



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 Cacao 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 concentration, 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 F033071*
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

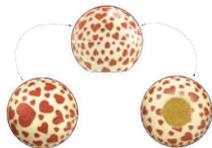


Entwined Heart - 3D

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 x63



Ø2.5cm, white chocolate
*Mona Lisa code



Speckled Petal - 3D

Code F035362*
UoM CASE
Format x224



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 x308



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 x13.4cm
*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 TOPPING



Mini Tart Shells

Code 040.205.026
UoM CASE
Format x 125

Made in Ireland - Le Patisier - 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 Patisier - 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 Patisier - 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 Patisier - 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