

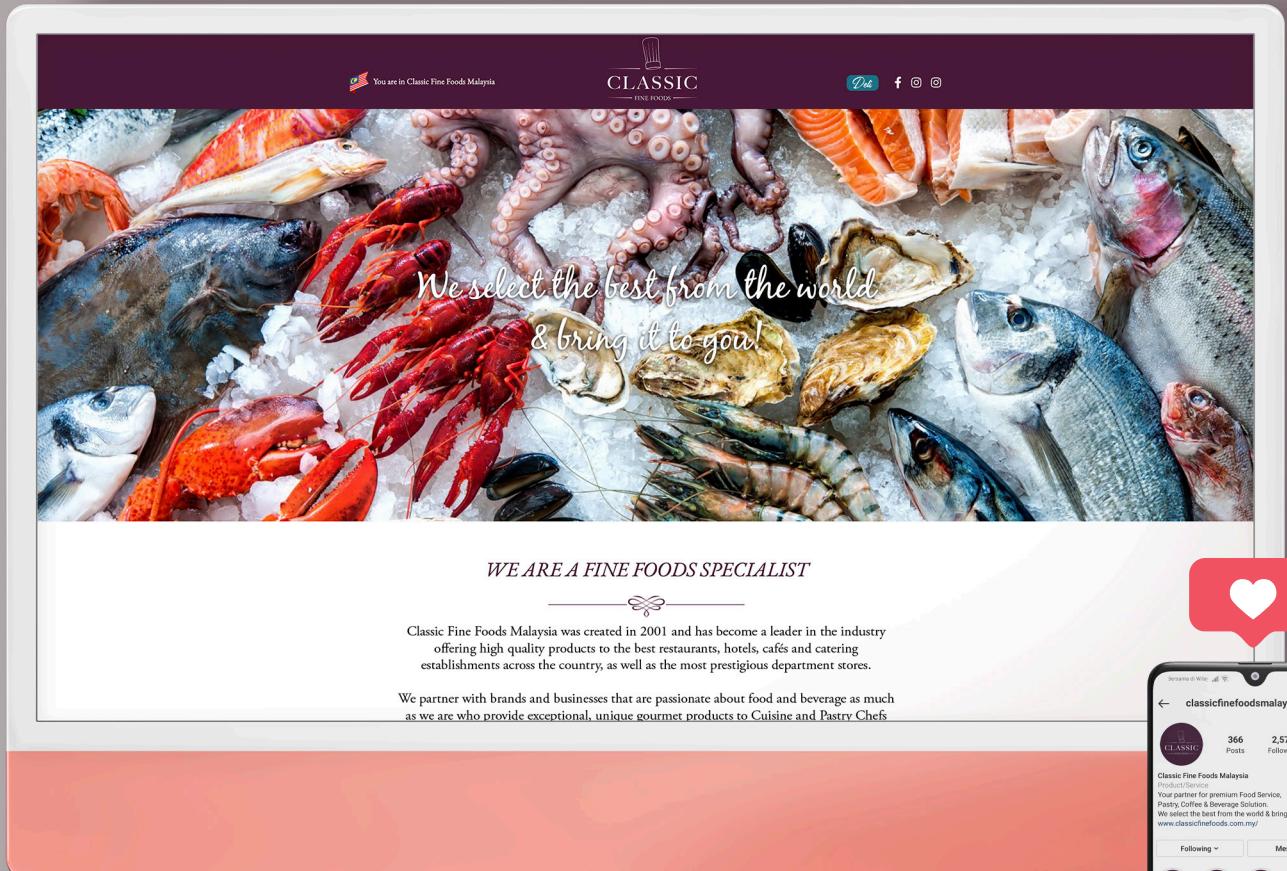


Pastry

PRODUCT CATALOGUE COLLECTION
2025

Stay connected and discover our latest news at Classic Fine Foods **MALAYSIA!**

Find out more about our new brands & products, information and offers on our seasonal collections as well as the pictures and videos of our past events!



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Share your creations with us on Instagram, we always love to see you get inspired!
[#classicfinefoodsmalaysia](#)





OUR FOOD SERVICE HERITAGE

Classic Fine Foods Malaysia is an established premier wholesale food distributor, we are a purveyor and distributor of fine foods from around the world. Our activity has started with the most luxurious restaurants and hotels in Malaysia. Providing first class reliable service delivering the best speciality fine food.



A FINE FOODS SPECIALIST

Our philosophy is simple - to bring you the very best from around the world. We work hard at sourcing great value, innovative and artisan products, building and maintaining our strong relationships with producers we are proud to call our partners.

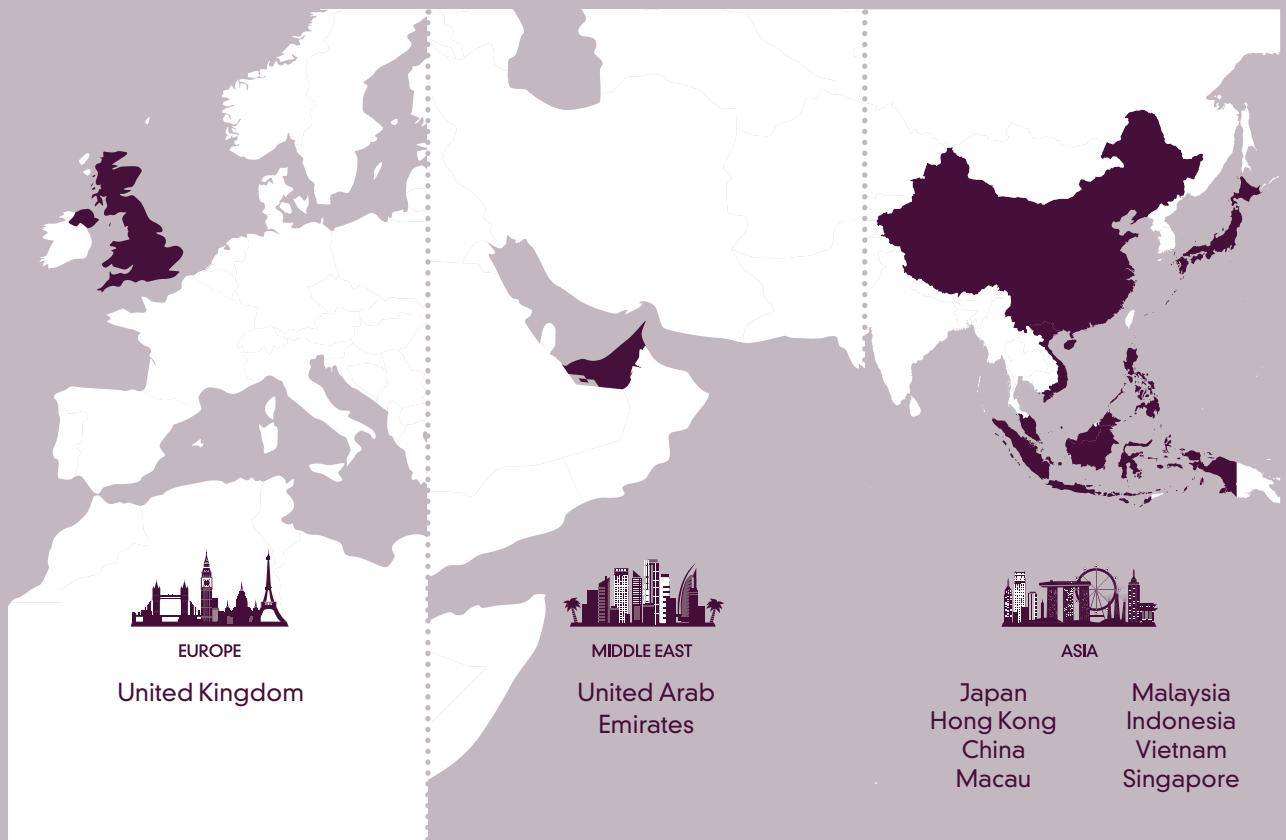


A COMPANY LED BY OUR CUSTOMERS

We are always on the lookout for new, creative, and innovative products to satisfy your demands. We want to help you make your offerings even more unique, to help you stand out from the crowd, keeping you up to date with trends and to help you stay competitive. If you are looking for a certain something, please do not hesitate to ask us about sourcing it for you.



— CLASSIC FINE FOODS: AROUND THE WORLD —



— KEY FIGURES —

10
COUNTRIES

1,000
EMPLOYEES

45,000
SQM2 STORAGE
CAPACITY

150
SERVICE DELIVERY
TRUCKS

12,000
CUSTOMERS

BRAND PARTNERS
FROM 32 COUNTRIES

30,000
SKUS



THE HIGHEST PERSONALIZED SERVICE

We have a highly trained Customer Service team here at the office to answer your calls as well as a specialised team of Sales Executives & Managers out in the field to help you with your needs. These Classic Fine Foods ambassadors have in-depth product knowledge and a passion for the industry.



ISO 22000 CERTIFIED



We are proud to say that we are ISO 22000 Certified. This global recognition attests to our ability to handle, store and distribute products, while offering you the guarantee of the ultimate in food safety and traceability.



AN INTERNATIONAL GROUP

CFF is owned by METRO GROUP, one of the largest and most important international retailing companies. As part of METRO GROUP's ownership, Classic Fine Foods Group is led by a METRO GROUP appointed operating Board of Directors and by the Company's senior management team. With over 25 years of operations and 10 branches in United Kingdom, UAE, Japan, Hong Kong, Macau, China, Singapore, Indonesia, Vietnam & Malaysia, Classic Fine Foods Group (CFF Group) has grown to become one of the world's leading distributors of high quality fine foods. Today, we continue to maintain our hallmarks of quality, service and integrity.



Our commitments

SOURCE THE BEST PRODUCTS FROM AROUND THE WORLD

We work hard to source great value, innovative, and artisan products to meet our customers' needs. We partner with brands and businesses that are as passionate about food as we are and who provide exceptional, unique gourmet products, from local gastronomic jewels to rare and seasonal products.

We are constantly looking for innovation in response to market trends and new consumer needs, and strive to be the first to offer innovative products that will help our customers stand out from the crowd.

WE ARE CUSTOMER CENTRIC

We are committed to building strong and long-term relationships with our customers. We supply a large variety of clients including hotels (from 5-star palaces to 2-stars hotels, as well as boutique hotels) and restaurants (from fine dining to casual dining). We also supply catering companies, bakeries, pastry shops, chocolatiers and ice cream shops, as well as fine food retailers and the most prestigious department stores.

Our clients are all at the heart of every decision we make, whether they create recipes for the most prestigious palace in Dubai, are an exclusive and intimate restaurant in Tokyo or an independent ice cream shop in London.

— CLASSIC FINE FOODS GROUP: OUR STORY —

FROM 2002: EXPANSION ACROSS ASIA

Since then, Classic Fine Foods has continued its expansion across Asia with the opening of different subsidiaries.

2002: Opening of a subsidiary in Philippines



2005: Opening of a subsidiary in Vietnam

2007: Opening of a subsidiary in Indonesia

2008: Opening of a subsidiary in Macau

2012: Opening of a subsidiary in China



2016: LAUNCH OF THE TASTELAB

Classic Fine Foods opened its first TheTasteLab by Classic Fine Foods in London in 2016, followed by the opening of another in Singapore in 2018. TheTasteLab by Classic Fine Foods is a place for chefs to meet, share their experiences and learn in a relaxed, yet highly professional environment.



2019: LAUNCH OF THE TASTELAB

After the great success of TheTasteLab London and Singapore, Classic Fine Foods opened brand new TheTasteLab by Classic Fine Foods in the Hong Kong.

2000-2001: THE EARLY STAGE
The Classic Fine Foods Company was registered in 2000 and began its commercial activity in 2001 buying the companies that formed the Olivier group. Operating in Hong Kong, Singapore and Malaysia, Olivier was the first company to develop an Asian network of fine food import and distribution companies, answering the needs of foreign restaurants expanding into Asia and the needs of local chefs looking for high quality ingredients from Europe.

FROM 2004: EXPANSION INTO EUROPE

Expansion into Europe shows the vision of Classic Fine Foods to develop such a network of subsidiaries across the globe that it would become the only Fine Foods company able to support and supply chefs with the products they needed as their careers took them from country to country throughout the world.

2004: Opening of a subsidiary in United Kingdom

2005: Opening of a subsidiary in France

2006: EXPANSION TO MIDDLE EAST

2006: Opening of a subsidiary in Dubai



2015: A NEW OWNER

Classic Fine Foods was bought by Metro in 2015, the leading international specialist in wholesale. Metro operates in 35 countries and employs more than 150,000 people worldwide.



2018: OPENING OF NEW WAREHOUSES

Classic Fine Foods is growing and the subsidiaries in Vietnam, Hong Kong and Japan moved to new facilities. Strategically located, the new warehouses offer improved capacity to support efficiency, better quality and safety control.



2020: CELEBRATING OUR 20 YEARS IN 2020!

Join us in celebrating Classic Fine Foods' 20 years in 2020! Our philosophy since the beginning stays the same, select the best products from the world and bring it to you combined with great services to help you.



Pastry

Contents



Frozen -18°C & below



Chilled 0°C ~ 4°C



Cool 16°C ~ 18°C

Temperature stated is the generic average temperature indication only. Kindly refer to the temperature stated on the product packaging/ label for more details.

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chocolate
Selection





IMAGINING THE BEST OF CHOCOLATE SINCE 1922

- As a partner to pastry chefs since 1922, Valrhona believes that, together, they can make the best of chocolate.
- From cocoa beans to chocolate bar, Valrhona masters every step in the production process.
- Thanks to their wide range of couvertures, bonbons, decorations and other chocolate products, they are able to make the best of chocolate and expand aromatic profiles.



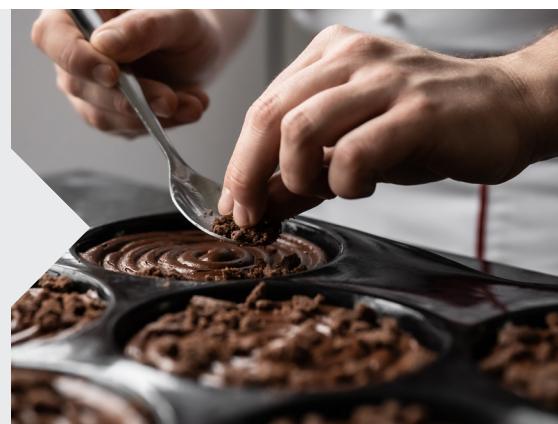
SOURCING AND COMMITMENT

- Valrhona not only puts effort into preserving cocoa with great aromatic potential, but also works to have a positive impact on the communities in which the cocoa is produced.
- This can be achieved by assisting producers, cooperating to innovate with planter partners, forming multi-year partnerships with farmers, supporting the cocoa industry, improving the populations' living conditions, and respecting plantations' environment and employment laws.
- Valrhona has already considerably reduced gas emissions, waste production, and energy and water consumption on industrial sites.



VALRHONA RANGE FOR PROFESSIONALS

- Pastry chefs and chocolatiers can select a chocolate based on taste, origin or technical characteristics when choosing a chocolate from Valrhona.
- Valrhona has created several families of chocolate couvertures to enable professionals to find the products that best correspond to their needs and transform these chocolates creatively.
- This includes Grand Cru Blends, Single Origin Chocolates, Double Fermentation Range, Professional Range, Inspiration Range and more.



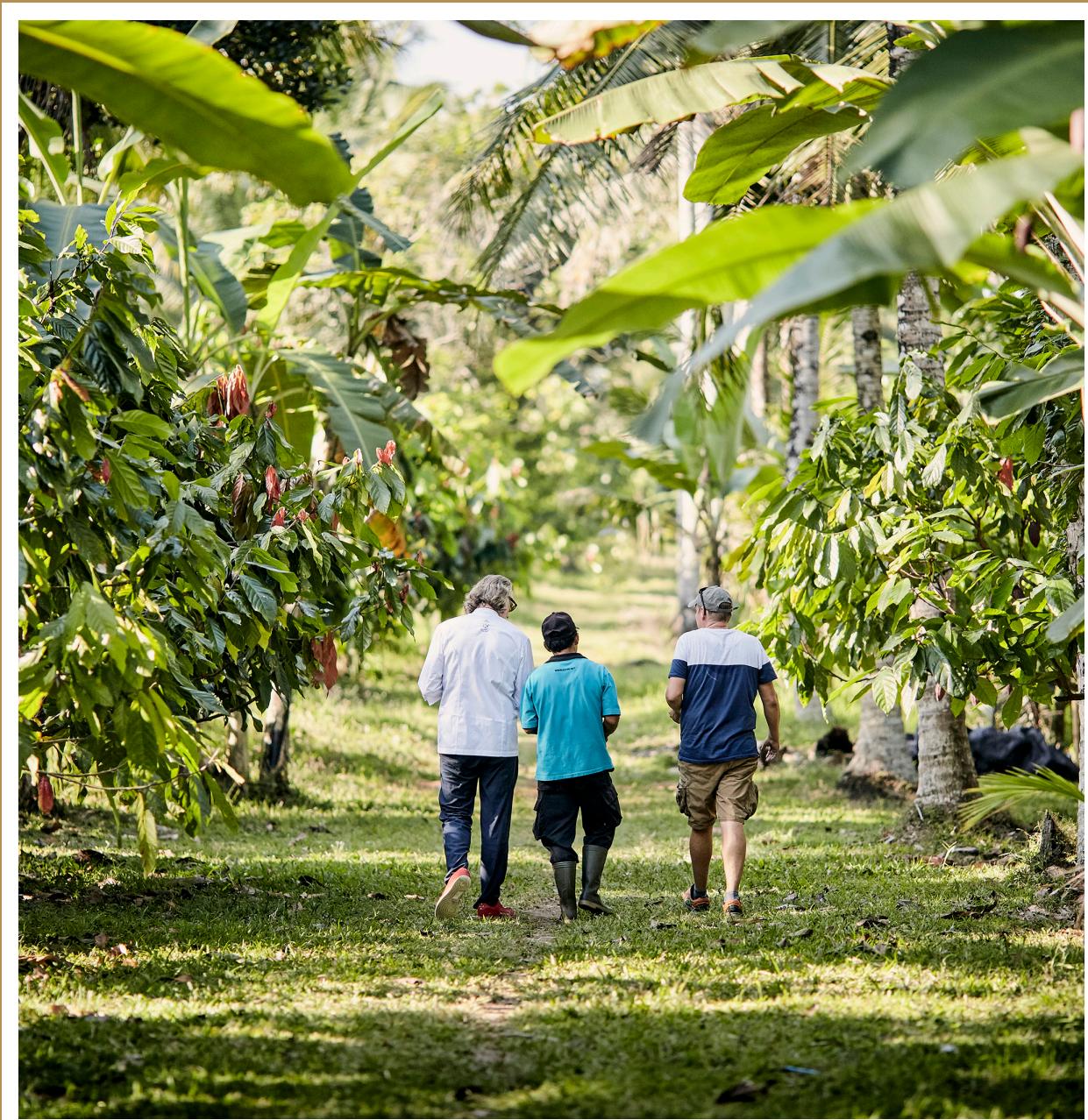
WHAT IS B CORP?

B Corp is a certification system for businesses that respect good working and environmental standards which are willing to commit to systematically making progress. Basically, it identifies the world's most ethical companies.

Valrhona is a B Corp

Valrhona has earned the B Corporation® certification in 2020. This distinction is recognition for Valrhona's sustainable development strategy with the aim of creating a fair and sustainable cocoa sector and a gastronomy world that does well and tastes great.

That is why Valrhona has integrated tackling social and environmental issues into their business strategies which includes long-term partnerships with cacao producers, traceability for 100% of their cacao beans, reducing CO2 emissions from the production facility and equal rights to men and women in the company.





INSPIRATION™

Valrhona introduces INSPIRATION, the first ever range of fruit and nut couvertures. These innovative new couvertures are created entirely with natural ingredients for vibrant colours and flavours.

Harnessing nearly a century of our chocolate-making expertise, Valrhona developed this advanced technical feat which combines the unique texture and functionality of chocolate with the intense flavour and colour of fruit and nuts.



What makes
INSPIRATION™
exceptional?

THE UNIQUE TEXTURE OF CHOCOLATE

Inspiration can be used just like any other Valrhona couverture

AN INTENSE FLAVOR AND COLOR

Developed using Valrhona's R&D expertise

100% NATURAL INGREDIENTS

No preservatives, added colors, or artificial flavors

INSPIRATION

THE RECIPE FOR INSPIRATION

The water contained in fruit and nuts used to prevent chefs from achieving satisfying, intense flavours in countless applications such as mousses, ganaches, crèmeux, molded bonbons and more. With ALMOND INSPIRATION, PASSION FRUIT INSPIRATION, STRAWBERRY INSPIRATION, YUZU INSPIRATION and RASPBERRY INSPIRATION, Valrhona has made fruit and nuts as versatile as chocolate!

Since INSPIRATION has the benefit of containing no water content, now for the first time ever, molding, coating, more vibrant ganaches, and countless other preparations are possible, offering new tools with which chefs can experiment and create with.



ALMOND INSPIRATION

The pure and natural flavour
of almonds combined with the
unique texture of chocolate

VAL00029
3KG



STRAWBERRY INSPIRATION

The intense and gourmet flavour of strawberry confit with the unique texture of chocolate

VAL00030
3KG



PASSION FRUIT INSPIRATION

The intense flavour of tangy passion fruit
combined with the unique
texture of chocolate

VAL00031
3KG



YUZU INSPIRATION

The naturally tangy flavour, a citrusy taste combined with the unique texture of chocolate

VAL00032
3KG

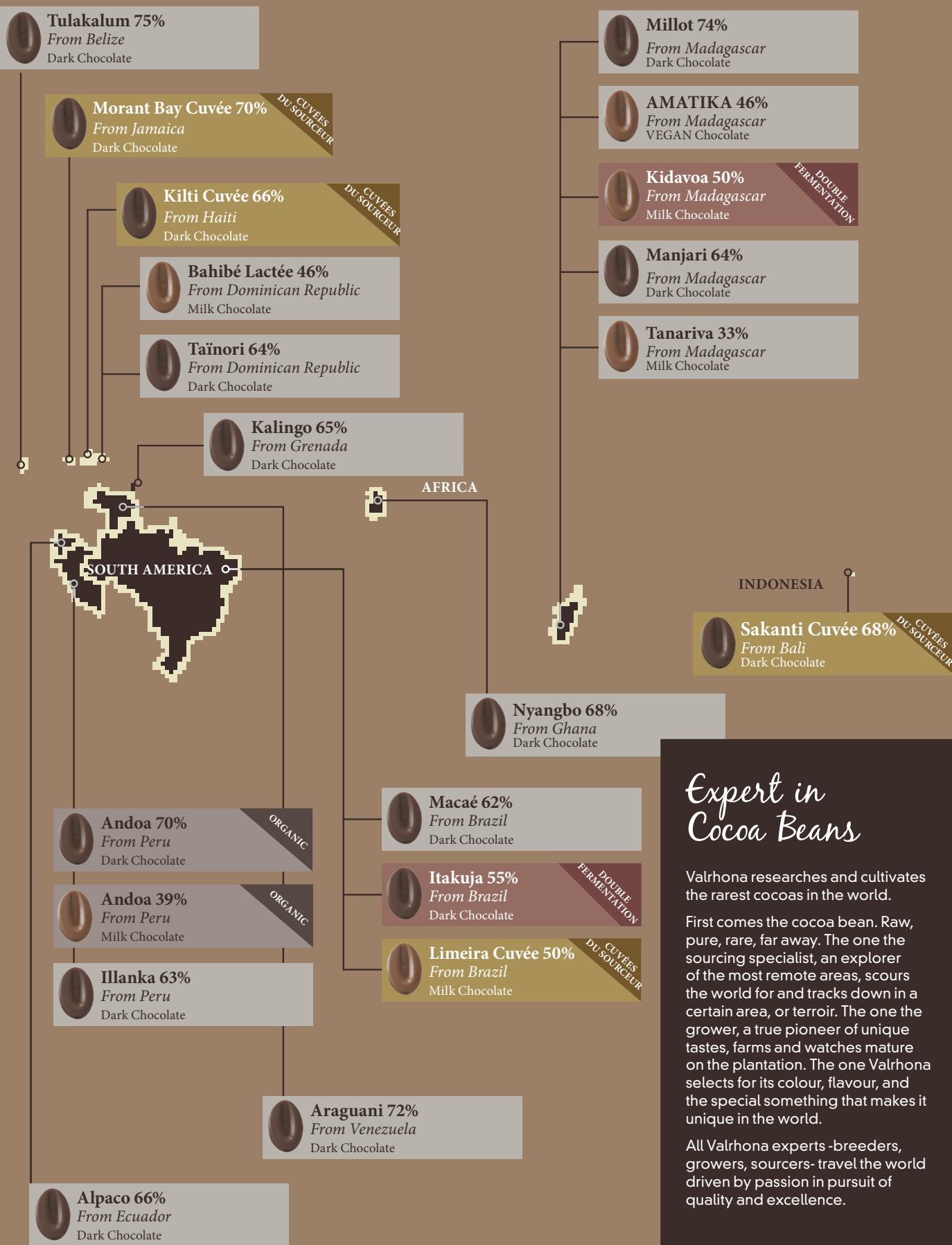


RASPBERRY INSPIRATION

The candied raspberry flavour combined with the unique texture of chocolate

VAL00033
3KG

Map of Origin



Expert in Cocoa Beans

Valrhona researches and cultivates the rarest cocoas in the world.

First comes the cocoa bean. Raw, pure, rare, far away. The one the sourcing specialist, an explorer of the most remote areas, scours the world for and tracks down in a certain area, or terroir. The one the grower, a true pioneer of unique tastes, farms and watches mature on the plantation. The one Valrhona selects for its colour, flavour, and the special something that makes it unique in the world.

All Valrhona experts -breeders, growers, sourcers- travel the world driven by passion in pursuit of quality and excellence.

SINGLE ORIGIN GRAND CRUS

With the Single Origin Grand Cru Chocolate Collection, Valrhona offers chocolates with authentic flavours characteristic of their origins. Valrhona sourcing specialists who spend years traveling the globe, exploring plantations in each region – taking note of the terrains, soils and climates that influence the characteristics of the cocoa cultivated in each location.



ARAGUANI 72% | PURE VENEZUELA

Chocolatey & full-bodied

Balance between warm notes, raisins, chestnuts and liquorice; exceptionally long on the palate

VAL00003
3KG



KALINGO 65% | PURE GRENADA ISLANDS

Spicy freshness

Extremely rich and complex intense freshness with very subtle aromas, enhanced by a touch of peppery mint

VAL00012
3KG



MANJARI 64% | PURE MADAGASCAR

Tangy & red fruits

Fresh & acidic notes of red fruit flavours with a delicate finish of roasted nuts

VAL00006
3KG



BAHIBE LACTÉE 46% | PURE DOMINICAN REPUBLIC

Cocoa intensity & milky

On the edge of dark chocolate, between the power of cocoa and the smoothness of milk, with fruity tanginess and slight bitterness

VAL00015
3KG



AMATIKA 46% | PURE MADAGASCAR

Amatika is a premium vegan base ingredient that throws open the door to vegan pastry-making. The balance between cacao, fat and sugar delivers the perfect texture for all classical pastry making techniques with a vegan twist

VAL01111
3KG



TANARIVA 33% | PURE MADAGASCAR

Milky & caramel

Balance of acidulous flavours, softened by pronounced milky caramel notes

VAL00014
3KG

Hukambi 53%

The first ever ombre couverture chocolate

A chocolate that is free from gastronomy's established conventions, with a luminous and intriguing indulgence blended with powerful Brazilian cocoa flavors. Reveal all the ideas you have never dared to express and redefine your creativity.

BETWEEN DARKNESS AND THE LIGHT: A NEW OMBRÉ DIMENSION



INDULGENT

Thanks to its combination of Brazilian cocoa, French milk and Madagascan vanilla, this chocolate's powerful cocoa flavor blends beautifully with the sweetness of the milk.

UNEXPECTED

This bitter yet subtly sweet chocolate offers surprising notes of fruit and cookies, creating all-new flavor sensations.

EXPLORATORY

This chocolate is an invitation to discover a new aromatic territory.

SENSORY PROFILE

MAJOR CHARACTERISTIC: COCOA-RICH

MINOR NOTE: CEREALS

UNIQUE NOTE: BITTERNESS



HUKAMBI 53%
VAL00036
3KG

Hukambi's surprising blend of cocoa, bitter and lightly shortbread-infl ected notes ushers us in to discover the mysteries of the fauna and flora living in the shadows of Brazil's ancient forests.

BLEND OF GRANDS CRUS

Grand Cru Blends Range features chocolate couvertures with unique compositions and truly distinct, complex and consistent flavours. Using their cacaothèque (cocoa database), Valrhona experts develop original blends for chocolate couvertures. Combining fine cocoa beans of different varieties and origins, Valrhona experts blend beans with exemplary complementarity, bringing the flavour of each cocoa bean to its full potential.



KOMUNTU 80%

Bitter & Woody

Revealing a strong, bittersweet and woody aroma with underlying notes of roasted cocoa nibs through its cocoa blends.

VAL00034
3KG



GUANAJA 70%

Bittersweet & elegant

Extraordinary bitterness revealing a whole range of aromatic warm notes

VAL00004
3KG



CARAÏBE 66%

Balanced & roasted

A perfect balance of smooth chocolate and roasted dried fruit notes with a slightly oaky finish

VAL00005
3KG



JIVARA LACTEE 40%

Creamy & chocolatey

Pronounced cocoa notes, in perfect harmony with the vanilla and malt finish

VAL00008
3KG

DOUBLE FERMENTATION

To create a new range of sensory possibilities, after 10 years of working hand in hand with partner planters, Valrhona discovered a revolutionary new way to process cocoa at plantations. The new process builds on the aromas and chocolate flavour created through the first fermentation by initiating a second fermentation, this time bringing in additional outside flavours and aromas.



ITAKUJA 55% | PURE BRAZIL

Double Fermented Chocolate
with Passion Fruit

VAL00023
3KG



KIDAVOA MILK 50% | PURE MADAGASCAR

Double Fermented Chocolate
with Banana and Malt

VAL00027
3KG

PROFESSIONAL SIGNATURE

With the Professional Signature Chocolate range for pastry professionals, Valrhona presents an easy-to-use couverture Range that guarantees excellent results. These chocolate blends are carefully designed for technical applications. They are also distinguished by their supreme smoothness, perfect balance and consistency of flavour.



EXTRA AMER 67%

For cream mix & ganache

VAL00020
3KG



SATILIA NOIRE 62%

Bitter on the attack, followed by subtle aromas of sweet almond giving way to long roasted, chocolatey notes

VAL00101
12KG



ÉQUATORIALE NOIRE 55%

Renowned for its balanced taste and its ease of use

VAL00007
3KG



SATILIA MILK 35%

Dominant chocolate taste with a hint of biscuit and not too sweet

VAL00100
12KG

VALRHONA INNOVATION

Using the same blend of premium cocoa as GUANAJA 70%, P125 COEUR DE GUANAJA 80% is less sweet than a classic chocolate couverture, and its aromatic power has been reinforced with a higher cocoa powder content. Valrhona's innovative technology resulted in the very first Dark Chocolate Concentrate intended to boost the chocolate intensity of your recipes. Because it is so concentrated, P125 COEUR DE GUANAJA imparts a deeper, "mahogany" chocolate colour.



P125 COEUR DE GUANAJA 80% | DARK CHOCOLATE CONCENTRATE

VAL00300
1KG

GOÛTÉS GOURMET

Valrhona's Gourmet Creations Range is an invitation to inspire your creativity with products devised for professionals searching for new tastes and flavours. Combining the perfect mastery of cocoa beans with the inventiveness of L'École Valrhona pastry chefs, Valrhona never ceases exploring new flavours and creating unusual, distinctive combinations.



WHITE CHOC

IVOIRE 35%

Smooth & a hint of vanilla

Delicately sugared and not too sweet, with flavours of fresh milk and vanilla

VAL00009
3KG



WHITE CHOC

OPALYS 33%

Milky & delicate

The whitest of white chocolates specifically designed with high opacity for when coverage is important; velvety texture and not too sweet

VAL00010
3KG



MILK CHOC

CARAMÉLIA 36%

Caramel & salted butter notes

Velvety smoothness with an intense, powerful and creamy caramel flavour, subtly enhanced by savoury hints of biscuit

VAL00011
3KG



MILK CHOC

AZELIA 35% | HAZELNUTS 13.6%

Hazelnut & chocolatey

Perfect harmony between chocolate, milk, and hazelnuts. Notes of chocolate and roasted hazelnuts mingle elegantly

VAL00016
3KG



BLOND RANGE

With Valrhona's BLOND RANGE, Valrhona stands out from the traditional world of white chocolate by combining expertise with unique, natural ingredients to invent the first blond-coloured chocolates. Valrhona's utterly unique colours and tastes offer you a whole new avenue for your creativity.



BLOND® DULCEY 35%

Dulcey 35% is a smooth, creamy chocolate with a velvety and enveloping texture and a warm, blond color.

VAL00001
3KG

FILLINGS & SERVICE PRODUCTS

COCOA PASTE



EXTRA COCOA PASTE 100%

Remarkable for reinforcing the chocolate taste in many recipes, powerfully enriching their flavours

VAL01110
3KG

COCOA POWDER



COCOA POWDER 100%

Dutch processed, give a pure & intense cocoa taste with a very warm red mahogany colour.

VAL00601
3KG

VAL00602
25KG

CHOCOLATE PEARLS



DARK CHOCOLATE PEARLS 55%

Use as a garnish in cold applications, or in baked goods.

VAL00500
4KG

CHOCOLATE STICK



DARK CHOCOLATE STICKS 55%

Dark Chocolate 55% pure cocoa butter (300 pieces, 5.5g per piece).

VAL01400
300PCS x 1.65KG

GLAZE



NEUTRAL ABSOLU CRYSTAL GLAZE

Transparent and neutral in taste, sparkling shiny result 36% sugar

VAL01000
1TUB x 5KG

COCOA FRUIT JUICE CONCENTRATE



OABIKA

Made from the white pulp in the cocoa pod, also known as mucilage. Filtered, pasteurized and gently reduced to 72 degrees Brix

VAL01001
1TUB x 5KG

READY-TO-FILL CHOCOLATE TRUFFLE SHELLS

For making chocolate bonbons, petits fours.

These items make it easier than ever to create truly original standout pieces!



VALRHONA WHITE HOLLOW SPHERES 35%

VAL01501
504PCS



VALRHONA DARK HOLLOW SPHERES 55%

VAL01500
504PCS



VALRHONA MILK HOLLOW SPHERES 35%

VAL01502
504PCS

CHOCOLATE CRUNCHY PEARLS



CARAMELIA CRUNCHY PEARLS 36%

VAL00410
3KG



OPALYS CRUNCHY PEARLS 34%

VAL00412
3KG



DARK CHOCOLATE CRUNCHY PEARLS 55%

VAL00411
3KG



DULCEY CRUNCHY PEARLS 35%

VAL00413
3KG





A UNIQUE GROUP, A UNIQUE KNOW-HOW

- Heir to a tradition and a know-how that date back to more than 200 years, CEMOI has been serving chocolate professionals thanks to its extensive know-how.
- Through its 14 production sites, CEMOI has established itself as the First French Chocolatier mastering the art of transforming cocoa into chocolate, developing a wide range of quality recipes and answers to the specific needs of even the most demanding chocolate lovers.



AT THE HEART OF CACAO NETWORK

- From the bean all the way to the finished product, CEMOI carries out each production stage in its own cocoa processing and transformation sites.
- This process allows them to create a close relationship with cocoa farmers and to carefully select the beans that will express the finest of aromas.
- Moreover, CEMOI has been involved in virtuous sustainable development programs all across the world for over 30 years which supports farmers in their professionalisation, while also ensuring the use of good agricultural practices around cocoa fermentation and drying centres.



SUSTAINABLE DEVELOPMENT COMMITMENT OF CEMOI

- CEMOI commits to a sustainable cocoa through its program, TRANSPARENCE CACAO. The company displays its determination to master the entire cocoa sector, from the farmer to the consumer.
- Traceability and quality are at the heart of the program, where the vision is to offer a quality cocoa that generates added value and profit for all the network players.
- Through TRANSPARENCE CACAO, CEMOI commits to promote the work of farmers to allow them to acquire the necessary skills to respect their commitments.



ORIGINAL RANGE

Our Original range consists of easy-to-use couverture chocolates which are good value for money. This range has been designed to offer you maximum convenience while guaranteeing quality chocolate. 100% pure cocoa butter recipes, formulated with natural flavours, in very strong 10 kg bags, preserving the organoleptic qualities of the product.

- Natural vanilla flavouring
- Practical and generous format
- Accessible range
- Ease of use



CEMOI DARK 55%

NOIR / DARK

MATIÈRE GRASSE / FAT : 36 %

FLUIDITÉ / FLUIDITY : ●●●○○

SAC / BAG - 1 X 10KG

CEM00010
10KG



CEMOI WHITE 30%

BLANC / WHITE

MATIÈRE GRASSE / FAT : 35 %

FLUIDITÉ / FLUIDITY : ●●●●○

SAC / BAG - 1 X 10KG

CEM00030
10KG



CEMOI BITTER DARK 64%

NOIR / DARK

MATIÈRE GRASSE / FAT : 40 %

FLUIDITÉ / FLUIDITY : ●●●●○

SAC / BAG - 1 X 10KG

CEM00011
10KG

FILLING & SERVICE PRODUCTS



CEMOI SHORT STICKS 44%

| 8CM

CEM00001
300PCS





Selected by Classic Fine Foods offers a range of products to answer the local needs of its customers for essential and affordable products while answering the new market trends. They strive to bring chefs new solutions at a reasonable price, without compromising on quality.

Chefs know Classic Fine Foods for its exceptional ingredients that help support them in the creation of the most amazing dishes. With Selected by Classic Fine Foods, the chefs now also aim to be the partner of choice when it comes to simple and inexpensive produce.

CHOCOLATE COUVERTURE

2.5KG of chocolate couverture in round tablets with 73% and 60% Dark Chocolate Couverture, 34% Milk Chocolate Couverture and 31% White Chocolate Couverture.



31% WHITE COUVERTURE

31% Couverture White Chocolate has a balanced creamy milk taste, perfect for applications including mousse, moulding and enrobing.

FAT: 37%

FLUIDITY: ●●●●○

CFF00004

2.5KG



60% DARK COUVERTURE

60% Couverture Dark Chocolate is made up of a blend of African and South American beans. This combination results in a robust and nutty note to the chocolate with an aftertaste that unveils a mild fruity accent.

FAT: 39%

FLUIDITY: ●●●●○

CFF00002

2.5KG





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chocolate Bonnbons





CHOCOLATE BONBONS

Chocolate-making requires innovative craftsmanship, as each bonbon and its decoration from Valrhona are largely made by hand to ensure every product is unique. Their chocolate bonbons are designed and created in their workshops in Tain-l'Hermitage, Drôme as nearly 70 operators and decorators make it their daily task to provide minutely rendered chocolate bonbons. Because Valrhona is committed to ethical food industry practices, their wide range of chocolate bonbons are free from titanium dioxide (E171) with flavour and excellence that define their well-regarded range.

PURE CHOCOLATE

Recipes made using chocolates blended from multiple cocoas, all with different aromatic profiles.



PALET OR | GUANAJA 70%
GRAND CRU GANACHE

VAL02204

120PCS/BOX



PALET ARGENT | A "CREOLE"
GANACHE MIXING DARK AND
MILK CHOCOLATES

VAL02208

120PCS/BOX

FRUIT GANACHES

Ganache is a smooth blend of cream and chocolate. It has a velvety, melting texture with a whole range of indulgent delights to suit everyone's tastes such as pear, blackcurrant, coconut and more.



CARAFRUTTI POIRE |
WILLIAMS PEAR GANACHE

VAL02200

120PCS/BOX



GANACHE CASSIS |
BLACKCURRANT PULP GANACHE

VAL02209

120PCS/BOX

INDULGENT GANACHES

Smooth blend of cream and chocolate with spiced and sweet aromatics will bowl over lovers of original flavours!



**GANACHE JASMIN TEA |
GANACHE INFUSED WITH CHINESE
JASMINE GREEN TEA**

VAL02205
120PCS/BOX



**CARAMEL SALÉ LAIT |
SALTED CARAMEL GANACHE**

VAL02206
120PCS/BOX



**CAFÉ NOIR |
COFFEE GANACHE**

VAL02210
120PCS/BOX



**GANACHE VANILLE | VANILLA
EXTRACT FLAVORED GANACHE**

VAL02211
120PCS/BOX



Scan QR Code

For Full Valrhona Bonbons Catalogue



PETITS DÉLICES

Petit Delices are chocolates inspired by delicious traditional pastries with attractive shapes and decorations.



**MILLEFEUILLE | VANILLA GANACHE,
MILK CHOCOLATE GIANDUJA
WITH CRISPY WAFER**

VAL02201
120PCS/BOX

PURE PRALINE

Praliné is made by grinding nuts, sugar and a hint of vanilla together as coarsely or finely as possible. The result is a firm, melt-in-the-mouth texture or even crunchy and crispy.

A pure intense praliné flavours with a real nutty flavour!



**PRALINE INTENSE | IVOIRE INTENSE
ALMOND AND HAZELNUT PRALINE**

VAL02202
120PCS/BOX

MIXED BOX

Discover the assortments of 4 essential chocolate bonbons, the perfect box for the festive season.



*The assortment comes in inserts suited to optimally protect each of your chocolate bonbons and preserve their quality.

PALET OR GUANAJA 70% X 40PCS

PALET ARGENT X 40PCS

CARAMEL SALE LAIT X 40PCS

PRALINE INTENSE IVOIRE X 40PCS

VAL0XXX
160PCS/BOX

EUROVANILLE

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Vanilla
Nut-Based





THE STORY OF EUROVANILLE

- Laurent Bourgois founded Eurovanille in 1990 and became the first specialised company in natural vanilla. They started supplying chefs and prestigious restaurants with the very best vanilla pods directly from source.
- Their reputation gradually grew which encouraged them to add other natural ingredients to their range of catalogue. With their know-how and expertise, Eurovanille has become the benchmark vanilla company for the past 25 years.



EUROVANILLE'S COMMITMENT

- Eurovanille's processing plant is located in the heart of Europe (Nord-Pas-de-Calais region) to optimize delivery times.
- With more than 6,000 customers in more than 80 countries, this production site reflects a skillful blend of tradition and modernity to carry out the technical transformation processes of vanilla. By offering the best in vanilla with the highest quality, they are able to obtain exceptional results with consistent quality.



EUROVANILLE AS PART OF SUSTAINABLE VANILLA INITIATIVE (SVI)

- Eurovanille is part of the Sustainable Vanilla Initiative (SVI), a voluntary industry initiative which aims to promote the long-term stable supply of high quality natural vanilla, produced in a socially, environmentally and economically sustainable way.
- SVI was launched in 2015 to improve sustainability and quality in vanilla production, with an initial focus on Madagascar, the world's largest vanilla producing country.



VANILLA



PREMIUM VANILLA EXTRACT WITH SEEDS - SLOW EXTRACTION

An extraction requiring 3 successive baths to obtain a concentrate with an intense vanilla taste and long-lasting finish in the mouth.

L80 BOURBON VANILLA EXTRACT WITH SEEDS

Made with Bourbon Vanilla from Madagascar, this vanilla extract boasts natural vanilla and fruit flavour in addition to rich fragrance.

EUR00102
1KG/BTL

L200 BOUQUET VANILLA EXTRACT WITH SEEDS

A subtle blend of two varieties; Planifolia vanilla that brings fruity and aromatic notes, plus Tahitensis vanilla for sweet and chocolate notes

EUR00100
1KG/BTL



CLASSIC VANILLA EXTRACT WITH MARKERS - FAST EXTRACTION

A single bath extraction at a temperature that allows the main aromatic molecules to be extracted resulting in a concentrate with sweet and floral notes

Vanilla concentrate OBTAINED BY FAST EXTRACTION

Vanilla markers POWDER FROM EXTRACTION

Medium: LIQUID SUGAR

“A recipe as close as possible to the pod. No additives, no caramel, no colouring, no preservatives”

S200 BOURBON VANILLA EXTRACT WITH MARKERS

Made with Bourbon Vanilla from Madagascar, this vanilla extract boasts natural vanilla and fruit flavour in addition to rich fragrance.

EUR00101
1KG/BTL



VANILLA PASTE (BOURBON)

EUR00150
1KG



Bourbon vanilla pearls



BOURBON VANILLA PEARLS

Vanilla Seeds + Vanilla Concentrate (Organic)

1GM = 1 Vanilla Pod

EUR00020

100GM / UNIT

“Free set of 4 Eurovanille measuring spoons available on request.”



1G = 1POD

100% VANILLA

EASY TO USE

FULL OF SEEDS AND



TONKA BEANS

ORIGIN: SOUTH AMERICA

Tonka beans are exotic food ingredient used extensively in South American dishes and are seeds of the kumaru tree. It has an appearance of a black-coloured raisins on the outside with a smooth-textured brown interior. Tonka beans are known for their extraordinary sweet aroma, somewhat similar to vanilla, honey, and almonds with low notes of spices, similarly to cinnamon.

EUR00300

200G/PKT



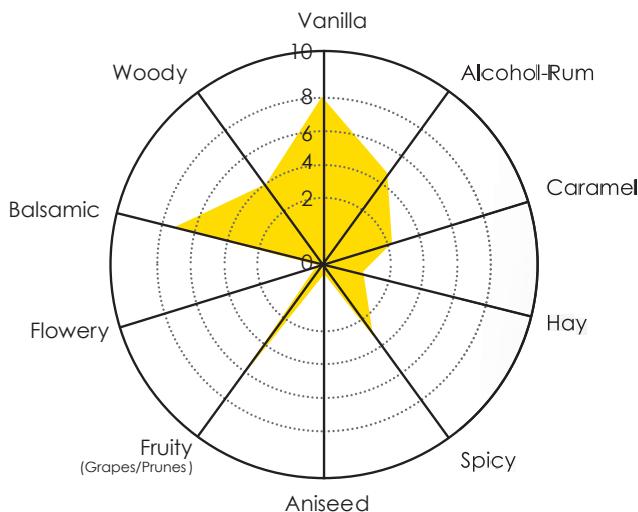
ORGANIC VANILLA BEANS- BOURBON MADAGASCAR 16-20CM

Eurovanille Organic Bourbon Vanilla Beans from Madagascar Bearing the Bourbon label, the organically farmed gourmet vanilla grows in the North of Madagascar in the Andapa-Sambava-Antalahela region. They boast a characteristic vanilla and fruity flavour, as well as rich and full of fragrance.

EUR00001

250G/PKT

BOURBON VANILLA PODS FROM MADAGASCAR FLAVOUR PROFILE





COEUR DE VANILLE BOURBON

Made from 100% Bourbon vanilla

1 GM = 1 Vanilla Pod

EUR02000

100GM/UNIT



1G = 1POD

100% VANILLA

EASY TO USE

FULL OF SEEDS AND FLAVOUR



COFFEE FLAVOUR 1KG

EUR05000

1KG/ UNIT



NUT PASTE



NATURAL PISTACHIO PASTE
- 100% PISTACHIOS

EURO0200
1KG/TUB



GREEN PISTACHIO PASTE
- 99% PISTACHIOS, 1%
CHLOROPHYLL

EURO0201
1KG/TUB



NUT-BASED PRODUCTS



HAZELNUT PRALINÉ PASTE 60% | ROMAN HAZELNUTS

A warm and nutty taste of Hazelnut Praliné paste with a delicate sweet with notes of soft caramel.

VAL00813
5KG



GIANDUJA MILK CHOCOLATE HAZELNUT 35%

A mixture of luxury cocoas, hazelnuts and milk with a melty texture.

VAL01100
1KG



ALMOND PASTE 55%

Pure, intense flavor of almonds

VAL00900
3.5KG



NUT-BASED PRODUCTS



WHITE ALMOND PASTE "DECOR" 22%

Ready to use Almond paste for decoration, modeling and cake covering

CMS02000
5KG



ALMOND PASTE 50%

Ready to use almond paste 50% almond for decoration, modeling and cake covering

VAL01100
1KG



A TRADITION OF FRENCH EXCELLENCE SINCE 1896

- Maison Corsiglia is a family owned business which specialises in the production and sale of marrons glacés, candied chestnuts in syrup, chestnut paste, chestnut creams and candied fruit peel.
- It all started in 1966 when Andre Corsiglia started working in his uncle's factory in Marseille, France to first introduce the production of Marrons Glacés in France.
- Now Corsiglia's Marrons become a reference in the industry and are to be found in the best stores.



Vacuum Packed Marrons Glacés

- Exclusive process that guarantees 2 year shelf life
- Consistently delivers fresh, moist, crunchy and fully flavoured candied chestnuts
- The only brand to offer vacuum packed candied chestnuts

A Real Taste of Chestnut

Corsiglia Marron Glacé is unique thanks to:

- Its tulle muslin traditional process that guarantees the natural taste of chestnut
- The right level of added sugar that enables the right balance between chestnut taste and preservation
- The selection of high quality ingredients (chestnuts coming from Italy, Bourbon vanilla bean from Madagascar)

Your Own Personalised *Marrons Glacés*

1 Choose the colour of your wrapping paper



Gold



Silver



Ivory



Copper

2 Choose your colour printing



BLACK



BISTRE
476 C



FUSCHIA
200 C



CLARET-RED
222 C



GREEN
341 C



RELEX
BLEU

3. Choose your marking type



One Straight
Mark



One Diagonal
Mark



Multiple &
Straight



Multiple &
Diagonal



Customised wooden boxes options
available with your own logo.

*(Marrons Glacés are wrapped automatically
in gold paper, in the customised boxes)*

*Minimum order: For customised box:
500 units with 1 colour printing*

For customised paper: 50kg of Marrons Glacés



LABORATORY PRODUCTS



CANDIED CHESTNUTS IN SYRUP
BROKEN

650g net fruits
COR00050
1KG



CHESTNUT PUREE

Mix made from chestnut pulp,
without added sugar, can be used in
savoury or sweet dishes

COR00060
870G



CHESTNUT PASTE

Rich and smooth texture made with
candied chestnut, lightly flavoured with
Bourbon vanilla from Madagascar

COR00061
1KG



CHESTNUT CREAM

Unctuous mix of candied chestnut pulp
with cane sugar and lightly flavoured with
Bourbon vanilla from Madagascar

COR00063
1KG



CANDIED CHESTNUTS IN SYRUP
SMALL DECORATIVE 12/14G

650g net fruits

COR01100
1KG



CANDIED LEMON PASTE

Rich and smooth texture
made with lemon peel

COR01201
1KG



CANDIED ORANGE PASTE

Rich and smooth texture made
with orange peel

COR01200
1KG



CHESTNUT MIX

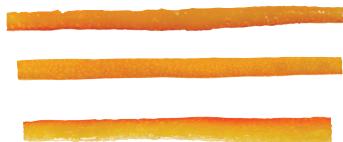
Ready-to-use
With chestnut cream, paste and puree

COR00062
950G

Perfect For Chestnut Vermicelli

Discover an exclusive new recipe from Corsiglia. A ready-to-use
preparation for chestnut vermicelli with chestnuts cream, paste and puree.
Easy to use with "tear-up" opening and ready to pipe, perfect to add an
intense taste of chestnuts to your creations.

CANDIED CITRUS



STRAIGHT CANDIED
ORANGE SLIVERS 7.5-8CM

Spanish candied orange peel with a tender texture and no trace of bitterness

COR01000
1KG



STRAIGHT CANDIED
LEMON SLIVERS 7.5-8CM

Spanish candied lemon peel with a tender texture and no trace of bitterness

COR01001
1KG



GOURMET CANDIED CUBES

Blend of candied orange, lemon and amarenas cherries cubes

COR01050
2.5KG



DRAINED CANDIED AMARENAS

French cherries with a sweet flavour

COR01053
1KG



CANDIED ORANGE CUBES 6MM

COR01051
2.5KG



CANDIED LEMON CUBES 6MM

COR01052
2.5KG



Other Candied Fruits

Corsiglia offers other citrus and candied fruits. Please ask your Account Manager for more information.

PONTHIER

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Fruit





THE PONTHIER COMPANY

- PONTHIER has given itself the mission of defending delicious, healthy and responsible fruit to inspire its employees, fruit producers, customers and partners. By transforming in its workshop carefully selected raw materials into purées, crushes and coulis, PONTHIER reveals the original taste of fruit and thus offers it to all gastronomic professionals.
- Yves Ponthier took over the family business with his wife in the production management in 1989. Today, the company is the second largest fruit puree producer in France and has built strong relationships with many renowned chefs and mixologists.



THE COMMITMENTS

- Ponthier's mission relies on strong, uncompromising commitments based on our history and new goals: TASTE (Revealing the original taste), AGROECOLOGY (Developing an ethical fruit production sector), GASTRONOMY (Supporting the gastronomic community), RESPONSIBILITY (Instilling a demanding and shared approach to CSR).
- Maison Ponthier only sources the best raw materials from producers and fruit varieties associated with a specific climate and terroir, where they are only bought and harvested once a year at the peak of their ripeness.



ORIGINAL TASTE

- It is first and foremost about bringing the culture of taste to daily life, the original taste of a fruit that nature gives us if we respect it. It's about sourcing exceptional, rare and exclusive fruit, harvested when ripe and processed with care as close as possible to the orchards, as quickly as possible. A terroir, climate, variety and expertise come together as a story, a tale told by PONTHIER to make each taste experience a unique journey.
- Ponthier's range is a premium range aimed at cocktail and patisserie professionals and more broadly at the hotel and restaurant industry as a whole.



Photo by: Matthilde De l'Ecotais

Photo by: La Manufacture Production

Photo by: Jean Michel Sordello

Photo by: Jean Michel Sordello



CREATION OF THE PURE TRACE® LABEL

PONTHIER's commitment relies on gentle cultivation methods and long-term partnerships with producers to develop an ethical fruit supply chain. PONTHIER makes a commitment to gastronomy professionals so they can meet the growing expectations of consumers who seek transparency and information on product composition and origin. Thus, providing a strong and innovative response with the creation of the PURE TRACE® label.



PURE: Means guaranteeing healthy, pesticide residue free products with the PURE label, thanks to responsible and committed growing methods and analyses on all fruit batches approved by Ponthier experts. In 2022, 33 flavours are labelled PURE, pesticide residue free (limit of quantification 0.01mg/kg for more than 610 molecules analysed) whatever their packaging format.

TRACE: Means guaranteeing traceability so that gastronomy professionals can enhance the value of their offer and meet consumer expectations on product origin. Ponthier was a pioneer in listing stringent traceability (country, harvest area and variety) and now Ponthier is going much further with the creation of the TRACE label, which lists the producer-harvester and the harvest location. In 2022, 26 flavours are labelled TRACE regardless of their packaging format.

ORCHARD FRUITS PUREE



APRICOT
BERGERON | FRANCE (RHONE VALLEY)

PON00106
1KG / TUB



CHESTNUT
FRANCE (ARDECHE)

PON00142
1KG / TUB



GREEN APPLE
GRANNY SMITH | FRANCE (HAUTE PROVENCE)

PON00113
1KG / TUB



KIWI
HAYWARD | FRANCE (ADOUR)

PON00123
1KG / TUB



MELON
CHARENTAIS JAUNE | FRANCE (QUERCY)

PON00127
1KG / TUB



PEAR
WILLIAMS | FRANCE (HAUTE PROVENCE)

PON00112
1KG / TUB



VIOLET FIG
FRANCE (PROVENCE)

PON00134
1KG / TUB



WHITE PEACH
FRANCE (RHONE VALLEY)

PON00128
1KG / TUB



EXOTIC FRUITS PUREE



BANANA
CAVENDISH | COSTA RICA
PON00114
1KG / TUB



COCONUT (INTENSE)
SRI LANKA
PON00109 | PON00200
1KG / TUB | 5KG / TUB



PINK GUAVA
SOUTH AFRICA | MADAGASCAR
PON00119
1KG / TUB



LYCHEE
MADAGASCAR
PON00120
1KG / TUB



MANGO
ALPHONSO | INDIA (RATNAGIRI)
PON00100 | PON00201
1KG / TUB | 5KG / TUB



PASSION FRUIT
FLAVICARPA I ECUADOR
PON00104 | PON00202
1KG / TUB | 5KG / TUB



PINEAPPLE
COSTA RICA
PON00130
1KG / TUB



POMEGRANATE
TURKEY, ITALY (SICILY)
PON00131
1KG / TUB



SOURSOP
MADAGASCAR (VAVATENINA)
PON00137
1KG / TUB



CITRUS FRUITS PUREE



BERGAMOT
ITALY (CALABRIA)

PON00121
1KG / TUB



BLOOD ORANGE
ITALY (SICILY)

PON00105
1KG / TUB



CALAMANSI
CALAMONDIN | VIETNAM

PON00116
1KG / TUB



LEMON
ITALY (SICILY)

PON00124 | PON00205
1KG / TUB | 5KG / TUB



LIME
MEXICO

PON00115 | PON00206
1KG / TUB | 5KG / TUB



MANDARIN
ITALY (SICILY)

PON00110
1KG / TUB



ORANGE
ITALY (SICILY)

PON00126
1KG / TUB



PINK GRAPEFRUIT
SOUTH AFRICA (SICILY)

PON00135
1KG / TUB



SUDACHI
JAPAN (KOCHI)

PON00133
1KG / TUB



YUZU
JAPAN (KOCHI)

PON00125
1KG / TUB



SPECIAL BLENDS PUREE



CITRUS LEMON VERBENA PUREE

Mandarin, Bergamot & Lemon Verbena

PON00140
1KG / TUB



LYCHEE RASPBERRY WITH ROSE PUREE

Lychee, Raspberry & Rose

PON00138
1KG / TUB



MOJITO BASE

Lime & Mint (Sweetened)

PON00145
1KG / TUB



PINEAPPLE YUZU CARDAMOM PUREE

Pineapple, Yuzu & Cardamom

PON00141
1KG / TUB



Photo by: Adeline Monnier



RED & BLACK FRUITS



ACAÏ
BRAZIL (AMAZONIA)

PON00117
1KG / TUB



BLACKBERRY
FRANCE, SERBIA

PON00111
1KG / TUB



BLACKCURRANT
NOIR DE BOURGOGNE |
FRANCE (BURGUNDY)

PON00122
1KG / TUB



BLUEBERRY
WILD CULTIVATED | POLAND, CHILE

PON00103
1KG / TUB



MORELLO CHERRY
OBLACINSKA | SERBIA

PON00108
1KG / TUB



RASPBERRY
WILLAMETTE, MECKER | SERBIA

PON00102 | PON00203
1KG / TUB | 5KG / TUB



REDCURRANT
FRANCE

PON00136
1KG / TUB



STRAWBERRY
CAMAROSA

PON00101 | PON00204
1KG / TUB | 5KG / TUB

VEGETABLE PUREE



BEETROOT
FRANCE

PON00118
1KG / TUB



RED PEPPER
SPAIN (CASTILLA LA MANCHA)

PON00129
1KG / TUB



RHUBARB
FRAMBOSA | POLAND

PON00144
1KG / TUB

CITRUS FRUITS PUREE CRUNCH



YUZU CRUSHED
FRANCE

PON00150
1KG / TUB



YELLOW LEMON OF MENTON
CRUSHED

FRANCE
PON00151
1KG / TUB



CLEMENTINE OF CORSICA
CRUSHED

FRANCE
PON00152
1KG / TUB

INDIVIDUALLY QUICK FROZEN (IQF)



APRICOT HALF
MOROCCO
PON00001
1KG / TUB



BLACKCURRANT
POLAND
PON00021
1KG / TUB



CHESTNUT
FRANCE | SPAIN | PORTUGAL
PON00029
1KG / TUB



CULTIVATED BLACKBERRY
SERBIA
PON00020
1KG / TUB



WILD BLACKBERRY
SERBIA
PON00032
1KG / TUB



LIME ZEST GRANULATED
SPAIN
PON00071
500G / TUB



LINGONBERRY
SWEDEN
PON00030
1KG / TUB



LEMON ZEST GRANULATED
SPAIN
PON00070
500G / TUB



ORANGE ZEST GRANULATED
SPAIN
PON00072
500G / TUB





PITTED* MORELLO CHERRY

OBLACINSKA | SERBIA

PON00023

1KG / TUB

*Despite the care taken in coring, this product may contain exceptionally cores or chips



RASPBERRY

WILLAMETTE | SERBIA

PON00031 | PON00040

1KG / TUB | 2.5KG / PKT



RED FRUITS

(RASPBERRY, CULTIVATED BLUEBERRY, REDCURRANT & WILD BLACKBERRY)

PON00024

1KG / TUB



REDCURRANT

POLAND

PON00028

1KG / TUB



RED RHUBARB PIECES

FRAMBOSA | POLAND

PON00025

1KG / TUB



STRAWBERRY

SENGA SENGANA I POLAND

PON00026

1KG / TUB



CULTIVATED BLUEBERRY

CHILE

PON00022

1KG / TUB



WILD BLUEBERRY

POLAND

PON00027 | PON00060

1KG / TUB | 10KG / BOX

CHESTNUTS (COOKED)

André Ponthier has made his cooking a specialty after carefully developing an exclusive chestnut preparation technique in 1980. Installed in Corrèze since its creation, Ponthier is now recognized as the benchmark for brown in natural by many chefs and consumers.

In order to guarantee constant taste quality and precise traceability, Maison Ponthier have established a real proximity with the growers, respectful of very strict specifications strict. Thus, they directly buy raw materials rigorously selected in France or Portugal or Spain. The chestnuts are harvested by hand and then transported to their production workshops based in Objat, in Corrèze.

40 years of expertise	Naturally flame-shelled	Taste preservation
100% additive-free	Nutriscore® A and a source of fibre	Ready-to-use
Processed in France	Guaranteed traceability	PURE Guarantee pesticide residue free products*

A NEW ECO-RESPONSIBLE BOX

Lightweight recyclable cardboard
Waste space avoidance
Minimum ink
Made in France
Recycling instructions
37% lighter in weight
91% recyclability rate



COOKED CHESTNUTS - WHOLE

PON00402

1KG / PKT





THE STORY OF BROVER

- Since 1979, BROVER is the leading French brand of canned ingredients and dried fruits for Baking and Pastry professionals, and a specialist in « Pastry Quality » canned fruits in syrup. Choosing BROVER means choosing a leading, high- end professional brand, offering selected fruits to meet the highest requirements of French pastry.



THE ART OF PASTRY

- The art of pastry is a delicate combination of precision, discipline, creativity and imagination. At BROVER we never compromise on the quality of our products, so that our brand remains a synonym of excellence and satisfaction. At BROVER, we believe that great food preparations always begin with the right ingredients...



THE BEST OF NATURE

- The baked goods/pastry industry requires high quality products. This is why our raw materials are selected to meet the highest criteria to satisfy our artisan clients: uniformity in size and appearance, flawless cuts, colours, firmness, and texture, to name a few. Every step is critical in the manufacturing process of the products we offer.





PEAR MINI (BALLS)

BRO 00001

425ML X 12



PEAR MINI

BRO 00002

2.65L X 3



PEAR HALVES

BRO 00003

850ML X 6



APPLE MINI (WITH STEM)

BRO 00020

850ML X 12



APRICOT HALVED (PEELED)

BRO 00040

850ML X 6



PEACH HALVES

BRO 00060

850ML X 12



PINEAPPLE MINI (32 SLICE)

BRO 00080

1KG X 12



MANDARIN SEGMENTS

BRO 00100

850ML X 6



CHERRIES AMARNA

BRO 00120

2650ML X 6



CHERRIES AMARNA

BRO 00121

850ML X 6



COMPOTE APPLE 24% (LA GOLD)

BRO 03320

4250ML X 3



CONTINENTAL PATISSERIE

TART SHELLS - SWEET RANGE	61
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TART SHELLS - SAVOURY RANGE	62
TART SHELLS - GLUTEN FREE RANGE	62
MACARON SHELL - SWEET RANGE	62



Ready to Use





CONTINENTAL PATISSERIE
SHANGHAI CO. LTD
上海欧陆食品有限公司



THEIR HISTORY

- Beginning in 1985 in Sydney, Australia, Continental Patisserie has grown into one of the world's most renowned wholesale patisserie suppliers, delivering products across the globe from Europe and the Middle East to multiple destinations within the Asia-Pacific region.
- Under the direction of CEO Jian Yao, the company expand operations into Shanghai in 2008 with the creation of a 10,000sqm purpose-built facility that bakes around the clock, delivering products to the finest hotels and venues.
- In 2013, Continental Patisserie's Australian base was moved to a much larger, 3,800sqm purpose-built facility in Silverwater.



GLOBAL DISTRIBUTION CHANNEL

- With premises in Australia and China, Continental Patisserie is able to supply a global network with quality patisserie items, with both locations united in their commitment to time-honoured methods, creating items prepared from scratch, using only the finest, freshest ingredients and finished with meticulous presentation.
- Overall, the brand now employs 300 staff and delivers over 40 million patisserie items each year. Their tart shell range alone, sells more than 30 million units across the globe annually.



THE SIGNATURE TART SHELLS

- Continental Patisserie signature tart shell range has been produced with time-honoured methods, with each item prepared from scratch, using only the finest, freshest ingredients and finished with meticulous care.
- Each ingredients goes through a rigorous process to ensure quality and reliability to deliver a perfect product from start to finish. Using pure butter as a base, their tart shells are crafted from a traditional recipe with each one lined with pure cocoa butter to retain its perfect texture.



TART SHELLS - SWEET RANGE



MINI ROUND SWEET

CON00001
Φ41X17 MM/PC
288 PCS / BOX



MINI SQUARE SWEET

CON00002
33X33X17 MM/PC
288 PCS / BOX



MINI RECTANGLE SWEET

CON00003
23X47X17 MM/PC
288 PCS / BOX



MEDIUM ROUND SWEET

CON00020
Φ55X18 MM/PC
120 PCS / BOX



LARGE ROUND SWEET

CON00040
Φ80X20 MM/PC
72 PCS / BOX



MICRO ROUND SWEET

CON00080
Φ34X17 MM/PC
324 PCS / BOX



MEDIUM ROUNDED GROOVE RECTANGLE SWEET

CON00022
80X30X18 MM/PC
168 PCS / BOX



MINI ROUND CHOCOLATE

CON00300
Φ41X17 MM/PC
288 PCS / BOX



MINI SQUARE CHOCOLATE

CON00301
33X33X17 MM/PC
288 PCS / BOX



LARGE ROUND CHOCOLATE

CON00340
Φ80X20 MM/PC
72 PCS / BOX

TART SHELLS - SAVOURY RANGE



MINI ROUND SAVOURY

CON00200
Φ41X17 MM/PC
288 PCS / BOX



MINI SQUARE SAVOURY

CON00201
33X33X17 MM/PC
288 PCS / BOX



MEDIUM ROUND SAVOURY

CON00240
Φ55X18 MM/PC
120 PCS / BOX

TART SHELLS - GLUTEN FREE RANGE



MINI ROUND SWEET

CON00400
Φ41X17 MM/PC
288 PCS / BOX

MACARON SHELL - SWEET RANGE



MACARON SHELL WHITE

CON01000
Φ4.5CM
120 PCS / BOX



MACARON SHELL YELLOW

CON01001
Φ4.5CM
120 PCS / BOX



MACARON SHELL RED

CON01002
Φ4.5CM
120 PCS / BOX



MACARON SHELL CARAMEL

CON01004
Φ4.5CM
120 PCS / BOX



MACARON SHELL CHOCOLATE

CON01005
Φ4.5CM
120 PCS / BOX



MACARON SHELL PINK

CON01007
Φ4.5CM
120 PCS / BOX



A wide range of macaron shells in various colours, for you to explore your creativity!
All shells are made of a traditional light delicate meringue shell made with natural colour”

BRIDOR

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Bakery





QUALITY FOR OVER 30 YEARS

- Over the years, Bridor has become the supplier and partner of the most prestigious brands in the hospitality and catering sectors. Established in Brittany since 1988, Bridor has grown alongside the greatest professionals in the food and gastronomy trades.
- Since 1997, Bridor has been a partner to the Maison Lenôtre, designing high-quality breads and pastries for over 20 years to create original products for a high-end clientele. In 2010, Bridor has been a partner to Frederic Lalos, Meilleurs Ouvriers de France (Best Craftsmen in France) to create a range of great breads bearing his name.



A TASTE OF TRADITION

- Bridor is at the origin of the finest bakery and pastry collection dedicated for professionals, with products made by highly qualified teams in compliance with the rules of artisanal baking: slow kneading, respect for dough, gentle rolling, and slow fermentation.
- Each ingredient is subject to strict specifications and quality control throughout the manufacturing process, right through to the final product.
- Recognized as a manufacturer of quality pastries, Bridor offers both a Gourmet Viennoiserie Collection and Bread List prepared by renowned artisans.



COMMITMENT AND WELL-BEING

- Bridor's R&D and quality teams work daily for the well-being of their customers in mind. Easy-to-understand recipes are made of natural and essential baking ingredients; flour, butter, water, yeast, eggs, chocolate, salt, sugar and sourdough under the CLEAN LABEL from Bridor.
- Their commitment to better eating is also illustrated through lesser salt around -25% across the Collections of bread with an already limited salt content.
- Aside from only using 100% organic French wheat, all of Bridor's products are made from certified production sites with IFS and BRC food quality and safety standards.



BRIDOR'S PRODUCT RANGE OF BREAD & DANISH

Lenôtre Professional Recipe



Delicious recipes developed by Lenôtre.

Bread with a large range of individual rolls and also the very best in French baking to serve Hotel and Catering Professionals with a choice of mini and large danish recipes.

Signed by Frédéric Lalos



Bridor has teamed up with Frédéric Lalos to develop a range of breads for sharing, dedicated to high-quality establishments.

They offer an experience marked by generosity and abundance.

Classic Bridor Range



All the spirit of a French bakery with a large range of bread, baguettes and special sandwiches bread.

A range of mini and large ready-to-bake pastries for a source of intense pleasure.



LARGE VIENNESE PASTRIES (READY TO BAKE)



CROISSANT 60G

Light, flaky, crispy and buttery.

BRI00200
70PCS / 1 BOX



CROISSANT *ECLAT DU TERROIR* 50G

Beautiful golden colour, crisp, moist, and meltingly smooth, with a final note of caramel.

BRI00201
120PCS / 1 BOX



CROISSANT *ECLAT DU TERROIR* 70G

Beautiful golden colour, crisp, moist, and meltingly smooth, with a final note of caramel.

BRI00210
70PCS / 1 BOX



COUNTRY-STYLE CROISSANT 70G

A delicious pure butter croissant with dark centre and rich in seeds.

BRI00204
70PCS / 1 BOX



VEGAN RASPBERRY - FILLED CROISSANT 90GM

A plant-based croissant filled with raspberry filling combined with a pink topping, for a rich taste.

BRI00411
44PCS / 1 BOX



COCOA & HAZELNUT FILLED CROISSANT 90G

Filled with a smooth dark cacao-hazelnut filling, topped with mini dark chocolate chips.

BRI00202
44PCS / 1 BOX



Note: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment



CROISSANT EDT (AOP BUTTER) 80G

The iconic croissant: a beautiful golden colour, crisp, moist, and meltingly smooth, with a final note of caramel.

BRI00205
60PCS / 1 BOX



CROISSANT EDT (AOP BUTTER) 90G

The iconic croissant: a beautiful golden colour, crisp, moist, and meltingly smooth, with a final note of caramel.

BRI00205
60PCS / 1 BOX



CROISSANT ZAATAR 70G

An original recipe that combines pure-butter croissant dough with a traditional blend of Middle Eastern herbs and spices, sweet and scented with fresh butter and herbs.

BRI00208
60PCS / 1 BOX



PAIN AUX RAISINS 110G

Its soft centre is home to naturally sweet raisins steeped in creamy custard.

BRI00400
60PCS / 1 BOX



PAIN AU CHOCOLAT 75G

The intense flavours of pure cocoa combined with pure-butter pastry: crisp on the outside, soft on the inside

BRI00416
70PCS / 1 BOX



PAIN CHOCOLAT EDT (AOP BUTTER) 80GM

All the richness, taste and crunch of the Eclat du Terroir recipe in one pain au chocolat.

BRI00412
60PCS / 1 BOX



MAXIFINGER PRALINE 90GM

Almond and hazelnut praline filling with crispy hazelnut topping.

BRI00407
60PCS / 1 BOX



MAXIFINGER CHOCOLATE 90GM

Pure-butter croissant dough with sweet taste of confectioners custard and dark chocolate chips.

BRI00408
60PCS / 1 BOX



PASTEL DE NATA 60GM

An ultra-crispy puff pastry filled with a cream enhanced with a touch of cinnamon and a zest of lemon.

BRI00409
60PCS / 1 BOX



ULTRA KANEL (CINNAMON) SWIRL 100GM

A Scandinavian-inspired viennoise pastry with an intense cinnamon taste.

BRI00406
60PCS / 1 BOX



VEGAN VANILLA AND HAZELNUT CROWN 90GM

Made with a combination of creamy vanilla filling, brown sugar and hazelnut topping for an indulgent crown.

BRI00410
48PCS / 1 BOX



APPLE TURNOVER WITH APPLE CHUNKS 105GM

An indulgent puff pastry with a generous filling with chunks of apple for a variety of interesting textures.

BRI00414
50PCS / 1 BOX



APPLE TURNOVER 105G

This apple turnover made with puff pastry has a unique taste, both sweet and sour.

BRI00413
50PCS / 1 BOX



Note: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment



MINI VIENNESE PASTRIES (READY TO BAKE)



MINI CROISSANT 25G

Light, flaky, crispy and buttery.

BRI00300
225PCS / 1 BOX



MINI PAIN AU CHOCOLAT 28G

A combination of the intense flavours of pure cocoa with the subtlety of a pure-butter Viennese pastry: crisp on the outside, soft on the inside

BRI00500
260PCS / 1 BOX



MINI PAIN AUX RAISINS 30G

Filled with creamy custard and plump raisins.

BRI00501
260PCS / 1 BOX



MINI GOURMANDISES ASSORTMENT

Mini Custard Roll 40G
Mini Cinnamon Swirl 35G
Mini Chocolate Twist 28G
Mini Cranberry Twist 30G

BRI00600
140PCS / 1 BOX | 35PCS / 4 TYPES



MINI FRIANDISES ASSORTMENT

Mini Raspberry Roll 35G
Mini Chocolate Twist 38G
Mini Praline Finger 35G
Mini Triangle With Madagascar Vanilla Custard 40G

BRI00603
200PCS / 1 BOX | 50PCS / 4 TYPES



MINI FRUIT LATTICES ASSORTMENT 40G

Mango
Cherry
Apple
Strawberry

BRI00601
100PCS / 1 BOX | 25PCS / 4 TYPES



MINI APPLE TURNOVER 40G

Puff pastry dough filled with chunky apple compote

BRI00502
255PCS / 1 BOX



MINI CHEESE SWIRL 35GM

A combination of a unique texture with a creamy Emmental centre and a crispy dough.

BRI00506
225PCS / 1 BOX



MINI PIZZA SWIRL 35GM

The traditional Italian recipe in all its generosity: tomatoes, mushrooms, black olives, onions, garlic and basil.

BRI00507
225PCS / 1 BOX



MINI CHOCOLATE TWIST 28G

An irresistible recipe for pure-butter croissant dough, with the sweet taste of confectioner's custard and chocolate chips.

BRI00504
100PCS / 1 BOX



MINI FINGER PRALINE 35GM

A mini pastry bursting with flavour !
A gourmet praline centre is set off by a crunchy hazelnut topping.

BRI00508
150PCS / 1 BOX



Note: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment

MINI VIENNESE PASTRIES (LOCAL DELIGHT)



MINI SALTED SWIRL ASSORTMENT 40G

PESTO SWIRL | CHEESE SWIRL | PIZZA SWIRL

BRI00602
225PCS / 1 BOX



PUFF CURRY POTATO SHELL 30G

Buttery and flaky puff pastry filled with a spicy, sweet, and savory curry potato filling.

BRI30201
120PCS X 30G



DANISH MINI KAYA 35G

Mini Danish pastry filled with Kaya, a sweet coconut jam.

BRI30000
160PCS X 35G

BAGUETTE (PART-BAKED)



BAGUETTE CAMPAGNE ESSENTIAL 280G | 50CM

Made with wheat and rye flours and Bridor leaven. Made with wheat flour Label Rouge.

BRI00009
25PCS / 1 BOX



BAGUETTE ESSENTIAL 280G | 50CM

A traditional white recipe with balanced flavours and pale cream interior.

BRI00011
25PCS / 1 BOX



FIG ROLL 55G

Rich in large fig pieces bread. Intense fig flavour against a rye background.

BRI00005
75PCS / 1 BOX

BREAD LOAF (PART-BAKED)



PAIN POCHON 450G | BUCKWHEAT SOURDOUGH

"Pochon" loaf, bread with a lovely rustic look. Hand folded. "Caractère" bread without acidity. A taste of buckwheat sourdough.

BRI00012
16PCS / 1 BOX



PAIN CÉRÉALIER | RUSTIC MULTIGRAIN | SEED LOAF | 450G

Multigrain loaf, with a creamy centre, rich in seeds with toasted seed flavours. Contains sesame seeds, yellow flax seeds, brown flax seeds, malted wheat flakes, sunflower seeds

BRI00013
16PCS / 1 BOX



PAIN BÂTARD 540G

A bread with rustic look, fluffy and light crumb with extremely fresh aroma.

BRI00014
14PCS / 1 BOX



GRAND POCHON 1.1KG | 50CM

Large "Pochon" loaf, bread with a lovely rustic look. "Caractère" bread without acidity. A taste of buckwheat sourdough.

BRI00016
8PCS / 1 BOX



WALNUT LOAF 400G

Made with wheat and rye, 19% walnuts, sourdough.

BRI00015
25PCS / 1 BOX



CEREAL & SEEDS MINI ROLL 33G

A mini loaf, full of character and rich in seedes and cereals, made with a blend of flours (wheat, rye, corn and soya) for more intense notes.

BRI00025
250PCS / 1 BOX



Note: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment

**panidor.****RUSTIC MINI ROLL 33G**

A characterful mini loaf with a rustic look, made with a blend of wheat and rye flours.

BRI00023

200PCS / 1 BOX

**DARK MINI ROLL 33G**

A delicate mini loaf, made with a blend of wheat flour and toasted carob flour for a subtle taste.

BRI00024

250PCS / 1 BOX

FOR SANDWICHES**ESSENTIAL CIABATTA SANDWICH BREAD 140G**

A ciabatta bread, soft and flavourful. Ideal for sandwiches.

BRI00007

50PCS / 1 BOX

**SO MOELLEUX NATURE 100GM**

A soft textured sandwich bread.

BRI00006

64PCS / 1 BOX

**PLAIN HALF-BAGUETTE 140G**

Uses a fermented dough for an even better taste, pale cream interior. Made with wheat flour Label Rouge.

BRI00021

50PCS / 1 BOX

Ready to Bake

Discover Bun'n'roll a delicious flaky, spiral-shaped bun made from a croissant dough. The ideal base to reinvent your burgers, breakfasts or brunch recipes.

"The Bun'n roll is such a cool product, it has a texture that combines crispiness and softness, and it's easy to use".

Denis Dramé MCA Pastry Chef for TheTasteLab by Classic Fine Foods, London

**BUN N ROLL 85G**

Made from delicious croissant dough, this flaky, spiral-shaped bun is the ideal base for stunning quality burgers.

BRI00401

50PCS / 1 BOX



Note: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment

GLUTEN FREE RANGE (READY-TO-SERVE)

Bridor Fully Baked Rolls Gluten Free

A gluten-free range which is still quick and easy to use and just as enjoyable as conventional products

- Innovative range combining Bridor's famous texture, taste and quality with the benefits of a gluten-free product
- New selection of flours: millet, rice, and buckwheat
- Just 8 to 10 min at 160°C. Remove packaging after baking from the oven



GLUTEN FREE SMALL BRIOCHE 50G

Made with Eggs and Butter. Topped with Sugar Grains

BRI01000
50PCS / 1 BOX



GLUTEN FREE SMALL BREAD 45G

Topped with Millet Seed

BRI01001
50PCS / 1 BOX



GLUTEN FREE MADELEINE 30G (35430)

Made with Eggs and Butter.

BRI01002
50PCS / 1 BOX

Baker Solution

Baker Solution is a range of French-style Viennese pastries made with a quality fat blend, available ready-to-bake for fast and efficient preparation.

The different formats in this collection include delicious croissants and pains aux chocolates, ideal for small enjoyable snacks.



CROISSANT 70G

The association of plants and the lovely taste of butter in a qualitative croissant

BRI00209
64PCS / 1 BOX



PAIN CHOCOLATE 80G

The association of plants and the lovely taste of butter in a qualitative pain au chocolat.

BRI00417
70PCS / 1 BOX



MINI CROISSANT 25G

The association of plants and the lovely taste of butter in a qualitative mini croissant.

BRI00302
225PCS / 1 BOX



MINI PAIN CHOCOLATE 28G

The association of plants and the lovely taste of butter in a qualitative pain au chocolat.

BRI00505
260PCS / 1 BOX

 Note: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment



FROZEN PUFF PASTRIES



PUFF PASTRY SHEETS 28CM X 38CM X 0.26CM

3mm thick - 280mm x 380mm
Made with fine butter (25%)
96 layers - un pierced pastry

BRI00700
6PCS / 2KG



PUFF PASTRY BLOCK 2KG

18mm thick - 280mm x 380mm
Made with AOP Charentes-Poitou butter
(35%)
48 layers - un pierced pastry

BRI00701
6PCS / 2KG

Ready to Roll

Our ready to use pastry sheet is a unique product. Its quality is exceptional: pure butter puff pastry, 48 layers, a 2kg block ready to roll.

You have the guarantee of a convenient product to help you with your creations.

MACARON (READY-TO-SERVE)



SMALL MACARONS ASSORTMENT NO.1 12G

PISTACHIO / LEMON / RASPBERRY /
VANILLA / CHOCOLATE / SALTED BUTTER
CARAMEL

BRI00900
96PCS / 1 BOX | 16PCS / 6 TYPES



Antoniou is Australia's leading producer of fillo pastry, kataifi pastry and fillo pastry products for food service, delicatessens and supermarkets around Australia since 1960 by Chris and Marina Antoniou.

Word quickly spread and consumers now sought Fillo Pastry for their home-cooked recipes and began selling the first pre-packaged Fillo Pastry in Australia. This marked the beginning of the Antoniou brand in the retail market.



FILLO PASTRY & KATAIFI PASTRY



FROZEN KATAIFI PASTRY

Antoniou Kataifi Pastry dough is known as a string pastry that can add an interesting texture to your creations. Shaped like vermicelli, Kataifi Pastry is pliable in nature and can be used to wrap ingredients, swirl into nests, and mould into various shapes. This versatile dough can be either baked or fried and is used in both sweet and savoury applications.

ANT00001 | 375G X 12PKTS

ANT00010 | 4KG X 2KG



FROZEN FILLO PASTRY

Antoniou Fillo Pastry is paper thin, and gives a light, crisp, and flaky texture to your baked goods. Made without any shortening or fat, this traditional fillo dough makes for a delicious layered pastry.

ANT00002

375G X 12PKTS

MARGUERITE

SUGAR	78
GLAZE	78
PRALINE	79
CRUSHED WAFER	79
POWDER MIX	79



Essential Ingredients





INSPIRED BY THE FRENCH ART OF PATISSERIE

- Marguerite provides a wide range of almond and praline pastes, croquants, fondants, glazes, miroirs, custard creams, and decoration for professional pastry chefs.
- Marguerite ingredients is named after the flower from which a French Pâtissier took endless inspiration. He was fascinated by its fragility, the delicacy of its grain, the complexity of its construction, and the purity of its white. Since then, Marguerite ingredients range stands for delicacy, precision and passion



SUGAR

Each family of sugar corresponds to a particular use.



GLUCOSE SYRUP

Glucose syrup allows you to achieve perfect nougatines and your caramels.

CSM00040
5KG / PAIL

GLAZE

The final essential step to successful pastries, the DGF glazes ensure the most brilliant and the best protection for your fruit-based garnishes. Glazes guarantee the highest gloss and coating that best preserves the firmness of your fruits and authenticity of their flavour.



APRICOT GLAZE

CSM00120
8KG X 1 TUB



CHOCOLATE GLAZE

CSM00100
5KG / 1 TUB



READY TO USE NEUTRAL MIRROR

CSM00180
5KG X 1 TUB

PRALINE



HAZELNUT (50%)

Finest caramelised hazelnuts, this creamy 50% medium-roasted praline reveals complex aromas.

CSM02400

5KG X 1 PAIL



MILK CHOCO ALMOND & CRUNCHY BISCUITS

Pralin croquant "Marguerite" is a praline paste obtained from a tasty mixture of milk chocolate (22%), almonds (22%) and crunchy biscuits pieces. It features an extra crispy texture with a perfect flavor of roasted almonds to realize ganache, mousses, fillings for confectionery, ice cream.

CSM02400

5KG X 1 PAIL

CRUSHED WAFER



CREPES CHIPS (ROYALTINE)

CSM00001

2.5KG X 4 BOX

POWDER MIX



CUSTARD CREAM HOT PROCESS

CSM04000

5KG / 4 BOX



PCB CREATIONS

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PASTRY TOOL	87





Pastry Decorations

1



A COMPANY STARTED SINCE 1995

- Started in 1995, PCB Creation specialises in edible decorations. For over 30 years, PCB Creation has been helping master pastry chefs and restaurateurs with their inventions and offering them a very wide variety of decorations for their dishes and pastry creations.
- With over 1,138 types and shapes for customisable products and 200,000 customers worldwide, it is no wonder they are primary choice when it comes to pastry decorations in the world.



DÉCOR SPECIALIST & TRENDSETTERS

- The products in their collections are designed in collaboration with recognized professionals from the world of pastry, chocolate, catering and beverage.
- Their reputation and the quality of their products are based on the know-how and the involvement of 180 people employed in its premises in Alsace, France who motivate themselves every day with a single goal, to satisfy their customers.
- Every day, PCB Creation imagine new products to meet their customers' expectations in terms of edible decoration where so many techniques that will allow customers to imagine a wide variety of personalized decorations.



QUALITY & FOOD SAFETY APPROACH

- PCB Creation's quality approach and food safety are two fundamental requirements of their development strategy in order to generate high added value and ensure maximum satisfaction. To ensure the implementation of these two requirements, their Quality Department undertakes
 - The deployment of the HACCP
 - Certification process: IFS Global Market Food
 - Monitoring of good hygiene practices
 - Monitoring of regulations (national and international)



METALLIC DECORATION

In flakes, sheets or petals, PCB Creation Metallic Decoration offers the utmost in sophistication. Sprinkle these precious touches of real gold and silver on your desserts, entremets or chocolates. Discover how our real gold can give an incomparable gleam to all your creations.



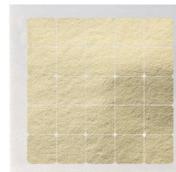
GOLD LEAVES 8CM X 8CM

PCB00001
25 SHEETS



SILVER LEAVES 8CM X 8CM

PCB00002
25 SHEETS



**BOOK OF 500 LITTLE SHEETS
1.5 X 1.5CM**

PCB00003
500 SHEETS



SHINY COLORANT GOLD

PCB01100
15G



SHINY COLORANT SILVER

PCB01101
15G



SHINY COLORANT BRONZE

PCB01102
15G



**SHINY POWDER SPRAY
GLITTER EFFECT SILVER
(40170)**

PCB01000
10G



**SHINY POWDER SPRAY
GLITTER EFFECT GOLD
(40172)**

PCB01001
10G



**SHINY POWDER SPRAY
GLITTER EFFECT RUBY
(40171)**

PCB01002
10G



**SHINY POWDER SPRAY
GLITTER EFFECT BRONZE
(60568)**

PCB01003
10G



GENUINE GOLD CHIPS

PCB00010
1G



GENUINE SILVER CHIPS

PCB00011
1G

COLOURED COCOA BUTTER

Make your work easier with these ready-to-use coloured cocoa butters which will assure you a perfect colouring. You can use this product in many different ways: with a brush, with a spray (gun, airbrush) in order to colour your chocolate, tint your creams and more!



LEMON YELLOW (4455)

PCB00500
200G



WHITE (4453)

PCB00501
200G



BLACK (4472)

PCB00502
200G



PISTACHIO GREEN (4457)

PCB00503
200G



STRAWBERRY RED (4456)

PCB00504
200G



VIOLET (4627)

PCB00516
200G



ORANGE (4458)

PCB00506
200G



BLUEBERRY (4454)

PCB00507
200G



SHINY GOLD (4614)

PCB00513
200G

LIPOSOLUBLE COLOUR POWDERS

Procedure: melt the cocoa butter, add some colouring powder and mix with a brush. With this base, you can colour your products. This mixture can be stored: all you need is to melt it before using it again. For your chocolate gun: mix 50% of dark chocolate and 50% of cocoa butter before adding the colouring powder.



NATURAL PINK (4612)

PCB01500
25G



NATURAL BLACK (4604)

PCB01501
25G



NATURAL VIOLET (4658)

PCB01600
50G



GREEN (4463)

PCB01502
25G



ORANGE (4464)

PCB01503
25G



RED (4462)

PCB01504
25G



BLUE (4460)

PCB01505
25G



YELLOW (4461)

PCB01506
25G



WHITE (4459)

PCB01601
50G

Scan QR Code
FOR MORE VARIETIES & COLOURS



TRANSFER SHEETS (40X25CM)

There are a thousand and one uses for these transfer sheets from PCB Creation. You can decorate chocolate bonbons or entremets, ice-cream, mousse, fondant, biscuits, and even more. The possibilities are endless as you can even use the same transfer sheet on different chocolates to get different effects.



GRAIN DE FOLIE
(070462)

PCB00328



FEUILLES DE HOUX
(070212)

PCB00350



SOLSTICE
(070214)

PCB00365



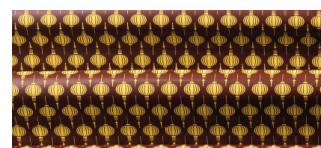
BOURGEONS DORÉS
(070302)

PCB00366



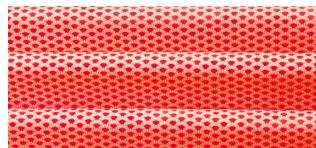
SÉRÉNITÉ
(070303)

PCB00367



LUMIÈRE
(070307)

PCB00368



DYNASTIE
(070306)

PCB00369



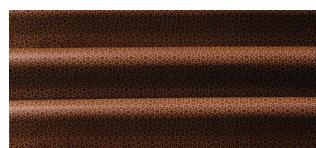
MOUCHARABIEH
(070003)

PCB00344



CROISSANT DE LUNE
(070005)

PCB00345



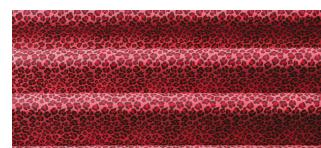
MEDIAN
(070007)

PCB00354



RAYURES
(070207)

PCB00373



PINK PARADISE
(070210)

PCB00374



RETOUR DE CUEILLET
(070304)

PCB00352



LE PEIGNE D'EDDY
(070198)

PCB-XXX



VEINAGE
(070205)

PCB-XXXX



CANOPEE
(65019)

PCB00323



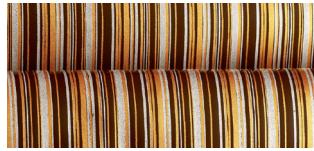
ALVEOLE
(60140)

PCB00338



KALEIDOSCOPE
(65224)

PCB00339



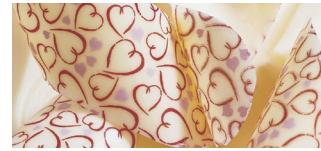
CUIVRE ET ARGENT
(07615)

PCB00333



TOUT FEU TOUT FLAMME
(61335)

PCB00320



AMOUR
(007520)

PCB00342

PASTRY TOOL



COOLING & FREEZING
SPRAY 650ML

PCB06000

21

Used vertically, this spray acts as a cooler. Turn it upside down and it will act as an air blower.



To cool down chocolate or sugar when making sculptures or showpieces. Ideal to work on artistic pieces and creations, especially for competition.

SOSA INGREDIENTS

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FLAVOURING & COLOURING	96
LOUIS FRANCOIS	99
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Technical Ingredients





A COMPANY WITH A MISSION

- Sosa Ingredients mission is to be a world leader in premium food services producing and selling ingredients worldwide under the following premises :
 - ◆ Less Sugar
 - ◆ Less Fat
 - ◆ More Flavour
 - ◆ More Contrast of Textures



50 YEARS OF EXPERIENCE & EXCELLENCE

- Founded as a family business, Sosa Ingredients started their journey through producing artisanal biscuits and traditional Catalan Christmas products. They soon expanded their range with technical ingredients for ice cream in the 70's, which during the 80's was consolidated as a line of exquisite and select products for ice cream.
- With over 50 years of experience, Sosa Ingredients is one of the world's leading manufacturers of premium ingredients for gastronomy, pastry and ice-cream.



PRODUCTS FOR THE MOST DEMANDING CHEFS

- Sosa Ingredients product range grows exponentially, adding freeze-dried, texturizing, natural extracts and aromas among other ingredients. Their product catalog currently exceeds 3,000 references.
- They take great pride and satisfaction to be able to develop all the specialized products that help pastry chefs and chefs around the world to be more creative.



SOSA TEXTURIZERS

EMULSIFIERS & WHIPPING AGENTS



SOY LECITHIN

SOS00002
400G



SUCRO EMUL

SOS00036
500G



GLICEMUL

SOS00020
500G



SOJAWHIP

SOS05003
300G



POTATOWHIP

SOS00003
400G



GLYCERINE

SOS00027
1.3KG



LIQUID SOY LECITHIN

SOS01009
1KG



ALGINAT

SOS00032
750G



GLUCONOLACTAT

SOS00035
500G



CLORUR

SOS00023
750G



KIT PH CITRAT +
MEDIDOR

SOS00053
750G

EFFERVESCENT & STABILIZERS



FIZZ POWDER

SOS00045
700G



PROCREMA COLD 100

SOS00019
3KG



PROSORBET COLD 100

SOS00021
3KG



PROESPUMA COLD

SOS00022
700G

THICKENING AGENTS



PURE XANTHAN GUM

SOS00005
500G



GELCREM HOT

SOS00010
500G



GELCREM COLD

SOS00004
500G



GELCREM UNIVERSAL

SOS00051
350G



GOMA GARROFI
(CAROB GUM)

SOS00052
650G



GELESPESSA

SOS00012
500G



PROMOCHI KUZU

SOS00001
400G



GUAR GUM

SOS00013
750G



ULTRATEX 3

SOS00030
400G



CMC

SOS00031
600G



INULIN COLD

SOS01003
600G



INULIN HOT

SOS01008
600G



NATUR EMUL

SOS00026
500G



ENZYMATIC FRUIT PEELER

SOS00016
50G



LIVING SALT ANGEL LEON

SOS00042
700G

ACIDS & ANTIOXIDANTS



ASCORBIC ACID

SOS05004
1KG



CITRIC ACID

SOS05000
1KG



ACID TARTARIC

SOS00018
900G



ANTIOXIDANT POWDER

SOS00047
500G

PETA CRISPY & DEEP-FRIED TEXTURES



PETA CRISPY NEUTRAL

SOS00025
750G



PETA CRISPY CHOCOLATE

SOS00014
900G



PETA CRISPY
WHITE CHOCOLATE

SOS00028
900G



POTATO AIR BAG
GRAIN

SOS00040
750G

GELLING AGENTS



AGAR AGAR

SOS00009
500G



METILGEL

SOS00039
300G



KAPPA

SOS00029
600G



GELLAN GUM

SOS00011
500G



PRO PANNACOTTA
(IOTA)

SOS00041
800G



VEGETAL GELLING
AGENT



SOS00015
500G



JAUNE PECTIN

SOS00024
500G



FRUIT PECTIN NH

SOS00006
500G



GELLING AGENTS

 ELASTIC SOS00033 650G	 GELBINDER SOS00017 500G	 PECTIN NAPPAGE X58 SOS00008 500G	 PECTIN RAPID SET SOS00038 500G
 VEGAN MOUSSE GELATINE SOS00043 500G	 FREEZE VEGGIE GEL SOS00044 500G	 ACID-FREE PECTIN SOS00046 500G	

TECHNICAL SUGARS

 SORBITOL GRANULATED SOS1001 750G	 DEXTROSE SOS1002 750G	 MANITOL SOS1011 500G	 TREHALOSE POWDER SOS1004 700G
 MALTODEXTRIN 12DE SOS1000 500G	 REFINED ISOMALT SOS1005 900G	 GLUCOSE LIQUID 60DE SOS1006 1.5KG	 LIQUID INVERTED SUGAR SOS1012 1.4KG
 GLUCOSE POWDER DE33 SOS1007 500G	 FRUCTOSE POWDER SOS1010 1KG	 LIQUID GLUCOSE 40DE SOS1013 1.5KG	



SOSA FREEZE DRIED & CRISPIES

CRISPIES



APRICOT CRISPY
1-4MM



CHERRY CRISPY

SOS04002
300G



MANGO PASSION
CRISPY 2-10MM



RASPBERRY CRISPY
2-10MM

SOS04003
300G



PASSION FRUIT
CRISPY 2-10MM



STRAWBERRY
CRISPY 1-3MM

SOS00048
250G



STRAWBERRY
CRISPY 2-10MM

SOS04001
200G

WET PROOF FREEZE-DRIED FRUIT CRISPIES (RESISTS MOISTURE)



PASSION FRUIT CRISPY WET PROOF

SOS04008
400G



STRAWBERRY CRISPY WET PROOF

SOS04004
400G



MANGO CRISPY WET PROOF

SOS04009
400G



RASPBERRY CRISPY WET PROOF

SOS04005
400G



BANANA CRISPY WET PROOF

SOS04024
400G

FREEZE-DRIED CRESSES & FLOWERS



CORNUTA VIOLET

SOS0400
5G



FREEZE-DRIED RED ROSE PETALS

SOS04007
5G

FREEZE-DRIED FRUITS



WHOLE RASPBERRY

SOS04006
75G

FLAVOURING & COLOURING

EXTRACT POWDER



RASPBERRY POWDER

SOS04011
300G



STRAWBERRY POWDER

SOS04014
500G



TOMATO POWDER

SOS04028
450G



FREEZE-DRIED PASSION FRUIT POWDER

SOS04019
700G



SOSA BEETROOT POWDER

SOS04013
300G



BALSAMIC VINEGAR POWDER

SOS04010
200G



GREEN MINT NATURAL EXTRACT POWDER

SOS04016
500G

COLOUR POWDER (LIPOSOLUBLE)



YELLOW

SOS03000 | SOS03008
20G | 100G



RED

SOS03002 | SOS03009
30G | 120G



BLUE

SOS03003
20G



GREEN

SOS03004 | SOS03010
30G | 120G



ORANGE

SOS03015
30G



COPPER

SOS03006
30G



BURGUNDY

SOS03019
30G



BLACK

SOS03005 | SOS03011
30G | 120G



BROWN

SOS03001
20G

WATER SOLUBLE FLAVOUR & ESSENCE



SMOKE

SOS06005
1KG



ORANGE BLOSSOM WATER

SOS06020
100G



LAVENDER

SOS06003
50G



RIPE STRAWBERRY

SOS06000
50G



BERGAMOT

SOS06007
50G



LEMON VERBENA

SOS06010
50G



ROSE

SOS06002
50G



THE HISTORY

Born in 1882, Louis FRANÇOIS was a self-taught man who was fascinated by the work of Louis Pasteur and other scientists of the time. He set up his laboratory in Paris and created his company in 1908.

He quickly became interested in the problems of preservation, texture and emulsion encountered in food applications



THE COMPANY

Louis FRANÇOIS Company has perpetuated this passion for innovation and excellence. With a production site and a laboratory located in Ile-de-France.

Louis FRANÇOIS manufactures and markets worldwide a wide range of products for the bakery, pastry, chocolate, ice cream and gastronomy industries. Louis FRANÇOIS, for three generations, is committed to respecting this tradition with rigor, creativity and humility.



100% FRENCH LEGACY AND EXCELLENCE

Louis FRANÇOIS manufactures and commercializes throughout the world a wide range of high quality products for gastronomy, pastry and bakery.

The company has perpetuated and transmitted with passion its innovations & its 100% French expertise from the Paris area, where its production site, laboratory and training center are located.



TEXTURIZING AGENTS, GELLING AGENTS, THICKENERS BINDING AGENTS



PECTIN NH NAPPAGE

Gelling agent giving a thermoreversible gel and good hold on fruit. Toppings of pastries with fruit pulp.

CFR06700
1KG



PECTINE JAUNE | YELLOW PECTIN

Gelling agent giving a non-reversible gel by heating in acidic and sugary environments (dry extract greater than 75%). Heat resistant.

LOU00007
1KG



VEGETABLE GELLING AGENT PF

Gelling agent giving a film-forming and translucent gel. Stable to freezing/defrosting. Can be used in acidic recipe or with alcohol.

LOU00203
1KG



PECTIN X58

Gelling agent giving a thermoreversible gel stable to freezing and thawing. For neutral toppings (pies, sponge cakes, biscuits) or low sugar.

LOU00004
1KG



325 NH95 PECTIN

Gelling agent giving a thermoreversible gel by heating in the presence of calcium ions and/or acidity. Thick-textured jams, sauces for toppings, fruit purées, gelled dairy desserts, milk jams, coulis, panna cotta, dessert creams, etc.

LOU00005
1KG

STABILISERS, SWEETENERS, COLOURING POWDERED CONCENTRATES



SUPER NEUTROSE

Stabilizer mainly used for sorbets. Improves smoothness, sharpness, creaminess by avoiding crystals. Delays the melting of Popsicles.

LOU00008
1KG



STAB 2000

Stabilizer mainly used for ice cream. Emulsifier that distributes fatty raw materials. Provides creaminess and facilitates expansion.

LOU00001
1KG



ATOMISED GLUCOSE POWDER

Powdered DE40 glucose syrup with a not very sweet taste. Anti-crystallizing for ice creams. Better sensation in mouth when melting.

LOU00201
1KG



ISOMALT

Less sweet than sugar and not very hygroscopic. Recommended for decorating sugars.

LOU00251
5KG



ATOMISED GLUCOSE POWDER

Powdered DE40 glucose syrup with a not very sweet taste. Anti-crystallizing for ice creams. Better sensation in mouth when melting.

LOU00250
5KG



NOUGASEC

By eliminating moisture, ensures extended shelf life of nougats, nougatines, pralines, etc. Improves cutting, avoid sticking and oozing of cooked sugars.

LOU00206
1KG



CHANTIFIX

Stabilizes prepared creams, especially chantilly cream and whipped cream. Extends shelf life, facilitates emulsion, improves lightness and smoothness.

LOU00204
1KG



INULIN

Chicory fibre bringing body and creaminess while allowing to reduce sugar and fat in recipes.

LOU00205
1KG



PCB CREATION

Manufacture d'émotions

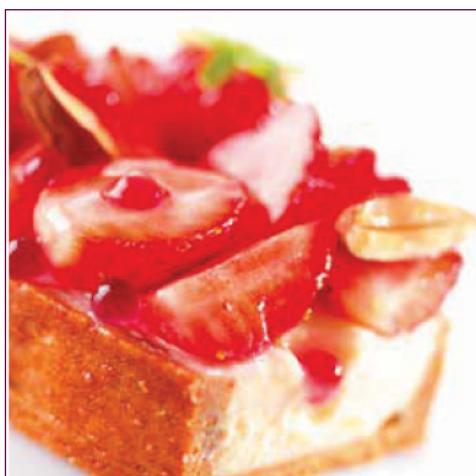
INGREDIUM RANGE

The INGREDIUM range is composed of five product categories:

Texturizers & Starch, Acids & Salts, Emulsifiers & Stabilizers, Sugars & Derivatives and Clean Label.

INGREDIUM represents a wide range of solutions carefully selected and formulated by our team Research & Development, in close collaboration with chefs and pastry chefs, to bring you solutions for your culinary hurdles and open up an infinite universe of creation.

Explore endlessly and use this new range to bring your most breath-taking creations to life.



TEXTURIZERS AND STARCHES

Pectin NHX is a gelling agent extracted from citrus fruit peel and then chemically transformed to provide it with special properties. It is a pectin for toppings and mirror glazes, whether fruit, chocolate or neutral with low sugar content.



PECTIN NHX

PCB 10000

1KG

Application: fruit pulp-based topping for pastries, neutral topping without fruit and/or with low sugar content, mirror glazes, gelatinized creamy chocolate preparations.

SUGARS & DERIVATIVES

Malto Dry is a carbohydrate derived from tapioca. It is produced by hydrolysis of the starch and drying. Compared to Malto, its botanical origin and its specific drying process give it a very low density and a very high oil absorption capacity. It has a very low sweetening capacity compared to beet or cane sucrose and also a lower sensitivity to colouring during cooking.



MALTO DRY

PCB 12000

500G

Application: processing of sauce bases or to infuse oil into powder, limiting the phase shift in a dried fruit paste

EMULSIFIERS & STABILISERS

Sorbium is a stabilizing system dedicated to the optimization of sorbets quality all along their shelf-life; Icremium is a stabilizing system dedicated to the optimization of ice-creams quality all along their shelf-life.

Both compositions are based on a combination of selected texturizers enabling to stabilize the water by limiting the formation of big crystals, improve the overrun, modulate the melting point and optimize the texture for an optimum tasting quality.

Application: sorbets



SORBIUM

PCB 11000

800G

Application: ice cream, chantilly



ICREMIUM

PCB 11001

800G

BUTTER, CREAM & CHEESE

LESCURE 115

PAMPLIE 117

COOMBE CASTLE 118

SPREAD & PRESERVES

BONNE MAMAN 120



Dairy





STORY OF LESCURE

- In 1884, Baron Léon Lescure founded one of the first butter factories in the Charente region of France. Milk from surrounding farms was processed in keeping with ancestral expertise: a perfectly mastered technique, and attention to detail with every step. Thus, Lescure butter was born!
- Lescure even won a gold medal at the 1890 World's Fair in Paris, becoming the "First Butter in Charente" whose quality was recognised by an international award.



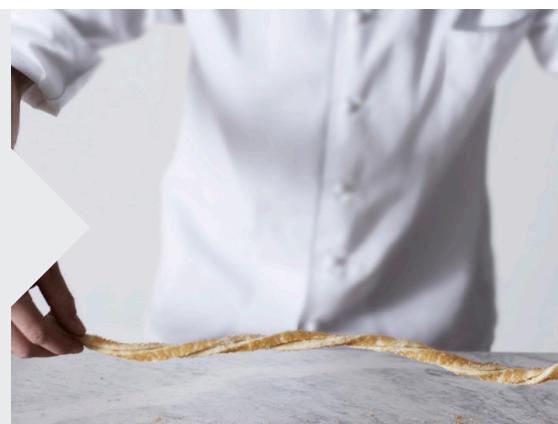
THE PRODUCT OF AN EXCEPTIONAL TERROIR

- Lescure butter expresses the character of its native Charentes-Poitou region. The generous soil produces nutrient-rich fodder, which instils the milk and butter with all its flavour. Maize is added to the cows' feed which gives the milk a regular fat composition and guarantees the consistency of Lescure butter.
- It was Charentes-Poitou butter that first received Protected Designation of Origin (PDO) certification where today, Charentes-Poitou PDO butter brings together nearly 3,500 farmers committed to quality and who love their region and their trade to make an effort to preserve, share and pass on this knowledge to future generations.



QUALITY BUTTER RECOGNISED BY PASTRY PROFESSIONALS

- Lescure butter has long been recognised by artisan bakers, pastry chefs and executive chefs who strive to use authentic products.
- Its consistency, inimitable hazelnut taste and exceptional plasticity make it the preferred butter of demanding artisans. This butter enhances sweet and savoury creations alike, but also bursts with flavour spread on a simple slice of fresh bread.



PASTRY BUTTER SHEET

Produced in the winter months, it has a drier consistency, and its 84% fat content guarantees a consistency & lamination unmatched in other French or English butters. Because of its drier texture, it is perfect for folding and retains its form when being worked for flaky, airy pastry making (croissants) resulting in beautifully light, award-winning pastries, every time.

- **84% fat content.**
- **Unsalted.** Aged organically from pasteurized cream.
- **Light, clear, pleasant hazelnut flavour with heavy cream notes.**
- **Plasticity** perfectly for turning.
- **Unique quality for puff pastry.**
- **Perfect consistency** all year round.



PASTRY BUTTER SHEET 84%

LES 00020
1KG X 10

BUTTER ROLL

A favourite with diners and restaurateurs alike, it has all of the characteristics of the 250g brick; produced in an elegant roll.

- A multitude of uses: Pastry making & cuisine (sauce, cooking meats, flavoured butters) and eating in its natural state.
- Packed in roll form: quality & practicality.



UNSALTED BUTTER ROLL 250G

LES 00040
250G X 20



SALTED BUTTER ROLL 250G

LES 00041
250G X 20

UHT WHIPPING CREAM

A cream which is full of character with 35% fat

- Used hot to make successful sauces, gratins & soups.
- Used cold to make sauces for raw vegetables, for coating fruits and pastries, for cream desserts, etc.
- Good whipping rate: x 2.5.
- Good hold as decoration.

> Store between +2°C / +6°C for optimum results.

> Keep refrigerated and use within 48 hours.

> DO NOT FREEZE.



UHT WHIPPING CREAM 35%

LES 00001
1L





THE HISTORY OF PAMPLIE

- The Dairy Cooperative of Pamplie was founded in 1905 by a few farmers in the small village of PAMPLIE, located in Deux Sevres Department, in the heart of Gâtine a region well known for its dairy production and its AOP CHARENTES POITOU butter.
- Since the beginning, the dairy cooperative of Pamplie works as a family company where the know-how is based on a solid knowledge and experience built over the years. This know-how comes from the dairy traditions passed from generation to generation and made today with modern integrated tools.



PAMPLIE WITH PDO (AOP) CHARENTES POITOU

- Pamplie having the PDO (AOP) CHARENTES POITOU is from a unique terroir. A mild climate, generous and fertile soils, as well a traditional method in churn barrel give it all authentic flavours and exceptional qualities.
- A recipe unchanged since 1905 and made in churn barrel, Pamplie offers a range of butters, with a delicate and exceptional taste for retail, dairy shops, restaurants, pastry and bakery shops.



PAMPLIE MANUFACTURING PROCESS

- Milk is collected from farmers around 80km from the factory, and processed into cream upon its arrival to give the greatest freshness to the finished product and to prevent from any alteration..
- After pasteurization, the cream is slowly matured in the old fashioned way, and selected lactic fermentations are added, to give the butter fine flavours and a delicate nutty taste.
- Pamplie has been getting the IFS Food certification since 2011, which controls the implementation and the respect of the process to guarantee the food security. This is to guarantee the traceability of the production and for optimal food safety to the professionals and consumers.



SALTED BUTTER



SALTED BUTTER
(ROLL)

PAM 00011
250G X 20



SEA SALTED BUTTER
(REC)

PAM 00003
250G X 20

UN SALTED BUTTER



UN SALTED BUTTER
(ROLL)

PAM 00010
250G X 20

PAstry BUTTER



PAstry BUTTER SHEET 84%

PAM 00020
2KG



UN SALTED PAstry BUTTER 82%

PAM 00040
25KG





CREAM



CLOTTED CREAM

COM 00001
1KG X 2 TUBES





THEIR CORE VALUES

- Bonne Maman was founded in a small village nestled in a beautiful region in the Southwest of France known for its superior fruit.
- Inspired by time-honoured family recipes, love of homemade food and the wish to bring people closer every day, these values are still at the core of everything Bonne Maman.



HIGH QUALITY PRESERVES

- Simple, natural ingredients you could find in your kitchen are lovingly brought together under the highest quality standards. The finished product tastes like homemade and feels specially prepared for you and those you cherish.
- For its preserves, Bonne Maman selects only intensely flavoured and ripe fruit which are slowly cooked so as not to damage fruit pieces.



THEIR SECRET – THE INGREDIENTS

- Perfectly ripe fruits (50% of fruit content minimum) & natural sugars carefully prepared with traditional expertise. No High Fructose corn syrup, no coloring, no preservatives.
- Gluten-free, Halal, non-GMO Project verified. 100% all natural. A delicious moment to cherish at every bites.



FRUIT PRESERVES & HONEY

Small Jars - 30g (Mini)

What's the difference between Preserves, Jelly and Jam?

Preserves are made from cooking wholefruits. Each of Bonne Maman's preserves recipes ensures that pieces of fruits are present in each jar. Preserves feature a fuller fruit flavour compared to jams.

Jellies are made from only the juices of fruits. Jellies offer a uniform texture, are clear and firm compared to preserves and jams.

Jams are made from crushed fruits and fruit puree, not whole fruit.



HONEY

ANF 00001
30G X 60



ORANGE MARMALADE

ANF 00002
30G X 60



STRAWBERRY

ANF 00003
30G X 60



APRICOT

ANF 00004
30G X 60



RASPBERRY

ANF 00005
30G X 60



BLUEBERRY

ANF 00006
30G X 60



PRESERVES - 370G



4 FRUITS MIX

ANF 00111
370G X 6



APRICOT

ANF 00101
370G X 6



BLACKBERRY

ANF 00100
370G X 6



PEACH

ANF 00106
370G X 6



FIGS

ANF 00105
370G X 6



FORREST BERRIES

ANF 00104
370G X 6



CHESTNUT

ANF 00103
370G X 6



RASPBERRY

ANF 00100
370G X 6



STRAWBERRY

ANF 00102
370G X 6



ORANGE MARLADE

ANF 00108
370G X 6



BLUEBERRY

ANF 00109
370G X 6



CARAMEL SPREAD

ANF 00107
370G X 6



RED CHERRY

ANF 00112
370G X 6



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