



Bring The World To Your Table | Eustralis Food

COLLECTION 2026

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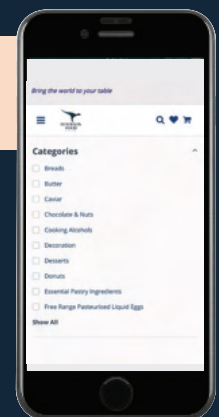
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Importing & Distributing Since 1998

Eustralis Food is a leading importer and distributor of fine European foods in Australia since 1998. We partner with premium European producers to deliver high quality products specifically curated for the Australian foodservice and retail sectors. Our selection is crafted to meet the unique tastes and demands of the Australian market, ensuring that every product is tailored for success.

With a strong commitment to customer focus, we work closely with our clients to understand their needs and provide solutions that help them thrive.

An incredible network

We stand out as the sole fine food importer operating direct distribution networks in seven major Australian cities:

Perth, Adelaide, Melbourne, Canberra, Sydney, Newcastle, and Brisbane.

With our strategic presence, we guarantee swift and reliable service to our clients across the nation.



Proudly HACCP certified

Key numbers

- 7 strategically located warehouses
- 140 dedicated employees
- 50 delivery-truck fleet
- 100% reliable and efficient service



Your partner in culinary excellence

We are dedicated to sourcing the finest products globally by forging strong partnerships with industry-leading brands in the fine food sector. Our commitment to quality is unwavering and we take pride in working with such premium products.

Thank you to all our partners for supporting us on our journey to becoming Australia's leading fine food importer and supplier.



And so many more...

C O N T



NEW



**LUXURY
DELICACIES**



PANTRY

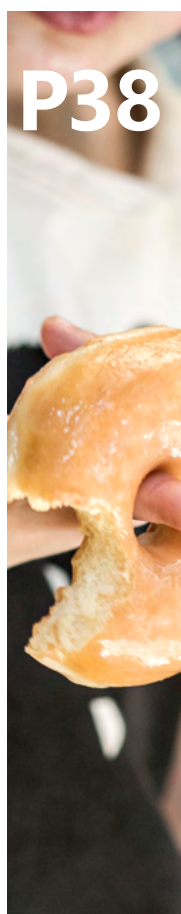


**READY TO
GARNISH**



**DAIRY &
EGGS**

ENTS



P38

BAKERY



P58

**ESSENTIAL
PASTRY
INGREDIENTS**



P74

CHOCOLATES



P84

FRUITS



P94

EQUIPMENT

NEW

P36



Whipping cream UHT 35%
1L

28906345

P42



Carrot cake
2x2kg loaves
13 slices per loaf - pre sliced

901001

P43



Puff pastry roll
5kg roll
220cm x 50cm x 3mm

BPSR



Mushroom quiche
160g - 54 pcs

SQ3357



Quiche Lorraine
160g - 54 pcs

SQ3290

P44



Beef Burgundy pie
180g - 45 pcs

SP8282



Chicken & leek pie
180g - 45 pcs

SP8283



Croque monsieur
180g - 45 pcs

SC3158

P47



Jumbo croissant
120g - 22cm - 36 pcs

39160

P50



Mini mixed berries donut
25g - 70 pcs

A3D0703

P53



Parisien flan
Ø: 95 mm - 185g - 24 pcs

PF19146

P54



Mini tropezienne
32g - 48 pcs

2585

P57



Raspberry heart-shaped macaron
15g - 96 pcs

63139

Available now!

Contact your
Account Manager
for more information.





LUXURY DELICACIES

- > Truffle
- > Foie Gras
- > Caviar



TRUFFLE



White truffle oil

250ml

15704321



Truffle peelings

300ml

30603

Often referred to as Himalayan Truffles, this Asian variation of the esteemed European species offers a budget-friendly option for enhancing your culinary creations.

Preserved black truffle peelings provide an economical means to add the visual allure of truffles to your dishes. While canned truffle peelings may not match the aroma and flavour of fresh truffles, they still serve admirably as a garnish to enhance the presentation of your dishes.

For best results, consider pairing them with truffle oil in recipes like truffle butter, truffled mashed potatoes, pâtés, pasta, risotto, and a variety of other dishes.



FOIE GRAS



Foie Gras Producer

Quality Foie Gras comes from healthy ducks.

Rougié's artisanal farming practices maintain the highest standards of animal welfare. Free from hormones and antibiotics, the moult ducks are exclusively fed locally grown maize, guaranteeing a product that is both healthier and more flavoursome.

Pioneer in flash-freezing innovation.

Rougié addresses the challenge that foie gras is loaded with enzymes which begin breaking down its cellular structure immediately after harvest.

When kept fresh, its shelf life is very short, which is why Rougié developed the flash freezing process, preserving the foie gras and significantly extending its shelf life.



Foie gras lobe

Varies between 250g to 450g per lobe

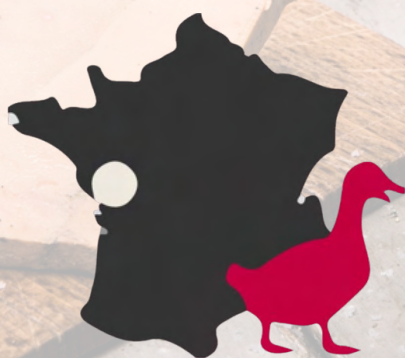
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The semi-cooked foie gras lobe remains undeveined before poaching, enhancing its stability and reducing fat loss when pan-fried. Selected for their small size to minimize fat loss, these lobes are seasoned solely with salt to preserve their raw flavour. Flash freezing post-poaching halts the cooking process, maintaining the raw texture as closely as possible.



French poultry

For over 80 years, Ernest Soulard has been renowned for producing some of the finest free-range duck and foie gras products available. With a strong commitment to traceability and animal welfare, Ernest Soulard delivers the highest-quality duck products, driven by the passion of a family-run company.



Foie gras whole lobe half cooked
500g

0FT1A013

Ernest Soulard's half-cooked whole duck foie gras is crafted from whole duck liver and cooked using a low-temperature method to enhance its delicate taste and preserve its full aroma. Each liver is meticulously prepared and hand-seasoned to ensure flawless quality.

Packaged in a convenient tray, the 500g half-cooked foie gras is easy to unmould, ensuring uniform slices for a delightful culinary experience.



CAVIAR



Breeder. Producer

Aquitaine caviar

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.



Mother of pearl spoon

1unit - 7cm

CUILNACRE07



Lanyard

1unit

GOOCOUST



Caviar opener

1unit

GOOCLEST



Caviar Oscietra

Multiple sizes available.
Contact your Account Manager for more information.

Sturia Oscietra caviar, from our exclusive production of *Gueldenstaedtii* sturgeons condenses marine flavours with a touch of dried fruit, into sensual caviar. Its firm golden brown roes roll perfectly under the palate, gradually freeing their delicate flavour.





Everyday excellence

Founded over 40 years ago, Kaviari is a family-owned brand dedicated to perfecting Iranian traditions and culinary excellence.

Partnering with top sturgeon farms worldwide, they ensure optimal farming, careful roe selection, and traditional maturation for exceptional quality. Kaviari's commitment to detail guarantees only the finest, most flavourful caviar.

Chosen by top chefs such as Joël Robuchon, Alain Ducasse, and Alain Passard, Kaviari serves 15 of France's 26 three Michelin starred chefs, and stands as a trusted name in the world of gastronomy.



Beluga imperial

Huso Huso sturgeon caviar, renowned for its delicate, easily bursting eggs with large light-grey grains, offers a unique, full-flavoured aftertaste.

- **Grain: Medium to large (3 to 4mm)**



Baenki

This caviar boasts a delicate flavour with harmonious marine notes, offering a smooth creaminess alongside fresh hints of nuts and earthy woodland tones.

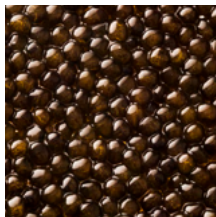
- **Grain: Medium (2.5 to 3mm)**



Oscietra prestige

Acipenser Gueldenstaedtii sturgeon caviar, like Kaviari Oscietra Prestige, offers an exceptional balance of refined brine, with hints of dried fruit and toasted grains.

- **Grain: Small to medium (2 to 3.5mm)**



Kristal

Kristal caviar, features firm, round grains with golden hues. It offers a rich blend of flavours, including fresh almonds, hints of honey, and delicate florals, for a lingering finish.

- **Grain: Medium to Large (2.5 to 3.5mm)**



Transmontanus

Transmontanus caviar features large grains with a deep charcoal-black colour. Its flavour is exceptionally buttery, enhanced by smooth texture and subtle notes of undergrowth for a refined, lingering finish.

- **Grain: Small to Medium (2.4 to 3mm)**

**All caviars are available in multiple sizes.
Contact your Account Manager for more information.*



EN-K TINS

Customisation

L'En-K de Caviar offers a luxurious, tailored caviar experience crafted for businesses that value exclusivity. Ideal for corporate gifting, upscale events, cocktails, galas and weddings, L'En-K de Caviar adds a distinctive, elegant touch to any occasion.

Its customisable design and premium quality make it a standout choice for brands looking to impress and elevate their image.

Each tin includes 15g of caviar and a tasting spoon.

**Special order only, contact your Account Manager for more information.*



Pick your caviar

Choose your caviar from our curated selection.
See left page.

Make it unique

Submit your high resolution design and choose between laser engraving or colour printing.

Delivery

3 to 4 weeks

Shelf life

3 months



Mother of pearl spoon

7.5cm - 30021



PANTRY

- > Dry Goods
- > Mushrooms & Snails
- > Cooking Alcohols
- > Potato Sides
- > Duck Products



DRY GOODS

PRESERVED VEGETABLES



Artichokes in oil with stem

2.45kg

2110-A



Baby capers in vinegar

850g

24



Cornichons

4.25kg

29



Red sweet pepper drops

793g

155



Yellow sweet pepper drops

793g

1638

VINEGARS



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

SPICES



Harissa
70g

1340



Smoked paprika

75g - SP130
375g - SP131



Espelette pepper powder
250g

ESP2



Saffron stems
Grade 1 - Spain
10g - 10001



Catering Gourmet Salt
2kg

PS002C



Guerande Grey Salt
1kg

SS011

CONDIMENTS



Dijon mustard
5kg

1003402203



Wholegrain mustard
5kg

1103402202



**Pasteurised egg yolk
mayonnaise**
4.7kg

500940

SUGARS



Cassonade sugar
750g

SU014



White sugar cubes
750g

SU012



Brown sugar cubes
750g

SU013



Angelo Musa x La Perruche

Meet Chef Angelo Musa, Meilleur Ouvrier de France (MOF), World Pastry Champion, and proud ambassador of La Perruche.

Chef's tip: Add irregular pieces of La Perruche sugar to your waffle batter for a crunchy texture and the flavours of Bourbon vanilla and caramel.





MUSHROOMS & SNAILS



Chanterelles

1kg

508385



Dry forest mix

500g

112366



Dry porcini

500g

112216



Porcini powder

130g

1137812



Snails extra large (Helix Lucorum)

8 dozen

322103



COOKING ALCOHOL



Brandy 50%

2L - AL008

5L - AL009



Madeira 17%

2L

AL030



Calvados 40%

2L

AL260



Pastis 45%

1L

AL404



Cointreau 60%

1L

11005



Porto 19%

2L

AL109



Kirsch 45%

2L

AL005



Rum Negrita Double Aroma 54%

2L - AL001

5L - AL002



POTATO SIDES



Potato gratin

120g - 38 to 40 pcs

5088



Mashed potatoes

2.5 kg

QPU31006

Mashed potatoes

Made from 100% premium Bintje potatoes (Origin: Belgium), our product offers the perfect solution for creating creamy, smooth potato purée. Bintje potatoes are renowned for their ideal texture and flavour.

Each individual pellet provides a convenient approach to portion control and waste reduction. No need to peel, chop, boil, or steam—simply heat the pellets and add your preferred cream, milk, butter, and seasonings. With zero moisture content, they are also perfect for effortlessly crafting delicious gnocchi.



DUCK PRODUCTS



Duck fat
320g

861512



Duck leg confit
215g leg - 12 pcs

134041704

Duck leg confit

Originating from the Perigord region in Southwest France, Rougie's high-grade confit duck legs are sourced from the Moulard duck breed, renowned for its distinctive gamey taste. Raised with 100% grain, vitamins, and minerals, each portion weighs approximately 215g and delivers tender, lean indulgence with a rich maroon colour.

The meat is brined and pre-cooked, ensuring it becomes very tender and juicy when heated in a pan or oven.

The remaining lard is perfect for preparing dishes like fried potatoes.



READY TO GARNISH

- > Pancakes & Brick Pastry
- > Bread Sheets
- > Buns
- > Tart Shells



PANCAKES & BRICK PASTRY

TO GARNISH



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



Brick pastry

Ø: 30 cm - 10 sheets

BK1



BREAD SHEETS



Yellow bread sheet

5 sheets

5311



Black bread sheet

5 sheets

2711



Red bread sheet Flavoured tomato

5 sheets

1929



White bread sheet

5 sheets

5994

30x40cm - 9mm thick

Natural colouring

No crust

No wastage

Maximum yield



BUNS

TO GARNISH



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



Bun & Roll

85g - 50 pcs

43084





TART SHELLS

Savoury mini

Ø: 41 mm
H: 17 mm
288 pcs
TS4001-S



Sweet mini

Ø: 41 mm
H: 17 mm
288 pcs
TS4001



Savoury medium

Ø: 55 mm
H: 18 mm
120 pcs
TS6001-S



Sweet medium

Ø: 55 mm
H: 18 mm
120 pcs
TS6001



Savoury large

Ø: 80 mm
H: 20 mm
72 pcs
TS8001-S



Sweet large

Ø: 80 mm
H: 20 mm
72 pcs
TS8001



Neutral rustic large

Ø: 95 mm
H: 24 mm
72 pcs
21024



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

GF Savoury mini

Ø: 41 mm
H: 17 mm
288 pcs
GFTS4001-S



GF Sweet mini

Ø: 41 mm
H: 17 mm
288 pcs
GFTS4001



GF Savoury medium

Ø: 55 mm
H: 18 mm
120 pcs
GFTS6001-S



GF Sweet medium

Ø: 55 mm
H: 18 mm
120 pcs
GFTS6001



GF Savoury large

Ø: 80 mm
H: 20 mm
72 pcs
GFTS8001-S



GF Sweet large

Ø: 80 mm
H: 20 mm
72 pcs
GFTS8001





DAIRY & EGGS

- > Butter Portions
- > Tourage Butters
- > French Cream
- > Pasteurised Eggs



BUTTER PORTIONS



AOP Salted butter portion

15g portion - 200/box

35530003

AOP (Protected Designation of Origin)



This is an official mark of quality, originating from a French system that recognises and identifies products symbolising a specific terroir and traditional expertise. In this case, it guarantees that the butter has been made in Normandy from authentic milk produced in the same region.



Salted butter portion

10g portion - 100/box

118217





TOURAGE BUTTERS



Tradition and Know how

The Excellence of Isigny

Isigny Sainte-Mère is an independent dairy cooperative, where local farmers have kept alive the expertise that built its reputation centuries ago. With more than 300 medals, it is France's most awarded dairy and a favourite of chefs worldwide. Tradition and know-how make the difference.

A "Grand Cru" Milk

It all starts with the milk, the cows, and the grass they graze on. In Normandy, the mild, wet seaside climate makes the grass rich in minerals. This gives the milk its unique flavour and aroma. Golden like buttercups, it tastes lightly of hazelnut and is naturally rich in vitamin A.



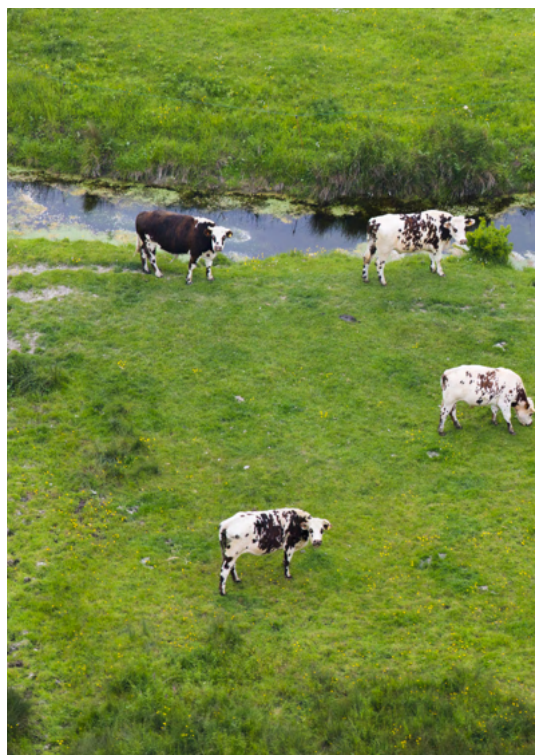
Isigny AOP 82%
10 sheets - 1kg/sheet

2781



Isigny NON AOP 82%
10 sheets - 1kg/sheet

2782





FRENCH CREAM



Whipping cream UHT 35%
1L

28906345

The Art of Cream

Originating from Normandy, the birthplace of cream, the brand is renowned for its Normandy know-how.

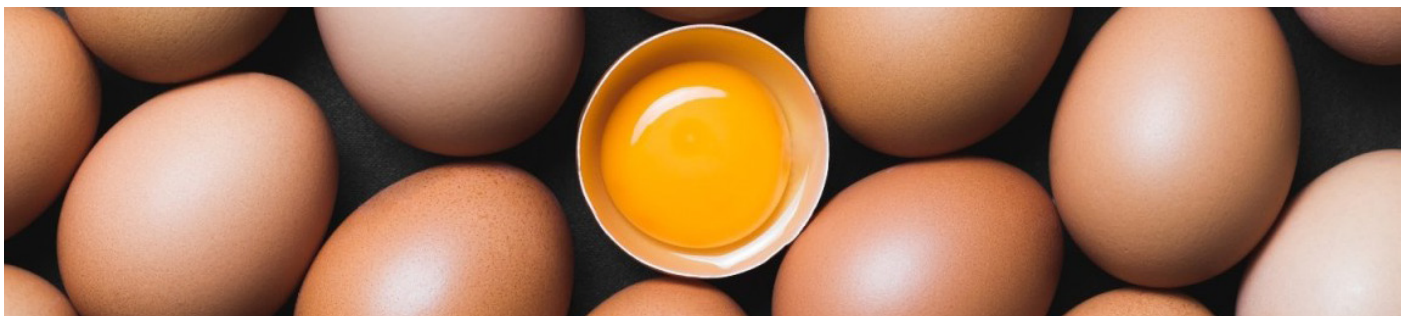
Since 1945, Elle & Vire® has been making top-quality creams and butters, recognized for their exceptional taste and technical characteristics by chefs and pastry chefs from all over the world, in their quest for excellence.

Deliciously creamy

Perfect for piping, whipping, and incorporating into both sweet and savoury dishes, Elle & Vire Excellence Whipping Cream offers a luxuriously creamy texture with consistent, stable results all year round.

Crafted with over 70 years of Norman dairy expertise, this premium cream is essential in both cooking and pâtisserie. It thickens quickly and holds its shape without collapsing or separating, ensuring exceptional performance every time. With an impressive whipping yield (2.7 L on average), this cream enhances and elevates the natural flavours of your creations.





PASTEURISED EGGS



Dessert egg whites
900ml

EWPA90-F



Sweetened egg yolks
900ml

EYFSU90-F



Bartender egg whites
450ml

EWBAR45-F



Salted egg yolks
900ml

EYFSA90-F



Creme brulee
2L

BRU2-F

BAKERY

- > Breads
- > Puff pastries
- > Viennese pastries
- > Donuts
- > Muffins
- > Savoury pastries
- > Classic treats



BREADS

BAGELS



Bagel plain
127g - 32 pcs

5001766



Bagel poppy
127g - 32 pcs

5001767



Pretzel
95g - 80 pcs

600548

LOAVES



Pochon dark sourdough
450g - 16 pcs

38919



Batard white sourdough
540g - 14 pcs

38916

BAGUETTES



Parisienne white

57cm - 280g - 30 pcs

300300



Essentiel campagnarde

50cm - 280g - 25 pcs

34792



Baguette extra

48cm - 280g - 22 pcs

38385



Baguettine plain

26cm - 140g - 50 pcs

40779



Ciabatta

21cm - 140g - 50 pcs

37147



BREAD ROLLS



Diamond rolls

55g - 100 pcs (25 of each)

38922

Multigrain

White

Poppy seeds

Sesame



Rustic dinner roll

33g - 200pcs

41584



Mini fusette

18cm - 45g - 50 pcs

39144

FRUIT LOAVES & BRIOCHE



Gluten free banana bread

3x2kg loaf
12 slices per loaf - pre sliced

FG0186



Banana bread loaf

2x2kg loaf
13 slices per loaf - pre sliced

901200



Orange bread loaf

2x2kg loaf
13 slices per loaf - pre sliced

901514



Mango coconut bread loaf

2x2kg loaves
13 slices per loaf - pre sliced

901205



Carrot cake

2x2kg loaves
13 slices per loaf - pre sliced

901001



French butter brioche loaf

410g - 12 pcs

3330



PUFF PASTRIES



Puff pastry sheets

56x37cm - 14 sheets
2.8mm thick - 700g/sheet

70967



Puff pastry roll

5kg roll
220cm x 50cm x 3mm

BPSR





SAVOURY PASTRIES



Cheese finger

90g - 60 pcs

41251



Mushroom quiche

160g - 54 pcs

SQ3357



Quiche Lorraine

160g - 54 pcs

SQ3290



Beef Burgundy pie

180g - 45 pcs

SP8282



Chicken & leek pie

180g - 45 pcs

SP8283



Croque monsieur

180g - 45 pcs

SC3158





VIENNESE PASTRIES

LARGE PASTRIES



Snail

110g - 60 pcs

38923



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

LARGE CROISSANTS



Large croissant
70g - 18cm - 60 pcs

34202



Premium large croissant
80g - 18.5cm - 60 pcs

41523



Jumbo croissant
120g - 22cm - 36 pcs

39160



Almond croissant
95g - 60 pcs

41403



Vegan raspberry croissant
90g - 44 pcs

41405



Curved croissant
100g - 36 pcs

5001211

MINI PASTRIES



Mini gourmandise mix 140 pcs (35 of each)

38921

*Mini chocolate twist
Mini cinnamon swirl
Mini cranberry twist
Mini vanilla custard danish*



Mini croissant 30g - 240 pcs

38917



Medium croissant 50g - 120 pcs

40484



Medium croissant 60g - 70 pcs

43086



Mini chocolate croissant 32g - 240 pcs

38914



Mini snail danish 30g - 260 pcs

43085



Mini cherry lattice 40g - 100 pcs

43087





DONUTS



Mini natural

16g - 70 pcs

AA07011



Mini chocolate & hazelnut

21g - 70 pcs

AB07021



Mini caramel

21g - 70 pcs

AF07011



Mini mixed berries

25g - 70 pcs

A3D0703



Mini pistachio

25g - 70 pcs

A3W0702



Mini crystal sugar
16g - 120 pcs

R015656



Mini confetti
18g - 120 pcs

R015655



Mini dark & milk chocolate
18g - 120 pcs

R015657



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



Large Biscoff
76g - 9.5cm - 36 pcs

65401



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 caramel

Large 120g - 28 pcs - HA3F0285
Mini 26g - 42 pcs - RA3F0427



Chocolate & hazelnut

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



Blueberry

Large 120g - 28 pcs - HN3N0286



Lemon

Mini 26g - 42 pcs - RHH0423



CLASSIC SWEETS



Parisien flan

Ø: 95 mm - 185g - 24 pcs

PF19146



Large chocolate fondant

Ø: 70 mm - 100g - 20 pcs

419



Premium cheesecake

Ø: 70 mm - 90g - 20 pcs

6607



Chocolate eclair

120g - 12 pcs

672



Vanilla eclair

120g - 12 pcs

671



Long plain churro

36g - 55 pcs

3376



Mini tropezienne

32g - 48 pcs

2585



Canele

60g - 75 pcs

GSX75



Cronut

77g - 24 pcs

89521



Mini Liege waffle

55g - 100 pcs

4090GA



Large Liege waffle

105g - 60 pcs

4050GA



Portuguese tart

60g - 60 pcs





SMALL BITES

PETITS FOURS



Petits fours St-Germain

48 units
6 of each - 15g/pcs

157

*Raspberry cheesecake
Opera
Almondines with lemon
Caramel and cinnamon financier
Chocolate crumble
Strawberry slice
Triple chocolate square
Apricot financier*



Chocolate bonbons assortment

100 units
10 of each - 10g/pcs

1122830



Cashew praline



White choc praline



Raspberry jelly



Hazelnut almond praline



70% Dark ganache



Passion fruit



Hazelnut milk ganache



38% Milk ganache



Hazelnut dark ganache



Salted caramel

MACARONS



Authentic assortment

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

932

*Caramel
Pistachio
Vanilla
Lemon
Raspberry
Chocolate*



Large assortment

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

325

*Pistachio
Almond
Lemon
Raspberry
Chocolate*



Raspberry heart-shaped

15g - 96 pcs

63139

MINI TREATS



Madeleine pure butter

18g - 140 pcs

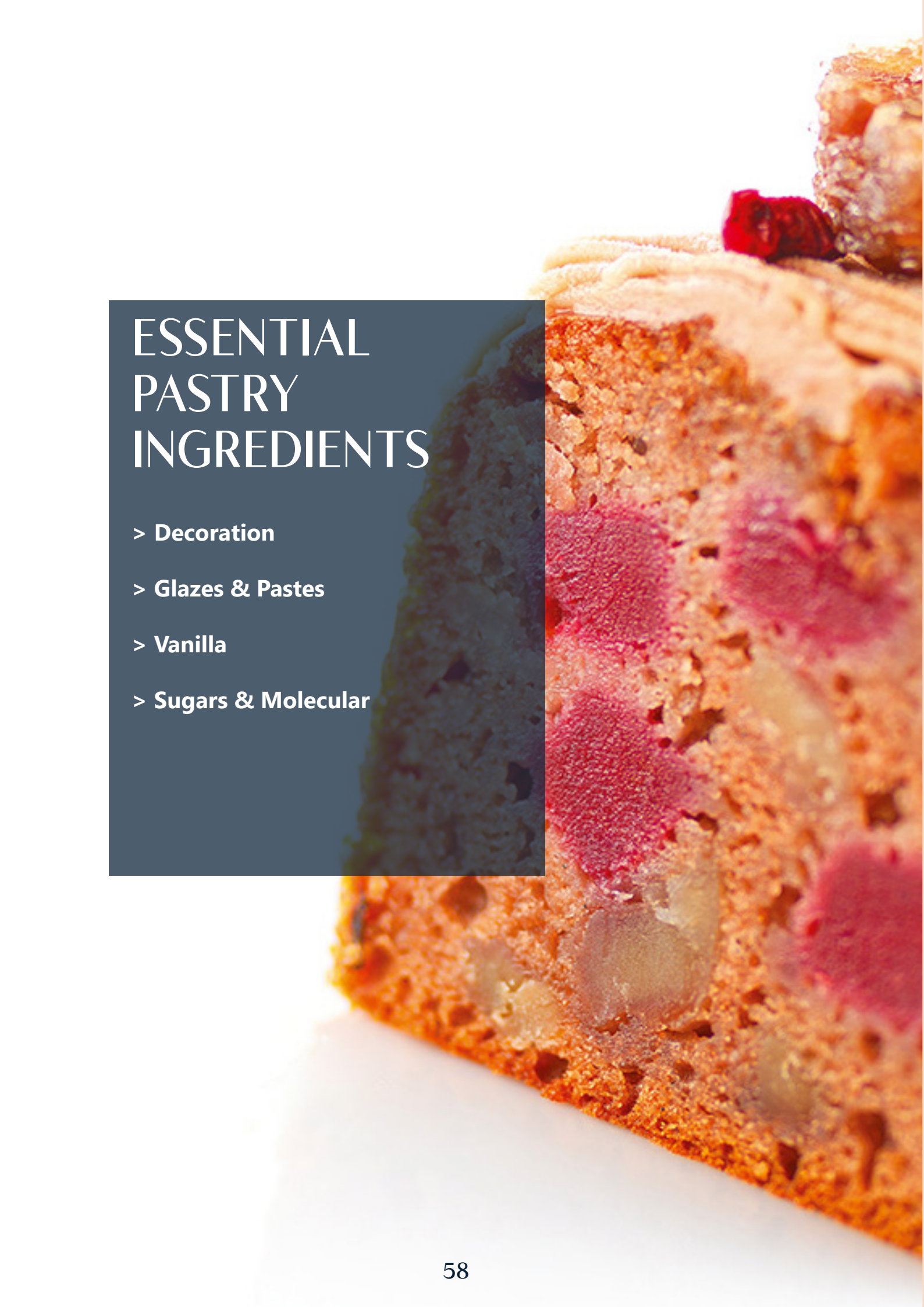
41594



Mini chocolate & hazelnut churros

17g - 82 pcs

3375



ESSENTIAL PASTRY INGREDIENTS

- > **Decoration**
- > **Glazes & Pastes**
- > **Vanilla**
- > **Sugars & Molecular**



DECORATION

FAIRY FLOSS



Fairy floss vanilla
200g

70013



Fairy floss rose
200g

70457



Fairy floss pistachio
200g

70464

LEAVES



23k Gold leaves
8 x 8cm - 25 sheets

E175



Silver leaves
9.5 x 9.5cm - 25 sheets

E174

GARNISH



Dark chocolate shavings

2kg

E0406



Dark chocolate pencils

10 cm - 220 to 230 pcs

E0274



Milk chocolate shavings

2kg

E0431



Crispy mini dark pearls

500g

E1876



White chocolate shavings

2kg

E0448



Crispy mini milk pearls

500g

E1641



Chocostixx Duo

8.5cm - 156 pcs

E0516



Crispy mini white pearls

500g

E1277



Daisies white

2cm - 176 pcs

70055



Daisies rose

2cm - 176 pcs

70152



COLOURS



Coloured cocoa butters

200g

Lemon yellow - 4455
Pistachio green - 4457
Raspberry red - 4470
Strawberry red - 4456



Fat soluble powders

25g

Blue - 4460
Green - 4463
Natural black - 4604
Red - 4462
Yellow - 4461



Water soluble powders

50g

Apple green - A04SB
Black - A10SB
Blue - A06SB
Brown - A09SB
Cherry red - A01SB
Orange - A02SB
Pink - A08SB
Purple - A07SB



Shiny powders

15g

Bronze - 4483
Copper - 4484
Gold - 4481
Ruby - 4485
Silver - 4482

CELEBRATE EVERY OCCASSION



PCB Création is your creative partner for all your needs, year round. Explore their exceptional range meticulously crafted for every celebrations:

New Year
Chinese New Year
Valentine's Day
Easter
Ramadan
Mother's Day
Father's Day
Halloween
Diwali
Christmas

...



Tailor made designers

PCB Création offers you the opportunity to personalise your products and elevate your brand visibility.

Our team will guide you through the process of crafting distinctive and memorable products.

Excitingly, nearly all items showcased in their catalogue can be tailored to your specifications:

- Chocolate pieces
 - Transfer sheets
 - Fruit leathers
 - Moulds
 - Marshmallows
- And much more...



**Special order only, contact your Account Manager for more information.*



GLAZES & PASTES

GLAZES



Neutral glaze

13kg

4023058



Cold mirror glaze

13kg

4023057



Apricot glaze

13kg

4023059



Fondant white

14.5kg

4024052

FILLINGS



Pastry cream cold process

15kg

4023069

NUT PASTES



Roman hazelnut praline paste 50/50

5kg

1026024



Roasted hazelnut praline paste 65%

5kg

E3400



Marzipan almond 33%

4kg

275461



Pure pistachio paste

1kg

PP1KG

EXTRACTS



Café Trablit coffee extract

1ltr

195



VANILLA



Tahitensis vanilla bean

Grade A

16/18cm

100g - Code CSVBT1-100G

Tahitensis

Originally from Tahiti, Tahitensis vanilla offers a smooth fruity and flowery flavour, highlighted by cherry-like notes. Common Sense Tahitensis vanilla is cultivated in Bali and surrounding regions of Indonesia.



Planifolia vanilla bean

Grade A

16/20cm

100g - Code CSVBP2-100G

Planifolia Bourbon

Originally from Madagascar, Planifolia vanilla boasts a rich and sweet aroma, complemented by subtle woody and chocolatey notes. The beans undergo full natural curing, resulting in a visual appearance of black to dark brown, appearing supple and plump.



Bourbon vanilla paste

1kg - with seeds

12558



Organic bourbon vanilla extract

1ltr

13033



Organic vanilla paste

*Alcohol free, colour-free, preservatives-free and sugar-free
1kg

VP1KG





SUGARS & MOLECULAR

SUGARS



Trimoline

7kg

1063



Glucose syrup

1kg - 777040

7kg - 777001



Snow sugar (non melting icing sugar)

5kg

3154



Pearl sugar

10kg

PER001



Malto

600g

60617

Maltodextrin is a starch-derived carbohydrate with low sweetness and reduced colouring sensitivity during cooking.

Properties: sweetener, filling agent.



Dextrose

1kg

60618

Dextrose is a starch-derived simple sugar with slightly less sweetness than sucrose. It efficiently mobilises water during frozen storage, limiting crystallisation and preserving a smooth texture.

Properties: sweetener, water mobiliser.



Glucose powder

1kg

60633

Glucose powder is a versatile sweetener that enhances flavour, texture, and stability, extending the shelf life of baked goods. With 70% of sugar's sweetness, it's ideal for cakes, desserts, confectionery, and jams. It improves fruit taste, prevents ice cream crystals, and ensures glossy icing. Use 75g of glucose powder to replace 100g of glucose syrup.

Properties: sweetener



Isomalt

1kg

60647

Isomalt, a sugar alcohol with just 2 calories per gram, is odourless and highly soluble. It offers numerous advantages:

- Minimal moisture absorption, ensuring exceptional product stability.
- High heat resistance up to 145 degrees Celsius without altering its structure.
- Enhances flavours without a cooling effect.
- Retains the texture and appearance of sugar-made products, with high resistance to caramelisation and humidity, ensuring prolonged stability.

GELLING AGENTS



Gold gelatine

2g/sheet - 1kg/box
bloom 205

2508



Titanium gelatine

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

2213



Agar agar

700g

60643

Agar is a natural gelling agent extracted from red algae species such as Gelidium and Gracilaria. Originating in Japan since the 16th century, it has been utilised in traditional pastries like yokan. Agar enables the creation of firm gels from various aqueous liquids.

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



THICKENERS



Warmtex (hot process)

800g

60636

This thickener is a corn starch enhanced by a specialised cooking process that imparts unique properties. It develops its distinctive texture when heated and has significantly greater cooking resistance than conventional starches.

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



Coldtex (cold process)

1kg

60632

This thickener is derived from potato starch that has been chemically modified to impart special properties. When cold, it provides viscosity and a very creamy texture. Preparations made with ColdTex can be deep frozen and can also withstand moderate cooking.

Application examples: thickened fruit based preparations or delicately flavoured fruit



Xanthan Gum

1kg

60615

Xanthan is a thickener produced through the fermentation of beet sugar or glucose syrup derived from starch. This gum boasts exceptionally high thickening power and flexibility, allowing for effective use in various environments, including sweet, salty, emulsified, acidic, or alcoholic.

Application examples include thickening sauces, coulis, or creams, maintaining herb suspension in dressings, and reducing fat content in semi-liquid preparations while preserving a smooth, creamy texture.

STABILIZERS



Malto dry

500g

60619

Malto Dry is a carbohydrate derived from tapioca. It is produced through the hydrolysis of starch followed by drying. Its botanical origin and specific drying process result in a very low density and a remarkably high oil absorption capacity.

Properties: filler, oil absorption, stabiliser.



Soy lecithin emulsifier

600g

60649

This stabiliser/emulsifier is a concentrate of natural, non-GMO soy lecithin. It works well with both liquids and fatty preparations.

Application examples include improving dough in bakeries and preserving baked products, stabilising emulsions, sauces, and emulsified fats in confectionery, such as caramel.



Sorbet stabilizer

800g

61391

Sorbium is a stabilising system that enhances the quality and shelf-life of sorbets. It combines texturisers to prevent large crystal formation, improve overrun, modulate the melting point, and optimise texture for superior taste.

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



Ice cream stabilizer

800g

61392

Icremium's composition is based on a combination of selected emulsifying and texturising ingredients that stabilise water by limiting crystal formation, improving fat

distribution, and optimising texture for superior taste quality.

Recommended dosage: 5g per kg.

Application examples: ice cream, Chantilly. Adjust the dosage based on the fat content: use 0.4% if the fat content is above 10%, and increase the dosage if it's lower.

PECTINS & ACIDS



Yellow pectin

1kg

60626

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

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



NH pectin

1kg

60627

This gelling agent is extracted from citrus fruit peel and then chemically transformed to provide special properties. It is a pectin designed 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, gelatinised creamy chocolate.



Citric acid

1kg

60620

This acidifier is a citric acid concentrate with a neutral taste, mirroring the natural properties found in lemons.

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



Ascorbic acid

1kg

60621

Ascorbix is an acidifier/antioxidant with a completely neutral taste, mirroring the natural properties found in citrus fruits.

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



CHOCOLATES

- > French Couvertures
- > Belgian Couvertures
- > Cocoa Complements



FRENCH COUVERTURES



French artisan

Mastering the delicate art of blending, Weiss is a luxury 'Bean to Bar' French chocolate manufacturer.

Eugène Weiss, the founder of the Maison, pioneered the distinctive 'Weiss taste' by expertly blending cocoa from various regions, much like the craft of winemakers and perfumers. Since 1882, Weiss has travelled the globe in search of the finest raw materials, always seeking the most promising aromatic profiles. By selecting only the highest quality cocoa beans, Weiss ensures an exceptional and unique chocolate.

With three artisanal areas of expertise, chocolatier, praline maker, and confection, Weiss brings to life the harmonious craftsmanship of its artisans..



DARK COUVERTURES



Dark Li Chu 64%

5kg

1022062

It's the quality of the Vietnamese beans and Weiss expertise that gives this chocolate its unique profile. This couverture boasts a strong cocoa flavour, complemented by vanilla notes, dried fruit aromas, and a hint of liquorice.
Cocoa fat mass: 38% | Sugar: 35%

Pairing suggestions: Raspberry, cherry, blackcurrant
Provenance: From Vietnam



Dark Santarem 65%

5kg

1022015

This unique blend offers strong smoky notes, with aromas of tobacco and green tea.
Cocoa fat mass: 40% | Sugar: 34%

Pairing suggestions: Red fruits or savoury recipes (gamey meat)
Provenance: Papua New Guinea



Dark Bassam 69%

5kg

1022034

This cocoa has a pronounced taste typical of African cocoas, with a strong, long and velvety aftertaste.
Cocoa fat mass: 38% | Sugar: 30%

Pairing suggestions: Coffee, lemon, plum, praline
Provenance: Ivory Coast



Dark Oricao 58%

5kg

1022063

Oricao is an essential dark chocolate with intense flavour, adaptable to all applications. Initially sweet, it offers various aromas before ending with a powerful chocolatey finish.
Cocoa fat mass: 36% | Sugar: 41%



Pairing suggestions: Vanilla, blackcurrant, pear
Provenance: Ghana and Ivory Coast



Dark Galaxie 67%

5kg

1024033

An exceptional chocolate made with the finest beans from four great origins. It begins with slightly acidic woody notes, leading to pronounced tartness balanced with toasted dried fruit notes. Its perfect texture, both fluid and full, adapts to every application.

Cocoa fat mass: 42% | Sugar: 32%



Pairing suggestions: Lemon, chestnut, black tea, caramel, walnut
Provenance: Ghana, Ivory Coast, Grenada, Ecuador & PNG



Dark Ebene 72%

5kg

1022018

The rounded, sweet taste of Ecuadorian beans harmoniously combines with the strong-tasting African beans.

Cocoa fat mass: 43% | Sugar: 27%



Pairing suggestions: Red berry, orange blossom, lavender, almond
Provenance: Ghana, Ivory Coast, Grenada, Ecuador & PNG



Dark Kacinkoa 85%

5kg

1022017

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

Cocoa fat mass: 47% | Sugar: 14%



Pairing suggestions: Red berries
Provenance: Ghana, Trinidad & Tobago, Venezuela

MILK COUVERTURES

Milk Madalait 35%

5kg

1022039

This milk chocolate couverture presents a rounded, sweet profile with prominent vanilla and milk notes, accentuated by a hint of cocoa. Additionally, it offers subtle caramel undertones.

Cocoa fat mass: 29% | Sugar: 51%

Pairing suggestions: Peanut, sesame, popcorn, coffee

Provenance: Madagascar



SINGLE
ORIGIN

Milk Galaxie 41%

5kg

1024034

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

Cocoa fat mass: 34% | Sugar: 45%

Pairing suggestions: Coconut, yuzu, banana, gingerbread

Provenance: Venezuela, Ecuador and Madagascar



WHITE COUVERTURES

White Nevea 29%

5kg

1022012

With its harmonious balance of milk, sugar, and vanilla, this couverture leaves a subtly caramelised milk flavour lingering on the palate. Its smooth texture makes it exceptionally easy to work with.

Cocoa fat mass: 30% | Sugar: 53% | Dairy fat mass: 7%

Pairing suggestions: Strawberry, coffee, lychee, blueberry

Provenance: Ghana and Ivory Coast



White Aneo 34%

5kg

1121367

Aneo is a white chocolate with a beautiful pale hue. Delicately nuanced, it's neither overly sweet nor cloying, gently caressing the palate with fresh, velvety dairy flavours. Balanced with warm, floral hints of Bourbon vanilla, it boasts impeccable fluidity and an exquisitely fondant texture.

Cocoa fat mass: 34% | Sugar: 47% | Dairy fat mass: 7%

Pairing suggestions: Red berries, citrus, pistachio, coffee

Provenance: Ghana and Ivory Coast



CARAMEL COUVERTURE



Milk Caramel 38%

5kg

1121383

An explosive burst of warm caramel, reminiscent of childhood memories.

Cocoa fat mass: 32% | Sugar: 49%

Pairing suggestions: Apricot, yellow fruits, peach, passion fruit

Provenance: Venezuela, Ecuador and Madagascar

VEGAN COUVERTURES



Vegan Milk 42%

5kg

1122769

This vegan couverture, crafted from coconut milk and rice powder, boasts powerful fruity cocoa notes accented by a hint of vanilla. Certified organic, gluten-free, and soy-free, it offers guilt-free indulgence for discerning palates.

Cocoa fat mass: 35% | Sugar: 29%

Pairing suggestions: Apricot, yellow fruits, peach, passion fruit

Provenance: Dominican Republic



Vegan White 35%

5kg

1122780

Crafted from organic rice and coconut cream, this vegan delight offers a luxurious, creamy mouthfeel reminiscent of white chocolate. Certified organic, gluten-free, and soy-free, it promises a guilt-free indulgence for all.

Cocoa fat mass: 35% | Sugar: 36%

Pairing suggestions: Passion fruit, pear, halzelnut

Provenance: Dominican Republic





BELGIAN COUVERTURES



A treat well treated

"A treat well treated". Since its inception, Veliche has been committed to providing an honest treat while responsibly treating all stakeholders.

Veliche Gourmet is a Belgian chocolate brand known for its high quality, rich character, and intricate flavours, cherished by professional artisans.

Veliche sources cocoa exclusively from **Rainforest Alliance Certified™** farms, positively impacting the environment and workers' well-being. By supporting these farms, Veliche helps conserve natural resources, increase productivity, and improve farmers' living and working conditions.

Veliche's premium Belgian chocolate is a delight for the palate, sourced and produced with care and responsibility.

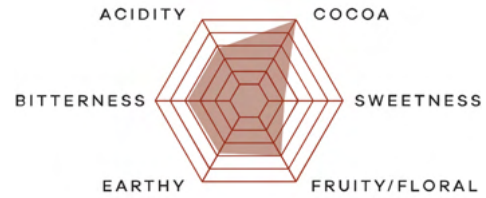




Dark Sensation 72%

5kg - HC7445AC

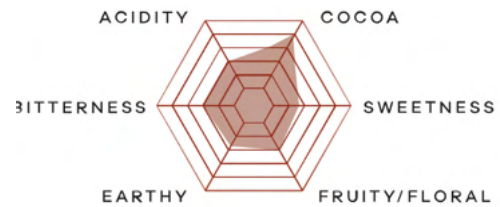
Strong and powerful, this chocolate boasts a rich concentration of cocoa, delivering a delightful blend of bitterness and prominent fruitiness.



Dark Emotion 58%

10kg - HC5938AGC

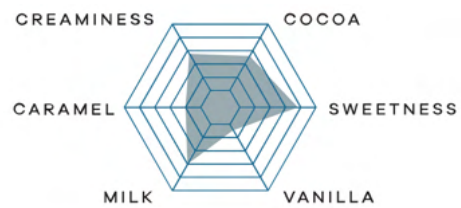
Dark, bittersweet chocolate with a delicate cocoa taste.



Milk Inspiration 32%

10kg - HL3234ANC

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



White Obsession 30%

10kg - HB3137ABC

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





COCOA COMPLEMENTS

TRUFFLE SHELLS



Dark
Ø:25 mm - 504 pcs
E1683



Milk
Ø:25 mm - 504 pcs
E1751



White
Ø:25 mm - 504 pcs
E1684



COMPLEMENTS



Cocoa butter pearls
3kg

APPPQCDC



Dark chocolate batons 44%
1.6kg - 8cm batons

17475



Dutch cocoa powder
1kg - 22/24% fat content

18A70



Cocoa nibs
800g

1122697



Milk chocolate gianduja
1kg

1020011

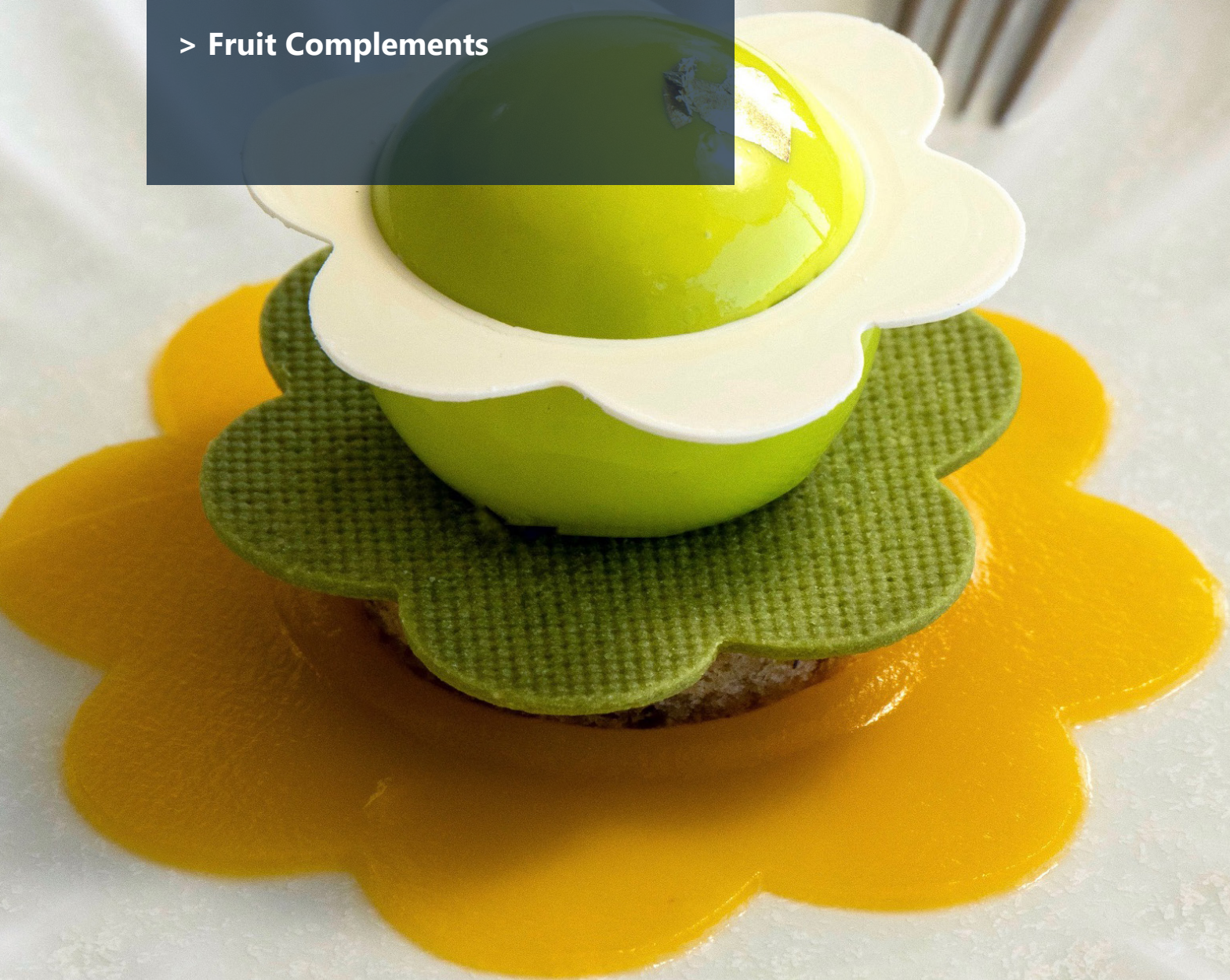


Feuilletine
2.5kg

8253C001

FRUITS

- > Freeze Dried
- > Fruit Purees
- > Fruit Complements





FREEZE-DRIED

Most innovative ingredients

This innovative range of premium freeze-dried fruit brings colour, taste, and texture to any creations.

Made with the highest quality, ripe fruits, these intensely flavoured ingredients are produced through freeze-drying, or lyophilization, a low-temperature dehydration process. The fruit is frozen and placed under vacuum, which removes the ice and leaves a light, powder-dried version.

This method removes 99% of the moisture while retaining up to 97% of the fruit's original flavour, colour, and nutrients. The resulting fruit powders dissolve easily and are ideal for adding colour and taste without introducing extra liquid, giving flexibility and extending shelf-life.

100% CONVENIENT
100% INNOVATIVE





Beetroot powder



Blackberry powder



Blackberry whole



Blood orange powder



Blood orange slices



Blueberry slices



Blueberry powder



Cherry whole



Passionfruit powder



Lychee whole



Kaffir lime powder



Manuka honey chunks



Mandarin segments



Passionfruit powder



Pineapple chunks



Plum powder



Plum slices



Raspberry crumble



Raspberry powder



Raspberry whole



Rhubarb batons



Strawberry powder



Strawberry slices

**More options and sizes are available on special order.
Contact your Account Manager for more information.*



FRUIT PUREES



Pioneer in fruit puree

Les Vergers Boiron purees are made from top-quality, GMO-free fruits, with consistent flavour, colour, and texture thanks to champagne industry techniques.

They contain no added sugar, preservatives, thickeners, or fillers, just pure fruit. Flash-pasteurised and packed in a pressurised environment for safety, then frozen at -35°C to lock in freshness.

No prep, no waste! Simply pure, natural fruit ready to use.

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

Certified



RED FRUITS



Blackberry 100%
1kg
AMU0C6



Blackcurrant 100%
1kg
ACA0C6



Blueberry 100%
1kg
AMY0C6



Strawberry 100%
1kg
AFA0C6

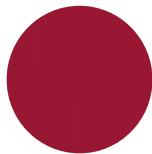


Raspberry 100%
1kg - AFR0C6
10kg - AFR0S0

CITRUS FRUITS



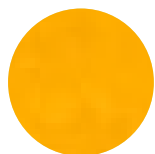
Bergamote 100%
1kg
ABE0C3



Blood orange 100%
1kg
AOS0C6



Lime 100%
1kg
ACV0C6



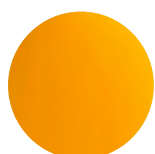
Kalamansi 100%
1kg
AKA0C6



Lemon 100%
1kg
ACI0C6



Yuzu 100%
1kg
AYU0C3



Mandarin 100%
1kg
AMA0C6



Sudachi 100%
1kg
ASU0C3

SPECIALTY FRUITS



Fig 100%
1kg
AFI0C6



Rhubarb 100%
1kg
ARH0C6

ORCHARD FRUITS



Apricot 100%
1kg

AAB0C6



Blood peach 100%
1kg

APN0C6



Green apple
1kg

APV0C6



Pear 100%
1kg

AP00C6



Morello cherry 100%
1kg

AGT0C6



White peach 100%
1kg

APB0C6

EXOTIC FRUITS



Banana
1kg

ABA0C6



Coconut 100%
1kg

ACO0C6



Guava 100%
1kg

AGO0C6



Mango 100%
1kg - AMG0C6



Passionfruit 100%
1kg - APA0C6



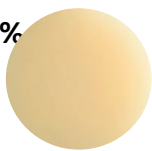
Pineapple 100%
1kg

AAN0C6



Pomegranate 100%
1kg

AGA0C3



Lychee 100%
1kg

ALI0C6

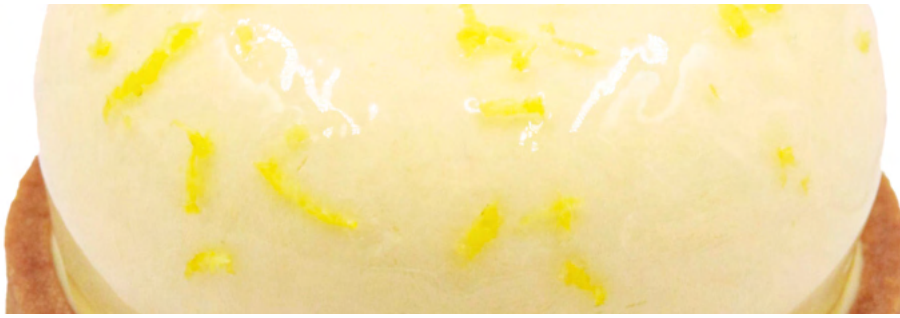


Watermelon 100%
1kg

APS0C3

100% = 100% FRUIT = NO ADDED SUGAR

**More options in 1kg or 10kg tubes are available on special order. Contact your Account Manager for more information.*



FRUIT COMPLEMENTS

CONCENTRATE



Orange concentrate

500g

1860



Blood orange concentrate

500g

1830



Mandarin concentrate

500g

1840



Lemon concentrate

500g

1810

COULIS



Raspberry coulis

500ml

3285-B



Exotic coulis

500ml

3288-B

ZEST



Lemon zest

500g

2170



Orange zest

500g

2171

PRESERVED FRUITS



Cherry Griotte in Kirsch
2.1kg

2341



Amarena cherries
910g

154



Baby pears
850g

145



Baby apples
425g

173



CHESTNUTS



Chestnut cream

1kg

EXP.RDR.VA.BT.1



Chestnut puree

870g

EXP.PU.BT.850



IQF



IQF whole chestnuts

1kg

3279-B



IQF whole raspberry

2.5kg

9-G



EQUIPMENT

> Consumables

> Moulds



CONSUMABLES



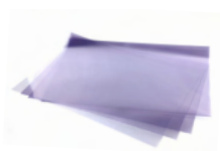
Acetate rolls

40mm - 100m - 100µm - Code D50PETN4010010

45mm - 100m - 100µm - Code D50PETN4510010

50mm - 100m - 100µm - Code D50PETN5010010

60mm - 100m - 100µm - Code DETPETN6010010



Acetate sheets

25 sheets

600x400mm - 150µm

8012920



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



MOULDS



Crafted for perfection

Pavoni is a globally recognised brand with more than 40 years of expertise, renowned for its innovative, design driven pastry and kitchen tools developed with leading professionals.

Their extensive range spans silicone and stainless-steel moulds, gelato tools, chocolate equipment, and exclusive seasonal items for Easter, Christmas, and Valentine's Day.

Whether it's show-stopping cakes, delicate pralines, or inventive pastries, Pavoni provides the tools to bring every vision to life. With over 6,000 products across bakery, chocolate, gelato, HORECA, and decorative finishes, Pavoni remains the go-to choice for chefs seeking both performance and creativity.



**Special order only, contact your Account Manager for more information.*





IMMERSIVE TRAINING

L'Atelier by Eustralis empowers professional chefs across Australia, enhancing pastry skills and sharing global trends. With over 20 renowned chefs hosting thematic masterclasses, it fosters innovation, learning, and excellence in the industry.

L'Atelier hosts 7 exclusive chef-to-chef masterclasses annually, with just 14 participants per class for a professional yet friendly experience. We offer:

- **World-Class Chefs:** Learn from Pastry World Champions and MOF laureates.
- **Hands-On Experiences:** 2-3 days of intensive training tailored for professionals.
- **Exclusive Expertise:** Refine advanced techniques, explore international influences, and gain diverse culinary insights.

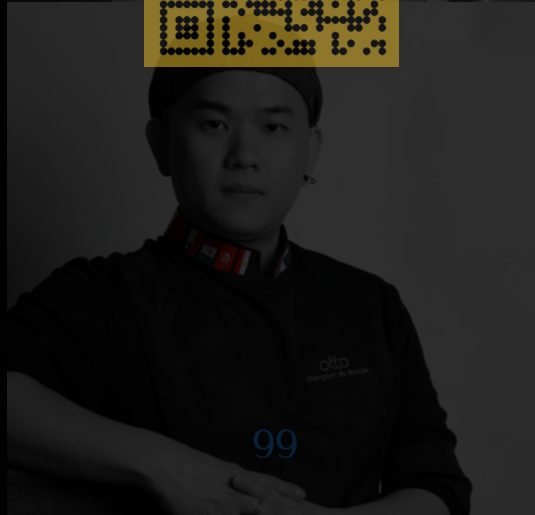
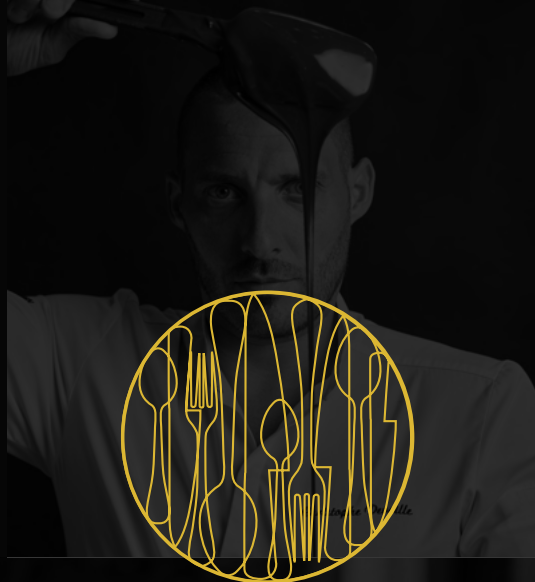


With an incredible selection of chefs, cutting-edge facilities, premium ingredients and a strong focus on excellence, our Masterclasses deliver a one-of-a-kind experience.

By embracing the latest trends, we empower chefs to stay ahead and succeed in this rapidly evolving industry.

OUR EXPERTISE





L'atelierTM
by Eustralis

CONTACT US



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Frenchs Forest NSW 2086



latelier@eustralis.com.au

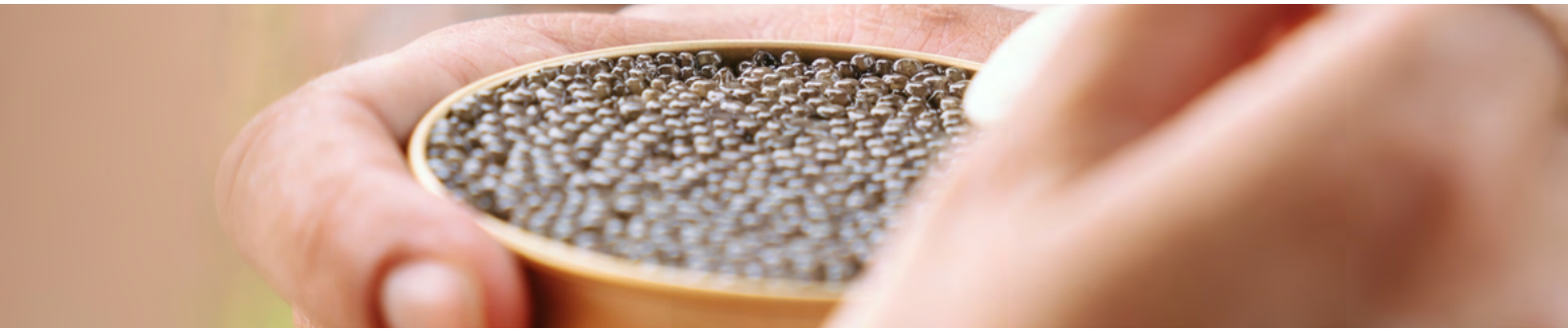


<https://latelier.eustralis.com.au>



@latelierbyeustralis





Eustralis Food WA

08 9377 0377 - orders.wa@eustralis.com.au

Eustralis Food SA

08 7202 1712 - orders.sa@eustralis.com.au

Eustralis Food VIC

03 9945 8700 - orders.vic@eustralis.com.au

Eustralis Food ACT

02 9981 4446 - orders.act@eustralis.com.au

Eustralis Food NSW

02 9981 4446 - orders.nsw@eustralis.com.au

Eustralis Food QLD

07 3067 1412 - orders.qld@eustralis.com.au

www.eustralis.com.au | eustralis.food

