



**EUSTRALIS
FOOD**
Since 1998

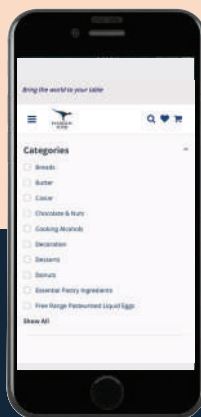
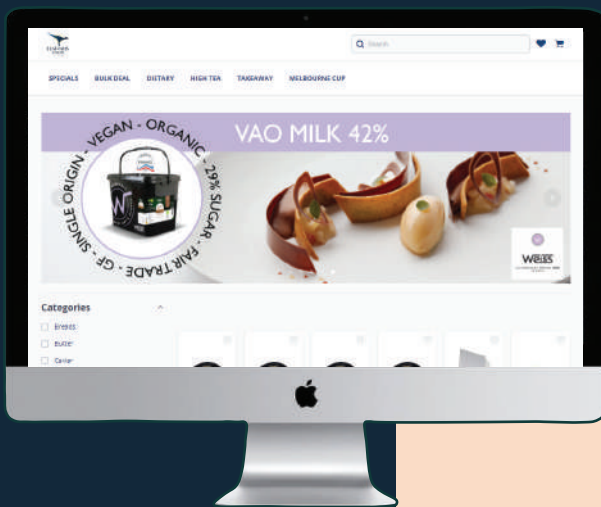


EDITION

20
23

Bring the world to your table

In just one click



Stay informed
Browse products
View your order history
Look up product information
Be up to date with new products
Access current promotions
Create a list of favourites
Place orders on the go

Contact your local office to request
an invitation to access your account

Importing and Distributing Since 1998

Partnering with the best European and local food producers, Eustralis Food delivers an exclusive and extensive range of premium products to the Australian market.

Our selection includes food ingredients, ready-to-eat food solutions and non-food items for professionals from the food service and retail industries.



Our collaborators are passionate about thinking outside the box, finding solutions and evolving with market trends.

We are the only fine food importer to operate direct distribution in 6 capital cities.



Proudly HACCP Certified



Eustralis Food WA

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Eustralis Food SA

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Eustralis Food VIC

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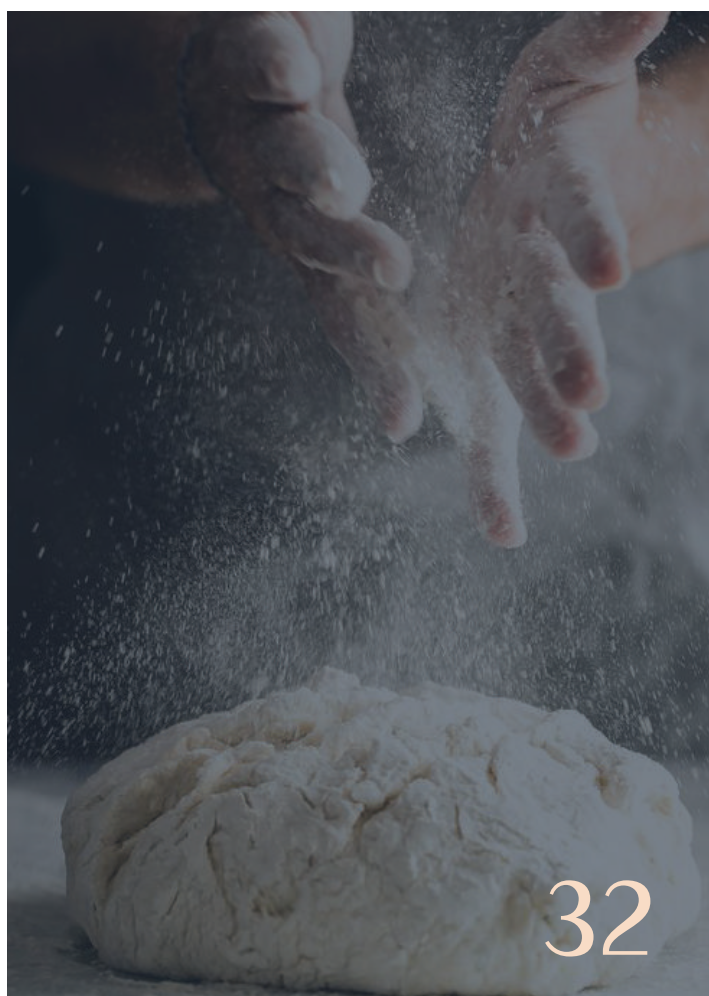
Eustralis Food QLD

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PANTRY



DUCK

**Foie gras terrine**

500g

B0178

**Duck liver mousse**

500g

SJ952

**Duck rillettes**

500g

SJ951

Moulard duck experts

Quality Foie Gras comes from healthy ducks.

Based on artisanal farming, Rougie's philosophy assures the highest animal welfare standards.

Guaranteed hormones and antibiotics free, the ducks are fed entirely with local grown corn to offer the healthiest and tastiest moulard duck range on the market.

Pioneer in flash-freezing innovation.

Foie gras is loaded with enzymes which break down its cellular structure immediately after harvest. Kept fresh, its shelf life is very short.

That's why Rougie created the flash-freezing process allowing to preserve the foie and increase its shelf life.





Foie gras lobe

From 350g to 500g lobe

80106



Rougie frozen foie gras lobe is semi-cooked and is not deveined before being poached. As a result, it holds better and does not lose as much fat as other products when pan-fried.

The foie gras is only seasoned with salt. After being poached, the lobes are flash-frozen to stop the cooking process, keeping it as close as possible to the raw texture.

Perfect for pan-frying or to eat as is.



Foie gras block

1kg

1021641204



Duck fat

320g

861512



Duck leg confit

220g leg - 12 pcs

134041704

CAVIAR

Caviar Haute Couture

With Sturia Caviar, we are proud to bring to your table the emblem of French excellency and ultimate luxury.

Leading company in the caviar production, Sturia is a flagship brand for restaurateurs. Recognized across the globe for its quality and distinguished range, Sturia is used by the greatest chefs worldwide.

From egg to egg.

Sturia's sturgeons and eggs are born, farmed, and processed in the Aquitaine region, South of France. Holding the entire control of the production process allows Sturia to provide a unique traceability policy and strict quality control at every step. This expertise and know-how throughout the food production chain guarantee optimal farming conditions and the highest quality finished products.

Traditional method.

Sturia's grains are carefully hand-sieved, washed, salted using the Malossol method, and then naturally matured. This traditional method releases unrivalled flavours and length on the palate.

Controlled production.

During caviar production, the grains are meticulously selected and sorted according to precise size, colour, firmness, and organoleptic quality criteria. This strict method enables Sturia to create uniform and consistent batches of outstanding quality.

After production, the caviar is packaged in original 1kg tins and placed in maturation rooms. Once matured, it is tasted again and packaged in smaller tins to grace tables throughout the world.





Oscietra caviar

comes from the Acipenser
Gueldenstaedtii sturgeon.
It blends marine flavour with a
touch of dried fruit, into sensual
caviar. Its firm golden brown roes
roll perfectly under the palate,
gradually releasing their
delicate flavour.



Oscietra caviar

15g - S0015S0

30g - S0030S0

50g - S0050S0



Caviar gift box

Content:

- 2 mother of pearl spoons

- 1 caviar key

- 1 gel pack

(Caviar tin not included - Fits 30g and 50g tins)

CCCOFEMBLEMVST



Mother of pearl spoon

1unit - 7cm

CUILNACRE07

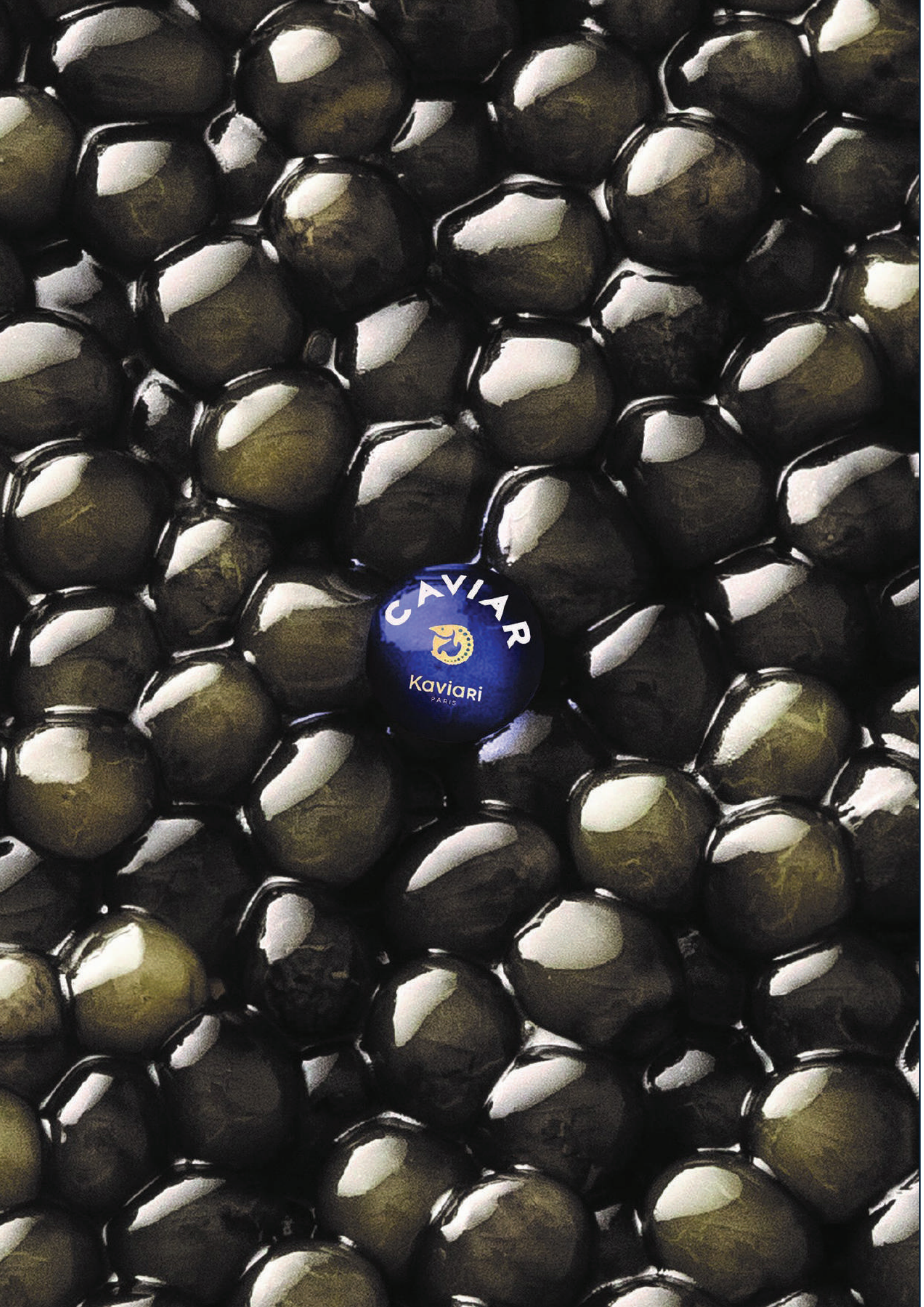


Caviar key and lanyard

1unit

GOOCLEST





CAVIAR



Kaviari
PARIS

"Tasting caviar is like listening to a mysterious tale from the deepest seas."

Founded more than 40 years ago, Kaviari is a family-run business, dedicated to perfecting the Iranian traditions and sharing their passion for culinary excellence.

Their passion for greatness drives them to collaborate with the best sturgeon farms around the world, guaranteeing ideal farming conditions, a careful selection of the roes and a traditional maturation method, assuring an impeccable result.

All details are meticulously controlled by their team of experts: the look of the roes, their smell, texture and of course, the taste. Only the most complex and flavourful grains are selected to compose Kaviari range.

Consistent work and dedication for quality have contributed to Kaviari's notable reputation among gourmets and chefs around world. Kaviari has proudly earned the trust of the most celebrated chefs such as Joel Robuchon, Alain Ducasse, Alain Passard ... And is honoured to serve 15 (out of 26) three Michelin-starred chefs in France.



Kaviari
PARIS





Beluga imperial

20g - 112020

30g - 112031

Caviar from sturgeon "Huso Huso". The rarest and most prestigious caviar. The eggs have a very thin membrane and burst easily in the mouth. Beluga caviar has large light-gray grains with buttery, creamy, and nutty flavours that provide an unique full-flavoured aftertaste.

Grain: Medium to large (3 to 4mm).

Colour: Elephant grey.



Oscietra prestige

20g - 113021

30g - 113031

Caviar from sturgeon "Acipenser Gueldenstaedtii".

With its perfect balance of refined, savoury brine and subtle notes of dried fruit and toasted grains, Kaviari Oscietre Prestige caviar is an exceptional caviar.

Grain: Small to medium (2 to 3.5mm)

Colour: Amber to gold



Baeri royal

20g - 111021

30g - 111031

Caviar from sturgeon "Acipenser Baeri" also called Siberian Sturgeon.

Baeri Royal offers woody and light flavours with hazelnut aromas. Sparsely iodized and moderately salty, this caviar will please fine palates with its subtle complexity.

Grain: Small to Medium (2 to 2.8mm)

Colour: Dark Grey



Transmontanus

20g - 122021

30g - 122031

Caviar from sturgeon "Acipenser Transmontanus" also called White Sturgeon.

This caviar offers subtle, smooth, buttery flavours with woody notes. Transmontanus Caviar is a firm caviar with slightly iodized marine flavours and fresh walnut notes, with a promising length in the mouth.

Grain: Small to medium (2 to 3mm)

Colour: Charcoal Black



VINEGARS

Expertise from the Champagne Region

Our vinegar range from Clovis Reims offers products with unique and varied flavours, thanks to the excellence of Champagne vineyards.



Champagne vinegar
5L

8020354



Cider vinegar
5L

8010354



Red wine vinegar
5L

8023354



Sherry vinegar
5L

8075354



Tarragon vinegar
5L

8044354



White wine vinegar
5L

8655354



CONDIMENTS & OIL

**Dijon mustard**

5kg

8005349

**Wholegrain mustard**

5kg

8049349

**Pasteurised egg yolk mayonnaise**

4.7kg

500940

**White truffle oil**

250ml

15704321

FRENCH BUTTER



Isigny salted butter roll
250g roll - 20/box

2043



AOP Salted butter portion
15g portion - 40/tray

35530003



Salted butter portion
10g portion - 100/box

118217

MUSHROOMS



Dried forest mix

500g

112366



Dried porcini

500g

112216



Dried morels

500g

116246



Porcini powder

130g

1137812



Truffle peelings

425ml

30603



Chanterelles

1kg

501325



PRESERVED VEGETABLES & SNAILS



Artichokes in oil with stem
2.35kg

1790



Baby capers in vinegar
850g

24



Baby capers in salt
1kg

26



Cornichons
4kg

29



Red sweet pepper drops
793g

155



Yellow sweet pepper drops
793g

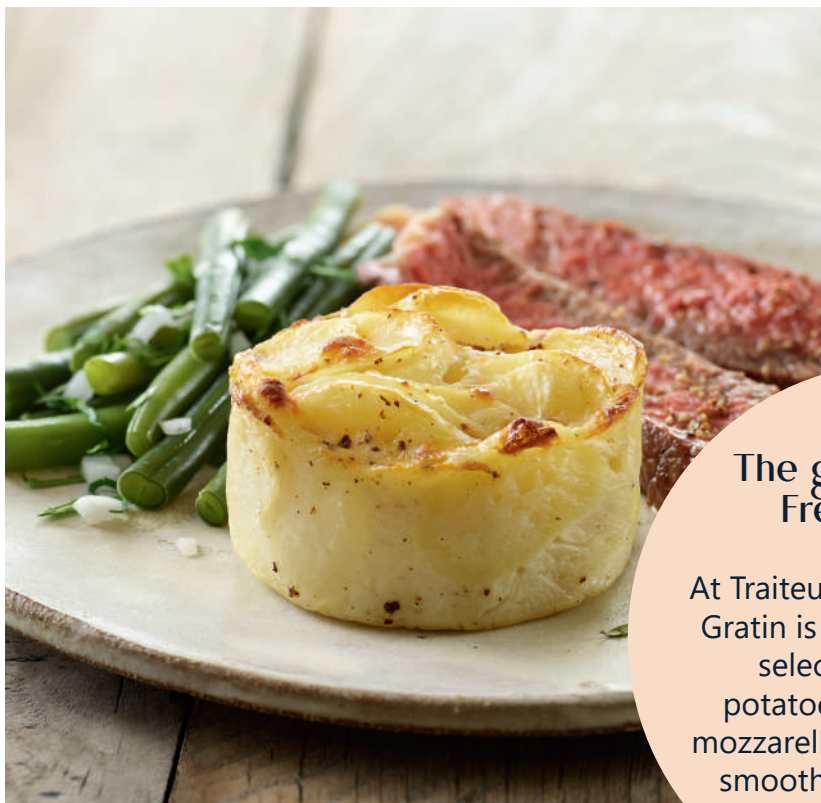
1638



**Snails extra large
(Burgundy snails)**
8 dozen

312103

VEGETABLES



Potato gratin
120g - 38 to 40 pcs

5088

The great classic of French cuisine

At Traiteur de Paris, the Potato Gratin is made from carefully selected ingredients: potatoes, cream, milk and mozzarella to produce a tasty, smooth, melting side dish.



Mashed potatoes
2.5 kg

QPU31006



Whole green beans
2.5kg

49429



Pumpkin puree
2.5kg

1631

SPICES & SUGARS



Harissa

70g

1340



Saffron stems Grade 1 - Spain

1g - 10002

10g - 10001



Smoked paprika

75g - SP130

500g - SP131



Catering Gourmet Salt

2kg

PS002C



Espelette pepper powder

250g

ESP2



Guerande Grey Salt

1kg or 5kg

SS011



Cassonade sugar

750g

SU014



White sugar cubes

750g

SU012



Brown sugar cubes

750g

SU013

CANDIES & DRINKS



Haribo Tagada strawberry

210pcs

TAG01



Carambar caramel

200pcs

CAR01



Orangina cans

24 cans - 330ml

ORA01



Orangina bottles

24 bottles - 250ml

F19521

Shake the pulp!

Since 1936, Orangina brings you a unique flavour of the Mediterranean through its authentic taste of oranges with real fruit pulp and its natural orange zest.

READY TO GARNISH



TO GARNISH



Brick pastry

Ø: 30 cm - 10 sheets

BK1



Blinis

Ø: 4.5 cm - 240 pcs

7068



Unsweetened crepes

Ø: 27 cm - 40g - 50 pcs

7128



Pancakes

Ø: 11 cm - 40g - 72 pcs

7250

TART SHELLS

SAVOURY



Savoury mini

Ø: 41 mm
H: 17 mm
288 pcs
TS4001-S



Savoury medium

Ø: 55 mm
H: 18 mm
120 pcs
TS6001-S



Savoury large

Ø: 80 mm
H: 20 mm
72 pcs
TS8001-S



Neutral rustic large

Ø: 95 mm
H: 24 mm
72 pcs
21024

SWEET



Sweet mini

Ø: 41 mm
H: 17 mm
288 pcs
TS4001



Sweet medium

Ø: 55 mm
H: 18 mm
120 pcs
TS6001



Sweet large

Ø: 80 mm
H: 20 mm
72 pcs
TS8001



Sweet rustic large

Ø: 95 mm
H: 24 mm
72 pcs
26024

CHOCOLATE



Chocolate mini

Ø: 41 mm
H: 17 mm
288 pcs
TS4001-C



Chocolate medium

Ø: 55 mm
H: 18 mm
120 pcs
TS6001-C



Chocolate large

Ø: 80 mm
H: 20 mm
72 pcs
TS8001-C

Gluten Free!

Made with NZ butter, tapioca and rice flour, giving those tart cases a tasty and crunchy result.

SAVOURY**GF Savoury mini**

Ø: 41 mm
H: 17 mm
288 pcs
GFTS4001-S

**GF Savoury medium**

Ø: 55 mm
H: 18 mm
120 pcs
GFTS6001-S

**GF Savoury large**

Ø: 80 mm
H: 20 mm
72 pcs
GFTS8001-S

SWEET**GF Sweet mini**

Ø: 41 mm
H: 17 mm
288 pcs
GFTS4001

**GF Sweet medium**

Ø: 55 mm
H: 18 mm
120 pcs
GFTS6001

**GF Sweet large**

Ø: 80 mm
H: 20 mm
72 pcs
GFTS8001

BREADS





ASSORTMENTS

Lenotre assorted dinner rolls

45g - 90 pcs (30 of each)

38915



*Multigrain roll
Mini white baguette
Olive Ciabatta*

Diamond rolls

55g - 100 pcs (25 of each)

38922



*Multigrain
White
Poppy seeds
Sesame*



Mini fusette

18cm - 45g - 50 pcs

39144

PAR-BAKED LOAVES



Pochon dark sourdough
450g - 16 pcs

38919



Batard white sourdough
540g - 14 pcs

38916



Fig loaf
330g - 26 pcs

34230



French butter brioche loaf
410g - 12 pcs

3330



BAGUETTES



Parisienne white baguette

62cm - 300g - 40 pcs

310243



Lalos sourdough baguette

45cm - 280g - 25 pcs

38913



Baguette extra

48cm - 280g - 22 pcs

38385



Campagnarde baguette

54cm - 280g - 25 pcs

34792

HALF BAGUETTES



Baguettine plain
26cm - 140g - 50 pcs
40779



Baguettine cereal
26cm - 140g - 50 pcs
34794



Ciabatta
21cm - 140g - 50 pcs
37147

BAGELS



Large plain bagel
Ø:11.8 cm - 115g - 48 pcs

B0200182



Large poppy seed bagel
Ø:11.8 cm - 115g - 48 pcs

B0200184

BUNS & PRETZEL



Mini assorted coloured brioche buns

Ø:45 mm - 10g - 100 pcs

20130016



Mini black brioche buns

Ø:45 mm - 10g - 100 pieces

20135016



Small brioche buns

Ø:60 mm - 25g - 60 pcs

20150016



Pretzel

95g - 80 pcs

600548

BREAD SHEETS



Your creativity is
the only limit!

30x40 cm - 9mm thick

Natural colouring
No crust
No wastage
Maximum yield

Yellow bread sheet

5 sheets

5311

Black bread sheet

5 sheets

2711

Green bread sheet

Flavoured spinach

5 sheets

3701

Red bread sheet

Flavoured tomato

5 sheets

1929

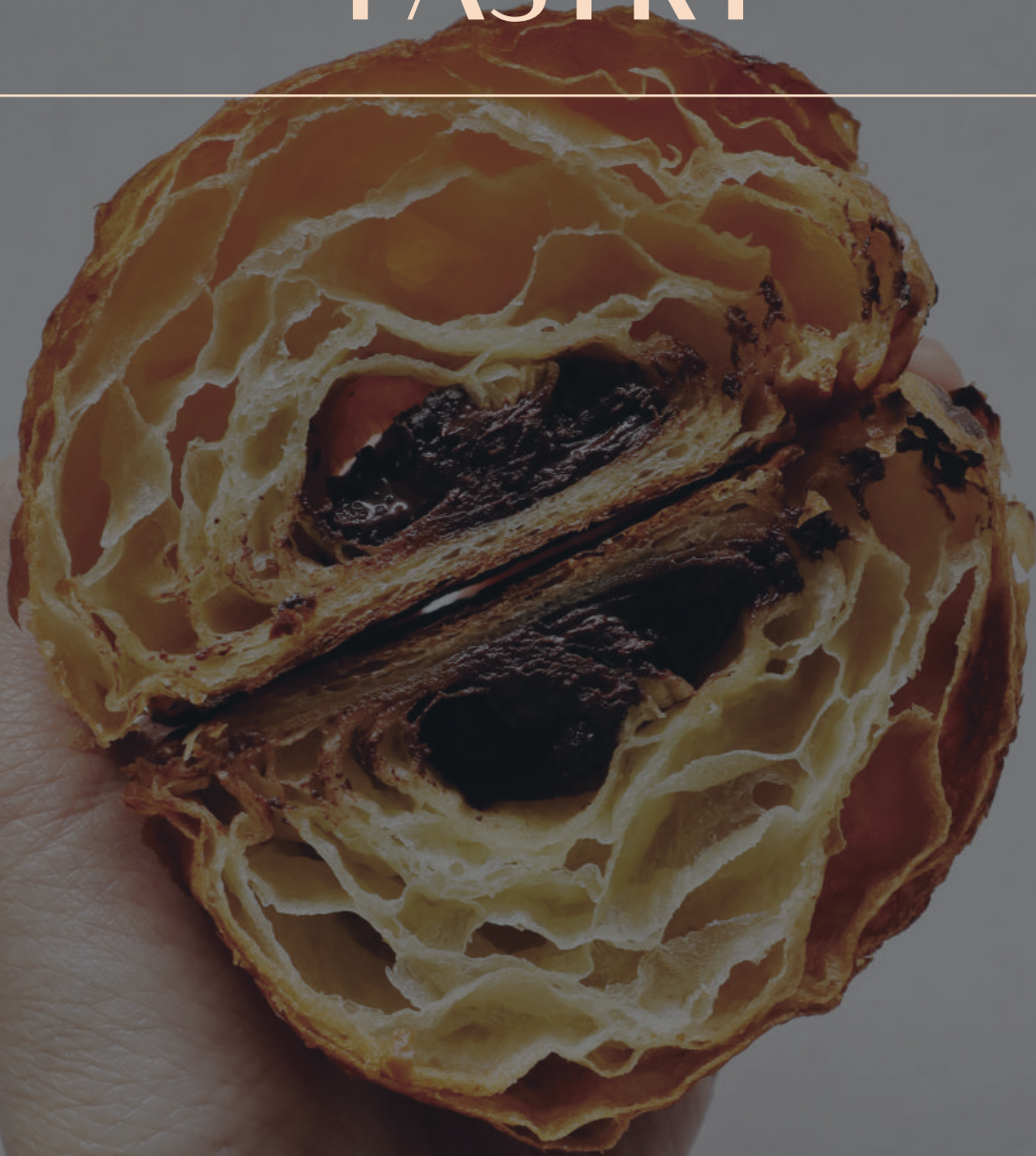
White bread sheet

5 sheets

9098



PASTRY



TOURAGE BUTTER



**Corman Extra
tourage butter sheets 82%**
5 sheets - 2kg/sheet

777503



With its unique texture and plasticity, Corman Extra is the only butter to limit dough shrinkage, allowing you to make exceptionally puffed and crispy pastries.

Perfect workability all year long.
Fusion point: 38 degrees.

The excellence of Isigny resides in the milk, the cows and the grass they eat.

Tradition and know-how.

Isigny Sainte-Mère is an independent dairy cooperative, where local producers have been carrying on the tradition and know-how that made Isigny's success centuries ago.

With over 300 medals won, Isigny Sainte-Mère is the most awarded dairy company in France and is highly recommended by chefs and pastry chefs around the world.

A "grand cru" milk.

In Normandie (North of France), the mild and wet climate by the sea makes the grass exceptionally rich in mineral salts, giving a distinctive taste and odour to the milk. Its colour is yellow like buttercups, its taste lightly hazelnutty and it is rich in vitamin A.

APO (Protected Designation of Origin)

This it's an official mark of quality, taking its origins in a French system that recognises and identifies products that symbolize a given terroir and traditional know-how.

In this case, it guarantees that the butter has been made in Normandie from authentic milk produced in the same region.



Isigny butter tourage AOP 82%

1kg sheets - 10 sheets

2781



Isigny butter tourage NON AOP 82%

1kg sheets - 10 sheets

2782



PUFF PASTRY



Puff pastry sheets
60x40cm - 15 sheets
2mm thick - 700g/sheet

510059

Traditional puff pastry

Our French butter puff pastry is made using traditional methods of production. The sheets are light, flaky and super buttery (33% butter). Excellent lift (up to 7cm from a single sheet unweighted).



RETAIL PACKS



Ready to bake



Large chocolate croissant
70g - 12 packs/carton - 6 pcs/pack

40281



Large croissant
60g - 12 packs/carton - 6 pcs/pack

40282



PASTRIES

MINI PASTRIES



ASSORTMENTS

Mini gourmandise mix

45g - 140 pcs (35 of each)

38921



Mini chocolate twist



Mini cinnamon swirl



Mini cranberry twist



Mini vanilla custard danish

Mini friandise mix

45g - 200 pcs (50 of each)

38920



Mini chocolate twist



Mini vanilla custard triangle



Mini praline finger



Mini raspberry roll


Mini croissant pure butter

30g - 240 pcs

38917


Medium croissant

50g - 120 pcs

40484


Mini chocolate croissant

32g - 240 pcs

38914


Mini praline finger

35g - 150 pcs

36821


Mini chocolate twist

28g - 100 pcs

31701


Mini cherry lattice

40g - 100

31104


Mini apple turnover

40g - 255 pcs

32924


Mini vanilla triangle

40g - 150 pcs

36814


Mini snail danish

30g - 260 pcs

34854

LARGE PASTRIES



Large croissant

70g - 60 pcs

34202



AOP large premium croissant

80g - 60 pcs

38918



Curved croissant

100g - 36 pcs

5001211



Almond croissant

95g - 60 pcs

41403



Vegan raspberry croissant

90g - 44 pcs

41405



Apricot danish

115g - 60 pcs

39142



Snail

110g - 60 pcs

38923

Ready to bake



Bun & Roll (croissant bun)

85g - 50 pcs

36967

1.



2.



3.





Chocolate croissant

75g - 70 pcs

38986



Chocolate twist

90g - 70 pcs

39139



Cinnamon swirl

100g - 60 pcs

40936



Custard danish

90g - 70 pcs

41279



Apple turnover

105g - 50 pcs

39140



Maple and pecan plait

90g - 54 pcs

69411

SAVOURY

**Pizza twist**

90g - 70 pcs

38239

**Cheese & Onion twist**

90g - 70 pcs

38238



SWEET TREATS



MUFFINS



Apple & cinnamon

Large 120g - 28 pcs - HIC0283
Mini 26g - 42 pcs - RCC0426



Mixed berries

Large 120g - 28 pcs - HDD0283
Mini 26g - 42 pcs - RDD0425



Salted "butter" caramel

Large 120g - 28 pcs - HAF0285
Mini 26g - 42 pcs - RAF0427



Chocolate & hazelnut

Large 120g - 28 pcs - HBB0285
Mini 26g - 42 pcs - RBB0428



Lemon

Large 120g - 28 pcs - HHH0283
Mini 26g - 42 pcs - RHH0423



Blueberry

Large 120g - 28 pcs - HNN0286

FRUIT LOAVES



Banana bread loaf

2kg loaf
13 slices per loaf - pre sliced
2 loaves per carton

901200



Gluten Free Banana Bread

2kg loaf
13 slices per loaf - pre sliced
3 loaves per carton

FG0019



Orange bread loaf

2kg loaf
13 slices per loaf - pre sliced
2 loaves per carton

901514



Mango & coconut bread loaf

2kg loaf
13 slices per loaf - pre sliced
2 loaves per carton

901205

MINI DONUTS



Plain

19g - 70 pcs

AA0705



Chocolate & hazelnut

25g - 70 pcs

AB0708



Apple

25g - 70 pcs

AC0706



Mixed berries

25g - 70 pcs

AD0703



Salted caramel

25g - 70 pcs

AF0705

RING DONUTS



Mini ring crystal sugar

16g - 120 pcs

R015656



Mini ring confetti

18g - 120 pcs

R015655



Mini ring dark chocolate

18g - 120 pcs

R015657



Medium ring chocolate & hazelnut

39g - 80 pcs

R015650



Medium ring raspberry & vanilla

39g - 80 pcs

R015651

**Large glazed**

52g - 9.5cm - 36 pcs

75511

**Large chocolate sprinkled**

55g - 9.5cm - 36 pcs

22026

**Large caramel filled**

73g - 9.5cm - 36 pcs

61530

**Large strawberry filled**

76g - 9.5cm - 36 pcs

1549

**Cronut**

77g - 24 pcs

69231

Cronut

This hybrid pastry resembles a doughnut but is made from croissant-like dough.

Add your filling and toppings and make it unique.

TREATS



Mini Liege waffle

55g - 100 pcs

4090GA



Madeleine pure butter

18g - 140 pcs

41594



Large Liege waffle

105g - 60 pcs

4050GA



Canele

60g - 75 pcs

GSX75



Mini chocolate churros

17g - 82 pcs

3375



Portuguese tart

61g - 60 pcs

64820



Long plain churros

36g - 55 pcs

3376



Large chocolate fondant

Ø: 70 mm - 90g - 20 pcs

380



Premium cheesecake

Ø: 70 mm - 90g - 20 pcs

186



MACARONS



Authentic assortment

Ø39mm - 12g - 96 pcs
(16 of each - 8 trays of 12)

932



Caramel



Chocolate



Lemon



Raspberry



Pistachio



Vanilla

Large assortment

Ø43mm 18g - 70 pcs
(14 of each - 2 trays of 35)

325



Almond



Chocolate



Lemon



Raspberry



Pistachio



PETITS FOURS



Petits fours St-Germain

15g - 48 pcs

(18 of each - 3 trays of 48)

157



Raspberry cheesecake

Opera

Almondines with lemon

Caramel and Cinnamon financier

Chocolate crumble

Strawberry Slice

Triple chocolate square

Apricot financier

DECORATIONS



FAIRY FLOSS



Fairy floss vanilla
200g

70013



Fairy floss pistachio
200g

70464



Fairy floss rose
200g

70457



Fairy floss chocolate
200g

70440



Fairy floss orange
200g

70495

CHOCOLATE GARNISH



Mini dark pearls

500g

E1876



Mini milk pearls

500g

E1641



Mini white pearls

500g

E1277



Mini caramel pearls

800g

E3037

P
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Dark chocolate shavings

2kg

E0406



Milk chocolate shavings

2kg

E0431



White chocolate shavings

2kg

E0448





Chocostixx Duo

8.5cm - 156 pcs

E0516



Dark chocolate pencils

10 cm - 220 to 230 pcs

E0274



COLOURS



Fat soluble powder
25g

Yellow - 4461
Green - 4463
Black - 4604
Red - 4462
Blue - 4460
Orange - 4464



Coloured cocoa butter
200g

Blueberry blue - 4454
Pistachio green - 4457
Yellow lemon - 4455
Red raspberry - 4470
Red strawberry - 4456
White - 4453
Black - 4572



Oil Based Colouring
100ml

Red - CM-R-100
Yellow - CM-Y-100
Orange - CM-O-100
Black - CM-B-100
Sky bleu - CM-SB-100
Green - CM-G-100

Premium oil based colours

The Colour Mill range is formulated to work with butter-cream, chocolate, swiss meringue, cake batter, ganache, fondant and much more.

SHINY POWDERS & LEAVES



Copper
15g
4484



Silver
15g
4482



Ruby
15g
4485



Emerald
15g
4479



Sapphire
15g
4480



Bronze
15g
4483



Gold
15g
4481



Gold
200g
1452

Edible leaves

23k Gold leaves
8 x 8cm - 25 sheets

E175



Silver leaves
9.5 x 9.5cm - 25 sheets

E174



Cool spray
400ml

COL4003



**White Titanium Dioxide
Colouring Powder**

1kg

10.088



CHOCOLATE



CHOCOLATE BONBONS



Weiss bonbons assortment 100 pieces - 10 of each

1122830



Salted caramel



Hazelnut milk ganache



White choc praline



Cashew praline



Hazelnut dark ganache



Hazelnut almond praline



Raspberry jelly



38% Milk ganache



Passion fruit






70% Dark ganache

LE HAUT CHOCOLAT




Inimitable

Master in the delicate art of blending, Weiss is a “Bean to Bar” luxury French chocolate manufacturer.

Since 1882, Weiss travels the world in search of the best raw materials to offer the most promising aromatic profiles. By selecting only the finest varieties of cocoa beans, Weiss guarantees an excellent and inimitable chocolate.

Weiss Chocolate Range		Technical Characteristics		
Categories		% cocoa fat	% sugar	% Dairy fat
DARK	Li Chu 64% - <i>Single Origin Vietnam</i>	39	35	0
	Ceiba 64% - <i>Single Origin Dominican Republic</i> 	39	35	0
	Santarem 65% - <i>Single Origin Papua New Guinea</i>	41	34	0
	Bassam 69% - <i>Single Origin Ivory Coast</i>	38	30	0
	Oricao 58%	36	41	0
	Altara 63%	40	36	0
	Galaxie Dark 67%	43	32	0
	Ebène 72%	44	28	0
	Kacinkoa 85%	48	14	0
MILK	Madalait 35% - <i>Single Origin Madagascar</i>	29	43	6
	Mahoe 43% - <i>Single Origin Grenada</i>	34	35	6
	VAO Milk 42% - <i>Single Origin Dominican Republic</i> 	35	29	0
	Galaxie Milk 41%	34	37	6
	Milk Caramel 38%	32	41	5
BLOND	Oryola 30%	30	28	7
WHITE	Névée 29%	29	42	7
	Anëo 34%	34	37	7
	VAO White 35% - <i>Vegan & Organic</i> 	35	36	0



	Applications		
Fluidity	 Pastry	 Molding	 Coating
■ ■	•		
■ ■ ■ ■			
■ ■ ■		•	
■ ■	•		
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FRENCH COUVERTURES

Dark Single Origin



DARK LI CHU 64%

"Fresh and spicy"
From Vietnam

It's the quality of the Vietnamese beans and the Weiss expertise that gives this chocolate such a surprising profile.

This couverture has a strong cocoa flavour, accompanied by vanilla notes, dried fruit aromas and a hint of liquorice.

Pairing suggestions:

Raspberry, cherry, blackcurrant

- Cocoa fat mass: 39%
- Sugar: 35%

5kg - 1022062



DARK CEIBA 64%

"Powerful and oaky"
From Dominican Republic

The Ceiba opens with a surprisingly powerful attack thanks to a combination of intense bitterness and good acidity. It then takes on more rounded flavours with oaky notes and marked aromas of yellow fruit, leading to a satisfyingly long bittersweet finish.

Pairing suggestions:

Banana, spice, pineapple, raspberry

- Cocoa fat mass: 39%
- Sugar: 35%.

5kg - 1022052





SANTAREM 65%

"Smoky"
From Papua New Guinea

This unique blend provides strong smoky notes, with tobacco and green tea amoras.

Pairing suggestions:

Red fruits or savoury recipes
(gamey meat)

- Cocoa fat mass: 41%
- Sugar: 34%

5kg - 1022015



DARK BASSAM 69%

"Strong and pure"
From Ivory Coast

Cocoa pronounced taste which is typical of African cocoas with a long, velvety after taste.

Pairing suggestions:

Coffee, lemon, plum, praline

- Cocoa fat mass: 38%
- Sugar: 30%

5 kg - 1022034



Dark Blends

ORICAO 58% "Your every day chocolate"



An essential dark chocolate with an intense flavour that is adaptable to all applications. At first, Oricao is sweet, offering different aroma combinations. Then it releases a burst of typical chocolate notes with a powerful chocolaty finish.

Pairing suggestions:

Vanilla, blackcurrant, pear

- Cocoa fat mass: 36% / Sugar: 41%

5kg - 1022063



Ghana and/or
Ivory Coast

ALTARA 63% "Silky & intense"



This 100% African bean couverture chocolate has a unique well-balanced profile and silky tannins.

Pairing suggestions:

Blackcurrant, cherry

- Cocoa fat mass: 40%

- Sugar: 36%

10kg - 1024023



Ghana and
Ivory Coast

GALAXIE DARK 67% "Toasted notes"



An exceptional chocolate made with the best beans from four great origins. It introduces itself with slightly acid woody notes, leading to a pronounced tartness balanced with the toasted notes of dried fruits. Its perfect texture, fluid and full, adapts to every application.

Pairing suggestions:

Lemon, chestnut, black tea, caramel, walnut

- Cocoa fat mass: 43% / Sugar: 32%

5kg - 1024033



Granada, Ecuador,
PNG, Ghana
and/or Ivory Coast

EBENE 72%

"Strong and round"



The rounded, sweet taste of Ecuadorean beans makes for a harmonious combination with strong-tasting African beans. Awarded Blue Ribbon at the Intersuc Salon.

Pairing suggestions:

Red berries, orange blossom, lavender, almond

- Lecithin free
- Cocoa fat mass: 44% / Sugar: 28%

5kg - 1022018



Granada, Ecuador,
Venezuela, Ghana
and/or Ivory Coast

KACINKOA 85%

"Roasted and strong"



This strong couverture offers pronounced roasted and toasted notes with a bittersweet taste. Very low in sugar.

Pairing suggestions:

Red berry

- Cocoa fat mass: 48%
- Sugar: 14%

5kg - 1022017



Trinidad & Tobago,
Venezuela and Ghana
and/or Ivory Coast

Milk Single origin



MADALAIT 35%

"Rounded & subtle"
From Madagascar

This milk chocolate couverture offers a rounded, sweet profile with vanilla and milk notes topped with a hint of cocoa. Also offers subtle caramel notes.

Pairing suggestions:

Peanut, sesame, popcorn, coffee

- Cocoa fat mass: 29%
- Sugar: 43%

5 kg - 1022039



MAHOE 43%

"Tangy & intense"
From Grenada

This remarkable single origin offers a surprising tangy attack, followed by an intense cocoa touch, finishing on delicious toasted notes.

Pairing suggestions:

Yellow fruit, lemon, nuts, praline

- Cocoa fat mass: 34%
- Sugar: 35%

5 kg - 1122056





VAO MILK 42%

"Plant-based, gourmet & organic"

From Dominican Republic

Vegan couverture made from coconut milk and rice powder. Powerful fruity cocoa notes, with a hint of vanilla.

Certified organic, gluten-free and soy-free.

- Cocoa fat mass: 35%
- Sugar: 29%

5kg - 1122769



Milk Blend and Caramel



GALAXIE MILK 41%

"Biscuity & rich"

This sensational blend provides fresh aromas of milk, honey and cocoa, with warm biscuity notes. Its velvety texture finally gives way to a rich and surprisingly long-lasting flavour.

Pairing suggestions:

Coconut, yuzu, banana, gingerbread

- Cocoa fat mass: 34%
- Sugar: 37%

5kg - 1024034



MILK CARAMEL 38%

"Melting caramel"

An explosive taste of warm caramel, sending us straight back to our childhood.

Pairing suggestions:

Apricot, yellow fruits, peach, passion fruit

- Cocoa fat mass: 32%
- Sugar: 41%

5kg - 1121383



Blond



BLOND ORYOLA 30%

"White chocolate with
hazelnut"

A blend of award-winning expertise. A selection of exceptional ingredients: Romana hazelnuts from Italy, milk from France and brown sugar from Guadeloupe. The perfect proportions of ingredients for a natural and fruity hazelnut flavour. A chocolate with a caramelised dairy flavour and an indulgent velvety texture.

Pairing suggestions:

Passion fruit, pear, halzelnut

- Cocoa fat mass: 30%
- Sugar: 28%

5kg - 1122061



White



WHITE NEVEA 29%

"Sweet with notes of vanilla"

With its good balance between milk, sugar and vanilla, this couverture leaves a slightly caramelised milk taste on the palate. It is very fluid and easy to work with.

Pairing suggestions:

Strawberry, coffee, lychee, blueberry

- Cocoa fat mass: 29%
- Sugar: 42%
- Dairy fat mass: 7%

5kg - 1022012



WHITE ANEO 34%

"Pure"

Aneo is a white chocolate with a beautiful pale colour. It's delicate, not too sweet, and it caresses the palate with fresh and velvety dairy flavours. It's perfectly balanced with warm, floral notes of Bourbon vanilla and offers perfect fluidity with an extremely fondant texture.

Pairing suggestions:

Red berries, citrus, pistachio, coffee

- Cocoa fat mass: 34%
- Sugar: 37%
- Dairy fat mass: 7%

5kg - 1121367





VAO WHITE 35%

"Plant-based, gourmet & organic"

Crafted from organic rice and organic coconut cream, its amazing full creamy mouthfeel is reminiscent of white chocolate.

Certified organic, gluten-free and soy-free.

- Cocoa fat mass: 35%
- Sugar: 36%
- Dairy fat mass: 0%

5kg - 1122780



FINEST

Belgian Chocolate



Veliche™ Gourmet is a chocolate brand with a strong heritage in producing fine quality chocolate from Belgium. Rich in character and complex in flavour, yet remarkably workable, Veliche is dedicated to professional artisans.

Ever since Veliche established their brand many years ago, they knew that offering an honest treat came with the responsibility to treat its stakeholders well: "From farming to fine dining, they deserve our dedication".

Their caring nature starts where the beans grow.
All of the cocoa purchased is from Rainforest Alliance Certified™ farms, positively influencing both the soil that produced them and the hands they were handled by. Veliche is helping farmers to conserve natural resources, increasing productivity and consequently improving their living and working conditions.

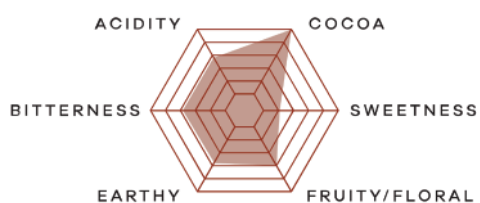
In short, this premium Belgian gourmet chocolate is a treat well treated, right from its origin.

**Great workability, good viscosity,
consistent flavour, shape & shine.**

BELGIAN COUVERTURES



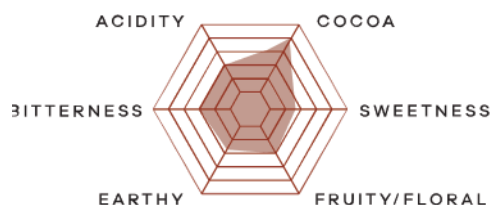
Dark Sensation 72%
5kg - HC7445AC



Strong, powerful chocolate, with a rich concentration of cocoa, giving it a positive bitterness and predominant fruitiness.



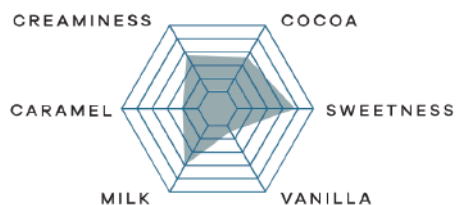
Dark Emotion 58%
2.5kg - E2626
10kg - HC5938AGC



Dark, bittersweet chocolate with a delicate cocoa taste.



Milk Inspiration 32%
2.5kg - E2627
10kg - HL3234ANC



A Belgian milk chocolate offering a pronounced milky and sweet delicate taste.



White Obsession 30%
2.5kg - E2628
10kg - HB3137ABC



A rich and creamy white chocolate with a superb balance of milky sweetness.

TRUFFLE SHELLS



Dark
Ø:25 mm - 504 pcs
E1683



Milk
Ø:25 mm - 504 pcs
E1751



White
Ø:25 mm - 504 pcs
E1684

COCOA COMPLEMENTS



Cocoa nibs

800g

1122697



Dutch cocoa powder

1kg - 22/24% fat content

18A70



Cocoa butter pearls

3kg

APPPQCDC



Feuilletine

2kg

2450



Dark chocolate batons

8cm- 1.65kg - 300 pcs

HC4627AC



Café Trabliti coffee extract

1ltr

195



Popping candy neutral

1kg

AD015



Popping candy milk chocolate

1kg

AD018

CHOCOLATES



Sublime dark chocolate drops 55%

5kg

1121431



PASTRY INGREDIENTS

VANILLA



Bourbon vanilla paste
1kg - with seeds

12558



Organic bourbon vanilla extract
1ltr

13033



Tahitensis vanilla bean
Grade A
16/18cm

100g - Code CSVBT1-100G
250g - Code CSVBT1-250G

Tahitensis

Originally from Tahiti, Tahitensis vanille has a smooth fruity and flowery flavour with cherry-like notes.

Common Sense tahitensis vanilla is grown in Bali and surrounding regions of Indonesia.



Planifolia vanilla bean
Grade A
16/20cm

100g -Code CSVBP2-100G
250g - Code CSVBP2-250G

Planifolia / Bourbon

Originally from Madagascar, Planifolia vanilla has a rich and sweet aroma, with subtle woody and chocolaty notes.

Common Sense planifolia vanilla is grown in Bali and surrounding regions of Indonesia. The beans are fully cured naturally and the visual appearance is black to dark brown, supple and plump.

Approximately 5/6 grams of seeds per bean.



PRESERVED FRUITS



Amarena cherries

910g

154



Cherry Griotte in Kirsch

2kg

2341



Baby pears

850g

145



Baby apples

425g

173

Chestnuts



Sweetened chestnut cream

1kg

4/4CM



Unsweetened chestnut puree

870g

4/4PU

NUT PASTES



Roman Hazelnut Praline Paste 50/50

5kg

1026024



Hazelnut praline paste 50/50

6kg

HZ5010/1598



Gianduja block

1kg

1020011



Pure pistachio paste

1kg

GIMA01



Marzipan Almond 33%

4kg

275461

PASTEURISED EGGS



Craft your masterpiece safely with pasteurised, free range, Australian eggs.

Eggzi works with regional Australia's finest free range egg farmers, to deliver an ethical and sustainable range to cafes, restaurants, bars, and commercial kitchens across Australia.

Created by chefs for chefs wanting a safe, easy to use, and easy to store egg range.

Simplify your work load by choosing the best pasteurised eggs Australia has to offer.



Sweetened egg yolks
900ml

EYSU90-C

Contains: 44 pasteurised egg yolks and 10% pure icing sugar.

Perfect for: Custards, gelato, tiramisu, souffles, anglaise.



Salted egg yolks
900ml

EYFSA90-F

Contains: 47 pasteurised egg yolks and 5% of salt.

Perfect for: Hollandaise, aioli, pasta, batter, mayonnaise.





Egg whites

900ml

EWPA90-F

Contains: 26 pasteurised egg whites

Perfect for: Meringues, macarons, sorbets, nougats



Bartender egg whites

450ml

EWBAR45-F

Contains: 13 pasteurised egg whites

Perfect for: Whisky sour, gin fizz, pisco sour...



ESSENTIALS



DLA neutral glaze
14kg

GGNE01/1599



Glucose syrup

1kg - 777040
7kg - 777001



DLA mirror glaze
7kg

CGNE01/4



**Snow sugar
(non melting icing sugar)**
5kg

3154



DLA apricot glaze
7kg

GGAR01/71



Pearl sugar
10kg

PER001



Trimoline
7kg

1063



Gold gelatine
2g/sheet - 1kg/box
bloom 205

2508



White fondant
1kg - 772333
15kg - 772380



Titanium gelatine
5g/sheet - 1kg/box
bloom 90 to 130

2213



COOKING ALCOHOLS



Armagnac 40%	1ltr	AL405
Brandy 50%	2ltr	AL008
Brandy 50%	5ltr	AL009
Brandy 50%	20ltr	AL010
Calvados 40%	2ltr	AL260
Kirsch 45%	2ltr	AL005
Madeira 17%	2ltr	AL030
Pastis 45%	1ltr	AL404
Porto 19% (with salt and pepper)	2ltr	AL109
Rum Negrita Double Aroma 54%	2ltr	AL001
Rum Negrita Double Aroma 54%	5ltr	AL002
Rum Negrita Double Aroma 54%	20ltr	AL450

What makes Cointreau special?



Cointreau 60%
1L

11005

Great citrus complexity

Since its creation in 1849, Cointreau's character and excellence lie in the rigorous selection and assembly of sweet and sour orange peels.

Its strong zesty notes will reveal a great citrus complexity with excellent length and lingering finish.

This powerful and natural spirit will certainly add a kick to all your recipes.





FRUIT SOLUTIONS



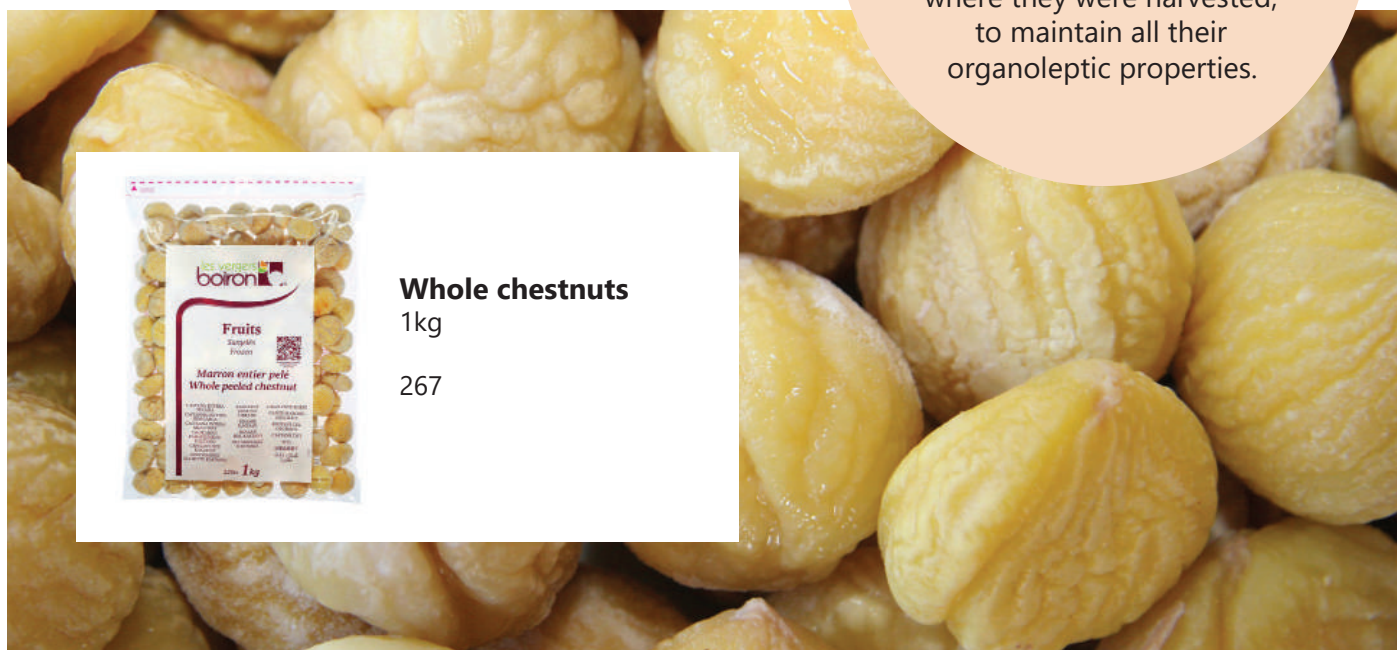
Whole raspberries

2.5kg

179

IQF method

This method allows to retain colour, flavour and texture. The fruits are carefully washed, classified, decorticated and then frozen as close as possible to where they were harvested, to maintain all their organoleptic properties.



Whole chestnuts

1kg

267

COULIS & CONCENTRATES



Raspberry coulis

500g

1436



Exotic coulis (passionfruit & mango)

500g

1484

These coulis are perfect for ice-cream and sorbet toppings, multi-layer verrines, accompaniment for desserts or plating decoration.

- Raspberry coulis: 81% raspberry, 19% sugar
- Exotic coulis: 87% fruits (mango and passionfruit), 13% sugar



Orange concentrate

500g

1860



Mandarin concentrate

500g

1840



Blood orange concentrate

500g

1830



Lemon concentrate

500g

1810

*Guaranteed no added flavours,
no gelling agents, no thickeners.*



Powerful & zesty

Each variety of concentrates offers rich and powerful aromas, and fruit zest notes sometimes balanced by a few drops of essential oils (natural fruit peel extract).

This range is rich in taste and texture, bringing a little extra to varied applications such as chocolate making/confectionary, ice-cream or when added to a fruit puree, to enhance all your desserts.

NO ADDED SUGAR

Fruit purees

Les Vergers Boiron purees are made from a strict selection of perfectly ripe and GMO-free fruits from the best locations worldwide.

The flavour experts assemble these fruits using techniques inherited from the champagne industry, and their know-how guarantees consistent taste, colour and texture.

The purees have no added sugar, providing you nothing but fruit. No colouring, preservative, filler or thickener is added to the puree in order to have a product as pure as possible.

The purees are flash-pasteurised in order to ensure the organoleptic quality and food safety, by destroying enzymes and hazardous microorganisms. The pasteurisation temperature and time are adapted to each fruit to preserve their powerful aromas.

The packaging process takes place in a pressurized atmosphere to avoid any risk of contamination. Then, the trays are frozen at -35°C and stored at -20°C. An accurate traceability system has been implemented to ensure quality and food safety.

No more washing, peeling, deseeding, blending and waste. Save labour, time and control your costs.

100% PURE TASTE
100% NATURAL
100% CONSISTENT
100% CONVENIENT

Ideal for:

- ***Ice cream & Sorbet artisans***
- ***Pastry chefs***
- ***Mixologists***
- ***Brewers***



FRUITS

FRUIT PUREES



RED FRUIT



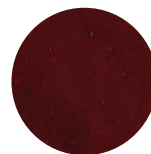
Raspberry

1kg - AFR1C6
10kg - AFR1S0



Strawberry

1kg - AFA1C6
10kg - AFA1S0



Blueberry 100%

1kg
AMY0C6



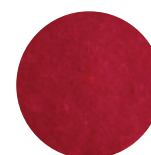
Blackberry 100%

1kg
AMU0C6



Blackcurrant 100%

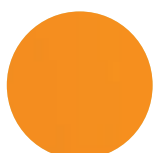
1kg
ACA0C6



Morello cherry 100%

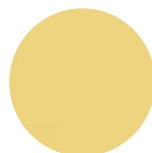
1kg
AGT0C6

CITRUS FRUIT



Mandarin 100%

1kg
AMA0C6



Bergamote 100%

1kg
ABE0C3



Lime 100%

1kg
ACV0C6



Kalamansi 100%

1kg
AKA0C6



Blood orange 100%

1kg
AOS0C6



Yuzu 100%

1kg
AYU0C3



Lemon 100%

1kg
ACI0C6



Grapefruit 100%

1kg
APM0C6

100% = 100% FRUIT = NO ADDED SUGAR

ORCHARD FRUIT



Green apple
1kg

APV0C6



Rhubarb 100%
1kg

ARH0C6



Apricot 100%
1kg

AAB0C6



Fig 100%
1kg

AFI0C6



Blood peach 100%
1kg

APN0C6



Pear 100%
1kg

APO0C6



White peach 100%
1kg

APB0C6



Mirabelle 100%
1kg

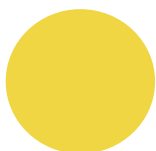
AMI0C3



Chestnut vanilla
1kg

AMR1C3

EXOTIC FRUIT



Passionfruit 100%
1kg - APA0C6
10kg - APA0S0



Mango 100%
1kg - AMG0C6
10kg - AMG0S0



Banana
1kg

ABA0C6



Guava 100%
1kg

AGO0C6



Pomegranate 100%
1kg

AGA0C3



Pineapple 100%
1kg

AAN0C6



Lychee 100%
1kg

ALI0C6



Coconut 100%
1kg

ACO1C6



Watermelon 100%
1kg

APS0C3



FREEZE DRIED

Most innovative freeze dried ingredients

Based in New Zealand, Fresh As is the most innovative freeze-drying company, offering the widest range of premium fruit powders.

In order to produce intensely flavoured ingredients, Fresh As focuses on sourcing the highest quality, ripe and sweet fruits.

Freeze drying, also known as lyophilization or cryodesiccation, is a low temperature dehydration process. It involves freezing products first, and then placing them in very low pressure submarine grade freeze-drying units. In the machine, a vacuum effect called sublimation is produced, removing the ice from the frozen fruits. What is left behind is a light, powder-dried version of the fruit.

Freeze drying will remove 99% of the moisture from the fruit, while retaining up to 97% of its original flavour, colour and nutrients.

Those high-quality fruit powders dissolve easily and are perfect to add colour and taste to beers, without adding extra liquid. Allowing you more freedom in your production process.



**100% CONVENIENT
100% INNOVATIVE
100% FLAVOUR
100% NATURAL**

FRESH AS
DRIED

POWDERS



Blueberry

200g

3210-1



Beetroot

200g

2020-1



Strawberry

150g

4100-1



Blood orange

150g

3770-1



Raspberry

180g

4030-1



Passion fruit

200g

3790-1



Blackberry

200g

3140-1



Plum

200g

3970-1



Kaffir lime

100g

1070-1

More options available on special order

WHOLE, PIECES, CHUNKS



Raspberry crumble

300g - Code 4010-1
2kg - Code 4010-3



Raspberry whole

180g - Code 3990-1
1.5kg - Code 3990-3



Strawberry slices

100g
4080-1



Strawberry whole

100g
4070-1



Blackberry whole

200g
3120-1



Cherry whole

200g
3240-1



Blueberry slices

200g
3190-1



Rhubarb batons

100g
2330-1



Plum slices

150g
3950-1



Blood orange slices

100g
3750-1



Lychee whole

200g
3590-1



Pineapple chunks

200g
3900-1

FREEZE
DRIED



Banana slices

200g

3090-1



Yuzu juice flakes

50g

4170-1



Lemon slices

100g

3490-1



Mandarin segments

150g

3610-1



Feijoa slices

150g

3330-1



Apple pieces

150g

3000-1



Manuka honey chunks

100g

5200-1



Sweetcorn Kernels

80g

2400-1



BUSHFOOD



By creating a fantastic network of First Nations enterprises, small Aussie farmers and wild harvesters who dedicate their lives to reform the Australian agricultural landscape, Melbourne Bushfood have quickly become one of the leading native food suppliers in Australia.

"Australia's native plants have fed humans for thousands of years. Their nutritional content has been shown to be far superior to modern foods, and offer an exceptional culinary experience."

**100% NATURAL
NO PRESERVATIVES
NO ARTIFICIAL COLOURS
NO ADDED SUGAR**





Finger lime freeze-dried powder

100g

Origin: Northern NSW.

Taste: Tart and acidic with a hint of cooked apples.

Uses: Exceptional with seafood.

FP-FL-100g



Davidson plum freeze-dried powder

100g

Origin: Northern NSW

Taste: Earthy aroma with notes of rosella jam and rhubarb.

Uses: Great for cakes, jams, chutneys, sauces, yoghurt, and ice-cream.

FP-DP-100g



Wattleseed coarse ground

100g

Origin: Central Australia

Taste: Roasted coffee aroma with notes of sweet spice, raisins, chocolate and wheat-biscuit.

Uses: Add a deep, nutty flavour to pastry crusts, or bread. Also delightful in hot or cold beverages.

SP-WS-100g



Lemon myrtle dried herb

100g

Origin: Northern NSW

Taste: A blend of lemon verbena, lemongrass, and kaffir lime with a slight eucalyptus background.

Uses: Fantastic with macadamia or coconut.

SP-LM-100g



Saltbush dried herb

100g

Origin: Central Australia

Taste: Salty, umami flavour with unique herbal notes.

Uses: Excellent as a topping for salads or with roasted meat such as lamb, chicken, or fish.

SP-SB-100g

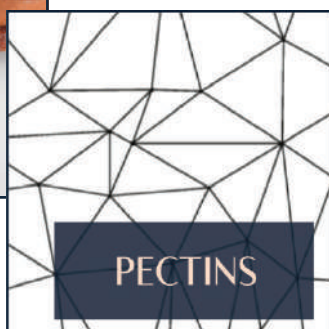
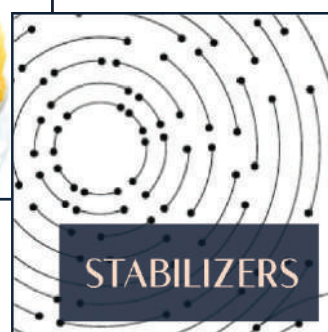
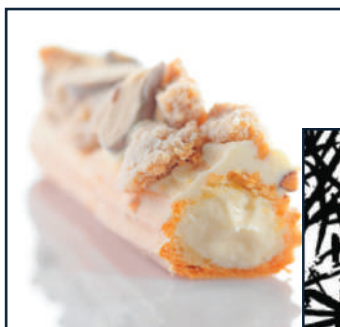
MOLECULAR



An infinite universe of creation

PCB Creation offers a wide range of solutions carefully selected and formulated in close collaboration with chefs and pastry chefs to respond to your professional needs.

The Ingredient range will bring you solutions for your culinary hurdles and open the door to an infinite universe of creation, in pastry, confectionery, gastronomy, ice cream and drinks.



GELLING AGENTS



Xanthan 10 - (Xanthan gum)

1kg

60615

Xanthan is a **thickener** produced by the fermentation of beet sugar or glucose syrup derived from starch. This gum has a very high thickening power and is highly flexible. It also allows you to work in low doses in sweet, salty, emulsified, acidic or alcoholic environments.

Application examples: thickening a sauce/coulis/cream, thickening a dressing to keep herbs in suspension, reducing the fat content of semi-liquid preparations while maintaining a smooth and creamy texture.



Agar 29 (Agar agar)

700g

60643

Agar is a **gelling agent** of natural origin extracted from red algae (Gelidium, Gracilaria species). It has been used in Japan since the 16th century to make certain traditional pastries such as yokan. It makes it possible to produce firm gels from all types of aqueous liquids.

Application examples: fruit paste, marmalade, fruit inserts and fillings for baked pastries.



THICKENERS



WarmTex 31 (Corn starch)

800g

60636

This **thickener** is a corn starch improved by a specific cooking process that gives it special properties. It develops its specific texture when heated and has a significantly higher cooking resistance than conventional starches.

Application examples: pastry creams (replacing cream powder), béchamel sauces for baked or simmered products.



ColdTex 20 (Modified potato starch)

1kg

60632

ColdTex is a **thickener** derived from potato starch chemically modified to give it special properties. When cold, it can particularly provide viscosity and give a very creamy texture. Preparations made with ColdTex can be deep frozen, but also withstand moderate cooking.

Application examples: thickened fruit based preparations or delicately flavoured fruit reductions, cold fruit or vegetable creams, soups, sauces.

STABILIZERS



Sorbium 35 (Sorbet stabilizer)

800g

61391

Sorbium is a stabilizing system dedicated to the optimization of sorbets' quality and shelf-life. Its composition is based on a combination of selected texturisers enabling to stabilize the water by limiting the formation of big crystals, improving the overrun, modulating the melting point and optimizing the texture for an optimum tasting quality.

Recommended dosage: 5g per kg. Note that the dosage should be adjusted to the type of fruit used and the expected final texture.



Icremium 14 (Ice cream stabilizer)

800g

61392

Icremium's composition is based on a combination of selected emulsifying and texturizing ingredients enabling to stabilize the water by limiting the formation of crystals, improving the distribution of fat, and optimizing the texture for an optimum tasting quality.

Recommended dosage: 5g per kg.

Application examples: ice cream, Chantilly. Note that the dosage should be adjusted to the fat content of the recipe. For example, it is recommended to use 0,4% of the stabilizing system if the fat content is above 10% and to increase the dosage if the fat content is lower.



Emul S 08 (Soy lecithin)

600g

60649

This **stabilizer/emulsifier** is a concentrate of natural and non-GMO soya lecithin. It works well with liquids and fatty preparations.

Application examples: improving dough in bakeries and preservation of baked products, stabilizing emulsions, stabilizing sauces, stabilizing emulsified fats in confectionery, caramel type.

PECTINS & ACIDS



Pectin Y26 (Yellow pectin)

1kg

60626

This **gelling agent** is a slow-setting pectin specifically adapted to the jellifying of media rich in sugars (Brix degree greater than 70) and acid (pH less than 3.5). The gel formed holds well and is not thermo-reversible.

Application examples: fruit pastes, bake resistant fruit stuffing for pastry and fine bakery products, jams, jelly confectionery.



Pectin NHX 58 (Pectin NH)

1kg

60627

This **gelling agent** is extracted from citrus fruit peel and then chemically transformed to provide it with special properties. It is a pectin for toppings and mirror glazes (whether fruit, chocolate or neutral) with low sugar content.

Application examples: fruit pulp-based topping for pastries, neutral topping with low sugar content, mirror glazes, gelatinized creamy chocolate.



Citric 17 (Citric acid)

1kg

60620

This **acidifier** is a citric acid concentrate with a neutral taste. Its properties are found naturally in lemons.

Application examples: acidification of recipes based on pectins or modulation of the balance of flavours.



Ascorbix 02 (Ascorbic acid)

1kg

60621

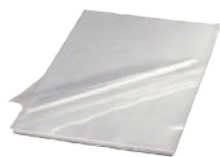
Ascorbix is an **acidifier/antioxidant** with a completely neutral taste. Its properties are found naturally in citrus fruits.

Application examples: preservation of fruit or vegetables sensitive to oxidation, improving dough-kneading in bakeries.



EQUIPMENT

CONSUMABLES



Guitar sheets

100 sheets
600x400mm - 70µm

100615G



Piping bags - Cold preparations

100 pcs
W: 300mm - L: 550mm - 80µm

110819



Silicone baking paper

500 sheets
600x400mm

6040



Piping bags - Hot preparations

200 pcs
W: 300mm - L: 540mm - 85µm

111687



Acetate sheets

25 sheets
600x400mm - 150µm

8012920



Silica gel

1kg

SIL01



Acetate rolls

40mm - 100m - 100µm - Code 946
45mm - 100m - 100µm - Code 947
50mm - 100m - 100µm - Code 948
60mm - 100m - 100µm - Code 740



Bread Silicone Baking Mat

600x400mm

4071



Pastry Silicone Baking Mat

600x400mm - Code 3222
515x315mm - Code 11270

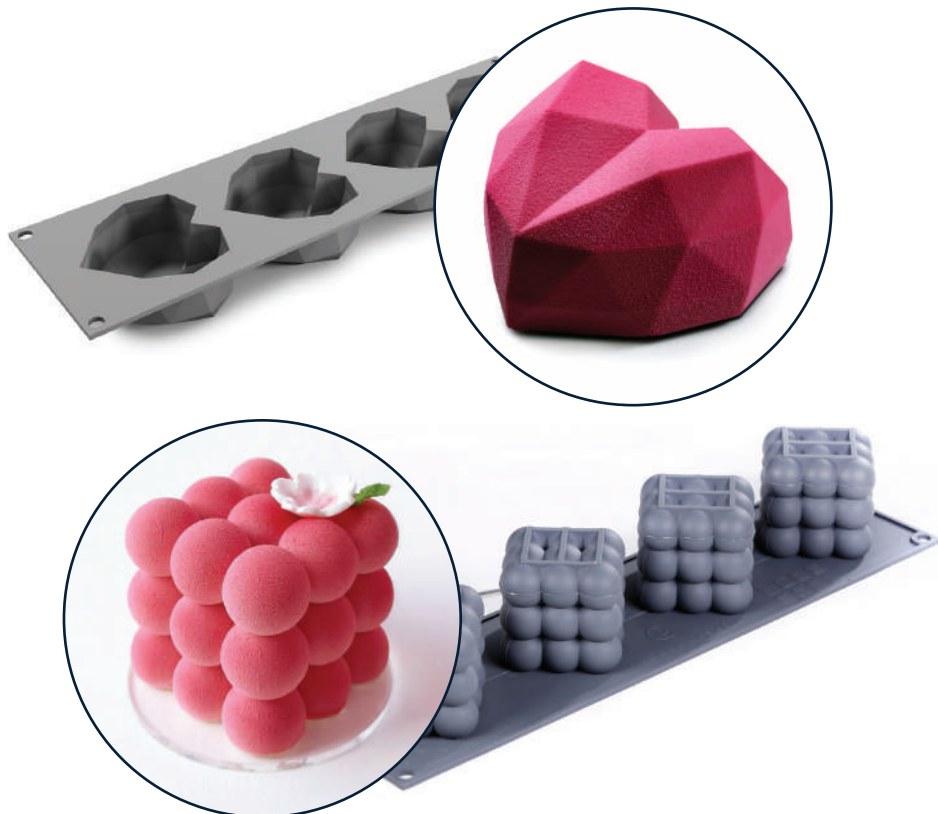
MOULDS



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PASTRY ART

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...

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