DESCRIPTION
Belnap is a concentrated hot process glaze with a high level of water absorption, especially suitable for Danish pastries. It has minimal foam, a brilliant shine and a transparent glaze with a dry surface. Giving a very fruity taste and excellent shine!

APPLICATION
Ideal for glazing tarts, fresh fruit, cakes and pastries. Machine or brush application.

ADVANTAGES
• Excellent Shine to give a real added value to your finished products
• Freeze – thaw stable
• Convenient: ready to use
• Improve preservation of fresh cakes and fruit

PACKAGING
7kg bucket

AVAILABLE RANGE
Belnap Neutral
Belnap Apricot

BASIC USE
BELNAP ® Neutral 1000g
Water 500-700g
1. Place Belnap and water in saucepan.
2. Bring to boil once.
3. Use at around 75°C.
4. Brush or machine spray onto products.
DESCRIPTION
Decorgel Neutral is a cold glaze specially designed for finishing and decorating cakes or for glazing fresh fruit. Decorgel is the ideal glaze to create mirrors on top of cakes.

APPLICATION
- Glazing top of cakes (mirror)
- Glazing fresh fruit (Decorgel mirror)
- Decorgel neutral can be flavoured and coloured with fruit purees and compounds in order to create a wide assortment of glazes.

HOW TO USE
- Flat application mirror: break the structure of Decorgel with a spatula and apply a thin layer on top of frozen cake. Spread with the spatula. Application will be similar in case Decorgel Neutral is mixed with fruit purees or compounds.
- Glaze fresh fruit: Dilute Decorgel Neutral with 15% water before application with a brush.

ADVANTAGES
- Shiny product: give a real added value to your finished products.
- Freeze – thaw stable.
- Convenient: ready to use.
- Versatile: can be adapted with compound.
- Improve preservation of fresh cakes and fruit.

PACKAGING
7kg buckets

AVAILABLE RANGE
Decorgel Chocolate
Decorgel White
Decorgel Neutral
Decorgel Caramel

BASIC USE - FOR GLAZING UNEVEN, ROUNDED SURFACES eg Dome Cakes

DECORGEL ® Neutral Glamour 1000g
BELNAP ® Neutral 200g
Water 300g
Others (Colouring, Compounds...) SQ

1. Boil BELNAP® with water.
2. Mix with DECORGEL® and other personalization ingredients.
3. Pour at 35 – 40°C over your frozen cake.

Your glaze can be warmed several times and thus allows a use without limit!
**DESCRIPTION**

Sucrea Fond is a concentrated cream stabilizer ideal for the preparation of mousse and bavarois. It will also assist with increased longevity of cream fillings maintaining a cut stable product, without weeping.

**APPLICATION EXAMPLE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUCREA® Fond Neutral</td>
<td>200g</td>
</tr>
<tr>
<td>Whipped Cream</td>
<td>1000g</td>
</tr>
<tr>
<td>Water, 20°C</td>
<td>250g</td>
</tr>
<tr>
<td>SUCREA® Compound</td>
<td>30g</td>
</tr>
</tbody>
</table>

1. Add the Compound to the Fond Neutral.
2. Add water and stir with a whisk.
3. Add 1/3 of the cream and stir.
4. Incorporate the Fond/cream and the rest of the whipped cream and mix well.
5. Pipe bavarois on the bottom of a mould.
6. Put a frozen layer of fruit filling in bavarois.
7. Cover with a layer of sponge cake.
8. Pipe Bavarois and cover with a layer of sponge cake.
10. Remove the mould and decorate, for example with Glacage Chocolate, Decorgel and Glamour gels.

**ADVANTAGES**

- All bavarois made with SUCREA® Fond are freeze and thaw stable.
- Flexibility in adapting taste and colour throughout compounds.
- Time and labour saving preparation.
- Easy preparation and stable results.
- SUCREA® Fond is a cold set product; you don't need hot water (For Sanatine you need 80°C water)

**PACKAGING**

(2 x 2.5kg Bags) 5kg Box

**AVAILABLE RANGE**

Chocolate, Strawberry, Tiramisu and Universal (Neutral).

**Chefs tips**

- The use of lukewarm water slows down the gelling.
- Put larger products first in the fridge, to let the gelatine slowly set, then store in...
SUCREA® Dessert Sauces are offered in attractive 1 kg bottles, from which the sauces are easy to dispense.

SUCREA® Dessert Sauces Glamour
The new Dessert Sauces from UNIFINE® for hot and cold application, with the smooth taste of creamy caramel.

The highlight of topping Glamour Gold is the brilliant shine of gold, which makes your dessert or ice-cream a real eye-catcher. Especially outstanding look on white plates or on top of whipped cream or light ice-creams.

It can be added to Belnap or Decorgel to create a unique gold shimmer when glazing desserts.

ADVANTAGES
- Made of high-quality ingredients.
- Consistently high quality.
- Freeze-thaw stable.
- Unique natural flavours and colour.
- For a variety of applications such as cream, creams, chocolate or glaze.
- Use with neutral fond for mousses or for flavouring fresh cream, butter cream, ice cream, chocolates, ganaches, etc or in combination with fruit pieces.

COMPOUNDS
DESCRIPTION
First-class flavours for fine bakery, made from concentrated fruit juices, fruit pieces, fruit pulp, flavours and other selected ingredients. The freeze/thaw-stable pastes are of consistently high quality and they enhance your end product with perfect flavour and appearance.

ADVANTAGES
- Made of high-quality ingredients.
- Consistently high quality.
- Freeze-thaw stable.
- Unique natural flavours and colour.
- For a variety of applications such as cream, creams, chocolate or glaze.
- Use with neutral fond for mousses or for flavouring fresh cream, butter cream, ice cream, chocolates, ganaches, etc or in combination with fruit pieces.

PACKAGING
1kg, 1.5kg

AVAILABLE RANGE

DESCRIPTION
SUCREA® Dessert Sauces are offered in attractive 1 kg bottles, from which the sauces are easy to dispense.

SUCREA® Dessert Sauces Glamour
The new Dessert Sauces from UNIFINE® for hot and cold application, with the smooth taste of creamy caramel.

The highlight of topping Glamour Gold is the brilliant shine of gold, which makes your dessert or ice-cream a real eye-catcher. Especially outstanding look on white plates or on top of whipped cream or light ice-creams.

It can be added to Belnap or Decorgel to create a unique gold shimmer when glazing desserts.

ADVANTAGES
- The famous and most-popular tastes in highest quality.
- Easy to dispense directly from the bottle for efficient working.
- Enhance all your desserts and ice-cream specialties.
- High quality ingredients.
- The highlights of all the dessert sauces: Glamour Gold Caramel.

PACKAGING
1kg Bottle

AVAILABLE RANGE
SUCREA Topping Glamour Gold Caramel.
**PIPING JELLY**

**DESCRIPTION**
Piping jelly is a versatile condensed gel ideal for decorating and writing on desserts.

**ADVANTAGES**
- Its unique viscous texture allows free flowing patterns to be created.
- Maintains shape and design without weeping or sagging.
- Pipping Jelly Neutral offers a base where colours and flavours can be created.

**PACKAGING**
6 x 1kg Tins

**AVAILABLE RANGE**
- Piping Jelly Red
- Piping Jelly Green
- Piping Jelly Neutral

---

**FONDANT FREEZE THAW STABLE**

**DESCRIPTION**
Fondant Freeze -thaw stable is a typical soft white fondant used for coating bakery products.

Its unique formula, provides the benefit of storing a fondant coated item frozen, with the ability to thaw and retain shape and shine, without cracking, weeping or separating.

This product is particularly effective for large volume manufacturing.

**PACKAGING**
14kg Buckets
**STOLLEN SPICE**

**DESCRIPTION**
Stollen Spice is a unique blend of aromatic ground spices, commonly used in Stollen, Gingerbread, sweet fruit buns and breads. It provides the ideal compliment to various festive bakery products. Its character imparts sweet and delightful heady notes of cardamom, nutmeg and cinnamon.

**PACKAGING**
1kg

---

**VANI STAR**

**DESCRIPTION**
Vanistar is a natural patisserie flavouring containing vanilla seeds and extract. It is a soluble powder which is added into ice cream and many other pastry preparations. Once dissolved, a prominent well rounded, concentrated Vanilla scent is evenly dispersed into your product, while achieving optimum presentation with visible seeds throughout.

**ADVANTAGES**
- Bake and freeze – thaw stable.
- Efficient ready to use.
- Concentrated aroma.

**PACKAGING**
1kg
**INSTANT JELLY POWDER**

**DESCRIPTION**
Instant Jelly is a powdered gelling agent, which is acid-resistant and suitable for the hot preparation of glazes. Good spray ability and only minimal foam required for a guaranteed cut-stable, brilliant glaze on fruit flans, pies and tarts. Freeze/thaw-stable.

**INSTRUCTIONS**
- Mix 50g instant Jelly with 300g sugar, add to 1000ml boiling water, stir well and re-boil.
- Processing temperature 80°C. Keep cool and dry.

**PACKAGING**
(2 x 2.5kg) 5kg

---

**TRIX EMUSIFIER**

**DESCRIPTION**
Trix is an emulsifier which stabilizes Sponges and Swiss rolls to an ideal consistency.

Trix is an application that assists in:
- Overall rise consistency.
- Helps to produce high volume with fine even texture.
- Retains Moisture which in turn helps to preserve and extend shelf life.

**APPLICATION**
- Trix is best added at around 2.5% to 3% of the total mass of your mix.
- Added directly into other ingredients at commencement of mixing and blended to a smooth paste.

**PACKAGING**
Trix Emulsifier is available in 5kg buckets.
### SUCREA CHOCOLATE DECORATIONS

**SUCREA DIABLO TRIANGLE** · Plain/white chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC920</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>34 x 52mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>± 290 pieces/box</td>
</tr>
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</table>

**SUCREA DIABLO SQUARE** · Plain/white chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC967</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>32 x 32mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>± 290 pieces/box</td>
</tr>
</tbody>
</table>

**SUCREA FILTER TEARDROP** · Plain/white chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC991</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>40 x 95 mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>± 36 pieces/box</td>
</tr>
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</table>

**SUCREA FILTER RING** · Plain chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC992</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>45 x 55 mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>± 40 pieces/box</td>
</tr>
</tbody>
</table>

**SUCREA ELEGANCE** · Milk chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC974</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>35 x 64mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>± 160 pieces/box</td>
</tr>
</tbody>
</table>
**SUCREA FLOWERS** · Plain chocolate
back to back

Code | CHOC925
--- | ---
Dimensions | Ø 30mm
Quantity | ± 76 pieces/box

**SUCREA FLOWERS** · White chocolate

Code | CHOC915
--- | ---
Dimensions | Ø 30 mm
Quantity | ± 76 pieces/box

**SUCREA DUO ROSE BUD** · Milk/white chocolate

Code | CHOC955
--- | ---
Dimensions | Ø 13-18mm length 18-25mm
Quantity | ± 180 pieces/box

**SUCREA CHOC ROSE BUD** · Plain/white chocolate

Code | CHOC950
--- | ---
Dimensions | Ø 14-15mm length 19-23mm
Quantity | ± 180 pieces/box

**SUCREA ROUND SHAPES** · Plain chocolate

Code | CHOC993
--- | ---
Dimensions | Ø 33mm
Quantity | ± 375 pieces/box

**SUCREA SPECIAL SHAPES** · Plain chocolate

Code | CHOC994
--- | ---
Dimensions | 30 x 57mm
Quantity | ± 265 pieces/box
SUCREA DUO MISTRALS · Milk/White chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC960</th>
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</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>40mm long, Ø 8.8mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>2.5 kg/box ± 1.085 pieces/box</td>
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</table>

SUCREA DUO CIGARELLOS · Milk/white chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC975</th>
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</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>± 97mm long, Ø 8.8mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>700g/box ± 140 pieces/box</td>
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</tbody>
</table>

SUCREA CIGARELLOS · White chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC976</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>± 97mm long, Ø 8.8mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>700g/box ± 140 pieces/box</td>
</tr>
</tbody>
</table>

SUCREA SHOOTING STAR · White chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC996</th>
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</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>25-80mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>96 pieces/box</td>
</tr>
</tbody>
</table>

SUCREA STRIPE PANATELLAS · Plain/white chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC990</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>200mm long, Ø 6mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>715g/box ± 110 pieces/box</td>
</tr>
</tbody>
</table>

SUCREA PANATELLAS RETRO · chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC997</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>200mm long, Ø 6mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>715g/box ± 110 pieces/box</td>
</tr>
</tbody>
</table>

SUCREA STRIPE PANATELLAS · Plain/white chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC987</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>200mm long, Ø 6mm</td>
</tr>
<tr>
<td>Quantity</td>
<td>715g/box ± 110 pieces/box</td>
</tr>
</tbody>
</table>

SUCREA CHOCOLATE TORNADO · White/ Plain Chocolate

<table>
<thead>
<tr>
<th>Code</th>
<th>CHOC940</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quantity</td>
<td>200g/box</td>
</tr>
</tbody>
</table>
**SUCREA CHOCOLATE CUPS**

**SUCREA MINI CUP** · Plain chocolate
- Code: CHOC995
- Dimensions: 43 x 30 x 15mm
- Quantity: ± 210 pieces/box

**SUCREA SPRINKLE HEARTS** · White chocolate
- Code: CHOC998
- Quantity: ± 0.6kg/box

**SUCREA BALLERINA CUP** · Plain chocolate
- Code: CHOC972
- Dimensions: 65 x 40 x 30mm
- Quantity: ± 105 pieces/box

**SUCREA SQUARE CUP** · Plain chocolate
- Code: CHOC965
- Dimensions: 47 x 47 x 32mm
- Quantity: ± 105 pieces/box

**SUCREA MARBELLED BALLERINA CUP**
- Code: CHOC970
- Dimensions: 65 x 40 x 30mm
- Quantity: ± 105 pieces/box

**SUCREA DECORATIONS**

**SUCREA CHOCOLATE ALMOND SHAPED** · Milk/chocolate
- Code: CHOC981
- Quantity: ± 4kg/box
<table>
<thead>
<tr>
<th><strong>SUCREA ZEBRA</strong> · Plain chocolate</th>
<th><strong>SUCREA CRINKLE</strong> · White chocolate</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Code</strong></td>
<td>Code</td>
</tr>
<tr>
<td>CHOC982</td>
<td>CHOC983</td>
</tr>
<tr>
<td><strong>Dimensions</strong></td>
<td><strong>Dimensions</strong></td>
</tr>
<tr>
<td>35 x 35mm</td>
<td>35 x 35 mm</td>
</tr>
<tr>
<td><strong>Quantity</strong></td>
<td><strong>Quantity</strong></td>
</tr>
<tr>
<td>288 pieces/box</td>
<td>240 pieces/box</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SUCREA ASIAN FAN</strong> · Plain chocolate</th>
<th><strong>SUCREA TURITELLA</strong> · Plain/white chocolate back to back</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Code</strong></td>
<td>Code</td>
</tr>
<tr>
<td>CHOC984</td>
<td>CHOC986</td>
</tr>
<tr>
<td><strong>Dimensions</strong></td>
<td><strong>Dimensions</strong></td>
</tr>
<tr>
<td>35 x 64mm</td>
<td>94-100mm</td>
</tr>
<tr>
<td><strong>Quantity</strong></td>
<td><strong>Quantity</strong></td>
</tr>
<tr>
<td>160 pieces/box</td>
<td>± 117 pieces/box</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SUCREA FEATHER</strong> · Plain/White chocolate</th>
<th><strong>SUCREA BLIZZARD</strong> · Plain/white chocolate</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Code</strong></td>
<td>Code</td>
</tr>
<tr>
<td>CHOC988</td>
<td>CHOC910</td>
</tr>
<tr>
<td><strong>Dimensions</strong></td>
<td><strong>Dimensions</strong></td>
</tr>
<tr>
<td>70-80mm</td>
<td>37 x 47 mm</td>
</tr>
<tr>
<td><strong>Quantity</strong></td>
<td><strong>Quantity</strong></td>
</tr>
<tr>
<td>± 126 pieces/box</td>
<td>± 255 pieces/box</td>
</tr>
</tbody>
</table>
ASSORTMENT
San Felipe Dark chocolate couvertures are made with the finest blend of criollo and forastero cocoa liquors. Total cocoa content vary from 47% to 80% depending on your wishes in terms of taste and application. References ending with “09” are suitable for various applications. References ending with “05” are very fluid and are specially designed for enrobing.

STANDARD

<table>
<thead>
<tr>
<th>Reference</th>
<th>Cocoa Content</th>
</tr>
</thead>
<tbody>
<tr>
<td>P5005</td>
<td>58%</td>
</tr>
<tr>
<td>P9009</td>
<td>73%</td>
</tr>
</tbody>
</table>

STORAGE
Chocolate should be ideally stored in a cool and dry place. Temperature should not exceed 18°C. San Felipe Dark chocolate couvertures can be used during 24 months from production date.

TEMPERING
In order to deliver full satisfaction, chocolate has to be tempered. Tempering chocolate will allow the appropriate crystallization of cocoa fat. Correct tempering ensures a good taste, a good melting and a good snap of the chocolate. Tempering is a crucial element for high quality and long shelf life. Please follow temperatures indicated in the graph.

![Graph showing tempering temperatures: Melting 45-50°C, Crystallisation 28-29°C, Working Temperature 31-32°C, Storing 18°C]
ASSORTMENT
Maracaibo Milk chocolate couvertures are made with the finest blend of criollo and forastero cocoa liquors and high quality milk powder. Reference ending with “09” are suitable for various applications. References ending with “05” are very fluid and are specially designed for enrobing.

BALANCED

M3009 = 32%

STORAGE
Chocolate should be ideally stored in a cool and dry place. Temperature should not exceed 18°C. Maracaibo Milk chocolate couvertures can be used during 18 months from production date.

TEMPERING
In order to deliver full satisfaction, chocolate has to be tempered. Tempering chocolate will allow the appropriate crystallization of cocoa fat. Correct tempering ensures a good taste, a good melting and a good snap of the chocolate. Tempering is a crucial element for high quality and long shelf life. Please follow temperatures indicated in the graph.
ASSORTMENT
Cabo Blanco white chocolate are made with the finest blend of genuine cocoa butter and high quality milk powder. Reference ending with “09” are suitable for various applications. References ending with “05” are very fluid and are specially designed for enrobing.

MILKY
W5009 - 26–29%

STORAGE
Chocolate should be ideally stored in a cool and dry place. Temperature should not exceed 18°C. Maracaibo Milk chocolate couvertures can be used during 18 months from production date.

TEMPERING
In order to deliver full satisfaction, chocolate has to be tempered. Tempering chocolate will allow the appropriate crystallization of cocoa fat. Correct tempering ensures a good taste, a good melting and a good snap of the chocolate. Tempering is a crucial element for high quality and long shelf life. Please follow temperatures indicated in the graph.
**BACKALDRIN XXL BREAD IMPROVER**

**DESCRIPTION**
Multipurpose improver, specially designed for volume-orientated production For wheat bread and rolls.

Dosage 0.25-0.5%

**ADVANTAGES**
- Low cost, tolerant product
- Versatile improver for high volume products
- Highly concentrated, low dosage
- Can freeze for up to 30 days

**PACKAGING**
8kg Bag

**BACKALDRIN BAS LIGHT**

**DESCRIPTION**
Natural sourdough starter made of Rye adding the real Sourdough flavour to bread.

Dosage on rye-flour 4.5%
Dosage on wheat flour 0.5%

**ADVANTAGES**
- Provides a typical sour dough taste.
- Extends shelf-life.
- Enhances sliceability.
- Replaces calcium-propionate and vinegar.
- Storage conditions for this product is ambient.

**PACKAGING**
12kg Plastic Can

**BACKALDRIN DELUXE XXL (SKYLINE) BREAD IMPROVER**

**DESCRIPTION**
This improver is very similar to XXL, however it achieves a very fine crumb texture. It is a cost effective performer in industrial manufacturing. Easy to use improver for high volume.

**ADVANTAGES**
- Low cost, tolerant product
- Versatile improver for high volume products
- Highly concentrated, low dosage of 0.3%-0.5%

**PACKAGING**
8kg Bag
**Backaldrin Kornmix**

**Description**
Bread concentrate, rich in natural nutrients, a high fibre content and a wonderful taste, for a straight dough preparation method for various breads or rolls like Kornspitz roll.

Dosage: for Kornspitz roll: 10-45% on flour; Can achieve various bread and rolls according to recipe. This typical European Style concentrate has specially processed grains developing rich, full bread-taste.

Dosage as per requested taste: 10-40%

**Advantages**
- Unique product with typical European taste.
- You can design your own product, varying the dosage from 10% – 45%.
- Kornmix-products have a GI of 43
- Total natural fibre content of up to 8%

**Packaging**
10kg Bag

---

**Backaldrin Ciabatta Mix 2.5%**

**Description**
Concentrated improver for typical Italian Ciabatta

Dosage only 2.5% for the production as no-time-dough

**Advantages**
- Short production time, very stable, tolerant product
- The crumb-structure, hole texture, can be varied by fermentation time and water content, to your liking.

**Packaging**
2.5-8kg Bags

---

**Brezengold Pastry Improver**

**Description**
Typical Bavarian Pretzel, Laugen-rolls and sticks can be easily produced with this special dough improver.

Dosage 4%

**Advantages**
- Short bite, fine texture, soft crumb.
- Appealing product
- Freeze-thaw stable product

**Packaging**
25kg Bucket
**BACKALDRIN DUSTING SUGAR**

**DESCRIPTION**
Backaldrin manufactures a superior non melting dusting sugar, suitable for decorating desserts, pastries and biscuits.

**ADVANTAGES**
- Will require one application only.
- Sugar is formulated not to melt or ‘disappear’ on baked pastries and desserts.
- Will not dissolve even if applied directly after baking.
- Freeze - thaw stable.
- Provides a decorative finish to the surface of desserts and pastries.

**PACKAGING**
- 10kg Bag
- 15kg Bag

**BACKALDRIN HAIL SUGAR**

**DESCRIPTION**
Hail Sugar is a specialty nibbed or granule sugar which can be used for decorations on danish pastries, profiteroles etc.

**ADVANTAGES**
- Will not melt during baking, maintaining shape and colour.
- Airated soft mouth feel, not hard.
- Used for decorating cakes, desserts, pastry or bakery products.

**PACKAGING**
- 10kg Bag

**BACKALDRIN DECOR SALT**

**DESCRIPTION**
Deco Salt is a unique decorative granulated salt used on various savoury baked products including pretzels and speciality breads.

**ADVANTAGES**
- Will not melt during baking, maintaining shape and colour.
- Airated soft mouth feel, not hard like rock salt.
- Provides tasty inclusion, without over powering product flavour.

**PACKAGING**
- 5kg Bag
**PRODUCT LIST**

**BELGIAN COUVERTURE**
Chocolate Belgian San Felipe 58%
Chocolate Belgian Maracaibo 32%
Chocolate Belgian Cabo Blanco 29%

**COCOA PRODUCTS**
Cocoa Powder Dutch 10/12
Cocoa Powder Dutch 22/24
Cinnamon Chip

**COMPOUNDS**
Banana
Champagne
Chocolate
Lemon
Mango
Mocha
Orange
Passionfruit
Raspberry
Rum
Tiramisu
Bari Bitter Almond
Topping Glamour Gold Caramel
Pistacio
Vanilla Mauritius

**AROMAS**
Stollen Spice
Vani Star

**GLAZES**
Belnap Neutral
Belnap Apricot
Décorgel Neutral
Décorgel White
Décorgel Choc
Décorgel Caramel
Piping Jelly Neutral
Piping Jelly Green
Piping Jelly Red
Instant Jelly 5kg

**FONDERIE & ICING**
Fondant White Freeze Thaw Stable

**FONDS**
Tiramisu
Strawberry
Chocolate
Universal (Neutral)

**PIPING BAGS**
Bags Piping Thermo 40
Bags Piping Thermo 50
Bags Piping Thermo 60
Bags Disposable Roll 40cm
Bags Disposable Roll 50cm
Bags Disposable Roll 60cm

**CHOC BATONS 1.6KG**

**BACKALDRIN**
XXL Bread Improver
Deluxe XXL (Skyline)
Hail Sugar
Bas Light
Backaldrin Dusting Sugar
Korn Mix
Ciabatta Mix
BrezenGold Improver