



Marque Foods

YOUR SWEET
SOLUTION



About **Marque Foods**

Your Sweet Solution

Leading Distributor of High-Quality Imports

Marque Foods was founded in 2000 and became part of the ifiGOURMET Family of Companies in 2015. Today, Marque Foods is Northern California's leading importer and distributor of high-quality chocolate, pastry and dessert ingredients, as well as convenience products and frozen specialties.

Supplier to Trend-Setting Professionals

We are a team of professionals who serve our customers with an outstanding selection of specialty products and offer an unparalleled level of technical and sales support. We source products from world class manufacturers in Europe, Asia and the Americas.

Reliability and Customer Service

With over 25 years of distribution experience, we have earned our reputation for reliability. To demonstrate this commitment, our order fulfilment rate exceeds 99%. We are experts at handling delicate ingredients and frozen products, so your orders arrive in perfect condition each time.



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Icon Key

-  NATURAL
-  BAKE-STABLE
-  SO² FREE
-  KOSHER
-  FREEZE-STABLE
-  SPECIAL ORDERS
Contact your Sales or Customer Service Representative for lead times and minimum order requirements.
-  ITEMS STOCKED BY ifiGOURMET
Please allow a two week lead time for items stocked by ifiGOURMET.

Our Exclusive

Brand Partners

We offer an outstanding selection of premier imports sourced from the finest producers and manufacturers around the world. Today, our import relationships are centered in the European nations of France, Belgium, Holland, Spain, Germany and Italy and the South American nation of Colombia.

We are proud of our partners and the great products that they produce. They inspire us with their innovation and give our customers the tools they need to create exceptional confections and succeed in their businesses.



Grand Marque

GRAND
MARQUE®

As part of our commitment to offering an exceptional array of ingredients, we offer our exclusively sourced private label and trademarked Grand Marque specialty product line. This line includes our Grand Marque Chocolates and confectionary coatings.

ifiGOURMET



ifiGOURMET doesn't just source and bring you the finest culinary products the world has to offer—we use our industry expertise to develop our own line of top quality ingredients. Today the ifiGOURMET brand encompasses a broad range of specialty and basic ingredients, including chocolate, vanilla, pastry shells, specialty sugars and frozen pastries. Our product development team works closely with carefully selected manufacturing partners and producers around the world to ensure that our stringent quality standards are met.

Dreidoppel



Dreidoppel is the world's premier manufacturer of flavorings and specialty ingredients for pastry, confection and ice cream producers around the world. Based in Germany, the company has over 100 years of experience producing fine fruit, nut, coffee and liquor flavorings for culinary professionals. From their state-of-the-art research, development, and production facility, to their innovative pursuit of new flavors and culinary experiences, to their commitment to environmental protection and sustainability, Dreidoppel strives to make good things even better.

CasaLuker



Since 1906

CasaLuker, a family-owned manufacturer of fine chocolate couvertures, is based in Bogota, Colombia, a country geographically privileged for the cultivation of cacao. Established in 1906, they are one of the world's largest producers of chocolates made exclusively from fine flavor cacao beans of the Trinitario variety. Only 8% of the world cocoa production is Fino de Aroma and 76% of it produced in the world is grown in Colombia, Ecuador, Venezuela and Peru. Cacao Fino de Aroma is distinguished by its aromas and its fruity and flowery flavor with nutty malt notes.

CasaLuker is a member of the WFC, the World Cocoa Foundation, and is committed to the sustainable social, economic, and environmental development of cocoa growing communities.

DGF



DGF (Distribution Gastronomie Formation) is the primary source in France for high-quality ingredients and convenience products for culinary professionals in the pastry and confectionery industries. Located just outside of Paris, DGF is known for the expertise provided by its in-house team of professional pastry chefs, who for over twenty-five years have blended innovation with a dedication to preserving the quality and tradition of French Patisserie. Their products include nut and praline pastes, chocolate products, specialty sugars, pastry cream and genoise mixes, fruits in syrup, and glazes.

Cesarin



Cesarin, located in Verona, Italy, was founded in 1920 and is the leading producer of candied fruits, jams, fillings and related products. The family-owned company has perfected a unique fruit processing method that preserves the consistency, shape, flavor and color of the fruit. Through a dedicated R&D team, Cesarin has a long history of innovation to meet the needs of culinary professionals across the globe.

Confiletas



Confiletas is the leading Spanish manufacturer of food bases and a global leader in its sector. Founded in 1984, with head office in the Region of Murcia (Spain), it produces and distributes sweet and savory bases to the industrial and food-service sectors. They use traditional techniques to produce products using only the finest ingredients.

Léonce Blanc



The Léonce Blanc brand inscribes itself in history. Mister Léonce Blanc started his fruit stewing business back in 1892, in Corrèze (South-West of France, near the Dordogne region). Searching for excellence, Mister Léonce Blanc developed amongst the best techniques of the industry for selecting and preserving all the qualities of the fruit. Several unique factors contributed to this success: The authenticity of fruit, high requirements for quality, bold recipes, the art of creating with fruits, and the pleasure of savoring them.



Saint Michel (Jean Ducourtieux Brand)

St Michel never stops innovating, but always with respect for the environment, its employees and, most important of all, the quality of the ingredients. Today still, St Michel Company is an independent, family-owned French company and continues to pass on the taste of lovely pastries and cakes to new generations.

Saint Michel's brand Jean Ducourtieux is the worldwide leader in the production of gourmet ready-to-fill pastry shells, cakes and pastry products. They bring more than fifty years of experience manufacturing authentic French pastry products for customers around the world, using traditional recipes and the finest quality ingredients. Their state-of-the-art production facility is located in the heart of the French countryside.

Bussy



Bussy is an Italian company that was started in 1967 by a young pastry chef who specializes in the production of wafer products for the pastry, bakery and gelato industries. Their exclusive recipe is the result of 50 years of experience, which has been used to experiment with new flavors and chocolate combinations. Bussy only uses top quality ingredients, natural flavors and colors that are GMO and preservative free. The Bussy brand is recognized around the world for their products' rich and fragrant taste and unbeatable crunchiness. Bussy – the wafer specialist.

PurColour



PurColour™ is an American manufacturer of all-natural colorants designed specifically for professionals in the chocolate, pastry, and confectionery industries. Their products contain no artificial ingredients, additives or preservatives and are gluten, dairy and nut free. PurColour™ derives brilliant, vibrant hues from all-natural ingredients like fruits, vegetables and minerals and offers them in many applications, including brilliant powders, dry colorants, artisan cocoa butters and crystal sugars.

Franck Deville

L'Artisan Macaronier des Chefs
- France -



Franck Deville

Head chef at 20, Franck Deville is a true passionate enthusiast of French cuisine. Following the request of a chocolate maker, he created a range of macarons for boutiques and from there he decided to create his own range of macarons in the form of Annual Collections. Soon after, the brand was born: **Franck Deville - Creator of Macarons**. A Chef-ambassador rewarded by a title of 'Maître Restaurateur', Franck Deville is a producer of gastronomic macarons, ground-breaking ideas and endless creation. A product modeled by chefs, for chefs using only outstanding ingredients and the use of French meringue for a softer, lighter shell. His rigorous, high end standards result in an exquisite collection of fine artisan macarons.

Extended Selection

In addition to products from our brand partners, we offer products from a number of high-quality suppliers:

- Americolor®
- Barry Callebaut
- Belle Noir
- Cacao Barry
- Callebaut
- French Patisserie
- Glarus Gourmet
- Guittard
- Jelfix
- Les Vergers Boiron
- Mona Lisa
- Monin
- PatisFrance
- Perfect Purée
- Satin Ice
- Sonoma Vinegar Works
- Valrhona
- Van Leer



Pastry

Sweet and Savory Tart Shells, Puff,
Choux, Savarin and Specialty Pastry





A



B



C



D



E



F

Get Your Fill!

A

Decorate Differently

Cupcake decorating has never been more unique! Fill a cannolo and use to top cakes, cupcakes and much more. Always a winning combination!

- *Cannolos* (pg. 14)

B

Dark Chocolate Orange Tart

Deep dark chocolate ganache topped with light, fluffy cream and a candied orange slice.

- *Straight Edge Tart Shells, 4.3"* (pg. 4)
- *Candied Orange Slices* (pg. 116)

C

Fruity, Mini Tarts

Glazed assorted fruits piled like gems atop assorted mini sweet tart shells. Simply fill tarts with pastry cream, top with fruit and glaze!

- *Mini Sweet Tart Shells* (pgs. 4)
- *Pastry Cream Mix* (pg. 128)
- *Glaze* (pg. 108-109)

D

Caramel Pecan Mini Tarts

Sweet, smooth caramel cream paired with crunchy, nutty pecans make these mini tarts an irresistible treat!

- *Mini Sweet Tart Shells* (pgs. 4)
- *Caramel Cream from Isigny* (pg. 70)

E

Solar Eclipse

ifigourmet's 7.1" sweet tart shell filled with smooth chocolate ganache and passion fruit curd. Top off with our whimsical chocolate decorations.

- *Straight Edge Tart Shell, 7.1"* (pg. 4)
- *Chocolate Decorations* (pg. 62)

F

Olé Tapas Bar!

Create the perfect bite with Olé Tapas mini savory tart shells. Combine a few simple ingredients and make something delicious!

- *Olé Tapas Tart Shells* (pg. 7)

Grand Marque **Sweet Tart Shells**



Sweet Tart Shell 2.0"

T200

PACKAGING: 1/300 pcs

Pre-baked and perfect for any application or occasion. They are ready-to-use or can be re-baked for an extra toasted shell.

Butter 



Sweet Tart Shell 2.5"

T250

PACKAGING: 1/180 pcs

Pre-baked and perfect for any application or occasion. They are ready-to-use or can be re-baked for an extra toasted shell.

Butter 



Sweet Tart Shell 3.5"

T350

PACKAGING: 1/120 pcs

Pre-baked and perfect for any application or occasion. They are ready-to-use or can be re-baked for an extra toasted shell.

Butter 



Sweet Tart Shell 4.1"

T410

PACKAGING: 1/105 pcs

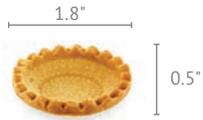
Pre-baked and perfect for any application or occasion. They are ready-to-use or can be re-baked for an extra toasted shell.

Butter 



ifigourmet Sweet Tart Shells

These tart shells have a crunchy texture and rich flavor. Fill with fruit, custard, pastry cream, mousse or chocolate ganache.

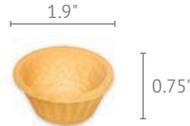


Sweet Tart Shell, 1.8"

IFI 5007

PACKAGING: 360 pcs

Butter

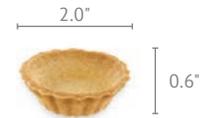


Sweet Tart Shell, 1.9"

IFI 5006

PACKAGING: 240 pcs

Butter

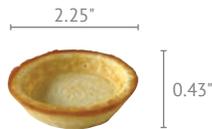


Sweet Tart Shell, 2.0"

IFI 5005

PACKAGING: 216 pcs

Butter  



Vanilla Tart

688503

PACKAGING: 1/144 pcs

Butter  

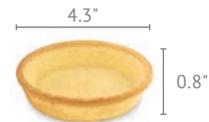


Straight Edge Sweet Tart Shell, 3.3"

IFI 5003

PACKAGING: 144 pcs

Butter  



Straight Edge Sweet Tart Shell, 4.3"

IFI 5004

PACKAGING: 96 pcs

Butter  

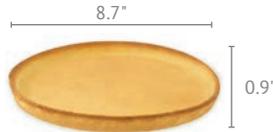


Straight Edge Sweet Tart Shell, 7.1"

IFI 5000

PACKAGING: 12 pcs

Butter  

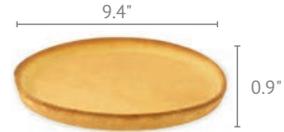


Straight Edge Sweet Tart Shell, 8.7"

IFI 5001

PACKAGING: 14 pcs

Butter  

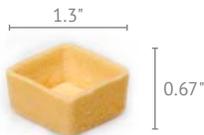


Straight Edge Sweet Tart Shell, 9.4"

IFI 5002

PACKAGING: 14 pcs

Butter  



Mini Square Sweet Tart Shell, 1.3"

IFI 5031

PACKAGING: 245 pcs

Butter, Coated 



Mini Round Sweet Tart Shell, 1.61"

IFI 5030

PACKAGING: 245 pcs

Butter, Coated 



Medium Round Sweet Tart Shell, 3.15"

IFI 5034

PACKAGING: 108 pcs

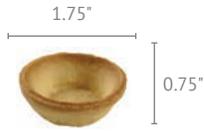
Butter, Coated 

Please allow a two week lead time for orders stocked in Chicago.

KEY:  Natural  Kosher  Stocked in Chicago

Jean Ducourtieux Sweet Tart Shells

Jean Ducourtieux ready-to-fill pastry shells are crafted according to traditional French recipes using only the highest quality ingredients. The Sweet Tart Shells are made with pure butter, are fluted with a braided edge, golden in color with a crisp texture and have excellent resistance to filling.



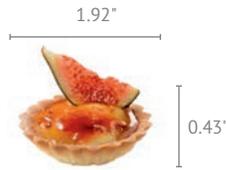
ifi **Mini Sweet Coupelle**
030881

PACKAGING: 1/245 pcs

Fill Capacity: approx. 0.25 oz

The Sweet Coupelle is a ready-to-fill, miniature pastry shell.

Butter



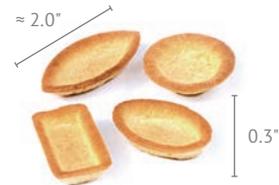
ifi **Mini Sweet Tart**
689009

PACKAGING: 1/240 pcs

Fill Capacity: approx. 0.3 oz

Ready-to-fill, fluted miniature pastry shell.

Butter



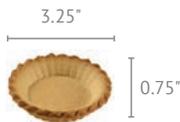
ifi **Mini Sweet Tart Assortment**
150257

PACKAGING: 1/480 pcs

Fill Capacity: approx. 0.25 oz

The Mini Sweet Tart Assortment consists of 4 different shaped tarts in a single case: rectangle, oval, round and barquette.

Butter

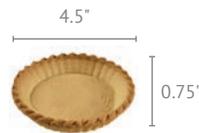


ifi **Sweet Tart, 3.25"**
622035

PACKAGING: 1/144 pcs

Fill Capacity: approx. 1 oz

Butter



ifi **Sweet Tart, 4.5"**
772034

PACKAGING: 1/96 pcs

Fill Capacity: approx. 2 oz

Vegetable Fat

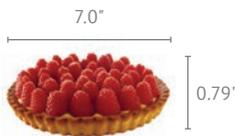


ifi **Sweet Tart, 4.5"**
793037

PACKAGING: 1/96 pcs

Fill Capacity: approx. 2 oz

Butter

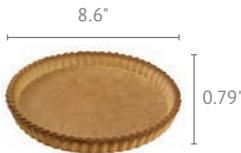


Sweet Tart, 7.0"
465037

PACKAGING: 1/12 pcs

Fill Capacity: approx. 14 oz

Butter

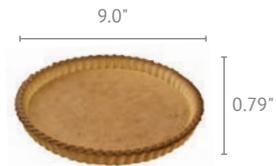


ifi **Sweet Tart, 8.6"**
041064

PACKAGING: 1/12 pcs

Fill Capacity: approx. 16 oz

Butter

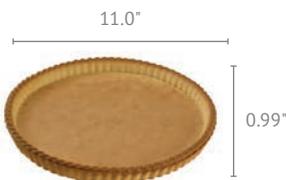


Sweet Tart, 9.0"
098033

PACKAGING: 1/12 pcs

Fill Capacity: approx. 18 oz

Butter

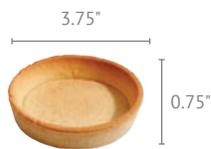


ifi **Sweet Tart, 11.0"**
227031

PACKAGING: 1/12 pcs

Fill Capacity: approx. 20 oz

Butter



Sweet Tart, Straight Sided
150559

PACKAGING: 1/72 pcs

Fill Capacity: approx. 2.5 oz

Butter

Fill capacity based on pastry cream weight. Finished cups are for reference only, pastry shells ship unfilled.
Please allow a two week lead time for orders stocked in Chicago.

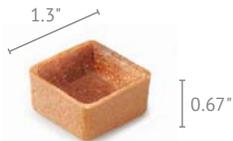


Tiny Package, Big Flavor

From lemon-berry bliss to raspberry gelée to chocolate ganache topped with cocoa dusted marshmallow—Your creativity has no limits with our selection of mini sweet tarts!



Chocolate Tart Shells

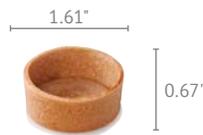


Mini Square Chocolate Tart Shell, 1.3"

IFI 5033

PACKAGING: 1/245 pcs

Butter, Coated



Mini Round Chocolate Tart Shell, 1.61"

IFI 5032

PACKAGING: 245 pcs

Butter, Coated



Chocolate Tart - Round

688506

PACKAGING: 1/144 pcs

The ifigourmet chocolate tart has a bold cocoa flavor and is impeccable for the creation of miniature sweet treats.



Chocolate Tart Shell 2.0"

T200C

PACKAGING: 1/300 pcs

Pre-baked and perfect for any application or occasion. They are ready-to-use or can be re-baked for an extra toasted shell.

Butter



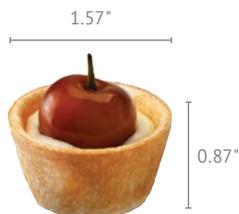
Savory, Crispy Tapas Shells

OLÉ TAPAS are little bites of pleasure. It's about combining the finest flavors on a single base. It's about capturing leading international cuisine in miniature size. It's about enjoying a moment with family and friends.

Features

- Light, thin and crispy
- High resistance to humidity
- Suitable for oven and microwave
- Can be frozen or refrigerated after being filled

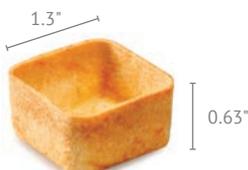
Olé Tapas Savory Tart Shells



if **Mini Savory Cup**
CON 130

PACKAGING: 1/240 pcs

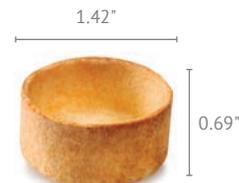
The Mini Savory cup is neutral in flavor and suitable for savory and sweet fillings.



Mini Savory Square
CON 131

PACKAGING: 1/240 pcs

The Mini Savory square is neutral in flavor and suitable for savory and sweet fillings.



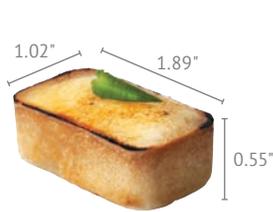
Mini Savory Round
CON 132

PACKAGING: 1/240 pcs

Circle shaped, crispy shell to be used in bakeries, catering, restaurants and hotels.



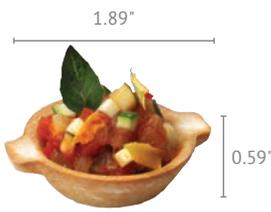
Savory Tart Shells



Mini Savory Bullion
CON 134

PACKAGING: 1/256 pcs

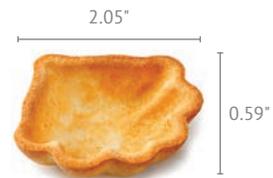
The Mini Bullion is neutral in flavor and suitable for savory and sweet fillings.



Mini Savory Casserole
CON 135

PACKAGING: 1/256 pcs

The Mini Casserole is neutral in flavor and suitable for savory and sweet fillings.



Mini Savory Scallop
CON 136

PACKAGING: 1/256 pcs

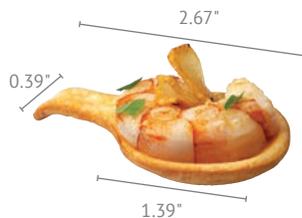
The Mini Savory Scallop is perfect for all of your seafood fillings.



Savory Saucer
CON 138

PACKAGING: 1/256 pcs

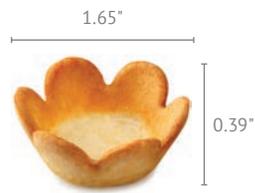
Mini Saucer is ready-to-fill. Use in bakeries, catering, restaurants and hotels.



Savory Spoon
CON 139

PACKAGING: 1/256 pcs

The Savory Spoon is neutral in flavor and suitable for savory and sweet fillings.



Mini Savory Flower
CON 151

PACKAGING: 1/240 pcs

Flower shaped, crisp shell. Use in bakeries, catering, restaurants and hotels.



Sunflower
2.08" x 0.41"



Nenuphar
2.24" x 0.61"



Marguerite
2.0" x 0.41"



Leaf
2.63" x 1.61"



Oval Bowl
2.13" x 1.65"



Stamp
1.96" x 1.96"



Taco
2.36" x 1.29"



Pinch
2.0" x 1.92"

Nature Savory Mini Assortment
CON 155

PACKAGING: 1/256 pcs

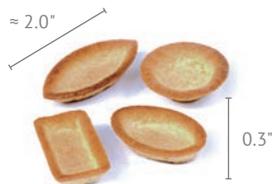
The Nature Savory Assortment consists of 4 shapes: Sunflower, Nenuphar, Marguerite and Leaf.



Imagine Savory Mini Assortment
CON 156

PACKAGING: 1/256 pcs

The Nature Savory Assortment consists of 4 shapes: Oval Bowl, Stamp, Taco and Pinch.



Mini Savory Tart Assortment
150258

PACKAGING: 1/480 pcs

Fill Capacity: approx. 0.25 oz

Consists of 4 different shaped tarts in a single case



Mini Savory Tart
688700

PACKAGING: 1/240 pcs

Fill Capacity: approx. 0.30 oz

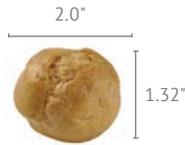
Perfect for creating a wide range of savory appetizers.

Coated

KEY: Natural Stocked in Chicago

*Finished products are for reference only, pastry shells ship unfilled.
Please allow a two week lead time for orders stocked in Chicago.*

Jean Ducourtieux Choux & Savarin Shells

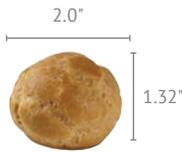


Mini Cream Puff Shell
519031

PACKAGING: 1/200 pcs

Fill with custard, whipped cream or chantilly cream. Finish with powdered sugar, drizzled chocolate or fondant. Fill and decorate and store in a refrigeration a minimum of two hours before serving. Pastry will soften when filled.

Butter 🌿

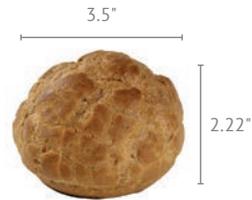


Mini Cream Puff Shell
518038

PACKAGING: 1/200 pcs

Mini shell that can also be used for savory recipes. Fill and decorate a minimum of two hours before serving and store in refrigeration until ready to serve. Pastry will soften when filled.

Vegetable Fat 🌿



Cream Puff Shell
099036

PACKAGING: 1/80 pcs

Large cream puff shell made from authentic French recipe. Pastry will soften when filled.

Butter 🌿



Mini Éclair Shell
689407

PACKAGING: 1/240 pcs

Authentic French choux pastry recipe in mini version. Pierce, fill and top with pastry fondant, chocolate or hot glaze. Consume filled eclairs within two hours or store under refrigeration for 24 hours.

Butter 🌿



Éclair Shell
716127

PACKAGING: 1/140 pcs

All butter, natural, authentic French choux pastry recipe. Once filled, eclairs should be consumed within two hours or stored under refrigeration for 24 hours.

Butter 🌿



Éclair Shell
029381

PACKAGING: 1/90 pcs

Authentic French choux pastry recipe that can also be used for savory applications.

Vegetable Fat 🌿

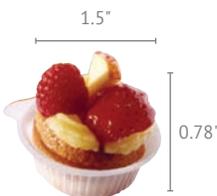


Large Baba
726032

PACKAGING: 1/120 pcs

Soak, top and decorate with chantilly cream, mousse or whipped cream and fresh fruit. Soaked, babas can be served immediately or stored under refrigeration for 24 hours. Complementary plastic cup.

Vegetable Fat 🌿



Mini Baba
689305

PACKAGING: 1/240 pcs

Traditional savarin pastry made with butter and natural ingredients. Complementary plastic cup.

Butter 🌿

Finished cups are for reference only, pastry shells ship unfilled. Please allow a two week lead time for orders stocked in Chicago.



Jean
Ducourtieux
depuis 1955

• LIGHT
Airy
Sweet
SALTY



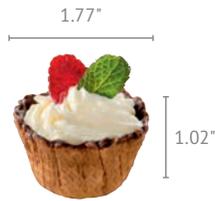
Éclair Shells

Let your creativity "pop" with our ready-to-fill éclair shells. Fill with mousse, custard, whipped cream, fruit or purées. Top with icing, chocolate, fruit or even caramel corn!

Caramel Corn Éclair:

Éclair shell filled with light and fluffy white chocolate mousse, dipped in creamy white chocolate and topped with sweet and salty caramel-cheese corn for a delightful crunch.

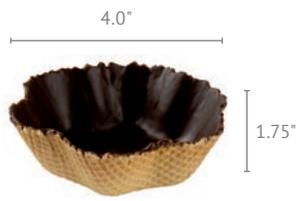
Puff Pastry Shells & Specialty Pastry



Mini Tulip - Chocolate Coated
052581

PACKAGING: 1/140 pcs

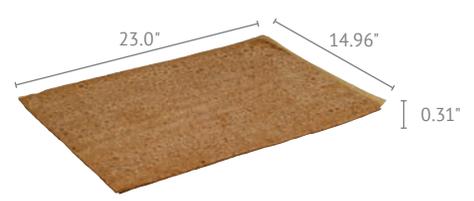
Traditional European-style mini waffle shell, coated with Belgian chocolate. Ideal for pastry cream, mousse, or chantilly cream.



Medium Tulip- Chocolate Coated
372081

PACKAGING: 1/128 pcs

Traditional European-style waffle shell, coated with Belgian chocolate. Ideal for ice cream, pastry cream, mousse, chantilly cream, sorbet or fresh fruit.

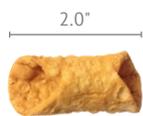


ifi **Cocoa Sponge Sheet**
699820

PACKAGING: 1/14 pcs

Jean Ducourtieux's ready-to-use sponge sheets are topped with a fine dusting of sugar. Included: Easy rolling parchment paper that can be used up to five times!

Vegetable Fat



Mini Cannoli Shell
230300

PACKAGING: 1/300 pcs

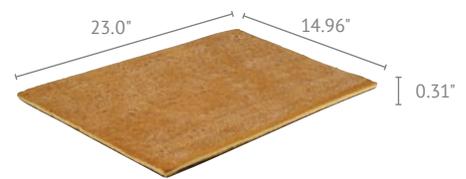
Using a traditional cannoli recipe and only the finest ingredients, these cannoli shells are hand rolled and then quick-fried.



Large Cannoli Shell
230144

PACKAGING: 1/144 pcs

Using a traditional cannoli recipe and only the finest ingredients, these cannoli shells are hand rolled and then quick-fried.

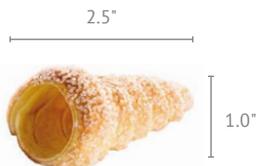


ifi **Plain Sponge Sheet**
699728

PACKAGING: 1/14 pcs

Jean Ducourtieux's ready-to-use sponge sheets are topped with a fine dusting of sugar. Included: Easy rolling parchment paper that can be used up to five times!

Vegetable Fat

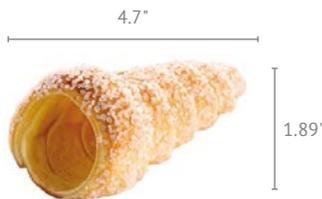


Mini Cream Horn
580

PACKAGING: 1/112 pcs

The ready-to-fill mini puff pastry shell by ifigourmet is decorated with coarse sugar and made according to a traditional Dutch recipe with pure butter and high-quality ingredients.

Butter



Cream Horn
213119

PACKAGING: 1/72 pcs

ifigourmet's ready-to-fill puff pastry shell is decorated with coarse sugar made with a traditional Dutch recipe of pure butter.

Butter



Lady Fingers Italian Style
LADYITAL

PACKAGING: 1/600 pcs

These crispy cookies from Italy are a basic ingredient for tiramisu and may be moistened with flavored syrup.

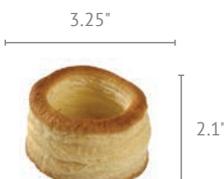


Mini Bouchée
716229

PACKAGING: 1/240 pcs

Ready-to-fill puff pastry shell. Ideal for miniature appetizers as well as desserts.

Butter



Bouchée Hôtelière
040993

PACKAGING: 1/72 pcs

The Bouchée Hoteliere is a ready-to-fill puff pastry shell that is even-rising, has a consistent quality and a light, flaky texture.

Finished products are for reference only, pastry shells ship unfilled. Please allow a two week lead time for orders stocked in Chicago.





Bussy—1,2,3, Dessert is Ready

Bussy is the Italian specialist in wafer products for pastry, bakeries, gelaterias and ice cream shops. Their wafer products only use top quality ingredients that are all natural with no preservatives or coloring and are GMO free. Bussy wafers are recognized around the world for their rich and fragrant taste and their unbeatable crunchiness.

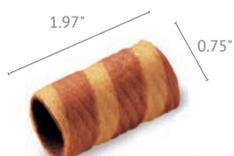
Bussy Cannolos & Baskets



Small Cannolo - Original
BU CAN501

PACKAGING: 4/256 pcs

Plain rolled wafer, coated inside with chocolate coating. Fill with mousse, ganache or whipped cream.



Small Cannolo - Chocolate-Striped
BU CAN508

PACKAGING: 4/256 pcs

Chocolate-striped rolled wafer, coated inside with chocolate coating. Fill with mousse, ganache or whipped cream.



Small Cannolo - Chocolate Coated
BU CAN502

PACKAGING: 4/256 pcs

Rich, short wafers coated inside and out with chocolate. Perfect for semi-freddo or gelato fillings.



Large Cannolo - Original
BU CAN1001

PACKAGING: 4/144 pcs

Plain rolled wafer, coated inside with chocolate coating. Fill and decorate or dip in chocolate. The possibilities are endless!



Large Cannolo - Chocolate-Striped
BU CAN1008

PACKAGING: 4/144 pcs

Chocolate-striped rolled wafer, coated inside with chocolate coating. Fill and decorate or dip in chocolate. The possibilities are endless!



Large Cannolo - Chocolate Coated
BU CAN1002

PACKAGING: 4/126 pcs

Rich, long wafers coated inside and out with chocolate. Perfect for semi-freddo or gelato fillings.



Small Cannolo - Puffed Rice
BU CAN504

PACKAGING: 4/168 pcs

Chocolate coated rolled wafer with caramelized puffed rice cereal. Fill with ganache or gelato for a delicious sweet treat.



Small Cannolo - Coconut
BU CAN503

PACKAGING: 4/224 pcs

Chocolate coated rolled wafer with desiccated coconut. Fill with ganache or gelato for a delicious sweet treat.



Large Cannolo - Puffed Rice
BU CAN1004

PACKAGING: 4/84 pcs

Rich, long chocolate coated wafers coated with caramelized puffed rice cereal. Perfect for semi-freddo or gelato fillings.



Large Cannolo - Coconut
BU CAN1003

PACKAGING: 4/112 pcs

Rich, long chocolate coated wafers coated with desiccated coconut. Perfect for semi-freddo or gelato fillings.



Wafer Basket - Sprinkles
BU LEC06

PACKAGING: 4/100 pcs

Small flat-bottomed wafer baskets, chocolate coated and covered in colored sugar sprinkles. Fill with mousse, whipped cream, ganache and ice cream delights.

Please allow a two week lead time for orders stocked in Chicago.

KEY: Natural Stocked in Chicago

Frozen Dessert & Pastry

Macarons, Eclairs, Cream Puffs, Frozen Desserts,
Breakfast Pastries and Doughs



**A****B****C****D****E****F**

Chill Out

A

Cuddle Up

We love a pile of macarons and warm cocoa on a cold winter's day!

• *Franck Deville Macarons* (pg. 17)

B

Mini Frozen Bites

The frozen mini Cannolos filled with rich chocolate mousse will quickly become your summer staple. Top with fresh cream and décor for extra decadence.

• *Frozen Cannolos* (pg. 21)

• *Mocha Bean Décor* (pg. 66)

C

Sweet Caramel Surprise

These light, creamy puffs topped with milk chocolate and filled with a salted caramel center are pure enjoyment.

• *Mini Salted Caramel Cream Puffs* (pg. 20)

D

Buttery Aroma

Our ready-to-bake French-style butter croissants allow you to serve freshly baked pastries to your customers. The buttery aroma and flaky layers will have them coming back for more.

• *Ready-to-Bake Butter Croissants* (pg. 25)

E

Chocolate Trilogy

Rich, creamy layers of white, milk and dark chocolate make the triple mousse cake a delicious escape from the ordinary.

• *Chocolate Trilogy Mini Cake* (pg. 22)

F

Blueberry Bliss

Blueberry cream cheese Danishes are always a hit. Create your own unique filling to use in our plain frozen Danish.

• *Ready-to-Bake Danish* (pg. 25)

Franck Deville Macarons

1.37 - 1.77"



Lemon
FD LEM140

PACKAGING: 4/35 ct trays

Weight: 14 g

Buttercream lightened with crème anglaise, with 100% pure juice of Sicilian lemons.



1.37 - 1.77"



Vanilla
FD VAN140

PACKAGING: 4/35 ct trays

Weight: 14 g

Buttercream lightened with crème anglaise, with Bourbon vanilla.



1.37 - 1.77"



Pistachio
FD PIST140

PACKAGING: 4/35 ct trays

Weight: 14 g

Buttercream with crème anglaise enhanced with real pistachio paste.



1.37 - 1.77"



Rose Lychee
FD ROLY140

PACKAGING: 4/35 ct trays

Weight: 14 g

Buttercream lightened with crème anglaise, lychee liquor and rose extract.

1.37 - 1.77"



Coffee
FD CAF140

PACKAGING: 4/35 ct trays

Weight: 14 g

Coffee flavored chocolate ganache.



1.37 - 1.77"



Chocolate
FD CHO140

PACKAGING: 4/35 ct trays

Weight: 14 g

Dark chocolate ganache.



1.37 - 1.77"



Salted Caramel
FD CAR140

PACKAGING: 4/35 ct trays

Weight: 14 g

Caramel made with PDO (Protected Designation of Origin) salted butter from Isigny.



1.37 - 1.77"



Hazelnut Praline Spread
FD HAZ140

PACKAGING: 4/35 ct trays

Weight: 14 g

Chocolate ganache with praline hazelnut almond.



1.37 - 1.77"



Raspberry
FD RASP140

PACKAGING: 4/35 ct trays

Weight: 14 g

Raspberry purée.



Five Flavor Assortment
FD ASSORT140

PACKAGING: 4/35 ct trays

Weight: 14 g

Assortment includes lemon, raspberry, salted caramel, vanilla and chocolate flavors.

Defrost in positive cold at 32 - 39.2°F (0 - 4°C) in a cold chamber or display case for 24 hours. Optimal tasting conditions: let sit at room temperature for 30 minutes to one hour before enjoying. For optimal organoleptic conditions, we recommend consumption within 3 days after defrosting.

Franck Deville

L'Artisan Macaronier des Chefs

- France -



Artisan Macarons

Our new line of frozen artisan macarons from Franck Deville are made in France and hand-filled with care. These small and delicate pastries pack a punch of authentic flavor and make a sophisticated statement.

Features:

- Home-made fillings with premium ingredients
- Hand-filled by experienced pastry chefs
- No artificial flavoring, preservatives or colors



Macarons

2.5"



Grandiose Macaron - Pistachio

FPF31701

PACKAGING: 1/24 ct box

These giant macarons are composed of two delicately light almond meringue cookies with a moist, chewy, flavorful pistachio filling.

2.5"



Grandiose Macaron - Chocolate

FPF31702

PACKAGING: 1/24 ct box

These giant macarons are composed of two delicately light almond meringue cookies with a moist, chewy, flavorful chocolate filling.

2.5"



Grandiose Macaron - Vanilla

FPF31703

PACKAGING: 1/24 ct box

These giant macarons are composed of two delicately light almond meringue cookies with a moist, chewy flavorful vanilla filling.

2.5"



Grandiose Macaron - Raspberry

FPF31704

PACKAGING: 1/24 ct box

These giant macarons are composed of two delicately light almond meringue cookies with a moist, chewy flavorful raspberry filling.



Assorted Parisian Macarons

FPF 3150

PACKAGING: 1/72 ct box

1.5" tray

Our French Macarons are made in the classic French tradition, sandwiching two petite cookies together with a flavored filling. Six delicate, light-as-air macaron flavors are included: lemon, raspberry, vanilla, chocolate, coffee and pistachio.



ifigourmet **Frozen Cream Puffs & Eclairs**



Large Cream Puff "The Dutchy"

IFI 6101

PACKAGING: 1/24 pc box

Weight: 3.17 oz/pc

A large, irregularly shaped cream puff filled with 2.75 oz of pure sweetened dairy cream.



Mini Salted Caramel Cream Puff

IFI 6100

PACKAGING: 1/±100 pc box

Weight: 0.71 oz/pc

The perfect cream puff with a creamy, salted caramel center and coated in pure milk chocolate.



Salted Caramel Profiterole

IFI 6102

PACKAGING: 1/±65 pc box

Weight: 1.07 oz/pc

The perfect cream puff with a creamy, salted caramel center and coated in pure milk chocolate.



Frozen Mini Cream Puff

48593D

PACKAGING: 1/±138 pc box

Weight: 0.51 oz/pc

A cream puff with quality ingredients added to the batch: 100% Dutch cream and egg products. The result? Cream puffs with the right amount of crust on the outside and generous luscious cream on the inside.



Frozen Mini Eclair

49293D

PACKAGING: 1/±160 pc box

Weight: 0.44 oz/pc

An éclair with quality ingredients added to the batch: 100% Dutch cream and egg products. The result? Éclairs with the right amount of crust on the outside and generous luscious cream on the inside.



Frozen Mini Chocolate Topped Eclair

46393D

PACKAGING: 1/±138 pc box

Weight: 0.71 oz/pc

Luscious, fluffy, delicious eclairs topped with rich dark chocolate.

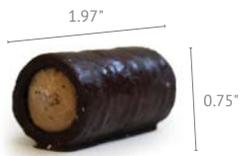


Spotlight:

"The Dutchy" is a large, fluffy, luscious, irregular cream puff filled with a whopping 2.75 oz of light, sweet, pure dairy cream.



Bussy Cannolos - Filled and Frozen



Small Cannolo - Enrobed DC Mousse

IFI 6000

PACKAGING: 60 ct

Rolled wafer, coated inside and outside with chocolate coating and filled with dark chocolate mousse. Ready to top and decorate.



Small Cannolo - Puffed Rice DC Mousse

IFI 6002

PACKAGING: 60 ct

Chocolate coated rolled wafer with caramelized puffed rice cereal and filled with dark chocolate mousse. Ready to top and decorate.



Small Cannolo - Coconut DC Mousse

IFI 6004

PACKAGING: 60 ct

Chocolate coated rolled wafer with desiccated coconut. Filled with dark chocolate mousse. Ready to top and decorate.



Small Cannolo - Enrobed WC Mousse

IFI 6001

PACKAGING: 60 ct

Rolled wafer, coated inside and outside with chocolate coating and filled with white chocolate mousse. Ready to top and decorate.



Small Cannolo - Puffed Rice WC Mousse

IFI 6003

PACKAGING: 60 ct

Chocolate coated rolled wafer with caramelized puffed rice cereal and filled with white chocolate mousse. Ready to top and decorate.



Small Cannolo - Coconut WC Mousse

IFI 6005

PACKAGING: 60 ct

Chocolate coated rolled wafer with desiccated coconut. Filled with white chocolate mousse. Ready to top and decorate.



THAWING INSTRUCTIONS: Thaw in refrigeration for 2 hours before serving. Product can be kept in refrigeration up to three days after thawing.

Cannoli Filling

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Grand Marque Cannoli Cream Frozen 210306	This all-natural cannoli cream is made with high-quality ingredients which gives it a premium homemade taste! Simply thaw filling in the refrigerator for 12 hours before serving.	6/2.5 lb bags	

Frozen Desserts



Chocolate Trilogy - Mini Cake
FP1240

PACKAGING: 1/24 ct box

Chocolate sponge, white, milk and dark chocolate mousse, dark chocolate shavings, powdered sugar.



Marquise Au Chocolat - Mini Cake
FP2220

PACKAGING: 1/24 ct box

Chocolate mousse, chocolate ganache, baked hazelnuts, chocolate leaf.



Tiramisu 2 Slice
LKA6290

PACKAGING: 8/2 pc packs

Layers of creamy mascarpone mousse and coffee-soaked sponge cake are punctuated with a rich chocolate ganache and presented in a shareable loaf unlike any other Tiramisu.



Chocolate Ganache Pavé
FPR9220

PACKAGING: 1/20 pc

Layers of moist chocolate sponge cake and luscious chocolate ganache.



White Chocolate Raspberry Pavé
FPR9340

PACKAGING: 1/20 pc

Creamy raspberry and white chocolate mousse layered with vanilla sponge cake topped with a light and refreshing hibiscus glaze and crushed pistachios.



Chocolate Ganache 2 Slice
LKA6220

PACKAGING: 8/2 pc packs

Layers of moist chocolate sponge cake and luscious chocolate ganache.



Pastel Petits Fours Assorted
22D001

PACKAGING: 4/35 pcs

Delicate pastel chocolates, fruit-filled buttercreams, jams and homemade lemon curd flavor these moist and elegant cakes.

Flavors: Plum Squares, White Chocolate, Strawberry Hearts, Grand Orange, Luscious Lemon, Raspberry Blanc.



Frozen Mini Cheesecakes



New York Style Jewels

JJ100

PACKAGING: 12/5.5 oz

The classic baked cheesecake with a hint of lemon and vanilla on a vanilla cookie crust.



New York Style Jewel - No Sugar Added

JJ100NSA

PACKAGING: 12/5.5 oz

Traditional baked cheesecake with a hint of lemon and vanilla with no sugar added!



New York Style Johnny's Mini Cheesecakes

LJ100

PACKAGING: 1/126 ct

The classic baked cheesecake with a hint of lemon and vanilla.



Turtle Jewels

JJ300

PACKAGING: 12/5.5 oz

One of our all time favorites, vanilla cheesecake on a chocolate cookie crust and topped with pecans, chocolate chips and caramel.



Chocolate Raspberry Jewels

JJ360

PACKAGING: 12/5.5 oz

A chocolate cheesecake with raspberry flavoring throughout and finished with a smooth chocolate glaze on a chocolate cookie crust.



Mocha Hazelnut Jewels

JJ520

PACKAGING: 12/5.5 oz

Coffee cheesecake topped with hazelnuts and chocolate chips on a chocolate cookie crust.



Lemon Biscotti Jewels

JJ200

PACKAGING: 12/5.5 oz

Lemon cheesecake topped with our tart lemon curd on a lemon cookie crust.



Rocky Road Jewels

JJ290

PACKAGING: 12/5.5 oz

Chocolate cheesecake topped with marshmallows, chocolate fudge and walnuts on a chocolate cookie crust.



Raspberry Almond Jewels

JJ260

PACKAGING: 12/5.5 oz

Classic almond cheesecake topped with a sweet red raspberry sauce on an almond crust.



Raspberry Swirl Jewels

JJ280

PACKAGING: 12/5.5 oz

Raspberry Purée is swirled throughout our creamy New York cheesecake on a vanilla cookie crust.

Grand Marque **Ready-to-Scoop and Bake Batters**

Batter ready to scoop and bake. Thaw in refrigerator 24 hours. Scoop 4 oz muffins or to top of pan. Bake 15 - 20 minutes at 355°F. Then lower temperature to 325°F and continue baking 15 - 20 minutes.



Grand Marque Carrot Pineapple Muffin Batter

26M204

PACKAGING: 1/8 lb tub

Sprinkle with bran flakes before baking.



Grand Marque Pumpkin Muffin Batter

26M205

PACKAGING: 1/8 lb tub

Pipe 2 oz of cream cheese filling into center of muffin and sprinkle with pumpkin seeds before baking.



Grand Marque Blueberry Muffin Batter

26M201

PACKAGING: 1/8 lb tub

Sprinkle with streusel before baking.



Grand Marque Cranberry Orange Muffin Batter

26M202

PACKAGING: 1/8 lb tub

Sprinkle with crystal sugar before baking.



Grand Marque Banana Bran Muffin Batter

26M203

PACKAGING: 1/8 lb tub

Sprinkle with granola before baking.



Grand Marque **Frozen Breakfast Pastries**

Frozen and ready-to-bake pucks. Thaw on floor 30 minutes or thaw overnight in refrigerator. Mist with egg wash and bake 15 minutes at 340°F. Then lower temperature at 325°F and continue baking 15 - 20 minutes



Grand Marque Raisin Scones 6 oz

26M221

PACKAGING: 1/24 ct box

Sprinkle with crystal sugar before baking.



Grand Marque Cranberry Scones 6 oz

26M222

PACKAGING: 1/24 ct box

Sprinkle with crystal sugar before baking.



Frozen Breakfast Pastries & Dough

Serve freshly baked delicacies in minutes with our frozen, pre-proofed, pre egg-washed breakfast pastries and doughs. With flaky outer layers and soft interior layers, these mouthwatering delights are authentically produced in the French style.



Almond Croissant 4.5 oz
260007S

PACKAGING: 1/48 ct box

Filled with almond cream. Brush or spray lightly with glaze and sprinkle with toasted sliced almonds and an optional dusting of powdered sugar.



Mini Apple Danish 2.5 oz
2600009S

PACKAGING: 1/120 ct box

Filled with apple compote.



Mini Plain Danish 2.5 oz
260027S

PACKAGING: 1/100 ct box

Perfect for any occasion and a decadent addition to any meal.



Mini Butter Croissant 1.5 oz
260018S

PACKAGING: 1/144 ct box

Ready-to-bake traditional French style butter croissants. Perfect for any occasion and a decadent addition to any meal.



Butter Croissant 3.5 oz
260019S

PACKAGING: 1/48 ct box

Ready-to-bake traditional French style butter croissants. Perfect for any occasion and a decadent addition to any meal.



Butter Croissant 4.5 oz
260020S

PACKAGING: 1/42 ct box

Ready-to-bake traditional French style butter croissants. Perfect for any occasion and a decadent addition to any meal.



Mini Chocolate Croissant 1.5 oz
260021S

PACKAGING: 1/144 ct box

Ready-to-bake traditional French style chocolate croissants. Perfect for any occasion.



Chocolate Croissant 4.5 oz
260022S

PACKAGING: 1/40 ct box

Ready-to-bake traditional French style chocolate croissants. Perfect for any occasion.



Cinnamon Spiral 2.5 oz
260023S

PACKAGING: 1/100ct. box

Ready-to-bake, soft, flaky cinnamon spirals. Perfect as a breakfast pastry.



Chocolate

Couvertures, Confectionery, Compounds and Coatings, Chips, Chunks and Batons,
Cups, Pencils, Toppings and Decorations





Chocolate for All!

A

Tumaco Banana Bar

A remix of the classic chocolate-banana combo—in bar form!

- Luker Tumaco 85% (pg. 30)
- ChocoButter - Sunflower (pg. 86)

B

Chocolate Raspberry Love

We heart this sweet take on crème brûlée. Luker's Tumaco 65% and Dreiboppel Raspberry Paste bring this dessert to a new level.

- Luker Tumaco 65% (pg. 30)
- Léonce Blanc Raspberry Pureé (pg. 120)
- Dreiboppel Raspberry Paste (pg. 95)

C

Pear, Orange & White Chocolate Gateaux

A triple threat dessert. Honey nougat mousse orange cremeux spiced pear sponge enrobed in Nevado white chocolate glaçage.

- Luker Nevado White Chocolate (pg. 32)
- DGF Williams Pear in Syrup (pg. 113)
- Cesarin PastaFrutta - Orange (pg. 117)

D

Cranberry and Almond

Want an easy solution for making truffles? Start with our ready-to-fill truffle shells! Just fill and enrobe.

- Milk Truffle Shells (pg. 54)
- Cranberry Flavor Paste (pg. 95)
- Viennese Almond Flavor Paste (pg. 96)

E

Tropical Chocolate Pallet

Experience a true tropical treat with this delicious confection! Consists of Mango-Passion Pate de Fruit topped with Tumaco 65%, Noche 40% and Caramel Ganache, and then enrobed with Tumaco 65%.

- Mango Pureé (pg. 121)
- Caramel Cream from Isigny (pg. 70)

F

Chocolate Clementine

Chocolate and orange cake topped with Huila 65% chocolate. Custard is covered with rich, dark cocoa glaçage and a clementine gelée disc.

- Cesarin Candied Clementines (pg. 116)
- Luker Huila 65% (pg. 30)



Arauca 70%

All the way from the Colombian Orinoco, this chocolate brings together a variety of flavors that represent the essence of Fino de Aroma cocoas. A smooth chocolate with an extraordinary balance, predominant acidity and exotic flavor of red berries, honey, jasmine and spices; its citric acidity and the delicate cocoa tones are perfect for those looking for a sensorial experience of a cocoa with a Trinitarian and Fine Flavor profile. No vanilla added.



CasaLuker 1906 Single Origin Chocolate



These chocolates have a unique flavor given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.



4/5.5 lb bags of mini bars

PRODUCT	FLUIDITY	APPLICATIONS					
		ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
Tumaco 65% LUK D102	●●●	✓	✓	✓	✓	✓	✓
Tumaco 85% LUK D103	●●●●	✓		✓		✓	
Huila 65% LUK D105	●●●	✓	✓	✓	✓	✓	✓
Huila 85% LUK D106	●●●●	✓		✓		✓	
Santander 65% LUK D108	●●●	✓	✓	✓	✓	✓	✓
Santander 85% LUK D109	●●●●	✓		✓		✓	
Arauca 70% LUK D120	●●●●●			✓	✓	✓	✓

Shelf Life: 24 months. Working Temperature: 86 - 89.6°F (30 - 32°C). All CasaLuker couvertures require tempering.

●●●●● Very Fluid ● Very Viscous

CasaLuker 1906 Single Origin Chocolate



Tumaco 65%

LUK D102

Dark Couverture

PACKAGING: 4/5.5 lb bag

Delightfully balanced bittersweet flavor with defined cocoa notes, ideal for those who seek a balance of flavor and aroma in their chocolate.



Huila 65%

LUK D105

Dark Couverture

PACKAGING: 4/5.5 lb bag

A chocolate with a sweet aroma, citric notes and a floral flavor where the acidity combines with the cocoa flavor for a simply delicious result.



Santander 65%

LUK D108

Dark Couverture

PACKAGING: 4/5.5 lb bag

A fruity flavored chocolate with a good bitter-sweet balance and spicy, woody notes.



Tumaco 85%

LUK D103

Extra Dark Couverture

PACKAGING: 4/5.5 lb bag

A chocolate of exquisite character with a defined aroma typical of Colombian cocoa. A vigorous bitter flavor and a subtle sweetness combined with floral and fruity notes give the ultimate expression in dark chocolates.



Huila 85%

LUK D106

Extra Dark Couverture

PACKAGING: 4/5.5 lb bag

Huila 85% is characterized by its floral aroma with acid notes that blend deliciously with the fruity flavor and delicate cocoa notes.



Santander 85%

LUK D109

Extra Dark Couverture

PACKAGING: 4/5.5 lb bag

A chocolate with a defined Colombian Fino de Aroma cocoa aroma with a predominant mild cocoa flavor, fruit notes and a mild level of acidity as a perfect accompaniment for the chocolate flavor.



Arauca 70%

LUK D120

Dark Couverture

PACKAGING: 4/5.5 lb bag

All the way from the Colombian Orinoco, this chocolate brings together a variety of flavors that represent the essence of Fino de Aroma cocoas. A smooth chocolate with an extraordinary balance, predominant acidity and exotic flavor of red berries, honey, jasmine and spices; its citric acidity and the delicate cocoa tones are perfect for those looking for a sensorial experience of a cocoa with a Trinitarian and Fine Flavor profile. No vanilla added.



Chocolate & Dessert Innovation (CADI) Award WINNER FOR BEST FLAVOR PROFILE

CasaLuker Cacao Dark Chocolate

PRODUCT	FLUIDITY	APPLICATIONS					
		ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
Sombra 54% LUK D223	●●●	✓	✓	✓	✓	✓	✓
Misterio 58% LUK D201	●●		✓	✓	✓	✓	✓
Macondo 60% LUK D203	●●		✓	✓	✓	✓	✓
Maranta 61% LUK D212	●●●●	✓		✓		✓	✓
Perla 64% LUK D209	●●		✓	✓	✓	✓	✓
Palenque 70% LUK D217	●●●●	✓		✓	✓	✓	✓

Shelf Life: 24 months. Working Temperature: 86 - 89.6°F (30 - 32°C). All CasaLuker couvertures require tempering.

●●●●● Very Fluid ● Very Viscous



Sombra 54%
LUK D223

Dark Couverture
PACKAGING: 1/22 lb box

A mild contrast-filled chocolate with delicious fruity and chocolate notes. Its sweet flavor is accompanied by a delicate but defined cocoa flavor along with fruit, citric and raw sugar notes which come together with its creamy mild texture to create an explosion of sensations that delight and awaken the senses.



Misterio 58%
LUK D201

Dark Couverture
PACKAGING: 1/22 lb box

Pronounced chocolate flavor with delightful sweet floral tones. Smooth in texture, melts in the mouth quickly.



Macondo 60%
LUK D203

Dark Couverture
PACKAGING: 1/22 lb box

A chocolate that seduces with its exotic flavor and soft acidic tones that complement the cocoa's fruitiness. Delicate flavor with a fluid texture, a good balance between the typical bitterness of cocoa and sweet tones.



Maranta 61%
LUK D212

Dark Couverture
PACKAGING: 1/22 lb box

A chocolate with the seductive flavor of citric fruits and spices, with herbal notes and light acid tones that give it a good balance between sweet notes and typical chocolate flavors. A mild, creamy, delicate texture.



Perla 64%
LUK D209

Dark Couverture
PACKAGING: 1/22 lb box

Fino de Aroma chocolate with a delicate balanced flavor and characteristic mild texture. Its floral, sweet, roasted notes are accompanied by a mild acidity that give it the typical Fino de Aroma flavor.



Palenque 70%
LUK D217

Dark Couverture
PACKAGING: 1/22 lb box

A chocolate that is full of contrasts and that fills the palate with a mix of flavors. With special coffee notes, its fruity acidity gives this great chocolate its final touches.



CasaLuker Cacao Milk Chocolate & White Chocolate

PRODUCT	FLUIDITY	APPLICATIONS					
		ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
Claro De Luna 37% LUK M206	☹☹		✓	✓	✓	✓	✓
Noche 40% LUK M204	☹☹		✓	✓	✓	✓	✓
Nevado 34% LUK W207	☹☹			✓	✓	✓	✓

Shelf Life: 24 months. Working Temperature: 86 - 89.6°F (30 - 32°C). All CasaLuker couvertures require tempering.

☹☹☹☹ Very Fluid ☹ Very Viscous



Claro de Luna 37%
LUK M206

Milk Couverture

PACKAGING: 1/22 lb box

Recognized for its typical light color and milky vanilla aroma. Mild cocoa flavor with sweet notes and a touch of vanilla. Smooth texture melts in the mouth easily.



Noche 40%
LUK M204

Milk Couverture

PACKAGING: 1/22 lb box

With pleasant milky notes, dark in color and with a defined chocolate flavor. The acidity of the chocolate and the creamy milk notes in Noche complement each other perfectly. Smooth and balanced.



Nevado 34%
LUK W207

White Couverture

PACKAGING: 1/22 lb box

Embodies the exotic color and exquisite flavor of chocolate made with 100% natural cocoa butter. Marked milky notes and mild cocoa notes typical of natural cocoa butter. It stands out for its high fluidity and its melt-in-the-mouth quality.





Since 1906

CasaLuker Retail Line

Made for the retail market, CasaLuker's Fino de Aroma chocolate is packaged in 6 oz clamshells in 7 varieties:

- Luker Cacao: Nevado White Chocolate, Misterio Dark Chocolate, Sombra Dark Chocolate and Claro de Luna Milk Chocolate
- Luker 1906 Single Origin: Arauca 70% and Tumaco 85%
- Maracas: Chocolate Covered Espresso Beans and Chocolate Covered Nib Clusters

8 oz bags are available for Luker Cacao & 1906 selections



CasaLuker Maracas Tropical Dragees Retail Packs

	PRODUCT	DESCRIPTION	PACKAGING	CASE
	Dark Chocolate Espresso Beans LUK G503-R6C	Dark Chocolate Covered Espresso Beans	6 oz (170 g) clear, plastic container	12/case
	Dark Chocolate Nib Clusters LUK G501-R6C	Dark Chocolate Covered Nib Clusters	6 oz (170 g) clear, plastic container	12/case

CasaLuker Cacao Retail Packs

	PRODUCT	DESCRIPTION	PACKAGING	CASE
	Claro de Luna 37% LUK M206-R8P	Milk Chocolate	8 oz (227 g) stand up pouch	12/case
	Claro de Luna 37% LUK M206-R6c	Milk Chocolate	6 oz (170 g) clear, plastic container	12/case
	Nevado 34% LUK W207-R8P	White Chocolate	8 oz (227 g) stand up pouch	12/case
	Nevado 34% LUK W207-R6C	White Chocolate	6 oz (170 g) clear, plastic container	12/case
	Misterio 58% LUK D201-R8P	Dark Chocolate	8 oz (227 g) stand up pouch	12/case
	Misterio 58% LUK D201-R6C	Dark Chocolate	6 oz (170 g) clear, plastic container	12/case
	Sombra 54% LUK D223-R8P	Dark Chocolate	8 oz (227 g) stand up pouch	12/case

CasaLuker 1906 Single Origin Retail Packs

	PRODUCT	DESCRIPTION	PACKAGING	CASE
	Arauca 70% LUK D120-R8P	Dark Chocolate	8 oz. (227 g) stand up pouch	12/case
	Arauca 70% LUK D120-R6C	Dark Chocolate	6 oz. (170 g) clear, plastic container	12/case
	Tumaco 85% LUK D103-R8P	Extra Dark Chocolate	8 oz. (227 g) stand up pouch	12/case
	Tumaco 85% LUK D103-R6C	Extra Dark Chocolate	6 oz. (170 g) clear, plastic container	12/case

Please allow a two week lead time for orders stocked in Chicago.

KEY:  Stocked in Chicago

Grand Marque **Chocolate Couvertures**



White Blanc Belgian Chocolate **29.5%**

WBEC22

PACKAGING: 1/22 lb box

Grand Marque White Chocolate has a rich, ultra smooth mouth feel. The flavor profile is creamy with pronounced natural vanilla and not too sweet. It is a very versatile white chocolate, suitable for any dessert or pastry application. It is manufactured in a Belgian chocolate factory that is famous for its superb white couvertures. It has a perfect balance of cocoa butter, milk powder, sugar and natural vanilla.



Milk Lactée Belgian Chocolate 31% **MLCC22**

PACKAGING: 1/22 lb box

Grand Marque Lactée Milk Chocolate has a rich, smooth and creamy chocolate taste and is great for any dessert or pastry application. It is all-natural and contains 31% cocoa. It comes in small drops of fully tempered chocolate for easy scaling and melting and tempering.



Dark Chocolate 56% **GM5622**

PACKAGING: 1/22 lb box

Grand Marque 56% is a premium French couverture made from a blend of West African cocoa beans. It has elevated cocoa butter, imparting superb melt-away qualities. This high-end chocolate has a “high relief” flavor profile that gives a burst of cacao on the pallet. It is an extremely versatile chocolate. Designed for both confectioners as well as food service and bakery professionals.



Dark Chocolate 50% **GM5022**

PACKAGING: 1/22 lb box

Grand Marque 50% is a premium French Dark Chocolate made from a proprietary blend of West African cocoa beans. This is a surprisingly robust full flavored semisweet chocolate. It has reduced cocoa butter with a relatively high cocoa solid content for a semisweet chocolate, making it ideal for ganache, baking, icings. It is particularly suited for production needs, as it imparts the intense rich flavor of chocolates containing much higher cocoa solids without the elevated levels of cocoa butter. It comes in small drops of fully tempered chocolate for easy scaling and melting.



Dark Chocolate 60% **GM6022**

PACKAGING: 1/22 lb box

Grand Marque 60% is a premium French couverture made from a blend of West African cocoa beans. It has elevated cocoa butter at 38%. Its mouth feel is ultra smooth, and its flavor profile is bold and intense. This chocolate is sometimes referred to as 60-40-38. It comes in small drops of fully tempered chocolate for easy scaling and melting and tempering.



Please allow a two week lead time for orders stocked in Chicago.

ifigourmet **Chocolate Couvertures**



ifi **Belgian 65%**
96341

Dark Chocolate

PACKAGING: 1/22 lb box

Semisweet and versatile made from high-quality chocolate. Their small size makes them easy to melt, portion and scale.

Uses: Enrobing, dipping, molding, ganache and mousse.



ifi **Belgian 50%**
96340

Dark Chocolate

PACKAGING: 1/22 lb box

Bittersweet and made from high-quality chocolate. Their small size makes them easy to melt, portion and scale.

Uses: Enrobing, dipping, molding, ganache and mousse.



ifi **Belgian 35%**
96342

Milk Chocolate

PACKAGING: 1/22 lb box

Made from high-quality chocolate and are mild and creamy in flavor. Their small size makes them easy to melt, portion and scale.

Uses: Enrobing, dipping, molding, ganache and mousse.



ifi **Belgian 29%**
96343

White Chocolate

PACKAGING: 1/22 lb box

Made from high-quality chocolate and mild and creamy in flavor. Their small size makes them easy to melt, portion and scale.

Uses: Enrobing, dipping, molding, ganache and mousse.



Callebaut Dark Chocolate

PRODUCT	COCOA %	DESCRIPTION	PACKAGING	DIETARY TAGS
Bittersweet Slab 7030-11	70.4%	Callebaut 7030 Bittersweet Slab is 70% chocolate with an extra bitter taste is ideal for baking. It is a good all-purpose chocolate for fillings, ganaches, molding or enrobing. Dimensions: Length: 16.5" Thickness: 1.5" Width: 9.5"	5/11 lb slabs	
Bittersweet Callets 7030-22	70.4%	Callebaut 7030 Bittersweet Callets are 70% chocolate with an extra bitter taste are ideal for baking. It is a good all-purpose chocolate for fillings, ganaches, molding or enrobing.	2/22 lb bag	 
Cocoa Barry Extra Bitter Guayaquil Pistoles 250064	64%	This bitter dark couverture chocolate with roasted notes has a powerful cocoa flavor delicately lifted with a hint of coffee and chestnut. Ideal for ganache filling, mousse and enrobing.	1/11 lb bag	
Bittersweet Slab L6040-11	60.3%	60% cacao (with added cocoa powder) 40% sugar: Belgian chocolate at its finest and most intense. Low cocoa butter content makes this a thick chocolate.	5/11 lb slabs	
Callets L6040-22	60.3%	60.3% cacao (with added cocoa powder) 40% sugar: Belgian chocolate at its finest and most intense. Low cocoa butter content makes this a thick chocolate. Uses: ganache, brownies, icings, fudge, fillings, baking chips, sauces, etc.	2/22 lb bags	
Dark Chocolate Slab 815-11	56.8%	Callebaut 815NV Dark Chocoalte Slab is bittersweet and is excellent for eating, enrobing cakes with a thick layer of chocolate, preparing dense chocolate fillings and ganache and for piping chocolate decorations.	5/11 lb slab	
Dark Chocolate Slab 811-11	58.3%	Callebaut's famous 811 recipe, for decades, has set the worlds standard for Belgian semisweet chocolate. This is considered by many to be Callebaut's 'flagship' couverture. It has a mid-range viscosity, making it one of the most versatile chocolates on the market. It is ideally suited for Chocolatiers, Pastry Chefs and Executive Chefs of high-end restaurants and hotels.	5/11 lb slabs	
Semisweet Chocolate Slab 835SLAB	54.6%	Well-balanced cocoa flavor that will work with all applications.	5/11 lb slabs	
Dark Chocolate Callets 811-22	53.8%	Callebaut 811NV semisweet chocolate couverture is excellent for eating, in baking recipes and for moulding and dipping. They are easy to melt or temper, weigh and store, and are a divine taste in recipes calling for chunks of chocolate. Made from 100% pure cocoa butter and a dash of vanilla that rounds off the taste with a slight sweet hint. This product requires tempering to obtain a high gloss for chocolate making.	2/22 lb bags	 
Semi Sweet Callets C811-22	52.3%	Callebauts famous 811 series with a C viscosity making it suitable for pastry and food service professionals. Very versatile and in a convenient small wafer form. Uses: all general pastry and confectionery uses.	2/22 lb bags	
Semisweet Chocolate Slab D811-11	51.8%	Dark chocolate with a well-balanced taste. Applications include: enrobing, decorating, molding, thin coating, filling, ganache and mousse. Dimensions: Length: 16.5" Thickness: 1.5" Width: 9.5"	5/11 lb slabs	

Callebaut Milk Chocolate & White Chocolate

PRODUCT	COCOA %	DESCRIPTION	PACKAGING	DIETARY TAGS
Cacao Barry Lactee Barry Pistoles 250035	35.3%	The intense milk and creamy dairy taste of this pale milk couverture chocolate comes with delightful biscuit notes.	1/11 lb box	
Milk Chocolate Slab C823-11	31.7%	31.7% Cacao; 23% Milk. Callebaut C823 Milk Chocolate slab has a very smooth, balanced milk, cocoa and caramel taste. Great for enrobing with a medium-thick layer, cakes, pastries, molding large hollow figurines and coarse decoration or spray work.	5/11 lb slabs	
Milk Chocolate Callets C823-22	31.7%	31.7% Cacao; 23% Milk. Callebaut C823 Milk Chocolate Callets have a very smooth, balanced milk, cocoa and caramel taste. Great for enrobing with a medium-thick layer, cakes, pastries, molding large hollow figurines and coarse decoration or spray work.	2/22 lb bag	Ⓚ
Cacao Barry Blanc Satin Pistoles 250029	29.2%	This deliciously creamy white chocolate offers a fabulous sweet intensity and delicious notes of caramel and vanilla.	1/11 lb box	
White Chocolate Slab CW2-11	25.9%	25.9% Cacao; 23.7% Milk. Callebauts standard "W2" recipe with a C viscosity makes this suitable for pastry and food service professionals. Very versatile. Not too thick or too thin. Well-balanced milk-sugar profile. Uses: general pastries and confections, hollow or solid molding and panning.	5/11 lb slabs	
White Chocolate Callets CW2-22	25.9%	25.9% Cacao; 23.7% Milk. Callebauts standard "W2" recipe with a C viscosity makes this suitable for pastry and food service professionals. Very versatile. Not too thick or too thin. Well-balanced milk-sugar profile. Uses: general pastries and confections, hollow or solid molding and panning.	2/22 lb bags	Ⓚ



Using only the finest ingredients, Callebaut® has been crafting its Finest Belgian Chocolate in the heart of Belgium for more than 100 years. Made with dedication passed on from generation to generation.

Callebaut® chocolate is relied on every day by chefs and chocolatiers to create great tasting delights.

Valrhona Chocolate

PRODUCT	COCOA %	DESCRIPTION	PACKAGING	DIETARY TAGS
Extra Bitter Feves VAL61F	61%	Well-balanced combination of Criollo and Forestero beans that result in a full and powerful chocolate.	1/6.6 lb bag	
Caramelia Milk Feves VALCARA	36%	Unlike caramel-flavored milk chocolates made with caramelized sugar, Valrhona's Caramélia uses genuine dairy-based caramel (from real skim milk and butter) as a main ingredient. The result is a particularly silky smooth milk chocolate that maintains a clear cocoa note woven together with vibrant hints of caramel.	1/6.6 lb bag	

Guittard Chocolate

PRODUCT	COCOA %	DESCRIPTION	PACKAGING	DIETARY TAGS
Dark Chocolate Wafers GUIE72	72%	Dark, rich, smooth chocolate with a smooth, creamy mouthfeel. A full-bodied chocolate flavor throughout the tasting.	1/25 lb box	
Semisweet Wafers GUIE61	61%	Refreshing chocolate finish.	1/25 lb box	 
Milk Chocolate Wafers GUIEMK	38%	This milk chocolate delivers a milky light chocolate taste with fruity and malty tones.	1/25 lb box	

Belle Noir Chocolate

PRODUCT	COCOA %	DESCRIPTION	PACKAGING	DIETARY TAGS
Chocolate Wafer US815	58%	58% Cacao. Bittersweet and excellent for eating, enrobing cakes with a thick layer of chocolate, preparing dense chocolate fillings and ganache and for piping chocolate decorations.	1/30 lb box	
Chocolate Wafer US811	52%	52% Cacao. Made with premium unsweetened Belgian chocolate liquor and natural Madagascar bourbon vanilla. Van Leer Bel Noir 52% semisweet chocolate is designed for confectioners, bakers, pastry chefs and restaurant chefs interested in high-quality premium chocolate.	1/30 lb box	

Please allow a two week lead time for orders stocked in Chicago.

DGF Royal

DGF Royal: the first indication of the quality of chocolate is its composition. DGF rigorously controls the production and the selection and assembly of the best cocoa beans. Everything to bring you the nobility of a quality chocolate. DGF's passion is to put their deep expertise at your service to provide you with only the finest chocolate and chocolate products made with high-quality cocoa.



DGF Royal Chocolate Couvertures



1/22 lb
box of coins

PRODUCT	FLUIDITY	COLOR	USES	DIETARY TAGS
Yukatan 55% DGF 2102	●●	Dark Chocolate	Dark chocolate with a strong cocoa taste. Great for molding, ganache, mousse, sauce, coatings, ice cream, bon bon interiors, decorations and show pieces.	
Caracas 58.5% DGF 2103	●●●	Dark Chocolate	Smooth and delicate with a slight bitter taste. A perfect chocolate for baking, moldings, ganache, mousse, sauce, coatings, ice cream, bon bon interiors, decorations and show pieces.	
Guayaquil 64% DGF 2104	●●●●	Deep, Dark Chocolate	Prominent cocoa and fruity notes. Great for moldings, ganache, mousse, sauce, coatings, ice cream, bon bon interiors, decorations and show pieces.	
Caraibes 72% DGF 2105	●●●●●	Deep, Dark Chocolate	Strong cocoa notes and slightly bitter. Great for moldings, ganache, mousse, sauce, coatings, ice cream, bon bon interiors, decorations and show pieces.	
Maraciabo 38% DGF 2111	●●●●	Milk Chocolate	Strong cocoa notes, a soft mouth feel and all the sweetness of a good milk chocolate. Use for moldings, mousse, bavareses, ganache, ice cream, sorbets and creams.	
Les Louis Blanc 30% DGF 2120	●●●●	White Chocolate	Robust milky notes with a soft mouth feel and a light, sweet flavor. It is very appreciated in the confectionery sector for a color contrast. Great for mousse, ice cream, ganache, decorations and chocolate sauce.	

Packaged in 1/22 lb (10 kg) box of coins. **The melting point of this chocolate is higher than usual (80°F in average) due to the use of "hard" cocoa butters.** Working temperature: 88 - 92°F (33 - 34° C). Shelf life (dark chocolate): 24 months. Shelf life (milk & white chocolate): 18 months

Grand Marque Confectionery Coatings



Natural Dark Confectionery

Coating
GM 200059

PACKAGING: 1/22 lb box

A luscious Belgian chocolate flavor and requires no tempering.

Uses: dipping cookies, fruit, cannoli, pastries, making chocolate decorations, ganache and chocolate fountains.



Bel-coat: Dark Confectionery

Coating
200102

PACKAGING: 1/22 lb box

A top-of-the line Belgian hard-set chocolate compound coating with a clean snap and high gloss. One of the best-tasting compounds available, some chefs even substitute this for real chocolate!

Uses: dipping, coating, hollow shell molding, solid molding, enrobing, chocolate fountains and more.



Milk Confectionery Coating

GM MCOAT22

PACKAGING: 1/22 lb box

A superior-quality coating with full cream flavor with rich velvety qualities.

Uses: dipping, coating, enrobing and hollow shell molding.



White Confectionery Coating

GM WCOAT22

PACKAGING: 1/22 lb box

A world-class white compound with a delicious full cream flavor and melt away characteristics parallel to a real white chocolate couverture. Mini wafers allow for easy melting and handling.

Uses: dipping, coating, hollow shell molding, solid molding, enrobing, etc.



Other Confectionery Coatings

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Dark Chocolate Coating 2000KP	Smooth dark chocolaty flavor without the milk solids.	1/50 lb box	Ⓚ
Callebaut Chocolate Coating S12-20	Callebaut S12 dark coating there is no need to temper: simply melt, apply and cool directly. The end result looks like chocolate and has a chocolate taste.	1/44 lb box	
Cacao Barry Prima Semisweet Dark Coating PRIMA	A traditional French chocolate compound coating in a block form. Hard set. Maintains a good shine. Uses: dipping, coating, hollow shell molding, solid molding, enrobing, etc.	5/11 lb slabs	



GRAND
MARQUE®

Bel-coat: Dark Confectionery Coating

Top-of-the-line Belgian hard-set chocolate coating. A delicious, chocolately cost-effective substitute for real chocolate. No need to temper and always results in a beautiful, smooth, clean finish.

Applications:

- Dipping
- Coating
- Hollow shell molding
- Solid molding
- Enrobing
- Chocolate fountains
- And more!

Chocolate Chips, Chunks & Batons

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Luker Chocolate Chips LUK B402-4K	46% dark semisweet chocolate chips. Sweet, fruity and citric notes and a hint of nuttiness in the chocolate harmonize perfectly with the delicate flavor of the cocoa.	1/22 lb box (approx. 4,000 ct)	 
Luker Chocolate Chips LUK B402-1K	46% dark semisweet chocolate chips. Sweet, fruity and citric notes and a hint of nuttiness in the chocolate harmonize perfectly with the delicate flavor of the cocoa.	1/22 lb box (approx. 1,000 ct)	 
Grand Marque 46% Dark Chunks GM4622	46% dark semisweet chocolate chunks. Great cocoa taste, making them ideal in croissants, cookies, bread rolls, Swiss rolls and also as a topping to any dessert.	1/30 lb box (approx. 300 ct)	 
Callebaut All Natural Semisweet Chocolate Chips DCHIPN	High-quality chocolate chips made for baking or adding to frozen desserts. The extra small chocolate drops are ideal in bakery items baked at low temperatures or for a shorter time.	1/30 lb box (approx. 4,000 ct)	 
Callebaut Semisweet Chips 1000DK	High-quality chocolate chips made for baking or adding to frozen desserts. Intense chocolate taste and superb mouth feel.	1/30 lb box (approx. 1,000 ct)	
Callebaut Vegan Chocolate Chips VCHIP	Dairy free chocolate, 100% Natural, 100% Vegan, 100% Kosher. High-quality chocolate chips made for baking or adding to frozen desserts. Intense chocolate taste and superb mouth feel without the use of animal by-products.	1/50 lb box	 
Callebaut White Chocolate Chips 1000WCHIP	High-quality white chocolate chips made for baking or adding to frozen desserts.	1/30 lb box (approx. 1,000 ct)	 
Van Leer Semisweet Chocolate Chips 25C902	42.9% Cacao. Chocolate chips for everyday baking needs.	1/22 lb box (approx. 4,000 ct)	 
Van Leer Semisweet Chocolate Chips 25C901	Chocolate chips for everyday baking needs.	1/22 lb box (approx. 1,000 ct)	 
Van Leer Semisweet Chunks 25C600	Chocolate chunks for everyday baking needs.	1/22 lb box (approx. 600 ct)	
 Luker Colombian Cocoa Mass LUK CM010	Cocoa Mass with the characteristic flavor of Cacao Fino de Aroma that distinguishes it from other cocoas in the world.	10/2.2 lb bag	 
Callebaut Liquor Alkalised Chunks LIQUOR3	Callebaut's unsweetened chocolate chunks are made from 100% Cocoa. This chocolate is convenient to use because you don't have to shave or break it into pieces.	1/50 lb box	
 ifigourmet Belgian Cocoa Liquor 96344	Based on a selection of the finest West African cocoa beans that are roasted and processed into premium quality cocoa mass.	1/11 lb box	 
Barry Callebaut Batons Boulanger 250TB5	Pure French Chocolate 44% Cacao. Roll in your croissant dough to make pain au chocolat. Also served with espresso in coffee houses.	1/300 ct box	
DGF Chocolate Batons 44% - 300 DGF 2077	These 3" long chocolate batons are made from high-quality French chocolate and are perfect in chocolate croissants or stirred into coffee for a French treat!	15/3.5 lb boxes (approx. 300 ct)	 
DGF Chocolate Batons 44% - 165 DGF 2076	These 3" long chocolate batons are made from high-quality French chocolate and are great for filling European-style breakfast pastries (Viennoiserie) including croissants, danish and other puff pastry.	15/3.5 lb boxes (approx. 165 ct)	 

Pâte à Glacer

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Callebaut Pâte à Glacer Compound PAGB	Dark compound, with no need for tempering, in an intense dark color which will provide the perfect shine for your creations. Soft set.	4/11 lb pails	
Cacao Barry Pâte à Glacer Ivoire PAGW	This ivory compound is easy-to-use and of the highest quality, adding brilliant shine and flavor to cakes, fresh fruit and specialties. It requires no tempering, minimal labor and makes everything more irresistible! Uses: glazing, petits fours, fruits, decorations and more! Soft set.	1/11 lb pail	
Grand Marque Pâte à Glacer GM PAGB1	Great for desserts, small cakes, ice cream cones, ice pops, meringues or spread liberally on fresh fruit. Soft set.	1/11 lb pail	



Ganache & Fillings

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Callebaut Hazelnut Ganache GANACHEH	Rich and creamy milk chocolate hazelnut gianduja flavored "ganache." Extremely versatile and easy to use. Maintains shine in and out of freezer and refrigerators. Uses: enrobing, filling, piping, coating, scooping for bon bons/petits fours, gelato ripple, etc.	1/22 lb pail	
Bianca White Ganache GANACHEW	Extremely versatile and easy to use. Maintains shine in and out of freezer and refrigerators. Uses: enrobing, filling, piping, coating, scooping for bon bons/petits fours, gelato ripple, etc.	1/22 lb pail	
Callebaut Classic Icing & Filling - Dark GANACHED	Easy to use and does not require tempering. Offers an exceptional shine and is the perfect coating for strawberries, cookies, pretzels and more.	2/10 lb pails	Ⓚ

Modeling Chocolate

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Cacao Barry Decor Ivory White Modeling Chocolate WMODEL	Also called "chocolat plastique." Enables the pastry artisan to roll and sheet, model or shape any creation. May be blended with rolled fondant to improve the flavor and texture. Uses: roses, lillies, carnations, chocolate braiding, figurines, cakes, wedding cakes, center pieces, show pieces, etc.	4/5.5 lb pails	

Please allow a two week lead time for orders stocked in Chicago.

CasaLuker Chocolate Dragees



Nib Clusters

LUK G501

PACKAGING: 10/2.2 lb bag

Small chunks of roasted Cacao Fino de Aroma, clumped together and covered in dark chocolate making for a delicious crunchy snack.



Cocoa Nibs

LUK G502

PACKAGING: 10/2.2 lb bag

Small chunks of the best Cacao Fino de Aroma, roasted and covered in dark chocolate. Ideal for decorating cakes and desserts.



Espresso Beans

LUK G503

PACKAGING: 10/2.2 lb bag

The perfect combination. The best Colombian coffee beans covered in generous layers of Fino de Aroma chocolate. Their shine and oval shape makes them unique.



Tropical Dragées

Ideal for decorating desserts and cakes, to include in preparations, as toppings for ice cream or simply to give that special touch to your recipes. They are also a good accompaniment for coffee and other hot drinks or can be mixed in with cereals and dried fruit to prepare delicious, healthy snacks.



Cocoa Powder

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Valrhona's Cocoa Powder VALCOCOA	Valrhona's famous alkalized cocoa provides unique dark color, particularly good for decoration. Uses: tiramisu, mousse cakes, baking and confectionery.	6/6.6 lb boxes	
Callebaut Cocoa Powder 170777	22/24 Alkalized, high fat cocoa powder from Barry Callebaut. Has a dutch brown color.	4/11 lb bags	 
Cacao Barry Plein Arôme Cocoa Powder 170760	A brown alkalized cocoa powder, very dark and fragrant to deliciously flavor preparations and biscuits.	6/2.2 lb bags	 
Cacao Barry Extra Cocoa Powder 22 - 24% XBRUTE	Alkalized cocoa powder with intense red color. For covering truffles or a copper-colored powdering. Uses: mousses, creams, biscuits, ice-creams, sorbets, confectionery coverings, decoration and hot chocolates.	6/2.2 lb bags	 
Grand Marque Amsterdam Cocoa Powder 22 - 24% 170135	Made with West African cocoa beans ground to an ultra-fine particle size and pressed leaving a residual 22 - 24% cocoa butter in the finished product. Its reddish brown hue is the result from the Dutch alkalization process.	1/50 lb bag	
Luker Natural Cocoa Powder, 22/24 LUK CP25	Non-alkalized and natural brown color, 22 - 24% cocoa butter content. Perfect for cakes and brownies.	1/55 lb bag	 
Luker Natural Cocoa Powder, 22/24 LUK CP1	The same great non-alkalized cocoa powder in a smaller package. Natural brown color, 22 - 24% cocoa butter content.	8/2.2 lb bag	 
 DGF Extra Red Cocoa Powder 20/22 DGF 2251	Alkalized cocoa, red in color, 20 - 22% cocoa butter content, better fluidity and intense color. Gives character to pastries and is perfect for ice cream.	1/55 lb bag	
Grand Marque Midnight Red Cocoa Powder MIDRED	The deep color of Midnight Red Cocoa Powder comes from the rich dark hues of roasted West African cacao and the chestnut reddish-brown resulting from the traditional Dutch alkalization process. To enhance its quality, this cocoa powder is tempered to preserve the integrity of the high cocoa butter content.	1/4.4 lb pail	

Cocoa Nibs

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Grand Marque Cocoa Nibs 22NIBS	Cleaned, roasted, winnowed and lightly crushed cacao beans. Taste is nicely bittersweet and they have the toasty, crunchy flavor similar to nuts. Add to all varieties of baked goods and desserts: brownies, cookies, truffles, cakes, tarts, ice creams or whipped pie toppings. Even more fun to play with in savory sauces, moles, chili and salads.	1/5 lb pail	
Guittard Cocoa Nibs 220186	Guittard Cocoa Nibs are part of a cacao bean that, once roasted, is ground into cocoa mass (chocolate liquor). Great for baking desserts and pastries, as well as savory dishes.	1/50 lb box	
 DGF Caramelized Cocoa Bean Nibs DGF 2382	Roasted with a hint of caramel. Use for added texture in your desserts.	4/4.4 lb boxes	

Please allow a two week lead time for orders stocked in Chicago.

Cocoa Coffee Beans

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Grand Marque Chocolate Espresso Beans EBEAN	Italian-roasted coffee beans enrobed in premium dark chocolate.	1/10 lb box	
Cacao Barry Mocca Beans MBEAN	Coffee-flavored chocolate molded in the shape of coffee beans.	8/2.2 lb pails	

Cocoa Butter

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Cacao Barry Mycryo Cocoa Butter MYCRYO	Mycryo is made from 100% freeze-dried powdered cocoa butter which is an excellent replacement for gelatin in all pastry and confectionery. The powder simply mixes into the ingredients and gives desserts, creams and sweets the desired consistency. It's a real revolution for food professionals.	8/1.21 lb jars	 
Grand Marque Cocoa Butter CBUTTER	Deodorized cocoa butter in convenient tiny chip form. This butter is pre-tempered. Uses: thinning chocolates, coating tart shells, cooking, etc.	1/2.2 lb bag	 
ifigourmet Belgian Cocoa Butter 96346	In a chip format, making portioning and scaling convenient. Uses: Enhance fluidity of any chocolate and can be used in savory cooking applications.	1/11 lb box	 



Chocolate Cups & Vessels - Dark



ifi ifigourmet Mini Cup
96169

PACKAGING: 1/300 pcs

Fill Capacity: approx. 0.3 oz

Made with pure Belgian dark chocolate and ideal for creating a variety of miniature desserts.



ifi ifigourmet Victoria Cup
96133

PACKAGING: 1/120 pcs

Fill Capacity: approx. 3.0 oz

Made with pure Belgian dark chocolate.



Mona Lisa Dark Turban
QD-14

PACKAGING: 1/90 pcs

Fill Capacity: approx. 1.0 oz

This unique chocolate cup is ready to be filled and completes the look and flavor of your dessert!



Mona Lisa Dark Liqueur Cup
QD-16N

PACKAGING: 1/154 pcs

Fill Capacity: approx. 0.5 oz

This unique chocolate cup is ready to be filled and completes the look and flavor of your dessert!



ifi ifigourmet A La Carte Cup
96135

PACKAGING: 1/294 pcs

Fill Capacity: approx. 0.4 oz

The ifigourmet A La Carte cup is the perfect size for a bite sized dessert. This cup is a catering star.



Mona Lisa Mini Tea Cup
TC-2

PACKAGING: 1/144 pcs

Fill Capacity: approx. 0.34 oz

This unique chocolate cup is ready to be filled and completes the look and flavor of your dessert!



ifigourmet Assorted Petit Fours
96168

PACKAGING: 1/240 pcs

(Ø) 1.97" x (L) 1.57" x (H) 0.59"

Fill Capacity: approx. 0.5 oz

Made from pure Belgian chocolate, cups are sold in an assorted case of four miniature shapes within a single case, all approximately the same size. Shapes include: Oval Cup, Round Fluted Cup, Round Straight-Sided Cup and Square Cup.



Fill capacity based on pastry cream weight. Finished cups are for reference only, pastry shells ship unfilled.

Please allow a two week lead time for orders stocked in Chicago.

Chocolate Cups & Vessels - Dark



ifigourmet Victoria Cup, Sugar-Free
97000

PACKAGING: 1/182 pcs
Fill Capacity: approx. 3 oz
Made with cocoa mass and maltitol.



ifigourmet Steffen
96172

PACKAGING: 1/210 pcs
Fill Capacity: approx. 0.6 oz
Made from high-quality Spanish dark chocolate.



ifigourmet Square Cup
96174

PACKAGING: 1/210 pcs
Fill Capacity: approx. 0.54 oz
Made from high-quality Spanish dark chocolate.



ifigourmet Snobinette
96153

PACKAGING: 1/270 pcs
Fill Capacity: approx. 0.4 oz
Made of high-quality Belgian dark chocolate with frilled edge.



ifigourmet Marie Annette
96152

PACKAGING: 1/132 pcs
Fill Capacity: approx. 0.6 oz
Made of high-quality Belgian dark chocolate with ruffled edge.



ifigourmet Marie Charlotte
96151

PACKAGING: 1/135 pcs
Fill Capacity: approx. 3 oz
Made of high-quality Belgian dark chocolate with frilled top.



Mona Lisa Large Coffee Cup
CM-1DN

PACKAGING: 1/36 pcs
Fill Capacity: approx. 2 oz
This tall coffee cup is a perfect size for a cappuccino-flavored mousse or cream. Top with a dusting of cocoa powder and a mistral duo and you have a truly unique dessert!



Mona Lisa Mini Coffee Cup
CM-2D

PACKAGING: 1/45 pcs
Fill Capacity: approx. 1 oz
Mini cup is perfect for filling with coffee liquor, coffee flavored gelato or a light mousse.



Mona Lisa Dark Grand Bowl
GB-1

PACKAGING: 1/32 pcs
Dark chocolate, saucer shaped chocolate cup that is ideal for filling with fresh fruit and gelato.



Please allow a two week lead time for orders stocked in Chicago.

Chocolate Cups & Vessels - Dark



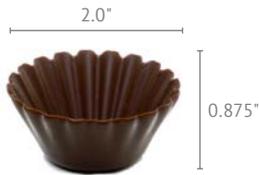
Mona Lisa Dark Mini Cup

QD-18

PACKAGING: 1/210 pcs

Fill Capacity: approx. 0.5 oz

Small and bite-sized! Fill with creams, fresh fruits, mousses, gelato or ganache.



Mona Lisa Dark Daisy Cup

QD-19

PACKAGING: 1/144 pcs

Fill Capacity: approx. 0.85 oz

This fluted daisy chocolate cup is made with dark chocolate and perfect for a dessert table, plated dessert or catering event.



Mona Lisa Dark Angelo

QD-10

PACKAGING: 1/60 pcs

Fill Capacity: approx. 1.5 oz

This unique chocolate cup is ready to be filled and completes the look and flavor of your dessert!



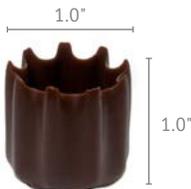
Mona Lisa Dark Marguerite

QD-11

PACKAGING: 1/45 pcs

Fill Capacity: approx. 3.5 oz

This unique chocolate cup is ready to be filled and completes the look and flavor of your dessert! Uses: fill with creams, fresh fruits, mousses, gelato, ice cream, sorbet or yogurt.



Mona Lisa Dark Floret

QD-15N

PACKAGING: 1/308 pcs

Fill Capacity: approx. 0.3 oz

This unique chocolate cup is ready to be filled and completes the look and flavor of your dessert! Uses: fill with creams, fresh fruits, mousses, gelato, ice cream, sorbet or yogurt.



Mona Lisa Dark Assorted Cups

QD-17

PACKAGING: 1/200 pcs

Fill Capacity: approx. 0.75 oz

4 unique shapes

These unique chocolate cups are ready to be filled and complete the look and flavor of your dessert! Uses: fill with creams, fresh fruits, mousses, gelato, ice cream, sorbet or yogurt.





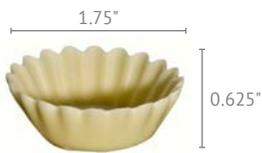
Chocolate Cups

Mona Lisa chocolate cups and decorations bring a world of color and texture to any dessert and are comprised of a variety of innovative fine chocolate products which are distributed worldwide.

All cups and decorations are produced using only the finest quality chocolate.



Chocolate Cups & Vessels - White

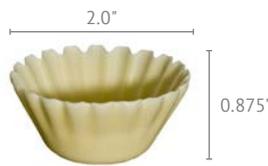


Mona Lisa Ivory Mini Cup
QW-18

PACKAGING: 1/210 pcs

Fill Capacity: approx. 0.5 oz

Fluted mini white chocolate cup. Fill with flavored cream or mousse for a light, bite-sized treat.

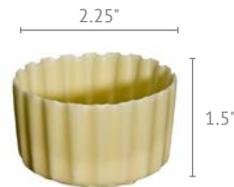


Mona Lisa Ivory Daisy Cup
QW-19

PACKAGING: 1/144 pcs

Fill Capacity: approx. 0.85 oz

This fluted daisy chocolate cup is made with white chocolate and is perfect for a dessert table, plated dessert or catering event.



Mona Lisa Ivory Angelo
QW-10N

PACKAGING: 1/144 pcs

Fill Capacity: approx. 1.25 oz

White chocolate cup with an elegant look. This cup is a show stopper! Fill with decadent cream, mousse or ganache.



ifigourmet Mini Cup
96502

White Chocolate

PACKAGING: 1/390 pcs

Fill Capacity: approx. 0.3 oz

Made with pure Belgian white chocolate.



ifigourmet Coffee Cup
96522

White Chocolate

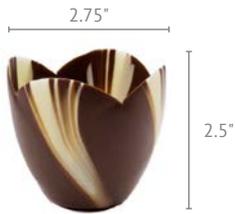
PACKAGING: 1/312 pcs

Fill Capacity: approx. 0.3 oz

Made with pure Belgian white chocolate.



Chocolate Cups & Vessels - Marbled

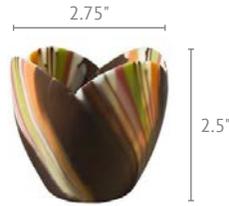


Mona Lisa Medium Marbled Tulip Cup
TU-1

PACKAGING: 1/36 pcs

Fill Capacity: approx. 2 oz

Tall tulip-shaped chocolate cup is ready to be filled and completes the look and flavor of your dessert!

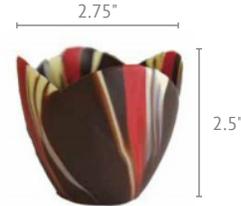


Mona Lisa Medium Pastel Tulip
PT-1N

PACKAGING: 1/36 pcs

Fill Capacity: approx. 2 oz

Colorful marbled tulip cup perfect for spring and summer dessert tables and plated desserts.

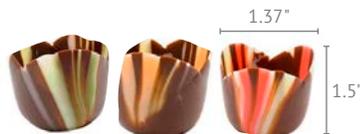


Mona Lisa Medium Red Tulip
PT-1R

PACKAGING: 1/36 pcs

Fill Capacity: approx. 2 oz

This chocolate cup is molded using a mix of white and dark chocolates with red color marbled in. This unique chocolate cup is ready to be filled and completes the look and flavor of your dessert!



Mona Lisa Four Pastel Tulips
PF-2N

PACKAGING: 1/152 pcs

Fill Capacity: approx. 0.5 oz

3 Assorted Colors: pastel green, pastel orange and pastel pink.

Colored marbled chocolate cups in the shape of tulips.



Mona Lisa Heart Cup - Marbled
MH-1

PACKAGING: 1/60 pcs

Fill Capacity: approx. 1.5 oz

Marbled chocolate cup in the shape of a heart. This is a great wedding dessert table staple.



Mona Lisa Petit Four Marble Tulip
PF-1N

PACKAGING: 1/152 pcs

Fill Capacity: approx. 0.5 oz

Marbled tulip cup.



ifigourmet Victoria Cup
96160

Dark & White Marbled Chocolate

PACKAGING: 1/84 pcs

Fill Capacity: approx. 3 oz

A blend of high-quality Belgian dark and white chocolates, marbled throughout the cup.



ifigourmet Marie Annette
96146

Dark & White Marbled Chocolate

PACKAGING: 1/132 pcs

Fill Capacity: approx. 0.6 oz

Crafted from pure Belgian dark and white chocolates, marbled for beautiful contrast throughout the cup.



Mona Lisa Clover Cup
CL-1

PACKAGING: 1/45 pcs

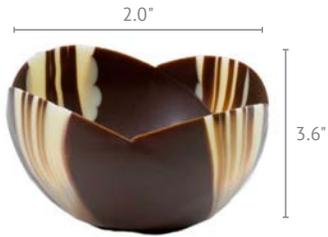
Fill Capacity: approx. 1 oz

This unique chocolate cup is marbled with dark and white chocolates and is ready to be filled with creativity.



Please allow a two week lead time for orders stocked in Chicago.

Chocolate Cups & Vessels - Marbled

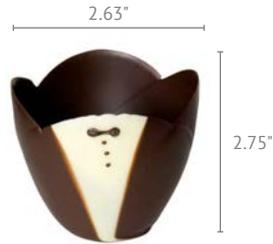


ifi **Mona Lisa Large Tulip - Marbled**
TU-2

PACKAGING: 1/24 pcs

Fill Capacity: approx. 3 oz

Wide cup in the shape of a tulip. Depth of this cup is perfect for fresh fruit and gelato or ice cream.

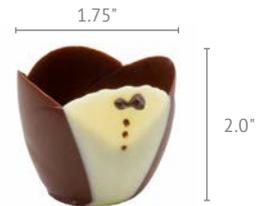


Mona Lisa Tuxedo Tulip
TUX-1N

PACKAGING: 1/36 pcs

Fill Capacity: approx. 2 oz

Adorable chocolate cup with the look of a tuxedo. This is a wedding dessert table staple!

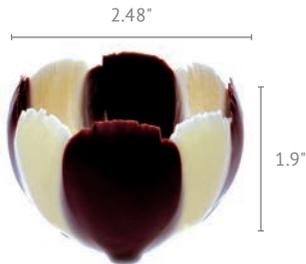


Mona Lisa Mini Tuxedo Tulip
TUX-2

PACKAGING: 1/72 pcs

Fill Capacity: approx. 1 oz

Mini chocolate cup with the look of a tuxedo. This is a wedding dessert table staple!



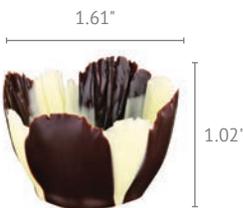
ifi **ifigourmet Athena Tulip Cup**
96143

Dark & White Chocolate

PACKAGING: 1/36 pcs

Fill Capacity: approx. 3 oz

Made from high-quality Belgian chocolate and is presented in the shape of a tulip with dark and white alternating petals.



ifi **ifigourmet Iris Tulip Cup (mini)**
96177

Dark & White Chocolate

PACKAGING: 1/192 pcs

Fill Capacity: approx. 0.5 oz

The unique mini tulip shell is made with pure Belgian chocolate.



ifi **ifigourmet Snobinette**
96145

Dark & White Marbled Chocolate

PACKAGING: 1/270 pcs

Fill Capacity: approx. 0.4 oz

The Marbled Snobinette Cup is a blend of high-quality Belgian dark and white chocolates, marbled throughout the cup.



Please allow a two week lead time for orders stocked in Chicago.



Ready-to-Fill Truffle Shells

Our ready-to-fill truffle shells make sweet treats as easy as 1-2-3. Simply fill, seal, garnish (if necessary) and VOILA! A professional, bite-sized dessert in seconds.

Cranberry Almond Truffles:

Milk chocolate truffle shells filled with silky cranberry and almond ganache, coated in milk chocolate and topped with chopped almonds. *Get the recipe at ifigourmet.recipes*

Truffle Shells



ifigourmet Truffle Shell

E1751

Milk Chocolate

PACKAGING: 1/504 pcs

Crafted from high-quality Belgian milk chocolate, all-natural and are conveniently packed in plastic trays so they can be filled easily.



ifigourmet Truffle Shell

96158

White Chocolate

PACKAGING: 1/504 pcs

Crafted from high-quality Belgian white chocolate, all-natural and are conveniently packed in plastic trays so they can be filled easily.



ifigourmet Truffle Shell

96156

Dark Chocolate

PACKAGING: 1/504 pcs

Crafted from high-quality Belgian dark chocolate, all-natural and are conveniently packed in plastic trays so they can be filled easily.



ifigourmet **Chocolate Pencils & Sticks**



Maxi Pencil - Dark
96321

PACKAGING: 16/115 pcs

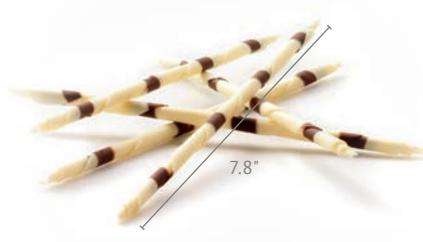
A rolled chocolate stick made from high-quality Belgian dark chocolate. They are a versatile decoration that can be cut and used to decorate a wide range of sweets including filled chocolate cups, ice cream, gelato, cakes, and pies or as a unique finish to a chocolate martini.



Maxi Pencil - White
96322

PACKAGING: 16/110 pcs

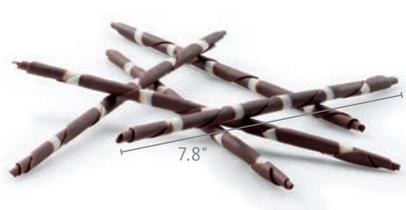
A rolled chocolate stick made from high-quality Belgian white chocolate.



Maxi Pencil - Picasso
96325

PACKAGING: 16/110 pcs

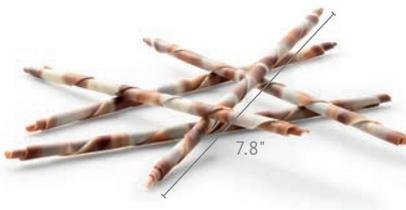
A rolled chocolate stick made from high-quality Belgian white chocolate and has dark chocolate stripes.



Maxi Pencil - Rembrandt
96326

PACKAGING: 16/110 pcs

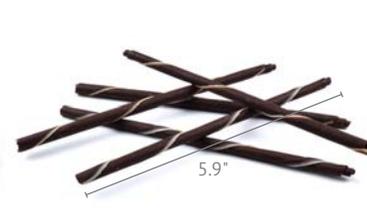
Opposite of the Picasso pencil, the Rembrandt is a rolled dark chocolate stick with white chocolate stripes.



Maxi Pencil - Van Gogh
96327

PACKAGING: 16/110 pcs

The Van Gogh Maxi Pencils are made from high-quality Belgian dark and white chocolate, marbled together to create a visually appealing chocolate decoration.

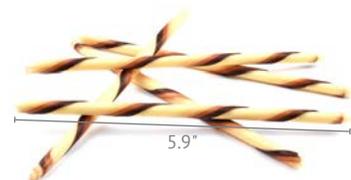


Cigarillos
91173

Dark with White Stripes

PACKAGING: 6/200 pcs

The Cigarillo is a rolled chocolate stick, thinner than the maxi pencils and is perfect for decorating around the outside of a cake.



Cigarillos - Retro
93175

White with Semi-Sweet Chocolate Stripes

PACKAGING: 6/200 pcs

The Cigarillo is a rolled chocolate stick, thinner than the maxi pencils and is perfect for decorating around the outside of a cake.



Choco Stick - Da Vinci
96315

PACKAGING: 6/150 pcs

Made with pure Belgian dark chocolate.



Maxi Pencil - Van Gogh
96332

PACKAGING: 16/225 pcs

Short pencils made from high-quality Belgian dark and white chocolates, marbled together to create a perfect cupcake decoration.



Please allow a two week lead time for orders stocked in Chicago.

ifigourmet **Chocolate Pencils & Sticks**



ifi **Candle Light Pencil**

96333

PACKAGING: 16/150 pcs

Chocolate stick made from high-quality Belgian dark chocolate rolled with a thin layer of white chocolate to mimic the look of a candle. Can be used to decorate a wide range of sweets including filled chocolate cups, ice cream, gelato, cakes, tarts or as a unique finish to a speciality cocktails.



Panatellas Stripe - Dark/White

96291

Dark with White Chocolate Stripes

PACKAGING: 6/110 pcs

A rolled chocolate stick made from high-quality Belgian dark chocolate with white chocolate stripes. Ideal for decorating cakes and pies and can be the perfect finishing touch for a chocolate martini.



Panatellas - Dark

96289

Dark Chocolate

PACKAGING: 6/110 pcs

A rolled chocolate stick made from high-quality Belgian dark chocolate. Panatellas are a versatile decoration that can be cut and used to decorate a variety of sweets.



ifi **Panatellas - White**

96292

White Chocolate

PACKAGING: 6/110 pcs

A rolled chocolate stick made from high-quality Belgian white chocolate. Try this panatella when decorating filled chocolate cups, ice cream or gelato.



Spear - Dark and White

96293

Dark or White Chocolate

PACKAGING: 1/490 pcs

Each spear is flat on one side with a rounded 3-dimensional surface on the other and a small point on one end. Divided packaging keeps white and dark spears separate for convenience.



Callebaut Semisweet Chocolattos

CC-60

PACKAGING: 12/100 pcs

These cigarette-style chocolattos are created using the finest dark and white Belgian chocolates, perfectly tempered for the highest quality. They are a simple yet attractive way to decorate a dessert, tart or cake.

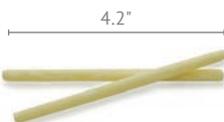


Callebaut Duo Chocolattos

ZCURL

PACKAGING: 12/100 pcs

These cigarette-style chocolattos are thinly rolled white and dark chocolate. Great for decorating cakes, mousses, pastries, and many more desserts!



Callebaut Ivory Chocolattos

CC-50

PACKAGING: 12/100 pcs

These cigarette-style chocolattos are perfectly tempered for the highest quality. They are a simple yet attractive way to decorate a dessert, tart or cake.



ifigourmet **Blossom Curls**



Blossom Curls - Dark

96300

PACKAGING: 1/8.8 lbs

Made from pure Belgian dark chocolate and are uniform in size and shape.



Blossom Curls - Marbled

96309

PACKAGING: 1/8.8 lbs

Made from pure Belgian dark and white chocolates.



Blossom Curls - White

96302

PACKAGING: 1/8.8 lbs

Made from pure Belgian white chocolate and are uniform in size and shape.



ifi Blossom Curls - Caramel

96303

PACKAGING: 1/8.8 lbs

Made from high-quality Belgian white chocolate with caramel color and flavor. Uniform in size and shape.



Blossom Curls - Strawberry

96310

PACKAGING: 1/8.8 lbs

Made from high-quality Belgian white chocolate with natural pink color and strawberry flavor.



Blossom Curls - Green

96305

PACKAGING: 1/12 lbs

Made from high-quality Belgian white chocolate with natural green color and a white chocolate flavor.



Blossom Curls - Orange

96328

PACKAGING: 1/12 lbs

Made from high-quality Belgian white chocolate with natural orange color from paprika extract and has a white chocolate flavor.



Blossom Curls - Yellow

96314

PACKAGING: 1/12 lbs

Made from high-quality Belgian white chocolate with natural yellow color and has a white chocolate flavor.



Blossom Curls - Pink

96316

PACKAGING: 1/12 lbs

Made from high-quality Belgian white chocolate with natural pink color from beetroot extract and has a white chocolate flavor.



Please allow a two week lead time for orders stocked in Chicago.

Chocolate Curls & Shavings



ifigourmet Shavings - Dark 96304

PACKAGING: 1/5.5 lbs

Made from high-quality Belgian dark chocolate. The Chocolate Shavings can be used as a topping for cakes, cream pies, cup cakes, ice cream, gelato or as a garnish for a signature pastry or dessert.



Mona Lisa White Chocolate Shavings MLWSHAV

PACKAGING: 1/4 lbs

Width: 1.57 - 1.77"
Thickness: 0.03 - 0.04"

Dress up your desserts with these shavings. Will make perfect topping to any dessert!



Callebaut Dark Curled Shavings CS-80

PACKAGING: 1/5 lb box

Diameter: 0.7 - 1.18"
Width: 0.83 - 0.98"
Thickness: 0.03 - 0.04"

Dress up your desserts with these dark chocolate curled shavings. The perfect topping to any dessert!



Callebaut Ivory Curled Shavings CS-90

PACKAGING: 1/5 lb box

Diameter: 0.7 - 1.18"
Width: 0.83 - 0.98"
Thickness: 0.03 - 0.04"

Dress up your desserts with these white chocolate curled shavings. The perfect topping to any dessert!



Callebaut Semisweet Décor Curl DC-40

PACKAGING: 1/10 lb box

Tight curls of dark chocolate that can be used to top cupcakes, cakes, pastries, donuts and more.



Callebaut Marbled Shavings MLMSHAV

PACKAGING: 1/4 lb box

Dress up your desserts with these shavings. The perfect topping to any dessert!



Callebaut Ribbon Shavings - Dark 400020

PACKAGING: 1/5.5 lb box

Grand Marque Dark Shavings are created using the finest dark Belgian chocolate, perfectly tempered for the highest quality. Chocolate toppings a simple yet beautiful way to decorate a dessert, tart or cake.



Mona Lisa Ivory Décor Curls DC-30

PACKAGING: 1/10 lb box

Dress up your desserts with these chocolate decorations! Its unique texture and designs makes it the perfect completion to any dessert.



Mona Lisa Marbled Décor Curls DC-35

PACKAGING: 1/10 lb box

Dress up your desserts with these chocolate decorations! Its unique texture and designs makes it the perfect completion to any dessert.



Chocolate Shavings & Inclusions



ifigourmet Spaghetti Shavings - Dark 96311

PACKAGING: 1/5.5 lbs

Made from high-quality Belgian dark chocolate. Spaghetti Shavings are a fun topping that add excitement and movement to your pastries.



ifigourmet Spaghetti Shavings - White 96312

PACKAGING: 1/5.5 lbs

Made from high-quality Belgian white chocolate. Spaghetti Shavings are a fun topping that add excitement and movement to your pastries.



Cacao Barry Vermicelli - Dark Chocolate VERMDARK

PACKAGING: 10/2.2 lb boxes

Cacao Barry Dark Vermicelli is to be used as decoration for confectionery, pastries and ice cream.



Cacao Barry Vermicelli - Ivory White Chocolate VERMWHIT

PACKAGING: 10/2.2 lb boxes

Cacao Barry White Vermicelli is to be used as decoration for confectionery, pastries and ice cream.



Cacao Barry Paillete - Coffee PAILLCF

PACKAGING: 10/2.2 lb boxes

Fine coffee flakes are great addition for pastries, cakes, desserts and tarts.



Callebaut Split 4D Small Flakes - Dark SPLIT 4D

PACKAGING: 4/11 lb boxes

Dark chocolate flakes with a unique shine.



ifigourmet **Chocolate Toppings & Inclusions**



ifi **Paillettes - Fine**
96370

PACKAGING: 6/4.4 lbs

Chocolate Paillettes are tiny, shiny, flat pieces of dark chocolate that add a crunchy texture and fun to pralines, cakes and ice cream.



Microdrop, 5 mm - Dark
96360

PACKAGING: 1/5.5 lbs (20,000 ct)

Morsels of dark couvertures with a smooth shiny surface that resembles a mini chip.



Microdrops, 3 mm - White
96361

PACKAGING: 1/5.5 lbs (25,000 ct)

Mini morsels of white chocolate couvertures that are perfect for decorating the sides of cakes and individual desserts, or sprinkling over ice cream.



ifi **Microdrops, 3 mm - Pink**
96363

PACKAGING: 1/5.5 lbs (25,000 ct)

Mini morsels of white chocolate with a natural pink color and white chocolate flavor. Perfect for decorating the sides of cakes and individual desserts, or sprinkling over ice cream.



Microdrops, 3 mm - Mixed
96364

Dark, Milk and White Chocolates

PACKAGING: 1/5.5 lbs (25,000 ct)

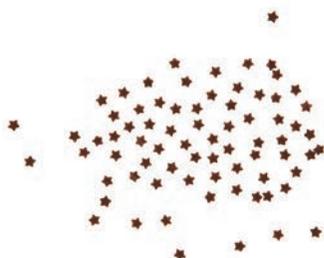
Mixed morsels of dark, milk and white couvertures. Perfect for decorating the sides of cakes and individual desserts, or sprinkling over ice cream.



ifi **Microdrops, 3 mm - Caramel**
96365

PACKAGING: 1/5.5 lbs (25,000 ct)

Mini morsels of white chocolate with a natural caramel color and flavor. Perfect for decorating the sides of cakes and individual desserts, or sprinkling over ice cream.



Mini Dark Chocolate Stars
E1208

Shape Diameter : 0.15"

PACKAGING: 12/1.34 lb tubs (approx. 42,600 stars/tub)

Uses: confectionery, dessert and ice cream inclusions.



Pink Hearts
E1211

White Chocolate with Natural Strawberry Flavor

Shape Diameter : 0.35"

PACKAGING: 12/1.34 lb tubs (approx. 9,100 hearts/tub)

Uses: confectionery, dessert and ice cream inclusions.



Please allow a two week lead time for orders stocked in Chicago.

Callebaut Crispearls™



Crispearls - Mini Mix 30C813

PACKAGING: 4/1.76 lb bags

A mix of miniature dark, milk and white chocolate pearls with a heart of crunchy, toasted biscuit. Sprinkle on drinks and desserts or mix into mousse, ice cream, etc. to texturize.



Crispearls - Dark 30C809

PACKAGING: 4/1.76 lb bags

Tiny, shiny pearls in dark chocolate with a crunchy, toasted biscuit kernel. Callebaut's Crispearls are like tiny beads of caviar—only 2 - 3 mm in diameter!



Crispearls - White 30C810

PACKAGING: 4/1.76 lb bags

Tiny, shiny pearls in white chocolate with a crunchy, toasted biscuit kernel. Callebaut's Crispearls are like tiny beads of caviar—only 2 - 3 mm in diameter!



Crispearls - Strawberry 30C808

PACKAGING: 4/1.76 lb bags

Strawberry Crispearls™ bring the color and taste of spring in your creations. They add a remarkably seductive chocolate touch to your pastries, desserts and pralines.



Crispearls - Salted Caramel 30C811

PACKAGING: 4/1.76 lb bags

Tiny, shiny pearls in caramel milk chocolate with a crunchy, toasted biscuit inside.



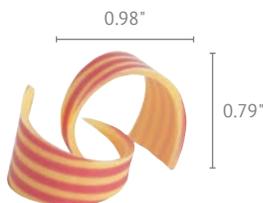
Callebaut Crispearls™

Tiny in size, but giant in taste. These small beads have a chocolate outer coating and a crispy heart of toasted biscuit.

They're great for grazing or as a miniature snack with coffee or tea. You can also rely on Crispearls™ to add an exciting finishing touch to your desserts or pastries. Just sprinkle on top of glazed cakes, entremets or desserts to add your elegant touch of pure indulgence. Mixed into chocolate mousse, ice cream or bavarois, they add a crispy chocolate texture to your desserts and remain crunchy.



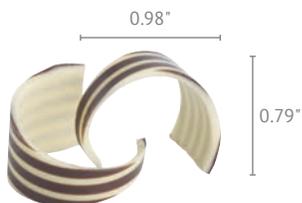
ifigourmet **Chocolate Curl & Wave Decorations**



ifigourmet Mini Ribbon Curl
- Red Stripes
96005

PACKAGING: 1/270 pcs

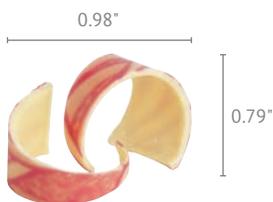
Pink and white chocolate striped ribbon curl perfect for cupcakes or pastries.



ifigourmet Mini Ribbon Curl
- Dark Stripes
96006

PACKAGING: 1/270 pcs

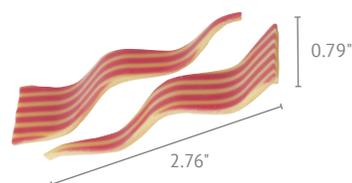
Dark and white chocolate striped ribbon curl perfect for cupcakes or pastries.



ifigourmet Mini Ribbon Curl
- Red Marbled
96004

PACKAGING: 1/270 pcs

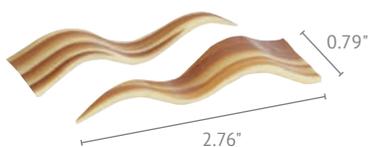
Pink and white chocolate marbled ribbon curl perfect for cupcakes or pastries.



ifigourmet Triangel Wave
- Red Stripes
96008

PACKAGING: 1/360 pcs

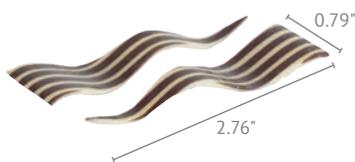
Pink and white chocolate striped triangle-shaped wave perfect for cupcakes or pastries.



ifigourmet Triangel Wave
- Faux Bois Natural
96009

PACKAGING: 1/360 pcs

Chocolate and white chocolate striped triangle-shaped wave perfect for cupcakes or pastries.



ifigourmet Triangel Wave
- Dark Stripes
96010

PACKAGING: 1/360 pcs

Dark and white chocolate striped triangle-shaped wave perfect for cupcakes or pastries.



ifigourmet Mini Ribbon Spirals - Mix
96007

PACKAGING: 1/160 pcs

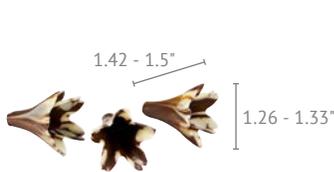
Mix of white chocolate, naturally colored white chocolate and dark chocolate spiral curl decorations.

KEY: Natural Kosher

curls
waves
& SPIRALS



Chocolate Decorations

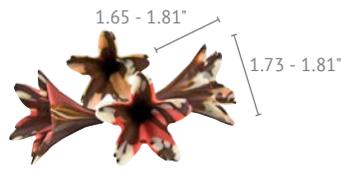


Mona Lisa Small Lily

D-120

PACKAGING: 4/38 pcs

Dress up your desserts with these chocolate decorations! Its unique texture and designs makes it the perfect completion to any dessert.

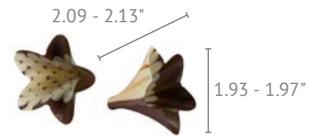


Mona Lisa Pastel Lily

D-121

PACKAGING: 3/24 pcs

Dress up your desserts with these chocolate decorations! Its unique texture and designs makes it the perfect completion to any dessert.



Mona Lisa Duo Flower

D-123

PACKAGING: 3/24 pcs

Dress up your desserts with these chocolate decorations! Its unique texture and designs makes it the perfect completion to any dessert.



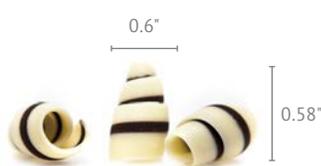
ifigourmet Swirl - Dark/White

92170

Dark with White Chocolate Stripes

PACKAGING: 8/200 pcs

A dark chocolate curl with a stripe of white chocolate made with Belgian chocolate.



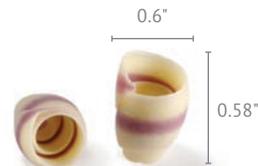
ifigourmet Swirl - White/Dark

92171

White with Dark Chocolate Stripes

PACKAGING: 8/200 pcs

A white chocolate curl with a stripe of dark chocolate made with Belgian chocolate.



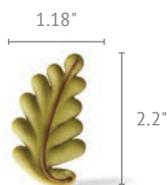
ifigourmet Rose - White and Purple

92184

White Chocolate

PACKAGING: 6/180 pcs

A Belgian white chocolate curl with a stripe of purple white chocolate, naturally colored with beetroot extract.



ifigourmet Oak Leaf

96188

PACKAGING: 6/156 pcs

A Belgian milk and white chocolate decoration, naturally colored with spinach extract.



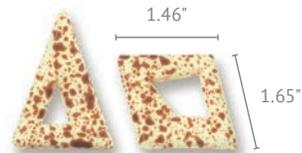
ifigourmet Acorn

96187

Milk and Semisweet Chocolate

PACKAGING: 6/40 pcs

Milk and semisweet chocolate in an acorn shape. Perfect for a fall dessert.



ifigourmet Blizzard

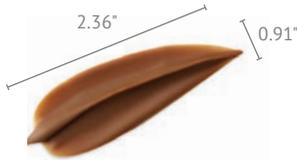
96180

PACKAGING: 6/262 pcs

Made from high-quality Belgian white chocolate with dark chocolate flecks.



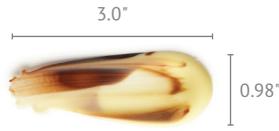
Chocolate Decorations



ifigourmet Elegance Milk
96179

PACKAGING: 6/160 pcs

A delicate Belgian milk chocolate decoration ideal for decorating any confection.



ifigourmet Feather Artisanal
96183

White and Dark Chocolate

PACKAGING: 6/126 pcs

High-quality Belgian white and dark chocolate in an abstract feather shape.



ifigourmet Leaves Marbled - Dark/White
96234

Dark and White Chocolate

PACKAGING: 1/3.3 lbs

High-quality Belgian white and dark chocolate in a delicate leaf shape.



Chobly Springs - Marbled
O-01291

PACKAGING: 135 pcs/case



ifigourmet Turitella
96186

White and Dark Chocolate

PACKAGING: 1/117 pcs

A rolled, horn-shaped chocolate stick made with high-quality Belgian chocolate.



ifigourmet Twister
96270

PACKAGING: 6/3.3 lbs

The Twister is a rolled chocolate stick with alternating dark and white chocolate stripes.



ifigourmet Mistral Duo
96319

PACKAGING: 1/5.5 lbs

Made with the finest milk and white Belgian chocolate. A striped chunky curl made from milk and white chocolate.



Mona Lisa Dark Spoons
D-139

PACKAGING: 4/108 pcs

Dark chocolate spoons are perfect for a cake topper or an addition to a chocolate cup and best of all, you can eat the spoon!



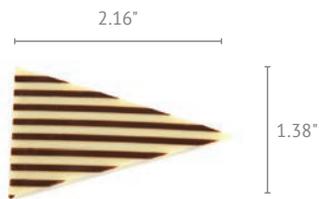
Mona Lisa Marbled Spoons
D-132

PACKAGING: 4/108 pcs

Marbled chocolate spoons are a great plated dessert—just fill the spoon with gelato or mousse, or add the spoon to a chocolate cup dessert.



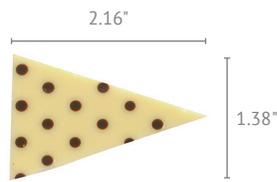
Chocolate Decorations



ifigourmet Carrara Linea
96003

PACKAGING: 4/490 pcs

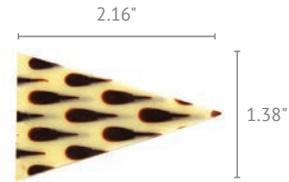
White and dark chocolate triangle decoration with striped design.



ifigourmet Carrara Punta
96001

PACKAGING: 4/490 pcs

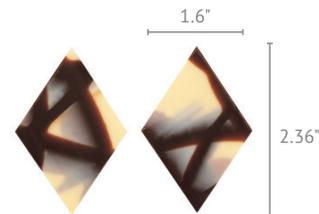
White and dark chocolate triangle decoration with polka dot design.



ifigourmet Carrara Lacrima
96002

PACKAGING: 4/490 pcs

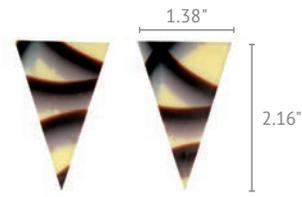
White and dark chocolate triangle decoration with tear drop design.



ifigourmet Jura Rhombus
E0389

PACKAGING: 16/360 pcs

Made from a blend of high-quality dark and white Belgian chocolates.



ifigourmet Jura Point
96213

PACKAGING: 4/490 pcs

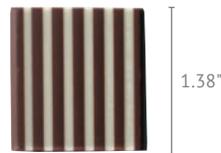
Made from a blend of high-quality dark and white Belgian chocolates.



ifigourmet Jura Square
E1096

PACKAGING: 16/360 pcs

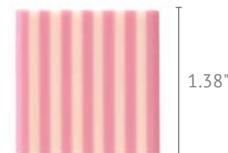
The blending of the white and dark Belgian chocolates give the effect of marbling and each decoration is slightly different.



ifigourmet Domino Square
92204

PACKAGING: 6/525 pcs

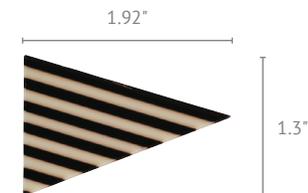
A square-cut decoration created using dark and white Belgian chocolates.



ifigourmet Domino Square - White/Pink
93243

PACKAGING: 1/500 pcs

A square-cut, white Belgian chocolate decoration with pink stripes, naturally colored with beetroot extract.



ifigourmet Domino Triangle
92206

PACKAGING: 6/576 pcs

A triangular-cut decoration created using dark and white Belgian chocolates.



Please allow a two week lead time for orders stocked in Chicago.

Chocolate Decorations



ifigourmet Forest Shavings - Dark/White

93187

PACKAGING: 1/250 pcs

A bowtie-like design made with the finest dark and white Belgian chocolates.

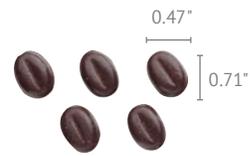


ifigourmet Mini Forest Shavings

93186

PACKAGING: 6/500 pcs

A mini bowtie-like design made with the finest dark and white Belgian chocolates. Use to decorate cakes and individual desserts.



ifigourmet Mocha Beans

96320

PACKAGING: 6/2.2 lbs
(approx. 1,100 pcs)

The ifigourmet mocha bean is split on both sides for easy, quick decorating.



Mona Lisa Alta Monte - Marbled

D-131

PACKAGING: 4/112 pcs

Marbled triangle decoration to dress up any dessert or cake.



ifigourmet **Chocolate Decorations**



if **Exclusive Assortment**
96201

PACKAGING: 10/450 pcs

Assortment of 3 uniquely shaped chocolate decorations made with pure Belgian dark chocolate.



Victory Assortment
96227

PACKAGING: 12/610 pcs

Assortment of 4 uniquely shaped chocolate decorations made with pure Belgian dark chocolate.



if **Filigran Assortment**
96229

PACKAGING: 10/300 pcs

Assortment of 3 uniquely shaped chocolate decorations made with pure Belgian dark chocolate.



if **Gala Assortment**
96226

PACKAGING: 12/600 pcs

Assortment of 4 uniquely shaped chocolate decorations made with pure Belgian dark chocolate.



Exclusive Assortment
96182

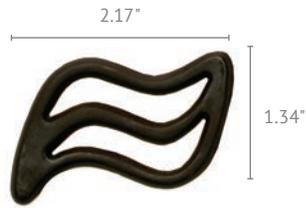
Semisweet Chocolate

PACKAGING: 6/310 pcs

An assortment of 5 uniquely shaped chocolate decorations made with pure Belgian semisweet chocolate.



Chocolate Decorations



ifigourmet Wave
96211

PACKAGING: 12/510 pcs

Made from high-quality, Belgian dark chocolate, the Wave is an ideal finishing touch for cakes, pastries or any dessert or confection.



ifigourmet Wool Knot
96222

PACKAGING: 10/550 pcs

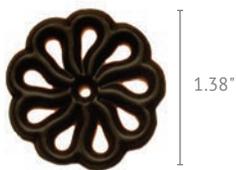
Made from high-quality, Belgian dark chocolate, an ideal finishing touch for cakes, pastries or any dessert or confection.



ifigourmet Leaves
96210

PACKAGING: 12/550 pcs

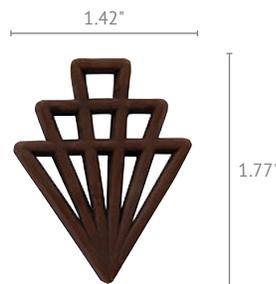
The leaves are both versatile and seasonal. Use them as a decoration in the fall or spray them green for a spring effect.



ifigourmet L'ete
96228

PACKAGING: 10/600 pcs

The decoration is round and fits perfectly on a slice of cake, cream pie or cupcake, as well as a finishing touch for a filled chocolate cup.



Mona Lisa Filigree
D-151

PACKAGING: 1/180 pcs

Dark chocolate decoration with an art deco touch.



ifigourmet Points
96206

PACKAGING: 10/650 pcs

Made from high-quality Belgian dark chocolate, Points are large, flat decorations that are perfect for cakes.



Mona Lisa Dark Wing
D-152

PACKAGING: 12/144 pcs

Dress up your desserts with these chocolate decorations! Its unique texture and designs makes it the perfect completion to any dessert.



ifigourmet Oriental
96209

PACKAGING: 12/400 pcs

Resembling an oriental fan, this decoration fits well as a finishing touch on any pastry.



ifigourmet Decorettes Fan
96181

Semisweet Chocolate

PACKAGING: 6/245 pcs

This fan is the perfect accent piece for a slice of cake, cream pie or cupcake.



Please allow a two week lead time for orders stocked in Chicago.

Glarus Gourmet **Chocolate Transfer Sheets**

Each design is printed as a continuous pattern on a full 10" x 13" sheet. The brown or Ivory background color that appears represents the chocolate color, this background color will not print on the transfer sheet.



**Brush Strokes Fuchsia/Rose
Transfer Sheet**

TS-00011

PACKAGING: 1/10 sheets



**Splatter Papaya/Mango
Transfer Sheet**

TS-00094

PACKAGING: 1/10 sheets



Pen Flourish Gold Transfer Sheet

TS-00201

PACKAGING: 1/10 sheets



Constellations Gold Transfer Sheet

TS-00332

PACKAGING: 1/10 sheets



Roses Red Transfer Sheet

TS-00403

PACKAGING: 1/10 sheets



Coffee Bean Gold Transfer Sheet

TS-00472

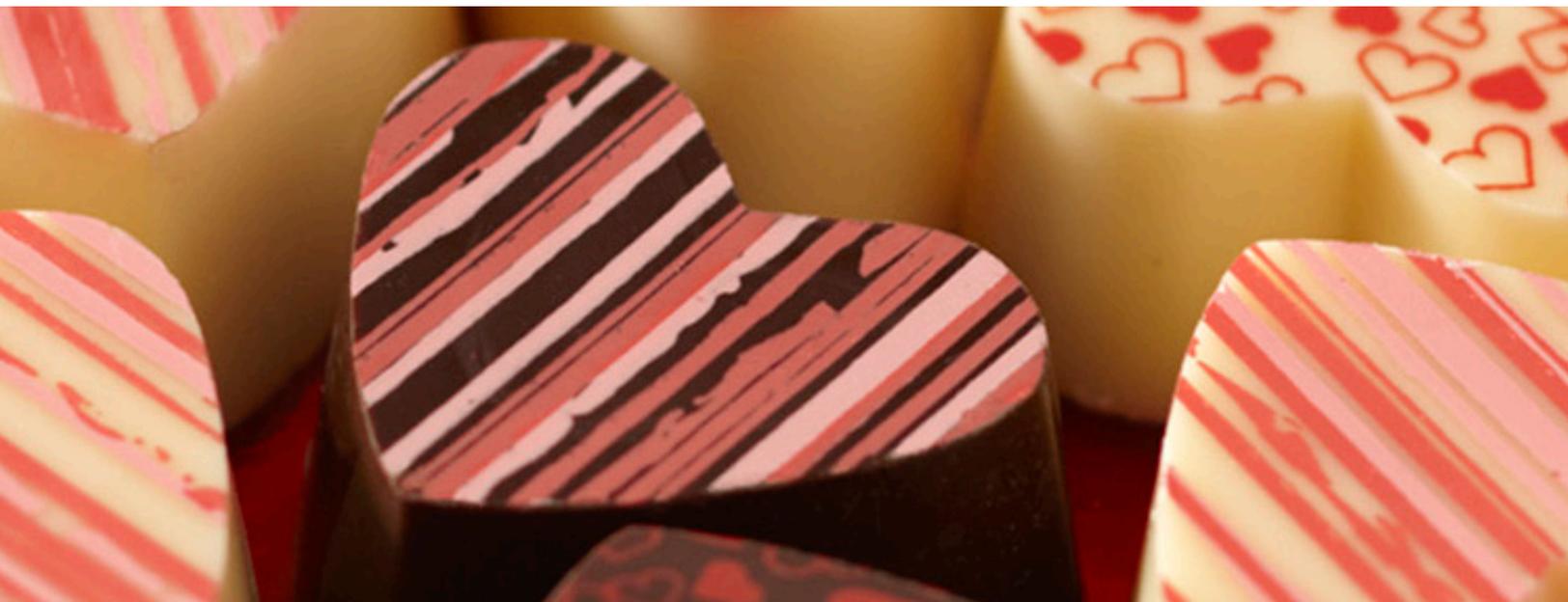
PACKAGING: 1/10 sheets



Swirls Gold Transfer Sheet

TS-00712

PACKAGING: 1/10 sheets





Caramel & Confectionery Products

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Caramel Cream from Isigny DGF 5817	DGF Royal's Caramel is developed with high-quality ingredients such as fresh cream and real origin certified Isigny butter. This semi-liquid caramel cream is perfect for chocolates, pastries and icing.	4/6.6 lb pails	
Peter's Caramel Slab 225300	High-quality, ready-to-use caramel made of the finest ingredients. Ideal for caramel apple making, pretzel dipping and the perfect caramel candy center.	6/5 lb slabs	
Natural Caramel Loaf 225310	Grand Marque Natural Caramel is a high-quality, ready-to-use caramel made of the finest ingredients. This rich and creamy caramel has a soft texture and is very easy to work with. Ideal for caramel apples, pretzel dipping and the perfect caramel candy center.	1/5 lb slab	
Nougette DRE 41122 4	Made with a blend of nuts. Use as a filling and decoration for croissants, Danish and more.	1/27.5 lb pail	
Reese's Peanut Butter Chips 1000PCHI	Size: 1 mm. This Peanut Butter Chip features a premium peanut flavor. Great for cookies, cakes, truffles, pastries, melting, dipping and so much more. It is gluten-free, has no preservatives, added colors or flavors, uses natural cocoa powder, non-hydrogenated palm kernal oil and is made with non-GMO ingredients!	1/25 lb box (1000 pcs)	
Butterscotch Chips 1000BCHIP	Guittard Butterscotch Chips are aromatic and feature the natural, true flavor of butterscotch. Used by bakers everywhere for cookies and other delectable pastries.	1/25 lb box (1000 pcs)	
Desiccated Coconut 220500	Desiccated coconut retains the natural flavor of the fresh coconut. Uses for desiccated coconut include: macaroons, chocolate bars, nut-based chocolate products and a variety of candies. It is great as an addition to baked goods and can also be used in smoothies, sprinkled on salads or stirred into sautéed vegetables. It can also be re-hydrated with water or toasted on the stove top in a skillet.	1/25 lb bag	
Carma Croquant Caramelized Rice 220004	Carma Croquants feature a crispy texture, nice golden brown color and are bake-proof. Use them in fillings for a crispy bite or just sprinkle them on top of your desserts for a refined look.	1/4.4 lb box	
Cacao Barry Pailleté Feuilletine 221401	Cacao Barry's Pailleté Feuilletine French biscuit crunch is your perfect for adding contrasting tastes and textures. Its delicious taste is highly compatible with chocolate and their crunchiness will give your pralines, tablets, pastries and desserts even more depth and refinement. Use them to give smooth centers a crispy bite. Or just sprinkle them on your creations to give them a refined look.	4/5.5 lb box	
Royaltine Crushed Biscuits DGF 2450	Fine crushed biscuits for confections, chocolates, pralines and cookies. Economical, easily incorporates into preparations, creates beautiful visual effects and is ideal for creating a crunchy texture.	4/4.4 lb boxes	

Please allow a two week lead time for orders stocked in Chicago.

KEY: Natural Bake-Stable Stocked in Chicago Special Order

Sugar & Other Decorations

Confetti, Fruit Slices, Sugar Decorations
and Gold Decorations





A



B



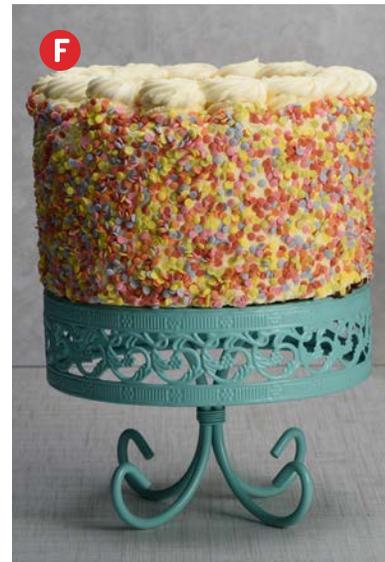
C



D



E



F

Sugar Coat It

A

Shiny New Year!

Add a bit of sparkle and crunch to a mousse filled Chocolate cup! Perfect for New Year's Eve!

- *Crystal Sugars* (pg. 74)
- *SnobINETTE Chocolate Cup* (pg. 49)
- *Chocolate Mousse Mix* (pg. 128)

B

Mini Meringues

Jelly fruit slices are a great garnish for a meringue-topped cupcake or a mini key lime pie.

- *Jelly Fruit Slices* (pg. 75)

C

Love that Cake!

Sweet Open Heart Confetti on top of a classic vanilla raspberry cake adds just the right amount of love for a Valentine's Day dessert.

- *Open Heart Confetti* (pg. 73)

D

The Royal Treatment

Give your creations a touch of indulgent sophistication. Choose from gold dust, flakes or leaves.

- *Gold Decorations* (pg. 76)

E

Carrot Cake Confection

Amp up your classic carrot cake recipe with mini Marzipan Carrots! Perfect for cakes, cupcakes and more!

- *Marzipan Carrots* (pg. 75)

F

Classic Confetti Cake

Everyone loves confetti sprinkles, and with two sizes to choose from they're perfect for any creation!

- *Confetti - Assorted Colors* (pg. 73)

ifigourmet Confetti



Confetti - Assorted Colors

IFI 3000

Ø 6 mm

PACKAGING: 1/2.2 lb

All natural, sugar decorations. Perfect for bakery, pastry or ice cream.



Confetti - Assorted Colors

IFI 3001

Ø 4 mm

PACKAGING: 1/2.2 lb

All natural, sugar decorations. Perfect for bakery, pastry or ice cream.



if i Confetti - Yellow

IFI 3002

Ø 4 mm

PACKAGING: 1/2.2 lb

All natural, sugar decorations. Perfect for bakery, pastry or ice cream.



if i Confetti - Orange

IFI 3003

Ø 4 mm

PACKAGING: 1/2.2 lb

All natural, sugar decorations. Perfect for bakery, pastry or ice cream.



if i Confetti - Pink

IFI 3004

Ø 4 mm

PACKAGING: 1/2.2 lb

All natural, sugar decorations. Perfect for bakery, pastry or ice cream.



Confetti - Red

IFI 3005

Ø 4 mm

PACKAGING: 1/2.2 lb

All natural, sugar decorations. Perfect for bakery, pastry or ice cream.



Confetti - Green

IFI 3006

Ø 4 mm

PACKAGING: 1/2.2 lb

All natural, sugar decorations. Perfect for bakery, pastry or ice cream.



if i Confetti - Blue

IFI 3007

Ø 4 mm

PACKAGING: 1/2.2 lb

All natural, sugar decorations. Perfect for bakery, pastry or ice cream.



if i Confetti - Purple

IFI 3008

Ø 4 mm

PACKAGING: 1/2.2 lb

All natural, sugar decorations. Perfect for bakery, pastry or ice cream.



Sugar Decor - Open Hearts

IFI 3009

Ø 10 mm

PACKAGING: 1/2.2 lb

Perfect for bakery, pastry or ice cream and Valentine's Day desserts.



Please allow a two week lead time for orders stocked in Chicago.

PurColour™ Crystal Sugar



ifi **Red***
PC 1345

PACKAGING: 6/1 lb pouches

Compressed sugar that is exceptionally colorful and brilliant. Use to decorate pastries, cakes or confections.



ifi **Pink***
PC 1406

PACKAGING: 6/1 lb pouches

Compressed sugar that is exceptionally colorful and brilliant. Use to decorate pastries, cakes or confections.



ifi **Pink Diamond***
PC 1376

PACKAGING: 6/1 lb pouches

Compressed sugar that is exceptionally colorful and brilliant. Use to decorate pastries, cakes or confections.



ifi **Yellow***
PC 1352

PACKAGING: 6/1 lb pouches

Compressed sugar that is exceptionally colorful and brilliant. Use to decorate pastries, cakes or confections.



ifi **Violet***
PC 1383

PACKAGING: 6/1 lb pouches

Compressed sugar that is exceptionally colorful and brilliant. Use to decorate pastries, cakes or confections.



ifi **Orange***
PC 1369

PACKAGING: 6/1 lb pouches

Compressed sugar that is exceptionally colorful and brilliant. Use to decorate pastries, cakes or confections.



ifi **Silver***
PC 1277

PACKAGING: 6/1 lb pouches

Compressed sugar that is exceptionally colorful and brilliant. Use to decorate pastries, cakes or confections.



ifi **Bronze***
PC 1284

PACKAGING: 6/1 lb pouches

Compressed sugar that is exceptionally colorful and brilliant. Use to decorate pastries, cakes or confections.



ifi **Gold***
PC 1260

PACKAGING: 6/1 lb pouches

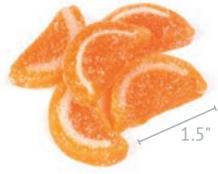
Compressed sugar that is exceptionally colorful and brilliant. Use to decorate pastries, cakes or confections.



**Not recommended for baking applications. Actual colors may vary slightly.*

ifigourmet **Fruit Slices**

Delicious mini flavored confections. Ideal decorations for special occasions, holidays, cakes, cupcakes, pastries and more.

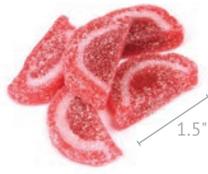


Jelly Fruit Slices - Orange

JAH

PACKAGING: 10/4.4 lb (approx. 590 pieces)

Net weight per slice: 4 g



Jelly Fruit Slices - Raspberry

JAK

PACKAGING: 10/4.4 lb (approx. 590 pieces)

Net weight per slice: 4 g

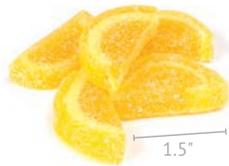


Jelly Fruit Slices - Lime

HBX

PACKAGING: 10/4.4 lb (approx. 590 pieces)

Net weight per slice: 4 g



Jelly Fruit Slices - Lemon

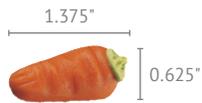
JAI

PACKAGING: 10/4.4 lb (approx. 590 pieces)

Net weight per slice: 4 g



Marzipan Decorations Decorations



Marzipan Carrots

DRE 079011

PACKAGING: 1/96 pcs

Mini marzipan decoration for carrot cake, cupcakes or for spring dessert.



Small Carrot

D-166

PACKAGING: 1/540 ct box

These small white chocolate carrots are perfect decoration for arranging around carrot cakes, cupcakes or petites fours.



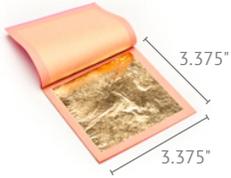
Large Carrot

D-167

PACKAGING: 1/200 ct box

These large white chocolate carrots will sit perfectly on a mound of cream cheese frosting or whipped cream and will not "bleed" color.

Gold Decorations



Edible Gold Leaf GOLDLEAF

PACKAGING: 20/25 leaves

23 Karat Edible Gold Leaves are ideal for garnishing dishes, desserts and cocktail drinks.



Gold Flake Decoration GOLDFLAKE

PACKAGING: 1/2 gal jar

This gold glitter decoration is designed particularly for the decoration of food and beverage, allowing you to transfer to your tabletop all the magic of this precious material, bringing an ancient Renaissance tradition back to life.



Gold Dust Decoration GOLD

PACKAGING: 1/13 gal jar

Provides sparkle pearlescent effect on chocolate, sugar, gum, paste, pastillage, etc. Use dry or dilute with alcohol or lacquer and apply with brush. Food Grade.



Colorants

Colored Cocoa Butter, Brilliant Powders,
Dry Colorants, Crystal Sugars, Gel Food Colorant,
Oil Candy Colors and Air Brush Colors



**A****B****C****D****E****F**

Color Me Creative

A

Antique Rose Buds

PurColour Artisan Cocoa Butter can be applied using an airbrush to achieve a variety of textures.

• *PurColour Artisan Cocoa Butters* (pg. 80)

B

Pretty in Pink Ombré Icing

Add color to any icing, buttercream or dough with Americolor® Soft Gel Paste™. With Over 35 colors, we have the right hues for you!

• *Americolor® Soft Gel Paste™* (pg. 84)

C

Make a Splash

Add unique flair to a chocolate bar by splattering ChocoButter Colored Cocoa Butters into the mold before filling.

• *ChocoButter* (pg. 86)

• *Chocolate Couvertures* (pgs. 29-40)

D

Easy Masterpiece

Using colored cocoa butter is an easy way to add color and dimension to your chocolate confections. Spray, paint or splatter your way to a masterpiece!

• *Chocobutter, Mercury's gold* (pg. 86)

• *Chocobutter, Copper Moon* (pg. 86)

E

Guided Truffles

Brush on "Vivid Collection" Brilliant Powders for a gilded effect. Mix any powder with a bit of alcohol for a more intense metallic sheen.

• *PurColour Brilliant Powders* (pg. 82)

F

Flawless Fondant

Americolor® Soft Gel Paste™ is perfect for coloring fondant and gum paste decorations.

• *Americolor® Soft Gel Paste™* (pg. 84)

• *Fondant* (pg. 135)

PurColour™

Naturally Perfect.

Get in Touch with Your Inner Artist!

Use a chocolate mold as your canvas or free hand a design or unique pattern over any chocolate creation for a one-of-a-kind, edible work of art!

Try These Methods:

- Brush directly onto chocolate or onto a chocolate mold.
- Airbrush a chocolate mold with multiple colors for depth or to create a gradient effect.
- Drip into a chocolate mold for a fun abstract pattern that is sure to produce unique effects each time.
- Drizzle Artisan Cocoa Butters over your chocolate creations for a free flowing design that will surely add excitement to each bite!



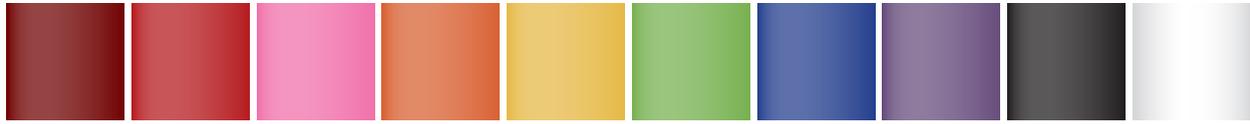
PurColour™ Artisan Cocoa Butters

Artisan, all natural cocoa butter is the perfect solution for your confectionery needs. It is simple to use. Just warm in a bath (80°F) and shake well. Artisan cocoa butters can be applied with a traditional paintbrush or an airbrush.

Actual colors may vary slightly.



6/7 oz bottles



A

B

C

D

E

F

G

H

I

J

PRODUCT		DIETARY TAGS		PRODUCT		DIETARY TAGS	
	A Scarlet PC 8789				F Green PC 8765		
	B Red PC 8772				G Electric Blue PC 8835		
	C Pink PC 8828				H Indigo PC 8796		
	D Orange PC 8819				I Black PC 8826		
	E Yellow PC 8802				J White PC 8758		

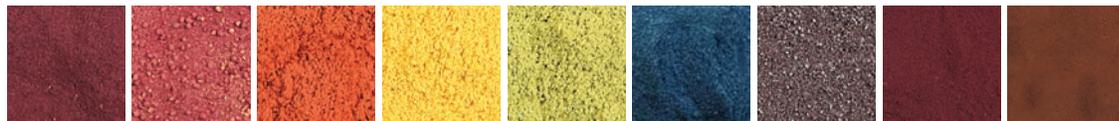
PurColour™ Dry Colorant

A beautiful, all-natural solution to custom color your creations. They can be used in fondant, whipped cream and frosting. They contain no artificial ingredients and do not need to be refrigerated.

Not recommended for baking applications—product will brown. Actual colors may vary slightly.



6/4 oz pouches



A

B

C

D

E

F

G

H

I

PRODUCT		DIETARY TAGS		PRODUCT		DIETARY TAGS	
	A Scarlet PC 8697				F Electric Blue PC 8735		
	B Red PC 8680				G Indigo PC 8703		
	C Orange PC 8673				H Purple PC 8734		
	D Yellow PC 8710				I Brown PC 8741		
	E Green PC 3739						

Please allow a two week lead time for orders stocked in Chicago.

KEY: Natural Kosher Freeze-stable Stocked in Chicago



PurColour™
Naturally Perfect.

Create Something That is Out of This World!

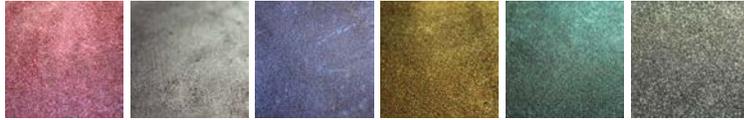
Drizzle or brush Artisan Cocoa Butters in the colors of your choice inside a chocolate mold before filling. Dust on any of our brilliant powders as a finishing touch to add a whimsical sheen!

PurColour™ Brilliant Powders

Beautiful, unique range of food grade composite pigments developed to give your products the eye-catching look they deserve. Brilliant Powders provide a soft metallic or iridescent effect to your confections.

Demonstrated on dark chocolate using a dry application technique. Actual colors may vary slightly.


6/0.5 oz jars



A B C D E F

PRODUCT	DESCRIPTION	DIETARY TAGS	PRODUCT	DESCRIPTION	DIETARY TAGS
 A Azalea PC 8864	Shimmering pink and purple finish	 	 D Gold PC 8833	Glittering gold dust finish	 
 B Platinum PC 8871	Classic silver finish	 	 E Sea Green PC 8840	Iridescent green finish	 
 C Mystic Blue PC 8857	Whimsical indigo finish	 	 F Silver Glitter PC 8895	Glittering silver dust finish	 

PurColour™ "Vivid Collection" Brilliant Powders

Beautiful, unique range of food grade composite pigments developed to give your products the eye-catching look they deserve. Brilliant Powders provide a dramatic metallic effect to your confections.

Demonstrated on dark chocolate using a dry application technique. Actual colors may vary slightly.


6/0.5 oz jars



A B C D E F G

PRODUCT	DESCRIPTION	DIETARY TAGS	PRODUCT	DESCRIPTION	DIETARY TAGS
 A Ruby PC 8865	Metallic deep pink finish	 	 E Fire Gold PC 8830	Antiqued gold finish	 
 B Bronze PC 8866	Warm gold finish	 	 F Copper PC 8867	Warm copper or orange finish	 
 C Satin Gold PC 8869	Soft gold finish	 	 G Molten Gold PC 8889	Intense yellow gold finish	 
 D Fire Red PC 8868	Classic red finish	 			

Please allow a two week lead time for orders stocked in Chicago.

KEY:  Natural  Kosher  Stocked in Chicago

Americolor® Oil Candy Colors

Americolor® Oil Candy Colors have been formulated to achieve the highest quality in color, even on products with very high fat and oil substances like dark chocolate, white chocolate, compound chocolate, candy melts and high-ratio butter cream icing.

Actual colors may vary slightly.

 16 oz
bottle

 Yellow 240713 	 Orange 241313 	 Black 242113 	 Navy Blue 241213 
 Green 241113 	 Pink 241413 	 Violet 242213 	 Red 242013 

Americolor® AmeriMist™

AmeriMist™ is a super-strength, highly concentrated spray-on air brush food color that is extremely effective—even on hard to color non-dairy whipped toppings and icings. AmeriMist™ air brush colors prevent the need to overspray, eliminating water spots and preventing icing from breaking down.

Actual colors may vary slightly.

 9 oz
bottle

 Super Black 240601 	 Leaf Green 240611 	 Regal Purple 240630 	 Electric Purple 240665 
 Royal Blue 240602 	 Orange 240613 	 Soft Pink 240632 	 Gold Sheen 240670 
 Sky Blue 240603 	 Deep Pink 240614 	 Navy Blue 240634 	 Silver Sheen 240671 
 Chocolate Brown 240604 	 Dusty Rose 240615 	 Electric Blue 240660 	 Pearl Sheen 240672 
 Copper 240605 	 Mauve 240616 	 Electric Yellow 240661 	 Pink Sheen 240679 
 Egg Yellow 240606 	 Super Red 240620 	 Electric Green 240662 	 Lavender Sheen 240681 
 Lemon Yellow 240607 	 Violet 240622 	 Electric Orange 240663 	
 Teal 240610 	 Bright White 240626 	 Electric Pink 240664 	

Americolor® Soft Gel Paste™

Soft Gel Paste™ represents a completely new approach to food color formulation, delivering superior results over conventional food colors, especially when coloring icings and whipped toppings. Soft Gel Paste™ will color: bread dough, cookie dough, cake batter, whipped toppings and icings, buttercream icing, royal icing, rolled fondant, gum paste, marzipan, compound coating and white chocolate (with the addition of Flo-Coat).

Actual colors may vary slightly.

 13.5 oz
bottle



Super Black
240401
Ⓚ



Leaf Green
240411
Ⓚ



Violet
240422
Ⓚ



Navy Blue
240434
Ⓚ



Royal Blue
240402
Ⓚ



Mint Green
240412
Ⓚ



Tulip Red
240423
Ⓚ



Gold
240435
Ⓚ



Sky Blue
240403
Ⓚ



Orange
240413
Ⓚ



Bright White
240426
Ⓚ



Red Coral
240443
Ⓚ



Chocolate Brown
240404
Ⓚ



Deep Pink
240414
Ⓚ



Fuchsia
240427
Ⓚ



Electric Blue
240460
Ⓚ



Copper
240405
Ⓚ



Dusty Rose
240415
Ⓚ



Turquoise
240428
Ⓚ



Electric Yellow
240461
Ⓚ



Egg Yellow
240406
Ⓚ



Mauve
240416
Ⓚ



Avocado
240429
Ⓚ



Electric Green
240462
Ⓚ



Lemon Yellow
240407
Ⓚ



Peach
240417
Ⓚ



Regal Purple
240430
Ⓚ



Electric Orange
240463
Ⓚ



Ivory
240408
Ⓚ



Burgundy
240418
Ⓚ



Warm Brown
240431
Ⓚ



Electric Pink
240464
Ⓚ



Forest Green
240409
Ⓚ



Red Red
240419
Ⓚ



Soft Pink
240432
Ⓚ



Electric Purple
240465
Ⓚ



Teal
240410
Ⓚ



Super Red
240420
Ⓚ



Maroon
240433
Ⓚ

Suggested Use:

Americolor® Soft Gel Paste™ is perfect for coloring fondant or gum paste decorations!





New Look...
Same Superior Color

Serious Color for the Serious Decorator

Our premium line of Soft Gel Pastes™ are recognized worldwide for its intense and vibrant color, making any project phenomenal!



CHOCO
TRANSFERS | BUTTER | DÉCOR
BY GLARUS GOURMET

Cosmic Truffles

A spray and a few splatters of our silver pearl ChocoButter with a base of any of our Cosmic Collection ChocoButters is the perfect combination for these chocolate space gems!



Glarus Gourmet, Inc. **ChocoButter**

Using colored cocoa butter is one of the easiest ways to add a splash of color to your chocolates. It can be sprayed, painted on, splattered, mixed, etc. to add brilliant color and shine to any piece. Our ChocoButter is pre-tempered and only requires small increments of time in the microwave, or warm water bath, to become the perfect temperature to create a masterpiece.

Actual colors may vary slightly.



"Classic" Collection



"Cosmic" Collection



"Pearlescent" Collection



"Opaque" Collection



KEY: K Kosher

Nut Products & Fillings

Nut Pastes and Marzipan, Nut Flours,
Pralines, Fillings and Royaltine





A



B



C



D



E



F

Go Nuts!

A

Rich & Chewy

Luscious chocolate flecked with pecan pieces over a rich chewy layer of Hazelnut Praline nougat. Flank with shortbread pieces for a buttery crunch.

- *Hazelnut Praline Grand Confiseur* (pg. 91)
- *DGF Chocolate Couvertures* (pg. 40)

B

Crispy, Crunchy & Chocolatey

Need an irresistible crunch for your signature pastry? Spread Praline Royale between your layers for some chocolatey, crispy goodness.

- *Praline Royalties* (pg. 91)

C

Light & Crispy

Fold Pistachio Paste into whipped cream as eclair filling for a light and crispy treat.

- *Pistachio Bronte Paste* (pg. 90)
- *Eclair Shells* (pg. 9)

D

Layers of Flavor

Add a layer of Pistachio Paste to a pavé for depth and complexity in flavor.

- *DGF Pure Pistachio Paste* (pg. 90)
- *DGF Cocoa Glaçage* (pg. 109)

E

Macaron Madness

Almond Powder from DGF is ground extra fine and was made specifically with French Macarons in mind.

- *White Almond Flour* (pg. 9)

F

Caramel Apple Buchée Cake

Layers of caramel, spiced apple sponge sheets and a light hazelnut praline whipped mousse topped with caramel glazed mini buchées.

- *Hazelnut Praline Grand Confiseur* (pg. 91)
- *Mini Bouchée* (pg. 9)
- *Caramel Cream from Isigny* (pg. 70)

Pastes & Marzipan



ifi **Decor Almond Paste**
DGF 5821

White, 23%

PACKAGING: 1/13.2 lb pails

Fineness, flexibility and elasticity. DGF Service line of almond pastes are produced while warm, with careful selection of the best almonds offering an authentic taste to your creations. Decor 23% was specifically designed for decorations, models and icings for entremets.



ifi **Confiseur Almond Paste**
DGF 5826

White, 33%

PACKAGING: 1/13.2 lb pails

Quality, flexibility and tradition. Confiseur 33% is ideal for decorative work. You can also integrate it into your cookies, entremets and confections.



ifi **Superior Almond Paste**
DGF 5832

White, 50%

PACKAGING: 1/13.2 lb pails

Superior 50% joins stability and character. It will amaze even the most demanding lovers of cookies, petit fours and confections.



Almond Paste
800100

65%

PACKAGING: 6/7 lb can

The American Almond Brand contains 65% select grade almonds.



Grand Marque Almond Paste
ALM60

66%

PACKAGING: 4/10 lb pail

66% California almonds ground with sugar in the Swiss tradition. Perfect for baking, French macaroons, Danish pastry filling, lining tart bases, almond cream, almond cakes, confectionery, etc.



**Grand Marque Almond Paste
No Preservatives**
ALM60S

66%

PACKAGING: 4/10.5 lb pail

66% California almonds ground with sugar in the Swiss tradition. Refrigerate after opening. Use for baking, French macaroons, Danish pastry filling, lining tart bases, almond cream, almond cakes, confectionery, etc.



Macaroon Paste
MACPASTE

PACKAGING: 6/7 lb can

An economical version of traditional almond paste with the addition of ground apricot kernels. 100% natural. Refrigerate after opening. Use for baking, French macaroons, Danish pastry filling, lining tart bases, almond cream, almond cakes, confectionery, etc.



Grand Marque Almond Marzipan
ALM25

33%

PACKAGING: 4/10 lb pail

33% California almonds ground with sugar in the Swiss tradition. Use for covering cakes, princess cakes, wedding cakes, modeling figurines, etc.



**Grand Marque Almond Marzipan
No Preservatives**
ALM25S

33%

PACKAGING: 4/10.5 lb pail

33% California almonds ground with sugar in the Swiss tradition. Refrigerate after opening. Use for covering cakes, princess cakes, wedding cakes, modeling figurines, etc. ideal for chocolate fillings, ganache creams, tartufo, filling creams and ice creams.



Please allow a two week lead time for orders stocked in Chicago.

Pastes



Chestnut Paste

DGF 5812

PACKAGING: 12/2.2 lb cans

A selection of the best nuts combined with a precise degree of roasting to bring out all of their aromas. Provides a nutty aroma to your confections, chocolates, creams, cookies and frozen creams.

TIP: Mix to homogenize before using.



Chestnut Cream

DGF 5815

PACKAGING: 12/2.2 lb cans

The best selection of nuts are roasted to achieve a full-bodied flavor. Chestnut cream remains indispensable for flavoring custards, Bavarian creams and ice cream.

TIP: Mix to homogenize before using.



Stabilized Hazelnut Paste

801174

PACKAGING: 1/11 lb pail

This hazelnut paste features an intense, pleasant taste, color and smell which is obtained from finely grinding toasted hazelnuts. It is great for flavoring butter creams, custards, whipped creams, fillings, tartufi and much more!



Pure Pistachio Paste

DGF 5803

PACKAGING: 6/2.2 lb pails

Select nuts combined with a precise degree of roasting to bring out all of their aromas. An indispensable ingredient for your ice cream preparations, desserts and chocolate specialities. No added flavor or sugar.

TIP: Mix to homogenize before using.



Pistachio Bronte Paste

AN201063

PACKAGING: 2/6.6 lb can

Milk based gelato/ice cream flavor. Made with the finest quality pistachios from the Bronte region in Sicily. Use as a flavor in ANY cold process application: gelato, ice cream, whipped cream, butter cream and mousses.



Nut Flours

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
 White Almond Powder DGF 5018	Special Macaron—Extra Fine DGF's Blanched Almond Meal is ground extra fine for the creation of macarons. Consistency: dry and free flowing, without lumps.	1/11 lb box	
Almond Flour Extra Fine ALMFLOUR	Blanched California almonds processed in the Swiss manner. Ultra finely ground to create a delicate and delicious almond flour. Best for French macarons, sponge cakes, Joconde, flourless cakes, almond creams and many more uses.	1/25 lb box	

Pralines



ifi **Hazelnut Praline Grand Confiseur**
DGF 2230

PACKAGING: 1/13.2 lb pail

50% Hazelnuts. Delicious flavors of roasted nuts, delicately ground for a character-filled product. The praline filling will add refined flavor to all of your desserts, chocolates, confections and frozen creams.

TIP: Mix the praline filling thoroughly so that it returns to its smooth appearance and delivers all of its flavors.



Praline Noisette
801166

PACKAGING: 1/11 lb pail

Refined cream with a delicate taste composed exclusively of caramelized sugar and toasted hazelnuts. Praline Noisette is ideal for chocolate fillings, ganache creams, tartufo, filling creams and ice creams.



Pure Hazelnut Praline Paste
PRAPASTE

PACKAGING: 1/11 lb pail

Traditional sweet hazelnut praline paste. Made with roasted, ground and caramelized hazelnuts mixed with sugar. A fine paste for fillings.



Praline Royaltine
DGF 2455

PACKAGING: 1/6.6 lb pail

Milk chocolate, almond, hazelnut and crushed biscuits come together to create this irresistibly crunchy paste. Perfect for chocolate and pastries. Microwave product to increase fluidity.



Pistachio Praline Royaltine
DGF 2454

PACKAGING: 1/6.6 lb pail

White chocolate, pistachio, almond, hazelnut and crushed biscuits come together to create this irresistibly crunchy paste. Perfect for chocolate and pastries. Microwave product to increase fluidity.

Please allow a two week lead time for orders stocked in Chicago.



Suggested Use:

Create a gourmet chocolate bar filled with nougat made from Hazelnut Praline Grand Confiseur, puffed rice, chopped nuts and lemon zest. Top with a melt-in-your-mouth milk chocolate ganache.

Flavors

Flavor Pastes and Syrups



**A****B****C****D****E****F**

Give it Flavor!

A

Butter Make the Event

Flavor up the buttercream or icing on your cupcakes with Marc De Champagne or Viennese Almond Flavor Paste for a one-of-a-kind dessert at your next wedding or event.

- *Marc de Champagne Flavor Paste* (pg. 97)
- *Viennese Almond Flavor Paste* (pg. 96)

B

Swirl Me In

Cream Cheese Swirl chocolate Brownies are a lavish treat you can make even more luxurious with raspberry, coconut or caramel flavor pastes.

- *Raspberry Fruit Paste* (pg. 95)
- *Smooth Coconut Flavor Paste* (pg. 96)
- *Caramel Flavor Paste* (pg. 96)

C

Mad About Meringue

Impress with a memorable meringue. Use one or more of our 40+ Dreiboppel Flavor Pastes and create anything from espresso to raspberry prosecco to lemon pistachio meringues.

- *Dreiboppel Flavor Pastes* (pgs. 95-98)

D

These are the Goods

Try Orange Fruit Paste flavored icing on caramel flavored rolls, Raspberry Fruit Paste flavored icing on coffee cake or Hazelnut Flavor Paste Icing on pain au chocolat—instant upgrade!

- *Dreiboppel Fruit Pastes* (pg. 95)
- *Dreiboppel Nut Flavor Pastes* (pg. 96)

E

Batter Up!

Want to surprise your guests? Flavor the batter of a chocolate cake or lava cake with espresso, mocha or Jamaican rum flavor pastes to create something dark and devilish.

- *Coffee Flavor Pastes* (pg. 98)
- *Liquor Flavor Pastes* (pg. 97)

F

Minty Mallows

Classic hot cocoa with pizzazz! Add Peppermint Syrup for a minty marshmallow.

- *Peppermint Syrup* (pg. 98)

Dreidoppel Flavor Pastes | Fruit



6/2.2 lb jars

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
Amarena DRE 29104 8	100% Dolce Vita! The mild and fruity Italian experience with 21% Amarena cherries.	5% (50 g:1000 g)	
Apple DRE 22304 9	Full of freshness, full taste with 50% apple pulp.	3% (30 g:1000 g)	
Apricot DRE 20604 2	Summer symphony with 11% apricot pieces and 10% concentrated apricot juice.	5% (50 g:1000 g)	
Banana DRE 20281 5	Sweet and fruity with 50% banana pulp.	3% (30 g:1000 g)	
Blackberry DRE 27304 4	Beautiful blackberry taste that is sour and fruity.	5% (50 g:1000 g)	
Black Currant DRE 22704 7	Natural flavor with 8% black currants.	3% (30g:1000g)	
Blueberry DRE 21304 0	Like wild blueberries freshly picked from the forest. Natural flavor with blueberry pieces.	3 - 5% (30 - 50 g:1000 g)	
Cherry DRE 20504 5	Sweet cherry paste with a fruity, juicy taste.	3 - 5% (30 - 50 g:1000 g)	
Cranberry DRE 29804 7	Tart taste and a beautiful color, this paste contains 30% cranberry juice concentrate.	5% (50 g:1000 g)	
Elderberry DRE 28204 6	Typical fruity elderberry juice taste with a slight flowery touch.	5% (50 g:1000 g)	
Fig DRE 49704 4	A fruity temptation that contains 20% fig purée and 15% fresh Turkish figs!	5% (50 g:1000 g)	
Lemon DRE 20304 1	Natural lemon flavor with the taste of fresh lemon juice.	3 - 5% (30-50 g:1000 g)	
Lime DRE 25183 7	Fizzy paste, refreshing and fruity.	3-5% (30-50g:1000g)	
Mandarin DRE 21004 9	Natural and juicy flavor of Mandarin orange with smooth zest notes.	3-5% (30-50g:1000g)	
Mango DRE 29304 2	Natural flavor of exotic-ripened mangoes with 25% mango pulp.	3 - 5% (30 - 50 g:1000 g)	
Mirabelle Plum DRE 45704 8	Sweet, full-flavored yellow plums grown exclusively in the Lorraine region of France.	5% (50 g:1000 g)	
Orange DRE 20183 2	Sun-ripened, juicy, aromatic orange paste with 11% orange juice concentrate.	3 - 5% (30 - 50 g:1000 g)	
Passion Fruit DRE 26904 7	Exotic, fruity and ripe notes to make your mouth water.	3 - 5% (30 - 50 g:1000 g)	
Peach DRE 22104 5	16% peach pieces guarantee a true fruit experience.	5% (50 g:1000 g)	
Pear DRE 21104 6	Juicy, ripe pear preparations with Williams-Christ pear brandy (10%) and 30% pear pulp.	3-5% (30-50g:1000g)	
Pineapple DRE 20904 3	12% pineapple pieces combined with fruity, ripe notes.	3 - 5% (30 - 50 g:1000 g)	
Pomegranate DRE 49904 8	Fresh and fruity with typical tart-sour taste. 20% pomegranate juice concentrate and a deep, rich color.	3 - 5% (30 - 50 g:1000 g)	
Raspberry DRE 20804 6	Red fruit paste with 15% raspberry pulp for irresistible pastry ideas.	3 - 5% (30 - 50 g:1000 g)	
Strawberry DRE 20704 9	Beautiful and fragrant paste made with 20% strawberry pieces and natural strawberry juice concentrate.	3 - 5% (30 - 50 g:1000 g)	

Please allow a two week lead time for orders stocked in Chicago



Dreidoppel Flavor Pastes

With over 40 flavors to choose from, Dreidoppel flavor pastes set your creations apart. Dreidoppel flavor pastes have reliable color, intense flavor and are always “in season”. They have a long shelf life with no artificial preservatives, consistent quality and reduce labor and expense. Perfect for whipped dairy cream, nondairy whipped cream, dough, fillings, buttercream, mousse, yogurt, cream cheese, chocolate, chocolate praline fillings, fondant, ice cream and more!



D'ÉCLAIR
YOUR LOVE FOR
FLAVOR

Dreidoppel Flavor Pastes | Flavor & Nut



6/2.2 lb jars

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
Caramel DRE 21604 1	Dark, vivid paste with 35% burnt sugar.	3% (30 g:1000 g)	
Smooth Coconut DRE 19904 7	An aromatic coconut flavor paste with a smooth texture.	5 - 7% (50 - 70g:1000 g)	
Creme de Menthe DRE 22904 1	Fresh peppermint taste!	6% (60 g:1000 g)	
Ginger DRE 45504 4	Spicy and exotic flavor made with 14% real ginger pulp from Madagascar.	5 - 10% (50 - 100 g:1000 g)	
Pistachio DRE 22404 6	Natural flavor and green color with 5% pistachio nut pulp.	6% (60 g:1000 g)	
Tiramisu DRE 24004 6	For the dessert lover! Authentic flavor of the world famous Italian dessert with 6% coffee extract and 3% brandy.	4 - 5% (40 - 50 g:1000 g)	
Truffle Praline DRE 21204 3	Not only for truffle-ganache, includes hazelnut, rum and cocoa notes.	5% (50 g:1000 g)	
Viennese Almond DRE 24204 0	Famous taste of roasted almonds! An exquisite flavor and 10% almond pulp.	5% (50 g:1000 g)	
Vanilla Bourbon DRE 21804 5	A popular classic taste for pastries!	3% (30 g:1000 g)	
Vanilla Moroni DRE 22004 8	Natural vanilla flavor with extra amounts of pods.	0.7% (7 g:1000 g)	
Walnut DRE 42504 7	Taste of roasted walnuts with 10% walnut pulp.	2% (20 g:1000 g)	

Dreidoppel Flavor Pastes | Flavor & Nut Pastes



1/6.6 lb pail

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
Creme de Cacao DRE 20406 2	Cocoa preparation with the distinguished taste of dark chocolate.	3% (30 g:1000 g)	
Hazelnut DRE 22206 6	Smooth hazelnut paste with 88% hazelnut pulp.	4% (40 g:1000 g)	

Barry Callebaut Flavor Paste | Chocolate

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Cacao Barry Krem D'arome Cacao 200603	An intensely flavored unsweetened chocolate flavoring paste. A quick and easy method of creating or enforcing a chocolate recipe. Uses: butter creams, pastry creams, baking, fillings and many other uses.	4/11 lb pail	

Dreidoppel Flavor Pastes | Liquor



6/2.2 lb jars

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
Amaretto DRE 26204 8	From Italy with love. 22% sweet almond liqueur.	5% (50 g:1000 g)	
Calvados DRE 42704 1	Bonjour France! 25% of the famous French apple brandy.	5% (50 g:1000 g)	
Black Forest Cherry Brandy DRE 21704 8	The popular German taste as a paste with 55% original black forest liquor (Kirschwasser).	3% (30 g:1000 g)	
Creme Napoleon DRE 20004 0	57% French cognac.	2% (20 g:1000 g)	
Irish Cream DRE 26504 9	Typical combination of whisky and cream, with 15% original Irish Cream liquor.	0.5% (5 g:1000 g)	
Prosecco DRE 23004 7	A tingly swing of Italy! Contains 20% high-quality Italian Prosecco.	5% (50 g:1000 g)	
Jamaica Rum DRE 21904 2	Unbeatable Jamaica taste with 20% original Jamaican Rum.	5% (50 g:1000 g)	
Marc de Champagne DRE 29204 5	Cheers! 30% Marc de Champagne distillate from France.	4 - 6% (40 - 60 g:1000 g)	

Please allow a two week lead time for orders stocked in Chicago

Dreidoppel Flavor Pastes | Coffee



6/2.2 lb jars

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
MoCafe DRE 25504 0	The real coffee experience for your creams. 17% coffee extract powder, water-based.	1% (10 g:1000 g)	
Mocha DRE 23904 0	Strong and dark. Arabica coffee flavor with 39% roasted coffee powder, oil-based.	1% (10 g:1000 g)	
Cappuccino DRE 25204 9	Natural flavor of Italian cappuccino with 22% coffee extract powder.	3% (30 g:1000 g)	
Late Macchiato DRE 28104 9	Gorgeous paste and outstanding flavor with the character of Italian cream-coffee.	5% (50 g:1000 g)	
Espresso DRE 26704 3	Heads up coffee lovers! Espresso paste for the real coffee experience.	5% (50 g:1000 g)	

Monin Flavoring Syrups



Sugar Free Vanilla Syrup MSFVAN

PACKAGING: 12/750 ml bottles

There's no substitute for the smooth, rich warmth of vanilla. When you add this syrup to your beverage, you'll taste the premium extract of vanilla beans from Madagascar without any of the sugar or calories.



Vanilla Syrup MONVAN

PACKAGING: 12/750 ml bottles

Mild, sweet aroma and taste of all-natural Vanilla bean. Excellent and well-known accent to coffee beverages and is perfect for a wide variety of applications—from cocktails to cream sodas to culinary.



Hazelnut Syrup MONHAZ

PACKAGING: 12/750 ml bottles

The perfect pairing for coffees and chocolates, the nutty taste of caramelized hazelnut is a culinary and beverage mainstay. Distinct nutty smooth scents and authentic, pure hazelnut flavor.



Special Order:

Looking for more syrup flavors? Call your Marque Foods representative for our "special order" lineup!

Baking Flavors

Semi-Liquid Flavors, Pastes, Citrus Zests,
Vanilla and Extracts





Spice Things Up

A

Spicy Baby Bundts

Spice cakes are a classic around the holidays. Why not add a little chocolate just for fun!

- Powdered Baking Flavors (pg. 101)
- Cocoa Powders (pg. 46)

B

Sweet Citrus!

Beautiful loaves with sweet citrus goodness baked in. Granulated and frozen zests are the way to go!

- Oraperl (pg. 102)
- Candied Lemon Peel Cubes (pg. 116)

C

Coffee and Cacao

This chocolate bar is a coffee lover's dream.

- Coffee Extract Trablit (pg. 104)
- Luker Cacao (pgs. 31-32)
- PurColour Brilliant Powders (pg. 82)

D

Crème de la Crème

Tired of slicing and scraping your vanilla beans to get the visual appeal of seeds into your crème brûlée? We've got you covered with our Vanilla Bean Pastes.

- Pure Vanilla Paste (pg. 103)

E

Madeleinely in Love

Light, spongy madeleines wouldn't be complete without that touch of vanilla and hint of lemon.

- Dreidoppel Vanilla Europa (pg. 101)
- Citroperl (pg. 102)

F

Classic Spice Combos

Prepared spice mixes? What a time-saver! Use to make traditional gingerbread, spiced dough or classic spiced cookies.

- Powdered Baking Flavors (pg. 101)

Dreidoppel Semi-liquid Baking Flavors



6/2.2 lb. bottles

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
Bitter Almond DRE 70404 3	Gives cakes and pastries a delicious taste of almonds.	0.3% (3 g:1000 g)	
Cinnamon DRE 78704 6	Contains natural cinnamon powder. For cakes, pastries, ice cream and fillings.	0.3% (3 g:1000 g)	
Rum Europa DRE 71104 1	Classic rum flavor with sweet, alcoholic and fruity notes.	0.3% (3 g:1000 g)	
Vanilla Europa DRE 71904 7	A harmoniously rounded-off composition with sweet, creamy and fruity notes.	0.3% (3 g:1000 g)	
Butter DRE 70504 0	Fine butter flavor with a fresh, creamy butter note and a sweet caramel round off.	0.3% (3 g:1000 g)	
Orange DRE 70004 5	Orange flavor with typical zest taste.	0.3% (3 g:1000 g)	
Tonka Bean DRE 72404 1	Great for rounding off sponge mixtures and biscuits, as well as for ice cream and soufflé.	0.3% (3 g:1000 g)	

Dreidoppel Baking Paste



1/11.0 lb. pail

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
Coconut DRE 22808 2	Fresh coconut taste with coconut flakes.	0.9% (9 g:1000g)	

Dreidoppel Powdered Baking Flavors



1/3.3 lb. pail

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
Spekulatius DRE 17825 7	Made with mace, cinnamon, bitter almond, cloves and piment. Perfectly suitable for the traditional spicy Christmas cookie.	0.3% (3 g:1000 g)	
Christollen DRE 17925 4	For heavily spiced yeast dough with cinnamon, marcsis, cardamom, coriander oil and vanilla extract. Spice mixtures make flavored spicing simple. It is no longer necessary to weigh single spices, thus saving time.	4.0% (40 g:1000 g)	
Lebkuchen DRE 55025 1	Mixture of coriander, cinnamon, cloves and anise. To flavor typical German Gingerbread.	2.0% (30 g:1000 g)	

Please allow a two week lead time for orders stocked in Chicago

Dreidoppel Granulated Baking Flavors

Granulated products are specially suitable to flavor all kinds of doughs. Due to the special granulating technology, the flavors are protected. During the production and baking process, the heat allows the development of the full strength of the flavor.


6/1.1 lb. jars

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
Oraperl DRE 17393 1	Contains orange zest particles.	0.1 - 0.2% (1 - 2 g:1000 g)	  
Citroperl DRE 17493 8	Contains lemon zest particles.	0.1 - 0.2% (1 - 2 g:1000 g)	  

Frozen Citrus Zest

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Lemon Flavored Zest LZEST1	Flavored sugar infused dried lemon peel is made from fresh lemons that has been quality graded. Great for all your baking needs!	1/45 lb tub	

 à la
Dreidoppel

Bursting with Natural Citrus Flavor

A world-class product! Our granulated zests, Citroperl and Oraperl, add a burst of citrus flavor to any kind of dough.



Vanilla



Fresh Ground Vanilla 60030

Planifolia-Madagascar

PACKAGING: 4/0.5 lb jar

Grade A, Gourmet

Elevate the flavor of all your cakes and cookies with a sprinkle of this versatile ingredient.



ifi Pure Vanilla Paste 60020

Planifolia-Madagascar

PACKAGING: 4/1 lb jar

Triple Fold (3x)

Ideal for recipes such as crème brûlée and ice cream, where you want to add the visual appeal of vanilla flecks.



Pure Vanilla Paste MASPASTE

PACKAGING: 6/1 qt bottles

Made with a proprietary blend of select vanilla beans and vanilla pod seeds. Great for adding the distinctive look of vanilla seeds without slicing and scraping out the beans. The paste's thick consistency allows you to use it to add vanilla flavor to batters or sauces without thinning them out.



The Vanilla Shortage

The Problem:

The demand, coupled with the smaller-than-average vanilla crop last year in Madagascar, which is where more than 85% of vanilla beans are cultivated, resulted in a recent shortage of quality vanilla.

The Solution:

With their intense flavor and low dosage, Dreidoppel's vanilla flavor pastes and baking flavors could be the perfect solution for you!

- *Vanilla Bourbon & Vanilla Moroni Flavor Pastes (p. 96)*
- *Vanilla Europa Semi-liquid Baking Flavor (p. 101)*



Vanilla



Bourbon Vanilla Paste VANPASTE

PACKAGING: 12/1 qt bottles

This bourbon premium vanilla bean paste with specks is convenient to use and infuses baked goods and ice cream with flavorful flecks of vanilla bean seeds.



Vanilla Beans VBEAN

PACKAGING: 4 oz bag

Extracted from plump, flavorful, finely cured beans, this vanilla produces a fruity taste with floral notes of cherry that linger on your palate during a long, lush finish.



if Fresh Vanilla Beans 60010

Planifolia-Madagascar

PACKAGING: 1/1 lb bag

Grade A, Gourmet

Subtle butter notes and hints of smooth creaminess.



Extracts

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
if Pure Vanilla Extract 60000	Planifolia from Madagascar, Single Fold (1x) Sweet, creamy, mellow flavor with velvety after-tones, perfect for cooking and baking both sweet and savory dishes. An exceptional "all-purpose" vanilla.	4/1 qt	
Pure Vanilla Extract 60001	Planifolia from Madagascar, Single Fold (1x) Sweet, creamy, mellow flavor with velvety after-tones, perfect for cooking and baking both sweet and savory dishes. An exceptional "all-purpose" vanilla.	4/1 gal	
Pure Vanilla Extract MASSEYS	This pure Vanilla Extract uses a proprietary blend of select vanilla beans and is made using a strict quality of standards and an exclusive cold extraction process. Use in a wide range of foods, from classic sweet treats (cookies, pastries, ice cream and more) to savory foods (soups, sauces, vegetables, meats and more).	4/1 gal	
Bourbon Vanilla Extract VANGAL	This Bourbon vanilla extract is cold percolated in small batches in the USA with absolutely no artificial sweeteners, colors or flavors. Made with purified water, grain alcohol and vanilla bean extractives.	4/1 gal	
if Pure Almond Extract 60006	Single Fold (1x) Pure Almond Extract is made with pure oil from bitter almond to deliver optimal flavor and quality. It pairs perfectly with vanilla, chocolate, maple and butterscotch.	4/1 qt	
if Pure Almond Extract 60007	Single Fold (1x) Pure Almond Extract is made with pure oil from bitter almond to deliver optimal flavor and quality. It pairs perfectly with vanilla, chocolate, maple and butterscotch.	4/1 gal	
Pure Almond Extract ALMGAL	All flavor ingredients are approved for use in a regulation of the FDA or are listed as being generally recognized as safe on the Flavor and Extract Manufacturers Association list.	4/1 gal	
if Coffee Extract Trablit TRABLIT	The original Trablit—made from real coffee. Trablit can be used to flavor a wide variety of desserts and savory items. Does not contain alcohol so can be used for baking • Intense coffee flavor • Easy to use • Flavor mousse, pastry cream, whipping cream, ice cream, gelato and crème brûlée.	12/1 liter	
Rum Flavor Extract 600311	Taste Jamaica in this delicate flavor made from premium oak-aged rum, perfect for savory glazes, ice cream, baked goods and festive beverages.	4/1 gal	

Please allow a two week lead time for orders stocked in Chicago

KEY: Natural Kosher Bake-Stable Stocked in Chicago

Dessert Sauces & Glazes

Dessert Sauces, Spray Glaze, Concentrated and
Semi-Concentrated, Mirror and Glaçage





Glaze It Up!

A

Strawberry Deluxe Cake

Vanilla and strawberry layered cake topped with a Strawberry Gelatop Dessert Sauce.

- *Strawberry Dessert Sauce* (pg. 107)

B

Chocolate Swirl

Drizzle Chocolate Gelatop Dessert sauce into an empty vessel before filling to add the visual appeal of a swirl to a parfait, ice cream sundae or milkshake.

- *Chocolate Dessert Sauce* (pg. 107)

C

Black Gold

A dense cake filled with luscious caramel and topped with a fluffy chocolate mousse covered in a layer of Glacage Express Extra Noir.

- *Glacage Express Extra Noir* (pg. 109)
- *Caramel Cream from Isigny* (pg. 70)
- *Chocolate Mousse Mix* (pg. 128)

D

Orange Chocolate Pavé

Chocolate and orange—a classic flavor pairing. Swipe a layer of glaze over the top layer of a pave for a glistening lacquer finish.

- *Dreidoppel Top Glanz* (pg. 108)
- *Candied Orange Slices* (pg. 116)

E

Shine Bright

Spray or brush glaze over your fruit tarts to make them sparkle like precious gems.

- *Spray and Mirror Glaze* (pg. 108)
- *Concentrated Glaze* (pg. 109)
- *Ready-to-Fill Pastry Shells* (pgs. 3-8)

F

Build-your-own Sundae Bar

Gelatop Dessert Sauces are the perfect addition to gelato, ice cream or frozen yogurt.

- *Gelatop Dessert Sauce* (pg. 107)

Dreidoppel Gelatop Dessert Sauces

Whether you are finishing a fresh summer fruit tart, topping an ice cream sundae or decorating a plate, we offer a variety of glazes and dessert sauces to enhance your sweet creations.



PRODUCT	DESCRIPTION	DIETARY TAGS	COLOR
Amarena Cherry DRE 57504 9	Delicate, dark red topping with 12% amarena cherries for a true Italian taste experience.		
Amaretto DRE 58504 8	The famous almond-brandy in a dessert sauce.		
Blueberry DRE 59304 3	Blueberries and concentrated blueberry juice are a highlight for any ice cream sundae.		
Caramel DRE 59804 8	One of our best sellers! Brown, buttery and creamy.		
Chocolate DRE 59704 1	Our number one dessert sauce.		
Choco-Mint DRE 57604 6	Classic combination and natural flavor.		
Coconut DRE 59004 2	Contains 20% coconut powder for tropical creations.		
Creme Caramel DRE 56204 9	Delicate composition of caramel and cream in one topping.		
Forest Berry DRE 56704 4	Combination of strawberries, raspberries, blackberries and blueberries—just like fresh picked berries.		
Kiwi DRE 58004 3	Green dessert sauce with kiwi seeds.		
Mango DRE 58904 6	18% mango pulp for exotic ice creams.		
Mocha DRE 59604 4	Strong Arabica coffee notes and roasty taste experience in a brown sauce.		
Passion Fruit DRE 57804 0	Exotic and fruity with a ripe passion fruit taste in an orange colored sauce.		
Praline DRE 58204 7	Like liquid nougat for your sundaes.		
Raspberry DRE 59404 0	Vibrant, red dessert sauce with 5% raspberry pulp. Fruity and ripe.		
Strawberry DRE 59504 7	10% strawberry pulp for a fruit blast.		
Vanilla DRE 58704 2	Vivid vanilla! Typical taste of vanilla pudding, with real Bourbon Vanilla.		
Zabaione DRE 58604 5	Egg liqueur and wine powder—just like the original Italian dessert!		

Please allow a two week lead time for orders stocked in Chicago

Mirror Glaze

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
 Mirror Glaze 24977	The Jelfix Mirror Glaze is cut-stable and can easily be mixed with fruit fillings, jams, colors and Dreidoppel flavors. No need to add water. Pour the Jelfix Mirror into a bowl and shake lightly. Do not stir. Apply as a thin layer on pastry or fruit without heating.	1/14.3 lb pail	
Top Glanz DRE 31018 3	Dreidoppel's Top Glanz is a jelly glaze to be processed without heating. Neutral taste, transparent, clear and cold processed directly from the pail. It gives pastries a spectacular shine! Spread on thinly with a spatula. Use straight from the pail or add Dreidoppel flavor paste to taste.	1/11 lb pail	
Mirror Freeze Glaze GMFMIR	Simply open the pail, stir and spread or brush on your beautiful pastries for brilliant shine. Marque Foods Mirror Freeze Glaze never dries, never sets up, but wont run off! May be colored or flavored. This cold processed glaze is much more gentle on your delicate fruits. Uses: mousse cakes, marble mirrors, fruit tarts, fruit garnishes.	1/15.4 lb pail	

Spray Glaze

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Spray Glaze - Apricot J550	Jelfix Spray Glaze Apricot can be used in glaze spray machines. No need to add water. Pour the glaze out of the bag-in-box container and heat to 175 - 185°F (80 - 85°C). Do not boil. Product dries rapidly.	1/28.6 lb bag in box	
Spray Glaze - Neutral J612	Jelfix Spray Glaze Neutral can be used in glaze spay machines. No need to add water. Pour the glaze out of the bag-in-box container and heat to 175 - 185°F (80 - 85°C). Do not boil. Product dries rapidly.	1/28.6 lb bag in box	

Powdered Glaze

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
 Doppelgel A DRE 30325 3	The Doppelgel A by Dreidoppel is a gelling agent in powder form, highly concentrated. For glazing and jellies. Crystal clear and tasteless. Dosage: 20 g: 1000 ml water	1/3.3 lb pail	

Concentrated Glazes

PRODUCT	DESCRIPTION	PACKAGING	DIETRAY TAGS
 Apricot Glaze CRLAPRCT15	Jelfix Concentrated Apricot Glaze can be used in glaze spray machines and is perfect for glazing fruit tarts. Add up to 40% water or fruit juice and stir until smooth. Heat to approximately 165°F (75°C), then brush or spray on pastry. Do not boil. Product dries rapidly.	1/33 lb pail	
 Clear Fix Apricot Glaze DGF 8244	The DGF Royal Clear Fix makes your fruit tarts even more tasty and protects them from oxidation and dehydration. Add up to 100% water or fruit juice.	1/30.8 lb pail	
 Apricot Glaze DGF 8240	The DGF Royal Apricot Glaze contains 9.5% apricot puree and gives a wonderful brilliance to your fruit tarts. It maintains a good consistency, even after freezing. Add up to 30% water or juice.	1/30.8 lb pail	
Starfix Apricot Glaze STARFIX	A concentrated apricot glaze from PatisFrance requiring a 40% dilution. Spray or brush on.	1/35 lb pail	
Gelstar Apricot Glaze GELSTAR	All-purpose glaze from PatisFrance that will provide your pastries with a shiny gloss. It is long lasting and will not break down easily from acidic fruits. It has a wonderful apricot flavor and will not burn if left on the stove. Great for fruit tarts, Danishes, etc. To use: add 10% to 30% water to the glaze. Bring to a boil.	1/35.4 lb pail	
Apricot Glaze GMAGLZ	Marque Foods flagship apricot glaze, dilutes with 60 - 80% water at room temperature. For spray on, simply fill your spray machine with the diluted glaze. For brush on, heat the diluted glaze to a full boil and brush on. May be reheated. Uses: fruit tarts, mirrors, breakfast pastries, suitable for meat glazes.	1/28.6 lb pail	
Apricot Glaze GMANAT	Grand Marque Apricot Glaze dilutes with 60 - 80% water at room temperature. For spray on, simply fill your spray machine with the diluted glaze. For brush on, heat the diluted glaze to a full boil and brush on. May be reheated.	1/28.6 lb pail	
 Neutral Glaze CRLNEUT15	Jelfix Concentrated Glaze can be used in glaze spray machines. Add up to 40% water or fruit juice and stir until smooth. Heat to approximately 165°F (75°C), then brush or spray on pastry. Do not boil. Product dries rapidly.	1/33 lb pail	
Neutral Glaze GMNGLZ	Marque Foods flagship glaze, dilutes with 60 - 80% water at room temperature. For spray on, simply fill your spray machine with the diluted glaze. For brush on, heat the diluted glaze to a full boil and brush on. May be reheated. Uses: fruit tarts, mirrors, breakfast pastries, suitable for meat glazes.	1/28.6 lb pail	
Neutral Gaze GMNNAT	Grand Marque Neutral Glaze dilutes with 60 - 80% water at room temperature. For spray on, simply fill your spray machine with the diluted glaze. For brush on, heat the diluted glaze to a full boil and brush on. May be reheated.	1/28.6 lb pail	

Glaçage

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Glaçage Cocoa DGF 2375	A unique multi-purpose chocolate glaze by DGF Service with a superior taste and an excellent finish. Glaze cakes, plated desserts, pastries, choux and ice cream.	1/33 lb pail	
Glaçage Express Extra Noir DGF 2369	Dark chocolate icing with an intense black color, balanced and delicate flavor and a smooth glossy texture. Ready-to-use and simple to apply to cakes, plated desserts, pastries, cream puffs (choux) and ice cream.	1/6.6 lb pail	
Cacao Barry Brilliance Noir 205613	This chocolate glaze has 35% cocoa, is easy to use and has a deep and shiny finish.	1/4.4 lb pail	

Please allow a two week lead time for orders stocked in Chicago

Suggested Use:

Ready-to-use Glaçage Express Extra Noir is perfect for icing eclairs. Simply dip your choux pastry directly in the Glaçage (heat if necessary).



Fruit

Fruits in Syrup, Apple Compotes, Candied Fruits,
Fruit Fillings, Jams, Frozen and Ambient Fruit Purées



**A****B****C****D****E**

Fresh and Fruity

A

From Italy with Love

Cesarin's Profumi D'Italia in Mandarin of Ciaculli packs a punch of intense mandarin flavor with real fruit pulp. Pairs perfectly with a sweet creamy panna cotta.

• *Profumi D'Italia* (pg. 117)

B

Berry Special Lemonade

Tart and sweet! Combine any purée flavors to create a signature drink or cocktail.

• *Fruit Purées* (pgs. 120-123)

C

Orange Ap'peel'

Candied fruits are incredible versatile but don't overlook how complex something as simple as a chocolate covered orange peel strip can be.

• *Candied Fruits* (pg. 116)

• *Chocolate Couvertures* (pgs. 29-40)

D

Floral Apricot Tart

Ready-to-use Apricot Halves in Light Syrup make this lovely tart a cinch!

• *Apricot Halves* (pg. 113)

E

Amarena Amore

Classic Amarena Cherries atop creamy vanilla gelato. Dive in to the decadence.

• *Amarena Cherries* (pg. 113)

• *Gelato Bases* (pg. 142)

F

Poppin' Fruit Pops

Combine any selection of fruit purées and freeze for a refreshing summertime (or anytime) treat.

• *Fruit Purées* (pgs. 120-123)

Fruits in Syrup



ifi Williams Pear Halves in Syrup

DGF 3127

PACKAGING: 6/6.56 lb cans

Drained wt. 3.2 lbs/unit

Approx. 8 - 12 pcs/can

Hand packed and arranged in a ring.



ifi Whole Baby Pears in Syrup

DGF 3048

PACKAGING: 12/1 lb cans

Drained wt. 0.4625 lbs/unit

Approx. 8 - 12 pcs/can



ifi Apricot Halves in Light Syrup-Les Dores Du Dessert

DGF 3123

PACKAGING: 6/4.625 lb cans

Drained wt. 2.94 lbs/unit

Approx. 96 - 110 pcs/can

Hand packed and arranged in a ring.



Griottes in Kirsch 15%

DGF 1143

PACKAGING: 6/2.39 lb plastic jars

Drained wt. 1 lb 5 oz/unit

For pastry, cakes, tarts and decoration for desserts and ice cream.



ifi Pitted Bigarreaux Cherries

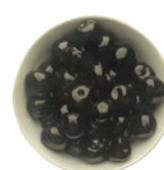
DGF 3200

PACKAGING: 12/2.00 lb cans

Drained wt. 1.38 lbs/unit

Approx. 95 - 115 pcs/can

Pitted bright red cherries in light syrup.



ifi Amarena in Heavy Syrup

DGF 5681

PACKAGING: 6/7.13 lb cans

Drained wt. 3.7 lbs/unit

Ready-to-use for pies, pastries, or plate decoration.



ifi Quetsches Plums in Syrup

DGF 3180

PACKAGING: 12/4.13 lb cans

Drained wt. 2.1 lbs/unit

Egg-shaped with dark purple skin and yellow flesh and are sometimes called prune plums.



ifi Mirabelle Plums in Syrup

DGF 3176

PACKAGING: 12/4.13 lb cans

Drained wt. 2.1 lbs/unit

Approx. 100 - 130 pcs/can

Golden yellow and pitted in light syrup.



Amarena in Heavy Syrup

CES 61240

PACKAGING: 6/7.13 lb cans

Drained wt. 3.7 lbs/unit

Cesarin pre-candied cherries in flavored syrup remain soft when frozen. Perfect for ice cream and confectionery.



Please allow a two week lead time for orders stocked in Chicago.



Discover the Beauty of Natural Fruit Flavors

Glorious, Golden Mirabelle Plums are tender and sweet layered in a tart and caramelized.



Cesarin[®]
dal 1920

Classic Amarena Cherries

Cesarin offers a high-quality, traditional amarena cherries in heavy syrup. Especially delicious in ice cream or gelato, these special cherries remain soft at sub-zero temperatures.

Apple Compotes



Apple Compote with Reinette Du Mans

DGF 3277

PACKAGING: 3/9.35 lb cans
30% minimum of dried apple added



Apple Compote with Pieces

LB 321703

PACKAGING: 3/9.35 lb cans
Apple compote with 24% minimum dried apple added.



Other Fruit Products

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Moroccan Apricot Halves MOROCCN1	High-quality Moroccan apricot halves packed in light syrup from PatisFrance.	3.31 lb can	
Pear William Halves in Syrup PEARW	Italian Williams pear halves picked firm and poached in light syrup from PatisFrance.	5 lb can	
Superpomme Apple Sauce POMME	An ultra-thick, smooth applesauce from PatisFrance. Does not run while baking.	10.1 lb can	
Cubed Apple Filling APPFILL	A starch-based apple filling for traditional American and European pastries from JBS Bake Service.	36 lb pail	
Coconut Râpée COCOFINE	Finely grated and dried coconut from PatisFrance	2.2 lb bag	
Desiccated Coconut 220500	Finely grated and dried coconut with fresh coconut flavor from JBS Bake Service.	25 lb bag	
Candied Ginger Slices GINGER	Sweet and spicy candied ginger slices from San Francisco Herb Co.	5 lb box	
IQF Morello Cherries B00214	Individually quickly frozen cherries from Boiron. Ready-to-use in preparations and as decoration and will accompany both savory and sweet creations.	11 lb box	

Please allow a two week lead time for orders stocked in Chicago.

Cesarin Candied Fruits



ifi Red Cherry Berry

CES 60405

BULK CODE: CES 60405-B

PACKAGING: 12/2.2 lb

BULK PACKAGING: 1/11 lb

Naturally colored without preservatives, or allergens. Ready to use in baked products, cakes or as decoration.



Black Cherry Berry

CES 60555

BULK CODE: CES 60555-B

PACKAGING: 12/2.2 lb

BULK PACKAGING: 1/11 lb

Black Cherry Berry is a range of amarena cherries and cherries produced without preservatives or allergens. They remain soft at sub-zero temperatures—excellent for ice cream.



Candied Orange Slices

CES 63112

PACKAGING: 12/2.2 lb

Sweet, candied orange slices that are perfect for garnishing bakery products, pastry and ice cream, for decoration or dipped in chocolate for a confection.



Candied Lemon Peel Cubes

CES 62015

PACKAGING: 12/2.2 lb

Traditional candied fruit. Ideal to garnish bakery products, plumcakes, ice cream and ice cream cakes.



Candied Orange Peel Cubes

CES 62001

PACKAGING: 12/2.2 lb

Traditional candied fruit. Ideal to garnish bakery products, plumcakes, ice cream and ice cream cakes.



Fruit Macedonia

CES 62333

(red, orange and green melon cubes)

PACKAGING: 12/2.2 lb

Candied and colorful cubes that are perfect for bakery products, pastry, cakes and ice cream.



Lemon Peel Scorzoni Sicilia

CES 63106

PACKAGING: 12/2.2 lb

Candied lemon peel strips that are ideal to garnish bakery products, pastry and ice cream or sorbet.



Orange Peel Scorzoni Sicilia

CES 63105

PACKAGING: 12/2.2 lb

Candied orange peel strips that are ideal to garnish bakery products, pastry and ice cream or sorbet or dip in chocolate for a sweet confection.



Candied Orange Peel Strips with Dextrose

DGF 5608

PACKAGING: 6/2.2 lb

Candied Orange Peels that are perfect for decoration, confections, pastry and baking.



Whole Candied Clementine

CES 63115

PACKAGING: 12/2.2 lb

Beautiful whole candied clementines! Ideal for decoration, cakes and pastry.



Whole Candied Figs

CES 63215

PACKAGING: 12/2.2 lb (23 - 25 pcs)

Candied whole figs with consistent color and shape. Ideal for decoration, cakes and pastry.



Candied Pineapple Slices

CES 63230

PACKAGING: 12/2.2 lb

Thick, candied slices of pineapple that are ideal to garnish bakery products, pastry and ice cream. Can also be used for decoration.



Cesarin Ciokko Fruit

Small, low water activity fruit pieces perfect for use in chocolate bars, energy and snack bars, pralines, nougat, ice cream and décor. Enrich your products using Fruits with low water activity and a shelf life up to 12 months! Made with only soft fruits, sugar and lemon juice.



Strawberry
CES 64872

Moisture: 14%
PACKAGING: 12/11 lb



ifl Pear Cubes - 6 x 6 mm
CES 64835

Moisture: 12%
PACKAGING: 12/2.2 lb



ifl Blueberry
CES 64856

Moisture: 14%
PACKAGING: 12/2.2 lb



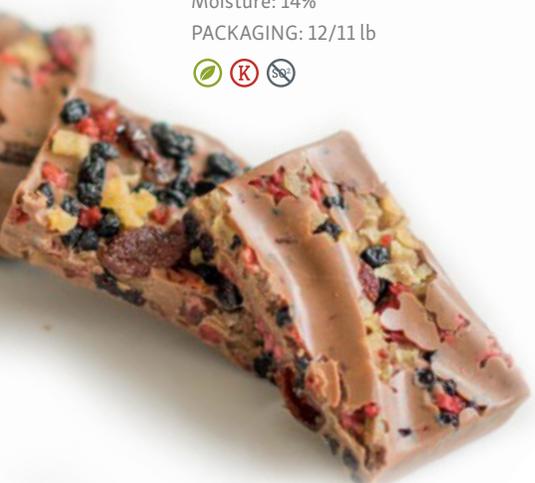
Lemon Peel Cubes - 3 x 3 mm
CES 64615

Moisture: 12%
PACKAGING: 12/2.2 lb



ifl Orange Peel Cubes - 3 x 3 mm
CES 64601

Moisture: 12%
PACKAGING: 12/2.2 lb



Cesarin Profumi D'Italia (Scents of Italy) & PastaFrutta



Bergamot Profumi D'Italia
CES 638650

PACKAGING: 1/7.7 lb pail
Made with fresh bergamots from Calabria. For use as fillings and in cakes, croissants, frozen desserts and parfaits.



ifl Limoncello Profumi D'Italia
CES 638649

PACKAGING: 1/7.7 lb pail
Made with fresh lemons from the Amalfi Coast. For use as fillings and in cakes, croissants, frozen desserts and parfaits.



ifl Mandarin of Ciaculli Profumi D'Italia
CES 638645

PACKAGING: 1/7.7 lb pail
Made with fresh mandarins from Ciaculli. For use as fillings and in cakes, croissants, frozen desserts and parfaits.



ifl PastaFrutta Orange
CES 62505

PACKAGING: 1/6.6 lb
An alternative to traditional aromas and fruit pastes. Add PastaFrutta to any baked good for a pleasant burst of fruit flavor.



ifl PastaFrutta Lemon
CES 62509

PACKAGING: 1/6.6 lb
An alternative to traditional aromas and fruit pastes. Add PastaFrutta to any baked good for a pleasant burst of fruit flavor.



GRAND MARQUE®

The Perfect Parfait

Add our natural strawberry jam with seeds as a layer in a strawberry parfait. This classic European style jam spreads smoothly and has a fresh strawberry flavor that pairs beautifully with fresh strawberries.



Grand Marque Jams

The Grand Marque classic, European bakery fruit jams have a smooth consistency that is easily spreadable. They maintain stability through baking and freeze-thaw cycles and are made from fruit gently cooked with sugar and natural pectin. Use these classic fruit jams for ice cream, parfaits, cakes, pastries, danish, tarts and donuts.



Apricot Jam
GMAPRI

PACKAGING: 1/28.6 lb pail

A European style fruit jam made from premium apricots. Great for filling cakes, tarts, breakfast pastries, and more!



Raspberry Jam
GMRASP

PACKAGING: 1/28.6 lb pail

A stunningly rich raspberry flavor without seeds.



Raspberry Jam Natural
120327

PACKAGING: 1/10 lb pail

A very high-quality European style seedless raspberry baking jam. High raspberry content, oven stable, does not run while baking and is freezer proof.

This marmalade style jam is easily spreadable and ideal for cake layers, Linzer Tortes, cookie fillings and confections.



Strawberry Jam Natural
125052

PACKAGING: 1/10 lb pail

European type bake-proof jam. High content of fresh strawberries (with seeds). Oven stable, does not run away while baking. Freezer proof. Made with 100% natural ingredients. Ready to use.



Please allow a two week lead time for orders stocked in Chicago.

KEY: Natural Kosher Bake-Stable Freeze-Stable SO² Free Stocked in Chicago



**LÉONCE
BLANC**

Luscious Lemon Meringue

Choose the bright, tart Lemon Léonce Blanc Frozen Sweetened Fruit Purée to create the lemon curd for your next lemon meringue pie.

Frozen Fruit Purées

The fruits used in Léonce Blanc frozen fruit purées for pastry and commercial catering professionals are carefully selected according to rigorously high standards.

Applications:

Ice cream and gelato, mousse, semifreddo, sorbets, yogurt, decoration, muffins, cakes and baked products.



Léonce Blanc Frozen Sweetened Fruit Purées | Orchard Fruits



PRODUCT	DESCRIPTION	6/2.2 lb trays	22 lb pail	% FRUIT TO SUGAR	BRIX
Apricot LB 110110	Pasteurized. Fruit Variety: Orange Red, Bergeron Origin: France	✓		90/10	22
White Peach LB 113310	Pasteurized. Fruit Variety: Springtime Origin: France	✓		90/10	19
Williams Pear LB 113710	Fruit Variety Origin: France	✓		90/10	21
Green Apple LB 113810	Fruit Variety: Granny Smith Origin: France	✓		90/10	21



Léonce Blanc Frozen Sweetened Fruit Purées | Citrus Fruits



PRODUCT	DESCRIPTION	6/2.2 lb trays	22 lb pail	% FRUIT TO SUGAR	BRIX
Blood Orange LB 112910	Fruit Variety Origin: Sicily, Spain	✓		90/10	19
Lemon LB 110710 BULK CODE: 117510	Fruit Variety Origin: Sicily, Spain	✓	✓	90/10	16.5
Lime LB 110910	Fruit Variety Origin: Ivory Coast, Peru, Spain, Sicily	✓		90/10	15.5
Mandarin LB 112110	Fruit Variety: Mandarin. Origin: Sicily, Spain	✓		90/10	20.5



Léonce Blanc Frozen Sweetened Fruit Purées | Red Fruits



PRODUCT	DESCRIPTION	6/2.2 lb trays	22 lb pail	% FRUIT TO SUGAR	BRIX
Blackberry LB 112610	Fruit Variety Origin: France, Chile, Serbia or other	✓		90/10	21
Blackcurrant LB 110610	Fruit Variety: Black Down Origin: France	✓		90/10	25.5
Strawberry LB 111110 BULK CODE: LB 117810	Fruit Variety: Mara des Bois, Senga Sengana, Camarosa Origin: South Africa, Poland or Serbia	✓	✓	90/10	18.5
Raspberry LB 111310 BULK CODE: LB 117910	Fruit Variety: Willamette, Meeker, Heritage, Polana Origin: Chile, France, Serbia or Polana	✓	✓	90/10	20
Blueberry LB 112710	Fruit Variety: Wild, Cultivated Origin: Eastern Europe, Canada	✓		90/10	18.5

Please allow a two week lead time for orders stocked in Chicago.



PRODUCT	DESCRIPTION	6/2.2 lb trays	22 lb pail	% FRUIT TO SUGAR	BRIX
Pineapple LB 110210	Fruit Variety: Cayenne Lisse, MD2 Origin: Ivory Coast, Costa Rica	✓		90/10	21
Banana LB 110310	Pasteurized. Fruit Variety: Pouyot, Cavendish Origin: Ivory Coast, Costa Rica	✓		90/10	27
Coconut LB 111010 BULK CODE: 117710	Pasteurized Fruit Variety Origin: Ivory Coast	✓	✓	90/10	23
Guava LB 111610	Fruit Variety: Pink Guava Origin: Malaysia, South Africa	✓		90/10	18
Kiwi LB 111910	Fruit Variety Origin: France	✓		90/10	21.5
Lychee LB 112010	Fruit Variety: Lychee Origin: Taiwan	✓		90/10	23
Mango LB 112210 BULK CODE: 118310	Fruit Variety: Alfonso Origin: India	✓	✓	90/10	23
Passion Fruit LB 113210 BULK CODE: 118610	Fruit Variety: Granadilla Origin: Colombia, Ecuador, Ivory Coast or Peru	✓	✓	90/10	22

DGF Coeur Sauvage Ambient Fruit Purées

Shelf-stable fruit purées are created without any added preservatives or coloring. Excellent flavor and vibrant color! Coeur Sauvage ambient purées contain 90% fruit content and 10% sugar.



ifl Strawberry Purée

DGF 4433

Produced from the finest selections of fruit and meet the highest standards of excellence.



ifl Mango Purée

DGF 4435

Produced from the finest selections of fruit and meet the highest standards of excellence.



ifl Blackcurrant Purée

DGF 4431

Produced from the finest selections of fruit and meet the highest standards of excellence.



ifl Raspberry Purée

DGF 4438

Produced from the finest selections of fruit and meet the highest standards of excellence.



ifl Williams Pear Purée

DGF 4436

Produced from the finest selections of fruit and meet the highest standards of excellence.



ifl Passion Fruit Purée

DGF 4439

Produced from the finest selections of fruit and meet the highest standards of excellence.



Please allow a two week lead time for orders stocked in Chicago.

Perfect Purée **Purées**

The Perfect Purée of Napa Valley possesses each variety's finest floral aroma and characteristics. A natural for classic pastry recipes.

 1/30 oz jar

PRODUCT	DESCRIPTION	DIETARY TAGS
Cherry P06207	Cherry is a classic European fruit. Our sour cherry purée has a blood red flesh color and intense cherry flavor. Our Cherry purée is sweetened with a hint of sugar and is ideal for pastries, sorbet, ice cream, cocktails and mocktails and savory sauces.	 
Blackberry P01001	With its dark purple-red color and deep, rich dusky flavor, this delicious berry is considered the 'Cabernet' of black berries. Whether used in a gourmet dessert sauce, beverage, or savory dish, Blackberry makes a statement in flavor, color and aroma.	 
Blueberry P05601	A native fruit of North America, blueberry, is deep blue in color and rich in flavor. Our delicious Blueberry purée is out of this world with its natural flavor, texture and sweetness—perfect for your drink and dessert recipes.	 
Ginger P04408	Our ginger is made from young rhizomes that are naturally sweet, not fibrous or bitter. Finely minced and mixed with sugar, this ingredient is ideal in desserts and gourmet pastry recipes as well as spicy savory soups and sauces that benefit from a sweetened ginger.	 
Lychee P05401	This fruit is considered the rose of the fruit world with its pearly translucent flesh, tropical-floral aroma and delicate delicious flavor. Use Lychee purée in these easy recipes for desserts, cocktails and fruit punch.	 
Raspberry P02201	A classic favorite with its bold berry flavor and outstanding red-purple color. Puréed smooth with all seeds extracted, a hint of sugar is added to balance the natural tartness of the berry. A small amount of fruit pectin is added to further refine the puree's texture for pastry recipes and artisan cocktails.	
Strawberry P08101	Perfectly sweet fruit with just a hint of tartness. It is ready to become a recipe base for your next margarita, ice cream, sorbet or gourmet dessert sauce. Our seedless Strawberry puree possesses a delightful fragrance, texture and deep berry red color.	 

Perfect Purée **Concentrated Purées**

 1/30 oz jar

PRODUCT	DESCRIPTION	DIETARY TAGS
Blood Orange P01501	Made from 100% blood oranges, this classic Sicilian fruit ingredient offers a rich, deep orange-red color and citrus flavor.	 
Key Lime P06209	Our Key Lime Concentrate Purée captures these sublime flavor characteristics without added sugar or artificial ingredients.	 
Meyer Lemon P06208	Our Meyer Lemon Concentrate captures the fruit's unique flavor characteristics and fragrance with no added sugar or artificial ingredients.	 
Passion Fruit P00601	Known as lilikoi in Hawaii, passion fruit is strong, tart and tropical. Our passion fruit purée delivers a delicious and aromatic powerhouse of flavor that is ideal for your recipes for ice creams, sorbets, mousses and cocktails.	 

Les Vergers Boiron **Frozen Fruit Purées**

Les Vergers Boiron frozen fruit purées are produced by grinding and sieving fruit taken from selected varieties and crops. Using the flash pasteurization process, purées maintain the taste, color and flavor of the original fruit. Free of colorings, preservatives, thickeners and non-GMO. Can be used in pastries, confections, cocktails and drinks and in savory dishes.

PRODUCT	6/2.2 lb trays	22 lb pail	DIETARY TAGS
Apricot BAPRICOT BULK CODE: BAPRI22	✓	✓	 
Banana BBANANA	✓		 
Black Cherry BBCHERRY	✓		 
Blackberry BBLACK	✓		 
Blood Orange BBORAN	✓		 
Blueberry BBLUE	✓		 
Cassis BCASSIS	✓		 
 Chestnut BCHESTNU	✓		 
Coconut BCOCO BULK CODE: BCOCO22	✓	✓	 
Cranberry- Morello Cherry BCRANB	✓		 
Exotic Fruit BEXOTIC	✓		 
Fig B00FIG	✓		 
Ginger B00769	✓		 
Green Apple BGAPPLE	✓		 
Guava BGUAVA	✓		 
Kalamansi BKALA	✓		 
Kiwi BKIWI	✓		 
Lemon BLEMON	✓		 
Lemongrass B00564	✓		 
Lime BLIME	✓		 
Lychee BLYCHEE	✓		 

PRODUCT	6/2.2 lb trays	22 lb pail	DIETARY TAGS
Mandarin BMANDARI	✓		 
Mango BMANGO BULK CODE: BMANGO22	✓	✓	 
Mirabelle Plum BPLUM	✓		 
Morello Cherry BCHERRY	✓		 
Papaya BPAPAYA	✓		 
Passion Fruit BPASSION BULK CODE: BPASS22	✓	✓	 
Pear BPEAR	✓		 
Pineapple BPINEAPP	✓		 
Pomegranate BPOMEGR	✓		 
Pumpkin B00538	✓		 
Raspberry BRASP BULK CODE: BRASP22	✓	✓	 
Strawberry BSTRAW	✓		 
Watermelon B00517	✓		 
White Peach BWPEACH	✓		 



Boiron Mango Caviar

- 150 g Boiron Mango Purée
- 25 g sucrose
- 5 g lime juice
- 100 g water
- 1.7 g agar
- 0.3 g locust bean gum
- Vegetable oil, cold (approx. 1 liter)

1. Combine the mango purée, sucrose, and lime juice; gently warm to 37°C/100°F. Reserve.
2. Combine the water, agar, and locust bean gum in a small saucepan and bring to a boil; reduce heat and hold a simmer for 2 minutes. Remove from heat and add the mango mixture.
3. Transfer the warm mango mixture to squeeze bottles and drop into cold vegetable oil (4°C/40°F), allowing 5 - 10 minutes to fully set. Drain and chill.

Dessert Mixes

Fond Royal, Pastry Cream, Mousse Mix and More



**A****B****C****D****E****F**

Mixing it up

A

Whipped White Chocolate

Light fluffy white chocolate mousse! Fold in or garnish with fresh fruit for a decadent twist.

- *White Chocolate Mousse Mix* (pg. 128)

B

Berry Fluffy

Beautiful toasted berry meringue covers a layer cake filled with Raspberry Fond Royal!

- *Fond Royal* (pg. 127)
- *"Speedy Whip" Single Stage Meringue Powder* (pg. 128)
- *Dreidoppel Flavor Paste* (to flavor meringue) (pg. 95)

C

Macaron Me

Convenient Macaron mix can be colored and flavored with ease!

- *Macaron Mix* (pg. 128)

D

Bite-Sized Bienetta Florentines

Mix Dreidoppel's Bienetta with chopped nuts and bake to make beautiful caramelized Florentines.

- *Dreidoppel Bienetta* (pg. 128)

E

Pastry Dream

Pierce and fill your cream puffs with rich, smooth Pastry Cream for a dreamy texture.

- *Pastry Creams* (pg. 128)
- *Hot and/or Cold Process Pastry Mixes* (pg. 128)
- *Choux Pastry* (pg. 9)

F

Strawberries and Cream

Swirl Strawberry Flavor Paste and Neutral Fond Royal into a chocolate cup and top with fresh berries for a rich, creamy bite.

- *Fond Royal* (pg. 127)
- *Chocolate Cups* (pgs. 48-53)
- *Flavor Paste* (pgs. 95-98)

33 à la Dreidoppel

Dreidoppel Fond Royal

The best idea since whipped cream! Fond Royal is two great things in one package. A special gelatine based stabilizing agent for cold preparation is combined with sweetening and flavor. This “all-inclusive” cream preparation lets you create great recipes from whipped cream easily and pairs perfectly with any of the Dreidoppel Flavor Pastes!



Dreidoppel Fond Royal

Directions:

Mix 7 oz (200 g) of Fond Royal and 8.8 oz (250 g) of cold water (77°F, 25°C). Fold into the 35 oz (1,000 g) of medium peak whipped cream. Pipe the prepared mousse into individual rings or cups. Chill to set, approximately 1 hour before serving.



Fond Royal - Neutral

DRE 12466 7

PACKAGING: 2/5.5 lbs

Base product with neutral taste and manufactured to work in harmony with the Dreidoppel flavor pastes.



Fond Royal - Chocolate

DRE 12066 9

PACKAGING: 2/5.5 lbs

Made with cocoa for an incomparable chocolate flavor.



Fond Royal - Hazelnut

DRE 12608 1

PACKAGING: 2/5.5 lbs

Nutty hazelnut flavor with 22% hazelnut pieces.



Fond Royal - Raspberry

DRE 12366 0

PACKAGING: 2/5.5 lbs

Raspberry pieces and raspberry powder create an unbeatable fruit composition.



Fond Royal - Strawberry

DRE 12266 3

PACKAGING: 2/5.5 lbs

Sweet strawberry flavor provided by freeze-dried strawberry pieces and powdered strawberry juice.



Fond Royal - Tiramisu

DRE 13766 7

PACKAGING: 2/5.5 lbs

Experience authentic Italian tiramisu flavor with mascarpone powder.



Dessert & Baking Mixes

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
 Pastry Cream Mix Cold Process DGF 8101	DGF Yellow presents an authentic French pastry cream mix with a rich, smooth flavor. Easy to prepare, one-step pastry cream mix in powder form. Milk or water base.	1/22 lb bag	 
Cold Process Pastry Cream COLDCREAM	A tremendous time saver! PatisFrance Cold Process Pastry Cream may be enriched by substituting half of the water with whole milk. The flavor of Elfroy may be enhanced with the addition of Dreidoppel flavoring compounds.	4/11 lb bags	
Cold Process Pastry Cream COLDCRM44	A tremendous time saver! PatisFrance Cold Process Pastry Cream may be enriched by substituting half of the water with whole milk. The flavor of Elfroy may be enhanced with the addition of Dreidoppel flavoring compounds.	1/44 lb bag	
Pastry Cream Mix Hot Process DGF 8110	A stabilizing base for the creation of rich, smooth pastry cream from DGF Service. Just add sugar, milk and eggs to the base and cook for the creation of fine pastry cream.	1/22 lb bag	
Hot Process Pastry Cream HOTCREAM	PatisFrance Hot Process Pastry Cream. Uses: Pastry cream, baked flan tart, custards, almond creams, etc.	1/27.5 lb bag	
Natural Pastry Cream 21GM01	Marque Foods Natural Pastry Cream is ready in 3 minutes! This mix is designed to easily create classic French Pastry Cream.	1/20 lb box	
Neutral Mousse Mix 56000	Easy to prepare, one-step powder from ifigourmet. Smooth, creamy mousse with a neutral taste. Excellent for parfaits, mousses, cream puffs, pies and fillings of all kinds.	8/1.05 lb bags	 
Chocolate Mousse Mix 56134	Easy to prepare, one-step powder by ifigourmet. Smooth, creamy taste with deep, rich chocolate flavor. Excellent for parfaits, mousses, cream puffs, pies and fillings of all kinds. A customer favorite convenience item!	8/1.35 lb bags	 
White Chocolate Mousse Mix 56136	Easy to prepare, one-step powder by ifigourmet. Smooth, creamy taste with deep, rich white chocolate flavor. Excellent for parfaits, cakes, cream puffs, pies and fillings of all kinds.	8/1.08 lb bags	 
Vanilla Crème Powder 21GM02	This Marque Foods powder blend with added stabilizers is designed to imitate a classic French crème caramel or Spanish vanilla Flan utilizing natural ingredients. The vanilla crème base is reconstituted hot process by adding whole milk.	1/10 lb box	
Crème Brûlée Mix 21GM03	This Marque Foods hot process crème brûlée mix is designed to easily create a classic crème brûlée. No baking required and only 3 minutes of cooking time! Refrigerate to set. After 2 hours, it is ready to caramelize!	1/20 lb box	 
Bienetta (Florentine Mix) DRE 33518 6	Dreidoppel's dry powder mix for the easy creation of Florentine cookies and other crispy desserts. Just mix with chopped nuts.	10/1.32 lb bags	
Macaron Mix 216598	Patis'Macaron from PatisFrance is an exclusive mix for the easy preparation of high-quality French Macarons. Specifically designed to make macaron shells that can be colored and flavored with ease!	1/11 lb bag	
Rich Cream Cake Base 220000	This cake base features a moist, soft, even crumb texture that tastes great. It's convenient and easy to use. Just add eggs, oil and water!	1/30 lb bag	
Genmix Sp onge Cake GENMIX	PatisFrance Genmix Sponge Cake is one preparation to carry out all types of Genoise cakes. Makes cakes light with an airy texture and can be enhanced with baking flavors!	1/22 lb bag	
"Speedy Whip" Single Stage Meringue Powder 21GM15	Grand Marque "Speedy Whip Meringue Powder is a single stage, cold process meringue powder that makes meringue quickly and easily! Use as a topping for pies and cakes, or add to buttercream for stability and body. Can also be used to make Royal icing.	1/10 lb box	

Please allow a two week lead time for orders stocked in Chicago

Specialty Ingredients

Gelatin, Stabilizing and Binding Agents, Vinegars,
Dry Ingredients and Flour



**A****B****C****D****E****F**

The Basics

A

Passion Fruit Frenzy

Nothing says summer like cheesecake. Mix your favorite Dreidoppel Flavor Paste with our easy-to-use glaze and a little pectin for the perfect texture.

- Pectin (pg. 132)
- Dessert Sauce (pg. 107)

B

We "Leaf" Nothing Out

We have many solutions for the pastry chef when it comes to a selection of gelatin leaves. Available in Bronze, Silver and Gold—your pastries, mousses and confections are sure to find the right support.

- Gelatin Leaves (pg. 131)

C

Delicate Doughs

Unbleached Pastry Flour is perfect for enhancing the flavor and texture of even the most delicate pastry doughs.

- Unbleached Pastry Flour (pg. 132)

D

Vine-ripened Vinaigrette

Sharp and zesty red wine vinegar pairs perfectly with raspberries. Use a bit of Raspberry Flavor Paste in place of fresh Raspberries—an economical time-saver.

- Red Wine Vinegar (pg. 131)
- Raspberry Flavor Paste (pg. 95)

E

Mousse Three Ways

When it comes to making mousse, we have you covered. From Fond Royal to our 1-step mousse mix to homemade—you're sure to find an easy and delicious solution.

- Fond Royal (pg. 127)
- Mousse Mixes (pg. 128)
- Stabifix F (pg. 132)

F

Citrus Intensified

Try Dreidoppel's Fruit Acid. One to two drops intensifies the fruit taste and rounds out the flavor of your citrus sorbet perfectly.

- Dreidoppel Fruit Acid (pg. 132)
- Léonce Blanc Lemon Purée (pg. 120)
- Stabilizing Agent for Sorbet (pg. 132)

Gelatin



ifl DGF Gelatin Leaves - Bronze

DGF 8252

PACKAGING: 1/2.2 lb box
(approx. 300 leaves)

Leaf Weight: 3.3 g

Gelatin is a gelling agent used in baking, confectionery and ice cream to stabilize the texture of your pastry cream and ice cream.

Plate: light color, Taste: Neutral,
Odor: Neutral, Bloom: 180

ifl DGF Gelatin Leaves - Silver

DGF 8251

PACKAGING: 1/2.2 lb box
(approx. 400 leaves)

Leaf Weight: 2.5 g

Gelatin is a gelling agent used in baking, confectionery and ice cream to stabilize the texture of your pastry cream and ice cream.

Plate: light color, Taste: Neutral,
Odor: Neutral, Bloom: 150

ifl Sanett - Neutral Gelatin Powder

DRE 33066 2

PACKAGING: 1/8.8 lb box

Edible powder gelatin for binding cream. A neutral cream stabilizer to bind your cream in the classic way.

DIRECTIONS:

40 g Sanett

80 g Water

Mix Sanett with hot water. Use 120 g Sanett Solution for 1 liter of whipped cream.

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Gelatin Leaves - Bronze BRZGELAT	Leaf Weight: 3.3 g. Gelatin is a gelling agent used in baking, confectionery and ice cream to stabilize the texture of your pastry cream and ice cream. <i>Bloom: 130</i>	25/2.2 lb box (approx. 300 leaves)	
Gelatin Leaves - Silver SLVRGELA	Leaf Weight: 2.5 g. Gelatin is a gelling agent used in baking, confectionery and ice cream to stabilize the texture of your pastry cream and ice cream. <i>Bloom: 160</i>	25/2.2 lb box (approx. 400 leaves)	
Gelatin Leaves - Gold GOLDGELA	Leaf Weight: 2.5 g. Gelatin is a gelling agent used in baking, confectionery and ice cream to stabilize the texture of your pastry cream and ice cream. <i>Bloom: 200</i>	25/2.2 lb box (approx. 500 leaves)	

Sonoma Vinegars

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Red Wine Vinegar 313013	This rose-colored red wine vinegar has a light, refreshing, sharp zesty flavor.	4/1 gal jugs	
White Wine Vinegar 313015	A moderate tangy vinegar that can be used for hollandaise and bearnaise sauces, vinaigrettes, soups and stews.	4/1 gal jugs	
Champagne Vinegar 313018	Dry malt product is formulated to promote a great rise and texture along with excellent flavor and crust color enhancement.	4/1 gal jugs	
Sherry Vinegar 313019	A delicate full-bodied sherry vinegar with a mellow note and a slightly sweet flavor reminiscent of a rich nutty fortified wine.	4/1 gal jugs	
Apple Cider Vinegar 313012	Made from apple cider and can be used for salad dressings or marinades.	4/1 gal jugs	
Natural Rice Vinegar 313014	Natural Rice Vinegar has a mild acidity and light flavor and can be used for and in the preparation of sushi rice and salad dressings.	4/1 gal jugs	
California Balsamic Vinegar 313016	California Balsamic Vinegar is a dark brown vinegar with a rich, sweet, complex flavor.	4/1 gal jugs	

Stabilizers & Binders

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Stabilizing Agent for Ice Cream DGF 8276	This ice cream super structure provides flavor release and stability. <i>DIRECTIONS: Use 70 - 80 g per 1 liter of milk. Mix stabilizer with sugar and other ingredients.</i>	1/4.4 lb pail	
Stabilizing Agent for Sorbet DGF 8275	This sorbet stabilizer minimizes the formation of ice crystals, providing a creamy mouth-feel and excellent flavor release. <i>DIRECTIONS: Add 25 - 30 g of stabilizer to 1 liter of your mix (fruit puree, water, sugar).</i>	1/4.4 lb pail	
Fruit Acid DRE 53304 9	Fruit acid is the ideal partner for fruit ice cream. Any fruit ice cream is intensified and the fruit taste is rounded off perfectly. .	6/2.2 lb jars	 
Pectin NH DGF 8352	Pectin NH is a thickener primarily used for making glazes for fruits and pastries. Pectin NH is thermally reversible meaning it can be set, melted, and set again. Product of France.a slightly sweet flavor reminiscent of a rich nutty fortified wine.	12/2.2 lb jars	
Pectin DGF 8285	Pectin is used as a thickener for fruit paste (Pâte de Fruit) confections and to jellyfy pastes and sauces with a high sugar content	6/2.2 lb jars	
Triquell Neutral Juice Binder DRE 32810 2	Ideal cold juice binder without sugar to make firm and freezer-resistant fruit fillings.	1/22 lb bag	
Stabifix F - Liquid Cream Stabilizer DRE 31904 9	Liquid cream stabilizer to make an optimal decor cream to use in combination with Dreidoppel flavor pastes for fine pastry.	6/2.2 lb bottles	

Dry Ingredients & Flour

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Malt Dry Product 21MALT	Dry malt product is formulated to promote a great rise and texture along with excellent flavor and crust color enhancement.	1/50 lb bag	
Yeast Instant Active Dry 220111	The original active dry yeast that has an extended shelf-life of two years. It is easy-to-use and offers excellent stability and consistency. It is highly stable and valued for its consistent performance. Works best when dissolved in water (100° - 110°F) prior to mixing.	1/20 lb box	
Salt Fleur de Sel 306008	Widely regarded as one of the best of all finishing salts and used by cooks worldwide in cuisines.	1/2.2 lb pail	
Natural Sea Salt 220600	Natural Sea Salt is harvested from the San Francisco Bay. This extraordinary product is extracted from the only living sea salt bed in North America and is 100% pure—there are no flowing agents, added minerals or anti-caking agents.	1/50 lb bag	
Tapioca Flour 221500	Grain free flour made from cassava root. Perfect for gluten-free baking!	1/25 lb bag	
Organic Rye Flour 222105	Organic, whole rye flour that delivers a rich hearty taste and is low in gluten.	1/25 lb bag	
Artisan Unbleached Bread Flour 222500	Made from the highest baking quality Winter Wheat, this is an extensible, malted, premium patent flour designed for artisan baking.	1/50 lb bag	 
Unbleached Pastry Flour 226000	Unbleached Pastry Flour contains select organic soft wheat that is carefully milled to produce a very delicate pastry flour. Bring the taste of your pastries to the next level.	1/50 lb bag	 

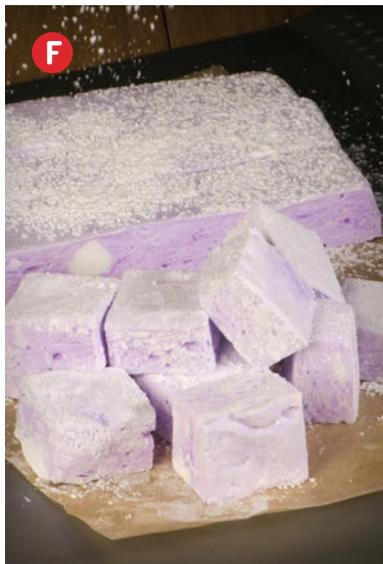
Please allow a two week lead time for orders stocked in Chicago

KEY:  Natural  Kosher  Stocked in Chicago

Sweeteners, Sugars & Fondant

Fondant, Gum Paste, Sugars, Isomalt and Glucose Syrup



**A****B****C****D****E****F**

Sugar High

A

Liven Up Those Loaves!

Keep your baked goods moist by subbing out your sugar for Trimoline. Trimoline preserves the softness of your pastries and can lengthen their shelf life.

• *Trimoline* (pg. 137)

B

Make a Masterpiece

Isomalt is the perfect medium for sugar pieces and decorations. It is easy to work with and takes color very well.

• *Isomalt* (pg. 137)

C

A Sweet Crunch

Looking to add some texture to your whipped cream-filled puff pastry? Sprinkle on some Sanding Sugar before baking to add a pleasant crunch.

• *Sanding Sugar* (pg. 137)

D

Fresh Layer of Snow

Snow or donut sugar is perfect for dusting over any pastry. It is bake-stable and does not melt when heat is applied which makes it perfect for donuts and baked goods.

• *Sweet New Snow Sugar* (pg. 137)

E

Floral Fondant

Our selection of Fondants are easy to roll out and look beautiful when marbled. They are also perfect for making decorations.

• *Fondant* (pg. 135)

F

Blueberry Marshmallows

We have everything you need to make the perfect, fluffy marshmallows! Sweeten with glucose syrup and coat with snow sugar. Add Dreidoppel Flavor Pastes to make any flavor combination.

• *Glucose Syrup* (pg. 138)

• *Sweet New Snow Sugar* (pg. 137)

• *Gelatin Leaves* (pg. 131)

• *Dreidoppel Flavor Pastes* (pgs. 95-98)

Satin Ice Fondant

Satin Ice Fondants possess a delicious mellow flavor, which makes it enjoyable to eat. Excellent elasticity when rolled out, remains easy to handle. Its satin fine texture allows it to be rolled very thin. Made in the USA, ensuring a fresh, consistent product.

PRODUCT	PACKAGING	DIETARY TAGS	COLOR
Black Vanilla SATBLK	1/5 lb pail		
Green Vanilla SATGRN	1/5 lb pail		
Chocolate SATINC	1/20 lb pail		
White Vanilla SATINICE	1/20 lb pail		
Ivory Vanilla SATIVORY	1/20 lb pail		
Orange Vanilla SATORA	1/5 lb pail		
Pink Vanilla SATPINK	1/5 lb pail		
Purple Vanilla SATPUR	1/5 lb pail		
Red Vanilla SATRED	1/5.0 lb pail		
Yellow Vanilla SATYEL	1/5.0 lb pail		
Blue Vanilla SATBLU	1/5 lb pail		

More Fondant

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Rolled Fondant IFI 4013	This easy-to-use product is a cinch to roll out and will not dry out. All you need is a rolling pin to create exquisite cakes or rolled fondant decorations for sweet delights. This product works wonders on cakes of any size.	1/10 lb pail	
Rolled Fondant IFI 4014	The same great rolled fondant is now available in a smaller package!	6/2.75 lb pails	
Fondant Pâtissier DGF 8177	White pastry icing. Ideal for pastry and confectionery. Does not crack when frozen. Flexibility in use and time-saving.	1/17.6 lb pail	
Carma Massa Ticino Tropic MASSA	A world-wide known Carma speciality. Perfect for icing birthday and wedding cakes, etc. Can be flavored and colored, and used to model small figures. It is more elastic and flexible than marzipan. It is not only decorative but also has a fine taste.	2/15.4 lb pails	
Pouring Fondant White Glaze FONDANT	PatisFrance Pouring Fondant is used for glazing and icing baked products. Great for glazing eclairs, napoleons, petits fours, Danishes, coffee cakes, donuts, cakes and so much more!	1/34.2 lb pail	
Fondant Virgin White FONDIX10	The best premium rolled fondant to use for professionals and beginners alike. It's very easy to knead, rolls out to an 1/8" and it is the incredibly forgiving. It can also easily be firmed up and made into a yummy gumpaste with use of CMC: Fondant Stabilizer.	1/10 lb pail	
All Natural Rolling Fondant 110390	Soft and moldable white fondant with a dough-like consistency with great elasticity and a smooth, silky appearance.	1/5 lb pail	

Please allow a two week lead time for orders stocked in Chicago



Ready-to-Use Rolled Fondant

Rolled Fondant is perfect for creating 3-dimensional figurines, shape cut-outs, imprinting designs and so much more! It's dough-like consistency makes it malleable and elastic allowing you full control over your creations.

Satin Ice Gum Paste

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Gum Paste SATGUM5	Satin Ice Gum Paste is a premium quality, read-to-use gum paste. You can roll it by hand or with a rolling pin. Once set, it will produce a hard, satin smooth finish. Perfect for producing sugar flowers, leaves, ruffles, and other decorative pieces. May be stored at dry room temperature for long periods.	1/5 lb pail	Ⓚ

Sweeteners & Sugars

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
Pearl Sugar Granules GRAIN5	Specialty Pearl Sugar granules with a sweet flavor and light crunch. Does not discolor or melt while baking.	1/10 lb pail	
Sweet New Snow Sugar SNOW1	A non-melting decorating sugar ideal for dusting cookies, donuts, fruit, cakes and holiday breads.	1/10 lb box	
Sanding Sugar Clear 904000	Sanding sugar crystals are larger than normal granulated sugar and is used for decorating cakes, cupcakes, cookies and much more!	4/8 lb cartons	🌿
Grain Sugar - Large DGF 8302	Pure, crystallized sucrose in large, transparent crystals. Used for decorating baked goods and confectionery products.	1/11 lb	🌿 🔥

Glucose Syrup



if Dried Glucose Syrup

IFI 4010

PACKAGING: 1/11 lb pail

ifgourmet dried corn syrup solids in a convenient standard powder form. Great for confections, pastry, ice cream and sorbet.



Glucose Syrup

DGF 8369

PACKAGING: 6/2.2 lb pails

Glucose Syrup by DGF Service is a sweet base for pastries and confectionery. It delays sugar recrystallization and keeps product from drying out, providing longer shelf life for your products. Great for pastries, ice creams and confectionery applications.



Glucose Syrup

DGF 8311

PACKAGING: 1/15.4 lb pail

Glucose Syrup by DGF Service is a sweet base for pastries and confectionery. It delays sugar recrystallization and keeps product from drying out, providing longer shelf life for your products. Great for pastries, ice creams and confectionery applications.

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Sugar Art Created by Chef Frank Vollkommer

Isomalt & Trimoline



ifi **Isomalt**
DGF 8317

PACKAGING: 1/11 lb pail

DGF Service Isomalt is used in making sugar decorations such as flowers, leaves, ribbons, etc. Isomalt can be colored when making decorations. Superior workability for your confections and cake decorations.



Isomalt
ISOMALT8

PACKAGING: 1/8 lb pail

Isomalt is a disaccharide composed of the two sugars glucose and mannitol. It is an odorless, white, crystalline substance containing about 5% water of crystallization.

This product resists humidity, does not crystallize and takes color easily.



Trimoline Invert Sugar Syrup
DGF 8301

PACKAGING: 1/15.4 lb pail

Trimoline is an invert sugar syrup which does not crystallize. It preserves the softness of your pastries, maintains aromas and improves the dough texture. Used in place of sugar on a pound-for-pound basis, depending upon the application.

Gelato

Gelato Decorations, Bases and Pastes



**A****B****C****D****E****F**

Glorious Gelato!

A

The Perfect Package

Bussy's rich and tasty rolled wafer straws create a special enhancement for your plated gelato desserts.

- *Bussy Rolled Wafer Straws* (pg. 141)

B

Flavor it Up!

With over 40 different flavors of Dreidoppel Flavor Pastes, your gelato creation possibilities are endless! Try a refreshing mango, a nutty pistachio or a rich cappuccino.

- *Dreidoppel Flavor Pastes* (pgs. 95-98)

C

A Touch of Cocoa

Give your gelato and ice cream sundaes that final touch with vanilla wafer fans that have a hint of cocoa.

- *Gelato Wafer Fan - Vanilla* (pg. 141)

D

A Crepe Affair

European-style waffle cups coated in rich Belgian chocolate are the perfect vessel for any gelato flavor. This could be the beginning of a beautiful affair.

- *Medium Tulip - Chocolate Coated* (pg. 11)
- *Vanilla Bourbon Flavor Paste* (pg. 96)

E

All About Amarena

We can't think of anything that goes together better than gelato and amarena cherries.

- *Amarena Cherries* (pg. 113)
- *Amarena Cherry Dessert Sauce* (pg. 107)

F

Espresso Bean Dreams

Creamy, dreamy vanilla gelato topped with chocolate-covered espresso beans and Bussy Wafer Straws with a chocolate espresso sauce swirl.

- *Bussy Wafer Straws* (pg. 141)
- *Luker Chocolate Espresso Beans* (pg. 45)
- *Gelato Bases* (pg. 142)
- *Chocolate Gelatop Dessert Sauce* (pg. 107)
- *Dreidoppel Espresso Flavor Paste* (pg. 98)

Bussy Gelato Products



Large Rolled Wafer Straw
BU SIG80

PACKAGING: 8/350 pc box

Crispy and tasty rolled wafer straw, perfect for decorating ice cream, gelato or plated desserts.



Rolled Wafer Straw - Butter
BU BU02

PACKAGING: 8/222 pc box

Rich and tasty millefeuille butter rolled wafer. Great for a crunchy snack, a special treat with coffee or a beautiful enhancement to ice cream.



Large Rolled Wafer Straw - Chocolate Striped
BU SIG88

PACKAGING: 8/350 pc box

Chocolate striped rolled wafer straw, perfect for decorating ice cream, gelato or plated desserts.



Large Chocolate Striped Wafer Straw - Chocolate Coated
BU SIG50

PACKAGING: 8/220 pc box

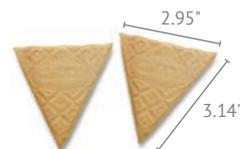
Chocolate striped rolled wafer straw, coated with chocolate inside.



Gelato Wafer Fan - Vanilla
BU CIA166

PACKAGING: 8/300 pc box

Millefeuille vanilla wafer fan flavored with a hint of cocoa. Perfect for that final touch to a gelato cup.



Gelato Wafer Fan - Butter
BU BU01

PACKAGING: 8/320 pc box

Rich and tasty millefeuille butter wafer. Use to decorate ice cream and gelato cups or as a snack with coffee.



Grand Marque Gelato Products



Rolled Wafer
CIGWAFER

PACKAGING: 2/280 pc box

100% pure butter, all natural. A classic for garnishing gelato, sorbets or ice cream presentations. The delicious buttery flavor sets this product apart from the more common and cheaper margarine products.

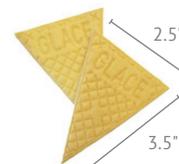
Uses: serve in or on gelato, ice cream or sorbet, decorate cakes and desserts or serve with coffee.



Hazelnut Rolled Wafer
HZLWAFER

PACKAGING: 1/245 pc box

Made from a traditional European recipe, these rolled wafers are baked in individual layers that are rolled over one another again and again to create their unique shape and crispy texture. The flavorful hazelnut chocolate filling is specially imported from Belgium.



Fan Wafer
FANWAFER

PACKAGING: 2/300 pc box

100% pure butter, all natural. A classic for garnishing gelato, sorbets or ice cream presentations. The delicious buttery flavor sets this product apart from the more common and cheaper margarine products.

Uses: serve in or on gelato, ice cream or sorbet, decorate cakes and desserts or serve with coffee.



Gelato Bases

PRODUCT	DESCRIPTION	PACKAGING
Milk Base Futura 50 160131	Gelato stabilizer with a neutral flavor. This product is ideal for hot process but can also be used to create an easy, cold process gelato. Add any of the Montebianco flavor pastes or any other flavor compounds to make delicious gelato!	10/2.2 lb bags
French Custard Base RH8066	This specialty base is most flavored to give you the best-tasting ice cream. It is designed for batch freezers, yogurt or soft-serve machines.	2/1 gal
Dark Chocolate Base RH0001	This specialty base is most flavored to give you the best-tasting ice cream. It is designed for batch freezers, yogurt or soft-serve machines.	2/1 gal
Stabilmix 119001	Complete base for cold process, easy to use, excellent structure only adding heavy cream and water, also excellent for soft serve machine. <i>Dosage 330 g/kg of mix.</i>	8/5.5 lbs

Gelato Paste

PRODUCT	DESCRIPTION	PACKAGING
Caramel Paste 212356	Rich, dark caramel, milk based gelato/ice cream flavor. Use as a flavor in any cold process application: gelato, ice cream, whipped cream, butter cream and mousses.	2/6.6 lb cans
Coco Paste 2G2606	Great classic flavor. Coconut enriched with pulp. Use as a flavor in any cold process application: gelato, ice cream, whipped cream, butter cream and mousses.	2/6.6 lb cans
Tiramisu Paste 2G8606	Great classic flavor. Enriched with egg and Sicilian Marsala wine. Use as a flavor in any cold process application: gelato, ice cream, whipped cream, butter cream and mousses.	2/6.6 lb cans
Vanilla Bourbon Paste 2U9356	Great classic flavor! Refined vanilla from the Indian Ocean island of Reunion. Egg-based which is perfect for a "crème brûlée" flavor gelato or ice cream with a caramel topping.	2/6.6 lb cans
Fior di Panna 213506	The flavor of "Fior di Panna" is the classic Italian gelato. The hint of sweet cream is perfect alone but add the snap of semisweet chocolate to make another favorite, "Stracciatella", or chocolate chip gelato—buonissimo!	2/2.6 lb case

Suggested Use:

Made with 100% rich, pure butter—these flaky millefeuille gelato wafer fans from Bussy are more than just a garnish.



Working With Us

How to Order

To place an order with Marque Foods (MF), we offer the following convenient options:

- Call Customer Service at 1-888-882-7288
- Fax us at 1-650-583-4214.
- E-mail your order to orders@marquefoods.com

Our Customer Service Team is available from 8am to 4:30pm (PST), Monday through Friday. You can e-mail any questions or comments to contactus@marquefoods.com.

PRICING

MF works to source products at competitive prices and ensure stability of our pricing. Although we always work to provide sufficient (30 days) notice of price changes, this may not always be possible. All pricing is FOB Marque Foods warehouse, unless otherwise contracted.

PAYMENT TERMS

Payment shall be made promptly according to the terms shown on the MF invoice. All initial sales are COD or prepaid unless credit is established. We gladly accept credit cards (MasterCard or Visa) or checks (made payable to Marque Foods, LLC). Customers who would like to establish credit must complete and submit a MF credit application. Please allow 7-10 business days to process your application.

RETURNED CHECKS

MF will assess a fee of \$35.00 for any checks returned unpaid to Seller for any reason.

Shipping Information

Our fleet of trucks delivers to most parts of the following California counties: San Francisco, San Mateo, Santa Clara, Alameda, Contra Costa, Marin, Sonoma, Napa, Monterey, Santa Cruz, Yolo and Sacramento. All other areas are delivered by UPS, GSO, FedEx, common carrier or by one of our affiliated distributors. Call us for the scheduled delivery days in your area.

SHIPPING POLICY

Shipments on Common Carriers: 48 hours notification must be given for shipments on freight carriers. Cut-off time for parcel orders is 2pm.

TITLE & RISK OF LOSS

Unless otherwise specified written in this document, shipping terms are FOB the MF warehouse. Title and risk of loss or damage to the product(s) shall pass to Buyer upon delivery to the carrier at the MF warehouse. Any claims resulting from goods damaged derived thereafter, shall be the Buyer's own responsibility.





Receiving an Order

Please inspect all shipments for external damage prior to accepting or signing for a delivery. Refuse delivery of any cartons or packages with visible external damage with the carrier. In the case of any damaged cartons and/or packages, call us immediately prior to accepting or signing for delivery. Report a shipment with internal or concealed damage to our Customer Service department within 24 hours of receipt to be eligible for credit or return. Refunds are subject to inspection of goods and approval by MF.

Claims for Delivery

All products must be checked thoroughly when they are received (see above). Any claims must be made within 24 hours of signed release of the product. Contact MF and your freight carrier immediately by telephone. Claims for Freight Damage: All freight claims must be taken up directly with the freight carriers, as our ship out orders are sold FOB our warehouse. Avoiding Freight Problems: MF takes extra measures to ensure that our shipments are packed with the utmost care. It is the receiver's responsibility to inspect the product when it arrives for any damage. Be informed that no freight company will accept a claim once you have signed for a delivery "in good order." To substantiate a claim, one must record any visible damage on the delivery receipt, in the presence of the delivery person.

Returns

Returns must be reported within 10 days of receiving the product to be eligible for refund. Returns must have a prior Return Authorization Form from MF, before being shipped back to MF. A refund or credit shall be issued at the sole discretion of MF upon inspection of the goods returned. Damaged or defaced product or containers shall not be refunded.



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www.marquefoods.com

High Quality Dessert Ingredients