches, buttercreams, and ice creams.

recommended dosage:

Add 4%-6% of paste to your base

0.64 to 0.96 oz of paste per 1 lb of base

> 40 to 60 g of paste per I kg of base

633309 Braun Black Forest Kirsch Paste

I jar: 2.2 lbs/I kg Sweet and slightly bitter cherry liqueurflavored paste perfect for using in ganaches, cake batters, and whipped toppings.

I jar: 2.2 lbs/I kg Toasted sugarcane rum-flavored paste perfect for using in ganaches, buttercreams, and cake batters.

caramel chocolate cylinder



specialty pastes



I jar: 2.2 lbs/I kg A chocolate- and coffeeflavored paste that is perfect for using in ganaches, mousses, and gelatos.



633300 Braun Caramel Paste (S) (C) (S) (S) (S) (S)

l jar: 2.2 lbs/l kg Rich, caramel-flavored paste perfect for use in chocolate desserts and buttercreams.

recommended dosage:

Add 4%-6% of paste to your base

0.64 to 0.96 oz of paste per 1 lb of base

40 to 60 g of paste per 1 kg of base



Unsweetened. Used for a richer, darker, and more flavorful baked product; also ideal for flavoring neutral mousses.

 505002
 50

 I bucket:
 I b

 4.4 lbs/2 kg
 22 lb

505056 I bucket: 22 lbs/10 kg



I bucket: 12.1 lbs/5.5 kg Made with Milk Powder, this caramel cream is ideal for flavoring.



I bucket: I2.1 lbs/5.5 kg Made with fresh cream, this top quality product is rich in flavor, dark in color and has a silky finish.



750055 Felchlin Gusto Ricco ⊗ ♥ ♥ ♥ ⊗ ֎ ⊕

I jar: 2.2 lbs/I kg A water-free concentrated coffee flavoring with 29% freshly roasted coffee.

caramel cream puff



flavorings, extracts, concentrates



011002 Frutta Prima **Bitter Almond Flavoring** l jar: 2.2 lbs/l kg An almond flavoring that has an intense aroma and a strong, pure, and bitter taste.



011005 Frutta Prima **Coconut Flavoring** | jar: 2.2 lbs/| kg A full-bodied coconut flavoring that has a sweet and authentic aroma.



011011 Frutta Prima Peppermint Flavoring l jar: 2.2 lbs/l kg A refreshing flavoring that has a mellow peppermint quality.



633320 Braun Sizilia Lemon Concentrate $\textcircled{\label{eq:states} \below \$

I bottle: 2.2 lbs/I kg A concentrate that is characterized by the refreshing aroma and sour flavor of fresh lemons; bake-proof.

coconut lime tart



flavorings, extracts, concentrates



espresso cardamom ice cream sandwiches



539001 Wolfberger Coffee Extract

I bottle: 33.8 oz/I L A non-alcoholic and highly concentrated coffee extract with an extremely bold flavor.







aromas











fantasy coupe



672684 Sosa Jasmine Aroma, Natural & O O & O & & I bottle: 1.8 oz/50 g







672187 Sosa Ripe Banana Aroma 🛞 🛇 🏟 🏵 🏵 I bottle: 1.8 oz/50 g







672185 Sosa Raspberry Aroma © © © © © © © I bottle: 1.8 oz/50 g



672189 Sosa Pear Aroma, Natural I I Dottle: I.8 oz/50 g

aromas

recommended dosage:

Synthetic 2 g/kg = ~70 drops/kg

Natural 0.2 g/kg = ~6 drops/kg















672194 Sosa Yuzu Aroma ֎ ♥ ♥ ♥ ֎ ֎ ֎ I bottle: 1.8 oz/50 g













672730 Sosa Cooked Apple Aroma (%) (*) (*) (*) (*) bottle: 1.8 oz/50 g



672176 Sosa Lemon Grass Aroma, Natural [®] ♥ ♥ ♥ ♥ ♥ ♥ I bottle: I.8 oz/50 g





aromas

recommended dosage:

Synthetic 2 g/kg = ~70 drops/kg

Natural 0.2 g/kg = ~6 drops/kg







672174 Sosa Pistachio Aroma, Natural (*) (*) (*) (*) (*) I bottle: 1.8 oz/50 g



672183 Sosa Mediterranean Pine Aroma, Natural & O O & O & & I bottle: 1.8 oz/50 g















aui





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vanilla



590102 Frutta Prima Stylized Vanilla Beans, Tahitensis from Papua New Guinea, Short (8) O O (8) O (8) O (8)

I package: I lb/453 g A mildly luscious vanilla bean that has a subtle fruity undertone.

1

profound depth and complexity of taste.

590101 Frutta Prima Stylized Vanilla Beans, Planifolia from Indonesia, Grade A, Long

I bag: I lb/453 g Plump, moist and flavorful. These

Plump, moist and flavortul. These beans are sun dried, allowing natural and luscious aromas and flavors seep through.



069001 Frutta Prima Vanilla Bean Marinade (8) (7) (7) (8) (8) (8) (9)

VANILLA BEAN

I bottle: I qt/900 ml Prime bourbon Madagascar vanilla beans with specks marinated right in the bottle; almost indefinite shelf life; excellent for flavoring ice creams and frozen and baked desserts; contains 12 whole beans.



596103 Frutta Prima Pure Tahitian Vanilla Bean Extract (8) (7) (7) (8) (2) (8) (8)

l jar: l qt/900 ml A highly refined Tahitian vanilla bean extract that is characterized by its decisively fruity and floral notes.

204156 Frutta Prima Vanilla Bean Powder & 🗘 🗘 🕲 🖉 🛞 & 🔇

I jar: I lb/453 g 100% pure bourbon vanilla beans ground into a fine powder; flavor virtually anything.

vanilla crunchy sphere









complete control of production

From the finest fruits grown on 296 acres of orchards (exclusively owned by Wolfberger in the Alsace region of France), to their traditional distillation practices, Wolfberger can ensure the consistency and quality of their products.

crafted especially for flavoring

Wolfberger has developed a tailor-made solution for chefs to incorporate classic liqueur flavors into desserts with their innovation of gelified liqueurs, allowing for a maximum impact with only a small amount of product used.

tradition and quality

For more than 100 years, Wolfberger has been preserving the distillation techniques that they have used for generations to create the best liqueurs. Their high standards are followed at every step of the distillation process and controlled by the Appellation d'Origine Contrôlée (AOC) of France.



gelified liqueur concentrates





Authentic, 100-proof, and made with cherries from the Alsace region of France.



539005 Wolfberger Rum Concentrate, Gelified © © © © © © © © © I jug: 67.6 oz/2 L 100-proof and made from Martinique Rhum agricole.



raspberry

entremet

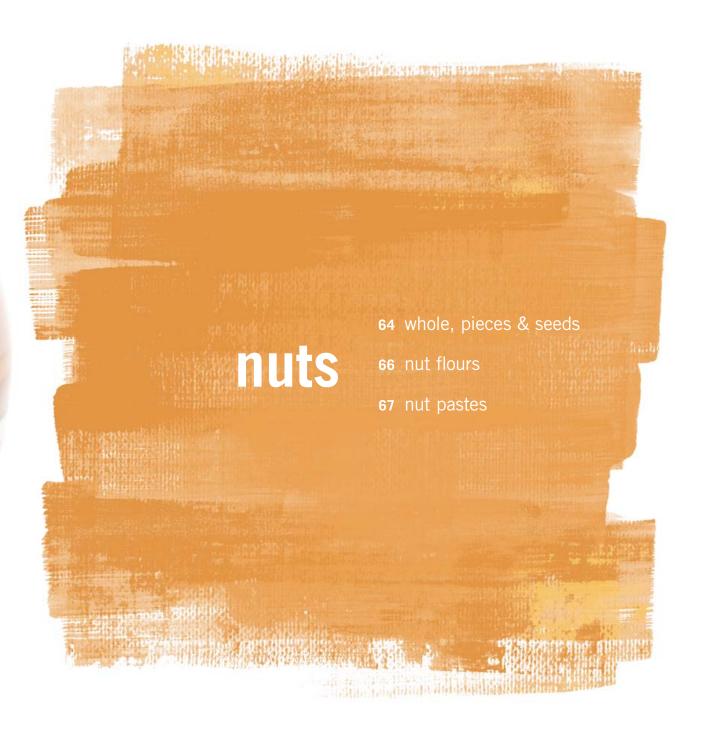
539003 Wolfberger Raspberry Brandy Concentrate, Gelified

I jug: 67.6 oz/2 L A powerful concentrate that is 100-proof and made from fresh raspberries.



I jug: 67.6 oz/2 L Made from white Riesling Grapes; 80-proof.





whole, pieces & seeds



672050 Sosa Roasted Marcona Almonds (*) (*) (*) (*) (*) I bag: 2.2 lbs/l kg Roasted marcona almonds.









672054 Sosa Cantonese Caramelized Almonds (*) (*) (*) (*) (*) (*) I jar: 1.9 lbs/850 g Almonds fried and caramelized for a unique taste and texture.





whole, pieces & seeds









for a unique taste and texture.





672055 Sosa Almond Crocanti I bag: 2.2 lbs/1 kg Caramelized almond pieces.





672056 Sosa Hazelnut Crocanti S O O O O O I bag: 2.2 lbs/1 kg Caramelized hazelnut pieces.





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nut flours





Italian hazelnut flour, 100% milled Tarragona hazelnuts for adding flavor and texture to batters and dough.







204157 N.U.T. Almond Flour Meal, Fine Mesh #12 (இ) இ) இ இ இ இ இ இ I box: 25 lbs/11.3 kg

100% milled almonds; excellent for baking applications.

NUTS



nut pastes

pistachio apricot bars



512003 N.U.T Pistachio Paste, Unsweetened © © © © © © © I jar: 2 Ibs/900 g Authentic pistachio flavor made with pistachios and almonds. *This product is available based on seasonality.





501003 N.U.T. Hazelnut Paste Akcakoca, Unsweetened I bucket: 4.4 lbs/2 kg Pure roasted hazelnut paste with natural flavors and a smooth consistency.



Paste, Unsweetened © © © © © © I jar: 2 lbs/900 g An intense macadamia nut aroma and full-bodied paste.

nut pastes





672229 Sosa Pure Pistachio Paste (a) (a) (a) (b) I jar: 2.2 lbs/I kg Unsweetened pure pistachio paste with a vibrant green color.



501042 N.U.T Pistachio Paste, Sweetened (*) (*) (*) (*) (*) (*) I bucket: 2.2 lbs/I kg A paste made of premium pistachios and sugar.



672064 Sosa Pistachio Pralicroc

I jar: 2.75 lbs/I.25 kg Paste made from ground pistachios and crunchy biscuit pieces.



Hazelnut Paste

I bucket: 5.5 lbs/2.5 kg A smooth hazelnut paste that is made from high-quality hazelnut kernels.







672060 Sosa Hazelnut Praline Paste à l'Ancienne I jar: 2.6 lbs/1.2 kg Nut paste made from roasted hazelnuts

and sugar, with pieces for texture.



672063 Sosa Hazelnut Pralicroc 🔊 🏵 🧭 I jar: 2.75 lbs/1.25 kg

Paste made from ground hazelnuts and crunchy biscuit pieces.



750083 Felchlin Praline Paste I:I

I bucket: II Ibs/5 kg This praline paste consists of 47% of the finest hazelnuts and the best cacao butter to naturally stabilize the paste.







Nut paste made from roasted almonds and sugar, with pieces for texture.



672062 Sosa Almond Pralicroc

I jar: 2.75 lbs/1.25 kg Paste made from ground almonds and crunchy biscuit pieces.



750064 Felchlin Almond Paste I:I

♥ ♥ ♥ ♥ ♥ ♥ ♥
 I bucket: 14.3 lbs/6.5 kg
 Bake stable filling with intense almond flavor.

nut pastes



750063 Felchlin White Modeling Marzipan

White almond mass great for modeling figurines and flowers as well as covering cakes and pastries. Keeps well in the freezer.





672065 Sosa Torrone Paste with Pieces

I jar: 3.3 lbs/1.5 kg Paste with the traditional flavor of nougat and with nougat pieces.



008006 Vanini Purée de Marrons

l can: 1.9 lbs/900 g

A hard-to-find and very high-quality sweetened chestnut purée that is ideal for garnishing and flavoring cakes and pastries; especially ideal for holiday desserts.







mixes

- 72 zürimix
- 79 felchlin
- 80 gluten-free mixes

STAN DE

- 82 baking mixes
- 84 braun





flavor from scratch

Inspired by classic, European-style recipes, the Zürimix collection of powder mixes produces the flavor, consistency, texture and look of high-end desserts made from scratch.

smart packaging

Zürimix comes in easy-to-open, stand-up bags that protect your mixes from light, odor, moisture, and puncture. The resealable zip tops allow for easy reuse. Labels provide clear identification through color coding and category symbols. Preparation symbols on each label make it even simpler to create fantastic desserts in no time.

high yield

One bag of Zürimix truly goes a long way, producing consistently high-quality desserts that are ideal for large-scale service.



zürimix collections





Custard Mixes









Baking Mixes







1-step mixes

1-step mousses offer the most convenient preparation with outstanding results.



504107 Zürimix Dark Chocolate Mousse, I-Step & (1) (2)

I box: 6 bags; 35 oz/I kg each Dutch processed cocoa powder provides a decadent and rich flavor.



504142 Zürimix White Chocolate Mousse, I-Step I box: 6 bags; 35 oz/l kg each True white chocolate flavor with a subtle yet milky taste.



504113 Zürimix Strawberry Mousse, I-Step (२) (२) (२) I box: 6 bags; 35 oz/l kg each Light and sweet with a bright berry flavor.



504112 Zürimix Raspberry Mousse, I-Step 🛞 🏽 🏵

I box: 6 bags; 35 oz/I kg each A refreshing natural raspberry flavor with a slight creaminess.

Ratio (by Weight) 1:1.5 (35 oz/1 kg Zürimix

+ 3.3 lbs/1.5 kg whole milk) Final Yield per Bag: 229 fl oz/6.8 L

Servings by Volume 57 x ½ cup portions

Preparation



Combine Zürimix and cold milk and whip for 3 to 5 minutes at high speed.

white chocolate mousse blood orange, green tea verrines

2-step mixes

2-step mousses are stable enough to make a day ahead of time and still retain their fluffy texture and consistency.

Ratio (by Weight)

I:I:I (35 oz/I kg Zürimix + 35 oz/I kg cold water + 35 oz/I kg heavy cream, whipped)

Final Yield per Bag 252 fl oz/7.5 L

Servings by Volume 63 x ¹/₂ cup portions

Freeze-stable

Preparation



I Combine Zürimix and cold water and whip for 3 to 5 minutes at high speed.

2 Fold in whipped heavy cream.



504103 Zürimix Dark Chocolate Mousse, 2-Step ເ€ (€) (€) (€) I box: 6 bags; 35 oz/l kg each Deep chocolate flavor from Dutch processed cocoa powder.



White Chocolate Mousse, 2-Step (a) (a) (b) 1 box: 6 bags; 35 oz/l kg each

A milky and sweet taste with a slightly buttery flavor.



504101 Zürimix Neutral Mousse, 2-Step 🛞 🏵 🛞

I box: 6 bags; 35 oz/I kg each Sweet taste without adding additional flavor to your recipes.



citrus basil entremet



custard mixes



Ratio (by Weight)

1:10 (35 oz/1 kg Zürimix + 22 lbs/10 kg heavy cream)

Final Yield per Bag 368 fl oz/10.9 L

Servings by Volume 92 x 1/2 cup portions

Freeze-stable

504108 Zürimix Crème Brûlée 🛞 🕥 🕲 🐼

I box: 6 bags; 35 oz/I kg each Rich custard, cream, and vanilla flavor with a fullbodied texture and a smooth, velvety mouthfeel.

Preparation

I Mix Zürimix and heavy cream in a pot.



Pour mixture into container of choice and refrigerate for at least 1 hour.

4 Directly before serving, sprinkle with sugar and caramelize with a torch.



Ratio (by Weight) 1:5 (35 oz/1 kg Zürimix

+ 11 lbs/5 kg heavy cream) Final Yield per Bag 202 fl oz/5.9 L

Servings by Volume 50 x ½ cup portions

Freeze-stable if made with heavy cream

504109 Zürimix Pot de Crème au Chocolat (8) 🕥 (8) (8)

I box: 6 bags; 35 oz/I kg each Classic milk chocolate flavor with Dutch processed cocoa powder; a creamy texture, and silky, smooth mouthfeel; using half and half creates a lighter consistency.

Preparation

- I Combine Zürimix and cold heavy cream in a sauce pan.
- 2 Bring to a boil for at least 1 minute, stirring constantly.



3 Pour into desired container and refrigerate for at least I hour.

4 Serve it in the serving dish or turn over on a plate.

vanilla bean brûlée with almond textures





Panna Cotta

504110 Zürimix

I box: 6 bags; 35 oz/I kg each Clean vanilla and cream taste with real vanilla bean seeds that give it a from-scratch appearance; pairs perfectly with all fruit flavors.

Preparation

1:10 (35 oz/1 kg Zürimix + 22 lbs/10 kg half and half)

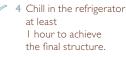
Final Yield per Bag 365 fl oz/10.7 L

Ratio (by Weight)

Servings by Volume 91 x ½ cup portions

Freeze-stable

- I Mix Zürimix and half and half in a pot.
- 2 Bring to a boil over medium heat for approximately I minute while stirring constantly to prevent mixture from burning.
- Pour mixture into serving dishes.



5 Serve in the serving dish or turn over on a plate.

MIXES

custard mixes



Ratio (by Weight) 1:6 (35 oz/1 kg Zürimix + 13.1 lbs/6 kg whole milk)

Final Yield per Bag 222 fl oz/6.6 L

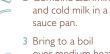
Servings by Volume $55 \times \frac{1}{2}$ cup portions

Freeze-stable if made with half and half



Preparation

I Spread caramel sauce in desired container. 2 Combine Zürimix



504170 Zürimix

Flan/Crème Caramel

 $\otimes \odot \otimes \otimes$

I box: 6 bags; 35 oz/I kg each

Classic cream and vanilla

flavor with a silky mouthfeel

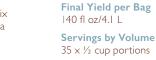
and a light yet firm texture

that is perfect for molding.

over medium heat, stirring constantly for I minute.

Pour into the container and chill in the refrigerator for a minimum of I hour. 5 Flip container over on a plate and remove finished dessert.





Bake-stable and freeze-stable



Pastry Cream, Cold Process

I box: 6 bags; 35 oz/I kg each Clean, sweet vanilla and custard flavor with a refined, silky, and glossy texture that melts on your tongue; a fast and easy-tomake custard that does not contain eggs.

Preparation



I Combine Zürimix and cold milk and whip for 3 to 5 minutes at high speed.







Ratio (by Weight) 1:0.87 (35 oz/1 kg Zürimix + 30.5 oz/870 g boiling water [212°F/100°C])

Final Yield per Bag 226 fl oz/6.68 L

Servings by Volume 113 x ¼ cup portions

Freeze-stable



I box: 6 bags; 35 oz/I kg each Bright white color with a light texture, yet firm enough to cut cleanly; easily flavored.

Preparation



Whisk boiling water (212°F/100°C) into Zürimix and then whip immediately on low speed for 30 seconds.

2 Increase speed to high and whip for 8 to 10 minutes.

3 Pipe, scoop, or spread into a container immediately. Let set at room temperature for 45 minutes or more to achieve the best texture. Serve immediately after allowing to set, or let set overnight and cut for a confection application.

4 After marshmallow has set, use a torch to achieve a golden crust (optional).



Ratio (by Weight) 1:8 (2.2 lbs/1 kg Zürimix + 17.6 lbs/8 kg heavy cream)

Final Yield per Bag 276 fl oz/8.2 L

Servings by Volume $69 \times \frac{1}{2}$ cup portions

Freeze-stable



I box: 6 bags; 35 oz/I kg each Classic key lime pie flavor that can be used in a graham cracker pie shell or tart shells.

Preparation

- I In a saucepan, bring the heavy whipping cream to a boil.
- 2 Combine Zürimix into the boiling heavy cream.
- 3 Continue cooking for I minute while stirring constantly to prevent mixture from burning.



4 Pour mixture into desired container and refrigerate for at least 3 hours; ready to serve.



sugar-free mixes



504163 Zürimix Sugar-Free Dark Chocolate Mousse, 2-Step (8) (8) (8)

I box: 6 bags; 35 oz/I kg each Strong cocoa flavor from Dutch processed cocoa powder with a light and creamy consistency.

Ratio (by Weight)

1:1:1 (35 oz/1 kg Zürimix

+ 35 oz/1 kg cold water

+ 35 oz/1 kg heavy cream, whipped)

Final Yield per Bag

252 fl oz/7.5 L Servings by Volume

63 x ¹/₂ cup portions **Freeze-stable**

TTEEZE-Stable

Preparation



cold water and whip for 3 to 5 minutes at high speed.2 Fold in whipped heavy cream.

I Combine Zürimix and



504154 Zürimix Sugar-Free Neutral Mousse, 2-Step & & & &

I box: 6 bags; 35 oz/I kg each Creamy texture with a clean, sweet, neutral flavor; provides the perfect foundation for all sugar-free and reduced-sugar desserts.

flavoring options for sugar-free neutral mousse

| Flavoring | % | Flavoring | % |
|--|------------|-------------------------|------------|
| Pastry Ideale Cocoa Paste, Unsweetened | 6%–10% | Freeze Dried Coffee | as desired |
| N.U.T. Pastes, Unsweetened | 5% | Matcha Green Tea Powder | as desired |
| Sosa Pure Nut Paste | as desired | Basil Aroma | as desired |
| Frutta Prima Flavorings* | %-3% | Smoke Aroma | as desired |
| Frutta Prima Vanilla Bean Powder | 1.5% | Orange Blossom Water | as desired |
| Wolfberger Concentrates, Gelified | 2%–5% | Rose Water | as desired |

*Depending on taste or application.



sugar-free blackberry pyramids



504164 Zürimix Sugar-Free Pastry Cream

I box: 6 bags; 35 oz/I kg each Clean, sweet flavor with a smooth, glossy texture; a sugar-free alternative with the same homemade taste with no cooking required.

Ratio (by Weight) 1:1:3 (35 oz/1 kg Zürimix + 2.2 lbs/1 kg cold water + 6.6 lbs/3 kg heavy cream)

Final Yield per Bag 212 fl oz/6.3 L

Servings by Volume 53 x 1/2 cup portions

Freeze-stable

Preparation



Combine Zürimix, cold water, and cold, heavy cream and whip for 3 to 5 minutes at high speed.



2 Do not whip longer than 5 minutes or separation may occur.



felchlin



750073 Felchlin Pastry Cream Mix (Hot Process)

I bucket: 13.2 lbs/6 kg High quality powder mix for making pastry cream.

Ratio (by weight)

1:10:2 (1 oz/28.3 g Mix + 10 oz/283.5 g milk + 2 oz/56.7 g sugar)

Preparation



I Heat 70% of the milk and all the sugar in a saucepan and heat until dissolved.



3 Whisk this into the first mixture and boil for another minute. Cool immediately and use as desired.



750069 Felchlin Maracaibo Chocolate Mousse Mix

A mousse mix made with granulated Grand Cru Maracaibo chocolate.

Ratio (by Weight)

1:1.25:2 (1 oz/28.3 g milk + 1.25 oz/35.4 g Mix + 2 oz/56.7 g whipped cream)

Preparation

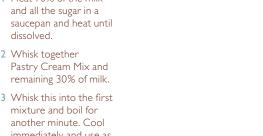
- I Heat milk and mix
 - 2 Allow mixture to come to room temperature.

until dissolved.

3 Fold in whipped cream. Use as desired.







gluten-free mixes

products do not contain gluten, nor are they derived from gluten-containing products, and have fewer than 20 parts per million of gluten.

each batch is lab-tested to ensure compliance with the FDA's definition of gluten-free.



504707 Zürimix Gluten-Free Dark Chocolate Mousse, I-Step

l box: 6 bags; 35 oz/l kg each Dutch processed cocoa powder provides a rich and decadent flavor.

Brownie Mix

® & **C 6** & **C** & **C**

I box: 6 bags; 44 oz/1.2 kg each

other dessert preparations.

Ratio (by Weight) 1:1.5 (35 oz/1 kg) Zürimix + 3.3 lbs/1.5 kg whole milk

Final Yield per Bag 229 fl oz/6.8 L

Servings by Volume 57 x ¹/₂ cup portions



Combine Zürimix and cold milk and whip for

3 to 5 minutes at high speed.



Ingredients I bag Brownie Mix + 1 lb/453 g soft, unsalted butter + 8 eggs

Final Yield per Bag Half sheet pan



Preparation

low speed. 2 Scrape the bowl and add the butter; continue to mix until blended.

attachment blend the

brownie mix and eggs on

I Using a paddle



3 Scrape into prepared pan; Bake at 325°F/ . 162°C for 25 to 30 minutes or until set in center.



Ratio (by Weight) 1.4 (35 oz/1 kg Zürimix

+ 8.8 lbs/4 kg whole milk)

Final Yield per Bag 140 fl oz/4.1 L

Servings by Volume $35 \times \frac{1}{2}$ cup portions

Bake-stable and freezestable



504701 Zürimix Gluten-Free Neutral Mousse, 2-Step \otimes \otimes \otimes

504711 Zürimix Gluten-Free Pastry Cream, Cold Process

 $\bigotimes \bigotimes \bigotimes \bigotimes \bigotimes \bigotimes \bigotimes$ I box: 6 bags; 35 oz/I kg each

Sweet vanilla and custard flavor

with a refined texture.

Combine Zürimix and

milk and whip for 3

to 5 minutes at high

speed.

Preparation

I box: 6 bags; 35 oz/I kg each Sweet taste without adding additional flavor to your recipes.

Ratio (by Weight) [:]:]

(35 oz/1 kg Zürimix + 35 oz/1 kg cold water + 35 oz/1 kg heavy cream,

whipped)

Final Yield per Bag 252 fl oz/7.5 L

Servings by Volume 63 x 1/2 cup portions

Freeze-stable

Preparation



Combine Zürimix and cold water and whip for 3 to 5 minutes at high speed.

2 Fold in whipped heavy cream.



gluten-free mixes



Ingredients

- I bag Chocolate Cake Mix + 4 oz/113 g melted butter
- + 2 eggs
- + 8 oz/227 g milk + 6 oz/170 g water

Final Yield per Bag Two 9" rounds or 18 medium cupcakes

653002 Zürimix Gluten-Free **Chocolate Cake Mix** S <p

| box: 8 bags; 23 oz/700 g each Moist, dark chocolate cake mix perfect for cake or cupcakes.

Preparation

- Using a whip attachment, blend the cake mix, eggs, and water on low speed until blended.
- 2 Scrape the bowl; Add milk and mix on medium high speed for 4 minutes.
- Blend in melted butter.
- 4 Pour into prepared pans; cake batter will be very liquid (for easy handling line pans with parchment).
- 5 For full size cakes, bake at 325°F/162°C for 30 to 40 minutes or until set in center
- 6 For cupcakes, bake at 350°F/176°C for 18 to 25 minutes or until set in center



Ingredients

- I bag Yellow Cake Mix
- + 4 oz/113 g melted butter + 3 eggs
- + 6 oz/170 g milk
- + ¼ cup oil
- + 1 ½ tsp gluten-free vanilla extract Final Yield per Bag

Two 9" rounds or 18 medium cupcakes

| Zinne ALL PURPOSE COOKIE MIX |
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653003 Zürimix Gluten-Free Yellow Cake Mix ® & **~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~** & **~** &

I box: 8 bags; 21 oz/600 g each Buttery yellow cake mix, a great base for flavorings and inclusions.

Preparation

- Using a paddle L attachment, mix all ingredients together on low speed for I minute.
- 2 Scrape the bowl; mix on medium speed for an additional 5 minutes.
- 3 For full size cakes, bake at 335°F/168°C for 25 to 35 minutes or until set in center.



4 For cupcakes, bake at 350°F/176°C for 18 to 25 minutes or until set in center.

653004 Zürimix Gluten-Free **All-Purpose Cookie Mix**

I box: 8 bags; 24 oz/700 g each A neutral cookie mix perfect for a variety of flavors and inclusions.

Preparation

I bag All-Purpose Cookie Mix

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+ 3 eggs + 2 tsp gluten-free

+ 12 oz/340 g soft,

vanilla extract

unsalted butter

- + 10-14 oz/283-397 g
- chocolate chips/other garnish

Final Yield per Bag Approximately 4 dozen



- attachment, mix all ingredients together, except garnish, on low speed for I minute.
- 2 Scrape the bowl; mix on low speed for an additional 2 minutes.
- 3 Add selected garnish and mix until blended.



- 4 Bake at 350°F/177°C for 12 to 16 minutes depending on size.



coconut cloud

baking mixes

| | 2" Height | | 3" Height | |
|----------------|--------------------|-----------------------|--------------------|-----------------------|
| | Yellow Cake Mix | Chocolate Cake Mix | Yellow Cake Mix | Chocolate Cake Mix |
| 4" Diameter | 3.9 oz/110 g | 3.5 oz/100 g | 5.8 oz/165 g | 5.3 oz/150 g |
| 6" Diameter | 7.8 oz/220 g | 7.4 oz/210 g | 11.6 oz/330 g | 11.1 oz/315 g |
| 8" Diameter | 14.5 oz/410 g | 13.6 oz/385 g | 1.4 lbs/615 g | 1.3 lbs/578 g |
| 9" Diameter | 1.1 lbs/510 g | 17.1 oz/485 g | 1.7 lbs/765 g | 1.6 lbs/728 g |
| 10" Diameter | 1.9 lbs/840 g | 1.8 lbs/800 g | 2.8 lbs/1.26 kg | 2.6 lbs/1.2 kg |
| 12" Diameter | 2.3 lbs/1.05 kg | 2.2 lbs/1 kg | 3.5 lbs/1.58 kg | 3.3 lbs/1.5 kg |
| Dozen Cupcakes | 9.7 oz/276 g | 8.9 oz/252 g | 14.6 oz/414 g | 13.3 oz/378 g |
| Half Sheet Pan | 1.6 lbs/730 g | 1.5 lbs/700 g | 2.4 lbs/1.1 kg | 2.3 lbs/1.05 g |





504073 Zürimix **Gourmet Yellow Cake Mix** 1 box: 30 lbs/13.6 kg Moist yellow cake mix.

Recipe

25.7 oz/730 g mix + 7 oz/200 g melted butter or oil + 4 eggs

+ 7.4 oz/210 g whole milk

Final Yield per Bag ~19 half sheet pans

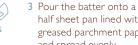
Preparation



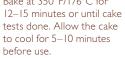
I In a mixing bowl whisk the eggs and milk together, then add the melted butter or oil.



2 Add in the cake mix and whisk the ingredients together by hand or with stand mixer for 1 minute.



half sheet pan lined with greased parchment paper and spread evenly. 4 Bake at 350°F/176°C for





504071 Zürimix **Gourmet Chocolate Cake Mix** 1 box: 30 lbs/13.6 kg Decadent chocolate cake mix.

Recipe

- 24.7 oz/700 g mix
- + 6.6 oz/186 g melted butter or oil + 4 eggs
- + 7.0 oz/197 g whole milk

Final Yield per Bag ~19 half sheet pans

Preparation



In a mixing bowl whisk the eggs and milk together, then add the melted butter or oil.

- 2 Add in the cake mix and whisk the ingredients together by hand or with stand mixer for 1 minute.
- 3 Pour the batter onto a half sheet pan lined with greased parchment paper and spread evenly.
- 4 Bake at 350°F/176°C for 12–15 minutes or until cake tests done. Allow the cake to cool for 5–10 minutes before use.



504072 Zürimix **Gourmet Fudgy Brownie Mix** I box: 30 lbs/13.6 kg

Moist brownie mix.

Recipe

50.8 oz/1442 g mix + 10.6 oz/350 g melted butter or oil + 6 eggs + 2.1 oz/60 g water

Final Yield per Bag ~9 half sheet pans

Preparation

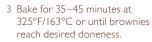


I If mixing by hand, combine all ingredients in a bowl and stir well until fully combined.

If using a stand mixer, combine all ingredients in the bowl of a stand mixer. Use the paddle attachment on low speed and mix until the ingredients are well combined.



Scrape the batter onto a 2 half sheet pan lined with greased parchment paper and spread evenly.







baking mixes

633410 Braun **Sacher Mix Speziale**

I box: 2.2 lbs/3.5 kg Rich chocolate cake mix to create a classic Viennese dessert.

Recipe

700 g/24.7 oz mix + 350 g/12.3 oz eggs + 50 g water

Final Yield per Box Ten 10" rounds

Preparation



6 minutes. 2 Bake at 350°F/180°C

for approximately 45 minutes.

633409 Braun Tarte au Chocolat Mix

I box: 5 bags; 35 oz/I kg each Fine cocoa powder, grated couverture and cocoa nibs give this dense cake intense cocoa flavor.

Recipe

1000 g/35.2 oz mix + 400 g/14.1 oz eggs + 400 g/14.1 oz vegetable oil

Final Yield per Box 5 sheet pans or 30 6" rounds.

Preparation



2 minutes. 2 Bake at 390°F/200°C for approximately 17 minutes.

I Mix on low for

Recipe

35 oz/1 kg Braun

+ 7 oz/200 g warm water Final Yield per Bag

120 1.5 in/3.8 cm finished macarons, 240 1.5 in/3.8 cm macaron shells

Freeze-stable once baked

Preparation



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- I Mix all ingredients in a mixer at medium speed for 4 minutes.
- 2 Pipe the batter onto trays and allow it to sit for 30 minutes.

3 Bake at 300°F/150°C for 18 to 20 minutes until done.



Sacher

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633104 Braun Macaron Mix $\otimes \odot \otimes \oslash$

I box: 5 bags; 35 oz/I kg each A convenient macaron mix made with almond flour, used for production of traditional French petit fours.









easy-to-use

In just a few steps, delicious and customizable desserts can be easily crafted. The highly flexible Braun collection is ideal for any establishment, from a corner bakery to a five-star hotel.

comprehensive bakery line

From mousse mixes, to custard mixes, to an authentic French macaron mix, Braun offers a full selection of high-quality, high-value, and extremely versatile mixes and ingredients.

time and labor saving

Innovative and consistent desserts are made accessible with the Braun powder mix collection, saving time, labor, and cost while not compromising quality.





1-step mousse mixes



633402 Braun White Chocolate Mousse

I box: 6 bags; 27 oz/765 g each A subtle, milky, and gelatin-free mix creates a light and airy mousse in just one step.



633401 Braun Mousse au Chocolat & 🕲 🕲 📎

l box: 6 bags; 27 oz/765 g each Rich, chocolatey, and gelatin-free mix creates a fluffy and silky mousse dessert in just one step.

Recipe

27 oz/765 g Braun + 16 oz/453 g whole milk + 16 oz/453 g heavy cream

Final Yield per Box 116 fl oz/3.4 L

Servings by Volume 29 $\times \frac{1}{2}$ cup portions

Freeze-stable

Preparation



I Combine Braun mousse mix with cold milk and cream, and then whip for 5 minutes until fluffy.

<image>

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alaska-express cream stabilizers

alaska-express mixes provide an easy, freeze-stable solution for all cream filling needs.

perfect for creating a fluffy mousse-like product to be used as a cake filling, topping, or for a plated dessert.

strawberry chocolate heart tart

Recipe

7 oz/200 g Braun + 9 oz/250 g water (or other liquid) + 35 oz/1 kg heavy cream, whipped

Final Yield per Bag 288-352 fl oz/8.5-10.4 L

Servings by Volume 72–88 x ½ cup portions

Freeze-stable

Preparation



Combine Braun and room temperature liquid and whisk to incorporate.

2 Fold whipped cream into mixture.



633005 Braun Alaska-Express Raspberry & @ @ @

I box: 5 bags; 35 oz/I kg each Raspberry powder mix with freeze-dried raspberry pieces creates a fresh berry flavored mousse-like product.



633007 Braun Alaska-Express Strawberry & @ @ & &

I box: 5 bags; 35 oz/I kg each Strawberry powder mix with freezedried strawberry pieces creates a sweet mousse-like product.



633006 Braun Alaska-Express Mango & & & &

I box: 5 bags; 35 oz/I kg each Mango powder mix with a tropical flavor creates a refreshing mousse-like product.



alaska-express cream stabilizers





633003 Braun Alaska-Express Chocolate

I box: 5 bags; 35 oz/I kg each Chocolate powder mix with a hot chocolate flavor creates a smooth mousse-like product.

Recipe

7 oz/200 g Braun + 9 oz/250 g water (or other liquid) + 35 oz/1 kg heavy cream, whipped

Final Yield per Bag 352 fl oz/10.4 L

Servings by Volume per Bag 88 x 1/2 cup portions

Freeze-stable



Braun Alaska-Express Neutral

Neutral powder mix with a light vanilla flavor creates a fresh mousse-like product.

633001 I box: 6 bags; 35 oz/I kg each 633002 | box: 22 lbs/10 kg

Recipe

5 oz/140 g Braun + 7 oz/200 g water (or other liquid) + 35 oz/1 kg heavy cream, whipped

Final Yield per Bag 448 fl oz/13.2 L

Servings by Volume per Bag 112 x 1/2 cup portions

Freeze-stable

Final Yield per 22 lbs/10 kg Box 4480 fl oz/132.5 L

Servings by Volume per 22 lbs/10 kg Box 1120 x 1/2 cup portions



633009 Braun Alaska-Express Lemon (§) (§) (2) (8)

I box: 5 bags; 35 oz/I kg each Lemon powder mix with a slightly tart flavor creates a citrusy mousse-like product.



633010 Braun Alaska-Express Tiramisu & & &

I box: 5 bags; 35 oz/I kg each Tiramisu powder mix with mascarpone powder creates a creamy mousse-like product.



633008 Braun Alaska-Express Cappuccino

I box: 5 bags; 35 oz/I kg each Cappuccino powder mix with chocolate and coffee pieces creates a flavorful mousse-like product.



633014 Braun Alaska-Express Passion Fruit

I box: 5 bags; 35 oz/I kg each Passion fruit powder mix with a tart flavor creates a tropical mousse-like product.

pastry cream & custard mixes



633100 Braun Frio Cold Pastry Cream

$\otimes \odot \otimes \oslash \otimes$

I box: 22 lbs/10 kg each

A firm, pale yellow cream with a sweet flavor and clean finish, perfect for éclairs, also can be used with flavorings, or mixed with whipped cream.

Recipe 12 oz/340 g Braun + 35 oz/1 kg milk

1200 fl oz/35.5 L

Final Yield per Box

Servings by Volume 300 x 1/2 cup portions Freeze-stable



Preparation

I Combine Braun and room temperature milk and whip at high speed for 3 to 5 minutes.

633403 Braun Crème Caramel/Flan Mix $\mathbf{O} \otimes \mathbf{O}$

I box: 5 bags; 35 oz/I kg each Creamy, caramel mix that is gelatin-free and perfect for making a crème caramel or a flan-style dessert.

Recipe 12 oz/340 g Braun + 35 oz/1 kg milk

Final Yield per Bag 180 fl oz/5.3 L

Servings by Volume 45 x 1/2 cup portions Freeze-stable

Preparation

- Spread caramel sauce in desired container.
- 2 Combine Braun and milk in a sauce pan.
- 3 Bring to a boil over medium heat, stirring constantly for 1 minute.



Pour into the container and chill in the refrigerator for a minimum of I hour.



5 Flip container over on a plate and remove finished dessert.

633400 Braun Crème Brûlée Mix $\otimes \odot \otimes \otimes$

I box: 5 bags; 35 oz/I kg each Easy, gelatin-free mix that creates a delicious, traditional vanilla crème brûlée dessert with no baking required.

35 oz/1 kg Braun + 64 oz/1.8 kg milk + 128 oz/3.6 kg heavy cream

Final Yield per Bag 208 fl oz/6.2 L

Recipe

Servings by Volume $52 \times \frac{1}{2}$ cup portions

Freeze-stable

Preparation

- I Bring milk and cream to a boil in a pot.
- 2 Add Braun and bring back to a boil for I minute.
- 3 Pour mixture into container of choice and refrigerate for at least 4 hours.

4 Directly before serving, sprinkle with sugar and caramelize with a torch.







633105 Braun Cheesequick Mix

I box: II lbs/5 kg each A convenient no-bake cheesecake mix used for the production of a classic American-style cheesecake.

Recipe

- 18 oz/510 g Braun
- + 3.5 oz/100 g sugar
- + 18 oz/510 g water
- + 30 oz/850 g cream cheese

Final Yield per Box Ten 7" cakes

Freeze-stable

Preparation



 Add Braun, sugar, water, and cream cheese in a mixer and beat on high speed for 5 minutes.



minutes.
Pour batter into container of choice and let set at least 4 hours for a cuttable cheesecake.

633103 Braun Ovasil Meringue Mix

I box: 5 bags; 21 oz/600 g each

Easy-to-use, versatile meringue mix that can be used as an egg white replacer, or to top lemon meringue pie, baked Alaska, or meringue cookies.

Meringue Recipe

21 oz/600 g Braun + 117.5 oz/3.3 kg water + 235.3 oz/6.7 kg sugar

Final Yield per Bag 1596 fl oz/47 L

Serving by Volume 380 x ¹/₂ cup portions

Freeze-stable

Preparation



 Add Braun to water and whip at high speed.
 While whipping

While whipping Braun and water, slowly add in the sugar. Egg White Replacement Recipe 3.5 oz/100 g Braun + 35 oz/1 kg water

Final Yield per Bag 264 fl oz/7.8 L

Servings by Volume 66 x ¹/₂ cup portions

Preparation



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I Add Braun to water to use as an egg white replacement.

633404 Braun Bienex Florentine Mix $\otimes \bigcirc \otimes \bigcirc \otimes \bigcirc \otimes$

Honey and nut cookie mix; simply add sliced, slivered or chopped nuts and make for crispy, thin cookies or decorations.

I box: 12 bags; 21 oz/600 g each

633101 Braun Pâte à Choux Mix $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$

I bag: 33 lbs/15 kg

Light choux pastry dough mix used for making profiteroles, éclairs, and gougeres.

Recipe

35 oz/1 kg Braun mix + 53 oz/1.5 kg lukewarm water + 16 oz/450 g vegetable oil

Final Yield per Bag Variable depending on application

Freeze-stable once baked

| (18m) |
|-------|
| |

minutes. Ideal temperature 95–115°F/35–45°C and allow to sit for 10 minutes. 2 Pipe onto desired shapes onto lightly floured baking tray.

I Mix all ingredients in mixer

with paddle attachment 2–3



Preparation

3 Bake at 395°F/200°C for 18–20 minutes until golden brown. Do not open oven during baking.









633412 Braun Kokosquick Mix, Coconut Macaroon

I box: 22 lbs/10 kg Coconut macaroon mix with a high coconut content.

Recipe

1.1 lbs/500 g Kokosquick+ 0.4 lbs/200 g cold water

Final Yield per Bag 500 0.9 oz/25 g macaroon cookies



Mix ingredients in a bowl. Rest for 10 minutes at room temperature.



2 Portion onto baking sheet and bake at 400°F/ 205°C for 12–14 minutes.



I box: 5 bags; 35 oz/I kg each A convenient macaron mix made with almond flour, used for production of traditional French petit fours.

Preparation

I Mix all ingredients in a mixer at medium speed for 4 minutes.

- 2 Pipe the batter onto trays and allow it to sit for 30 minutes.
- 3 Bake at 300°F/ 150°C for 18 to 20 minutes until done.



633410 Braun

Sacher Mix Speziale

I box: 2.2 lbs/3.5 kg

Rich chocolate cake mix to create

a classic Viennese dessert.

I Mix on high

for 6 minutes.

2 Bake at 350°F/

approximately 45 minutes.

180°C for

Preparation

633409 Braun Tarte au Chocolat Mix

I box: 5 bags; 35 oz/I kg each Fine cocoa powder, grated couverture and cocoa nibs give this dense cake intense cocoa flavor.

Recipe

35.2 oz/1000 g mix + 14.1 oz/400 g eggs + 14.1 oz/400 g vegetable oil

ache

Recipe

700 g/24.7 oz mix

+ 50 g water

Ten 10" rounds

+ 350 g/12.3 oz eggs

Final Yield per Box

Final Yield per Box 5 sheet pans or 30 6" rounds

Preparation

 Mix on low for 2 minutes.
 Bake at 390°F/ 200°C for approximately

17 minutes.

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633104 E box: 5 A convenient maca used for production Recipe 35 oz/1 kg Braun + 7 oz/200 g warm water

Final Yield per Bag 120 1.5 in/3.8 cm finished macarons, 240 1.5 in/3.8 cm macaron shells

Freeze-stable once baked



vessels

neutral & gluten free tartlets
specialty vessels
savory cornets
sweet cornets
egg shells
chocolate vessels

85 sweet tartlets

103 savory tartlets

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- Stangerood BRANK



all-butter and almond flour

The rich and truly decadent flavor of Heritage tartlets is a result of the premium ingredients used, including high-quality butter and almond flour.

bake in tray

For convenience and ease of use, tartlets can be filled and baked directly in the tray. This time-saving feature is ideal for large-scale service.

tender crust

All Heritage tartlets have a short crumb texture, which captures the taste and appearance of a handmade tartlet



moisture resistant

All HUG tartlets are coated with vegetable shortening, allowing them to hold fillings for an extended period of time and making for easy advanced preparation.

variety of shapes

The HUG tartlet collection boasts a range of shapes, sizes, and flavors, from classic to modern, which will greatly enhance buffets and plated applications, adding visual interest and variety.

crisp and flaky texture

A tight crumb crust gives HUG tartlets a pleasant crunch and allows for maximum stability.



all-butter

Swiss premium quality is a defining feature in the production of Filigrano tartlets. Containing only 100% Swiss butter and free of palm oil, the decoratively shaped tartlets are well-suited for any buffet or dessert plate.

modern

State of the art production ensures that each and every tartlet is made exactly the same with exceptionally thin walls for an excellent dough-to-filling ratio.

exceptional workability

These tartlets are evenly sprayed with a natural coating for superior moisture resistance for maximum durability. Baked tartlets retain texture and appearance without compromising flavor of performance.





004409 Heritage Straight-Edge Sweet Tartlet, Mini Round I box: 270 pieces A classic one-bite tartlet that is perfect for petite pastries.





004609 Heritage Straight-Edge Graham Cracker Tartlet, Mini Round I box: 270 pieces A tartlet with clean and

modern lines; ideal for bite-size cheesecakes.



004504 Heritage Straight-Edge Hazelnut Tartlet, Mini Round

I box: 270 pieces Handcrafted tarts made with premium hazelnut flour and crunchy morsels of roasted hazelnuts.



009082 HUG Chocolate Tartlet, Mini Round

I box: 270 pieces A crispy chocolate tartlet that has a subtle and sweet cocoa flavor.



→ 1.6 in/4 cm

009083 HUG Mini Sweet Tartlet, Mini Round

I box: 270 pieces A highly versatile tartlet that has a pleasantly crunchy texture.



009096 HUG Scalloped Edge Sweet Tartlet, Mini Round

I box: 368 pieces A flaky delicate tartlet that is ideal for tea service.



009011 Filigrano HUG Straight-Edge Sweet Tartlet, Mini Round 🔊 🏽 🖉 🛠 🚭

I box: 200 pieces A classic bite-sized tartlet ideal for petite desserts.



── 1.5 in/3.8 cm

009111 Filigrano HUG Straight-Edge Chocolate Tartlet, Mini Round

I box: 200 pieces A delicate tartlet with a subtle cocoa flavor.



009027 Filigrano HUG Straight-Edge Sweet Tartlet, Mini Square 🔊 🕲 🖉 🏵

I box: 225 pieces A buttery tartlet with an authentic handmade appearance. cherry bomb tart



004356 Heritage Straight-Edge Sweet Tartlet, Medium Round I box: 162 pieces A buttery tartlet with a

modern appearance and a from-scratch flavor.



004402 Heritage Straight-Edge Chocolate Tartlet, Medium Round © @ © © I box: I62 pieces A deep cocoa colored and flavored tartlet with specks of almond flour.



004406 Heritage Straight-Edge Graham Cracker Tartlet, Medium Round

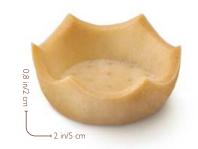
 I box: 162 pieces

A graham flavor that is enhanced with a subtle hint of salt; the perfect tartlet for miniature key lime pies.



· 2 II/3 CIII

An open square tartlet that enhances the look of desserts and stays crisp for hours.



009073 HUG Royal Straight-Edge Sweet Tartlet, Round © @ @ @ @ I box: 184 pieces A round shell that has delicately peaked

rims creating a truly refined look.

OB in/2 cm

009074 HUG Royal Straight-Edge Chocolate Tartlet, Round

I box: 184 pieces A regal tartlet that will enhance any buffet with its rich and chocolaty taste.



009127 Filigrano HUG Straight-Edge Chocolate Tartlet, Mini Square I box: 225 pieces A classic square tartlet with

a chef-made appearance.



009031 Filigrano HUG Straight-Edge Sweet Tartlet, Mini Rectangle

I box: 150 pieces A buttery tartlet with an authentic handmade appearance.



009131 Filigrano HUG Straight-Edge Chocolate Tartlet, Mini Rectangle

I box: 150 pieces A unique rectangle tartlet with a chef-made appearance.





____ 2 in/5 cm

004502 Heritage Straight-Edge Black Cocoa Tartlet, Medium Round © (20) (20) I box: I62 pieces A crunchy tartlet that has a sweet vanilla taste and deep cocoa flavor.



004505 Heritage Straight-Edge Hazelnut Tartlet, Medium Round I box: 162 pieces Handcrafted tartlet made with premium hazelnut flour and crunchy morsels of roasted hazelnuts.





blackberry tart



_____ 2 in/5 cm

009085 HUG Straight-Edge Chocolate Tartlet, Medium Round (© (20) (20) (20) I box: 184 pieces

A crisp and flaky tartlet that is sweet and flavorful.





→ 2.2 in/5.6 cm

009061 HUG Elegance Sweet Tartlet, Medium Square

I box: I26 pieces An artful and delicate tartlet that is sure to inspire innovative creations.



009014 Filigrano HUG Straight-Edge Sweet Tartlet, Medium Round Image: Im

I box: 144 pieces A crisp contemporary tartlet with a clean sweet taste.



009114 Filigrano HUG Straight-Edge Chocolate Tartlet, Medium Round 🔊 🕲 🖉 😒

I box: I44 pieces A crisp and tender tartlet with a rich chocolate flavor.



009022 Filigrano HUG Straight-Edge Sweet Tartlet, Medium Square 🔊 🏽 🖉 🕲 👁

I box: 144 pieces A versatile square tartlet with elegant straight edges and superior taste.

redberry plated tart



→ 2.5 in/6.3 cm

009030 HUG White Coated Tartlet, Medium Round

I box: 210 pieces A crisp tartlet coated in white glaze to further protect the shell from moisture and to add an extra hint of sweetness.



009040 HUG Sweet Tartlet, Medium Round I box: 210 pieces

A classic tartlet design with a sweet cookie-like taste and texture.



009063 HUG Chocolate Tartlet, Medium Round

I box: 210 pieces A chocolate tartlet with a subtle cocoa taste that nicely complements chocolate fillings.



009122 Filigrano HUG Straight-Edge Chocolate Tartlet, Medium Square V V V Chocolate Tartlet, I box: 144 pieces

A chocolate tartlet with a sleek modern look.

auil



009032 Filigrano HUG Straight-Edge Sweet Tartlet, Medium Rectangle

I box: 162 pieces A contemporary tartlet with exceptionally thin walls for an enhanced texture and graceful appearance.



— 2 in/5.3 cm

0./ in/1.8 cm

009132 Filigrano HUG Straight-Edge Chocolate Tartlet, Medium Rectangle

S S C S C I box: 162 pieces

A rich chocolate tartlet with a robust cocoa flavor and a delightful crunch.



004390 Heritage Straight-Edge Sweet Tartlet, Large Round © © © I box: 84 pieces

An elegant and versatile tartlet that has a rich buttery taste.

I box: 55 pieces

An all-purpose tartlet with an elegant straight edge and buttery flavor.



004403 Heritage Straight-Edge Chocolate Tartlet, Large Round () () () () () I box: 84 pieces A modern tartlet with clean, straight edges

and an intense cocoa flavor.



I box: 120 pieces A modern crisp tartlet that is perfect for fruit tartlets.

Sweet Tartlet, Medium Round

An essential tartlet with a pleasant crunchy texture and cookie-like taste.



I box: 55 pieces A sweet tartlet that is ideal for plated desserts.



A tartlet with a classic graham cracker taste that is perfect for desserts inspired by s'mores.

I box: 96 pieces

A crunchy tartlet with a subtle cocoa flavor and a nice sweetness.



004503 Heritage Straight-Edge Black Cocoa Tartlet, Large Round () () () () () I box: 84 pieces

A robust cocoa tartlet with a tight crumb crust and a pleasant crunch; ideal for classic American style desserts.



0.8 in/2 cm

4 in/10.3 cm

I box: 96 pieces A crucial tartlet for any kitchen, coated with vegetable shortening to stay crisp.

009116 Filigrano HUG Straight-Edge Chocolate Tartlet, Extra Large Round

I box: 48 pieces A large chocolate dessert tartlet with exceptional flavor.

0.8 in/2 cm -----

009016 Filigrano HUG Straight-Edge Sweet Tartlet, Extra Large Round

I box: 48 pieces A modern tartlet ideal for mini pies and plated desserts.

4 in/10.3 cm





004506 Heritage Straight-Edge Hazelnut Tartlet, Large Round $\mathbf{O} \otimes \mathbf{O} \mathbf{O}$

I box: 84 pieces Handcrafted tarts made with premium hazelnut flour and crunchy morsels of roasted hazelnuts.



004357 Heritage Straight-Edge Sweet Tartlet, Extra-Large Round $\mathbf{O} \otimes \mathbf{O} \mathbf{O}$ I box: 40 pieces An all-butter, large tartlet with elegant straight edges.



3.5 in/9 cm

009042 HUG Scalloped Edge Sweet Tartlet, Large Round $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$

I box: 80 pieces A classic tartlet with a tight crumb crust and a pleasant crunch; allows for maximum stability.



009043 HUG Scalloped Edge White Coated Sweet Tartlet, Large Round $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$

I box: 80 pieces A generously coated tartlet with white chocolate for a sweet taste and moisture resistance.



Bottom Width: I.4 in/3.5 cm Top Width: 3.5 in/9 cm

009062 HUG Dark Chocolate Basket Shell $\mathbf{O} \otimes \mathbf{O}$

I box: 80 pieces A crunchy and delicate shell with a waffle texture that is coated in dark chocolate; ideal for gelatos, ice creams, and sorbets.

3.9 in/10 cm

009044 HUG Sweet Tartlet, Large Boat-Shaped \odot

> I box: 126 pieces An elegant tartlet with clean lines that is great for larger applications.



004388 Heritage Straight-Edge Chocolate Tartlet, Extra-Large Round

I box: 40 pieces A contemporary tartlet with a buttery texture and rich chocolaty taste.



004588 Heritage Straight-Edge Black Cocoa Tartlet, Extra-Large Round

I box: 40 pieces A contemporary tartlet with a crisp texture and intense cocoa flavor; creates a complex flavor profile for any chocolate pairing.



004507 Heritage Straight-Edge Hazelnut Tartlet, Extra-Large Round

I box: 40 pieces Handcrafted tarts made with premium hazelnut flour and crunchy morsels of roasted hazelnuts.





I box: I35 pieces Tartlet made with real butter in a delicate flower shape.





750059 Felchlin Pâtisse Sweet Tartlet

I box 126 pieces Tartlet made with all butter in a classic round shape.



→ 3.5 in/9 cm

750060 Felchlin Dessert Pâtisse Sweet Tartlet

I box: 66 pieces Sweet and buttery tartlets with a decorative scalloped edge.



savory tartlets



750062 Felchlin Friandise Savory Tartlet $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$ I box: 66 pieces Mini all butter savory round tartlet.



004404 Heritage Straight-Edge Savory Tartlet, Medium Round $\otimes \odot \otimes \odot$ I box: 162 pieces A truly versatile tartlet that is great for buffets: rich flavor with a hint of salt.



004405 Heritage Straight-Edge Savory Tartlet, Large Round I box: 70 pieces A modern tartlet with a rich taste that is ideal for plated applications.



009018 HUG Quiche Shell, Mini Round $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$

I box: 160 pieces A shell with a light and crumbly texture that is great for both hot and cold fillings.



6 in/4 cm

009080 HUG Olive and **Rosemary Tartlet, Mini Round**

I box: 160 pieces A flavorful tartlet speckled with pieces of olive and rosemary.



009088 HUG Tomato and **Basil Tartlet, Mini Round**

I box: 160 pieces The tomato and basil give this tartlet a unique touch in appearance and taste; perfect for Mediterranean cuisine.



2 in/5 cm

009075 HUG Straight-Edge Savory Tartlet, Medium Round $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$

I box: 184 pieces A crispy shell that works well with both warm and cold fillings.

```
0.7 in/1.8 cm
                1.5 in/3.8 cm
```

009211 Filigrano HUG Straight-Edge Savory Tartlet, Mini Round $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$

I box: 200 pieces A crisp contemporary tartlet with a clean salty taste.



009227 Filigrano HUG Straight-Edge Savory Tartlet, Mini Square

 $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$ I box: 225 pieces A classic savory tartlet in a modern shape.



1.5 in/3.8 cm

009231 Filigrano HUG Straight-Edge Savory Tartlet, Mini Rectangle $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$

I box: 150 pieces A savory tartlet with a clean design to add visual interest to a variety of buffets.



009214 Filigrano HUG Straight-Edge Savory Tartlet, Medium Round $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$

I box: 144 pieces A versatile tartlet with a crunchy texture and an elegant appearance.

savory tartlets



004310 Heritage Straight-Edge Savory Tartlet, Extra-Large Round $\otimes \otimes \otimes \oslash \odot$

I box: 40 pieces A sophisticated tartlet that has clean lines and a buttery texture; can be conveniently baked directly in the tray.



009071 HUG Elegance Savory Tartlet, Medium Square 80800

I box: 126 pieces A uniquely shaped tartlet with delicately peaked corners that will enhance the appearance of any buffet.

009092 HUG Savory Tartlet, **Medium Square**

I box: 120 pieces A contemporary tartlet that has a high stability that is perfect for buffets.



 $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$ I box: 140 pieces A crispy and classic shell that is particularly suited for savory pies.





VESSELS

0.7 in/1.9 cm

savory tartlets

0.8 in/2 cm

3.5 in/9 cm

• 3 in/7.6 cm

009095 HUG Savory Tartlet, Large Round ♥♥♥♥♥♥♥♥♥

I box: 96 pieces A versatile tartlet with a crunchy texture and a clean appearance that has great stability for buffets.

009046 HUG Scalloped Edge Savory Shell, Large Round

I box: 80 pieces A traditional tartlet with a crumbly crust that is perfect for producing artisanal pies.



009213 Filigrano HUG Straight-Edge Savory Tartlet, Large Round

I box: 55 pieces A crisp contemporary tartlet with a clean salty taste. → 4 in/10.3 cm

0.8 in/2 cm

009216 Filigrano HUG Straight-Edge Savory Tartlet, Extra-Large Round

S S C S S I box: 48 pieces

An extra large savory delight that is ideal for quiche.

neutral & gluten free tartlets



009081 HUG Neutral Tartlet, Mini Round © © © © © I box: 270 pieces An all-purpose tartlet with a neutral taste; works well for a

variety of applications.







premium vessels for all your pastry needs. from gluten-free tart shells to rich chocolate vessels and egg shells.



I box: 240 pieces A crisp and clean tartlet that is highly versatile.



I box: 240 pieces An all-purpose tartlet with a neutral taste; perfect for both sweet and savory applications.



I box: 240 pieces A buttery and crunchy tartlet in a classic round shape.



specialty vessels

4 in/10.1 cm

589043 Masdeu Rolled Tuile Chocolate Coated, Large

I box: 66 pieces A delicate cookie rolled and coated in dark chocolate.

/masdeu/



683003 Regal Mini Cannoli Shell

I box: 120 pieces Handmade cannoli shells that are deep fried to crisp perfection with a hint of cinnamon.



589041 Masdeu Waffle Cup Chocolate Coated, Mini 🔊 🕲 😢 😍

I box: 144 pieces A mini shell with a waffle texture coated in dark chocolate. Delicate, crunchy, and ready to hole a variety of fillings from mousse and pastry cream to ice cream and sorbet.



589042 Masdeu Rolled Tuile Chocolate Coated, Mini

A delicate cookie rolled and coated in dark chocolate in a mini-size.



589044 Masdeu Rolled Tuile Chocolate Coated with Almonds, Mini

I box: 165 pieces A delicate cookie rolled and coated in dark chocolate and covered in nut pieces.



589045 Masdeu Waffle Cup Chocolate Coated, Large

I box: 48 pieces A large shell with a waffle texture coated in dark chocolate.

specialty vessels



589205 Masdeu Éclair, Mini ඹ ♥ ♥ & ⊗

l box: 240 pieces Ready-to-fill; neutral éclair base ideal for both sweet and savory applications.



1.5 in/3.8 cm 589208 Masdeu Puff Pastry Flat Shell, Mini Daisy ♥ ♥ ♥ I box: 384 pieces Ready-to-fill, flaky, all-butter neutral shell

perfect for both sweet and savory applications.



2.2 in/5.6 cm

589209 Masdeu Puff Pastry Tartlet, Medium ♥♥®®®

I box: 240 pieces Ready-to-fill neutral puff pastry tartlet suitable for both sweet and savory applications.



589210 Masdeu Puff Pastry Tartlet, Large ♥♥ ♥ ֎ ֎

I box: 144 pieces Ready-to-fill neutral puff pastry tartlet suitable for both sweet and savory applications.



Ready-to-fill; neutral éclair base ideal for both sweet and savory applications.



1.7 in/4.3 cm 589206 Masdeu Cream Puff, Mini (©) (>) (>) (>) (>)

I box: 200 pieces Ready-to-fill; neutral choux base ideal for both sweet and savory applications.



589202 Masdeu Cream Puff, Large ເ⊛ ♥ ֎ ֎ ֎ ֎

I box: 120 pieces Ready-to-fill; neutral choux base ideal for both sweet and savory applications.



3.3 in/8.4 cm

589207 Masdeu Patty Shell, Large Round

I box: 90 pieces Ready-to-fill flaky shell ideal for pairing with vegetable, meat and seafood applications.



2.2 in/5.6 cm

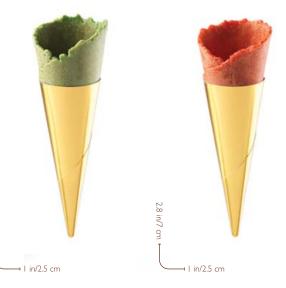
589204 Masdeu Patty Shell, Mini Round ♥♥♥♥♥♥♥

I box: 240 pieces Ready-to-fill flaky shell perfect for creating unique appetizers.

VESSELS



savory cornets



589019 Masdeu Mini Neutral Cornet 🛞 🛇 🏵 🖉 🛇

l in/2.5 cm

2.8 in/7 cm

I box: 180 pieces A highly versatile cornet with a fresh-baked appearance; can be used for both savory and sweet applications.



An earthy and natural looking spinach cornet that is ideal for hors d'oeuvres.

589021 Masdeu Mini Tomato Cornet 🛞 🛇 🕲 🏵

I box: 180 pieces A vibrant red cornet; pairs nicely with vegetarian and Mediterranean appetizers. gold and silver sleeves give cornets an upscale appearance and make service clean and easy

Coated interiors allow for earlier preparation and longer holding time. Proteins and vegetables will hold for 2 to 3 hours and mousses and fillings will hold for 4 hours.

Packaging is ideal for filling; each box comes with 4 individually wrapped trays of 45 cornets to ensure optimal freshness until use.

> See page 254 to view our collection of cornet holders.

|masdeu|

2.8 in/7 cm

mediterranean seafood cornet with lemon aiolí



589022 Masdeu Mini Black Cornet

I box: 180 pieces A cornet with a refined look and taste; perfectly complements seafood-based hors d'oeuvres.



589032 Masdeu Mini Black Sesame Rimmed Cornet

I box: 180 pieces A cornet with a refined look and taste; perfectly complements seafood-based hors d'oeuvres.

aui

sweet cornets



589023 Masdeu Mini Vanilla Cornet ♥♥♥®®®♥

I box: 180 pieces A highly versatile cornet with a fresh-baked appearance and sweet vanilla flavor.



589027 Masdeu Mini Chocolate Coated Cornet © © © © © © © I box: 180 pieces A rich and elegant cornet with a sleek and shiny chocolate coating.



589024 Masdeu Mini Chocolate Coated Cornet with Almond Pieces

I box: 180 pieces Crunchy almond pieces coat a rich chocolate for a decadent flavor combination and dessert base.



589025 Masdeu Mini Chocolate Coated Cornet with Strawberry Croquants

I box: 180 pieces A cornet coated in sweet and delicate strawberry croquants.



009034 HUG Chocolate Coated Dessert Cornet

I box: 72 pieces A classic cone with a crunchy texture that is dipped in chocolate.



2.8 in/7 cm

589026 Masdeu Chocolate

chocolate mocha caramel cornets

auil

egg shells

real sterilized egg shells

Consistently cut top offers a smooth edge and refined look.

Can be baked, poached, and frozen. Best baking temperature: 212–266°F (100– 130°C) with dry heat or heat and steam.

Use as a vessel for any amuse-bouches, hors d'oeuvres, or appetizers. Fill with any savory or sweet ingredient such as mousses, custards, foams, soups, tartares, and even beverages.





I box: 150 pieces A consistent, classic, and realsterilized white egg shell vessel.



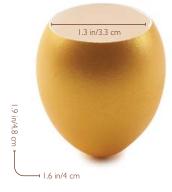
588003 Regal Egg Shell, Natural Silver 🛞 👁

l box: 150 pieces An exact, real-sterilized, elegant, and silver-sprayed egg shell vessel.



588002 Regal Egg Shell, Natural Brown

I box: 150 pieces A precise, real-sterilized, and rustic brown egg shell vessel.



588004 Regal Egg Shell, Natural Gold

I box: 150 pieces A refined, real-sterilized, and vibrant gold-sprayed egg shell vessel.



chocolate nest



204272 Regal Egg Shell Paper Holder

I box: 150 pieces Delicate white paper holder with a petal top that provides a flower or lace look. To assemble, tear down the middle, gently pull the sides outward until you have a circle shape, and, if desired, pull down each individual eyelet hole for a lace look.



616371 PCB Creation **Micro Thin Semisweet Chocolate Praline Cup**, **Mini Square**

I box: 384 pieces An ultra-slender and

sophisticated cup that is perfect for buffets.

Approximate volume per cup: 0.2 fl oz/6.3 ml



616372 PCB Creation **Micro Thin Semisweet** Chocolate Praline Cup, **Mini Round**

I box: 384 pieces

A delicate and classic cup used for creating custom confections.

Approximate volume per cup: 0.2 fl oz/6.3 ml

K 🔿 🛞



616375 PCB Creation **Micro Thin Semisweet Chocolate Petit Four Cup, Mini Round**

I box: 288 pieces A truly rich and delicate cup used for the production of gourmet petit fours.

Approximate volume per cup: 0.4 fl oz/10.4 ml



609697 PCB Creation Micro Thin Dark Chocolate Pomponette Cup, **Bronze Print**

 $\otimes \odot \otimes \otimes$

I box: 210 pieces An ultra-slender one bite cup with modern print. Fill and freeze cup prior to release.

Approximate volume per cup: 0.3 fl oz/10.3 mL

4.5 in/11.4 cm



I.I in/2.8 cm

616376 PCB Creation **Micro Thin Semisweet Chocolate Petit Four Cup, Mini Square**

 $\textcircled{\label{eq:lag}{\label{eq:lag}} (\begin{tabular}{c} \begin{tabular}{c} \begin{tabular}$ I box: 288 pieces

A modern and slender cup used for the production of elegant petit fours.

Approximate volume per cup: 0.4 fl oz/10.4 ml



608652 PCB Creation **Micro Thin White Chocolate** Pomponette Cup, Bronze Print $\otimes \odot \otimes \otimes$

I box: 210 pieces An ultra-slender one bite with delicate print. Fill and freeze cup prior to release.

Approximate volume per cup: 0.3 fl oz/10.3 mL

2.8 in/7.2 cm 608655 PCB Creation Micro Thin White Chocolate Pompon Cup

PCB CREATION

Manufacture d'émotions

Fill and freeze for easy release from mold.

Approximate volume per cup: 3.3 fl oz/97.7 mL



609702 PCB Creation Micro Thin Dark Chocolate Pompon Cup

808 I box: 120 pieces

A very delicate cup used for plated desserts. Fill and freeze for easy release from mold. Approximate volume per cup:

1.7 fl oz/51.1 mL



in/2.6 cm

1 in 2.5 cm

609703 **PCB Creation Micro Thin** Dark Chocolate Bar, Rectangle

I box: 54 pieces A slender, elegant and modern shape vessel used for plated desserts.

> Approximate volume per cup: 2.5 fl oz/74.1 mL

1.4 in/3.5 cm

 $\otimes \odot \otimes \otimes$

I box: 60 pieces A very delicate cup used for plated desserts.



580103 Regal Semisweet Chocolate Praline Cup, Mini Round (Interpretation (Int

I box: 441 pieces A smooth praline cup made with rich Swiss semisweet chocolate that can be filled in the tray for fast confectionary work.

Approximate volume per cup: 0.3 fl oz/9.9 ml



580104 Regal White Chocolate Praline Cup, Mini Round & 🕲 🕲 🖉 😒

I box: 441 pieces

A highly versatile vessel that is made with creamy Swiss white chocolate; can be filled directly in the tray for easy praline production.

Approximate volume per cup: 0.3 fl oz/9.9 ml



── 1.4 in/3.5 cm

580108 Regal Semisweet Chocolate Scalloped Petit Four Cup, Mini Round & 🗙 🛠 🖏 🖉 🛞 🏈 🛠

I box: 336 pieces A stylish cup made of rich Swiss semisweet chocolate with a delicate scallop design.

Approximate volume per cup: I.I fl oz/33.5 ml



580109 Regal White Chocolate Scalloped Petit Four Cup, Mini Round

Note: State of the state of

Swiss white chocolate with a refined scallop design.

Approximate volume per cup: I.I fl oz/33.5 ml



609736 PCB Creation Micro Thin Blonde Chocolate Petit Four Cup, Square (8) 🛇 (8) 🖉 (8)

I box: 280 pieces A classic cup used for the production of petit four in a caramelized blonde chocolate.

> Approximate volume per cup: 0.4 fl oz/13.1 mL



609737 PCB Creation Micro Thin Blonde Chocolate Petit Four Cup, Round (8) (2) (8) (2) (8)

I box: 280 pieces A blonde chocolate with elegant caramelized notes cup used to produce elegant petit fours.

> Approximate volume per cup: 0.4 fl oz/12.7 mL



004129 Läderach Rahmchübeli Semisweet Chocolate Petit Four Cup, Mini Round (S) (C) (S) (S) (S) (C)

l box: 336 pieces A sturdy cup that can hold liquid fillings well; ideal for creating cordials.

> Approximate volume per cup: 0.9 fl oz/26.9 ml

06 in/1.4 cm

Approximate volume per cup: 0.3 fl oz/9.5 ml



• 1.2 In/3 cm

Approximate volume per cup: 0.2 fl oz/6 ml



── I.I in/2.9 cm

Approximate volume per cup: 0.3 fl oz/9.9 ml



── 1.5 in/3.9 cm

Approximate volume per cup: 0.3 fl oz/10 ml

580106 Regal Semisweet Chocolate Praline Cups, Mini Assorted

I box: 472 pieces

Dark Swiss chocolate collection of cups that are perfect for adding visual interest to buffets.



630003 Regal Micro Thin Semisweet Chocolate Cup

I box: 96 pieces

An elegant cup that is a perfect addition to any banquet.

> Approximate volume per cup: 0.9 fl oz/27.6 ml



630002 Regal Micro Thin Semisweet Chocolate Cup with Stripes (*) * * * * * *

I box: 96 pieces A unique cup with an intricate design that will elevate any dessert.

Approximate volume per cup: 0.9 fl oz/27.6 ml



630007 Regal Micro Thin Semisweet Chocolate Orange Tulip Cup 🛞 🛇 🕲 🖉 🏵

> I box: II4 pieces A floral-inspired cup enhanced by a cheerful, vibrant orange design.

Approximate volume per cup: 1.3 fl oz/37.6 ml



→ 1.5 in/3.8 cm

630006 Regal Micro Thin Semisweet Chocolate Green Tulip Cup 🛞 🛇 🕲 🛠 🗘

I box: 114 pieces A delicate cup accented by splashes of bright green.

> Approximate volume per cup: 1.3 fl oz/37.6 ml





l box: 48 pieces A slender tulip cup with a classic design; perfect for sorbets. Approximate volume per cup: 2.7 fl oz/80.8 ml



580110 Regal Semisweet Chocolate Petit Four Cup, Round & O & & & O

I box: 160 pieces

A high-quality ridged cup that is ideal for banquets.

Approximate volume per cup: I fl oz/29.5 ml



004094 Läderach Semisweet Chocolate Petit Four Cup, Oval

I box: 336 pieces

A time-saving and elegant rich Swiss chocolate cup with ridged edges.

Approximate volume per cup: 0.6 fl oz/17.7 ml



1.2 in/3 cm

461007 Regal Dark Chocolate Cup, Square 808080

I box: 66 pieces A handmade cup that has a clean look; ideal for petit four production.

Approximate volume per cup: 2.3 fl oz/69 ml



461006 Regal Dark Chocolate **Rimmed Cup, Square** $\textcircled{\baselineskip}{\baselineskip} \textcircled{\baselineskip}{\baselineskip} \includegraphics{\baselineskip}{\baselineskip} \includegraphics{\baselineskip} \includegraphics{\baselineskip}$

I box: 66 pieces A handmade cup that is rimmed with dark chocolate shavings for a rich appearance.

> Approximate volume per cup: 2.3 fl oz/69 ml



461005 Regal White Chocolate Rimmed Cup, Square I box: 66 pieces

A handmade cup that is rimmed with white chocolate shavings for a modern appearance.

Approximate volume per cup: 2.3 fl oz/69 ml



630001 Regal Micro Thin Semisweet Chocolate **Open White Tulip Cup, Large Round**

I box: 45 pieces

An elegant cup with an open design that is reminiscent of a blooming flower.

> Approximate volume per cup: 3.5 fl oz/104.8 ml



461002 Regal Dark Chocolate Textured Bowl, Medium I box: 98 pieces

A handmade bowl with a custom ripple effect on the interior; a perfect vessel for plated desserts.

> Approximate volume per cup: 2.7 fl oz/79 ml

> > aui



461010 Regal White Chocolate **Speckled Ring**

I box: 105 pieces A handmade and bottomless ring with a speckling of playful dark brown dots; can be used as a vessel or decoration.

> Approximate volume per cup: l fl oz/29 ml

hazelnut kiss cup





461025 Regal Dark Chocolate Red Luster Sphere, Large

\$\$**\$**\$\$\$**\$**\$

I box: 36 pieces A handmade uniquely large sphere with a rich red shimmer; gives plated desserts an extra wow factor.

> Approximate volume per cup: 5.2 fl oz/154 ml



461026 Regal Dark Chocolate Gold Luster Sphere, Large

Note: 36 pieces
A handmade perfectly shaped sphere with an elegant gold shine; gives plated desserts a trendy and fresh appearance.

Approximate volume per cup: 5.2 fl oz/154 ml

Läderach PROFESSIONAL



004110 Läderach Semisweet Chocolate Dessert Cup, Large Round (8) O O (8) (8) (8) (9)

I box: 96 pieces A clean cup with ridged edges that adds a unique texture; use for buffets or plated desserts.

> Approximate volume per cup: 3.8 fl oz/113 ml







461020 Regal Dark Chocolate Lattice Ring

I box: 40 pieces A handmade bottomless ring with a delicate lattice design; can be used as a vessel or a decoration.

Approximate volume per cup: 3.6 fl oz/106 ml

1.6 in/4 cm

+ 2.3 in/5.8 cm

aui

461021 Regal White Chocolate Lattice Ring

I box: 40 pieces A handmade bottomless ring with an elegant lattice design; can be used as a vessel or a decoration.

Approximate volume per cup: 3.6 fl oz/106 ml **IESSELS**

IN/4

3.9 in/10 cm

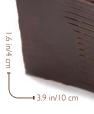
517009 Regal Dark Chocolate Basketweave Teardrop & O & & & & O &

I box: 36 pieces A stylish vessel with a rich dark chocolate aroma and flavor.

> Approximate volume per cup: 3.3 fl oz/96.5 ml

A contemporary vessel and eye-catching element to incorporate into plated desserts. Approximate volume per cup:

3.3 fl oz/96.5 ml





I box: 36 pieces A modern vessel blending dark and white chocolate; creates a stunning texture and taste.

Approximate volume per cup: 3.3 fl oz/96.5 ml



chocolate fruit tear

truffle shells



580401 Regal Semisweet Chocolate Truffle Shell, Mini

South and the second second

Approximate volume per cup: 0.1 fl oz/3.6 ml



580402 Regal Milk Chocolate Truffle Shell, Mini & 🕲 🕲 🖉 🛇

I box: 693 pieces A creamy Swiss chocolate shell that is ideal for fast truffle production.

Approximate volume per cup: 0.1 fl oz/3.6 ml

0.7 in/1.8 cm

580403 Regal White Chocolate Truffle Shell, Mini

> Approximate volume per cup: 0.1 fl oz/3.6 ml



004120 Läderach Semisweet Chocolate Truffle Shell

I box: 504 pieces

A refined Swiss chocolate shell that is perfect for consistent truffle production.

> Approximate volume per cup: 0.2 fl oz/6.8 ml



I box: 504 pieces A smooth Swiss chocolate shell that is fast and easy to use for truffle creation.

> Approximate volume per cup: 0.2 fl oz/6.8 ml







004121 Läderach White Chocolate Truffle Shell (8) (7) (8) (8) (7)

I box: 504 pieces A smooth Swiss chocolate shell that is completely opaque enabling dark fillings to be used.

Approximate volume per cup: 0.2 fl oz/6.8 ml



580105 Regal Semisweet Chocolate Truffle Shell, Large ⑧ ♥ ♥ ⑧ ♥ ∞ ♥

I box: 240 pieces A large Swiss chocolate shell with a firm structure ideal for creating desserts on a stick or amenities.

Approximate volume per cup: 0.7 fl oz/19.7 ml



004149 Läderach Metal Filling Tray for Truffles I tray: H: 0.5 in/I.3 cm, L: 12.8 in/32.4 cm, W: 9.8 in/24.8 cm

A time- and labor-saving tray that makes filling truffles easy and clean; use with Läderach dark, milk, and white chocolate truffle shells.

004150 Läderach Metal Sealing Tray for Truffles

I tray: H: 0.5 in/1.3 cm, L: 12.8 in/32.4 cm, W: 9.8 in/24.8 cm Use with Läderach dark, milk, and white chocolate truffle shells for efficient sealing with ease and cleanliness



fondant & cake design

23 fondant

The transformer and dealth

126 cake design





excellent flavor

Massa is perfectly balanced with a great flavor profile; there is no overpowering vanilla or other flavors to compete with the cake. Its neutral taste truly complements any cake.

superior workability

An extremely soft consistency that is exceptionally elastic and pliable for a long time.

rolls thin

Massa can be rolled out extremely thin without tearing. AUI recommends that it is rolled out to 1/8 in.









fondant



6

16 in x 3 in

35 oz/992 g





505100 Massa Blue Ribbon Solution Content of the second s





505102 Massa Poppy (a) (a) (b) (b) I pail: 6.6 lbs/3 kg A rolled fondant inspired by the beauty of the poppy flower.





fondant



505104 Massa Onyx (a) (b) (b) (b) (c) 1 pail: 6.6 lbs/3 kg A true black rolled fondant.



505107 Massa Peony Pink (*) I pail: 6.6 lbs/3 kg A dark pink rolled colored fondant that is reminiscent of the peony flower.



505106 Massa Amethyst (a) (a) (b) (c) I pail: 6.6 lbs/3 kg A deep purple toned fondant.





505108 Massa 5th Avenue Blue (S) (C) (S) (S) (S) (S)

I pail: 6.6 lbs/3 kg A cool blue with green tones reminiscent of the world's most coveted jewelry box.







aui

cake design



208001 Massa Gum Paste

I bucket: II Ibs/5 kg A brilliant, white colored paste used to create gum paste flowers, ribbons, and other decorations.

672134 Sosa CMC Powder ⑧ ⑧ ♥ ♥ ⑧ Ø № ⑧ I jar: 1.3 lbs/600 g

A CMC multi-use powder. Add directly to rolled fondant to alter its elasticity and texture to create a firmer, harder drying paste similar to gum paste. Add about 3% powder to water to make edible glue.





501033 Massa Modeling Paste Dark Chocolate 🛞 🛇 🕲

I bucket: 13.2 lbs/6 kg A darkly colored paste; model into desired decorations, figurines, showpieces, and flowers.



cake design



bianka buttercream naked cake



633207 Braun Bianka White Buttercream Base $\otimes \odot \otimes \otimes$

I box: 4 bars; 5 lbs/2.5 kg each A shelf-stable, neutral base for creating a homemade-style Italian meringue buttercream. Whip up the Bianka with butter or margarine, then slowly add the liquid.

Ratio (By Weight): 1:1:0.5 +35 oz/1000 g Bianka + 35 oz/1000 g butter or margarine (at room temperature) + 17.5 oz/500 g cold water:*

*Cold water can be replaced by juice, chilled coffee, or any other cold, flavored liquid.



I bucket: 13.2 lbs/6 kg A robust and versatile modeling paste that can be used to create figurines, showpieces and flowers.





130 gel colors

131 powder colors

132 spray co

colors

133 liquid chocolate and cocoa butter colors SE Meditin

134 metallics

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gel colors

586101 Pastry Ideale Gel Color Starter Kit

I kit: 8 oz/226.4 g; I oz/28.3 g each This comprehensive kit contains one I oz/28.3 g jar of the following 8 colors: pink, blue, green, red, orange, yellow, black, and violet.



Pastry Ideale Gel Colors, Individual 🛞 🛇 🖗 🕲 🛞

| jar: | oz/28.3 g

Gel Colors create a consistent color and are perfect for rolled fondant, buttercream, cake batter, and marzipan; they are water-soluble and have low water content.



*Product is neither Vegetarian nor Vegan.

aui

powder colors

Pastry Ideale Matte Powder Colors, Water Soluble

88**000**8888

I canister: I oz/28.3 g

Perfect for coloring sugar showpieces, rolled fondant, marzipan, macarons or airbrushing pastillage. Water-soluble: dissolve in water or add directly to your product for a vibrant color.



Pastry Ideale Matte Powder Colors, Fat Soluble



l canister: l oz/28.3 g Perfect for coloring rolled fondant, marzipan, ganache, or buttercream. Fat-soluble: dissolve in fat (chocolate, buttercream, cocoa butter, etc.) or add directly to your product for a vibrant color.



Pastry Ideale Luster Powder Colors

l canister: l oz/28.3 g

Luster powder colors are great for giving rolled fondant, marzipan and buttercream a brilliant shimmer and vibrant color. Simply dissolve powder in alcohol and apply with a brush for a hand-painted look or add directly to the product for a more subtle color and shine.



*Product is neither Vegetarian nor Vegan.

aui

spray colors





Pastry Ideale Chocolate Spray Colors

l spray can: 3.4 fl oz/100 ml

Adds a smooth texture and vibrant full-coverage color to chocolate showpieces, amenities, and decorations. Shake well before using and spray a thin, even layer from a distance of about 8 in/20 cm.



Pastry Ideale Cocoa Butter Velvet Spray Colors

I spray can: 13.5 fl oz/400 ml

Gives frozen dessert, mousse cake, and ice cream a velvety soft look. Cocoa Butter Velvet Sprays only work on frozen products; remove dessert from the freezer and immediately spray with color. Shake well before using and spray a thin, even layer from a distance of about 8 in/20 cm.

| 586001 | 586003 | 586004 | 586005 | 586002 |
|---------|-----------|-----------|------------|------------|
| White** | Red* | Orange | Yellow | Green |
| | | | | |
| 586006 | 586072 | 586008 | 586007 | 586009 |
| Blue | Amethyst* | Dark | Milk | White |
| | | Chocolate | Chocolate* | Chocolate* |
| | | | | |

*Product is neither Vegetarian nor Vegan. **Product ships ground only.





liquid chocolate and cocoa butter colors

Pastry Ideale Liquid Chocolate Colors

& **& O O O** & **>** &

| bottle: 7.1 oz/200 g

Use to color bon bons, showpieces, and chocolate fountains and to create colorful chocolate dipped strawberries. Fat-soluble, add directly to couverture or glaze and mix until uniformly colored; most vibrant when used with white chocolate or glaze.



Pastry Ideale Cocoa Butter Colors

I bottle: 7.1 oz/200 g

Fat-soluble colors for chocolate; melt at a temperature not exceeding 95°F/35°C and paint chocolate molds. Then pour in chocolate to create colorful bon bons, or apply to transfer sheets to create custom decorations.



*Product is neither Vegetarian nor Vegan.

white chocolate lemongrass bamboo

metallics

Pastry Ideale Metallic Dusts, Inedible

Inedible metallic powders used to decorate display cakes, showpieces, and inedible decorations. Add directly to the surface being decorated or use with alcohol to use with a paint bush. Mix well before using as pigments may settle.

586107 Bronze Dust

586106 Silver Dust

I canister: I oz/28.3 g

₽ I canister: I oz/28.3 g









081001 Pastry Ideale Gold Leaf Sheets, 23K, Edible

I envelope: 25 sheets; 4 in/10.2 cm square each Delicate gold sheets perfect for decorating any dessert.



081003 Pastry Ideale Silver Leaf Sheets, Inedible I envelope: 25 sheets; 4 in/10.2 cm square each Add shine and a touch of elegance to any showpiece.







metallics

Pastry Ideale Metallic Pumps

Edible luster powders that add a soft, elegant shimmer to all your pastry creations in a convenient pump bottle. Spray as desired directly onto finished products.





586115 Yellow **Gold Pump** I bottle: 0.35 oz/10 g

> ideale YELLOW GOLD

586116 White **Gold Pump** I bottle: 0.35 oz/10 g



WHITE GOLD

586123 Royal Blue Pump I bottle: 0.21 oz/6 g



586120 Lilac Pump I bottle: 0.35 oz/10 g



586124 Slate

Pump

I bottle:

0.21 oz/6 g

ideale 586124 PUMP COLOR

SLATE Product of Itsly U WEIGHT Sept.21 586121 Pink Pump I bottle: 0.35 oz/10 g



586125 Violet

Pump

I bottle:

0.21 oz/6 g

VIOLET



586122 Orange

Pump

I bottle:

0.21 oz/6 g

586126 Emerald Pump I bottle: 0.21 oz/6 g









Pastry Ideale Lace Pastes Edible metallic pastes make it quick and easy to create elegant

lace decorations for everything from cookies to cakes.

586117 Rose **Gold Lace Paste** l bucket: 200 g/7.1 oz



586118 Yellow **Gold Lace Paste** l bucket: 200 g/7.1 oz



586119 White **Gold Lace Paste** I bucket: 200 g/7.1 oz





aui



decoration

139 transfer sheets

STREAD . YE THEN HIDE

- 142 chocolate décor
- 150 extra thin chocolate décor

ALL DES

- 151 personalized décor
- 152 seasonal décor
- 153 chocolate sticks, twigs and mikados
- 155 perles
- 156 sprinkle décor
- 162 sugar & marzipan décor
- 164 baked décor

165 ruffle rolls & specialties

- - Contraction of the second s







commitment to quality

Since it was founded in 1992, PCB has set the standard for quality and excellence in décor.

décor for any occasion

PCB caters to all décor needs with a wide range of products. Featuring a dynamic array of décor solutions from transfer sheets to chocolate flowers, and even savory vegetable appliqués.

top of the line production facility

Unparalleled speed of production in a state of the art 23,000 square foot factory located in Benfeld, France.





transfer sheets



611183 PCB Creation Neutral Roll, 1.6 in/4 cm I roll: 164 ft/50 m long



611184 PCB Creation Neutral Roll, 2 in/5 cm I roll: 164 ft/50 m long



611186 PCB Creation Neutral Roll, 2.4 in/6 cm I roll: 164 ft/50 m long



616912 PCB Creation Neutral Roll, 3 in/7.5 cm I roll: 164 ft/50 m long



15.7 in/40 cm

616854 PCB Creation Heart To Heart, Transfer Sheet (*) (*) (*) (*) I box: 17 sheets

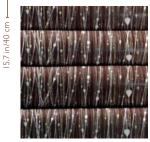


15.7 in/40 cm



616855 PCB Creation Gold Spiral, Transfer Sheet I box: 17 sheets

9.8 in/25 cm



616856 PCB Creation Tree Twigs, Transfer Sheet I box: 17 sheets

— 9.8 in/25 cm

5.7 in/40 cm



616857 PCB Creation Wave Chain, Transfer Sheet I box: 17 sheets



616911 PCB Creation Guitar Sheet I box: 50 sheets 15.7 in/40 cm x 9.8 in/25 cm



616380 PCB Creation Transfer Sheet, Clear, Half Pan I box: 50 sheets 15.7 in/40 cm x 9.8 in/25 cm 616379 PCB Creation Transfer Sheet, Clear, Full Pan I box: 50 sheets I5.7 in/40 cm × 23.6 in/60 cm





transfer sheets





616322 PCB Creation Mini Heart Assortment. White Chocolate I box: 266 pieces, assorted





616306 PCB Creation **Tri-Color Plaquette** Assortment, Dark Chocolate I box: 750 pieces; 250 of each



616319 PCB Creation **Daisies**, White Chocolate I box: 176 pieces



616307 PCB Creation Pastilles Spring Assortment, **Dark Chocolate** I box: 280 pieces



616304 PCB Creation Shapes Trio, Dark Chocolate I box: 396 pieces; 132 of each



616392 PCB Creation Assorted Squares, Dark Chocolate I box: I20 pieces; 40 of each



608249 PCB Creation **Bumble Bees, White Chocolate** $\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$ I box: 170 pieces





608605 PCB Creation Pink Daisy, White Compound I box: 176 pieces



616323 PCB Creation **Embossed Flower Assortment, Dark Chocolate** I box: 528 pieces; 66 of each



DECORATION



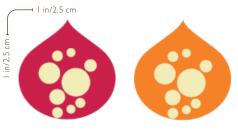
616320 PCB Creation Petite Flowers Trio, White Chocolate & 🕲 🕲 🕲 😍

I box: 108 pieces; 36 of each



616888 PCB Creation Golf Ball 3D, White Chocolate (8) (2) (8) (2) (2) (2)

I box: 63 pieces



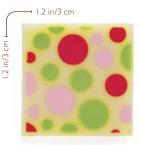
0.9 in/2.5 cm

616393 PCB Creation Tornado Plaquette, Dark Chocolate (*) (*) (*) (*) (*) I box: 770 pieces





616024 PCB Creation Whimsy Plaquette, Dark Chocolate Solution Constant I box: 440 pieces



616303 PCB Creation Polka Dot Plaquette, White Chocolate (*) (*) (*) (*) I box: 300 pieces





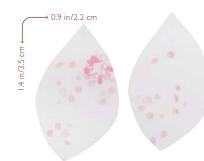
616877 PCB Creation Santorini Plaquette, White Chocolate (8) (2) (2) (2) I box: 240 pieces



616878 PCB Creation Plumeria Flower, White Chocolate I box: 192 pieces



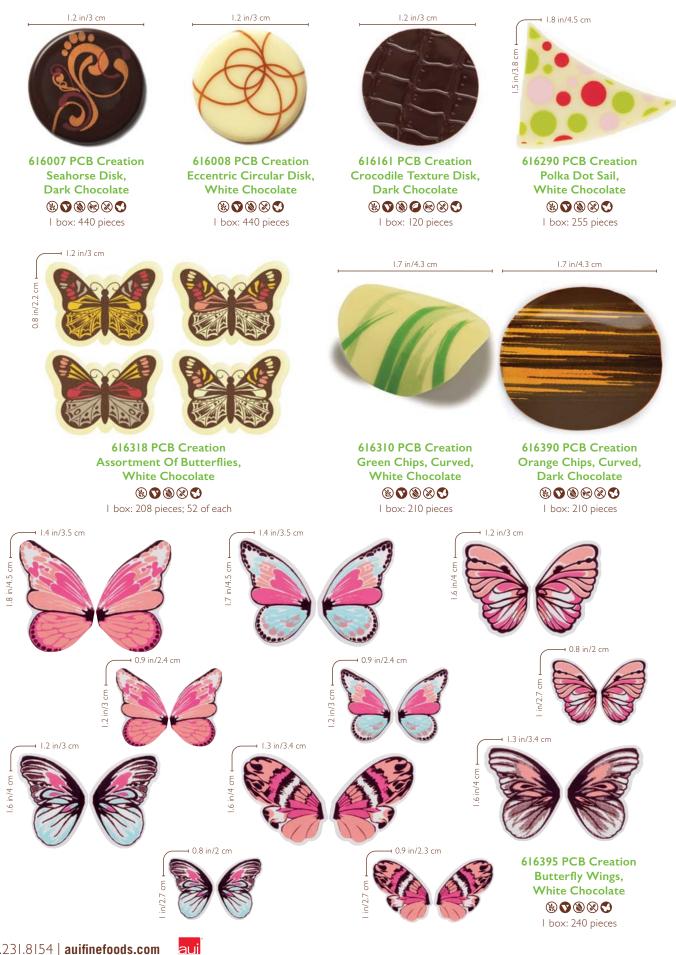
616327 PCB Creation Summer Splash Plaquette, White Chocolate State Chocolate



aui



eart In Heart Red, Dark Chocolate (8) (8) (8) (8) (9) I box: 162 pieces; 81 of each













0.9 in/2.3 cm

609184 PCB Creation Gold Speckles Ring Assortment, Dark Chocolate $\textcircled{\baselineskip} \textcircled{\baselineskip} \textcircled{\baselineskip} \textcircled{\baselineskip} \textcircled{\baselineskip} \textcircled{\baselineskip} \overleftarrow{\baselineskip} \overleftarrow{\b$ I box: 50 pieces



616331 PCB Creation **Orange Stripes Ring Assortment, Dark Chocolate** $\textcircled{\baselineskip} \textcircled{\baselineskip} \textcircled{\baselineskip} \textcircled{\baselineskip} \textcircled{\baselineskip} \textcircled{\baselineskip} \overleftarrow{\baselineskip} \overleftarrow{\b$ I box: 50 pieces



0.9 in/2.3 cm

616332 PCB Creation Green Ring Assortment, White Chocolate $\textcircled{\baselineskip} \otimes \textcircled{\baselineskip} \otimes \textcircled{\baseline$ I box: 50 pieces



616330 PCB Creation Amber Ring Assortment, White Chocolate $\textcircled{\baselineskip}{\baselineskip} \textcircled{\baselineskip}{\baselineskip} \includegraphics{\baselineskip}{\baselineskip} \includegraphics{\baselineskip} \includegraphics$ I box: 50 pieces



extra thin chocolate décor



150 800.231.8154 | auifinefoods.com

personalized décor

0.9 in/2.2 cm



your logo



204501 Arte Piatto Personalized Plaquette, Square, White Chocolate I box: 210 pieces 204502 Arte Piatto Personalized Plaquette, Oval, White Chocolate I box: 210 pieces

Your Logo Here

1.6 in/4 cm

Quick and simple personalized white chocolate décor with delivery within 5–10 business days! One logo permitted per box.



A wide variety of personalization options including dark and white chocolate, or transfer sheets with delivery between 8–15 business days.



Over 5,000 personalization possibilities available from unique chocolate shapes and marshmallow beverage décor to customized blisters ready to fill with your own chocolate!

Contact your **AUI Sales Representative** for more information on personalization options!

seasonal décor

PCB CREATION

decorate through the seasons!

Looking for seasonal décor?

AUI offers pre-order décor just in time (JIT) for Easter & Mother's Day, Autumn & Thanksgiving as well as Holidays & Winter! Ask your AUI Sales Representative for more information.

chocolate sticks, twigs and mikados



chocolate sticks, twigs and mikados



DECORATION



perles



red velvet whoopie pie



616281 PCB Creation Ivory Small Perle I box: 63 pieces

l in/2.6 cm

in/2.6 cm



616276 PCB Creation Yellow Small Perle & O & O & O I box: 63 pieces

l in/2.6 cm

616277 PCB Creation

Green Small Perle

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I box: 63 pieces

l in/2.6 cm



616280 PCB Creation Red Small Perle (*) (*) (*) (*) I box: 63 pieces

l in/2.6 cm

608018 PCB Creation

Blue Small Perle

 $\textcircled{\baselineskip}{\baselineskip} \textcircled{\baselineskip}{\baselineskip} \includegraphics{\baselineskip}{\baselineskip} \includegraphics{\baselineskip} \includegraphics{\baselineskip}$

I box: 63 pieces

in/2.6 cm



616279 PCB Creation Violet Small Perle & (*) (*) (*) (*) I box: 63 pieces







616807 PCB Creation **Chocolate Croquant Gold** 80 | jar: |.| lbs/500 g



616806 PCB Creation **Chocolate Croquant Red** 8 I jar: I.I lbs/500 g



616808 PCB Creation Chocolate Croquant Bronze $\otimes \mathbf{\nabla} \otimes$ l jar: I.I lbs/500 g



616810 PCB Creation **Chocolate Croquant Silver** 80 | jar: |.| lbs/500 g



616846 PCB Creation Chocolate Croquant Light Green Chocolate Croquant Pink | jar: |.| lbs/500 g



616833 PCB Creation 8 I jar: I.I lbs/500 g

> raspberry amaretto panna cotta

PCB CREATION



616834 PCB Creation **Chocolate Croquant Purple** l jar: 1.1 lbs/500 g



616895 PCB Creation **Chocolate Croquant Orange** I jar: I.I lbs/500 g



616896 PCB Creation **Chocolate Croquant Blue** $\otimes \mathbf{O} \otimes$ I jar: I.I lbs/500 g

DECORATION









204263 Arte Piatto Croquant White Chocolate (a) (2) (3) I box: 4 lbs/1.8 kg



016001 Arte Piatto Chocolate Coffee Bean (*) (*) (*) (*) I box: 2.2 lbs/1 kg





505034 Arte Piatto Vermicelli Milk Truffle 🛞 🛇 🍥 🖉 🏵 I box: 5.5 lbs/2.5 kg



505028 Arte Piatto Vermicelli Dark Truffle 🛞 🛇 🏟 🌚 <table-cell> 🛞 I box: 5.5 lbs/2.5 kg



505030 Arte Piatto Vermicelli White Truffle (%) (*) (*) (*) I box: 5.5 lbs/2.5 kg





DECORATION







505031 Arte Piatto

Croquant, Large

I box: 5.5 lbs/2.5 kg



593002 Arte Piatto White Milk Small Mikado I box: 3.5 lbs/1.6 kg



515001 Arte Piatto Flaketine Crunch Flecks \odot I box: 4.4. lbs/2 kg



506002 Arte Piatto Décor Chips l box: 4 lbs/2 kg



593009 Arte Piatto Dark Chocolate Micro Drops I box: 5.5 lbs/2.5 kg

633405 Braun Candy Crunch I box: II lbs/5 kg



650001 Arte Piatto Milk Chocolate Mini Curls Dark Chocolate Mini Curls I box: 8.8 lbs/4 kg



650002 Arte Piatto I box: 8.8 lbs/4 kg



650003 Arte Piatto White Chocolate Mini Curls I box: 8.8 lbs/4 kg



650008 Arte Piatto Pink Chocolate Mini Curls l box: 8.8 lbs/4 kg









lemon yogurt verrine



750058 Felchlin Xocoflakes Wafer Grenada 38% () () () () () I box: 6.6 lbs/3 kg







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672026 Sosa Rose Sugar (*) (*) (*) (*) (*) I jar: 1.1 lbs/500 g Rose flavored sugar.



672027 Sosa Violet Sugar Solution Sugar i jar: 1.1 lbs/500 g Violet flavored sugar.





672031 Sosa Chocolate Peta Crispy (*) (*) (*) (*) I jar: 2 lbs/900 g Effervescent décor coated in chocolate.





672033 Sosa Milk Chocolate Peta Crispy (a) (a) (a) (a) I jar: 2 lbs/900 g Effervescent décor coated in milk chocolate.





672037 Sosa Yopopping I jar: 2 lbs/900 g Effervescent décor coated in yogurt.





672045 Sosa Speculoos Cookie Pieces Seculos Cookie Pieces Seculos Cookies. I bucket: 5.5 lbs/2.5 kg Crunchy pieces of speculoos cookies.



672046 Sosa Chocolate Cookie Pieces () () () () () I jar: I.I lbs/500 g Crunchy pieces of chocolate cookies.







672047 Sosa Brownie Pieces

I jar: 2.2 lbs/I kg Decadent brownie pieces coated in chocolate.



Caramelized pieces of almonds.



672056 Sosa Hazelnut Crocanti I jar: 2.2 lbs/1 kg Caramelized pieces of hazelnuts.



672057 Sosa Cantonese-Style Caramelized Sesame Seeds

I jar: 1.5 lbs/700 g
 Sesame seeds fried and caramelized to give a unique texture and taste.



672058 Sosa Cantonese-Style Caramelized Black Sesame Seeds I jar: 1.5 lbs/700 g Black sesame seeds fried and caramelized

to give a unique texture and taste.

lemon coconut tart



672199 Sosa Fizz Powder (*) (*) (*) (*) (*) (*) I jar: 1.5 lbs/700 g Effervescent powder.





672076 Sosa Freeze Dried Violet Blossoms & 🕲 🗘 🗘 🕲 🖉 🕲 🗶 😍 I jar: 0.4 oz/10 g

sugar & marzipan décor

----- 3.3 in/8.5 cm

Happy Birthday

→ 3.3 in/8.5 cm

0.7 in/1.8 cm nniverse



581001 Arte Piatto Crystallized Rose Fragments

l jar: 8.8 oz/250 g Fragments of real, crystalized Damask roses; sizes can vary.



001056 Arte Piatto Decor Sacher Diamond, Marzipan (2) (2) (2) (2) I box: 120 pieces



581003 Arte Piatto Crystallized Violet Fragments S S S S S S S S I jar: 8.8 oz/250 g

Fragments of real, crystalized folia Victoria violet; sizes can vary.



581107 Arte Piatto Candied Violet Petals

l jar: 2.2 lbs/l kg Real, candied folia Victoria violet petals; one piece is approximately 0.5 in/1.3 cm.



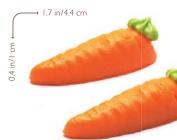


I36009 Arte Piatto Flower Assortment, Sugar ເ⊗ ♥ ♥ ֎ ֎ I box: 768 pieces; 192 of each



sugar & marzipan décor





226113 Arte Piatto Carrot Marzipan (*) (*) I box: 200 pieces carrot cake



012013 Frutta Prima Jelly Slice Orange Small (*) (*) (*) (*) box: 600 pieces; 3.3 lbs/1.5 kg





baked décor

DECORATION





ruffle rolls & specialties

5 in/12.7 cm



505011 Arte Piatto Gianduja Dark Ruffle Roll & 🕲 🕲

I roll: 1.1 lbs/0.5 kg



501012 Arte Piatto Dark Chocolate Ruffle Roll (*) (*) (*) I roll: 1.1 lbs/0.5 kg

ruffle roll heart



5 in/12.7 cm





Venuance Sugar Crystals

093001 204165 I bag: 55 lbs/25 kg I bag: 22 lbs/10 kg





586055 Pastry Ideale Cold Spray & @ @ @ I can: 1.35 fl oz/400 ml



181241 F-HT I HE BE REAL HARDING

confections

- 169 truffles & pralines
- 181 amenities
- 184 personalized pralines
- 188 petit fours
- 189 petite pastries
- 194 torte triangles
- 195 macarons



Läderach PROFESSIONAL

from bean to chocolate

Läderach ensures that the chocolate used to manufacturer their confections is high quality by sourcing, harvesting, and processing their own chocolate. Läderach's insistence on using only the finest and freshest ingredients begins with the creation of premium Swiss chocolate.

from professionals for professionals As a company built by chocolatiers, Läderach has established itself as a true partner for professional chefs. Putting the needs of their customers first, their products are both masterfully crafted and highly functional. handcrafted

The craftsmanship of Läderach's confections is unmatched. Each product is truly artisan inspired, displaying complex flavor combinations, interesting textures, and elegant decorative touches.





Truffles and pralines are sold by the set. Mix & Match 6 trays of truffles & pralines to create one set.



Passion Fruit

An exotic red chocolate heart surrounds an artful balance of passion fruit and smooth dark chocolate ganache. **Apricot** A balance of crisp, apricot

flavor, with an elegant milk chocolate ganache. Champagne Strawberry A classic pairing of strawberry and champagne in ganache, encased in white chocolate.

Cappuccino

The finest blend of Kona coffee with vanilla infused fresh cream and milk and dark chocolate ganache.

Salted Caramel

A delicate blend of rich, creamy caramel, combined with a layer of salted macadamia nuts.

Key Lime This praline blends Florida key limes with the finest Swiss milk chocolate.

A smooth raspberry coulis, atop a dark ganache, infused with fresh orange juice, encased in a dark chocolate shell.

Orange Raspberry

وفي 004369 Ewald Notter Praline Collection, I

\mathbf{O}

I tray: 56 pieces; 8–9 g each A colorful collection of molded pralines with contemporary flavors.

Passion Fruit

White chocolate passion fruit ganache enrobed with creamy white chocolate couverture.

Raspberry Crunch A crunchy feuilletine bottom topped with dark chocolate ganache and a raspberry gelée.

Apple White chocolate shell encasing a milk chocolate ganache flavored with sweet and tart apple flavor.

Crema Catalana White chocolate ganache flavored with Bourbon vanilla, caramel and citrus notes. Yogurt Mango A layer of mango ganache topped with a layer of crunchy yogurt filling, encased in white chocolate.

Cappuccino Dark chocolate encases a dark chocolate ganache flavored with smooth cappuccino flavor.

Coconut Rum

Shredded coconut

atop a rich layer of

premium dark chocolate ganache, with a splash of

Caribbean coconut rum.

وفي 006033 Läderach Mosaic Collection ک ک ک

I tray: 56 pieces; II–I2 g per piece A new modern colorful collection with updated flavors in a sleek dome shape.

Raspberry Heart

A dark chocolate ganache

layer topped with raspberry

ganache and enrobed in

white chocolate.

Moccatine

Swiss milk chocolate with

a roasted coffee center.

Nougatine A crunchy caramel hazelnut cap over milk gianduja dipped in milk chocolate.

> Le Noir 65% A dark chocolate square shell filled with a rich dark chocolate ganache.

Brazil Dark Mousse A crunchy chocolate cookie base topped with a whipped chocolate mousse and covered in dark chocolate.

> **Caramelized Nut Praline** Milk chocolate couverture over whole caramelized hazelnuts and a creamy ganache.

> > Cocobello Praline A dark chocolate shell decorated with coconut flakes caps a creamy coconut filling.

> > > **Artisanal Marc** de Champagne

A dark velvety

champagne ganache

enrobed in milk chocolate

and dusted with snowy white sugar.

_6⊳ 004263 Läderach **Geneva Praline Collection**

I tray: 56 pieces; II-I2 g each An original collection of Swiss pralines combining premium Swiss couverture and classical flavors.

Läderach

PROFESSIONAL

Milk Chocolate

A milk chocolate shell filled with milk gianduja and a whole hazelnut decorated with feuilletine flakes.

Dark Chocolate Orange An orange striped dark chocolate shell covers a white chocolate orange filling with a

black cocoa japonais crunch.

White Chocolate A feuilletine gianduja in a white chocolate shell decorated with hazelnut pieces.

_6⊳ 004013 Läderach Signature Haute Praline Collection

I tray: 56 pieces; II-I2 g each A collection of three cut pralines made with premium ingredients and unique decorations.





Cappuccino A dark chocolate cup filled with a dark coffee-flavored ganache and topped with a white chocolate cap.

Dark Hazelnut A hazelnut ganache with roasted bits of hazelnuts enrobed in dark chocolate.

Feuilletine Hazelnut Crunch Swiss milk couverture caps a feuilletine hazelnut filling, decorated with dark chocolate stripes.

Caramel A dark chocolate shell filled with a soft, creamy caramel.

Milk Hazelnut A hazelnut gianduja topped with a caramelized hazelnut covered in Swiss milk chocolate.

Checkerboard

A milk chocolate shell and a white chocolate checkerboard lid embrace layered almond and hazelnut fillings.

Coconut White coconut center coated in pure Swiss milk chocolate and decorated with coconut flakes.

Pistachio Dark chocolate ganache layered over pistachio marzipan enrobed in dark chocolate.

-6⊳ 004266 Läderach Lugano Praline Collection

I tray: 56 pieces; II-I2 g each A complementary collection of traditional Swiss pralines in various shapes and flavors.

Marc de Champagne

Dark chocolate champagne ganache covered in Swiss milk chocolate, rolled in powdered sugar.

Crema Catalana

White chocolate encases a Bourbon vanilla and caramel ganache flavored with orange and lemon paste.

mix& match



trays to create one set.

Truffles and pralines are sold by the set. Mix & Match 6 trays of truffles & pralines to create one set.

An intense dark 65% chocolate ganache enrobed in dark chocolate and hand-rolled in cocoa powder.

Cacao 65%

004264 Läderach **Geneva Truffle Collection**

l tray: 63 pieces; 10–12 g each A collection of unique, high-end truffles.

⊳6⊳

Hazelnut A milk chocolate shell with a silky milk chocolate ganache filling topped with hazelnut pieces.

Irish Cream A milk chocolate shell with tri-color chocolate stripes encloses a luscious whisky and cream filling.

Hazelnut

A milk chocolate shell with a silky

milk chocolate ganache filling

topped with hazelnut pieces.

Dark A decadent dark chocolate ganache filling in a dark chocolate shell.

Raspberry A dark chocolate shell with a raspberry truffle filling and raspberry decoration on top.

Lemon Lemon-infused white chocolate ganache encased in a white chocolate shell and rolled in powdered sugar.

Orange A dark chocolate shell with an orange truffle filling and orange decoration on top.

> Marc de Champagne Dark chocolate champagne ganache covered in Swiss milk chocolate, rolled in powdered sugar.

_6⊳ 004267 Läderach Lugano Truffle Collection

l tray: 63 pieces; 10–12 g each A collection of classic truffle flavors.

Milk A pure Swiss milk chocolate ganache center fills a milk chocolate shell.

White Chocolate A creamy whipped white chocolate ganache on top of a crunchy chocolate

Dark Chocolate A crunchy cookie base topped with a whipped dark chocolate mousse and covered in dark chocolate.



Truffles and pralines are sold by the set. Mix & Match 6 trays of truffles & pralines to create one set.

Milk Chocolate A chocolate cookie

base topped with whipped chocolate mousse and covered in milk chocolate.

cookie base, enrobed in white chocolate.

_6⊳ 006024 Läderach Signature Alps Praline Collection 8

l tray: 56 pieces; 11–12 g each Three Brazil Mousse pralines made up of a crunchy cookie base topped with whipped mousse and enrobed in chocolate.



CONFECTIONS

A creamy chai tea infused milk chocolate ganache enveloped in an elegant white couverture.

Chai

Cardamom An aromatic cardamom spiced milk chocolate ganache encased in milk couverture.

Coconut Curry A sweet and spicy coconut curry milk chocolate ganache enrobed in dark couverture.

Ginger

A fresh and fragrant ginger flavored milk chocolate ganache surrounded by smooth milk couverture.

_6⊳ 006503 Läderach Henna Truffle Collection

l tray: 64 pieces; 10–12 g each The beauty and flavors of Indian cuisine are truly captured in this vibrant assortment of truffles. All truffles have a flat bottom for easy plating.

Raspberry

A dark couverture shell envelopes layers of raspberry, hazelnut, and white chocolate ganache with pieces of caramelized raspberry and passion fruit.

Milk Almond Brittle Layers of whipped milk chocolate ganache and almond nougatine covered in milk couverture.

Walnut A crispy walnut praline filling enrobed in creamy milk couverture and decorated with a sweet white chocolate croquant.

Läderach PROFESSIONAL

Orange A smooth orange infused dark chocolate ganache encased in rich dark couverture.

Vanilla

A Bourbon vanilla white chocolate ganache, with visible vanilla seeds, coated in white couverture with a dark couverture foot.

_6⊳ 006502 Läderach **Renaissance Praline Collection**

I tray: 56 pieces; 9–11 g each This playful chocolate experience is a reawakening for the senses.

Caramel A soft caramel filling, with a subtle buttery note, surrounded by decadent dark couverture.

Honey Almond A crunchy feuilletine almond gianduja with a layer of real honey underneath covered in milk chocolate and stamped with a honeycomb pattern.

Gianduja

A hazelnut gianduja, with crunchy caramelized hazelnut pieces, encased in dark couverture.

Almond A bittersweet ganache filling topped with a whole roasted almond enrobed in silky dark couverture.

Coffee A smooth and rich mocha ganache covered with luscious milk couverture.

Mousse au Chocolat A light whipped milk

Marzipan

Layers of almond marzipan,

semi-sweet whipped ganache

and hazelnut pieces are encased

in a dark couverture shell.

chocolate mousse center surrounded by creamy milk couverture.

≈6≥ 006501 Läderach **Baroque Praline Collection**

I tray: 56 pieces; 9–11 g each Class and elegance are embodied in this ornate collection.

Hazelnut

A chocolate hazelnut gianduja, with toasted hazelnut pieces, sprinkled with crushed hazelnuts and coated with milk couverture.

Semisweet Almond Brittle Almond brittle on top of a semisweet chocolate almond ganache enrobed in dark chocolate.

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Cappuccino

A dark chocolate cup filled with a dark coffee-flavored ganache and topped with a white chocolate cap.

Brazilian Dark Mousse Creamy dark chocolate mousse covered in dark chocolate.

Piedmont Milk

A milk chocolate cup filled with hazelnut cream and a wholeroasted Piedmont hazelnut.

Tri-Layer Nougat Hazelnut gianduja made from milk, dark, and white chocolate.

Deux Frères Two caramelized hazelnuts over a dense gianduja enrobed in Swiss milk chocolate.

Pistachio Dark chocolate ganache layered over pistachio marzipan enrobed in dark chocolate

⊳6⊳ 004262 Läderach **Mini Davos Praline Collection**

I tray: 72 pieces; 7–9 g each Small versions of some popular traditional Swiss pralines, perfect for any amenity or buffet.



Champagne Heart Milk chocolate heart dipped in dark chocolate with a marc de champagne truffle filling.

Moccatine Swiss milk chocolate mousse covered in dark chocolate.

Whiskey and Cream A milk chocolate shell with white and dark chocolate stripes encloses a luscious whiskey and cream filling. Champagne Dark chocolate champagne ganache Hazelnut covered in Swiss milk chocolate, rolled A milk chocolate hazelnut in powdered sugar. shell with a silky milk chocolate ganache filling. Milk A pure Swiss milk chocolate ganache center fills a milk chocolate shell. **∠6**⊳ 004413 Läderach White **Mini Davos Truffle Collection** A white chocolate shell with a smooth and rich white Dark chocolate ganache filling. A decadent dark chocolate I tray: 72 pieces; 5-8 g each ganache filling in a dark Miniature versions of some of our most chocolate shell. popular truffle flavors. mix& match trays to create Valais Bellevue one set. Fruity apricot truffle Intense Ecuador 70% filling, encased in milk dark ganache encased in dark chocolate. chocolate. Truffles and pralines are sold by the set. Schweiz Mix & Match 6 trays of truffles & pralines Crispy strawberry yogurt coated in to create one set.

white chocolate.

Zugerland Tart cherry gianduja enrobed with dark chocolate. **Glarnerland** Aromatic milk truffle filling coated with smooth milk chocolate.

004414 Läderach Mini Modern Praline Collection

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I tray: 72 pieces; 6–7 g each A playful and colorful assortment of petite pralines. Berner Oberland

Crispy hazelnut gianduja with lightly roasted Piedmont hazelnut pieces, coated in smooth milk chocolate. CONFECTIONS

single flavor truffles & pralines



وفي 006100 Läderach Champagne Strawberry Praline ♥ இ இ ⊗

I tray: 56 pieces; 8–9 g each A classic pairing of strawberry and champagne in white ganache, encased in white chocolate.



006101 Läderach Cappuccino Praline ♥ ♥ ♥ ♥ I tray: 56 pieces; 8–9 g each

Smooth milk chocolate ganache infused with the finest blend of Kona coffee and vanilla bean.



I tray: 56 pieces; 10–11 g each A dark couverture shell envelopes layers of raspberry, hazelnut and white chocolate ganache with pieces of caramelized raspberry and passion fruit.



006103 Läderach Honey Almond Praline

I tray: 56 pieces; 10–11 g each A crunchy feuilletine almond gianduja with a layer of real honey underneath covered in milk chocolate and stamped with a honeycomb pattern.



006017 Läderach Caramel Triangle Praline & 🕲 🕲 🛞

I tray: 56 pieces; 10–11 g each A soft caramel filling with a subtle buttery note, surrounded by a decadent dark couverture.



006104 Läderach Almond Praline

I tray: 56 pieces; 10–11 g each A bittersweet ganache filling topped with a whole roasted almond enrobed in silky dark couverture.





006106 Läderach Bourbon Vanilla Praline & 🕲 🕲 🏈 🛞

I tray: 56 pieces; 10–11 g each A Bourbon vanilla white chocolate ganache with visible vanilla seeds, coated in white couverture with a dark couverture foot.



single flavor truffles & pralines



trays to create one set. Truffles and pralines are sold by the set. Mix & Match 6 trays of truffles & pralines to create one set.





004377 Läderach Passion Fruit Truffle S S S S

I tray: 63 pieces; 10–12 g each A white couverture shell with a passion fruit filling and dusted with powdered sugar.



004032 Läderach Dark Chocolate Truffle ⊗ ♥ ⊗ ⊗

I tray: 63 pieces; 10–12 g each A decadent dark chocolate ganache enrobed in a dark chocolate shell.



65 004030 Läderach Milk Chocolate Truffle ⊗ ♥ ♥ ♥ ⊗

I tray: 63 pieces; 10–12 g each A pure Swiss milk chocolate ganache center fills a milk chocolate shell.



00403I Läderach White Chocolate Truffle ⊗ ♥ ⊗ ⊗

I tray: 63 pieces; 10–12 g each A white chocolate shell with a smooth and rich white chocolate ganache filling.

truffle & praline collections

Caramel Praline Lightly salted pieces of caramel in a milk chocolate gianduja, covered in more smooth milk chocolate.

Pecan Praline Toasted pecan pieces in a milk chocolate gianduja, enrobed in milk chocolate. Vanilla Praline A smooth vanilla infused ganache enrobed in milk chocolate.

Coconut Praline Toasted coconut flakes in gianduja, covered in dark chocolate.

Almond Praline A buttery almond gianduja covered in smooth milk chocolate.

Peppercorn Rose Praline A dark chocolate ganache infused with piquant pink peppercorn and floral rosewater enrobed with dark chocolate.

Pink Champagne Praline A fruity pink champagne spiked ganache with a dark chocolate coating. Sparkling Praline A classic dark chocolate enrobed hazelnut gianduja with a pleasant effervescence.

640302 Confiseur Triomphe Collection

I tray: 56 pieces; 10–11 g each An elegant collection of French-style pralines with modern flavor and texture combinations.



Truffles and pralines are sold by the set. Mix & Match **6 trays of truffles & pralines** to create one set.

truffle & praline collections

Raspberry and Dark Chocolate Truffle A bright raspberry flavored dark chocolate ganache fills a dark chocolate shell.

Caramel and Milk Chocolate Truffle A milk chocolate shell filled with a delicious caramel milk chocolate ganache. Hazelnut and Milk Chocolate Truffle A dense milk chocolate hazelnut filling inside a milk chocolate shell.

Lemon and Dark Chocolate Truffle A lightly acidic and refreshing lemon flavored dark chocolate ganache in a dark chocolate shell.

Vanilla and Dark Chocolate Truffle Classic vanilla flavor blended with dark chocolate in a dark

chocolate shell.

597002 Confiseur Orchid Truffle Collection #2

I tray: 63 pieces; 9–12 g each A harmony of flavors and aromas that will please the most distinguished of palates.

Coffee and Milk Chocolate Truffle A milk chocolate shell filled with a smooth coffee milk chocolate ganache. Passion Fruit and Milk Chocolate Truffle A tropical passion fruit flavored milk chocolate ganache in a creamy milk chocolate shell.

Cinnamon

A milk chocolate ganache infused with a spicy Indonesian Cassia cinnamon encased in a thin layer of milk ganache and finished with a delicate stripe of dark chocolate.

Intense Dark Chocolate

Rich dark chocolate ganache covered with a thin dark chocolate shell and decorated with cocoa nibs.

A fresh raspberry dark chocolate ganache thinly enrobed in dark chocolate and sprinkled with raspberry powder.

Raspberry

Basil

Basil infused milk chocolate ganache covered in a thin milk couverture and decorated with dried basil leaves. Lavender

A lavender flavored dark chocolate ganache covered in thin dark couverture and finished with a diagonal stripe.

Espresso

Dark chocolate ganache infused with coffee and enrobed in dark chocolate, decorated with a forked design.

649002 Confiseur Brussels Praline Collection ♥ ♥ ♥ Ø ⊗

I tray: 56 pieces; 10 g each A unique collection of modern cut ganache squares with creative flavor combinations. They are thinly enrobed in couverture which creates a simple yet elegant look.

Salted Caramel

A creamy caramel ganache with a hint of salt, enrobed in a thin ombré milk and dark chocolate shell.

Earl Grey

A dark chocolate ganache infused with earl grey tea enrobed in milk chocolate, decorated with dried earl grey tea leaves.

truffle & praline collections

Passion Fruit

A passion fruit infused

white chocolate ganache in a heart shaped white

chocolate shell, sprayed

with red cocoa butter.

Dark Chocolate

A smooth dark

chocolate ganache

in a swirled dark

chocolate dome.

CONFECTIONS

Almond A white and milk chocolate seashell shaped confection filled with a smooth almond praline filling.

⊳6⊳ 649001 Confiseur **Classic Belgian Collection** $\mathbf{O} \otimes \mathbf{O}$

White Chocolate A silky white chocolate ganache fills a swirled white chocolate dome.

Milk Chocolate

A swirled milk chocolate

dome filled with a creamy milk chocolate.

I tray: 56 pieces; 9–10 g each A comprehensive collection of classically molded pralines with bold flavors that truly capture the classic Belgian-style chocolate.

Gugelhopf A soft coffee ganache in a shaped milk chocolate shell.

Salted Caramel A semi-soft creamy caramel filling with a hint of salt in a square molded dark chocolate shell.

Elleanthus Dark 74% Truffle

Intense dark chocolate ganache with strong cocoa notes and hints of bright acid.

Milk Cattleya Truffle Creamy milk chocolate ganache with strong caramel notes and cocoa undertones.

Trudelia Dark 58% Truffle Indulgent dark chocolate ganache with roasted cocoa flavors and a

White Laelia Truffle White chocolate ganache filling with a creamy texture and buttery fragrance.

Bletia Dark 65% Truffle Dark ganache filling with rich sweetness and refined fruit undertones.

slightly floral nuance.

_6> 597001 Confiseur **Orchid Truffle Collection #I**

l tray: 63 pieces; 9–12 g each A decadent collection of truffles made with our Orchid couverture collection.



Ansellia Dark 50% Truffle Semi-sweet chocolate ganache with spicy cassis flavors and a smooth cocoa finish.

White Laelia and Bletia Dark 65% Truffle White chocolate shell with a dark chocolate filling in perfect balance.

Blood Orange A dark chocolate dome filled with a blood orange infused dark chocolate ganache.

amenities

mix& 6 trays to create one set.

Amenities are sold by the set. Mix & Match 6 trays of amenities and truffles & pralines to create one set.

Passion Fruit Tropical and tart passion fruit pâte de fruit, rolled in sugar.

Green Apple Tart green apple pâte de fruit, rolled in sugar.

> Black Currant Fruity and peppery black currant pâte de fruit, rolled in sugar.

Sweet and tart dark cherry pâte de fruit, rolled in sugar. :

Cherry

Apricot Vibrant and floral apricot pâte de fruit, rolled in sugar.

> **Strawberry** Sweet strawberry pâte de fruit, rolled in sugar.

640303 Confiseur Pâte de Fruit Collection SOCOS

I tray: 56 pieces; 10 g each A delightful collection of traditional cut pâte de fruit tossed in sugar that are a perfect addition to any buffet, amenity or tea service. Blood Orange Intense blood orange pâte de fruit, rolled in sugar.

amenities



006007 Läderach Rocher, Milk Chocolate

I tray: 42 pieces; 8 g each An almond cluster tossed in creamy Swiss milk chocolate.



006008 Läderach Rocher, Dark Chocolate (Construction) (Const

An almond cluster tossed in rich dark couverture.



l tray: 140 pieces; 5 g each A milk chocolate disc filled with a salted caramel, decorated with a textured diamond pattern.



649102 Confiseur Bon Bon Disc, Dark Chocolate (8) (2) (8) (2) (8)

I tray: 140 pieces; 5 g each A dark chocolate ganache inside a dark chocolate disc, decorated with a textured cocoa bean pattern.



649103 Confiseur Bon Bon Disc, White Chocolate (8) (2) (2)

I tray: 140 pieces; 5 g each A white chocolate disc encasing an almond praline filling, finished with a textured crocodile pattern.



006009 Läderach Florentine Square, Milk Chocolate

I tray: 84 pieces; 6 g each A classic almond florentine plaquette dipped in Swiss milk chocolate.



Amenities are sold by the set. Mix & Match **6 trays of amenities and truffles and pralines** to create one set.



006010 Läderach Florentine Square, Dark Chocolate **S**

> l tray: 84 pieces; 6 g each A classic almond florentine plaquette dipped in dark couverture.



amenities



508100 Confiseur Mendiant Square, Caramel & Apple & (*) (*) (*)

I box: 240 pieces; 9 g each Creamy milk chocolate couverture topped with caramel pieces and dried apple.



508101 Confiseur Mendiant Square, Coconut & Almond

I box: 240 pieces; 9 g each Slivers of almond and shaved coconut on top of milk chocolate couverture.



508102 Confiseur Mendiant Square, Red Currant & Cacao Nib (8) (7) (8) (2) (8) (8)

I box: 240 pieces; 9 g each Dark chocolate couverture topped with dried red currant and crunchy cacao nibs.



508103 Confiseur Mendiant Square, Pistachio & Raspberry & 🛇 🕲 🖉

I box: 240 pieces; 9 g each Freeze dried raspberry and pistachio pieces on top of creamy milk chocolate.



512007 Andre Bollier Dark Chocolate Covered Almonds (8) 🔊 (8)

I box: 5 lbs/2.3 kg; approximately 380 pieces Delicious bittersweet chocolate over roasted, caramelized almonds, covered in cocoa powder.



512006 Andre Bollier Milk Chocolate Covered Almonds 🛞 🛇 🕲

I box: 5 lbs/2.3 kg; approximately 380 pieces The irresistible taste of milk chocolate over roasted, caramelized almonds, covered in powdered sugar.



004114 Läderach Dark Chocolate Orange Batonettes (%) 🗘 🕅 (%) (%)

I box: 3.8 lbs/1.7 kg; approximately 432 pieces Candied orange peel, sized at 2 in/5 cm, is covered in rich dark chocolate; a great accompaniment for tea and coffee service.



Personalized Pralines Milk Chocolate

I tray: 56 pieces; II–I2 g each An almond and hazelnut gianduja filling surrounded by a milk chocolate shell. One logo permitted per tray. *Discount available on orders of 6 or more trays.

204285 Läderach Personalized Pralines, Dark Chocolate (8) **()** (8) (8)

I tray: 56 pieces; II–I2 g each An almond and hazelnut gianduja filling surrounded by a milk chocolate shell. One logo permitted per tray. *Discount available on orders

of 6 or more trays.

204001 Läderach I-Piece Classic White Pyramid 🔊 🕲

I case: 50 boxes A unique presentation for one standard Swiss praline, designed to hold a business or name card. White Pyramid with Personalized Praline © ® I case: 56 boxes One dark or milk chocolate personalized with the

personalized praline, with the artwork of your choice, in the classic pyramid box.

Läderach I-Piece Classic

204311204310Dark ChocolateMilk Chocolate

Läderach 2-Piece Classic White Box

Two standard Swiss truffles or pralines presented in an elegant rectangular box.

20403 I I box: 2 pieces

204002 case: 48 boxes



Läderach 2-Piece Classic White Box with Personalized Praline

I case: 56 boxes A rectangular box containing one standard truffle or praline and one dark or milk chocolate personalized praline.

> **204316** Dark Chocolate





Läderach 4-Piece Classic White Square Box

The best assortment of standard Swiss truffles or pralines.

204032 204003 I box: 4 pieces I case: 36 boxes



Läderach 4-Piece Classic White Square Box with Personalized Praline

I case: 56 boxes The classic square box with three standard truffles and pralines and one dark or milk chocolate personalized praline.

204289 Dark Chocolate **204286** Milk Chocolate



204297 Läderach 4-Piece Personalized Box with Standard Pralines

I case: 56 boxes A four-piece collection of standard Swiss truffles and pralines in a square box with your choice of artwork.



Läderach 4-Piece Personalized Box with Personalized Praline

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I case: 56 boxes Three standard truffles and pralines and one dark or milk chocolate personalized praline in a square box with your choice of artwork.

> **204296** Dark Chocolate







Läderach 8-Piece Classic White Rectangle Box

An eight-piece collection of standard Swiss truffles and pralines in a rectangular box.

204098 I box: 8 pieces **204004** I case: 24 boxes



Läderach 8-Piece Classic White Rectangle Box with Personalized Pralines

I case: 28 boxes The classic rectangular box with six standard truffles and pralines and two dark or milk chocolate personalized pralines.

> **204290** Dark Chocolate

204287 Milk Chocolate



204298 Läderach 8-Piece Personalized Box with Standard Pralines

00

I case: 28 boxes An eight-piece collection of standard Swiss truffles and pralines in a rectangular box with your choice of artwork.



Läderach 8-Piece Personalized Box with Personalized Pralines

I case: 28 boxes

Six standard truffles and pralines and two dark or milk chocolate personalized pralines in a rectangular box with your choice of artwork.

204299 2

Dark Chocolate M





Läderach PROFESSIONAL

Läderach 18-Piece Classic White Rectangle Box

An eighteen-piece collection of standard Swiss truffles and pralines in a rectangular box.

204083 204005 I box: 18 pieces I case: 16 boxes



204301 Läderach 24-Piece Personalized Box with Standard Pralines

I case: 14 boxes A twenty-four piece collection of standard Swiss truffles and pralines in a rectangular box with your choice of artwork.



Läderach 24-Piece Personalized Box with Personalized Pralines

I case: 14 boxes Twenty standard truffles and pralines and four dark or milk chocolate personalized praline in a rectangular box with your choice of artwork.

> 204300 Dark Chocolate

petit four collections

Chocolate Layers of sponge cake, filled with dark chocolate ganache, dipped in semisweet couverture. Passion Fruit Layers of passion fruit ganache and sponge cake dipped in a white couverture tinted yellow. Raspberry A classic flavor combination of sponge cake filled with raspberry ganache, dipped in white couverture.

Hazelnut A milk couverture enrobes alternating layers of sponge cake and hazelnut ganache.

004422 Läderach Soho Petit Four Collection

I tray: 56 pieces; 17 g each Decadent flavors artfully accessorized by graphic and colorful decorations, truly adding style to any affair. Each petit four comes in a brown candy wrapper making them easy to serve.



Petit fours are sold by the set. Mix & Match **5 trays of petit fours** to create one set.

Pistachio Pistachio marzipan layered with syrup-soaked sponge cake and enrobed in a white couverture shell.

004363 Läderach Pastel Petit Four Collection

I tray: 56 pieces; 17 g each This sophisticated collection of petit fours is ideal for weddings and other memorable events. Each petit four comes in a brown candy wrapper making them easy to serve. Lemon A lemon ganache paired with syrup-soaked sponge cake is covered in white couverture tinted yellow. Raspberry Layers of syrup-soaked sponge cake with raspberry ganache are dipped in white couverture tinted pink.

Mocha

Two rich layers of mocha ganache are complimented by layers of syrup-soaked sponge cake and a milk couverture shell.

CONFECTIONS





I tray: 46 pieces; II–I2 g each A bite-sized assortment of delicate and rich Swiss delights.

Carac A tartlet filled with chocolate ganache and topped off with green pistachio icing. Truffle Barquette A dark ganache filling over a crunchy Japonaise base, covered in dark couverture.

Pistachio Slice

A vanilla and lemon cream filling between two sablé cookies, topped with pistachio paste with a tart raspberry stripe.

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Palais d'Or

Mocha Square A chocolate almond cookie base holds a mocha and hazelnut praline with feuilletine pieces.

CONFECTIONS

A dark chocolate cookie base topped with dark chocolate ganache and enrobed in a dark couverture shell, decorated with real gold flecks.

Caramel Tart A soft and silky caramel fills a sweet tart shell, decorated with a colorful white chocolate lid.

Lime Barquette

Hazelnut cookie base topped with a chocolate lime ganache and enrobed in white chocolate shell that is sprayed with green cocoa butter.

Cherry Rectangle A smear of tart cherry jam on a cookie base, layered with raspberry almond filling, a coating of pink fondant, and a white chocolate dot with elegant gold feuilletine.

Strawberry

Vanilla Tart A sweet tartlet shell layered with fresh strawberry filling and a Bourbon vanilla ganache, topped with a playful white chocolate lid.

004427 Läderach Zürich Collection ♥♥

I tray: 46 pieces; II–I4 g each Designs and tastes that are the epitome of fresh, modern, and fashionable pastries.

Caramel Apple Pastry An almond short dough

layer topped with a caramel gianduja and an apple ganache.

Coconut Lime Pastry White chocolate coconut ganache with a lime coulis, topped with a decorative short dough biscuit. Mango Yogurt Dobosch Alternating layers of short dough, yogurt gianduja, mango ganache and white chocolate.

Honey Cocoa Pod Nutty japonais topped with a dark couverture cocoa pod filled with dark chocolate honey ganache.

mix& match



trays to create one set. Petite pastries are sold by the set. Mix & Match 4 trays of petite pastries to create one set.

006028 Läderach Dulce Collection

I tray: 44 pieces; I2–I3 g each A collection of unique, Latininspired flavors combined with Läderach craftsmanship.

Strawberry Guava Tart A rich chocolate tart filled with a strawberry guava ganache and topped with a white chocolate disc. Alfajores A buttery sablé breton tart base, topped with creamy dulce de leche and a milk chocolate disc.

Passion Fruit Triangle An almond short dough tart shell filled with a brightly colored passion fruit cream and a white chocolate décor.



Pistachio

A vanilla shortbread crust topped with apricot jam and a pistachio filling, topped with green fondant and a white chocolate dot décor.

Cran-Raspberry

A vanilla shortbread crust topped with raspberry jam and a cranberry flavored almond filling, topped with brightly colored fondant and a chocolate dot décor.

Orange

A chocolate shortbread crust topped with orange jam and an orange almond filling, topped with orange fondant and a chocolate dot décor

4> 006521 Läderach **Carré Collection**

I tray: 56 pieces; 13 g each A collection of colorful and flavorful petite pastries inspired by the French calisson.

> Strawberries & Cream Tartlet Almond short dough tartlet filled with strawberry ganache, topped with a white chocolate cap spiked with strawberry pieces.

Hazelnut S'more Shortbread base with hazelnut gianduja and marshmallow, enrobed in Swiss milk couverture.

Milk Chocolate Dulce de Leche Two layers of biscuit with a dulce de leche filling, enrobed in Swiss milk couverture.

Läderach

Lemon Meringue Tartlet All-butter shortbread tartlet with a tangy lemon filling and crisp, baked meringue.

Milk Chocolate Dulce de Leche

Two layers of biscuit with a dulce

de leche filling, enrobed in Swiss

milk couverture.

4> 006011 Läderach **Uptown Collection**

I tray: 48 pieces; 10 g each A unique collection of handcrafted petite pastries inspired by classic American favorites. This collection highlights timeless desserts such as backyard s'mores and refreshing lemon meringue pie.

Pistachio Brownie Caramelized pistachio pieces sandwiched between two chocolate biscuit layers, coated in dark chocolate and a green transfer décor. Passion Fruit Macaron Soft coconut macaron with a tropical passion fruit layer, dipped in bittersweet couverture.

Passion Fruit

A chocolate shortbread crust topped with a smear of passion fruit jam and a passion

fruit almond filling, topped with yellow

fondant and a chocolate dot décor.

PROFESSIONAL

CONFECTIONS



Petite pastries are sold by the set. Mix & Match 4 trays of petite pastries to create one set.

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CONFECTIONS

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single-flavor petite pastries



004008 Läderach Amaretto Petite Pastry

I tray: 42 pieces; 12 g each A couverture disk topped with ganache and amaretto marzipan and dipped in dark chocolate.



004009 Läderach Spitzbueb Petite Pastry

I tray: 42 pieces; 12 g each A raspberry jam sandwiched between two buttery shortbread cookies.



004019 Läderach Florentine Square Petite Pastry

I tray: 42 pieces; 12 g each A cake base topped with milk ganache and an almond Florentine plaquette.



004015 Läderach Lemon Tart Petite Pastry

I tray: 42 pieces; 12 g each A tartlet with lemon flavored fondant and a bead of white chocolate.





004020 Läderach Truffle Barquette Petite Pastry

I tray: 42 pieces; 12 g each A dark ganache filling over crunchy Japonaise base, covered in dark couverture.

torte triangles



004235 Läderach Coffee Torte Triangle **()**

I tray: 45 pieces; 20 g each Coffee-cream ganache and sponge cake layers with a Swiss dark couverture top.



004236 Läderach Dark Chocolate Torte Triangle ♥ ⑧

l tray: 45 pieces, 20 g each Fresh cream ganache layered with sponge cake and topped with Swiss couverture top.

all tortes come in sheets measuring

10.6 in/26.9 cm long 3 in/7.6 cm wide

0.5 in/1.3 cm high

sliced into precise triangles

3 in/7.6 cm long 1.5 in/3.4 wide 0.5 in/1.3 cm high



004233 Läderach Raspberry Torte Triangle

I Tray: 45 pieces, 20 g each Raspberry cream ganache and sponge cake layers topped with red colored Swiss white couverture.



Torte triangles are sold by the set. Mix & Match **3 trays of torte triangles** to create one set.



ی 00423I Läderach Dobosch Torte Triangle ۲۵۵۵ (۲۵۵۵)

I tray: 45 pieces, 20 g each Fresh cream ganache layered with sponge cake with a Swiss milk couverture top.



macaron collections



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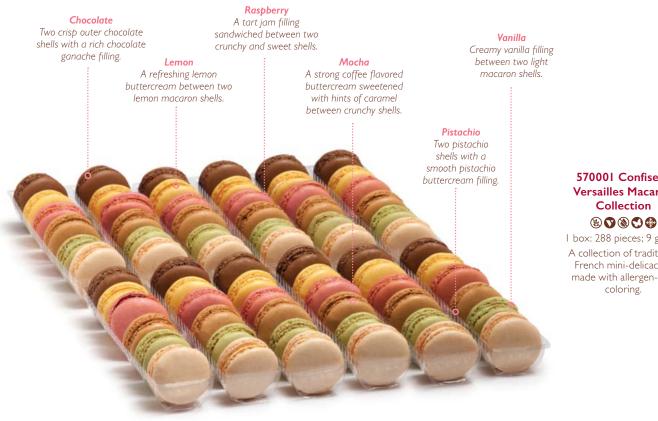
macaron collections



CONFECTIONS



macaron collections



570001 Confiseur **Versailles Macaron**

I box: 288 pieces; 9 g each A collection of traditional French mini-delicacies; made with allergen-free

Spice Cake A spicy and flavorful gingerbread buttercream between macaron shells sprinkled with gingerbread crumbs.

> Rose Lychee Fragrant and sweet rose lycheeflavored buttercream in between two pink macaron shells.

Chocolate Honey An aromatic chocolate honey ganache between two chocolate macaron shells.

Orange Blossom A delicate floral and citrus-flavored buttercream in between two crisp macaron shells.

Lemon A bright lemon buttercream sandwiched between lemon-flavored macaron shells.

Black Currant Apricot A tart black currant and sweet apricot jam sandwiched between crunchy macaron shells.

Praline A lightly flavored praline buttercream between two praline-flavored macaron shells, decorated with feuilletine.

640003 Confiseur **Mini Macaron Collection** $\mathbf{O} \otimes \mathbf{O} \oplus$

I box: 336 pieces; 6 g each A unique collection of bite-sized macarons, ranging from creative flavor combinations to classics exclusively available in a miniature size.

single-flavor macarons



640108 Confiseur Blackberry Macarons

I tray: 72 pieces; 9 g each A tart and sweet blackberry buttercream inside a violet-hued macaron shell.



A light, crispy chocolate shell filled with a rich bittersweet chocolate ganache.



640102 Confiseur Lemon Macarons

I tray: 72 pieces; 9 g each A fresh, sweet buttercream filling with a subtle tart taste inside a bright yellow shell.



Single flavor macarons are sold by the set. Mix & Match **4 trays of single flavor macarons** to create one set.





single-flavor macarons



640105 Confiseur **Pistachio Macarons** $\otimes \odot \otimes \odot \oplus \otimes$

I tray: 72 pieces, 9 g each A colorful shell filled with a sweet pistachio buttercream.



640106 Confiseur Vanilla Macarons

I tray: 72 pieces; 9 g each A classic taste, light and sweet buttercream filling in a simple and crunchy vanilla shell.



640107 Confiseur **Salted Caramel Macarons**

I tray: 72 pieces; 9 g each A light crunchy shell filled with creamy salted caramel-flavored buttercream.



640103 Confiseur **Raspberry Macarons**

I tray: 72 pieces; 9 g each A light, fresh jam filling with real raspberry seeds inside a rosy, soft shell.



640104 Confiseur **Coffee Macarons**

I tray: 72 pieces; 9 g each A bold espresso taste balanced by the rich and creamy filling inside a light, crunchy shell.



4> 640201 Confiseur Chocolate Macaron Shell

I box: 576 pieces; 4 g each Create a completely customized macarons with these soft, rich chocolate shells; can also be used as a decoration.



4> 640202 Confiseur Pink Macaron Shell

I box: 576 pieces; 4 g each Light and airy shells that can be filled with any flavor; or use as decoration on desserts.



breakfast

203 croissants

MAN DE

204 danish

207 müesli









inspired by old world craftsmanship

All-butter croissant and danish produced using only high quality ingredients and time-honored techniques.

handmade look

Each croissant varies slightly in shape from piece to piece, and danish have been formed into classic artisanal shapes.

convenience

Classic viennoiserie with artisanal craftsmanship and the convenience to go straight from the freezer to the oven, no need to proof.



croissants

680002 IcEscape Professional

Small All-Butter Croissant, Straight

I box: 120 pieces; 1.6 oz/45.3 g each

A classic à la

carte croissant.

365-375°E

14–16 minutes

Ready

to Bake



680001 IcEscape Professional Mini All-Butter Croissant, Straight

I box: 200 pieces; 1.0 oz/28.3 g each This perfectly sized croissant is ideal for buffets or continental breakfasts.







680004 IcEscape Professional Large All-Butter Croissant, Curved

$\mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O} \otimes \mathbf{O}$

I box: 72 pieces; 3.2 oz/90.7 g each The perfect base for a truly rich and decadent sandwich.









365-375°E 17–19 minutes

680017 IcEscape Professional Multigrain

Large All-Butter Croissant, Curved

 $\mathbf{\nabla} \otimes \mathbf{O} \otimes \mathbf{G} \mathbf{G}$

I box: 72 pieces; 3.2 oz/90.7 g each

Crafted with 12 varieties of grains, this croissant is the

perfect base for a truly rich and decadent sandwich.











I box: 85 pieces; 3.1 oz/87.8 g each A bakery classic, flaky pastry with



to Bake





400-410°F











680005 IcEscape Professional Multigrain Small All-Butter Croissant, Straight 0

I box: 120 pieces; 1.6 oz/45.3 g each A croissant crafted with 12 whole grains, perfect on its own in a buffet or as a sandwich base.

400-410°F

20–25 minutes



365-375°E 14–16 minutes



400-410°F

20-25 minutes

mix& match

create one set.

All IcEscape Professional Breakfast Pastries are sold in sets of 4 and can be combined with frozen desserts and/or macarons.







680007 IcEscape Professional Mini All-Butter, Pain au Chocolat ♥♥♥♥₿

I box: 200 pieces; I.5 oz/42.5 g each A mini-sized bakery classic,

with a chocolate baton.

| AND | | |
|---|--|--|
| _ | | |

Ready to Bake



400-410°F 20–25 minutes



♥֎֎֎

two chocolate batons.





365–375°F 15–17 minutes

25–30 minutes



boxes to





BREAKFAST

680008 IcEscape Professional Mini All-Butter Caramel Apple **Danish Pocket**

♥֎֎֎

I box: 200 pieces; I.5 oz/42.5 g each Tender chunks of apple and caramel filling inside a delicate pocket.





680012 IcEscape Professional Mini All-Butter Raisin Vanilla Swirl

I box: 200 pieces; I.5 oz/42.5 g each Sweet raisins and pastry cream rolled into a flaky swirl.

| \$ | |
|---------|--|
| Ready | |
| to Bake | |

| | <u>.e.</u> | |
|---------|------------|------|
| | / | |
| 375°F | 400-4 | 10 |
| minutes | 20–25 m | ninu |





680009 IcEscape Professional Mini All-Butter Cheese Danish Pocket

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I box: 200 pieces; I.5 oz/42.5 g each Creamy cheese filling inside a delicate pocket.

Ready 365–375°F to Bake





```
680013 IcEscape Professional
Mini All-Butter Cinnamon Swirl
```

I box: 200 pieces; I.5 oz/42.5 g each Aromatic cinnamon rolled into a flaky swirl.

| Ready | 3 |
|-------|-----|
| Delie | 1.4 |





400-410°F





boxes to create one set.

All IcEscape Professional Breakfast Pastries are sold in sets of 4 and can be combined with frozen desserts and/or macarons.









204

danish

try one of our popular assortments!

680040 IcEscape Mini All-Butter Assorted Danish $\mathbf{\nabla} \otimes \mathbf{\otimes} \mathbf{\otimes} \mathbf{G}$

I box: 160 pieces; 1.5 oz/42.5 g each Four great breakfast pastries all together in one box including: Raisin Vanilla Swirl, Cinnamon Swirl, Cheese Danish and Caramel Apple Danish.





680010 IcEscape Professional Mini All-Butter Almond Danish Pocket

I box: 200 pieces; I.5 oz/42.5 g each Sweet almond filling inside a delicate pocket.

| | 0 | 1 |
|------------------|----------------------------|----------------------------|
| | | |
| Ready to Bake | 365–375°F 14–16 minutes | 400–410°F 20–25 minutes |



4 680011 IcEscape Professional Mini All-Butter Raspberry Palmier

 $\mathbf{O} \otimes \mathbf{O} \mathbf{O}$ I box: 160 pieces; 1.5 oz/42.5 g each Raspberry marmalade filling rolled into a delicate palmier.





400-410°F 70–25 minutes



680014 IcEscape Mini All-Butter Vanilla Swirl

 $\mathbf{O} \otimes \mathbf{O} \mathbf{O} \mathbf{O}$ I box: 200 pieces; I.5 oz/42.5 g each Vanilla pastry cream rolled into a flaky swirl.

| ia pasti j | creatifica | |
|------------|---------------|---------|
| | 0 00000 | : |
| eady | 365–375°F | 400- |
| Bake | 14–16 minutes | 20–25 r |



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855001 IcEscape Professional Large Ham & Cheese Danish

I box: 68 pieces; 3.2 oz/91 g each Flaky pastry filled with uncured natural New Hampshire ham and Emmental cheese.





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855002 IcEscape Professional Large Spinach & Cheese Danish

I box: 68 pieces; 3.2 oz/91 g each Flaky pastry filled with spinach and cheese.

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400-410°F 30–35 minutes



doughs





All **IcEscape Professional** Breakfast Pastries are sold in sets of 4 and can be combined with frozen desserts and/or macarons.



855004 IcEscape Professional Premium Puff Pastry Dough Sheets V & & & &

I box: 30 sheets; 22.5 lbs/10.2 kg Ready to use sheets of all-butter frozen puff pastry dough. Allow sheets to thaw for 15–20 minutes and use as desired. Each sheet measures 10 in/25.4 cm × 15 in/38.1 cm.



855003 IcEscape Professional Premium Croissant Dough Sheets V & S &

I box: 16 sheets; 23.5 lbs/10.7 kg Ready to use sheets of all-butter frozen croissant dough. Allow sheets to thaw for 15–20 minutes and use as desired. Each sheet measures 10 in/25.4 cm × 15 in/38.1 cm.



müesli





037014 Bio Familia Crunchy Swiss Granola Müesli 🔇 🏽 🖉 😪 🐼

I case: 48 portion packs; 2.5 oz/70 g each A crunchy and satisfying blend of oat flakes, wheat flakes, raisins, and nuts. This ready-portioned granola müesli is a great addition to any breakfast buffet.

037005 Bio Familia Birchermüesli **N (a) (c) (c)**

I case: 6 boxes; 2.2 lbs/I kg each A classic Swiss müesli with a blend of grains, nuts, and raisins. For best results, pour I box into a bowl, add 81.2 fl oz/2.4 L of whole milk, skim milk, fruit juice, or yogurt, allow it to soak for I hour; add desired amount of fresh fruits. Serve chilled or at room temperature.



037013 Bio Familia Original Swiss Müesli Image State S

I case: 48 portion packs; 2.5 oz/70 g each A hearty blend of oat flakes, wheat flakes, dried fruits, and nuts. The original Swiss müesli is a healthy addition to any breakfast buffet.



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frozen desserts

210 verrines & lava cake211 phyllo purses

(RAS)69

212 friandises

The transfer in the state of th

verrines & lava cake





648001 IcEscape Chocolate and Speculoos Verrine Assortment

8

I box: 80 cups (40 of each flavor); I.I oz/30 g each A decadent verrine assortment, including a chocolate mousse verrine topped with dark chocolate ganache and nut brownie mini cubes and a speculoos mousse verrine topped with caramel sauce and speculoos cookie crumbles. Each verrine is 1.8 in/4.5 cm wide and 2.5 in/6.4 cm high. Defrost in the refrigerator for two hours prior to serving. If thawing at room temperature, use within five hours.



I box: 80 cups (40 of each flavor); I.I oz/30 g each A refreshing verrine assortment, including a raspberry mousse verrine topped with a raspberry sauce and a lemon mousse verrine topped with lemon sauce and streusel crumbles. Each verrine is 1.8 in/4.5 cm wide and 2.5 in/6.4 cm high. Defrost in the refrigerator for two hours prior to serving. If thawing at room temperature, use within five hours.



IcEscape Frozen Desserts are sold in sets of 4 and can be combined with breakfast pastries and/or macarons.

lava cake heating instructions

- I Remove plastic film before heating.
- 2 Bake at 356°F/180°C for 16 minutes or microwave for 40–50 seconds (750W power).
- Serve warm with ice cream, crème anglaise or sweetened, whipped cream.



688003 IcEscape Premium Chocolate Lava Cake

I box: 80 pieces; 3.2 oz/90 g per piece Deeply rich and satisfying premium chocolate lava cakes are individually wrapped for ease of storage. Simply heat in the oven or microwave and serve.



phyllo purses



4 598001 IcEscape Dark Chocolate Purse

 $\mathbf{O} \otimes \mathbf{O} \mathbf{O}$

I box: 105 purses; 1.3 oz/37.7 g each (baked) Decadent dark chocolate atop a coconut macaron make up the center of this sinful phyllo purse.



598003 IcEscape Cherry Cheesecake Purse

 $\mathbf{\nabla} \otimes \mathbf{\otimes} \mathbf{G}$

I box: 105 purses; 1.3 oz/37.7 g each (baked) Layers of buttery phyllo dough encompass velvet cheesecake with a sour cherry filling.



€\$ 598002 IcEscape **Caramelized Apple Purse** $\mathbf{\nabla} \otimes \mathbf{\otimes} \mathbf{G}$

I box: 105 purses; 1.3 oz/37.7 g each (baked) Sheets of crispy phyllo dough envelop apples sautéed in a cinnamon-infused caramel sauce.



598004 IcEscape Wild Berry Cheesecake Purse $\mathbf{\nabla} \otimes \mathbf{\otimes} \mathbf{G}$

| box: 105 purses; 1.3 oz/37.7 g each (baked) Smooth cheesecake with blueberry filling, wrapped in layers of delicate phyllo dough.

phyllo purse baking and serving instructions

- I On a sheet pan, place purses 0.5 in/1.3 cm apart.
- 2 Bake at 425°F/218°C for 10–12 minutes.
- 3 Dust with powdered sugar and serve warm with gelato or ice cream.



friandises

FROZEN DESSERTS

Chocolate Mini Cake Rich, soft and chewy dark chocolate cake with chocolate chips.

Caramel Apple Mini Cake Soft round cake with real pieces of caramelized apples.

Pistachio Apricot Mini Cake Tender pistachio cake with pieces of pistachio and an apricot filling. **Coconut Pyramid** Delicious coconut spiked cake in a unique shape.

Cherry Mini Cake

Soft almond cake with tart cherries and slivers of almonds. Hazelnut Mini Cake

Rich and nutty hazelnut cake, with pieces of toasted hazelnuts.

522005 IcEscape Alpha Centauri

I box: 192 pieces; 0.4 oz/11.4 g per piece A delicious selection of rustic almond flour mini cakes that are as pleasing to the eye as they are the palate.

Apricot and Almond Tart **Cherry Pistachio Cake** Chocolate Cup **Praline Chocolate Slice** Pastry shell filled Moist pistachio cake Sea salt ganache and chocolate Layers of chocolate and mousse in a chocolate cup, topped hazelnut filling with a with frangipane and topped with a candied refreshing apricot. Morello cherry. with chocolate crumble. crispy middle layer. **Chocolate Toffee** Lemon Almond Cake Cranberry Cheesecake Mini Chocolate Cupcake Toffee crumble topped Tart dried cranberries top Moist almond cake topped Rich chocolate cake topped with toffee ganache and a creamy cheesecake with with a lemon gelée and with chocolate ganache and a chocolate disc. candied lemon zest. graham cracker bottom. a chocolate croquant.

688001 IcEscape Friandises Collection #1

I box: 240 pieces; 0.5 oz/13 g per piece A flavorful assortment of mini pastries that brighten any buffet or tea service.



friandises



Apricot Dome Vanilla financier topped with an apricot gêlée dome.



Berry Mini Tiramisu A light sponge topped with strawberry and raspberry gêlée, topped with a mascarpone cream.



Mini Choux

Layers of vanilla sponge, blackcurrant gélée, and chestnut filling, glazed and decorated with sugar crystals.

688004 IcEscape Prestige Friandises Collection 8

I box: 240 pieces; 0.5 oz/13 g per piece An updated and modern presentation of friandises, offering a mixture of flavors and textures that are easy to serve.



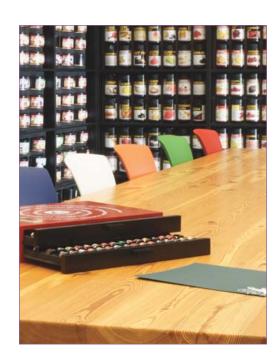
IcEscape Frozen Desserts are sold in sets of 4 and can be





molecular gastronomy & pastry essentials

- 217 emulsifiers
 218 airing agents
 219 thickeners
 221 gelling agents
 223 spherification
 224 charging agents
 225 technical sugars
- 227 pastry essentials





recognized name

Sosa Ingredients is one of the leading manufacturers of premium ingredients for gastronomy and pastry; starting out at as a family business in 1967 manufacturing traditional Catalan Christmas products and eventually adding on the production of specialty ingredients in the year 2000.

wide range

The line of products from Sosa Ingredients covers everything from emulsifiers to spherification, from savory to sweet, and from decoration to technical ingredients. Everything the discerning chef needs for the kitchen.

innovation

The main goal of Sosa Ingredients is to constantly increase and improve the product lines, always focusing on the highest technology and innovation.







emulsifiers

emulsifiers encourage the suspension of one liquid in another.



Emulsifier that helps incorporate air into liquid.

Application: Use in any kind of liquid for emulsification and to introduce air:

Dose: 5–8 g/L



672119 Sosa Sucroemul ⊗ ♥ ♥ ♥ ⊗ № ⊗

I jar: I.I lbs/500 g Emulsifier that helps incorporate air into liquid with some water content.

Application: Dissolve in liquid first, then add to the remainder of mixture. Used for foams of hot and alcoholic liquids.

Dose: 5 g/kg max



672120 Sosa Glicerina ⑧ ⑨ ⑦ ⑦ ⑧ Ø 廖 왕

I bottle: 2.9 lbs/1.3 kg Glycerin; anti-freezing emulsifier.

Application: Anti-freezing agent and emulsifier. Perfect for ice creams and ganaches.

Dose: 2–3 g/kg emulsifier 5–10 g/kg anti-freezing agent



I jar: 1.1 lbs/500 g Increases the fusion point of fat and creates them with more or less solid textures.

Application: Use in a fatty medium, perfect for nut butters and creating texturized oils.

Dose: 30–60 g/kg



672126 Sosa Wax Concept & O O O O O

I jar: I.I lbs/500 g Thickener and coating agent.

Application: Dissolve in fat and heat until 149°F/65°C. Create natural pastes and texturized oils.

Dose: 0.5–3 g/100 g





672125 Sosa Emulwhip 🛞 🛇 🖗 🛞 🛞 🛞

l bucket: 13.2 lbs/6 kg Stabilizer and multi-functional batter agent.

Application: Apply directly in cold while whipping in to any type of beaten or whipped batter. Perfect for emulsifying cakes, creams, ice creams, butters, etc.

Dose: 10–20 g/kg total batter for fatty batter, 5–10 g/kg

airing agents

this range of products incorporates air into liquid.





l jar: I.I lbs/500 g

Hydrolization of milk protein. Application: Creates a

foaming effect, mix in cold. Perfect for meringues, macarons and foams.

Dose: I–2 g/kg meringue 3 g/kg marshmallow 5 g/kg foam



672240 Sosa Soyawhip ⑧ ⑨ ⑦ ⑦ ⑧ 彨 ⑧

l jar: 10.6 oz/300 g Soy protein powder used to create foams.

Application: Use to create foam out of any type of liquid; egg white powder substitute for meringues and macarons.

Dose: 10–50 g/kg



Stabilizer for cold foams. Application: Use in a siphon

charger to create cold foams dissolves in any kind of liquid cold. Dose: 50–100 g/kg



672129 Sosa Proespuma Hot 🛞 🛇 🛞 ⊗

I jar: 1.1 lbs/500 g Stabilizer for hot foams. **Application:** Use in a siphon charger to create

hot foams; dissolve in any kind of liquid. **Dose:** 50 g/kg



thickeners

a thickener is a texturizer which can increase the viscosity of a liquid without substantially changing its other properties.



672131 Sosa Xanthan Gum 🛞 🛞 🗘 🖑 🕲 🖉 🛞 🏵 I jar: 1.1 lbs/500 g

Gelling agent for thickening.

Application: Dissolves in hot or cold liquids, mix with a hand blender: Use to create sauces, raw coulis, vinaigrettes, etc. Best used in liquids with 80% water content or higher, milk or cream with a maximum of 20% fat content, and less acidic fruits.

Dose: 2–5 g/kg



I jar: 1.1 lbs/500 g Gelling agent for thickening with transparency.

Application: Dissolves in hot or cold liquids, mix with a hand blender. Use to create sauces, raw coulis, vinaigrettes, etc. Best used in liquids with 80% water content or higher, milk or cream with a maximum of 20% fat content, and less acidic fruits.

Dose: 2–5 g/kg



672133 Sosa Gelespessa ⑧ ⑨ ⑦ ⑦ ⑨ Ø 廖 ⊗

I jar: 1.1 lbs/500 g Gelling agent for thickening. Application: Dissolves in hot or cold liquids, mix with a hand blender. Use to create sauces, raw coulis, vinaigrettes, etc. Best used in liquids with 80% water content or higher, milk or cream with a maximum of 20% fat content, and less acidic fruits.

Dose: 6–15 g/kg







I jar: 1.3 lbs/600 g Thickening agent, gelling agent and flour/starch substitute.

Application: Mix with liquid, bring to a boil and then allow to cool. Create sauces, mochi and gnocchi. Freeze stable.

Dose: 45–180 g/kg

thickeners



MOLECULAR GASTRONOMY & PASTRY ESSENTIALS

672135 Sosa **Gelcrem Hot**

l jar: 1.1 lbs/500 g Modified corn starch that resists high temperatures. Application: Mix in to cold liquid, then heat. Create cooked creams such as pastry cream, bechamel, etc. Dose: 20-50 g/L



672136 Sosa Gelcrem Cold

I jar: I.I lbs/500 g Modified potato starch that gives a creamy texture in cold applications.

Application: Mix in to cold or hot liquid. Can be used as a substitute for corn starch. Create cold creams. Dose: 40-80 g/L



672137 Sosa Arabic Gum

| jar: |.| lbs/500 g Thickening agent, stabilizer and emulsifier.

Application: Mix in to hot or cold liquid. Insoluble in alcohol and fats. Used for emulsifying ice creams, foams or as a thickener for jam. Dose: use as needed



672138 Sosa Locust Bean Gum

I jar: 1.7 lbs/750 g Thickening agent and stabilizer.

Application: Mix in to desired medium and heat to activate. Used to thicken and stabilize ice creams, bakery and dairy products.

Dose: 5-10 g/kg



672140 Sosa **Guar Gum** I jar: 1.7 lbs/750 g

Thickening agent. Application: Mix with liquid, bring to a boil and then allow to cool. Create sauces; freeze stable.

Dose: 2–10 g/kg





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gelling agents

gelling agents generate elasticity and firmness in liquid. each product varies in results; from firm to soft gels.



NA VEGETAL POWDER



I jar: 1.1 lbs/500 g Transparent gelling agent. Application: Dissolve in cold liquid, then bring to a boil. Gels at 140°F/60°C. Create spaghettis, nappage, false spherification. Thermoreversible, not freeze stable. Dose: 50 g/kg



672145 Sosa Elastic Solution: Constant of the second seco



672146 Sosa Agar-agar Control Control

pistachio pâte de fruits



672147 Sosa Meltigel ⑧ ⑨ ♡ ♡ ⑧ ② ☞ ⊗

l jar: 10.6 oz/300 g

Gelling agent; methylcellulose. Application: Acts the same as gelatin, hydrate in cold liquid

then heat. Dosage depends on application. Create airs, foams, glues, spaghettis, etc.

Dose: 15 g/kg foam effect (hot) 20 g/kg thickening agent (cold) 30 g/kg glue (hot) 20 g/kg gelling agent (hot)



I jar: 1.1 lbs/500 g Mixture of alginate, calcium and retardant.

Application: Glues any type of food. Create burgers, tartars, terrines, etc. Heat stable.

Dose: 10–15 g/kg

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I jar: 1.3 lbs/600 g Carrageen gelling agent, thickener and stabilizer.

Application: Mix with liquid and heat to 194°F/90°C to completely dissolve. Create cold gelatins and foams. Dose: 1–10 g/kg

gelling agents



672150 Sosa Pro-Pannacotta (lota) (lota) (light in the second sec

Gelling agent for soft gels. **Application:** Mix with liquid while whisking vigorously then heat to 194°F/90°C to completely dissolve. Create custards and puddings.

Dose: 2–15 g/kg



Gelling agent. Low-acyl, bake stable.

Application: Mix with room temperature liquid and bring to a boil. Create raviolis, sheets, etc. Dose: 10–20 g/kg



Gelling agent.

Application: Mix with sugar, then bring to a boil. Use to create chocolate and dairy based glazes. pH adequate: >4. Minimum 50–60% added sugar. Thermoreversible. Dose: 8–15 g/kg



I jar: I.I Ibs/500 g Gelling and thickening agent.

Application: Mix with sugar first and then add to fruit and bring to a boil; add acid. Creates traditional pate de fruit. pH adequate: 3.5–3.7. Minimum 40% added sugar + acid. Thermoreversible.

Dose: 8–20 g/kg nappage 30–40 g/kg fruit spread (+citric acid)



672157 Sosa Acid Free Pectin & O O & O & &

I jar: I.I Ibs/500 g Gelling agent that works with high pH and calcium.

Application: Mix with sugar, then bring to a boil. Use to create dairy based desserts, such as custards, flans, etc. Thermoreversible.

> Dose: 6 g/L flan 3 g/L custard 20 g/L nappage 30 g/L fruit spread

204192 Pastry Ideale Pectin Powder for Confections (8) (7) (7) (8) (2) (8) (8)

I jar: 1.5 lbs/681 g A citrus-based ingredient with a high methoxyl content that is slow-setting and nonreversible; ideal for pâte de fruit and fruit gummies.



204325 Pastry Ideale Pectin Powder for Preserves

I jar: 1.5 lbs/681 g A citrus-based ingredient with a high methoxyl content that is rapid-setting and nonreversible; ideal for jams and marmalades.



672153 Sosa Yellow Pectin, Rapid Set & O & & & &

I jar: I.I lbs/500 g Citrus based gelling and thickening agent.

Application: Mix with sugar first and then add to fruit and bring to a boil, add acid at the end. Creates traditional jams and sliceable fruit spreads. pH adequate: 3.1–3.5. Minimum 50% added sugar + acid. Thermo-irreversible.

> Dose: 8–15 g/kg jams & marmalades 15–25 g/kg fruit spread



672152 Sosa Yellow Pectin, Slow Set & O O & & & &

I jar: I.I lbs/500 g Citrus based gelling and thickening agent.

Application: Mix with sugar first and then add to fruit and bring to a boil, add acid at the end. Creates traditional jams and fruit molds. pH adequate: 3.2–3.5. Minimum 60% sugar added + acid.Thermo-irreversible.

> Dose: 8–15 g/kg jams & marmalades 15–25 g/kg fruit spread



spherification

spherification is a gelling technique which permits encapsulation of liquid contents inside a thin gel.





I jar: 1.7 lbs/750 g Powder derived from algae that is used for the spherification process.

Application: Mix in cold with desired liquid and use with clorur to create spheres.

Dose: 5 g/kg



I jar: 1.7 lbs/750 g Calcium salt used in the process of direct spherification.

Application: Dissolve in purified water and use with alginat for spherification. Dose: 8–10 g/kg



I jar: 1.1 lbs/500 g Used in the process of reverse spherification, adds calcium to product.

Application: Allows liquids lacking in calcium to be spherified, mix in cold with desired liquid.

Dose: 20 g/kg



I jar: I.7 lbs/750 g Fruit derived powder that helps regulate acidity for spherification.

Application: Add to liquid until pH is neutral (6–7) and use for spherification. Dose: varies

charging agents

charging agents allow absorbing fat or liquids in order to create dry or crunchy textures.



I bucket: I.I lbs/500 g Converts fat into powder. Application: Soluble in hot and cold; use to create a powder out of fat liquids, prevents lumps in dry mixes. Dose: as needed





can't find what you're looking for?

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technical sugars





672005 Sosa Fructose Powder © © © © © © © © I jar: 2.2 lbs/I kg Fructose derived from fruits and honey.



672006 Sosa Maltodextrin Powder S C C S C S S S I jar: 1.3 lbs/600 g Maltodextrin derived from corn.



672012 Sosa Glucose Powder S C C S C S C S I jar: 1.3 lbs/600 g Dried glucose syrup.



672020 Sosa Cremsucre Paste S O O S O S O S S

l bucket: 15.4 lbs/7 kg Crystalized inverted sugar syrup.



504053 Pastry Ideale Glucose Powder 🛞 🛇 🍄 🏵 🔗 🏵

I bag: II Ibs/5 kg Extends shelf life and increases sweetness; stabilizes sorbets and ice creams.



505092 Pastry Ideale Glucose

l bucket: 13.2 lbs/6 kg Slows sugar crystallization; extends shelf life of ganaches.



672021 Liquid Sorbitol Paste © © © © © © © I bottle: 2.9 lbs/1.3 kg Syrup produced from glucose.



672014 Sosa Granulated Sorbitol I jar: 1.7 lbs/750 g Powder made from glucose.





technical sugars



672013 Sosa Dextrose Powder (8) (7) (8) (2) (8) (8)

I jar: 1.7 lbs/750 g 100% dextrose, fine white powder that helps retain moisture and acts as an anti-crystalizing agent for confections, ganaches, etc.



672016 Sosa Manitol Powder ⑧ ⑨ ♥ ♥ ⑧ Ø № ⊗

I jar: 1.1 lbs/500 g Powder made from glucose. Low-calorie sugar replacer.



I bucket: 13.2 lbs/6 kg Highly hygroscopic ingredients with a fine crystal structure; prevents ganaches from drying out quickly, retards sugar crystallization. Use in pralines, bon bons, sorbets, and sponges.

analytical table of sugars

| Solids | Solids | PAC* | POD* |
|------------------------|--------|------|------|
| Sugar (sucrose) | 100% | 100% | 100% |
| Dextrose | 92% | 171% | 74% |
| Glucose Syrup | 80% | 108% | 45% |
| Glucose Powder (40 DE) | 95% | 78% | 34% |
| Glucose Powder (30 DE) | 95% | 56% | 24% |
| Maltodextrin (18 DE) | 95% | 35% | 15% |
| Fructose | 100% | 188% | 144% |
| Inverted Sugar | 70% | 190% | 125% |
| Trimoline | 72% | 190% | 125% |
| Honey | 80% | 190% | 130% |
| Lactose | 100% | 100% | 16% |
| Starch | 100% | 0% | 0% |

* PAC is the sweetening power of the sugar or sugar substitute. Sucrose (sugar) is 100% and all others are calculated from this point.

* POD is the anti-freezing power of the sugar or sugar substitute. Sucrose (sugar) is 100% and all others are calculated from this point.



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strawberries and cream effervescent bar

pastry essentials





672002 Sosa Palm Sugar Solution Sugar I jar: 1.7 lbs/750 g Palm sugar from the sap of a sugar palm.









peach melba



Approximately 300 sheets, easy to scale; bloom strength: 125 to 155.



aui

pastry essentials

bletia 65% ice cream



672170 Sosa Tartaric Acid I bucket: 6.6 lbs/3 kg Acid derived from fruit.



672163 Sosa Procrema 100 Cold © © © © © © I bucket: 6.6 lbs/3 kg Ice cream stabilizer blend for cold applications. Dose: 100 g/kg







pastry essentials



204222 Pastry Ideale Sorbet Stabilizer (8) (7) (8) (8) (8)

l jar: 1.5 lbs/681 g Extends shelf life and creates a smoother sorbet; prevents water separation; heat in order to achieve results. **Dose:** 0.7 oz/gal



I jar: 1.5 lbs/681 g Creates a smoother ice cream by providing an elastic consistency; extends shelf life by preventing crystallization through reducing surface tension of water; heat in order to achieve results.

Dose: 0.7 oz/gal (add prior to pasteurization)



633011 Braun Whipped Cream Stabilizer (*) (*) (*) (*) I box: 11 lbs/5 kg

A powdered stabilizer that keeps whipped cream firm for use throughout the entire day. **Dose:** 1.5 oz/gal



I bucket: II lbs/5 kg A time-saving product that helps keep cakes from falling in or shrinking and gives a fresh, smooth texture, and extends the shelf life. Add 3% of product to recipe's total weight.



018017 Pastry Ideale Cobasan Whipped Cream Stabilizer © © © © © © © I bottle: 2.9 lbs/1.3 kg Keeps whipped cream firm for an extended time. Dose: 6 g/L heavy cream



l box: 13.5 fl oz/400 ml Protects and polishes marzipan and pastries. A great product for sealing baked tartlet shells. Shake well before using. Spray a thin and even layer on the surface from a distance of about 8 in/20 cm.



503002 Massa Poured Fondant, White (8) (7) (7) (8) (8) (8)

I bucket: 19.8 lbs/9 kg A sweet and creamy sugar paste that can be flavored with fruit pastes, compounds, and chocolates. Add water or sugar syrup to achieve the desired consistency.



086001 Arte Piatto Arctic White Snow

I bag: 5 lbs/2.3 kg A humidity resistant dusting sugar that can replace powdered sugar as decoration for a long-lasting, elegant look; ideal for dusting croissants, danish, pastries, pies, and tarts.



hors d'oeuvres & savory specialties

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233 hors d'oeuvres241 savory specialties

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time and labor saving

Innovative and consistent appetizers and hors d'oeuvres are easily accessible with the Savoir Fare collection, saving time, labor and cost while not compromising quality.

chef-inspired

Classic appetizers and hors d'oeuvres are elevated and invigorated with bold signature touches, like a balsamic marinated date paired with Spanish chorizo and Applewood-smoked bacon; truly unique textures and flavors are added that only a chef could craft.

variety and authenticity

From edamame potstickers to pineapple adobo carnitas flatbread, a global variety of authentic flavors are captured in this extremely diverse assortment.



Mix & match 3 boxes of hors d'oeuvres to create one set.





851002 Savoir Fare Zesty Lemon Hummus Pillow

I box: 252 pieces; 0.7 oz/19 g each Creamy hummus seasoned with lemon and enclosed in a multigrain shell. Vegan and ready to bake freezer to oven.



H79065 Savoir Fare Kanpur Vegetable Samosa ♥♥®®®®

I box: 85 pieces; 0.75 oz/21.2 g each A flaky dough wrapper holds potatoes, peas, and carrots cooked in mild curry with turmeric and cilantro.



851003 Savoir Fare Smoky Chipotle Hummus Pillow O O O O O O O

I box: 252 pieces; 0.7 oz/19 g each Creamy hummus seasoned with smoky chipotle peppers and enclosed in a multigrain shell. Vegan and ready to bake freezer to oven.



179069 Savoir Fare Assorted Quiche Collection

I box: 120 pieces; 0.75 oz/21.2 g each All-butter mini quiche assortment including three cheese in a plain shell, roasted vegetable in a roasted tomato shell, and Kalamata olive in a roasted tomato shell.



I79012 Savoir Fare Spanakopita Solo S S S

I box: 200 pieces; 0.7 oz/19.8 g each Hand-shaped phyllo dough filled with a mixture of sautéed spinach, onions, feta cheese, and spices.



I79070 Savoir Fare Edamame Vegan Potsticker

I box: 150 pieces; 0.75 oz/21.2 g each A fresh mix of edamame, napa cabbage, carrots and scallions infused with Asian seasonings enclosed in a delicate dumpling wrapper. Serve steamed or fried.



I79010 Savoir Fare Peking Duck Roll ⑧ ⊛ ⊗ ●

I box: 200 pieces; 0.8 oz/22.7 g each Crisp vegetables mixed with seasoned, shredded Peking-style duck, combined with a hoisin sauce and rolled in a delicate spring roll wrapper.



I box: 100 pieces; 0.8 oz/22.7 g each Chicken tenders infused with a classic Thai marinade of spices including ginger, lemongrass and peanuts.

I79013 Savoir Fare Sicilian Caponata

I box: 200 pieces; I oz/28.3 g each Lightly grilled, marinated eggplant and pepper strips mixed with feta cheese, capers and pine nuts, enveloped in puff pastry, finished with a drop of balsamic vinegar and crushed toasted pine nuts.





Mix & match 3 boxes of hors d'oeuvres to create one set.



179003 Savoir Fare Indian Chicken Tandoori & & &

I box: 100 pieces; 0.8 oz/22.7 g each Sliced chicken breast marinated in yogurt and Indian spices such as cumin, curry, paprika, cilantro, roasted garlic and garam masala.



I box: 180 pieces; 0.6 oz/17 g each An earthy combination of wild mushrooms, cream cheese, sherry and herbs in a small profiterole pastry.



853001 Savoir Fare Artichoke and Sundried Tomato Croquette Image I

I box: 200 pieces; 0.75 oz 21.2 g each Artichoke heart, sundried tomato and herbed cheese filling rolled in a panko-parmesan breading.





853003 Savoir Fare Chicken and Waffle Stack (8) 8 69

I box: 200 pieces; 0.6 oz/17 g each A classic southern combination of buttermilk fried chicken breast and chipotle cream on a fluffy waffle.



First Savoir Fare New York Dog

I box: 100 pieces; 0.75 oz/21.2 g each A beef cocktail frank topped with sauerkraut and tangy yellow mustard, wrapped in a buttery croissant pastry.



> I box: 200 pieces; 0.6 oz/17 g each Braised pork carnitas, pineapple adobo sauce, queso fresco and cilantro on flatbread.



853005 Savoir Fare Premium Vegetable Siu Mai

I box: 200 pieces; 0.75 oz/21.2 g each Traditional Chinese open dumpling filled with tofu, mushrooms, water chestnuts, carrots, onions and spinach.

اللہ اللہ 179039 Savoir Fare Mini Maryland Crabcake ان کا کی اللہ ک

l box: 200 pieces; 0.6 oz/17 g each Chesapeake Bay crab meat flavored with Old Bay seasoning, bell peppers, onions, brown mustard and herbs.



853002 Savoir Fare Banh Mi Meatball Skewer (8) (8) (8) (8)

I box: 180 pieces; 0.75 oz/21.2 g each Ground pork meatball enhanced with Sriracha, pickled carrots, cilantro, fish sauce and chilis.



852008 Savoir Fare Spinach and Sundried Tomato Spanakopita **()** () () ()

I box: 240 pieces; 0.75 oz/21.2 g each A classic combination of spinach, feta cheese and sundried tomatoes wrapped in flaky filo dough.



I box: 200 pieces; I oz/28.3 g each A delicious blend of black beans, corn, cheese and traditional spices inside a flaky pastry dough.



∰ I79002 Savoir Fare Korean Beef Bulgogi இ®®®

I box: 100 pieces; 0.5 oz/14.2 g each Thinly sliced beef rolled with spring onions and toasted sesame seeds marinated in soy sauce, ginger and garlic.

I79034 Savoir Fare Brie and Apricot Puff Pastry

I box: 200 pieces; I oz/28 g each Brie cheese, apricot preserves and slivered almonds enveloped in puff pastry.



853008 Savoir Fare Peruvian Chicken Empanada இலில்லில்

I box: 200 pieces; 0.9 oz/25.5 g each A vibrant mix of roasted chicken, raisins, olives and traditional spices inside a flaky pastry dough.



Here Savoir Fare Buffalo Chicken Taco S⊗ S S

I box: 100 pieces; 0.6 oz/17 g each Spicy buffalo chicken melded with bleu cheese, celery and carrots in a crunchy flour tortilla cup.





Mix & match 3 boxes of hors d'oeuvres to create one set.



I79025 Savoir Fare Argentinian Beef Chimichurri ເ§ (§) € ⊗ (§)

I box: 100 pieces; 0.5 oz/14.2 g each Thinly sliced beef sirloin strip marinated in garlic, red wine vinegar, parsley and olive oil.

I box: 100 pieces; 0.8 oz/22.7 g each A tender strip of beef marinated in ginger, garlic, soy sauce, sesame oil and Szechuan peppercorns.



I box: 200 pieces; 0.75 oz/21.2 g each Premium scallops dusted in pankoparmesan bread crumbs and wrapped in lean bacon on a skewer.



I79042 Savoir Fare Chorizo Stuffed Medjool Date (8) (8) (8) (8)

I box: 100 pieces; 0.6 oz/17 g each A balsamic marinated date stuffed with Spanish chorizo and wrapped in Applewood-smoked bacon.



852009 Savoir Fare Pork and Shrimp Siu Mai இஇஇஇஇ

I box: 240 pieces; I oz/28.3 g each All-natural homestead pork and wild-caught shrimp with shiitake mushrooms, carrots, and oyster sauce in a hand-formed open dumpling.



Mix & match 3 boxes of hors d'oeuvres to create one set.



I79022 Savoir Fare Caribbean Shrimp with Coconut (8) (8)

I box: 100 pieces; 0.9 oz/25.5 g each Large shrimp dipped in mild coconut batter and rolled in a mixture of bread crumbs and coconut flakes.



852007 Savoir Fare Korean BBQ Spring Roll ⑧ ∅ № ⊗

I box: 240 pieces; I oz/28.3 g each Tender beef short ribs braised in Korean barbecue sauce, paired with pickled carrots and rolled in a crispy spring roll wrapper.





179067 Savoir Fare Chicken Tender Provençal with Fig and Tomato (8) (8) (8) (8)

I box: 100 pieces; 0.75 oz/21.2 g each Roasted chicken marinated in white wine and herbs Provençale skewered with figs and roasted tomatoes.

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852003 Savoir Fare Indian Curry Vegan Samosa V 🕈 🗞 🛞 🛞 🏈 V V

I box: 200 pieces; I oz/28.3 g each Authentic yellow curry seasoned potatoes, peas, onions and carrots wrapped in crisp pastry in this classic Indian dish.



852001 Savoir Fare Kalua Pig and Pineapple Empanada (8) (8) (2) (8) (8)

I box: 150 pieces; I oz/28.3 g each Slow roasted Hawaiian Kalua pig with jack cheese, pineapple and spices in a flaky short dough.



I box: 100 pieces; 0.8 oz/22.7 g each Large, farm raised Malaysian shrimp marinated in spicy ground chili paste with red curry, sautéed leeks, cilantro and coconut cream, hand rolled into a crispy spring roll.

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HORS D'OEUVRES & SAVORY SPECIALTIES



I box: 200 pieces; I oz/28.3 g each Classic corned beef, sauerkraut, Swiss cheese and thousand island dressing in puff pastry.



I box: 200 pieces; I.4 oz/39.7 g each Chicken thigh meat mixed with fresh herbs, green onions, ginger and water chestnuts with panko breading on Hawaiian sugar cane.



179071 Savoir Fare Bacon Wrapped Tuscan Shrimp (8) (8) (8) (8)

I box: 100 pieces; 0.6 oz/17 g each A large shrimp tossed in marinade flavored with Italian herbs, orange mostarda and wrapped in bacon.



852006 Savoir Fare Bacon Wrapped Chicken and Pickled Jalapeño Brochette (8) (8) (2) (8) (8) (8)

I box: 200 pieces; I oz/28.3 g each Tender marinated chicken breast and a sliver of pickled jalapeño wrapped in dry-cured bacon and skewered.



179028 Savoir Fare

Manhattan Mini Reuben

I box: 100 pieces; 0.6 oz/17 g each

Sauerkraut, corned beef, Monterey

jack and Swiss cheese stuffed in

a puff pastry shell.



I box: 156 pieces; I oz/28.3 g each Marinated chicken tenders breaded with a blend of panko bread crumbs, black and white sesame seeds and a hint of sesame oil.



Mix & match 3 boxes of hors d'oeuvres to create one set.



I box: 100 pieces; I oz/28.3 g each A colorful marinated salad comprised of a Kalamata olive, a mini mozzarella ball, an artichoke heart and a roasted tomato.

savory specialties



008044 Sandro Vanini Fig Mostarda Purée 🛞 🛇 🅐 🕲 🗟 🕄

l jar: 2.2 lbs/l kg An exquisite Italian specialty made from a mixture of puréed candied figs and mustard oil.



potato air bag shrimp



672200 Sosa Protempura (8) (7) (7) (8) (2) (8) (8)

I jar: 2.9 lbs/1.3 kg Wheat-based powder used to give crunch in fried applications. **Dose:** 65% flour, 35% protempura



672116 Sosa Potato Air Bag

I jar: 1.7 lbs/750 g Granules obtained from potato. Great for coating and frying.



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245 flexi molds
248 specialty molds
251 entremet molds
252 micro molds
253 ice cream molds
254 displays & holders
255 pastry essentials
257 showpiece tools
258 pastry cups & boxes





withstands temperatures

The 100% food and dishwasher-safe Silikomart Brand Molds can withstand temperatures from -76°F/-60°C to 446°F/230°C.

extensive variety

From modern architectural designs to the classic madeleine, Silikomart offers a large selection of molds that will enlighten any chef's portfolio. Each flexi mold sheet is a full sheet pan size of 15.7 in/40 cm \times 23.6 in/60 cm.

ample applications

Use any Silikomart mold for both baked and frozen applications, including madeleines, mousses, crêmeux, ice cream, sorbet or any type of batter from muffin to sponge cake.

Tools are not returnable; all sales are final.





flexi molds



aui

TOOLS

flexi molds

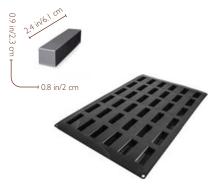


591003 Silikomart Flexi Half-Sphere Volume: 28 cavities; 3.0 fl oz/90 ml each Total: 85.2 fl oz/2520 ml





591002 Silikomart Flexi Canneles Volume: 54 cavities; 2.7 fl oz/80 ml each Total: 146.1 fl oz/4320 ml



591100 Silikomart Financier Flexi Mold Volume: 32 cavities; 1.2 fl oz/36 ml each Total: 39 fl oz/1152 ml



591104 Silikomart Quenelle Flexi Mold Volume: 48 cavities; 0.8 fl oz/24 ml each Total: 39 fl oz/1152 ml



591001 Silikomart Flexi Briochette Volume: 24 cavities; 2.8 fl oz/84 ml each Total: 68.2 fl oz/2016 ml



591110 Silikomart Pomponettes 60 x 40 Flexi Mold Volume: 96 cavities; 0.5 fl oz/15 ml each Total: 48.7 fl oz/1440 ml





flexi molds



591045 Silikomart Flexi Disco 120 x 22 Volume: 12 cavities; 4.1 fl oz/120 ml each Total: 89.3 fl oz/2640 ml



1.2 in/3 cm

591008 Silikomart Flexi Mini Cake Volume: 30 cavities; 3.7 fl oz/110 ml each Total: 111.6 fl oz/3300 ml

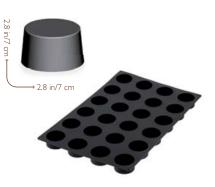


591019 Silikomart Flexi Tronco 50 x 30 Volume: 6 cavities; 15.2 fl oz/445 ml each Total: 103.3 fl oz/3056 ml





591017 Silikomart Flexi Tronco 50 x 80 Volume: 4 cavities; 81.2 fl oz/2401 ml each Total: 324.7 fl oz/9604 ml



591111 Silikomart Cylinders 60 x 40 Flexi Mold Volume: 24 cavities; 4.5 fl oz/133 ml each Total: 107.9 fl oz/3192 ml



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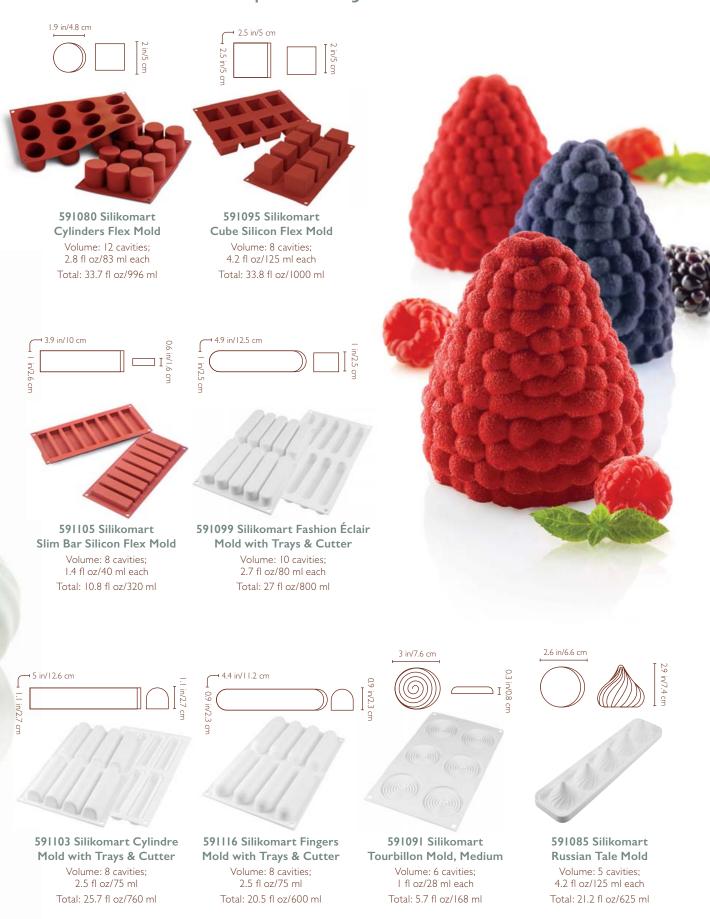
specialty molds



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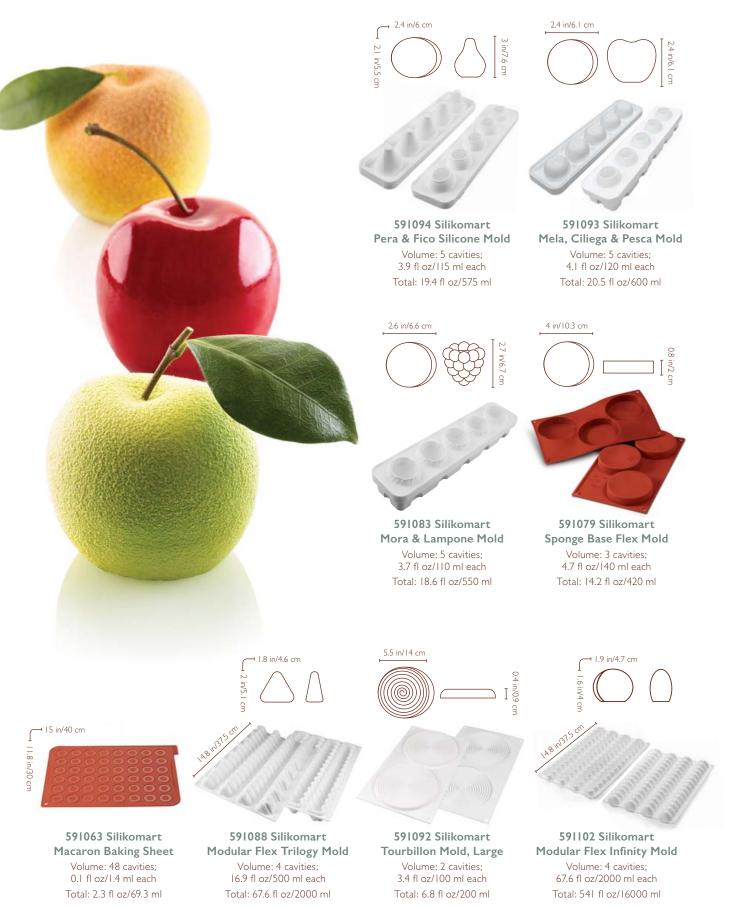


specialty molds



TOOLS

specialty molds





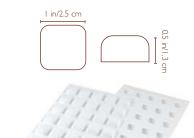
entremet molds



micro molds



591086 Silikomart Micro Pearl Mold Volume: 228 cavities; 0.03 fl oz/1 ml each Total: 5.8 fl oz/171 ml



591081 Silikomart Micro Gem Mold Volume: 35 cavities; 0.17 fl oz/5 ml each Total: 5.9 fl oz/175 ml



591077 Silikomart Micro Savarin Mold Volume: 35 cavities; 0.17 fl oz/5 ml each Total: 5.9 fl oz/175 ml





591101 Silikomart Micro Rectangle Mold Volume: 56 cavities; 17 fl oz/5 ml each Total: 208.3 fl oz/6160 ml



591078 Silikomart Micro Stone Mold Volume: 35 cavities; 0.17 fl oz/5 ml each Total: 5.9 fl oz/175 ml







ice cream molds



591046 Silikomart Ice Cream Mold Volume: 12 cavities; 3 fl oz/90 ml each Total: 36.5 fl oz/1080 ml Includes: Two clear plastic trays for transportation (11.8 in/30 cm × 15.7 in/40 cm) and 50 beech wood sticks.



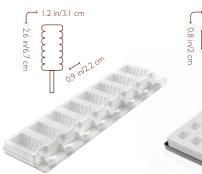
591054 Silikomart Mini Ice Cream Mold Volume: 16 cavities; 1.3 fl oz/37 ml each Total: 20 fl oz/592 ml Includes: Two clear plastic trays for transportation (4.7 in/12 cm × 15.7 in/40 cm) and 100 beech wood sticks.

2.4 in/6 cm



591058 Silikomart Sphere Mold Volume: 5 cavities; 3.4 fl oz/100 ml each Total: 16.9 fl oz/500 ml Includes: One clear plastic tray for transportation (4.7 in/12 cm x 15.7 in/40 cm).

1.9 in/4.8 cm



591059 Silikomart Mini Tango Ice Cream Mold

Volume: 16 cavities; 1.2 fl oz/36 ml each Total: 19.5 fl oz/576 ml

Includes: Two clear plastic trays for transportation (4.7 in/12 cm x 15.7 in/40 cm) and 100 beech wood sticks.

591067 Silikomart Mini Kube Mold Volume: 30 cavities; 0.3 fl oz/8 ml each

0.8 in/2 cm

Total: 9 fl oz/240 ml Includes: Two trays of mini kube silicone molds, one hard plastic tray for transportation (4.7 in/12 cm × 15.7 in/40 cm), and 50 mini beech wood sticks.

591068 Silikomart Mini Bar Mold Volume: 10 cavities; 0.8 fl oz/24 ml each Total: 8 fl oz/240 ml

0.8 in/2 cm

Includes: Two trays of mini bar silicone molds, one hard plastic tray for transportation (4.7 in/12 cm × 15.7 in/40 cm), and 50 mini beech wood sticks.

591066 Silikomart Medium Sphere Mold Volume: 5 cavities;

2 fl oz/58 ml each Total: 9.8 fl oz/290 ml

Includes: One clear plastic tray for transportation (4.7 in/12 cm x 15.7 in/40 cm).





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displays & holders



591060 Silikomart Lollipop Sticks I bag: 50 sticks



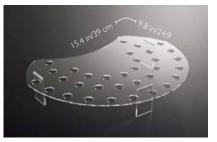
591055 Silikomart Mini Ice Cream Sticks I bag: 500 sticks



589005 Masdeu Painter's Pallet Cornet Holder, Cardboard I box: 25 holders Holds 32 mini cornets; top is reversible giving a choice between gold and silver.



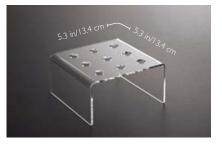
591047 Silikomart Ice Cream Sticks I bag: 500 sticks



589018 Masdeu Painter's Pallet Cornet Holder, Plastic I box: 10 holders A sturdy and versatile holder for 38 mini cornets.



589016 Masdeu Straight Cornet Holder, Plastic I box: 12 holders A sleek holder for 8 mini cornets.



589017 Masdeu Square Cornet Holder, Plastic I box: 8 holders A sophisticated holder for 9 mini cornets.



pastry essentials



043013 Disposable Pastry Bags, Light I roll: 100 bags Easy to handle pastry bags for everyday use.



043014 Disposable Pastry Bags, Heavy I roll: 100 bags Durable and sturdy pastry bags designed for heavier doughs and fillings, such a pâte à choux and jams.



043008 Reusable Pastry Bag A valuable tool for every pastry kitchen for repeated use.



23.6 in/60 cm

043061 Pastry Ideale Disposable Pastry Bags, Textured I roll: 100 bags Providing a textured non-slip grip, fill with any type of batter or mousse and pipe as desired.



043059 Pastry Ideale Disposable Pastry Bags I roll: 100 bags Easy to store and remove pastry bags that are pressure resistant and ideal for everyday use.



043015 Pastry Tubes, Star Tips 8 prong, 12 piece set Create beautiful rosettes and masterful piping.



043016 Pastry Tubes, Plain Tips 12 piece set A must-have for every pastry kitchen.

pastry essentials



591030 Silikomart Silkmat Mats are suitable for sugar work and baking. Use to absorb moisture in hygroscopic products.



591108 Silikomart Air Mat, Large Mats are suitable for sugar work and baking.



204265 Pastry Ideale Pebbled Limestone, Inedible I box: 25.4 lbs/11.3 kg Use to absorb moisture in hygroscopic products.





591109 Silikomart Fiberglass Mat Mats are suitable for sugar work and baking.



672168 Sosa Dry Sec I jar: 5.3 lbs/2.4 kg Silica gel. Use to absorb moisture.



043018 Offset Spatula A universal tool for any pastry kitchen.



056003 Paring Knife, Serrated A paring knife for all cutting necessities.



056004 Multipurpose Knife, Serrated A highly versatile knife.



056015 Wavy Edge Slicer, Flexible A knife that is ideal for cutting cakes and pastries.



056019 French Cooking Knife A universal kitchen knife for chopping and mincing.



showpiece tools



717002 Neoprene Mat, Thick Use to make stencils. Mat is 0.2 in/0.6 cm thick.



672167 Sosa Free Mold, Soft I jar: 1.1 lbs/500 g Kit to create a silicone mold.



672205 Sosa Free Mold, Hard I jar: I.I lbs/500 g Kit to create a silicone mold.



pastry cups and boxes



052002 Candy Cup, Brown I box: 2800 pieces



052001 Candy Cup, White I box: 2800 pieces



003009 Petit Four Cup, 3 Colors I box: 1000 pieces A collection of yellow, green, and red cups.



003002 Petit Four Cup, Brown I box: 1000 pieces



003003 Pastry Cup, Brown I box: 1000 pieces



003004 Pastry Cup, Brown I box: 1000 pieces



003010 Petit Four Cup, Small I box: 1000 pieces



003011 Petit Four Cup, Medium I box: 1000 pieces



003012 Petit Four Cup, Large I box: 1000 pieces



003007 Square Pastry Cup I box: 1000 pieces



003015 Fruit Tart Cup I box: 1000 pieces



003014 Éclair Cup I box: 1000 pieces



pastry cups and boxes



how to order

To place an order with AUI, we offer the following convenient options:

- Contact your local AUI Territory Manager:
- Visit our website at www.auifinefoods.com. Request a login at www.auifinefoods.com/user-login
- Call Customer Service at I-800-231-8154 from 7:30 a.m. to 8:00 p.m. (EST) Monday through Friday.
- Leave a message on our 24-hour voicemail, Monday through Sunday
- E-mail us at emailorders@auifinefoods.com or email_orders@auifinefoods.com, Monday through Sunday
- Fax us at **I-800-643-4284**. Monday through Sunday

For expedited service, please have your customer account number ready.

Orders placed after normal hours, through voice-mail or through online ordering platforms (Birchstreet, etc....) are retrieved from 7:00 am to 8:00 pm (EST) Monday through Friday.

ordering requirements

Every order of \$195.00 or more includes second-day delivery costs within the continental United States. Orders of less than \$195.00 will incur an additional charge of \$30.00 for shipping/handling.

Orders placed before 5:00 p.m. local time are shipped via second-day delivery service.

Pallet shipments require a pick-up appointment, so they have a cut-off of 2:00 PM local time for same-day shipping. Please note that frozen or refrigerated pallet orders might not ship the same day (see paragraph below).

Will-call orders: pick-ups are allowed from 9:00 AM to 4:00 PM only (local time), with a 1- hour notice.

Due to the complexity of handling and shipping frozen items (marked with a symbol for "Ships Frozen" (), frozen orders may be processed and delivered separately from non-frozen orders. We encourage you to place orders all week. However, please note that frozen orders do not ship on Fridays and certain restrictions apply. For all frozen products, minimum order requirements are based on sets and include shipping costs within the continental United States.

Please note that refrigerated and frozen pallet shipments require special arrangements and will take more time for delivery, as those only get picked up once a week by carriers. Please coordinate delivery arrangements at the time you place your order.

shipping and delivery

We offer free second-day delivery service for all orders compliant with the ordering requirements above. In addition, we offer free second-day Saturday delivery for orders placed on Thursdays before 5:00 p.m. local time (subject to FedEx and UPS delivery guidelines, and service area availability). If an order requires a split shipment from a warehouse in an earlier time zone where the local cutoff has already passed, the transit time for products shipped from such warehouse is most likely to increase by one day.

Please note that orders containing perishable and/or frozen items cannot be shipped over a weekend or holidays.

Due to increased delivery volume during the holiday season from October through December, orders may take an additional 1 to 2 business days for delivery. Expedited or special shipping services are available at additional cost. Other carrier-dictated extraordinary events might increase transit times.

Items coded as "Ship Ground Only" cannot be shipped by air, and instead must be shipped ground service, resulting in an increase in the transit time for delivery.

perishable products

Some AUI products are sensitive to extreme weather/temperature conditions. Our distribution centers will take all necessary steps to insulate perishables with dry ice, ice packs, pre-cooling, and extra insulation as needed. If an order contains dry ice, please follow the safety precautions listed on the packaging. Upon delivery, please look for storage recommendations on ordered products and follow them immediately.

receiving your order

Please check all shipments for EXTERNAL damage prior to accepting or signing for delivery. Please refuse delivery of any damaged cartons and/or packages upon receipt of the order: If you accept delivery of a shipment with visible or possible concealed damage, please make sure to annotate the delivery receipt when you sign for the shipment and call us immediately.

Report any shipment with INTERNAL or concealed damage to our Customer Service within 10 days of receipt in order to obtain a Return Authorization Number. When AUI has been notified within 10 days of receipt, we will replace a damaged product or credit your account for the damaged product.

Be aware that all products marked "Delicate" in our catalog are more sensitive to shipping conditions and, if handled improperly are prone to breakage. We factor potential breakage when pricing items, therefore we only provide credit for these items when more than 15% of the total quantity or weight of the products is unusable.

Any ordered and packed items that are subsequently CANCELLED will incur a 30% restocking fee as well as applicable return shipping charges. For credit to be issued, the product must arrive at AUI in original packaging and in resalable condition.

receiving and storing your order of frozen products

Prior to accepting the delivery of your order, please inspect for any damage to the boxes and their contents. AUI continually monitors and verifies that temperature integrity has been maintained at all times. Due to possible gaps in temperature monitoring, refunds are not possible once a delivery has been accepted. Immediately report any discrepancies or errors in shipping or



product condition by calling Customer Service at 800-231-8154 or by e-mailing customerservice@auifinefoods.com or emailorders@auifinefoods.com

Due to the high risk of damage during transit, we do not accept returns of frozen items.

temperature requirements and handling instructions for frozen products

Frozen items are of the highest quality. In order to maintain this level of excellence, we must strictly adhere to rigid temperature requirements. Upon receipt, frozen items must be stored immediately in your freezer. Once delivery is accepted, the customer is responsible for maintaining the temperature and quality of all frozen items. Before using, carefully follow the handling instructions on each label. If your order contains dry ice, please follow the safety precautions as listed on the packaging. Upon delivery, please look for storage recommendations on ordered products and follow them immediately.

returns

Returns or discrepancies must be reported within 10 days of receiving the product. Returns must have prior Customer Service authorization before being shipped back to AUI. Please email, **customerservice@auifinefoods.com** or call Customer Service at **800-231-8154** for a Return Authorization Number.

To assure the safety of all food items we will not be able to issue a credit without a Return Authorization Number. This number should be clearly displayed on the shipping box (this box is different from the original item packaging which should remain unmarked). Once a return has been authorized, a call tag will be issued with one of our carriers. Please make sure that the items being returned are packed appropriately to prevent damage during transit. For credit to be issued, returned products must arrive at AUI in original packaging and in resalable condition.

All sales of seasonal, Special-Order, justin-time or holiday items, books, and tools are final.

special order products

Minimum order, deposit, and payment requirements for customized and proprietary products are handled on a case-by-case basis. Please contact your AUI Territory Manager or Customer Service for specific details.

All sales of special-order products are final.

export

For export markets, or other locations, please contact our Corporate Headquarters.

payment terms

We gladly accept MasterCard, Visa, American Express, and a Corporate Purchase Card. For customers who have approved credit with AUI, our payment terms are due in full and Net 15 days from the invoice shipping date. Those customers who wish to establish credit must complete and submit an AUI credit application and a valid Sales Tax Exemption Certificate or a Resale Certificate from your state if applicable.

AUI will process the application within five business days.

culinary support

For assistance with any questions about our products or applications:

- Contact our Culinary Team via our Chef Hotline at 1-877-544-1441 from 8:00 a.m. to 6:00 p.m. (EST) Monday through Friday.
- Leave a message on our 24-hour voicemail.
- Visit our website and recipe database at www.auifinefoods.com or www.auifinefoods.com/chefweb.
- E-mail us at info@auifinefoods.com.
- Fax us at 1-800-643-4284.

our quality guarantee

AUI stands behind its products. If you are dissatisfied with the quality of our products, please contact Customer Service within 10 days of receipt of product. Please take care of the item and maintain proper storage conditions until pick up or delivery can be arranged.

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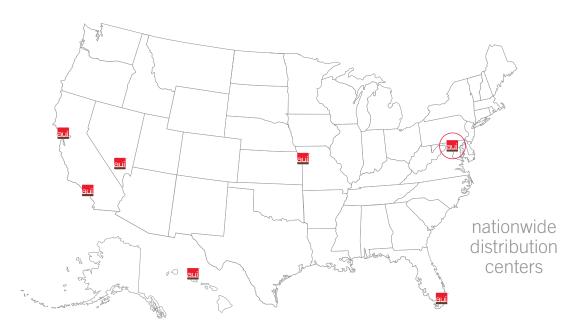
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ABOUT US

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Assistant Corporate Pastry Chef Heather Shaffer



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AUI Fine Foods is a privately held gourmet food company with headquarters in Gaithersburg, MD (just outside of Washington, D.C.). Founded in 1968, our company offers over 1,500 products from around the world as an industry leader in pastry and bakery. We serve leading hotels, restaurants, casinos, cruise lines, airlines, manufacturers and more with innovative, highquality products and solutions. We operate a network of distribution centers across the United States and serve select international markets.

chef hotline

For expert answers to questions regarding our products, applications and recipes, contact our chefs at **1-877-544-1441** from 8:00 a.m. to 5:00 p.m. (EST) Monday through Friday.

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а

Airing agents (Sosa),

Proespuma Cold (672128), 218 Proespuma Hot (672129), 218 Soyawhip (672240), 218 Whip (672127), 218

Alaska-Express mixes, 86-87

Amenities (Andre Bollier), Almonds, Dark Chocolate Covered (512007), 183 Almonds, Milk Chocolate Covered (512006), 183

Amenities (Confiseur),

Bon Bon Disc, Dark Chocolate (649102), 182 Bon Bon Disc, Milk Chocolate (649101), 182 Bon Bon Disc, White Chocolate (649103), 182 Mendiant Square, Caramel & Apple (508100), 183 Mendiant Square, Coconut & Almond (508101), 183 Mendiant Square, Pistachio & Raspberry (508103), 183 Mendiant Square, Red Currant & Cacao Nib (508102), 183 Pâte de Fruit Collection (640303), 181

Amenities (Läderach),

Dark Chocolate Orange Batonettes (004114), 183 Florentine Square, Dark Chocolate (006010), 182 Florentine Square, Milk Chocolate (006009), 182 Rocher, Dark Chocolate (006008), 182 Rocher, Milk Chocolate (006007), 182

Andre Bollier, 183

Aromas (Sosa),

Apple, Cooked (672730), 57 Apple, Green (672190), 56 Banana, Ripe (672187), 56 Basil (672175), 57 Bergamot (672198), 57 Cherry, Natural (672737), 57 Chewing Gum (672801), 58 Coconut (672184), 56 Cotton Candy (672197), 58 Elderflower, Natural (672688), 56 Jasmine, Natural (672684), 56 Kaffir Lime, Natural (672722), 57 Lavender (672179), 56 Lemon (672192), 57 Lemon Grass (672176), 57 Lemon Verbena (672656), 58 Mandarin, Natural (672717), 57 Mango, Ripe (672759), 57 Orange, Sweet (672193), 57 Passion Fruit (672188), 56 Peach (672186), 56 Pear (672189), 56 Peppermint (672177), 57 Pine, Mediterranean (672183), 58 Pistachio (672174), 58 Raspberry (672185), 56 Rose (672196), 56 Smoked (672195), 58 Spearmint (672178), 57

Strawberry, Ripe (672191), 57 Strawberry, Ripe Natural (672750), 57 Truffle, Black (672182), 58 Truffle, White (672181), 58 Violet (672180), 56 Whiskey (672778), 56 Yuzu (672194), 57

Arte Piatto,

décor, 151, 154, 157–158, 162–163, 229 dessert sauces, 37 pastry essentials, 229 ruffle rolls, 165

b

Baked décor, Fan Gaufrettes, Large (HUG) (009005), 164 Fan Gaufrettes, Mini (HUG) (009004), 164 Lady Fingers (009001), 164 Macaron Amethyst (Masdeu) (589010), 164 Macaron Vanilla (Masdeu) (589014), 164 Rolled Gaufrettes, Large (HUG Hüppen) (009003), 164 Rolled Gaufrettes, Mini (HUG Hüppen) (009002), 164

Baking mats, 256

Baking mixes. See Mixes, powder/baking Bio Familia müesli, 207 Boxed confections, 184–187 Boxes, pastry, 259

Braun,

cake design, 127 concentrates, 54 cream stabilizers, 86–87, 229 fillings, 47 fruit pastes, 50 glazes, 42 mixes, powder/baking, 83, 85, 88–90 nut pastes, 68 sprinkle décor, 158

С

Cacaomass 100% Ghana (Felchlin) (750021), 22

Cake design. See also Fondant Bianka White Buttercream Base (Braun) (633207), 127 CMC Powder (Sosa) (672134), 126 Deco Magic Modeling Paste (Felchlin) (750070), 127 Gum Paste (Massa) (208001), 126 Modeling Paste, Dark Chocolate (Massa) (501033), 126

Candy cups, paper, 258 Charging agents, 224

Chestnut purée, 69

Chocolate, writing (Felchlin), Paper Cone for (750084), 22 Scrivosa B (750001), 22 Scrivosa W (750053), 22 Chocolate baking sticks,

Chocolate Baton (Orchid) (504111), 22 Pain Au Chocolat (Confiseur) (508002), 22

Chocolate chips (Confiseur) (540244), 23

Chocolate cups (Läderach). See also Truffle shells

Semisweet Chocolate Dessert, Large Round (004110), 116 Semisweet Chocolate Dessert, Small Square (004103), 115 Semisweet Chocolate Petit Four, Mini Round (004129), 113 Semisweet Chocolate Petit Four, Small Oval (004094), 114 Semisweet Chocolate Soufflé Dessert, Large Round (004106), 116 Chocolate cups (Regal). See also Truffle shells Dark and White Chocolate Picket Fence Teardrop (517011), 118 Dark Chocolate, Square (461007), 115 Dark Chocolate Banded Teardrop (517010), 118 Dark Chocolate Basketweave Teardrop (517009), 118 Dark Chocolate Gold Luster Sphere, Large (461026), 116 Dark Chocolate Lattice Ring (461020), 117 Dark Chocolate Red Luster Sphere, Large (461025), 116 Dark Chocolate Rimmed, Square (461006), 115 Dark Chocolate Textured Bowl, Medium (461002), 115 Semisweet Chocolate Petit Four, Mini Round (580110), 114 Semisweet Chocolate Praline, Mini Assorted (580106), 113 Semisweet Chocolate Praline, Mini Round (580103), 113 Semisweet Chocolate Scalloped Petit Four, Mini Round (580108), 113 White Chocolate Lattice Ring (461021), 117 White Chocolate Praline, Mini Round (580104), 113 White Chocolate Rimmed, Square (461005), 115 White Chocolate Scalloped Petit Four, Mini Round (580109), 113 White Chocolate Speckled Ring (461010), 115 Chocolate cups, micro thin

(PCB Creation),

CB Creation), Blonde Chocolate Petit Four, Round (609736), 113 Blonde Chocolate Petit Four, Square (609737), 113 Dark Chocolate Bar, Rectangle (609703), 112 Dark Chocolate Pompon Cup (609702), 112 Dark Chocolate Pomponette Cup, Bronze Print (609697), 112 Semisweet Chocolate Petit Four, Mini Round (616375), 112 Semisweet Chocolate Praline, Mini Round (616372), 112 Semisweet Chocolate Praline, Mini Square (616371), 112 White Chocolate Pompon Cup (608655), 112 White Chocolate Pomponette Cup, Bronze Print (608652), 112

Chocolate cups, micro thin (Regal),

Semisweet Chocolate, Mini Round (630003), 114 Semisweet Chocolate Green Tulip, Mini Round (630006), 114 Semisweet Chocolate Open White Tulip, Large Round (630001), 115 Semisweet Chocolate Orange Tulip (630007), 114 Semisweet Chocolate White Tulip, Medium Round (630005), 114 Semisweet Chocolate with Stripes (630002), 114

Chocolate décor (Arte Piatto). See also Sprinkle décor

Dark Chocolate Mikado (650010), 154 Dark Chocolate Raspberry Twig (518004), 154 Double Chocolate Mikado, Extra Long (537015), 154 Marbled Chocolate Mikado, Extra Long (537014), 154 Milk Chocolate Nougatine Twig (518005), 154 Personalized Plaquette, Oval, White Chocolate (204502), 151 Personalized Plaquette, Round, White Chocolate (204500), 151 Personalized Plaquette, Square, White Chocolate (204501), 151 Strawberry & White Chocolate Mikado, Extra Long (537016), 154 White Chocolate Mikado (650011), 154 White & Dark Chocolate Mikado (650012), 154

Chocolate décor (PCB Creation). See also Sprinkle décor

Amber Ring Assortment, White Chocolate (616330), 148 Brush Strokes Mini Plaquettes, Dark Chocolate (616142), 145 Bumble Bees, White Chocolate (608249), 142 Butterflies Assortment, White Chocolate (616318), 144 Butterfly Wings, Bb White Chocolate (616395), 144 Congratulations Rectangle, Dark Chocolate (616300), 145 Crocodile Texture Disk, Dark Chocolate (616161), 144 Cut Out Circles Bar, Dark Chocolate (616302), 147 Daisies, White Chocolate (616319), 142 Dark Chocolate Twig (616155), 153 Drops Duo, White Chocolate (616328), 143 Eccentric Circular Disk, White Chocolate (616008), 144 Éclair Dark (616883), 147 Éclair Milk (616882), 147

Éclair White (616884), 147 Embossed Flower Assortment, Dark Chocolate (616323), 142 Extra Thin Round, Bright Green Chocolate (616893), 150 Extra Thin Round, Dark Chocolate (609601), 150 Extra Thin Round, Pink Chocolate (616894), 150 Extra Thin Round, White Chocolate (608597), 150 Extra Thin Round, Yellow Chocolate (616892), 150 Extra Thin Square, Dark Chocolate (609604), 150 Extra Thin Square, White Chocolate (608598), 150 Fern Leaf. Dark Chocolate (616284), 149 Gold Curved Leaf Duo, Dark Chocolate (616885), 149 Gold Speckles Ring Assortment, Dark Chocolate (609184), 148 Golf Ball 3D, Bb White Chocolate (616888), 143 Green Chips, Curved, White Chocolate (616310), 144 Green Ring Assortment, White Chocolate (616332), 148 Green Stripes Diamonds, White Chocolate (616293), 146 Happy Anniversary Oval, Dark Chocolate (616880), 145 Happy Anniversary Sail, Dark Chocolate (616297), 145, 146 Happy Birthday Oval, Dark Chocolate (616879), 145 Happy Birthday Rectangle, Dark Chocolate (616301), 145 Happy Birthday Sail, Dark Chocolate (616298), 145 Heart In Heart Red, Dark Chocolate (616309), 143 Lines Assortment Stick, White Chocolate (616271), 153 Mini Heart Assortment, White Chocolate (616322), 142 Orange Chips, Curved, Dark Chocolate (616390), 144 Orange Oak Leaf Assortment, White Chocolate (616152), 149 Orange Stripes Diamonds, Dark Chocolate (616294), 146 Orange Stripes Ring Assortment, Dark Chocolate (616331), 148 Pachira Sticks, Dark Chocolate (616027), 153 Painted Leaf, White Chocolate (616285), 149 Paisley Diamond, Dark Chocolate (616291), 145 Pastilles Spring Assortment, Dark Chocolate (616307), 142 Petite Flowers Trio, White Chocolate (616320), 143 Petite White Petals, White Chocolate (616321), 143 Pink Daisy, White Compound (608605), 142 Plumeria Flower, White Chocolate (616878), 143 Polka Dot Plaquette, White Chocolate (616303), 143 Polka Dot Sail, White Chocolate

(616290), 144 Poppy Plaquette, White Chocolate (616019), 143 Red Petals, White Chocolate (616295), 146 Red Splash Stick, White Chocolate (616886), 153 Santorini Plaquette, White Chocolate (616877), 143 Seahorse Disk, Dark Chocolate (616007), 144 Shapes Trio, Dark Chocolate (616304), 142 Small Gold Lines Duo, Dark Chocolate (616887), 153 Spring Leaf, White Chocolate (616286), 149 Squares Assorted, Dark Chocolate (616392), 142 Summer Splash Plaquette, White Chocolate (616327), 143 Tornado Plaguette, Dark Chocolate (616393), 143 Tree Branches, White Chocolate (616273), 153 Tri-Color Plaquette Assortment, Dark Chocolate (616306), 142 Vines Sticks, White Chocolate (616025), 153 Wavy Spoon, Dark Chocolate (616334), 146 Wavy Spoon, White Chocolate (616881), 146 Whimsy Plaquette, Dark Chocolate (616024), 143 White and Blue Oak Leaf Assortment, White Chocolate (616153), 149 White Petals, Dark Chocolate (616296), 146 White Stripes Diamonds, Dark Chocolate (616292), 146 Chocolate fillings, 47

Chocolate glazes (Des Alpes), Dark Chocolate Hard Glaze Coin (500619), 17 White Chocolate Hard Glaze Coin (500620), 17

Chocolate glazes (Felchlin), Choco Brilliant Dark (750072), 43 Choco Brilliant White (750071), 43 Ultra Dark Coating Coin (750147), 13 Ultra Dark Molding Coins (750036), 13, 17 Ultra Milk Coating Coin (750149), 13 Ultra White Coating Coin (750148), 13 Ultra White Molding Coins (750038), 13

Chocolate glazes (Orchid), Dark Chocolate Glaze Coins (540093), 21 Milk Chocolate Glaze Coins (540092), 21 White Chocolate Glaze Coins (540091), 21

Chocolate Mirror Glaze (Frutta Prima) (646002), 43 Chocolate sauces (Arte Piatto), Dark Swiss Chocolate Dessert Sauce (505040), 37 White Chocolate Dessert Sauce (505051), 37

Chocolates, couverture. See Couvertures Coatings. See Chocolate glazes;

Gels, coatings, and glazes Cocoa butters.

liquid color, 133 100% Grated (Felchlin) (750021), 22 Pearl Pure (Orchid) (540096), 22 Spray (Pastry Ideale) (586053), 229 **Cocoa nibs (Felchlin)**,

Caramelized Croquant Ghana 2-3mm (750002), 23, 159 Ghana 3-4mm (750003), 23, 159

Cocoa Nibs, Cantonese Caramelized (Sosa) (672048), 23, 159

Cocoa paste, unsweetened, 4.4 lbs/2 kg (505002), 22, 53 22 lbs/10 kg (505056), 22, 53

Cocoa powders (Des Alpes), Black, Dutch Processed (679003), 23 Dutch Processed (679001), 23 Extra Brut, Dutch Processed (679002), 23

Cocoa powders (Felchlin), 22-24% Dutch Process (750057), 23

Coffee, Coffee, Freeze Dried (672066), 55 Coffee Compound (672067), 55 Coffee Extract (539001), 55 Coffeenosa filling (750047), 46

Colors (Pastry Ideale), gel, 130 liquid chocolate, 133 liquid cocoa butter, 133 metallics, 134–135 powder, 131 spray, 132

Compounds,

coffee, 55 fruit, 48–49

Concentrates. See Flavorings, extracts, and concentrates; Fruit compounds Confiseur,

amenities, 181–183 chocolate chips and baking sticks, 22, 23 macarons, 195–199 truffles and pralines, 178–180

Cornet holders, 254

Cornets, savory (Masdeu), Black, Mini (589022), 109 Black Sesame Rimmed, Mini (589032), 109 Neutral, Mini (589019), 109 Spinach, Mini (589020), 109

Cornets, sweet (HUG), Chocolate Coated Dessert (009034), 110 Cornets, sweet (Masdeu), Chocolate Coated, Mini (589027), 110 Chocolate Coated with Almond Pieces, Mini (589024), 110 Chocolate Coated with Lemon Croquants (589026), 110 Chocolate Coated with Strawberry Croquants, Mini (589025), 110 Vanilla, Mini (589023), 110

Couvertures (Des Alpes),

Dark Coins, 51% Ruby (500651), 15 Dark Coins, 63% Garnet (500663), 15 Dark Coins, 73% Onyx (500673), 15 Milk Coins, 37% Topaz Swiss (500637), 16 White Coins, Opal White (500606), 16

Couvertures (Felchlin),

Bar Supremo 62%, Sugar-Free (750005), 10 Dark Coins, Accra 62% (750029), 10 Dark Coins, Felcor 52% (750033), 10 Dark Coins, Gastro 58% (750028), 10 Dark Coins, Sao Palme 75% (750009), 10 Dark Coins, São Pamé 60% (750016), 10 Milk Bar, Lacta 38%, Lactose-Free, No Added Sugar, (750004), 11 Milk Coins, Ambra 38% (750032), 11 Milk Coins, Caramelito 36% (750008), 11 Milk Coins, Lacta 38%, Lactose-Free, No Added Sugar (750004), 11 Milk Coins, São Palmé 36% (750015), 11 White Bar, Alba 36%, No Added Sugar (750081), 12 White Coins, Bionda 36% (750082), 12 White Coins, Edelweiss 36% (750031), 12 White Coins, Mont-Blanc 31% (750030), 12 White Coins, Sao Palme 30% (750014), 12

Couvertures (Orchid),

Dark Coins, 50% Andsellia Semisweet (540050), 19 Dark Coins, 58% Trudelia Bittersweet (540058), 19 Dark Coins, 65% Bletia Bittersweet (540065), 19 Dark Coins, 74% Elleanthus Bitter (540074), 19 Milk Coins, Cattleya (540002), 20 White Coins, Laelia (540001), 20

Couvertures, grand cru (Felchlin),

Dark Coins, Arriba 72% (750034), 7 Dark Coins, Bolivia 68% (750037), 3 Dark Coins, Elvesia 74% (750018), 4 Dark Coins, Madagascar 64% (750035), 7



INDEX

Dark Coins, Maracaibo Classificado 65% (750026), 6 Milk Coins, Elvesia 42% (750017), 4 Milk Coins, Maracaibo Créole 49% (750025), 7 Milk Coins, Maracaibo Criolait 38% (750024), 7 Milk Coins, Opus Lait Sélection 38% (750006), 5 White Coins, Opus Blanc Sélection 35% (750007), 5

Cream stabilizers (Braun),

Cappuccino, Alaska-Express (633008), 87 Chocolate, Alaska-Express (633003), 87 Lemon, Alaska-Express (633009), 87 Neutral, Alaska-Express (6 bags; 35 oz/l kg each) (633001), 87 Neutral, Alaska-Express (22 lbs/10 kg) (633002), 87 Passion Fruit, Alaska-Express (633014), 87 Tiramisu, Alaska-Express (633010), 87 Whipped Cream (633011), 229

Croissants (IcEscape),

Large All-Butter, Pain au Chocolat (680006), 203 Large All-Butter Croissant, Curved (680004), 203 Mini All-Butter, Pain au Chocolat (680007), 203 Mini All-Butter Croissant, Straight (680001), 203 Multigrain Large All-Butter Croissant, Curved (680017), 203 Multigrain Small All-Butter Croissant, Straight (680005), 203 Small All-Butter Croissant, Straight (680002), 203

Custard mixes, 75-76

Customer service, 260-261

d

Dairy, dried (Sosa),

Cappuccino Crispy (672224), 34 Coconut Milk Powder (672241), 34 Honey Crispy (672004), 34 Wet Proof Yocrispy (672228), 32 34 Yocrispy (672226), 34 Yopols, Acid Free (672220), 34 Yopols, Mediterranean (672221), 34 Yopomegranate (672227), 34 Yostrawberry (672225), 34

Danish (IcEscape),

Almond Danish Pocket, Mini All-Butter (680010), 205 Assorted, Mini All-Butter (680040), 205 Caramel Apple Danish Pocket, Mini All-Butter (680008), 204 Cheese Danish Pocket, Mini All-Butter (680009), 204 Cinnamon Swirl, Mini All-Butter (680013), 204 Ham & Cheese, Large (855001), 205

Raisin Vanilla Swirl, Mini All-Butter (680012), 204 Raspberry Palmier, Mini All-Butter (680011), 205 Spinach & Cheese, Large (855002), 205 Vanilla Swirl Mini All-Butter (680014), 205 Décor. See Baked décor; Chocolate

décor; Marzipan décor; Perles; Ruffle rolls; Sprinkle décor; Sugar décor

Decoration sprays (Pastry Ideale), 165 Des Alpes, 14-17, 23

Dessert sauce (Arte Piatto),

Blueberry (505042), 37 Caramel (505038), 37 Kiwi (505045), 37 Mango (505039), 37 Passion Fruit (505075), 37 Raspberry (505036), 37 Strawberry (505037), 37

Dough (IcEscape), Croissant and Danish Sheets (855003), 206 Puff Pastry Sheets (855004), 206

е

Egg shells (Regal), 111 Emulsifier, Jilk Cake (Pastry Ideale) (023001), 229

Emulsifiers (Sosa), Emulwhip (672125), 217 Glicemul (672124), 217 Glicerina (672120), 217 Soy Lecithin Powder (672117), 217 Sucroemul (672119), 217 Wax Concept (672126), 217

Equipment. See Tools and equipment Ewald Notter pralines, 169 Extracts. See Flavorings, extracts, and concentrates

Felchlin. cake design, 127 chocolate glazes, 13, 17 fillings, 46-47 fruit rappés. 35 marzipan, 69 mixes, powder/baking, 79 nut pastes, 68-69 pastes, specialty, 53 sprinkle décor, 159 tartlets, 102-103

Fillings (Braun),

Caramel Kranfil (633406), 47 Dark Chocolate Kranfil (633408), 47 Hazelnut Crème with Pieces (633200), 47 Red Fruits Kranfil (633411), 47 Schokobella Chocolate Ganache (633202), 47 Schokobella White Chocolate Ganache (633206), 47

Fillings (Felchlin),

Almonosa (750041), 46 Blueberrynosa (750048), 46 Cappuccino (750042), 46

Cocos Gianduja (750056), 47 Coffeenosa (750047), 46 Dark Gianduja (750013), 47 Fraganosa (750043), 46 Frambonosa (750044), 46 Lemonosa (750051), 46 Mangonosa (750045), 46 Mascarponosa (750046), 46 Orangeosa (750052), 46 Pistachiosa (750040), 46 Praline Croquantine (750049), 47 Choco Croquantine (750050), 47 Pralinosa (750039), 46 Fillings, Caramel (Pastry Ideale) (696001), 47

Fillings, fruit, 36

Flavorings, extracts, and concentrates,

Bitter Almond Flavoring (Frutta Prima) (011002), 54 Caramel Filling and Flavoring (Pastry Ideale) (696001), 47 Coconut Flavoring (Frutta Prima) (011005), 54 Coffee, Freeze Dried (Sosa) (672066), 55 Coffee Extract (Wolfberger) (539001), 55 Lemon Concentrate (Braun) (633320), 54 Matcha Green Tea Powder (Sosa) (672068), 55 Peppermint Flavoring (Frutta Prima) (011011), 54

Fondant (Massa),

Americana (505078), 123 Amethyst (505106), 125 Blue Ribbon (505100), 124 Clover (505101), 124 5th Avenue Blue (505108), 125 Grischuna Dark Chocolate (505061), 123 Grischuna Neutral (505023), 123 Grischuna White Chocolate (505026), 123 Jadeite (505109), 125 Marigold (505103), 124 Onyx (505104), 125 Peony Pink (505107), 125 Poppy (505102), 124 Poured, White (503002), 229

Fondant transfer sheets, 141

Friandises (IcEscape), Alpha Centauri (522005), 212 Collection #1 (688001), 212 Prestige Collection (688001), 213

Fruit, candied (Frutta Prima), Citrus Fruits, Mixed (582118), 39 Lemon Batonettes (582106), 39 Lemon Peel, Diced (582117), 39 Orange Batonettes (582105), 39 Orange Peel, Diced (582116), 39 Red Cherries (582108), 39

Fruit, candied (Sandro Vanini), Ginger Batonettes (008022), 38 Ginger Cubes (008038), 38 Mixed Peel, Diced (008039), 38 Orange Peel, Diced (008058), 38 Orange Slices, Glazed (008022), 38

Fruit, candied (Wolfberger), Cherries in Brandy (539009), 39

Fruit, dried (Frutta Prima), Raspberry Fruit Powder (204159), 33

Red Fruit-Hibiscus Powder (672077), 33 Strawberry Fruit Powder (204158), 33

Fruit, dried (Sosa),

Apricot Crispy (672090), 31 Black Currant, Whole Freeze Dried (672084), 30 Blackberry, Whole Freeze Dried (672085), 30 Fig Crispy (672089), 31 Lime Crispy (672087), 31 Mango Crispy (672093), 31 Mango Wet Proof Crispy (672098), 32 Mango-Passion Fruit Crispy (672088), 31 Passion Fruit Crispy (672092), 31 Passion Fruit Wet Proof Crispy (672096), 32 Pineapple Crispy (672091), 31 Raspberry, Whole Freeze Dried (672082), 30 Raspberry Crispy (672095), 31 Raspberry Wet Proof Crispy (672099), 32 Sour Cherry, Whole Freeze Dried (672083), 30 Strawberry, Slices Freeze Dried (672086), 30 Strawberry Crispy (672094), 31 Strawberry Wet Proof Crispy (672097), 32

Fruit aromas, 56-58

Fruit compounds (Frutta Prima), Banana (011107), 48 Blood Orange (011123), 49 Coconut (011115), 49 Key Lime Flavored (011122), 49 Lemon (011113), 49 Mango (011114), 49 Orange (011104), 48 Passion Fruit (011103), 48 Raspberry (011106), 48 Strawberry (011108), 48 Vanilla Bean (011101), 48

Fruit compounds (Sosa), Yuzu (672101), 49

Fruit dessert sauce. See Dessert sauce

Fruit fillings (Frutta Prima), Apple (678108), 36 Apple, Sliced (505018), 36 Apple Cinnamon, Cubed (505020), 36 Blueberry (678107), 36 Cherry (678101), 36 Lemon Curd (652001), 36

Passion Fruit Curd (652003), 36 Fruit gels, coatings, and glazes. See Gels, coatings, and glazes

Fruit jam. See Jams; Marmalades

Fruit liqueur concentrates, 61 Fruit pastes (Braun),

Cherry (633311), 50 Lemon (633307), 50

265

Orange (633306), 50 Raspberry (633301), 50

Fruit pastes (Frutta Prima), Banana (011030), 51 Lemon (011032), 51 Mango (011026), 51 Orange (011031), 51 Passion Fruit (011027), 51 Peach (011029), 51 Pineapple (011028), 51 Vanilla (011033), 51

Fruit purées, chilled (Ponthier), Blackberry (655073), 27 Blood Orange (655076), 27 Blueberry (655074), 27 Coconut (655074), 27 Exotic (655063), 27 Guava (655063), 27 Lemon, Sugar Free (655056), 27 Lychee (655070), 27 Mango (655072), 27 Passion Fruit (655078), 27 Pineapple (655062), 27 Raspberry (655062), 27 Strawberry (655061), 27 White Peach (655079), 27

Fruit purées, frozen (Ponthier), Apricot (655015), 28 Banana (655022), 28 Black Currant (655002), 28 Blackberry (655013), 28 Blood Orange (655041), 29 Blueberry (655014), 28 Cherry (655011), 28 Coconut (655023), 28 Exotic (655025), 29 Green Apple (655049), 29 Guava (655026), 29 Lemon Juice, Sugar Free (655036), 29 Lychee (655028), 29 Mandarin (655039), 29 Mango (655029), 29 Mango Frozen, Sugar Free (655129), 29 Passion Fruit (655032), 29 Passion Fruit, Sugar Free (655132), 29 Pear, Williams (655019), 28 Pineapple (655021), 28 Raspberry (655008), 28 Raspberry, Sugar Free (655108), 28 Strawberry (655005), 28 Strawberry, Sugar Free (655105), 28 White Peach (655017), 28 Yuzu (655044), 29

Fruit rappés (Felchlin), Lemon (750065), 35 Orange (750066), 35

Fruit rappés (Sandro Vanini), Key Lime Flavored (008021), 35 Lemon (008019), 35 Orange (008020), 35

Frutta Prima,

compounds, 48–49 flavorings, 54 fruit products, 32–33, 36, 39–41, 51 gels, coatings, and glazes, 42 sugar décor, 163

g

Ganache filling, 47 Gelatin sheets, 227

Gelling agents (Pastry Ideale), Pectin Powder for Confections (204192), 222 Pectin Powder for Preserves (204325), 222

Gelling agents (Sosa), Acid Free Pectin (672157), 222 Agar-agar (672146), 221 Chocolate Glaze Pectin X58 (672154), 222 Elastic (672145), 221 Fruit Pectin NH (672155), 222 Gelburger (672148), 221 Gellan Gum (672151), 222 Kappa (672149), 221 Meltigel (672147), 221 Pro-Pannacotta/lota (672150), 222 Vegetal Gelling (672144), 221 Yellow Pectin, Rapid Set (672153), 222 Yellow Pectin, Slow Set (672152), 222

Gels, coatings, and glazes, Neutral Glaze (Braun) (633205), 42 Neutral Glaze Spray (Pastry Ideale) (021004), 42

Gels, coatings, and glazes (Frutta Prima),

Apricot Coating (607001), 42 Apricot Gel (505009), 42 Apricoture (505081), 42 Cold Glazing (505080), 42 Gold Mirror Glaze (646006), 43 Neutral Coating, Prima Orchard (607002), 42 Raspberry and Strawberry Gel (505014), 42 Silver Mirror Glaze (646001), 43 White Mirror Glaze (646005), 43

Glaze, chocolate. See Chocolate glazes

Gluten-free, mixes, 80–81 tartlets, 106

Gums. See Gelling agents; Thickeners

h

Heritage tartlets, 94-104

Hors d'oeuvres (Savoir Fare), Argentinian Beef Chimichurri (179025), 237 Artichoke and Sundried Tomato Croquette (853001), 234 Bacon Wrapped Chicken and Pickled Jalapeño Brochette (852006), 240 Bacon Wrapped Tuscan Shrimp with Orange Mostarda (179071), 240 Banh Mi Meatball Skewer (853002), 235 Black Bean and Corn Empanada (853007), 236 Brie and Apricot Puff Pastry (179034), 236 Buffalo Chicken Taco (179035), 236 Caribbean Shrimp with Coconut (179022), 238

Chicken and Waffle Stack (853003), 235 Chicken Tender Provençal with Fig and Tomato (179067), 238 Chorizo Stuffed Medjool Date (179042), 237 Edamame Vegan Potsticker (179070), 233 Herbed Chicken Chao on a Sugar Cane (852002), 240 Indian Chicken Tandoori (179003), 234 Indian Curry Vegan Samosa (852003), 239 Kalua Pig and Pineapple Empanada (852001), 239 Kanpur Vegetable Samosa (179065), 233 Korean BBQ Spring Roll (852007), 238 Korean Beef Bulgogi (179002), 236 Malaysian Whole Shrimp Roll (179021), 239 Manhattan Mini Reuben (179028), 240 Mediterranean Salad on a Stick (179009), 240 Mini Maryland Crabcake (179039), 235 New York Dog (179068), 235 NY Mini Reuben Puff (852004), 240 Peking Duck Roll (179010), 233 Peruvian Chicken Empanada (853008), 236 Pineapple Adobo Carnitas Flatbread (853006), 235 Pork and Shrimp Siu Mai (852009), 237 Premium Vegetable Siu Mai (853005), 235 Quiche Collection, Assorted (179069), 233 Scallops and Bacon on a Skewer (853004), 237 Sesame Seed Chicken Brochette (852005), 240 Sicilian Caponata (179013), 234 Smoky Chipotle Hummus Pillow (851003), 233 Spanakopita (179012), 233 Spinach and Sundried Tomato Spanakopita (852008), 236 Szechuan Beef Satay (179019), 237 Thai Chicken Satay (179004), 233 Wild Mushroom Profiterole (179066), 234 Zesty Lemon Hummus Pillow (851002), 233 HUG/Filigrano HUG/HUG Hüppen,

baked décor, 164 tartlets, 95–106

Ice cream molds, 253 Ice cream sticks, 254 IcEscape, 202 croissants and danish, 203–205 double, 206

doughs, 206 frozen desserts, 210–213

lams (Frutta Prima),

Apricot (607005), 41 Raspberry, Seedless (607006), 41 Raspberry with Seeds (607003), 41 Strawberry (607004), 41

k

Knives, 256

Lace pastes, 135 Lactose-free chocolates, 11 Läderach, 168 amenities, 182–183 chocolate cups, 113–116

petit fours, 188 petite pastry, 189–193 praline boxes, personalized, 184–187 torte triangles, 194 truffle shells, 119 truffles and pralines, 169–177

Lava Cake, Premium Chocolate (IcEscape) (688003), 210 Limestone, Pebbled Inedible (Pastry Ideale) (204265), 256 Liqueur concentrates, gelified (Wolfberger), 61 Lollipop Sticks (Silikomart) (591060), 254

m

Macaron boxes, 259

Macarons (Confiseur), Blackberry (640108), 198 Chateau Collection (640001), 196 Chocolate (640108), 198 Chocolate Macaron Shell (640201), 199 Coffee (640104), 199 Collection #1 (522002), 195 Mini Macaron Collection (640003), 197 Pink Macaron Shell (640202), 199 Pistachio (640105), 199 Raspberry (640103), 199 Salted Caramel (640107), 199 Vanilla (640106), 199 Versailles Collection (570001), 197

Maltosec (Sosa) (672166), 224

Marmalades (Frutta Prima), Apricot (505012), 40

Mango (505084), 40 Orange (582101), 40 Raspberry, Seedless (505010), 40 Red Currant and Raspberry (505083), 40 Strawberry (505086), 40

Marzipan (Felchlin),

Marzipan I:I (750079), 69 White Modeling (750064), 69

Marzipan décor (Arte Piatto),

Carrot (226113), 163 Happy Anniversary (001053), 162



Happy Birthday (001052), 162 Sacher Diamond (001056), 162

Masdeu, 107–110, 164

Massa, 122–126, 229

Mats, 256, 257

Metallics. See Colors, metallics

Mikados, 154, 158

Mixes, powder/baking (Braun). See also Cream stabilizers

Bienex Florentine (633404), 90 Cheesequick (633105), 89 Coconut Macaroon, Kokosquick (633412), 89 Crème Brûlée (633400), 88 Crème Caramel/Flan (633403), 88 Frio Cold Pastry Cream (633100), 88 Macaron (633104), 83, 89 Meringue, Ovasil (633103), 89 Mousse au Chocolat (2633401), 85 Pate a choux (633101), 90 Sacher Mix Speziale (633410), 83 89 Tarte au Chocolat (633409), 89 White Chocolate Mousse (633402), 85

Mixes, powder/baking (Felchlin), Chocolate Mousse, Maracaibo (750069), 79 Pastry Cream, Hot Process (750073), 79

Mixes, powder/baking (Zürimix), All-Purpose Cookie, Gluten-Free (653004), 81 Brownie (504072), 81 Brownie, Gluten-Free (653001), 80 Chocolate Cake (504071), 81 Chocolate Cake, Gluten-Free (653002), 81 Crème Brûlée (504108), 75 Dark Chocolate Mousse, I-Step (504107), 73 Dark Chocolate Mousse, 2-Step (504103), 74 Dark Chocolate Mousse, Gluten-Free, I-Step (504707), 80 Dark Chocolate Mousse, Sugar-Free, 2-Step (504163), 78 Flan/Crème Caramel (504170), 76 Key Lime Pie Filling Mix (504171), 77 Marshmallow (504156), 77 Neutral Mousse, 2-Step (504101), 74 Neutral Mousse, Gluten-Free, 2-Step (504701), 80 Neutral Mousse, Sugar-Free, 2-Step (504154), 78 Panna Cotta (504110), 75 Pastry Cream, Cold Process (504111), 76 Pastry Cream, Gluten-Free, Cold Process (504711), 80 Pastry Cream, Sugar-Free (504164), 78 Pot de Crème au Chocolat (504109), 75 Raspberry Mousse, I-Step (504112), 73 Strawberry Mousse, I-Step (504113), 73 White Chocolate Mousse, I-Step (504142), 73

White Chocolate Mousse, 2-Step (504104), 74 Yellow Cake (504073), 81 Yellow Cake, Gluten-Free (653003), 81

Molds (Silikomart),

entremet, 251 flexi, 245–247 ice cream, 253 micro, 252 specialty, 248–250

Mousse mixes, 73-74, 78, 79, 85

Müesli (Bio Familia), Birchermüesli (037005), 207 Crunchy Swiss Granola (037014), 207 Original Swiss (037013), 207

n

N.U.T., nut flours, 66 nut pastes, 67, 68 Nut flours (N.U.T.), Almond, Fine Mesh #12 (204157), 66 Almond, Super Fine Mesh #20 (204168), 66 Hazelnut (018042), 66 Pistachio (204164), 66

Nut pastes (Braun), Hazelnut (633315), 68

Nut pastes (Felchlin), Almond I:I (750064), 68 Marzipan, White Modeling (750064), 69 Marzipan I:I (750079), 69 Praline I:I (750083), 68

Nut pastes (N.U.T.), Hazelnut Akcakoca, Unsweetened (501003), 67 Macadamia, Unsweetened (512002), 67 Pistachio, Sweetened (501042), 68 Pistachio, Unsweetened (204168), 67

Nut pastes (Sosa), Almond, Marcona (672201), 68 Almond Pralicroc (672062), 68 Almond Praline Paste à l'Ancienne (672061), 68 Hazelnut Paste with Pieces (672059), 68 Hazelnut Pralicroc (672063), 68 Hazelnut Praline Paste à l'Ancienne (672060), 68 Pistachio (672229), 68 Torrone with Pieces (672065), 69

Nut pastes (Vanini), Purée de Marrons (chestnut purée) (008006), 69

Nuts and seeds (Andre Bollier), Almonds, Dark Chocolate Covered (512007), 183 Almonds, Milk Chocolate Covered (512006), 183 Nuts and seeds (Sosa),

Almond Crocanti (672055), 65, 161 Almonds, Cantonese Caramelized (672054), 64 Almonds, Roasted Marcona (672050), 64 Hazelnut Crocanti (672056), 65 Hazelnuts (pieces), Cantonese Caramelized (672844), 64 Hazelnuts (whole), Cantonese Caramelized (672052), 64 Pecans, Cantonese Caramelized (672835), 64 Sesame Seeds, Black, Cantonese Caramelized (672058), 65, 161 Sesame Seeds, Cantonese Caramelized (672057), 65, 161

0

Orchid, 18–22 Ordering policy, 260–261

р

Pastes, fruit. See Fruit pastes Pastes, nut. See Nut pastes

Pastes, nuc. occ (vid pastes) Pastes, specialty (Braun), Amaretto, Royal (633310), 52 Black Forest Kirsch (633309), 52 Caramel (633300), 53 Mocha Paste (633305), 53 Rum (633303), 52

Pastes, specialty (Felchlin), Caramel Brulee with Fleur de Sel (750067), 53 Caramel Cream (750068), 53 Gusto Ricco (750055), 53

Pastes, specialty (Pastry Ideale), Cocoa, Unsweetened (4.4 lbs/2 kg) (505002), 22, 53 Cocoa, Unsweetened (22 lbs/10 kg) (505056), 22, 53

Pastry, petite. See Petite pastry Pastry bags and tubes, 255

Pastry cups and boxes, 258–259

Pastry essentials, Arctic White Snow (Arte Piatto) (086001), 229 Poured Fondant, White (Massa) (503002), 229 Whipped Cream Stabilizer (Braun) (633011), 229

Pastry essentials (Pastry Ideale), Cobasan Whipped Cream Stabilizer (018017), 229 Coccoa Butter Spray (586053), 229 Ice Cream Stabilizer (204219), 229 Jilk Cake Emulsifier (023001), 229 Limestone, Pebbled Inedible (204265), 256 Sheet Gelatin, Bronze (018039), 227 Sorbet Stabilizer (204222), 229

Pastry essentials (Silikomart), Air Mat, Large (591108), 256 Fiberglass Mat (591109), 256 Silkmat (591030), 256 Pastry essentials (Sosa), Ascorbic Acid (672172), 227 Citric Acid (672172), 227 Coconut Sugar (672003), 227 Dry Sec (672168), 256 Muscovado Sugar (672001), 227 Palm Sugar (672002), 227 Prosorbet 100 Cold (672163), 228 Prosorbet 100 Cold (672164), 228 Tartaric Acid (672170), 228

Pastry Ideale,

cocoa pastes, 22, 53 colors, 130–135 decoration spray, 165 fillings, 47 glazes, 42 pastry essentials, 227, 229, 256 pectin powders, 222 sugars, technical, 225–226

PCB Creation, 138 chocolate cups, 112–113 décor, 142–156 transfer sheets, 139–141

Pectins. See Gelling agents

Perles (PCB Creation), 155

Petit four collections (Läderach), 188

Petit four cups, chocolate, 112–114

Petit four cups, paper, 258

Petite pastry (Läderach), Amaretto (004008), 193 Arbon Collection (004268), 189 Brissago Collection (004271), 192 Carré Collection (006521), 191 Dulce Collection (006028), 190 Florentine Square (004019), 193 Lemon Tart (004015), 193 Modern Expressions (Collection) (004372), 189 Spitzbueb (004009), 193 Truffle Barquette (004020), 193 Uptown Collection (006011), 191 Zürich Collection (004427), 190

Petite pastry cups, paper, 258

Phyllo purses (IcEscape), Caramelized Apple (598002), 211 Cherry Cheesecake (598003), 211 Dark Chocolate (598001), 211 Wild Berry Cheesecake (598004), 211

Ponthier, 26-29

Powder mixes. See Mixes, powder/baking Praline Collection, I (Ewald Notter) (004369), 169

Pralines (Confiseur),

Brussels Praline Collection (649002), 179 Classic Belgian Collection (649001), 180 Triomphe Collection (640302), 178

Pralines (Läderach),

Almond Praline (006104), 176 Baroque Praline Collection (006501), 174 Bourbon Vanilla Praline (006106), 176 Cappuccino Praline (006101), 176 Caramel Triangle Praline (006017), 176 Champagne Strawberry Praline (006100), 176 Geneva Praline Collection (004263), 170 Haute Praline Collection (004013), 170 Hazelnut Almond Crunch Praline (006105), 176

- Honey Almond Praline (006103), 176 Lugano Praline Collection (004266), 171 Mini Davos Praline Collection (004262), 174 Mini Modern Praline Collection (004414), 175 Renaissance Praline Collection (006502), 173 Signature Alps Praline Collection (006024), 172 Tri-Layer Praline (006102), 176
- Pralines, personalized (Läderach), Dark Chocolate (204285), 184 Milk Chocolate (204283), 184 Praline/truffle boxes, personalized (Läderach), 184–187

r

Rappés. See Fruit rappés Regal, 106–107, 111, 113–119 Returns, 261

Ruffle rolls (Arte Piatto),

Dark Vanilla (501012), 165 Gianduja Dark (505011), 165 "La Girolle" Ruffle Maker for (501019), 165 White Marble (501013), 165

S

Sandro Vanini, 35, 38, 241

Sauces, dessert, 37 Savoir Fare hors d'oeuvres, 232–240

Savory specialties,

Fig Mostarda Purée (Sandro Vanini) (008044), 241 Potato Air Bag (Sosa) (672116), 241 Protempura (Sosa) (672200), 241 Quince Mostarda Purée (Sandro Vanini) (008045), 241

Seeds. See Nuts and seeds

Shells. See Chocolate cups; Cornets; Egg shells; Tartlets; Truffle shells

Showpiece tools, 257

Silica gel, 256

Silicone mold kits, 257

Silikomart, 244 macaron boxes, 259 mats, 256 molds, 245–253 sticks, 254

Sosa, 216

airing agents, 218 aromas, 57–58 charging agents, 224 dairy, dried, 34 emulsifiers, 217 fruit products, 30–31, 49 nut pastes, 68–69 nuts and seeds, 65 pastry essentials, 227–229 silicone mold kits, 257 spherification, 223 sprinkle décor, 159–161 technical sugars, 225–226 thickeners and gelling agents,

219-222

Spatulas, 256

Spherification (Sosa), Alginat (672158), 223 Clorur (672159), 223 Gluconolactat (672160), 223 Ingredients Kit (672230), 223 pH Kit (672161), 223 Tools Kit (672231), 223

Sprinkle décor (Arte Piatto), Black Forest Shavings (506001), 157

Chocolate Coffee Bean (016001), 157 Croquant Large (505031), 157 Croquant Milk Chocolate (204262), 157 Croquant Small (505027), 157 Croquant White Chocolate (204263), 157 Dark Chocolate Covered Croquant (204261), 157 Dark Chocolate Micro Drops (593009), 158 Dark Chocolate Mini Curls (650002), 158 Dark Chocolate Mini Shaving (593004), 158 Decor Chips (506002), 157 Flaketine Crunch Flecks (515001), 158 Milk Chocolate Mini Curls (650001), 158 Pink Chocolate Mini Curls (650008), 158 Vermicelli Dark Truffle (505028), 157 Vermicelli Milk Truffle (505034), 157 Vermicelli White Truffle (505030), 157 White Chocolate Mini Curls (650003), 158 White Milk Small Mikado (593002), 158 White Shavings (506003), 157 Sprinkle décor (Braun),

Candy Crunch (633405), 158 Sprinkle décor (Felchlin),

Chocolate Shavings, Dark (750020), 159 Chocolate Shavings, White (750023), 159 Cocoa Nibs 1.1# (750003), 23, 159 Cocoa Nibs Caramelized (750002), 23, 159 Croquantine, Flaky Wafers (750080), 159 Xocoflakes Wafer Grenada 38% (750058), 159

Sprinkle décor (Sosa),

Almond Crocanti (672055), 65, 161 Brownie Pieces (672047), 161 Chocolate Cookie Pieces (672046), 160 Chocolate Peta Crispy (672031), 160 Cocoa Nib, Cantonese Caramelized (672048), 23, 159 51% Chocolate Peta Crispy (672032), 160 Fizz Powder (672199), 161 Hazelnut Crocanti (672056), 161 Milk Chocolate Peta Crispy (672033), 160 Neutral Peta Crispy (672030), 160 Rose Petals, Freeze Dried (672075), 161

Rose Sugar (672026), 160 Sesame Seeds, Black, Cantonese-Style Caramelized (672058), 161 Sesame Seeds, Cantonese-Style Caramelized (672057), 161 Sparkling Crispy Peta Powder (672043), 160 Speculoos Cookie Pieces (672045), 160 Strawberry Sugar (672023), 160 Violet Blossoms, Freeze Dried (672076), 161 Violet Sugar (672027), 160 White Chocolate Peta Crispy (672034), 160

Yopopping (672037), 160 Sprinkle décor, chocolate croquant (PCB Creation),

Blue (616896), 156 Bronze (616808), 156 Gold (616807), 156 Light Green (616846), 156 Orange (616895), 156 Pink (616833), 156 Purple (616834), 156 Red (616806), 156 Silver (616810), 156

Stabilizers, 87, 229

Sugar (Sosa),

Coconut (672003), 227 Muscovado (672001), 227 Palm (672002), 227

Sugar, technical (Pastry Ideale), Glucose (505092), 225 Glucose Powder (504053), 225 Inverted Sugar (505093), 226

Sugar, technical (Sosa),

Cremsucre Paste (672020), 225 Dextrose Powder (672013), 225 Fructose Powder (672005), 225 Glucose Powder (672012), 225 Granulated Sorbitol (672014), 226 Liquid Fruit Sugar (672022), 226 Liquid Sorbitol Paste (672022), 225 Maltitol Powder (672008), 225 Maltodextrin Powder (672006), 226 Trehalose Powder (672007), 225

Sugar décor,

Venuance Sugar Crystals (22 lbs/10 kg) (204165), 165 Venuance Sugar Crystals (55 lbs/25 kg) (093001), 165

Sugar décor (Arte Piatto),

Arctic White Snow (086001), 229 Candied Violet Petals (581107), 162 Crystallized Rose Fragments (581001), 162 Crystallized Violet Fragments (581003), 162

Flower Assortment (136009), 162

Sugar décor (Frutta Prima), Jelly Slices Lemon Small (012014), 163 Jelly Slices Lime Small (012015), 163 Jelly Slices Orange Small (012013), 163

Sugar-free,

couverture bar, 10 fruit purées, 27, 28, 29 mousse and pastry cream mixes, 78

t

Tartlets, gluten-free (Regal),

Neutral, Mini Round (651004), 106 Sweet, Medium Round (651003), 106 Sweet, Mini Round (651002), 106

Tartlets, neutral (HUG), Neutral, Assorted, Mini (009084), 106

Neutral, Mini Round (009081), 106 Tartlets, savory (Felchlin),

Friandise (750062), 103 Tartlets, savory (Filigrano HUG),

Savory, Straight-Edge, Medium Round (009214), 103 Savory, Straight-Edge, Mini Rectangle (009231), 103 Savory, Straight-Edge, Mini Round (009211), 103 Savory, Straight-Edge, Mini Square (009227), 103

Tartlets, savory (Heritage),

Savory, Straight-Edge, Extra-Large Round (004310), 104 Savory, Straight-Edge, Large Round (004405), 103 Savory, Straight-Edge, Medium Round (004404), 103

Tartlets, savory (HUG),

Olive and Rosemary, Mini Round (009080), 103 Ouiche Shell. Mini Round (009018), 103 Savory, Elegance, Medium Square (009071), 104 Savory, Large Round (009095), 104 Savory, Medium Square (009092), 104 Savory, Scalloped Edge Shell, Large Round (009046), 105 Savory, Scalloped Edge Shell, Medium Round (009045), 104 Savory, Straight-Edge, Extra-Large Round (009216), 105 Savory, Straight-Edge, Large Round (009213), 105 Savory, Straight-Edge, Medium Round (009075), 103 Tomato and Basil, Mini Round (009088), 103

Tartlets, sweet (Felchlin),

Dessert Pâtisse (750060), 102 Mignardise (750061), 102 Pâtisse (750059), 102

Tartlets, sweet (Filigrano HUG), Chocolate, Straight-Edge, Extra Large Round (009116), 100 Chocolate, Straight-Edge, Large Round (009113), 99 Chocolate, Straight-Edge, Medium Rectangle (009132), 98 Chocolate, Straight-Edge, Medium Round (009114), 97 Chocolate, Straight-Edge, Mini Rectangle (009131), 96 Chocolate, Straight-Edge, Mini Round (009111), 95 Chocolate, Straight-Edge, Mini Square (009127), 95

Sweet, Straight-Edge, Extra Large Round (009016), 100



Sweet, Straight-Edge, Large Round (009013), 99 Sweet, Straight-Edge, Medium Rectangle (009032), 98 Sweet, Straight-Edge, Medium Round (009014), 97 Sweet, Straight-Edge, Medium Square (009022), 97 Sweet, Straight-Edge, Mini Rectangle (009031), 96 Sweet, Straight-Edge, Mini Round (009011), 95 Sweet, Straight-Edge, Mini Square (009027), 95

Tartlets, sweet (Heritage),

Black Cocoa, Straight-Edge, Extra-Large Round (004588), 102 Black Cocoa, Straight-Edge, Large Round (004503), 100 Black Cocoa, Straight-Edge, Medium Round (004502), 97 Black Cocoa, Straight-Edge, Mini Round (004509), 95 Chocolate, Straight-Edge, Extra-Large Round (004388), 102 Chocolate, Straight-Edge, Large Round (004403), 99 Chocolate, Straight-Edge, Medium Round (004402), 96 Graham Cracker, Straight-Edge, Large Round (004407), 100 Graham Cracker, Straight-Edge, Medium Round (004406), 96 Graham Cracker, Straight-Edge, Mini Round (004609), 95 Hazelnut, Straight-Edge, Extra-Large Round (004507), 102 Hazelnut, Straight-Edge, Large Round (004506), 101 Hazelnut, Straight-Edge, Medium Round (004505), 97 Hazelnut, Straight-Edge, Mini Round (004504), 95 Sweet, Straight-Edge, Extra-Large Round (004357), 101 Sweet, Straight-Edge, Large Round (004390), 99 Sweet, Straight-Edge, Medium Round (004356), 96 Sweet, Straight-Edge, Mini Round (004409), 95

Tartlets, sweet (HUG),

Chocolate, Large Round (009094), 100 Chocolate, Medium Round (009063), 98 Chocolate, Medium Square (009091), 99 Chocolate, Mini Round (009082), 95 Chocolate, Royal Straight-Edge, Round (009074), 96 Chocolate, Straight-Edge, Medium Round (009085), 97 Chocolate, Straight-Edge, Mini Round (009111), 95 Dark Chocolate Basket Shell (009062), 101 Sweet, Elegance, Medium Square (009061), 97 Sweet, Large Boat-Shaped (009044), 101 Sweet, Large Round (009093), 99 Sweet, Medium Round (009040), 98

Sweet, Medium Square (009090), 99 Sweet, Mini Round (009083), 95 Sweet, Mini Square (009108), 96 Sweet, Royal Straight-Edge, Round (009073), 96 Sweet, Scalloped Edge, Large Round (009042), 101 Sweet, Scalloped Edge, Medium Round (009041), 100 Sweet, Scalloped Edge, Mini Round (009096), 95 Sweet, Straight-Edge, Medium Round (009086), 97 White Coated, Medium Round (009030), 98 White Coated, Scalloped Edge, Large Round (009043), 101

Thickeners (Sosa),

Arabic Gum (672137), 220 Gelcrem Cold (672136), 220 Gelcrem Hot (672135), 220 Gelespessa (672132), 219 Guar Gum (672140), 220 Locust Bean Gum (672138), 220 Promochi/Kuzu (672143), 219 Xanthan Gum (672131), 219 Xanthan Gum, Clear (672132), 219

Tools and equipment. See also Molds

chocolate writing, 22 displays and holders, 111, 119, 254 egg shells holder, 111 knives and spatulas, 256 mats, 256, 257 pastry bags and tubes, 255 ruffle maker, 165 showpiece, 257 spherification, 223

Torte triangles (Läderach), 194

Transfer sheets (PCB Creation), Artifice (616863), 140 Aster (616869), 140 Clear, Full Pan (616379), 139 Clear, Half Pan (616380), 139 Confetti, for Fondant (616876), 141 Dahlia Roses (616871), 141 Geometrical Cubes White (616872), 141 Gold Spiral (616855), 139 Green Classique (616875), 141 Green Waves (616873), 141 Guitare Sheet (616911), 139 Heart To Heart (616854), 139 Leaves, for Fondant (615566), 141 Les Points (616868), 140 Mille-Feuille, for Fondant (615461), 141 Multicolor Stripes (616858), 140 Neutral Rolls, 139 Ocean Bubbles (616862), 140 Orange Crush (616860), 140 Paris Or (616874), 141 Pondichery (616866), 140 Red Glitter (616861), 140 Rococo (616859), 140 Rond Bronze Printed Baking Sheet (615374), 141 Rouge Envoutant (616867), 140 Safari (616870), 141 Savane (616865), 140

Savane Printed Baking Sheet (615353), 141 Tree Twigs (616856), 139 Voulez-Vous (616864), 140 Wave Chain (616857), 139

Truffle boxes/tubes, 259

Truffle shells (Läderach), Metal Filling Tray for (004149), 119 Metal Sealing Tray for (004150), 119 Milk Chocolate (004118), 119 Semisweet Chocolate (004120), 119 Semisweet Chocolate, Large (580105), 119 White Chocolate (004121), 119 Truffle shells (Regal),

Milk Chocolate, Mini (580402), 119 Semisweet Chocolate, Mini (580401), 119 White Chocolate, Mini (580403), 119

Truffles (Confiseur), Orchid Truffle Collection #1 (597001), 180 Orchid Truffle Collection #2 (597002), 179

Truffles (Läderach). See also Praline/ truffle boxes, personalized

Dark Chocolate Truffle (004032), 177 Geneva Truffle Collection (004264), 171 Henna Truffle Collection (006503), 173 Lugano Truffle Collection (004267), 172 Milk Chocolate Truffle (004030), 177 Mini Davos Truffle Collection (004413), 175 Mosaic Collection (006033), 169 Passion Fruit Truffle (004377), 177 White Chocolate Truffle (004031), 177

V

Vanilla. Vanilla Bean Compound (011101), 48 Vanilla Bean Extract, Pure Tahitian (596103), 59 Vanilla Bean Marinade (069001), 59 Vanilla Bean Powder (204156), 59 Vanilla Beans (Original), Tahitensis from Tahiti, Grade A, Long (596102), 59 Vanilla Beans (Stylized), Planifolia from Indonesia, Grade A, Long (590101), 59 Vanilla Beans (Stylized), Tahitensis from Papua New Guinea, Short (590102), 59 Vanilla Paste (011033), 51

Vanini chestnut purée, 69

Vegetables, dried, Carrot Powder (672069), 34 Corn, Freeze Dried (672204), 34 Corn Powder (672072), 34 Red Beet Powder (672073), 34 Tomato Flakes (672071), 34 Tomato Powder (672070), 34

Venuance Sugar Crystals, 165 Verrines (IcEscape), 210 Vessels. See Chocolate cups; Cornets; Egg shells; Tartlets; Truffle shells

Vessels, specialty (Masdeu),

Cream Puff, Large (589202), 108 Cream Puff, Mini (589206), 108 Éclair, Large (589201), 108 Éclair, Mini (589205), 108 Patty Shell, Large Round (589207), 108 Patty Shell, Mini Round (589204), 108 Puff Pastry Flat Shell, Mini Daisy (589208), 108 Puff Pastry Tartlet, Large (589210), 108 Puff Pastry Tartlet, Medium (589209), 108 Rolled Tuile Chocolate Coated, Large (589043), 107 Rolled Tuile Chocolate Coated, Mini (589042), 107 Rolled Tuile Chocolate Coated with Almonds, Mini (589044), Waffle Cup Chocolate Coated, Large (589045), 107 Waffle Cup Chocolate Coated, Mini (589041), 107

Vessels, specialty (Regal), Cannoli Shell, Mini (683003), 107

W

Wolfberger, 39, 55, 60, 61

Ζ

Zürimix, 72 I-step and 2-step mixes, 73–74 custard mixes, 75–76 specialty mixes, 77 sugar-free mixes, 78

weight

| 0 | | | | | | | |
|-----------|-------------|-------------|-----------|-------|--------|--------|---------|
| Kilograms | U.S. Pounds | U.S. Pounds | Kilograms | Grams | Ounces | Ounces | Grams |
| - I | 2.21 | 1 | 0.45 | 1 | 0.04 | 1 | 28.35 |
| 2 | 4.41 | 2 | 0.91 | 2 | 0.07 | 2 | 56.70 |
| 3 | 6.61 | 3 | 1.36 | 3 | 0.11 | 3 | 85.05 |
| 4 | 8.82 | 4 | 1.81 | 4 | 0.14 | 4 | 113.40 |
| 5 | 11.02 | 5 | 2.27 | 5 | 0.18 | 5 | 141.75 |
| 6 | 13.23 | 6 | 2.72 | 6 | 0.21 | 6 | 170.10 |
| 7 | 15.43 | 7 | 3.18 | 7 | 0.25 | 7 | 198.45 |
| 8 | 17.64 | 8 | 3.36 | 8 | 0.28 | 8 | 226.80 |
| 9 | 19.84 | 9 | 4.08 | 9 | 0.32 | 9 | 255.15 |
| 10 | 22.05 | 10 | 4.54 | 10 | 0.35 | 10 | 283.50 |
| 20 | 44.09 | 20 | 9.07 | 20 | 0.71 | 20 | 566.99 |
| 30 | 66.14 | 30 | 13.61 | 30 | 1.06 | 30 | 850.49 |
| 40 | 88.18 | 40 | 18.14 | 40 | 1.41 | 40 | 1133.98 |
| 50 | 110.23 | 50 | 22.68 | 50 | 1.76 | 50 | 1417.48 |
| 60 | 132.28 | 60 | 27.22 | 60 | 2.12 | 60 | 1700.97 |
| 70 | 154.32 | 70 | 31.75 | 70 | 2.47 | 70 | 1984.47 |
| 80 | 176.37 | 80 | 36.29 | 80 | 2.82 | 80 | 2267.96 |
| 90 | 198.42 | 90 | 40.82 | 90 | 3.17 | 90 | 2551.46 |
| 100 | 220.46 | 100 | 45.36 | 100 | 3.53 | 100 | 2834.95 |

length

temperature °F °C Centimeters Inches Inches Centimeters °C °F 0.39 2.54 -10 -23 -20 -4 T. 5.08 0.79 -18 -10 1.18 7.62 -12 1.52 10.16 -7 1.97 12.70 2.36 15.24 2.76 17.78 20.32 3.15 3.54 22.86 3.94 25.40 7.87 50.80 11.81 76.20 15.75 101.60 19.69 127.00 23.62 152.40 177.80 27.56 31.50 203.20 228.60 35.43 39.37 254.00

liquid volume

| Liters | U.S. Gallons | U.S. Quarts | U.S. Gallons | Liters | U.S. Quarts | Liters |
|--------|--------------|-------------|--------------|--------|-------------|--------|
| I | 0.26 | 1.06 | 1 | 3.79 | 1 | 0.95 |
| 2 | 0.53 | 2.11 | 2 | 7.57 | 2 | 1.89 |
| 3 | 0.79 | 3.17 | 3 | 11.36 | 3 | 2.84 |
| 4 | 1.06 | 4.23 | 4 | 15.14 | 4 | 3.79 |
| 5 | 1.32 | 5.28 | 5 | 18.93 | 5 | 4.73 |
| 6 | 1.59 | 6.34 | 6 | 22.71 | 6 | 5.68 |
| 7 | 1.85 | 7.40 | 7 | 26.50 | 7 | 6.62 |
| 8 | 2.11 | 8.45 | 8 | 30.28 | 8 | 7.57 |
| 9 | 2.38 | 9.51 | 9 | 34.07 | 9 | 8.52 |
| 10 | 2.64 | 10.57 | 10 | 37.85 | 10 | 9.46 |
| 20 | 5.28 | 21.13 | 20 | 75.71 | 20 | 18.93 |
| 30 | 7.93 | 31.70 | 30 | 113.56 | 30 | 28.39 |
| 40 | 10.57 | 42.27 | 40 | 151.42 | 40 | 37.85 |
| 50 | 13.21 | 52.83 | 50 | 189.27 | 50 | 47.32 |
| 60 | 15.85 | 63.40 | 60 | 227.13 | 60 | 56.78 |
| 70 | 18.49 | 73.97 | 70 | 264.98 | 70 | 66.24 |
| 80 | 21.13 | 84.54 | 80 | 302.83 | 80 | 75.71 |
| 90 | 23.78 | 95.10 | 90 | 340.69 | 90 | 85.17 |
| 100 | 26.42 | 105.67 | 100 | 378.54 | 100 | 94.64 |





