

Welcome to the **Enco Family**
Remarkable ingredients, daily evolution.



**Product
Catalog 2023**

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About Us

We are a **100% Mexican company** and a leading manufacturer of bakery, pastry and ice cream products, among others.

Enco Foods was founded in 1997 in Monterrey, Mexico with the vision of creating high-quality products to meet the needs of bakers and chefs worldwide.

With 25 years of experience in the market, we are proud of the path we have traveled and excited about what the future holds.

Currently, Enco Alimentos...

Has presence in these 12 countries:

- United States
- Mexico
- Guatemala
- Belize
- Dominican Republic
- El Salvador
- Puerto Rico
- Honduras
- Nicaragua
- Costa Rica
- Panama
- Ecuador



Meringue Powder

Your perfect ally for meringue, whipped toppings, fillings and more!



Description

Powdered egg white based mix with stabilizers used to prepare **italian meringue, icing for cookies and to stabilize toppings such as buttercream and whipped creams.**

Aplicaciones



Italian Meringue



Frosting Stabilizer



Royal Icing



Meringue Cookies



Flowers and Detailed Decorations

Advantages

- 1 **Kosher Certified** 
- 2 Great stability and performance.
- 3 Exceptional firmness.
- 4 Delicious vanilla flavor.
- 5 No refrigeration required.



Suggested Use



Meringue Recipe Book

[click here](#)

Presentations

Code	Product	Unit	Pieces per box
2830	 Meringue powder	8.8 oz bag	24 pieces
2830	 Meringue powder	4.4 Lbs bag	9 pieces

Fondant

Let your imagination soar and create unique designs!



Description

A flexible vanilla-flavored sugar paste that is moldable and easy to work with. Premium formula developed by fondant experts.

Applications



Cake Covers



Figure Modeling



Flower Making


Advantages

- 1 Elastic and easy to spread; it can be stretched very thin without breaking.
- 2 Provides a **smooth, tight, and shiny finish.**
- 3 Its consistency allows continuous modeling work **without cracking or drying out.**
- 4 Delicious **vanilla flavor and aroma** to enhance your desserts.

Usage recommendations

- Add **1/4 tsp of CMC to 1 cup of Fondant (300g)** for **figure and flower modeling.** This speeds up the drying process and gives it greater firmness.
- Make your own fondant **glue with 1/4 tsp of CMC in half a cup of water.**

Presentations

Code	Product	Unit	Pieces per box
3276	 Vanilla Fondant White Color	2.2 Lbs bag	12 pieces

Royal Icing

Use on Cookies, Drip cakes, Transfers, Sprinkles, Figures and many more!



Description

Easy to make vanilla flavored Royal Icing with versatile workability. It can be used in 3 consistencies: **Stiff, Medium and Flood**. Also useful for making sprinkles, flowers, detailed shapes, or applying on a drip-style cake.

Applications



Stiff Consistency
Flowers, Sprinkles, Writing, Lines, and Stencils.



Medium Consistency
Outline, Fill Cookies and Make Transfers.






Flood Consistency
Filling Areas, Drizzling, and Cake Marbling.

Advantages

- 1 Kosher Certified** 
- 2 Fast & Easy**– Just add water and mix!
- 3 Quick drying time** at room temperature; reacts well to dehydrator.
- 4 Does not crack or sink**
- 5 Clean and professional finish** to cookies.

Usage recommendations

Apply the timing technique: using a spray bottle, add water for the required number of seconds.

-  **Stiff Consistency** ⌚ 25+seg
Flowers, sprinkles, writings and lines
-  **Medium Consistency** ⌚ 25–20 seg
Outlined, filled, cookies and transfer
-  **Flood Consistency** ⌚ 8–10 seg
Drip cakes, marbling and filling large areas

Presentations

Code	Product	Unit	Pieces per box
3000	 Royal Icing	1.1 Lbs bag	32 pieces
3000	 Royal Icing	4.4 Lbs bag	9 pieces

Food Coloring Gels

Give life to your desserts and creations with the best colors!



Description

High concentration food coloring gels, perfect **for icing, buttercream, fondant, and more.** Its amazing texture allows you to achieve **the most intense shades** without affecting the consistency of your toppings.

Applications



Buttercream and Whipped Toppings



Fondant



Royal Icing




Cookie Dough and Cake Batter



Jelly

Advantages

- 1 Kosher Certified** 
- 2 Super concentrated** formula.
- 3 Precise** dropper.
- 4 Bright and intense colors** that last longer.
- 5 Tasteless formula** will not compromise flavor.



Usage recommendations



Color Mixing Guide

[click here](#)

Presentations

Code	Product	Unit	Pieces per box
-	 Food Coloring Gel	1.41 oz bottle	30 pieces
-	 Food Coloring Gel	8.8 oz bottle	15 pieces



Basic Set
9 Gel Food Colors, 1.41 oz

Includes: Lemon Yellow, Bright Pink, Orange, Red, Purple, Leaf Green, Dark Brown and Super Black.

Includes: Combinations book



Yummy Collection Set
9 Gel Food Colors, 1.41 oz

Includes: Pink Bubblegum, Watermelon Red, Gingerbread Man, Blueberry, Minty Marshmallow, Creamy Ivory, Lavender, Sweet Peach, Avocado Heart.

Includes: Decorations book

Food Coloring Gel Variety

Basic colors for mixing guide

* 0.7 oz. (20g)



LEMON YELLOW*
1609



NEON YELLOW*
2994



YELLOW CANARY
3327



GOLDEN YELLOW
2899



NEON GREEN*
2432



LEMON GREEN
1545



EMERALD
1496



LEAF GREEN*
2378



NEON ORANGE*
1539



ORANGE*
2392



FLESHSTONE
2193



CORAL
2119



TURQUOISE*
2447



CHOCOLATE BROWN
1514



DARK BROWN*
1849



SUPER BLACK*
2476



BRIGHT PINK*
1115



NEON PINK*
2434



RED
1133



SUPER RED
2440



WHITE
2926



by Vanille Couture



NEON PURPLE*
2991



VIOLET
2365



PURPLE
1527



SKY BLUE
1624



CREAMY IVORY
3304



SWEET PEACH
3302



GINGERBREAD MAN
3305



PINK BUBBLEGUM
3307



WATERMELON RED
3309



BRIGHT BLUE*
1131



TIFFANY BLUE
1943



NEON BLUE*
2809



ROYAL BLUE*
1494



BLUEBERRY
3310



LAVANDER
3308



MINTY MARSHMALLOW
3306



AVOCADO HEART
3303

Cake Release

Bake with confidence while we take care of your desserts!



Description

Nonstick for molds based on vegetable oils and emulsifying agents. High performance baking formula **prevents your baked goods from sticking and protects your pans and trays from wear and tear.**

Applications



Cakes



Cupcakes



Donuts



And many more!

Advantages

- 1 High effectiveness and degree of adherence.
- 2 Economic greaser.
- 3 **Protects and extends** the life of your molds.
- 4 Get **perfect breads** with uniform baking.

Usage recommendations

- We recommend applying it with a **brush, air gun or grease machine.**
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Compatible with spray equipment from major brands: **Bakon, Boyens, Hayon.**

Presentations

Code	Product	Unit	Pieces per box
2998	 Cake Release	8.45 oz bottle	30 pieces

Bacon Bits Imitation

Add a crunchy and special touch with our bacon bits!



Description

Soy-based bacon bits made with our **special formula to imitate the crispy flavor and texture you love.**

Applications



Baked potato



Hot Dogs



Creams



Salads

Advantages

- 1 Extra crunchy **texture and delicious bacon flavor**
- 2 **High in protein**
- 3 Perfect for adding **value to your dishes**
- 4 Perfect size **to use as a topping**



Usage recommendations



Data Sheet

[Download here](#)

Presentations

Code	Product	Unit	Pieces per box
2325	 Bacon Bits	14.1 oz bag	12 pieces (10.5 Lbs)
2325	 Bacon Bits	5.2 oz bag	25 pieces (8.1 Lbs)



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