

# M I D W E S T G L O B A L I M P O R T S

- 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



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# 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 Croissants and Danishes

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.

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





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

## 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



## 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 Mendant Dark & White Chocolate

Nobel

2 Varieties:

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



# Norman Love Chocolates

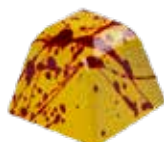
- Special Order Truffles and Pralines - allow 4-5 business-day lead time
- Minimum quantity order: 2 boxes - any kind
- 1 Flavor per tray
- Assorted trays per box

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

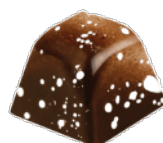
Individual Chocolate Piece		Unit	Trays/Box	Pieces/Tray
Tahitian Caramel	Milk	1 tray	4	40
Peanut Butter & Jelly	Milk	1 tray	4	40
Cafe Latte	Milk	1 tray	4	40
Dark Chocolate Cream Truffle	Dark	1 tray	4	28
Chocolate Dipped Cherry	Dark	1 tray	4	40
Lemon Truffle	Dark	1 tray	4	28
Sea Salt Caramel Truffle	Dark	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	40
New York Cheesecake	White	1 tray	40
Tiramisu	Dark	1 tray	40
Raspberry	Dark	1 tray	28
Strawberry	White	1 tray	28
Mango	White	1 tray	40
Roasted Hazelnut Praline	Milk	1 tray	40
Caramel Passion	Milk	1 tray	40
Creme Brulee	Milk	1 tray	40
Passion Panna-Cotta	White	1 tray	40
Coconut	Dark	1 tray	35
Key Lime Shell	White	1 tray	35
Florida Orange	White	1 tray	28
Mexican Hot Chocolate	Dark	1 tray	28
White Chocolate Raspberry	White	1 tray	28
Sicilian Pistachio	Milk	1 tray	28
Crunchy Peanut Butter Cup	Milk	1 tray	28
German Chocolate Cake	Milk	1 tray	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 crème 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.

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

# 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

# Cheesecakes

136001 Assorted Mini Cheesecakes

Bel'Ville

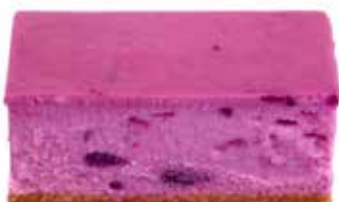
6 Varieties:

1 box: 108 pcs; 6 var; 0.9 oz / 25.5 g each



Serving Suggestion

Decorum Chocolate Decor sold separately



Blueberry



Classic



Chocolate



Espresso



Cherry



Mango

# 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



108250  
Mid-Sized Cocoa  
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 BAKERY  
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: 540 pcs



116305  
Truffle Shell Milk  
ATELIER  
D = 0.98" / 25 mm  
1 box: 540 pcs



116304  
Truffle Shell White  
ATELIER  
D = 0.98" / 25 mm  
1 box: 540 pcs



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

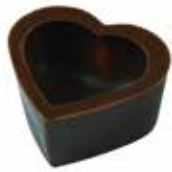


VAL1733  
Truffle Shell Milk  
VALRHONA  
D = 1.00" / 25.4 mm  
1 box: 504 pcs; 0.11 oz / 3.0 g per pc



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



# Chocolate Cones

Versatile for innovative applications.

- Ready-to-fill.
- Refined flavors.



116301  
Dark Chocolate Cone  
ATELIER  
• 1 box: 264 pc  
L x D = 1.77" x 0.98" or  
45 mm x 25 mm



116302  
White Chocolate Cone  
ATELIER  
• 1 box: 264 pc  
L x D = 1.77" x 0.98" or  
45 mm x 25 mm



116303  
Red Chocolate Cone  
ATELIER  
• 1 box: 264 pc  
L x D = 1.77" x 0.98" or  
45 mm x 25 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)



130003  
Premium Pastry Cream  
(cold 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.

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



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: 2 buckets;  
4.4 lbs / 2 kg each; 8.8 lbs / 4 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 Extract  
 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



125094 All-Spice Ground 1 qt PROFOUND 1 lb / 0.45 kg	125020 All-Spice Whole 1 qt PROFOUND 0.8 lbs / 0.36 kg	125004 Apple Pie Spice 1 qt PROFOUND 1.2 lbs / 0.54 kg	125024 Cardamon Green Whole Pods 1 qt PROFOUND 0.8 lbs / 0.36 kg
125023 Cardamon Ground 1 qt PROFOUND 1.35 lbs / 0.61 kg	125026 Cinnamon Ground Chinese 1 qt PROFOUND 1.2 lbs / 0.54 kg	125027 Cinnamon Ground Vietnamese 1 qt PROFOUND 1 lb / 0.45 kg	125028 Cinnamon Stick 3 Cassia 1 qt PROFOUND 0.6 lbs / 0.27 kg
125029 Cinnamon Stick 3 Ceylon 1 qt PROFOUND 0.4 lbs / 0.18 kg	125091 Cloves Ground 1 qt PROFOUND 1 lb / 0.45 kg	125030 Cloves Whole 1 qt PROFOUND 0.85 lbs / 0.39 kg	125043 Ginger Ground 1 qt PROFOUND 1 lb / 0.45 kg
125201 Gingerbread Mix 1 qt PROFOUND 1.2 lbs / 0.543 kg	125048 Nutmeg Ground 1 qt PROFOUND 1.2 lbs / 0.54 kg	125049 Nutmeg Whole 1 qt PROFOUND 1.3 lbs / 0.59 kg	125120 Poppy Seeds Whole 1 qt PROFOUND 1.35 lbs / 0.61 kg
125017 Pumpkin Pie Spice 1 qt PROFOUND 1.05 lbs / 0.48 kg	125064 Sesame Seeds Black 1 qt PROFOUND 1.4 lbs / 0.63 kg	125065 Sesame Seeds White 1 qt PROFOUND 1.25 lbs / 0.57 kg	125066 Star Anis Whole 1 qt PROFOUND 0.5 lbs / 0.23 kg
125202 Stollen Spice Mix 1 qt PROFOUND 0.94 lbs / 0.43 kg new	125078 Salt - Himalayan Pink Coarse 1 qt PROFOUND 2.6 lbs / 1.18 kg	125073 Salt - Fleur de Sel 1 qt PROFOUND 2.1 lbs / 0.95 kg	125082 Salt - Smoked Applewood 1 qt PROFOUND 1.5 lbs / 0.68 kg
145119 Saffron Mancha Superior, Spain 1 oz PROFOUND 1 oz / 28.3 g	125045 Lavender 1 qt PROFOUND 0.25 lbs / 0.11 kg		

# Chocolate Decorations



## 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 **At the Right Time** - allows seasonal products to be ordered **as late as possible**, while guaranteeing 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

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



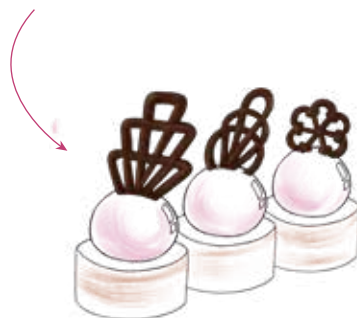
116086  
Chocolate Gold  
Wavy Décor  
DÉCORUM  
1 box: 42 pcs; 2.55"  
NET Weight: 0.22 lbs / 0.1 kg

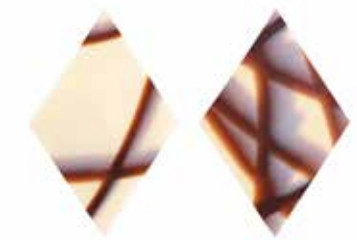
# Classic Décor

Made with fine European couverture – great taste.

- Adding filigree grace.
- Sizes: various.
- Style: classic.
- Colors: mono, duo, trio; extra glossy.

Chef Dark chocolate  
Filigree





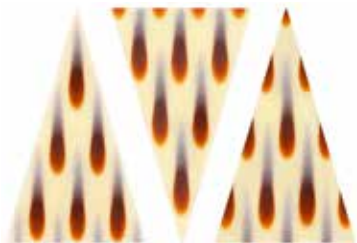
**116075**  
**Marbled Chocolate**  
**Rhombus OU-D**  
 DÉCORUM  
 1 BOX: 390 PCS; 2.36"  
 NET WEIGHT: 2.16 LBS / 0.98 KG



**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



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



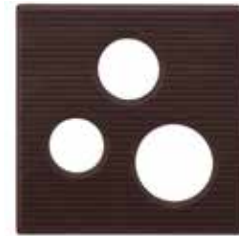
116090  
Dark Chocolate  
Feather Décor OU-D

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

# 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

# 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



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



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



116599  
Chefs Caramel  
Mini Blossom Curls OU-D  
DÉCORUM  
1 box: 8.8



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  
Feuillettine 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

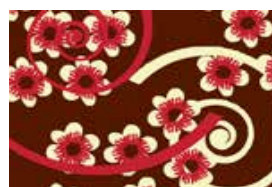
## Transfer Sheets



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



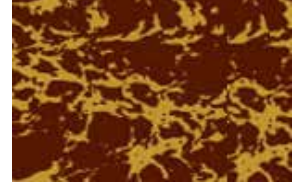
29670  
 Transfer Sheet Gold Dust  
 1 box: 25 sheets; 10" x 13" /  
 25.4 cm x 33 cm



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

# Colors



	TYPES OF COLORS	availability	edible	non-toxic (non-edible)	water-soluble	fat soluble (lipo soluble)	dispersible	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 (dispersible for decoration)	Inventory		✓			In alcohol	
12	Luster Cocoa Butter Colors Lipo Soluble	SPO		✓		✓		
13	Pearl Decor Cocoa Butter Colors Lipo Soluble	SPO		✓		✓		
14	Celebration Pearl Colors, dispersible	SPO		✓			In alcohol	
15	Extra Sparkle Decor Powder, dispersible	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



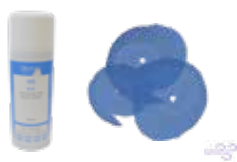
105102  
Yellow  
Cocoa Butter Velvet Spray  
DÉCORUM  
NET Weight: 13.53 fl oz / 400 ml



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



# Luster Cocoa Butter Colors, Fat (Lipo) Soluble

7060  
Gold Luster Cocoa Butter Colors  
(Non Toxic / Non Edible)  
1 jar: 7 oz / 198 g

7071  
Rose Satin Luster Cocoa Butter  
Colors (Non Toxic / Non Edible)  
1 jar: 7 oz / 198 g

7059  
Silver Luster Cocoa Butter Colors  
(Non Toxic / Non Edible)  
1 jar: 7 oz / 198 g

7065  
Lavender Luster Cocoa Butter  
Colors (Non Toxic / Non Edible)  
1 jar: 7 oz / 198 g

# 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

7062  
Brass 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 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 rely 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

## 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  
Concentrate P125

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



VAL8517  
Tropilia 70%  
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)

## Double Fermentation



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



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

# Ombre 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



VAL6640  
Orizaba 39%  
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  
Kidavao 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



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

## Organic & Fair Trade

## 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

# 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.)  
VALRHONA  
1 box: 6 bags; 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



# REPÚBLICA DEL CACAO<sup>®</sup>

- 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 Republic 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

## Almond Rocher Glaçage



130100  
Dark Chocolate Glaçage  
Almond Rocher

ANCEL  
1 bucket: 6.61 lbs / 3 kg

Preparation:  
Gently melt to 40°C - 104°F and  
dip desired item into melted Dark  
Chocolate Glaçage.



130101  
Milk Chocolate Glaçage  
Almond Rocher

ANCEL  
1 bucket: 6.61 lbs / 3 kg

Preparation:  
Gently melt to 40°C - 104°F and dip desired item  
into melted Milk Chocolate Glaçage.



# 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 Cacao 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%  
REPUBLICA DEL CACAO  
1 box: 4 bags; 5.5 lbs / 2.5 kg each;  
22 lbs / 10 kg



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



RDC95907  
Cacao Powder  
24% Pure  
REPUBLICA 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



**128041**  
Blackberry Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



**128035**  
Black Currant Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



**128070**  
Cranberry Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



**128039**  
Morello Cherry  
Puree (100%) frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



**128050**  
Pomegranate  
Puree (100%) frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



**128038**  
Raspberry Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



128020  
Raspberry Puree, 22 lbs frz.  
FRUITS ROUGES  
1 bucket; 22 lbs / 10 kg



128080  
Red Berries (Forest Berries) Puree  
frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



128065  
Strawberry Puree, 22 lbs frz.  
FRUITS ROUGES  
1 bucket; 22 lbs / 10 kg



128042  
Wild Blueberry Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each; 1  
3.2 lbs / 6 kg



128037  
Strawberry Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg

## Orchard Fruit Purées Frozen



128043  
Apricot Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



128024  
Green Apple Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



128064  
Mirabelle Plum Puree (100%) frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



128045  
Pear William Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



128062  
Violet Fig Puree frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each; 1  
3.2 lbs / 6 kg



128044  
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



**128047**  
**Banana Puree (100%) frz.**  
 FRUITS ROUGES  
 1 box: 6 tubs; 2.2 lbs / 1 kg each;  
 13.2 lbs / 6 kg



**128048**  
**Coconut Puree frz.**  
 FRUITS ROUGES  
 1 box: 6 tubs; 2.2 lbs / 1 kg each;  
 13.2 lbs / 6 kg



**128076**  
**Coconut Puree, 22 lbs frz.**  
 FRUITS ROUGES  
 1 bucket; 22 lbs / 10 kg



**128068**  
**Kiwi Puree frz.**  
 FRUITS ROUGES  
 1 box: 6 tubs; 2.2 lbs / 1 kg each;  
 13.2 lbs / 6 kg



**128051**  
**Lychee Puree (100%) frz.**  
 FRUITS ROUGES  
 1 box: 6 tubs; 2.2 lbs / 1 kg each;  
 13.2 lbs / 6 kg



**128052**  
**Mango (Alfonso) Puree (95%) frz.**  
 FRUITS ROUGES  
 1 box: 6 tubs; 2.2 lbs / 1 kg each;  
 13.2 lbs / 6 kg



**128077**  
**Mango (Alfonso) Puree (95%), 22 lbs frz.**  
 FRUITS ROUGES  
 1 bucket; 22 lbs / 10 kg



**128053**  
**Passionfruit Puree frz.**  
 FRUITS ROUGES  
 1 box: 6 tubs; 2.2 lbs / 1 kg each;  
 13.2 lbs / 6 kg



**128078**  
**Passionfruit Puree, 22 lbs frz.**  
 FRUITS ROUGES  
 1 bucket; 22 lbs / 10 kg



**128046**  
**Pineapple Puree frz.**  
 FRUITS ROUGES  
 1 box: 6 tubs; 2.2 lbs / 1 kg each;  
 13.2 lbs / 6 kg



**128049**  
**Pink Guava Puree (100%) frz.**  
 FRUITS ROUGES  
 1 box: 6 tubs; 2.2 lbs / 1 kg each;  
 13.2 lbs / 6 kg



## Citrus Fruit Purees Frozen



**128056**  
Blood Orange Puree (100%) frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



**128054**  
Lemon Puree (100%) frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



**128058**  
Yuzu Puree (100%) frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



**128055**  
Mandarin (Sicilian) Puree (100%) frz.  
FRUITS ROUGES  
1 box: 6 tubs; 2.2 lbs / 1 kg each;  
13.2 lbs / 6 kg



## Zest Granulated Frozen



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



**128125**  
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

## 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



926369  
Bitter Orange Jam,  
0.5 oz Portion  
DARBO  
1 box: 560 (4x140) units;  
0.5 oz / 14.2 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



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



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 / 2.99 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 box: 5 bags; 3 lbs / 1.36 kg each;  
15 lbs / 6.8 kg

# 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, elasticity, 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,  
starchy dough.



LA84305  
Invert Sugar Syrup (15 kg)

LAPED

1 bucket: 33.1 lbs / 15 kg

Approx. 99% inverted; 81% solid content.  
Similar to honey; hygroscopic sugar. Helps  
with rising process for soft, stretchy 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

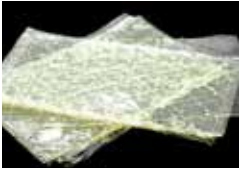


84063  
Maltitol Powder

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



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.

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



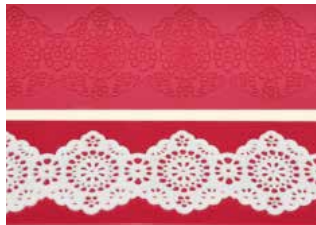
LA43042  
Mold "Conchiglie"  
For Daisy Paste  
LAPED  
1 unit: 1 pc



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



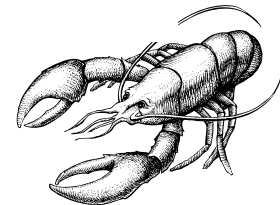
14430  
Chicken Base Supreme, Paste, 96  
gal/container  
HACO  
1 box: 2 buckets; 12 lbs / 5.44 kg each;  
24 lbs / 10.89 kg  
SUPREME BASE  
MSG free



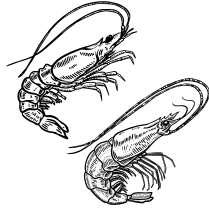
14090  
Fish Bouillon Supreme,  
Granulated, 16 gal/container  
HACO  
1 box: 6 containers; 2 lbs / 0.91 kg each;  
12 lbs / 5.44 kg  
SUPREME BASE  
MSG free



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



## 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.

# Italian Specialties

## Vegetables



191037  
Peperonata  
(Bell Peppers Marinated)  
MENU  
1 box: 6 cans; 5.7 lbs / 2.6 kg each; 34.4 lbs  
/ 15.6 kg



191002  
Whole Roman Artichokes  
With Stem  
MENU  
1 box: 6 cans; 5.7 lbs / 2.6 kg each; 34.4 lbs  
/ 15.6 kg

## Tomatoes



191038  
Soggiati 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



191040  
Soggiati 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



191041  
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



191013  
Grilled Artichoke Halves  
MENU  
1 box: 6 cans; 27 oz / 0.77 kg each;  
162 oz / 4.6 kg



191012  
Grilled Eggplants  
MENU  
1 box: 6 cans; 27 oz / 0.77 kg each;  
162 oz / 4.6 kg



191011  
Grilled Peppers,  
with Skins  
MENU  
1 box: 6 cans; 28.2 oz / 0.8 kg each;  
168 oz / 4.8 kg



191015  
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



191026  
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



191009  
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



191017  
Porcini Boschetto (in Oil and Herbs)  
MENU  
1 box: 6 cans; 28 oz / 0.8 kg each;  
168 oz / 4.8 kg

## Sauces & Pestos



191003  
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

## Sweet and Sour Sauces



191007  
Salsa Fichi  
(Figs and Marsala)  
MENU  
1 box: 6 jars; 16 oz / 0.45 kg each;  
96 oz / 2.7 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



39306  
Balsamic Vinegar  
1 box: 2 bottles; 5.28 qt / 5 l each;  
10.57 qt / 10 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



40112  
Mustard (Seed Style) Grainy  
1 bucket: 8.16 lbs / 3.7 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



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



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

### Vegan / Clean Tartlet

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



## Savory Cornets

- Ready-to-fill.

Savory



110003  
Mini Cornet Spinach  
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

125142  
All Purpose Seasoning  
1 qt  
PROFOUND  
2.6 lbs / 1.18 kg

125094  
Allspice Ground  
1 qt  
PROFOUND  
1.0 lb / 0.45 kg

125020  
Allspice Whole  
1 qt  
PROFOUND  
0.8 lbs / 0.36 kg

125004  
Apple Pie Spice  
1 qt  
PROFOUND  
1.2 lbs / 0.54 kg

125005  
BBQ Rub  
1 qt  
PROFOUND  
1.35 lb / 0.61 kg

125011  
Blackening Seasoning  
1 qt  
PROFOUND  
1.2 lbs / 0.54 kg

125006  
Cajun Seasoning  
1 qt  
PROFOUND  
1.5 lbs / 0.68 kg

125156  
Caraway Seed, Brown, Ground  
1 qt  
PROFOUND  
1.0 lb / 0.45 kg

125071  
Caraway Seed, Brown, Whole  
1 qt  
PROFOUND  
1.15 lbs / 0.52 kg



## 1 Quart

125023  
Cardamom Ground  
1 qt  
PROFOUND  
1.35 lbs / 0.61 kg

125104  
Celery Seed Whole  
1 qt  
PROFOUND  
1.1 lbs / 0.50 kg

125001  
Chile, Chipotle Ground  
1 qt  
PROFOUND  
1.3 lbs / 0.59 kg

125003  
Chile, Serrano Ground  
1 qt  
PROFOUND  
1.2 lbs / 0.54 kg

125026  
Cinnamon Ground Chinese  
1 qt  
PROFOUND  
1.2 lbs / 0.54 kg

125029  
Cinnamon Stick 3 Ceylon  
1 qt  
PROFOUND  
0.4 lbs / 0.18 kg

125031  
Coriander Ground  
1 qt  
PROFOUND  
1.0 lb / 0.45 kg

125035  
Cumin Seed Whole  
1 qt  
PROFOUND  
1.1 lbs / 0.50 kg

125088  
Dill Weed Whole  
1 qt  
PROFOUND  
0.4 lbs / 0.18 kg

125024  
Cardamom, Green Whole Pods  
1 qt  
PROFOUND  
0.8 lbs / 0.36 kg

125098  
Chile, Threads  
1 qt  
PROFOUND  
0.25 lbs / 0.11 kg

125076  
Chile, Guajillo Ground  
1 qt  
PROFOUND  
1.15 lbs / 0.52 kg

125008  
Chili Powder  
1 qt  
PROFOUND  
1.4 lbs / 0.64 kg

125027  
Cinnamon Ground Vietnamese  
1 qt  
PROFOUND  
1.0 lb / 0.45 kg

125091  
Cloves Ground  
1 qt  
PROFOUND  
1.0 lb / 0.45 kg

125032  
Coriander Whole  
1 qt  
PROFOUND  
0.7 lbs / 0.32 kg

125009  
Curry Powder, Garam Masala  
1 qt  
PROFOUND  
1.1 lbs / 0.50 kg

125036  
Fennel Ground  
1 qt  
PROFOUND  
0.9 lbs / 0.41 kg

125007  
Celery Salt  
1 qt  
PROFOUND  
2.35 lbs / 1.07 kg

125000  
Chile, Ancho Ground  
1 qt  
PROFOUND  
1.25 lbs / 0.57 kg

125002  
Chile, Pasilla Negro Ground  
1 qt  
PROFOUND  
1.2 lbs / 0.54 kg

125128  
Chinese Five Spice  
1 qt  
PROFOUND  
1.1 lbs / 0.50 kg

125028  
Cinnamon Stick 3 Cassia  
1 qt  
PROFOUND  
0.6 lbs / 0.27 kg

125030  
Cloves Whole  
1 qt  
PROFOUND  
0.85 lbs / 0.39 kg

125034  
Cumin Seed Ground  
1 qt  
PROFOUND  
1.3 lbs / 0.59 kg

125010  
Curry Powder, Madras  
1 qt  
PROFOUND  
1.35 lbs / 0.61 kg

125037  
Fennel Ground Whole  
1 qt  
PROFOUND  
0.9 lbs / 0.41 kg

## 1 Quart

125039 File Ground 1 qt PROFOUND 1.0 lb / 0.45 kg	125040 Garlic Granulated 1 qt PROFOUND 1.6 lbs / 0.73 kg	125041 Garlic Granulated Roasted 1 qt PROFOUND 1.5 lbs / 0.68 kg
125042 Garlic Powder 1 qt PROFOUND 1.45 lbs / 0.66 kg	125201 Gingerbread Mix 1 qt PROFOUND 1 qt	125043 Ginger Ground 1 qt PROFOUND 1.0 lb / 0.45 kg
125077 Harrissa Seasoning 1 qt PROFOUND 1.14 lbs / 0.52 kg	125012 Herbs De Provence 1 qt PROFOUND 0.45 lbs / 0.20 kg	125013 Jerk Seasoning 1 qt PROFOUND 1.2 lbs / 0.54 kg
125044 Juniper Berries Whole 1 qt PROFOUND 0.75 lbs / 0.34 kg	125045 Lavender 1 qt PROFOUND 0.25 lbs / 0.11 kg	125015 Lemon Pepper 1 qt PROFOUND 1.85 lbs / 0.84 kg
125141 Marjoram Whole 1 qt PROFOUND 0.25 lbs / 0.11 kg	125046 Mustard Yellow Ground 1 qt PROFOUND 1.0 lb / 0.45 kg	125047 Mustard Yellow Whole 1 qt PROFOUND 1.57 lbs / 0.71 kg
125048 Nutmeg Ground 1 qt PROFOUND 1.2 lbs / 0.54 kg	125049 Nutmeg Whole 1 qt PROFOUND 1.3 lbs / 0.59 kg	125050 Onion Granulated 1 qt PROFOUND 1.5 lbs / 0.68 kg
125051 Onion Powder 1 qt PROFOUND 1.42 lbs / 0.64 kg	125052 Oregano Greek 1 qt PROFOUND 0.5 lbs / 0.23 kg	125053 Paprika Hungarian 1 qt PROFOUND 1.25 lbs / 0.57 kg
125054 Paprika Smoked Sweet 1 qt PROFOUND 1.25 lbs / 0.57 kg	125055 Paprika Spanish 1 qt PROFOUND 1.25 lbs / 0.57 kg	125056 Pepper Black Butcher 1 qt PROFOUND 1.15 lbs / 0.52 kg
125057 Pepper Black Cracked 1 qt PROFOUND 1.1 lbs / 0.50 kg	125058 Pepper Black Fine 1 qt PROFOUND 0.95 lbs / 0.43	125025 Pepper Cayenne 1 qt PROFOUND 1.2 lbs / 0.54 kg



## 1 Quart

125059  
Pepper Tellicherry  
1 qt  
PROFOUND  
1.15 lbs / 0.52 kg

125060  
Peppercorn Black Whole  
1 qt  
PROFOUND  
1.25 lbs / 0.57 kg

125016  
Pickling Spice  
1 qt  
PROFOUND  
0.8 lbs / 0.36 kg

125089  
Raz El Hanout  
1 qt  
PROFOUND  
1.2 lbs / 0.54 kg

125063  
Rosemary Whole  
1 qt  
PROFOUND  
0.5 lbs / 0.23 kg

125087  
Salt, Curing Pink  
1 qt  
PROFOUND  
2.5 lbs / 1.13 kg

125082  
Salt, Sea Smoked Applewood  
1 qt  
PROFOUND  
1.5 lbs / 0.68 kg

125111  
Southcoast Seasoning  
1 qt  
PROFOUND  
1.68 lbs / 0.76 kg

125103  
Steak Seasoning Canadian  
1 qt  
PROFOUND  
1.8 lbs / 0.82 kg

125061  
Pepper White Ground  
1qt  
PROFOUND  
1.3 lbs / 0.59 kg

125014  
Peppercorn Blend  
1 qt  
PROFOUND  
1.0 lb / 0.45 kg

125017  
Pumpkin Pie Spice  
1 qt  
PROFOUND  
1.05 lbs / 0.48 kg

125033  
Red Pepper, Crushed  
1 qt  
PROFOUND  
0.9 lbs / 0.41 kg

125145  
Rosemary, Ground  
1 qt  
PROFOUND  
0.75 lbs / 0.34 kg

125073  
SALT, FLEUR DE SEL  
1 qt  
PROFOUND  
2.1 lbs / 0.95 kg

125064  
Sesame Seeds Black  
1qt  
PROFOUND  
1.4 lbs / 0.64 kg

125066  
Star Anise Whole  
1 qt  
PROFOUND  
0.5 lbs / 0.23 kg

125202  
Stollen Spice Mix  
1qt  
PROFOUND  
1qt

125101  
Pepper Pink Whole  
1 qt  
PROFOUND  
0.6 lbs / 0.27 kg

125062  
Peppercorn White Whole  
1 qt  
PROFOUND  
1.42 lbs / 0.64 kg

125120  
Poppy Seeds Whole  
1qt  
PROFOUND  
1.35 lbs / 0.61 kg

125018  
Rib Rub  
1 qt  
PROFOUND  
1.1 lbs / 0.50 kg

125119  
Sage Rubbed  
1qt  
PROFOUND  
0.5 lbs / 0.23 kg

125078  
Salt, Himalayan Pink, Coarse  
1 qt  
PROFOUND  
2.6 lbs / 1.18 kg

125065  
Sesame Seeds White  
1 qt  
PROFOUND  
1.25 lbs / 0.57 kg

125090  
Steak Seasoning  
1 qt  
PROFOUND  
1.0 lb / 0.45 kg

125095  
Sumac  
1 qt  
PROFOUND  
1.2 lbs / 0.54 kg

## 1 Quart

125067  
Tarragon  
1 qt  
PROFOUND  
0.2 lbs / 0.09 kg

125100  
Togarashi  
1 qt  
PROFOUND  
1.1 lbs / 0.50 kg

125072  
Turmeric Ground  
1 qt  
PROFOUND  
1.2 lbs / 0.54 kg

125019  
Wasabi Powder  
1 qt  
PROFOUND  
0.95 lbs / 0.43 kg

125080  
Zahtar  
1 qt  
PROFOUND  
1.1 lbs / 0.50 kg

## 1 Gallon

125521  
Basil Whole  
1 gal  
PROFOUND  
1.0 lbs / 0.45 kg

125522  
Bay Leaves Whole  
1 gal  
PROFOUND  
1.0 lbs / 0.45 kg

125505  
BBQ Rub  
1 gal  
PROFOUND  
5.4 lbs / 2.45 kg

125511  
Blackening Seasoning  
1 gal  
PROFOUND  
4.8 lbs / 2.18 kg

125506  
Cajun Seasoning  
1 gal  
PROFOUND  
6.0 lbs / 2.72 kg

125500  
Chile, Aji Amarillo Ground  
1 gal  
PROFOUND  
5.6 lbs / 2.54 kg

125500  
Chile, Ancho Ground  
1 gal  
PROFOUND  
5.0 lbs / 2.27 kg

125576  
Chile, Guajillo Ground  
1 gal  
PROFOUND  
4.6 lbs / 2.09 kg

125508  
Chili Powder  
1 gal  
PROFOUND  
5.6 lbs / 2.54 kg

125626  
Chives Air Dried  
1 gal  
PROFOUND  
0.65 lbs / 0.29 kg

125527  
Cinnamon Ground Vietnamese  
1 gal  
PROFOUND  
4.4 lbs / 2.00 kg

125528  
Cinnamon Stick 3 Cassia  
1 gal  
PROFOUND  
2.4 lbs / 1.09 kg

125532  
Coriander, Whole  
1 gal  
PROFOUND  
2.7 lbs / 1.22 kg

125599  
Corn Freeze Dried  
1 gal  
PROFOUND  
1.8 lbs / 0.82 kg

125537  
Fennel Whole  
1 gal  
PROFOUND  
3.6 lbs / 1.63 kg



## 1 Gallon

125540  
Garlic Granulated  
1 gal  
PROFOUND  
6.4 lbs / 2.90 kg

125543  
Ginger Ground  
1 gal  
PROFOUND  
3.6 lbs / 1.63 kg

125515  
Lemon Pepper  
1 gal  
PROFOUND  
7.4 lbs / 3.36 kg

125550  
Onion Granulated  
1 gal  
PROFOUND  
6.0 lbs / 2.72 kg

125553  
Paprika Hungarian  
1 gal  
PROFOUND  
5.0 lbs / 2.27 kg

125581  
Parsley Whole  
1 gal  
PROFOUND  
0.8 lbs / 0.36 kg

125558  
Pepper Black Fine  
1 gal  
PROFOUND  
4.2 lbs / 1.91 kg

125561  
Pepper White Ground  
1 gal  
PROFOUND  
5.2 lbs / 2.36 kg

125516  
Pickling Spice  
1 gal  
PROFOUND  
4.0 lbs / 1.81 kg

125541  
Garlic Granulated Roasted  
1 gal  
PROFOUND  
6.0 lbs / 2.72 kg

125602  
Italian Seasoning  
1 gal  
PROFOUND  
1.2 lbs / 0.54 kg

125641  
Marjoram Whole  
1 gal  
PROFOUND  
1.0 lb / 0.45 kg

125551  
Onion Powder  
1 gal  
PROFOUND  
5.2 lbs / 2.36 kg

125554  
Paprika Smoked Sweet  
1 gal  
PROFOUND  
6.0 lbs / 2.72 kg

125556  
Pepper Black Butcher  
1 gal  
PROFOUND  
4.6 lbs / 2.09 kg

125525  
Pepper Cayenne  
1 gal  
PROFOUND  
4.8 lbs / 2.18 kg

125562  
Pepper White Whole  
1 gal  
PROFOUND  
5.68 lbs / 2.58 kg

125533  
Red Pepper Crushed  
1 gal  
PROFOUND  
3.6 lbs / 1.63 kg

125542  
Garlic Powder  
1 gal  
PROFOUND  
5.8 lbs / 2.63 kg

125513  
Jerk Seasoning  
1 gal  
PROFOUND  
5.0 lbs / 2.27 kg

125547  
Mustard Yellow Whole  
1 gal  
PROFOUND  
6.28 lbs / 2.85 kg

125552  
Oregano Greek  
1 gal  
PROFOUND  
1.2 lbs / 0.54 kg

125555  
Paprika Spanish  
1 gal  
PROFOUND  
5.0 lbs / 2.27 kg

125557  
Pepper Black Cracked  
1 gal  
PROFOUND  
3.4 lbs / 1.54 kg

125559  
Pepper Tellicherry  
1 gal  
PROFOUND  
4.6 lbs / 2.09 kg

125560  
Peppercorn Black Whole  
1 gal  
PROFOUND  
5.0 lbs / 2.27 kg

125563  
Rosemary Whole  
1 gal  
PROFOUND  
2.0 lbs / 0.91 kg

## 1 Gallon

125596  
Salt, Sea Coarse  
1 gal  
PROFOUND  
9.0 lbs / 4.08 kg

125564  
Sesame Seeds Black  
1 gal  
PROFOUND  
5.6 lbs / 2.54 kg

125565  
Sesame Seeds White  
1 gal  
PROFOUND  
5.0 lbs / 2.27 kg

125603  
Steak Seasoning Canadian  
1 gal  
PROFOUND  
7.5 lbs / 3.40 kg

125567  
Tarragon  
1 gal  
PROFOUND  
0.8 lbs / 0.36 kg

125568  
Thyme Whole  
1 gal  
PROFOUND  
1.76 lbs / 0.80 kg

125600  
Togarashi  
1 gal  
PROFOUND  
4.4 lbs / 2.00 kg

## 25 Pounds

125605  
BBQ Rub  
25 lbs  
PROFOUND  
25 lbs / 11.34 kg

125606  
Pepper Black Fine  
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 exceptional 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

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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 with 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

## Accessories



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  
Café Cup

TEA FORTE

1 box: 6 ct

This elegant, porcelain teacup is one of Tea Forte's signature accessories.

140604 Café 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 serving 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 serving pyramid tea infusers.

# Disposables & Packaging



## 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



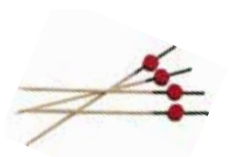
VO11210  
Pique Image Skewer Bamboo, 3.9"  
/ 10 cm  
1 box: 2,000 pcs



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



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  
Eclair Cup, H 1.46" x W 5.39",  
4.06 oz / 120 ml  
1 box: 100 pcs



70275  
Lid For Eclair 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



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

ALSO AVAILABLE  
BU60000  
Kilner Jar,  
1.5 oz / 45 ml  
1 box: 240 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

# Containers



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



GC19000  
Vintage Cup, H 6.5" x D 7" 5.07  
oz / 150 ml  
1 box: 100 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](mailto: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](http://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](mailto: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.