



REDMOND  
FINE FOODS

# VALENTINE'S DAY 2024

PRODUCTS & EQUIPMENT



# VALENTINE'S DAY 2024

## PREMIUM COUVERTURE CHOCOLATE



### Fleur de Cao Couverture Chocolate 70%

Code 040.010.005  
UoM EACH  
Format 5kg



Cacao Barry - A powerful cocoa flavour enriched with subtle floral and fruity-sourish notes. Pairing tips: Tonka Beans, Basil, Eucalyptus, Passion Fruit, Blackcurrant, Raspberry, Raisins, Candied Orange, Calvados / Apple Brandy, Maple, Pecans, Cocoa Nibs, Raspberry Vinegar



### Excellence Q Fermentation Couverture Chocolate 55%

Code 040.010.020  
UoM EACH  
Format 5kg



Cacao Barry - An intense cocoa body, balanced taste and light sweetness. Pairing tips: Pepper, Cloves, Lime, Hazelnuts, Violet



### Lactée Supérieure Couverture Chocolate 38.2%

Code 040.015.000  
UoM EACH  
Format 5kg



Cacao Barry - A full traceable and sustainable chocolate with a pure cocoa and intense milk taste. Pairing tips: Cinnamon, Fleur De Sel, Rosemary, Redcurrant, Banana, White Peach, Yellow Plum, Pedro Ximenes Sherry, Caramel, Sesame, Pine nut, Sourdough Bread, Porcini, Truffle, Malt Extract



### Lactée Caramel Couverture Chocolate 31.1%

Code 040.015.025  
UoM EACH  
Format 5kg



Cacao Barry - A fluid chocolate with a real taste of caramel gourmand. Pairing tips: Cinnamon, Fleur De Sel, Rosemary, Banana, White Peach, Yellow Plum, Sesame, Pine nut



### Zephyr White Chocolate 34%

Code 040.020.000  
UoM EACH  
Format 5kg



Cacao Barry - A delightful flavour of whole milk, with a slightly sweet taste and creamy texture. Pairing tips: Curry, Fleur De Sel, Basil, Anise Seeds, Saffron, Mint, Juniper, Coconut, Mango, Passion Fruit, Sour Cherry, Mara Des Bois Strawberry, Green Apple, Grapefruit, Red Pepper, Gin, Calvados / Apple Brandy, Champagne, Caramel, Pistachio, Balsamic Vinegar, Creamy Fresh Cheese, Earl Grey Tea, Rose, Truffle



### Zephyr Caramel Couverture Chocolate 35%

Code 040.015.030  
UoM EACH  
Format 2.5kg



Cacao Barry - A smooth milk chocolate with real milky caramel flavour and mesmerising salty notes. Pairing tips: Fleur De Sel, Saffron, Coconut, Mango, Passion Fruit, Sour Cherry, Mara Des Bois Strawberry, Green Apple, Grapefruit, Calvados / Apple Brandy, Champagne, Pistachio



## CHOCOLATE BUTTONS + COCOA POWDERS



### Stewart & Arnold Dark 70% Chocolate Buttons

Code 040.015.009  
UoM EACH  
Format 10kg



Barry Callebaut - This 70% chocolate is offers all round versatility and is easy to use for numerous applications. Made with sunflower lecithin, this chocolate offers intense cocoa flavours with a smooth rounded finish. Farmed with care, this chocolate uses 100% sustainably sourced cocoa through the Cocoa Horizons programme and sustainable vanilla.



### Stewart & Arnold Dark 55% Chocolate Buttons

Code 040.015.006  
UoM EACH  
Format 10kg



Barry Callebaut - This 55% chocolate is offers all round versatility and is easy to use for numerous applications. Made with sunflower lecithin, this chocolate offers intense cocoa flavours with a smooth rounded finish. Farmed with care, this chocolate uses 100% sustainably sourced cocoa through the Cocoa Horizons programme and sustainable vanilla.



### Stewart & Arnold Milk 35% Chocolate Buttons

Code 040.015.007  
UoM EACH  
Format 10kg

Barry Callebaut - This 35% milk chocolate is offers all round versatility and is easy to use for numerous applications. Made with sunflower lecithin, this chocolate offers intense cocoa flavours with a smooth rounded finish. Farmed with care, this chocolate uses 100% sustainably sourced cocoa through the Cocoa Horizons programme and sustainable vanilla.



### Stewart & Arnold White 27% Chocolate Buttons

Code 040.015.008  
UoM EACH  
Format 10kg

Barry Callebaut - This 27% white chocolate is offers all round versatility and is easy to use for numerous applications. Made with sunflower lecithin, this chocolate offers intense cocoa flavours with a smooth rounded finish. Farmed with care, this chocolate uses 100% sustainably sourced cocoa through the Cocoa Horizons programme and sustainable vanilla.



### Plein Arôme Cacao Powder

Code 040.030.013  
UoM EACH  
Format 1kg



Cacao Barry - 100% cacao powder made from sustainably sourced West African cacao beans, with a rich and rounded taste characterized by caramel, whole milk, and almond notes. This high-fat and lightly alkalized powder offers versatility in applications ranging from brownies and hot chocolate to spreads and icings.



### Décor Cacao Powder

Code 040.030.016  
UoM EACH  
Format 1kg



Cacao Barry - Uniquely hydrophobic, made from sustainably sourced cacao beans from West Africa and stands out for its ability to maintain its velvety red-brown colour and biscuit-chocolate flavour even in frozen or high-moisture settings. Its exceptional water-repellent property ensures the powder stays dry, making it ideal for moisture-prone desserts like tiramisu and frozen treats.



### Extra Brute Intense Red Cocoa Powder

Code 040.030.010  
UoM EACH  
Format 2.5kg



Cacao Barry - Known for its striking bright, intense red colour, this cocoa powder is especially suitable for coating or dusting desserts. Its dark chocolate flavour profile accented by subtle fruity, acidic notes, its vibrant hue makes it an excellent choice option for visually appealing culinary creations.

# VALENTINE'S DAY 2024

## VANILLA + CARAMELISED NUTS



### Bourbon Planifolia Vanilla Beans

Code 120.400.013  
UoM PKT  
Format 250g

Madagascar - 65 gourmet quality beans, 18+cm



### Pure Tahitian Premier Vanilla Beans

Code 120.400.001  
UoM EACH  
Format 1kg

Dark coloured oily pod with floral and fruity connotations. Extremely delicate, hint of liquorice, often used in cooking where heat is not needed



### Bourbon Vanilla Paste - Compound

Code 120.400.025  
UoM EACH  
Format 1.5kg

Sosa - High concentrartion, great alternative to vanilla pods for custard, crème pâtissière, ice cream or mousse



### Exhausted Vanilla Seeds

Code 120.400.014  
UoM EACH  
Format 500g

Made from seeds previously used in the production of vanilla extract, still contain a strong vanilla flavour and aroma



### Vanilla Extract Madagascar with Seeds

Code 120.400.009  
UoM EACH  
Format 1Ltr

200gr/ltr - Made from 100% Bourbon Madagascan vanilla beans. High seed content and a stunning aroma



### Orange Blossom Water

Code 040.125.015  
UoM EACH  
Format 250ml

Delicate floral fragrance, perfect for flavouring baked goods, fillings, glazes and creams



### Rose Water

Code 040.125.025  
UoM EACH  
Format 250ml

Predominantly floral flavour that is sweet and savoury with a fragrant scent



### Dried Rose Petals

Code 150.600.085  
UoM EACH  
Format 100g

Terre Exotique - 100% natural, use for infusions or flavouring



### Freeze Dried Red Rose Petals

Code 150.600.011  
UoM EACH  
Format 5g

Sosa - Use for infusions or flavouring



### Dried Flower Mix

Code 060.025.067  
UoM EACH  
Format 50g

Sosa - Use for infusions, colouring or flavouring



### Hibiscus - Red Fruit Extract Powder

Code 150.600.035  
UoM EACH  
Format 500g

Sosa - Use for colouring or flavouring, slight red fruit bitterness



### Crystallised Rose Petals

Code 150.600.055  
UoM EACH  
Format 300g

Sosa - Ideal to add texture and a sweet crunch on top of desserts or bonbons



### Crystallised Violet Blossoms

Code 150.600.065  
UoM EACH  
Format 500g

Sosa - 1mm, ideal to add texture and a sweet crunch on top of desserts or bonbons



### Violet Sugar

Code 040.110.025  
UoM EACH  
Format 450g

Sosa - Ideal to add texture and a sweet and fragrant crunch on top of desserts or bonbons



### Freeze Dried Beetroot Powder

Code 150.400.035  
UoM EACH  
Format 300g

Sosa - Use for dusting or decoration to dishes or to add flavour/colour



## MONA LISA STUDIO VALENTINE'S DAY CHOCOLATE DECORS



### Cupid Hearts - 3D

Code F035546\*  
UoM CASE  
Format x 108



H2.8 x W3.1cm, white chocolate, 3 designs

\*Mona Lisa code



### Red Kiss - 3D

Code F035677\*  
UoM CASE  
Format x 80



H2.3 x W4.6cm, white chocolate

\*Mona Lisa code



### Love you Seals - 3D

Code F035563\*  
UoM CASE  
Format x 96



H3.2 x W3.2cm, white chocolate, 2 designs

\*Mona Lisa code



### Rose Heart - 3D

Code F035549\*  
UoM CASE  
Format x 108



H2.8 x W3.1cm, white chocolate

\*Mona Lisa code



### Sketch hearts

Code F033069\*  
UoM CASE  
Format x 308



H2.2 x W2.5cm, dark chocolate

\*Mona Lisa code



### Heartbound

Code F035071\*  
UoM CASE  
Format x 200



H2.8 x W4.5cm, dark chocolate

\*Mona Lisa code



### Rainbow Heart

Code F032557\*  
UoM CASE  
Format x 308



H2.2 x W2.5cm, white chocolate

\*Mona Lisa code



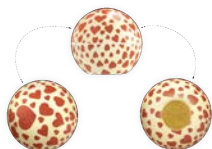
### Entwined Heart - 3D

Code F035407\*  
UoM CASE  
Format x 108



H2.8 x W3.1cm, white chocolate

\*Mona Lisa code



### Love truffle Shells - 3D

Code F033100\*  
UoM CASE  
Format x 63



Ø2.5cm, white chocolate

\*Mona Lisa code



### Speckled Petal - 3D

Code F035362\*  
UoM CASE  
Format x 224



H2.2 x W4.6cm, white chocolate

\*Mona Lisa code



### Sweet Kiss

Code F033104\*  
UoM CASE  
Format x 252



H3 x 3cm, white chocolate

\*Mona Lisa code



### Hip Hearts

Code F033067\*  
UoM CASE  
Format x 308



H2.2 x 2.5cm, white chocolate

\*Mona Lisa code



### "Kisses" Transfer Sheets

Code F033105\*  
UoM CASE  
Format x 30



30 x 40cm, cocoa butter transfers

\*Mona Lisa code



### "Fruity Hearts" Transfer Sheets

Code F033103\*  
UoM CASE  
Format x 30



30 x 40cm, cocoa butter transfers

\*Mona Lisa code



### "Hearts of Love" Transfer Sheets

Code F033104\*  
UoM CASE  
Format x 30



30 x 40cm, cocoa butter transfers

\*Mona Lisa code



### "Love Letter" Transfer Sheets

Code F032543\*  
UoM CASE  
Format x 30



30 x 40cm, cocoa butter transfers

\*Mona Lisa code



# VALENTINE'S DAY 2024

## SILIKOMART VALENTINE'S DAY MOULDS



### Kit Tarte Ring Amore - Large

Code 20.407.87.0065\*  
UoM EACH  
Format x1



Mould: H2.6 x 18.8 x 15.8cm  
Ring: H2 x 20.5 x 19cm  
\*Silikomart code



### Venice 750

Code 53.007.20.0165\*  
UoM EACH  
Format x1



TPlus+, H6.7 x 15.6 x 13.4cm  
\*Silikomart code



### Level Hearts 580

Code 30.472.87.0065\*  
UoM EACH  
Format x1



Top: H1.2 x 19 x 15.5cm  
Base: H1.8 x 21 x 17.3cm + 1 Cutter  
\*Silikomart code



### Kit Fleur 1085

Code 25.410.87.0065\*  
UoM EACH  
Format x1



H8 X Ø16cm - Base + Top silicone  
moulds  
\*Silikomart code



### Level Hearts 35

Code 36.395.87.0065\*  
UoM EACH  
Format x1



Moulds: H1.2 x 8 x 6.6cm + Cutter  
\*Silikomart code



### Level Up 35

Code 25.402.87.0165\*  
UoM EACH  
Format x1



Moulds: Ø6.4 x H1.1cm + Cutter  
\*Silikomart code



### Kit Tarte Ring Amore - Small

Code 25.317.87.0065\*  
UoM EACH  
Format x1



Moulds: H1.5 x 6.5 x 5.5cm  
Rings: H2 x 8 x 7cm  
\*Silikomart code



### Kit Tarte Ring Honoré - Small

Code 25.294.87.0065\*  
UoM EACH  
Format x1



Moulds: Ø7 x H1.3cm  
Rings: Ø8 x H2cm  
\*Silikomart code



### Heartix 85

Code 36.418.87.0065\*  
UoM EACH  
Format x1



Moulds: H3 x 7.8 x 7cm + Cutter  
\*Silikomart code



### Hana 87

Code 36.416.87.0065\*  
UoM EACH  
Format x1



Moulds: Ø7.2 x H3cm  
\*Silikomart code



### Lovely 110

Code 36.337.87.0065\*  
UoM EACH  
Format x1



Moulds: H3.1 x 8.2 x 7.7cm + Cutter  
\*Silikomart code



### Amorini Origami 110

Code 36.283.87.0065\*  
UoM EACH  
Format x1



Moulds: H3.5 x 7.4 x 8.3cm + Cutter  
\*Silikomart code



### Botanica 3D Decor Mat

Code 33.316.36.0065\*  
UoM EACH  
Format x1



Big Design: Ø8.4 x H0.2cm  
Small Design: Ø4.6 x H0.2cm  
\*Silikomart code



### Corona 3D Decor Mat

Code 33.311.36.0065\*  
UoM EACH  
Format x1



Design 1: Ø6.8 x 0.2cm  
Design 2: Ø7.7 x 0.2cm  
\*Silikomart code



### Cupido 30 Petit Four

Code 36.200.87.0065\*  
UoM EACH  
Format x1



Moulds: H2.4 x 4.5 x 4.4cm + Cutter  
\*Silikomart code



### Pillow 30 Petit Four

Code 36.251.87.0065\*  
UoM EACH  
Format x1



Moulds: H2.3 x 5.8 x 2.9cm + Cutter  
\*Silikomart code



## FRUIT PURÉES + FRUIT DERIVATIVES


**Passion Fruit Purée**

Code 060.020.211  
UoM CASE  
Format 2 x 1kg



Capfruit - Predominantly sweet with a slight sour tang, cold processing to preserve organoleptic qualities


**Mango Alphonso Purée**

Code 060.020.186  
UoM CASE  
Format 2 x 1kg



Capfruit - India, slightly sweet, ripe and fruity, cold processing to preserve organoleptic qualities


**Raspberry Fruit Purée**

Code 060.020.232  
UoM CASE  
Format 2 x 1kg



Capfruit - Highly developed aroma, cold processing to preserve organoleptic qualities


**Red Sour Cherry Purée**

Code 060.020.241  
UoM CASE  
Format 2 x 1kg



Capfruit - Oblachinka variety, blend of sweetness and acidity, cold processing to preserve organoleptic qualities


**Lychee - Raspberry - Rose Purée**

Code 060.020.176  
UoM CASE  
Format 2 x 1kg



Capfruit - Perfect combination of the sweet and floral notes with sweet-sour taste of raspberry, cold processing to preserve organoleptic qualities


**Exotic Ginger, Passionfruit + Mango Purée**

Code 060.020.086  
UoM CASE  
Format 2 x 1kg



Capfruit - A blend of sweet mango, sour passionfruit and zingy ginger, cold processing to preserve organoleptic qualities


**Strawberry Purée**

Code 060.020.271  
UoM CASE  
Format 2 x 1kg



Capfruit - Multi-variety blend, harvested at peak maturity, cold processing to preserve organoleptic qualities


**Lemon Juice Purée**

Code 060.020.131  
UoM CASE  
Format 2 x 1kg



Capfruit - Spanish and Sicilian lemon, cold processing to preserve organoleptic qualities


**Whole Wild Berries Fruit + Sauce**

Code 060.040.100  
UoM EACH  
Format 1.5kg



Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately


**Whole Strawberry Fruit + Sauce**

Code 060.040.110  
UoM EACH  
Format 1.5kg

Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately


**Mango Cubes Fruit + Sauce**

Code 060.040.055  
UoM EACH  
Format 1.5kg

Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately


**Freeze Dried Strawberry Slices**

Code 060.025.060  
UoM EACH  
Format 250g

Sosa - 5-7mm, use whole or slightly crumbled to finish a dessert or in chocolate work


**Freeze Dried Strawberry Powder**

Code 060.030.045  
UoM EACH  
Format 250g



Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly


**Freeze Dried Passion Fruit Powder**

Code 060.030.025  
UoM EACH  
Format 700g



Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly


**Freeze Dried Raspberry Powder**

Code 060.030.035  
UoM EACH  
Format 300g



Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly

# VALENTINE'S DAY 2024

## NUT PASTES + PRALINES + PASTRY TOPPINGS



### Fruit'Elite Almond Purée

Code 040.220.056  
UoM CASE  
Format 2 x 1kg



Capfruit - Rich & creamy with no added sugar or



### Pure Hazelnut Paste

Code 040.220.045  
UoM EACH  
Format 5kg

Cacao Barry - Roasted to perfection, without preservatives, emulsifier or added sugar



### Pure Toasted Peanut Paste

Code 040.220.155  
UoM EACH  
Format 1kg



Sosa - Concentrated paste ideal for confectionery, sauces and ice cream



### Pure Pistachio Paste

Code 040.220.065  
UoM EACH  
Format 1kg



Sosa - 100% natural paste ideal for confectionery, sauces and ice cream



### Pure Roasted Pine Nut Paste

Code 040.220.077  
UoM EACH  
Format 1kg



Sosa - Concentrated paste ideal for confectionery, sauces and ice cream



### Italian Hazelnut Praliné 50%

Code 040.220.210  
UoM EACH  
Format 1.2kg

Sosa - Praliné 50/50 of Italian hazelnut, with 50% hazelnut and 50% sugar. Perfect for confectionery, as a base for fillings or toppings



### Hazelnut - Almond Praliné Paste 50%

Code 040.220.135  
UoM EACH  
Format 5kg

Cacao Barry - Classic nut blend praliné with a slow setting time



### Hazelnut Praliné 50%

Code 040.220.230  
UoM EACH  
Format 1.2kg



Sosa - Toasted hazelnut praline, perfect as a base for fillings or toppings for preparations and chocolate bonbons



### Hazelnut - Avellana Pralicroc

Code 040.220.160  
UoM EACH  
Format 1.25kg

Sosa - Crunchy Paste of Avellana Hazelnut, made of granulated hazelnut praliné and crunchy pieces of waffer. A crispy and surprising alternative to traditional praline



### Pistachio Pralicroc

Code 040.220.175  
UoM EACH  
Format 1.25kg

Sosa - Granulated pistachio praliné and crunchy waffer pieces, great alternative to traditional praline



### Pistachio Praline Paste 70%

Code 040.030.021  
UoM EACH  
Format 1kg

Cacao Barry - Delicate pistachios roasted to perfection in this delicious praliné. Ideal for mousse, ganache filling or ice cream



### Gianduja Plaisir

Code 040.220.016  
UoM EACH  
Format 2.5kg

Cacao Barry - A refined mix of milk chocolate and light roasted hazelnuts



### Cara Crakine Paste

Code 040.220.185  
UoM EACH  
Format 5kg

Cacao Barry - Moreish mix of caramel, milk chocolate pieces and biscuit pieces



### Milk Choc. Biscuit Caramel Crunch Topping

Code 040.225.099  
UoM EACH  
Format 400g

Jorda Food - Great texture, ready to use, ideal to finish a dessert, sprinkling it on top of ice cream, mousses or entremets



### Pailleté Feuilletine - Fine Wafer Pieces

Code 040.225.065  
UoM EACH  
Format 2.5kg

Cacao Barry - Fragments of very thin pancakes for pralines, bonbons and pastries



### Raspberry Dentelles

Code 010.500.080  
UoM EACH  
Format x 125

Didess - Delicate thin discs that bring both flavour and colour to finish your desserts





## TART SHELLS + PASTRY TOPPINGS



### Mini Tart Shells

Code 040.205.026  
UoM CASE  
Format x 125

Made in Ireland - Le Pâtissier - Ø4.8 x h2.1cm, crisp buttery shortbread texture



### Individual Tart Shells

Code 040.205.027  
UoM CASE  
Format x 45

Made in Ireland - Le Pâtissier - Ø7.8 x h2.1cm, crisp buttery shortbread texture



### Mini Chocolate Tart Shells

Code 040.205.028  
UoM CASE  
Format x 125

Made in Ireland - Le Pâtissier - Ø4.8 x h2.1cm, crisp buttery shortbread texture



### Individual Chocolate Tart Shells

Code 040.205.029  
UoM CASE  
Format x 45

Made in Ireland - Le Pâtissier - Ø7.8 x h2.1cm, crisp buttery shortbread texture



### Neutral Popping Candy

Code 040.115.000  
UoM EACH  
Format 700g

Sosa - Effervescent texture, sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



### Milk Chocolate Popping Candy

Code 040.115.011  
UoM EACH  
Format 900g

Sosa - Milk chocolate coated sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



### White Chocolate Popping Candy

Code 040.115.040  
UoM EACH  
Format 900g

Sosa - White chocolate coated sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



### Raspberry Popping Candy

Code 040.115.025  
UoM EACH  
Format 900g

Sosa - Coloured white chocolate coated, raspberry flavoured sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



### Raspberry Crispy

Code 040.230.060  
UoM EACH  
Format 250g



Sosa - 5-8mm, crispy freeze-dried pieces of raspberry, ideal for topping desserts or in chocolate bars and bonbons



### Strawberry Crispy

Code 040.230.070  
UoM EACH  
Format 250g



Sosa - 1-3mm, crispy freeze-dried pieces of strawberry, ideal for topping desserts or in chocolate bars and bonbons



### Cherry Crispy

Code 040.230.015  
UoM EACH  
Format 300g



Sosa - 2-10mm, crispy freeze-dried pieces of cherry, ideal for topping desserts or in chocolate bars and bonbons



### Blackcurrant Crispy

Code 040.230.010  
UoM EACH  
Format 200g



Sosa - 2-10mm, crispy freeze-dried pieces of blackcurrant, ideal for topping desserts or in chocolate bars and bonbons



### Raspberry Crispy Wet Proof

Code 040.230.065  
UoM EACH  
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of raspberry, ideal for topping desserts or in chocolate bars and bonbons



### Strawberry Crispy Wet Proof

Code 040.230.075  
UoM EACH  
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of strawberry, ideal for topping desserts or in chocolate bars and bonbons



### Cherry Crispy Wet Proof

Code 040.230.052  
UoM EACH  
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of cherry, ideal for topping desserts or in chocolate bars and bonbons



### Caramel Crispy

Code 040.225.025  
UoM EACH  
Format 750g

Sosa - Crispy freeze-dried pieces of caramel, ideal for topping desserts or in chocolate bars and bonbons

# VALENTINE'S DAY 2024

## COLOURED COCOA BUTTER



### Power Flowers Discovery Box

Code 040.300.001  
UoM CASE  
Format 4 x 50g



Mona Lisa - Classic colours assortment: red, yellow, blue, white + colour guide



### Power Flowers Blue

Code 040.300.017  
UoM EACH  
Format 500g



Mona Lisa - Non AZO colour, can be used to color any fat-based recipe



### Power Flowers Yellow

Code 040.300.014  
UoM EACH  
Format 500g



Mona Lisa - AZO colour, based on ultra-concentrated cocoa butter



### Power Flowers Red

Code 040.300.021  
UoM EACH  
Format 500g



Mona Lisa - Non AZO colour, can be used to color any fat-based recipe



### Cocoa Butter Sparkling Gold

Code 040.300.008  
UoM EACH  
Format 245g

Mona Lisa - Non AZO, gold food colour synthetic liquid



### Cocoa Butter Sparkling Red

Code 040.300.009  
UoM EACH  
Format 245g

Mona Lisa - Non AZO, red food colour from natural origin



### Cocoa Butter Sparkling Copper

Code 040.300.011  
UoM EACH  
Format 245g



Mona Lisa - Non AZO, copper food colour from natural origin



### Cocoa Butter White

Code 040.300.065  
UoM EACH  
Format 245g

Mona Lisa - Non AZO, white food colour synthetic liquid



### Cocoa Butter Yellow

Code 040.300.075  
UoM EACH  
Format 245g



Mona Lisa - E-free, Non AZO, yellow food colour based on natural safflower and lemon



### Cocoa Butter Flame Red

Code 040.300.015  
UoM EACH  
Format 245g

Mona Lisa - AZO, red food colour synthetic liquid



### Cocoa Butter Forsythia

Code 040.300.020  
UoM EACH  
Format 245g

Mona Lisa - AZO, bright orange food colour synthetic liquid



### Cocoa Butter Green

Code 040.300.062  
UoM EACH  
Format 245g

Mona Lisa - E-Free, green food colour synthetic liquid



### Cocoa Butter Turquoise

Code 040.300.006  
UoM EACH  
Format 245g

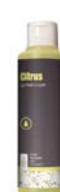
Mona Lisa - E-Free, bright blue colour synthetic liquid



### Cocoa Butter Royal Blue

Code 040.300.050  
UoM EACH  
Format 245g

Mona Lisa - AZO, blue food colour synthetic liquid



### Cocoa Butter Citrus

Code 040.300.010  
UoM EACH  
Format 245g

Mona Lisa - AZO, yellow-green food colour synthetic liquid



### Cocoa Butter Pink

Code 040.300.045  
UoM EACH  
Format 245g

Mona Lisa - AZO, pink food colour synthetic liquid





## COLOURED COCOA BUTTER + POWDER FOOD COLOURINGS



### Cocoa Butter Purple

Code 040.300.060  
UoM EACH  
Format 245g



Mona Lisa - E-free, Non AZO, purple food colour based on natural carrot and hibiscus



### Cocoa Butter Brown

Code 040.300.061  
UoM EACH  
Format 245g



Mona Lisa - E-free, Non AZO, brown food colour based on cocoa powder



### Cocoa Butter Black

Code 040.300.000  
UoM EACH  
Format 245g



Mona Lisa - Non AZO, natural black food colorant based on cocoa powder and iron oxide



### Food Colour Red

Code 040.320.011  
UoM EACH  
Format 200g



Sosa - Natural food colouring in powder, no allergens, extracted from fruit and vegetable juice, considered ingredients not additives



### Food Colour Yellow

Code 040.315.042  
UoM EACH  
Format 200g



Sosa - Natural food colouring in powder, no allergens, extracted from fruit and vegetable juice, considered ingredients not additives



### Food Colour Pink

Code 040.315.044  
UoM EACH  
Format 200g



Sosa - Natural food colouring in powder, no allergens, extracted from fruit and vegetable juice, considered ingredients not additives



### Black Natural Powder

Code 040.310.020  
UoM EACH  
Format 20g



Sosa - Natural water-soluble food colouring in powder, no allergens



### White Natural Powder

Code 040.310.050  
UoM EACH  
Format 30g



Sosa - Natural water-soluble food colouring in powder, no allergens



### Blue Powder

Code 040.310.005  
UoM EACH  
Format 50g



Sosa - Non AZO, synthetic water-soluble food colouring in powder



### Purple Powder

Code 040.310.030  
UoM EACH  
Format 70g



Sosa - Synthetic water-soluble food colouring in powder, no allergens



### Olive Green Powder

Code 040.315.015  
UoM EACH  
Format 70g



Sosa - Synthetic water-soluble food colouring in powder, no allergens



### Red Powder

Code 040.310.001  
UoM EACH  
Format 70g



Sosa - Synthetic water-soluble food colouring in powder



### Green Laca Powder

Code 040.315.035  
UoM EACH  
Format 120g

Sosa - Synthetic oil-soluble food colouring in powder, no allergens



### Yellow Laca Powder

Code 040.315.025  
UoM EACH  
Format 20g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens



### Orange Laca Powder

Code 040.315.010  
UoM EACH  
Format 30g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens



### Red Laca Powder

Code 040.315.020  
UoM EACH  
Format 20g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens

# VALENTINE'S DAY 2024

## SPARKLING FOOD POWDERS + DECORS + SPRAYS



### Creative Copper Powder

Code 040.320.035  
UoM EACH  
Format 25g



Mona Lisa - Food colour powder From Natural Origin



### Copper Bronze Powder

Code 040.320.005  
UoM EACH  
Format 30g



Sosa - Use to decorate dishes, desserts, sweets or truffles, or in cocktails



### Silver Powder

Code 040.320.023  
UoM EACH  
Format 25g

Use to decorate dishes, desserts, sweets or truffles, or in a cocktails



### Gold Powder

Code 040.320.024  
UoM EACH  
Format 25g

Use to decorate dishes, desserts, sweets or truffles, or in a cocktails



### 23 Carats Gold Flakes

Code 040.235.010  
UoM EACH  
Format 1g



Use to decorate dishes, desserts, sweets or truffles, or in a cocktails



### Gold Leaf Book

Code 040.235.000  
UoM BOOK  
Format x 25

8 x 8cm sheets, use to decorate dishes, desserts, sweets or truffles, or in a drink to bring the wow factor



### Silver Leaf Book

Code 040.235.015  
UoM BOOK  
Format x 25

9 x 8cm sheets, use to decorate dishes, desserts, sweets or truffles, or in a drink to bring the wow factor



### Creative Gold Spray

Code 110.400.498  
UoM EACH  
Format 150ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work



### Glitterspray Gold

Code 040.235.030  
UoM EACH  
Format 250ml

Mona Lisa - Non AZO, gold colouring spray for chocolate work and cakes



### Glitterspray Silver

Code 040.235.025  
UoM EACH  
Format 250ml

Mona Lisa - Non AZO, silver colouring spray for chocolate work and cakes



### Baking - Grease Spray

Code 110.200.006  
UoM CASE  
Format 6 x 600ml

Designed to bake and release perfect cakes from the mould or tray every time



### Neutral Velvet Spray

Code 110.400.469  
UoM CASE  
Format 400ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work



### Red Velvet Spray

Code 110.400.468  
UoM EACH  
Format 400ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work



### Yellow Velvet Spray

Code 110.400.481  
UoM EACH  
Format 400ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work



### Brown Velvet Spray

Code 110.400.491  
UoM EACH  
Format 400ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work





## TECHNICAL SUGARS + WHIPPING + GELLING AGENTS + AROMAS



### Dextrose

Code 040.100.005  
UoM EACH  
Format 650g



Sosa - Ideal for the production of sweets and ice cream



### Inverted Sugar

Code 040.100.030  
UoM EACH  
Format 1.4kg



Sosa - Moisturising, it keeps pastry products softer when substituting 10-15% sucrose with inverted sugar



### Liquid Glucose 40DE

Code 040.100.015  
UoM EACH  
Format 1.5kg



Sosa - Derived from starch, prevents recrystallisation of the sugar in sweets and gummies, provides elasticity and keeps products soft



### Sorbitol Liquid

Code 040.100.055  
UoM EACH  
Format 1.3kg



Sosa - Sweetener, anti-crystallising, moisturizing, facilitates the durability of emulsions and slows the rancidity of the fats



### Gelcrem - Hot

Code 100.010.010  
UoM EACH  
Format 500g



Sosa - Refined corn starch, treated at high temperatures. Thickening agent resists high temperatures and is stable to put in the oven, allows freezing



### Ultratex

Code 100.010.040  
UoM EACH  
Format 400g



Sosa - Modified tapioca starch. Texturiser and thickener in cold applications. Add to liquid and beat until blended. The resulting mixture can be dried to create thin and crunchy tuiles



### Powdered Egg White - Albuwhip

Code 100.005.005  
UoM EACH  
Format 500g



Sosa - Egg albumin powder. Whipping, emulsifying and coagulant effect. Egg white substitute. Mix while cold in the liquid base with no fat content



### Potatowhip

Code 100.005.011  
UoM EACH  
Format 400g



Sosa - Deodorized potato protein powder. Whipping and foaming effect. Substitute of egg white or albumin. Use for meringues, spongecakes, doughs, macarons, marshmallows, mousses, soufflé, foams...



### Pectina Jaune - Citrus

Code 100.015.050  
UoM EACH  
Format 500g



Sosa - Thickener and/or gelling agent (in the presence of sugar and acid) specially indicated for making preserves



### Fruit NH Pectin

Code 100.015.060  
UoM EACH  
Format 500g



Sosa - Thickener and/or gelling agent specially indicated for making glossy gelling agents. Use for neutral acidic or fruit-based iced glazing, thermoreversible jellies low in sugar or in creams



### Vegetable Gelling Agent

Code 100.015.000  
UoM EACH  
Format 500g



Sosa - Mixture of plant-based gelling agent extracted from red algae and locust bean gum. Very elastic, firm and easy to handle gelatin with no adhesion to surfaces



### Pro Pannacotta

Code 100.015.035  
UoM EACH  
Format 800g



Sosa - Plant-based gelling agent extracted from red algae. Quick, thermoreversible jellification between 60-70°C. Smooth, elastic texture



### Violet Aroma

Code 100.400.365  
UoM EACH  
Format 50g



Sosa - Water-soluble essence



### Lavender Natural Aroma

Code 100.400.180  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Ripe Strawberry Natural Aroma

Code 100.400.315  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Raspberry Natural Aroma

Code 100.400.405  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence