



CHOCOLATE | ICECREAM | BAKERY





EGGLESS CAKE CONCENTRATE

Celebre eggless cake concentrates have been designed by maintain a balance between traditional manufacturing methods and current techniques by a careful selection of raw materials & flavours.

Eggless Cake Concentrate - Vanilla	2 kg	2 kg
Eggless Cake Concentrate - Chocolate	2 kg	2 kg
Eggless Muffin Concentrate	-	
EMC 001	-	2 kg
EMC 002	-	2 kg
EMC 003	-	2 kg

EGGLESS CAKE PREMIX

Get the finest Egg free sponge, with our Celebre Eggless Sponge Premix. Our user friendly recipe guarantees the best results.

Eggless Cake Premix - Vanilla	1 kg	3 kg
Eggless Cake Premix - Dark	1 kg	3 kg



RED VELVET PREMIX

Super Moist Red Velvet

The Most Amazing Red Velvet Cake recipe is moist, fluffy, and has the perfect balance between acidity and chocolate. Top it off with cream cheeses frosting for the perfect Red Velvet Cake you've been dreaming of!

1 kg

3 kg

Classic Red Velvet

This is the best red velvet cake you'll ever have. This classic cake is unbelievably moist, fluffy, flavourful, and perfectly red. It's the real thing!

1 kg

3 kg

EGGLESS MOLTEN LAVA PREMIX

Molten chocolate lava cake or volcano cake as some call it, is one of the most delicious chocolate desserts.

Molten Choco Lava Cake Premix

3 kg

Red Velvet Lava Cake Premix

3 kg



BELGIUM WAFFLE PREMIX

Our indigenously developed flours for making the best Waffles & Cookies.

Belgium Waffle Premix	3 kg
Red Velvet Waffle (Concentrate)	3 kg
Waffle Cone Premix	3 kg



MOUSSE MIX

Our indigenously developed flours for making the Mousse Cake.

Charlotte Powder Neutral (Mousse Premix)	1.5 kg
Charlotte Powder Cheese (Mousse Premix)	1.5 kg

BROWNIE MIX

Our indigenously developed flours for making the best Brownie.

American Brownie Premix (Light)	1 kg	3 kg
Brownie Mix (Dark)	1 kg	3 kg



FLAVOURED & GLAZING GELS

DECORATIVE COLD GLAZE

The variety of glazes allow for more options and opportunity for dessert makers to create a well balanced dessert coatings.

Neutral Geli	1 kg	2.5 kg
Red Velvet	1 kg	2.5 kg
White Geli	1 kg	2.5 kg
Cacao Geli	1 kg	2.5 kg
Caramel Geli	1 kg	2.5 kg
Butterscotch	1 kg	2.5 kg

FLAVOURED COLD GLAZE

A variety of fruit flavored gels to decorate your cakes.

Blueberry	1 kg	2.5 kg
Mango	1 kg	2.5 kg
Pineapple	1 kg	2.5 kg
Kiwi	1 kg	2.5 kg
Raspberry	1 kg	2.5 kg
Strawberry	1 kg	2.5 kg
Orange	1 kg	2.5 kg
Strawberry with Seeds	N/A	2.5 kg
Black Currant	N/A	2.5 kg





FRUIT FILLING

A large variety of ready-to-use fruit fillings with a high fruit content (50%) and excellent taste made from the best whole fruits.

Blueberry	1 kg	2 kg
Classic Blueberry	1 kg	2 kg
Mango	1 kg	2 kg
Pineapple	1 kg	2 kg
Orange	1 kg	2 kg
Raspberry	1 kg	2 kg
Strawberry	1 kg	2 kg
Cherry	1 kg	2 kg



HOT GLAZE

Presenting a superior range of hot concentrated glaze for professional pastry chefs, a useful product of excellent quality!

- High water absorption.
- Freeze and thaw stable.
- Increases the shelf life of sweet dough and fresh fruit decoration when coated.
- Glazes also add a glassine look to fruit pies and tarts and Croissants

MARZIPAN (ALMOND PASTE)

36% pure Almond paste that can be used as icing & also moulded into sweets

Marzipan - 36% Almond

1 kg



DESSERT TOPPINGS

Ready-to-use toppings for decoration and finishing of ice cream & desserts.

Chocolate	1 kg	5 kg
Caramel	1 kg	5 kg
Salted Butter Caramel	1 kg	5 kg
Spicy Butter Caramel	1 kg	5 kg
Butterscotch	1 kg	5 kg



BREAD IMPROVER

Make your Dough Stable & Smooth by using Celebre Bread Improver.

Dx- 100	1 kg
Dx- 300	1 kg
Dx- 500	1 kg

SPECIALITIES

Now Available in
600 Gms



Ready-to-use spreads for Waffles & Cakes. Can also be used as Chocolate Fillings.

Choco Hazelnut Spread	610 gm	1 kg	-
Chocofill Crunchy	-	1 kg	-
Toffee Caramel	630 gm	1 kg	2.5 kg
Pistachio Paste	-	1 kg	-
Dark Ganache	600 gm	1 kg	-
Milk Ganache	-	1 kg	-

WHOLE FRUIT CRUSH / SYRUP



Strawberry	-	1 ltr.	5 ltr.
Pineapple	-	1 ltr.	5 ltr.
Mango	-	1 ltr.	5 ltr.
Red Rose Syrup	750 ml	-	-



FRUIT CRUSH

Ready to use fruit crushes with 25% fruit content. Ideal for use in Beverages, Milk Shakes & Bakery products.

Strawberry	500 ml	1 ltr.	5 ltr.
Apple Butter Scotch	500 ml	1 ltr.	5 ltr.
Litchi	-	1 ltr.	5 ltr.
Kiwi	500 ml	1 ltr.	5 ltr.
Orange	500 ml	1 ltr.	5 ltr.
Pink Guava	-	1 ltr.	-
Ras Malai	-	1 ltr.	-

Blueberry	500 ml	1 ltr.	5 ltr.
Alphonso Mango	500 ml	1 ltr.	5 ltr.
Pineapple	500 ml	1 ltr.	5 ltr.
Green Apple	-	1 ltr.	-
Black Currant	500 ml	1 ltr.	5 ltr.
Raspberry	-	1 ltr.	-

DONUT MIX

Ready To Make Donut premix powder, the perfect solution for the home-made; No Artificial Colours Used. Eggless Vegetarian Donuts. Super Soft and Tasty Donuts



CANDIED FRUITS

Candied orange cubes are cubes of orange cooked in sugar syrup, separated from it and slightly dried. High quality natural candied fruit has a natural taste and orange colour that persists after heat treatment.

Light-Orange

1 kg

5 kg



PLUM CAKE PREMIX

Christmas PLUM CAKE MIX – Rich, moist, totally decadent,. Loaded with fruits, almonds and spices, this plum cake will leave you wanting for more!

SOFTY ICE CREAM PREMIX

Dyo Softy Mix Vanilla Flavour	1 kg
Dyo Softy Mix Chocolate Flavour	1 kg
Dyo Softy Mix Classic Chocolate Flavour	1 kg
Dyo Softy Mix Cheese Flavour	1 kg
Dyo Softy Mix Kulfi Flavour	1 kg
Dyo Softy Mix Mango Flavour	1 kg
Dyo Softy Mix Strawberry Flavour	1 kg
Dyo Softy Mix Salted Butter Caramel Flavour	1 kg

FROZEN YOGHURT PREMIX - 1.5 kg



DRINKING CHOCOLATE POWDER

Celebre presents chocolate powder mix to easily enjoy an instant smooth and chocolatey drink. Celebre Chocolate powder is the perfect way to make milk enjoyable for your children.



500 gm
1 kg



SUGAR PASTE (ROLLING FONDANT)

Colourful rolled fondant ideal for Wedding Cakes
& Children's Birthday Cake

Black	1 kg
Blue	1 kg
Green	1 kg
Pink	1 kg
Red	1 kg
White	1 kg
Yellow	1 kg
Brown	1 kg
Purple	1 kg
Orange	1 kg

CROISSANT MIX

This premix is a creamy-white loose powder with a milky whiff and a salty sweetness. Itching to make flaky, buttery, and delicious croissants.



PISTA PRALINE PASTE

An authentic artisanal nut paste to treat yourself and your loved ones!

This delicious pistachio spread is a twist on the traditional french Praliné recipe

To use as a spread on bread, scones, toasts, pancakes, waffles, crêpes etc. Add in your yogurt for a yummy twist. Fold it into whipped cream to make a silky pistachio filling for tarts and endless other pastry options.



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