



# FROZEN PASTRY

## BASES

Complete line of ingredients for Frozen Pastry recipes.  
Bases are formulated for pastry preparation as Mousses, Semifreddo, Custard and Tiramisù.



Code	Product	Packaging	Dosage	Process	
<b>F800</b>	<b>CREM DESSERT (BAVARESE)</b> <i>Base for making Mousses, Semifreddo and Bavarese with cream taste. To be mixed with cream or vegetable cream. To be prepared with a stand mixer.</i>	4 x 4 kg	550 gr	Water / Milk	●
<b>F801</b>	<b>CREM MOUSSE</b> <i>Base to be mixed with cold milk to make Mousses, Bavarese and Semifreddo. Taste of Italian Egg Cream. To be prepared with a stand mixer.</i>	4 x 3 kg	200 gr	Cream	● H K
<b>F802</b>	<b>CREME PATISSERIE</b> <i>Complete base for preparing custard cream.</i>	4 x 3 kg	350 - 400 gr	Milk	● H K
<b>F985</b>	<b>CUSTARD CREAM CHOCOLATE VEGAN</b> <i>Complete base for chocolate custard cream. Vegan.</i>	4 x 3 kg	500 gr	Water	● ● ● H K
<b>F984</b>	<b>CUSTARD CREAM VEGAN</b> <i>Complete base for custard cream. Vegan.</i>	4 x 3 kg	500 gr	Water	● ● ● H K
<b>F574</b>	<b>DESSERT PANNA COTTA</b> <i>Complete base to realize Panna Cotta dessert.</i>	8 x 2 kg	140 gr	Milk	●
<b>F805</b>	<b>PAN DESSERT</b> <i>Complete base to mix with cold milk for making Mousses, Bavarese and Semifreddo with Milk cream taste. To be prepared with a stand mixer.</i>	8 x 1,5 kg	550 gr	Milk	● H K
<b>F560</b>	<b>PAN DESSERT VEGAN</b> <i>Complete base for Vegan Mousses, Bavarese and Semifreddo. To be prepared with a stand mixer.</i>	4 x 4 kg	650 - 700 gr	Water	● ● ● H K
<b>F847</b>	<b>TIRAMISÙ DESSERT</b> <i>Complete base for preparing Mousses and Semifreddo with Tiramisù taste.</i>	4 x 3 kg	400 gr	Milk + Cream	●



# GLAZES

Ready to use glazes for adding a sparkling and glossy effect to your frozen creations.



Code	Product	Packaging	
F602	MIRROR GLAZE CARAMEL	2 x 3 kg	● ● ● H K
F601	MIRROR GLAZE CHOCOLATE	2 x 3 kg	● ● ● H K
F609	MIRROR GLAZE LEMON	2 x 3 kg	● ● ● H K
F610	MIRROR GLAZE MANGO	2 x 3 kg	● ● ● H K
F604	MIRROR GLAZE STRAWBERRY	2 x 3 kg	● ● ● H K
F608	MIRROR GLAZE WHITE	2 x 3 kg	● ● ● H K
F611	MIRROR GLAZE WILD BERRIES	2 x 3 kg	● ● ● H K
F600	NEUTRAL GLAZE	2 x 3 kg	● ● ● H K
F621	FRUIT PROTECTOR <i>Transparent syrup to prevent oxidation.</i>	6 x 1 kg 	● ● ●



# BAKERY

Ready-to-use baking mixes in powder for Pancakes, Waffles and Crêpes.



Code	Product	Packaging	Dosage	
<b>N720</b>	<b>CREPES FORMULA</b> <i>Complete premix for making crepes.</i>	4 x 2,5 kg	1 kg powder + 1,2 L milk + 50 gr olive oil / melted butter	<b>H K</b>
<b>F620</b>	<b>PANCAKE &amp; WAFFLE MIX</b> <i>Complete premix for making waffles and pancakes.</i>	4 x 2 kg	1 kg powder + 800 gr water + 200 gr melted butter	
<b>F563</b>	<b>BLACK HAWAII PANCAKE &amp; WAFFLE MIX</b> <i>Complete premix for waffles and pancakes with intense black color with natural vegetable carbon.</i>	4 x 2 kg	1 kg powder + 800 gr water + 200 gr melted butter	