



PASTRY

PRODUCT CATALOGUE

Discover our product range, a wide variety of quality solutions for Master Pastry Makers

FOR PROFESSIONALS!

by Professionals!

A good recipe is based on ingredients of the finest quality, since nothing is more important than offering great-tasting products to consumers. We pay keen attention to our raw materials as well as their processing, by applying thorough quality control and food safety standards. Our food engineers, expert bakers, and pastry chefs have worked together with our customers to perfect the qualities of the ingredients and to attune finished product recipes for each market's rigorous requirements. We also create tailor-made solutions, fitted specifically for customers' needs and by their specifications.

Our product range represents an ambitious initiative to bring amazing experiences of taste that caters to professionals.

We aim to inspire, by using top quality ingredients, to explore untreated paths in pastry, starting from classical concepts and building from there.

A more tasteful, playful and inciting immersion in the world of pastry, with each little bite.

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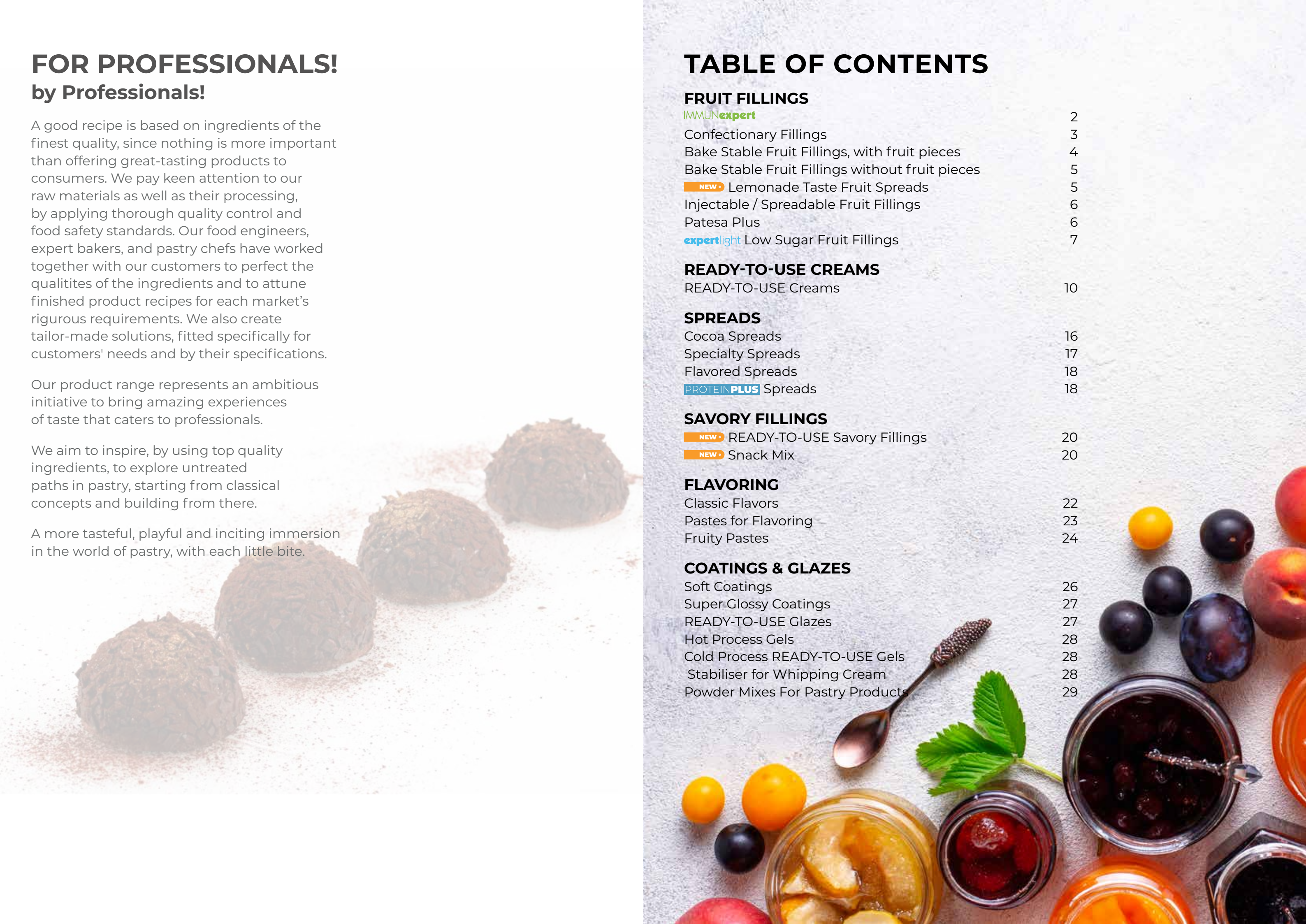
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FRUIT FILLINGS

CONFECTIONARY FILLINGS

Confectionary fillings with a lot of fruit pieces and whole fruits, for filling and decorating pastry products (cakes, tartes, swiss rolls)

BAKE STABLE FRUIT FILLINGS

Bake stable fruit fillings, like paste/jam, for filling of pastry products: croissant, donuts, danish pastry, strudels, rolls etc. Bake stable, freeze/thaw stable.

INJECTABLE FILLINGS

Injectable/spreadable fruit fillings for filling pastry products, after baking (croissant, muffins, cookies, cakes, pancakes)

— Fruit fillings

IMMUNexpert Fruit fillings with superfruits		Fruit content	Packaging
Fruit fillings fortified with vitamins & minerals			
860945	Black Currant & Aronia IMMUNexpert Fortified with vitamin C & Zn - 15% from RDI, with pieces	45%	14 kg bucket
860946	Peach & Apple & Carrots IMMUNexpert Fortified with vitamins A, C & E - 15% from RDI	45%	14 kg bucket
860947	Raspberry & Apple & Carrots IMMUNexpert Fortified with vitamins A, C & E - 15% from RDI	45%	14 kg bucket
860826	Banana & Apple & Carrots IMMUNexpert Fortified with vitamins A, C & E - 15% from RDI	45%	14 kg bucket
Fruit fillings with superfruits			
D596/22	NEW • Patesa Kiwi + Chia Seeds IMMUNexpert	25%	14 kg bucket
D597/22	NEW • Patesa Maracuja + Chia Seeds IMMUNexpert	25%	14 kg bucket
860835	NEW • Patesa Red Fruits & Cranberries IMMUNexpert	42%	14 kg bucket



For filling
and decoration



Bake
Stable



Injectable,
Spreadable



CONFECTIONARY FILLINGS		Fruit content	Packaging
With high fruit content, for filling and decorating confectionery products			
860607	Apricot Smooth texture with high content of fruit pieces	70%	3,5 kg / 6 kg / 14 kg bucket
860611	Black Cherry Smooth texture with high content of whole fruits and fruit pieces	70%	3,5 kg / 6 kg / 14 kg bucket
860552	Blueberry	60 %	3 kg bucket
860609	Blueberry Smooth texture with high content of whole fruits	70%	3,5 kg / 6 kg / 14 kg bucket
860557	Forest Fruit Smooth texture with high content of fruit pieces	60%	3,5 kg / 6 kg / 14 kg bucket
860624	Pomegranate Smooth texture with high content of fruit	40%	3,5 kg / 6 kg / 14 kg bucket
860632	Raspberry	60 %	3 kg bucket
860896	Red Cherry Smooth texture with high content of fruit pieces	70%	3,5 kg / 6 kg / 14 kg bucket
860608	Red Currant Smooth texture with high content of whole fruits	70%	3,5 kg / 6 kg / 14 kg bucket
860563	Sour Cherry Smooth texture with high content of whole fruits and fruit pieces	70%	3,5 kg / 6 kg / 14 kg bucket
860645	Sour Cherry	70 %	6 kg bucket
860578	Strawberry	70%	3 kg bucket
860567	Strawberry	70%	6 kg bucket



BAKE STABLE FRUIT FILLINGS, WITH FRUIT PIECES		Fruit content	Packaging
bake stable filling with high fruit content, for filling and decorating confectionery products			
860521	Apple Fine texture with apple pieces	60%	14 kg bucket
860999	NEW • Apple With grated apples	67 %	20 kg bucket
860513	Apricot Fine texture with apricot pieces	60%	14 kg bucket
860620	Black Cherry Fine texture with cherry pieces	45%	14 kg bucket
860511	Blueberry Fine texture with blueberries	45%	14 kg bucket
860420	Blueberry Smashed fruits	45 %	20 kg bucket
D643/23	NEW • Cherry	70 %	20 kg bucket
860893	NEW • Red Cherry	45 %	12 kg bucket
860077	Forest Fruit	32 %	20 kg bucket
860518	Forest Fruit Fine texture with berries pieces	45%	14 kg / 20 kg bucket
860540	Pumpkin Fine texture with pumpkin pieces	45%	14 kg bucket
860093	Sour Cherry Fine texture with cherry pieces	60%	14 kg / 20 kg bucket
860097	Sour Cherry Viscous mass, with fruit pieces	60%	12 kg / 20 kg bucket
860093	Sour Cherry	60 %	20 kg bucket
860574	Sour Cherry	70 %	20 kg bucket
860921	Sour Cherry	65 %	20 kg bucket
860967	Sour Cherry	40 %	20 kg bucket
860525	Strawberry Fine texture with strawberry pieces	60%	14 kg bucket
860890	NEW • Strawberry With candied cubes	40%	20 kg bucket



BAKE STABLE FRUIT FILLINGS WITHOUT FRUIT PIECES		Fruit content	Packaging
Bake stable fruit fillings, without pieces, jam like consistency			
860506	Apricot Pectin based, with jam texture	45%	14 kg bucket
860514	Apple Pectin based, with jam texture	45%	14 kg bucket
860504	Orange Pectin based, with jam texture	45%	14 kg bucket
860879	NEW • Orange & Ginger With orange cells and orange peel.	60%	
860583	Plum Pectin based, with jam texture	45%	14 kg bucket
860969	Plum	31 %	20 kg bucket
860095	Raspberry Pectin based, with jam texture	45%	14 kg bucket
860095	Raspberry	45 %	12 kg bucket
860635	Raspberry Raspberry jam	25%	14 kg bucket



For filling
and decoration



Bake
Stable



Injectable,
Spreadable

NEW • LEMONADE TASTE FRUIT SPREADS		Fruit content	Packaging
with citric fruits pulp			
D0593/2022	NEW • Patesa Grapefruit	25%	14 kg bucket
D0591/2022	NEW • Patesa Lemon & Mint	25%	14 kg bucket
D0590/2022	NEW • Patesa Lemon	25%	14 kg bucket
D0589/2022	NEW • Patesa Mandarin	25%	14 kg bucket
D0592/2022	NEW • Patesa Elderflower & Lemon	25%	14 kg bucket

INJECTABLE / SPREADABLE FRUIT FILLINGS		Fruit content	Packaging
For filling pastry products, after baking			
860044	Apricot Smooth, viscous texture	15%	14 kg bucket
860519	Elderberry Smooth, viscous texture	15%	14 kg bucket
860069	Forest Fruit Smooth, viscous texture	15%	14 kg bucket



Injectable,
Spreadable

PATESA PLUS		Fruit content	Packaging
Long Life fruit fillings (low WA) injectable and spreadable			
860970	Patesa Plus Apricot	60 %	12 kg bucket
860844	Patesa Plus Amarena	35 %	20 kg bucket
860873	Patesa Plus Apple	35%	20 kg bucket
860666	Patesa Plus Apricot	30%	20 kg bucket
860665	Patesa Plus Cherry	30%	20 kg bucket
860659	Patesa Plus Elderberry Flower	10%	20 kg bucket
860577	Patesa Plus Forest Fruits	35 %	20 kg bucket
860889	Patesa Plus Mango	35%	20 kg bucket
875222	Patesa Plus Orange	35 %	20 kg bucket
875223	Patesa Plus Pomegranate	35 %	20 kg bucket
860657	Patesa Plus Sourcherry	25%	20 kg bucket
860541	Patesa Plus Strawberry	35 %	20 kg bucket

expertlight LOW SUGAR FRUIT FILLINGS With low sugar content (<5%)		Fruit content	Packaging
860984	Blueberry expertlight Fruit filling with pieces, 4% sugars. With sweeteners	45%	14 kg bucket
860409	Forest Fruits expertlight Fruit filling with pieces, 1,9% sugars. With sweeteners	32%	14 kg bucket
860949	Strawberry expertlight Fruit spread, 2,1% sugars. With sweeteners	40%	14 kg bucket
860944	Sour Cherry expertlight Fruit filling with pieces, 5,2% sugars. With sweeteners	60%	14 kg bucket



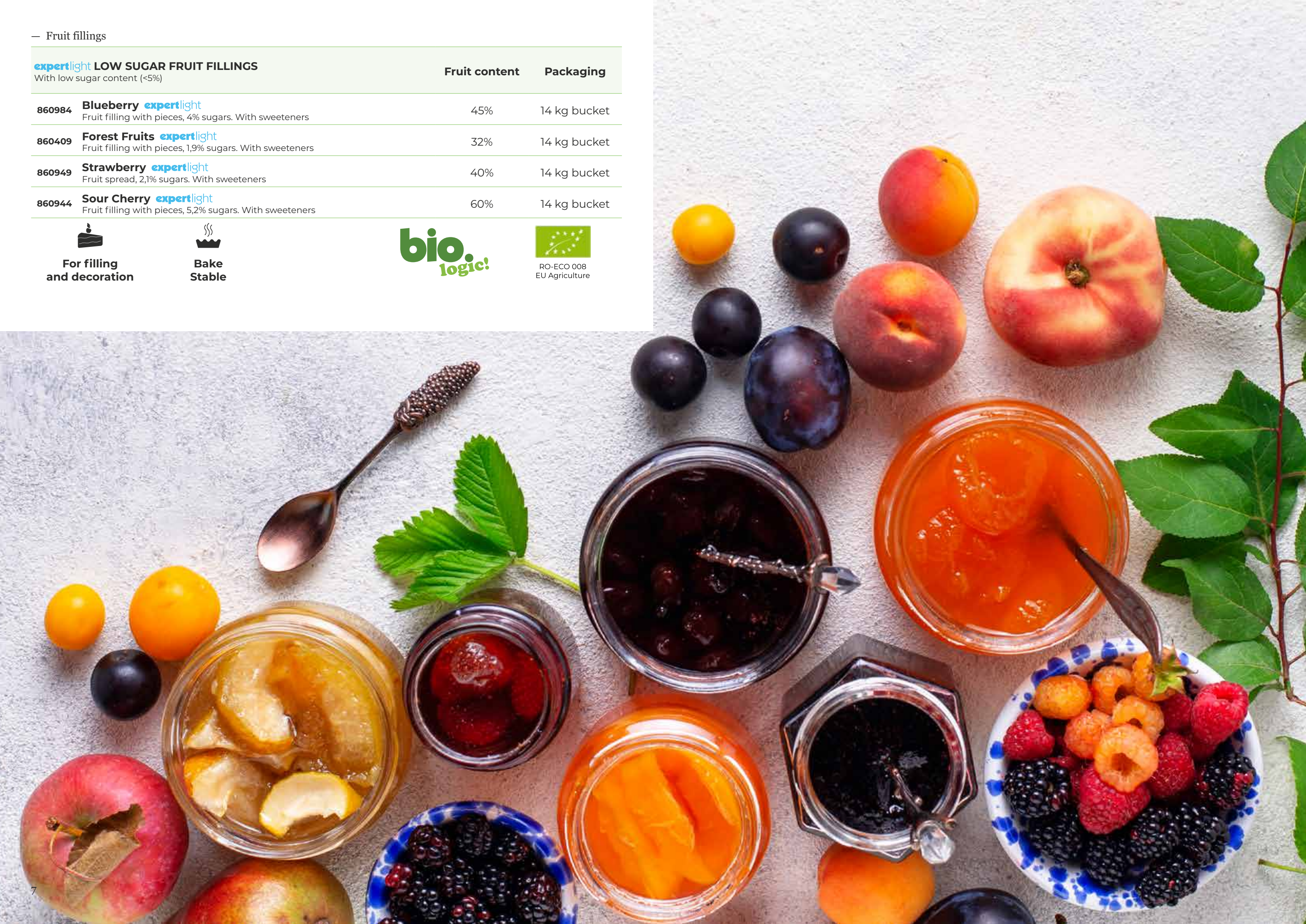
For filling
and decoration



Bake
Stable



RO-ECO 008
EU Agriculture





READY-TO-USE CREAMS

CLASSIC & FRUITY

Ready-to-use creams for filling, depositing and injection in pastry products.

Available in classic, sweet flavors like vanilla, caramel, chocolate etc, but also in fruity version like strawberry, forest berry, or other fruit flavors.

They can be used in multiple applications: directly in pastry or whipped with dairy cream, margarine or butter, as a soft, airy cream for cakes and desserts. Bake and freeze stable

— READY-TO-USE Creams

READY-TO-USE CREAMS		Content	Packaging
Bake and freeze stable, with multiple applications.			
fruity READY-TO-USE creams			
890017	Cremesa Apple	2% fruit	12 kg bucket
890012	Cremesa Apricot	2% fruit	12 kg bucket
890010	Cremesa Forest Fruit	2% fruit	12 kg bucket
890013	Cremesa Lemon	2% fruit	12 kg bucket
890097	Cremesa Raspberry	2% fruit	20 kg bucket
890016	Cremesa Sourcherry	2% fruit	12 kg bucket
890019	Cremesa Strawberry	2% fruit	12 kg bucket
Fruity READY-TO-USE creams with 40% fruit			
890041	Cremesa Apricot	40% fruit	14 kg bucket
890124	Cremesa Banana	40% fruit	14 kg bucket
890080	<div>NEW</div> Cremesa Mango		12 kg bucket
890045	Cremesa Orange	40% fruit	14 kg bucket
890049	Cremesa Pear	40% fruit	14 kg bucket
890046	Cremesa Passionfruit	40 % fruit	14 kg bucket
890095	<div>NEW</div> Cremesa Passionfruit	40% fruit	
890042	Cremesa Plums	40% fruit	14 kg bucket
890108	Cremesa Pomegrannate <div>IMMUNexpert</div> <div>Fortified with vitamin C & Zn, 15% of RDI</div>	45% fruit	20 kg bucket
Sweet READY-TO-USE creams			
890057	Cremesa Biscotto	-	14 kg bucket
860882	<div>NEW</div> Cremesa Baklava	15% fruit	14 kg bucket
890054	Cremesa Cappuccino	-	14 kg bucket
890053	Cremesa Caramel	-	14 kg bucket

READY-TO-USE CREAMS		Content	Packaging
Bake and freeze stable, with multiple applications.			
860633	Cremesa Caramel	-	14 kg bucket
860633	Cremesa Caramel Filling	-	14 kg bucket
890058	Cremesa Caramel-Latte	-	14 kg bucket
890089	<div>NEW</div> Cremesa Caramel Salty	-	20 kg bucket
D403/23	<div>NEW</div> Cremesa Caramel & Pears		14 kg bucket
D400/23	<div>NEW</div> Cremesa Caramel & Walnuts		14 kg bucket
890049	<div>NEW</div> Cremesa Caramel & Apples With apple cubes		14 kg bucket
890025	Cremesa Champagne	-	14 kg bucket
878101	<div>NEW</div> Cremesa Cottage Sweet Cheese	10% cottage cheese	14 kg bucket
D560/23	<div>NEW</div> Cremesa Crème Fraiche		14 kg bucket
890056	Cremesa Coconut		12 kg bucket
890022	Cremesa Chocolate	-	14 kg bucket
890071	Cremesa Coffee 1% Coffee	-	14 kg bucket
878212	<div>NEW</div> Cremesa Quark Filling With raisins	10% quark; 6% raisins	
D395/23	<div>NEW</div> Cremesa Rice Pudding		
d396/23	<div>NEW</div> Cremesa Rice Pudding	cinnamon	
D406/23	<div>NEW</div> Cremesa Semolina Pudding		
890050	Cremesa Vanilla	-	14 kg bucket
890102	Cremesa Vanilla	-	12 kg bucket
890120	Cremesa Vanilla	-	14 kg bucket
890138	Cremesa Vanilla	9% dairy cream	14 kg bucket
890119	Cremesa Vanilla With dairy cream, milk and eggs		14 kg bucket
890148	<div>NEW</div> Cremesa Vanilla		14 kg bucket
890063	Cremesa Yogurt 10% Yogurt	10% yogurt	14 kg bucket

READY-TO-USE CREAMS		Content	Packaging
Bake and freeze stable, with multiple applications.			
Longlife READY-TO-USE creams with low water activity Spreadable, pumpable creams, boasting a low level of water activity (0,7-0,75), they are designed for packaged products, to enhance their shelf-life.			
860975	Cremesa Apple & Cinnamon	20% apple juice	14 kg / 20 kg bucket
890126	Cremesa Apricot	2% fruit	14 kg / 20 kg bucket
890079	Cremesa Apricot	2% fruit	14 kg / 20 kg bucket
890130	Cremesa Apricot	10% fruit	14 kg / 20 kg bucket
890134	Cremesa Forest Berries	10% fruit	14 kg / 20 kg bucket
890136	Cremesa Honey	1% honey	14 kg / 20 kg bucket
890135	Cremesa Strawberry	26% fruit	14 kg / 20 kg bucket
890133	<div>NEW</div> Cremesa Salted Caramel	with condensed milk	14 kg / 20 kg bucket
860400	Cremesa Sour Cherry	10% sour cherry juice	14 kg / 20 kg bucket
890141	Cremesa Sour Cherry	2% fruit	14 kg / 20 kg bucket
890131	Cremesa Sour Cherry	10% fruit	14 kg / 20 kg bucket
Low sugar READY-TO-USE creams with sweeteners With low sugar content (<5%) and few calories / for filling and decorating			
890110	Cremesa Apricot Light <div>expertlight</div>	40% fruit	20 kg bucket
890111	Cremesa Yogurt Light <div>expertlight</div>	20% yogurt	20 kg bucket
Reduced sugars READY-TO-USE creams with sweeteners With low sugar content (<5%) and few calories / for filling and decorating			
860543	Cremesa Apricot <div>expertlight</div> With sugar and sweeteners	29% sugars	20 kg bucket
890066	Cremesa Caramel - Latte <div>expertlight</div> With sugar and sweeteners	31% sugars	20 kg bucket
890144	Cremesa Caramel-Milk <div>expertlight</div> With sugar and sweeteners	27% sugars	20 kg bucket
890059	Cremesa Vanilla <div>expertlight</div> With sugar and sweeteners	30% sugars	20 kg bucket
Cremesa soft With reduced sugar (45%)			
890109	Cremesa Soft Apricot	23%	20 kg bucket

READY-TO-USE CREAMS

Bake and freeze stable, with multiple applications.

		Content	Packaging
890112.2	Cremsa Soft Strawberry	25%	20 kg bucket
890113.2	Cremsa Soft Sourcherry	25%	20 kg bucket

PROTEINPLUS READY-TO-USE creams
For croissants/berliner/dorayaki

860766	Choco-Hazelnut Filling	PROTEINPLUS	14 kg bucket
860887	Toffee Filling	PROTEINPLUS	14 kg bucket
860888	Pistachio Filling	PROTEINPLUS	14 kg bucket
860886	Vanilla Filling	PROTEINPLUS	14 kg bucket





SPREADS

COCOA SPREADS

Ready to use cocoa spread for pastry products, desserts and chocolate. Suitable for filling in pastries before or after baking, as well as for piping in, spreading or coating desserts and sweets.

SPECIALTY SPREADS

Based on fine creams, spreadable or enriched with crunchy pieces, specialty spreads are ideal for filling and decorating fine pastry and confectionary products or other desserts. They offer an exquisite taste and surprising texture to any dessert or pastry products.

— Spreads

COCOA SPREADS		Content	Packaging
Ready to use cocoa spread for pastry products, desserts and chocolate. Suitable for filling in pastries before or after baking, as well as for piping in, spreading or coating desserts and sweets.			
860935	Chocolate Cream UTZ Certified; bake stable (on request)	5% chocolate	14 kg / 20 kg bucket
860976	Nougat Creme UTZ Bake stable (on request)	14% hazelnut paste 5,5% cocoa utz	14 kg / 20 kg bucket
860257	Chocolate Cream Bake stable	27% chocolate powder, 2% nuts	12 kg / 20 kg bucket
860989	Chocolate Cream Bake stable	16% chocolate powder	20 kg bucket
860272	Chocolate - Milk Bake stable	14% milk powder	14 kg / 20 kg bucket
860216	Hazelnut Flavoured Cocoa Cream Smooth and creamy texture, spreadable and bake stable	10% cocoa	14 kg bucket
860200	Cocoa Cream with Hazelnut Paste Smooth and creamy texture, injectable	4% hazelnut paste 8,5% cocoa	14 kg bucket
860206	Cocoa Cream With Peanut Paste Smooth and creamy texture, spreadable and bake stable	13% peanut paste	14 kg / 20 kg bucket
860217	Cocoa Cream with Peanut Paste Smooth and creamy texture, spreadable	4% peanut paste 7% cocoa	14 kg bucket
860224	Cocoa Cream with Peanut Paste Smooth and creamy texture, spreadable and injectable	4% peanut paste 7% cocoa	14 kg / 20 kg bucket
860210	Cocoa & Milk Cream Smooth and creamy texture, spreadable	10% cocoa + 8% milk	14 kg bucket
860211	Dark Cocoa Cream Smooth and creamy texture, spreadable	15% cocoa	14 kg bucket
860212	Milk Cream Smooth and creamy texture, spreadable	12% milk powder	14 kg bucket



For filling and decoration



Injectable, Spreadable



Whipping



For pralines

SPECIALTY SPREADS		Packaging
d148/22	Almond Spread Bake stable cream with almond pieces	14 kg bucket
D515/21	Brownies Spread Chocolate spread with brownies taste	14 kg bucket
890107	Caramel Spread	14 kg bucket
890107	Caramel Spread	6 kg bucket
D146/22	Chocolate & Cherry Spread Bake stable chocolate spread with cherry flavour	14 kg bucket
D336/22	Chocolate & Mint Spread Bake stable chocolate spread with mint flavour	14 kg bucket
D143/22	Don Rafe Spread White chocolate spread with coconut flakes and crispy almonds	14 kg bucket
860753	Crispy Spread Hazelnuts	3.5 kg bucket
860754	Loto's Crispy Spread With spicy cookies crumble	3.5 kg bucket
860943	Pistachio Spread Pistachio spread with pistachio pieces	14 kg bucket
860771	Pistachio Spread	6 kg bucket
860427	Roxella Spread Bake stable chocolate cream with hazelnuts and crispy flakes	3.5 kg bucket
D144/22	Snyx Spread Hazelnut spread with salted peanut crunchy	14 kg bucket
D166/22	Stracciatella Spread White chocolate spread with chocolate flakes	14 kg bucket
D165/22	White & Black Spread Type Oreo White chocolate spread with cocoa biscuit crumbs	14 kg bucket
D392/23	NEW • Chocolate & Banana Spread	14 kg bucket
D398/23	NEW • Dobos Cake Type Spread	14 kg bucket
D389/23	NEW • Gianduaia Spread	14 kg bucket
D405/23	NEW • Mille Feuille Spread	14 kg bucket
D390/23	NEW • Peanut Spread	14 kg bucket
D397/23	NEW • Raspberry Spread With dehydrated raspberry pieces	14 kg bucket
	NEW • Sacher Torte Type Spread	14 kg bucket
D391/23	NEW • Zuppa Inglese Spread	14 kg bucket
D410/23	NEW • Sunflower Seeds Spread	14 kg bucket
D412/23	NEW • Pumpkin Seeds Spread	14 kg bucket

FLAVORED SPREADS		Packaging
860311	Banana Flavored Cream	3 kg bucket
860302	Coconut Flavored Cream	3 kg bucket
860304	Coffee Flavored Cream	3 kg bucket
860307	Nut Flavored Cream	3 kg bucket
860301	Zuppa Inglese Flavored Cream	3 kg bucket
PROTEINPLUS SPREADS		Packaging
860865	White Chocolate Cream PROTEINPLUS White chocolate cream with high protein content (15%), without sugar, sweetened with bulk sweetener (maltitol)	20 kg bucket
D736/21	Hazelnut Spread PROTEINPLUS Hazelnut spread (10% hazelnut paste) , with high protein content (15%), without sugar, sweetened with bulk sweetener (maltitol)	
D737/21	Hazelnut Spread PROTEINPLUS Hazelnut spread, with high protein content (15%), without sugar, sweetened with bulk sweetener (maltitol)	
860652	Chocolate Spread PROTEINPLUS Chocolate spread (10% hazelnut paste), with high protein content (15%), without sugar, sweetened with bulk sweetener (maltitol)	14 kg bucket



15% Protein



LOW SUGAR content (less than 2% total sugars)*



LOW CALORIE SWEETENERS



LOW CALORIE



PROTEINPLUS

Welcome into the world of indulgence without guilt!



SAVORY FILLINGS

READY-TO-USE SAVORY FILLINGS

SNACK MIX PREMIXES FOR SAVORY FILLINGS

— Savory fillings

NEW • READY-TO-USE SAVORY FILLINGS		Content	Packaging
D579/23	Asian Style Filling Ready-to-use filling, sweet & sour taste, with specific asian vegetables (bamboo, peppers, mung bean sprouts, cabbage, onions, leeks, black mushrooms and champignons)		12 kg bucket
878178	Barbeque Filling		12 kg bucket
878169	Blue Cheese Filling	5%	12 kg bucket
878211	Gouda Filling	5%	12 kg bucket
878179	Hot-Dog Filling Ready-to-use filling with mustard, tomato paste and spices		12 kg bucket
878207	Hunter's Style Filling Ready-to-use filling with mushrooms		12 kg bucket
D0576/23	Indian Style Filling Ready-to-use filling with spicy taste, with curry, paprika, onion and spices		12 kg bucket
878208	Kebap Filling Ready-to-use filling with specific middle-east taste, with 30% vegetables and yogurt powder.		12 kg bucket
878206	Mexican Filling Ready-to-use filling with vegetables corn, red beans, bell peppers)		12 kg bucket
D0614/23	Mushroom Filling Ready-to-use filling with 50% mushrooms, rounded with onion and spices		12 kg bucket
878177	Mustard Filling Used with complete snackmix cevapcic	60%	12 kg bucket
D0622/23	Pizza Filling Ready-to-use filling with vegetables and spices		12 kg bucket
878204	Quatro Fromaggi Filling Parmezan, telemea, emmentaler, roquefort	5%	12 kg bucket
878160	Sweet & Sour Filling Ready-to-use filling with peppers, onions, carrots, hot peppers and pineapple juice		12 kg bucket
878180	White Cheese (Telemea) Filling	12%	12 kg bucket

NEW • SNACK MIX Premixes for Savory fillings		Recipe	Packaging
876556	Complete Snack Mix Hamburger - Beef	150 g premix + 282 g water	12 kg bucket
876558	Complete Snack Mix Cevapcic - Beef /Pork	530 g water + 207 g snack mix	12 kg bucket



FLAVORING

CLASSIC FLAVORS

Classic pastry flavors – for doughs, sponge masses, pound cakes, cakes, creams, mousses - dosage : 3-5 g/kg basic product or 10 g/kg for baked products.

PASTES

Pastes are compounds of flavors, natural colors and fruit content or chocolate, caramel, vanilla or nuts, which gives a rounder and fresh taste to the products. They are a convenient and versatile solution for all kinds of desserts, mousses and ice cream with a dosage between 50-100 g/kg.

We can develop also, by request, any desired taste, to tailor the product exactly for your needs!

— Flavoring

CLASSIC FLAVORS		Dossage	Packaging
482031	Chocolate Cremolinea Flavor	3-5 g/kg	1 kg canister
482007	Coconut Cremolinea Flavor	3-5 g/kg	1 kg canister
482047	Lemon Cremolinea Flavor	3-5 g/kg	1 kg canister
482022	Oranges Cremolinea Flavor	3-5 g/kg	1 kg canister
482120	Rum Cremolinea Flavor	3-5 g/kg	1 kg canister
482045	Rum Cremolinea Flavor	3-5 g/kg	1 kg canister
482122	Vanilla - Clear Cremolinea Flavor	3-5 g/kg	1 kg canister
482023	Vanilla Cremolinea Flavor	3-5 g/kg	1 kg canister



Bake Stable



PASTES FOR FLAVORING		Dossage	Packaging	Food coloring
873155	Roasted Almonds Sweet almonds paste with milk, marzipan note	100 g	2x3,5 kg bucket	-
873081	Amaretto Moresco Amaretti biscuits taste, with caramelized almonds	80 g	2x3,5 kg bucket	Natural
873072	Biscottino Biscuits with eggs and vanilla taste	30-50 g	2x3,5 kg bucket	Natural
873069	Biscotto Biscuits with eggs and vanilla taste	50 g	2x3,5 kg bucket	Natural
873319	Caramel Fiore di Sale VEGAN PRO Salted caramel	80 g	2x3,5 kg bucket	-
873067	Chocolate Premium VEGAN PRO LIGHT Chocolate taste with a slight hazelnut note	100 g	2x3,5 kg bucket	-
873312	Bonita Chocolate with hazelnut paste	80 g	2x3,5 kg bucket	Natural
873314	Brownies Brownies taste with chocolate chunk cookies	80-100 g	2x3 kg bucket	-
873136	Mocca VEGAN PRO Roasted coffee	50 g	2x3,5 kg bucket	Natural
873323	Cuore di Panna Dairy cream taste with slightly vanilla note	30-50 g	2x3,5 kg bucket	-
873084	Don Rafè White chocolate with coconut flakes and crunchy almond pieces	100 g	2x3,5 kg bucket	-
873146	Cheesecake America Fresh cheese taste with a lemon hint	30-70 g	2x3,5 kg bucket	Natural
873123	Mascarpone Delicate, sweet mascarpone taste	50 g	2x3,5 kg bucket	Natural
873300	Mascarpone Crema Creamy mascarpone taste	30-50 g	2x3,5 kg bucket	Natural
873131	Peanuts VEGAN PRO 100% peanuts paste	80-100 g	2x3,5 kg bucket	Natural
873150	Hazelnuts Julia Dark VEGAN PRO LIGHT 100% hazelnut paste, roasted	80 g	2x5 kg bucket	-
873096	Malaga Rum-raisin with pieces	100 g	2x3,5 kg bucket	Natural
873124	Green Mint VEGAN PRO	40-50 g	2x3,5 kg bucket	Synthetic
873190	Pistachio Balance VEGAN PRO LIGHT 100% pistachio & almonds paste with balanced flavor, no added sugar	80-100 g	2x3,5 kg bucket	Natural
873656	Tartufo Fine Tartufo paste without pieces	115 g	2x3,5 kg bucket	-
873349	Tiramisù Venezia Tiramisù typically note, with coffee extract	50 g	2x3,5 kg bucket	Natural
873078	Vanilla Premium VEGAN PRO Vanilla with pods, natural flavor, natural yellow color, intense taste	25-30 g	2x3,5 kg bucket	Natural
873344	Vanilla Venus VEGAN PRO Vanilla paste with vanilla extract and pods	15-20 g	2x3,5 kg bucket	Natural
873060	Walnuts Sorrentina VEGAN PRO Sweet walnuts paste with walnut pieces	50-60 g	2x3,5 kg bucket	Natural

PASTES FOR FLAVORING		Dossage	Packaging	Food coloring
873338	Yogo Mania Fresh yogurt note	50 g	2x3,5 kg bucket	Natural
873017	Whisky (alcoholic note) VEGAN PRO	50 g	2x3,5 kg bucket	Natural
873147	Zabaione Romano Vanilla-egg liquor	50 g	2x3,5 kg bucket	Natural
FRUITY PASTES		Dossage	Packaging	Food coloring
873044	Amarena CA VEGAN PRO	50 g	2x3,5 kg bucket	Synthetic
873098	Apricots VEGAN PRO	50 g	2x3,5 kg bucket	Natural
873099	Banana VEGAN PRO	50 g	2x3,5 kg bucket	Natural
873145	Blueberry VEGAN PRO	50 g	2x3,5 kg bucket	-
873341	Cherry VEGAN PRO	50 g	2x3,5 kg bucket	Natural
873119	Forest Fruits VEGAN PRO	50 g	2x3,5 kg bucket	Natural
870801	Limoncino Primo Fiore VEGAN PRO Fluid, in glass bottle	30 g	6x1 kg bucket	-
873395	Mango VEGAN PRO	50 g	2x3,5 kg bucket	Natural
873303	Melon Expo VEGAN PRO	50 g	2x3,5 kg bucket	Natural
873108	Orange VEGAN PRO	50 g	2x3,5 kg bucket	Natural
873118	Pineapple Guarani VEGAN PRO	50 g	2x3,5 kg bucket	-
873318	Pomegranate VEGAN PRO	80 g	2x3,5 kg bucket	Natural
873111	Raspberry With seeds VEGAN PRO	50 g	2x3,5 kg bucket	Natural
873114	Strawberry VEGAN PRO	50 g	2x3,5 kg bucket	-



COATINGS & GLAZES

SOFT COATINGS

With a wide range of applications these fine coatings for pastry will guarantee endless possibilities for your decorating skills and technique. Creamy or full of crispy surprises, the range of soft coatings is suitable for glazing and filling for pastry products (like donuts, berliners, eclair, choux, croissants etc) and pralines

GLOSSY COATINGS

A colorful selection of fine, shiny coatings, for modern cakes, mousses and single portions desserts. They ensure a perfect and uniform coat, and they enrobe completely the whole shape of the dessert, even vertical or curved surfaces. They keep their shine and color even in blast freezer, and doesn't freeze, giving a neat cut and an amazing glossy finish.

READY-TO-USE GLAZES

Ready-to-use glazes, for confectionery: sponge cakes, layered cakes etc. Easy and safe to use: provides an attractive and bright look.

GELS

HOT process: Classic concentrated gels which can be diluted with water according to needs, for decorating and gloss: for flans, fruit pies, cakes, puff pastry etc. Gives shine and appeal to the pastry products, good clean cut and excellent stability over time and protect them - prolong their freshness.
READY-TO-USE gel for the gloss of the pastry products or cakes. Easy to apply, immediately after baking, with either a brush or an electric spray, no need heating or dilution. The glaze is set in a few minutes after application.



— Coatings & glazes

SOFT COATINGS		Packaging
Fat based coatings, freeze and thaw stable, for donuts, loaf cakes, chou pastry, eclairs, swiss rolls, cakes and desserts. Very easy to use: warm the glaze about 30-35°C and enrobe or dip the product.		
860263	Cocoa & Milk Coating Soft coating with milk and cocoa	2x3,5 kg bucket
860262	Cocoa Coating Soft cocoa coating	2x3,5 kg bucket
860235.3	Soft Glaze Cocoa	3 kg bucket
860248.3	Coffee Glaze	3 kg bucket
860238.3	Soft Glaze Coffee	3 kg bucket
860269	Don Rafé Coating White coconut coating with caramelized almonds, crunchy wafers and coconut flakes	2x3,5 kg bucket
860237.3	Soft Glaze Don Rafé	3 kg bucket
860234.3	Soft Glaze Exotic	3 kg bucket
860233.3	Forest Fruits Glaze	3 kg bucket
860265	Hazelnut Coating Cocoa coating with crunchy hazelnut pieces	2x3,5 kg bucket
860267	Pistachio Coating Pistachio coating with crunchy pieces	2x3,5 kg bucket
860236.3	Soft Glaze Pistachio	3 kg bucket
860264.3.5	Soft Glaze Peanuts	3.5 kg bucket
860231.3	Soft Glaze Neutral	3 kg bucket
860870	White Glaze	14 kg bucket
760286	Banana Coating Banana flavored coating	2x3,5 kg bucket

SUPER GLOSSY COATINGS		Packaging
Glossy coatings for modern desserts. Preparation: Heat the glaze to 35-45°C and pour it over the frozen dessert. If necessary, mix the glaze with a blender for better homogeneity.		
860827	Super Glossy Amarena Flavored Coating	2x3,5 kg bucket
860337	Super Glossy Brandy Caramel Coating	2x3,5 kg bucket
860966	Super Glossy Chocolate Coating	2x3,5 kg bucket
860864	Super Glossy Berry Coating Purple	2x3,5 kg bucket
860884	Super Glossy Green Apple Coating	2x3,5 kg bucket
860341	Super Glossy Peach Rose Coating	2x3,5 kg bucket
860340	Super Glossy Strawberry Pink Coating	2x3,5 kg bucket
860339	Super Glossy Ivory White Coating Vanilla	2x3,5 kg bucket
860828	Super Glossy White Coating	2x3,5 kg bucket

READY-TO-USE GLAZES		Content	Packaging
Ideal for the flat surface coverage of confectionery products like cakes, layered cakes, modern desserts etc.			
870760	Amarena Glaze		3,5 kg bucket
860911	Banana Glaze	5% banana puree	2x3,5 kg bucket
870759	Biscotto Flavored Glaze		3,5 kg bucket
860900	Caramel Glaze	3,3% caramelised sugar	2x3,5 kg bucket
870682	Caramel-Latte Glaze	caramelised sugar and milk	2x3,5 kg bucket
860909	Chocolate Glaze	2% chocolate powder	2x3,5 kg bucket
860020	Kiwi Glaze With seeds	20% kiwi puree	2x3,5 kg bucket
860905	Lemon Flavored Glaze	-	2x3,5 kg bucket
860910	Orange Glaze	5% orange juice	2x3,5 kg bucket
860903	Sour Cherry Flavored Glaze	-	2x3,5 kg bucket
870681	Strawberry Glaze With seeds	32% strawberries	2x3,5 kg bucket
860902	White Glaze	-	2x3,5 kg bucket

HOT PROCESS GELS		Preparation	Packaging
Classic concentrated gels for decorating and gloss for flans, fruit pies, cakes, puff pastry etc			
860051	Apricot Flavored		2x3,5 kg bucket
860800	Forest Fruit Flavored		2x3,5 kg bucket
860803	Neutral No Flavor		2x3,5 kg bucket
860054	Neutral Bubble Gum Flavor		2x3,5 kg bucket
860801	Sour Cherry Flavored		2x3,5 kg bucket

COLD PROCESS READY-TO-USE GELS		Preparation	Packaging
Easy to apply after baking			
860950	Apricot Flavored Gel		2x3,0 kg bucket
860803	Neutral Gel		2x3,0 kg bucket

STABILISER FOR WHIPPING CREAM		Packaging
859826	Diplomat Mix	2.5 kg bag
854098	Diplomat Mix P (Preserved)	2.5 kg bag
855013	Bavaroise Mix Neutral	
855020	Chocolate Mousse Mix	2.5 bag
855005	Neutral Mousse Mix	
855012	Cheesecake Mousse Mix	
855003	Tiramisu Mousse Mix	
855006	Yogurt Mousse Mix	
840229	Crema 7freddo	

POWDER MIXES FOR PASTRY PRODUCTS		Packaging
859947	Éclair Mix	
859890	Crepes Mix	
854031	Waffle Mix	
854139	Brownie Mix	
854138	Bondie Mix	
859892	Macarons Mix (Natur)	
854041	Blue Macarons Mix	
854027	Cocoa Macarons Mix	
854042	Green Macarons Mix	
854040	Lila Macarons Mix	
854025	Pink Macarons Mix	
854026	Yellow Macarons Mix	







cremoLinea®

EXPERTAROM food ingredients
Romania, Sibiu 550052, No. 150 Alba Iulia str.
+40 269 208037/+40 269 208035
export@expertarom.com
facebook/cremolinea



www.cremolinea.com