



Your Creativity,  
Our ingredients

International Alliance for Ingredients





**Finest Belgian Chocolate for  
Bakery, Pastry & Confectionery**



## Finest Belgian Chocolate

Crafted in Belgium from bean to chocolate.

- Great all-around taste
- Made with sustainable cocoa

Product Name	Description	Packing
Dark Couverture Chocolate 811 (54.5%)	Smooth & well-balanced chocolate with vanilla note.	500gm / 1 kg / 2.5 kg
Milk Couverture Chocolate 823 (33.6%)	Perfect marriage of cocoa, milk & caramel.	500 gm / 1 kg / 2.5 kg
White Couverture Chocolate W2 (28.0%)	Balanced milk and creamy taste with vanilla notes.	1 kg / 2.5 kg
Dark Couverture Chocolate 70-30 (70.5%)	Extra-bitter dark chocolate with a boost of roasted cocoa.	500 gm / 2.5 kg
Dark Couverture 60-40-38NV (60.1%)	Extra-bitter dark chocolate with a boost of roasted cocoa.	10 kg
Dark Power 80 Couverture (80%)	Extra-bitter dark chocolate with a boost of roasted cocoa.	2.5 kg

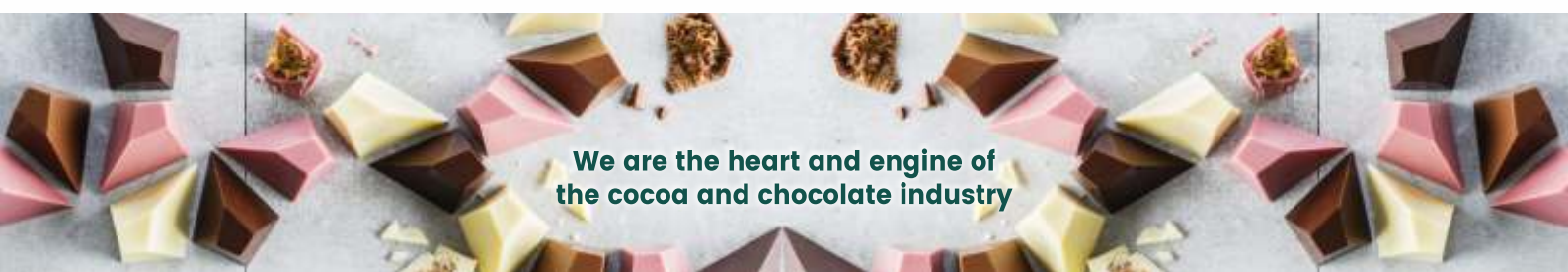
## Chocolate d' Origin

Single Origin Pure Couverture

- Chocolate made from a single variety of Cocoa Beans
- Harvested from one region.

Product Name	Description
Ecuador (70.4%)	Typical Latin American character, fruity combined with notes of rum, whisky & tobacco.
Sao Thome (70%)	Rich-tasting chocolate with flavour peaks of red & yellow fruits.
Madagascar (67.4%)	Intense cocoa taste, notes of raspberries, juniper berries, apricot & bananas.
Brazil (66.8%)	Very intense bitter and sour cocoa flavour. Fruity notes of unripe banana & smoky hints.
Arriba (39%)	Milk chocolate with intense cocoa body & roasted notes, rich creamy & sweet caramel flavours with refreshing fruity nuances.
Java (32.6%)	Caramelised milk chocolate with hints of delicate yellow fruits.

Packing Size: 2.5 Kg Callets



**We are the heart and engine of  
the cocoa and chocolate industry**





## No Added Sugar Chocolate

Pure Chocolate with 100% pure cocoa butter and natural bourbon vanilla.

### Maltitol

Maltitol is a sugar alcohol used as a sugar substitute. It has 75-90% of the sweetness of sucrose and nearly identical properties, except for browning. It is used to replace table sugar because it is half as energetic, does not promote tooth decay, and has a somewhat lesser effect on blood glucose.

Sweetener - Maltitol	Cocoa %
Milk Chocolate (MALCHOC - Milk)	(33.9%)
White Chocolate (MALCHOC - White)	(30.6%)
Dark Chocolate (MALCHOC - Dark)	(53.9%)

## Tintoretto (Chocolate Fillings)

Tintoretto is a basic range of delicious, ready-to-use fat based praline filling, available in a wide variety of flavours.

Tintoretto Basic White
Tintoretto Basic Milk

Packing Size: 5Kg

## Flavoured Chocolate

Pure Flavoured Chocolate

Product Name	Description	Packing
Gold (30.4%)	Well balanced caramel chocolate, with rich notes of toffee, butter, cream & dash of salt.	2.5 kg
Ruby (47.3%)	Intense fruitiness & fresh sour notes.	2.5 kg
Orange (35.4%)	Sweet & Sour notes of Oranges.	2.5 kg







# CALLEBAUT®

BELGIUM 1911



## Truffle Shells

- Dark
- Milk
- White

504 pcs/box / 1.36 kg

## Praline Fillings

Pure creamy fillings & pastes

Hazelnut Praline - PRA 663 (5 kg)
Hazelnut Praline - PRA 660 (1 kg)
Caramel Fill
Pale Gianduja (Milk Choc + Hazelnut)
Pramano

Packing Size: 5Kg

## Specialities

Callebaut offers a selection of high-quality semi-finished product that can be used as an ingredient as well as decoration for many different applications.

Paillete Feuilletine - M7 (French Biscuit Crunch)	2.5Kg
Cocoa Powder (22-24 % Fat)	1Kg & 5Kg
Pure Hazelnut Paste (Sugar Free)	5Kg
Pure Pistachio Paste	1Kg
Cocoa Nibs	800gms

## French Biscuits 2.5 kg

Crumbly mixture of light & sweet biscuit crunch.



## Mycryo Cocoa Butter

Cocoa Butter in powder form.  
Adding just about 2% Mycryo™ to melted chocolate seeds the necessary stable crystals to create perfectly pre-crystallised chocolate conveniently.

600 gm





# HOT CHOCOLATE POWDER



100% pure, dark chocolate in powder. When you're looking to intensify the chocolate flavour of crèmes, mousses, ice creams, fillings and ganache, this chocolate powder may be your first choice. It has a rich and intense dark chocolate flavour and is perfectly soluble – delivering great convenience. It's a great alternative to cocoa powder for the finishing and decoration of cakes, desserts and truffles. Just sprinkle on top of cakes and desserts, or roll truffles and brigadeiros into the powder for a very pleasant chocolate taste – without the bitterness.

## Crispearls™

Mona Lisa, a Barry Callebaut Company, offers Chocolate Crispearls™ which are tiny pearls featuring a crispy heart of toasted biscuits covered in delicious Belgian chocolate. Perfect to add an exciting finishing touch to your desserts or pastries. Can be sprinkled on top of glazed cakes, entremets or desserts to add your elegant touch of pure indulgence. Mixed into chocolate mousse, ice cream or bavarois, the chocolate texture to your desserts and remain crunchy.



Dark Chocolate Coated Cereals	800 gm
Milk Chocolate Coated Cereals	800 gm
White Chocolate Coated Cereals	800 gm
Salted Caramel Flavoured Cocoa Based Cereals	800 gm
Ruby Chocolate Coated Cereals	800 gm
Minimix (Dark, Milk, White Mini Crispearls)	425 gm





# Premium Dark & Milk Couverture Chocolate from the House of Barry Callebaut, Singapore

Today, we pursue the Van Houten legacy with a unique range of ingredients for artisans and chefs. Inspired by cocoa, and ensuring you to sign off your desserts with superior taste and colour.







# PIZZA FLOUR T55 STRONG FLOUR T45 SPECIAL FLOUR



**THE ONLY ITALIAN  
BRAND FOR PIZZA FLOUR,  
CROSSIANT & BREADS  
HAS ARRIVED**

Flour Type 00-La Napoletana X 5Kg Niapolitan Pizza Flour	5 Kg
Flour Type 0-SSP 5 Kg T55-Strong Flour for Ciabatta	5 Kg
Flour Tye 00-SSP X 5 Kg T45- Strong Flour for making Baguette	5 Kg





## PREMIUM CHOCOLATES FROM FRANCE



Cacao Barry is regarded by many professionals in the industry as a premium range and definitely one of the best available. This brand is built on taste and inspiration. The Cacao Barry range of chocolate couverture is produced in France and offers many different and amazing taste profiles, each with its own unique story.

### Chocolate d'Origine (Single Origin)

We make healthy and delicious Chocolate and we only use the finest sourced cacao beans from around the world!

Tanzanie (Dark, Cacao 75%)	2.5 Kg
Saint Domingue (Dark, Cacao 70%)	2.5 Kg
Venezuela (Dark, Cacao 72%)	2.5 Kg
Ghana (Milk, Cacao 40%)	2.5 Kg
Alunga Milk Organic Couverture (Cacao 41%)	5 Kg
Alto El Sol Plantation Dark Chocolate (Cacao 65%)	1 Kg
Ocoa (Dark Cocoa 70%) Dark Couverture Noir	1 Kg
Inaya (Cocoa 65%) Dark Couverture Noir	1 Kg

### Milk, Dark & White Couverture Chocolate

The French brand Cacao Barry® offers a range of high-quality premium chocolate.

Excellence (55%)	Dark	5 Kg
Lactée Barry (35.3%)	Milk	5 Kg
Zephyr Caramel (Cocoa 35%)	Milk	2.5 Kg
Extra-bitter Guayaquil (64%)	Dark	5 Kg
Blanc Satin (29.2%)	White	5 Kg
Favorites Mi-Amere (58%)	Dark	5 Kg



## Pure Cocoa Products

Made with the finest Raw cocoa which has various applications

Plein Arôme Cocoa Powder (22/24 % Fat, 100% Pure Cocoa)	1Kg
CB Grand Caraque (100% Pure Cocoa Mass)	3Kg
Extra Brute (22/24 % Fat, 100% Pure Cocoa)	1Kg

## Specialities

These speciality products add taste, texture & refine the looks of pastries, desserts & confectioneries.

Cara Crakine	1 kg	5Kg
Praline Feuilletine	1 kg	5Kg







## BAKE STABLE FRUIT FILLINGS



### Fruit & Pie Fillings

Dawn Foods takes the ordinary to extraordinary with fruit fillings, toppings ideal for cheese cakes, layered cakes, eclairs, tarts and other desserts.

Red Cherry	Apple	Raspberry	Black Currant
Fruits of the Forest	Orange	Pineapple	Rum & Raisin
Strawberry	Blueberry	Passion Fruit	
Dark Cherry	Lemon	Apricot	

**Packing: 2.7Kg**





This range is a high quality, bake stable range of Fruit Fillings. We have a very extensive range - some of our best sellers are: Blue Berry, Apple, Sour Cherry, Strawberry, Apricot, Raspberry etc.

Our Fruit Fillings are bake stable and have a High fruit content (50%).



Product Name	Packing
Apple Filling	2.7 Kg x 6
Blueberry Filling	2.7 Kg x 6
Dark Cherry Filling	2.7 Kg x 6
Passion Fruit Filling	2.7 Kg x 6
Pineapple Filling	2.7 Kg x 6
Raspberry Filling	2.7 Kg x 6
Red Cherry Filling	2.7 Kg x 6
Strawberry Filling	2.7 Kg x 6







## Premium Ingredients for Bakery & Ice Cream

### NOVITA 2023

Code	Product Name	Packing
14980	Quella Arancia E Mandorle (Orange & Almond)	5.5 kg
14976	Quella Lamponi E Nocciole (Raspberry & Hazelnut)	5.5 kg
18510	Granfrutta Dragonsummer (Dragon Fruit)	5 kg
16096	Instacrumble Neutro Gluten Free	2.5 kg
16097	Instacrumble Red Fruits Gluten Free	2.5 kg
16089	Instacrumble Caramel	2.5 kg
16090	Instacrumble Cacao	2.5 kg
14859	Lavender Cream	4.5 kg
14700A	Funky Malty	6 kg
14357A	Speculoos Pasta	5 kg
15542	Mandorlla Pasta Ciuri Ciuri (Almond Paste)	2.5 kg
8332A	Salted Butter Caramel Powder	2 kg
13109	Pannacotta Powder	1 kg





Item Code	Product Name	Packing in Kg
GRANFRUTTA RANGE (AMBIENT PUREE & PASTE)		
18350	Granfrutta Fragola	5
18351	Grandfrutta Mango Alphonso	5
18352	Grandfrutta Lampone	5
18353	Grandfrutta Melon	5
18359	Grandfrutta Ananas	5
18462	Granfrutta Guapa	5
18493	Granfritta Avocado Party	5
18467	Granfrutta Litchi	5
18510	Grandfrutta Dragonsummer	5

BASE FOR MILK GELATO		
2006	Base 6	2.5
6005	Neutralin	5
2096	Panna Base	2.5
2335	Base 50	2.5
2583	Base Alba	2

BASE FOR ALCOHOL GELATO		
6019	Base Divina	2

BASE FOR FRUIT GELATO		
6012	Base Frutta Frutta (with Fruit Fibres)	2
6003	Gelmix	3
6072	Mec Fibra Plus	1.8
6069	Softin	3.5
6032	Ultragemix	2

HEALTHY RANGE		
2582	Base G Menomeno	1.05
12504	Dia&light `Chocolate1.25	
2669	Base Vegan	1.35
12501	Dia&light `V` Crema (Vanilla)	1.25
8427	Green Tea Matcha	2.5

POWDER PRODUCTS		
8284	Cheese Cake Base	1
8220	Extra Black	1.75
8014	Quark	1
8332a	Salted Butter Caramel Conc.	2
8010	Sweet Mascarpone	2
8011	Yoghin (Yoghurt)	1

CHOCOLATE PRODUCTS		
8208	Chocolate Madagasca-Powder	2
8416	Extra Santo Domingo	1.8
14073	Crema Cacao-paste	6
14022	Gianduja	5.5
8110	Cocoa Miscela	1.5

FLAVOURS FOR PREMIUM MILK ICE CREAM		
<i>Caramels</i>		
14019	Caramel	4.5
14046a	Dolce Latte	3
<i>Coffee</i>		
8142	Coffee Lyophilized	1
14090a	Coffee Extract	3
14792	Quella® Coffee	6
<i>Hazelnuts</i>		
14075a	Nocciola Prima Fine	5
14800	Pasta Nocciola Selection	5

Item Code	Product Name	Packing in Kg
<i>Pistacchio</i>		
14080	Pistacchio Copa D'Oro	5.5
14052	Pure Sicily Pistachio	4
14552	Pistachhio California	4
14452a	Pistachio Pure 100% Sicily	2.1
14755	Pesto Pistacchio Ciuri Ciuri	2.5

<i>Cookies Range</i>		
14271a	Biscottino Paste (Bbiscuit)	4.5
14582	Cookies Black	4.5
14581	Cookies Black Variegato	6
14695	Cookies Spicy	6
14269a	Cookies Variegato	6
14772	Cookies Caramel	6

<i>Almond</i>		
14051	Mandorla Pasta Alla	4

<i>Vanilla</i>		
14229	Vanilla Madagaskar	4.5
14054a	French Vanilla	3

<i>Others</i>		
14037	Azzurro Cielo	5
14008	Bubbly	5
14306	Coconut	4.5
14700a	Funky Malty	6
14764	Crokky	2.8
14015	Malaga	5
14074a	Mint N.C.	3
14245a	Rose Paste	3
14732	Honeycomb	5.5
14338	Tiramissu without Alcohol	4
14089	Whisky Concentrato	4.5
14357a	Pasta Speculoos Concentrata	5
14035a	Mint	3

CONCENTRATED FRUIT PASTES		
18056a	Banana	3
18138a	Banana with Pieces	3
18072a	Black Currant	3
18081a	Blueberry	3
14347a	Cherry Mania Paste	5
18152a	Ginger Lemon	3
18096a	Grapes(Uva)	2.5
18099a	Green Apple	3
18062a	Kiwi	3
22513	Lime	1.5
18154a	Mango Alfonso	3
18038a	Orange-Blood Orange	3
18171a	Orange-Nagpur Orange	3
18061a	Passion Fruit	3
18067a	Peach	3
18057a	Pineapple	3
14206a	Pomegranate	3
18080a	Raspberry	3
18047a	Strawberry C.	3
18031a	Strawberry L	3
18098a	Watermelon	3
18085a	Wildberry	3
18042	Pasta Pera	3
18445	Pasta Fragola Rossa	3

Item Code	Product Name	Packing in Kg
TOPPINGS (VARIEGATO)		
14047	Dolcelatte® Cream	3
18091a	Fior D'arancio New	3
18089a	Fiordi Bosco	3
14168a	Fior D"Mango	5
18073a	Fiordifragola	3
14143	Fiordilampone	4
14719	Fiordizenzero	3
14343	Limetta Variegato (Kaffir Lime)	1.5
14083a	Mecroche	6
14318a	Mecroche Plus	5
14356	Variegato Speculoos Spekulatius	5.5
14373a	Tiramisu Variegato	4
14308	Whisky Variegato	4.5

COPERTURA CHOCOLATE DIPS		
15935	Cop.Caramello Tipo	2.5
15934a	Cop.Fondente Tipo	2.5
15925a	Cop.fragola Tipo	2.5
15926	Cop.limone Tipo	2.5
15922a	Cop.nocciola Tipo	2.5
15923	Cop.pistachio Tipo	2.5
14028	Covering Straciatella	5.5

QUELLA		
14179	Quella	6
14677	Quella Crunchy	5
14729	Quella Dark Chocolate Flavour	1.2
14720a	Quella Pistacchio Crunchy	2.3
14791	Quella Ruby	6
14960	Quella Vaniglia	6
14885	Quella Yogo	6
14792	Quella® Coffee & Crystals	6
14680	Quella® Milky	6
14431	Quellatra	6
14477	Quello	6
14723a	Quello Crunchy	2.3
14735	Sisilian Pistachio Quella	1.2
14856	Quella Dark	6
14724	Quell Altra Crunchy	2.3
14980	Quella Arancia E Mandorle	5.5
14976	Quella Lamponi E Nocciole	5.5







# Flavours from Around the World







## FROZEN FRUITS & PUREES

### FROZEN FRUITS & PUREES

With no added flavours, colours or preservatives, the composition of the fruit purees is totally natural 90% fruit pulp and 10% sugar, or 100% Fruit.

Code	Product Name	Packing
800781	Frozen Apricot Puree	5 x 1kg
800981	Frozen Banana Puree	5 x 1kg
804381	Frozen Blackberry Puree	5 x 1kg
804481	Frozen Blueberry Puree	5 x 1kg
829581	Frozen Chestnut Puree	5 x 1kg
802581	Frozen Coconut Puree	5 x 1kg
805881	Frozen Green Apple Puree	5 x 1kg
803381	Frozen Guava Puree	5 x 1kg
802481	Frozen Lime Green Puree	5 x 1kg
821481	Frozen Lychee Puree	5 x 1kg
803781	Frozen Mandarine Puree	5 x 1kg
803881	Frozen Mango Puree	5 x 1kg
803481	Frozen Morello Cherry Puree	5 x 1kg
805181	Frozen Passion Fruit Puree	5 x 1kg
800881	Frozen Pineapple Puree	5 x 1kg
812381	Frozen Pomegranate Puree	5 x 1kg
803181	Frozen Raspberry Puree	5 x 1kg
805481	Frozen Ruby Peach Puree	5 x 1kg
802881	Frozen Strawberry Puree	5 x 1kg
805581	Frozen William Pear Puree	5 x 1kg

### IQF - INDIVIDUALLY QUICK FROZEN FRUITS

The Ravi Fruit IQF fruit range comes from the Rhone Valley, the Ardeche, Perigord, other European Countries and the Ivory coast, etc. with a strict selections to eliminate any overripe, unripe or damaged fruits.

Code	Product Name	Packing
816981	Frozen Cultivated Blackberry	5 x 1kg
851381	Frozen Wild Blueberries	5 x 1kg
813981	IQF Blackcurrants	5 x 1kg
816081	IQF Pitted Sour Cherry	5 x 1kg
850781	IQF Raspberry	5 x 1kg
830781	IQF Strawberry	5 x 1kg
803481	Morello Cherry	5 x 1kg
814181	Rhubarb Pieces	5 x 1kg



Apricot



Banana



Blackberry



Blueberry



Chestnut



Coconut



Green Apple



Guava



Lychee



Mandarine



Mango



Morello Cherry



Passion Fruit



Pineapple



Pomegranate



Raspberry



Strawberry



William Pear



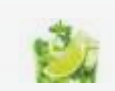
Blackcurrants



Rhubarb



Red Currants



Mojito



Ruby Peach



Lime Green





## Excellence Whipping Cream



**Elle & Vire 35% Cream**

### AN UNRIVALLED NATURAL DAIRY-FRESH TASTE

Ideal to use plain or flavoured with vanilla and whipped, Elle & Vire<sup>®</sup> Excellence 35% Whipping Cream is specially designed for chefs who value taste.

### THE CRÈME DE LA CRÈME

The technical performances of Elle & Vire<sup>®</sup> Excellence Whipping Cream (ideally suited for incorporation in recipes or for dessert decorations) and its exceptional dairy-fresh flavour make it most likely one of the best whipping creams, enhancing the talent & creations of top chefs in fine cuisine.

## Cream Cheese



**Cream Cheese 31.0% Fat**

The Elle & Vire Professionnel<sup>®</sup> French Cream Cheese is a 1 kg cream cheese with a fresh & creamy taste and a smooth & easy-to-work texture.

- Fresh and creamy taste
- French Origin
- Smooth and easy-to-work texture
- Storage: +2°C and +8°C.
- Do not Freeze

## Elle & Vire Extra Dry Butter



Available in  
1kg sheet

Authentic taste and excellent dough plasticity. Made using traditional methods, the Extra Dry Butter (84% fat) is ideal for making Viennese Pastries, Puff Pastry and Croissants.

Made from carefully selected creams, Elle & Vire Professionnel Extra Dry Butter (84% fat) lends a delicious, buttery flavour to your puff pastry. Its high fat content adds a melt-in-the-mouth quality to your puff pastry. Offering high performance, the Extra Dry Butter (84% fat) is particularly easy to work. Its high melting point makes it is extremely heat resistant.

## Mascarpone



Discover Mascarpone, the brand new Elle & Vire product more suitable for Professionals

Elle & Vire Mascarpone: an outstanding innovation for chefs.

Based on its French dairy expertise and proximity with chefs, Elle & Vire has developed UHT Mascarpone with all the qualities of a fresh one.

Easy to work – **Semi-thick texture**  
Easy to store – **1L format**  
A longer shelf-life – **UHT pack**  
Ideal for both **sweet and savoury creations.**

Elle & Vire Mascarpone has been rewarded 2016 Creative innovation of the year - **EUROPAIN INTERSUC.**







Since 1935, the age old family business founded by Nicolas Corman has been working to design, manufacture and market the best functional dairy butters and fats. Thanks to a unique and constantly innovative techniques to control the milk fat. From the tables of the Belgian families, with the Balade and Carlsbourg brands, to the factories of the biggest industrialists and the workshops of the best craftsmen, the Corman products accompany all the uses and all the moments of consumption of butter and cream, everywhere in the world.

## Corman Dairy Butter



Smooth texture with pure butter taste.

All Layered dough (puff pastry, croissant, danish).

With the great taste of fresh cream. Easy to work with, all year round. Consistent quality all year long.

- Packing: 2Kg
- Quantity Per Carton: 5 × 2 Kg

## Corman Sculpture Whipping Speciality

Corman has created SCULPTURE, a new Whipping Speciality to create Stable Decorations with feather light textures!

### EASY AND QUICK TO HANDLE

A whipping specialty that allows you to:

- give free rein to your creativity
- to sign your pastries with finely chiselled decorations

### CAREFULLY SELECTED INGREDIENTS

- 69% buttermilk produced by churning cream.
- 30% vegetable oils contributing to the production of certified sustainable palm oil, offering great stability, excellent hold and a high whipping rate.

Packing: 1ltr.





## FROZEN FRUITS & PUREES

We offer you the choicest frozen fruits & purees for your unique dessert creations.

Product Name	Packing in Kg
<b>FROZEN FRUIT PUREES</b>	
Passion Fruit Puree	1kg x 4
Raspberry Puree	1kg x 4
Pineapple Puree	1kg x 4
Apricot Puree	1kg x 4
Strawberry Puree	1kg x 4
Mango Puree	1kg x 4
Apple Puree	1kg x 4
Banana Puree	1kg x 4
Blackberry Puree	1kg x 4
Blueberry Puree	1kg x 4
Coconut Puree	1kg x 4
Lime Puree	1kg x 4
Mandarine Puree	1kg x 4

<b>FROZEN FRUITS IQF</b>	
Strawberry Frozen	2.5kg x 4
Blackberry Frozen	1kg x 5
Red Currant	1kg x 5
Black Currant Frozen	1kg x 5
Blueberry Frozen	1kg x 5
Blueberry Frozen	10kg x 1
Cranberries Frozen	1kg x 5
Fruit Of Forest Frozen	2.5kg x 4
Raspberry Frozen	2.5kg x 4
Sour Cherry Frozen	1kg x 5
Rhubarb	1kg x 5



### SMOOTHIES

The frozen berries and mixed exotic fruits offer great taste and colour for breakfast, smoothies, fruit pies, jams and more.

### IQF FRUITS

Each fruit is frozen shortly after harvest to guarantee optimum taste & freshness.

### FRUIT PUREES

Our premium fruit purees offer consistent taste & colour for food service, artisan bakery and the food industry.





# OraSi OAT

*Beverage from Italy!*

LACTOSE  
FREE

GLUTEN  
FREE

VEGAN

DAIRY  
FREE

NON GMO



- ✦ 100% Vegan
- ✦ Shelf Life 1 Year
- ✦ Once Opened, Store Refrigerated
- ✦ Once Opened, Use within 5 days
- ✦ Storage: Ambient (Room Temperature)
- ✦ No Off-Taste
- ✦ Heat Stable: Can be used for hot beverages eg. Tea, Coffee, Shakes and Ice Creams
- ✦ Country of Origin: Italy



## European Bread Concentrates

### KRAFTKORN

**Description:** The world famous base mix for great tasting multigrain bread and rolls.

**Usage:** Recommended for Soft Roll, Adventsbrot, Baguette, Toast Bread etc.



### PANE LUCIANE (Foccacia)



**Description:** The versatile premix for the production of Mediterranean specialities.

**Usage:** Recommended for Ciabatta, Foccacia & Mediterranean breads

### GRAINEX (Multigrain)

**Description:** Multi-grain mix of cereals and oil seeds, ideal for texturing and flavouring of bread products.

**Usage:** Recommended for Dark Baguette, Toast etc.



### DIA BAGUETTE



**Description:** Dia Baguette is a product for baguette it has a golden brown colour and typical crispy crust, the distinctive true French flavour.

**Usage:** Recommended for baguettes and ciabatta breads

### ROGGENFIX (Rye Flour)



**Description:** The versatile base mix for the production of rye bread and rolls.

**Usage:** Recommended for Roggenfix rye bread with raisins, Schwarzwälder- Brot, Roggenfix Walnut Ring, Roggenfix Das Urige, Roggenfix Cheese onion



## VX2T (Bread Improver)

**Description:** It is a World class bread improver with a low dosage. It improves the strength, structure & shelf life.

**Usage:** All kinds of Breads, Baguette, Rolls & many more...



## NEROPAN

**Description:** Natural & organic colouring agent in powder form produced from roasted & malted wheat flour.

**Usage:** This product is used for its darkening properties, to add a hint of malt flavor to baked foods, and enhance the aroma



## BEST BROWN BREAD MIX

**Description:** Convenient bread mix containing nutritious grains and sour dough.

**Usage:** Recommended for Pane Focaccia, Wholemeal fruit bread, Best brown bread etc.



## SIMA CAKE MIX

**Description:** SIMA Cake Mix is a powder Cake Mix concentrate. It improves the shelf life & retains moisture enhances the mouth feel.

**Usage:** Production of a wide range of tea cakes, sponge cakes, swiss rolls, pound cakes and muffins.



**Packing:** 1kg & 4Kg

## RED FRUIT CROQUANT

Crunchy almond praline paste, white chocolate, pieces of red fruit (strawberry, raspberry) and waffle pieces. Ready to use. Ideal for chocolates, cakes, ice cream, etc.



# FINE INGREDIENTS FROM SPAIN FOR GASTRONOMY & CULINARY

Freeze Dried Fruit, Texturizers & Speciality Products



Item Code	Product Name	Packing
<b>Animal Gelatine</b>		
58000016	Gelatine Sheet Silver 180	2 kg

<b>Aroma &amp; Compound</b>		
48000400	Vanilla Bourbon Paste	1.5 kg

<b>Bulking Agent</b>		
00100507	Dextrose	750 g
00100620	Maltodextrin 12DE	600 g
00100605	Liquid Glucose	7 kg
00100506	Dextrose	3 kg
00100609	Liquid Glucose	1.5 kg

<b>Charging Agent</b>		
58050030	Maltosec	500 g
100008	Inulina Hot	600 g
100112	Trehalosa	700 g

<b>Emulsifier</b>		
59000016	Powdered Soy Lecithin	500 g
59000009	Sucro Emul	500 g
59000013	Powdered Soy Lecithin PF	2 kg
59000025	Sojawhip	300 g

<b>Extract Powder</b>		
00151002	Yopols Mediterranean	1 kg
47300016	Freeze Dried Beet Root Powder	300 g
52005003	Powdered Smoke Flavouring	500 g

<b>Flour</b>		
45060004	Refined Paw Almond Flavour	1 kg
45060000	Raw Almond Flour	1 kg

Item Code	Product Name	Packing
<b>Fondant</b>		
00100553	Fondant Sugar (paste)	1.5 kg

<b>Freeze Dried Crispies</b>		
44050300	Whole Raspberries	75 g
44050508	Raspberry Crispy	250 g
44050514	Strawberry Crispy 1-3mm	350 g
44050522	Pineapple Crispy (2-10mm)	200 g
44050516	Passion Fruit (2-10mm) Crispy	200 g
00152500	Yocrispy	280 g

<b>Gelling Agent</b>		
58030000	Fruit Pectin Nh	500 g
58050117	Gellan Gum	500 g
58050000	Vegetale Setting Powder	500 g
58050115	Agar Agar	500 g
58030017	Pectina Jaune	500 g
58030026	Pectina 325 Nh 95	500 g
58030012	Pectina Acid Free	500 g
58050016	Alginat	750 g

<b>Juice</b>		
46000118	Lemon Juice Aroma	7 g

<b>Natural Colour</b>		
59400100	Black Powder	20 g

<b>Panko Bread For Fry</b>		
09111002	Panko Flakes	200 g

<b>Potato Starch</b>		
200531	Potatowhip	400 g

Item Code	Product Name	Packing
<b>Stabilizer</b>		
57001010	Procrema 100 Cold	3 kg
57001000	Cold Prosorbet 100	3 kg
02180060	Procrema Cold Home Chef	175 g

<b>Sugar</b>		
00100540	Isomalt Refined	1 kg
00100617	Glucose Powder 33de	600 g
00100615	Glucose In Powder 33ede	3 kg
00100214	Inverted Sugar	1 kg
00100210	Inverted Sugar	7 kg

<b>Thickening Agent</b>		
58050018	Xantan Gum Pure	500 g
58050011	Gelespessa (Xantana Gum)	500 g
58050026	Gelcream Cold	500 g

<b>SF Thickening Agent</b>		
58050039	Gelespessa	2.5 kg

<b>Wet Proof Crispies</b>		
44050906	Raspberry Crispy Wet Proof	400 g
44050900	Yocrispy Wet Proof	400 g
44050904	Strawberry Crispy Wet Proof	400 g
44050902	Passion Fruit Crispy Wet Proof	400 g

<b>Whipping Protein</b>		
00200510	Albumina/albuwhip Pols (Clara)	500 g
200524	Sojawhip	300 g







## FAT SOLUBLE COCOA BUTTER COLOURS & POWDER COLOURS

PCB Creations (France) specializes in high quality pastry decorations and concepts. It offers a large choice of food decorations created by an innovative team of professional designers: finished decorations for chocolates and desserts etc.





## FINEST ITALIAN COCOA BUTTER COLOUR & VELVET SPRAYS







## MACHINERY



There are ice-cream machines and there's Carpigiani. Unrelenting passion for excellence and constant R&D makes Carpigiani products perform at a point that's far beyond benchmarks. Carpigiani machines are built to last and offer consistent performance through their working life. Carpigiani is the world's best selling Gelato equipment brand.

### Pasteurisers & Pasteurisers Cum Ageing Vats



Pasto 30 / 60 XPL/P & 60+60 XPL



Pastomaster  
60 HE

Pastomaster  
180 RTL

Pastomaster  
120 HE

### Soft Ice-Cream Machines

Tre b/p AV EVO &  
Super Tre b/p AV EVO



191 Classic / Steel  
& 193 Classic/ Steel



XVL  
1 Counter PSP



### Batch Freezers



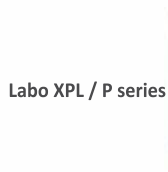
Freeze n Go



Pronto 4/c



Labo & Labotronic HE series



Labo XPL / P series



Labotronic  
HE series



161G



Rainbow3



243 P EVO



We admit, we are guilty of not having brought the silent stalwart of the world of Chocolate earlier. Waste no time. Keep toys and gimmicks aside. There's no substitute for quality, sturdiness and dependability. Your experience, passion, business and Chocolate deserve Chocolate World.



Tempering Machines



Cooling Tunnels



Enrobing Belts



CW-1800 Moulding System



## Vertical Batch Freezer



VBF5M



VBF7



VBF12

## HotmixPRO Vacuum Thermal Mixers



HotmixPRO Gastro



HotmixPRO Master



HotmixPRO Creative



## Induction Vacuum Cookers



RS-20



RS-60



RS-250

## turbofan® Convection Oven



E22M3



E23D3



E27D3



## friulinox Blast Freezers



GF06



GF12



GF15



GF21



GF30



ISA is the world's largest display cabinet manufacturer.  
ISA has display cabinets for Ice Cream, Pastry & Chocolates.  
ISA also has a wide range of Blast Freezers.



FIJI



BERMUDA VIEW



MILLENIUM



CRYSTAL TOWER

## sammic Hand Held Immersion Mixers



XM 12



XM 21



XM 22



XM 31



XM 32



XM 33



XM 51



XM 52



XM 71



## Pastry Cutters & Sprayers



Guitar Cutter



Lira Cutter



Mini Tempering Machine



Tartlet Maker



*International Alliance for Machinery*



Ice Cream Machines



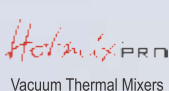
Display Cabinets



Chocolate Machinery



Blast Freezers



Vacuum Thermal Mixers



Induction Vacuum Cookers



Convection Oven



Panning Machines



Pastry Cutters & Sprayers



Hand Held Blenders



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