ifi GOURMET
A SWEET COMPANY

DESSERT Ingredients to ELEVATE your edibles

Chocolate

Couvertures

Luker Chocolate Blends KOSHER

PACKAGING: 1/22.0 lb box
The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

LUK D223 **Sombra 54% - Dark**
LUK D201 **Mistero 58% - Dark**
LUK D212 **Maranta 61% - Dark**
LUK D209 **Perla 64% - Dark**
LUK D217 **Palenque 70% - Dark**
LUK M206 **Claro de Luna 37% - Milk**
LUK M204 **Noche 40% - Milk**
LUK W207 **Nevado 35% - White**

Luker Chocolate 1906 Single Origin KOSHER

PACKAGING: 4/5.50 lb bags
Single Origin Chocolates have a unique flavor that is given by the pureness of their origins. Made from select beans from the different Fino de Aroma cacao growing regions, their flavor not only reflects the cacao variety, but also the richness of the soil and the cacao growing culture of its region.

LUK D102 **Tumaco 65% - Dark**
LUK D103 **Tumaco 85% - Dark**
LUK D105 **Huila 65% - Dark**
LUK D106 **Huila 85% - Dark**
LUK D108 **Santander 65% - Dark**
LUK D109 **Santander 85% - Dark**
LUK D122 **San Martín 72% - Dark**

ifigourmet & Grand Marque KOSHER

PACKAGING: 1/22.0 lb box
Made from high-quality Belgian chocolate. Their small size makes them easy to melt, portion and scale. Great for enrobing, dipping, molding, ganache and mousse.

96341 **Belgian 65% - Dark**
96340 **Belgian 50% - Dark**
GM5822 **Grand Marque 58% - Dark**
96342 **Belgian 35% - Milk**
96343 **Belgian 29% - White**

Confectionery Coatings

Superior-quality coatings with full cream flavor and rich, velvety qualities. Great for dipping, coating, enrobing, hollow shell molding and more.

GM 200059 **Natural Dark Confectionery Coating**
PACKAGING: 1/22.0 lb box

200102 **Bel-coat: Dark Confectionery Coating**
PACKAGING: 1/22.0 lb box

96353 **Standard Confectionery Coating-Dark** KOSHER
PACKAGING: 1/25.0 lb box

GM MCOAT22 **Milk Confectionery Coating**
PACKAGING: 1/22.0 lb box

96354 **Standard Confectionery Coating-Milk** KOSHER
PACKAGING: 1/25.0 lb box

1 GM WCOAT22 **White Confectionery Coating**
PACKAGING: 1/22.0 lb box

96355 **Standard Confectionery Coating-White** KOSHER
PACKAGING: 1/25.0 lb box

96356 **Standard Confectionery Coating-Peanut** KOSHER
PACKAGING: 1/25.0 lb box

Chocolate Products

LUK B402-1K **Chocolate Chips 46% - 1k** KOSHER
PACKAGING: 1/22.0 lb box (approx. 1,000 chips/lb)

LUK B402-4K **Chocolate Chips 46% - 4k** KOSHER
PACKAGING: 1/22.0 lb box (approx. 4,000 chips/lb)

LUK NIBS **Roasted Cocoa Nibs** KOSHER
PACKAGING: 10/2.20 lb bags

DGF 2382 **Caramelized Cocoa Bean Nibs**
PACKAGING: 4/4.40 lb boxes

KEY: Natural KOSHER Kosher

Custom Choco-Bark

Chocolate Bark

CHEF'S TIP:

Our already tempered chocolate coatings are time-saving ingredients! For a super simple, versatile dessert, create endless combinations of flavored chocolate bark. Using our dark, white, or milk chocolate coatings, mix in your choice of undeniably delicious flavor paste, add texture with our wide assortment of toppings, and voila: custom edibles!

Flavorings & Brilliant Powders

Flavorings

Flavor Pastes*

PACKAGING: 6/2.20 lb jars

Add incredible color and intense flavor to almost anything with our variety of Dreidoppel Flavor Pastes! Offering customization and versatility galore, instantly create unique flavored chocolates, gummies, candy, drinks, and so much more. Simply add the recommended dosage into your chosen application to get impeccable flavor and stunning color.

DRE 29104 8 **Amarena**
DRE 22304 9 **Apple**
DRE 20604 2 **Apricot**
DRE 20281 5 **Banana**
DRE 27304 4 **Blackberry**
DRE 21304 0 **Blueberry**
DRE 25204 9 **Cappuccino**
DRE 20504 5 **Cherry**
DRE 19904 7 **Coconut - Smooth**
DRE 20406 2 **Creme de Cacao****
DRE 26704 3 **Espresso**
DRE 21904 2 **Jamaica Rum**
DRE 28104 9 **Latte Macchiato**
1 DRE 23820 3 **Lavender**
DRE 20304 1 **Lemon**
DRE 25183 7 **Lime**
DRE 21004 9 **Mandarin**
DRE 29304 2 **Mango**
DRE 29204 5 **Marc de Champagne**
DRE 20183 2 **Orange**
DRE 26904 7 **Passion Fruit**
DRE 22104 5 **Peach**
DRE 27820 9 **Pink Grapefruit**
DRE 22404 6 **Pistachio**
DRE 20804 6 **Raspberry**
DRE 25320 6 **Rose**
2 DRE 20704 9 **Strawberry**
DRE 24204 0 **Viennese Almond**
DRE 22004 8 **Vanilla Moroni**
DRE 21804 5 **Vanilla Bourbon**

**See individual product pages on website for kosher and bake-stable dietary info*
***Packaging 1/6.0 lb pail*

Brilliant Powders

Brilliant Powders KOSHER

PACKAGING: 6/0.50 oz jars

Color the Natural way! Add some glitz and glam to your desserts with PurColour's assortment of all-natural Brilliant Powders. These shimmering, unique powders can be brushed on chocolate or candy for an instant dazzle.

PC 8865 **Vivid Powder - Ruby**
PC 8866 **Vivid Powder - Bronze**
PC 8869 **Vivid Powder - Satin Gold**
PC 8868 **Vivid Powder - Fire Red**
PC 8830 **Vivid Powder - Fire Gold**
PC 8867 **Vivid Powder - Copper**
PC 8889 **Vivid Powder - Molten Gold**
PC 8864 **Brilliant Powder - Azalea**
PC 8871 **Brilliant Powder - Platinum**
PC 8857 **Brilliant Powder - Mystic Blue**
PC 8833 **Brilliant Powder - Gold**
PC 8840 **Brilliant Powder - Sea Green**
PC 8895 **Brilliant Powder - Silver Glitter**

KEY: Natural KOSHER Kosher

A Choco-lotta Flavor!

Flavored Chocolate Bar Recipe:

INGREDIENTS

- 1,000 g White Confectionery Coating (GM WCOAT22)
- 50 g Cocoa Butter (96346)
- 50 g Dreidoppel Flavor Paste (Any)

METHOD

1. Melt chocolate and cocoa butter. Add paste of your choice and mix thoroughly until a homogenous mass has formed.
2. Pour chocolate into molds
3. Shake molds gently to avoid air bubbles
4. Set aside to cool and harden

STORAGE ADVICE

Store in cool, dry place

Chewy Flavor Blasters!

Fruit Chew Recipe:

INGREDIENTS

- 220 g Heavy Cream
- 0.5 g Kosher Salt
- 126 g Glucose Syrup (DGF 8369)
- 16 g Trimoline Invert Sugar Syrup (DGF 8301)
- 110 g Granulated Sugar
- 30 g Dreidoppel Flavor Paste (Passion Fruit, Strawberry, Blackberry or your favorite flavor!)
- 4 g Fruit Acid (DRE 53304 9)
- 6 g Belgian Cocoa Butter (96346)

METHOD

1. Heat all ingredients except fruit acid and cocoa butter in a medium saucepan to 118°C (245°F), stirring gently.
2. Remove from heat and whisk in cocoa butter and fruit acid.
3. Cast into a 18 cm frame.
4. Cool and cut into desired size.

Decor, Toppings & Inclusions

Semi-Candied Fruits*

**For dietary information on Cesarin semi-candied fruits visit www.ifigourmet.com*

Cesarin Ciokkofruit

PACKAGING: 1/7.70 lb pail
Small, low water activity fruit pieces for use in chocolate bars, energy and snack bars, pralines, nougat and decor.

CES 64872 **Strawberry**

Cesarin Granules**

***Special Order, please contact Customer Service*

PACKAGING: 1/7.70 lb pail
Small, low water activity fruit granules for use in chocolate bars, energy and snack bars, pralines, nougat and decor.

Orange Peel, Strawberry, Lemon Peel, Raspberry

Chocolate Toppings

Microdrops KOSHER

PACKAGING: 1/5.50 lbs
96360 **Microdrops - Dark**
96361 **Microdrops - White**
96363 **Microdrops - Pink**
96364 **Microdrops - Mixed**
96365 **Microdrops - Caramel**

Blossom Curls KOSHER

PACKAGING: 1/8.80 lbs
96300 **Blossom Curls - Dark**
96302 **Blossom Curls - White**
96309 **Blossom Curls - Marbled**
96313 **Blossom Curls - Pink**

Pailettes

PACKAGING: 6/4.40 lbs
96370 **Paillettes Fine - Dark**

Sugar Decor

Crystal Sugar KOSHER

PACKAGING: 6/1.0 lb pouches
Compressed sugars that are exceptionally colorful and brilliant. Can be used for decoration on cookies or confections.

PC 1406 **Crystal Sugar - Pink**
PC 1345 **Crystal Sugar - Red**
PC 1277 **Crystal Sugar - Silver**
PC 1352 **Crystal Sugar - Yellow**
PC 1284 **Crystal Sugar - Bronze**
PC 1260 **Crystal Sugar - Gold**
PC 1383 **Crystal Sugar - Violet**
PC 1369 **Crystal Sugar - Orange**

Confetti KOSHER

PACKAGING: 1/2.20 lb pail
A wonderful alternative to synthetically dyed confetti decorations. All natural colors derived from plant sources.

IFI 3000 **Confetti - Assorted Colors, Large**
IFI 3001 **Confetti - Assorted Colors**
IFI 3002 **Confetti - Yellow**
IFI 3003 **Confetti - Orange**
IFI 3004 **Confetti - Pink**
IFI 3005 **Confetti - Red**
IFI 3006 **Confetti - Green**
IFI 3007 **Confetti - Blue**
IFI 3008 **Confetti - Purple**

Sprinkles KOSHER

PACKAGING: 1/3.0 lb case
A sprinkle of color for your desserts, with the benefits of natural ingredients! Colors come from natural sources including vegetable juice, turmeric, and beta-carotene.

IFI 3023 - **Natural Sprinkles - Assorted Colors**

KEY: Natural KOSHER Kosher Bake-Stable Freeze-Stable

Frozen Purées & Specialty Ingredients

Fruit Purées

Leonce Blanc Frozen Fruit Purées KOSHER

PACKAGING: 6/2.20 lb trays
BULK PACKAGING: 1/22.0 lb pail
The fruits used in Leonce Blanc Frozen Fruit Purées are carefully selected according to rigorously high standards. Use in pâte de fruit, drinks, sorbet and more.

LB 110110 **Apricot**
LB 112610 **Blackberry**
LB 119110 **Blackberry - Bulk**
LB 110610 **Blackcurrant**
LB 112910 **Blood Orange**
LB 112710 **Blueberry**
LB 114010 **Exotic Fruits**
LB 113810 **Green Apple**
LB 110710 **Lemon**
LB 117510 **Lemon - Bulk**
LB 110910 **Lime**
1 LB 112110 **Mandarin**
LB 112210 **Mango**
LB 118310 **Mango - Bulk**
LB 113210 **Passion Fruit**
LB 118610 **Passion Fruit - Bulk**
LB 110210 **Pineapple**
LB 113010 **Pink Grapefruit**
LB 111310 **Raspberry**
LB 117910 **Raspberry - Bulk**
LB 111810 **Redcurrant**
2 LB 111110 **Strawberry**
LB 117810 **Strawberry - Bulk**
LB 113310 **White Peach**

Specialty Ingredients

DGF 8369 **Glucose Syrup - Small Pails**
PACKAGING: 6/2.20 lb pails

DGF 8311 **Glucose Syrup - Large Pail**
PACKAGING: 1/15.4 lb pail

DGF 8314 **Glucose - Bulk**
PACKAGING: 1/30.8 lb pail

DGF 8301 **Trimoline Invert Sugar Syrup** KOSHER
PACKAGING: 1/15.4 lb pail

DRE 53304 9 **Fruit Acid** KOSHER
PACKAGING: 6/2.20 lb jars

DGF 8285 **Pectin**
PACKAGING: 6/2.20 lb jars

IFI 4121 **Slow Set Pectin**
PACKAGING: 1/10.0 lb pail

1000368 **Gelatin - Bulk**
PACKAGING: 1/50 lb bag

Ambient Purées

DGF Ambient Purées

PACKAGING: 6/2.20 lb pouches

DGF 4435 **Mango**
DGF 4439 **Passion Fruit**
DGF 4438 **Raspberry**
DGF 4433 **Strawberry**

KEY: Natural KOSHER Kosher Bake-Stable

Sugar Jellies

Pâte de Fruit Recipe:

INGREDIENTS

- 500 g Strawberry Puree (LB 111110)
- 100 g Glucose Syrup (DGF 8369)
- 30 g Strawberry Flavor Paste (DRE 20704 9)
- 40 g Sugar
- 10 g Slow Set Pectin (IFI 4121)
- 500 g Sugar
- 8 g Tartaric Acid

METHOD

1. Bring strawberry purée and glucose syrup to a boil, add strawberry flavor paste.
2. Combine 1st amount of sugar and pectin—ensure pectin has been thoroughly incorporated into sugar. Whisk into boiling purée. Allow to cook for 2-3 minutes, constantly whisking.
3. Add 2nd amount of sugar in 3 stages. Cook until 107°C (225°F).
4. Remove from heat, stir in tartaric acid
5. Immediately dispense into tray mold for guitar cutting or individual silicone molds
6. De-mold and completely sugar after 30 minutes.

a family of

sweet

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A SWEET COMPANY

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