

# YOUR BAKERY SOLUTIONS





# LES CRÈMES

## PREMIUM READY-TO-USE FILLINGS

Add creaminess and flavour to your creations with the convenience of a ready-to-use filling.

### LES CRÈMES DULCE DE LECHE

Dulce de Leche filling noted for its smooth texture and bakeability. Elegant and characteristic flavour of the traditional Dulce de Leche.



Freeze-thaw stable



Bakeable



6kg Bucket



Palm-free



### LES CRÈMES LIMÓN

Lemon filling made from milk with a distinct, intense citrus flavour and creamy texture.



Freeze-thaw stable



Bakeable



6kg Bucket



Palm-free



### LES CRÈMES CRÈME BRÛLÉE

Crème brûlée filling with a soft texture and intense flavour inspired by the traditional dessert.



Freeze-thaw stable



Bakeable



6kg Bucket



Palm-free



### LES CRÈMES BANOFFE

Indulgent ready to use filling with an excellent combination of caramel toffee and banana flavours, characteristic of the traditional Banoffee pie recipe. Smooth texture and bake stable.



Freeze-thaw stable



Bakeable



6kg Bucket



Palm-free



### LES CRÈMES BIANCA FORNO

Filling that contains white chocolate, with a pleasant milky profile and creamy texture. Especially recommended for bakeable applications.



Freeze-thaw stable



Bakeable



6kg Bucket



Palm-free



### LES CRÈMES CINNAMON

Cinnamon filling standing out for its bake stability and its characteristic flavour.



Freeze-thaw stable



Bakeable



6kg Bucket









# FRUIT FILLINGS

Creamy and spreadable textures.  
Excellent bake and freeze - thaw stability.  
Easy and ready to use.  
Long shelf life.  
Wide range of flavours and colours.

## MOOREA FRUIT FILLINGS

**Fruit fillings** which stand out for it's wide range of flavours and high stability while baking and freezing.

-  Apricot
-  Blueberry
-  Raspberry
-  Strawberry
-  Apple





-  Palm-free
-  Freeze-thaw stable
-  Bakestable
-  6kg Bucket



## APOLLO FLAVOURED CREAMS FOR DECORATION AND FILLING

Wide range of **fillings with intense colours and different flavours** ideal for decoration. Excellent bake and freeze - thaw stability.

-  Blueberry
-  Raspberry
-  Strawberry
-  Kiwi
-  Lemon
-  Mango
-  Peach
-  Orange
-  Pineapple
-  Tiramisu
-  Vanilla

-  Palm-free
-  Freeze-thaw stable
-  Bakestable
-  6kg Bucket







# SAMOA

## READY-TO-USE PASTRY CREAMS

Versatile pastry creams for optimum performance and easy application.

### SAMOA

Product	Application lifespan	Description	Bakestability	Packaging	
Fresh	Short. Ideal for fresh and frozen products.	Vanilla flavour cream with a fresh, smooth and creamy texture.	▲▲▲	20 Kg Bucket	 Palm-free
Multiusos	Medium	Versatile cream with a vanilla flavour and a smooth and creamy texture.	▲▲▲	20 Kg Bucket	 Palm-free
Krem	Medium	Cream with vanilla flavour and hints of cinnamon with a creamy texture.	▲▲▲	13 Kg Bucket	
Horno	Long	Vanilla cream with very characteristic vanilla-caramel flavour and a slight hint of lemon.	▲▲▲▲	20 Kg Bucket	
Cacao	Medium to Long	Bakestable cocoa cream with characteristic bitter and intense cocoa taste.	▲▲▲	13 Kg Bucket	



# CUSTARD CREAMS IN POWDER

Powdered mixes for the production of custard creams, with a creamy texture and high freeze-thaw stability.

## CUSTARD CREAMS IN POWDER

Product	Application	Description	Freeze-thaw stable	Bakestable	Recipe	Packaging
Crema GOURMET	Cold	Intense milky flavour due to its milk content. Creamy and consistent texture.	Yes	▲▲▲	400 g/l of water or 300 g/l of milk	12 Kg Bag
Crema LACREM HORNO	Cold	Milky flavour due to its milk content. Consistent and creamy texture, ideal for a wide range of production processes.	Yes	▲▲▲▲	400 g/l of water or 300 g/l of milk	12 Kg Bag
Crema CUBANA	Cold	Creamy and easy-to-spread texture.	Yes	▲▲	400 g/l of water or 300 g/l of milk	12 Kg Bag 8x1 kg Box
Crema TROPICANA	Hot	Mix for the production of a hot, thin, shinny, freeze-stable pastry cream.	Yes	▲▲	300-500g sugar / 1L water. Heat to boiling point. Separately, 150-200 g. cream / 300 ml. cold water and add to the hot mixture.	12 Kg Bag



Palm-free



Palm-free



# GLAZES

*Elegant mirror glazes with the Miroirs SPRINGEL range.*

*Intense flavours, clean cut and freeze-thaw stability. Ideal for coating all types of surfaces with an attractive shinny finish.*



## SPRINGEL CHOCOLATE

Miroir **chocolate** glaze containing 70% dark chocolate. Dark colour, elegant shine with an intense flavour. Ideal for covering any kind of surface with a shinny finish.



Palm-free



6kg Bucket



## SPRINGEL STRAWBERRY

**Strawberry** miroir glaze with a sour strawberry flavour and an elegant shinny finish.



Palm-free



6kg Bucket



## SPRINGEL CARAMEL

Miroir **caramel** glaze with an elegant colour and characteristic notes of caramel and shinny finish.



Palm-free



6kg Bucket



## SPRINGEL NEUTRAL

**Neutral** and transparent miroir glaze for direct application to give your creations a shinny finish even after the freezing process



Palm-free



3,5kg



6kg



15kg Bucket



## SPRINGEL RASPBERRY

**Raspberry** flavoured miroir glaze with an elegant shinny finish.



Palm-free



6kg Bucket



# GLAZES

Glazes and gelatines for confectionery and bakery products that helps improve their attractiveness and preservation.



## GLAZES

Product	Aplication	Percentage of water and juice it accepts	Description	Packaging	
<b>GELIUM MULTIUSOS</b>	Hot, Cold, Spray	100%	Creamy texture for direct, hot or spray application. Excellent permanence on the product and high shine.	13 Kg Bucket	 Palm-free
<b>NORJEL 60</b>	Hot	40%	High brightness and long permanence on the fruit, due to the high compatibility with its acidity.	20 Kg Bucket	 Palm-free
<b>NORJEL CONCENTRADO</b>	Hot	30%	High shine and long permanence on the fruit. Compatible with the acidity of the fruit. Neutral flavour.	20 Kg Bucket	 Palm-free
<b>NORJEL 54</b>	Hot	15%	High shine and long permanence on the fruit. Compatible with the acidity of the fruit. Apple flavour.	20 Kg Bucket	 Palm-free
<b>NORJEL CRISTAL</b>	Hot	30%	Maximum transparency and excellent shine. Ideal for pastries. Apple flavour.	20 Kg Bucket 13 Kg Bucket	 Palm-free
<b>SPRINGEL</b>	Cold	–	Transparent, very creamy texture, without gelling, allowing direct application. Retains its shine and transparency after the freezing process.	3,5 Kg Bucket 6 Kg Bucket 15 Kg Bucket	 Palm-free
<b>COLDGEL</b>	Cold	–	Neutral gloss for direct application.	6 Kg Bucket	 Palm-free
<b>SPRINGEL SPRAY</b>	Spray	–	Neutral flavoured liquid glaze, easily pumpable. Ideal for spray machine.	12 Kg Jerry Can	 Palm-free



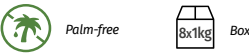
# MIXES

*Powdered mixes for confectionary creations.*

## TREBON PLUS NEUTRO

**Neutral** powder mix for the creation of mousse that allows the incorporation of pastes, aromas, jams, etc. to create the desired flavours. Useful as a cream stabiliser.

**Basic Recipe:** 200 g. Trebon, 200 g. water, 1000 g. semi-whipped cream.



## TREBON PLUS STRAWBERRY

**Strawberry** flavoured semifreddo mix.

**Basic Recipe:** 180g. Trebon, 220 g. water, 1000 g. semi-whipped cream.



## TREBON PLUS QUARK

**Quark cheese** flavoured semifreddo mix.

**Basic Recipe:** 600g. Trebon, 1000 g. water, 1000 g. semi-whipped cream.



## TREBON CHEESECAKE MIX

Powdered cheese mix for making traditional-style baked cheesecakes.

**Basic Recipe:** 500 g. cheesecake mix, 50 g. sugar, 100 g. margarine or butter, 150 g. eggs, 1 l. water, mix slowly for 2 minutes and bake.



# EMULSIFIERS FOR PASTRY AND BAKERY PRODUCTS

## REDOL MY

Emulsifier in gel form designed for the production of all types of sponge doughs.



## SUPERNORTEMUL

Emulsifier in gel form designed for the preparation of all types of sponge doughs, fillings and meringues.



## REDOL AN

Paste product that acts as a softening agent in fermented doughs. Prolongs the shelf life and freshness of bread and pastries.





# SUGAR

Different types of sugar for the production and finishing of bakery and confectionery products.

## SUGAR

	Product	Type	Description	Packaging	
	NEVADA	Sugar	Powdered sugar.	12 Kg Bag 8x1 Kg Box	 Palm-free
	AZÚCAR INVERTIDO	Ingredient	70 brix aqueous solution of glucose, fructose and sucrose especially suitable for use as a bakery decorating agent.	7 Kg Jerry Can 15 Kg Jerry Can	 Palm-free
	GLUCOSA 44	Ingredient	80 brix thick glucose syrup.	7 Kg Bucket	 Palm-free
	GLUCOSA 77	Ingredient	77 brix fluid glucose-fructose syrup characterised by its low fructose content, sweet taste and neutral odour.	20 Kg Bucket	 Palm-free
	BUKET CRYSTAL	Damp-proof sugar	Anti-humidity granulated sugar.	Saco 12 Kg 12 Kg Bag	-
	BUKET	Damp-proof sugar	Anti-humidity sugar powder.	12 Kg Bag 8x1 Kg Box	-
	BUKET PF	Damp-proof sugar	Anti-humidity sugar powder, palm fat free.	12 Kg Bag	 Palm-free
	SUCRELUX	Damp-proof sugar	Anti-humidity sugar powder.	12 Kg Bag	-



# COMPLEMENTARY PASTRY AND BAKERY PRODUCTS

## IMPULSOR NORTE

Baking powder for use in sponge  
dough products.



## PNB

Powdered sugar-based product  
designed for all types of sponge  
doughs, improving the freshness and  
elasticity of the finished product.



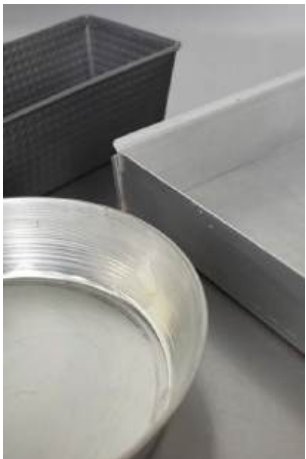
## ALMÍZ

Modified corn starch designed for  
bakeable stable pastry creams.



## DESMOL SPRAY

Food-grade release agent in spray  
form made from high quality  
vegetable oils.



## CRUNCHY CREP

Crunchy wafer pieces, ideal for  
mixing with chocolate.



## CACAO A LA TAZA

Cocoa powder for making a hot  
chocolate drink.







**YOUR BAKERY SOLUTIONS**

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