



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: 3-5 g to 1 kg mixture

Flavors available:

- ^H Lemon
- ^H Orange



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
- ^H Mint
- ^H Chocolate

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
- ^H 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 (indent)
- ^B Strawberry
- ^B Raspberry
- ^B Pistachio
- ^B Crème de Menthe (mint)
- ^B Latte Macchiato
- ^B Bourbon Vanilla
- ^B Vanilla Moroni (with seeds - indent)
 - Passion Fruit
 - Mandarin (indent)
 - Apple (indent)
 - Blueberry
 - Lemon
 - Tiramisu
 - Elderberry
 - Mango
- ^B Elderblossom Flower (indent)
- ^B Cranberry (indent)
- ^B Blackberry (indent)
- ^B Pomegranate
- ^B Coconut **2017 NEW**
- ^B Ginger **2017 NEW**
- ^B Espresso

^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 (indent)
- ^H Bitter Almond Alicante
- Butter (indent)
- Lemon Prima
- ^H Vanilla Prima
- Rose Blossom (indent)

POWDER FORM

Flavors available:

- Oraperl (orange - indent)
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



New

Cream Mamoria

Another fruit sauce option that gives fruity twister.

The novelty for marbled cream / dairy cream.

Packing : 1 pail x 3 kg

Flavors available:

- Strawberry
- Citron
- Plum
- Peach Passionfruit



New Products

Creme 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



Butter Caramel (for filling & coating)

Packing : 1 pail x 6 kg

Blitz Fondant (ready-to-use glaze)

Packing : 1 pail x 7 kg

Baking Ingredient

^H 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 - indent)

Packing : 1 btl x 1 kg