










Quality through expertise

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Almond products for baking

	% ALMONDS		USE FOR PETIT-FOUR	TASTE	IMMEDIATE BAKING	PACKAGING	IDEAL FOR
	AVOLETTA 50 %	in powder	egg whites g 150-180/kg	almond	NO rest 4-5 hours	10 (2x5 kg) kg	macaroons, amaretti, Delizia cake, etc.
	PERSIGOLD concentrate 54% apricot kernels 0% almonds	paste	sugar g 500/kg honey g 100/kg egg whites g 100/kg	amaretto	YES	10 kg	amaretti, petits-fours, ricciarelli, fave dei morti, etc.
	MOGADOR PREMIUM 53%	paste	egg whites g 100-120/kg	almond	YES (also raw for modelling)	6 (2 X 3) e 12,5 kg	amaretti, petits-fours, Delizia cake, ricciarelli, pizzicati, modelling
	VIENNESE 10%	paste	egg whites g 100-120/kg	almond	YES	10 kg	almond biscuits, petits-fours, ricciarelli, pizzicati, etc.
	MANTECA 5%	paste	egg whites g 80-100/kg	almond	YES	10 kg	almond biscuits, petits-fours, ricciarelli, pizzicati, Delizia cake
	MANTECA E 0%	paste	egg whites g 60-80/kg	almond	YES	10 kg	
	MANTECA SP (palm oil free) 3.5%	paste	egg whites g 80-100/kg	almond	YES	10 kg	
	MANDEL ROYAL 35%	paste	ready to use	mandorla	YES	5 kg	soft amaretti, petits-fours, ricciarelli, pizzicati, etc.
	AMANDA 4%	paste	ready to use	mandorla	YES	10 kg	soft amaretti, fave dei morti, Frangipane cake, etc.

Almond products - for decorating



MARZICLASS PREMIUM 33%

CONSISTENCY	% ALMONDS	LIGHT YELLOW COLOUR	TASTE	MAY BE COLOURED WITH FOOD COLOURINGS	PACKAGING	IDEAL FOR	FURTHER APPLICATIONS
●●●	33%	light yellow	almond	hydrosoluble	5 kg	creating flowers, pralines, decorations, tableaux, molding with silicone molds	monumental cake coverings



ALMOND PASTE PREMIUM 23%

●●●	23%	light yellow	almond	hydrosoluble	5 kg	creating flowers, pralines, decorations, tableaux, molding with silicone molds	monumental cake coverings
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ALMOND PASTE PREMIUM - GREEN 23%

●●●	23%	green	almond	hydrosoluble	5 kg	creating flowers, pralines, decorations, tableaux, molding with silicone molds	monumental cake coverings
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ALMOND PASTE PREMIUM - PINK 23%

●●●	23%	pink	almond	hydrosoluble	5 kg	creating flowers, pralines, decorations, tableaux, molding with silicone molds	monumental cake coverings
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ALMOND PASTE COVER PREMIUM 14%

●●	14%	light yellow	almond	hydrosoluble	5 kg	cake coverings and creating tableaux	
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PRINCESS PASTE (with cocoa butter)



colour
white

●●●●
●●

CONSISTENCY
at room temp.
20°C

●●
●●

CONSISTENCY
in refrigerator (+5°C)

●●●●
●●●●

HUMIDITY
RESISTANCE

●●●●
●●●●

TASTE

white
chocolate

MAY BE COLOURED
WITH FOOD COLOURINGS

hydrosoluble
liposoluble

PACKAGING

5 kg and
10 kg
(4x2,5 kg)

IDEAL FOR

creating flowers,
decorations,
monumental
cake coverings

FURTHER
APPLICATIONS

creating tableaux,
molding with
silicone molds

PASTA DAMA TOP - PASTA DAMA TOP SP (palm oil free)



colour
white

●●●●
●●

CONSISTENCY
at room temp.
20°C

●●●●

CONSISTENCY
in refrigerator (+5°C)

●●
●●

HUMIDITY
RESISTANCE

●●●●
●●

TASTE

white
chocolate

MAY BE COLOURED
WITH FOOD COLOURINGS

hydrosoluble

PACKAGING

5 kg,
8 kg (8x1 kg)
10 kg (4x2,5 kg)

IDEAL FOR

creating flowers,
decorations,
monumental
cake coverings

FURTHER
APPLICATIONS

creating tableaux,
molding with
silicone molds

PASTA DAMA TOP SPECIAL



colour
white

●●●●
●●●●
whiter

CONSISTENCY
ideal for working
temp. above 25°C

●●
●●

CONSISTENCY
in refrigerator (+5°C)

●●●●
●●●●

HUMIDITY
RESISTANCE

●●●●
●●

TASTE

white
chocolate

MAY BE COLOURED
WITH FOOD COLOURINGS

hydrosoluble

PACKAGING

5 kg and
10 kg (4x2,5 kg)

IDEAL FOR

monumental
cake coverings

FURTHER
APPLICATIONS

creating flowers,
decorations, tableaux,
molding with silicone
molds

PASTA DAMA PWR



colour
white

●●●●
●●●●
whiter

CONSISTENCY
at room temp.
20°C

●●

CONSISTENCY
in refrigerator (+5°C)

●●●●

HUMIDITY
RESISTANCE

●●
●●

TASTE

white
chocolate

MAY BE COLOURED
WITH FOOD COLOURINGS

hydrosoluble

PACKAGING

5 kg and
10 kg (4x2,5 kg)

IDEAL FOR

monumental cake
coverings and
creating tableaux

PASTA DAMA CHOCOLATE (42% chocolate)



colour
brown

●●
●●

CONSISTENCY
at room temp.
20°C

●●●●

CONSISTENCY
in refrigerator (+5°C)

●●
●●

HUMIDITY
RESISTANCE

●●●●
●●

TASTE

dark
chocolate

MAY BE COLOURED
WITH FOOD COLOURINGS

hydrosoluble

PACKAGING

5 kg and
10 kg
(4x2,5 kg)

IDEAL FOR

creating flowers,
decorations,
monumental
cake coverings

FURTHER
APPLICATIONS

creating tableaux,
molding with silicone
molds

RAINBOW PASTES - blue, green, red, yellow, black, pink, lilac, white



CONSISTENCY at room temp. 20°C ●●●●
--

CONSISTENCY in refrigerator (+5°C) ●● ●●

HUMIDITY RESISTANCE ●●●● ●●

TASTE white chocolate

MAY BE COLOURED WITH FOOD COLOURINGS hydrosoluble

PACKAGING 6 kg (24x 250g), 8 kg (8x1 kg) 8 kg (16x500g)
--

IDEAL FOR decorations, objects, monumental cake coverings
--

FURTHER APPLICATIONS creating tableaux, molding with silicone molds

COLORI:	blue	green	red	yellow	black	pink	lilac	white
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RAINBOW PASTES A - verde, rosso, giallo, nero



CONSISTENCY at room temp. 20°C ●●●●
--

CONSISTENCY in refrigerator (+5°C) ●● ●●

HUMIDITY RESISTANCE ●●●● ●●

TASTE white chocolate

MAY BE COLOURED WITH FOOD COLOURINGS hydrosoluble

PACKAGING 8 kg (8x1 kg)

IDEAL FOR decorations, objects, monumental cake coverings
--

FURTHER APPLICATIONS creating tableaux, molding with silicone molds

COLORI:	green azo	red azo	yellow azo	black azo
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Elastic Chocolates

ART CHOC DARK (60% chocolate)



brown colour

CONSISTENCY at room temp. 20°C ●● ●●
--

CONSISTENCY in refrigerator (+5°C) ●●●● ●●●●

HUMIDITY RESISTANCE ●●●● ●●●●
--

TASTE dark chocolate

MAY BE COLOURED WITH FOOD COLOURINGS hydrosoluble liposoluble
--

PACKAGING 5 kg and 8 kg

IDEAL FOR creating flowers, decorations, tableaux, molding with silicone molds

FURTHER APPLICATIONS monumental cake coverings

ART CHOC WHITE (60% chocolate)



COLORE avorio

CONSISTENCY at room temp. 20°C ●●●●
--

CONSISTENCY in refrigerator (+5°C) ●●●● ●●

HUMIDITY RESISTANCE ●●●● ●●●●
--

TASTE dark chocolate

MAY BE COLOURED WITH FOOD COLOURINGS hydrosoluble liposoluble
--

PACKAGING 5 kg and 8 kg

IDEAL FOR creating flowers, decorations, tableaux, molding with silicone molds

FURTHER APPLICATIONS monumental cake coverings

Hazelnut products

HAZELNUT PASTE



% HAZELNUTS
100%

PACKAGING
5 and 20 kg

IDEAL FOR FLAVOURING OF:



creams



(whipped)
cream



ice-cream



chocolate,
ganache



semifreddi
and mousse

STABILIZED HAZELNUT PASTE



% HAZELNUTS
99,4%

PACKAGING
5 and 20 kg

IDEAL FOR FLAVOURING OF:



creams



(whipped)
cream



ice-cream



chocolate,
ganache



semifreddi
and mousse

WHOLE ROASTED HAZELNUTS



% HAZELNUTS
100%

PACKAGING
16 kg (4x4 kg),
8 kg (8 x 1 kg) and 4 kg

IDEAL FOR:



cakes and
semifreddi
decorating



ice-cream
decorating



pralines
and mignon
pastries
decorations



nougat, pralines,
ice-cream
cakes
decorations

HAZELNUTS GRAINS (2 sizes)



% HAZELNUTS
100%

PACKAGING
16 kg (4x4 kg) and 8 kg (8 x 1 kg)

IDEAL FOR:



cakes and
semifreddi
decorating



ice-cream
decorating



pralines
and mignon
pastries
decorations

HAZELNUTS FLOUR



% HAZELNUTS
100%

PACKAGING
16 kg (4x4 kg) and 8 kg (8 x 1 kg)

IDEAL FOR:



baci di dama,
baci di Alassio



cookies



muffins



tarts,
cakes

DELINOISETTE



50% hazelnut flour
50% sugar

PACKAGING
10 kg (2x5 kg)

IDEALE FOR:



baci di dama,
baci di Alassio



cookies



dacquoise



tarts,
cakes

PRALINE

INGREDIENTS

PACKAGING

IDEAL FOR:



PRALINE NOISETTE

50% roasted hazelnuts
50% caramelized sugar

5 kg



pralines



creams



PRALINE AMANDE NOISETTE

25% almonds
25% roasted hazelnuts
50% caramelized sugar

5 kg - 20 kg

PRALINE GRANITE AMANDE
NOISETTE (granulated paste)

25% almonds
25% roasted hazelnuts
50% caramelized sugar




5 kg

Fruit fillings - before and after baking

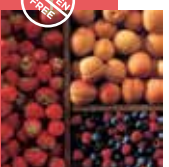
EXTRA JAMS






% FRUIT CONSISTENCY RESISTANCE TO BAKING CONTAINS PRESERVATIVES CONTAINS CONSISTENCY PIECES OF FRUITS PACKAGING IDEAL FOR

Apricot	35%	●●●●	●●●●	no	no	6 kg	 tarts
Apricot extra	45%	●●●●	●●●●	no	no	6 kg	
Cherries extra	45%	●●●●	●●●●	no	no	6 kg	
Sour black cherries extra	45%	●●●●	●●●●	no	yes	6 kg	 flaky pastry or shortbread pastries with filling
Strawberry extra	45%	●●●●	●●●●	no	yes	6 kg	
Raspberry extra	45%	●●●●	●●●●	no	yes	6 kg	 croissants
Blueberry extra	45%	●●●●	●●●●	no	yes	6 kg	
Blackberry extra	45%	●●●●	●●●●	no	no	6 kg	
Wild berries extra	45%	●●●●	●●●●	no	yes	6 kg	


JAMS



Red cherries	35%	●●●●	●●●●	yes	no	6 kg	 tarts
Black cherries	35%	●●●●	●●●●	yes	no	6 kg	
Sour black cherries	45%	●●●●	●●●●	yes	yes	6 kg	
Strawberry	45%	●●●●	●●●●	yes	yes	6 kg	 flaky pastry or shortbread pastries with filling
Raspberry	45%	●●●●	●●●●	yes	yes	6 kg	
Blueberry	45%	●●●●	●●●●	yes	yes	6 kg	 croissants
Blackberry	45%	●●●●	●●●●	yes	no	6 kg	
Wild berries	45%	●●●●	●●●●	yes	yes	6 kg	

FILLINGS



Apricot	35%	●●●●	●●●●	yes	no	14 kg	 tarts
Apricot - soft type	35%	●●●	●●●●	yes	no	14 kg	
Apricot 193	20%	●●●●	●●●●	yes	no	14 kg, 24 kg	 flaky pastry or shortbread pastries with filling
Apricot 193 - hard type	20%	●●●●●	●●●●●	yes	no	14 kg, 24 kg	
Apricot "Oro"	23%	●●●●	●●●●●	yes	no	14 kg	 croissants
Apricot "Dulcania"	7.5%	●●●●	●●●●	yes	no	24 kg	
Red cherry "Dulcania"	7.5%	●●●●	●●●●	yes	no	24 kg	

Fruit fillings - before and after baking

FRUTTIDOR

% FRUIT

CONSISTENCY






RESISTANCE TO BAKING

CONTAINS PRESERVATIVES

CONTAINS PIECES OF FRUITS

PACKAGING

IDEAL FOR

Apple	70%	●●●●	●●●●	yes	yes	5 kg, 12 kg	 tarts
Apple	90%	●●●●	●●●●	yes	yes	3,3 kg, 5 kg	
Apple en gros morceaux	85%	●●●●	●●●●	yes	yes	3 kg, 13 kg	 flaky pastry or shortbread pastries with filling
Pomme en quartiers	75%	●●●●	●●●●	yes	yes	3,3 kg	
Pear	85%	●●●●	●●●●	yes	yes	3,3 kg	 croissants
Amarena	70%	●●●●	●●●●	yes	yes	5,5 kg	
Blueberry	70%	●●●●	●●●●	yes	yes	3,3 kg	 bavaroise, mousse
Blueberry	50%	●●●●	●●●●	yes	yes	3,3 kg	
Cherry	70%	●●●●	●●●●	yes	yes	3,3 kg	 semifreddi and spoon
Red cherry	70%	●●●●	●●●●	yes	yes	3,3 kg	
Strawberry	70%	●●●●	●●●●	yes	yes	3,3 kg	 spoon desserts
Raspberry	70%	●●●●	●●●●	yes	yes	3,3 kg	
Wild berries	70%	●●●●	●●●●	yes	yes	3,3 kg	
Apricot	70%	●●●●	●●●●	yes	yes	3,3 kg	
Peach	70%	●●●●	●●●●	yes	yes	3,3 kg	
Mango	70%	●●●●	●●●●	yes	yes	3,3 kg	
Pineapple	70%	●●●●	●●●●	yes	yes	3,6 kg	
Tropical	70%	●●●●	●●●●	yes	yes	3,3 kg	
Orange	70%	●●●●	●●●●	yes	yes	3,3 kg	



	DILUTION	TASTE	MIN. HEATING TEMPERATURE	GELIFICATION	PACKAGING
 	ROYAL JELLY 70-100%	neutral	70°C ideal at 90°C	●●●●●●	14 kg
 	COVERGEL 40-60%	neutral and apricot	90°C	●●●●	6 kg and 14 kg
 	COVERGEL BRIANT 30-60%	strawberry and apricot	90°C	●●●	strawberry 6 kg apricot 14 kg
 	MIRAGEL 20%	apricot	90°C	●●●●●	14 kg
 	GEL BLOND 20-30%	apricot	90°C	●●●	14 kg
 	RIFLEX (also for freezing - dilution 10% water) 10-30%	apricot	90°C	●●●●●	14 kg
 	RIFLEX POWDER NEUTRAL RIFLEX: g 100 Sugar: g 400 Boiling water: g 1000	neutral	90°C	●●●●●	6 kg (6 x 1kg)
 	MIRAGEL SPRAY 0%	- neutral - apricot - strawberry	90°C	●●●●●	tank 12 kg
 	RIFLEX SPRAY 0%	neutral	80°C ideal at 90°C	●●●●●	tank 12 kg

HOT PREPARATION

HOT PREPARATION
SPRAY

GLUTEN FREE

GLUTEN FREE

GLUTEN FREE

GLUTEN FREE

GLUTEN FREE

GLUTEN FREE



	TASTE	CONSISTENCY	RESISTANCE TO FREEZING	PACKAGING
BLITZ	neutral	soft	becomes white	6 kg
BLITZ ICE	neutral	slightly gellified	optimal	6 kg
BLITZ ICE TOP	neutral	creamy	optimal	6 kg
BLITZ ICE GLITTER SILVER	neutral	creamy	optimal	3 kg
BLITZ ICE GLITTER GOLD	neutral	creamy	optimal	3 kg
GEL NEUTRO, AZZURRO, VERDE, ROSSO, GIALLO, MARRONE, ROSA	neutral	creamy, ideal for decorations and writings	optimal	14 kg (4 x 3,5 kg) and 7,2 kg (6 x 1,2 kg)

COLD PREPARATION

COLORI:

light blue
green
red
yellow
brown
pink

Custard mixes - cold preparation

GLUTEN FREE



TOP CREAM

POWDERED MILK	POWDER COLOUR	INGREDIENTS TO BE ADDED	DOSAGE/1.000 G		CREAM COLOUR	RESISTANCE TO FREEZING	RESISTANCE TO BAKING	PREPARATION WITH WHISK	PACKAGING
POWDERED MILK ●●●●	yellow	water or milk	with milk 350/400 g mix	with water 400/450 g mix	yellow	●●●●	●●●	- by hand - in planet. mixer	1 kg, 10 kg and 25 kg

GLUTEN FREE



IMPERIALE

POWDERED MILK ●●●●	white	water or milk	with milk 300/350 g mix	with water 350/400 g mix	light yellow	●●●●	●●●●	- in planet. mixer	10 kg
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GLUTEN FREE



PERFECTA

POWDERED MILK ●●●●	yellow	water or milk	with milk 350/400 g mix	with water 400/450 g mix	yellow	●●●●●●	●●●●●●	- by hand - in planet. mixer	10 kg
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GLUTEN FREE



KARINA

POWDERED MILK ●●●	white	water or milk	with milk 350/400 g mix	with water 400/450 g mix	yellow	●●●●	●●●●	- by hand - in planet. mixer	10 kg
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GLUTEN FREE



KLARA

POWDERED MILK ●●●	white	water or milk	with milk 350/400 g mix	with water 400/450 g mix	ivory	●●●●	●●●●	- by hand - in planet. mixer	10 kg
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GLUTEN FREE



EMILY CREAM

contains whey	white	water or milk	with milk 350/400 g mix	with water 400/450 g mix	yellow	●●●●●●	●●●●●●	- by hand - in planet. mixer	10 kg
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Custard/cream mixes - hot preparation



BABET

	POWDER COLOUR	INGREDIENTS TO BE ADDED	DOSAGE/1.000 G		CREAM COLOUR	RESISTANCE TO FREEZING	RESISTANCE TO BAKING	PACKAGING
instant hot preparation	yellow	milk or water (boiling)	with milk 350/400 g mix	with water 400/450 g mix	light yellow	●●●●	●●●	10 kg



SOVRANA

hot preparation	white	milk, sugar, egg yolk (optional*)	80-100 g mix		yellow	●●●●	●●●	10 and 25 kg
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SOVRANA LATTE

hot preparation	white	water, sugar, egg yolk (optional*)	180 g mix		yellow	●●●●	●●●	25 kg
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CRÈME PÂTISSIERE TRADITIONELLE À CHAUD

hot preparation	white	milk, sugar, egg yolk (optional*)	180 g mix		yellow	●●●●	●●●	5 kg and 25 kg
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CREMIX - contiene uovo in polvere*




hot preparation	white	water	600 g mix		yellow	●●●●	●●●	10 kg
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* it allows the name "custard"

Pastry mixes for croissants and sponge cake



		VOLUME OF FINISHED PROD.	SWEETNESS	LAYERING	RESISTANCE TO FREEZING	FAT CONTENT IN POWDER	IDEAL FOR	PACKAGING
	PANDORA G.S.	●●●●●	●●●	●●●●●	●●●●●	yes	croissants, flaky and danish pastries	25 kg
	PANDORA	●●●	●●●●●	●●●	●●●●●	yes	croissant brioche, brioches, buondi, venezianine, colombine	25 kg
	PANDORA G.S. INTEGRALE	●●●	●●●	●●●●●	●●●●●	yes	croissants, flaky and danish pastries	10 kg
	PANDORA AI CEREALI	●●●	●●●	●●●●●	●●●●●	yes	croissants, flaky and danish pastries	10 kg
	PANDORA SALATA	●●●	●	●●	●●●●●	yes	salted croissants, tartlets, focaccines, country-style cake	25 kg
	CROISMART	●●●●●	●●●●●	●●●●●	●●●●●	yes	croissants, flaky and danish pastries, brioches	25 kg
	CROISSANT PLUS	●●●●●	●●●	●●●●●	●●●●●	no	croissants, flaky and danish pastries	25 kg
	IRCA CROISSANT	●●●●●	●●	●●●●●	●●●●●	no	french croissant	10 kg

		VOLUME OF WHIPPED DOUGH	VOLUME OF FINISHED PROD.	IDEAL FOR OVENS	SYRUP ABSORPTION	PLASTICITY OF FINISHED PROD.	ADDITIONS TO MAKE SPONGE CAKE	IDEAL FOR	PACKAGING
	BISCUIMIX/ BISCUIMIX CHOC	370-390 g/l ●●●●●	●●●●●	- traditional - ventilated	●●●●●	●●●●●●●●	water	sponge cake, swiss roll	10 kg
	PARADISO	340-350 g/l ●●●●●	●●●●●	- traditional - ventilated	●●●	●●●	eggs, water	sponge cake	10 kg
	IRCA GENOISE/ IRCA GENOISE CHOC	370-390 g/l ●●●●●	●●●●●	- traditional - ventilated	●●●●●	●●●●●●●●	eggs, water	sponge cake, swiss roll	10 kg
	SFRULLA/ SFRULLA CHOC	420-440 g/l ●●●	●●●	- traditional - ventilated	●●●●●	●●●●●	eggs, water	sponge cake, swiss roll	10 kg
	SOFTER	400-420 g/l ●●●●●	●●●●●	- traditional - ventilated	●●●●●	●●●●●	eggs, water	sponge cake, swiss roll	10 kg
	SOFFIN	380-400 g/l ●●●●●	●●●●●	- traditional - ventilated	●●●●●	●●●	flour, sugar, eggs and water	sponge cake, swiss roll	10 kg

Pastry mixes - cakes

	MAIN USE	BASIC INGREDIENTS TO BE ADDED	BASIC TASTE	COLOUR	DEVELOPMENT	LASTING SOFTNESS	HOLDING ON THE SURFACE	PACKAGING
	SILKY CAKE baked cakes and slices	oil, water and eggs	lemon-vanilla	egg-yellow	●●●●●	●●●●●	adding g 50 of flour for 1 kg of mix	10 kg
	ALICE'S CAKE cakes	oil and water	vanilla	egg-yellow	●●●●	●●●●	adding g 100 of flour for 1 kg of mix	10 kg
	ALICE'S CHOCO CAKE cakes	oil and water	chocolate	chocolate brown	●●●●	●●●●	adding g 100 of flour for 1 kg of mix	10 kg
	YOG'IN baked cakes and slices	oil and water	yoghurt-vanilla	egg-yellow	●●●●	●●●●●	ideal	10 kg
	TOP CAKE cakes	butter and eggs	vanilla-milk	egg-yellow	●●●●	●●●	not suitable	10 kg
	DOLCE VARESE cakes	butter and eggs	hazelnut and cakes	egg-yellow	●●●	●●●	not suitable	10 kg
	HEIDICAKE cakes	butter and eggs	hazelnut corn and malt	hazelnut	●●●	●●●	not suitable	10 kg
	CEREAL'EAT CAKE cereal cakes	oil and water	malted cereals	hazelnut	●●●	●●●	adding g 50 of flour for 1 kg of mix	5 kg

	IRCA MUFFIN	MAIN USE	BASIC INGREDIENTS TO BE ADDED	BASIC TASTE	COLOUR	DEVELOPMENT	LASTING SOFTNESS	HOLDING ON THE SURFACE	PACKAGING
		muffins	oil and water	vanilla	egg-yellow	●●●●	●●●●	ideal	10 kg
	WONDERMUFFIN								
		muffins, cupcakes	oil, water and eggs	vanilla	egg-yellow	●●●●●	●●●●●	ideal	10 kg
	WONDERMUFFIN CHOC								
		muffins, cupcakes	oil, water and eggs	chocolate	chocolate brown	●●●●●	●●●●●	ideal	10 kg
	IRCA BROWNIES CHOC								
		brownies	water and butter	chocolate	chocolate brown	●●●	●●●●	ideal	5 kg
	AMERICAN BROWNIES DOUBLE CHOCOLATE								
		brownies double chocolate	water, eggs and butter	double chocolate	chocolate brown	●●	●●●●●	ideal	5 kg
	AMERICAN COOKIES								
		cookies	water, eggs yellow, butter	vanilla	yellow	●	●●	ideal	5 kg
	AMERICAN CHOCOLATE COOKIES								
		chocolate cookies	water, eggs and butter	chocolate	chocolate brown	●	●●	ideal	5 kg
	AMERICAN CHEESECAKE								
		cheesecake	water	fresh cheese	light yellow	●	●●●●	ideal	6 kg (6 x 1 kg)

Lilly - Tender Dessert

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LILLY NEUTRAL

DOSAGE
cream 1.000 g
water 200 g
mix 200 g

METHOD
direct
or
indirect

WITH PIECES
OF FRUIT

NO



IDEAL FOR

bavaroise, mousse
semifreddi and
spoon desserts

PACKAGING

6 kg
cartons
(6 x 1 kg)

LILLY LEMON

cream 1.000 g
water 300 g
mix 200 g

direct
or
indirect

NO



bavaroise, mousse
semifreddi and
spoon desserts

6 kg
cartons
(6 x 1 kg)

LILLY RASPBERRY

cream 1.000 g
water 300 g
mix 200 g

direct
or
indirect

YES



bavaroise, mousse
semifreddi and
spoon desserts

6 kg
cartons
(6 x 1 kg)

LILLY STRAWBERRY

cream 1.000 g
water 300 g
mix 200 g

direct
or
indirect

YES



bavaroise, mousse
semifreddi and
spoon desserts

6 kg
cartons
(6 x 1 kg)

LILLY PEAR

cream 1.000 g
water 300 g
mix 200 g

direct
or
indirect

YES



bavaroise, mousse
semifreddi and
spoon desserts

6 kg
cartons
(6 x 1 kg)

LILLY MANGO

cream 1.000 g
water 300 g
mix 200 g

direct
or
indirect

YES



bavaroise, mousse
semifreddi and
spoon desserts

6 kg
cartons
(6 x 1 kg)

LILLY PASSION FRUIT

cream 1.000 g
water 300 g
mix 200 g

direct
or
indirect

YES



bavaroise, mousse
semifreddi and
spoon desserts

6 kg
cartons
(6 x 1 kg)

LILLY YOGHURT

cream 600 g
water 500 g
mix 200 g

indirect

NO



bavaroise, mousse
semifreddi and
spoon desserts

6 kg
cartons
(6 x 1 kg)

LILLY CHEESE-KAESE

cream 500 g
water 500 g
mix 200 g

indirect

NO



bavaroise, mousse
semifreddi and
spoon desserts

6 kg
cartons
(6 x 1 kg)

Lilly - Tender Dessert

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	DOSAGE	METHOD	WITH PIECES OF FRUIT	IDEAL FOR	PACKAGING
 LILLY DARK CHOCOLATE 90%	cream 1.000 g water 300 g mix 200 g	direct or indirect	NO	 bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
 LILLY MILK CHOCOLATE 30%	cream 1.000 g water 300 g mix 200 g	direct or indirect	NO	 bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
 LILLY WHITE CHOCOLATE 35%	cream 1.000 g water 300 g mix 200 g	direct or indirect	NO	 bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
 LILLY CARAMEL	cream 1.000 g water 300 g mix 200 g	direct or indirect	NO	 bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
 LILLY STRACCIATELLA	cream 1.000 g water 200 g mix 250 g	direct or indirect	YES	 bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
 LILLY TIRAMISÚ	cream 1.000 g water 200 g mix 200 g	direct or indirect	NO	 bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
 LILLY HAZELNUT	cream 1.000 g water 250 g mix 200 g	direct or indirect	NO	 bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
 LILLY CAPPUCCINO	cream 1.000 g water 250 g mix 200 g	direct or indirect	YES	 bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
 TENDER DESSERT	DOSAGE FOR SEMIFREDDI: TENDER DESSERT g 300 Cream (4-5°C) lt 1 Flavouring paste q.b.	DOSAGE FOR ICE-CREAM "ON STICKS" using batch freezer: TENDER DESSERT g 1000 Milk lt 2,5		 semifreddi, spoon desserts and ice-cream on sticks	6 kg cartons (6 x 1 kg)








	DELIMACARON	DOSAGE	PACKAGING	IDEAL FOR
	complete mix for Macarons	mix g 1.000 water g 200	6 kg cartons (6 x 1 kg)	the realization of Macarons in a quick and easy way
IRCA CHEESECAKE				
	powdered mix for Cheesecake	mix g 1.000 lukewarm water g 1.500 whole eggs g 200	6 kg cartons (6 x 1 kg)	baked cheesecake and "cold" cheesecake (mousse-type)
TOP MERINGUE - cold preparation				
	powdered mix for italian meringue	mix 1.000 g water (room temp.) 500 g	6 kg cartons (6 x 1 kg)	desserts with meringue flambé, mousse and semifreddi
PANNA COTTA MIX - hot preparation				
	powdered mix for panna cotta	mix g 130-150, cream g 500, milk g 500	6 kg cartons (6 x 1 kg)	classic, coffee, fruit, panna cotta
PANNA FIT				
	powdered stabilizer for whipped cream	con planetaria: 40-80 g/kg of cream con montapanna: 20-40 g/kg of cream	6 kg cartons (6 x 1 kg)	general pastries, fillings and decorations
TOP CREAM - contains powdered milk				
	preparation with whisk: - by hand - in planet. mixer	/ 1000g: with milk 350/400 g mix / 1000g: with water 400/450 g mix	10 kg cartons (10 x 1 kg)	freezing resistance ●●●●● baking resistance ●●●
ISOMALT				
	pure isomalt for decorations	less hygroscopic than sucrose	6 kg cartons (6 x 1 kg)	bubbled sugar, dripped, pulled or blown decorations
CHOCO SOUFFLÉ - contains pieces of chocolate				
	powdered mix for chocolate soufflé	mix g 1.000, eggs g 700, dark chocolate g 450	6 kg cartons (6 x 1 kg)	mini cakes with liquid chocolate inside

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		DOSAGE	PACKAGING	IDEAL FOR	
	HAPPYCAO NT	humidity resistant cocoa	does not contain hydrogenated fats	10 kg cartons (10 x 1 kg)	tiramisù, semifreddi, mousse, cakes, mignon pastries
	WONDERMUFFIN SAVOURY	powdered mix for savoury muffins	mix g 1.000, water g 400, vegetable oil g 400	6 kg cartons (6 x 1 kg)	savoury muffins
	HOT CHOCOLATE	powder mix for hot chocolate	mix g 200, milk g 1.000	10 kg cartons (10 x 1 kg)	the realization of hot chocolate
	BUDINO VANIGLIA/CIOCCOLATO - hot preparation	powdered mix for puddings	al cioccolato: mix 230-250 g, milk 1.000 g alla vaniglia: mix 160-170 g, milk 1.000 g	6 kg cartons (6 x 1 kg)	chocolate puddings, vanilla puddings
	CRÊPE-WAFFLE-PANCAKE MIX	mix in polvere per crêpes, waffles e pancakes	polyvalent product	6 kg cartons (6 x 1 kg)	crêpes, waffles, pancakes
	CRÈME BRULEE	powdered mix for crème brûlée	mix 70 g, milk 250 g, cream 200 g	6 kg cartons (6 x 1 kg)	crème brûlée
	CRÈME CARAMEL	powdered mix for crème caramel	mix 200 g, milk 1.000 g	6 kg cartons (6 x 1 kg)	crème caramel

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MOUSSE CHOCOLATE DARK

powdered mix
for dark
chocolate
mousse

DOSAGE

mix 1.000 g
milk 1.250 g

PACKAGING

6 kg cartons
(6 x 1 kg)

IDEAL FOR

dark chocolate mousse



MOUSSE CHOCOLATE WHITE

powdered mix
for white
chocolate
mousse

mix 1.000 g
milk 1.250 g

6 kg cartons
(6 x 1 kg)

white chocolate mousse



GNOCCHI MIX

powdered mix
for gnocchi

800g/1.000 water

8 kg cartons
(10 x 800 g)

potato, tomato or spinach
gnocchi



TRIM

thickener

3-5%

6 kg cartons
(6 x 1 kg)

tomato pulp, purees and fruit
juices, sicilian Cannoli



AMERICAN CHEESECAKE





traditional
american
cheesecake
mix

mix 1.000 g
water 1.250 g

6 kg cartons
(6 x 1 kg)

American Cheesecake
for baking

Pastry mixes

	<p>- DOLCE FORNO - DOLCE FORNO TRADITION (without emulsifiers) - PANETTONE</p>	<p>preparation for panettone, pandoro, colomba, veneziana and croissants</p>	<p>natural leavening</p>	<p>10 kg and 25 kg bags</p>		<p>FRIBON</p>	<p>Complete preparation with fresh cheese and powdered yoghurt for fried sweets</p>	<p>ingredients to be added: water, eggs and yeast</p>	<p>5 kg bags</p>
	<p>CEREAL'EAT LIEVITATI</p>	<p>preparation per panettone, pandoro, colomba, veneziana e croissants ai cereali with cereals</p>	<p>natural leavening</p>	<p>10 kg bags</p>		<p>KRAPFEN NUCLEO</p>	<p>concentrated preparation in powder for krapfen, bomboloni and croissants</p>	<p>ingredients to be added: flour, water, eggs, butter, sugar and yeast</p>	<p>10 kg bags</p>
	<p>MANDORGLASS QUICK</p>	<p>complete powdered preparation for almond glaze (ideal for veneziana, colomba, mandorlato, brioches, croissants and buondi)</p>	<p>dosage: 1,000 g mix 450-500 g water</p>	<p>10 kg bags</p>		<p>- BONNY - BONNY QUICK</p>	<p>preparation in powder for tortelli, zeppole and fried pastries</p>	<p>cold preparation ingredients to be added: water and eggs</p>	<p>10 kg bags</p>
	<p>BRIOBIG</p>	<p>preparation for amaretto icings (ideal for veneziana, colomba, brioches, croissants and buondi)</p>	<p>dosage: 1,000 g mix 600-650 g egg whites</p>	<p>10 kg bags</p>		<p>DELI CHOUX</p>	<p>preparation in powder for cream puffs and éclairs</p>	<p>ideal for profiteroles, éclairs, filled cream puffs, baked zeppole, etc.</p>	<p>6 kg cartons (2 x 3 kg)</p>
	<p>CROIDONUT</p>	<p>preparation in powder for the realization bags of croidonuts</p>	<p>ideal for croidonuts</p>	<p>10 kg bags</p>		<p>GRANSFOGLIA</p>	<p>preparation in powder for flaky pastry</p>	<p>ideal for Millefoglie, Cannoncini, flaky pastries, appetizers</p>	<p>25 kg bags</p>
	<p>FRIBOL</p>	<p>complete preparation in powder for krapfen, bomboloni and donouts</p>	<p>ingredients to be added: water, eggs and yeast</p>	<p>25 kg bags</p>		<p>TOP FROLLA</p>	<p>preparation in powder for short pastry</p>	<p>ideal for cookies, shortbread cookies, base for tarts</p>	<p>10 kg bags</p>

Pastry mixes



CEREAL'EAT FROLLA

preparation in powder
for short
pastry with cereals

ideal for cookies,
shortbread
cookies,
base for tarts

5 kg bags



DULCAMARA

Amaretto granules

ideal for various
decorations

5 kg bags



IRCA JOCONDE

complete preparation
in powder for the
realization of almond
biscuit joconde

ideal for rolls, slices,
bavaroise, etc.

10 kg cartons
(2 x 5 kg)



DORETTA

caramelized puffed
rice granules

ideal for various
decorations

4 kg bags



GRANCOCCO

preparation in powder
for coconut
cookies and cakes

compared to the
traditional recipe
it stays softer for a
longer time

10 kg cartons
(2 x 5 kg)



FLOMIX

preparation in powder
for florentines,
brittles, muesli and
decorations

dosage:
mix g 600
dried fruit g 300

6 kg cartons
(10 x 600 g)



BRILLO

preparation in powder
based on sugars for
giving to puff pastry
products a shiny and
gold finishing

ideal for Cannoncini,
Cannoli,
Ventagli, Millefoglie

10 kg cartons
(2 x 5 kg)

Pastry mixes - Decorative powders

	BIANCANEVE PLUS		RESISTANCE OVER THE PRODUCT	PACKAGING
	humidity resistant sugar to dust products	contains hydrogenated fats	●●●●●	10 kg and 25 kg bags
BIANCANEVE NT				
	humidity-resistant sugar to dust products	does not contain hydrogenated fats	●●●●	10 kg bags
BIANCANEVE INDUSTRY NT				
	humidity-resistant sugar to dust products	does not contain hydrogenated fats	●●●●	10 kg bags
BIANCANEVE BC - BIANCANEVE SP (palm oil free)				
	humidity-resistant sugar to dust products with cocoa butter and palm oil free	does not contain hydrogenated fats	●●●●	10 kg bags (BC) 25 kg bags (SP)
BIANCANEVE H.R.				
	humidity-resistant sugar to dust products just baked	does not contain hydrogenated fats	●●●●	10 kg bags
HAPPYCAO NT				
	humidity resistant cocoa to dust desserts, ideal for cakes and tiramisù	does not contain hydrogenated fats	●●●●	10 kg bags
HAPPYCAO BC				
	humidity resistant cocoa to dust desserts, ideal for cakes and tiramisù with cocoa butter and palm oil free	does not contain hydrogenated fats	●●●●	10 kg bags

Supporting products for pastry



VIGOR BAKING

"chemical"
powder yeast

DOSAGE

110-30 g/kg
flour

PACKAGING

10 (10 x 1) kg



10 kg

IDEAL FOR



sponge cake



cakes



cookies
and biscuits

SVELTO 80

emulsifiers
in paste

Per pan di Spagna: max 2%
over the total ingredients

5 kg and 10 kg



sponge cake



cakes

SVELTO 178/C

emulsifiers
in paste

Per pan di Spagna: max 2%
over the total ingredients

Per gelato: 4-6 g per litre
of base

5 kg and 10 kg



sponge cake



cakes



ice - creams

VIS

moist keeping

max 2% over the
weight of flour

10 kg



savoury
leavened
products



leavened pastries



croissants





FONDANT CANE SUGAR

DILUTION

circa 5%

TEMP. OF USE

40-45°C

PACKAGING

14 kg

IDEAL FOR COATING

bigné, eclairs, sospiri, africani, cassate siciliane, etc.



FONDANT

circa 5%

40-45°C

7-14 kg

bigné, eclairs, sospiri, africani, cassate siciliane, etc.



FONDANT SOFT

0%

40-45°C

7-14 kg

bigné, eclairs, sospiri, africani, cassate siciliane, etc.



LEVOSUCROL
(invert sugar)

CONSISTENCY

paste

TASTE

neutral

COLOUR

white

DRY SUBSTANCE

81%

% TOTAL INVERT SUGAR

73%

PACKAGING

14 kg

IDEAL FOR



leavened products



cookies



cakes



ice - creams



crèmes gateaux



NECTAR
(invert sugar)

paste

honey

honey-yellow

78%

70%

14 kg



leavened products



cookies



cakes



ice - creams



crèmes gateaux



INVERT SUGAR IN SYRUP

liquid

neutral

amber

75%

52.5%

14 kg



leavened products



cookies



cakes



ice - creams



crèmes gateaux



GLUCOSIO
(syrup)

very thick

neutral

transparent

BRIX:
81-82°

D.E.
36-39

14 kg



leavened products



cookies



cakes



ice - creams



crèmes gateaux

Margarines

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WITH BUTTER

	THERMO THECHNOLOGY	FATS	PACKAGING	IDEAL FOR
MARBUR PLATTE CROISSANT/SFOGLIA	yes	hydro	10 kg cartons (5 foils of 2 kg)	puff pastry, croissants, Danish pastries
MARBUR FROLLA	no	non hydro	10 kg cartons (4 blocks of 2,5 kg)	shortbread
MARBUR CREMA	no	non hydro	10 kg cartons (4 blocks of 2,5 kg)	crème gateau, whipped shortbread, bigné, leavened doughs, cakes

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	THERMO THECHNOLOGY	FATS	PACKAGING	IDEAL FOR
KASTLE VEG. PLATTE CROISSANT/SFOGLIA	yes	hydro	10 kg cartons (5 foils of 2 kg)	puff pastry, croissants, Danish pastries
KASTLE VEGETALE SFOGLIA	yes	hydro	10 kg cartons (4 blocks of 2,5 kg)	puff pastry, croissants, Danish pastries
KASTLE VEGETALE FROLLA	no	non hydro	10 kg cartons (4 blocks of 2,5 kg)	shortbread
KASTLE VEGETALE CREMA	no	non hydro	10 kg cartons (4 blocks of 2,5 kg)	crème gateau, whipped shortbread, bigné, leavened doughs, cakes

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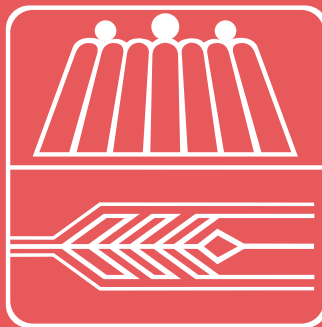
	THERMO THECHNOLOGY	FATS	PACKAGING	IDEAL FOR
MARVIK VEGETALE PLATTE C./S.	no	non hydro	10 kg cartons (5 foils of 2 kg)	puff pastry, croissants, Danish pastries
MARVIK VEGETALE SFOGLIA	no	non hydro	10 kg cartons (4 blocks of 2,5 kg)	puff pastry, croissants, Danish pastries
MARVIK VEGETALE CREMA-CAKE	no	non hydro	10 kg cartons (4 blocks of 2,5 kg)	crème gateau, whipped shortbread, bigné, leavened doughs, cakes

GLUTEN FREE

	THERMO THECHNOLOGY	FATS	PACKAGING	IDEAL FOR
TENDER	no	non hydro	10 kg pail	crème gateau, whipped shortbread, bigné, leavened doughs, cakes

GLUTEN FREE

	THERMO THECHNOLOGY	FATS	PACKAGING	IDEAL FOR
GRANCREMA (contiene zucchero)	no	non hydro	5 kg pails	crème gateau



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