



ITEM	DESCRIPTION	QUANTITY	PACKAGING
NOIR PLUS	Dark chocolate substitute in discs, it marks out its high percentage of cocoa, its shine and high application performance, that makes it ideal for a high-level pastry making process.	Kg 5x2	
BLANC PLUS	White chocolate substitute in discs, it marks out a pleasant taste of white chocolate, which makes it ideal for a high-level pastry making process.	Kg 5x2	
LITTLE DROPS NOIR PLUS	Drops of substitute chocolate, suitable for all confectionery applications and also for baking, because they can stand the heat of the oven.	Kg 6x2	
BITTER COCOA POWDER 22/24	Brown color, suitable for any use in confectionery and ice cream palour, thanks to the selection of the best cocoa qualities, that are able to give a bitter and decisive taste.	Kg 1x10 Kg 25	
BITTER COCOA POWDER 10/12	Suitable for any use in confectionary and ice cream palour, thanks to the selection of the best cocoa qualities, that are able to give a bitter and decisive taste.	Kg 25	
MIRROR GLASSES	Glazes for the decoration of modern cakes. They give a mirror effect, of a great shine, on Bavarians, semifinished products and ice cream cakes. Available in different flavours: chocolate, white, pistachio, black cherry, caramel, strawberry, orange, lemon and neutral.	Kg 3	
MILLEFIORI HONEY	It is a completely natural, healthy and a genuine product, ideal for all confectionery applications.	Kg 5 Kg 10	
FLOWERS OF ORANGE HONEY	It is a completely natural, healthy and a genuine product. It marks out a typical citrus flavour.	Kg 5 Kg 10	
HOT APRICOT JELLY	It is a completely natural, healthy and a genuine product. It marks out a typical citrus flavour.	Kg 3	



ITEM	DESCRIPTION	QUANTITY	PACKAGING
NEUTRAL JELLY	Product for cold glazing mousse and other confectionery products. Easy to use, it gives an extraordinary shine and preserves fruit from oxidation.	Kg 1x10 Kg 25	
GOLD SHEET JELLY	Food thickener in sheets, used for the production of puddings, mousse and semifinished products. The gold leaf quality is the most prestigious on the market.	Kg 6	
JELLY POWDER	Food thickener in powder, used for the production of puddings, mousse and semifinished products.	Kg 1x25	
MIX CROCCANTINO	Powder mix for the production of crunchy and Florentine biscuits. Easy and quick to use, it gives a constant result.	Kg 1x10	
MARZAPAN	Paste based on almond, ready to use, ideal for preparing cakes, desserts or typical fruit. Available in 18% and 50% almonds.	Gr 500x16 Kg 25	
READY ALMOND	Paste with almonds and kernels, practical and quick to use. It has an excellent price/quality ratio and it replaces perfectly the traditional "paste di mandorle", almond pastries.	Kg 10	
COCONUT RAPÈ	Dried coconut flour. Ideal for decorations or for baked cookies.	Kg 10 Kg 25	
RELEASE SPRAY	Non-stick vegetable oil to be sprayed directly over all the surface of the baking-tin, molds, shapes and plates.	MI 500x12	
POLISHING	It polishes and protects creations of chocolate, sugar paste and sweets.	MI 400x12	



ITEM	DESCRIPTION	QUANTITY	PACKAGING
DARK FLAKES	Irregular flakes of chocolate substitute, ideal for pastries, ice cream, used to decorate.	Kg 1x10	
IVORY FLAKES	Irregular flakes of white substitute, ideal for pastries and ice cream, used to decorate.	Kg 1x10	
CHOCO CRISPIES	Cereal pellets covered with pure chocolate. Ideal for decorating cakes, mousse and "semifreddi". Available in different flavours: milk, dark, white, strawberry and orange. Mix (dark, milk, white).	Kg 3	
SUGAR LITTLE TAILS	Colored sugar little tails ,perfect for decorating sweet cakes and biscuits in a quickly and easy way. Available in different colors: harlequin, blue, white, chocolate, yellow, pink, red, green.	Kg 1x9	
VANILLIN	Suitable for flavouring baked desserts and creams, also cooked fruit and syrups.	Kg 1x9 Gr 500x12	
AMARETTO GRAINS	High quality "amaretti" finely crushed, used to decorate and garnish "semifreddi", cakes and mousse.	Kg 2	

