

F MAYER IMPORTS

CHOCOLATE & PATISSERIE

CATALOGUE | ISSUE 02



LAROSE NOIRE silikomart®

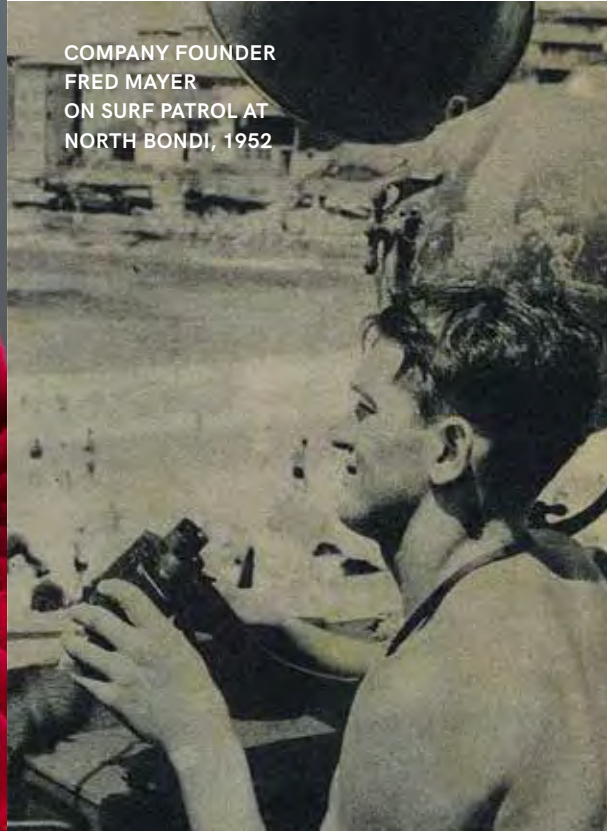


RHUBARB & RASPBERRY TART
BY KIRSTEN TIBBALLS



F. MAYER IMPORTS, IMPORTER AND NATIONAL AUSTRALIAN DISTRIBUTOR OF OVER 1000 PREMIUM GOURMET FOOD PRODUCTS IN THE DRY, CHILLED AND FROZEN FOOD CATEGORIES.

COMPANY FOUNDER
FRED MAYER
ON SURF PATROL AT
NORTH BONDI, 1952



With over 58 years of experience and innovation in the development of *The Finest Collection of Superb Gourmet Food Products* available in Australia, we thrive as one of the market leaders through effective partnerships and primary relationships with our valued customers and trusted vendors.

We strive for excellence in service, logistics and brand management, while providing the finest premium range of gourmet food products to the Australian marketplace which we are constantly updating to keep abreast of the food industry's ever changing palate.

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Contents

| | | | | | |
|-----------|---------------------------------|-----------|----------------------------------|-----------|-------------------------------|
| 4 | CALLEBAUT | 26 | SOSA | 46 | Chocolate Shavings |
| 6 | Finest Belgian Chocolate | 27 | Aromas | 46 | Chocolate Blossoms |
| 7 | Fairtrade Chocolate | 28 | Airbag & Compound | 46 | Powders |
| 7 | Fountain Chocolate | 28 | Fruit - Whole Slice Freeze Dried | 46 | Miscellaneous |
| 8 | Gold Chocolate | 29 | Fruit - Crispies | 47 | Power Flowers |
| 8 | Ruby Chocolate | 30 | Fruit - Powder Freeze Dried | 48 | LA ROSE NOIRE |
| 9 | Origin Chocolate | 30 | Vegetables | 49 | Single Origin Chocolate Range |
| 10 | Power Chocolate | 30 | Smoke Flavours | 51 | Tart Shells |
| 10 | Chocolate without Added Sugar | 31 | Popping Candy | 56 | Premium Baskets & Cones |
| 11 | Coloured & Flavoured Callets™ | 31 | Coloured Gel Pastes | 57 | Premium Finished Desserts |
| 12 | Crunchy Textures & Sprinkles | 32 | Sugars | 59 | Croissants & Danishes |
| 13 | Cocoa Products | 32 | Texturisers | 61 | SILIKOMART |
| 14 | Nut Pastes & Pralines | 35 | RAVIFRUIT | 62 | Curveflex Silicone Mould |
| 15 | Giandujas | 36 | Puree | 65 | Tortaflex Silicone Mould |
| 15 | Dessert Premixes | 38 | Frozen Fruit IQF | 67 | Multiflex |
| 16 | Fillings, Creams & Bake Stables | 38 | Frozen Fruit Zest | 68 | Terracotta Siliconeflex Mould |
| 17 | Chocolate Heroes | 39 | HEILALA VANILLA | 70 | Silicone Mould 60x40 |
| 19 | CACAO BARRY | 40 | Baking Blend Range | 72 | Decoration Elements |
| 20 | Plantation Range | 41 | Naturals Range | 72 | Kit Baking Rings |
| 20 | Origine | 41 | 100% Pure Vanilla Products | 73 | Fibreglass Mats |
| 21 | Pureté | 43 | MONA LISA | 73 | Display Units |
| 21 | Héritage | 45 | Chocolate Cups & Shells | 74 | Liposoluble Colour Powder |
| 22 | Bake Stable Products | 45 | Chocolate Decorations | 74 | Accessories |
| 23 | Service Products | 46 | Chocolate Pencils & Rolls | 76 | EXTRA PRODUCTS |
| 24 | VAN HOUTEN PROFESSIONAL | | | | |



CALLEBAUT®

BELGIUM 1911



@callebautoz









Callebaut Australia

CHECK THE RIGHT FLUIDITY TO MATCH YOUR APPLICATION

The easiest way to recognise the right fluidity for your applications, is by the drops on the front of the pack:

- ●●●●● + Very low fluidity: e.g. for ganaches, decoration...
- ●●●●● + Low fluidity: e.g. for moulding big hollow figures...
- ●●●●● + Standard fluidity: a great fit for almost any application
- ●●●●● + High fluidity: e.g. for thin enrobing and moulding
- ●●●●● + Very high fluidity: e.g. for very thin enrobing

| | -●●●●●+ | -●●●●●+ | -●●●●●+ | -●●●●●+ | -●●●●●+ |
|--|---------|---------|---------|---------|---------|
|  Chocolate sauce | ✓ | ✓ | ✓ | | |
|  Pastry: flans, profiteroles, tarts, cakes, etc. | ✓ | ✓ | ✓ | | |
|  Ice cream: scoops & cakes | ✓ | ✓ | ✓ | | |
|  Enrobing pralines | | | ✓ | ✓ | ✓ |
|  Hollow figures | | ✓ | ✓ | | |
|  Moulding pralines | | ✓ | ✓ | ✓ | |
|  Fillings & ganaches | ✓ | ✓ | ✓ | | |
|  Panning | | | | | ✓ |
|  Drinks | ✓ | ✓ | ✓ | | |



CERTIFICATES



KOSHER DAIRY

Chocolate crafted solely with milk obtained from Kosher animals, on a dedicated production line and in full accordance with Jewish dietary laws (kashrut).

Callebaut holds a Kosher Certificate for specific ingredients and dedicated equipment it uses to produce its Kosher Dairy chocolate.



KOSHER PAREVE

Chocolate that contains neither dairy nor meat ingredients, crafted on a dedicated production line and in full accordance with Jewish dietary laws (kashrut). Callebaut holds a Kosher Certificate for specific ingredients and dedicated equipment it uses to manufacture its Kosher Pareve chocolate.



ORGANIC

Chocolate crafted with organically grown, certified (Ecocert and Certisys) cocoa, resulting from natural, environmentally friendly cultivation techniques.

Organic chocolate meets all EU and NAFTA regulations for organic products.



FAIRTRADE

Chocolate crafted with ingredients (cocoa and sugar) that fully comply with FLO regulations.

FLOCERT audits Callebaut's entire supply chain before granting its Fairtrade chocolate the FLO certificate.



HALAL

Chocolate crafted fully conform the Muslim dietary laws as laid down in the Quran. It is manufactured with 100% halal-certified ingredients under the strict supervision of halal certification bodies and authorities to ensure its pure status. Halal dietary directives are also upheld during transport and storage of the chocolate.

Finest Belgian Chocolate



Crafted in Belgium from bean to chocolate.

- Great all-round taste
 - Excellent workability for the perfect result
 - Made with sustainable cocoa
 - Ideal for pairing with a broad variety of different flavours: fruits, herbs, spices, etc.
- Discover all about our sustainability programme growinggreatchocolate.com



Dark

| | Fluidity | Description | Composition | Pack Type | Case Size |
|--|------------------------|---|---|---|----------------------|
| | 70-30-38 | - ◆◆◆◆ + Extra-bitter dark chocolate with a great boost of roasted cocoa | % min. cocoa: 70.5% % Milk: 0% % Fat: 38.9% | Block (wrapped) | 5x 8x |
| | 2815 | - ◆◆◆◆ + Roasted cocoa taste and pleasantly bitter | % min. cocoa: 57.7% % Milk: 0% % Fat: 38.4% | Block (wrapped) Callets' bag | 5x 2x |
| | 811 | - ◆◆◆◆ + Smooth and well-balanced chocolate with subtle vanilla note | % min. cocoa: 54.5% % Milk: 0% % Fat: 36.6% | Block (wrapped) Callets' bag Callets' bag | 5x 6x 8x 2x |
| | Weight pr. Unit | Order Code | Shelf Life | Certification | |
| | | | | | |
| | 70-30-38 | 5 kg 2.5 kg | 703038NV132 7030382BU76 | 24 months | • • • |
| | 2815 | 5 kg 10 kg | 2815NV120 2815NV554 | 24 months | • • • |
| | 811 | 5 kg 1 kg 2.5 kg 10 kg | 811NV132 8112BU73 8112BU76 811NV595 | 24 months | • • • • |

Milk

| | Fluidity | Description | Composition | Pack Type | Case Size |
|--|---------------------------------|---|--|---|----------------------|
| | 823 | - ◆◆◆◆ + Perfect marriage of cocoa, milk and caramel | % min. cocoa: 33.6% % Milk: 20.8% % Fat: 36.2% | Block (wrapped) Callets' bag Callets' bag | 5x 6x 8x 2x |
| | | Weight pr. Unit | Order Code | Shelf Life | Certification |
| | | | | | |
| | 5 kg 1 kg 2.5 kg 10 kg | 823NV132 8232BU73 8232BU76 823NV595 | 18 months | • • • • | • • • • |

White

| | Fluidity | Description | Composition | Pack Type | Case Size |
|--|------------------------|---|--|---|----------------|
| | VELVET W3 | - ◆◆◆◆ + Rich creamy mouth-feel and intense fresh milk taste with just a dash of sweetness | % min. cocoa: 33.1% % Milk: 21.9% % Fat: 40.9% | Callets' bag | 8x |
| | W2 | - ◆◆◆◆ + Balanced milky and creamy taste with subtle vanilla notes | % min. cocoa: 28.0% % Milk: 22.0% % Fat: 35.8% | Block (wrapped) Callets' bag Callets' bag | 5x 6x 8x |
| | Weight pr. Unit | Order Code | Shelf Life | Certification | |
| | | | | | |
| | 2.5 kg | W32BU76 | 12 months | • | • |
| | 5 kg 1 kg 2.5 kg | W2NV132 W22BU73 W22BU76 | 18 months 12 months 12 months | • • • | • • • |

* Contains no natural vanilla to protect its original taste profile



Fairtrade Chocolate



Acquire a taste for sustainability.

- Fairtrade Chocolates: this chocolate is Fairtrade certified by the Fairtrade Labelling Organisation.

With your choice for this chocolate, you help small-scale farmers improve their livelihoods.

Any reference to Fairtrade requires a valid Fairtrade certificate

- The same quality and workability as Finest Belgian Chocolate



Fairtrade Certified

Fluidity Description Composition Pack Type Case Size



| | Fluidity | Description | Composition | Pack Type | Case Size |
|--------------------------------------|----------|---|---|------------------------------|-----------|
| Dark Chocolate 70-30-38NVFAIR | - ●●●● + | Extra-bitter dark chocolate with a great boost of roasted cocoa | 70.5% min. cocoa solids | Callets' bag | 2x |
| Dark Chocolate 811NVFAIR | - ●●●● + | Smooth and well-balanced chocolate with subtle vanilla note | 54.5% min. cocoa solids | Callets' bag Callets' bag | 2x 2x |
| Milk Chocolate 823NVFAIR | - ●●●● + | Perfect marriage of cocoa, milk and caramel | 33.6% min. cocoa solids | Callets' bag | 2x |
| White Chocolate W2NVFAIR | - ●●●● + | Balanced milky and creamy taste with subtle vanilla notes | 28.3% min. cocoa solids 21.8% min. milk solids | Callets' bag | 2x |

Weight pr. Unit Order Code Shelf Life Certification

| | Weight pr. Unit | Order Code | Shelf Life | Certification |
|--------------------------------------|-----------------|-----------------|------------|---------------|
| Dark Chocolate 70-30-38NVFAIR | 10 kg | 703038NVFAIR554 | 24 months | |
| Dark Chocolate 811NVFAIR | 10 kg 10 kg | 811NVFAIR554 | 24 months | |
| Milk Chocolate 823NVFAIR | 10 kg | 823NVFAIR554 | 18 months | |
| White Chocolate W2NVFAIR | 10 kg | W2NVFAIR554 | 12 months | |

Fountain Chocolate



Specially designed for use in chocolate fountains.

- Warm, melted chocolate for fountains or fondues
- With intense but balanced taste of Finest Belgian Chocolate
- Rich in cocoa butter for high liquidity and excellent run-through



Milk

Fluidity Description Composition Pack Type Case Size

| | | | | | |
|-----------------------|----------|--|---|--------------|----|
| Milk chocolate | - ●●●● + | Lovely creamy-caramelly milk chocolate taste with solid cocoa body | 37.8% min. cocoa solids 19.4% min. milk solids | Callets' bag | 8x |
|-----------------------|----------|--|---|--------------|----|

Weight pr. Unit Order Code Shelf Life Certification

| | | | | |
|--|--------|------------------|-----------|--|
| | 2.5 kg | CHMN823FOUN2BU76 | 18 months | |
|--|--------|------------------|-----------|--|



Gold Chocolate



The new colour and taste in Finest Belgian Chocolate.

- Expertly crafted and composed from a fine selection of ingredients such as caramelised sugar and caramelized milk
- Intense yet balanced caramel chocolate taste, with rich notes of toffee, butter, cream and an exciting dash of salt
- Unique, warm caramel and pale amber colour, with a golden hue



Gold

Fluidity Description Composition Pack Type Case Size



NEW

GOLD
CHK-R30GOLD

-◆◆◆◇+

An intense well-balanced caramel chocolate taste, with rich notes of toffee, butter, cream and an exciting dash of salt

% min. cocoa **30.4%** % Milk **28.3%** % Fat **37.1%**

Callets[®] bag

4x

Weight pr. Unit Order Code Shelf Life Certification

2.5kg

CHKR30GOLD2BU75

12 months



• •

Ruby Chocolate



After dark, milk and white, ruby is the most uncommon chocolate discovery in 80 years.

This gift of mother nature surprises and bedazzles with a completely new chocolate taste and colour experience, born from the ruby cocoa bean – without adding any colourants or fruit flavourings. Immerse yourself in its ruby colour. Lose yourself in its intense fruitiness and fresh, sour notes. Its unique taste and colour invite you to create unique pairings and explore new ideas for confectionery, pastries and desserts.

Let ruby RB1 be the spark to ignite fresh creativity.



Ruby

Fluidity Description Composition Pack Type Case Size



NEW

RB1

-◆◆◆◇+

Intense fruitiness and fresh sour notes

% min. cocoa **47.3%** % Milk **26.4%** % Fat **35.9%**

Callets[®] bag

4x

Weight pr. Unit Order Code Shelf Life Certification

2.5kg
10kg

CHRR35RB12BU75
CHRR35RB1554

12 months



• •

Origin Collection



With the Origin Collection, Callebaut® supports you in your daily quest for extraordinary flavour pairings.

SINGLE ORIGIN


- Made with beans from one particular country/region
- Each taste and aroma reflects natural characteristics of the origin
- Earthy, floral, fruity, herbal or spicy notes

BLEND OF ORIGINS

- Made with a blend of fine flavour cocoa beans from different regions/countries
- Intense, consistent flavour
- Recipe meticulously composed by Master Blender

Get the full story at callebaut.com

Dark

| Single Origin | Fluidity | Description | Composition | Origin of Beans | Pack Type |
|---|----------|---|--|--|--------------|
|  Ecuador | -◆◆◆◇+ | Typical Latin American character, fruity combined with notes of rum, whisky and tobacco | % min. cocoa 70.4% % Milk 0% % Fat 41.4% | Ecuadorian beans, Arriba Nacional variety | Callets® bag |
| Sao Thomé | -◆◆◆◇+ | Rich-tasting chocolate with flavour peaks of red and yellow fruits | % min. cocoa 70.0% % Milk 0% % Fat 39.4% | Sao Thomé beans, variety Amelonado (Forastero) | Callets® bag |
| Madagascar | -◆◆◆◇+ | Intense cocoa taste, notes of raspberries, juniper berries, apricot and bananas | % min. cocoa 67.4% % Milk 0% % Fat 39.5% | Malagasy beans, mainly Forastero variety with Criollo and Trinitario | Callets® bag |


| Single Origin | Case Size | Weight pr. Unit | Order Code | Shelf Life | Certification |
|---------------|-----------|-----------------|----------------|------------|---------------|
| Ecuador | 4x | 2.5 kg | CHD731EQU2BU75 | 24 months | • K D |
| Sao Thomé | 4x | 2.5 kg | SAOTHOME2BU75 | 24 months | • |
| Madagascar | 4x | 2.5 kg | CHDQ67MAD2BU75 | 24 months | • • |

Dark

| Single Origin | Fluidity | Description | Composition | Origin of Beans | Pack Type |
|--|-----------------|---|--|--|--------------|
|  Kumabo | -◆◆◆◇+ | Extra-bitter chocolate with strong fruity taste and red tea aroma | % min. cocoa 80.1% % Milk 0% % Fat 47.6% | A mix of African cocoa beans – mostly Trinitario and Forastero | Callets® bag |
| Case Size | Weight pr. Unit | Order Code | Shelf Life | Certification | |
| 4x | 2.5 kg | CHDH8047KMB2BU75 | 24 months | • K D | |

Origin Blend

Milk

| Single Origin | Fluidity | Description | Composition | Origin of Beans | Pack Type |
|--|-----------------|---|---|---|--------------|
|  Arriba | -◆◆◆◇+ | Milk chocolate with intense cocoa body and roasted notes, rich creamy and sweet caramel flavours with refreshing fruity nuances | % min. cocoa 39.0% % Milk 24.0% % Fat 39.1% | Arriba Nacional variety, Ecuadorian beans | Callets® bag |
| Case Size | Weight pr. Unit | Order Code | Shelf Life | Certification | |
| 4x | 2.5 kg | CHMQ415AR2BU75 | 18 months | • K D | |



Power Chocolate




The most powerful chocolate flavours Callebaut® ever created.


- Finest Belgian Chocolate recipes with a high cocoa content and less sugar
 - For chocolate delights with more intense flavour and less sweetness
 - Excellent workability
- Made with sustainable cocoa from the Growing Great Chocolate programme



Dark

| | Fluidity | Description | Composition | Pack Type | Case Size | | | | | | |
|---|------------------------|--|--|----------------------|-----------|-------|-------|----|-------|--------------|----|
|  | - ●●●○ + | Intense roasted cocoa taste, persistent in most applications | <table border="1"> <tr> <td>% min. cacao</td> <td>% Milk</td> <td>% Fat</td> </tr> <tr> <td>80.0%</td> <td>0%</td> <td>44.5%</td> </tr> </table> | % min. cacao | % Milk | % Fat | 80.0% | 0% | 44.5% | Callets' bag | 4x |
| | % min. cacao | % Milk | % Fat | | | | | | | | |
| 80.0% | 0% | 44.5% | | | | | | | | | |
| | Weight pr. Unit | Order Code | Shelf Life | Certification | | | | | | | |
| | 2.5 kg | 8020442BU76 | 24 months | (K)D • | | | | | | | |

Milk

| | Fluidity | Description | Composition | Pack Type | Case Size | | | | | | |
|--|------------------------|---|---|----------------------|-----------|-------|-------|-------|-------|--------------|----|
|  | - ●●●○ + | Deliciously milky with a powerful cocoa taste | <table border="1"> <tr> <td>% min. cacao</td> <td>% Milk</td> <td>% Fat</td> </tr> <tr> <td>40.7%</td> <td>19.4%</td> <td>36.4%</td> </tr> </table> | % min. cacao | % Milk | % Fat | 40.7% | 19.4% | 36.4% | Callets' bag | 4x |
| | % min. cacao | % Milk | % Fat | | | | | | | | |
| 40.7% | 19.4% | 36.4% | | | | | | | | | |
| | Weight pr. Unit | Order Code | Shelf Life | Certification | | | | | | | |
| | 2.5 kg | 841E4U71 | 18 months | (K)D • | | | | | | | |


Chocolate without Added Sugar




Say "Yes!" to chocolate taste, no to sugar.

- Maltitol-based chocolates with no added sugars
- Same great workability and application possibilities as Finest Belgian Chocolate
 - Identical technical properties and behaviour as Finest Belgian Chocolate
 - 'No added sugar' claim can be used on your finished product (if the entire recipe contains no added sugar)
- Made with premium-grade cocoa beans, 100% pure cocoa butter and natural bourbon vanilla

Dark

| | Fluidity | Description | Composition | Pack Type | Case Size |
|---|----------|--|--|-------------------|----------------------|
|  | - ●●●○ + | Dark chocolate with bold, balanced and solid chocolate taste – the sugar is replaced with maltitol | 54.0% min. cocoa solids 478 kcal/100 g (vs. 550 kcal/100 g ref. 811NV) | Block | 5x |
| | | Weight pr. Unit | Order Code | Shelf Life | Certification |
| | 5 kg | MALCHOC-D123 | 24 months | (K)D | (G) |
| | | | | • | • |
| | | | | | |
| | | | | | |
| | | | | | |

Milk

| | Fluidity | Description | Composition | Pack Type | Case Size |
|---|----------|--|--|-------------------|----------------------|
|  | - ●●●○ + | Milk chocolate with a lovely balance between cocoa, milk and sweetness – yet without added sugar | 33.9% min. cocoa solids 20.5% min. milk solids 497 kcal/100 g (vs. 563 kcal/100 g ref. 823NV) | Block | 5x |
| | | Weight pr. Unit | Order Code | Shelf Life | Certification |
| | 5 kg | MALCHOC-M123 | 18 months | (K)D | (G) |
| | | | | • | • |

Coloured & Flavoured Callets™



Callets™, enriched with a dash of colour and flavour

Perfect for adding a surprising twist to hollow figures, praline shells, ganaches and desserts

- Great for creating colourful decorations

- Same excellent workability as regular Callebaut chocolate, with perfect end results time after time



Coloured & Flavoured

| | Fluidity | Description | Pack Type | Case Size | |
|---|------------------------|--|-------------------|----------------------|---|
|  | •••••+ | Warm orange colour and creamy taste with pronounced bittersweet orange flavour | Callets™ bag | 4x | |
|  | •••••+ | Delicate pink colour and strawberry taste infused with creaminess | Callets™ bag | 4x | |
|  | •••••+ | This tender and generous milk couverture chocolate expresses the real taste of delicious caramel | Callets™ bag | 4x | |
| | Weight pr. Unit | Order Code | Shelf Life | Certification | |
|  | Orange | 2.5 kg | ORANGE2BU75 | 12 months | - |
|  | Strawberry | 2.5 kg | STRAWBERRY2BU75 | 12 months | - |
|  | Caramel | 2.5 kg | CHFN3438CAR2BU75 | 12 months | - |



Crunchy Textures & Sprinkles








Make your creations burst with crispy excitement.

- Made with 100% Callebaut chocolate
- Great for decorating drinks, desserts, ice cream, pastries and confectionery
- Top off your creations with a crunchy bite and delicious chocolate taste



Crispearls™



| | Description | Composition | Pack Type |
|---|--|---|----------------|
|  | Dark Tiny, shiny pearls in dark chocolate with a heart of crunchy, toasted biscuit | 84.0% min. chocolate 50.2% min. cocoa solids 15.0% min. crunchy biscuit | Resealable bag |
|  | Milk Tiny, shiny pearls in milk chocolate with a heart of crunchy, toasted biscuit | 84.0% min. chocolate 28.7% min. cocoa solids 15.0% min. crunchy biscuit | Resealable bag |
|  | White Tiny, shiny pearls in white chocolate with a heart of crunchy, toasted biscuit | 84.0% min. chocolate 25.2% min. cocoa solids 15.0% min. crunchy biscuit | Resealable bag |
|  | Strawberry Tiny, shiny pearls in strawberry-flavoured and coloured confectionery with a heart of crunchy, toasted biscuit | 84.0% min. chocolate 15.0% min. crunchy biscuit | Resealable bag |
|  | Salted Caramel Tiny, shiny pearls in caramel milk chocolate with a heart of crunchy, toasted biscuit | 84.0% min. chocolate 30.6% min. cocoa solids 15.0% min. crunchy biscuit | Resealable bag |



| | Case Size | Weight pr. Unit | Order Code | Shelf Life | Certification |
|-----------------------|-----------|-----------------|----------------|------------|---|
| Dark | 4x | 0.8 kg | CECCD1CR1E0W97 | 12 months | •  |
| Milk | 4x | 0.8 kg | CEMCC1CR1E0W97 | 12 months | • |
| White | 4x | 0.8 kg | CEWCC1CR1E0W97 | 12 months | • |
| Strawberry | 4x | 0.8 kg | CEFCSTR1E0W97 | 12 months | • |
| Salted Caramel | 4x | 0.8 kg | CEFCSTR1E0W97 | 12 months | • |

Pailleté Feuilletine



| | Description | Pack Type | Case Size |
|-----------------------------|---|------------|---------------|
| Pailleté Feuilletine | Tiny bits of light and caramelly biscuit crunch | Box | 4x |
| Weight pr. Unit | Order Code | Shelf Life | Certification |
| 2.5 kg | M7PAIL401 | 12 months | • |

Sprinkles

Top off your creations with a touch of gourmet elegance.

Just sprinkle and style to make a cracking impression with their artisanal look

- Add flavour and texture to ganaches and fillings
- Can be mixed into chocolate to make it a bit more crunchy

Chocolate Vermicelli



| | Description | Composition | Pack Type | Case Size |
|-----------------|--|----------------|---|-----------|
| Dark | Tiny, shiny and crunchy vermicelli in dark chocolate with an intense cocoa taste | 100% chocolate | Bag | 10x |
| Weight pr. Unit | Order Code | Shelf Life | Certification | |
| 1 kg | CHKDE1U68 | 24 months | •   | |



Cocoa Products



Pure cocoa ingredients for a genuine chocolate experience.





- Made with the finest cocoa beans
- Perfect for creating and fine-tuning custom chocolate recipes
- Cocoa nibs are ideal as inclusion or decoration for a refined handmade look
 - Cocoa powder for decorating or boosting chocolate taste
 - Cocoa liquor determines the cocoa flavour of your chocolate
- Cocoa butter for the perfect crystallisation, smoothness, shine and snap in your chocolate
 - Pure powdered cocoa butter ideal for (stir-)frying, sautéing or teppan-style cooking



Cocoa Nibs

| | Description | Pack Type | Case Size | |
|---|---|------------|------------|---------------|
|  | Nibs Crushed roasted cocoa kernels for a pure and toasted cocoa flavour. Add a delightful crunch to your creations | Bag | 4x | |
| | Weight pr. Unit | Order Code | Shelf Life | Certification |
| | 0.8 kg | NIBS502X47 | 24 months | - |

Cocoa Mass

| | Description | Pack Type | Case Size | |
|---|--|--------------|------------|---|
|  | CM The pure, unsweetened cocoa soul of your chocolate | Callets' bag | 4x | |
| | Weight pr. Unit | Order Code | Shelf Life | Certification |
| | 2.5 kg | CMCAL2BU75 | 24 months |    |

Cocoa Butter

| | Description | Pack Type | Case Size | |
|--|--|-------------|---------------|---|
|  | CB Pure cocoa butter, pressed from whole roasted cocoa beans - neutral in colour and taste | Bucket | 4x | |
| | Mycryo™ 100% pure cocoa butter in micro-powder form. All-natural - for perfect tempering and frying. For tempering: add 2% Mycryo™ to your correctly melted chocolate, mix and ready. For frying/grilling: cover fresh ingredients in Mycryo™ and fry or grill. | Box | 10x | |
| Weight pr. Unit | Order Code | Shelf Life | Certification | |
| CB | 4 kg | CBE0655 | 24 months |    |
| Mycryo™ | 0.6 kg | NCBHD706W44 | 12 months | - |

Cocoa Powder

| | Description | Pack Type | Case Size | |
|---|---|----------------|------------|---|
|  | CP Solid chocolaty taste - warm brown colour | Bag Bag | 20x 4x | |
| | Weight pr. Unit | Order Code | Shelf Life | Certification |
| | 1 kg 5 kg | CP776 CP777 | 24 months |    |

Nut Pastes & Pralines



Nuts and chocolate: a big hit and a perfect match.

- Fine, homogenous nut pastes and pralines with an authentic Callebaut taste
 - Ideal for flavouring fillings
- Made with premium-grade nuts from Turkey, Italy, Spain and California
- Choice of pure, unsweetened pastes and sweet, traditional pralines

Nut Pastes



| | Description | Composition | Pack Type | | | | | |
|-----------------------------|---|-----------------|------------|------------|---------------|---|---|---|
| Pure Roasted Hazelnut Paste | Powerful hazelnut flavour with aromatic roasted flavour - very smooth texture | 100% hazelnuts | Bucket | | | | | |
| Pure Pistachio Paste | Light, fruity and unsweetened pistachio flavour - very smooth texture | 100% pistachios | Bucket | | | | | |
| | Case Size | Weight pr. Unit | Order Code | Shelf Life | Certification | | | |
| Pure Roasted Hazelnut Paste | 2x | 5 kg | PNPT14 | 12 months | • | • | • | • |
| Pure Pistachio Paste | 8x | 1 kg | NPOPIE418A | 12 months | - | - | - | - |

Nut Pralines



| | Description | Composition | Pack Type | Case Size | | | | |
|------------------|--|---------------|------------|---------------|---|---|---|---|
| Hazelnut Praline | Praline from medium roasted hazelnuts | 50% hazelnuts | Bucket | 2x | | | | |
| Almond Praline | Golden brown smooth paste with caramelised and mildly roasted almond taste | 46.5% almonds | Bucket | 2x | | | | |
| | Weight pr. Unit | Order Code | Shelf Life | Certification | | | | |
| Hazelnut Praline | 5 kg | PRAT14 | 12 months | • | • | • | • | • |
| Almond Praline | 5 kg | PRAMAT14 | 12 months | - | - | - | - | - |



Giandujas




A heavenly mix of roasted hazelnut paste and Finest Belgian Chocolate.

- Made with premium-grade nuts and Callebaut chocolate
- Have a softer texture and can easily be cut into confectionery delights or enrobed with chocolate
- Make a great filling for moulded chocolate shells, pralines or bars after softening or aerating
- Great for flavouring fillings, ice cream, pastries and desserts after softening or melting



Giandujas

| | Description | Composition | Pack Type | Case Size |
|--|--|-----------------|---|---|
| Pale Gianduja | Creamy mixture of milk chocolate and medium roasted hazelnut paste | 25.0% hazelnuts | Cuvet | 5x |
|  | | | | |
| Weight pr. Unit | Order Code | Shelf Life | Certification | |
| 5 kg | GIA145 | 18 months |  |  |

Dessert Premixes



Create the homemade taste without all the effort that comes with an A to Z recipe.

- Incredibly convenient and time-saving
- Available in a variety of flavours
 - Excellent taste and quality
- Guaranteed perfect end results



Chocolate Mousse Powder



| | Description | Composition | Pack Type |
|------------------------------|---|-----------------|------------|
| Dark Chocolate Mousse | Premix for chocolate mousse, rich in dark chocolate | 75.0% chocolate | Bag |
| Case Size | Weight pr. Unit | Order Code | Shelf Life |
| 10x | 800 g | CHDMODX27 | 18 months |

Fillings, Creams & Bake Stables



Pure indulgence in the heart of your creations.

- Ready to use and available in a variety of flavours
- Customisable with crunchy textures and some even with additional flavours
- Creme dell'Artigiano remains bake-stable up to 200°C
- Long shelf life and stability in the final product



Ganaches (white)

| | Description | Composition | Pack Type | Case Size |
|-------------------------------|--|---------------------------------|----------------------|-----------|
| Creme a la Carte Basic | White chocolate ganache with a sweet, creamy taste and a dash of alcohol | 59.0% chocolate 5.0% alcohol | Bucket | 2x |
| Weight pr. Unit | Order Code | Shelf Life | Certification | |
| 5 kg | BASEKREM659 | 12 months | | - |



Caramel

| | Description | Composition | Pack Type | Case Size |
|------------------------|---------------------------|-------------------|----------------------|-----------|
| Caramel Fill | Semi-fluid golden caramel | 100% caramel | Bucket | 4x |
| Weight pr. Unit | Order Code | Shelf Life | Certification | |
| 5 kg | FWFZ2CARAX10 | 12 months | | - |



Creams

| | Description | Composition | Pack Type | Case Size |
|---------------------------------------|--|-------------------|----------------------|-----------|
| Creme dell' Artigiano Nocciola | Smooth and sensational baking paste with hazelnut taste – Bakestable & non-hydro | 12.0% hazelnuts | Bucket | 1x |
| Weight pr. Unit | Order Code | Shelf Life | Certification | |
| 10 kg | N05OH40T06 | 12 months | | - |



Chocolate Sticks

| | Fluidity | Description | Composition | Pack Type | Case Size |
|-------------------------------------|-------------------|--|---|-----------|-----------|
| Baking Dark Chocolate Sticks | - ▲▲▲▲ + | Intense taste, rich in cocoa and with a lovely snap. | % min. cacao 45.3% % Milk 0% % Fat 27.7% | Box | 15x |
| Weight pr. Unit | Order Code | How to Use | Size | | |
| 1.6 kg | TB558356 | Roll into dough before baking. Extra-long baking sticks. Resist oven temperatures up to 200°C. | L 370-390mm W 7-9mm | | |



Chocolate Heroes



Life is for heroes

And we don't mean the ones who climb skyscrapers or do a 40,000-metre free-fall to Earth. We mean the craftsmen. The passion-fuelled artisans whose weapons are whisks and palette knives. Who won't rest before that awesome taste hits every tiny taste bud. Who bedazzle with that incredible ganache recipe they've done over 87 times to get it just right.

This is about heroes like you. The chefs who work hard every day to do what they love and do best: delight every guest. We collected some of their stories and their recipes in this book. We hope they can inspire you or give you the energy to turn your day into a chocolate hero day.

You are the hero to whom we dedicate the best cocoa beans in the world.
Because, just like us, you live for great taste.



DARREN PURCHASE

PASTRY CHEF AT
BURCH & PURCHASE SWEET STUDIO
MELBOURNE, AUSTRALIA

"I was always helping my mum prepare fruity desserts. We grew a lot of our own. I remember berry crumbles, apple pies, trifles... I was lucky to work under master chocolatier William Curley at the prestigious Savoy Hotel in London. When I learned about one of their most famous dishes, the 'Peach Melba'... I knew I wanted to be a chef.

"It's so important to stay fresh. Not only to keep your customers interested, but to really refine and establish a regular product as your own signature dish."

Now, I just love working with my wife Cath. We're humbled to receive visitors from all over the world. Seeing customers' positive reactions is the best part. It's so important to stay fresh. Not only to keep your customers coming back with new innovations but to try and evolve and establish your own signature style. But some desserts I simply cannot change. They have become part of the Sweet Studio experience. Keeping the range creative without upsetting my customers is the biggest challenge.

I'm also excited to do things differently. My creations really are 'must-haves', colour is very important. I've developed a take home dessert range called 'tubes' which provide my customers with restaurant-quality desserts at home.

Today, technology allows us to be more creative. But there's also a temptation for young chefs to copy social media. Hopefully, they will create their own classics and traditional craftsmanship won't be lost."



JODIE VAN DER VELDEN

PAstry CHEF AT
JOSOPHAN'S FINE CHOCOLATES

LEURA, AUSTRALIA



JOHN RALLEY

PAstry CHEF AT
TEXTBOOK BOULANGERIE PATISSERIE

SYDNEY, AUSTRALIA

"The family bakery in our backyard was my playground as a child. I remember my mother telling me I would be an inventor. Playing with chocolate felt almost therapeutic. When life threw me a curveball, I considered changing my career. When I had the opportunity to start my store in the Unesco World Heritage listed Blue Mountains National Park, I jumped at it. I risked everything and opened Josophan's Fine Chocolates in early 2005.

Growing up, there was always an emphasis on natural food. This fuelled my desire to make handcrafted chocolates with natural flavour infusions, without preservatives. To know I'm making a difference in people's lives, right from the cacao farmer being treated fairly, our raw product sourced sustainably, to making a customer's day... that makes me smile.

I've spent much time exploring. From cacao plantations in the Caribbean, West Indies, Central America and Africa to chocolate factories in Europe. Championing the cause of ethical trade and seeing how it positively impacts growers is so fulfilling.

"When I'm alone and experimenting with new recipes I'm at my happiest. There is a flow that transcends time and place. I play loud music, dance badly and just create. It's wonderful."

I do it for the light bulb moment when a customer's mouth is filled with a natural mint infused ganache... Maybe making someone fall in love with something unusual to them like a lime and basil ganache, or chillii! Hey, I guess I finally became an inventor."

"John went to Europe to pursue plated desserts, chocolate sculptures and sugar work. His path was filled with the engagement of passionate, like-minded people and learning new skills.

"Sometimes, it can be as simple as an Instagram post, a demonstration or just a visit to another patisserie that creates that fire in the belly, that little extra spark."

I created Textbook to do what I love. I'm living the dream. Sure, there are hard days, but I've created something that I'm so proud of.

With up-to-date techniques and best-quality ingredients, I aim to make the best possible patisserie. The elegant style and intricate finishing has become quite well-known and customers love to see the weekend specials.

I love pushing my limits. When I'm not in the kitchen, I'm foraging, spearfishing or hunting. Those are the moments when ideas mash together. The online presence of food means the need to be cutting-edge is greater than ever. Nowadays, everyone is an 'expert' and their opinions reach a wide audience. People see quality, and are willing to pay a premium."



CACAO
BARRY
— *Since 1842* —



@cacaobarryoz



Cacao Barry Australia



**INSPIRING YOUR
CREATIONS™**

INSPIRING YOUR CREATIONS™

PLANTATION RANGE

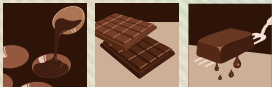
Plantation Couverture Chocolates offer a specific millésime every year. Developed from the best beans, both plantations are harvested according to the Bio NOP Regulations*.

The fact that the beans originate from a single unique plantation allows Cacao Barry® to offer unique aromatic notes for chocolates that evolve over time.

*Organically grown products: certification in accordance with European and American regulations.

PLANTATION COUVERTURE CHOCOLATE

Alto el Sol MILLÉSIME - 65% Min. Cocoa
CHDP65ALTN2BU73 6 x 1 kg



Moulding Bar Coating



Nature Park Rio Abiseo / Peru

TASTE PROFILE
Dominant bitterness, Red fruit notes, Long lasting.

VARIETY
Criollo Amazonia (Trinitario)
In the heart of a Peruvian nature park, the Alto El Sol plantation is protected by a lush environment, giving the cocoa trees all their richness.

65% min. cocoa | 37% fat | Fluidity -◆◆◆◇◇+ | DLUO 24 months



Origine

Grown in limited quantities, the cocoa beans selected for Origin Couverture Chocolates originate from a single country in order to offer you exceptional chocolates with a strong personality.



ORIGINE DARK COUVERTURE CHOCOLATES

Tanzanie 75% Min. Cocoa
CHDQ75AZ2BU73 6 x 1 kg

VARIETY
- Criollo
- Trinitario

TASTE PROFILE
Cocoa bitterness, Floral notes, Strong fruitiness.



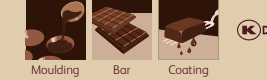
75% min. cocoa | 45% fat | DLUO 24 months | Fluidity -◆◆◆◆◆+



Mexique 66% Min. Cocoa
CHDN66MEX2BU73 6 x 1 kg

VARIETY
- Forastero

TASTE PROFILE
Fragrant nuts, fruity notes, subtle gingerbread notes.



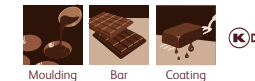
66% min. cocoa | 37% fat | DLUO 24 months | Fluidity -◆◆◆◇◇+



Venezuela 72% Min. Cocoa
CHDP72VEN2BU73 6 x 1 kg

VARIETY
- Criollo
- Trinitario

TASTE PROFILE
Black olives notes, taste of wine, intense woodiness.



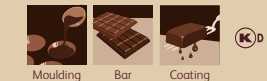
72% min. cocoa | 42% fat | DLUO 24 months | Fluidity -◆◆◆◆◆+



Cuba 70% Min. Cocoa
CHDQ70CUB2BU73 6 x 1 kg

VARIETY
- Criollo
- Trinitario

TASTE PROFILE
Tobacco freshness, red berries, roasted wood.



70% min. cocoa | 41% fat | DLUO 24 months | Fluidity -◆◆◆◆◆+

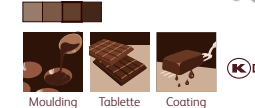


ORIGINE MILK COUVERTURE CHOCOLATES

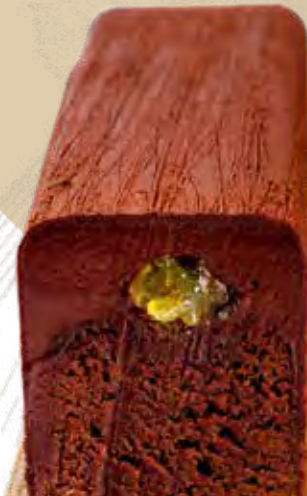
Ghana 40% Min. Cocoa
CHMP40GHA2BU73 6 x 1 kg

VARIETY
- Forastero

TASTE PROFILE
Sweet chestnut, hint of red fruits, caramel notes.



40% min. cocoa | 21% min. milk | 39% fat | DLUO 18 months | Fluidity -◆◆◆◆◆+



Puret 

– Release the purest flavor ever captured in chocolate

Cacao Barry® continues the quest for pure chocolate taste. With Puret  we shed a new light on chocolate. Each chocolate couverture has been created with cocoa beans using the new Q-Fermentation™ method, yielding beans of an exceptional purity.

Visit cacao-barry.com to learn more about the Q Fermentation process.



DARK COUVERTURE CHOCOLATES PURET 

Ocoa™ 70% Min. Cocoa

CHDN700COA2BU73 6 x 1 kg
Thanks to its intense cocoa body, this dark chocolate couverture offers to the Chefs countless sources of inspiration for a slightly sweet with a nice bitterness chocolate.



70% min. cocoa | 39% fat | DLUO 24 months | Fluidity -◆◆◆◆◇+

Inaya™ 65% Min. Cocoa

CHDS65INAY2BU73 6 x 1 kg
By its strong cocoa taste, this chocolate offers a pleasant bitterness, roasted and slightly sour notes to release the Chefs creativity to make recipes of character.



65% min. cocoa | 31% fat | DLUO 24 months | Fluidity -◆◆◆◆◇+

Excellence 55% Min. Cocoa

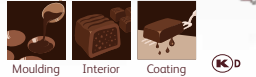
CHDR55EXEL2BU77 4 x 5 kg
A true balanced taste and a mild cocoa flavour enabling Chefs to create countless recipes.



55% min. cocoa | 36% fat | DLUO 24 months | Fluidity -◆◆◆◆◇+

Extra-Bitter Guayaquil 64% Min. Cocoa

CHDP64EBPU126 10 x 2.5 kg
CHDP64EBPUE4U72 4 x 5 kg
This bitter dark couverture chocolate with roasted notes has a powerful cocoa flavor delicately lifted with a hint of coffee and chestnut.

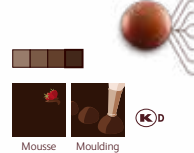


64% min. cocoa | 41% fat | DLUO 24 months | Fluidity -◆◆◆◆◇+

MILK COUVERTURE CHOCOLATES PURET 

Alunga™ 41% Min. Cocoa

CHMQ41ALUN2BU73 6 x 1 kg
A true dominant cocoa taste, a slightly sweet taste and milky notes.



41% min. cocoa | 24% min. milk | 35% fat | DLUO 18 months | Fluidity -◆◆◆◆◇+

Lact e Sup rieure 38% Min. Cocoa

CHMO38LSUP2BU73 4 x 5 kg
This dark-coloured milk couverture chocolate with powerful roasted cocoa taste is enriched by bouquet of aromatic hints.



38% min. cocoa | 23% min. milk | 38% fat | DLUO 18 months | Fluidity -◆◆◆◆◇+

H ritage

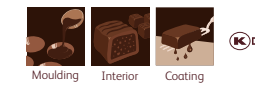
Cacao Barry® selects the best cocoa beans in the world to offer a wide range of dark chocolate couverture with diverse intensities and aromatic notes.



DARK COUVERTURE CHOCOLATES

Mi-Am re 58% Min. Cocoa

CHDQ58MIAM804 20 kg
This dark couverture chocolate with delicately roasted cocoa taste reveals subtle sourish vegetal hints.



58% min. cocoa | 38% fat | DLUO 24 months | Fluidity -◆◆◆◆◇+

DARK CHOCOLATES

Chocolat Amer 60% Min. Cocoa

CHDV60AMER2BU77 4 x 5 kg
The intense cocoa taste of this dark chocolate is complimented by subtle herbaceous and fruity notes.



60% min. cocoa | 32% fat | DLUO 24 months | Fluidity -◆◆◆◆◇+

Force Noire™ 50% Min. Cocoa

CHDX50FNOI2BU77 4 x 5 kg
An easy to use dark chocolate which is distinguished by its balanced taste with a nice roundness in the mouth.



60% min. cocoa | 32% fat | DLUO 24 months | Fluidity -◆◆◆◆◇+

Héritage

Three white chocolates with vanilla, milk and caramel notes.



WHITE FLAVOURED CHOCOLATE

Zéphyr Caramel 35% Min. Cocoa

CHKN35ZECA2BU75 4 x 2,5 kg

A delightful white chocolate with a silky texture and a strong caramel milk taste, mesmerising and reminiscent of Brittany's "caramel au beurre salé" salty notes.



Multiple Applications

35% min. cocoa | 30% min. milk | 39% fat | DLUO 12 months | Fluidity -◆◆◆◆+

WHITE CHOCOLATES

Zéphyr™ 34% Min. Cocoa

CHWN34ZEPH2BU77 4 x 5 kg

This extremely soft and subtly sweet white chocolate has a smooth texture and a strong flavor of whole milk.



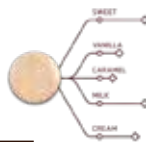
Ganache Mousse Ice Cream

34% min. cocoa | 26% min. milk | 40% fat | DLUO 12 months | Fluidity -◆◆◆◆+

Blanc Satin™ 29% Min. Cocoa

CHWQ29SATI2BU77 4 x 5 kg

This deliciously creamy white chocolate offers a fabulous sweet intensity and delicious notes of caramel and vanilla.



Interior Moulding Coating

29% min. cocoa | 20% min. milk | 33% fat | DLUO 12 months

Bake Stable Products

Bake Stable products for delightful chocolate taste viennoiseries.

BAKE STABLE PRODUCTS

Dark Baking Sticks 44% Min. Cocoa

CHDBB308BY357 15 x 1.6kg

These 8 cm chocolate sticks are ready to use and bake stable, and are the ideal shape for making pains au chocolat.



300 sticks | 5,3g | 8cm | DLUO 24 months

Milk Baking Sticks 30% Min. Cocoa, 18% Min. Milk

CHMBB168357 15 x 1.6kg

These 8cm milk chocolate sticks are bake stable and perfect for your pastries («pains au chocolat», «brioches», etc.).



160 sticks | 10g | 8cm | DLUO 18 months

100% Cocoa Products



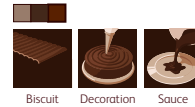
Cacao Barry® has selected the finest cocoa beans to offer cacao mass, cocoa butter and cocoa powders of high quality. Ideal for personalizing the intensity of your recipes and adjust the fat content.

COCOA POWDERS

Extra Brute 100% Cocoa

DCP22SP760A 6 x 1 kg

A bright and intense red colour, this cocoa powder is ideal for coating truffles or for an amber dusting.



100% cocoa | 22/24% fat | DLUO 24 months



COCOA BUTTERS

Cocoa Butter Pistols 100% Cocoa butter

NCBHD702BYEXU68 6 x 1 kg

This cocoa butter protects from dampness and allows candies to harden. It thins the chocolate used in spray nozzles.



100% cocoa butter | DLUO 24 months



Service Products

Croustillants and inclusions are ideal to bring textures to your creations.

CROUSTILLANTS

Cara Nougatine™

FNFCARNOUGE4656 4 x 5 kg

This filling reveals a true milk caramel taste thanks to a milk caramel white chocolate, a pinch of salt and crunchy caramelized almonds.



37% White Chocolate | 18% Caramelized almonds | DLUO 10 months

Cara Crakine™

FNFX32CARACR656 4 x 5 kg

A delicious mix made with caramel milk chocolate and toasted baked grains. Ready to use, its texture will add crunch to your creations.



11% of toasted biscuit cereals | DLUO 12 months

Pépites Guayaquil™

NIDSEPEXG04A 4 x 800 g

Crunchy caramelized cocoa nibs covered with Extra Bitter Guayaquil 64% cocoa dark couverture chocolate.



DLUO 12 months



Pépites Cacao Zéphyr™

NIKSEPEZC04A 4 x 800 g

Crunchy caramelized cocoa nibs covered with Zéphyr™ Caramel 35% cocoa.



DLUO 12 months



CROUSTILLANTS

Pailleté Feuilletine™

Fragments of very thin crêpes

BIGPF1B0401 4 x 2,5 kg

Pieces of crispy crepe dentelle biscuit for pralines, bonbons and pastries.



Decoration



Biscuit



100% pure butter | DLUO 12 months

COMPOUNDS

Easy to use Compounds that requires no tempering. A density and sheen perfect for coating your creations and filling them with fresh fruits.

Compound Coating Brune

M9VSBR656 4 x 5 kg

Dark compound with no need for tempering, in an intense dark colour which will provide the perfect shine for your creations.



Moulding Decoration Coating



18% cocoa | Fluidity -●●●○+ | DLUO 18 months

Compound Coating Ivoire

M9DBV656 4 x 5 kg

An ivory compound with no need for tempering and a perfect shine to decorate your desserts.



Moulding Decoration Coating



20% milk | Fluidity -●●●○+ | DLUO 12 months



ABOUT VAN HOUTEN

The dream began in Amsterdam 1828 when C.J. VAN HOUTEN invented the process of manufacturing cocoa. Very soon Van Houten's cocoa and chocolate powders conquered the hearts of thousands of chocolate lovers.

Still today, Van Houten carries on this great tradition through in-house sourcing, production, and research and development, resulting in an extensive range of high-quality chocolate and cocoa drinks appealing to all types of consumers, in all markets.

Consumer drinking habits are constantly evolving. Many years ago Van Houten was the first choice for grandmothers preparing cocoa beverages in their kitchen throughout Europe and America. Now the brand enjoys a much wider prospect. Responding to consumer demands, Van Houten has developed a diverse range of high-quality chocolate and cocoa drinks that appeal to all types of drinkers across the retail, HoReCa, vending and OCS markets with more than 1.6 billion cups of chocolate enjoyed in over 40 countries around the world in 2006.

The creation of new products in response to market trends has always been an important factor in keeping the Brand fresh and alive. Whether your customers look for indulgence, varied taste, low sugar or Fairtrade, Van Houten allows you to offer chocolate drinks that perfectly match their desires.

Van Houten is all about great chocolate drinks for any moment of the day. When you are choosing Van Houten, you are choosing:
Quality - Authenticity - Indulgence - Good conscience.



Cocoa Powder
24 x 125g
VH125



Cocoa Powder
12 x 250g
VH250



Special Bar Cocoa Powder
10 x 1kg
VH1KG



Dark Chocolate Couverture Block
10 x 2.5kg
CHDQCLASSIVS13



Classic Dark Easymelt Buttons
10 x 1.5kg
ICHDBUCLAVFMY04



Supreme Dark Easymelt 70%
10 x 1.5kg
CHDNSUPREMS22



Classic Milk Easymelt Buttons 35%
10 x 1.5kg
CHMBUCLAVFMY04



Classic White Easymelt Buttons 29%
10 x 1.5kg
CHWBUCLAVFMY04



Dark Bakestable Chocolate Chips
22,000 pcs per kg
CHDDR220CHVS34



Dark Callets 55%
12.5kg
CHDQ11SGVS35



Milk Callets 35%
12.5kg
CHMQ235GVS35



Milk Callets 35%
12.5kg
CHWQ235GVS35



Van Houten & Zoon

Sosa

A leading manufacturer of premium ingredients in Spain, Sosa has an extensive product range. Originally selling artisan biscuits, Sosa has expanded its range to include ice cream products, nuts, freeze dried fruits and many more.

 @sosa_australia  Sosa Australia



AROMAS



Bitter Almond Aroma

50g
46020001 | 8414933428015



Blackcurrent Aroma

50g
46010082 | 8414933428916



Cocoa Aroma

50g
46150001 | 8414933429371



Glacial Mint Aroma

50g
46140034 | 8414933428206



Golden Apple Aroma

50g
46010004 | 8414933428695



Lavender Aroma

50g
46080001



Lime Kaffir Aroma

50g
46000128



Licorice Aroma

50g
46130001 | 8414933429074



Pear Natural Aroma

50g
46010010 | 8414933588627



Pineapple Aroma

50g
46010118 | 8414933428800



Raspberry Aroma

50g
46010091 | 8414933429654



Rhubarb Aroma

50g
46170034 | 8414933429586



Ripe Banana Aroma

50g
46010061 | 8414933428688



Ripe Strawberry Aroma

50g
46010070 | 8414933428893



Rose Aroma

50g
46080025

AROMAS



Watermelon Aroma

50g
46010040



Wild Strawberry Aroma

50g
46010079

AIRBAG & COMPOUND



Air Bag Potato Grainy

6 x 750g
58400006 | 8414933564089



Yuzu Compound

4 x 1500g
44600024 | 8414933454120

FRUIT - WHOLE SLICE FREEZE DRIED



Strawberry Slices 5-7mm

6 x 400g
44050304 | 8414933322573



Whole Raspberries

6 x 75g
44050300 | 8414933322023

FRUIT - CRISPIES



Blackcurrant Crispy 2-10mm

6 x 200g
44050536 | 8414933322634



Cherry Crispy 2-10mm

6 x 300g
44050542 | 8414933322221



Mango Crispy 2-10mm

6 x 250g
44050541 | 8414933322689



Passionfruit Crispy 2-10mm

6 x 200g
44050516 | 8414933322191



Raspberry Crispy 5-8mm

6 x 250g
44050508 | 8414933322528



Strawberry Slices 1-4mm

6 x 350g
44050547 | 8414933322313



Passionfruit Wet Proof Crispy

6 x 400g
44050902 | 8414933322566



Raspberry Wet Proof Crispy

6 x 400g
44050906 | 8414933322580



Strawberry Wet Proof Crispy

6 x 400g
44050904 | 8414933322573



Yoghurt Crispy

6 x 280g
00152500 | 8414933034100

FRUIT - POWDER FREEZE DRIED



Coconut Milk in Powder

6 x 400g
44050413 | 8414933312314



Lemon Powder

6 x 600g
44050432 | 8414933312321



Orange Powder

6 x 600g
44050434 | 8414933322413



Passionfruit Powder

6 x 700g
44050409 | 8414933322498



Pineapple Powder

6 x 700g
44050407 | 8414933322504

FRUIT - POWDER FREEZE DRIED



Raspberry Powder

6 x 300g
44050302 | 8414933322047



Strawberry Powder

2 x 500g
44050306 | 08414933322085

VEGETABLES



Beetroot Powder

300g
47300016 | 8414933995715



Green Olive Flour

6 x 400g
50524



Licorice Root Powder

12 x 250g
48000211 | 8414933992615



Matcha Green Tea

50g
02100005 | 8414933250210



Carrot Extract Powder

6 x 500g
47300002 | 8414933995524

SMOKE FLAVOURS



Powdered Smoke Flavouring

6 x 500g
52005003 | 8414933436010



Grill Aroma Powder

6 x 400g
52005005 | 8414933436041

POPPING CANDY



Peta Crispy Neutral

6 x 750g
58500002 | 8414933034162



Peta Crispy Neutral

2 x 4kg
58500004 | 8414933034179



Peta Crispy Chocolate

6 x 900g
58500012 | 8414933034285



Peta Crispy Raspberry

6 x 900g
58500044

COLOURED GEL PASTES



Red Colour Paste

25 x 200g
59100600



Strawberry Colour Paste

25 x 200g
59100602



Green Mint Colour Paste

25 x 200g
59100604



Lemon Yellow Colour Paste

25 x 200g
59100606



Yellow Colour Paste

25 x 200g
59100608



Orange Colour Paste

25 x 200g
59100610



Brown Colour Paste

25 x 200g
59100612



Violet Colour Paste

25 x 200g
59100614



Blue Colour Paste

25 x 200g
59100616



White Colour Paste

25 x 200g
59100618

SUGARS



Dextrose

6 x 750g
100507



Granulated Sorbitol

6 x 750g
100656



Inverted Sugar

1.4kg
00100214



Inulin

6 x 600g
00100008



Isomalt

6 x 1L
100540 | 8414933026112



Manitol

6 x 500g
00100004 | 8414933026754



Sorbitol Liquid

6 x 1.3kg
100652



Trehalosa

6 x 700g
00100112 | 8414933026518

TEXTURISERS



Agar Agar

6 x 500g
58050115 | 8414933570028



Albumina En Pols

6 x 500g
00200510 | 8414933038016



Alginat

6 x 750g
58050016 | 8414933570202



Bubble

6 x 500g
00200522



Chlorophyll Colour Green Natural

100g
59400030 | 8414933586357

TEXTURISERS



Clorur

6 x 750g

58050017 | 8414933570219



Elastic Powder

6 x 750g

58050036 | 8414933570325



Fruit Pectin

6 x 500g

58030000 | 8414933568001



Gelcrem Cold

6 x 500g

58050026 | 8414933570257



Gelcrem Hot

6 x 500g

58050040 | 8414933570554



Gelespessa

6 x 500g

58050011 | 8414933570103



Gelificant Vegetable Gelling Agent

6 x 500g

58050000 | 8414933570004



Gellan Gum

6 x 500g

58050117 | 8414933570059



Glicemul

6 x 500g

59000020 | 8414933578062



Glicerine

6 x 1.3kg

59000004 | 8414933084426



Guar Gum

6 x 750g

58050055 | 8414933571001



Instangel

6 x 500g

58000008 | 8414933564041



Lactiwhip

6 x 500g

00200520 | 8414933578253



Liquid Lecithin

2 x 4.5kg

59000008 | 8414933578314



Maltosec

2 x 500g

58050030 | 8414933570516

TEXTURISERS



Metilgel

6 x 300g
58050020 | 8414933570189



Pectin Jaune

6 x 500g
58030003



Pectin Nappage x 58

6 x 500g
58030018 | 8414933568025



Powdered Citric Acid Anhidra Thin

6 x 1kg
46500022 | 8414933580027



Powdered Soy Lecithin

6 x 500g
59000016 | 8414933578055



Pro Pannacotta Iota

6 x 800g
58050064 | 8414933571049



Procrema 100 Hot

2 x 3kg
57001020 | 08414933526049



Proespuma Cold

6 x 700g
57001002 | 8414933526018



Promochi Kuzu

6 x 600g
58050005 | 8414933324096



Promousse

2 x 3kg
57001005



Prosorbet 100 Cold

2 x 3kg
57001000 | 8414933526001



Sodium Citrate + PH Meter Kit

6 x 750g
59030010 | 8414933580041



Sojawhip

6 x 500g
00200524



Sucro Emul

6 x 500g
59000009 | 8414933578321



Xantan Gum

6 x 500g
58050018 | 8414933570233



 @ravifruitaustralia

 Ravifruit Australia



For more than 35 years, we have committed ourselves to a quest for excellence, in order to offer you the best quality fruit products, faithful to the values on which our reputation and success have been built: respect for nature, people and authentic fruit flavour.

At Ravifruit, every product has a different story that reflects the perfect alchemy between our producers' expertise and our experience in sourcing and processing fruits. This cultivated and shared passion enable us to offer you high quality and consistent fruit preparations with unique flavours.

Now operating in more than 65 countries and the Official Partner of the Coupe du Monde de la Pâtisserie, Ravifruit has established itself as a leader in the world of Patisserie and is committed to working with you to meet the highest pastry standards, with an emphasis on creative spirit and taste.



Having developed a unique expertise, Ravifruit composes, blends and combines flavours, varieties and colours to provide a wide range of fruit purees (more than 50 flavours) that are 100% natural and guaranteed to be free from additives and preservatives.

COMPOSITION

90% FRUIT

The fruit only comes from the best regions and is picked when fully riped to ensure authentic flavour and consistency throughout the year.

10% NATURAL SUGAR

We add 10% sucrose (natural sugar) to insure a better shelf life, texture and consistency to our purees.

STORAGE

Store the product at a temperature of -18°C, and use within 2 years from the date of production.

After opening, keep chilled and use within 5 days.



PUREE



Apple Puree

5 x 1kg
8058 | 3276188058004



Apricot Puree

5 x 1kg
8007 | 3276188007002



Banana Puree

5 x 1kg
8009 | 3276188009006



Blackberry Puree

5 x 1kg
8043 | 3276188043000



Blackcurrant Puree

5 x 1kg
8021 | 3276188021008



Blood Orange Puree

5 x 1kg
8047 | 3276188047008



Blueberry Puree

5 x 1kg
8044 | 3276188044007



Chestnut Puree

5 x 1kg
8295 | 3276181295000



Citrus Cocktail Puree

5 x 1kg
8135 | 3276181135009



Coconut Puree

5 x 1kg
8025 | 3276188025006



Coconut Grated

5 x 1kg
8499 | 3276188499005



Exotic Verbana

5 x 1kg
8089 | 3276188007002



Fig Puree

5 x 1kg
8252 | 3276188252006



Fruit of the Forest Puree

5 x 1kg
8046 | 3276188046001



Grapefruit Puree

5 x 1kg
8049 | 3276188049002

PUREE



Guava Puree
5 x 1kg
8033 | 3276188033001



Lemon Puree
5 x 1kg
8023 | 3276188022005



Lime Puree
5 x 1kg
8024 | 3276188024009



Lychee Puree
5 x 1kg
8214 | 3276188214004



Mandarin Puree
5 x 1kg
8037 | 3276188037009



Mango Puree
5 x 1kg
8038 | 3276188038006



White Peach Puree
5 x 1kg
8052 | 3276188052002



Wild Strawberry Puree
5 x 1kg
8030 | 3276188030000



Morello Cherry Puree
5 x 1kg
8034 | 3276188034008



Ruby Peach Puree
5 x 1kg
8054 | 3276188054006



Strawberry Puree
5 x 1kg
8028 | 3276188028007



Yellow Peach Puree
5 x 1kg
8053 | 3276188053009



Yuzu Puree
5 x 1kg
20391798 | 3276188000034



Sudachi Puree
5 x 1kg
20391817 | 3276188000041

FROZEN FRUIT IQF



Apple Diced/Cube

5 x 1kg
8177 | 3276188177002



Apricot Halves

5 x 1kg
8158 | 3276188158001



Mango Cubes

5 x 1kg
8261 | 3276188261008



Raspberry Classic

5 x 1kg
8507 | 3276188507175



Rhubarb Pieces

5 x 1kg
8141 | 3276188141003



Wild Blueberry

5 x 1kg
8527 | 3276188527005



Red Fruit Mix

5 x 1kg
8797 | 3276188797002



Morello Cherry

5 x 1kg
8160 | 3276188160004

FROZEN FRUIT ZEST



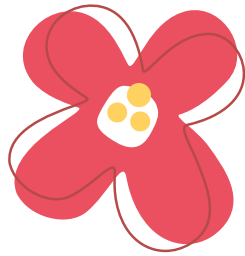
Lemon Zest

6 x 500g
8357 | 3276188357008



Orange Peel

6 x 500g
8358 | 3276188358005

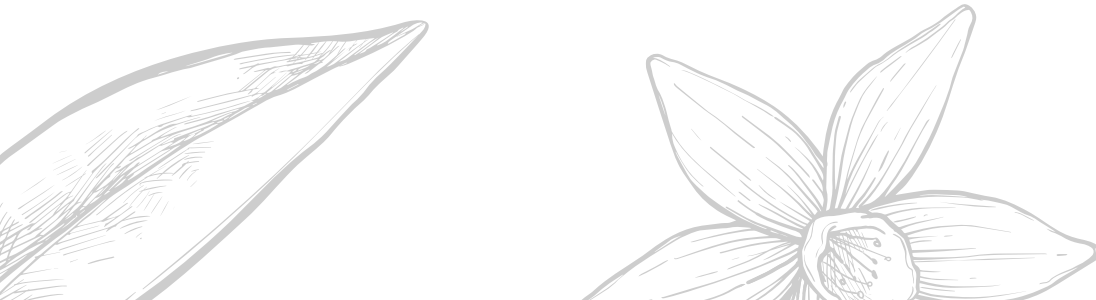
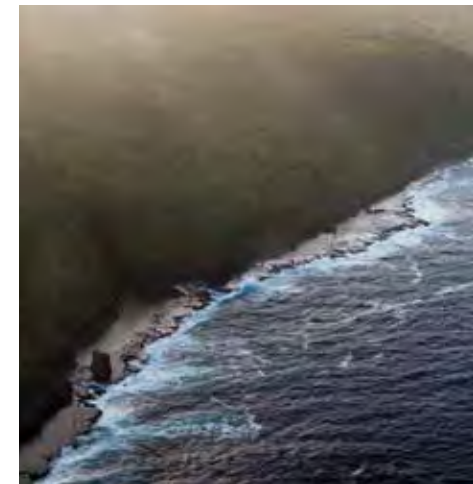


Heilala[®]

SUSTAINABLY SOURCED
AND EMPOWERING
GROWER COMMUNITIES

 @heilalavanilla

 Heilala Vanilla



Sweet, woody, floral,

smoky, nutty and rummy notes – our pure vanilla extract is characterised by its delicate creamy flavour and aroma.

Heilala Vanilla Extract is the base ingredient of our Naturals range. It balances well with other natural flavours so we've partnered with leading food technologists to create a range that matches Heilala's unique profile.

Our Naturals range is positioned to suit a wide range of applications and meet the needs of our global customers; offering both value and quality.

GBoggiss

Garth Boggiss
Technical Director



BAKING BLEND VANILLA



Baking Blend Vanilla Extract

6x125ml
BBVE125
9421901058784



**Baking Blend Vanilla Extract
with Seeds**

6x60ml
BBV60SD
9421901058777



Baking Blend Vanilla Paste

6x65g
BBVP65
9421905244022



NATURALS RANGE



VANILLA

A liquid blend of Heilala Vanilla Extract and natural flavours.



VANILLA WITH GROUND VANILLA BEAN

A liquid blend of Heilala Vanilla Extract and natural flavours flecked with finely ground vanilla bean.



VANILLA PASTE WITH GROUND VANILLA BEAN

A paste blend of Heilala Vanilla Extract and natural flavours with the addition of finely ground vanilla bean.



PREMIUM VANILLA BEANS

Heilala Vanilla beans are organically grown and hand-selected for their freshness, bold flavour profile and optimum moisture content resulting in a dark, glossy skin texture and colour.



PURE VANILLA EXTRACT

Full flavoured vanilla beans are used in a slow percolation method to extract the delicate aromatics. The result is a sweet, creamy and complex vanilla extract. Available in single fold and double fold concentrations.



PURE VANILLA BEAN PASTE

Multi-award winning Heilala Vanilla Paste combines vanilla extract and vanilla seeds to match the full flavour of a real vanilla bean. Available in single fold and double fold concentrations.



Naturals Vanilla 'No Bean'

6x320ml
NATV320
9421901058807



Naturals with Ground Vanilla Bean

6x320ml
NATVG320
9421901058814



Naturals Extract Double Fold

5L
NAT5DFEXT
9421901058876



Vanilla Beans, 15-18cm

12x2pc
HEIT2
9421901058265



Vanilla Beans, 15-18cm

50x100g
HEI100B
9421901058050



Vanilla Beans, 15-18cm

10x250g
HEI250B
9421901058074



Naturals Vanilla Paste

6x300g
NATVP300
9421901058838



Naturals Vanilla Paste with Seeds Double Fold

4L
NAT4SD4L
19421901058866



Naturals Paste with Ground Vanilla Bean, Double Fold

4L
NAT4GVB
19421901058859



Vanilla Extract Single Fold

6x50ml
HEI50E
9421901058272



Vanilla Extract Single Fold

6x100ml
HEI100E
9421901058029



Vanilla Extract Single Fold

6x500ml
HEI500E
9421901058135

100% PURE VANILLA PRODUCTS



VANILLA SYRUP

A smooth consistency and delicate sweetness combined with a pure vanilla flavour makes Heilala Vanilla Syrup a versatile product suited to a range of applications.



Vanilla Extract Double Fold

6x500ml
HEI500DFE
9421901058197



Vanilla Extract Double Fold

5L
HEI5LDFE
9421901058180



Vanilla Extract 5 Fold

5L
HEI5L5FE
9421901058449



Vanilla Seeds

2kg
HEI2KGS
Vanilla seeds are only available with
HEI5L5FE Extract 5 Fold



Vanilla Paste

6x65g
HEI65P
9421901058289



Vanilla Paste

6x100g
HEI100P
9421901058289



Vanilla Paste

10x750ml
HEI750P
9421901058098



Vanilla Paste Double Fold

10x750ml
HEI750DFP
9421901058111



Vanilla Paste Double Fold

4L
HEI4LDFP
19421901058170



Vanilla Syrup

12x250ml
HEI250SY
9421901058319



Vanilla Syrup

5L
HEI5LVS
29421901058375



Premium Vanilla Powder

2kg
HEI2KGGVP
9421901058432

MoNA LISA®



@monalisadecorations.global



Mona Lisa Decorations



WHAT MONA LISA CAN DO FOR YOU

SHAPES, COLOURS AND TEXTURES TO DELIGHT YOUR CUSTOMER'S DAY

Mona Lisa brings you a great choice of shapes, textures and colours to easily turn your everyday creations into extraordinary delights. Even the BIG 5 - such as the éclair, brownie, ice cream, mœlleux and many more - now become stars in your shop window or on the menu.

HAPPIER CUSTOMERS AND LOYAL FANS ARE WILLING TO SPEND MORE

Turning any pastry, chocolate or dessert into a remarkable showstopper not only makes your customers happier. It also makes them spend more at your shop or restaurant...

WE'RE OBSESSED WITH CHOCOLATE TO MAKE YOUR BLOSSOMS, CURLS, CUPS OR STICKS JUST PERFECT

We're quite picky about the chocolate we use for every type of decoration. Only by choosing the right chocolate recipe and adhering to the highest standards, we can obtain the excellent taste, the right colour and the beautiful gloss artisan chefs are after.

AND WE'RE CRAZY ABOUT THE DETAIL

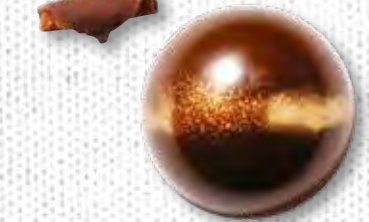
Your intricate attention to detail drives us to apply the same attention to the design, production and finishing of our decorations. And of course we pack and ship them with the same great care.

THE FUTURE STARTS NOW: WHAT WILL CONSUMERS WANT TOMORROW?

Mona Lisa works together with leading trend agencies and influential chefs to get a grip on tomorrow's consumer expectations. Together we translate them into a source of inspiration for you. Definitely check out the trend section in this book to catch a glimpse of the near future today.

YES TO COLOURS. WITH NO LEGAL WORRIES

For our coloured decorations, coloured prints, etc. we strive to select only non-azo colours and use colourings from natural origin as much as we can. Download the Power Flowers™ app and its easy to find out if your recipes comply with legal concentration restrictions in their application.

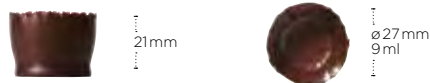


CHOCOLATE CUPS & SHELLS

SNOBINETTES™

DARK CHOCOLATE MINI SNOBINETTES™

ORDER CODE: CHDCV19926E0999
UNIT: 90 PCS. – 330 G



SIGNATURE CUPS

DARK CHOCOLATE MARIE-CHARLOTTE CUPS

ORDER CODE: CHDCV19930E0999
UNIT: 135 PCS. – 2.40 KG



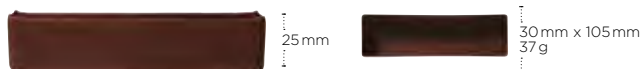
DARK CHOCOLATE MARIE-ANNETTE CUPS

ORDER CODE: CHDCV20187999
UNIT: 132 PCS. – 500 G



DARK CHOCOLATE RECTANGLE CUPS

ORDER CODE: CHDCP90782E0A99
UNIT: 100 PCS. – 1750 G



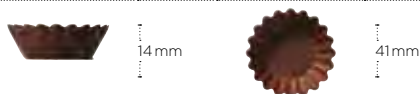
DARK CHOCOLATE ESPRESSO CUPS

ORDER CODE: CHDCM19839E0999
UNIT: 312 PCS. – 2.18 KG



DARK CHOCOLATE MINI CUPS

ORDER CODE: CHDCP90419E0A99
UNIT: 210 PCS. – 720 G



DARK CHOCOLATE ASSORTMENT CUPS

ORDER CODE: CHDCP90411E0A99
UNIT: 200 PCS. – 1.20 KG



TRUFFLE SHELLS

DARK CHOCOLATE TRUFFLE SHELLS

ORDER CODE: CHDTS19950E0999
UNIT: 504 PCS. – 1.36 KG



MILK CHOCOLATE TRUFFLE SHELLS

ORDER CODE: CHMTS19951E0999
UNIT: 504 PCS. – 1.36 KG



WHITE CHOCOLATE TRUFFLE SHELLS

ORDER CODE: CHWTS19952E0999
UNIT: 504 PCS. – 1.36 KG



CHOCOLATE DECORATIONS

2.5/30 DECORATIONS

DARK CHOCOLATE MOCHA BEANS

ORDER CODE: CHF3D19953999
UNIT: 1 KG



BUTTERCURLIES

DARK CHOCOLATE BUTTERCURLIES

ORDER CODE: CHDDE19933E0999
UNIT: 200 PCS. – 400 G



WHITE CHOCOLATE BUTTERCURLIES

ORDER CODE: CHWDE19931E0999
UNIT: 200 PCS. – 400 G



MARBLED CHOCOLATE BUTTERCURLIES

ORDER CODE: CHXDE19931E0999
UNIT: 200 PCS. – 400 G



SIGNATURE DECORATIONS

MARBLED CHOCOLATE JURA ASSORTMENT

ORDER CODE: CHXPS19835E0999
UNIT: 340 PCS. – 960 G



OPEN DECORATIONS

DARK CHOCOLATE SPECIAL ASSORTMENT

ORDER CODE: CHDOD19792E0999
UNIT: 575 PCS. – 680 G



DARK CHOCOLATE SOIREE ASSORTMENT

ORDER CODE: CHDOD19799E0999
UNIT: 650 PCS. – 500 G



DARK CHOCOLATE FIGUROLAS ASSORTMENT

ORDER CODE: CHDOD19800E0999
UNIT: 700 PCS. – 500 G



CHOCOLATE PENCILS & ROLLS

PENCILS

DARK CHOCOLATE X-LARGE PENCILS

ORDER CODE: CHDPC19940E0999
UNIT: 115 PCS. - 900 G



-----200 mm-----

DARK CHOCOLATE LARGE PENCILS

ORDER CODE: CHDPC19938E0999
UNIT: 215 PCS. - 900 G



-----100 mm-----

WHITE CHOCOLATE X-LARGE PENCILS

ORDER CODE: CHWPC19939E0999
UNIT: 115 PCS. - 900 G



-----200 mm-----

MARbled CHOCOLATE X-LARGE PENCILS

ORDER CODE: CHXPC19943E0999
UNIT: 115 PCS. - 900 G



-----200 mm-----

PINK X-LARGE PENCILS

ORDER CODE: CHXPC19954E0999
UNIT: 115 PCS. - 900 G



-----200 mm-----

CREAMY PENCILS

CARAMEL CREAMY PENCILS

ORDER CODE: CHFPC19946E4999
UNIT: 210 PCS. - 900 G



-----100 mm-----

CHOCOLATTOS

DARK CHOCOLATE CHOCOLATTOS

ORDER CODE: CHDRO90054E0A99
UNIT: ± 100 PCS. - 400 G



-----107 mm-----

WHITE CHOCOLATE CHOCOLATTOS

ORDER CODE: CHWRO90049E0A99
UNIT: ± 100 PCS. - 400 G



-----107 mm-----

DARK AND WHITE CHOCOLATE DUO CHOCOLATTOS

ORDER CODE: CHXRO90060E4A99
UNIT: ± 100 PCS. - 400 G



-----107 mm-----

CHOCOLATE SHAVINGS

SHAVINGS

SUMMER SHAVINGS DARK

ORDER CODE: CHDSV13565999
BOX: 4 KG



SUMMER SHAVINGS WHITE

ORDER CODE: CHWSV13566999
BOX: 4 KG



CHOCOLATE BLOSSOMS

BLOSSOMS

DARK CHOCOLATE BLOSSOMS

ORDER CODE: CHDBS19850E0999
UNIT: 2.50 KG



± 5 mm x ± 9 mm

MILK CHOCOLATE BLOSSOMS

ORDER CODE: CHMBS19853E0999
UNIT: 2.50 KG



± 5 mm x ± 9 mm

WHITE CHOCOLATE BLOSSOMS

ORDER CODE: CHWBS19854E0999
UNIT: 2.50 KG



± 5 mm x ± 9 mm

POWDERS

METALLIC POWDERS

CREATIVE GOLD METALLIC POWDER

ORDER CODE: CLR19165999
UNIT: 25 G



CREATIVE SILVER METALLIC POWDER

ORDER CODE: CLR19167999
UNIT: 25 G



CREATIVE COPPER METALLIC POWDER

ORDER CODE: CLR19166999
UNIT: 25 G



MISCELLANEOUS

GUITAR SHEETS

GUITAR SHEETS

ORDER CODE: LUJ1400600
UNIT: 60 PCS.



-----60 cm x 40 cm-----

COOLING SPRAYS

COOLING SPRAY CHOCO COOL

ORDER CODE: ACC19417999
UNIT: 470 G



POWER FLOWERS™

Food Colouring System

What are Power Flowers™?

Power Flowers™ are a revolutionary method to colour your chocolate and cocoa butter. Colouring has never been easier! From now on, you can create every colour imaginable simply by combining different Power Flowers™. With the app as your guide, you can create every colour of the rainbow for any fat based product of your choice. The only boundary is your fantasy! **NEW** Download the Power Flowers™ app on Google Play or iTunes



The Power Flowers™ app is a library of colours. One that inspires you and helps to pick your favorite shades. There's more too: it even checks and double-checks the permitted colour concentration of your recipe. It's a simple and safe recipe check that helps you with all your doubts about rules or restrictions.

The Power Flowers™ assortment comes in the 3 primary colours and white:

YELLOW RED BLUE WHITE

Each Power Flower™ is solely made from tempered cocoa butter and colouring.

Because you are the only one boosting your creations! Mix your desired personalised colour within seconds. To obtain the right colour or tone, each Power Flower™ can be broken or cut into separate pieces.



POWER FLOWERS™

POWER FLOWERS™ WHITE NON AZO

- ORDER CODE: CLR19428999
UNIT: 50 G
- ORDER CODE: CLR19433999
UNIT: 500 G



POWER FLOWERS™ BLUE NON AZO

- ORDER CODE: CLR19429999
UNIT: 50 G
- ORDER CODE: CLR19434999
UNIT: 500 G



POWER FLOWERS™ RED NON AZO

- ORDER CODE: CLR19430999
UNIT: 50 G
- ORDER CODE: CLR19435999
UNIT: 500 G



POWER FLOWERS™ YELLOW NON AZO

- ORDER CODE: CLR19431999
UNIT: 50 G
- ORDER CODE: CLR19436999
UNIT: 500 G






LA ROSE NOIRE Gérard Dubois RE™

In 1991, Gérard Dubois opened the first La Rose Noire Pâtisserie in the most prestigious shopping mall on Hong Kong Island. In over 2 decades, that one simple operation, a 30-seat restaurant and cake shop, has turned into a reputable enterprise.

This encouraging achievement is beyond his wildest expectation. From an initial selection of 28 items, La Rose Noire now has over 500 varieties in its product brochure, fulfilling the needs of all sectors in the market. Today, La Rose Noire employs 250 staff members in Hong Kong working around the clock at its original production centre in Kowloon Bay.

In 2012, Gérard and the team opened a HACCP/ISO/FSCC 22000 certified state-of-the-art factory in Clark Free Port, The Philippines. This production centre has over 1,700 staff members working in an over 150,000 square foot area to meet the demands from over 40 countries in 5 continents. It has the capacity and capability to cope with the continuously expanding overseas market.

Gérard and his team opened their latest venture “Passion. by Gérard Dubois” Boulangerie - Pâtisserie - Confiserie in Hong Kong in 2012. There are now over 10 shops in Hong Kong and Macau.

 @larosenoireinc

SINGLE ORIGIN CHOCOLATE RANGE

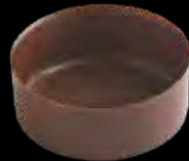
SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

SINGLE ORIGIN 69% CHOCOLATE SHELLS / LEAVES



Chocolate Shell Mini Round

(H)19 x (D)33mm, 4-5g, 168pc
SKU: LRNCS1RD
(VIC only)



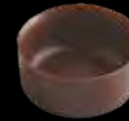
Chocolate Shell Small Round

(H)19 x (D)48mm, 7-8g, 100pc
SKU: LRNCS2RD
(VIC only)



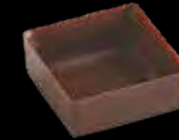
Chocolate Shell Medium Round

(H)16 x (D)57mm, 9-10g, 80pc
SKU: LRNCS3RD
(VIC only)



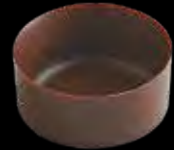
Chocolate Shell Slim Micro Round

(H)10 x (D)22mm, 1-1.5g, 900pc
SKU: CSMRD
(VIC only)



Chocolate Shell Slim Mini Square

(L)23 x (L)23 x (W)10mm, 1.5-2g, 648pc
SKU: CSEMSQ
(VIC only)



Chocolate Shell Slim Mini Round

(H)13 x (D)29mm, 2-3g, 900pc
SKU: CSEMRD
(VIC only)



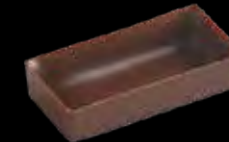
Chocolate Shell Slim Small Round

(H)10 x (D)35mm, 2-3g, 378pc
SKU: CSSLMRD
(VIC only)



Chocolate Shell Slim Medium Round

(H)10 x (D)55mm, 6-7g, 180pc
SKU: CSSL3RD
(VIC only)



Chocolate Shell Slim Mini Rectangle

(H)10 x (L)44 x (W)21mm, 2.5-3.5g, 450pc
SKU: CSSLMRT
(VIC only)



Chocolate Shell Slim Medium Rectangle

(H)10 x (L)89 x (W)21mm, 5-6g, 270pc
SKU: CSSL3RT
(VIC only)



Chocolate Shell Wave

(H)10 x (L)62 x (W)24mm, 2.5-3.5g, 324pc
SKU: CSWAVE
(VIC only)



Chocolate Shell Yin Yang

(H)10 x (L)76 x (W)48mm, 6-7g, 162pc
SKU: CSYINYN
(VIC only)



La Rose Tulip Mini

H43mm, 5-8g, 84pc
SKU: LRM84



La Rose Tulip Medium

(H)60mm, 15-18g, 40pc
SKU: LRM40



Artistic Dark Chocolate Leaves

2-3g, 432pc
SKU: ARTCL432

SINGLE ORIGIN CHOCOLATE RANGE

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

SINGLE ORIGIN 69% CHOCOLATE SHELLS / LEAVES



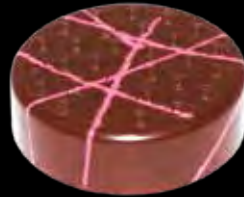
Painted Shell Mini Round

(H)19 x (D)33mm, 4-5g, 210pc
SKU: CSHP1RD
(VIC only)



Painted Shell Small Round

(H)19 x (D)48mm, 7-8g, 100pc
SKU: CSHP2RD
(VIC only)



Painted Shell Medium Round

(H)16 x (D)57mm, 9-10g, 100pc
SKU: CSHP3RD
(VIC only)

CHOCOLATE UNIVERSE



Chocolate Universe Crater Small

(H)25 x (D)50mm, 4g, 120pc
SKU: CD2CRT120



Chocolate Universe Globe Small

(H)25 x (D)50mm, 6g, 120pc
SKU: CD2GLB120



Chocolate Universe Galaxy Small

(H)25 x (D)50mm, 4g, 120pc
SKU: CD2GLX120



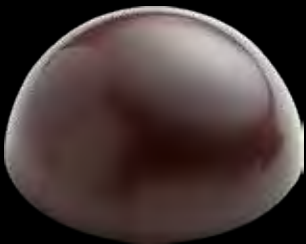
Chocolate Universe Moon Small

(H)25 x (D)50mm, 4g, 120pc
SKU: CD2MN120



Chocolate Universe Crater Large

(H)40 x (D)80mm, 12g, 45pc
SKU: CD4CRT45



Chocolate Universe Globe Large

(H)40 x (D)80mm, 20g, 45pc
SKU: CD4GLB45



Chocolate Universe Galaxy Large

(H)40 x (D)80mm, 13g, 45pc
SKU: CD4GLX45



Chocolate Universe Moon Large

(H)40 x (D)80mm, 16g, 45pc
SKU: CD4MN45

SINGLE ORIGIN CHOCOLATE RANGE

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

CHOCOLATE CREATIONS



Dark Chocolate Comet
(H)100 x (D)48mm, 11-15g, 32pc
SKU: CCT32
(VIC only)



7cm Chocolate Shell
(H)19 x (D)70mm, 13-15g, 80pc
SKU: LRNCS3RD
(VIC only)



8cm Chocolate Shell
(H)17 x (D)80mm, 16-18g, 54pc
SKU: LRNCS4RD
(VIC only)



Dark Chocolate Curls
4 x 320g
SKU: DCS300
(VIC only)



Pink Chocolate Curls
4 x 320g
SKU: PCS300
(VIC only)



White Chocolate Curls
4 x 320g
SKU: WCS300
(VIC only)



Chocolate Discs
44mm, 2-3g, 432pc
SKU: CD432
(VIC only)

TART SHELLS

VANILLA TART SHELLS



Vanilla Mini Round
(H)19 x (D)33mm, 7g, 210pc
SKU: V1RD



Vanilla Mini Square
33 x 33 x 15mm, 7g, 216pc
SKU: V1SQ



Vanilla Small Round
(H)19 x (D)48mm, 12g, 100pc
SKU: V2RD



Vanilla Small Square
56 x 56 x 15mm, 12g, 96pc
SKU: V2SQ
(VIC only)



Vanilla Medium Round
(H)16 x (D)57mm, 12g, 96pc
SKU: V3RD

TART SHELLS

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

VANILLA TART SHELLS



Vanilla Medium Rectangle

95 x 25 x 14mm, 13g, 168pc
SKU: V3RT



Vanilla Large Round

(H)19 x (D)81mm, 28g, 45pc
SKU: V4RD



Savarin Vanilla Tart

(H)14 x (D)8mm, 25g, 54pc
SKU: SVTS54
Barcode: SVTS54201709268031



Eclair Vanilla Tart

(L)125 x (W)37 x (H)15mm, 23g, 72pc
SKU: ECLVTS72



Vanilla Tart Shell

(H)13 x (D)33mm, 200mm, 213g, 5pc
SKU: VTS20
Barcode: 2018360000526



Vanilla Tart Shell

24cm, 25g, 60pc
SKU: VCT24
(VIC only)

CHOCOLATE TART SHELLS



Chocolate Mini Round

(H)19 x (D)33mm, 7g, 210pc
SKU: C1RD



Chocolate Mini Square

33 x 33 x 15mm, 7g, 216pc
SKU: C1SQ



Chocolate Small Round

(H)19 x (D)48mm, 12g, 100pc
SKU: C2RD



Chocolate Medium Round

(H)16 x (D)57mm, 12g, 96pc
SKU: C3RD



Chocolate Large Round

(H)19 x (D)81mm, 28g, 45pc
SKU: C4RD

TART SHELLS

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

CHOCOLATE TART SHELLS



Chocolate Large Square

71 x 71 x 18mm, 28g, 45pc
SKU: C4SQ



Chocolate Large Rectangle

100 x 37 x 18mm, 28g, 70pc
SKU: C4RT



Chocolate Large Triangle

90 x 78 x 25mm, 24g, 60pc
SKU: C4TR
(VIC only)



Chocolate Cake Tart

24cm, 25g, 60pc
SKU: CCT24
(VIC only)

SAVOURY TART SHELLS



Savoury Mini Round

(H)18 x (D)33mm, 7g, 210pc
SKU: S1RD



Savoury Mini Rectangle

50 x 23 x 14mm, 7g, 192pc
SKU: S1RT



Savoury Small Round

(H)17 x (D)46mm, 9g, 100pc
SKU: S2RD



Savoury Medium Round

(H)14 x (D)57mm, 12g, 96pc
SKU: S3RD



Savoury Large Round

(H)25 x (D)33mm, 36g, 36pc
SKU: S4RD



Savoury Large Square

71 x 71 x 18mm, 28g, 45pc
SKU: S4SQ
(VIC only)

TART SHELLS

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

GREEN TEA TART SHELLS



Green Tea Mini Round Tart

(H)17 x (D)35mm, 5g, 210pc
SKU: GTTS1RD



Green Tea Medium Round Tart

(H)17 x (D)55mm, 10g, 100pc
SKU: GTTS3RD



Green Tea Large Round Tart

(H)17 x (D)80mm, 23g, 45pc
SKU: GTTS4RD

LEMON TART SHELLS



Lemon Mini Round Tart

(H)17 x (D)35mm, 5g, 210pc
SKU: LMST1RD



Lemon Medium Round Tart

(H)17 x (D)55mm, 10g, 100pc
SKU: LMST3RD



Lemon Large Round Tart

(H)17 x (D)80mm, 23g, 45pc
SKU: LMST4RD

STRAWBERRY TART SHELLS



Strawberry Mini Round Tart

(H)17 x (D)35mm, 5g, 210pc
SKU: STTS1RD



Strawberry Medium Round Tart

(H)17 x (D)55mm, 10g, 100pc
SKU: STTS3RD



Strawberry Large Round Tart

(H)17 x (D)80mm, 23g, 45pc
SKU: STTS4RD

TART SHELLS

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

AOP ALMOND TART SHELLS



**AOP Almond Tart Shell
Mini Round**

(H)17 x (D)30mm, 4-5g, 192pc
SKU: AOPARD1



**AOP Almond Tart Shell
Medium Round**

(H)17 x (D)50mm, 10-11g, 75pc
SKU: AOPARD3



**AOP Almond Tart Shell Large
Round**

(H)17 x (D)80mm, 25-26g, 27pc
SKU: AOPARD4

MULTIGRAIN TART SHELLS



Multigrain Medium Round Tart

(H)17 x (D)55mm, 10g, 100pc
SKU: MGTS3RD



Multigrain Large Round Tart

(H)17 x (D)80mm, 23g, 45pc
SKU: MGTS4RD

GRAHAM CRACKER TART SHELLS



**Graham Cracker Tart Shell
Mini Round**

(H)17 x (D)35mm, 5-6g, 210pc
SKU: GC1RD



**Graham Cracker Tart Shell
Medium Round**

(H)17 x (D)55mm, 10-11g, 100pc
SKU: GC3RD

Barcode: 20331000006101



**Graham Cracker Tart Shell
Large Round**

(H)17 x (D)80mm, 23-24g, 45pc
SKU: GC4RD

Barcode: 20334500006102

LES MILLES FEUILLES TART SHELLS



Les Milles Feuilles Small

(H)17 x (D)48mm, 6-7g, 100pc
SKU: MFT2RD



Les Milles Feuilles Large

(H)17 x (D)80mm, 25g, 45pc
SKU: MFT4RD

SPECULOOS TART SHELLS



Speculoos Mini Round Tart

(H)19 x (D)33mm, 7-8g, 210pc
SKU: SPEC1RD



Speculoos Small Round Tart

(H)19 x (D)48mm, 11-12g, 100pc
SKU: SPEC2RD



Speculoos Medium Round Tart

(H)16 x (D)57mm, 12-13g, 96pc
SKU: SPEC3RD

PREMIUM BASKETS & CONES

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

WAFFLE BASKETS



Small Vanilla Waffle Baskets
(H)25 x (D)40mm, 4g, 120pc
SKU: SWVB1



Small Chocolate Waffle Baskets
(H)25 x (D)40mm, 4g, 120pc
SKU: SWCB1



Small Beetroot Waffle Baskets
(H)25 x (D)40mm, 4g, 120pc
SKU: SWBB1



Black Sesame Savoury Waffle Baskets
(H)25 x (D)40mm, 4g, 120pc
SKU: SWSB1



Small Orange Waffle Baskets
(H)25 x (D)40mm, 4g, 120pc
SKU: SWOB1
(VIC only)

MINI CONES



Mini Vanilla Cone
(H)65 x (D)25mm, 3g, 140pc
SKU: MVANC



Mini Chocolate Cone
(H)65 x (D)25mm, 3g, 140pc
SKU: MCHOC



Mini Savoury Cone
(H)65 x (D)25mm, 3g, 140pc
SKU: MSAVC



Vanilla Cone
(H)80 x (D)30mm, 6g, 83pc
SKU: LRNV



Chocolate Cone
(H)80 x (D)30mm, 6g, 83pc
SKU: LRNC

MEDIUM CONES



Medium Beetroot Cone
(H)70 x (D)30mm, 4g, 72pc
SKU: LRNMBT



Medium Seaweed Cone
(H)70 x (D)30mm, 4g, 72pc
SKU: LRNMSW



Medium Green Tea Cone
(H)70 x (D)30mm, 4g, 72pc
SKU: LRNGT
(VIC only)



Black Charcoal Savoury Cone
(H)80 x (D)30mm, 6g, 83pc
SKU: LRNBC



Black Sesame Savoury Cone
(H)80 x (D)30mm, 6g, 83pc
SKU: LRNS

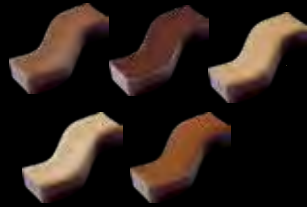
PREMIUM FINISHED DESSERTS

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

HANDCRAFTED DESSERT



Assorted Chocolate et Fruit
(H)10 x (D)35mm, 11g, 168pc
SKU: CEFT



Assorted Chocolate et Cream
(H)10 x (D)62mm, 11-12g, 120pc
SKU: CETCR120



Les Carolines (Finished Eclairs)
(H)60 x (D)25mm, 13-15g, 72pc
SKU: LCAR72



Assorted Les Bijoux
(H)33 x (D)33mm, 18g, 84pc
SKU: LBJX84



Assorted Les Chous Chous
(H)30 x (D)40mm, 17-18g, 84pc
SKU: ALCC84



Les Chous Chous Double Chocolate
(H)30 x (D)40mm, 17-18g, 84pc
SKU: CHLCC84



Assorted Les Tartes Passion
(H)12 x (D)37mm, 12-14g, 72pc
SKU: LTP72



Passion Collection A
14-15g, 60pc
SKU: PCA60



Passion Collection B
14-15g, 60pc
SKU: PCB60
Barcode: 20257200001008

LARGE LES PASSION TARTS



Large Apple Confit Passion Tarts
(H)18 x (D)79mm, 75-80g, 27pc
SKU: PTLAC27



Large Caramel Passion Tarts
(H)18 x (D)79mm, 63-68g, 27pc
SKU: PTLCL27



Large Lemon Passion Tarts
(H)18 x (D)79mm, 65-70g, 27pc
SKU: PTMLM27

PREMIUM FINISHED DESSERTS

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY

MACARONS



Mini Macarons Assorted

(D)28mm, 6-7g, 126pc
SKU: MINIMAC



Macarons Assorted

(D)40mm, 15-17g, 96pc
SKU: MAC1



Non-Azo Macarons Assorted

(D)40mm, 15-17g, 96pc
SKU: AZOMAC96



Eclairon Assorted

(L)50 x (H)25 mm, 15-17g, 96pc
SKU: ECLMAC



Macarons Chocolate

(D)40mm, 15-17g, 72pc
SKU: MACCHOC72



Macarons Raspberry

(D)40mm, 15-17g, 72pc
SKU: MACRASP72



Macarons Salted Caramel

(D)40mm, 15-17g, 72pc
SKU: MACSC72



Macarons Vanilla

(D)40mm, 15-17g, 72pc
SKU: MACVAN72

PETITE CHEESECAKES



Blueberry Petite Cheesecake

(H)20 x (D)35mm, 18g, 96pc
SKU: BBCC96



New York Petite Cheesecake

(H)20 x (D)35mm, 18g, 96pc
SKU: NYCC96



Raspberry Petite Cheesecake

(H)20 x (D)35mm, 18g, 96pc
SKU: RASPCC96



Assorted Petite Cheesecake

(H)20 x (D)35mm, 18g, 96pc
SKU: PCC96
Barcode: 20257200001008

BREADS AND RAW PASTRY SHELLS

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY



Artisan Baguette Large

265g, 12pc
SKU: ABAGLG



Traditionelle Tordu

110g, 28pc
SKU: TTOR28



Vienna Plain Bread

30g, 60pc
SKU: VPLB60



Mini Baguette

37g, 50pcs
SKU: MBAG50



**Rye Buche
Single Flavoured Carton**

36g, 50pc
SKU: RYEB50



**Rye Tabatiere
Single Flavoured Carton**

33g, 50pc
SKU: TABT50



**Vaudois Bread
Single Flavoured Carton**

33g, 50pc
SKU: VAUD50



**Assorted Artisan Bread
Selection A**

4 bags x 25 units, 100pc
SKU: ARTA100



**Assorted Artisan Bread
Selection B**

4 bags x 25 units, 100pc
SKU: ARTB100



Mini Raw Pastry Shell

(H)20 x (D)45mm, 8g, 200pc
SKU: PTIRD200



Raw Pastry Shell Round

(H)25 x (D)65mm, 18g, 140pc
SKU: PTRD140

CROISSANTS & DANISHES

SIZE AND WEIGHT ARE APPROXIMATE AND SHOULD BE USED AS A REFERENCE ONLY



Mini Croissants

30g, 260pc
SKU: MC30



Sandwich Croissants

70g, 100pc
SKU: SNDWC70



Jumbo Croissants

110g, 70pc
SKU: JC110



Blueberry/Apricot/Custard Raisin (Selection A)

30g, 120pc
SKU: A30G



**Strawberry Rhubarb/
Apple/Pineapple
(Selection B)**

30g, 120pc
SKU: B30G



Cinnamon Snail Danish

120x30g
SKU: CINS30



Pain au Chocolate

120x30g
SKU: PAC30
(VIC only)

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professional

Silikomart offers a wide range of refined and innovative products, with a functionality, practicality and beauty which meet the needs of all those who love to cook. Silikomart products have a reputation for enhanced design and are renowned for their high quality silicone and **MADE IN ITALY** production.



CURVEFLEX SILICONE MOULD

STONE⁸⁵



Size: Ø65mm, 30mm(h) Volume: 8x85ml
SKU: 36163870065 Barcode: 8051085204304

QUENELLE²⁴



Size: 63x29mm, 28mm(h) Volume: 12x24ml
SKU: 36187870065 Barcode: 8051085225651

TRUFFLES⁵



Size: Ø22mm, 20mm(h) Volume: 35x5ml
SKU: 36257870065 Barcode: 8051085298174

TRUFFLES⁷⁰



Size: Ø52mm, 45mm(h) Volume: 8x70ml
SKU: 36259870065 Barcode: 8051085298136

TRUFFLES¹²⁰



Size: Ø62mm, 52mm(h) Volume: 8x120ml
SKU: 36192870065 Barcode: 8051085232840

GLOBE²⁶



Size: Ø45mm, 20mm(h) Volume: 15x26ml
SKU: 36164870065 Barcode: 8051085204366

PILLOW⁸⁰



Size: 82x43mm, 32mm(h) + Cutter Volume: 8x80ml
SKU: 36165990065 Barcode: 8051085253982

GEM¹⁰⁰



Size: 61x61mm, 30mm(h) Volume: 8x100ml
SKU: 36206870065 Barcode: 8051085255429

PARFUM¹¹⁰



Size: Ø75mm, 37mm(h) Volume: 6x110ml
SKU: 36185870065 Barcode: 8051085221790

MINI TRUFFLES²⁰



Size: Ø32mm, 28mm(h) Volume: 15x20ml
SKU: 36172870065 Barcode: 8051085217762

FASHION ÉCLAIR⁸⁰



Size: 130x25mm, 25mm(h) + 10 Trays + Cutter
Volume: 10x80ml
SKU: 36235870065 Barcode: 8051085286690

CYLINDRE⁷⁵



Size: 126x27mm, 27mm(h) + 10 Trays + Cutter
Volume: 8x75ml
SKU: 36247870065 Barcode: 8051085293766

CURVEFLEX SILICONE MOULD

FINGERS⁷⁵



Size: 130x27mm, 27mm(h) + 10 Trays + Cutter
Volume: 8x75ml
SKU: 36248870065 **Barcode:** 8051085293742

SAMURAI¹¹⁰



Size: Ø70mm, 35mm(h) **Volume:** 6x110ml
SKU: 36210870065 **Barcode:** 8051085258291

AMORINI¹⁰⁰



Size: 63x65mm, 39mm(h) + Cutter **Volume:** 8x100ml
SKU: 36186990065 **Barcode:** 8051085254002

CUPIDO³⁰



Size: 45x44mm, 24mm(h) **Volume:** 15x30ml
SKU: 36200870065 **Barcode:** 8051085249596

MICRO GEM³⁰



Size: 40x40mm, 23mm(h) **Volume:** 15x30ml
SKU: 36250870065 **Barcode:** 8051085295227

PILLOW³⁰



Size: 59x29mm, 23mm(h) **Volume:** 12x30ml
SKU: 36251870065 **Barcode:** 8051085295265

CACAO¹²⁰



Size: 102x57mm, 42mm(h) + Cutter **Volume:** 6x120ml
SKU: 36252870065 **Barcode:** 8051085298006

GOUTTE⁵⁵



Size: 54x54mm, 41mm(h) **Volume:** 8x55ml
SKU: 36256870065 **Barcode:** 8051085298273

ZEN¹⁰⁰



Size: 87x63mm, 36mm(h) **Volume:** 6x100ml
SKU: 36193990065 **Barcode:** 8051085253968

RUBEN¹⁴⁰



Size: 114x57mm, 45mm(h) + Cutter **Volume:** 6x140ml
SKU: 36245870065 **Barcode:** 8051085295685

MANGO¹³⁰



Size: 93x57mm, 42mm(h) **Volume:** 6x130ml
SKU: 36253870065 **Barcode:** 8051085298020

BLOOM¹²⁰



Size: Ø68mm, 52mm(h) **Volume:** 6x120ml
SKU: 36254870065 **Barcode:** 8051085295913

CURVEFLEX SILICONE MOULD

SQUARE SPHERE¹⁰



Size: 60x60mm, 39mm(h) **Volume:** 8x110ml
SKU: 36236870065

MICRO STONE⁵



Size: 26x12mm, 36 cavities **Volume:** 35x5ml
SKU: 36226870065 **Barcode:** 8051085258000

MICRO LOVE⁵



Size: 26.5x25mm, 13.75mm, 35 cavities
Volume: 35x5ml
SKU: 36227870065 **Barcode:** 8051085258024

MICRO GEM⁵



Size: 23x23mm, 13mm(h) **Volume:** 35x5ml
SKU: 32890870065 **Barcode:** 8051085243327

MICRO DOME⁵



Size: Ø26mm, 14mm(h) **Volume:** 35x5ml
SKU: 36221870065 **Barcode:** 8051085257904

MICRO SAVARIN⁵



Size: Ø26mm, 12mm(h) **Volume:** 35x5ml
SKU: 36222870065 **Barcode:** 8051085257928

MICRO OVAL⁵



Size: 26x19mm, 12mm(h) **Volume:** 35x5ml
SKU: 36223870065 **Barcode:** 8051085257942

MICRO ROUND⁵



Size: Ø24mm, 12mm(h) **Volume:** 35x5ml
SKU: 36224870065 **Barcode:** 8051085257966

MICRO SQUARE⁵



Size: 21x21mm, 13mm(h) **Volume:** 35x5ml
SKU: 36225870065 **Barcode:** 8051085257980

MICRO RECTANGLE⁵



Size: 26x16mm, 13mm(h) **Volume:** 56x5ml
SKU: 36237870065 **Barcode:** 8051085289219

TORTAFLEX SILICONE MOULD

ECLIPSE¹⁰⁰⁰



Size: Ø180mm, 45mm(h) **Volume:** 1000 ml
SKU: 28201870065 **Barcode:** 8051085204281

STELLA DEL CIRCO



Size & Volume: One 270/50, 50mm(h), Volume 584ml
 One 280/60, 71mm(h), Volume 1000 ml with its support
 SF172 Ø32mm, 28mm(h) Volume 20 ml
SKU: 25938870065 **Barcode:** 8051085204229

CLOUD¹⁶⁰⁰



Size: 200x200mm, 55mm(h) **Volume:** 1600ml
SKU: 20341870065 **Barcode:** 8051085261772

MATELASSÉ¹⁰⁰⁰



Size: 160x160mm, 53mm(h) **Volume:** 1000ml
SKU: 22865870065 **Barcode:** 8051085223398

BÛCHE/1



Size: 250x90mm, 70mm(h) **Volume:** 1300ml
SKU: 27259870060 **Barcode:** 8051085201006

TI AMO¹⁰⁰⁰



Size: 170x164mm, 63mm(h) + Cutter **Volume:** 1000ml
SKU: 25938870065 **Barcode:** 8051085204229

BUBBLE CROWN¹⁰⁰⁰



Size: Ø180mm, 60mm(h) **Volume:** 1000ml **Set 3pcs**
SKU: 25997870065 **Barcode:** 8051085282654

KIT BÛCHE WOOD



Size: 250x90mm, 70mm(h) **Volume:** 1300 ml
SKU: 25051990065 **Barcode:** 8051085208371

KIT MAGIA DEL TEMPO¹⁰⁰⁰



Size: Ø185mm, 60mm(h) + Cutter **Volume:** 1000ml
Set 3pcs
SKU: 25955990065 **Barcode:** 8051085243426

AMORE⁶⁰⁰



Size: 142x137mm, 50mm(h) + Cutter **Volume:** 600ml
SKU: 32860870065 **Barcode:** 8051085243297

VORTEX



Size: Ø180mm, 48mm(h) **Volume:** 960ml
SKU: 27848870065 **Barcode:** 8051085204823

CUBIK¹⁴⁰⁰



Size: 172x172mm, 50mm(h) **Volume:** 1400ml
SKU: 20343870065 **Barcode:** 8051085261451

TORTAFLEX SILICONE MOULD

VAGUE



Size: 200mm, 45mm(h) Volume: 1500ml
SKU: 28205870065 Barcode: 8051085233793

BUBBLES¹⁴⁰⁰



Size: 180x180mm, 50mm(h) Volume: 1400ml
SKU: 27201870065 Barcode: 8051085247677

ARMONIA



Size: Ø180x40mm, 50mm(h) Volume: 1000 ml
SKU: 28202870065 Barcode: 8051085204243

PARADISE¹⁵⁰⁰



Size: Ø220/70mm, 60mm(h) Volume: 1500ml
SKU: 27227870065 Barcode: 8051085210459

GEM⁶⁰⁰



Size: 132x132mm, 40mm(h) Volume: 600ml
SKU: 38334870065 Barcode: 8051085255443

GEM¹⁰⁰⁰



Size: 160x160mm, 50mm(h) Volume: 1000ml
SKU: 38335870065 Barcode: 8051085255467

SATURN¹²⁰⁰



Size: Ø200/70mm, 45mm(h) Volume: 1200ml
SKU: 27207870065 Barcode: 8051085221813

UNIVERSO¹²⁰⁰



Size: Ø180mm, 50mm(h) Volume: 1200ml
SKU: 20343870065 Barcode: 8051085261451

SAVARIN 180/1



Size: Ø180/60mm, 50mm(h) Volume: 981ml
SKU: 27818870060 Barcode: 8051085202102

SAVARIN 160/1



Size: Ø160/80mm, 40mm(h) Volume: 532ml
SKU: 27716870060 Barcode: 8051085202096

TOR160



Size: Ø160mm, 50mm(h) Volume: 1000ml
SKU: 27616870098 Barcode: 8051085042609

TOR180



Size: Ø180mm, 50mm(h) Volume: 1266ml
SKU: 27618870098 Barcode: 8051085044108

TORTAFLEX SILICONE MOULD

TOR200



Size: Ø200mm, 50mm(h)
Volume: 1563ml
SKU: 27620870098
Barcode: 8051085042616

ZUCCOTTO 115/1



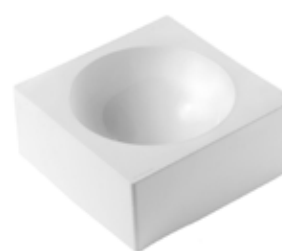
Size: Ø115mm, 57.5mm(h)
Volume: 409ml
SKU: 27011870098
Barcode: 8051085025350

ZUCCOTTO 135/1



Size: Ø135mm, 67.5mm(h)
Volume: 654ml
SKU: 27013870098
Barcode: 8051085025367

ZUCCOTTO 160/1



Size: Ø160mm, 80mm(h)
Volume: 1108ml
SKU: 27016870060
Barcode: 8051085305094

ZUCCOTTO 180/1



Size: Ø180mm, 90mm(h)
Volume: 1570ml
SKU: 27018870098
Barcode: 8051085025381

MULTIFLEX

MELA, CILIEGIA & PESCA¹¹⁵



Size: Ø60mm, 55mm(h)
Volume: 5x115ml **Set 2pcs**
SKU: 28313870065
Barcode: 8051085280360

RUSSIAN TALE¹²⁵



Size: 67mm, 73mm(h)
Volume: 5x125ml **Set 2pcs**
SKU: 28311870065
Barcode: 8051085261536

FORESTA & ANANAS¹¹⁰



Size: 67mm, 73mm(h)
Volume: 5x110ml **Set 2pcs**
SKU: 28312870065
Barcode: 8051085276998

MORA & LAMPONE¹¹⁰



Size: Ø65mm, 67mm(h)
Volume: 5x110ml **Set 2pcs**
SKU: 28310870065
Barcode: 8051085257843

MUL3D - 58



Size: Ø58mm
Volume: 5x102ml **Set 2pcs**
SKU: 25301990065
Barcode: 8051085201679

TERRACOTTA SILICONEFLEX MOULD

**HALF-SPHERE
SF002 N.6**



Size: Ø70mm, 35mm(h)
6 cavities

Volume: 6x80ml Total. 480ml

SKU: 30002000060

Barcode: 8032539936842

**HALF-SPHERE
SF005 N.15**



Size: Ø40mm, 20mm(h)
15 cavities

Volume: 15x20ml Total. 300ml

SKU: 30005000060

Barcode: 8032539936873

**HALF-SPHERE
SF001 N.5**



Size: Ø80mm, 40mm(h)
5 cavities

Volume: 5x120ml Total. 600 ml

SKU: 30001000060

Barcode: 8032539936835

**HALF-SPHERE
SF006 N.24**



Size: Ø30mm, 15mm(h)
24 cavities

Volume: 24x10ml Total. 240ml

SKU: 30006000060

Barcode: 8032539936880

**FINANCIERS
SF026 N.20**



Size: 79x29mm, 30mm(h)
12 cavities

Volume: 12x70ml Total. 840ml

SKU: 30026000060

Barcode: 8032539937108

**HALF-SPHERE
SF003 N.6**



Size: Ø60mm, 30mm(h)
6 cavities

Volume: 6x60ml Total. 360ml

SKU: 30003000060

Barcode: 8032539936859

**PETITS-FOUR
SF027 N.15**



Size: Ø40mm, 20mm(h)
15 cavities

Volume: 15x30ml Total. 450ml

SKU: 30027000060

Barcode: 8032539937177

**MEDIUM MUFFIN
SF023 N.6**



Size: Ø69mm, 35mm(h)
6 cavities

Volume: 6x100ml Total. 600ml

SKU: 30023000060

Barcode: 8032539936743

**POMPONNETES
SF009 N.24**



Size: Ø34mm, 16mm(h)
24 cavities

Volume: 24x18ml Total. 432ml

SKU: 30009000060

Barcode: 8032539936910

**HALF-SPHERE
SF004 N.8**



Size: Ø50mm, 25mm(h)
8 cavities

Volume: 8x30ml Total. 240ml

SKU: 30004000060

Barcode: 8032539936866

**MINI BORDELAIS
SF033 N.18**



Size: Ø35mm, 35mm(h)
18 cavities

Volume: 18x30ml Total. 540ml

SKU: 30033000060

Barcode: 8032539937337

**MADELEINES
SF032 N.9**



Size: 68x45mm, 17mm(h)
9 cavities

Volume: 9x30ml Total. 270ml

SKU: 30032000060

Barcode: 8032539937153

**GUGELHOPF
SF058 N.6**



Size: Ø70mm, 36mm(h)
6 cavities

Volume: 6x80ml Total. 480ml

SKU: 30058000060

Barcode: 8032539937368

**CYLINDERS
SF028 N.8**



Size: Ø60mm, 35mm(h)
8 cavities

Volume: 8x90ml Total. 720ml

SKU: 30028000060

Barcode: 8032539937184

**SMALL MUFFIN
SF022 N.11**



Size: Ø51mm, 28mm(h)
11 cavities

Volume: 11x50ml Total. 550ml

SKU: 30022000060

Barcode: 8032539937078

**MEDIUM BORDELAIS
SF059 N.15**



Size: Ø45mm, 45mm(h)
15 cavities

Volume: 15x60ml Total. 900ml

SKU: 30059000060

Barcode: 8032539937351

**BRIOCHETTE
SF034 N.6**



Size: Ø79mm, 37mm(h)
6 cavities

Volume: 6x110ml Total. 660ml

SKU: 30034000060

Barcode: 8032539937191

**MEDIUM SAVARIN
SF011 N.8**



Size: Ø65mm, 21mm(h)
8 cavities

Volume: 8x50ml Total. 400ml

SKU: 30011000060

Barcode: 8032539936934

TERRACOTTA SILICONEFLEX MOULD

**GUGELHOPF
SF057 N.8**



Size: Ø55mm, 36mm(h)
8 cavities
Volume: 8x50ml Total. 400ml
SKU: 30057000060
Barcode: 8032539936774

**BIG SAVARIN
SF012 N.6**



Size: Ø72mm, 23mm(h)
6 cavities
Volume: 6x62ml Total. 372ml
SKU: 30012000060
Barcode: 8032539936941

**SPONGE BASE
SF042 N.3**



Size: Ø103mm, 20mm(h)
3 cavities
Volume: 3x140ml Total. 420ml
SKU: 30042000060
Barcode: 8032539937252

**CHARLOTTE
SF154 N.8**



Size: Ø70mm, 41mm(h)
8 cavities
Volume: 8x102ml Total. 816ml
SKU: 36154000060
Barcode: 8051085166329

**FINANCIERS
SF025 N.20**



Size: 49x26mm, 11mm(h)
20 cavities
Volume: 20x20ml Total. 400ml
SKU: 30025000060
Barcode: 8032539936996

**TARTELETTE
SF013 N.15**



Size: Ø45mm, 10mm(h)
15 cavities
Volume: 15x20ml Total. 300ml
SKU: 30013000060
Barcode: 8032539936958

**MINI MADELEINES
SF031 N.15**



Size: 44x34mm, 10mm(h)
15 cavities
Volume: 15x10ml Total. 150ml
SKU: 30031000060
Barcode: 8032539937146

**BIG OVALS
SF055 N.8**



Size: 75x55x35mm(h)
8 cavities
Volume: 8x110ml Total. 880ml
SKU: 30055000060
Barcode: 8032539937030

**BIG FINANCIERS
SF054 N.7**



Size: 95x45mm, 12mm(h)
7 cavities
Volume: 7x50ml Total. 350ml
SKU: 30054000060
Barcode: 8032539937009

**MEDIUM MUFFIN
SF102 N.6**



Size: Ø68mm, 38mm(h)
6 cavities
Volume: 6x119ml Total. 714ml
SKU: 36102000060
Barcode: 8051085022489

**BIG MUFFIN
SF024 N.5**



Size: Ø81mm, 32mm(h)
5 cavities
Volume: 5x135ml Total. 675ml
SKU: 30024000060
Barcode: 8032539937085

**MINI FLORENTINS
SF030 N.24**



Size: Ø35mm, 5mm(h)
24 cavities
Volume: 24x5ml Total. 120ml
SKU: 30030000060
Barcode: 8032539937139

**SMALL PASSION
SF089 N.15**



Size: 33x35mm, 22mm(h)
24 cavities
Volume: 24x16ml Total. 384ml
SKU: 30089000060
Barcode: 8051085019649

DONUTS



Size: Ø75x25mm, 28mm(h)
Volume: 6x98ml
SKU: 36170000065
Barcode: 8051085205257

**MIDI BÛCHE
SF130 N.9**



Size: 84x32mm, 35mm(h)
Volume: 9x83ml to 747ml
SKU: 36130000065
Barcode: 8051085201105

MINI DONUTS



Size: Ø45x15mm, 18mm(h)
Volume: 22ml
SKU: 36171000065
Barcode: 8051085205233

**CUBE
SF104 N.8**



Size: 50x50mm, 50mm(h)
8 cavities
Volume: 8x125ml Total. 1000ml
SKU: 36104000060
Barcode: 8051085021901

**CUBE
SF105 N.15**



Size: 35x35mm, 5mm(h)
15 cavities
Volume: 15x42ml Total. 630ml
SKU: 36105000060
Barcode: 8051085021925

TERRACOTTA SILICONEFLEX MOULD

CYLINDERS SF119 N.8



Size: Ø63mm, 40mm(h) 8 cavities
Volume: 8x123ml Total. 984ml
SKU: 36119000060
Barcode: 8051085026227

MINI BRIOCHETTE SF109 N.8



Size: Ø58mm, 22mm(h) 8 cavities
Volume: 12x33ml Total. 396ml
SKU: 36109000060
Barcode: 8051085023127

SILICONE MOULD 60 X 40

SQ003 HALF SPHERE



Size: Ø70x35mm(h), 28 cavities
Volume: 28x90ml Total. 2520ml
SKU: 70403200098
Barcode: 8051085021253

SQ007 MINI MUFFIN



Size: Ø45x30mm(h), 70 cavities
Volume: 70x40ml Total. 2800ml
SKU: 70407200098
Barcode: 8051085021291

SQ009 MUFFIN



Size: Ø69x39mm(h), 24 cavities
Volume: 24x122ml Total. 2928ml
SKU: 70409200098
Barcode: 8051085021314

SQ015 MINI HALF SPHERE



Size: Ø35mm, 17.5mm(h), 96 cavities
Volume: 6x200ml Total. 1200 ml
SKU: 70415200098
Barcode: 8051085021512

SQ012 DISCO^{160x10}



Size: Ø160mm, 10mm(h), 6 cavities
Volume: 6x200ml Total. 1200 ml
SKU: 70412200098 **Barcode:** 8051085021345

SQ006 MINI CAKE



Size: 99x49mm, 30mm(h), 30 cavities
Volume: 30x130ml Total. 3900ml
SKU: 70406200098 **Barcode:** 8051085021284

SQ051 WAFFEL ROUND



Size: Ø90mm, 24mm(h), 18 cavities
Volume: 18x107ml Total. 1926ml
SKU: 70451200098 **Barcode:** 8051085028313

SQ005 MADELEINE



Size: 77x44mm, 18mm(h), 44 cavities
Volume: 44x32ml Total. 1408ml
SKU: 70405200098 **Barcode:** 8051085021277

SQ029 DISCO^{120x22}



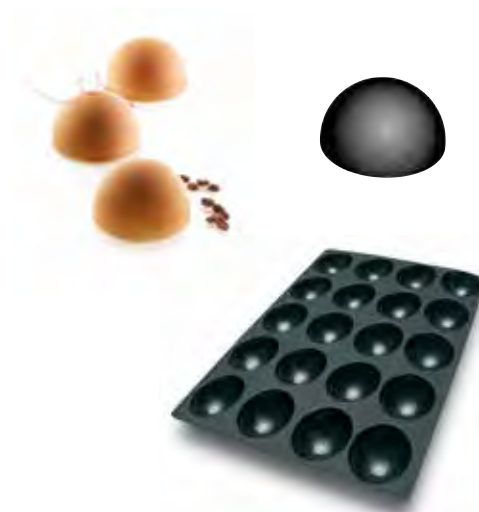
Size: Ø120mm, 22mm(h), 12 mm
Volume: 12x120ml Total. 1440ml
SKU: 70429200098 **Barcode:** 8051085022571

SQ001 BRIOCHETTE



Size: Ø79x35mm(h), 24 cavities
Volume: 24x84ml Total. 2016ml
SKU: 70401200098 **Barcode:** 8051085021239

SQ064 HALF SPHERE



Size: Ø70mm, 41mm(h), 24 cavities
Volume: 24x112ml Total. 2688ml
SKU: 70464200098 **Barcode:** 8051085263189

DECORATION ELEMENTS

TOURBILLON⁹



Size: 45x7mm, 15 cavities **Volume:** 9ml
SKU: 36229870065
Barcode: 8051085277995

TOURBILLON¹⁰⁰



Size: 140x9mm, 2 cavities **Volume:** 100ml
SKU: 36231870065
Barcode: 8051085278039

TOURBILLON²⁸



Size: 75x8mm, 6 cavities **Volume:** 28ml
SKU: 36230870065
Barcode: 8051085278015

BAND GOCCIA



Size: Ø60mm, Ø260mm, 4.5 mm(h)
Set 3pcs SKU: 25101990065
Barcode: 8051085280292

BAND FUOCO



Size: Ø60mm, Ø260mm, 4.5 mm(h)
Set 3pcs SKU: 25102990065
Barcode: 8051085280315

KIT BAKING RINGS

KIT TARTE RING 190MM



Size: Ø190mm, **Volume:** 400ml
Size Real Tarte: Ø180mm
SKU: 20369870065
Barcode: 8051085296613

KIT TARTE RING^{Ø80}



Size: Ø80mm, **Volume:** 50ml
Size Real Tarte: Ø70mm
SKU: 25243870065
Barcode: 8051085296750

TARTE RING 190MM



Size: Ø190mm, 20 mm
Size Real Tarte: Ø180mm
SKU: 52369200065
Barcode: 8051085296569

TARTE RING 80MM



Size: Ø80mm, 20mm
Size Real Tarte: Ø70mm
SKU: 52243200165
Barcode: 8051085296682

FIBREGLASS MATS

FIBREGLASS MAT



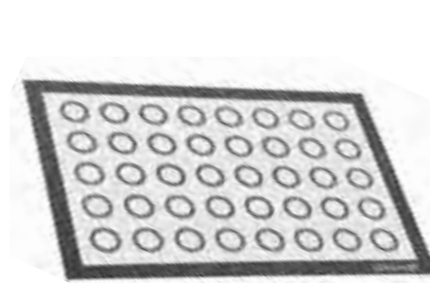
Size: 595x395mm
SKU: 4084600000 Barcode: 8051085041053

FIBREGLASS MAT



Size: 400x300mm,
SKU: 4062687000 Barcode: 8051085064205

FIBREGLASS MAT CIRCLES



Size: 600x400mm
SKU: 4010899000 Barcode: 8051085234059

AIR MAT LARGE



Size: 595x395mm
SKU: 4010799000 Barcode: 8051085234035

AIR MAT SMALL



Size: 300x400mm
SKU: 4010999000 Barcode: 8051085235667

AIR MAT



Size: 520x315mm
SKU: 4011099000 Barcode: 8051085274406

DISPLAY UNITS

TOTAL I-GLOO 5.5



Size: 600x400mm, 55mm(h) Set 2pcs
SKU: 2542586000 Barcode: 8032539930772

TOTAL I-GLOO 8.5



Size: 600x400mm, 85mm(h) Set 2pcs
SKU: 2542786000 Barcode: 8051085204557

LIPOSOLUBLE COLOUR POWDER

LIPSOLUBLE COLOUR ORANGE



25g
SKU: 73171990001

LIPSOLUBLE COLOUR BLUE



25g
SKU: 73172990001

LIPSOLUBLE COLOUR YELLOW



25g
SKU: 73173990001

LIPSOLUBLE COLOUR BROWN



25g
SKU: 73174990001

LIPSOLUBLE COLOUR WHITE



50g
SKU: 73175990001

LIPSOLUBLE COLOUR RED



25g
SKU: 73176990001

LIPSOLUBLE COLOUR GREEN



25g
SKU: 73177990001

LIPSOLUBLE COLOUR BLACK



25g
SKU: 73178990001

ACCESSORIES

FUNNEL CHOC



Size: Ø130mm, 140mm(h)
Volume: 1 Litre + 3 tubes
SKU: 70095990065
Barcode: 8051085023806

PIPING BAGS



24 pcs, 36cm
SKU: 70097990065

STRAIGHT SPATULA 20CM



20cm
SKU: 73431990001
Barcode: 8051085195039

STRAIGHT SPATULA 28CM



28cm
SKU: 73432990001
Barcode: 8051085195046

STRAIGHT SPATULA 33CM



33cm
SKU: 73433990001
Barcode: 8051085215829

ACCESSORIES

STRAIGHT SPATULA 38CM



38cm
SKU: 73434990001
Barcode: 8051085215836

STRAIGHT SPATULA 43CM



43cm
SKU: 73437990001
Barcode: 8051085215843

EDGED SPATULA 33CM



33cm
SKU: 73436990001
Barcode: 8051085195060

EDGED SPATULA 38CM



38cm
SKU: 73438990001
Barcode: 8051085215850

POINTED SPATULA 20CM



20cm
SKU: 73439990001
Barcode: 8051085215904

EDGED SPATULA 20CM



20cm
SKU: 73435990001
Barcode: 8051085195053

EXTRA PRODUCTS

| | | |
|--------------|--|-----------------------|
| GEL005 | Gelatine Titanium Gelita Germany | 1kg |
| GEL002 | Gelatine Gold Gelita Germany | 1kg |
| GELPOW | Gelatine Powder 20 x 1kg Gelita Germany | 1kg |
| DC009 | Chestnut Marron Glaces Clement Faugier France | 140g |
| DC010 | Chestnut Creme SWT Brow Clement Faugier France | 12 x 500g |
| DC011 | Chestnut Puree Green Clement Faugier France | 12 x 439g |
| DC012 | Chestnut Whole Peeled Clement Faugier France | 12 x 240g |
| SALT01 | Maldon Sea Salt Flakes | 12 x 240g |
| F000066 | Gold Leaves | 35g |
| F000074 | Silver Leaves | 35g |
| F006672 | Creative Spray Copper | 150ml |
| F006671 | Creative Spray Gold | 150ml |
| F006673 | Creative Spray Bronze | 150ml |
| F006674 | Creative Spray Scarlet | 150ml |
| F006675 | Creative Spray Silver | 150ml |
| F000035 | IBC Rhodoide Sheet 400mm x 600mm | 30 pieces |
| DU043, DU042 | Dutch Lady Condensed Milk | 24 x 1000g, 48 x 397g |



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