

PASTAROM

33 à la Dreidoppel



PASTE

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

Dosage : 40 g to 1 kg mixture

Packing : 1 btl x 1 kg

Flavors available:

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

MOUSSE MIX-FOND

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

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

Packing : 1 ctn x 2 pkt x 2.5 kg

- H Pastarom Fond Neutral
(Fond Royal Vegetable)



BAKE

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

Packing : 1 btl x 1 kg

SEMI-LIQUID FORM

Dosage : 3-5 g to 1 kg mixture

Flavors available:

- H Vanilla
- H Lemon
- H Butter
- H Panettone

POWDER FORM

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

Dosage: 3-5 g to 1 kg mixture

Flavors available:

- H Lemon
- H Orange



CLASSIC

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

Dosage : 5-10 g to 1 kg mixture

Packing : 1 btl x 1 kg

Flavors available:

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

GEL NEUTRAL

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

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

Packing : 1 btl x 1.5 kg

- H Gel Neutral



TOPPING

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

Strong natural flavor with increased fruit content.

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

Recessed grip.

Packing : 1 btl x 1 kg

Flavors available:

- H Strawberry
- H Lemon
- H Raspberry
- H Mango
- H
- H
- H



Compound / Paste

Natural fruit taste with no artificial flavoring and preservatives.

Dosage : 30-50 g to 1 kg mixture

Packing : 1 btl x 1 kg

Flavors available:

- B Orange
- B Banana
- B Apricot [1]
- B Strawberry
- B Raspberry
- B Pistachio
- B Crème de Menthe (mint)
- B Latte Macchiato
- B Bourbon Vanilla
- B Vanilla Moroni [1] (with seeds)

Passion Fruit

Mandarin [1]

B Apple [1]

B Blueberry

Lemon

B Tiramisu

B Elderberry

B Mango

B Rose

B Pink Grapefruit **2019 NEW**

B Lavender **2019 NEW**

B Pomegranate

B Coconut

B Ginger

B Espresso

B Jamaica

Mousse Mix-Fond Royal

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

Packing : 1 ctn x 2 pkt x 2.5 kg

Flavors available:

Fond Royal Neutral [1]

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

Fond Royal Tiramisu [1]

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

Fond Royal Yogurt [1]

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

Baking Flavour

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

SEMI-LIQUID FORM/ESSENCE

Dosage : 3 g to 1 kg mixture

Packing : 1 btl x 1 kg

Flavors available:

- Orange [1]
- H Bitter Almond Alicante

Butter [1]

Lemon Prima

H Vanilla Prima

Rose Blossom [1]

POWDER FORM

Flavors available:

Oraperl [1] (orange)

Dosage : 1-2 g to 1 kg mixture

Packing : 1 btl x 0.5 kg

Citroperl [1] (lemon)

Dosage : 1-2 g to 1 kg mixture

Packing : 1 btl x 0.5 kg

Christollen (christmas fruit loaf)

Dosage : 4 g to 1 kg mixture

Packing : 1 tub x 1.5 kg

Lebkuchen (gingerbread)

Dosage : 20 g to 1 kg mixture

Packing : 1 tub x 0.75 kg

Gelatop

Tripanna (base for milky gelato)

Dosage : 50 g to 1 L base

Packing : 1 box x 5 kg

Trilonga 35 [1] (base for fruit gelato)

Dosage : 35 g to 1 L base

Packing : 1 box x 2.5 kg

Gelatop Mango Paste [1]

Topping

ICE FLIP

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

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

Packing : 1 btl x 1 kg

Flavors available:

- Kiwi
- Vanilla [1]
- Mango
- Blueberry
- Raspberry
- Strawberry
- Mocca
- Chocolate
- Caramel



New

Cream Mamoria

Another fruit sauce option that gives fruity twister.

The novelty for marbled cream / dairy cream.

Packing : 1 pail x 3 kg

Flavors available:

- Strawberry
- Citron
- Plum
- Peach Passionfruit



New Products

Creme Brulee Mix (just mix, boil & chill)

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

Packing : 1 ctn x 5 pkts x 1 kg



Butter Caramel (for filling & coating)

Packing : 1 pail x 6 kg

Blitz Fondant (ready-to-use glaze)

Packing : 1 pail x 7 kg

Baking Ingredient

H Bienetta (basic mixture for florentines)

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

Packing : 1 ctn x 10 pkts x 600 g

Eisan (egg white base powder for meringue)

Dosage : 160 g to 1 L water

Packing : 1 btl x 2 kg

Other

Stabifix F [1] (liquid cream stabilizer)

Dosage : 10 g to 1 L cream

Packing : 1 btl x 1 kg

Triquell Neutral (binder for fruit fillings)

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

Packing : 1 bag x 10 kg

Fruit Acid Liquid [1]
(to intensify fruit taste)

Packing : 1 btl x 1 kg