



PASTE

Ideal for all kinds of desserts, mousses and ice-cream.

Dosage : 40 g to 1 kg mixture

Packing : 1 btl x 1 kg

Flavors available:

- H Mango
- H Banana
- H Lemon
- H Mocha
- H Orange
- H Pistachio
- H Strawberry
- H Vanilla

MOUSSE MIX-FOND VEGETABLE

Completely vegetable based cream stabilizer for mousse making, neutral in taste. Just add water and fold in whipped cream.

Dosage : 100 g to 150 ml water & 1 kg cream

Packing : 1 ctn x 2 pkt x 2.5 kg

H Pastarom Fond Neutral
(Fond Royal Vegetable)



BAKE

Bake stable flavorings for yeast doughs, danish pastries, cakes and cookies.

Packing : 1 btl x 1 kg

SEMI-LIQUID FORM

Dosage : 3-5 g to 1 kg mixture

Flavors available:

- H Vanilla
- H Lemon

POWDER FORM

Can be blended with Maltodextrin and used as a garnish or dusting.

Dosage: 2-3 g to 1 kg mixture

Flavors available:

- H Lemon
- H Orange (indent)
- H Vanilla (indent)



CLASSIC

Universal flavorings for baking, desserts, mousses and ice-cream.

Dosage : 5-10 g to 1 kg mixture

Packing : 1 btl x 1 kg

Flavors available:

- H Banana
- H Lemon
- H Mocca
- H Orange
- H Pistachio
- H Strawberry
- H Vanilla

GEL NEUTRAL

Powdered gelling agent for glazing and jellies. Crystal clear, sets well and freeze stable.

Dosage : 50 g to 250 g sugar & 1 L water

Packing : 1 btl x 1.5 kg

H Gel Neutral



TOPPING

Unlimited application as decorations on ice-creams, desserts, milk shakes, plating and more.

Strong natural flavor with increased fruit content.

Perfect control with pyramid nozzle which is tailorable to cut from 1 or 2 or 3 mm.

Recessed grip.

Packing : 1 btl x 1 kg

Flavors available:

- H Strawberry
- H Caramel
- Chocolate
- H Raspberry
- H Mango



Compound / Paste

Natural fruit taste with no artificial flavoring and preservatives.

Dosage : 30-50 g to 1 kg mixture

Packing : 1 btl x 1 kg

Flavors available:

^B Orange

^B Banana

^B Apricot

^B Strawberry

^B Raspberry

^B Pistachio

^B Crème de Menthe (mint)

^B Latte Macchiato

^B Bourbon Vanilla

^B Vanilla Moroni (with seeds)

Passion Fruit

Mandarin

Apple

Blueberry

Lemon

Tiramisu

Elderberry

Mango

^B Elderblossom Flower (*indent*)

^B Cranberry (*indent*)

^B Blackberry (*indent*)

^B Bake stable

Mousse Mix-Fond Royal

Cream stabilizer, just add water and fold in whipped cream.

Packing : 1 ctn x 2 pkt x 2.5 kg

Flavors available:

Fond Royal Neutral (*indent*)

Dosage : 200 g to 250 ml water & 1 kg cream

Fond Royal Tiramisu (*indent*)

Dosage : 200 g to 250 ml water & 1 kg cream

Fond Royal Yogurt (*indent*)

Dosage : 250 g to 400 ml water & 1 kg cream



Baking Flavour

Bake and freeze stable.
Suitable for yeast doughs, cakes, cookies and mousse.

SEMI-LIQUID FORM/ESSENCE

Dosage : 3 g to 1 kg mixture

Packing : 1 btl x 1 kg

Flavors available:

Orange

Bitter Almond Alicante

Butter

Lemon Prima

Vanilla Prima

Rose Blossom (*indent*)

POWDER FORM

Flavors available:

Oraperl (orange)

Dosage : 1-2 g to 1 kg mixture

Packing : 1 btl x 0.5 kg

Citroperl (lemon - *indent*)

Dosage : 1-2 g to 1 kg mixture

Packing : 1 btl x 0.5 kg

Christollen (christmas fruit loaf)

Dosage : 4 g to 1 kg mixture

Packing : 1 tub x 1.5 kg

Lebkuchen (gingerbread)

Dosage : 20 g to 1 kg mixture

Packing : 1 tub x 0.75 kg

Topping

ICE FLIP

Flip-top bottle with membrane lid for drip-free pouring.

Ready to use for ice-cream, dessert plates and decoration.

Packing : 1 btl x 1 kg

Flavors available:

Kiwi

Vanilla (*indent*)

Mango

Blueberry

Raspberry

Strawberry

Mocca

Chocolate

Caramel



Gelatop

Tripanna (base for milky gelato)

Dosage : 50 g to 1 L base

Packing : 1 box x 5 kg

Trilonga 35 (base for fruit gelato)

Dosage : 35 g to 1 L base

Packing : 1 box x 2.5 kg

Gelatop Mango Paste (*indent*)



Gastro Ingredient

Cream Brulee Mix

(just mix, boil & chill)

Dosage : 100 g to 350 g milk & 350 g cream (dairy)

Packing : 1 ctn x 5 pkts x 1 kg



Baking Ingredient

Bienetta (basic mixture for florentines)

Dosage : 1 part mix to 1 part non-roasted nuts

Packing : 1 ctn x 10 pkts x 600 g

Eisan (egg white base powder for meringue)

Dosage : 160 g to 1 L water

Packing : 1 btl x 2 kg

Other

Stabifix F (liquid cream stabilizer-*indent*)

Dosage : 10 g to 1 L cream

Packing : 1 btl x 1 kg

Triquell Neutral (binder for fruit fillings)

Dosage : 100-150 g to 1 L water/juice & 300 g sugar

Packing : 1 bag x 10 kg

Fruit Acid Liquid (to intensify fruit taste)

Packing : 1 btl x 1 kg