



CREATIVE INGREDIENTS

# PRODUCT LIST

## 2025



BAKERY



PÂTISSERIE



GELATO



CHOCOLATE



DAIRY



**CREATIVE**  
INGREDIENTS EST. 1994





# CREATIVE

EST. INGREDIENTS 1994



## OUR BRANDS



BAKERY INGREDIENTS  
(BREAD IMPROVERS & MIX)  
BUTTER (TOURAGE & UNSALTED)  
PASTRY GELATO (BASES)  
PASTES AND RIPPLE

\$250 MINIMUM LOCAL DELIVERY

\$150 MINIMUM WAREHOUSE PICKUPS BETWEEN 12-3PM  
(PRE ORDER REQUIRED)

INTERSTATE FREIGHT DISPATCH 12PM CUT OFF

### CREATIVE INGREDIENTS

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# CONTENTS

## GELATO

GELATO BASES	7-10
IMPROVERS & POWDER FLAVOURS	11
FRUIT FLAVOURS PASTES	12-13
CREAM FLAVOURS PASTES	14-17
TOPPINGS – CREAM RIPPLE / VARIEGATO	18-19
TOPPINGS - FRUIT RIPPLE / VARIEGATO	20-21
TOPPINGS - CHOCOLATE RIPPLE / VARIEGATO	22-23
TOPPINGS - SUGAR FREE RIPPLE / VARIEGATO	24
TOPPINGS - CRUMBLES	25

## FROZEN FRUIT

ORCHARD FRUIT - PUREE	27
RED FRUIT - PUREE	28
TROPICAL FRUIT - PUREE	29
CITRUS FRUIT - PUREE	30
FRUIT ZEST	31
FRUIT JUICE	32

## CHOCOLATE

DARK CHOCOLATE	34
MILK CHOCOLATE	35
WHITE CHOCOLATE	36
RUBY & GOLD CHOCOLATE	37
BATONS & NUT PASTES	38
DECORATIONS	39
PENCILS, SHELLS & CUPS	40
COCOA POWDER AND MASS	41

## FREEZE DRIED

ORCHARD FLAVOURS	43
RED FRUIT FLAVOURS	43
TROPICAL FLAVOURS	44
CITRUS FLAVOURS	44
VEGETABLES AND SAVOURY	44
POWDERS	45
RETAIL PACKAGING	46

## JAMS & PRESERVED FRUITS

48

## BAKERY

IMPROVERS	51
CONCENTRATES / MIX	52

# CONTENTS

<b>PÂTISSERIE</b>	
DAIRY	54
SUGAR & GLAZES	55-56
FLAVOUR & AROMA	57
DESSERT AND POWDERS	58
ALCOHOL FLAVOURS	59
OILS AND VANILLA	60
NUTS, EMULSIFIERS, PECTIN AND GELATINE	61
<b>PASTRY SHELLS</b>	<b>63-64</b>
<b>TEA</b>	<b>66-67</b>
<b>COLOURS AND DECORATIONS</b>	
FOOD COLOUR	69-70
<b>NON-CONSUMABLES</b>	
ACETATE	72
CAKE BOARDS	72-73
PACKAGING & PAPER PRODUCTS	73
TAKE AWAY PACKAGING	74
PAPER, TRANSFER AND STRUCTURE SHEETS	74





# GELATO



# LEGEND

The following symbols are used throughout this catalogue to define key attributes of our product range.



GLUTEN FREE  
Without Gluten



HALAL



VEGAN



KOSHER



WITHOUT MILK  
Without any milk  
derivatives



WITHOUT FATS



NO ADDED SUGAR



PREPARATION  
Cool Prep



PREPARATION  
Warm Prep



3.0 kg



4.0 kg



5.0 kg



6.0 kg

MEC3 Tubs and TIN  
Typically for paste



MEC3 Bag  
Typically for powders  
1 – 5kg



Fruit'Puree  
Frozen - Gefroren -  
Rezepte (1kg)



Fruit'Zest  
Frozen - Gefroren -  
Rezepte (1kg)

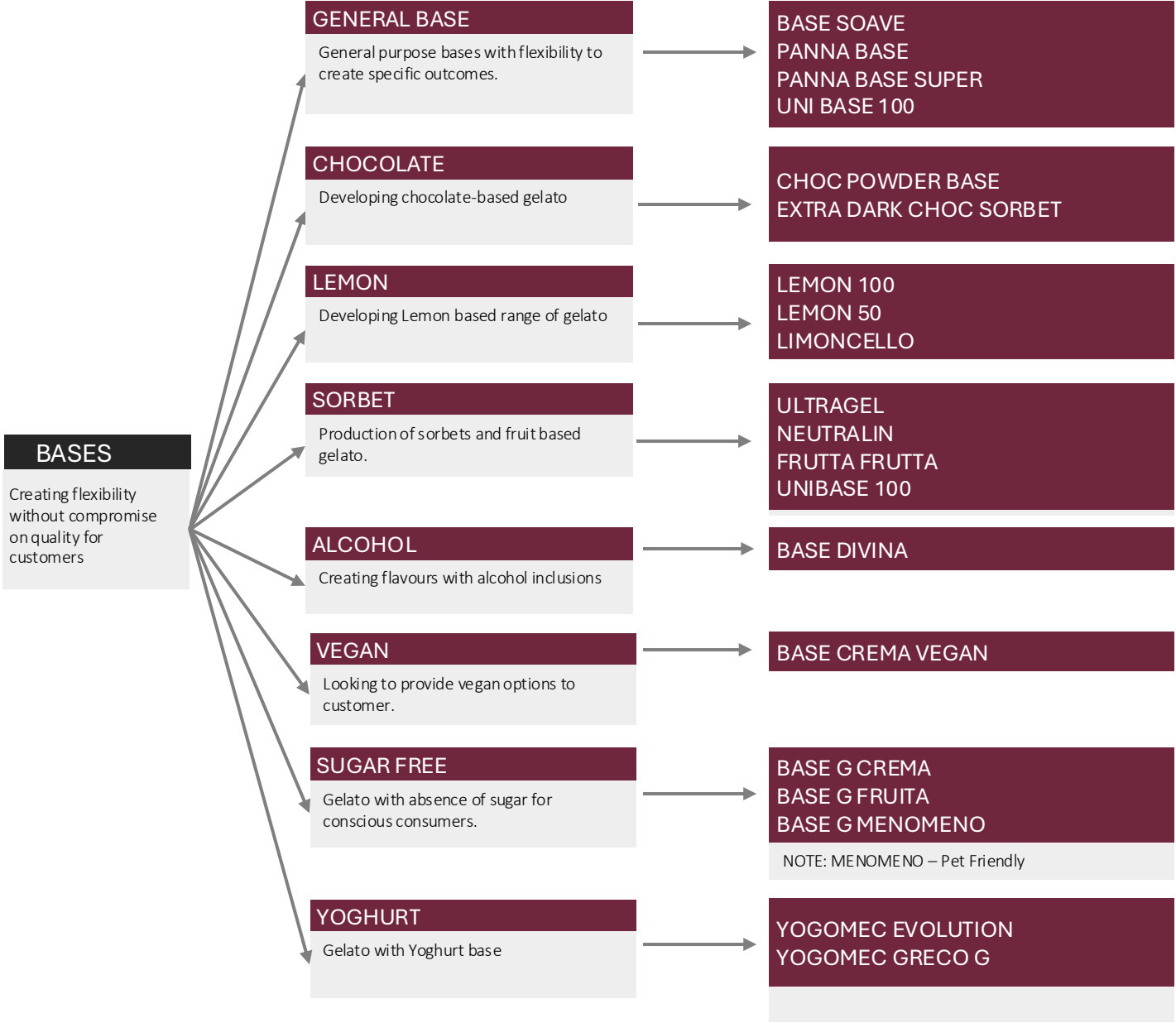
FROZEN PUREE & ZEST  
1kg packaging

# GELATO INGREDIENTS

## BASES FOR ARTISANAL GELATO

The goodness and the yield of a gelato depend on a multitude of factors but one that can never be overlooked is the Base. The bases are the first brick on which a recipe of success must be built, it's their perfect balance of fats, sugars and proteins that allows you to obtain a well-structured gelato at the service of your ideas: airy and emulsified, with a homogeneous consistency, perfect stability in the showcase, and easy to scoop.

Ingredients studied, combined and balanced with over 30 years of experience to give the master gelato chefs all the necessary support to do their job better and quicker, enhancing their skills and leaving the creativity of the artisan unchanged. The MEC3 Bases are the reference point in the world of gelato thanks to the vast range of solutions capable of satisfying the needs of all the gelato makers and thanks to the continuous evolution always capable of guaranteeing simply perfect gelato.



# GELATO INGREDIENTS

## BASES FOR ARTISANAL GELATO



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### BASES FOR MILK GELATO / Stabilisers and Emulsifiers

MECB2096	<b>PANNA BASE</b> [Cold & Warm Prep.] Soft and velvety structure to your gelato, with a delicate flavour of vanilla. With Dairy fats.	2.5 kg (4)	50g per litre, 250g sugar	
MECB2090	<b>PANNA SUPER BASE</b> [Warm Prep.] A gelato with a particularly warm texture and a silky structure to be obtained. With Vegetable fats.	2.5 kg (4)	50g per litre, 140g sugar	
MECB2121	<b>SOAVE BASE</b> [Warm Prep.] Unique for its original taste, guaranteeing higher stability and therefore greater firmness in the tub.	2.0 kg (8)	50g per litre, 240g sugar	
MECB2012	<b>UNIBASE 100</b> [Cold & Warm Prep.] Complete base without milk derivatives ; making it possible to maintain a compact, creamy structure	2.5 kg (4)	100g per litre, 250g sugar	

### BASES FOR FRUIT SORBET

MECB6005	<b>NEUTRALIN SORBET BASE</b> This low-dosage base allows you to create a creamier fruit gelato without the need of adding milk to the mix.	1.0 kg (10)	5g per litre	
MECB6032	<b>ULTRAGELMIX SORBET BASE</b>	2.0 kg	50g per litre	
MECB6012	<b>BASE FRUTTA FRUTTA</b> Fruit Fibers / SORBET BASE Rich in fibre, allowing a full-bodied structure to be obtained even with low quantities of fruit.	2.0 kg (4)	100g per litre	
MECB2012	<b>UNIBASE 100</b> Complete base without milk derivatives ; making it possible to maintain a compact, creamy structure	2.0 kg (4)	100 g per litre, 100 g of fruit paste, 5 g of softn.	





# GELATO INGREDIENTS

## BASES FOR ARTISANAL GELATO



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### SPECIAL BASES

MECB6019	<b>Base DIVINA</b> The ideal mixture for making gelatos containing alcohol.	2.0 kg (4)	150g per litre, 150g sugar	
MEC02482	<b>Base G FRUTTA [SUGAR FREE]</b> The secret of these bases is the steviol glycosides from the stevia plant, a sugar substitute that has no side effects. Developed for gelatos made with fresh fruit only.	1.05 kg (12)	1.05kg per 1-2 litre (varies by juice)	
MEC02582	<b>Base G MENOMENO [PET FRIENDLY]</b> No added sugar	1.05 kg (12)		
MEC02912	<b>Base SORBETTO Gourmet [SALTY BASE]</b> Base for creating gastronomic sorbets adding characterizing ingredients or savoury MEC3 pastes.	2.0 kg (8)	20-25% per litre	
MEC02900	<b>Base LACTOSE FREE</b> With delactosed milk powder for practical and fast development, even cold, with just the addition of water and sucrose. Delicate flavour, stable and creamy structure.	2.0 kg (8)	250g per litre, 240g sugar	
MECB02423	<b>Base TYPE M</b> This base makes it possible to create gelatos that remain scoopable and soft on the palate even at very low temperatures and that maintain their firmness at higher temperatures.	1.2 kg (10)	1.2kg per 3 litre milk	

### CHOCOLATE BASES

MECP08008	<b>CHOCOLATE FLAVOUR BASE 100</b> Product in powder form complete with flavouring and already stabilized. Very easy to use, needing only the addition of milk and sugar to make a well-balanced chocolate flavour, scoopable and full of taste.	2.0 kg (4)	100g per litre, 240g sugar	
MECP08145	<b>CHOCOLATE EXTRA DARK BASE</b> Extra Dark has a very dark colour in display cabinets, and with its special recipe the gelato remains scoopable for a long time. Prepared with water instead of milk, and therefore ideal for customers with an intolerance to dairy products.	1.625 kg (6)	1.625kg per 2.5 litres	



1.05 kg



1.25 kg



1.625 kg



2.0 kg










# GELATO INGREDIENTS

## BASES FOR ARTISANAL GELATO







CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### LEMON BASES

MECP08042	<b>LEMON 100 BASE</b> Stabilising base rich in vegetable fibre for the preparation of lemon-flavoured gelatos.	2.5 kg (4)	100g per litre, 380g sugar	   
MECP08007	<b>LEMON 50 BASE</b> Stabilized base in powder form for the preparation of lemon-flavoured gelatos. Useful tip: for a creamier product add 15 g Supergelmix per litre of water.	1.0 kg (10)	50g per 1 litre, 350-450g sugar, 5g Softin	  
MECP08041	<b>LIMONCELLO 100</b> Stabilizing base for the preparation of Limoncello-flavoured gelatos. (Gelato and Slushi)	2.5 kg (4)	50g per 1 litre, 350-450g sugar, 5g Softin	 



### SOFT SERVE YOGHURT BASES

MEC08273	<b>YOGOMEC Evolution</b> Soft	2.14 kg (6)	280G pre litre	 
MEC08154	<b>YOGOMEC Greco G</b> SUGAR FREE Blend for frozen yogurt sweetened with steviol glycosides	1.00 kg (10)	1 bag + 4lt milk	 



1.0 kg



2.14 kg



2.5 kg

# GELATO INGREDIENTS

## IMPROVERS



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### IMPROVERS FOR GELATO & SORBET

MECIM06007	<b>MEC PLUS</b> Improver Gives gelato greater volume, a finer structure and a "warmer" texture.	2.5 kg (4)	6-10 g per litre of water	
MECIM06069	<b>SOFTIN</b> [GEL] Emulsifier Increases the volume of fruit gelatos, preventing crystallization. Softin can be added directly into the batch freezer during the final phases of processing.	3.5 kg (2)	3-5g per 1kg mix	
MECIM06077	<b>SOMIX</b> Improver Delays dripping and gives greater body without increasing sweetness. Recommended for all gelatos, but above all on fruit flavours.	2.5 kg (4)	30-60g litre fluid	
MECIM08020	<b>PAN MEC F</b> COCONUT FAT Made from cold-soluble fats and proteins, making gelato creamier and warmer on the palate.	1.5 kg (4)	30-50 g per litre of milk (replacing cream)	
MECB6005	<b>NEUTRALIN</b> Low dosage base. This low-dosage base allows you to create a creamier fruit gelato without the need of adding milk to the mix. (can be used as base for sorbet)	1.0 kg (10)	4-5g litre of water	
DAFIBRE	<b>INULIN</b> (Fibre F) Made from chicory root, improves texture of the gelato	5.0 kg	20-40g per litre of mix	

### POWDER FLAVOURS

MECP08014	<b>QUARK BASE</b> Unmistakable taste of Cheesecake. Added to the mixture before batch freezing, it allows a gelato to obtain typical American cheesecake flavour.	1.0 kg (10)	50g per 1kg white base	
MECP08010	<b>SWEET MASCARPONE</b> Added to the mixture before batch freezing, it enriches the flavour of the gelato with the unmistakable taste of Mascarpone.	2.0 kg (4)	40g per 1 kg mixture	
MECP8011	<b>YOGHIN</b> Added to the mixture before batch freezing, it enriches the flavour of the gelato with the tangy taste of yoghurt. Available in powder form for more practical conservation.	1.0 kg (10)	30g per 1kg of mixture	



1.05 kg 1.5 kg 2.5 kg 3.5 kg 5.0 kg

# GELATO INGREDIENTS

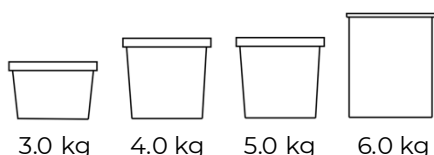
## FRUIT FLAVOURS - PASTES



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### FRUIT FLAVOURS CONCENTRATE

MEC18056A	<b>BANANA PASTE</b> Delicious concentrated banana paste ,the most loved exotic fruit for excellence, without any artificial colourings.	3.0 kg (2)	65g per 1 litre fruit/milk base Note: 3-5g of softin	
MEC18038A	<b>BLOOD ORANGE PASTE</b> Concentrated exquisite blood orange paste for fantastic sorbets and pastry recipes. Its vivacious colour and its unique perfume will win you over!	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC18081A	<b>BLUEBERRY PASTE</b> Round and perfect just like its flavour, this blueberry paste is expressed perfectly in a delicious sorbet of a vivacious colour.	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC14347A	<b>CHERRY MANIA PASTE</b> A concentration of cherries, giving an explosion of flavour in your gelato	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC14020	<b>COCONUT PASTE</b> Fresco and creamy, delicious coconut gelato is a delight for any palate, and its secret lies in the tasty white pulp at the heart of this aromatic paste.	4.0 kg (2)	60g per kg of mix	
MEC18085A	<b>FRUTTI DI BOSCO PASTE [WILD BERRIES]</b> Blueberries, strawberries, raspberries, currants and blackberries, combined to give all their flavour to this marvelous paste that unites all the flavours of the mixed berries .	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC18054A	<b>MANGO PASTE</b> A delicious concentrated mango paste, with a golden yellow colour that will transport your thoughts to far away exotic lands as soon as you taste it.	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC18099A	<b>GREEN APPLE PASTE</b> Green apple paste containing up to 46% of sweet, delicious pulp, ideal for rich fruit sorbets and gelée.	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC18061A	<b>PASSION FRUIT (MARACUJA) PASTE</b> Concentrated exotic passion fruit paste, without artificial colourings, for creating lots of original gelato and pastry recipes .	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	





# GELATO INGREDIENTS

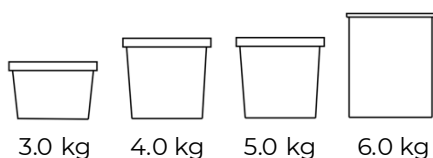
## FRUIT FLAVOURS - PASTES



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### FRUIT FLAVOURS CONCENTRATE

MEC18057A	<b>PINEAPPLE (ANANAS) PASTE</b> Exotic concentrated pineapple paste: a delight from far away lands destined to satisfy the most demanding palate.	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC14206A	<b>POMEGRANATE PASTE</b> The juice of the best pomegranates in a sweet and slightly bitter Paste.	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC18080A	<b>RASPBERRY PASTE</b> From the most delicate raspberry a paste with a very refined flavour: for a gelato that will conquer everyone for its sweetness.	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC18047A	<b>STRAWBERRY PASTE</b> This strawberry paste without any added artificial colourings is particularly suitable for pastry recipes and gelato sorbet with a low dosage of milk.	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC18098A	<b>WATERMELON PASTE</b> An indispensable summer delicacy: treat yourself to a delicious watermelon, a refreshing sorbet that will astound you.	3.0 kg (2)	65g per 1 litre fruit base Note: 3-5g of softin	
MEC14347A	<b>CHERRY PASTE (AMARENA)</b> A concentration of cherries, giving an explosion of flavour in your gelato.	3.0 kg (2)	100g per 1kg Supergel mix 65g of Fruit Base	
DRP266	<b>DRAGON FRUIT PASTE</b> Dragon fruit has a fruity-sweet scent and transports young and old to another world with its exotic touch. This unique ice cream paste makes dragon fruit flavoured ice cream.	5.0 kg (2)	50g per 1kg of mixture	



# GELATO INGREDIENTS

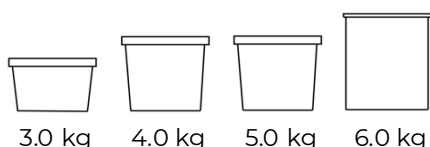
## CREAM FLAVOURS - PASTES



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### CREAM FLAVOURS

MEC14104	<b>BISCOTTINO PASTE</b> (Butter Cookie) The secret of its success is thanks to the unique and original combination of the Biscottino paste and a delicious variegated with pieces of crunchy shortbread biscuit, a mouth-watering embrace of traditional Italian shortbread biscuit, soft cocoa and hazelnut cream and irresistible cocoa flavour shortbread biscuit grains.	4.5 kg (2)	50g per kg of white base	
MEC14008	<b>BUBBLEGUM PASTE</b> (Bubbly) Bubbly brings back the famous taste of bubblegum, not just for younger customers but for older ones as well, as this paste conjures up a journey into the past, in a gelato with a bright and lively pink colour.	5.0 kg (2)	40-50g per kg of mixture	
MEC14019	<b>CARAMEL PASTE</b> The sweetness of caramel in a creamy gelato with an unmistakable taste.	4.5 kg (2)	40g per kg of mixture	
MEC14042B	<b>CASSATA DELIZIOSA PASTE</b> (Candied Fruit) The perfect paste to recreate the most famous dessert of Sicilian traditions in a gelato.	5.0 kg (2)	100g per kg of mix	
MEC14280A	<b>CINNAMON PASTE</b> A delicate winter fragrance that perfectly matches cooler summer flavours, in a spicy paste that offers a limitless variety of sophisticated possibilities.	3.0 kg (2)	60g per kg of mixture	
MEC14090A	<b>COFFEE PASTE</b> Coffee Extract is perfect to give your coffee gelatos a subtle and distinctive flavour.	3.0 kg (2)	20g per kg of mixture	
MEC14582	<b>COOKIES BLACK PASTE</b> (Cookie Dough) Cookies becomes white and black to create a delicious gelato that unites a delicate milk cream with the crunchy energy of extra-dark biscuits.	4.5 kg (2)		
MEC14073	<b>CHOCOLATE CREAM</b> (Crema Cacao) With no need to warm the mixture and dissolve the cocoa, this cocoa cream saves users precious time, allowing excellent chocolate gelatos to be made.	6.0 kg (2)	80g per kg of mixture	
MEC14046A	<b>DOLCE LATTE CONCENTRATE</b> This is Dolce Latte, a sumptuous milk cream enriched with the irresistible taste of caramelized sugar and a cascade of enticing praline grains. This concentrated paste allows you to create a perfect gelato that unites a delicious Dolce Latte ripple with crunchy Granella Mix	3.0 kg (2)	20-30g per kg of mixture	



# GELATO INGREDIENTS

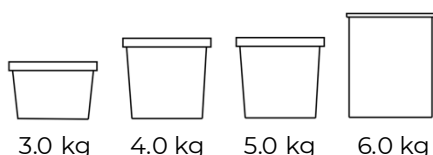
## CREAM FLAVOURS - PASTES



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### CREAM FLAVOURS

MEC14154	<b>FRENCH VANILLA PASTE</b> One of the world's rarest vanilla varieties gives its fragrance to this paste with an unmistakable aroma.	1.0 kg (6)	30g per kg of mixture	
MEC14054A	<b>FRENCH VANILLA PASTE</b> One of the world's rarest vanilla varieties gives its fragrance to this paste with an unmistakable aroma.	3.0 kg (2)	30g per kg of mixture	
MEC14022	<b>GIANDUIA PASTE</b> Delicate but intense, the masterpiece of Turin's expert chocolatiers now becomes gelato with this delicious chocolate and hazelnut paste.	5.5 kg (2)	90g per kg of mixture	
MEC14062A	<b>HAZELNUT MAXIMA PASTE 100%</b> Maxima Hazelnut offers the finest hazelnuts for the most demanding palates, in a gelato with a unique delicacy and creaminess, where the full range of hazelnut nuances emerges immediately.	5.0 kg (2)	100g per kg of mixture	
MEC14173	<b>HONEY PASTE</b> Honey becomes a star again with Di Fiore in Fiore. Based on a traditional recipe, Di Fiore in Fiore imbues your gelato with honey and floral fragrances.	3.0 kg (2)	50g per kg of mixture	
MEC14076A	<b>LIQUORICE PASTE</b> Liquorice root, with many beneficial properties, transformed into a paste for making original and distinctive gelatos.	3.0 kg (2)	60g per kg of mixture	
MEC14015A	<b>RUM &amp; RASIN (MALAGA) PASTE</b> A cascade of sultanas and a warm, slightly alcoholic aroma for an exotic classic of the gelato world, condensed into this exquisitely flavoured paste.	5.0 kg (2)	80g per kg of mixture	
MEC14220	<b>PEANUT (MR NICO) PASTE</b> Semifinished paste product for the preparation of Mister Nico artisanal gelato, to be decorated with Mister Nico Variegato.	4.0 kg (2)	100g per kg of mixture	
DAPALMOND	<b>DI SICILIY ALMOND PASTE</b> Premium Almond paste for the original almond flavour profile.	3.0 kg (2)	100g per kg of mixture	



# GELATO INGREDIENTS

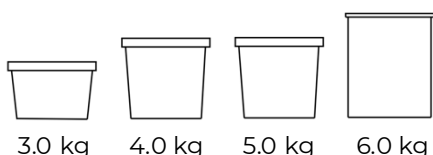
## CREAM FLAVOURS - PASTES



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### CREAM FLAVOUR PASTE CONCENTRATE

MEC14035A	<b>MINT PASTE</b> [Peppermint] A paste with a fresh and delicate flavour for delicious mint gelatos. Essential for display cabinets in summer, but also an original pairing for delicious tubs for eating in other seasons.	3.0 kg (2)	50g per kg of mixture	
MEC14074A	<b>NATURAL MINT PASTE</b> (Mena) The mint in this paste contains no artificial colouring agents, allowing you to create gelatos with a natural appearance with all the fresh flavour of mint.	3.0 kg (2)	50g per kg of mixture	
MEC14024B	<b>NOUGAT PASTE</b> The crunchy flavour of traditional Torrone nougat in paste form for gelatos with the full flavour of hazelnuts, honey and egg whites.	4.0 kg (2)	70-80g per kg of mixture	
MEC14088A	<b>PANNA COTTA PASTE</b> The ideal paste to give your gelatos a perfect Panna Cotta flavour. Try it with Panna Cotta Sauce a ripple containing all the typical flavour of the caramel sauce used for this popular dessert.	3.0 kg (2)	40g per kg of mixture	
DAPISTACHIO	<b>PISTACHIO PURE PASTE [100%]</b> (Artisanal Creations) Sourced from 100% Sicilian pistachio, blended to make a smooth authentic paste	1.0kg (6)	80/100g per kg of mixture	
MEC14031B	<b>PISTACHIO FINE</b> The most sophisticated interpretation of the finest pistachios is now a prince of the gelato world.	4.0 kg (2)	50g per kg of mixture	
MEC14052	<b>PISTACHIO PURE SICILIAN [100%]</b> Premium Line is a special line of pastes dedicated to the classic flavours of the Italian gelato tradition.. This unmistakable paste uses only 100% Sicilian pistachios for an intense and perfectly balanced flavour. ORIGIN: ITALY; Sicily.	4.0 kg (2)	80/100g per kg of mixture	
MEC14973	<b>POPCORN PASTE</b> Made with Popcorn flavoured Paste and Salty Caramel Popcorn Variegate ready to be a smash hit in the box office of taste.	3.0 kg (2)	50g per kg of mixture	
MEC14245A	<b>ROSE PASTE</b> MEC3 pays tribute to the rose, one of the loveliest flowers and the symbol of elegance, beauty and femininity, at the same time creating a romantic and innovative new flavour.	3.0 kg (2)	100g per kg mixture	
MEC18698	<b>TARO GUSTO PASTE</b> Flavouring that delivers the rich, nutty, and slightly sweet taste of taro, with subtle vanilla and coconut-like notes.	5.0 kg	50g	





# GELATO INGREDIENTS

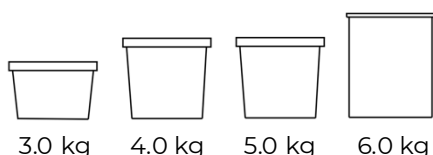
## CREAM FLAVOURS - PASTES



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### CREAM FLAVOUR PASTE CONCENTRATE

MEC14302A	<b>TIRAMISU PASTE</b> One of the most classic Italian desserts now available as a gelato that no display should be without. The delicate alcoholic notes of Marsala wine.	4.5 kg (2)	80g per 1kg mixture	
MEC14338A	<b>TIRAMISU PASTE - WITHOUT ALCOHOL</b> All the flavour of Tiramisù in a fantastic paste to be added to your white base for a gelato classic inspired by a timeless dessert, by now essential for all display cabinets.	4.0 kg (2)	80g per 1kg mixture	
MEC14824	<b>UNICORN PASTE BLUE</b> The Unicorn flavour gelato exists, born from a combination of a blue and a pink gelato. Some people say it has the taste of fairy floss and for others the taste reminds them of their childhood..	3.0 kg (2)	50g per 1kg mixture	
MEC14823	<b>UNICORN PASTE PINK</b> The Unicorn flavour gelato exists, born from a combination of a blue and a pink gelato. Some people say it has the taste of fairy floss and for others the taste reminds them of their childhood. In the world of fantasy, nothing is impossible.	3.0 kg (2)	50g per 1kg mixture	
MEC14039	<b>VANILLA BOURBON PASTE</b> The seeds and pods of Bourbon vanilla, a variety from the island of Réunion, give a delicious aroma that guarantees exquisite gelatos.	4.5 kg (2)	30g per kg of mixture	
MEC14089	<b>WHISKEY CREAM PASTE (Bailey's Style)</b> Whiskey cream concentrate to create Bailey's style gelato.	4.5 kg (2)	50g per kg of mixture	
MEC14092	<b>WHITE CHOCOLATE – BIANCOCOIC PASTE</b> The rich and varied flavour of classic white chocolate that enables you to make your favourite gelato.	6.0 kg (2)	100-130g per kg of mixture	
MEC14131	<b>EGG NOGG (ZABAIONE) PASTE</b> The unmistakable flavours of egg nogg and Marsala wine from the best confectionery traditions, and always certain of a prominent place in any display cabinet.	3.0 kg (2)	80-90g per kg of mixture	



# GELATO INGREDIENTS

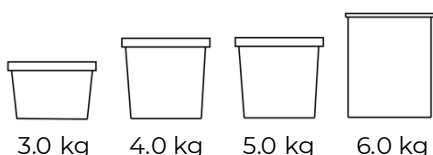
## TOPPINGS – RIPPLE / VARIEGATE



CODE	PRODUCT NAME	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### CREAM RIPPLE / VARIEGATO

MEC18691A	<b>CHOCOPRETZEL RIPPLE</b> Caramel and malt chocolate flavour with pretzel crumble and peanut paste.	2.5 kg (4)	As desired	
MEC14764	<b>CROKKY RIPPLE</b> The crunchiest brittle is Crocky! The flavour and the crunchy sound of traditional Italian brittle made with precious almonds and tasty caramel to use both as a paste or variegate, for a festive atmosphere.	2.8 kg (2)	As desired	
DOLCEL7	<b>DOLCE LATTE RIPPLE CLASSIC</b> This classic dulce de leche is easy to spread, with an even consistency. Excellent on toast, with fruit, waffles, as a filling for crepes and desserts - or straight from the jar with a spoon!	7.0kg (2)	As desired	
MEC14318	<b>MECROCK PLUS RIPPLE</b> The success of Mecrock led to the development of this ripple with Gianduia, containing crispy wafers and made with a more refined production process that gives remarkable results.	5.0 kg (2)	As desired	
MEC14083	<b>MECROCK RIPPLE</b> Mecrock is a fantastic chocolate and hazelnut cream enriched with Piedmont hazelnut grains. Ideal for pairing with Gianduia paste, and also with Fiore di latte or other flavours.	6.0 kg (2)	As desired	
MEC14975	<b>POPCORN SALTED CARAMEL RIPPLE</b> Salted caramel variegate with inclusion of sugar crystals and tasty whole caramelized popcorn. A performance made with Popcorn flavoured Paste and Salty Caramel Popcorn Variegate ready to be a smash hit in the box office of taste.	3.0 kg (2)	As desired	
MEC26090A	<b>PANNA COTTA SAUCE</b> Panna Cotta Sauce is the ideal match for your gelato desserts: the thick, caramel flavoured sweetness slides along the cuts of your gelato defining its curves and exalting its taste. If you wish to create an extraordinary dessert you really have to try it together with Panna Cotta Paste: a gluttonous combination!	3.0 kg (2)	As desired	
MEC14378A	<b>TIRAMISU RIPPLE</b> Recreate the flavour of an authentic Tiramisù with this ripple, where a coffee sauce with a delicate note of Marsala wine and fine sponge cake to give it all the taste of this renowned chocolate dessert.	4.5 kg (2)	As desired	
MEC14308A	<b>WHISKEY-FLAVOURED RIPPLE</b> (Baileys Style) A delicious gelato variegate that brings back the taste of whisky cream. Whisky flavoured Variegate adds precious drops of pleasure to your ice cream.	4.5 kg (2)	As desired	



# GELATO INGREDIENTS

## TOPPINGS – RIPPLE / VARIEGATE



CODE	PRODUCT	UNIT KG (unit/ctn)	CHARACTERISTICS
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### CREAM RIPPLE / VARIEGATO

MEC14321A	<b>MAGNUM COVERING CHOCOLATE</b> The dark Chocolate flavoured type 'M' is a semi-finished paste of a purely dark nuance thanks to the use of high quality raw materials. Use exactly as it is, it's a perfect product for variegating artisanal gelato, filling, semifreddo and cakes. An ideal solution for gelato on sticks, pralines and semifreddo, it has a surprisingly crunchy effect	5.5 kg (2)	
MEC14348A	<b>CIOCCOMANIA RIPPLE</b> Gelatos reach a new dimension thanks to the force of Cioccomania, a highly original chocolate and amaretto biscuit cream..	2.3 kg (2)	
MEC14581	<b>COOKIES BLACK RIPPLE (Oreo Style)</b> Cookies® is a delicious gelato that unites a delicate milk cream with the crunchy energy of extra-dark biscuits.	6.0 kg (2)	
MEC14772A	<b>COOKIES CARAMEL RIPPLE (Biscoff Style)</b> The Cookies® family and one of the most loved taste in the gelato display and must not be missed, Cookies with Caramel ripple creates a Biscoff style gelato.	6.0 kg (2)	
MEC14750	<b>COOKIES LEMON MERINGUE RIPPLE</b> Cookies®, in its Lemon-Meringue version, is the flavour that will increase the score in yumminess of every gelato shop. The inimitable crunchiness of the legendary shortbread biscuit joins the tantalizing freshness of the lemon cream and the sweetness of the meringue. An original and innovative product with only vegetable oils and without palm oil, ideal for variegating artisanal gelato and for filling semifreddo and cake	5.5 kg (2)	
MEC14322	<b>COOKIES THE ORIGINAL RIPPLE</b> A chocolate delight with crunchy fragments of biscuit to give sensations both new and old, like our cookies.	6.0 kg (2)	
MEC15061	<b>COOKIES COFFEE WOW KIT</b> Cookies® Coffee Wow revolutionises the classic coffee gelato, making it amazing, because it combines the intense taste of coffee with crunchy shortbread biscuits and delicious hazelnut praline grains. A combination never tried before, suitable for a wide variety of customers thanks to its Gluten Free recipe.	5.5 kg	

# GELATO INGREDIENTS

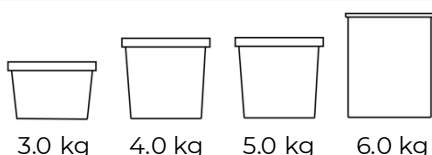
## FRUIT TOPPINGS – RIPPLE / VARIEGATE



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### FRUIT RIPPLE / VARIEGATO

MEC18122	<b>CAREMELLISED FIG (FIORDIFICO) RIPPLE</b> A simply irresistible, delicious fig variegate, that will make your gelato unique! Try it also for enriching cakes, semifreddo and mousses.	4.5 kg (2)	As Desired	
MEC18091A	<b>ORANGE (FIORDIARANCIO) RIPPLE</b> A stream of flowing thick amber orange sauce. Let yourself get carried away to the heart of the Mediterranean: in this sauce you will find all the warmth, luminosity and fragrance of this land. This product can be distinguished for the large quantity of whole fruit contained. (not candied)	3.0 kg (2)	As Desired	
MEC14717	<b>LEMON (FIORDILIMON) RIPPLE</b> A great classic in a novelty that will amaze you: a new variegate for a citrus fruit gelato of superior quality, with an exceptional taste. A sauce with lemon juice enriched by the zest and natural flavourings of lemon, plunge into the fragrance of the Mediterranean.	3.0 kg (2)	As Desired	
MEC14767	<b>CANDIED FRUIT (FIORDIMARRON GLACE) RIPPLE</b> Known as the "Diamonds of the pastry shop", the Marrons Glacés are the ultimate and highest expression of a long process of candying chestnuts, which fall into the category of fine Italian and French artisanal crafts. From this artistry, a delicate, delicious sauce is born with lots of chestnuts inside, selected and slowly candied to the heart of the fruit.	3.0 kg (2)	As Desired	
MEC14719	<b>GINGER (FIORDIZENAERO) RIPPLE</b> The refreshing and pungent taste of ginger in a delicious variegate rich in candied cubes. A spice of many properties and uses, its intense fragrance and slightly sharp flavour, today in an excellent quality variegate. Extract of ginger and pieces of candied ginger to give all the flavour combinations a lively and decisive note.	3.0 kg (2)	As Desired	
MEC14343A	<b>LIME (LIMETTA) RIPPLE</b> A very fresh lime flavored ripple sauce	1.5 kg	As Desired	





# GELATO INGREDIENTS

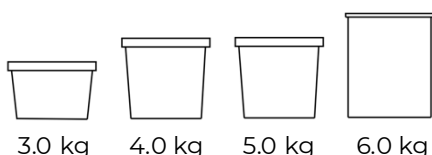
## FRUIT TOPPINGS – RIPPLE / VARIEGATE



CODE	PRODUCT NAME	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### FRUIT RIPPLE / VARIEGATO

MEC18195A	<b>PASSION FRUIT (FIORDIMARACUJA) RIPPLE</b> Maracuja from the hot climate of Ecuador, also known as Passion Fruit, is found in a variegate rich in seeds for exotic and tropical combinations.	3.0 kg (2)	As Desired	
MEC14207A	<b>POMEGRANATE (FIORDIMELAGRANA) RIPPLE</b>	3.0 kg (2)	As Desired	
MEC18073A	<b>STRAWBERRY (FIORDIFRAGOLA) RIPPLE</b> The variegate with the highest percentage of strawberries. The concentrated flavour of fruit in an extraordinary sauce.	3.0 kg (2)	As Desired	
MEC18702	<b>VELVET RASPBERRY RIPPLE</b> Raspberry flavoured variegate, with an innovative and distinctive consistency, characterized by a high content of fruit and a particularly full-bodied, velvety structure.	5.0 kg (2)	As Desired	
MEC18699	<b>VELVET MANGO RIPPLE</b> Mango flavoured variegate with an innovative and distinctive consistency, characterised by a high fruit content and a particularly rich and velvety structure.	5.0 kg (2)	As Desired	



# GELATO INGREDIENTS

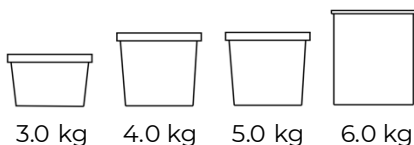
## CHOCOLATE TOPPINGS



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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## CHOCOLATE RIPPLE / VARIEGATO

MEC14856	<b>QUELLA DARK CHOCOLATE RIPPLE</b> A new era has begun for the dark chocolate flavoured spreadable creams. The taste of Quella Dark evolves and is enhanced by the intense notes of the single origin Santo Domingo. Reload your imagination.	6.00 kg (2)	As desired	
MEC14179	<b>QUELLA ORIGINAL (HAZELNUT CHOCOLATE)</b> Finally available in gelato shops a true spreadable hazelnut cream to be proposed in the gelato showcase. This extraordinary cream has been studied and created to be put inside the cone in order to ensure enjoyment until the very last bite.	6.00 kg (2)	As desired	
MEC14791	<b>QUELLA RUBY RIPPLE</b> With Quella Ruby, your showcase is stylishly coloured! The sharp notes of the chocolate from Ruby Cocoa beans and the pop nuance make this cream a trendy icon in the gelato parlour.	6.00 kg (2)	As desired	
MEC14886	<b>QUELLA TIRAMISU RIPPLE</b> The first Tiramisù flavour spreadable cream, perfect for proposing the most famous dessert in the world in an unprecedented version. The mouth-watering excellence, as your customers have never tasted before.	6.00 kg (2)	As desired	
MEC14885	<b>QUELLA YOGO RIPPLE</b> Quella® Yogo is the first yogurt flavoured spreadable cream. Perfect exactly as it is in the gelato pan, as a variegate, batch frozen, or in gelato cakes and in semifreddo desserts.	6.00 kg (2)	As desired	
MEC14431	<b>QUELLA 'ALTRA RIPPLE (WHITE CHOCOLATE)</b> Quella White is the first white chocolate based cream dedicated to gelato. It can be poured directly into the gelato tray to obtain a creamy, velvety gelato that doesn't harden at low temperatures. Perfect as a gelato flavour but also as a filling for new delicious combinations, Quella White is the special ingredient for rediscovering the goodness of a delicious bar of white chocolate in gelato recipes.	6.00 kg (2)	As desired	
MEC14477	<b>QUELLO (CARAMEL) RIPPLE</b> The first caramel flavoured cream on the market, marked by its amber colour and a full and exquisite flavour, it can be poured directly into the gelato tray to be enjoyed like a creamy gelato, but also relished exactly as it is or as a filling for refined desserts for your showcase, soft crêpes or delicious macaron.	6.00 kg (2)	As desired	



# GELATO INGREDIENTS

## CHOCOLATE TOPPINGS



CODE	PRODUCT	UNIT KG (unit/ctn)	CHARACTERISTICS
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## CHOCOLATE RIPPLE / VARIEGATO

MEC14976	<b>QUELLA RASPBERRY &amp; HAZELNUT RIPPLE</b> The milk chocolate flavoured cream encounters an explosion of crunchy hazelnut praline grains and the freshness of dehydrated raspberries. An irresistible combination of consistencies capable of conquering even the most demanding palates.	5.50 kg	
MEC14980	<b>QUELLA ORANGE &amp; ALMOND RIPPLE</b> Experience new evolutions of taste and crunchiness with the enticing combination between dark chocolate flavoured cream, almond brittle, and orange flavoured granules, an intriguing mixture of taste!	5.50 kg (2)	
MEC14028	<b>STRACCIATELLA CRUNCHY CHOC RIPPLE</b> The most classic ripple, a vigorous shower of subtle cocoa to enhance your milk gelatos, but also ideal for creative tubs and gelatos on a stick.	5.5kg (2)	



CODE	PRODUCT	UNIT KG (unit/ctn)	CHARACTERISTICS
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## TOPPINGS

MECT24080	<b>CHOCOLATE TOPPING</b> Delicious chocolate topping, ideal for enriching and decorating numerous preparations.	1.00 kg (6)	
MECT24081	<b>STRAWBERRY (FRAGOLA) TOPPING</b> Delicious, delightful, vibrant strawberry topping: a single product for many different uses.	1.00 kg (6)	
MECT24087	<b>CARAMEL TOPPING</b> Delicious caramel topping for lots of different creations: gelato cups, desserts, coffee creations and cocktails too.	1.00 kg (6)	

# GELATO INGREDIENTS

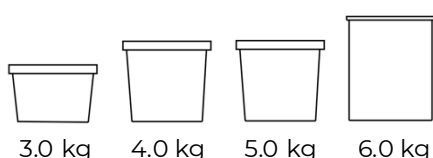
## SUGAR FREE TOPPINGS



CODE	PRODUCT	UNIT KG (unit/ctn)	DOSAGE	CHARACTERISTICS
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### SUGAR FREE RIPPLE / VARIEGATO

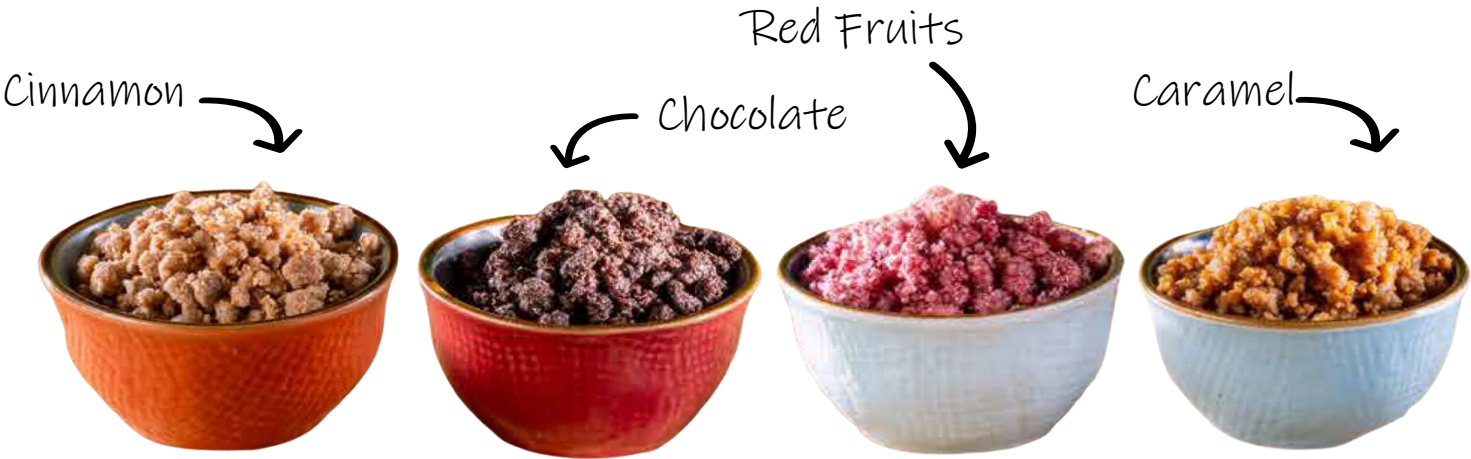
MEC18494	<b>FIG VARIEGATO (ALBICOCCA) G RIPPLE</b> From the genius of MEC3, the first complete range of bases, cream flavours and variegates without added sugars* which respond to the latest trends, with an eye towards tastiness. For a modern showcase, that satisfies even the most exigent customer.	3.0 kg (2)	As Desired	
MEC14888A	<b>STRAWBERRY VARIEGATO (FRAGOLA) G RIPPLE</b> A delicious variegate, rich in juicy whole strawberries to concentrate all the flavour of the fruit in a sauce with an attractive colour and an exhilarating fragrance.	3.0 kg (6)	As Desired	
MEC18495	<b>TROPICAL VARIEGATO G RIPPLE</b> From the genius of MEC3, the first complete range of bases, cream flavours and variegates without added sugars* which respond to the latest trends, with an eye towards tastiness. For a modern showcase, that satisfies even the most exigent customer.	3.0 kg (2)	As Desired	
MEC14625	<b>RASPBERRY VARIEGATO (LAMPONE) G RIPPLE</b> All the flavour of raspberries without added sugar*, to ripple gelatos with a cascade of fruit	3.0 kg (2)	As Desired	
MEC14780	<b>QUELLA G</b> The original hazelnut and cocoa flavoured cream without added sugars*. Enjoy without thought, pleasure without sin.	6.0 kg (2)	As Desired	
MEC14966	<b>QUELLA PISTACHIO G</b> Quella Pistachio, one of the favourite references amongst the Quella Family, is now also in the G version, <b>without added sugars* and VEGANOK</b> , to satisfy the latest consumer trends without sacrificing the taste. *Contains naturally occurring sugars	6.0 kg (2)	As Desired	













# GELATO INGREDIENTS

## CRUMBLES



CODE	PRODUCT	UNIT KG (unit/ctn)	CHARACTERISTICS
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## INSTACRUMBLES

MEC16101	<b>INSTA CRUMBLE CINNAMON</b> A crunchy novelty with a cinnamon flavour, perfect for recreating the fragrance and consistency of real crumble cakes.	2.50 kg (2)	 
MEC16090A	<b>INSTA CRUMBLE CHOCOLATE</b> Versatile, delicious and crunchy Crumble biscuits ready for use and studied for numerous gelato and pastry applications. Available in the version neutra butter flavour, the unmistakable caramel and the original cocoa with cocoa bean grains.	2.50 kg (2)	 
MEC16097	<b>INSTA CRUMBLE RED FRUIT</b> Versatile, delicious and crunchy Crumble biscuits ready for use and studied for numerous gelato and pastry applications. Now available in the version Gluten free.	2.50 kg (2)	
MEC16089A	<b>INSTA CRUMBLE CARAMEL</b> Versatile, delicious and crunchy Crumble biscuits ready for use and studied for numerous gelato and pastry applications. Available in the version neutra butter flavour, the unmistakable caramel and the original cocoa with cocoa bean grains.	2.50 kg (2)	  



# FROZEN FRUIT





# FROZEN FRUIT

## FRUIT PUREE



Why add anything other than fruit to our frozen purees?

Our know-how and that of our partners allow us to easily offer natural frozen fruit purees, without preservatives, thickeners, colourings... and now without added sugars! Are they pasteurized? No, for the vast majority! Some, because fruits naturally contain bacteria, harmful to health, or because they oxidize, are. But the temperature and heating time are specific to each fruit, depending on what we want to destroy.



CODE	PRODUCT	UNIT Wgt (unit/ctn)	CHARACTERISTICS
<b>ORCHARD FRUIT</b>			
CAPPAPR	<b>APRICOT PUREE</b> Apricot, vanilla and sea salt	1.0 kg (2)	Bergeron France
CAPPAPPLE	<b>GREEN APPLE PUREE</b> No Added Sugar	1.0 kg (2)	Granny Smith France
CAPPPEAR	<b>PEAR PUREE</b> No Added Sugar	1.0 kg (2)	Williams France
CAPPWHTPEACH	<b>WHITE PEACH</b> No Added Sugar	1.0 kg (2)	Springtime, Surprise, Bellerime France
CAPPRUBYPEACH	<b>RUBY PEACH PUREE</b> No Added Sugar	1.0 kg (2)	Sanguine France



**Fruit'Purée**  
Frozen - Gefroren -  
Bevroren (2x1 kg)



**Fruit'Zest**  
Frozen - Gefroren -  
Bevroren (2x500 g)

# FROZEN FRUIT

## FRUIT PUREE



CODE	PRODUCT	UNIT Wgt (unit/ctn)	CHARACTERISTICS
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### RED FRUITS

CAPPBLKBERR	<b>BLACKBERRY PUREE</b> No Added Sugar	1.0 kg (2)	Mure sauvage, Thornfree Serbia, Kosovo
CAPPBLKCURR	<b>BLACKCURRANT PUREE</b> No Added Sugar	1.0 kg (2)	Noir de Bourgogne, Black Down, Ben Lomond, Ojebryn, Tiben, Tisel France, Poland
CAPPBLUEB	<b>BLUEBERRY PUREE</b> No Added Sugar	1.0 kg (2)	Myrtille sauvage, Serbia
CAPPRASP	<b>RASPBERRY PUREE</b> No Added Sugar	1.0 kg (2)	Willamette, Polana Serbia, Poland
CAPPSTRAW	<b>STRAWBERRY PUREE</b> Can have sugar added	1.0 kg (2)	Senga, Sabrina, Nabila, Inspir, Victory Poland, Morocco, Serbia
CAPPCHERRY	<b>RED SOUR CHERRY PUREE</b>	1.0 kg (2)	Oblacinska Serbia



**Fruit'Purée**  
Frozen - Gefroren -  
Bevroren (2x1 kg)



**Fruit'Zest**  
Frozen - Gefroren -  
Bevroren (2x500 g)

# FROZEN FRUIT

## FRUIT PUREE



CODE	PRODUCT	UNIT Wgt (unit/ctn)	CHARACTERISTICS
<b>TROPICAL</b>			
CAPPBANANA	<b>BANANA PUREE</b> No Added Sugar	1.0 kg (2)	Musa cavendish Guatemala
CAPPCOCO	<b>COCONUT PUREE</b> No Added Sugar	1.0 kg (2)	Cocos nucifera Indonesia, Vietnam, Sri Lanka
CAPPLYCHEE	<b>LYCHEE PUREE</b> No Added Sugar	1.0 kg (2)	Black Leaf Vietnam
CAPPMANGO	<b>MANGO PUREE</b> No Added Sugar	1.0 kg (2)	Alphonso India (West and South)
CAPPPASSION	<b>PASSIONFRUIT PUREE</b> No Added Sugar	1.0 KG (2)	MD2 Costa Rica
CAPPPINE	<b>PINEAPPLE PUREE</b> No Added Sugar	1.0 KG (2)	Citrus Junos Japan



**Fruit'Purée**  
Frozen - Gefroren -  
Bevroren (2x1 kg)



**Fruit'Zest**  
Frozen - Gefroren -  
Bevroren (2x500 g)



# FROZEN FRUIT

## FRUIT PUREE



CODE	PRODUCT	UNIT Wgt (unit/ctn)	CHARACTERISTICS
<b>CITRUS</b>			
CAPPLEM	<b>LEMON PUREE</b> No Added Sugar	1.0 kg (2)	Primafori Spain
CAPPBLOOD RANGE	<b>BLOOD ORANGE PUREE</b> No Added Sugar	1.0 kg (2)	Tarocco, Moro, Sanguinello Italy (Sicily)
CAPPKALAM	<b>CALAMANSI PUREE</b> No Added Sugar	1.0 kg (2)	Citrus madurensis Vietnam
CAPPLIME	<b>LIME PUREE</b> No Added Sugar	1.0 kg (2)	Persian Lime Mexico
CAPPMAND	<b>MANDARIN PUREE</b> No Added Sugar	1.0 kg (2)	Avana, Tardivo di Ciaculi Italy (Sicily)
CAPPYUZU	<b>YUZU FRUIT PUREE</b> No Added Sugar	1.0 KG (2)	Citrus Junos Japan



**Fruit'Purée**  
Frozen - Gefroren -  
Bevroren (2x1 kg)



**Fruit'Zest**  
Frozen - Gefroren -  
Bevroren (2x500 g)

# FROZEN FRUIT

## FRUIT ZEST



CODE	PRODUCT	UNIT Wgt (unit/ctn)	CHARACTERISTICS
<b>CITRUS</b>			
CAPZESTLEMON	<b>LEMON ZEST</b>	0.5 kg (2)	Primafiori Spain
CAPZESTORANGE	<b>ORANGE ZEST</b>	0.5 kg (2)	Navel grap, Salustiana, Valencia late Spain



**Fruit'Purée**  
Frozen - Gefroren -  
Bevroren (2x1 kg)



**Fruit'Zest**  
Frozen - Gefroren -  
Bevroren (2x500 g)

# FRUIT JUICE

## FROZEN FRUIT JUICES



Simone Gatto frozen citrus juices are irreplaceable allies of the ice cream maker, because they are of the highest quality. The fruits are grown in Sicily and Calabria and carefully selected, and are part of a short, traceable and controlled supply chain. The juices are 100% pure and natural, as they are composed of only Fruit.

Our single-strength juices are made from citrus – fruits grown by expert farmers through natural methods, ripen under the Calabrian and Sicilian sunshine, picked up with care by hand, so as kept in the best possible condition, before deliver to our premises.

Once received in our factory, citrus fruits are processed, squeezed both with traditional extractors that use reamers to get the juice (like home squeezing methods) and high yield American Extractors.

The process ends up with juice stabilisation and packaging that can vary according to the market of final destination.



CODE	PRODUCT	UNIT Wgt (unit/ctn)
<b>FRUIT JUICE</b>		
FRJBA	<b>BERGAMONT JUICE 100%</b> Frz Unpast	0.50 kg (24)
FRJBO	<b>BLOOD ORANGE JUICE 100%</b> Frz Unpast	0.50 kg (24)
FRJL	<b>LEMON JUICE 100%</b> Frz Unpast	0.50 kg (24)
FRJM	<b>MANDARIN PUREE 100%</b> Frz Unpast	0.50 kg (24)



# CHOCOLATE



# CHOCOLATE

## COUVERTURE - DARK



CODE	PRODUCT	UNITS / CTN	UNIT / KG	Cocoa (min)	Sugar (max)	Cocoa Butter (ave)	FLUIDITY
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### ICAM

IC8416	<b>CHOC DARK 56%</b> Mabel	1	15.0 kg	56%	43%	37%	
IC8307	<b>CHOC DARK 67%</b> Diamante	3	4.0 kg	67%	32%	42%	
IC8306	<b>CHOC DARK 71%</b> Sao Tome	3	4.0 kg	71%	29%	42%	
IC8308	<b>CHOC DARK 81%</b> Peru Bagua ORGANIC	3	4.0 kg	81%	18%	45%	

CODE	PRODUCT	UNITS / CTN	UNIT / KG	Cocoa (min)	Sugar (max)	Cocoa Butter (ave)	FLUIDITY
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### PREMIUM GENUINE BELGIUM CHOCOLATE

CHOV232	<b>CHOC DARK 54.5%</b>	1	10.0 kg	54.5%		36.6%	
CHOV038	<b>CHOC DARK 54.5%</b>	8	2.5 kg	54.5%		36.6%	
CHOV070	<b>CHOC DARK 70%</b>	2	10.0 kg	70.5%		38.9%	



# CHOCOLATE

## COUVERTURE MILK



CODE	PRODUCT	UNITS PER CTN	UNIT KG	Cocoa (min)	Sugar (max)	Cocoa Butter (average)	FLUIDITY
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### ICAM

IC8395	<b>CHOC MILK 26%</b> Gianduia – 25% hazelnut	4	2.5 kg	26%	30%	24%	
IC8443	<b>CHOC MILK 32%</b> Prestige	1	15.0 kg	32%	40%	30%	

CODE	PRODUCT	UNITS PER CTN	UNIT KG	Cocoa (min)	Sugar (max)	Cocoa Butter (average)	FLUIDITY
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### PREMIUM GENUINE BELGIUM CHOCOLATE

CHOV531	<b>CHOC MILK 33.6%</b>	2	10.0 kg	33%		36%	
CHOV039	<b>CHOC MILK 33.6%</b>	8	2.5 kg	33%		36%	

# CHOCOLATE

## COUVERTURE WHITE AND OTHER



CODE	PRODUCT NAME	UNITS PER CTN	UNIT KG	Cocoa (min)	Sugar (max)	Cocoa Butter (average)	FLUIDITY
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### ICAM

IC8462	<b>CHOC WHITE 36%</b> Edelweiss	1	15.0 kg	56%	43%	37%	
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CODE	PRODUCT	UNITS PER CTN	UNIT KG	Cocoa (min)	Sugar (max)	Cocoa Butter (average)	FLUIDITY
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### PREMIUM GENUINE BELGIUM CHOCOLATE


CHOV312	<b>CHOC WHITE 28%</b>	2	10.0 kg	28%		35.8%	
CHOV045	<b>CHOC WHITE 28%</b>	8	2.5 kg	28%		35.8%	

# CHOCOLATE

## COUVERTURE RUBY AND OTHER


CODE	PRODUCT	UNITS PER CTN	UNIT KG	Cocoa (min)	Sugar (max)	Cocoa Butter (average)	FLUIDITY
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### PREMIUM GENUINE BELGIUM CHOCOLATE

CHOV27189	<b>CHOC RUBY</b>	2	10.0 kg	37.3%		35.9%	
CHOV054	<b>CHOC RUBY</b>	4	2.5 kg	37.3%		35.9%	



CODE	PRODUCT	UNITS PER CTN	UNIT KG	Cocoa (min)	Sugar (max)	Cocoa Butter (average)	FLUIDITY
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### PREMIUM GENUINE BELGIUM CHOCOLATE

CHOV009	<b>CHOC CARAMEL GOLD</b>	2	2.5 kg	30.4%		37%	
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# CHOCOLATE

## CHOCOLATE BATONS

CODE	PRODUCT	UNITS PER CTN	UNIT KG	Cocoa (min)	Sugar (max)	Cocoa Butter (average)	FLUIDITY
<b>BATONS</b>							
CHOVCB35	<b>Choc Dark 44% Batons</b> 300pc	15	1.6 kg	44%			
CHOVCB38	<b>Choc Dark 44% Batons</b> 38cm Long	1	5.0 kg	44%			



CODE	PRODUCT	UNITS PER CARTON	Unit kg	
<b>NUT PASTE</b>				
PRAL002	<b>Almond Praline Paste 47%</b>	1	5.0 kg	Paste
PRAL001	<b>Hazelnut Praline Paste 50%</b>	2	5.0 kg	Paste
FILL000FJ	<b>Choc Hazelnut Filling Paste 12%</b>	1	13.0 kg	Paste

# CHOCOLATE

## DECORATIONS

CODE	PRODUCT		UNITS PER CARTON	Unit kg	
<b>SPRINKLES &amp; TEXTURES</b>					
CHODPC9	<b>Choc White Crispy Pearls</b>		4	800g	Crispy Pearls
CHODPC8	<b>Choc Dark Crispy Pearls</b>		4	800g	Crispy Pearls
CHODPC10	<b>Choc Milk Crispy Pearls</b>		4	800g	Crispy Pearls
CHODPC11	<b>Choc Ruby Crispy Pearls</b>		4	800g	Crispy Pearl
CHODPC12	<b>Choc Caramel Salted Crispy Pearls</b>		4	800g	Crispy Pearl
DECPOP2	<b>Choc Dark Popping Candy</b>		1	1.0 kg	Candy
DECPOP4	<b>Choc Milk Popping Candy</b>		1	1.0 kg	Candy
IC2989	<b>Feuilletine (Crunchy flakes)</b>		2	2.5kg	Topping



# CHOCOLATE

## PENCIL, SHELL & CUPS

CODE	PRODUCT	UNITS PER CARTON	Unit kg	
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### CUPS, SHELLS and PENCIL



CHOD112	<b>Choc Dark Pencil</b> 10cm Rubens	4	225pc	Pencil
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CHODD43168	<b>Choc White Shavings Curled</b>	3	3.0 kg	Shavings Curled
CHODD42169	<b>Choc Milk Shavings Curled</b>	1	3.0 kg	Shavings Curled
CHODD41168	<b>Choc Dark Shavings Curled</b>	1	3.0 kg	Shavings Curled

DEC201	<b>Choc Dark Cups</b> Rectangle 144pc	6	1.0 kg	Choc Cups
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CHOS77011	<b>Choc Milk Truffle Shells</b> 504pc	1		Truffle Shells
CHOS77013	<b>Choc Dark Truffle Shells</b> 504pc	1		Truffle Shells

# CHOCOLATE

## COCOA POWDER & MASS

CODE	PRODUCT	UNITS PER CARTON	UNIT KG	CATEGORY
COCOA				
COCO004	<b>Cocoa Powder</b> SR Dutch Style 22/24	1	2.50 kg	Cocoa Powder
COCOB23SR	<b>Cocoa Powder</b> SR Dutch Style 22/24	1	25.0 kg	Cocoa Powder
COCO002	<b>Cocoa Butter Chips</b>	1	3.0 kg	Cocoa Butter
COCO008	<b>Cocoa Butter Powder</b> [MYCRYO]	10	0.60 kg	Cocoa Butter
COCO006	<b>Cocoa Powder BRUT</b>	6	1.0 kg	Cocoa Powder
COCO011	<b>Cocoa Powder Extra Black</b> 10/12	1	2.50 kg	Cocoa Powder
DECL3402	<b>Dusting Cocoa</b> (Spolverciok)  Spolverciok is a special cocoa powder that does not melt, developed by Laped to solve problems related to the durability of products that, fresh or frozen, need to have a decorative dusting that lasts until consumption  Cakes, desserts, tiramisu, industrial pastries: if you want to keep the decoration intact and dust-free until consumption, a suitable anti-humidity dusting is essential.	1	1.0 kg	Cocoa Powder
COCO030	<b>Cocoa Mass Kibbled</b>	1	1.0 kg	Cocoa Mass
COCO045	<b>Cocoa Nibs ORGANIC</b>	4	800 g	Cocoa Nibs



# FREEZE DRIED



# FREEZE DRIED

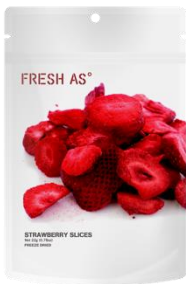
## WHOLE FRUITS, SEGMENTS AND CRUMBLES



CODE	PRODUCT	UNITS PER CARTON	UNIT KG	CATEGORY
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### ORCHARD

FA5054	<b>Apple Rounds (discs) Mini</b>	10	100 g	Freeze Dried Pieces/ Whole
FA6915	<b>Peach Slice</b>	10	150 g	Freeze Dried Pieces/ Whole

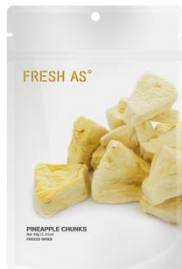
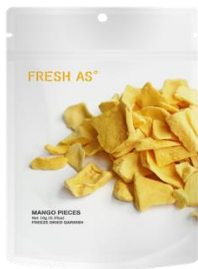


### RED FRUITS

FO1117	<b>Blackberries Whole</b>	10	100 g	Freeze Dried Pieces/ Whole
FA5310	<b>Blackberries Whole</b>	10	200 g	Freeze Dried Pieces/ Whole
FO1120	<b>Blackcurrants Whole</b>	10	100 g	Freeze Dried Pieces/ Whole
FO1125	<b>Blueberries Whole</b>	10	100 g	Freeze Dried Pieces/ Whole
FA5410	<b>Blueberry Slices</b>	10	200 g	Freeze Dried Pieces/ Whole
FO1268	<b>Strawberry Slices</b>	10	100 g	Freeze Dried Pieces/ Whole
FA7315	<b>Strawberry Slices</b>	10	100 g	Freeze Dried Pieces/ Whole
FO1460	<b>Raspberry Crumble</b>	10	100 g	Freeze Dried Pieces/ Whole
FA40101	<b>Raspberry Crumble</b>	10	300 g	Freeze Dried Pieces/ Whole
FA7250	<b>Raspberry Whole</b>	10	180 g	Freeze Dried Pieces/ Whole
FA39903	<b>Raspberry Whole Bulk</b>	10	1.50 kg	Freeze Dried Pieces/ Whole
FA5451	<b>Cherries Whole</b>	10	200 g	Freeze Dried Pieces/ Whole

# FREEZE DRIED

## WHOLE FRUITS, SEGMENTS AND CRUMBLES



CODE	PRODUCT	UNITS PER CARTON	UNIT KG	CATEGORY
<b>TROPICAL</b>				
FO1215	<b>Banana Slices</b>	1	100 g	Freeze Dried Pieces/ Whole
FO1252	<b>Mango Slices</b>	1	100 g	Freeze Dried Pieces/ Whole
FA6581	<b>Passionfruit Powder</b>	10	200 g	Freeze Dried Pieces/ Whole
FA7020	<b>Pineapple Chunks</b>	10	200 g	Freeze Dried Pieces/ Whole



<b>CITRUS</b>				
FO1972	<b>Mandarin Whole Segments</b>	1	100 g	Freeze Dried Pieces/ Whole
FA6410	<b>Mandarin Segments</b>	10	150 g	Freeze Dried Pieces/ Whole
FA7425	<b>Yuzu Juice Flakes</b>	10	50 g	Freeze Dried Pieces/ Whole

<b>VEGETABLES</b>				
FA4015	<b>Rhubarb Batons</b>	10	100 g	Freeze Dried Pieces/ Whole
FA3411	<b>Sweetcorn Kernels</b>	10	80 g	Freeze Dried Pieces/ Whole

<b>SAVOURY</b>				
FA99710	<b>Dark Balsamic Vinegar Flakes</b>	10	100g	Freeze Dried Pieces/ Whole



# FREEZE DRIED POWDERS



## FREEZE DRIED POWDERS

FA6551	Blood Orange Powder	10	150g	Freeze Dried Powders
FA5415	Blueberry Powder	10	200 g	Freeze Dried Powders
FA7252	Raspberry Powder	10	180 g	Freeze Dried Powders
FO1568	Strawberry Powder	1	100 g	Freeze Dried Powders
FA7320	Strawberry Powder	10	150 g	Freeze Dried Powders

# FREEZE DRIED

## RETAIL PACKAGING



CODE	PRODUCT	UNITS PER CARTON	UNIT KG	CATEGORY
<b>RETAIL PACKAGING</b>				
FAR5320-1	<b>Blackcurrant Powder</b>	10	40 g	Freeze Dried Retail
FAR5417	<b>Blueberry Slice</b>	10	45 g	Freeze Dried Retail
FAR6326	<b>Lychee Whole</b>	10	50 g	Freeze Dried Retail
FAR6411	<b>Mandarin Segments</b>	10	30 g	Freeze Dried Retail
FAR6510-1	<b>Mango Powder</b>	10	40 g	Freeze Dried Retail
FAR6581-1	<b>Passionfruit Powder</b>	10	40 g	Freeze Dried Retail
FAR7021A	<b>Pineapple Chunks</b>	10	40 g	Freeze Dried Retail
FAR7252-1	<b>Raspberry Powder</b>	10	35 g	Freeze Dried Retail
FAR7254	<b>Raspberry Whole</b>	10	35 g	Freeze Dried Retail
FAR7320-1	<b>Strawberry Powder</b>	10	30 g	Freeze Dried Retail
FAR7311	<b>Strawberry Slice</b>	10	22 g	Freeze Dried Retail



Made in Tasmania.  
Forager Food Co. is at the forefront of the Australian freeze-drying industry, offering a range of premium freeze-dried products, all expertly crafted using the finest ingredients and the latest in manufacturing facilities and technology.

**F<sup>°</sup>A**  
Fresh As

Made in New Zealand.  
Quality ingredients are hand processed and freeze-dried. 100% crunchy, 100% natural.  
Elevate your kitchen and bar creations to the next level.



# JAMS & PRESERVED FRUITS



# JAMS & PRESERVES

## CHERRIES



CODE	PRODUCT	UNITS PER CARTON	UNIT KG	CATEGORY	PRODUCT BRAND
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## JAMS & PRESERVED FRUITS

FILL100	<b>Wild Sour Cherry Jam</b> 70% 5.4kg Amarascata	4	5.4 kg	Jam	Luxardo
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PREF006	<b>Marasche Wild Cherries</b> Whole in Syrup 5.6kg	4	4.6 kg	Preserved Fruit	Luxardo
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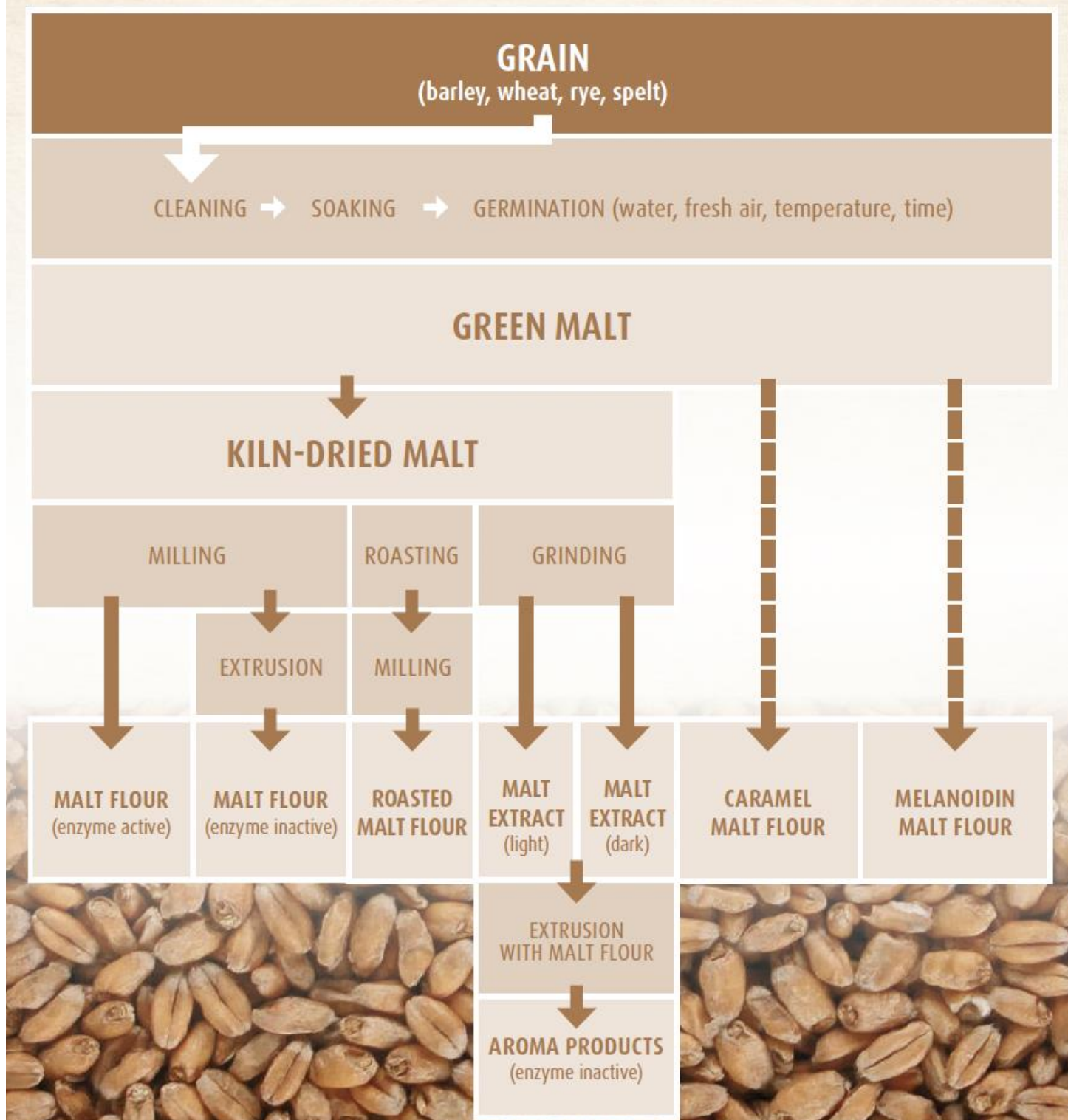


# BAKERY





# MALT PRODUCTS



# BAKERY IMPROVERS



CODE

PRODUCT

UNIT KG







## BREAD IMPROVERS

IRB171247	<b>Artisano Improver Clean Label H</b>		12.5 kg
IRI98115	<b>Frost Frozen Improver</b> Specially designed bread improver for long-term freezing. Suitable for laminated pastry (Croissant and Danish)		12.5 kg
IRB100200	<b>Malt Diastatic / Enzyme Active</b> Diastatic wheat malt flour for wheat bread and wheat rolls		25.0 kg
IRC91044	<b>Malt Konzentrate Non-Enzyme Active</b> Flavour enhancer for all types of baked goods		12.5 kg
IRB116800	<b>Malt Panimaltin Liq/ Dark.</b>		15.0 kg
IRB191097	<b>Malt True Malt X70</b> Roasted wheat malt flour; for enhancement of taste and crumb colour		20.0 kg
IRB100390	<b>Malzperle Plus</b> Improver for wheat morning goods with malt extract		12.5 kg
IRB123000	<b>Wheat Sour</b> Dried wheat sourdough giving aromatic smell and taste and extended freshkeeping		12.5 kg
IRB135002	<b>Ruckdeschels RMS</b> Dried rye sourdough for the production of malty-aromatic bread		12.5 kg
IRBL96066	<b>Okosauer Liquid Sour Dough</b> Organic liquid bread improver for the production of organic breads		12.5 kg
IRB102912	<b>Pasta Acida Mix Sour Dough</b> Improver for the production of Italian-style baked goods,		12.5 kg

# BAKERY

## CONCENTRATES AND MIXES



CODE	PRODUCT		UNIT KG
<b>BREAD CONCENTRATES / MIX</b>			
IR114708	<b>Egg Free Sponge Mix</b> Mix for the production of sponge cake batters without added egg		12.5 kg
IRB128400	<b>L' Amourette Mix</b> Concentrate for a wide variety of French-style breads		12.5 kg
IRB109803	<b>Rex Bavarian Dark Rye Bread Mix</b> Mix for the production of bread with the typical taste of German sourdough bread		12.5 kg
IRB124100	<b>Rex Milano Bread Mix</b> Mix for delicious Mediterranean-style bread, rolls and snacks with an excellent pizza flavour		12.5 kg
IRB121190	<b>SUPREME Muffin Mix</b> Mix for tender muffins, plain and tray cakes		12.5 kg
IRB122864	<b>Vegan SOFT Cake Mix</b> Mix for the production of vegan plain cakes		12.5 kg
IRB131101	<b>Muffin Mix LG (Gluten Free)</b> Mix for the production of muffins with a low gluten content		12.5 kg
IRB118914	<b>Baguette Mix LG (Gluten Free)</b> Mix for the production of baguette rolls with a low gluten content		12.5 kg
IRB118921	<b>Bread Mix LG (Gluten Free)</b> Mix for the production of bread with a low gluten content		12.5 kg
IRB131129	<b>Vegan Cake Muffin Mix LG (Gluten Free)</b> Mix for the production of vegan and lactose-free muffins and cakes with a low gluten content		12.5 kg








# PÂTISSERIE





# PATISSERIE

## DAIRY

CODE	PRODUCT	UNITS PER CTN	UNIT KG	CATEGORY	PRODUCT BRAND
<b>BUTTER</b>					
	  <ul style="list-style-type: none"> <li>• Excellent flattening plasticity</li> <li>• Easy use even in a warm environment due to high melting point</li> <li>• Perfect regularity throughout the year</li> <li>• All layered pastry applications</li> <li>• Puff pastry, Croissant, Danish pastry</li> </ul>				
BUTTF01	<b>Flecharde Butter Sheet, Fractionized</b> 82% 5x2kg French G T	5	2.0 kg	Laminated Butter	Flecharde
	  <ul style="list-style-type: none"> <li>• naturally cultured butter, made in Australia with only the best, fresh and natural ingredients.</li> </ul>				
BUTTUU1	<b>Butter Block Unsalted 1 x 15kg</b> 82%, 100% cream	6	15.0 kg	Butter	Coppertree
					
SMPMH62 395	<b>Skim Milk Powder Medium Heat</b>	1	25.0 kg	Milk Powder	Tatura

NOTE: Additional product and format are available by request. Please contact our customer service team if you have a specific dairy requirement.



# PATISSERIE

## SUGAR



CODE	PRODUCT	UNITS PER CTN	UNIT KG	CATEGORY	PRODUCT BRAND
SUGAR PRODUCTS					
SUG101	Dextrose 1kg Sugar Monohydrate	1	1.0 kg	Sugar	
SUG102	Dextrose Monohydrate 25kg Monodex k	1	25.0 kg	Sugar	
SUG001A	Glucose LIQUID DE45-49 43BE	2	5.0 kg	Sugar	Laped
RETSUG104	Glucose Powder DE17 Maltodextrin	1	200 g	Sugar	
SUG100	Glucose Powder DE28 Maltodextrin	1	1.0 kg	Sugar	
SUG103	Glucose Powder DE28 Maltodextrin	1	25.0 kg	Sugar	
SUGLGLUP	Glucose Powder DE35-40	4	5.0 kg	Sugar	Laped

# PATISSERIE

## SUGAR



CODE	PRODUCT	UNITS PER CTN	UNIT KG	CATEGORY	PRODUCT BRAND
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## SPECIALIST SUGARS

SUGLHM10	<b>Hail Sugar 10kg Medium 3.5mm.</b>	1	10.0 kg	Sugar	Laped
SUGLHS10	<b>Hail Sugar 10kg Small 3mm.</b>	1	10.0 kg	Sugar	Laped
SUG052	<b>Hail Sugar Small</b>	1	1.0 kg	Sugar	Laped
SUGLISO	<b>Isomalt</b>	1	3.0 kg	Sugar	Laped
SUGF011	<b>Shiny White Fondant</b>	1	15.0 kg	Sugar	Laped
SUGL007	<b>Snow Sugar Dolomiti</b>	1	1.0 kg	Sugar	Laped
SUGL0820	<b>Snow Sugar Dolomiti</b>	4	5.0 kg	Sugar	Laped
SUGLE068	<b>Trimoline Inverted Sugar</b>	1	15.0 kg	Sugar	Lebbe
SUGL0615	<b>Wonder Paste White (Pettinice Icing)</b>	1	5.0 kg	Sugar	Laped



## GLAZES

GLAZL1016	<b>Glaze Neutral Brill D'Elite</b>	1	15.0 kg	Glaze Nappages	Laped
GLAZ626	<b>Mirror Glaze Harmony Cold Neutral</b>	1	5.0 kg	Glaze Nappages	Glaze
GLAZ909	<b>Glaze Neutral Harmony Classic Hot</b>	1	13.0 kg	Glaze Nappages	Glaze

# PATISserie

## FLAVOURS

3 DREIDOPPEL



CODE	PRODUCT	UNITS PER CTN	UNIT KG	CATEGORY
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### PASTRY FLAVOURING & DESSERT

DRF303	<b>Oraperl Orange Flavour</b> Fine orange flavour for doughs and creams without time-consuming orange peel grating. The natural flavour brings a touch of summer to pastries and creams.	6	0.5 kg	Flavour Powder
DRF174	<b>Citroperl Lemon Flavour</b> Our classic! The success story of Citroperl began more than six decades ago and since then it has rounded off the taste of cakes and fillings with its fruitiness.	6	0.5 kg	Flavour Powder
DRPAS507	<b>Elderberry Fruit Paste</b> Fine baked goods, desserts and ice cream are given a delicate, floral note with this pastry paste. It is vegan and therefore perfectly fits the increasing demand for vegan desserts.	6	1.0 kg	Flavour Paste
DRP210	<b>Mandarine Paste</b> Bright orange with a fine mandarin flavour, this pastry paste makes a convincing addition to cakes and pastries. But the fruity flavour is also perfect for small and long-lasting pastries.	6	1.0 kg	Flavour Paste
DRPAS506	<b>Lemon Paste PASTAROM</b> Universal product with zest and fruity notes. Universal flavouring for baking, pastry goods and ice cream Just one flavouring for all applications Declaration: flavour Free of preservatives Dosage 5 - 10 g: 1.000 g White 1 kg bottle Best before date: 18 months	6	1.0 kg	Flavour Paste
DRPAS508	<b>Orange Paste PASTAROM</b> Sun-ripened oranges give this pastry paste its intense aroma and bright colour. It is used to accentuate cakes and slices.	6	1.0 kg	Flavour Paste
DRPAS504	<b>Butter Flavour NA</b> A fine hint of butter is the icing on the cake of crispy biscuits, but also doughs of all kinds get a special flavour from the creamy-fresh butter taste.	6	0.9 kg	Flavour Paste
DRPAS004	<b>Vanilla Morony Paste</b> Fine vanilla note for baked goods, creams and ice cream with visible vanilla specks. Even a small dosage achieves an intense vanilla note, which is what makes this pastry paste so productive.	6	1.0 kg	Flavour Paste



## DESSERT AND POWDERS



CODE	PRODUCT	UNITS PER CTN	UNIT KG	CATEGORY
<b>PASTRY FLAVOURING &amp; DESSERT</b>				
DRBIE	<b>Bienetta</b> Extra crispy and with a light caramel note, cake toppers, florentines and nutcrackers turn out great with Bienetta. Simply mix with the desired nuts - bake - done!	6	1.0 kg	Baking mix
DRF310	<b>Fill and Gloss</b> Aromatic filling, perfect gloss – with Fill&Gloss, bake- and freeze-stable coatings and creamy fillings easily successful. Can be combined in many ways with one of the more than 50 pastry pastes in our range.	1	5.0 kg	Stabiliser / Glaze
DRVWHIP	<b>Vegan Whip</b> Indulgence for all! Whip Vegan Whip with water and combine with one of the many vegan pastry pastes to create vegan cake dreams that everyone will enjoy.	1	10.0 kg	Whip Cream Powder
DRP15504	<b>Crème Brulee Dessert Powder</b> For the efficient and successful production of a crème brûlée dessert. Suitable either pure as a dessert or as a cream or filling for fine baked goods.	1	5.0 kg	Dessert mix
DRFP179	<b>Christstollen Flavour</b> This aroma brings Christmas into every bakery. As a powdered flavouring, it can be dosed exactly and is ideal for pre-weighing when making stollen and lebkuchen.	1	1.5 kg	Flavour

# PATISSERIE

## ALCOHOLS



CODE	PRODUCT	UNITS PER CTN	UNIT KG	PRODUCT BRAND
<b>FLAVOURING</b>				
FLAA02	<b>Rhum 54% Premium Gas</b>	4	5Lt	Grandes Distilleries
FLAA03	<b>Brandy 60% Beehive French</b>	4	5Lt	Grandes Distilleries
FLAAT11	<b>Cointreau Gastronomie 60%</b>	6	1Lt	
FLAAT15	<b>Grand Marnier 50%</b>	1	1Lt	
FLAA140	<b>Creme De Menthe 20%</b>	1	1Lt	
FLAA204	<b>Kirsch Comki 45%</b>	6	1Lt	
FLAA255	<b>Marsala Cremovo 18%</b>	6	1.5Lt	Pellegrino Canitine
FLAA552	<b>Amaretto 70%</b>	12	1Lt	Luxardo
FLAA553	<b>Mambo Dry Rum 70%</b>	12	1Lt	Luxardo
FLAA557	<b>Limoncello 70%</b>	12	1Lt	Luxardo
FLAA697	<b>Alkermes 70%</b>	12	1Lt	Luxardo
FLAA701	<b>Lacrime Doro 70%</b>	12	1Lt	Luxardo
FLAA750	<b>Supermontigo Rum 70%</b>	2	5Lt	Luxardo
FLAA87302	<b>Caffe Santos 40% (for Tiramisu)</b>	12	1Lt	Luxardo



# PATISSERIE

## OILS AND FLAVOURS

CODE	PRODUCT NAME	UNITS PER CTN	UNIT KG	CATEGORY
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### ESSENTIAL OILS & OTHER FLAVOURING

ESSO013	<b>Almond Oil Essential</b>	1	500ml	Essential Oils
ESSO001	<b>Lavender Essential Oil</b>	1	50ml	Essential Oils
ESSO012	<b>Lemon Essential Oil</b>	1	500ml	Essential Oils
ESSO015	<b>Orange Essential Oil</b>	1	500ml	Essential Oils
ESSO002	<b>Peppermint Essential Oil</b>	1	50ml	Essential Oils

### VANILLA

FLANV101	<b>VANILLA BOURBON MADAGASCAR</b> W/Seed Natural	1	1L	Flavour Paste
VANBS03	<b>VANILLA BEANS</b>	1	100 g	Flavour
DRPAS004	<b>VANILLA MORONY PASTE</b> Fine vanilla note for baked goods, creams and ice cream with visible vanilla specks. Even a small dosage achieves an intense vanilla note, which is what makes this pastry paste so productive.	6	1.0 kg	Flavour
MEC14154	<b>FRENCH VANILLA PASTE</b> One of the world's rarest vanilla varieties gives its fragrance to this paste with an unmistakable aroma.	6	1.0 kg	Flavour
MEC14054A	<b>FRENCH VANILLA PASTE</b> One of the world's rarest vanilla varieties gives its fragrance to this paste with an unmistakable aroma.	6	3.0 kg	Flavour

### COFFEE FLAVOUR

FLAN135	<b>Trablit (Coffee)</b>	12	1L	Flavour
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# PATISSERIE

## NUTS, EMULSIFIERS, PECTIN & GELATINE

CODE	PRODUCT	UNITS PER CTN	UNIT KG	CATEGORY
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### NUT PRODUCTS

NUTG19	<b>Almond Meal Blanched Premium Grade</b>	1	10.0 kg	Nuts
PRAL002	<b>Almond Praline Paste</b>	1	5.0 kg	Nut Paste
DAPEPNE15	<b>Hazelnut Paste Medium Roast</b>	6	1.0 kg	Nut Paste
PRAL001	<b>Hazelnut Praline Paste 50%</b>	2	5.0 kg	Nut Paste
MARL60A	<b>Marzipan 60% Almond</b>	1	5.0 kg	
DAPISTACHIO	<b>Pistachio Paste Pure 1kg</b>	6	1.0 kg	Nut Paste
NUT500	<b>Pistachio Slivered</b>	1	500g	Whole nuts

### PECTIN, EMULSIFIERS & GELATINE

PEC003	<b>Pectin Medium Rapid Set</b>	1	0.25 kg	Pectin
PEC004	<b>Pectin NH Powder</b>	1	0.25 kg	Pectin
PEC006	<b>Pectin Citrus</b>	1	0.20 kg	Pectin
ACID003	<b>Citric Acid</b>	1	1.0kg	Citric Acid
GELXANTHAN	<b>Xanthan Gum</b>	1	0.20 kg	Xanthan
GELAGAR	<b>Agar Agar Powder</b>	1	0.25 kg	Agar Agar
GEL009	<b>Titanium Gelatine Sheets 200/1kg , 100 Bloom</b>	25	1.00 kg	Gelatine Sheet
GEL004	<b>Gold Gelatine sheets 500/1kg, 200 Bloom</b>	25	1.00 kg	Gelatine Sheet



# PASTRY SHELLS



# PASTRY SHELLS

## SWEET AND SAVOURY

### CONTINENTAL



Tart Shells - **SAVOURY**



Tart Shells - **SWEET RANGE**

### LINCOLN



Sweet 45mm



Sweet 60mm



Sweet 75mm



Sweet 80mm



Chocolate 80mm



Sweet 100mm

CODE	PRODUCT	Pcs / CTN	CATEGORY	PRODUCT BRAND
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## SWEET TART SHELLS

PASTTS4001	<b>Sweet Mini Round Tart Shell</b> 288pce 41x17mm	288pc	Sweet T/S	Continental
PASTTS6001	<b>Sweet Medium Round Tart Shell</b> 120pce 55x18mm	120pc	Sweet T/S	Continental
PASTTS8001	<b>Sweet Large Round Tart Shell</b> 72pce 80x20mm	72pc	Sweet T/S	Continental
PASTTS8003	<b>Sweet Large Rectangle Tart Shell</b> 72pc 46x102x20mm	72pc	Sweet T/S	Continental
PASTR014	<b>80mm Sweet Tartlets Baked</b> 120pce	120pc	Sweet T/S	Lincoln Bakery
PASTR007	<b>45mm Sweet Tartlet Baked</b> 240pce	240pc	Sweet T/S	Lincoln Bakery
PASTR006	<b>Cannoli Shells MINI 60mm</b> 200pce	200pc	Sweet	Artisanal Creations

## SAVOURY TART SHELLS

PASTTS6001S	<b>Savoury Medium Round Tart Shell</b> 120pce 55x18mm	120pc	Savoury T/S	
PASTTS8001S	<b>Savoury Large Round Tart Shell</b> 72pce 80x20mm	72pc	Savoury T/S	
PASTR010	<b>60mm Savoury Tart Shell</b> 240pce	240pc	Savoury T/S	
PASTTS8001S	<b>Savoury Large Round Tart Shell</b> 72pce 80x20mm	72pc	Savoury T/S	Continental
PASTR010	<b>Savoury Tart Shell</b> 240pce 60mm	240pc	Savoury T/S	Lincoln Bakery

# PASTRY SHELLS

## CHOCOLATE

CODE	PRODUCT	Pcs / CTN	CATEGORY	PRODUCT BRAND
CHOCOLATE TART SHELLS				
PASTTS6001C	<b>Chocolate Medium Round Tart Shell</b> 120pce 55x18mm	120pc	Chocolate T/S	Continental
PASTR080C	<b>CHOC Tartlets Baked</b> 120pce 80mm	120pc	CHOC T/CHOC	Lincoln Bakery
PASTR045C	<b>CHOC Tartlets Baked</b> 240pce 45mm	240pc	CHOC T/CHOC	Lincoln Bakery





# TEA





CODE	PRODUCT	Unit wght
<b>LOOSE LEAF</b>		
TEASDI382	<b>Bards DECAF</b>	500 g
TEASDI370	<b>Bards Tempest</b> Breakfast Ceylon and Keemun blend ~ A superb Breakfast Blend only Prospero could have conjured.	500 g
TEASDI380	<b>Bolivian Huangshan</b>	500 g
TEASDI577	<b>Buccaneer</b> Coconut Chocolate Vanilla Rooibos Blended Black Tea ~ This adventurous profusion of flavours complement each other enthusiastically making Buccaneer a standout amongst teas.	500 g
TEASDI579	<b>Buddhas Finger</b> Chinese High Mountain Oolong	500 g
TEASDI560	<b>Cha Cha Chai</b>	500 g
TEASDI390	<b>Chamomile</b> Vanilla Black Tea ~ Sumptuous & Inviting Vanilla	500 g
TEASDI412	<b>ChocolaTEA</b>	500 g
TEASDI582	<b>Colonille Blk &amp; French Van</b>	500 g
TEASDI371	<b>Congo Bongo</b> Coconut Mango Black Tea ~ tantalizingly exuberant & flavourful blend. A little sweet, a little nutty.	500 g
TEASDI087	<b>Dahl House Tea</b>	500 g
TEASDI585	<b>Darjeeling Autumnal</b> Darjeeling Indian Black Tea	500 g
TEASDI410	<b>Earl Grey</b> Traditional Earl Grey, Black Tea with Bergamot Oil	500 g
TEASDI586	<b>Eves Temptation</b>	500 g
TEASDI086	<b>Fiji Tea</b> Pineapple Green Tea ~ Deep, lush organic China green tea flavoured with juicy Pineapple & a touch of Papaya. Sip the journey & escape. Great for Iced Tea	500 g
TEASD2340	<b>Goji Acai Green Tea</b>	500 g
TEASDI597	<b>Jasmine Yin Hao</b>	500 g
TEASDI616	<b>Green Tea Temple of Heaven</b>	500 g





CODE	PRODUCT NAME	UNIT KG
<b>LOOSE LEAF</b>		
TEASD8004	<b>Gumbi Gumbi Earl Grey</b> Earl Grey infused with Australian Indigenous Gumbi Gumbi Leaves Gumbi Gumbi, very refreshing and energetic... infused throughout our Earl Grey. Contains Saponins, Tannins and Flavonoids. Saponins have beneficial effects on blood cholesterol levels, cancer, bone health and stimulation of the immune system. Flavonoids and tannin benefits include: anti-allergic, anti-cancer, antioxidant, anti-inflammatory and anti-viral. (refer <a href="http://www.gumbygumby.info">www.gumbygumby.info</a> )	500 g
TEASD8010	<b>Lemon Myrtle Ginger</b> Australian Indigenous Lemon Myrtle with Ginger ~ Lemon Myrtle: Fresh aroma of citrus, delicate menthol essence and strong lemon flavour, sweet and refreshing. Lemon Myrtle is an exceptional, vegan source of calcium. Plant citral >90% containing powerful antimicrobial and antifungal properties. Lutein, contributing to eye health, antioxidants that provide comprehensive protection from oxidative stress, as well as other health benefits. Excellent source of folate, Vitamin A, Vitamin E and essential minerals including zinc and magnesium required for the synthesis and self-repair of DNA.	500 g
TEASD1599	<b>Mademoiselle Grey</b> Earl Grey infused with Rose Petals	500 g
TEASD2320	<b>Mango Tango</b>	500 g
TEASD1394	<b>Marquise Grey</b> Earl Grey infused with Lavender Petals	500 g
TEAJPMB	<b>Matcha Green Tea Powder</b>	1.00 kg
TEASD3333	<b>Matcha Imperial Organic Green Tea Powder</b>	1.00 kg
TEASD1374	<b>Mint</b> Peppermint ~ Classic peppermint leaves, pure & unadulterated with great, big flavour. Use as a digestive or add to other tea or tisane.	500 g
TEASD1562	<b>Moulin Rouge Chai Vanilla 500g</b>	500 g
TEASD8006	<b>Rivermint Chamomile</b> Chamomile infused with Australian Indigenous Rivermint ~ River Mint is a subtle Australian native herb with the taste and aroma of spearmint. Rivermint is reputedly good for easing the effects of colds and the crushed leaves aroma was used to relieve headache.	500 g
TEASD1610	<b>Ruby Sipper</b> Blood Orange Fruit Blend ~ The assertive notes of blood orange softened by a blend of fruity sweetness create a tisane that is full bodied & refreshing.	500 g
TEASD1347	<b>Snow White Tea</b> Pai Mu Tan White Tea infused with an Apple Fruit Blend	500 g
TEASD1082	<b>Strawberry Kisses</b>	500 g
TEASD2078	<b>Vinyard Grapes Green Tea 500gm</b>	0.50 kg
TEASD8002	<b>Wattleseed Breakfast Loose Leaf</b> Breakfast Tea, Chocolate Blend infused with Australian Indigenous Wattleseed ~ Wattleseed: Nutty, roasted coffee aroma, with touches of sweet spice, raisins and chocolate. Wattleseed is a Very rich source of protein with high concentrations of potassium, calcium, iron and zinc.	500 g
TEASD2350	<b>Wild White Berries 500gm Loose Leaf</b>	0.50 kg
TEASD2330	<b>Zen Zest 500gm Loose Leaf</b>	0.50 kg



# COLOURS & DECORATIONS



# COLOURS & DECORATIONS



PRODUCT CODE	PRODUCT NAME	UNITS PER CARTON	UNIT KG	CATEGORY	PRODUCT BRAND
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## GEL COLOURS

COLL01	<b>SUPER Red Liquid Squeeze Gel</b> 8oz/236ml	1	236ml	Food Colour	Bakery Craft
COLL012	<b>Royal Blue Liquid Squeeze Gel</b> 8oz/236ml	1	236ml	Food Colour	Bakery Craft
COLL02	<b>Lemon Yellow Liquid Squeeze Gel</b> 8oz/236ml	1	236ml	Food Colour	Bakery Craft
COLL04	<b>Leaf Green Liquid Squeeze Gel</b> 8oz/236ml	1	236ml	Food Colour	Bakery Craft

## POWDERS (WATER BASED)

COLP300	<b>White Titanium Food Colour Powder</b> Water Soluble	1	100 g	Food Colour	
COLP200	<b>White Titanium Food Colour Powder</b> 100g Water Soluble	1	100 g	Food Colour	
COLP107	<b>Black Food Colour Powder</b> 100g Water Soluble	1	100 g	Food Colour	

## METALLIC POWDERS

COLPMKLE010	<b>Gold Metallic Powder</b>	1	25g	Metallic Powder	IBC
COLPMKLE103	<b>Bronze Metallic Powder</b>	1	25g	Metallic Powder	IBC
COLPMKLE105	<b>Silver Metallic Powder</b>	1	25g	Metallic Powder	IBC

## LEAF DECORATIONS

DECT003	<b>Gold 23k Leaves / 25 pce</b> 80x80mm in Cello Bag	1			
DECT002	<b>Silver Leaf Book 25sheet</b>	1			

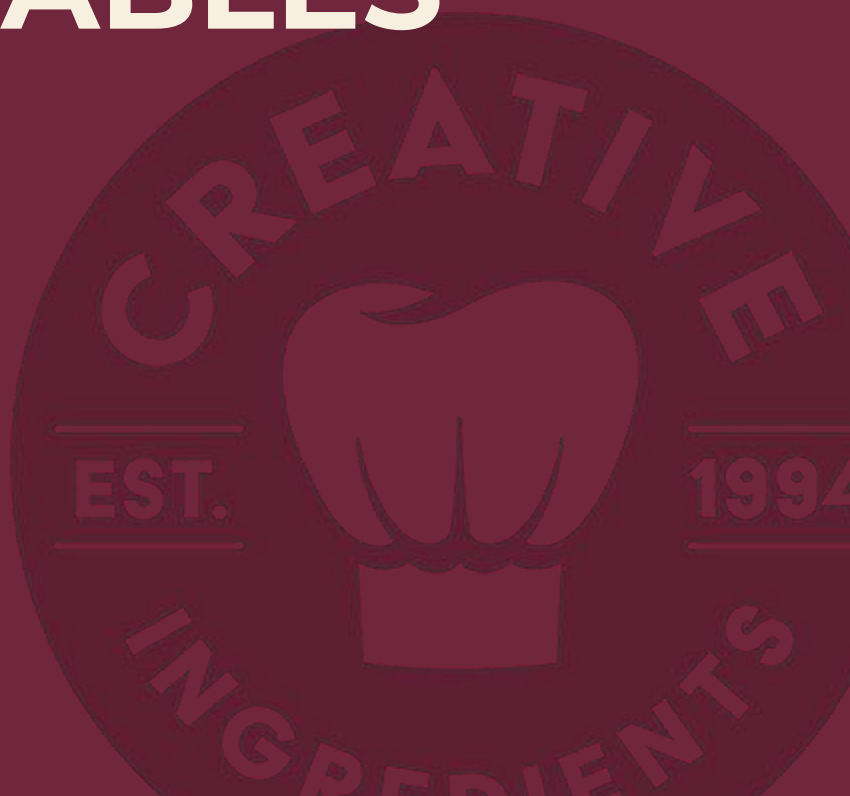


# COLOURS & DECORATIONS

CODE	PRODUCT	UNITS PER CARTON	UNIT KG	CATEGORY	PRODUCT BRAND
POWDERS (OIL BASED)					
COLP106	<b>Cherry Red Colour Powder</b> 100g Oil Dispersible	1	100g	Food Colour	
COLP104	<b>Orange Food Colour Powder</b> 100g Oil Dispersible	1	100g	Food Colour	
COLP103	<b>Green Food Colour Powder</b> 100g Oil Dispersible	1	100g	Food Colour	
COLP102	<b>Blue Food Colour Powder</b> 100g Oil Dispersible	1	100g	Food Colour	
COLP101	<b>Yellow Food Colour Powder</b> 100g Oil Dispersible	1	100g	Food Colour	
COLP100	<b>Strawberry Red Food Colour</b> Pw 100g Oil Dispersible	1	100g	Food Colour	



# NON- CONSUMABLES



# NON-CONSUMABLES



CODE	PRODUCT	UNITS PER CARTON		CATEGORY
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## ACETATE

ACES003	<b>Acetate Sheet</b> 155x115mm 2000pce (30um)	1	2000pc	Acetate Sheets
ACES001	<b>Acetate sheet</b> 600x400mm 50pce (175um)	1	50pc	Acetate Sheets
ACET006	<b>Acetate Strip</b> 755x50mm 200pce (175um)	1	200pc	Acetate Strip
ACET005	<b>Acetate Strip</b> 750x45mm 200pce	1	200pc	Acetate Strip
ACER061	<b>Acetate 60mm Roll</b> 200mt (75um)	1	200m	Acetate Roll
ACER051	<b>Acetate 50mm Roll</b> 200mt (75um)	1	200m	Acetate Roll
ACER046	<b>Acetate 45mm Roll</b> 200mt (75um)	1	200m	Acetate Roll
ACER041	<b>Acetate 40mm Roll</b> 200mt (75um)	1	200m	Acetate Roll



## CAKE BOARDS (GOLD)

CBG016	<b>Board Cake Round Gold</b> 90mm (3.55in) 100pc	100		Cake Boards
CBG017	<b>Board Cake Round Gold</b> w/Tab 80mm (3.15in) 100pc	100		Cake Boards
CBG019	<b>Board Cake Rectangular Gold</b> w/Tab 55x95mm (2.1in x 3.75in) 100pc	100		Cake Boards
CBG033	<b>Board Cake Round Gold</b> 230mm (9in) 50pc	50		Cake Boards
CBG034	<b>Board Cake Square Gold</b> 152mm (6in) 50pc	50		Cake Boards
CBG036	<b>Board Cake Round Gold</b> 100mm (3.9in) 50pc	50		Cake Boards
CBG037	<b>Board Cake Round Gold</b> 178mm (7in) 50pc	50		Cake Boards
CBG042	<b>Board Cake Square Gold</b> 203mm (8in) 50pc	50		Cake Boards

# NON-CONSUMABLES

CODE	PRODUCT NAME	UNITS PER CARTON	CATEGORY
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## CAKE BOARDS (SILVER)

CBS017	<b>Board Cake Square Silver 75mm</b> (2.95in) 100pc	100pc	Cake Boards
CBS033	<b>Board Cheese Rect Silver 85x55mm</b> (3.35in x 2.2in) 100pc	100pc	Cake Boards
CBSM03	<b>Board Cake Round Silver 280mm</b> (11in) MDF 5mm 10pc	10pc	Cake Boards
CBSM04	<b>Board Cake Round Silver 330mm</b> (13in) MDF 5mm 10pc	10pc	Cake Boards
CBSS002	<b>Board Cake Round Silver 203mm</b> (8in) 50pc	50pc	Cake Boards
CBSS010	<b>Board Cake Round Silver 60mm</b> (24in) 50pc	50pc	Cake Boards
CBSS024	<b>Board Cake Rect Silver 100x50mm</b> (3.9in x 2in) 50pc	50pc	Cake Boards
CBSS025	<b>Board Cake Round Silver 90mm</b> (3.5in) 50pc	50pc	Cake Boards

## PACKAGING & PAPER PRODUCTS



EQPIPING	<b>Piping Bags Blue KeeSeal</b> 100bags/roll 54cm	5	Piping Bags
EQPIPING02	<b>Piping Bag Green AntiSlip Moooli</b> 52.5x28cm 100pc	4	Piping Bags
EQGUITAR	<b>Guitar Sheets</b> 40x60cm 50pce	1	Sheets

## PATTY PANS

PAP398B	<b>#398 Patty Pan Brown</b> b 38mm, h 28mm	500pc	
PAP009	<b>#700 Round PattyPan White</b> b 55m, h 35.5mm	500pc	
PAPCHOCMCP50	<b>Muffin Cup CHOCOLATE Folded</b> CP50/150	5000pc	
PAPMCP50	<b>Muffin Cup Folded Plain</b> b50mm h50mm CP50	5000pc	

# NON-CONSUMABLES



With the chemical recycling, plastic waste is converted into pyrolysis oil. This oil is used to produce Styropor® Cycled™ for producing our ice cream thermo boxes. The recycled portion is allocated to Styropor® Cycled™ using a mass balance approach.

CODE	PRODUCT	UNITS PER CARTON	CATEGORY
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## GELATO TAKEAWAY CONTAINERS, CUPS & SPOONS

REMAXI1000	<b>Remaxi Gel 1000ml 60pce</b> Take Away Container	60pc	Take Away Container
REMAXI1500	<b>Remaxi Gel 1500ml 60pce</b> Take Away Container	60pc	Take Away Container
REMAXI500	<b>Remaxi Gel 500ml 60pce</b> Take Away Container	60pc	Take Away Container
CUPFI00Y	<b>Gelato Cup 100ml YELLOW</b> Florida 50pcs approx	35	Gelato Cup
CUPFI60P	<b>Gelato Cup 160ml RED</b> Florida 50pcs approx	24	Gelato Cup
CUPF200B	<b>Gelato Cup 200ml</b> BLUE Florida 50pcs approx	24	Gelato Cup
CUPS200I	<b>SUNNY 200ml Cup</b> 100pce Ice	16	Gelato Cup
SPOONF10	<b>Gelato Spoons 10cm</b> 1kg (Approx 667/Bag)	10	Gelato Spoon

## PAPER

PAPS001	<b>Silicon paper 405x710mm</b> 500sht/ream	500 sht	
PAPS006	<b>Silicon Paper 600 x 400mm</b> 500pce/ream	500 sht	
PAPS007	<b>Silicon Paper 740 x 455mm.</b> 500/ream	500 sht	

## TRANSFER & STRUCTURE SHEETS

DECT057	<b>Honeycomb 30sht 241000 Gold</b> 40x30 Trns.Shts IBC	30	Choc Transfer Sheet
DECT068	<b>Pele Mele 1 #18000 40x30 Tranf. Sheet</b> 30sht IBC	30	
DECPST5	<b>Lignes Structure Sheet 40x25cm</b> Each PCB	1	Structure Sheet
DECISTI	<b>Losa Structure Sheets</b> 40x60cm (15 sheets) IBC	15	





**CREATIVE**  
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