MIDWEST GLOBAL IMPORTS

- Family owned and operated
- Master importer and distributor since 1976
- Celebrating fine foods by serving chefs, chocolatiers, and bakers
- Providing unique premium specialty ingredients
- Dedicated to helping leading food distributors grow their business
- Unique and exclusive brands/products
- Of highest quality
- Easy to use
- At competitive prices

Our Brands

Our Culinary Worlds



orders@midwestimports.com - (800) 621-3372

Table *of* Contents:

Bakery Products	4
Confections	6
Baked & Specialty Vessels	15
Chocolate Cups	21
Powder Mixes	24
Fillings, Flavorings	29
Vanilla, Vanilla Products	33
Baking Spices	35
Chocolate Decorations	36
Baked & Specialty Decorations	46
Transfer & Neutral Sheets	47
Colors	49
Chocolates, Chocolate Specialties	60
Fruit Products	72
Nuts, Nut Products	83
Sugars	86
Texturizing Agents	88
Fondants, Cake Design Products	89
Tools, Kitchen Essentials	91
Soups, Bases, Sauces, Specialties	93
Italian Specialties	98
Savory Specialties	102
Savory & Neutral Shells	105
Spices, Herbs, Salts, Seasonings	108
Teas	115
Disposables, Packaging	121
Ordering & Delivery Policies	130

Bakery Products

- Artisanal bakery and pâtisserie.
- Extraordinary and traditional quality.
- Fresh and frozen.
- Traditional craftsmanship made easy.
- Time-saving: finished or freezer-to-oven.

Frozen Galettes

Classic free-form rustic French pastries.



Defrost for 30 minutes. Bake at 374 degrees for 22-27 minutes. Coat with neutral glaze or dust with powdered sugar.



112801
Apple Galette Fine Tart, frz. 4.73"
BEL'VILLE
1 box: 30 pcs

112802
Mango Galette Fine Tart, frz. 4.73"
BEL'VILLE
1 box: 30 pcs

Frozen Croissants and Danishes

Easy baking, standardized temperatures and times:

		Large Croissant / Pain au Chocolate	Small Croissant / Pain au Chocolate	Danish
Convection 365-375 °F		15-18 min	14-16 min	14-16 min
Deck 400-410 °F		25-30 min	20-25 min	20-25 min



Croissants, Pain au Chocolate, Danishes.

- Ready-to-bake breakfast line.
- Artisanal look.
- Intense and authentic taste and flavor.
- Flaky and crispy
- Finest butter with highest butterfat content.
- Handmade fillings.
- No proofing, no egg washing.
- Artisanal, small-batch production.



101001
Small Straight Croissant, frz.

BEL'VILLE
1 box: 120 pcs; 1.6 oz / 45.4 gr each



101002
Large Straight Croissant, frz.

BEL'VILLE
1 box: 72 pcs; 3.0 oz / 85.0 gr each



101003
Small Multi-Grain Croissant, frz.

BEL'VILLE
1 box: 120 pcs; 1.6 oz / 45.4 gr each



101004
Large Pain au Chocolate, frz.

BEL'VILLE
1 box: 72 pcs; 3.5 oz / 99.2 gr each



101005
Mini Pain au Chocolate, frz.

BEL'VILLE
1 box: 200 pcs; 1.25 oz / 35.4 gr each



101006
Mini Apple Caramel Danish, frz.

BEL'VILLE
1 box: 200 pcs; 1.5 oz / 42.5 gr each



101007
Mini Cheese Pocket Danish, frz.

BEL'VILLE
1 box: 200 pcs; 1.5 oz / 42.5 g each



101008
Mini Raspberry Palmier, frz.

BEL'VILLE
1 box: 160 pcs; 1.5 oz / 42.5 g each



101009
Mini Cinnamon Swirl, frz.

BEL'VILLE
1 box: 200 pcs; 1.5 oz / 42.5 g each

Confections

- The boutique confections.
- Delightful flavors and textures; enchanting shapes and colors.
- Handmade by the finest artisans in France, Belgium, Switzerland, Germany.

Truffles and Pralines

With the finest and freshest ingredients.

- From classic to contemporary.
- Handcrafted by leading master chocolatiers.
- Made in Belgium, Switzerland, Germany.

104101 Weser Praline Collection

Nobel

6 Varieties:

1 box: 2 trays; 96 pcs; 6 var; 0.44 oz / 12.5 g each



Crispy Almond Nougat Praline



Raspberry Gianduja Praline



Vanilla & Caramel Praline



Bittersweet Chocolate & Cognac Ganache Praline



Strawberry Ganache Heart



Dark & Light Hazelnut

orders@midwestimports.com - (800) 621-3372

104100 Rhine Truffle Collection

Nobel
6 Varieties:
1 box: 2 trays; 120 pcs; 6 var; 0.44 oz / 12.5 g each


Dark Chocolate Ganache Truffle


Latte Macchiato Ganache Truffle


Raspberry Balsamico Ganache Truffle


Salty Caramel Ganache Truffle


White Chocolate Ganache Truffle


Milk Chocolate Ganache Truffle

102001 Classic Praline Collection

Nobel
5 Varieties:
1 box: 2 trays; 120 pcs; 5 var; 0.29 oz / 8.3 g each


Milk Chocolate Piedmont Hazelnut Praline


Caribbean 72% Praline


Coffee Milk Chocolate Praline


Hazelnut & Almond & Pistachio Dark Chocolate Praline


Milk Chocolate Almond Feuilletine Praline

102002 Fruity Praline Collection

Nobel
5 Varieties:
1 box: 2 trays; 120 pcs; 5 var; 0.29 oz / 8.3 g each


Yuzu Dark Chocolate Praline


Cassis & Bergamot Honey Milk Chocolate Praline


Raspberry Dark Chocolate Praline


Passion Fruit Milk Chocolate Praline


Mango Dark Chocolate Praline

NŒBEL
THE BOUTIQUE CONFECTIONS

102003 Caramel Praline Collection

Nobel

2 Varieties:

1 box: 2 trays; 120 pcs; 2 var; 0.29 oz / 8.3 g each



Milk Chocolate Caramel with Sea Salt



Dark Chocolate Caramel with Smoked Maldon Salt

Mendiants

103004 Colmar Mendiant Dark & White Chocolate

Nobel

2 Varieties:

1 box: 2 trays; 112 pcs; 2 var; 0.35 oz / 10 g each





Norman Love Chocolates

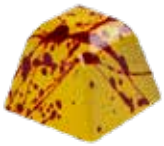
- Special Order Truffles and Pralines - allow 4-5 business-day lead time
- Minimum quantity order: 2 boxes - any kind
- 1 Flavor per tray
- Assorted trays per box

Assorted Chocolates #1
4-Tray Flavors - 4 trays per box

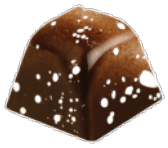
Individual Chocolate Piece		Unit	Trays/Box	Pieces/Tray
Tahitian Caramel	Milk	1 tray	4	40
Peanut Butter & Jelly	Milk	1 tray	4	40
Cafe Latte	Milk	1 tray	4	40
Dark Chocolate Cream Truffle	Dark	1 tray	4	28
Chocolate Dipped Cherry	Dark	1 tray	4	40
Lemon Truffle	Dark	1 tray	4	28
Sea Salt Caramel Truffle	Dark	1 tray	4	28



Tahitian Caramel
MILK
Vanilla, buttery caramel, and creamy milk chocolate.



PB&J
MILK
A nostalgic staple reimagined in chocolate.



Cafe Latte
MILK
Rich coffee and delicious cream.



Dark Chocolate Cream Truffle
DARK
Rich 49% Venezuelan dark chocolate.



Chocolate Dipped Cherry
DARK
A tangy sour cherry white chocolate ganache wrapped in a rich dark chocolate shell



Lemon Truffle
DARK
Bright, tart lemon ganache perfectly balanced with the bitterness of dark chocolate



Sea Salt Caramel Truffle
DARK
A perfectly balanced truffle filled with golden caramel and topped with red and pink sea salt.

Assorted Chocolates #2
5-Tray Flavors - 5 trays per box

Individual Chocolate Piece		Unit	Trays/Box	Pieces/Tray
Bittersweet Chocolate	Dark	1 tray	5	40
New York Cheesecake	White	1 tray	5	40
Tiramisu	Dark	1 tray	5	40
Raspberry	Dark	1 tray	5	28
Strawberry	White	1 tray	5	28
Mango	White	1 tray	5	40
Roasted Hazelnut Praline	Milk	1 tray	5	40
Caramel Passion	Milk	1 tray	5	40
Creme Brulee	Milk	1 tray	5	40
Passion Panna-Cotta	White	1 tray	5	40
Coconut	Dark	1 tray	5	35
Key Lime Shell	White	1 tray	5	35
Florida Orange	White	1 tray	5	28
Mexican Hot Chocolate	Dark	1 tray	5	28
White Chocolate Raspberry	White	1 tray	5	28
Sicilian Pistachio	Milk	1 tray	5	28
Crunchy Peanut Butter Cup	Milk	1 tray	5	28
German Chocolate Cake	Milk	1 tray	5	40



Bittersweet Chocolate
DARK
A perfectly balanced blend of rich dark chocolate with deep cocoa notes and a smooth,



New York Cheesecake
WHITE
Fresh-baked New York style cheesecake in white chocolate for a bite of big city flavor.



Tiramisu
DARK
Dark espresso atop fluffy mascarpone cream.



Raspberry
DARK
Tart raspberry and dark chocolate.



Strawberry
WHITE
A heavenly couverture saturated with bright strawberries.



Mango
WHITE
Sweet, tropical mango ganache accented with a touch of vanilla, encased in white chocolate



Roasted Hazelnut Praline
MILK
A smooth praline center blended with roasted hazelnuts, wrapped in rich milk chocolate



Caramel Passion
MILK
Buttery caramel infused with bright passion fruit and a hint of vanilla, enrobed in smooth milk chocolate



Creme Brulee
MILK
The flavors of creamy classic créme brûlée enrobed in a milk chocolate shell



Passion Panna-Cotta
WHITE
A light buttermilk ganache layered with passionfruit and vanilla jam.



Coconut
DARK
Sweet coconut cream and coconut-infused chocolate



Key Lime Shell
WHITE
Tart and sweet Key Lime pie ganache



Florida Orange
WHITE
Fresh-squeezed Florida orange and a splash of vanilla.



Mexican Hot Chocolate
DARK
Bold dark chocolate infused with warming chili, aromatic cinnamon, and a touch of vanilla



White Chocolate Raspberry
WHITE
Tart fresh raspberries swirled into creamy white chocolate ganache.



Sicilian Pistachio
MILK
Salted pistachios and sweet white chocolate ganache.



Crunchy Peanut Butter Cup
MILK
Creamy peanut butter with a delicate, crunchy texture, enrobed in smooth milk



German Chocolate Cake
MILK
Layers of rich chocolate ganache and sweet coconut, inspired by the beloved cake

Pâtes de Fruits

Perfect balance of sweetness and fresh fruitiness.

- Traditional (dating back to the 10th century).
- Gracefully tender with a crunch of sugar.
- Made in France.

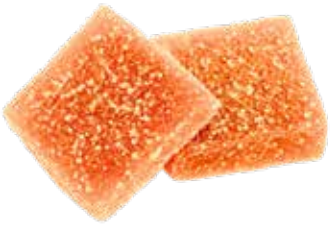
103001 Rhône Pâtes de Fruits Collection

Nobel
7 Varieties:

1 box: 2 trays; 112 pcs; 7 var; 0.35 oz / 10 g each



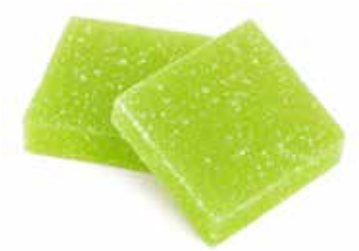
Strawberry



Blood Orange



Raspberry



Apple



Passion Fruit



Cherry





Apricot

Mini Pastries

Exquisite baked confections.

- Traditional elegance and delight.
- Handmade in Switzerland.
- By master bakers.

NŒBEL
THE BOUTIQUE CONFECTIONS



120001 Elm Mini Pastry Collection Collection

Nobel

8 Varieties:

1 box: 5 trays; 240 pcs; 8 var; 0.48 oz / 13.5 g each



Amaretti



Florentine Square



Almond Apricot Tart



Dobosch



Lemon Tart



Chocolate Hazelnut Peak



Raspberry Margritli Flower



Cocoa Tart

orders@midwestimports.com - (800) 621-3372

Calissons

123001 Provence Calisson Collection
Nobel
3 Varieties:

1 box: 3 trays; 126 pcs; 3 var; 0.48 oz / 13.6 g each



Classic



Cherry



Lemon

Tea Cookies

Each flavor sold separately



104001
Pistachio Wonder
0.30 oz (168 pcs)
NOBEL



104002
Apricot Double Decker
0.23 oz (336 pcs)
NOBEL



104003
Chocolate Drop
0.21 oz (280 pcs)
NOBEL



104005
Strawberry Double Decker
0.25 oz (168 pcs)
NOBEL



104008
Milk Choc Covered Shortbread Pretzel
0.34 oz (224 pcs)
NOBEL



104014
Vanilla Square
0.19 oz (336 pcs)
NOBEL

Sablé

103002 Saint-Malo Sablé Collection, Sweet

Nobel
4 Varieties:

1 box: 2 trays; 196 pcs; 4 var; 0.18 oz / 5 g each



Sablé Classic



Sablé Raspberry



Sablé Blueberry



Sablé Chocolate

Macarons

Discrete sweetness with deep flavors and a touch of almonds.

- French classic.
- Shell with smooth crunchy outside and moist/soft interior.
- Deliciously flavorful fillings.
- Made by hand in France.

106001 Eiffel Macaron Collection

Nobel
6 Varieties:

1 box: 4 trays; 288 pcs; 6 var; 0.35 oz / 10 g each



Dark Chocolate



Lemon



Raspberry



Coffee



Pistachio



Vanilla

Baked & Specialty Vessels

Tart Shells

Rich and exquisite flavor thanks to the exclusive use of premium ingredients.

- Various sizes and shapes; from modern to classic.
- Selection of exciting doughs.
- Appealing textures; from crunchy to crumbly.
- Ready-to-fill or fill-and-bake.
- Versatile for creative sweet and savory applications.

Mini Straight Edge Tartlets, 1.33"or 34 mm Ø



108134
Mini Sweet
Straight Edge Tartlet
ATELIER
1 box: 336 pcs
1.33" or 34 mm Ø
Butter Recipe / Coated



108234
Mini Cocoa
Straight Edge Tartlet
ATELIER
1 box: 336 pcs
1.33" or 34 mm Ø
Butter Recipe / Coated



108334
Mini Jet Black
Straight Edge Tartlet
ATELIER
1 box: 336 pcs
1.33" or 34 mm Ø
Butter Recipe / Coated



108434
Mini Graham
Straight Edge Tartlet
ATELIER
1 box: 336 pcs
1.33" or 34 mm Ø
Butter Recipe / Coated



108734
Mini Savory
Straight Edge Tartlet
ATELIER
1 box: 336 pcs
1.33" or 34 mm Ø
Butter Recipe / Coated

Small Straight Edge Tartlets, 1.70" or 43 mm Ø



108143
Small Sweet
Straight Edge Tartlet
ATELIER
1 box: 216 pcs
1.70" or 43 mm Ø
Butter Recipe / Coated



108243
Small Cocoa
Straight Edge Tartlet
ATELIER
1 box: 216 pcs
1.70" or 43 mm Ø
Butter Recipe / Coated



108343
Small Jet Black
Straight Edge Tartlet
ATELIER
1 box: 216 pcs
1.70" or 43 mm Ø
Butter Recipe / Coated



108443
Small Graham
Straight Edge Tartlet
ATELIER
1 box: 216 pcs
1.70" or 43 mm Ø
Butter Recipe / Coated



108743
Small Savory
Straight Edge Tartlet
ATELIER
1 box: 216 pcs
1.70" or 43 mm Ø
Butter Recipe / Coated

Mid-Sized Steep Edge Tartlets, 1.97" or 50 mm Ø



108150
Mid-Sized Sweet
Steep Edge Tartlet
ATELIER
1 box: 144 pcs
1.97" or 50 mm Ø
Butter Recipe / Coated



108350
Mid-Sized Jet Black
Steep Edge Tartlet
ATELIER
1 box: 144 pcs
1.97" or 50 mm Ø
Butter Recipe / Coated



108450
Mid-Sized Graham
Steep Edge Tartlet
ATELIER
1 box: 144 pcs
1.97" or 50 mm Ø
Butter Recipe / Coated



108750
Mid-Sized Savory
Steep Edge Tartlet
ATELIER
1 box: 144 pcs
1.97" or 50 mm Ø
Butter Recipe / Coated

Medium Straight Edge Tartlets, 2.55" or 65 mm Ø



108165
Medium Sweet
Straight Edge Tartlet
ATELIER
1 box: 90 pcs
2.55" or 65 mm Ø
Butter Recipe / Coated



108265
Medium Cocoa
Straight Edge Tartlet
ATELIER
1 box: 90 pcs
2.55" or 65 mm Ø
Butter Recipe / Coated



108365
Medium Jet Black
Straight Edge Tartlet
ATELIER
1 box: 90 pcs
2.55" or 65 mm Ø
Butter Recipe / Coated



108465
Medium Graham
Straight Edge Tartlet
ATELIER
1 box: 90 pcs
2.55" or 65 mm Ø
Butter Recipe / Coated



108765
Medium Savory
Straight Edge Tartlet
ATELIER
1 box: 90 pcs
2.55" or 65 mm Ø
Butter Recipe / Coated

Large Straight Edge Tartlets, 3.14" or 80 mm Ø



108180
Large Sweet
Straight Edge Tartlet
ATELIER
1 box: 72 pcs
3.14" or 80 mm Ø
Butter Recipe / Coated



108280
Large Cocoa
Straight Edge Tartlet
ATELIER
1 box: 72 pcs
3.14" or 80 mm Ø
Butter Recipe / Coated



108380
Large Jet Black
Straight Edge Tartlet
ATELIER
1 box: 72 pcs
3.14" or 80 mm Ø
Butter Recipe / Coated



108480
Large Graham
Straight Edge Tartlet
ATELIER
1 box: 72 pcs
3.14" or 80 mm Ø
Butter Recipe / Coated



108780
Large Savory
Straight Edge Tartlet
ATELIER
1 box: 72 pcs
3.14" or 80 mm Ø
Butter Recipe / Coated

Extra Large Steep Edge Tartlets, 3.93" or 100 mm Ø



108110
Extra Large Sweet
Steep Edge Tartlet
ATELIER
1 box: 72 pcs
3.93" or 100 mm Ø
Butter Recipe / Coated



108210
Extra Large Cocoa
Steep Edge Tartlet
ATELIER
1 box: 72 pcs
3.93" or 100 mm Ø
Butter Recipe / Coated



108310
Extra Large Jet Black
Steep Edge Tartlet
ATELIER
1 box: 72 pcs
3.93" or 100 mm Ø
Butter Recipe / Coated



108410
Extra Large
Graham Steep Edge Tartlet
ATELIER
1 box: 72 pcs
3.93" or 100 mm Ø
Butter Recipe / Coated



108710
Extra Large Savory
Steep Edge Tartlet
ATELIER
1 box: 72 pcs
3.93" or 100 mm Ø
Butter Recipe / Coated

Mini Vegan Classic Tartlets, 1.57" or 40 mm Ø



- Oat & Almond & Date & Rice Recipe
- No added sugars
- No added fats
- No additives / colorants
- Gluten free ingredients

108840
Mini Vegan Classic Tartlet
ATELIER
1 box: 216 pcs
1.57" or 40 mm Ø

Mini Classic Bulk Pack* Tartlets , 1.41" or 36 mm Ø



108013
Mini Sweet Classic Tartlet
ATELIER BAKERY
1 box: bulk 300 pcs
1.41" or 36 mm
Transfat free



108023
Mini Cocoa Classic Tartlet
ATELIER BAKERY
1 box: bulk 300 pcs
1.41" or 36 mm
Transfat free

Medium Classic Bulk Pack* Tartlets , 2.13" or 54 mm Ø



108015
Medium Sweet Classic Tartlet
ATELIER BAKERY
1 box: bulk 250 pcs
2.13" or 54 mm
Transfat free



108025
Medium Cocoa Classic Tartlet
ATELIER BAKERY
1 box: bulk 250 pcs
2.13" or 54 mm
Transfat free

Large Classic Bulk Pack* Tartlets , 2.91" or 74 mm Ø



108017
Large Sweet Classic Tartlet
ATELIER BAKERY
1 box: bulk 100 pcs
2.91" or 74 mm
Transfat free



108027
Large Cocoa Classic Tartlet
ATELIER BAKERY
1 box: bulk 100 pcs
2.91" or 74 mm
Transfat free



* Bulk Pack items are prone to breakage if shipped / handled improperly.
For pricing purposes we factor in breakage of 5%.

Cornets Baked

Sensational baked flavors;
crispy textures; upscale looks.

- Wet proof: coated for maximum holding time.
- Sleeves: presented in paper sleeves (gold and silver colored) for exclusive presentation and convenient service.
- Packaging: designed for maximum protection and easy filling.
- With and without exquisite chocolate coating and delicious nut and fruit pieces.
- Ready-to-fill.



Mini Cornet
Tomato

Sweet Cornets

Sweet



110001
Mini Cornet Sweet
Coated - Wet Proof
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm

Sweet



110006
Mini Cornet
Dark Chocolate
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm

Sweet



110008
Mini Cornet
Dark Chocolate - Strawberry
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm

Neutral Cornet

Neutral



110002
Mini Cornet Neutral
Coated - Wet Proof
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm
- Versatile for sweet and savory applications.

Savory Cornet

Savory



110003
Mini Cornet Basil
Coated - Wet Proof
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm

Savory



110004
Mini Cornet Tomato
Coated - Wet Proof
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm

Savory



110005
Mini Cornet Black Sesame Seeds
Coated - Wet Proof
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm



110100
Cornet Holder Palette (Acrylic) For Service - 32 Cornets
1 box: 4 pcs



110101
Cornet Holder Palette (Acrylic) For Service - 38 Cornets
1 box: 10 pcs

Specialty Vessels Baked

From traditional to contemporary applications.

- Broad selection of sizes, shapes, looks, flavors, and textures.
- For sweet and savory recipes.
- Very easy and convenient.
- Created with maximum holding time in mind.

Specialty Vessels Sweet

- Versatile for countless sweet applications.
- Ready-to-fill.

Sweet



110019
Profiterol
All Butter
ATELIER
- 1 box: 200 pcs;
  1.7 " / 43 mm ø

Sweet



110020
Mini Éclair
All Butter
ATELIER
- 1 box: 240 pcs;
  2.36" / 60 mm

Sweet



110022
Medium Waffle Cup Tulip
Chocolate Coated - Inside
ATELIER
- 1 box: 120 pcs
  4.53" / 115 mm ø

Sweet



80856
Cannoli Shells Micro
2" x 1"
1 box: 200 pcs

Sweet



80857
Cannoli Shells Mini
3" x 1"
1 box: 100 pcs

Sweet



80855
Cannoli Shells Large
5.25" x 1.5"
1 box: 36 pcs

Sweet



80858
Cannoli Shells Mini
Chocolate Coated 3" x 1"
1 box: 100 pcs

Specialty Vessels Neutral

- Ready-to-fill or fill-and-bake.
- Versatile for amazing sweet and savory applications.



110015
Star Tartlet Neutral

ATELIER
1 box: 192 pcs;
1.25" or 32 mm ø



112901
Oval Mini Croustade Shell

ATELIER
1 box: 192 pcs
2.5" x 1.5" or 64 mm x 38 mm
0.74" or 90 mm H



112900
Mini Croustade Shell

ATELIER
1 box: 288 pcs
1.37" or 35 mm Ø
0.74" or 90 mm H

Specialty Vessels Savory

- Ready-to-fill or fill-and-bake.
- Versatile for amazing appetizers.

Savory



110014
Mini Bouche
Mini Patty Shells

ATELIER
- 1 box: 240 pcs;
  1.37" / 35 mm ø

Savory



110021
Large Bouche
Large Patty Shell

ATELIER
- 1 box: 72 pcs;
  3.27" / 83 mm ø

Chocolate Cups

- Impeccable quality due to deep respect of tradition and rigorous strive of innovation.
- Wide range of sizes and shapes; always elegant, extremely fine, and flavorful.
- Ready-to-fill.

Truffle Shells



122012
Truffle Shell Dark
73%

CHOCODUC
D = 1.02" / 26 mm
Opening d = 0.47" / 12 mm
1 box: 630 pcs; 0.11 oz / 3.0 g per pc



116306
Truffle Shell Dark

ATELIER
D = 0.98" / 25 mm
1 box: 504 pcs



116305
Truffle Shell Milk

ATELIER
D = 0.98" / 25 mm
1 box: 504 pcs



116304
Truffle Shell White

ATELIER
D = 0.98" / 25 mm
1 box: 504 pcs



VAL1732
Truffle Shell Dark
VALRHONA
D = 1.00" / 25.4 mm
1 box: 504 pcs; 0.11 oz / 3.0 g per pc



VAL1733
Truffle Shell Milk
VALRHONA
D = 1.00" / 25.4 mm
1 box: 504 pcs; 0.11 oz / 3.0 g per pc



VAL1734
Truffle Shell Ivory
VALRHONA
D = 1.00" / 25.4 mm
1 box: 504 pcs; 0.11 oz / 3.0 g per pc

Praline Cups



141347
Heart Praline Cup Dark
ATELIER
1.14″
1 box: 432 pcs



141350
Square Praline Cup Dark
ATELIER
1.02″
1 box: 567 pcs



141353
Oval Praline Cup Dark
ATELIER
1.29″
1 box: 567 pcs



122332
Triangle Praline Cup Dark
73%
CHOCODUC
S = 1.10″ / 28 mm
H = 0.55″ / 14 mm
1 box: 448 pcs; 0.08 oz / 2.3 g per pc

Petit Four Cups



141104
Pine Cone Shell Dark
ATELIER
1.57″
1 box: 450 pcs



141357
Round Scalloped Shell Dark
ATELIER
1.37″
1 box: 384 pcs



141419
Dark Chocolate Shot Glass w/Paper Cup
ATELIER
1.1 x 1.33″
1 box: 192 pcs



116309
Dark Chocolate
Petit Four Cup (Square Fluted)
ATELIER
• 1 box: 150 pc
L x W x H = 0.98″ x 0.98″ x 0.82″
or 25 mm x 25 mm x 21 mm



116310
Milk Chocolate
Petit Four Cup, Mini (Square)
ATELIER
• 1 box: 150 pc
L x W x H = 0.78″ x 0.78″ x 0.83″ or
20 mm x 20 mm x 21 mm



116311
Dark Chocolate
Petit Four Cup, Tall (Round Fluted)
ATELIER
• 1 box: 150 pc
D x H = 0.98″ x 1.1″ or
25 mm x 28 mm

Dessert Cups



141342
Medium Chocolate Flower Cup Dark
ATELIER
2.75″
1 box: 84 pcs



141351
Mid-Sized Round Chocolate Shell Dark
ATELIER
1.97″
1 box: 160 pcs



141450
Half Dome Shell Dark
ATELIER
2.4″
1 box: 80 pcs



116300
Dark Chocolate Lattice Cup

ATELIER
- 1 box: 84 pcs

D x H = 1.18″ x 1.18″ or
30 mm x 30 mm



116320
Mini Chocolate Coffee Cup
ATELIER
- 1 box: 120 pc

D x H = 1.5″ x 1.18″
38 mm x 30 mm



Powder Mixes

- Artisanal quality guaranteed
- Traditional / essential Pastry & Baking products
- Leading expert in Pastry & Baking products in France and abroad.
- Since 1919

Pastry Mixes

Pastry Creams



130002
Premium Pastry Cream
(hot process)

ANCEL
With natural bourbon vanilla.
1 box:
176.36 oz / 11.02 lbs / 5.0 kg

RATIO:
80 g Pastry Cream mix, 1 liter cold milk, 200-250 g sugar.
2.7 oz Pastry Cream mix, 1 quart cold milk, 6.70 oz – 8.35 oz sugar.

PREPARATION:
Combine Pastry Cream mix with approximately 250 mL or 8 oz of cold milk.
Whisk the preparation until smooth. Boil the remaining milk and sugar.
Away from heat, pour the first preparation into the milk.
Bring to a boil while whisking constantly before removing from heat.



130003
Premium Pastry Cream
(cold process)

ANCEL
1 box:
176.36 oz / 11 lbs / 5.0 kg

RATIO:
400 g Pastry Cream mix, 1 liter cold water.
13.34 oz Pastry Cream mix, 1 quart cold water.

PREPARATION:
Pour cold water into the mixing bowl, add Pastry Cream mix and whisk for 1 minute at low speed.
Scrape down sides and continue mixing at high speed (3-4 minutes) until a homogeneous / creamy & shiny cream is obtained

Custards




126003
Flan Mix

GRAND MIXES
1 box: 8 bags; 22.3 oz / 0.63 kg each;
178 oz / 5.07 kg




126000
Crème Brûlée Mix

GRAND MIXES
1 box: 14 bags; 13.34 oz / 0.38 kg each;
187 oz / 5.31 kg




126001
Panna Cotta Mix

GRAND MIXES
1 box: 14 bags; 13.34 oz / 0.38 kg each;
187 oz / 5.31 kg




126002
Pot de Creme au Chocolat Mix

GRAND MIXES
1 box: 7 bags; 26.7 oz / 0.76 kg each;
187 oz / 5.31 kg

Meringue




127500
Meringue Mix Dry

GRAND MIXES
1 box: 12 bags; 1 lb / 0.45 kg each;
12 lbs / 5.44 kg

Mousses

RATIO:
7.1 oz / 200 g Laped Mousse Mix
10.6 oz / 300 g Milk or Water (approx. 65°F / 18°C)
35.3 oz / 1 kg Whipped Heavy Cream (approx. 40°F / 5°C)



LA71003
Lemon Mousse
(cold process; 2-step)
LAPED
1 box: 2 buckets;
4.4 lbs / 2 kg each; 8.8 lbs / 4 kg



LA71012
Mango Mousse
(cold process; 2-step)
LAPED
1 box: 6 bags;
2.2 lbs / 1 kg each; 13.2 lbs / 6 kg



LA71013
Pear Mousse
(cold process; 2-step)
LAPED
1 box: 6 bags;
2.2 lbs / 1 kg each; 13.2 lbs / 6 kg



LA71006
Raspberry Mousse
(cold process; 2-step)
LAPED
1 box: 6 bags;
2.2 lbs / 1 kg each; 13.2 lbs / 6 kg



LA71002
Strawberry Mousse
(cold process; 2-step)
LAPED
1 box: 2 buckets;
4.4 lbs / 2 kg each; 8.8 lbs / 4 kg



LA71000
Neutral / Vanilla Mousse
(cold process; 2-step)
LAPED
1 box: 6 bags;
2.2 lbs / 1 kg each; 13.2 lbs / 6 kg
Add Profound Flavor of choice.

RATIO:
7.1 oz / 200 g Laped Neutral Mousse Mix
10.6 oz / 300 g Milk or Water (approx. 65°F / 18°C)
Profound Flavor of your choice
35.3 oz / 1 kg Whipped Heavy Cream (approx. 40°F / 5°C)

PREPARATION:
Combine Laped Neutral Mousse Mix with Milk or Water
Add Profound Flavor of your choice
Whisk the preparation
Fold in the Whipped Heavy Cream

Mousses



127101
Dark Chocolate Mousse,
12 x 1 lb
24 x 4 oz servings / lb
1 box: 12 bags; 1 lb / 0.454 kg each;
12 lbs / 5.44 kg



127301
Dark Chocolate Mousse,
30 lb
24 x 4 oz servings / lb
1 bucket: 30 lbs / 13.6 kg



127102
White Chocolate Mousse,
12 x 1 lb
24 x 4 oz servings / lb
1 box: 12 bags; 1 lb / 0.454 kg each;
12 lbs / 5.44 kg



127302
White Chocolate Mousse,
30 lb
24 x 4 oz servings / lb
1 bucket: 30 lbs / 13.6 kg



127100
Neutral/Vanilla Mousse
12 x 1 lb
24 x 4 oz servings / lb
Add Profound Flavor of your choice
1 box: 12 bags; 1 lb / 0.454 kg each;
12 lbs / 5.44 kg



127300
Neutral/Vanilla Mousse
30 lb
24 x 4 oz servings / lb
Add Profound Flavor of your choice
1 bucket: 30 lbs / 13.6 kg



Baking Mixes



130004
Chocolate Fondant Cake Mix (Lava Cake)

ANCEL
1 box:
176.36 oz / 11.02 lbs / 5.0 kg



INGREDIENTS:
Metric (yield approx. 32 individual 108 g cakes).
2 kg Chocolate Fondant (Lava Cake) Mix (130004)
400 g Eggs (8)
800 g Melted Butter (unsalted)
240 g Water (tepid)
US (yield approx. 15 individual 3.8 oz cakes).
32 oz Chocolate Fondant (Lava Cake) Mix (130004)
6.4 oz Eggs (3.6)
12.8 oz Melted Butter (unsalted)
3.8 oz Water (tepid).

LAVA CAKE PREPARATION:
Mix all ingredients for 3 min in a mixer with whisk attachment.
Portion (divide) the mixture into the slightly greased molds and bake.
Bake: convection oven about 10 min at 180°C / 360°F.
Bake: deck oven about 12 minutes at 200°C / 392°F.
Heat the Lava Cake 15 sec in the micro-wave (850W) before serving.

CHOCOLATE FONDANT PREPARATION:
Mix all ingredients for 3 min in a mixer with whisk attachment.
Portion (divide) the mixture into the slightly greased molds and bake.
Bake: convection oven about 22 minutes at 180°C / 360°F.
Bake: deck oven about 25 minutes at 200°C / 392°F.



130005
Classic Macaron Mix

ANCEL
1 box:
176.36 oz / 11.02 lbs / 5.0 kg



PREPARATION:

Metric (yield approx. 32 macaron shells (d = 3.14") or 180 macaron shells (d = 1.57")
1 kg Classic Macaron Mix (130005)
200 g Water (tepid)

US (yield approx. 15 macaron shells (d = 3.14") or 82 macaron shells (d = 1.57")
16 oz Classic Macaron Mix (130005)
3.2 oz Water (tepid)

MACARON PREPARATION:

Mix all ingredients for 5 min in a mixer at high speed with paddle attachment.
Pipe macaron shells onto tray lined with silicon baking mat or parchment paper.
Bake: on double trays / sheet pans Convection oven:
(recommended) about 20 min at 130°C / 266°F (draft open).
Deck Oven about 35 minutes at 130°C / 266°F (draft open).
Let the macaron shells cool down before filling.
Keep in cool place for rehydration.

REMARKS COLORED MACARON SHELL:

Take weight of liquid colors off weight of water.

REMARKS CHOCOLATE MACARON SHELL:

Metric: add 50 g of Cocoa Powder with the 200 g tepid Water (from ingredient list).

US: add 0.8 oz of Cocoa Powder with the 3.2 oz tepid Water (from ingredient list).

Fillings and Flavorings



Compounds



Rich and Full-Bodied Flavors.

- Rich and Full-Bodied Flavors.
- Authentic Colors.
- Highly Concentrated.
- Dosage 5% - 7.5% (0.8 - 1.2 oz per 1 lb or 50 - 75 g per 1 kg)



114480
Banana Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114481
Strawberry Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114482
Lemon Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114483
Raspberry Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114484
Orange Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114485
Mango Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114486
Vanilla Bean Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114487
Passion Fruit Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114488
Peach Compound
PROFOUND
2.76 lbs / 1.25 kg



114489
Caramel Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114490
Arabica Coffee Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



114491
Dark Rum Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)



111004
Peppermint Compound
PROFOUND
2.76 lbs / 1.25 kg

Available Seasonally

PROFOUND SEASONAL COMPOUNDS
2.2 lbs / 1 kg



111005
Pumpkin



111003
Chai



111007
Gingerbread

Flavoring, Extracts, Concentrates

Adding a premium coffee dimension.
A great dessert is never just sweet.



130209
Natural Arabica Coffee Flavoring (liquid)
SÉBALCÉ
1 bottle: 35.27 oz / 2.21 lbs / 1 liter
Preparation:
Shake before usage
Dosage:
20 g - 40 g per kg
0.70 oz - 1.40 oz per kg
0.31 oz – 0.61 oz per 1 lb



130210
Coffee Flavoring (liquid)
SÉBALCÉ
1 bottle: 35.27 oz / 2.21 lbs / 1 liter
Preparation:
Shake before usage.
Dosage:
5 g - 15 g per kg
0.17 oz - 0.52 oz per kg
0.07 oz - 0.23 oz per 1 lb



114490
Arabica Coffee Compound
PROFOUND
2.76 lbs / 1.25 kg (kosher OU-dairy)
Dosage:
50 g - 75 g per kg
1.8 oz - 2.6 oz per kg
0.8 oz - 1.2 oz per lb

Zest Frozen



128124
Lemon Zest Granulated frz.
FRUITS ROUGES
1 box: 12 tubs; 1.1 lbs / 0.5 kg each;
13.2 lbs / 6 kg



128125
Orange Zest Granulated frz.
FRUITS ROUGES
1 box: 12 tubs; 1.1 lbs / 0.5 kg each;
13.2 lbs / 6 kg

Natural Flavoring Oils



39051
Oil Lemon Pure Flavoring
3.4 oz
BOYAJIAN
1 box: 6 bottles; 3.4 fl oz / 100 ml each;
20.4 fl oz / 0.6 l

100% pure; all natural; cold pressed from the rind of 225 fresh lemons per bottle.



39054
Oil Lemon Pure Flavoring
12.7 oz
BOYAJIAN
1 box: 12 bottles; 12.7 fl oz / 376 ml each;
4.8 qt / 4.5 l

100% pure; all natural; cold pressed from the rind of 840 fresh lemons per bottle.



39052
Oil Lime Pure Flavoring
3.4 oz
BOYAJIAN
1 box: 6 bottles; 3.4 fl oz / 100 ml each;
20.4 fl oz / 0.6 l

100% pure; all natural; cold pressed from the rind of 273 fresh limes per bottle.



39050
Oil Orange Pure Flavoring
3.4 oz
BOYAJIAN
1 box: 6 bottles; 3.4 fl oz / 100 ml each;
20.4 fl oz / 0.6 l

100% pure; all natural; cold pressed from the rind of 150 fresh oranges per bottle.



39053
Peppermint Pure Flavoring
3.4 oz
BOYAJIAN
1 box: 6 bottles; 3.4 fl oz / 100 ml each;
20.4 fl oz / 0.6 l

100% pure; all natural.



39055
Peppermint Pure Flavoring
12.7 oz
BOYAJIAN
1 box: 12 bottles; 12.7 fl oz / 376 ml each;
4.8 qt / 4.5 l

100% pure; all natural.

Vanilla & Vanilla Products

- The world's leading manufacturer of finest Vanilla products
- Highest product quality guaranteed
- Vanilla experts from Strasbourg, France
- For over 50 years

Vanilla Beans



130206
Gourmet Vanilla Beans
(16-20 cm / 6.29"-7.87")
SÉBALCÉ
1 jar: 5.29 oz / 0.33 lbs / 150 g
Preparation:
Split the beans with knife and place in liquid to be infused.
Dosage:
1-2 Vanilla Beans per 1 liter/quart of milk or other liquid.



130205
Tahitian Vanilla Beans
(14-18 cm / 5.51"-7.08")
SÉBALCÉ
1 jar: 5.29 oz / 0.33 lbs / 150 g
Preparation:
Split the beans with knife and place in liquid to be infused.
Dosage:
1-2 Vanilla Beans per 1 liter/quart of milk or other liquid.



130204
Bourbon Vanilla Beans (Madagascar)
(14 -16 cm / 5.51"-6.29")
SÉBALCÉ
1 jar: 2.64 oz / 0.16 lbs / 75g
Preparation:
Split the beans with knife and place in liquid to be infused.
Dosage:
1-2 Vanilla Beans per 1 liter/quart of milk or other liquid.

Vanilla Grains



130207
Pure Madagascar
Vanilla Grains
SÉBALCÉ
1 jar: 3.52 oz / 0.22 lbs / 100g
Application:
Use to add flavor and visual appeal to your products.

Vanilla Powders



130208
Pure Vanilla
Bean Powder
SÉBALCÉ
1 jar: 5.29 oz / 0.33 lbs / 150g
Application:
Use in cream, crème anglaise, mousse, macaron, chantilly and so on.

Vanilla Flavorings



130200
Tahitian Vanilla Extract
(with seeds)
Emulsion Flavoring
SÉBALCÉ
1 bottle: 17.63 oz / 1.1 lbs / 0.5 kg
Preparation:
Shake before usage
Dosage:
10 g - 20 g per 1 kg
0.35 oz - 0.70 oz per 1 kg
0.16 oz - 0.32 oz per 1 lb



130201
Bourbon Vanilla Extract,
Madagascar
(with seeds)
Emulsion Flavoring
SÉBALCÉ
1 bottle: 17.63 oz / 1.1 lbs / 0.5 kg
Preparation:
Shake before usage
Dosage:
10 g - 20 g per 1 kg
0.35 oz - 0.70 oz per 1 kg
0.16 oz - 0.32 oz per 1 lb



130202
Madagascar Vanilla Exctract
Emulsion Flavoring
SÉBALCÉ
1 bottle: 35.27 oz / 2.21 lbs / liter
Preparation:
Shake before usage
Dosage:
20 g - 40 g per kg
0.70 oz - 1.40 oz per kg
0.31 oz – 0.61 oz per 1 lb



130203
Natural Vanilla Extract
Flavoring (liquid)
SÉBALCÉ
1 bottle: 35.27 oz / 2.21 lbs / 1 liter
Preparation:
Shake before usage
Dosage:
20 g - 40 g per kg
0.70 oz - 1.40 oz per kg
0.31 oz – 0.61 oz per 1 lb



114486
Vanilla Bean Compound
PROFOUND
2.76 lbs / 1.25 kg
(kosher OU-dairy)

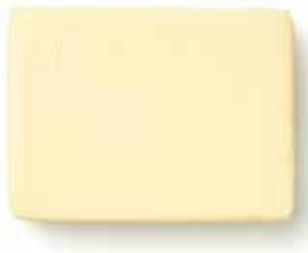
Vanilla Sugars



130001
Vanilla Sugar - Bourbon
ANCEL
With natural bourbon vanilla and cane sugar.
1 container: 35.27 oz / 2.20 lbs / 1.0 kg
Ratio:
10 g Vanilla Sugar for 1 liter of liquid,
10 g Vanilla Sugar per 500 g of flour.

0.33. oz Vanilla Sugar for 1 quart of liquid, 0.33 oz Vanilla Sugar per 1 lb of flour.

French Butter



84000
Butter French 82%, 1kg Slabs
1 box: 10 slabs; 1.2 oz / 1 kg each
22.04 lbs / 10 kg

Baking Spices

Spices, Herbs, Salts

5094QT
All-Spice Ground 1 qt
PROFOUND
1 lb / 0.45 kg

5020QT
All-Spice Whole 1 qt
PROFOUND
0.8 lbs / 0.36 kg

5004QT
Apple Pie Spice 1 qt
PROFOUND
1.2 lbs / 0.54 kg

5024QT
Cardamon Green Whole Pods 1 qt
PROFOUND
0.8 lbs / 0.36 kg

5023QT
Cardamon Ground 1 qt
PROFOUND
1.35 lbs / 0.61 kg

5026QT
Cinnamon Ground Chinese 1 qt
PROFOUND
1.2 lbs / 0.54 kg

5027QT
Cinnamon Ground Vietnamese 1 qt
PROFOUND
1 lb / 0.45 kg

5028QT
Cinnamon Stick 3 Cassia 1 qt
PROFOUND
0.6 lbs / 0.27 kg

5029QT
Cinnamon Stick 3 Ceylon 1 qt
PROFOUND
0.4 lbs / 0.18 kg

5091QT
Cloves Ground 1 qt
PROFOUND
1 lb / 0.45 kg

5030QT
Cloves Whole 1 qt
PROFOUND
0.85 lbs / 0.39 kg

5043QT
Ginger Ground 1 qt
PROFOUND
1 lb / 0.45 kg

5201QT
Gingerbread Mix 1 qt
PROFOUND
1.2 lbs / 0.543 kg

5048QT
Nutmeg Ground 1 qt
PROFOUND
1.2 lbs / 0.54 kg

5049QT
Nutmeg Whole 1 qt
PROFOUND
1.3 lbs / 0.59 kg

5120QT
Poppy Seeds Whole 1 qt
PROFOUND
1.35 lbs / 0.61 kg

5017QT
Pumpkin Pie Spice 1 qt
PROFOUND
1.05 lbs / 0.48 kg

5064QT
Sesame Seeds Black 1 qt
PROFOUND
1.4 lbs / 0.63 kg

5065QT
Sesame Seeds White 1 qt
PROFOUND
1.25 lbs / 0.57 kg

5066QT
Star Anis Whole 1 qt
PROFOUND
0.5 lbs / 0.23 kg

5202QT
Stollen Spice Mix 1 qt
PROFOUND
0.94 lbs / 0.43 kg new

5078QT
Salt - Himalayan Pink Coarse 1 qt
PROFOUND
2.6 lbs / 1.18 kg

5073QT
Salt - Fleur de Sel 1 qt
PROFOUND
2.1 lbs / 0.95 kg

5082QT
Salt - Smoked Applewood 1 qt
PROFOUND
1.5 lbs / 0.68 kg

45119
Saffron Mancha Superior, Spain 1 oz
PROFOUND
1 oz / 28.3 g

5045QT
Lavender 1 qt
PROFOUND
0.25 lbs / 0.11 kg

Chocolate Decorations

Décorum
the final touch

The final touch

- Making your creation even more wonderful.
- Adding a broad variety of shapes, colors, textures, and flavors.
- For food with personality.
- Decorations that suit good food.
- Style is imagination – imagination is Décorum.



A.R.T. for all your **Seasonal Décor**

Seasonality plays a vital role in the culinary world, yet forecasting demand for seasonal items is never easy. The closer a season or event approaches, the clearer the picture becomes - after all, no chef wants to order holiday items in midsummer. That's why leading chefs and bakers trust the A.R.T. pre-order process.

A.R.T. - short for **A**t the **R**ight **T**Ime - allows seasonal products to be ordered **as late as possible**, while guaranteering delivery exactly when needed. With greater visibility, reliable planning, and total peace of mind, A.R.T. makes **seasonal ordering** simple and effortless!

For more information, contact your Sales Rep or Customer Service

Pencils

Made with finest chocolate – great taste.

- Adding uplifting height.
- Sizes: long and short.
- Styles: rolled and poured.
- Colors: various; mono, duo.



116002
Dark Chocolate Pencil
OU-D

DÉCORUM
7.87" or 200 mm, 120 pieces / box
NET Weight: 31.74 oz / 1.98 lbs / 0.90 Kg



116004
White Chocolate Pencil
OU-D

DÉCORUM
7.87" or 200 mm, 120 pieces / box
NET Weight: 31.74 oz / 1.98 lbs / 0.90 Kg



116000
Dark & White Chocolate Pencil
OU-D

DÉCORUM
7.87" or 200 mm, 120 pieces / box
NET Weight: 31.74 oz / 1.98 lbs / 0.90 Kg



116006
Zebra White Chocolate Pencil
OU-D

DÉCORUM
7.87" or 200 mm, 120 pieces / box
NET Weight: 31.74 oz / 1.98 lbs / 0.90 Kg



116001
Marbled Chocolate Pencil OU-D

DÉCORUM
7.87" or 200 mm, 120 pieces / box
NET Weight: 31.74 oz / 1.98 lbs / 0.90 Kg



116007
Pink & White Chocolate Pencil

DÉCORUM
7.87" or 200 mm, 120 pieces / box
NET Weight: 31.74 oz / 1.98 lbs / 0.90 Kg



116003
Small Dark Chocolate Pencil
OU-D

DÉCORUM
3.93" or 100 mm , 240 pieces / box
NET Weight: 31.74 oz / 1.98 lbs / 0.9 kg Kg



116010
White & Dark Chocolate Mikado Stick
OU-D

DÉCORUM
5.31" or 135 mm, 228 pieces / box
NET Weight: 31.74 oz / 1.98 lbs / 0.90 Kg



116009
Orange & Dark Chocolate Mikado Stick
OU-D
DÉCORUM
5.31" or 135 mm, 228 pieces / box
NET Weight: 31.74 oz / 1.98 lbs / 0.90 Kg



116110
Pink Chocolate Pencil
OU-D

DÉCORUM
7.87" or 200 mm, 120 pieces / box



116111
Gold Printed Decor Stick
OU-D

DÉCORUM
5.31" or 135 mm, 228 pieces / box

OU-D = Kosher

Chocolate 3d Décor

Adding aesthetical movement.

- Sizes: various.
- Style: lively and daring.
- Colors: mono, duo; extra glossy.
- Handmade.
- Made with finest chocolate – great taste.



116084
Chocolate Gold
Spiral Décor
DÉCORUM
1 box: 15 pcs; 7'87"
NET Weight: 0.31 lbs / 0.14 kg



116085
Chocolate Marble
Spiral Décor
DÉCORUM
1 box: 15 pcs; 7.87"
NET Weight: 0.31 lbs / 0.14 kg



116086
Chocolate Gold
Wavy Décor
DÉCORUM
1 box: 42 pcs; 2.55"
NET Weight: 0.22 lbs / 0.1 kg



116812
White Chocolate Rose
DÉCORUM
1 BOX: 30 PCS; 1.57"



116813
Red Chocolate Rose
DÉCORUM
1 BOX: 30 PCS; 1.57"



116822
Dark Chocolate Rose
DÉCORUM
1 BOX: 30 PCS; 1.57"



116823
Light Pink Chocolate Rose
DÉCORUM
1 BOX: 30 PCS; 1.57"



116117
Raspberry 3D Decor
White Chocolate
DÉCORUM
1 BOX: 162 CT; 0.79 X 0.87""

Classic Décor

Made with fine European couverture – great taste.

- Adding filigree grace.
- Classic style, various sizes.
- Colors: mono, duo, trio; extra glossy.



116075
Marbled Chocolate Rhombus OU-D
DÉCORUM
1 BOX: 390 PCS; 2.36″
NET WEIGHT: 2.16 LBS / 0.98 KG



116076
Marbled Chocolate Triangle OU-D
DÉCORUM
1 box: 450 pcs; 2.16″
NET Weight: 2.31 lbs / 1.05 kg



116077
Marbled Chocolate Square OU-D
DÉCORUM
1 BOX: 390 PCS; 1.57″
NET WEIGHT: 2.82 LBS / 1.28 KG



116078
White Chocolate "Tear Drop" Triangle OU-D
DÉCORUM
1 BOX: 450 PCS; 2.16″
NET WEIGHT: 2.31 LBS / 1.05 KG



116079
Striped Chocolate Triangle OU-D
DÉCORUM
1 BOX: 450 PCS; 2.16″
NET WEIGHT: 2.31 LBS / 1.05 KG



116080
White Chocolate Punta Triangle OU-D
DÉCORUM
1 BOX: 450 PCS; 2.16″
NET WEIGHT: 2.16 LBS / 0.98 KG



116081
Striped White Chocolate Square OU-D
DÉCORUM
1 BOX: 145 PCS; 1.85″
NET WEIGHT: 1.54 LBS / 0.7 KG



116083
Trio Marbled Triangle OU-D
DÉCORUM
1 BOX: 132 PCS; 3.26″
NET WEIGHT: 1.19 LBS / 0.54 KG



116113
White Choc Tartan Triangle
DÉCORUM
1 BOX: 132 PCS; 3.26″



116114
White Choc Serengeti Triangle OU-D
DÉCORUM
1 BOX: 132 PCS; 3.26″



116115
White Choc Gaudi Decor
DÉCORUM
1 BOX: 144 PCS; 1.18″



116120
Dark Choc Palaios Decor
DÉCORUM
1 BOX: 144 PCS; 1.77 X 1..69″″



116121
Vertigo Decor D/M/W Chocolate
DÉCORUM
1 BOX: 210 PCS; 1.34 X 1.38″″



116087
Classic Filigrane Décor
Dark Chocolate OU-D
DÉCORUM
1 BOX: 610 PCS; 1.57″
NET WEIGHT: 1.01 LBS / 0.46 KG



116088
Chef Dark Chocolate
Filigrane Décor OU-D
DÉCORUM
1 BOX: 300 PCS; 1.77″
NET WEIGHT: 0.79 LBS / 0.36 KG

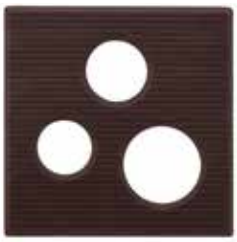


116089
Dark Chocolate
Fan Décor OU-D
DÉCORUM
1 BOX: 400 PCS; 2.32″
NET WEIGHT: 2.20 LBS / 1.0 KG



116090
Dark Chocolate
Feather Décor OU-D
DÉCORUM
1 BOX: 450 PCS; 2.12″
NET WEIGHT: 1.43 LBS / 0.65 KG

116091
White Chocolate
Feather Décor OU-D
DÉCORUM
1 BOX: 500 PCS; 2.12″
NET WEIGHT: 1.30 LBS / 0.59 KG



116092
Dark Chocolate
Filigrane Square Décor OU-D
DÉCORUM
1 BOX: 300 PCS; 1.73″ X 1.73″
NET WEIGHT: 2.42 LBS / 1.1 KG



116093
Marbled Chocolate
Filigrane Décor OU-D
DÉCORUM
1 BOX: 575 PCS; 2.16″
NET WEIGHT: 1.49 LBS / 0.675 KG



116094
Marbled Art
Filigrane Décor OU-D
DÉCORUM
1 BOX: 220 PCS; 2.36″
NET WEIGHT: 2.01 LBS / 0.91 KG



116116
Leaf Set
Dark Chocolate OU-D
DÉCORUM
1 BOX: 216 PCS; 1.18 X 1.77″
NET WEIGHT: 1.01 LBS / 0.460 KG

Chocolate Pearls

Adding celestial beauty.

- Made with finest chocolate – great taste.
- Style: expressive.
- Colors: mono, duo; shiny.
- Hollow



116200
Gold Pearl
DÉCORUM
D = 1.1" / 27MM
1 BOX: 49 PCS; 0.55 LBS / 0.25 KG



116202
Lychee Pearl
DÉCORUM
D = 1.1" / 27MM
1 BOX: 49 PCS; 0.55 LBS / 0.25 KG



116203
Black Pepper Pearl
DÉCORUM
D = 1.1" / 27MM
1 BOX: 49 PCS; 0.55 LBS / 0.25 KG



116204
Uranus Pearl
DÉCORUM
D = 1.1" / 27MM
1 BOX: 49 PCS; 0.55 LBS / 0.25 KG

116205
Moon Pearl
DÉCORUM
D = 1.1" / 27MM
1 BOX: 49 PCS; 0.55 LBS / 0.25 KG



116206
Sun Pearl
DÉCORUM
D = 1.1" / 27MM
1 BOX: 49 PCS; 0.55 LBS / 0.25 KG



116208
Mercury Pearl
DÉCORUM
D = 1.1" / 27MM
1 BOX: 49 PCS; 0.55 LBS / 0.25 KG



116209
Mars Pearl
DÉCORUM
D = 1.0" / 25MM
1 BOX: 126 PCS; 0.86 LBS / 0.391 KG



116210
Neptune Pearl OU-D
DÉCORUM
D = 1.0" / 25MM
1 BOX: 126 PCS; 0.86 LBS / 0.391 KG



116211
Venus Pearl OU-D
DÉCORUM
D = 1.0" / 25MM
1 BOX: 126 PCS; 0.86 LBS / 0.391 KG

Sugar Pearls



116400
White Sugar Pearls
DÉCORUM
4 MM; 2.64 LBS



116401
White Sugar Micro Pearls
DÉCORUM
1 MM; 3.96 LBS



116405
Vintage Gold Sugar Micro Pearls
DÉCORUM
1 MM; 3.96 LBS



116406
Vintage Gold Sugar Pearls
DÉCORUM
4 MM; 2.64 LBS



116402
Pastel Blue Sugar Pearls
DÉCORUM
4 MM; 2.64 LBS

Shavings and Rolls

Adding fine elegance.

- Size: various.
- Styles: extra fine; curled and cut.
- Colors: various; mono, duo, trio.
- Created with premium chocolate – great taste.



116052
Dark Chocolate Shavings - Curled OU-D
DÉCORUM
1 box: 5.51 lbs / 2.5 kg



116053
Milk Chocolate Shavings - Curled OU-D
DÉCORUM
1 box: 5.51 lbs / 2.5 kg



116054
White Chocolate Shavings - Curled OU-D
DÉCORUM
1 box: 5.51 lbs / 2.5 kg



116056
Twister White & Dark Chocolate Décor OU-D
DÉCORUM
1 box: 2.2 lbs / 1 kg
L = 2.17" / 55 mm



116058
Twister Marbled Chocolate Décor OU-D
DÉCORUM
1 box: 2.2 lbs / 1 kg
L = 2.17" / 55 mm



116059
White & Milk Chocolate Décor OU-D
DÉCORUM
1 box: 3.31 lbs / 1.5 kg
L = 1.57" / 40 mm



116057
Striped Chocolate Décor OU-D
DÉCORUM
1 box: 2.2 lbs / 1.2 kg
L = 1.37" / 35 mm

Sprinkle Décor

Adding interesting chic, flavors, and textures.

- Adding interesting chic, flavors, and textures.
- Sizes and styles: various.
- Colors: various; extra shiny.



116062
Dark Chocolate Twisty Decor OU-D
DÉCORUM
1 box: 2.65 lbs / 1.2 kg



116060
Marbled Chocolate Tagliatelles OU-D
DÉCORUM
1.18" / 30 mm
1 box: 4.41 lbs / 2 kg



116061
Dark Chocolate Sticks OU-D
DÉCORUM
2.36" / 60 mm
1 box: 5.51 lbs / 2.5 kg



116064
Marbled Willow Leaves OU-D
DÉCORUM
1 box: 5.51 lbs / 2.5 kg



116065
Trio Chocolate
Curls
DÉCORUM
0.59" x 0.79" / 15 x 20 mm
1 box: 250 pcs; 2.20 lbs / 1.0 kg



116068
Marbled Chocolate
Fans
DÉCORUM
1.18" x 1.97" / 30 x 50 mm
1 box: 330 pcs; 2.20 lbs / 1.0 kg



116070
Marbled Chocolate
Leaves OU-D
DÉCORUM
0.87" x 2.36" / 22 x 60 mm
1 box: 320 pcs; 1.50 lbs / 0.68 kg



116063
Rose Petals
Chocolate
DÉCORUM
1 box: 4.41 lbs / 2 kg



116071
Chocolate
Coffee Beans
DÉCORUM
0.71" / 18 mm
1 box: 2.43 lbs / 1.1 kg



116072
Dark Chocolate
Crunchy Balls
DÉCORUM
D = 0.16" / 4 mm
1 box: 1.10 lbs / 0.5 kg



116073
Milk Chocolate
Crunchy Balls
DÉCORUM
D = 0.16" / 4 mm
1 box: 1.10 lbs / 0.5 kg



116074
White Chocolate
Crunchy Balls
DÉCORUM
D = 0.16" / 4 mm
1 box: 1.10 lbs / 0.5 kg



116112
Mixed Chocolate
Crunchy Balls
DÉCORUM
D = 0.15" / 3.8 mm
1 box: 1.10 lbs / 0.5 kg

VALRHONA
Imaginons le meilleur du chocolat®



VAL4719
Dark Chocolate
Crunchy Pearls
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL8425
Caramelia Milk Chocolate
Crunchy Pearls
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL10843
Opalis White Chocolate
Crunchy Pearls
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL10840
Dulcey 35% Blond
Crunchy Pearls
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Décorum
the final touch



107030
Vermicelli
Pure Dark Chocolate
DÉCORUM
NET Weight:
105.82 oz / 6.61 lbs / 3.0 kg



107031
Vermicelli
Pure White Chocolate
DÉCORUM
NET Weight:
105.82 oz / 6.61 lbs / 3.0 kg

Blossom Curls

Adding playfulness and creativity.

- Size: mini.
- Style: curled.
- Colors: various; mono, duo.



116595
Chefs Dark Chocolate
Mini Blossom Curls OU-D
DÉCORUM
1 box: 8.82 lbs / 4 kg



116596
Chefs Milk Chocolate
Mini Blossom Curls OU-D
DÉCORUM
1 box: 8.82 lbs / 4 kg



116597
Chefs White Chocolate
Mini Blossom Curls OU-D
DÉCORUM
1 box: 8.82 lbs / 4 kg



116098
Dark and White Chocolate
(Duo) Mini Blossom Curls OU-D
DÉCORUM
1 box: 8.82 lbs / 4 kg



116050
Pink
Mini Blossom Curls
DÉCORUM
1 box: 5.51 lbs / 2.5 kg



116051
Orange
Mini Blossom Curls OU-D
DÉCORUM
1 box: 5.51 lbs / 2.5 kg

Chocolate 2d Décor



29844
Label Mocca Dark Chocolate,
1" Round
1 box:
560 pcs; 1" / 2.5 cm; round



90318
Label Cappuccino Dark
Chocolate, 1.5" Oval
1 box:
504 pcs; 1.5" / 3.8 cm; oval



90315
Label Tiramisu Dark Chocolate,
1.5" Oval
1 box:
504 pcs; 1.5" / 3.8 cm; oval



90316
Label Tiramisu White Chocolate,
1.5" Oval
1 box:
504 pcs; 1.5" / 3.8 cm; oval



29847
Label Happy Birthday Dark
Chocolate, 2.25" Oval
1 box:
192 pcs; 2.25" / 5.7 cm; oval



90317
Label Tiramisu Dark Chocolate,
2.25" Oval
1 box:
192 pcs; 2.25" / 5.7 cm; oval



VAL17065
Label Happy Birthday,
Dark Rectangle
VALRHONA
2.76" x 0.59" / 7cm x 1.5 cm
1 box : 420 pcs (6 x 70pcs)

Baked & Specialty Decor

Adding remarkable ornaments, flavors, and textures.

- Sizes, styles, colors: various.
- Produced with finest ingredients – great taste and exciting textures.



23943
Rolled Wafer Cookies
1 box: 560 pcs (2 x 280 pcs)



28211
Lady Fingers
1 box: 600 pcs



23941
Fan Wafers - Butter
(2.5" x 3.15" / 63.5 x 80 mm)
1 box: 600 pcs



107040
Croquant Large
Caramelized Puffed Rice
DÉCORUM
NET Weight: 88.18 oz / 5.52 lbs / 2.5 kg



107041
Croquant Medium
Caramelized Puffed Rice
DÉCORUM
NET Weight: 88.18 oz / 5.52 lbs / 2.5 kg



116102
Feuilletine Wafer Flakes
DÉCORUM
1 box: 4.41 lbs / 2 kg



108051
All Butter Sweet Crumble, Butter Recipe, Coated
ATELIER
1 box: 5 bags; 2.2 lbs or 1 kg each;
11.0 lbs or 5 kg



108052
All Butter Cocoa Crumble, Butter Recipe, Coated
ATELIER
1 box: 5 bags; 2.2 lbs or 1 kg each;
11.0 lbs or 5 kg

Transfer & Neutral Sheets

Different formats; flat or structured; clear or designed
(from classic to contemporary).

- In stock.
- Personalized/customized.
- Engineered for perfect release and maximum result.
- High tech sheets and innovative color compositions.

Guitar Sheets, Plastic Rolls



70567
Guitar / Acetate Sheets
24" x 16"/
61cm x 40.6 cm
1 box: 100 pcs



70441
Plastic Roll
1 roll: 2"x 1,000 ft /
50.8 mm x 305 m

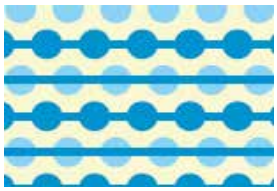


70442
Acetate Sheets
24" x 16"/
61cm x 40.6 cm
1 box: 100 pcs

Transfer Sheets



29605
Transfer Sheet Allegro
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29621
Transfer Sheet Beads
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29604
Transfer Sheet Cherry Blossom
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29608
Transfer Sheet Coffee Beans
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29610
Transfer Sheet Damask
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



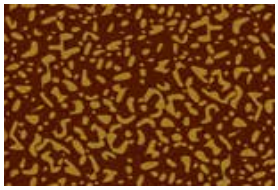
29612
Transfer Sheet Dragonflies
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29613
Transfer Sheet Essence
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



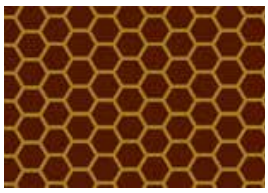
29624
Transfer Sheet Glowing Spheres
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



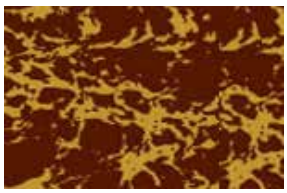
29670
Transfer Sheet Gold Dust
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29620
Transfer Sheet Happy Birthday
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29614
Transfer Sheet Honeycomb
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29626
Transfer Sheet Marble Gold
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29628
Transfer Sheet Musical Notes
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29629
Transfer Sheet Paint
Red & Orange
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29632
Transfer Sheet Paisley
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29633
Transfer Sheet Roller Coaster
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29617
Transfer Sheet Shards
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29618
Transfer Sheet Stripes
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



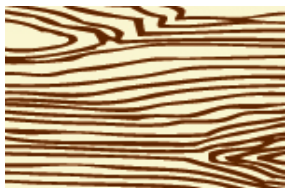
29619
Transfer Sheet Tiger
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29630
Transfer Sheet Diamonds
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29634
Transfer Sheet Tides
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29635
Transfer Sheet Wood
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29650
Transfer Sheet Stars
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



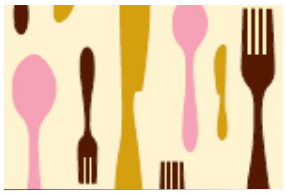
29660
Transfer Sheet Shooting Stars
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29625
Transfer Sheet Jungle Green
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29637
Transfer Sheet Frazzle
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm



29609
Transfer Sheet Culinary
1 box: 25 sheets; 10" x 13" /
25.4 cm x 33 cm

Colors



Color overview

	TYPES OF COLORS	availability	edible	non-toxic (non-edible)	water-soluble	fat soluble (lipo soluble)	dispersable	all natural
1	Gold Products (edible)	Inventory	✓					
2	Powdered Colors, Water Soluble	Inventory	✓		✓			
3	Gel Colors, Water Soluble	Inventory	✓		✓			
4	Airbrush Colors, Water Soluble	SPO	✓		✓			
5	Luster Pearl Dust Colors, Water/Lipo Soluble	Inventory	✓		✓	✓		
6	Robust Chocolatier Colors Lipo Soluble	Inventory	✓			✓		
7	Powdered Colors Lipo Soluble	Inventory	✓			✓		
8	Intense Cocoa Butter Colors Lipo Soluble	Inventory	✓			✓		
9	Natural Powder Colors Lipo Soluble	Inventory	✓			✓		✓
10	Cocoa Butter Velvet Sprays	Inventory	✓					
11	Metallic Powders dispersable dor decoration)	Inventory		✓			In alcohol	
12	Luster Cocoa Butter Colors Liposoluble	SPO		✓		✓		
13	Pearl Decor Cocoa Buter Colors Liposoluble	SPO		✓		✓		
14	Celebration Pearl Colors, dispersable	SPO		✓			In alcohol	
15	Extra Sparkle Decor Powder, dispersable	SPO		✓			In alcohol	
16	Absolute Freeze Sprays	Inventory						

Décorum Color Overview

Powdered Colors (Water-Soluble)
Ideal for icings, fondants, pastillage, and more.
Liqua Gel Colors (Water-Soluble)
Delivers vibrant, even color.
Luster Pearl Colors (Water/Fat-Soluble)
Perfect for elegant shimmer finishes.
Robust Chocolatier Colors (Fat-Soluble)
Provides strong, uniform color with excellent stability.
Powdered Colors (Fat-Soluble)
Designed for coloring chocolate and fat-based décor applications.
Intense Cocoa Butter Colors (Fat-Soluble)
For bold, saturated color.
Natural Powder Colors (Fat-Soluble)
Naturally-derived color powders.
Cocoa Butter Velvet Spray
For a luxurious velvety finish on frozen or chilled desserts.
Metallic Powders
For a striking metallic effect. (Non-edible; decorative use only.)

Décorum Colors

Powdered Colors, Water Soluble

Dissolve in water or add directly to your product.

To color rolled fondant, macarons, cake batters, cookies, etc.



105001
White
Powdered Color - Water Soluble
DÉCORUM
NET Weight: 0.88 oz / 25 gr



105002
Red
Powdered Color - Water Soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105003
Yellow
Powdered Color - Water Soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105004
Green
Powdered Color - Water Soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105005
Blue
Powdered Color - Water Soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105006
Black
Powdered Color - Water Soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr

Liqua Gel Colors, Water Soluble

Highly concentrated; ideal to color water-based products such as cake batters, doughs, creams, butter creams and meringues.



105500
Gel Color Black
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105501
Gel Color Blue
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105502
Gel Color Brown
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g

Liqua Gel Colors, Water Soluble Continued



105503
Gel Color Gold Yellow
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105504
Gel Color Green
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105505
Gel Color Ivory
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105506
Gel Color Orange
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105507
Gel Color Pink
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105508
Gel Color Purple
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105509
Gel Color Red
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105510
Gel Color White
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105511
Gel Color Yellow
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105512
Gel Color Egg Yolk Yellow
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g



105513
Gel Color Canary Yellow
Water Soluble
DÉCORUM
1 bottle: 3.5 oz / 99 g

Luster Pearl Colors, Water/Fat (Lipo) Soluble

Add directly to your product or dissolve in alcohol and apply with a brush.

To color rolled fondant, cookies, cupcakes, confections, etc.



105050
Red Luster Pearl Dust Color, Water/Lipo soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105051
Pink Luster Pearl Dust Color, Water/Lipo soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105052
Yellow Luster Pearl Dust Color, Water/Lipo soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105053
Green Luster Pearl Dust Color, Water/Lipo soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105054
Cobalt Blue Luster Pearl Dust Color, Water/Lipo soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105055
Jade Green Luster Pearl Dust Color, Water/Lipo soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105056
Gold Luster Pearl Dust Color, Water/Lipo soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr



105057
Silver Luster Pearl Dust Color, Water/Lipo soluble
DÉCORUM
NET Weight: 1.0 oz / 28.35 gr

Robust Chocolatier Colors, Fat (Lipo) Soluble

Liquid Colors

Shake well and add directly to your product (at < 104°F or 40°C).

To color fat-based products (chocolate, cocoa butter, non-tempering chocolate, etc).



105150
White Robust Chocolatier Color, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105151
Red Robust Chocolatier Color, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105152
Yellow Robust Chocolatier Color, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105153
Green Robust Chocolatier Color, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105154
Blue Robust Chocolatier Color, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105155
Black Robust Chocolatier Color, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105156
Robust Chocolatier Color Orange, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105157
Robust Chocolatier Color Pink, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105158
Robust Chocolatier Color Violet, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g

Powdered Colors, Fat (Lipo) Soluble

Dissolve powder color in melted cocoa butter or other liquid fat of your choice. Ideal to color fat masses (chocolate, cocoa butter, non-tempering chocolate), particularly in confectionery and bakery applications.



105450
Powdered Color Blue, Lipo Soluble
DÉCORUM
1 jar: 1 oz / 28.35 g



105451
Powdered Color Green, Lipo Soluble
DÉCORUM
1 jar: 1 oz / 28.35 g



105452
Powdered Color Orange, Lipo Soluble
DÉCORUM
1 jar: 1 oz / 28.35 g



105453
Powdered Color Red, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105454
Powdered Color Yellow, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105455
Powdered Color White, Lipo Soluble
DÉCORUM
NET Weight: 7.05 oz / 200 g



105456
Powdered Color Violet, Lipo Soluble
DÉCORUM
1 jar: 1 oz / 28.35 g



105457
Powdered Color Black, Lipo Soluble
DÉCORUM
1 jar: 1 oz / 28.35 g



105458
Powdered Color Pink, Lipo Soluble
DÉCORUM
1 jar: 1 oz / 28.35 g

Intense Cocoa Butter Colors, Fat (Lipo) Soluble

Melt at 95°F or 35°C; shake well and add directly to your product or paint molds / transfer sheets.

To color fat-based products (chocolate, cocoa butter, non-tempering chocolate, etc.) and molds / transfer sheets.



1052001
White Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g



105201
Blue Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g



1052021
Orange Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g



1052031
Yellow Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g



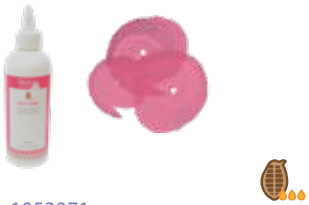
1052041
Red Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g



1052051
Green Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g



105206
Black Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g



1052071
Hot Pink Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g



1052081
Violet Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g



1052091
Light Blue Intense Cocoa Butter Color, Lipo Soluble
DÉCORUM
NET Weight: 6.70 oz / 190 g

Natural Powder Colors, Fat (Lipo) Soluble

Melt at 95°F or 35°C; shake well and add directly to your product or paint molds / transfer sheets. To color fat-based products (chocolate, cocoa butter, non-tempering chocolate, etc.) and molds / transfer sheets.



105300
Blue Natural Color Powder, Lipo Soluble
DÉCORUM
NET Weight: 3.53 oz / 100 g



105301
Red Natural Color Powder, Lipo Soluble
DÉCORUM
NET Weight: 3.53 oz / 100 g



105302
Purple Natural Color Powder, Lipo Soluble
DÉCORUM
NET Weight: 3.53 oz / 100 g



105303
Pink Natural Color Powder, Lipo Soluble
DÉCORUM
NET Weight: 3.53 oz / 100 g



105304
Yellow Natural Color Powder, Lipo Soluble
DÉCORUM
NET Weight: 3.53 oz / 100 g

Cocoa Butter Velvet Spray

Shake well and spray a thin and homogenous layer from about 8" or 20 cm. After use, turn spray can upside down and spray for a few seconds to clean actuator. To color cold food surfaces, desserts, mousses, semifreddos, etc.



105100
White
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105101
Red
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105102
Yellow
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105103
Green
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml

Cocoa Butter Velvet Spray Continued



105104
Blue
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105105
Dark Chocolate
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105108
Hot Pink
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105109
Orange
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105110
Violet
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105106
Milk Chocolate
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105107
White Chocolate
Cocoa Butter Velvet Spray
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105111
Cocoa Butter Velvet
Spray Pearl Silver
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml



105112
Cocoa Butter Velvet
Spray Pearl Gold
DÉCORUM
NET Weight: 13.53 fl oz / 400 ml

Metallic Powders

Add directly to the surface of your inedible decorations / showpieces or dissolve in alcohol and apply with a brush. Non edible, non toxic.



105250
Silver Dust
DÉCORUM
NET Weight: 1.0 oz / 28.35 g
Non edible



105251
Gold Dust
DÉCORUM
NET Weight: 2.0 oz / 56.7 g
Non edible



105252
Bronze Dust
DÉCORUM
NET Weight: 1.0 oz / 28.35 g
Non edible

Gold Leaf

46530
Gold Leaf
23k, Edible

1 envelope: 25 sheets,
3-3/8" x 3-3/8" / 8.57 x 8.57 cm



Pearl Décor Cocoa Butter Colors, Fat (Lipo) Soluble

7095
Aquamarine Pearl Décor
Cocoa Butter Color
1 jar: 7 oz / 198 g

7108
Blue Lapis Pearl Décor
Cocoa Butter Color
1 jar: 7 oz / 198 g

7084
Blue Topaz Pearl Décor
Cocoa Butter Color
1 jar: 7 oz / 198 g

7064
Yellow Topaz Pearl Décor
Cocoa Butter Color
1 jar: 7 oz / 198 g

7078
Emerald Green Pearl Décor
Cocoa Butter Color
1 jar: 7 oz / 198 g

7087
Pink Quartz Pearl Décor
Cocoa Butter Color
1 jar: 7 oz / 198 g

7073
Purple Amethyst Pearl Décor
Cocoa Butter Color
1 jar: 7 oz / 198 g

7072
Red Ruby Pearl Décor
Cocoa Butter Color
1 jar: 7 oz / 198 g

7082
Turquoise Pearl Décor
Cocoa Butter Color
1 jar: 7 oz / 198 g

Disco Sparkle Colors

7106
Blue Disco Sparkle Color
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7101
Gold Disco Sparkle Color
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7104
Green Disco Sparkle Color
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7102
Pink Disco Sparkle Color
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7107
Rainbow Disco Sparkle Color (Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7100
Silver Disco Sparkle Color
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7105
Violet Disco Sparkle Color
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7103
Yellow Disco Sparkle Color
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

Décor Powders

7096
Caramel Satin Extra Sparkle Décor Powder
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

630007
Copper Extra Sparkle Décor Powder
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7094
Garnet Satin Extra Sparkle Décor Powder
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7098
Gold Green Extra Sparkle Décor Powder
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7097
Peach Luster Extra Sparkle Décor Powder
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7092
Rose Satin Extra Sparkle Décor Powder
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7089
Silver Extra Sparkle Décor Powder
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

7088
White Satin Extra Sparkle Décor Powder
(Non Toxic / Non Edible)
1 jar: 1.76 oz / 50 g

Chocolate & Chocolate Specialties

VALRHONA
Let's imagine the best of chocolate®

- Valrhona has been producing the world's finest chocolate since 1922.
- Unique, artisan quality chocolate with complex, balanced, and consistent flavors.
- Rare cocoa beans selected for its terroir – perfected techniques.
- Today, leading Chefs throughout the world relay on Valrhona's expertise and excellence.
- From the rich Rhône Valley (Tain-l'Hermitage) in France.

Dark Chocolate

Bringing local communities together with the most advanced French knowledge and technique

Grand Cru - Single Origin



VAL4656
ARAGUANI 72% (Venezuela)
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL6085
Nyangbo 68% (Ghana)
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL4655
Manjari 64% (Madagascar) Dark
Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL5571
Tainori 64% (Dominican Republic)
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL46176
Dominican 80%
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL9559
Illanka 63% (Peru)
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL6221
Macae 62% (Brazil)
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Grand Cru - Blend



VAL5614
Abinao 85%
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL6360
Guanaja 80% Dark Chocolate
Concentrate P125
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL4653
Guanaja 70%
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL4654
Caraibe 66%
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL5904
Xocoline 65% (No added sugar)
Dark Chocolate Block
VALRHONA
1 box: 5 bags; 6.6 lbs / 3 kg each;
33.1 lbs / 15 kg



VAL4657
Extra Bitter 61%
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Signature



VAL134
Extra Cocoa Paste /
Mass / Liquer 100% Block
VALRHONA
1 box: 3 bags; 8.8 lbs / 4 kg each;
26.5 lbs / 12 kg



VAL8515
Tropilia 53%
Dark Chocolate
VALRHONA
1 box: 26.5 lbs / 12 kg



VAL7346
Satilia 62%
Dark Chocolate
VALRHONA
1 box: 26.5 lbs / 12 kg



VAL46178
Satilia 70%
Dark Chocolate
VALRHONA
1 box: 26.5 lbs / 12 kg



VAL4661
Equatoriale 55%
Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Organic Fair Trade (Certified)



VAL12515
Andoa 70% G.C. Single Orig. (Peru)
Dark Chocolate Org. & F.T.
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL12164
Oriado 60% G.C. Blend
Dark Chocolate ORG. & F.T.
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Double Fermentation



VAL12219
Itakuja 55% G.C. Single Orig. (Brazil)
"Passion Fruit" Dark Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Ombré Chocolate Dark Milk Chocolate



VAL49787
Hukambi 53%
Dark Milk Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Milk Chocolate

Grand Cru - Single Origin



VAL9997
Bahibe 46%
(Dominican Republic)
Milk Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL4659
Tanariva 33%
(Madagascar)
Milk Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Grand Cru - Blend



VAL4658
Jivara 40%
Milk Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL7098
Caramelia 36%
Milk Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL11603
Azelia 35% (With Hazelnut) Milk
Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Signature



VAL7347
Satilia 38%
Milk Chocolate
VALRHONA
1 box: 26.5 lbs / 12 kg



VAL8516
Tropilia 29%
Milk Chocolate
VALRHONA
1 box: 26.5 lbs / 12 kg

Double Fermentation



VAL13757
Kidavoa 50% G.C. Single Orig. (Madagascar)
"Banana & Malt", Milk Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

White Chocolate

Grand Cru - Blend



VAL4660
Ivoire 35%
White Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL8118
Opalys 33%
White Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Organic & Fair Trade



VAL12165
Waina 35% White Chocolate Org. & F.t.
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Signature

VAL19959
Satilia 31%
White Chocolate
VALRHONA
1 box: 26.5 lbs / 12 kg



VAL12141
Ariaga 30%
White Chocolate
VALRHONA
1 box: 2 bags; 11 lbs / 5 kg each; 2
2 lbs / 10 kg

Vegan



VAL43096
Amatika 35%
Vegan White Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Blond Chocolate



VAL9458
Dulcey 35%
Blond Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Vegan Milk Chocolate



VAL51470
Amatika 46% Vegan Milk
Chocolate
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg

Creation



VAL14029
Almond
Inspiration
VALRHONA
1 box: 3 bags; 6.6 lbs /
3 kg ea; 19.8 lbs / 9 kg



VAL15390
Passion Fruit
Inspiration
VALRHONA
1 box: 3 bags; 6.6 lbs /
3 kg ea; 19.8 lbs / 9 kg



VAL19999
Raspberry
Inspiration
VALRHONA
1 box: 3 bags; 6.6 lbs /
3 kg ea; 19.8 lbs / 9 kg



VAL15391
Strawberry
Inspiration
VALRHONA
1 box: 3 bags; 6.6 lbs /
3 kg ea; 19.8 lbs / 9 kg



VAL19998
Yuzu
Inspiration
VALRHONA
1 box: 3 bags; 6.6 lbs /
3 kg ea; 19.8 lbs / 9 kg



VAL45614
Matcha
Inspiration
VALRHONA
1 box: 3 bags; 6.6 lbs /
3 kg ea; 19.8 lbs / 9 kg

Baking Products & Specialties



VAL12060
Dark
Chocolate Chips 52%
VALRHONA
1 box: 2 bags; 13.2 lbs / 6 kg each;
26.5 lbs / 12 kg



VAL12140
Dark
Chocolate Chips 60%
VALRHONA
1 box: 2 bags; 13.2 lbs / 5 kg each;
22 lbs / 10 kg



VAL12061
Dark Chocolate Batons
(Approx. 300 Pcs.)
VALRONA
1 box: 6 boxes; 3.5 lbs / 1.6 kg each;
21.2 lbs / 9.6 kg



VAL52387
Raspberry Inspiration Batons
(Approx. 220 Pcs.)
VALRONA
1 box: 6 boxes; 3.5 lbs / 1.6 kg each;
21.2 lbs / 9.6 kg



VAL159
Cocoa Powder 24%
VALRHONA
1 box: 6 bags; 6.6 lbs / 3 kg each;
39.7 lbs / 18 kg



VAL3285
Cocoa Nibs
VALRHONA
1 box: 10 bags; 2.2 lbs / 1 kg each;
22 lbs / 10 kg



VAL160
Cocoa Butter
VALRHONA
1 box: 2 bags; 6.6 lbs / 3 kg each;
13.2 lbs / 6 kg



VAL5010
Absolu Cristal
Neutral Glaze
VALRHONA
1 box: 2 bags; 11 lbs / 5 kg each;
22 lbs / 10 kg



VAL4719
Dark Chocolate
Crunchy Pearls
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL8425
Caramelia Milk Chocolate
Crunchy Pearls
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL10843
Opalys White Chocolate Crunchy
Pearls
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL10840
Dulcey 35% Blond
Crunchy Pearls
VALRHONA
1 box: 3 bags; 6.6 lbs / 3 kg each;
19.8 lbs / 9 kg



VAL1732
Dark Truffle Shell 55%, Diameter
1" (504 Pcs.)
VALRHONA
1 box: 504 pcs
0.11 oz / 3.0 g per pc



VAL1733
Milk Truffle Shell 37%, Diameter
1"(504 Pcs.)
VALRHONA
1 box: 504 pcs
0.11 oz / 3.0 g per pc

VAL1734
Ivoire Truffle Shell,
Diameter 1"(504 Pcs.)
VALRHONA
1 box: 504 pcs
0.11 oz / 3.0 g per pc

Praline Paste & Gianduja



VAL2258
Hazelnut Praline Paste 60% (Caramel Notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each; 22 lbs / 10 kg



VAL2261
Almond & Hazelnut Praline Paste 50% (Caramel notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each; 22 lbs / 10 kg



VAL11937
Pecan Praline Paste 50% (Nutty Notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each; 22 lbs / 10 kg



VAL11936
Pistachio Praline Paste 42% (Nutty Notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each; 22 lbs / 10 kg



VAL5621
Crunchy Almond Hazelnut Paste 50% (Nutty notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each; 22 lbs / 10 kg



VAL2264
Hazelnut Gianduja 34% Dark Chocolate
VALRHONA
1 box: 5 bars; 6.6 lbs / 3 kg each; 33.1 lbs / 15 kg

Hot Chocolate



VAL28592
Dark Hot Chocolate Mix
VALRHONA
1 box: 6 bags; 5 lbs / 2.27 kg each; 30 lbs / 13.6 kg

REPÚBLICA DEL CACAO

- Outstanding authentic Latin American chocolate.
- Single origin.
- From Ecuador - the home of cacao.
- Locally harvested and produced.
- With sustainable fine cacao and organic panela.

Dark Chocolate



RDC95960
Cacao Mass / Liquor Pure Dominican Replublic 100%
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



RDC95915
Ecuador 65% Dark Chocolate
REPÚBLICA DEL CACAO
1 box: 33 lbs / 15 kg



RDC95918
Ecuador 56% Dark Chocolate
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



RDC95909
Ecuador 55% Fluid Dark Chocolate (Enrobing)
REPÚBLICA DEL CACAO
1 box: 2 bags; 16.5 lbs / 7.5 kg each;
33 lbs / 15 kg



RDC20048
Amazonia 75% Dark Chocolate
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



RDC95950
Dominican Republic 62% Dark Chocolate
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



RDC42879
Mexico 66% Dark Chocolate
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg

Blend



RDC95906
Ecuador & Dominican Republic
70% Dark Chocolate
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg

Grower's Choice



RDC95904
Grower's Choice 71%
Dark Chocolate
REPÚBLICA DEL CACAO
1 box: 2 bags; 16.5 lbs / 7.5 kg each;
33 lbs / 15 kg

Milk Chocolate



RDC95902
Ecuador 40% Milk
Chocolate Caramelized
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



RDC95901
Peru 38%
Milk Chocolate
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg

White Chocolate



RDC48328
Ecuador 33% White
Chocolate with Roasted Corn
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



RDC95903
Ecuador 31%
White Chocolate
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg

Baking Products, Specialties



RDC95960
Cacao Mass / Liquor Pure
Ecuador 100%
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



RDC95907
Cacao Powder
24% Pure
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



RDC95919
Cacao Nibs Ecuador
REPÚBLICA DEL CACAO
1 box: 12 bags; 2.2 lbs / 1 kg each;
26.5 lbs / 12 kg



RDC51307
Dark Chocolate Batons 48%
REPÚBLICA DEL CACAO
1 box: 7 boxes; 3.53 lbs / 1.6 kg each;
24.7 lbs / 11.2 kg



RDC34139
Cocoa Butter Shavings
REPÚBLICA DEL CACAO
1 box: 4 bags; 3.3 lbs / 1.5 kg each;
13.2 lbs / 6 kg

Coating Chocolates / Glazes

- Premium non-tempering chocolate
- exceptional flavors
- convenient application
- fast and even melting setting



MAX47AF
Dark Chocolate Coating / Glaze Discs
1 box: 22 lbs / 10 kg



MAX47AB
White Chocolate Coating / Glaze Discs
1 box: 22 lbs / 10 kg

Baking & Chocolate Specialties



720051
Dark Chocolate Chunks
1 box: 44.1 lbs / 20 kg



720030
Semi Sweet Chocolate Chips / Drops 1,000 Count
1 box: 22 lbs / 10 kg



720040
Semi Sweet Chocolate Chips / Drops 4,000 Count
1 box: 44.1 lbs / 20 kg



VAL12060
Dark Chocolate Chips 52%
VALRHONA
1 box: 2 bags; 13.2 lbs / 6 kg each;
26.5 lbs / 12 kg



VAL12061
Dark Chocolate Batons (Approx. 300 Pcs.)
VALRHONA
1 box: 6 bags; 3.5 lbs / 1.6 kg each;
21.2 lbs / 9.6 kg



VAL134
Extra Cocoa Paste / Mass / Liquer 100% Block
VALRHONA
1 box: 3 bags; 8.8 lbs / 4 kg each;
26.5 lbs / 12 kg



VAL159
Cocoa Powder 24%
VALRHONA
1 box: 6 bags; 6.6 lbs / 3 kg each;
39.7 lbs / 18 kg



VAL3285
Cocoa Nibs
VALRHONA
1 box: 10 bags; 2.2 lbs / 1 kg each;
22 lbs / 10 kg



RDC95960
Cacao Mass / Liquer Pure Dominican Republic 100%
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



RDC95919
Cacao Nibs Ecuador
REPÚBLICA DEL CACAO
1 box: 12 bags; 2.2 lbs / 1 kg each;
26.5 lbs / 12 kg



RDC95907
Cacao Powder 24% Pure
REPÚBLICA DEL CACAO
1 box: 4 bags; 5.5 lbs / 2.5 kg each;
22 lbs / 10 kg



VAL160
Cocoa Butter
VALRHONA
1 box: 2 bags; 6.6 lbs / 3 kg each;
13.2 lbs / 6 kg

Fruit Products



- They know fruits because they were founded and are run by fruit farmers.
- Their quality benchmark is nothing less than the best fresh fruit.
- Recipes by nature: 90% fruit with 10% local beet sugar. *
- No artificial flavorings, no artificial colors, no preservatives.
- Select blends of select fruits of select origins by select farmers.
- Harvested at optimal time - quickly and gently processed.
- For unlimited applications:
  - *Pastry & Bakery*
  - *Sorbet & Ice Cream*
  - *Savory*
  - *Beverage & Cocktail*
- Made in France - in the region of Hauts-de-France.

** 100% and 95% fruit contents are specifically mentioned*

Frozen Purées & Zest

Of truly exceptional quality.



Red Fruit Frozen Purées





FR28041
Blackberry Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28086
Blackberry Puree, 19.8 lbs frz.
FRUITS ROUGES
1 bucket; 19.8 lbs / 9 kg



FR28035
Black Currant Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28070
Cranberry Puree frz
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28039
Morello Cherry
Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28082
Morello Cherry Puree (100%),
17.6 lbs frz.
FRUITS ROUGES
1 bucket; 17.6 lbs / 8 kg



FR28050
Pomegranate
Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28038
Raspberry Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28020
Raspberry Puree (100%), 19.8 lbs frz.
FRUITS ROUGES
1 bucket; 19.8 lbs / 9 kg



FR28042
Blueberry Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each; 1
3.2 lbs / 6 kg



FR28081
Blueberry Puree, 19.8 lbs frz.
FRUITS ROUGES
1 bucket; 19.8 lbs / 9 kg



FR28065
Strawberry Puree, 22 lbs frz.
FRUITS ROUGES
1 bucket; 22 lbs / 10 kg



FR28037
Strawberry Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28080
Red Berries (Forest Berries) Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg

Orchard Fruit Purées Frozen





FR28043
Apricot Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28024
Green Apple Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28064
Mirabelle Plum Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28045
Pear William Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28044
White Peach Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each; 1
3.2 lbs / 6 kg

Tropical Fruit Purees Frozen





FR28047
Banana Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28048
Coconut Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28076
Coconut Puree, 22 lbs frz.
FRUITS ROUGES
1 bucket; 22 lbs / 10 kg



FR28068
Kiwi Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28051
Lychee Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28052
Mango (Alfonso) Puree (95%) frz
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28077
Mango (Alfonso) Puree (95%), 22 lbs frz.
FRUITS ROUGES
1 bucket; 22 lbs / 10 kg



FR28053
Passionfruit Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28078
Passionfruit Puree (100%), 19.8 lbs frz.
FRUITS ROUGES
1 bucket; 19.8 lbs / 9 kg



FR28046
Pineapple Puree frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28090
Pineapple Puree, 22 lbs frz.
FRUITS ROUGES
1 bucket; 22 lbs / 10 kg



FR28049
Pink Guava Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28094
Ginger Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg

Citrus Fruit Purees Frozen





FR28056
Blood Orange Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28075
Blood Orange Puree (100%), 19.8 lbs frz.
FRUITS ROUGES
1 bucket; 19.8 lbs / 9 kg



FR28054
Lemon Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28055
Mandarin (Sicilian) Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



FR28093
Calamansi Puree (100%) frz.
FRUITS ROUGES
1 box: 6 tubs; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg

Zest Granulated Frozen



FR86124
Lemon Zest Granulated frz.
FRUITS ROUGES
1 box: 12 jars, 1.1 lbs / 0.5 kg each;
13.2 lbs / 6 kg



FR86125
Orange Zest Granulated frz.
FRUITS ROUGES
1 box: 12 jars, 1.1 lbs / 0.5 kg each;
13.2 lbs / 6 kg

- The source of delicious, fruit based products.
- Carefully selected fruit types, varieties, and origins.
- Gently processed with innovative technologies.
- Made by nature, brought to you by "Rialto Fruits".



Dried Fruits



5570BX
Cherries Tart Dried
1 box: 5 lbs / 2.27 kg



5569BX
Cranberries Dried
1 box: 5 lbs / 2.27 kg

Zest



FR86124
Lemon Zest Granulated frz.
FRUITS ROUGES
1 box: 12 jars, 1.1 lbs / 0.5 kg each;
13.2 lbs / 6 kg



FR86125
Orange Zest Granulated frz.
FRUITS ROUGES
1 box: 12 jars, 1.1 lbs / 0.5 kg each;
13.2 lbs / 6 kg

Candied Fruits



20086
Lemon Peel Strip Candied
12 x 1 jar: 2.2 lbs / 1 kg



20085
Orange Peel Strip Candied
12 x 1 jar: 2.2 lbs / 1 kg

Marmalades

Sensational taste - unbeatable flavor:
Very high fruit content

- Amazing flavor
- Vibrant color
- Ready-to-use
- Smooth
- Highly spreadable
- Bake-proof



117054
Raspberry Marmalade, Seedless
Bake Proof /40% Fruit Content
Rialto Fruits
1 bucket: 11 lbs / 5 kg



117055
Raspberry Marmalade, with Seeds
Bake Proof /40% Fruit Content
Rialto Fruits
1 bucket: 11 lbs / 5 kg



117052
Strawberry Marmalade
Bake Proof /40% Fruit Content
Rialto Fruits
1 bucket: 11 lbs / 5 kg



117051
Apricot Marmalade
Bake Proof /35% Fruit Content
Rialto Fruits
1 bucket: 11 lbs / 5 kg



117053
Orange Marmalade
Bake Proof /40% Fruit Content
Rialto Fruits
1 bucket: 11 lbs / 5 kg



Jam & Honey Portions

All-natural:

- from delicious fruits selected with special care
- from highest grade Bees Honey

Great Presentation:

- attractive 1 oz glass jar
- convenient 0.5 oz portion

Sensational taste - unbeatable flavor:

- very high fruit content
- produced without boiling



119209
Apricot Jam, 1 oz Jar
DARBO
1 box: 60 jars; 1.0 oz / 28.3 g each



140209
Bitter Orange Jam, 1 oz Jar
DARBO
1 box: 60 jars; 1.0 oz / 28.3 g each



181209
Black Currant Jam, 1 oz Jar
DARBO
1 box: 60 jars; 1.0 oz / 28.3 g each



538209
Grape Jam, 1 oz Jar
DARBO
1 box: 60 jars; 1.0 oz / 28.3 g each



133209
Raspberry Jam, 1 oz Jar
DARBO
1 box: 60 jars; 1.0 oz / 28.3 g each



150209
Red Cherry Jam, 1 oz Jar
DARBO
1 box: 60 jars; 1.0 oz / 28.3 g each



126209
Strawberry Jam, 1 oz Jar
DARBO
1 box: 60 jars; 1.0 oz / 28.3 g each



188209
Honey, 1 oz Jar
DARBO
1 box: 60 jars; 1.0 oz / 28.3 g each



875369
Strawberry Jam,
0.5 oz Portion
DARBO
1 box: 560 (4x140) units;
0.5 oz / 14.2 g each



800369
Honey,
0.5 oz Portion
DARBO
1 box: 560 (4x140) units;
0.5 oz / 14.2 g each

Gels, Coatings & Glazes



hot application

129107
Neutral Gel, Concentrate
BAKBEL
1 bucket: 15 lbs / 7 kg

- superior quality / concentrated
- hot application / can be reheated
- easy to use
- add up to 100% water / economical
- good setting time
- very stable on glazed surfaces
- freeze & thaw stable
- excellent shine / great transparency

Bakbel
Our fruits Your passion





hot application

129214
Apricot Glaze, Concentrate
BAKBEL
1 bucket: 30.9 lbs / 14 kg



cold application

129002
Neutral Mirror Glaze
BAKBEL
1 bucket: 11 lbs / 5 kg

- highest quality
- cold application
- ready-to-use
- excellent shine / great transparency
- applied with brush or palette knife



cold application

129000
Gold Mirror Glaze, Deluxe
BAKBEL
1 bucket: 11 lbs / 5 kg



cold application

129001
Silver Mirror Glaze, Deluxe
BAKBEL
1 bucket: 11 lbs / 5 kg



cold application

129003
Chocolate Mirror Glaze
BAKBEL
1 bucket: 11 lbs / 5 kg



hot spray application

129315
Neutral RTU, Spray Glaze
BAKBEL
1 box: 33 lbs / 15 kg



VALRHONA

VAL5010
Absolu Cristal Neutral Glaze
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each;
22 lbs / 10 kg

Fruit Specialties



84420
Cherries Griottines in Brandy
1l (Pitted)
PEUREUX
1 box: 6 jars 1.1 qt / 1 l each;
6.3 qt / 6 l approx. 1,500 pcs



84440
Cherries Griottines In Brandy
3l (Pitted)
PEUREUX
1 box: 4 jars 3.2 qt / 3 l each;
12.7 qt / 12 l approx. 3,000 pcs



84405
Pear William Halves
1 box: 6 cans; 6.6 lbs / 2.59 kg each; 34.2 lbs / 15.51 kg



84431
Pears Mini Whole With Stem
1 box: 12 cans; 30 oz / 0.85 kg each; 22.5 lbs / 10.21 kg



20299
Amarena Cherries In Syrup (0.63-0.71" / 16-18 mm)
1 box: 6 jars; 2.2 lbs / 1 kg each;
13.2 lbs / 6 kg



84400
Chestnuts Whole In Syrup
Available Seasonally
1 box: 12 cans; 2.3 lbs / 1 kg each; 27.6 lbs / 12 kg



Dessert Sauces

For refining and finishing desserts and for plating and decoration.

- Vibrant colors.
- Rich flavors.
- Optimal viscosity.
- Convenient dispensing.
- Microwaveable bottle.





107001
Caramel Dessert Sauce
RIALTO FRUITS
1 box: 4 bottles; 2.2 lbs / 1.0 kg each



107002
Kiwi Dessert Sauce
RIALTO FRUITS
1 box: 4 bottles; 2.2 lbs / 1.0 kg each



107003
Chocolate Dessert Sauce
RIALTO FRUITS
1 box: 4 bottles; 2.2 lbs / 1.0 kg each



107004
Raspberry Dessert Sauce
RIALTO FRUITS
1 box: 4 bottles; 2.2 lbs / 1.0 kg each



107007
Strawberry Dessert Sauce
RIALTO FRUITS
1 box: 4 bottles; 2.2 lbs / 1.0 kg each



107008
Mango-Passion Dessert Sauce
RIALTO FRUITS
1 box: 4 bottles;



107006
Forest Berry Dessert Sauce
RIALTO FRUITS
1 box: 4 bottles; 2.2 lbs / 1.0 kg each



Nuts & Nut Products

Nuts & Nut Products

- Important in prehistoric time - important today - growing in popularity
- Delicious and versatile in both sweet and savory applications across all meal times.
- Healthy indulgence
- Adding dimension and diversity in unexpected ways: buttery, earthy, tangy, creamy, rich, …
- Sensational taste and texture on their own, as ingredients, and as garnish


MACADAMIA


HAZELNUT


PEANUT


WALNUT


COCONUT


PISTACHIO


ALMOND


PECAN NUT

Whole Nuts, Nuts Pieces, Seeds



27018
Almonds Whole Raw / Blanched
1 box: 5 lbs / 2.27 kg



27013
Almonds Sliced
1 box: 5 lbs / 2.27 kg



27014
Hazelnuts / Filberts X-Large Raw / Blanched
1 box: 5 lbs / 2.27 kg



27003
Macadamia Nuts
Whole Raw
1 box: 5 lbs / 2.27 kg



27017
Peanuts Raw / Blanched
1 box: 5 lbs / 2.27 kg



27015
Pecan Halves Raw
1 box: 5 lbs / 2.27 kg



27001
Pistachios Raw / Shelled
1 box: 5 lbs / 2.27 kg



27016
Walnut Halves
1 box: 5 lbs / 2.27 kg



5655BX
Wasabi Peas
1 box: 5 lbs / 2.27 kg



84400
Chestnuts Whole In Syrup
Available Seasonally
1 box: 12 cans; 2.3 lbs / 1.04 kg each;
27.6 lbs / 12 kg



84349
Coconut Granulated
Unsweetened, Dry
1 pail: 6 lbs / 2.72 kg each;

Nut Flours & Pastes



27008
Flour Hazelnut / Filbert - 25 Lbs
1 bag: 25 lbs / 11.34 kg



27004
Almond Flour Blanched 25 Lbs
1 box: 25 lbs / 11.34 kg



27102
Almond Paste Blanched
1 bucket: 10 lbs / 4.54 kg



126101
Pistachio Paste 100%
PROFOUND
1 box: 6 buckets; 2.2 lbs / 1 kg each;
13.23 lbs / 6 kg



126102
Roasted Hazelnut Paste 100%
PROFOUND
1 box: 2 buckets; 6.6 lbs / 3 kg each;
13.23 lbs / 6 kg



VAL2258
Hazelnut Praline Paste 60%
(caramel notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each;
22 lbs / 10 kg



VAL2261
Almond & Hazelnut Praline Paste
50% (caramel notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each;
22 lbs / 10 kg



VAL11937
Pecan Praline Paste 50%
(nutty notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each;
22 lbs / 10 kg



VAL11936
Pistachio Praline Paste 42%
(nutty notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each;
22 lbs / 10 kg



VAL5621
Crunchy Almond Hazelnut Paste
50% (Nutty Notes)
VALRHONA
1 box: 2 buckets; 11 lbs / 5 kg each;
22 lbs / 10 kg



VAL2264
Hazelnut Gianduja 39%
Dark Chocolate
VALRHONA
1 box: 5 bars; 6.6 lbs / 3 kg each; 33.1 lbs
/ 15 kg

Sugars

Specialty Sugars



130001
Vanilla Sugar - Bourbon
ANCEL
1 container: 35.27 oz / 2.20 lbs / 1.0 kg



84055
Crystal Sugar Coarse (CON AA)
1 bag; 10 lbs / 4.54 kg

Technical Sugars



LA84331
Dolomiti Non-Melting Icing Sugar (Snow White)
LAPED
1 box: 4 bags; 11 lbs / 5 kg each;
44.1 lbs / 20 kg
For dusting fresh and long-life pastry products, moisture resistant.
Suitable for dusting fried and particularly fatty products.



LA84341
Glucose Powder
LAPED
1 box: 4 bags; 11 lbs / 5 kg each;
44.1 lbs / 20 kg
Dried glucose syrup.



LA84340
Glucose Syrup 43/45 BÉ (5 kg)
LAPED
1 box: 2 buckets; 11 lbs / 5 kg each;
22 lbs / 10 kg + text
Clear and colorless.
Not very sweet (44% compared to sucrose).
Increases body, elasticity, and shine of products.



LA84342
Glucose Syrup 43/45 BÉ (15 kg)
LAPED
1 bucket: 33.1 lbs / 15 kg
Clear and colorless.
Not very sweet (44% compared to sucrose).
Increases body, elascticity, and shine of products.



LA84304
Invert Sugar Syrup (5 kg)
LAPED
1 box: 2 buckets; 11 lbs / 5 kg each;
22 lbs / 10 kg
Approx. 99% inverted; 81% solid content. Similar to honey; hygroscopic sugar. Helps with rising process for soft, strechy dough.



LA84053
Isomalt 5 kg
LAPED
1 bucket: 11 lbs / 5 kg
Stable sugar substitute.
Used for sugar art.
Can be colored with powder, gel or water-soluble Décorum Color.



LA84054
Isomalt 10 kg
LAPED
1 bag: 22 lbs / 10 kg.
Stable sugar substitute.
Used for sugar art.
Can be colored with powder, gel or water-soluble Décorum Color.



84339
Dextrose
1 bucket; 8 lbs /3.63 kg



841009
Sorbitol Powder
1 box: 6 cans; 1 lb / 0.45 kg each; 6 lbs / 2.72 kg



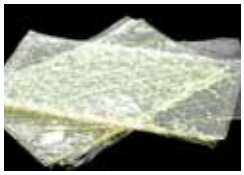
CT1030
Tapioca Maltodextrin
1 bucket: 1.5 lbs /0.52 kg



84063
Maltitol Powder
1 jar: 2.2 lbs / 1 kg

Texturizing Agents

Gelifiers



99003
Gelatin sheet
1 box: 10 packs; 150 sheets each; 1,500 sheets; 11 lbs / 5 kg



841019
Agar Agar Gelifier
1 box: 6 cans; 1 lb / 0.45 kg each; 6 lbs / 2.72 kg



84064
Pectin Glazing (TR)
1 jar: 2.2 lbs / 1 kg



84065
Pectin Yellow - Pâtes de Fruits
1 box: 6 cans; 1 lb / 0.45 kg each; 6 lbs / 2.72 kg

Stabilizers



86430
Whipped Cream Stabilizer Liquid
1 bottle: 3.17 qt / 3.0 l



84062
Whipped Cream Stabilizer Powder
1 jar: 1.1 lbs / 0.5 kg



84060
Ice Cream Stabilizer
1 jar: 2.2 lbs / 1 kg



84061
Sorbet Stabilizer
1 jar: 2.2 lbs / 1 kg

Texturizers



CT1010
Soy Lecithin Lecite
1 box: 6 cans; 1 lb / 0.45 kg each; 6 lbs / 2.72 kg



841017
Xanthan Gum
1 box: 6 cans; 1 lb / 0.45 kg each; 6 lbs / 2.72 kg

Fondants & Cake Design Products

Rolled Fondant

Perfect for covering cakes or making decorations.
Easy and effective coverage, can be rolled out very thin.
Malleable by hand or dough sheeter.
Soft and elastic, no cracking and no breaking.
Great (yet temperate) flavor.



105950
Rolled Fondant White
DECORUM
1 tub: 11 lbs / 5 kg

Modeling Chocolate

Ready-to-use for modeling subjects, creating flowers and decorations.

Can be softened by handling before use, or by heating in the microwave for a few seconds.

Finished product can be stored at room temperature, in the refrigerator or freezer.



105952
Modeling Chocolate White
DECORUM
1 tub: 2.2 lbs / 1 kg



105953
Modeling Chocolate Dark
DECORUM
1 tub: 2.2 lbs / 1 kg

Cake Design Products



105951
Gum Paste White
DECORUM
1 tub: 2.2 lbs / 1 kg

Makes thin, nearly transparent shapes (flowers, leaves, etc.).

Works in high temperature and high humidity.

Can be colored with Décorum Color of choice.

Works with Laped Molds.



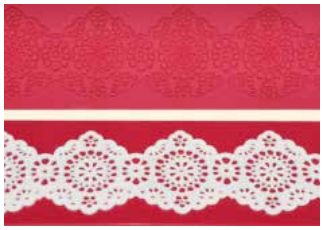
LA43042
Mold "Conchiglie"
For Daisy Paste
LAPED
1 unit: 1 pc



LA43405
Mold "Cuori"
For Daisy Paste
LAPED
1 unit: 1 pc



LA43409
Mold "Primavera"
For Daisy Paste
LAPED
1 unit: 1 pc



LA43008
Mold "Otto"
For Daisy Paste
LAPED
1 unit: 1 pc

Tools & Kitchen Essentials

Piping Bags



70269
Pastry Bag Green
Textured No Slip
1 box: 100 pcs



70270
Pastry Bag Orange
Hot Application
1 box: 100 pcs

Displays & Holders



110100
Cornet Holder Palette (Acrylic) For Service - 32 Cornets
1 box: 4 pc; for 32 cornets or cones each



110101
Cornet Holder Palette (Acrylic) For Service - 38 Cornets
ATELIER
1 box: 10 pcs; for 38 cornets or cones each



SC00002
Harp Buffet Display For 10 Mini Cones, 22.6" X 5.8" X 6.3"
1 box: 1 pc

Gelato/Ice Cream Kits



70272
Gelato Bar Kit
(2 Molds & 50 Sticks)
1 box: 2 molds; 50 sticks

Freeze Spray



105400
Absolute Freeze spray
(Dry)
DÉCORUM
NET Weight: 13.53 oz / 400 ml



Please see chapter "Colors" for our large selection of showpiece colors.

Soups, Bases, Sauces, Specialties

Haco swiss

The intelligent choice.

- A leader of premium quality European food products.
- Haco provides savory products for speed-scratch cooking that are efficient, reliable and guarantee success.
- The bases, soups and sauces deliver unsurpassed quality, premium taste, consistent results, reduced preparation times, and guaranteed food safety.
- Haco offers profitable high yields (no refrigeration / freezer space needed prior to use).

Footnote:
(v) Vegetarian (does not include meat, poultry, fish, seafood)
(vg) Vegan (free of all animal products)

Soups, Bases, Sauces, Specialties

Bases



14190
Beef Base Supreme, Granulated, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
SUPREME BASE
Vegetarian / MSG free



14510
Beef Base Supreme, Paste, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
SUPREME BASE
Vegetarian / MSG free



14530
Beef Base Supreme, Paste, 96 gal/bucket
HACO
1 box: 2 buckets; 12 lbs / 5.44 kg each; 24 lbs /10.89 kg
SUPREME BASE
Vegetarian / MSG free



14170
Chicken Base Supreme, Granulated, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
SUPREME BASE
MSG free



14410
Chicken Base Supreme, Paste, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
SUPREME BASE
MSG free



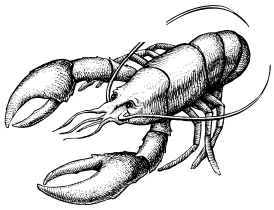
14430
Chicken Base Supreme, Paste, 96 gal/container
HACO
1 box: 2 buckets; 12 lbs / 5.44 kg each; 24 lbs /10.89 kg
SUPREME BASE
MSG free



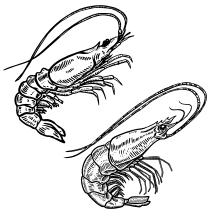
14090
Fish Bouillon Supreme, Granulated, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
SUPREME BASE
MSG free



14070
Fish Bouillon Granulated, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
BASE



9060
Lobster Base, 5 gal / jar
HACO
1 jar: 1lb / 0.454 kg
BASE
MSG free



9010
Shrimp Base, 5 gal / jar
1 box: 12 jars; 1 lb / 0.45 kg;
12 lbs / 5.44 kg
BASE
MSG free



14210
Vegetable Base Supreme,
Granulated 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12
lbs / 5.44 kg
SUPREME BASE
Vegetarian / MSG free

Sauces



16090
Bechamel / White Sauce,
2.25 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12
lbs / 5.44 kg
SAUCE
MSG free
Vegetarian



16340
Demi Glace Sauce Supreme,
2 gal/container
HACO
1 box: 6 containers; 28.5 oz/ 0.81 kg each;
10.69 lbs / 4.85 kg
SAUCE SUPREME
No added MSG
Vegan



16310
Demi Glace Dark Classique Sauce, 2
gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each;
12 lbs / 5.44 kg
SAUCE CLASSIQUE
MSG free
Vegetarian



15760
Veal Stock Sauce (Fond Lie),
2 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each;
12 lbs / 5.44 kg
SAUCE
MSG free
Vegetarian



16020
Espagnole Sauce,
2 gal/container

HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
SAUCE
MSG free
Vegetarian



16250
Hollandaise Sauce Supreme,
3 gal/container

HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
SAUCE
MSG free
Vegetarian

Culinaire Edition



15130
All-Purpose Seasoning Hacomat,
(2 lbs)

HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
SEASONING
MSG free
Vegetarian

Healthy cooking with Cuisine Santé

- The dietary benefits of Cuisine Santé make it highly appealing to "health conscious" kitchens, institutions, and restaurants:

Cuisine Santé (*):

- Vegan
- Certified gluten-free
- MSG Free
- Free of the 14 major food allergens (which account for 90% of food allergies)
- Less sodium
- Less fat
- Free from artificial additives
- Free from flavor-enhancing additives

Cuisine Santé



17200
Beef Flavored Stock - Cuisine Santé, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
CUISINE SANTÉ (*)



17230
Chicken Flavored Stock - Cuisine Santé, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
CUISINE SANTÉ (*)



17330
Demi Glace Brown - Cuisine Santé, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
CUISINE SANTÉ (*)



17260
Vegetable Stock - Cuisine Santé, 16 gal/container
HACO
1 box: 6 containers; 2 lbs / 0.91 kg each; 12 lbs / 5.44 kg
CUISINE SANTÉ (*)

Italian Specialties

Dal 1932

MENU

Produttori Specialità Alimentari

Menu

- Authentic Italian savory specialties.
- Rich Mediterranean flavors – classic and modern.
- Italian vegetables harvested in peak season and carefully processed and preserved.
- Founded in 1932 in Cavezzo, Province of Modena, Italy.

orders@midwestimports.com - (800) 621-3372

Italian Specialties

Vegetables



91002
Whole Roman Artichokes With Stem
MENU
1 box: 6 cans; 5.7 lbs / 2.6 kg each; 34.4 lbs / 15.6 kg



91035
Peperonata (Bell Peppers Marinated)
MENU
1 box: 6 cans; 29 oz / 0.82 kg each; 174 oz / 4.9 kg

Tomatoes



91038
Soleggiati Tomato, 29 oz (Semi Sundried sliced Tomatoes in Olive Oil)
MENU
1 box: 6 cans; 29 oz / 0.82 kg each; 174 oz / 4.9 kg



91040
Soleggiati Tomato, 5.5 lbs (Semi Sundried sliced Tomatoes in Olive Oil)
MENU
1 box: 6 cans; 5.5 lbs / 2.5 kg each; 33.1 lbs / 15 kg



91041
Tomato Cherry Dorati with Basil
MENU
1 box: 6 cans; 28 oz / 0.8 kg each; 168 oz / 4.8 kg



ME052961
Tomato Mini Red Semi Dried (Peeled)
MENU
1 box: 6 cans; 28.2 oz / 0.8 kg each; 168 oz / 4.8 kg

Grilled Vegetables



91013
Grilled Artichoke Halves
MENU
1 box: 6 cans; 27 oz / 0.77 kg each;
162 oz / 4.6 kg



91012
Grilled Eggplants
MENU
1 box: 6 cans; 27 oz / 0.77 kg each;
162 oz / 4.6 kg



91011
Grilled Peppers,
with Skins
MENU
1 box: 6 cans; 28.2 oz / 0.8 kg each;
168 oz / 4.8 kg



91015
Vegetables Grilled Mixed,
Zucchini, Eggplants, Peppers
MENU
1 box: 6 cans; 28 oz / 0.8 kg each;
168 oz / 4.8 kg

Specialties in Vinegar



91026
Cipolline Onions in Balsamic,
5.7 lbs
MENU
125 - 130 pcs each
1 box: 6 cans; 5.7 lbs / 2.6 kg each;
34.4 lbs / 15.6 kg



91009
Cipolline Onions in Balsamic,
29 oz
MENU
44 - 45 pcs each
1 box: 6 cans; 29 oz / 0.82 kg each;
174 oz / 4.9 kg



Mushrooms



91017
Porcini Boschetto (in Oil and Herbs)
MENU
1 box: 6 cans; 28 oz / 0.8 kg each;
168 oz / 4.8 kg

Sauces & Pestos



91003
Pomodorina Tomato Sauce
MENU
1 box: 6 cans; 5.7 lbs / 2.6 kg each;
34.4 lbs / 15.6 kg



ME059819
Pomodorina Tomato Sauce
MENU
1 bag in box:; 22 lbs / 10 kg

Savory Specialties

Oils, Vinegars

Vinegars



39404
Vinegar Champagne
1 box: 2 bottles; 5.28 qt / 5 l each;
10.57 qt / 10 l



39415
Vinegar White Wine
1 box: 2 bottles; 5.28 qt / 5 l each;
10.57 qt / 10 l

Balsamics



20297
Balsamic Vinegar Premium
1 box: 6 bottles; 8.5 oz / 0.25 l each;
50.7 oz / 1.5 l



20106
Balsamic Vinegar Dark Cherry
1 box: 6 bottles; 8.5 oz / 0.25 l each;
50.7 oz / 1.5 l

Infused X.V. Olive Oils



20118
Lemon Infused
X.V. Olive Oil
MASSIMO BOTTURA
1 box: 6 bottles; 8.5 oz / 0.25 l each;
50.7 oz / 1.5 l

Natural Flavoring Oils



39051
Oil Lemon Pure Flavoring
3.4 oz
BOYAJIAN
1 box: 6 bottles; 3.4 fl oz / 100 ml each; 20.4 fl oz / 0.6 l
100% pure; all natural; cold pressed from the rind of 225 fresh lemons per bottle.



39054
Oil Lemon Pure Flavoring
12.7 oz
BOYAJIAN
1 box: 12 bottles; 12.7 fl oz / 376 ml each; 4.8 qt / 4.5 l
100% pure; all natural; cold pressed from the rind of 840 fresh lemons per bottle.



39052
Oil Lime Pure Flavoring
3.4 oz
BOYAJIAN
1 box: 6 bottles; 3.4 fl oz / 100 ml each; 20.4 fl oz / 0.6 l
100% pure; all natural; cold pressed from the rind of 273 fresh limes per bottle.



39050
Oil Orange Pure Flavoring
3.4 oz
BOYAJIAN
1 box: 6 bottles; 3.4 fl oz / 100 ml each; 20.4 fl oz / 0.6 l
100% pure; all natural; cold pressed from the rind of 150 fresh oranges per bottle.



39053
Peppermint Pure Flavoring
3.4 oz
BOYAJIAN
1 box: 6 bottles; 3.4 fl oz / 100 ml each; 20.4 fl oz / 0.6 l
100% pure; all natural; cold pressed from the rind of 150 fresh oranges per bottle.



39055
Peppermint Pure Flavoring
12.7 oz
BOYAJIAN
1 box: 12 bottles; 12.7 fl oz / 376 ml each; 4.8 qt / 4.5 l
100% pure; all natural.



Specialties



40111
Mustard Dijon Smooth
1 bucket: 11 lbs / 5 kg



47327
Tomatoes Julienne Dried
1 box: 4 bags; 5 lbs / 2.27 kg each;
20 lbs; 9.1 kg



43105
Capers Nonpareil in Brine
1 box: 6 jars: 32 oz / 0.91 kg each;
12 lbs / 5.44 kg



45116
Peppercorns Green in Brine
1 box: 6 jars: 15 oz / 0.43 kg each;
5.63 lbs / 2.55 kg

Rice



61013
Rice Arborio Superfino
1 box: 12 bags; 2.2 lbs / 1 kg each;
26.5 lbs / 12 kg

Savory & Neutral Shells



Savory Tart Shells

1.33"or 34 mm Ø,
Butter Recipe / Coated



108734
Mini Savory
Straight Edge Tartlet
ATELIER
1 box: 336 pcs

1.70" or 43 mm,
Butter Recipe, Coated



108743
Small Savory
Straight Edge Tartlet
ATELIER
1 box: 216 pcs

2.55" or 65 mm,
Butter Recipe, Coated



108765
Medium Savory
Straight Edge Tartlet
ATELIER
1 box: 90 pcs

3.14" or 80 mm,
Butter Recipe, Coated



108780
Large Savory
Straight Edge Tartlet
ATELIER
1 box: 72 pcs

3.93" or 100 mm,
Butter Recipe, Coated



108710
Extra Large Savory
Steep Edge Tartlet
ATELIER
1 box: 72 pcs

Neutral Tart Shells



112900
Mini Croustade Shell
ATELIER
1 box: 288 pcs
1.37" or 35 mm Ø
0.74" or 90 mm H



108840
Mini Vegan Classic Tartlet
ATELIER
1 box: 216 pcs
1.57" or 40 mm



112901
Oval Mini Croustade Shell
ATELIER
1 box: 192 pcs
2.25" or 57 mm
0.74" or 90 mm H



110015
Star Tartlet Neutral, 1.25"
ATELIER
1 box: 192 pcs
1.25" or 32 mm Ø

Vegan / Clean Tartlet

- Oat & Almond & Date & Rice Recipe
- No addes sugars
- No added fats
- No additives/colorants
- Gluten-free ingredients
- EU Bio

Savory Cornets

- Ready-to-fill.

Savory



110003
Mini Cornet Basil
Coated - Wet Proof
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm

Savory



110004
Mini Cornet Tomato
Coated - Wet Proof
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm

Savory



110005
Mini Cornet Black Sesame Seeds
Coated - Wet Proof
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm

Neutral Cornets

- Versatile for wonderful sweet and savory applications.
- Ready-to-fill.

Neutral



110002
Mini Cornet Neutral
Coated - Wet Proof
ATELIER
- 1 box: 180 pcs; 2.95 " / 75 mm

Cornet Holders



110100
Cornet Holder Palette (Acrylic) For Service - 32 Cornets
1 box: 4 pcs



110101
Cornet Holder Palette (Acrylic) For Service - 38 Cornets
1 box: 10 pcs

Savory & Neutral Specialty Vessels

- Ready-to-fill or fill-and-bake.
- Versatile for amazing appetizers.

Savory



110014
Mini Bouche
Mini Patty Shells
ATELIER
- 1 box: 240 pcs;
  1.37" / 35 mm ø

Savory



110021
Large Bouche
Large Patty Shell
ATELIER
- 1 box: 72 pcs;
  3.27" / 83 mm ø

Spices, Herbs, Salts, Seasonings

The world of over 350 exceptional spices, herbs, and salts.
(140 in stock)

- A pinch of this, a dash of that - for savory and sweet applications.
- Supporting strict classic norms and endless adventurous creativity.
- Enhancing, adding, balancing flavors, colors, and textures.
- Whole and freshly ground.
- Stand-alone and masterful blends.
- Airtight packaging for maximum protection.

Spices, Herbs, Salts

1 Ounce

45119
Saffron Mancha Superior
(Spain) 1oz
PROFOUND



1 Quart

5142QT
All Purpose Seasoning
1qt
PROFOUND
2.6 lbs / 1.18 kg

5094QT
Allspice Ground
1qt
PROFOUND
1.0 lb / 0.45 kg

5020QT
Allspice Whole
1 qt
PROFOUND
0.8 lbs / 0.36 kg

5004QT
Apple Pie Spice
1 qt
PROFOUND
1.2 lbs / 0.54 kg

5005QT
BBQ Rub
1 qt
PROFOUND
1.35 lb / 0.61 kg

5011QT
Blackening Seasoning
1 qt
PROFOUND
1.2 lbs / 0.54 kg

5006QT
Cajun Seasoning
1qt
PROFOUND
1.5 lbs / 0.68 kg

5156QT
Caraway Seed, Brown, Ground
1 qt
PROFOUND
1.0 lb / 0.45 kg

5071QT
Caraway Seed, Brown, Whole
1 qt
PROFOUND
1.15 lbs / 0.52 kg

1 Quart

5023QT
Cardamom Ground
1qt
PROFOUND
1.35 lbs / 0.61 kg

5024QT
Cardamom, Green Whole Pods
1 qt
PROFOUND
0.8 lbs / 0.36 kg

5007QT
Celery Salt
1 qt
PROFOUND
2.35 lbs / 1.07 kg

5104QT
Celery Seed Whole
1 qt
PROFOUND
1.1 lbs / 0.50 kg

5098QT
Chile, Threads
1 qt
PROFOUND
0.25 lbs / 0.11 kg

5000QT
Chile, Ancho Ground
1 qt
PROFOUND
1.25 lbs / 0.57 kg

5001QT
Chile, Chipotle Ground
1qt
PROFOUND
1.3 lbs / 0.59 kg

5076QT
Chile, Guajillo Ground
1 qt
PROFOUND
1.15 lbs / 0.52 kg

5002QT
Chile, Pasilla Negro Ground
1 qt
PROFOUND
1.2 lbs / 0.54 kg

5003QT
Chile, Serrano Ground
1 qt
PROFOUND
1.2 lbs / 0.54 kg

5008QT
Chili Powder
1 qt
PROFOUND
1.4 lbs / 0.64 kg

5128QT
Chinese Five Spice
1 qt
PROFOUND
1.1 lbs / 0.50 kg

5026QT
Cinnamon Ground Chinese
1qt
PROFOUND
1.2 lbs / 0.54 kg

5027QT
Cinnamon Ground Vietnamese
1 qt
PROFOUND
1.0 lb / 0.45 kg

5028QT
Cinnamon Stick 3 Cassia
1 qt
PROFOUND
0.6 lbs / 0.27 kg

5029QT
Cinnamon Stick 3 Ceylon
1 qt
PROFOUND
0.4 lbs / 0.18 kg

5091QT
Cloves Ground
1 qt
PROFOUND
1.0 lb / 0.45 kg

5030QT
Cloves Whole
1 qt
PROFOUND
0.85 lbs / 0.39 kg

5031QT
Coriander Ground
1qt
PROFOUND
1.0 lb / 0.45 kg

5032QT
Coriander Whole
1 qt
PROFOUND
0.7 lbs / 0.32 kg

5034QT
Cumin Seed Ground
1 qt
PROFOUND
1.3 lbs / 0.59 kg

5035QT
Cumin Seed Whole
1 qt
PROFOUND
1.1 lbs / 0.50 kg

5009QT
Curry Powder, Garam Masala
1 qt
PROFOUND
1.1 lbs / 0.50 kg

5010QT
Curry Powder, Madras
1 qt
PROFOUND
1.35 lbs / 0.61 kg

5088QT
Dill Weed Whole
1 qt
PROFOUND
0.4 lbs / 0.18 kg

5036QT
Fennel Ground
1 qt
PROFOUND
0.9 lbs / 0.41 kg

5037QT
Fennel Ground Whole
1 qt
PROFOUND
0.9 lbs / 0.41 kg

1 Quart

5039QT
File Ground
1qt
PROFOUND
1.0 lb / 0.45 kg

5040QT
Garlic Granulated
1 qt
PROFOUND
1.6 lbs / 0.73 kg

5041QT
Garlic Granulated Roasted
1 qt
PROFOUND
1.5 lbs / 0.68 kg

5042QT
Garlic Powder
1 qt
PROFOUND
1.45 lbs / 0.66 kg

5201QT
Gingerbread Mix
1 qt
PROFOUND
1 qt

5043QT
Ginger Ground
1 qt
PROFOUND
1.0 lb / 0.45 kg

5077QT
Harrissa Seasoning
1qt
PROFOUND
1.14 lbs / 0.52 kg

5012QT
Herbs De Provence
1 qt
PROFOUND
0.45 lbs / 0.20 kg

5013QT
Jerk Seasoning
1 qt
PROFOUND
1.2 lbs / 0.54 kg

5044QT
Juniper Berries Whole
1 qt
PROFOUND
0.75 lbs /0.34 kg

5045QT
Lavender
1 qt
PROFOUND
0.25 lbs / 0.11 kg

5015QT
Lemon Pepper
1 qt
PROFOUND
1.85 lbs / 0.84 kg

5141QT
Marjoram Whole
1qt
PROFOUND
0.25 lbs / 0.11 kg

5046QT
Mustard Yellow Ground
1 qt
PROFOUND
1.0 lb / 0.45 kg

5047QT
Mustard Yellow Whole
1 qt
PROFOUND
1.57 lbs / 0.71 kg

5048QT
Nutmeg Ground
1 qt
PROFOUND
1.2 lbs / 0.54 kg

5049QT
Nutmeg Whole
1qt
PROFOUND
1.3 lbs / 0.59 kg

5050QT
Onion Granulated
1 qt
PROFOUND
1.5 lbs / 0.68 kg

5051QT
Onion Powder
1 qt
PROFOUND
1.42 lbs / 0.64 kg

5052QT
Oregano Greek
1 qt
PROFOUND
0.5 lbs / 0.23 kg

5053QT
Paprika Hungarian
1 qt
PROFOUND
1.25 lbs / 0.57 kg

5054QT
Paprika Smoked Sweet
1 qt
PROFOUND
1.25 lbs / 0.57 kg

5055QT
Paprika Spanish
1qt
PROFOUND
1.25 lbs / 0.57 kg

5056QT
Pepper Black Butcher
1 qt
PROFOUND
1.15 lbs / 0.52 kg

5057QT
Pepper Black Cracked
1 qt
PROFOUND
1.1 lbs / 0.50 kg

5058QT
Pepper Black Fine
1 qt
PROFOUND
0.95 lbs / 0.43

5025QT
Pepper Cayenne
1 qt
PROFOUND
1.2 lbs / 0.54 kg

1 Quart

5059QT
Pepper Tellicherry
1 qt
PROFOUND
1.15 lbs / 0.52 kg

5060QT
Peppercorn Black Whole
1 qt
PROFOUND
1.25 lbs / 0.57 kg

5016QT
Pickling Spice
1 qt
PROFOUND
0.8 lbs / 0.36 kg

5089QT
Raz El Hanout
1 qt
PROFOUND
1.2 lbs / 0.54 kg

5063QT
Rosemary Whole
1 qt
PROFOUND
0.5 lbs / 0.23 kg

5087QT
Salt, Curing Pink
1 qt
PROFOUND
2.5 lbs / 1.13 kg

5082QT
Salt, Sea Smoked Applewood
1 qt
PROFOUND
1.5 lbs / 0.68 kg

5111QT
Southcoast Seasoning
1 qt
PROFOUND
1.68 lbs / 0.76 kg

5103QT
Steak Seasoning Canadian
1 qt
PROFOUND
1.8 lbs / 0.82 kg

5061QT
Pepper White Ground
1qt
PROFOUND
1.3 lbs / 0.59 kg

5014QT
Peppercorn Blend
1 qt
PROFOUND
1.0 lb / 0.45 kg

5017QT
Pumpkin Pie Spice
1 qt
PROFOUND
1.05 lbs /0.48 kg

5033QT
Red Pepper, Crushed
1 qt
PROFOUND
0.9 lbs / 0.41 kg

5145QT
Rosemary, Ground
1 qt
PROFOUND
0.75 lbs /0.34 kg

5073QT
SALT, FLEUR DE SEL
1 qt
PROFOUND
2.1 lbs / 0.95 kg

5064QT
Sesame Seeds Black
1qt
PROFOUND
1.4 lbs / 0.64 kg

5066QT
Star Anise Whole
1 qt
PROFOUND
0.5 lbs / 0.23 kg

5202QT
Stollen Spice Mix
1qt
PROFOUND
1qt

5101QT
Pepper Pink Whole
1 qt
PROFOUND
0.6 lbs / 0.27 kg

5062QT
Peppercorn White Whole
1 qt
PROFOUND
1.42 lbs / 0.64 kg

5120QT
Poppy Seeds Whole
1qt
PROFOUND
1.35 lbs / 0.61 kg

5018QT
Rib Rub
1 qt
PROFOUND
1.1 lbs / 0.50 kg

5119QT
Sage Rubbed
1qt
PROFOUND
0.5 lbs / 0.23 kg

5078QT
Salt, Himalayan Pink, Coarse
1 qt
PROFOUND
2.6 lbs / 1.18 kg

5065QT
Sesame Seeds White
1 qt
PROFOUND
1.25 lbs / 0.57 kg

5090QT
Steak Seasoning
1 qt
PROFOUND
1.0 lb / 0.45 kg

5095QT
Sumac
1 qt
PROFOUND
1.2 lbs / 0.54 kg

1 Quart

5067QT
Tarragon
1 qt
PROFOUND
0.2 lbs / 0.09 kg

5100QT
Togarashi
1 qt
PROFOUND
1.1 lbs / 0.50 kg

5072QT
Turmeric Ground
1 qt
PROFOUND
1.2 lbs / 0.54 kg

5019QT
Wasabi Powder
1 qt
PROFOUND
0.95 lbs / 0.43 kg

5080QT
Zahtar
1qt
PROFOUND
1.1 lbs / 0.50 kg

1 Gallon

5521GA
Basil Whole
1 gal
PROFOUND
1.0 lbs / 0.45 kg

5522GA
Bay Leaves Whole
1 gal
PROFOUND
1.0 lbs / 0.45 kg

5505GA
BBQ Rub
1gal
PROFOUND
5.4 lbs / 2.45 kg

5511GA
Blackening Seasoning
1 gal
PROFOUND
4.8 lbs / 2.18 kg

5506GA
Cajun Seasoning
1 gal
PROFOUND
6.0 lbs / 2.72 kg

5667GA
Chile, Aji Amarillo Ground
1 gal
PROFOUND
5.6 lbs / 2.54 kg

5500GA
Chile, Ancho Ground
1 gal
PROFOUND
5.0 lbs / 2.27 kg

5576GA
Chile, Guajillo Ground
1 gal
PROFOUND
4.6 lbs / 2.09 kg

5508GA
Chili Powder
1 gal
PROFOUND
5.6 lbs / 2.54 kg

5626GA
Chives Air Dried
1 gal
PROFOUND
0.65 lbs / 0.29 kg

5527GA
Cinnamon Ground Vietnamese
1 gal
PROFOUND
4.4 lbs / 2.00 kg

5528GA
Cinnamon Stick 3 Cassia
1 gal
PROFOUND
2.4 lbs / 1.09 kg

5532GA
Coriander, Whole
1 gal
PROFOUND
2.7 lbs / 1.22 kg

5599GA
Corn Freeze Dried
1gal
PROFOUND
1.8 lbs / 0.82 kg

5537GA
Fennel Whole
1 gal
PROFOUND
3.6 lbs / 1.63 kg

1 Gallon

5540GA
Garlic Granulated
1 gal
PROFOUND
6.4 lbs / 2.90 kg

5541GA
Garlic Granulated Roasted
1 gal
PROFOUND
6.0 lbs / 2.72 kg

5542GA
Garlic Powder
1 gal
PROFOUND
5.8 lbs / 2.63 kg

5543GA
Ginger Ground
1gal
PROFOUND
3.6 lbs / 1.63 kg

5602GA
Italian Seasoning
1 gal
PROFOUND
1.2 lbs / 0.54 kg

5513GA
Jerk Seasoning
1 gal
PROFOUND
5.0 lbs / 2.27 kg

5515GA
Lemon Pepper
1 gal
PROFOUND
7.4 lbs / 3.36 kg

5641GA
Marjoram Whole
1 gal
PROFOUND
1.0 lb / 0.45 kg

5547GA
Mustard Yellow Whole
1 gal
PROFOUND
6.28 lbs / 2.85 kg

5550GA
Onion Granulated
1 gal
PROFOUND
6.0 lbs / 2.72 kg

5551GA
Onion Powder
1 gal
PROFOUND
5.2 lbs / 2.36 kg

5552GA
Oregano Greek
1 gal
PROFOUND
1.2 lbs / 0.54 kg

5553GA
Paprika Hungarian
1 gal
PROFOUND
5.0 lbs / 2.27 kg

5554GA
Paprika Smoked Sweet
1 gal
PROFOUND
6.0 lbs / 2.72 kg

5555GA
Paprika Spanish
1gal
PROFOUND
5.0 lbs / 2.27 kg

5581GA
Parsley Whole
1 gal
PROFOUND
0.8 lbs / 0.36 kg

5556GA
Pepper Black Butcher
1 gal
PROFOUND
4.6 lbs / 2.09 kg

5557GA
Pepper Black Cracked
1 gal
PROFOUND
3.4 lbs / 1.54 kg

5558GA
Pepper Black Fine
1 gal
PROFOUND
4.2 lbs / 1.91 kg

5525GA
Pepper Cayenne
1 gal
PROFOUND
4.8 lbs / 2.18 kg

5559GA
Pepper Tellicherry
1gal
PROFOUND
4.6 lbs / 2.09 kg

5561GA
Pepper White Ground
1 gal
PROFOUND
5.2 lbs / 2.36 kg

5562GA
Pepper White Whole
1 gal
PROFOUND
5.68 lbs / 2.58 kg

5560GA
Peppercorn Black Whole
1 gal
PROFOUND
5.0 lbs / 2.27 kg

5516GA
Pickling Spice
1 gal
PROFOUND
4.0 lbs / 1.81 kg

5533GA
Red Pepper Crushed
1 gal
PROFOUND
3.6 lbs / 1.63 kg

5563GA
Rosemary Whole
1 gal
PROFOUND
2.0 lbs / 0.91 kg

1 Gallon

5596GA
Salt, Sea Coarse
1 gal
PROFOUND
9.0 lbs / 4.08 kg

5564GA
Sesame Seeds Black
1 gal
PROFOUND
5.6 lbs / 2.54 kg

5565GA
Sesame Seeds White
1 gal
PROFOUND
5.0 lbs / 2.27 kg

5603GA
Steak Seasoning Canadian
1 gal
PROFOUND
7.5 lbs / 3.40 kg

5567GA
Tarragon
1 gal
PROFOUND
0.8 lbs / 0.36 kg

5568GA
Thyme Whole
1gal
PROFOUND
1.76 lbs / 0.80 kg

5600GA
Togarashi
1 gal
PROFOUND
4.4 lbs / 2.00 kg

25 Pounds

5605BOX
BBQ Rub
25 lbs
PROFOUND
25 lbs / 11.34 kg

Special Order Items

(talk to our sales team for more items; special minimum order quantities / order lead times may apply)

Teas

Tea Forté™

- The exeptional tea experience.
- Extraordinary teas meet unparalleled presentation for an exceptional experience.
- Tea Forté works directly with growers that share their dedication and determination to producing the definitive expression of every type of tea.
- Diverse, subtle flavors are a result of creating without compromise.
- Tea Forté Inc. was founded in 2003 and is based in Massachusetts, USA.

Pyramid Infusers

Each handcrafted pyramid infuser is designed to allow the blends to luxuriantly unfurl into each deliciously aromatic cup.

Tea Forté's pyramid infusers are made from lab tested, FDA approved, food grade, recyclable PET and handcrafted into pyramid shape without the use of any chemical additives, colorants or adhesives.



Teas

Black Tea

- Steep for 3-5 minutes
- Contains caffeine
- Stronger in flavor than other teas, because more oxidized
- Prepared from the cured leaves of the tea plant (camellia sinensis)



140102
Black Currant - Black
TEA FORTE
1 box: 40 pyramids
A lush, fruity, sweet steep. Blackberry leaves add a floral note.



140105
Bombay Chai - Black
TEA FORTE
1 box: 40 pyramids
A traditional blend of warming spices for a timeless ritual.



140110
Decaf Breakfast - Black
TEA FORTE
1 box: 40 pyramids
Rich, raisiny, deep Ceylon is lovely black or with milk.



140111
Earl Grey - Black
TEA FORTE
1 box: 40 pyramids
A timeless expression of robust Assam and bergamot.



140112
English Breakfast - Black
TEA FORTE
1 box: 40 pyramids
A complex black tea with malted undertones.



140113
Estate Darjeeling - Black
TEA FORTE
1 box: 40 pyramids
Clean, crisp and clear with marries muscatel notes of wine.



140115
Orchid Vanilla - Black
TEA FORTE
1 box: 40 pyramids
Coconut flavor meets vanilla for an exotic steep.

Green Tea

- Steep for 2-3 minutes
- Contains some caffeine
- Not undergone the same withering and oxidation process, which is used to make black and oolong teas
- Prepared from the leaves and buds of the tea plant (camellia sinensis)



140120
Cherry Blossom - Green
TEA FORTE
1 box: 40 pyramids
A joyous pairing of tart cherries, flowers and organic green tea.



140125
Green Mango Peach - Green
TEA FORTE
1 box: 40 pyramids
The sweetness of ripe fruit, sharpened by peppermint and ginger.



140127
Jasmine Green - Green
TEA FORTE
1 box: 40 pyramids
Rare, exceptional Chung Hao tea, scented with jasmine flowers.



140129
Moroccan Mint - Green
TEA FORTE
1 box: 40 pyramids
Hand-rolled gunpowder tea and cooling mint.



140132
Sencha - Green
TEA FORTE
1 box: 40 pyramids
Superior-grade leaves, harvested and steamed in early spring.

White Tea



140163
White Ginger Pear - White
TEA FORTE
1 box: 40 pyramids
Delicate white tea leaves plus a hint of pear and spicy ginger.

- Steep for 3-5 minutes
- Contains very little caffeine
- Minimally processed
- Prepared from the young leaves of the tea plant (camellia sinensis)

Herbal Tea

- Steep for 5+ minutes
- Contains no caffeine
- Prepared from herbs, spices, or other plant material and not from the tea plant (camellia sinensis)



140133
African Solstice - Herbal
TEA FORTE
1 box: 40 pyramids
Caffeine-free rooibos tea layered with sweet berries and rose.



140141
Blueberry Merlot - Herbal
TEA FORTE
1 box: 40 pyramids
An award-winning herbal blend with sweet berries and savory sage.



140142
Chamomile Citro - Herbal
TEA FORTE
1 box: 40 pyramids
Sunny Egyptian chamomile brightened by herbs and flowers.



140144
Citrus Mint - Herbal
TEA FORTE
1 box: 40 pyramids
An herbal infusion of peppermint and citrus.



140146
Ginger Lemongrass - Herbal
TEA FORTE
1 box: 40 pyramids
Citrus notes balanced by cool spearmint and mellow licorice.



140153
Raspberry Nectar - Herbal
TEA FORTE
1 box: 40 pyramids
Hibiscus and citrus make a beautiful ruby-hued steep.

Tea-Over-Ice (Iced Teas)

Tea Forté's Tea-Over-Ice infusers are specially blended and balanced to be fresh and flavorful through a flash chilling process.

Each box contains 40 pyramid infusers, each infuser steeps 24 ounces of refreshing iced tea in the "Iced Tea Brewing System" (TF 20927/28).

Black Tea



140707
Ceylon Gold TOI Infusers - Black
TEA FORTE
1 box: 40 infusers
Organic black tea leaves from the renowned Blackwood Estate in Sri Lanka. Crisp, bright and bold.

Green Tea



140711
Green Mango Peach TOI Infuser - Green
TEA FORTE
1 box: 40 infusers
Green tea blended with cooling peppermint leaves, mango nectar and sweet peach for a tropical iced tea.

Tea-Over-Ice (Iced Teas)

White Tea



140710
White Ginger Pear TOI Infuser - White
TEA FORTE
1 box: 40 infusers
A quietly exotic blend of Pai Mu Tan white tea and juicy pear balanced wit soft ginger.

Herbal Tea



140718
Blueberry Merlot TOI Infuser
Herbal
TEA FORTE
1 box: 40 infusers
A sweet and savory iced tea blend of blueberries, hibiscus and sage.



140709
Raspberry Nectar TOI Infuser
Herbal
TEA FORTE
1 box: 40 infusers
Sun-ripened raspberries, ruby-red rose hips, sweet apples and a medley of summer berries.

TOI Accessories

Two sculpturally designed, heat resistant glass pitchers stack for a dramatic tableside presentation. . Brews 24 oz.

▶

140927
Iced Tea Brewing System - Top Pitcher W/LID (24 oz)
TEA FORTE
1 box: 4 pcs

140928
Iced Tea Brewing System - Bottom Pitcher (24 oz)
TEA FORTE
1 box: 4 pcs

▶



140801
Tea Over Ice Pitcher Set
Includes Top Pitcher W/LID & Bottom Pitcher
TEA FORTE
1 box: 1 ct



140405
Bamboo Oval Tray

TEA FORTE

1 box:1pc

This artful tray is designed to hold a Café Cup, Tea Tray and Sugar & Creamer.



140001
Presentation Case
(holds 18 pyramids)
TEA FORTE

1 box: 1pc

Traditional tableside presentation box in sleek, jet black hardwood. Holds 18 infusers (not included).



140009
Presentation Tray (Black, Wood)
(holds 24 pyramids)
TEA FORTE

1 box: 1pc
Our natural hardwood tray features polished metal inlays for a modern approach to tableside and banquet presentations.
Holds 24 infusers. 12.5 x 9.0 x 0.8".
(Not included)



140413
Tribeca Ebonized Tray

TEA FORTE

1 box: 1pc
Sleek, modern and jet black, this ebonized hardwood serving tray is designed to showcase the Solstice teapot.



140715
Solstice Teacup & Saucer (6 oz)
TEA FORTE

1 box: 6 pcs
An elegant porcelain teacup is complemented by a contemporary square saucer. Serves 6 oz.



140713
Solstice Teapot (12 oz)
TEA FORTE

1 box: 6 pcs
The porcelain Solstice Teapot is at home in any setting. A hole in the lid reveals our signature leaf. 12 oz.

140712 Solstice Teapot Spare Lids 1 box: 6 ct



140403
Sugar & Creamer Set
TEA FORTE

1 box: 6 pcs
The mini porcelain sugar & creamer is sized for one and complements any decor.



140603
Cafe Cup
TEA FORTE

1 box: 6 ct
This elegant, porcelain teacup is one of Tea Forte's signature accessories.

140604 Cafe Cup Spare Lid 1 box: 6 ct



140409
Tea Tray Orchid White
TEA FORTE

1 box: 2 pcs
Tea Forte's ceramic Tea Tray Sets offer an elegant presentation for serviing pyramid tea infusers.



140410
Tea Tray Onyx
TEA FORTE

1 box: 2 pcs
Tea Forte's ceramic Tea Tray Sets offer an elegant presentation for serviing pyramid tea infusers.

Disposables & Packaging

solia

Martellato

Bamboo Containers (biodegradable)



VO13010
Bamboo Leaf,
4.7" x 2.4"
1 box: 1,000 pcs



VO13011
Bamboo Leaf
7" x 4"
1 box: 1,000 pcs



VO13401
Bamboo Leaf Cone,
D 2" x H 5.1"
1 box: 1,000 pcs



VO13402
Bamboo Leaf Cone,
D 2.8" x H 6.7"
1 box: 1,000 pcs



VO13520
Bamboo - Thermoformed -
Leaf Spoon, 5"x 1.6"
1 box: 1,000 pcs



VO13510
Bamboo - Thermoformed -
Leaf Bowl, D 3"
1 box: 1,000 pcs

Microwavable Containers



PS53040
Thai Bowl, D 3.9" x H 2.1", 10.1 oz
/ 300 ml
1 box: 240 pcs



PS39000
Cooking Pot With Lid,
D 4.5" x H 2", 12 oz / 355 ml
1 box: 100 pcs



PS30390
Cooking Pot With Lid,
D 2.87" x H 2.18", 3 oz / 89 ml
1 box: 300 pcs

* Sugar Cane Pulp Containers (biodegradable)



VO52040
Mini Fluid Plate Sugar Cane, 2.6" x 2.6"
1 box: 1,000 pcs



VF42000
Fluid Plate Sugar Cane, 4.3" x 4.3"
1 box: 100 pcs



VO57007
Cocoon Sugar Cane, 3.3" x 2.1"
1 box: 1,000 pcs



VO57008
Tulip Bowl Sugar Cane, D 2.3", 2.4 oz / 71 ml
1 box: 1,000 pcs



VO57009
Ramekin Striped Sugar Cane, D 4.1" x H 1.5", 6.8 oz
1 box: 1,200 pcs

* Withstands temperatures from 10˚ F to 428˚ F (-12˚C to 220˚ C) Microwavable and suitable for oven reheating.

Essentials



VO12300
Mini Peg, 1.4" / 3.6 cm
1 box: 2,000 pcs



VO10204
Needle Silver Metallized, 2.7" / 6.9 cm
1 box: 2,000 pcs



150101
Fork Transparent, 3.75" / 9.5 cm
1 box: 500 pcs



150100
Spoon Transparent, 3.75" / 9.5 cm
1 box: 500 pcs



70231
Skewer Transparent, 3.5" / 8.9 cm
1 box: 500 pcs



CS50700
Spoon Transparent, 4" / 10.2 cm
1 box: 1,000 pcs



CS50703
Fork Transparent, 4" / 10.2 cm
1 box: 1,000 pcs



CS50724
Spoon Silver Metallized, 4" / 10.2 cm
1 box: 1,000 pcs



CS50725
Fork Silver Metallized, 4" / 10.2 cm
1 box: 1,000 pcs



70232
Skewer Transparent,
4.75" / 12 cm
1 box: 500 pcs



VO25250
Pipette Transparent,
4 ml
1 box: 1,000 pcs



VO25270
Transparent Drop,
5 ml
1 box: 1,000 pcs



VO25260
Balloon Pipette Transparent,
6 ml
1 box: 1,000 pcs

Bamboo Essentials (biodegradable)



VO12200
Skewer Fork Bamboo,
3.5" / 8.9 cm
1 box: 2,000 pcs



VO11500
Ribbon Skewer Bamboo,
3.6" / 9.1 cm
1 box: 2,000 pcs



VO11600
Golf Skewer Bamboo,
3.6" / 9.1 cm
1 box: 2,000 pcs



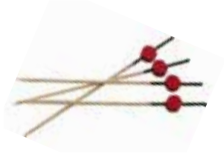
VO11210
Pique Image Skewer Bamboo, 3.9"
/ 10 cm
1 box: 2,000 pcs



VO11800
Pearl Skewer Bamboo,
4.7" / 11.9 cm
1 box: 2,000 pcs



VO11801
Red Pearl Skewer Bamboo,
4.7" / 11.9 cm
1 box: 2,000 pcs



VO12000
Black & Red Skewer Bamboo, 4.7"
/ 11.9 cm
1 box: 2,000 pcs



VO11213
Fork Bamboo,
5.5" / 14 cm
1 box: 2,000 pcs



VO11601
Golf Skewer Bamboo,
6" / 15.2 cm
1 box: 2,000 pcs



EC26200
Gourmandine Box For 3 Macarons
1 box: 250 pcs



EC26201
Gourmandine Box For 6 Macarons
1 box: 250 pcs



EC26203
Gourmandine Box For 12 Macarons
1 box: 250 pcs



ES32300
Salad Carrier With Lid / Strip, 8″ x 6.1″ x 4.1″, 34 oz /1 l
1 box: 300 pcs

Plates



PS30400
Quartz Plate Transparent Green, 3.5″ x 3.5″ x 0.6″
1 box: 200 pcs



PS30409
Lid For Quartz Plate (PS30400)
1 box: 200 pcs



PS30540
Quartz Plate Transp Green, 6.38″ x 6.38″ x 0.75″
1 box: 200 pcs
PS30549 Lid 200 pcs



CS50710
Mini Dish "Ear" Transparent, 1.3″ x 2.5″ x 1″
1 box: 1000 pcs



PS58000
Coupelle Square Transparent, 2.7″ x 2.7″ x 0.7″
1 box: 1200 pcs



70230
Curved Plate, 1.2″ x 3.3″
1 box: 100 pcs



PS30367
Goutte Spoon Silver Metallized, 3.9″ x 2″ x 0.6″
1 box: 200 pcs



PS30363
Goutte Spoon Black, 3.9″ x 2″ x 0.6″
1 box: 200 pcs



PS30301
Square Plate Transparent, 3″ x 3″ x 0.4″
1 box: 200 pcs



PS30303
Square Plate Black, 3″ x 3″ x 0.4″
1 box: 200 pcs



PL20243
Fluid Plate Black, 4.3″ x 4.3″ x 0.5″
1 box: 100 pcs



PL20263
Fluid Plate Black 5.1″ x 4.7″ x 0.5″
1 box: 100 pcs



PL20223
Fluid Plate Black 7.8″ x 7.8″ x 0.5″
1 box: 100 pcs

Containers / Lids



70234
Small Conical Verrine,
H 2.19" x TW 2.56" x BW 1.63",
3.04 oz / 90 ml
1 box: 100 pcs



70202
Medium Cube Verrine,
H 2.75" x TW 2.25" x BW 2.25", 4.06 oz / 120 ml
1 box: 100 pcs



70211
Lid For Medium Cube Verrine (70202)
1 box: 100 pcs



70274
Eclaire Cup, H 1.46" x W 5.39",
4.06 oz / 120 ml
1 box: 100 pcs



70275
Lid For Eclaire Cup (70274)
1 box: 100 pcs



GC18210
Short Bodega Glass Transparent,
D 3" x H 1.4", 4 oz / 118 ml
1 box: 200 pcs



GC18139
Lid For Short Bodega & Feria Glass (GC18137 and GC18210)
1 box: 200 pcs



GC18251
Bodega Glass Transparent,
D 2.6" x H 1.8", 4 oz / 118 ml
1 box: 200 pcs



GC18259
Lid For Bodega Glass (GC 18251)
1 box: 200 pcs



70204
Large Triangle Verrine,
H 2.56" x TW 3.38" x BW 1.63", 5.92 oz / 175 ml
1 box: 100 pcs



70238
Lid For Large Triangle (70204)
1 box: 100 pcs



70203
Large Cube Verrine,
H 3.19" x TW 2.19" x BW 2.19",
5.92 oz / 175 ml
1 box: 100 pcs



70233
Lid For Large Cube Verrine (70203)
1 box: 100



70236
Large Conical Verrine,
H 2.88" x TW 2.1" x BW 1.63",
5.07 oz / 150 ml
1 box: 100 pcs

Containers / Lids



70208
Large Cylinder Verrine,
H 3.5" x D 2.44",
5.75 oz / 170 ml
1 box: 100 pcs



GC18137
Feria Glass,
D 3"/2.6" x H 2.1",
6.7 oz / 198 ml
1 box: 200 pcs



GC18139
Lid For Short Bodega & Feria Glass
(GC18137 and GC18210)
1 box: 200 pcs

Containers



GC17000
Martini Glass Mini,
D 2.6" x H 2.9", 0.9 oz / 27 ml
1 box: 300 pcs



PS32400
Cone Mini Transparent,
D 2.3"/1.8" x H 3.9",
1.5 oz / 44 ml
1 box: 200 pcs



70246
Japan Cup Small,
H 1.69" x D 1.65",
1.59 oz / 47 ml
1 box: 100 pcs



70206
Cylinder Verrine Small,
H 2.5" x D 1.63", 2.2 oz / 65 ml
1 box: 100 pcs



70225
Wave Cup Small, H 2.09" x W 2.52" x D 1.81", 1.69 oz / 50 ml
1 box: 100 pcs



GC18140
Athos Transparent Mini,
D 2"/1.4" x H 2.4",
1.7 oz / 50 ml
1 box: 200 pcs



GC17010
Champagne Mini Glass,
D 1.65" x h 2.9", 3.34 oz / 50 ml
1 box: 300 pcs



70218
Greek Cup Small, H 2.24" x D 1.97", 1.69 oz / 50 ml
1 box: 100 pcs



BU30100
Glass Mini Transparent,
D 1.2"/1.7" x H 2.5",
1.7 oz / 50 ml
1 box: 200 pcs



70201
Small Cube Verrine,
H 2.19" x TW 1.31" x BW 1.31",
2.03 oz / 60 ml
1 box: 100 pcs



70205
Triangle Verrine Small,
HB 3.38" x HF 2.25" x D 1.63",
2.71 oz / 80 ml
1 box: 100 pcs

Containers



70245
Cubo Cup, H 2.17" x W 1.96" x L 1.96", 1.96 oz / 58 ml
1 box: 100 pcs



PS58003
Emerald Transparent, 2.3" x 2.3" x 1.4", 2 oz / 59 ml
1 box: 1200 pcs



WALL7T
Wall Transparent, 2.8" x 1.4" x 1.4", 2.4 oz / 71 ml
1 box: 200 pcs



PS30321
Cube Transparent, 1.6" x 1.6" x 1.6", 2.5 oz / 74 ml
1 box: 200 pcs



GC19100
Glass Pise Mini Transparent, D 1.7"/1.5" x H 2.7", 2.5 oz / 74 ml
1 box: 200 pcs



SF00001
Sph'air Transparent, D 2.2" x H 1.5", 2.5 oz / 74 ml
1 box: 200 pcs



GC19060
Bubble Cup Mini, D 2.4" x H 2", 2.7 oz / 80 ml
1 box: 1080 pcs



GC18180
Cocktail Cup D 1" x H 2-25/64" 2.7 oz / 80 ml
1 box: 180 pcs



PS50336
Spiral Tub, D 1.6" x H 3.3"/2.4", 2.7 oz / 80 ml
1 box: 200 pcs



PS30331
Truncated Tube Transparent, D 1.6" x H 3.3"/2.4, 2.7 oz / 80 ml
1 box: 200 pcs



BU60050
Kilner Jar Small, D 1.9" x H 3.2", 2.7 oz / 80 ml
1 box: 240 pcs

ALSO AVAILABLE
BU60000
Kilner Jar, 1.5 oz / 45 ml
1 box: 240 pcs



70221
Vela Cup Medium, H 2.24" x W 2.72" x D 2.48", 2.87 oz / 85 ml
1 box: 100 pcs



70247
Japan Cup Medium, H 2.13" x D 1.96", 2.94 oz / 87 ml
1 box: 100 pcs



70243
Heart Cup, H 2.05" x W 2.52" x D 2.87", 3.38 oz / 100 ml
1 box: 100 pcs



70228
Soft Ice Cup, H 2.32" x TD 2.75", 3.55 oz / 105 ml
1 box: 100



BU60210
Kilner Jar Square, W 2" x 2" H 2.75", 3.7 oz / 109 ml
1 box: 240 pcs

ALSO AVAILABLE
BU60200
Kilner Jar, Square 2.0 oz / 59 ml
1 box: 240 pcs



SF00030
Tear Drop Sph'air, D 2.3" x H 2.4", 3.9 oz / 115 ml
1 box: 100 pcs



70255
Cylinder Verrine Medium, H 2.76" x D 2.17", 4.06 oz / 120 ml
1 box: 100 pcs



70219
Greek Cup Medium,
H 2.4" x D 2.87",
4.06 oz / 120 ml
1 box: 100 pcs



70244
Penta Cup, H 2.2" x D 2.2",
4.06 oz / 120 ml
1 box: 100 pcs



70224
Wave Cup Medium,
H 2.76" x W 3.35" x D 3.36",
4.06 oz / 120 ml
1 box: 100 pcs



GC18150
Ellipse 2 Sections Transparent,
D 2.6" x H 2.6",
4.2 oz / 125 ml
1 box: 200 pcs



70229
Martini Cup,
H 2.95" x TD 3.54",
5.6 oz / 165 ml
1 box: 100 pcs



SF00052
Sph'air Transparent,
D 2.5" x H 1.9", 4.4 oz / 130 ml
1 box: 100 pcs



70222
Vela Cup Large,
H 2.64" x W 3.19" x D 2.87", 4.73 oz / 140 ml
1 box: 100 pcs



SF01002
Sph'air Transparent,
D 2.7" x H 2", 5 oz / 148 ml
1 box: 100 pcs



PS37020
Odyssey Champagne Flute
H 6-19/64" x TD 1-11/16",
5 oz / 150 ml
1 box: 200 pcs



70226
Chalice Cup, H 3.35" x D 2.95",
6.42 oz / 190 ml
1 box: 100 pcs

Containers



70227
Cylinder Cup, H 3.35" x D 2.56", 6.42 oz / 190 ml
1 box: 100 pcs



PS33000
Large Cube Transparent, 2.2" x 2.2" x 2.2", 5.4 oz / 160 ml
1 box: 100 pcs



PS33100
Large Truncated Tube Transparent, D 3.1"/2" x H 4.3", 5.4 oz / 160 ml
1 box: 100 pcs



70220
Greek Cup Large, H 2.95" x D 3.62", 6.42 oz / 190 ml
1 box: 100 pcs



GC18120
Athos Glass, D 3"/2" x H 3.5", 6.7 oz / 200 ml
1 box: 200 pcs



70223
Wave Cup Large, H 3.23" x W 3.94" x D 2.76", 6.76 oz / 200 ml
1 box: 100 pcs



70242
Bubble Cup, H 2.95" x D 3.54", 7.27 oz / 215 ml
1 box: 100 pcs



BU60100
Kilner Jar Large, D 4.1" x H 2.6", 10 oz / 300 ml
1 box: 60 pcs



PS34513
Tin Can Black With Lid, D 2.3" x H 2.4", 3.7 oz / 109 ml
1 box: 200 pcs



PS34510
Tin Can Transparent With Lid, D 2.3" x H 2.4", 3.7 oz / 109 ml
1 box: 200 pcs



PS34515
Tin Can Silver With Lid, D 2.3" x H 2.4", 3.7 oz / 109 ml
1 box: 200 pcs

PS34503
Tin Can Black With Lid, D 2" x H 2", 2 oz / 60 ml
1 box: 200 pcs

PS34500
Tin Can Transparent With Lid, D 2" x H 2", 2 oz / 60 ml
1 box: 200 pcs

PS34520
Tin Can Transparent With Lid, D 2.9" x H 2.9", 7.4 oz / 220 ml
1 box: 100 pcs

PS34505
Tin Can Silver With Lid, D 2" x H 2", 2 oz / 60 ml
1 box: 200 pcs

PS34525
Tin Can Silver With Lid, D 2.9" x H 2.9", 7.4 oz / 220 ml
1 box: 100 pcs

Ordering & Delivery Policies:

Placing Your Order

To place your order at MWI, you have the following options:

- Contact your Area Sales Manager
- Call our Customer Service at (800) 621-3372 from 08:00 a.m. to 04:30 p.m. (CST) Monday through Friday
- Leave a message on our voicemail at (800) 621-3372 - customer service
- E-mail us at orders@midwestimports.com
- Fax us at (708) 236-3100

Delivery Types

Delivery Type	Area	Min. Order for Free Delivery	Order Cut Off
Local Delivery	route table	$ 300*	06:00 am
1-day Ground	zone map	$ 300*	03:00 pm
2-day Ground	zone map	$ 400*	03:00 pm
Pallet (LTL)	n/a	n/a	Subject to Pick Up

Will Call

Our Will Call Desk is available from 09:30 a.m. to 04:00 p.m. (Mon. - Fri.).
Please call your order in with 1 hour notice, to ensure prompt service.

Expedited Delivery

MWI will do everything possible to get your order delivered as fast as you need it. Rush Shipments will incur additional shipping expenses.

Receiving Your Order

Please check all shipments for external damage before accepting / signing for delivery. Either refuse delivery of damaged products or annotate the delivery receipt. Please call our Customer Service immediately.
Report any shipments with concealed / internal damage to our Customer Service within 7 days of receipt.
Some of our products are delicate and prone to breakage if handled improperly. MWI considers potential breakage when pricing delicate items and factors in breakage of 5%.
MWI will replace any damaged products or credit your account.

Product Returns

Returns or discrepancies must be reported within 7 days of receiving. Returns must have prior authorization (return authorization number).
For credit to be issued, the returned product must arrive in original packaging and in resalable condition.
MWI can't accept returns of frozen items, due to the high risk of damage during the return shipment.
All sales of Special-Order (SPO) items, Seasonal (SEA) items, and Exactly-On-Time (EOT) items are final.
Any cancelled order will incur a restocking fee of 10% as well as applicable return shipping charges.

Payment Terms

MWI will be glad to ship your first order on a C.O.D./pre-pay basis. Customers who wish to establish credit must complete and submit a credit application along with a Sales Tax Exemption or Resale Certificate. Upon establishing credit with us, we will be happy to extend you "Net 30-Day Terms". We also accept all major credit cards and your corporate purchase card.

Perishable Products

Many MWI products are temperature sensitive. We will take all necessary steps (insulation, pre-cooling, ice packs, dry ice) to protect your products. Upon delivery of perishable products follow the storage recommendations immediately. If an order contains dry ice, also follow all safety precautions.

Product Information

To learn more about our latest products and download our catalog visit www.midwestimports.com.

Culinary Support

MWI will gladly assist you with any questions about our products and applications. For culinary support:

- Contact your Area Sales Manager
- Call our Customer Service at (800) 621-3372 from 08:00 a.m. to 04:30 p.m. (CST) Monday through Friday
- Leave a message on our voicemail at (800) 621-3372 - customer service
- E-mail us at orders@midwestimports.com

Quality Guarantee

MWI stands behind its products and services. If you are dissatisfied with our products and/or services, please contact our Customer Service Manager at (800) 621-3372.