CONFECTIONARY GLAZE



High quality glaze, created on the basis of quality raw materials our own import

Advantages

- rich assortment of tastes, aromas, colors, forms
- individual recipes and developments for Private Label
- suitable for continuous production line
- convenient in industrial and domestic application
- tempering is not required
- has a fusible structure
- retains a glossy surface
- does not lend itself to graying

Usage

- ✓ coating of sugar and flour confectionery
- ✓ cooking ganache
- ✓ glazing
- ✓ decorating
- ✓ creating three-dimensional decorative elements
- ✓ fixing the shape of products and prolonging their freshness
 - shortbread
- cupcakes
- pies • buns
- candies
- various dairy
- products

- donuts
- rolls
- waffels
- cream desserts
- cakes

- halva
- dried fruits
- nuts
- marshmallows
- ice cream
- croissants

Shelf life:

12 months at t = +13...+23 °C

MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY

Technological support: +38 (050) 400-48-61 Sales department: +38 (057) 771-47-55 +38 (067) 573-22-80











CONFECTIONARY GLAZE







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ТҮРЕ	Packaging , кг	Type of product	Cacao content, %	Viscosity Pa*c
Black	box, 15	drops	10,0-25,0	1,5-5,0
Dlack	box, 25	monolith	10,0-25,0	1,5-5,0
Milk	box, 15	drops	6,0	3,0-4,0
Milk	box, 25	monolith	6,0	3,0-4,0
White	box, 15	drops	0	4,0-5,0

Packaging:

15 kg – carton box with a plastic liner

25 kg - carton box with a plastic liner

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C



High quality cocoa paste, created on the basis of quality raw materials our own import

Advantages

- ✓ rich assortment of tastes, aromas, colors, forms
- ✓ individual recipes and developments for Private Label
- ✓ suitable for continuous production line
- ✓ convenient in industrial and domestic application
- can be used both in pure form and in combination with cream, butter and other creams.

Usage

- √ filling of confectionery products
- ✓ applying to the surface of the confectionery products
- ✓ layer application in finished products
 - shortbread
- donuts
- candies

- cupcakes
- rolls
- waffles

- pies
- various dairy
- cream

- buns
- products
- desserts
- cakes

Shelf life:

12 months at t = +13...+23 °C



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COCOA PASTE







TYPE Characteristic		Cacao content, %	Viscosity, Па*с
with the taste and aroma of chocolate	dark brown cream mass with the taste and aroma of dark chocolate.	21,0	5,0-5,5
with caramel	dark brown creamy mass with the taste and aroma of chocolate and orange, with pieces of explosive caramel up to 5 mm.	10,0-25,0	1,5-5,0
with the taste and aroma of chocolate liqueur	dark brown cream mass with the taste and aroma of chocolate liqueur	10,0	6,0-6,5
with hazeInuts	dark brown cream mass with grated hazelnuts and cocoa.	21,0	5,0-5,5
with taste and aroma of chocolate, thermostable	dark brown cream mass with the taste and aroma of dark chocolate.	21,0	5,0-5,5
light brown creamy m with waffle with waffle crumbs an almond aroma.		4,0	6,0-6,5

Packaging:

10 kg – carton box with a plastic liner

12 kg - bucket

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