



Product List

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TERMS AND CONDITIONS

To Place an Order

In Toronto – You can order directly from your sales representative, or from our customer service department at 905-789-9999. You can also fax it to 905-789-0233.

In Vancouver – You can order directly from your sales representative, or from our customer service department at 604-576-8838. You can also fax it to 604-576-1064.

In Calgary – You can order directly from your sales representative, or from our customer service department at 888-768-7368. You can also fax it to 604-576-1064.

Next Day Delivery

We guarantee next day delivery in areas that our Lentia trucks deliver to locally, providing your order is placed before our next day cut off time of 3:00 PM. For out of town orders or orders that are shipped with a third party carrier, the cut off time for orders is 1:00 PM. We will try our best to provide next day delivery. Please place your orders early in the day to ensure on time deliveries. Unfortunately, we are unable to provide specific delivery times, regardless of where the delivery is being made.

Order Confirmations

We will provide order confirmations if you request them. If you send your order by PO and require a confirmation, please note that request on the PO.

Returns and Damages

If you wish to return an item, you must call our customer service department and obtain an authorization number before returning the item within 2 days of receipt of goods. The product will only be accepted if it is unopened and in perfect condition, and you may be charged a restocking fee of 25%. If a product is damaged, you must notify the carrier and Lentia immediately upon receipt of the item. If there are product shortages, you must inform your Lentia office immediately upon receipt.

If freight charges are incurred related to a return that is not our error, you will be responsible for paying the freight back to our warehouse.

We will not accept any item under any circumstance that is not authorized for return.

Special Orders

We will not accept returns on special order items. Special orders must be 50% prepaid prior to ordering from our supplier. A purchase order agreement is required prior to ordering any special order item. Lead times apply.

Payment Terms

First order is COD. Lentia offers 30 day payment terms upon successful completion and approval of our credit application. We do not offer discounts on accounts receivable for early payments. Title of goods remains in Lentia's name until the bill of lading, delivery slip or invoice is signed.

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<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
<u>LENTIA BREAD BASES</u>			
001-00003	SoVital Bread Base (4 x 5kg)	20 kg	
001-00003/R	SoVital Bread Base	5 kg	
001-00003A	SoVital Bread Base (bulk) 33.33% usage - High in fibre, containing sunflower and flax seeds. A good source of Omega 3.	20 kg	
001-00006	L'Amourette Bread Base 11.1% usage - Makes the classic French baguette with a perfect crust and delicate taste.	25 kg	
001-00008	Golden Crust Bread Base (Goldformel)	25 kg	
001-00008A	Golden Crust Bread Base (Goldformel) 5% usage - For a delicious crusty finish with a golden sheen, this bread base is perfect for a variety of different breads, dinner rolls and Kaiser rolls.	5 kg	
001-00009A	Munich Rye Bread Base (Old Munich)	25 kg	
001-00009	Munich Rye Bread Base (Old Munich) 7% usage - For an authentic German rye taste, our easy to use bread base produces a delicious medium rye bread, versatile for all applications.	5 kg	
001-00010	Good Grains Bread Base 35% usage - A wonderful nutty tasting multi grain bread with flax, whole mustard seed, and malted grain. Versatile and delicious, fresh or toasted!	21 kg	
001-00017C	Light Rye Bread Base	25 kg	
001-00017	Light Rye Bread Base 18% usage - This easy to use base delivers a flavourful light rye. Terrific with meat and cheese.	5 kg	
001-00025	9 Happy Grains Bread Base 50% usage –This hearty 9 grain bread will make you happy with its' delicious flavour from wheat bran, oats, flax seed, sunflower seed, mustard seed, and millet seed. Delicious toasted or freshly baked!	25 kg	
001-00033	Frankonia Rye Bread Base (10 x 2kg) 66.6% usage - Produce authentic tasting bread from the Frankonia region of Germany with our easy to use bread base. Full of flavour with whole sprouted malt rye kernels.	20 kg	
001-00035	Goodhearth Bread Base (10 x 2kg) 66.6% usage - The true original Goodhearth bread base provides a crunchy multi grain bread with whole kernel germinated grain. Delicious freshly baked or toasted.	20 kg	
001-00048	Smokey Onion Bread Base 50% usage - A uniquely delicious bread with the smokey flavour of toasted onions and a light crisp crust. Fantastic with cold cut meats.	10 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
001-00054	San Francisco Sourdough Bread Base	5 kg	
001-00054C	San Francisco Sourdough Bread Base 35% usage - With a true authentic San Francisco sourdough taste, our bread base is tempered by notes of malty sweetness. Great for bread bowls!	25 kg	
001-00056	Golden Flax Bread Base (8 x 3kg) 30% usage - A flavourful and nutritious bread with the nutty taste of whole golden flax seeds. A good source of Omega 3 with a wonderful aroma.	24 kg	
001-00057	Premium Soft Roll Base 25% usage - Convenient and versatile, this bread base requires no addition of messy shortening to scale or oils to be added. The base already contains mold inhibitors.	25 kg	
001-00059	Honey and Flax Bread Base (7 x 3.5kg) 20% usage - For a great source of fibre and nutrition, our honey and flax bread base is simply delicious.	24.5 kg	
001-00060	Ciabatta Bread Base 10% usage - Produce a light airy Ciabatta bread perfect for buns or other specialty breads with the full taste of long fermentation.	25 kg	
001-00075	Toscano Bread Base	25 kg	
001-00075/R	Toscano Bread Base 100% 1:1 usage - For a taste of Italy, this easy to use bread base produces a wonderful semolina bread with a crisp crust and delicious spongy crumb.	5 kg	
001-00078	Black Russian Bread Base	20 kg	
001-00078/R	Black Russian Bread Base 10% usage - For an authentic and distinct flavour of pumpernickel or black rye breads, this bread base delivers consistent quality every time!	5 kg	
001-00080	Aromatico Bread Base	25 kg	
001-00080/R	Aromatico Bread Base 10% usage - This excellent bread base gives you the results you want in a true French baguette - a terrific malty taste with a perfect crunchy crust.	5 kg	
001-00080C	Aromatico Bread Base Concentrate 3-6% usage - Produce a variety of breads such as foccacia, fougasse, bread sticks or pretzels with a malty taste and a crisp crust. Excellent texture!	25 kg	

WELLNESS PRODUCTS

001-00041	Wellness Multi Grain Bread Base This nutritious bread contains inulin, which is a functional food and which makes this a truly extraordinary and wonderful bread.	25 kg	
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<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
001-00042	Wellness Multi Seed Bread Base With natural ingredients such as flax, sunflower and pumpkin seeds, this bread base is fibre rich and has the functional benefit of inulin. Delicious!	25 kg	
001-06110	Wellness Buttermilk Pancake Mix With added inulin in the mix, this makes a great tasting Pancake with pre-biotic goodness. Also great for crispy waffles.	10 kg	

LENTIA WHOLE GRAIN BREAD BASES

001-00019	Whole Grain Barley Bread Base 50% usage - A delicious bread with a malted barley taste and the health benefits of soluble and insoluble fibre. Great with soup or as a sandwich!	25 kg	
001-00036	Historic Whole Grain Bread Base 66.6% usage - This multi grain bread has the ancient grains of organic whole spelt flour, organic kamut flour, rye kernels, oats, barley, flax, sunflower, millet and corn.	24 kg	
001-00046	Whole Grain Rye Bread Base 35% usage - A perfect light rye bread that is great for sandwiches! Enjoy the taste of caraway seed along with the benefits of whole grain rye flour.	25 kg	

LENTIA BREAD IMPROVERS

001-00001	Format	25 kg	
001-00001/R	Format 1-2% usage - Give your products better volume, improved crust colour and longer shelf life with our all purpose improver for every type of dough.	5 kg	
001-00004	Format Soft and Fresh Our new Format Soft and Fresh reduces bench time while providing increased dough stability, oven spring and extended shelf life. Perfect for all types of soft bread applications. Prevents mold growth!	25 kg	
001-00007	Excel Mn 0.5-1% usage - Use this all natural improver in fresh, par-baked, frozen or pre-proofed bread, buns, and baguettes. Suitable for artisan breads, croissant or Danish pastry dough.	25 kg	
001-00074	Polaris	25 kg	
001-00074/R	Polaris 1.5-2.5% usage - For all frozen dough, this powerful malt based improver gives good oven spring and excellent volume. Improves frozen shelf life!	5 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
001-00002 001-00002/R	Volupain Volupain 1.5% usage - For a crusty bread with the character of French baguettes, our Volupain improver reduces traditionally long bulk fermentation while providing an irregular, open structure.	25 kg 5 kg	
001-00012 001-00012/R	Rye-A-Rom Natural Rye-A-Rom Natural An all natural bread improver for every kind of bread where flavour and artisan taste are important.	25 kg 5 kg	
001-00016	Excel Soft 0.5-1% usage - An enzyme based crumb softener for typical soft rolls and pan bread applications.	25 kg	
001-00018A 001-00018	Maltberry Crown Maltberry Crown 1-3% usage - Obtain superior molding properties for very cool doughs. Use with crusty breads with a typical malt character.	25 kg 5 kg	
001-00051 001-00051/R	Stabilase Stabilase 0.25-2% usage - Special improver to make weak flours stronger! Improves proofing tolerance and the work ability of the dough. Increases the shelf life of your baked goods.	25 kg 5 kg	
030-03309 030-03309/R	Extra Extra 2-3% usage - Add the taste of Old World Tradition with our Extra improver. Enjoy the flavour of sourdough and malt with increased dough stability and a fine soft crumb.	25 kg 5 kg	
030-04007 030-04007/R	Fertigsauer Fertigsauer Save time with our natural sourdough ingredient for Rye or Rye/Wheat breads. Provides an outstanding crust, excellent volume, delicious aroma and flavour. Good slicing properties.	25 kg 5 kg	
030-04200 030-04200/R	Fortschritt Fortschritt 3% usage to rye flour content - For all types of traditional rye breads, Fortschritt gives high fermentation stability and good molding tolerance with a greater volume and fine crumb texture.	25 kg 5 kg	
030-05101 030-05101/R	X-70 X-70 0.5-5% usage - Achieve good colour and aroma for specialty breads and buns such as whole wheat, multi grain, light or dark rye and pumpnickel with our easy to use X-70.	25 kg 5 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
030-23000	Activo Wheat Sponge	25 kg	
030-23000/R	Activo Wheat Sponge 3-10% usage - Suitable for all types of dough, our easy to use natural wheat sponge gives you consistent results with economical usage. A wonderful satisfying flavour!	5 kg	

LENTIA COMPLETE BREAD & BAKERY MIXES

001-00047	Cranberry Apple Bread Mix This complete mix produces moist bread with dried cranberries and apple pieces. It is wonderful toasted or fresh from the oven!	10 kg	
030-131200	Cheese Puffs (Pao de Queijo) Put some Samba in your bakery with our new Pao de Queijo Brazilian Cheese Puffs! This easy to use mix is wheat free, yeast free, freeze stable and versatile. Delicious hot or cold!	12.5 kg	

BREAD RELATED INGREDIENTS

101-15930	Instant Premium Yeast - SAF This is a granular free-flowing yeast for use in dough with sugar levels of up to 12% (baker's percent).	20 x 1lb	
002-01365	Gingerbread Spice This spice provides an authentic gingerbread flavour.	1 kg	4 x 1kg
073-48010117	Gingerbread Powder	175 g	
002-01389	Dresden Stollen Spice An authentic German spice for traditional Christmas Stollen bread.	1 kg	4 x 1kg
111-00001	Franken Bread Spice A spice for breads typical to the Frankonia region of Germany.	4 kg	
030-20300	Frankonia Rye Kernels Malted whole rye kernels for a unique and delicious flavour. Requires pre-soaking for use in dough.	25 kg	
030-26400	Softkorn	25 kg	
030-26400/R	Softkorn This pre-gelatinized whole rye kernel does not require pre-soaking for use in dough.	5 kg	
023-00001	Patisserie Quick Set	25 kg	
023-00001/R	Patisserie Quick Set Ideal to brush on bread to make seeds adhere better.	5 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
040-11175A	Soya Grits - Crushed, dried soya beans	20 kg	
040-11175/R	Soya Grits - Crushed, dried soya beans	5 kg	
040-12180	Sunflower Seeds - Raw hulled	22.68 kg	
040-12180/R	Sunflower Seeds - Raw hulled	5 kg	
040-12245B	Brown Flax Seeds - Whole	22.68 kg	
040-12245/R	Brown Flax Seeds - Whole	5 kg	
040-12250	Golden Flax Seed - Whole	22.68 kg	
040-12250/R	Golden Flax Seed - Whole	5 kg	
050-00017	Soya Lecithin granules - Dry form lecithin.	5 kg	
050-00031	Guar Gum - Use for increased water absorption.	25 kg	
057-10531	Bakers Caramel Colour Burnt sugar syrup to colour bread dough.	1 litre	12 x 1L
079-00001	Sodium Hydroxide Dissolve 50g of powder in 1 litre of cold water. Use for dipping bread pretzels.	25 kg	
079-00002	Inulin - A fine white pre-biotic powder derived from chicory.	25 kg	
030-00002	Pretzel Salt	25 kg	
050-00002	Vienna Strong Bakers Flour	20 kg	
050-00015	Light Rye Flour	40 kg	
050-00020	Marvel Wheat Flour	20 kg	
050-00026	Ground Caraway Seeds	22.68 kg	
050-00028	Steel Cut Oats	22.68 kg	
050-00029	Carastan Malt Flour	20 kg	
050-00030	Dextrose	22.68 kg	
050-00047	Maltoferm 10001	22.68 kg	
050-00048	Gluten	25 kg	
050-00068	Oat Bran	22.68 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
050-00070	Sparkling Amber Powder	5 kg	
050-00077A	Insta-Gel (Crygel)	400 g	
050-00081	Hulled Millet	22.68 kg	

BREAD KNIVES FROM EUROPE

099-25111	Serrated Bun Knife - small, 9cm blade	1 knife	
030-00001	Serrated Bread Knife - large, 31cm blade	1 knife	

CAKE & PASTRY DÉCOR

015-02014	Charlotte Strips - Pruve Frozen sponge lady fingers joined together and lightly frosted. 250mm x 66mm	70/cs	
044-DC6622/R	No Melt Icing Sugar For dusting cakes and pastries. Will not dissolve from condensation.	5kg box	
049-03285	Cocoa Nibs - Valrhona Roasted and crushed pure cocoa beans from Venezuela.	1 kg	
004-CA24E	Maracaibo Cocoa Nibs - Felchlin Caramelized, roasted and crushed pure cocoa beans.	1 kg	6 x 1kg
011-M-8J312-N	Hazelnut Praline Grains 60% - Cacao Barry Chopped caramelized Hazelnut	1 kg	10 x 1kg
037-15054A	Sour Pitted Cherries Red cherries in light syrup.	796ml	12 x796ml
098-01301	Raspberry Jelly Slices - Red	525 pcs (2.27kg)	
098-01304	Orange Jelly Slices - Orange	525 pcs (2.27kg)	
098-01302	Lemon Jelly Slices - Yellow	525 pcs (2.27kg)	
098-01303	Lime Jelly Slices - Green Thin, sugar dusted half moon jelly slices.	525 pcs (2.27kg)	
035-IP332	Wafer Fans	250 pcs	
035-IP334	Wafer Cigarettes	200 pcs	

Product No.

Unit

Case

ALMOND & HAZELNUT PASTES

Add to icings and fondants or use as a filling for chocolates and specialty tarts. All natural.

049-02260	Almond Praline 60% - Valrhona - Special order	5 kg
018-MONA	Almond Paste - Kondima	6.25 kg
047-RGP010	Almond Paste 66/34 - Edde	10 kg
047-RHP010	Almond Paste 50/50 - Edde	10 kg
047-RRP010	White Almond Paste 34/66 - Edde	10 kg
047-RQP010	Kernel Paste - Edde	10 kg
018-00HMU	Hazelnut Paste - Kondima	5 kg
018-36GNC	Nougat Cream - Kondima	5 kg
011-M-8G310/5	Hazelnut Praline – Cacao Barry	5 kg
011-M-8G310/20	Hazelnut Praline – Cacao Barry	4 x 5 kg
028-23306	Hazelnut Paste with Pieces - Dreidoppel	3 kg
047-HPP010	Hazelnut Paste Pure - Edde	4.54 kg
047-HPR010	Hazelnut Praline - Edde	5 kg
047-NPC005	Hazelnougat Paste - Edde	5 kg
049-02258	Hazelnut Praline 60% - Valrhona - Special order	5 kg
049-02265	Milk Gianduja Hazelnut - Valrhona - Special order	5 kg
074-GIA/25	Milk Chocolate Gianduja - Callebaut	25 kg
074-GIA/5	Milk Chocolate Gianduja - Callebaut	5 kg

FILLINGS

041-90034	Cannoli Cheese Filling - With chocolate chips. Frozen, ready to use in piping bags. Just thaw and pipe!	24 x 500g
049-00134	Cocoa Paste 100% Use as a filling for chocolates or cakes.	3 x 1kg
030-21990	Mella-Nuss Add 400g water to 1kg filling powder. Mix for bake stable fillings with a ground hazelnut. For cake, pastry or breads.	12.5 kg
093-00001	Dulce de Leche Pure natural milk caramel paste from Argentina. The real thing!	5 kg
070-00001	Onion Marmalade A savoury filling that is ready to use. Just scoop and bake!	2.15 kg

ICINGS

021-OFBM2	Soft White Fondant Icing	20 kg
036-00001	White Rolled Fondant - Ready to roll	5 kg
036-00002	Chocolate Rolled Fondant - Ready to roll	5 kg

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
<u>GLAZES</u>			
002-03595	Instant Clear Jelly Glaze Mix with sugar, add water and bring to a boil. One kg yields approximately 25 litres of freeze-stable, ready-to-use glaze. Use to glaze pies, flans, tarts, or to make jellies with a bright, clear finish that sets perfectly!	1 kg	4 x 1kg
011-BL500	White Chocolate Fasty Glaze	22.68 kg	
011-BL500/R	White Chocolate Fasty Glaze	5 kg	
011-NE250A	Dark Chocolate Fasty Glaze	22.68 kg	
011-NE250A/R	Dark Chocolate Fasty Glaze Ready to use glazes that are freeze-thaw stable. Must be heated slightly and poured over frozen product for best results.	5 kg	
022-00001	French Apricot Glaze Add water and heat to use on fruit or cake.	14 kg	
022-00002	Strawberry Glaze	14 kg	
024-06101	Quick Glanz Spray - Food shellac	300 ml	6 x 300ml
028-41518	Blancoladino - Dreiboppel White chocolate ready to use ganache for cakes or as a filling.	6 kg pail	
047-AMC005	Apricot Mirroir Glaze - Ready to use	5 kg	
047-CMC005	Chocolate Mirroir Glaze - Ready to use	5 kg	
047-NMC005	Neutral Mirroir Glaze - Ready to use	5 kg	
049-05010	Absolu Crystal - Valrhona Clear Nappage for cold or hot use. Use on fruit or cake, or as a filling for truffles or chocolates. Crystal clear!	5 kg	
072-00007	Apricot Glaze Add water and heat to use on fruit or cake.	12 kg	
072-00008	Apricot Spray Glaze Ready to use. Heat to use as a spray or simply brush on fruit or cake.	12 kg bag in box	

TOPPINGS

Great products that can be used for plate décor or toppings.

028-33518	Bienetta - Dreiboppel Easy to use powder for Florentines or bee-sting cake topping.	10 x 600g	
093-00001	Dulce de Leche The real thing! Pure natural milk caramel paste from Argentina.	5 kg	
072-00002	Raspberry Drizzle	12 x 500g	
072-00003	Peach/Apricot Drizzle	12 x 500g	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
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LENTIA CUSTARD MIXES

001-00073B	European Custard Cream Powder - Not freeze stable	10 kg	
001-00073ES	European Custard Cream Powder - Freeze stable Instant cold-process that is freeze stable. Use plain or flavour with compounds, liqueur flavours or add whipped cream.	25 kg	
001-00077A	Natural Vanilla Custard - All natural	10 kg	
001-04099	Crème Caramel / Crème Brûlée Dry mix for "no bake" crème caramel puddings. Just add hot milk and boil.	10 kg	
047-GAC04	Caramel Sauce Thick golden syrup to use with Crème Caramel.	1 litre	
007-04087	Classic Crème Mix A complete versatile and simple to prepare cold set dairy mix for instant custard which is bake and freeze-thaw stable.	25 kg	

LENTIA CAKE MIXES

001-00026	Sponge Cake Mix, Chocolate - Just add water & eggs. A good tight crumb for rolling.	10 kg	
007-03000	Coconut Macaroon Cookie Mix Stays moist and delicious. Mix 250g water with 1 kg mix.	20 kg	
007-04005	Moist Cake Mix - Just add egg, oil & water. A moist and delicious yellow pudding cake that holds jam or light fruit toppings for a beautiful presentation.	20 kg	
007-04063	White Sponge Cake Mix - Just add water & eggs. The quality and taste of a European scratch cake with the consistent results of a mix.	20 kg	
007-04065	Chocolate Sponge Cake Mix A delicious chocolate recipe that provides good spring and great flavour.	20 kg	
007-04069	Super Pudding Mix - Just add egg, oil & water. A fluffy white pudding cake that holds heavy fruit fillings, gives good volume and stays moist.	20 kg	
007-04072	Chocolate Pudding Cake Mix - Just add egg, oil & water. A rich chocolate cake with excellent volume.	20 kg	
007-04073	Red Velvet Cake Mix - Just add egg, oil & water. A gourmet cake, very moist with a deep rich red colour.	20 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
007-04076	Spice Cake Mix - Just add egg, oil & water. A flavourful mix by itself or perfect for a carrot cake. Recipe included for carrot cake.	20 kg	
007-04078	Devil's Food Cake Mix - Just add egg, oil & water. A very dark, moist chocolate cake with good slicing and handling qualities.	20 kg	
007-04266	No-Sugar Added Cake Mix A fluffy white no sugar added pudding cake.	20 kg	
007-05050	Brownie Mix A moist, rich, chocolate brownie that is easy to use and tastes terrific!	20 kg	

SPECIALTY DESSERT MIXES

007-03000	Coconut Macaroon Cookie Mix - Lentia Stays moist and delicious. Mix 250g water with 1 kg mix.	20 kg	
030-99681	Mon Macaron - Ireks Make exquisite French style Macarons with our easy to use mix. Enjoy a balanced almond flavour with every delicate bite.	4 x 2.5 kg	
030-98528	Croccante - Ireks This easy to use mix is perfect for producing Florentines, crispies and the top layer of Bee-Sting cakes.	10 x 1 kg	
028-33518	Bienetta - Dreidoppel Easy to use powder for Florentines or Bee-Sting cake topping.	10 x 600g	
014-DH03141	Macaron de Paris Natural	360 pcs	
014-DH03142	Macaron de Paris Brown	360 pcs	
014-DH03146	Macaron de Paris Pink With our ready to use finished biscuit, you can make your own filling for a true authentic Macaron de Paris! Saves you time and fill as needed!	360 pcs	

WHIPPED CREAM FOND POWDERS

Versatile natural powder mixes which simultaneously stabilize, gelatinize, flavour & sweeten whipped cream with a unique one-step production method for instant desserts. Freeze and thaw stable, easy to cut and most delicious, our fonds can be used with non-dairy whipped topping.

Lentia Fond Powders

001-03060B	Maple	10 kg	
001-03030A	Neutral	10 kg	
001-03030B	Neutral	25 kg	
001-03035A	Chocolate	10 kg	
001-03037A	Universal	10 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
001-03039A	Tiramisu	10 kg	
001-03039G	Tiramisu	25 kg	
001-03039SG	Tiramisu - slow acting gelatin	22 kg	
001-04095	Veggie Fond Concentrate - all natural	25 kg	
<i>Dreidoppel Fond Powders</i>			
028-12008	Chocolate	5 kg	
028-12108	Lemon	5 kg	
028-12208	Strawberry	5 kg	
028-12308	Raspberry	5 kg	
028-12408	Neutral	5 kg	
028-12608	Hazelnut	5 kg	
<i>Sucrea Fond Powders (formerly Döhler)</i>			
002-02588	Caramel	5 kg	
002-03039	Ruby Orange	5 kg	

MOUSSE MIXES

007-04100	<i>Neutral No Sugar Added Mousse Mix</i> Add water, milk or fruit juice and whip up. Freeze-thaw stable.	20 kg	
072-00009	<i>Dark Chocolate Mousse Paste</i> Add 1 pouch to 1 litre whipping cream & whip.		24 x 250g
072-00011	<i>Dark Chocolate Mousse Paste</i> - Special order	12 kg	
049-03717	<i>Mousse and Souffle</i> - Special order - Valrhona A dark chocolate filling to make the preparation of Mousse, Soufflé and Moelleux so much easier.	3 kg	4 x 3kg

STABILIZERS

002-03630	<i>Durosan Powder</i> - Sucrea	1 kg	4 x 1kg
002-03901	<i>Quark Stabil</i> - Sucrea	10 kg	
002-03901/R	<i>Quark Stabil</i> - Sucrea A pre-mix for easy preparation of baked cheese cakes. Suitable for freeze and bake stable cheesecake and cheese fillings.	5 kg	
003-00008A	<i>Sweet & Stable</i> - Whipping cream stabilizer - Sucrea	5 kg	
020-11230	<i>Gelatin Sheets</i> - Dr.Oetker 25 envelopes with 6 sheets each.	150 sheets/box	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
023-00001	Patisserie Quick Set	25 kg	
023-00001/R	Patisserie Quick Set A bake and freeze stable instant cold-set powder for thickening juices, pie filling and toppings.	5 kg	
073-57001000	Prosorbet - Sosa Vegetable origin, mix of sugars and stabilizers.	3 kg	

SPECIALTY SUGARS

103-19612	Isomalt M	25 kg	
103-19612/R	Isomalt M A crystal form sugar substitute for décor sugar work.	5 kg	
103-19613	Isomalt PF	25 kg	
103-19613/R	Isomalt PF A powder form sugar substitute for use in no-sugar baking.	5 kg	
044-DC6622/R	No Melt Icing Sugar For dusting cakes and pastries. Can be applied to hot products, and will not dissolve from condensation.	5 kg	

SPECIALTY DESSERT INGREDIENTS

049-03285	Cocoa Nibs - Valrhona Valrhona roasted and crushed pure cocoa beans. These nibs have an intense cocoa flavour.	1 kg	4 x 1kg
011-BIG-PF-1BO	Feuillettine Crunchy - Callebaut Thin crisp flakes makes a wonderful crunchy addition to ganache, candies, pastries and cakes.	2.5 kg	4 x 2.5kg
011-M-8J312-N	Hazelnut Praline Grains 60% - Cacao Barry Chopped caramelized Hazelnut	1 kg	
	Candied Peels and Pieces from France These peels are delicious and fresh, easy to use and don't stick together. Try them with or without dextrose for chocolate, pastry and décor.		
008-05048	Orange peels with dextrose	1 kg	
008-04978	Orange peels drained	1 kg	
008-85123	Orange dices with dextrose	1.5 kg	
008-07837	Ginger peels with dextrose	1 kg	
008-07836	Ginger peels drained	1 kg	
008-05046	Lemon peels with dextrose	1 kg	
008-05045	Lemon peels drained	1 kg	
008-85223	Lemon dices with dextrose	1.5 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
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Freeze Dried Fruit Crispies - Sosa

These crispies stay crunchy while adding both flavour and texture to chocolate and other dessert applications.

073-00152502	Cappuccino Crispy	250 g
073-00152507	Caramel Crispy	750 g
073-44050321	Exotic Fruit Crispy	250 g
073-44050512	Raspberry Crispy	300 g
073-44050514	Strawberry Crispy	200 g
073-44050516	Passionfruit Crispy	200 g
073-44050518	Banana Crispy	250 g
073-44050520	Apricot Crispy	250 g
073-44050522	Pineapple Crispy	200 g

Popping Crystals - Sosa

Create a terrific mouth experience! Use in chocolate or on desserts!

073-00152509	Popping Crystal Peta Zeta Chocolate Coated	900 g
073-00152511	Popping Crystal Peta Zeta Neutral	750 g
073-00152513	Fizz Powder Neutral	700 g

PRE-BAKED PASTRY PRODUCTS

Ready to be filled & finished

Creamhorns

015-00009	Creamhorns, large - 12cm (4 ³ / ₄ "	72 pcs
041-90016	Creamhorns, medium - Cylinder shape	250 pcs
089-30864	Creamhorns, small - 7.3cm (2 7/8")	120 pcs
034-87612	Creamhorn Chocolate Plain - Bussy	312 pcs

Cannoli

041-90034	Cannoli Cheese Filling - With chocolate chips Frozen, ready to use in piping bags. Just thaw and pipe!	24 x 500g
089-30830	Cannoli, small - (length 2.5")	200 pcs
089-30833	Cannoli, medium - (length 3.5")	200 pcs
089-30832A	Cannoli, large - (length 5")	110 pcs
034-22650	Cannoli wafers - (length 2") - Bussy 19-5	256 pcs

Petit Fours

016-5920K3	Oval Petit Four - Plain, sweet 6cm x 2.5cm (2 ¹ / ₄ " x 1")	324 pcs
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Flowershells

015-00032	Flowershells - 9cm (3 ¹ / ₂ "	72 pcs
015-20585	Mini Flowershells - All butter	162 pcs

Canapes

016-70051	Canape - assorted, salted - Transfat free	324 pcs
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<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
	Tartelettes and Flan Shells		
016-07028	Square Tartelettes - salted - Transfat free	324 pcs	
027-60404	4" Plain Tartelette - fluted 4" diameter baked shallow tart shell.	100 pcs	
027-60406	4" Chocolate Tartelette - fluted 4" diameter baked shallow tart shell with dark compound chocolate coating on the inside surface.	100 pcs	
027-60805	8" Chocolate Flanshell - fluted 8" diameter baked shallow flan shell with dark compound chocolate coating on the inside surface.	20 pcs	
027-60884	8" Plain Flanshell - fluted 8" diameter baked shallow flan shell.	20 pcs	
	Cones		
073-20202000	Mini Cornet Salted - Sosa	360 pcs	
073-64050512	Tray for Cones (26cm x 34cm) - Sosa	1 pcs	

PIDY GOURMET TART SHELLS

Place puff pastry shells in the oven for 5 minutes at a temperature of 250°F before you fill them with your favourite recipe. This will crisp your shells and they will taste like they have been made fresh out of the oven!

	Puff Pastry Shells		
096-00020	Shells - round 1.25"	192 pcs	
096-00050	Shells - oval 1.75"	192 pcs	
096-00090	Shells - fish 2.75"	128 pcs	
	Short Dough Shells		
096-00310C	Shells - round, fluted, chocolate 1.5"	210 pcs	
096-00310N	Shells - round, fluted, neutral 1.5"	210 pcs	
096-00310S	Shells - round, fluted, sweet 1.5"	210 pcs	
096-00315CH	Shells - round, fluted, chocolate 1.75"	192 pcs	
096-00315N	Shells - round, fluted, neutral 1.75"	192 pcs	
096-00320NE	Shells - round, fluted, neutral 2.5"	160 pcs	
096-00320SW	Shells - round, fluted, sweet 2.5"	200 pcs	
096-00350NA	Barquette - neutral 2.5"x1"	252 pcs	
096-00350SA	Barquette - sweet 2.5"x1"	252 pcs	
096-00710A	Puff Pastry cup - round - 1.5"	192 pcs	
096-79075	Amusette Spoon - 1.4"x3" Makes great hors d'oeuvres	192 pcs	

FRENCH GOURMET

FROZEN CROISSANTS & DANISH PASTRIES

Made with pure butter, this is an exceptional product range that offers excellent quality in pre-proofed frozen dough. Ready to bake from the freezer to the oven with spectacular results every time!

038-CR150	Small Croissant	42g / 1.5oz	140 pcs
038-CR250	Large Croissant	70g / 2.5oz	64 pcs
038-CPC3	Pain au Chocolat	92g / 3.25oz	85 pcs
038-CRPC	Pain au Chocolat	35g / 1.25oz	300 pcs

<u>Product No.</u>			<u>Unit</u>	<u>Case</u>
038-CW150	Wheat Croissant	42g / 1.5oz	140 pcs	
038-CW350	Wheat Croissant	100g / 3.5oz	48 pcs	
038-DRALB	Almond Bear Claw	35g / 1.25oz	280 pcs	
038-DRAPL	Apple Lattice	35g / 1.25oz	300 pcs	
038-DRBAT	Banana Triangle	35g / 1.25oz	280 pcs	
038-DRBCB	Black Cherry Burst	35g / 1.25oz	300 pcs	
038-DRCN3	Cinnamon Roll	92g / 3.25oz	80 pcs	
038-DRCNR	Cinnamon Roll	35g / 1.25oz	280 pcs	
038-DRCPI	Lemon Cream Cheese	35g / 1.25oz	300 pcs	
038-DRGUF	Guava Fan	35g / 1.25oz	280 pcs	
038-DRMC	Maple Walnut	35g / 1.25oz	280 pcs	
038-DRRCR	Raisin Custard Roll	35g / 1.25oz	280 pcs	
038-DRRSL	Raspberry Leaf	35g / 1.25oz	280 pcs	
038-PASTR	Apple Raisin Walnut Strudel	795g / 28oz	20 pcs	

FROZEN PASTRY PRODUCTS

077-00001	Bavarian Pretzels Straight from the freezer to the oven!	60 pcs
077-00002	Pretzel Sticks Straight from the freezer to the oven!	72 pcs
075-PPSLL	Puff Pastry Sheets - All butter from New Zealand (22½" x 15" x 3/8")	8 x 2.5 kg
075-PUFRL7	Puff Pastry Roll - All butter from New Zealand (18" x 7" x 7")	7.6 kg
087-00007	Puff Pastry Roll - All butter from New Zealand (24" x 16" x 1/8")	10 kg
077-00003	Cheese Puffs Straight from the freezer to the oven!	480 pcs

CALLEBAUT ICE CREAM PRE-MIXES

Through innovative pre-mix recipes with Callebaut's Finest Belgian Chocolate, these ice cream recipes taste overwhelmingly rich, refined and intense.

074-MXD-ICE18	Gelato Mix Sao Thomé - 18% single origin - 90% cocoa.	10 x 1.35 kg
074-MXD-ICE18/R	Gelato Mix Sao Thomé - 18% single origin - 90% cocoa Dark chocolate with a rich aromatic character. Enjoy hints of flowers, olives, herbs, spices and fruits.	1.35 kg
074-MXW-ICE56	Gelato Mix White Chocolate - 56% white chocolate	10 x 1.35 kg
074-MXW-ICE56/R	Gelato Mix White Chocolate - 56% white chocolate A sensational balanced creamy milk taste with a great colour!	1.35 kg

Product No.

Unit

Case

VALRHONA CHOCOLATE

Lentia is proud to be the exclusive importer of Valrhona chocolate in Ontario, Western Canada and the Maritimes.

049-04653	Guanaja Dark chocolate, 70% cocoa, 42.5% fat content. Intense flavour with an exceptionally long finish and floral notes. A celebration of bitterness.	3 kg bag fèves	3 x 3kg
049-04654	Caraibe Dark chocolate, 66% cocoa, 40.6% fat content, cane sugar. Rounded mild chocolate with delicate almonds and roasted coffee. Warm nutty notes.	3 kg bag fèves	3 x 3kg
049-04655	Manjari Dark chocolate, 64% cocoa, 40% fat content. Fresh, acidic, sharp bouquet with red fruit notes. Pure Madagascar.	3 kg bag fèves	3 x 3kg
049-04656	Araguani Dark chocolate, 72% cocoa, 43.5% fat content. An especially long lasting taste, with flavours of currants and hints of honey. Pure Venezuela.	3 kg bag fèves	3 x 3kg
049-04658	Jivara Lactée Milk chocolate, 40% cocoa, 40.4% fat content, cane sugar. Sweet and chocolate flavour with intense notes of caramel and vanilla.	3 kg bag fèves	3 x 3kg
049-04659	Tanariva Lactée Milk chocolate, 33% cocoa, 35.5% fat content. Milk taste with very pronounced caramel flavour.	3 kg bag fèves	3 x 3kg
049-04660	Ivoire White chocolate, 35% cocoa, 40.5% fat content. Well balanced with a delicate flavour and fine texture.	3 kg bag fèves	3 x 3kg
049-04661	Equatoriale Dark chocolate, 55% cocoa, 37.4% fat content. Well balanced full chocolate taste. Excellent coating application for enrobers or by hand.	3 kg bag fèves	3 x 3kg
049-05571	Tainori Dark chocolate, 64% cocoa, 39.4% fat content. Flavours of yellow fruit follow in the wake of roasted almond and freshly baked bread. Pure Dominican Republic.	3 kg bag fèves	3 x 3kg
049-05572	Alpaco Dark chocolate, 66% cocoa, 40.2% fat content. Delicate floral notes of jasmine and orange blossom give way to a long finish of refined bitterness and woody flavours. Pure Ecuador.	3 kg bag fèves	3 x 3kg

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
049-05614	Abinao Dark chocolate, 85% cocoa, 48.4% fat content. Powerful tannins and strong, lingering intensity.	3 kg bag fèves	3 x 3kg
049-06085	Nyangbo Dark chocolate, 68% cocoa, 44.1% fat content A subtle acidity that allows a note of round chocolate warmth to develop, followed by a soft and sweet spiciness. Its' character is enhanced by a delicate bitterness. Pure Ghana.	3 kg bag fèves	3 x 3kg
049-06221	Macaé – Pure Brazil Dark chocolate, 62% cocoa, 38% fat content Charming with dry yellow fruits notes at first, it captivates the palate with its woody, peppery and toasted aromas, unveiling a bitter-sweet and black tea hinted finish.	3 kg bag fèves	3 x 3kg
049-06360	Coeur de Guanaja Dark chocolate 80% cocoa, 34% fat content. A chocolate concentrate for an outstanding strength of flavour. Gives the ability to boost the chocolate intensity in your recipes where cocoa butter is limiting.	3 kg bag fèves	3 x 3kg
049-06640	Orizaba Lactée Milk Chocolate, 39% cocoa, 41% fat content. Delicately smooth with deep and intense milky notes.	3 kg bag fèves	3 x 3kg
049-06725	Ashanti Dark chocolate, 67% cocoa Captivating with its' full body and round savours. Intense in chocolate with delicate hazelnut nuances and entangled spiciness of liquorice, cinnamon and Tonka beans.	3 kg bag fèves	3 x 3kg
049-07098	Caramélia Milk chocolate, 34% From the first second, milky velvetiness captivates before revealing its' intense and strong creamy caramel flavour, subtly enhanced by savoury hints of shortbread.	3 kg bag fèves	3 x 3kg
049-00159	Cocoa Powder 100% cocoa, 0% sugar, 21% fat content Very warm, mahogany red cocoa powder. Very pure and intense taste of cocoa.	3 kg box	6 x 3kg
049-02260	Almond Praline 60% - Special order, lead time necessary	5 kg	
049-05112	Eclat Dark chocolate stirring sticks, 61% cocoa, individually wrapped. Perfect for coffee or tea. An elegant finish to any meal.	1 kg (244 pcs)	4 x 1kg

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
049-03285	Cocoa Nibs Valrhona roasted and crushed pure cocoa beans. Intense cocoa flavour.	1 kg	4 x 1kg
049-03717	Mousse and Soufflé - Special Order Only A dark chocolate filling to make the preparation of Mousse, Soufflé and Moelleux so much easier.	3 kg	4 x 3kg
049-04341	Dark Chocolate Pearls - Special Order Only Used in baking and pastry applications. Pearls retain their shape during baking. Perfect for decorating and plating.	4 kg	3 x 4kg
049-04719	Crunchy Chocolate Pearls You can add a crunchy note to all your baking, pastry and chocolate based products. Stays crunchy even in ice cream! Suitable for decorating and plating, they also float in a martini.	3 kg bag	3 x 3kg
049-05010	Absolu Crystal An incredibly clear neutral glaze that is used cold or warm for glazing fruit or cakes or even use as a filling for chocolate.	5 kg pail	
049-05145	Xocopili 72% Spicy and Savoury, these small dark chocolate pearls offer a different taste in chocolate. Suitable for all chocolate, pastry and savoury applications. Made from 72% chocolate, with an aromatic spicy flavour.		1 kg tub
049-06566	Xocoméli 57% Spicy and sweet, these small dark chocolate pearls offer a different taste in chocolate that is perfect for dessert applications. A fresh, exotic and delightful blend of sweet, fruity hesperidia spices.		1 kg tub
049-07025	Andoa Noire 70 % This dark organic and fair trade chocolate has a unique blend of citrus fruit and intense bitterness which heats the palate with refreshing and powerful bitter-sweetness, developing into shades of freshness.	3 kg bag fèves	3 x 3kg
049-07026	Andoa Lactée 39% This milk organic and fair trade chocolate has a unique blend which captivates the palate with seductive milky softness and tender chocolate sweetness, all enhanced by a hint of bitterness.	3 kg bag fèves	3 x 3kg
049-01733	Truffle Shells – Milk Made with Valrhona milk chocolate	504 pcs	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
049-01734	Truffle Shells – White Made with Valrhona white chocolate	504 pcs	
049-04321	Large Pyris Cup , semi sweet Top dimension 87mm Bottom dimension 44mm Side dimension 19mm Side dimension 48mm	60 pcs	

CALLEBAUT CHOCOLATE

Callets and Blocks

Dark Belgian

074-811NV/10	811NV Semi Sweet Dark Callets 53%	10 kg	
074-811NV/20	811NV Semi Sweet Dark Callets 53%		2 x 10kg
074-811NV/5	811NV Semi Sweet Dark Blocks 53%	5 kg	
074-811NV/25	811NV Semi Sweet Dark Blocks 53%		5 x 5kg
074-C811NV/10	C811NV Semi Sweet Dark Callets 53%	10 kg	
074-C811NV/20	C811NV Semi Sweet Dark Callets 53%		2 x 10kg
074-6040NV/10	6040NV Bitter Sweet Dark Callets 60%	10 kg	
074-6040NV/20	6040NV Bitter Sweet Dark Callets 60%		2 x 10kg
074-7030NV/10	7030NV Bitter Sweet Dark Callets 70%	10 kg	
074-7030NV/20	7030NV Bitter Sweet Dark Callets 70%		2 x 10kg
074-7030NV/5	7030NV Bitter Sweet Dark Blocks 70%	5 kg	
074-7030NV/25	7030NV Bitter Sweet Dark Blocks 70%		5 x 5kg
074-D811NV/5	D811NV Dark Chocolate Blocks 47%	5 kg	
074-D811NV/25	D811NV Dark Chocolate Blocks 47%		5 x 5kg
074-CHD-N811/R	Dark Fountain Chocolate - Callets	2.5 kg	
074-CHD-N811	Dark Fountain Chocolate - Callets		4 x 2.5kg
074-CHD-N811A	Dark Fountain Chocolate - Callets		8 x 2.5kg

Milk Belgian

074-823NV/10	823NV Milk Chocolate Callets	10 kg	
074-823NV/20	823NV Milk Chocolate Callets		2 x 10kg
074-823NV/5	823NV Milk Chocolate Blocks	5 kg	
074-823NV/25	823NV Milk Chocolate Blocks		5 x 5kg
074-C823NV/10	C823NV Milk Chocolate Callets	10 kg	
074-C823NV/20	C823NV Milk Chocolate Callets		2 x 10kg
074-C823NV/5	C823NV Milk Chocolate Blocks	5 kg	
074-C823NV/25	C823NV Milk Chocolate Blocks		5 x 5kg

White Belgian

074-CW2NV/10	CW2NV White Callets	10 kg	
074-CW2NV/20	CW2NV White Callets		2 x 10kg
074-CW2NV/5	CW2NV White Chocolate Blocks	5 kg	
074-CW2NV/25	CW2NV White Chocolate Blocks		5 x 5kg
011-0750400-408	Ultimate White Callets	13.6 kg	

Product No.

Unit

Case

CALLEBAUT CHOCOLATE

North American

011-CHD-WA-8081101	Semi Sweet Chocolate Wafers 55%	13.63 kg	
011-CHM-CA-82304	Milk Chocolate Couverture	13.63 kg	
011-VSD-EZ-7370001	Dark Sugar Free	13.63 kg	

CACAO BARRY CHOCOLATE

Pistoles

Dark French

011-CHD-Q583-587	Favourites Mi-Amère 58% Pistoles	5 kg	
011-CHD-Q583-C	Favourites Mi-Amère 58% Pistoles		4 x 5kg
011-CHDQ06	Amer-Extra 60% Pistoles	20 kg	
011-CHD-P640-587	Extra Bitter Guyaquil 64% Pistoles	5 kg	4 x 5kg
011-CHD-070FLEU/5	Tropical Fleur de Cao 70% Pistoles	5 kg	
011-CHD-070FLEU	Tropical Fleur de Cao 70% Pistoles		4 x 5kg
011-604133	Force Noire 50% Pistoles - For ganache		4 x 5kg
011-604133/R	Force Noire 50% Pistoles - For ganache	5 kg	
011-N66MEX/1	Mexique 66% Pistoles - Single Origin	1 kg	
011-N66MEX/10	Mexique 66% Pistoles - Single Origin		10 x 1kg
011-N66MEX/5	Mexique 66% Pistoles - Single Origin	5 kg	
011-N66MEX/20	Mexique 66% Pistoles - Single Origin		4 x 5kg
011-P65ALTOBIO/2	Alto el Sol 65% Pistoles - Single Plantation	2 kg	
011-P65ALTOBIO/8	Alto el Sol 65% Pistoles - Single Plantation		4 x 2kg
011-P72VEN/5	Venezuela 72% Pistoles - Single Origin	5 kg	
011-P72VEN/20	Venezuela 72% Pistoles - Single Origin		4 x 5kg
011-Q62MADI/2	Madirofolo 62% Pistoles - Single Plantation	2 kg	
011-Q62MADI/8	Madirofolo 62% Pistoles - Single Plantation		4 x 2kg
011-Q650ROP/2	Oropucce 65% Pistoles - Single Plantation	2 kg	
011-Q65OROP/8	Oropucce 65% Pistoles - Single Plantation		4 x 2kg
011-Q70SDO/1	Saint Domingue 70% Pistoles - Single Origin	1 kg	
011-Q70SDO/10	Saint Domingue 70% Pistoles - Single Origin		10 x 1kg
011-Q70SDO/5	Saint Domingue 70% Pistoles - Single Origin	5 kg	
011-Q70SDO/20	Saint Domingue 70% Pistoles - Single Origin		4 x 5kg
011-Q75STAZ/1	Tanzanie 75% Pistoles - Single Origin	1 kg	
011-Q75STAZ/10	Tanzanie 75% Pistoles - Single Origin		10 x 1kg
011-Q75STAZ/5	Tanzanie 75% Pistoles - Single Origin	5 kg	
011-Q75STAZ/20	Tanzanie 75% Pistoles - Single Origin		4 x 5kg

Milk French

011-CHM-P382-587	Lactée Supérieure Pistoles	5 kg	
011-CHM-P382-C	Lactée Supérieure Pistoles		4 x 5kg
011-P40GHA/1	Ghana Milk 40% Pistoles - Single Origin	1 kg	
011-P40GHA/10	Ghana Milk 40% Pistoles - Single Origin		10 x 1kg
011-P40GHA/5	Ghana Milk 40% Pistoles - Single Origin	5 kg	
011-P40GHA/20	Ghana Milk 40% Pistoles - Single Origin		4 x 5kg

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
	White French		
011-CHW-Q305-587	Blanc Satin Pistoles	5 kg	4 x 5kg

CALLEBAUT ORGANIC CHOCOLATE BLOCKS

074-CHD-Q7139BNFT	Organic Fair Trade Dark Chocolate	5 x 5kg	
074-CHM-Q1223BFT	Organic Fair Trade Milk Chocolate	5 x 5kg	
074-CHW-S2BFT	Organic Fair Trade White Chocolate - Special order	5 x 5kg	
074-Q825BIO	Organic Milk 37% Chocolate	10 x 2.5kg	

CALLEBAUT SUGAR FREE CHOCOLATE ***Unwrapped Blocks***

074-MALTITOLD/5	Maltitol Sweetened Dark Chocolate Block	5kg	
074-MALTITOLD/25	Maltitol Sweetened Dark Chocolate Blocks		5 x 5kg
074-MALTITOLM/5	Maltitol Sweetened Milk Chocolate Block	5kg	
074-MALTITOLM/25	Maltitol Sweetened Milk Chocolate Blocks		5 x 5kg
074-MALTITOLW/5	Maltitol Sweetened White Chocolate Block	5kg	
074-MALTITOLW/25	Maltitol Sweetened White Chocolate Blocks		5 x 5kg
011-VSD-EZ-7370001	Dark Sugar Free - North American	13.63 kg	

SHAVING CHOCOLATE

Ideal for chocolate shaving machines

092-00FA2	Dark Shaving Blocks 54% - Grand Place unwrapped	6 x 2.5kg	
092-00FW2	White Shaving Blocks - Grand Place unwrapped	6 x 2.5kg	
010-0500C/R	White Shaving Blocks - Donini	2 kg	
010-0500C	White Shaving Blocks - Donini	5 x 2kg	

COMPOUND CHOCOLATE

Does not require tempering

Dark Compound

011-01818	Dark Coating Snaps - Van Leer	13.6 kg	
019-02088	Richmond Semi Sweet Coating - Foley's	10 kg	
074-S12-HP35/20	S12 Dark Coating Chocolate - Callebaut	20 kg	
074-D007/5	Dark Compound Blocks - Callebaut	5 kg	
074-D007/25	Dark Compound Blocks - Callebaut		5 x 5kg
011-G-PRVP7-111	Prima Coating, Dark Blocks - Cacao Barry	5 kg	5 x 5kg
011-M-9VSBP-656	Pâte à Glacer Brune - Cacao Barry	5 kg	

White Compound

011-01810	White Coating Snaps - Van Leer	13.6 kg	
019-02500	White Coating Chocolate - Foley's	10 kg	
019-08020	White Premium Coating - Transfat free - Foley's	20 kg	
011-M-9DBV	Pâte à Glacer Ivoire - Cacao Barry	5 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
	<i>Milk Compound</i>		
019-02094	Milk Coating Chocolate - Foley's	10 kg	
019-02001-B	Richmond Milk Blocks - Foley's unwrapped	4 x 2.5 kg	
011-M-9VBL	Pâte à Glacer Blonde - Cacao Barry	5 kg	

CHIPS AND CHUNKS

011-IMW-DR-2033301	White Confection Chips 4M - Callebaut	22.68 kg	
011-07066	Semi Sweet Chocolate Chips 4M - Callebaut	22.68 kg	
011-0709360-044	Semi Sweet Chocolate Chips 4M - Callebaut	20 kg	
011-IND-DR-6002801	Dark Compound Chips 4M - Callebaut	22.68 kg	
011-0709710	Semi Sweet Chocolate Chips 1265M - Callebaut	22.68 kg	
011-CSD-DR-6160101	No Sugar Chocolate Chips 2M - Callebaut	20 kg	
019-01188	Chippers Chocolate Chip Compound 4M - Foley's	12 kg	
011-0709030-049	Semi Sweet Chocolate Chunks 1M - Callebaut	20 kg	
011-0701000	Milk 600ct Chunks - Callebaut	13.63 kg	
011-0701060	White 600ct Chunks - Callebaut	13.63 kg	

CHOCOLATE DÉCOR

Blossoms

014-02520	Blossoms, Semi Sweet - Chocolate Masters	4 kg	
051-96385	Blossoms, Dark - Dobra	5.44 kg	
051-96392	Blossoms, White - Dobra	5.44 kg	
051-96387	Blossoms, Duo - Dobra	5.44 kg	

Curls

051-96333	Chocolate Spaghetti, Dark - Dobra	2.5 kg	
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Shavings

051-96304	Dark Shavings - Dobra	2.5 kg	
051-96306	White Shavings - Dobra	2.5 kg	
051-96344	Curled Dark Shavings - Dobra	2.5 kg	
051-96345	Curled White Shavings - Dobra	2.5 kg	

Cigarettes

014-04506	Cigarettes, dark - Da Vinci (85mm)	120 pcs	
014-04508	Cigarettes, white - Da Vinci (85mm)	120 pcs	
014-04509	Cigarettes, duo - (85mm)	140 pcs	
014-04510	Cigarettes, dark jumbo - Reuben (200mm)	110 pcs	
014-04514	Cigarettes, white jumbo - Maxi (200mm)	110 pcs	
014-04562	Van Gogh Pencil marbled - (200mm)	110 pcs	
051-91163	Mikado Dark & White Chocolate Stick - 4" long	335 pcs	
051-91164	Mikado Dark & White Chocolate Stick - 6" long	220 pcs	
066-00001	Chocolate Roll-ups, marbled - (135mm)	210 pcs	
066-00005	Strawberry Roll-ups, marbled - (135mm) - Special order	210 pcs	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
<i>Jura Décor Marbled Decorations</i>			
014-08501	Jura Round - (35 mm)	570 pcs	
014-08502	Jura Point - (35 x 55 mm)	490 pcs	
014-08506	Jura Half Round - (25 x 50mm)	330 pcs	
014-08510	Jura Sheets - (360 x 250mm) - Special order	12 pcs	
<i>Europe Décor</i>			
014-09213	Warsaw Rectangle - dark, red stripes, 5 varieties - (1.5 x 1")	540 pcs	
014-09214	Rotterdam Point - dark, green stripes, 4 varieties - (1.25 x 3.25")	264 pcs	
014-09215	Brussels Point - white, red lines, 4 varieties - (1.25 x 3.25")	264 pcs	
014-09241	Sixties Rectangle - dark, gold, green, red abstract, 5 var. - (1.5 x 1")	540 pcs	
<i>Pearls</i>			
049-04341	Dark Chocolate Pearls - Valrhona - Special order	4 kg	
049-04719	Crunchy Chocolate Pearls - Valrhona	3 kg	
074-CED-CC-45/.08	Dark Crispy Pearls - Callebaut	800 g	
074-CED-CC-45/3.2	Dark Crispy Pearls - Callebaut	4 x 800 g	
074-CEM-CC-25/.08	Milk Crispy Pearls - Callebaut	800 g	
074-CEM-CC-25/3.2	Milk Crispy Pearls - Callebaut	4 x 800 g	
074-CEW-CC-30/0.8	White Crispy Pearls - Callebaut	800 g	
074-CEW-CC-30/3.2	White Crispy Pearls - Callebaut	4 x 800 g	
<i>Classic Décor</i>			
014-00101	Silhouettes, variety pack (60mm)	575 pcs	
014-00103	Soirée, assorted (40mm)	650 pcs	
014-00105	Feathers (60mm)	500 pcs	
014-00106	Leaves (60mm)	550 pcs	
014-00192	Oriental (35mm x 59mm)	400 pcs	
014-04514A	Half Moon	550 pcs	
014-06401	Silhouettes, round (35mm)	840 pcs	
014-06402	Silhouettes, fans (60mm)	675 pcs	
014-07504	Happy Birthday Plaque - Special order	112 pcs	
012-23031	Label, Tiramisu	672 pcs	
011-M7VCH-X50	Vermicelli, dark	1 kg	10 x 1kg
014-04502	Mocca Beans, chocolate	680 pcs	
019-04139	Espresso Beans, chocolate covered	5 kg	
014-04996	Napkin Rings - Dark chocolate mesh, in open ended tube form.	50 pcs	
066-00004	Chocolate Spoons	125 pcs	
066-00003	Chocolate Tear Drops - Special order	200 pcs	

SOSA CRYSTALLIZED FLOWERS

These blossoms are beautiful, giving a delicate look to any cake or dessert.

073-41100003	Rose Blossoms - petals	150 g	
073-41100009	Violet Blossoms - petals	200 g	

Product No.

Unit

Case

GOLD LEAF DECORATIONS

Add an elegant and delicate finish to any creation with genuine edible 22.5 carat gold décor from France.

058-MB29-00	Garland	0.5 gr
058-MB15/S1.5	Squares 1.5mm with shaker	0.5 gr
058-MB25-00	Spaghetti 1mm	0.5 gr
058-MF01-0	Hearts 2mm with shaker	0.4 gr
058-MF01-S8	Gold Hearts Transfer	192 pcs
058-FDD22	Gold Leaves (8cm x 8cm)	25 sheets
058-DECCEL7	Discovery of Celebrations (7 different designs – Squares 2mm, 1mm, Hearts 2mm, Drops 2mm, Spaghetts, Choucroute, Garlands)	1 pc
058-TS	Stainless Steel Tweezer	1 pc

DECO DESSERT ROSETTES

An easy and elegant way to adorn your pastries and desserts!

095-07446	Girolle Machine - use to create the rosettes with the deco roll.
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TRANSFER SHEETS

106-52404G/5	Mocca Beans Gold	5 pcs
106-52404G	Mocca Beans Gold	25 pcs
106-52404B/5	Mocca Beans Brown	5 pcs
106-52404B	Mocca Beans Brown	25 pcs
106-52486/5	Triangle	5 pcs
106-52486	Triangle	25 pcs
106-52406/5	Starlight	5 pcs
106-52406	Starlight	25 pcs
106-52436/5	Stars	5 pcs
106-52436	Stars	25 pcs
106-52414/5	Vivaldi Music Notes	5 pcs
106-52414	Vivaldi Music Notes	25 pcs
106-52401/5	Miniflakes	5 pcs
106-52401	Miniflakes	25 pcs
106-52485/5	Oriental	5 pcs
106-52485	Oriental	25 pcs
106-52493/5	Sputnik	5 pcs
106-52493	Sputnik	25 pcs
106-52495/5	Brush	5 pcs
106-52495	Brush	25 pcs
106-52451/5	Pink Hearts & Swirl	5 pcs
106-52451	Pink Hearts & Swirl	25 pcs
106-52491/5	Flirt	5 pcs
106-52491	Flirt	25 pcs
106-52437/5	Crystal Snowflake	5 pcs
106-52437	Crystal Snowflake	25 pcs

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
106-52473/5	Swirl	5 pcs	
106-52473	Swirl	25 pcs	
106-52474/5	Pink Hearts	5 pcs	
106-52474	Pink Hearts	25 pcs	

CHOCOLATE CUPS

014-00301A	Mini Cups , semi sweet, Chocolate Masters top diameter 45mm (1 3/4") bottom diameter 30mm (1 1/4") height 13mm (1/2")	390 pcs
014-00302A	Petit Four , semi sweet, Chocolate Masters assortment of round, square & oval cups top diameter 45-50mm (1 3/4 to 2") bottom diameter 35-40mm (1 3/8 to 1 1/2") height 15mm (1/2")	312 pcs
014-00317	Petit Four Rounds , semi sweet, Chocolate Masters top diameter 50mm (2") bottom diameter 40mm (1 1/4") height 15mm (1/2")	240 pcs
014-00303	Victoria Cups , semi sweet, Chocolate Masters top diameter 60mm (2 1/2") bottom diameter 40mm (1 1/4") height 30mm (1 1/8")	182 pcs
014-00375	Dessert Cups , semi sweet, Chocolate Masters top diameter 97mm (3 7/8") bottom diameter 57mm (2 1/4") height 21mm (7/8")	78 pcs
014-00380	Scallop Cups , semi sweet, Chocolate Masters - Special order bottom diameter 85mm (3 3/8") height 25mm (1")	132 pcs
014-00425A	Liqueur Cups , semi sweet, Chocolate Masters top diameter 30mm (1 1/4") bottom diameter 23mm (7/8") height 32mm (1 1/4")	280 pcs
014-04495	Snobinettes , semi sweet, Chocolate Masters top diameter 28mm (1 1/8") bottom diameter 23mm (7/8") height 28mm (1 1/8")	270 pcs
014-05546	Snobinettes , marbled, Chocolate Masters - Special order top diameter 28mm (1 1/8") bottom diameter 23mm (7/8") height 28mm (1 1/8")	270 pcs
014-05493	Marie Jose , semi sweet, Chocolate Masters top diameter 50mm (2") bottom diameter 45mm (1 3/4") height 45mm (1 3/4")	132 pcs

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
014-05494	Marie Charlotte , semi sweet, Chocolate Masters top diameter 60mm (2 3/8") bottom diameter 55mm (2 1/8") height 35mm (1 3/8")	135 pcs	
014-DG313	Cream Cups , semi sweet, Chocolate Masters top diameter 35mm (1 3/8") bottom diameter 28mm (1 1/8") height 23mm (7/8")	350 pcs	
014-03390	Coffee Cups , semi sweet, Chocolate Masters - Special order top diameter 44mm (1 3/4")	312 pcs	
014-06658	Mini Chocolate Cones , semi sweet, Chocolate Masters cone diameter 25mm (1") height 45mm (1 3/4")	264 pcs	
014-DG306A	Turban Cups , semi sweet, Chocolate Masters top diameter 70mm (2 3/4") bottom diameter 50mm (2") height 23mm (7/8")	180 pcs	
066-00002	Chocolate Tea Cup , semi sweet, hand made top diameter 35mm (1 3/8") bottom diameter 30mm (1 1/8") height 30mm (1 1/8")	80 pcs	
014-04996	Napkin Rings , semi sweet, Chocolate Masters top diameter 50mm (2") bottom diameter 50mm (2") height 57mm (1 1/4")	50 pcs	
049-04321	Large Pyris Cup , semi sweet, Valrhona top dimension 87mm bottom dimension 44mm side dimension 19mm side dimension 48mm	60 pcs	

CHOCOLATE CROISSANT STICKS

009-04005	Large Milk Chocolate Croissant Sticks - Donini	1080 pcs	
009-04006	Chocolate Croissants Sticks - Donini	1750 pcs	
011-CHD-BB-308BY-357	Chocolate Croissants Sticks - Callebaut	1.6 kg	

TRUFFLE SHELLS

	Valrhona		
049-01733	Truffle Shells, Milk	504 pcs	
049-01734	Truffle Shells, White	504 pcs	
	Donini		
010-0100A	Truffle Shells, Milk	504 pcs	
010-0100B	Truffle Shells, Semi Sweet	504 pcs	
010-0100C	Truffle Shells, White	504 pcs	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
	Chocolate Masters		
014-04503	Truffle Shells, Semi Sweet	504 pcs	
014-05404	Truffle Shells, Milk	504 pcs	
014-05405	Truffle Shells, White	504 pcs	

COCOA POWDER

011-DCP-22SP-760	Extra Brute Cocoa Powder	1 kg	6 x 1kg
049-00159	Valrhona Cocoa Powder 100% cocoa, 0% sugar, 21% fat content. A warm, mahogany red cocoa powder. Very pure and intense taste of cocoa.	3 kg box	6 x 3kg
076-0D11S	Cocoa Powder D11S50	22.7 kg	
076-0D11S/R	Cocoa Powder D11S50	5 kg	

COCOA BUTTER

009-01010	Cocoa Butter	1 kg	
011-NCB-HD706-BY-X55	Mycryo Powdered Cocoa Butter A gelatin substitute for pastry. Perfect for vegetarian applications. Helps with tempering chocolate. May be used in savoury applications.	550 gr	

SOSA COLOURING POWDERS

073-59000011	Black	25 g	
073-59200001	White Silver	20 g	
073-59200007	Copper	15 g	
073-59200009	Gold	100 g	
073-59200014	Blue	50 g	
073-59200016	Red	50 g	
073-59200017	Burgundy	50 g	
073-59200019	Brilliant Orange	50 g	
073-59200021	Lemon Yellow	50 g	
073-59200022	Green Mint	50 g	
073-59200023	Kiwi Green	50 g	

PERFECT PUREE FROZEN FRUIT PUREES

Located in the Napa Valley, California, Perfect Puree searches the world for fruits and vegetables from the very best orchards and brings them to your kitchen.

026-00002	Apricot	30oz	6 x 30oz
026-00004	Papaya	30oz	6 x 30oz
026-00008	Pink Guava	30oz	6 x 30oz
026-00010	Blackberry	30oz	6 x 30oz
026-00014	Mango	30oz	6 x 30oz
026-00016	White Peach	30oz	6 x 30oz

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
026-00018	Strawberry	30oz	6 x 30oz
026-00019	Blueberry	30oz	6 x 30oz
026-00020	Black Currant (Cassis)	30oz	6 x 30oz
026-00022	Raspberry	30oz	6 x 30oz
026-00024	Banana	30oz	6 x 30oz
026-00025	Pear	30oz	6 x 30oz
026-00026	Prickly Pear (Cactus Fruit)	30oz	6 x 30oz
026-00029	Green Apple	30oz	6 x 30oz
026-00037	Sweet Red Pepper Roasted	30oz	6 x 30oz
026-04408	Sweet Ginger	38oz	6 x 38oz
026-04608	Lemon Zest	35oz	6 x 35oz
026-04908	Orange Zest	38oz	6 x 38oz
026-05401	Lychee	30oz	6 x 30oz
026-102101	Cherry	30oz	6 x 30oz
026-105301	Tamarind - Special order	30oz	6 x 30oz
026-106220	Coconut - 100% natural	30oz	6 x 30oz
026-106248	Red Mixed Berry	30oz	6 x 30oz
026-106252	Fruit of the Cocoa	30oz	6 x 30oz
026-106205	Blood Orange - Juice	30oz	6 x 30oz

PERFECT PUREE FROZEN FRUIT CONCENTRATE

026-00006	Passionfruit Concentrate	30oz	6 x 30oz
026-00007	Pomegranate Concentrate	30oz	6 x 30oz
026-00015	Blood Orange Concentrate	30oz	6 x 30oz
026-06001	Meyer Lemon Concentrate	30oz	6 x 30oz
026-106209	Key Lime Concentrate	30oz	6 x 30oz
026-106244	Caramelized Pineapple Concentrate	30oz	6 x 30oz
026-106242	Citrus Sensation Concentrate	30oz	6 x 30oz
026-106246	Mandarin Tangerine Concentrate	30oz	6 x 30oz

PERFECT PUREE BEVERAGE ARTISTRY

Our new and unique beverage line!

Ready to use and easy to pour, our premium beverage bases deliver the fresh flavour of perfectly ripened fruits. Each flavour has been specifically created as the perfect flavour foundation for a wide range of beverages.

026-106254	Passion Colada	32oz	6 x 32oz
026-106255	Rum Runner	32oz	6 x 32oz
026-106256	Mojito	32oz	6 x 32oz
026-106257	Classic Sweet & Sour	32oz	6 x 32oz
026-106258	Yuzu Luxe Sour	32oz	6 x 32oz
026-106259	El Corazon - Passion fruit, blood orange and pomegranate mélange.	32oz	6 x 32oz
026-106266	Red Sangria Mix	32oz	6 x 32oz
026-106267	White Sangria Mix	32oz	6 x 32oz

Product No.

Unit

Case

FLAVOUR EMULSIONS

Bake and freeze-stable flavour emulsions (concentrates) consisting only of the flavour determining ingredients from fruits, plants and seeds.

Dreidoppel

028-71104	Rum Europa	1 kg	6 x 1kg
028-71904	Vanilla Europa	1 kg	6 x 1kg
028-71910	Vanilla Europa - Special Order	10 litre	
028-72104	Lemon Europa	1 kg	6 x 1kg
028-72110	Lemon Europa - Special Order	10 litre	
<i>Sucrea (formerly Döhler)</i>			
002-01600	Bitter Bari Almond	1 kg	4 x 1kg
002-01700	Belmonte Rum Flavour	1 kg	4 x 1kg
002-01800	Vanilla Mauritius Essence	1 kg	4 x 1kg

DREIDOPPEL CLASSIC FLAVOUR COMPOUNDS

*Highly concentrated flavours containing pure extracts, concentrates and distillates.
Use to enhance flavours in fillings, cream, ice cream or ganache to obtain a true, rich flavour.*

028-06725	Pastarom Banana	1 kg	6 x 1kg
028-06726	Pastarom Strawberry	1 kg	6 x 1kg
028-06728	Pastarom Orange	1 kg	6 x 1kg
028-06731	Pastarom Vanilla	1 kg	6 x 1kg
028-06732	Pastarom Lemon	1 kg	6 x 1kg
028-09624	Pastarom Rum	1 kg	6 x 1kg
028-67270	Pastarom Mocca	1 kg	6 x 1kg
028-67290	Pastarom Pistachio	1 kg	6 x 1kg

DREIDOPPEL GOURMET FLAVOUR COMPOUNDS

028-20104	Orange Paste	1 kg	6 x 1kg
028-20304	Lemon Fruit Paste	1 kg	6 x 1kg
028-20404	Crème De Cacao Paste	1 kg	6 x 1kg
028-20504	Morello Cherry Paste	1 kg	6 x 1kg
028-20604	Apricot Paste	1 kg	6 x 1kg
028-20804	Raspberry Paste	1 kg	6 x 1kg
028-20904	Pineapple Paste - Special order	1 kg	6 x 1kg
028-21004	Mandarin Paste	1 kg	6 x 1kg
028-21104	Pear Paste - Special order	1 kg	6 x 1kg
028-21204	Truffle Praline Paste	1 kg	6 x 1kg
028-21604	Caramel Paste	1 kg	6 x 1kg
028-21904	Jamaica Rum Paste	1 kg	6 x 1kg
028-22104	Peach Paste - Special order	1 kg	6 x 1kg
028-22304	Apple Paste	1 kg	6 x 1kg
028-22904	Crème De Menthe Paste	1 kg	6 x 1kg
028-23306	Hazelnut with pieces Paste	3 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
028-23904	Mocca Paste	1 kg	6 x 1kg
028-24104	Maracuja Passionfruit Paste	1 kg	6 x 1kg
028-25104	Lime Paste	1 kg	6 x 1kg
028-25204	Cappuccino Paste	1 kg	6 x 1kg
028-26204	Amaretto Paste	1 kg	6 x 1kg
028-26504	Irish Cream Paste	1 kg	6 x 1kg
028-28104	Latte Macchiato Paste	1 kg	6 x 1kg
028-28904	Melon Paste	1 kg	6 x 1kg
028-29204	Marc De Champagne Paste	1 kg	6 x 1kg
028-29304	Mango Paste	1 kg	6 x 1kg
028-41904	Toffee Paste	1 kg	6 x 1kg
028-42504	Walnut Paste	1 kg	6 x 1kg
028-53304	Fruit Acid - Dreidoppel	1 kg	6 x 1kg
	Add to natural fruits to enhance flavour and prevent oxidization.		
028-23706	Chocolette - Dreidoppel	3 kg	
	80g to 1kg usage. A natural milk chocolate taste that is bake stable. Use to flavour dairy cream, butter-cream, chocolates and fillings.		

FLAVOUR COMPOUNDS

062-F909008	Cappuccino - Lentia - Special Order	20 kg	
062-84741	Cappuccino - Lentia - Special Order	4 kg	
062-84801	Mocca - Lentia - Special Order	4 kg	

PURE NATURAL VANILLA

039-00001	Vanilla Bean Pods - Indonesia	4 oz	
048-00001	Vanilla Bean Pods - Papa New Guinea	4 oz	
039-00002A	Vanilla Paste - Cobra	32 oz	12 x 32oz
048-00003	Vanilla Extract - Bourbon	4 litre	4 x 4L
048-00004	Vanilla Paste - Bourbon	32 oz	12 x 32oz

PURE PISTACHIO

073-45300014	Pure Pistachio Paste - Sosa - Green roasted pistachio.	1 kg	
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LENTIA LIQUEUR FLAVOURS

Imported from Europe, our liqueur flavours are packaged in a plastic bottle to prevent accidents in the kitchen!

006-10945	Kirsch Gold Flavour	45% alc.	1 litre	6 x 1L
006-10960	Kirsch Gold Flavour	60% alc.	1 litre	6 x 1L
006-21945	Pear William Flavour	45% alc.	1 litre	6 x 1L
006-30945	Raspberry Flavour	45% alc.	1 litre	6 x 1L
006-46960	Champagne Flavour	60% alc.	1 litre	6 x 1L
006-50945	Brandy Flavour	45% alc.	1 litre	6 x 1L

<u>Product No.</u>			<u>Unit</u>	<u>Case</u>
006-62945	Rum Flavour	45% alc.	1 litre	6 x 1L
006-62960	Rum Martinique Flavour	60% alc.	1 litre	6 x 1L
006-81940	Grand Orange Flavour	40% alc.	1 litre	6 x 1L
006-81960	Grand Orange Flavour	60% alc.	1 litre	6 x 1L
006-87960	Amaretto Flavour	60% alc.	1 litre	6 x 1L
062-FE44800	Sambucca Flavour	60% alc.	1 litre	12 x 1L
062-FL26501	Kahlua Flavour	60% alc.	1 litre	12 x 1L

DRY POWDER FLAVOURS

Just a little bit of these powders will give you a lot of flavour.

<i>Dreidoppel</i>				
028-17303	Oraperl - Orange		500 g	6 x 500g
028-17403	Citroperl - Lemon		500 g	6 x 500g
<i>Sucrea (formerly Döhler)</i>				
002-01393	Eldesan - Buttery vanilla caramel		1 kg	4 x 1kg
<i>Sosa</i>				
073-095000000	Powdered Seawater		250 g	
073-44050302	Raspberry Powder		400 g	
073-48010117	Gingerbread Powder		175 g	

DARBO FLAVOURING SYRUP FROM AUSTRIA

Highly concentrated fruit juices for dilution with water. They contain over 80% fruit juice from selected varieties for a unique taste experience. No chemical preservatives or colours are used.

082-18169	Sour Maraska Cherry Syrup		500 ml	6 x 500ml
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SOSA OF SPAIN

Ingredients and interesting items for the modern chef.

<i>Flavours</i>				
073-46100002	Natural Basil Flavour		50 g	
073-46100502	White Truffle Flavour		50 g	
073-46100504	Black Truffle Flavour		50 g	
073-46102000	Mango Flavour		50 g	
073-46102062	Mandarine Flavour		50 g	
073-46107400	Bacon Flavour		50 g	
073-46107610	Shrimp Flavour		50 g	
073-46104002	Cola Flavour		50 g	
<i>Foams and Airls</i>				
073-57001002	Proespuma Cold - For making cold foams and airs.		700 g	
073-57001001	Proespuma Hot - For making hot foams and airs.		500 g	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
Spherifiers			
073-58050016	Alginate - Spherification agent.	750 g	
073-58050017	Clorur - Used with Alginate to make gel spheres.	750 g	
073-58050029	Gluconolactat - Also part of spherification process.	750 g	
Gels and Textures			
073-58000000	Vegetable Gelling Agent - Completely transparent.	500 g	
073-58030000	Apple Pectin	500 g	
073-58050117	Gellan Gum - Like a pectin and forms temperature reversible gels.	500 g	
073-58050020	Metilgel - Different effects based on amount used.	300 g	
073-58050026	Gelcrem Cold - Colourless thickener.	500 g	
073-58050040	Gelcream Hot - Colourless thickener.	500 g	
073-58050030	Maltosec - Absorbing agent for all types of liquid fat.	1 kg	
073-58050031	Gelburger - Totally irreversible gels at any temperature.	500 g	
073-58050011	GelEspesa - Vegetable origin thickener for hot or cold preparations.	500 g	
Emulsifiers			
073-59000000	Pastry Emulsifier - Animal origin	1 kg	
073-59000016	Soy Lecithin - Vegetable origin	500 g	
Texture Kits			
073-HTID0002	Spaghetti Kit Classic - Includes hose and bottle.		
073-HTID0029	Spaghetti Kit - Use to make unique spaghetti-like gels.		
073-HTID0027	Caviar Kit 96 - Use to make unique caviar-like gels.		
073-HTID0001	Foam Kit Pro - Includes pump, hose and bubble adaptor		
Glass Domes			
073-HTTPS0002	Glass Dome Small 13cm - Special order		
073-HTTPS0003	Glass Dome Medium 16cm - Special order		
073-HTTPS0004	Glass Dome Large 18cm - Special order		
Smoke Equipment			
073-HTTPS0001	Smoke Tool - Aromatizing smoke		
073-HTID0003	Tube Kit 15ml - 18 units for Smoke tool		
073-HTTPS0000	Woodchips Neutral - Smoke wood		

ASIAN HOME GOURMET SPICE PASTES

Directly imported from Thailand, our Asian Home Gourmet Spice Pastes are made from fresh herbs and spices, and offer you versatility, simplicity, flavour and consistency.

Cantonese			
097-18056	Stir Fry - Special Order	1 kg	4 x 1kg
097-18314	Blackbean Stir Fry - Special Order	1 kg	4 x 1kg

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
	<i>Indian</i>		
097-17106	Madras Curry	1 kg	4 x 1kg
097-17126	Tandoori Tikka	1 kg	4 x 1kg
097-17136	Vindaloo Curry - Special Order	1 kg	4 x 1kg
097-17146	Makhani Butter Chicken	1 kg	4 x 1kg
	<i>Indonesian</i>		
097-16046	Peanut Sauce Mix	700 g	4 x700g
	<i>Singapore</i>		
097-13036	Laska Coconut Curry	1 kg	4 x 1kg
	<i>Szechuan</i>		
097-11029	Dry Chili	1 kg	4 x 1kg
097-11326	Chili Ginger Garlic	1 kg	4 x 1kg
	<i>Thailand</i>		
097-15036	Yellow Curry	1 kg	4 x 1kg
097-15066	Green Basil Curry	1 kg	4 x 1kg
097-15076	Red Curry	1 kg	4 x 1kg
097-15086	Stir Fry Basil	1 kg	4 x 1kg
097-15099	Pad Thai Noodles	1 kg	4 x 1kg

COCONUT MILK

Imported directly from Thailand, our coconut milk can be used with our Asian Home Gourmet Spice Pastes to create delicious and popular meal variations.

104-00001	Coconut Milk - Can	102 oz	6 x 102oz
017-312328	Coconut Milk - Can	100 oz	6 x 100oz

SPICES AND SEASONINGS

002-01365	<i>Gingerbread Spice</i> Authentic gingerbread spice.	1 kg	4 x 1kg
002-01389	<i>Dresden Stollen Spice</i> Authentic German spice for traditional Christmas Stollen bread.	1 kg	4 x 1kg
111-00001	<i>Franken Bread Spice</i> A spice for breads typical to Frankonia region of Germany.	4 kg	
032-00633	<i>Varianta Seasoning</i> Excellent seasoning for steaks, minced meat and roasted poultry. Improves taste and visual appeal.	1 kg	
032-01840	<i>Cajun Seasoning</i> Spicy southern herbs and additive combination for Creole-style meat dishes and sausages. Stabilizes colour and prevents pressure marks. MSG free.	1 kg	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
032-01857	Lemon Pepper Convenient décor seasoning for value added meat products, fish, salads, marinades and Carpaccio. Contains encapsulated salt which melts only at temperatures of 55 degrees Celsius (130°F) or above. MSG free.	1 kg	
032-00923	Blossom Mix Colourful dried, edible flowers for salads, entrees, desserts and decorating.	75 g	
032-00929	Cornflowers Colourful dried, edible flowers for salads, entrees, desserts and decorating.	50 g	
032-00102	Superquick for Cervalat Seasoning and additive combination for large diameter dry sausage products such as salami.	1 kg	
032-00257	Alpini Award winning saltless seasoning for production of semi-dry sausage.	1 kg	
032-00393	Lemon Extract in powder form for use any type of food application, but mainly for cakes, tarts, desserts, and sausage products like Bratwurst and grilled sausage.	1 kg	
032-00977	Carmen Salad Dressing Clear salad dressing with fine herbs. Has a special ingredient to keep the herbs suspended and not sinking or rising to the surface.	2.5 kg	
032-01166	Senator Cook Sauce Gold medal seasoning with quality certificate for guaranteed minimum spice content for all types of large diameter sausage such as Lyoner, Mortadella, Bologna, and cold cut sausage products. MSG free.	1 kg	
032-01532	Bombay Sauce Ready to use barbeque sauce for a variety of food applications with a ginger curry honey flavour and reddish colour, thin coating.	1.3 kg	
032-50715	Kornli Casings 45/212	25 pcs	
032-50724	Mettwurst Casing	25 pcs	

CAVIAR

091-00001	Black Caviar - Whitefish Roe	7 oz	12 x 7oz
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Product No.

Unit

Case

SAUCE THICKENERS

Use this instead of flour. No need to make a roux or cook. You just sprinkle into your sauce and thicken to desired consistency. Another great product from Ireks!

030-05648/R	Sauce Thickener, Light - For white sauces	5 kg	
030-05648A	Sauce Thickener, Light - For white sauces		20 kg
030-05649/R	Sauce Thickener, Dark - For dark sauces	5 kg	
030-05649A	Sauce Thickener, Dark - For dark sauces		20 kg

PAPER CUPS

Imported from Europe, these paper cups are of the highest quality.

029-K250-200	Paper Cups, 2.5 cm - Brown/Gold	1000 pcs	
029-K250-201	Paper Cups, 2.5 cm - White/Gold	1000 pcs	
029-K280-200	Paper Cups, 2.8 cm - Brown/Gold	1000 pcs	
029-K350-200	Paper Cups, 3.5 cm - Brown/Gold	1000 pcs	
029-K350-201	Paper Cups, 3.5 cm - White/Gold	1000 pcs	
029-K350-202	Paper Cups, 3.5 cm - White/Brown/Gold	1000 pcs	
029-K400-200	Paper Cups, 4.0 cm - Brown/Gold	1000 pcs	
029-K400-202	Paper Cups, 4.0 cm - White/Brown/Gold	1000 pcs	
029-K450-200	Paper Cups, 4.5 cm - Brown/Gold	1000 pcs	
029-K450-202	Paper Cups, 4.5 cm - White/Brown/Gold	1000 pcs	
029-K500-200	Paper Cups, 5 cm - Brown/Gold	1000 pcs	
029-K500-201	Paper Cups, 5 cm - White/Gold	1000 pcs	
029-K500-202	Paper Cups, 5 cm - White/Brown/Gold	1000 pcs	
029-K700-202	Paper Cups, 7 cm - White/Brown/Gold	1000 pcs	
029-K800-202	Paper Cups, 8 cm - White/Brown/Gold	1000 pcs	
013-34130	4 oz Aluminum cup	1000 pcs	
	top diameter 80mm (3 3/8")		
	bottom diameter 60mm (2 3/8")		
	height 40mm (1 1/2")		
085-00001A	Paper Cups Tulip - Brown	2000 pcs	
085-00002	Paper Cups Tulip - White	2000 pcs	

BAKING MOLDS

085-MBB100	Baking Mold Round - (4" x 1,1/8")	300 pcs	
085-P70	Baking Mold Round - (2,3/4"diam x 2" height)	2000 pcs	
085-P110	Panettone Mold Round - (4,3/8"diam x 3,3/8" height)	3000 pcs	

DOILIES

European doilies are attractive and of excellent quality.

029-230-202	23 cm White/Brown/Gold	1000 pcs	
029-280-200	28 cm Brown/Gold	1000 pcs	
029-280-202	28 cm White/Brown/Gold	1000 pcs	
029-310-200	31 cm Brown/Gold	1000 pcs	
029-360-200	36 cm Brown/Gold	1000 pcs	

<u>Product No.</u>		<u>Unit</u>	<u>Case</u>
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CAKE BOARDS

033-00700	Gold Boards 7" Round	50 pcs	
033-00800	Gold Boards 8" Round	50 pcs	
033-00816	Gold Boards 8" Yule	25 pcs	
033-00900	Gold Boards 9" Round	50 pcs	
033-01000A	Gold Boards 10" Round	50 pcs	
033-01100	Gold Boards 11" Round	50 pcs	
033-01200	Gold Boards 12" Round	50 pcs	

PIPING BAGS

068-00001	Disposable Plastic Piping Bags 21" in length, non-slip, durable strength	100 pcs/roll	6 rolls/box
068-00002	Disposable Plastic Piping Bags 16" in length, non-slip, durable strength		1000 pcs/box
068-00002/100	Disposable Plastic Piping Bags 16" in length, non-slip, durable strength	100 pcs/sleeve	

STOLLEN BAGS

069-00001	Stollen Bags Small - (13.5" x 4.5" x 2")	100 pcs	200 pcs
069-00002	Stollen Bags Medium - (14.25" x 5" x 2.25")	100 pcs	200 pcs

ACETATES

081-02034	Acetate Strips - (2" x 34")	250 pcs	
105-01910	Acetate Roll - (60 mm x 1000')	1 pcs	

PASTRY AND BREAD MATS

102-FP4060	Silicone Bread Mat Black Euro - (40cm x 60 cm)	1 pcs	
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NAPKIN TABLETS FROM ITALY

Napkin Tablets

080-00001	Napkin Cool - Bulk unwrapped	500 tablets	
080-00002	Napkin Cool - Bulk unwrapped	100 tablets	
080-00010	Napkin One - Individually wrapped	500 tablets	

Fragrances

080-00003	Sorrentos Lime	10 x 3 ml	
080-00004	African Essence	10 x 3 ml	
080-00005	North Breeze	10 x 3 ml	
080-00006	Indian Farm	10 x 3 ml	

Product No.

Unit

Case

Accessories

080-00008 Black Ceramic Napkin Dish - 12 per set.
080-00009 250 ml Water Decanter
080-00007 Napkin Kit - 12 ceramic dishes and 1 water decanter.

BAKERY AND CONFECTIONERY EQUIPMENT

We have excellent European made machinery and equipment for the busy bakery or chocolate shop.

053-GM500C Chocolate Shaver for 2.5kg Blocks

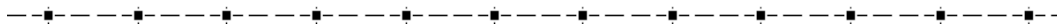
055-80851106S Mini Bako Whipping Cream Machine with Hand Switch and Stand
055-C-UN-082 Cremaldi Vario Whipping Cream Machine - 1 Litre
055-E-PL-083 SanoMat Euro Whipping Cream Machine - 10 Litre

071-04000 Choco Therm 2.5L - Special Order
A chocolate warming machine that keeps chocolate tempered.

114-GSJQ Glaze Spray Machine - Bakon

WHIPPING CREAM MACHINE CLEANING SUPPLIES

001-00102	Sani-disinfect Sanitizer for whipping cream machine.	4 L	4 x 4L
045-00322	West-O-Kleen Cleaning solution for whipping cream machine.	4 L	4 x 4L



Please visit our website at

www.lentia.com

to view pictures of all of our products.