

savory
gourmet

&

DGF
Distribution • Gastronomie • Formation





A LEADER IN FRENCH BAKING INGREDIENTS

The pursuit of excellence is constant in our business and all our network of services. That is why we make it a point of honor to lead our projects with passion. Passion is the essence of the DGF network, giving it a strong identity and marked personality.

As such, the fundamental values we encourage in our collaborators are to be **creative** and **innovative**, to search with determination the excellence in products, to preserve the image of our brands, and to have an entrepreneurial spirit.

WITH INTERNATIONAL COVERAGE

We have highly developed export in recent decades. The brand is now represented in more than 75 countries with more than 80 Food Industry specialist distributors. DGF has become with time, a benchmark brand, representing French expertise and an upscale image. Today, we are represented throughout the French territory by 25 Food Industry specialist distributors. These exclusive DGF-FAI distributors cover a specific geographical area in order to guarantee the finest service and the best response.



AND A TRAINING SCHOOL

DGF has inaugurated a brand new training school. 1000 m², with 4 laboratories and 1 amphitheatre, dedicated to pastry, chocolate, bakery, and snacking classes to the delight of trainees. These training sessions are given by the integrated team of DGF Chefs as well as the Chefs from the Academy of Experts in France and all over the world.



CHOCOLATE



ICING & GLAZES



SUGARS & FONDANT



INCLUSIONS



PASTRY CREAM



FRUITS



FLAVORING & FILLING



TEXTURING

Chocolates

DGF ROYAL

A range with frank and marked aromatic profiles for clients looking to enhance their creativity.



LE CARA DARK 70%

Floral and lightly toasted aromas. Long aftertaste.

13114 Small Pouch 3 kg 4/cs



LE GUAYA DARK 64%

Balanced aromatic profile with notes of vanilla.

13115 Small Pouch 3 kg 4/cs



LE MARA MILK 41%

A chocolate with intense cocoa flavor and caramel notes.

13116 Small Pouch 3 kg 4/cs



LE BLANC 30%

Creamy and lightly sweet, it is adapted to molding and decoration.

13117 Small Pouch 3 kg 4/cs

		CACAO	Fat	Milk	Fluidity
ROYAL	LE CARA DARK 70%	70%	44%	0%	5/5
	LE GUAYA DARK 64%	64%	40%	0%	4/5
	LE MARA MILK 41%	41%	38%	14%	4/5
	LE BLANC 30%	30%	42%	28%	4/5
SERVICE	DARK CHOCOLATE 62%	62%	39%	0%	4/5
	DARK CHOCOLATE 55%	55%	35%	0%	3/5
	MILK CHOCOLATE 33%	33%	34%	22%	3/5
	WHITE CHOCOLATE 30%	30%	35%	25%	3/5

Chocolates

DGF SERVICE

A range adapted to customers seeking ease of use, regularity and a measured price offer.



DARK CHOCOLATE 62%

Well balanced, it meets the everyday standard uses of artisans.

13884 Large Box 10 kg 2/cs



DARK CHOCOLATE 55%

Incorporation chocolate, with delicate cocoa notes.

13775 Large Box 10 kg 2/cs



MILK CHOCOLATE 33%

With its good milk chocolate flavor, it is suitable for all applications.

14161 Large Box 10 kg 2/cs



WHITE CHOCOLATE 30%

Its silky and creamy robe makes it particularly suited to incorporation.

13940 Large Box 10 kg 2/cs

Flavoring	Incorporation	Moulding	Dipping	Decoration
✓	✓	✓ ✓	✓ ✓	✓
✓	✓	✓ ✓	✓ ✓	✓
✓	✓	✓	✓	✓
✓	✓	✓ ✓	✓ ✓	✓
✓	✓	✓	✓	✓
✓	✓			
✓	✓	✓		
✓	✓	✓		

Chocolates

CHOCOLATE BATONS



REGULAR SIZE 3.1" 44% 300 CT

10315 Medium Box 1.6 kg 15/cs



LONG SIZE 14" 40% 500CT

14818 Medium Box 1.6 kg 15/cs

CHOCOLATE DROPS



DARK 44% 7,500CT/KG

13119 Large Bag 20 kg 1/cs



WHITE 23% 7,500CT/KG

13710 Medium Box 6 kg 1/cs

COCOA PRODUCTS



COCOA POWDER EXTRA DARK

12151 Small Pouch 1 kg 20/cs



COCOA POWDER EXTRA DARK

11488 Small Pouch 1 kg 20/cs



COCOA PASTE

10687 Small Box 2 kg 4/cs



COCOA BUTTER 7,500CT/KG

12524 Medium Bucket 3 kg 4/cs





Pastry Items

ICING & GLAZES



EXTRA DARK CHOCOLATE ICING

13121 Small Bucket 3 kg 1/cs



COCOA ICING

11089 Large Bucket 15 kg 1/cs



STRAWBERRY GLAZE

10539 Large Bucket 10 kg 1/cs



APRICOT GLAZE

12429 Medium Bucket 7 kg 1/cs



NEUTRAL GLAZE

10314 Large Bucket 10 kg 1/cs



NEUTRAL GLAZE "MIRROIR"

10313 Medium Bucket 7 kg 1/cs

MIX FOR CUSTARD CREAM



HOT PROCESS

10330 Large Bag 10 kg 1/cs



COLD PROCESS

10329 Large Bag 10 kg 1/cs

FRUIT HALVES IN LIGHT SYRUP



WILLIAMS PEAR

10336 Medium Can 5 lb 6/cs



APRICOT

10334 Medium Can 4 lb 6/cs



APRICOT

13769 Large Can 13.7 lb 3/cs

Pastry Items

SUGAR



FONDANT WHITE ICING

11300 Medium Bucket 8 kg 1/cs



GLUCOSE SYRUP

10323 Medium Bucket 7 kg 1/cs



TRIMOLINE SUGAR SYRUP INVERTED

10324 Medium Bucket 7 kg 1/cs



ISOMALT

10325 Medium Bucket 5 kg 1/cs

INCLUSIONS



CRUSHED BISCUIT FINE WAFER

10331 Medium Box 4.4 kg 4/cs



SALTED BUTTER CARAMEL BITS

13123 Small Bucket 900 g 12/cs

FLAVORING & FILLING



SALTED BUTTER CARAMEL

13124 Small Bucket 3 kg 4/cs



PURE LEMON JUICE

13125 Medium Bottle 1 L 6/cs



ORANGE BLOSSOM WATER

10326 Medium Bottle 1 L 6/cs

GELIFYING & TEXTURING



APPLE PECTINE E440

10327 Medium Tub 2 kg 1/cs



SORBET ANTI-CRISTALLISANT

11486 Small Bucket 2 kg 1/cs





imported by

savory
gourmet

To order:

sales@savorygourmet.com

(310) 391-5422

13720 Gramercy Place, Gardena, CA, 90249