

## About ifiGOURMET

## A SWEET COMPANY

- Love, Quality, and Family Values
ifiGOURMET is a family-owned and operated company that has evolved into a leading importer and master distributor of high-quality baking and pastry products. For the past 25 years, ifiGOURMET has been a trusted partner to culinary professionals in the pastry, baking, confectionery, and ice cream industries.

We pride ourselves on having the best service and customer care, while practicing our "Standards of Sweet Service". We treat our customers as our top priority and consistently work to meet their needs. With our national distribution system and broad brand and product portfolios, we offer exceptional solutions to fit your needs.
We are proud of our manufacturing partners from around the world and the great products they produce. They inspire us with their innovation and give our customers the tools they need to create extraordinary confections and succeed in their businesses.
ifigOURMET is Your Source for All Things Sweet.


## WORKING WITH US

## ORDERING INFORMATION

To place an order with ifiGOURMET, please either:

- E-mail your order to: customerservice@ifigourmet.com
- Fax your purchase order to (847) 855-7408
- Call our Customer Service Team at (847) 855-7400

Our Customer Service Team is available from 8:00 AM-5:00 PM (CST), Monday through Friday.

You can e-mail any questions or comments to customerservice@ifigourmet.com.

An order confirmation will be e-mailed shortly after receipt of a purchase order. Please review the confirmation for accuracy and report any discrepancies to Customer Service immediately.

All pricing is presented Freight On Board (FOB) Gurnee, IL for dry goods and chocolate products, or FOB Pleasant Prairie, WI for frozen goods.

## SHIPPING INFORMATION

The shipping point for dry goods and chocolate products is Gurnee, Illinois 60031, and Pleasant Prairie, Wisconsin 53158 for frozen goods.

Orders for dry goods and chocolate may be combined on a single purchase order, with orders for frozen goods requiring separate purchase orders. Generally, orders are shipped within 24 hours of receiving the orderactual lead times will vary depending upon destination, transit times, and product availability.

All orders are shipped via LTL Common Carrier or Parcel Service. ifiGOURMET will determine the most appropriate shipping method for your shipment based upon order volume, weather, and customer delivery requirements. We may be required to pack chocolate or other perishable products with thermal packaging and refrigerants, or ship via temperature controlled carrier during warmer months.

## PAYMENT TERMS

All orders must be prepaid unless credit is established. ifiGOURMET accepts credit card payments via Visa or Mastercard. Customers that choose to establish credit must complete and submit a credit application, which can be downloaded from our website at www. ifigourmet.com, or call our Customer Service Team at (847) 855-7400, option 1, to request a credit application. Please allow 5-7 business days for processing.

Pricing is subject to change with or without notice depending upon the circumstances. ifiGOURMET will make every attempt to provide sufficient notice of price changes, but cannot guarantee this due to circumstances beyond our control.

## RECEIVING AN ORDER

Please inspect all shipments for external damage prior to accepting or signing for a delivery. Refuse delivery of any cartons or packages with visible external damage from the carrier. Any visible damage on an LTL shipment must be noted on the bill of lading.
ifiGOURMET cannot be responsible for damage that is received and signed for by a customer. All concealed damage must be held intact until released by an ifiGOURMET representative for disposal or return.

## RETURNS

Returns must be reported to ifiGOURMET within 5 business days of receiving the product. Prior to returning product, please contact Customer Service to discuss the specific situation. We will not accept any returned product without prior notification. Once the return has been approved by Customer Service, a return authorization number will be issued. This number should be clearly displayed on the shipping container being returned. Depending on the circumstances for the return, your account may incur a $20 \%$ restocking fee.

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## Icon Key

NATURAL
KOSHER KOSHER
d) BAKE-STABLE

兴 FREEZE-STABLE

SQ ${ }^{2}$ SO2 FREE
${ }^{\circ}$ E COLD PROCESS
${ }^{\circ}$ E HOT PROCESS
V. Now NON GMO

SPECIAL ORDERS
Contact your Sales or Customer Service Representative for lead times and minimum order requirements.

## Our Brand Partners

We offer an outstanding selection of premier imports sourced from the finest producers and manufacturers around the world. Today, our import relationships are centered in the European nations of France, Belgium, Holland, Spain, Germany and Italy, and the South American nation of Colombia.

We have developed great, long-term business relationships with our suppliers and partners. We are proud of the great products they produce, and by nurturing our mutual businesses, we give our customers the tools they need to not only create their confections, but to succeed in their industries.



## SAINT MICHEL (JEAN DUCOURTIEUX)

St Michel never stops innovating, but always with respect for the environment, its employees and, most important of all, the quality of the ingredients. Today still, St Michel Company is an independent, family-owned French company and continues to pass on the taste of lovely pastries and cakes to new generations.

St Michel's brand, Jean Ducourtieux, is the worldwide leader in the production of gourmet ready-to-fill pastry shells, cakes and pastry products. They bring more than fifty years of experience manufacturing authentic French pastry products for customers around the world, using traditional recipes and the finest quality ingredients. Their state-of-the-art production facility is located in the heart of the French countryside.


## LUKER CHOCOLATE

Luker Chocolate, a family-owned manufacturer of fine chocolate couvertures, is based in Bogota, Colombia, a country geographically privileged for the cultivation of cacao. Established in 1906, they are one of the world's largest producers of chocolates made exclusively from fine flavor cacao beans of the Trinitario variety. Only 8\% of the world cocoa production is Fino de Aroma and $76 \%$ of it produced in the world is grown in Colombia, Ecuador, Venezuela and Peru. Cacao Fino de Aroma is distinguished by its aromas and its fruity and flowery flavor with nutty malt notes.
Luker Chocolate is a member of the WFC, the World Cocoa Foundation, and is committed to the sustainable social, economic, and environmental development of cocoa growing communities.


## ERANCK DEVILLE

Head chef at 20, Franck Deville is a true, passionate, enthusiast of French cuisine. Following the request of a chocolate maker, he began making macarons for boutiques and from there he decided to create his own range of macarons in the form of annual collections. Soon after, the brand was born: Franck Deville - Creator of Macarons.
A Chef-ambassador rewarded by a title of 'Maître Restaurateur', Franck Deville is a producer of gastronomic macarons, groundbreaking ideas and endless creation. A product modeled by chefs, for chefs using only outstanding ingredients and the use of French meringue for a softer, lighter shell. His rigorous, high standards result in an exquisite collection of fine artisan macarons.


## CESARIN

Cesarin, located in Verona, Italy, was founded in 1920 and is the leading producer of candied fruits, jams, fillings, and related products. The family-owned company has perfected a unique fruit processing method that preserves the consistency, shape, flavor,and color of the fruit. Through a dedicated R\&D team, Cesarin has a long history of innovation to meet the needs of culinary professionals across the globe.


## CONFILETAS

Confiletas is the leading Spanish manufacturer of food bases and a global leader in its sector. Founded in 1984, with head office in the region of Murcia, Spain, it produces and distributes sweet and savory bases to the industrial and food-service sectors. They use traditional techniques to produce products using only the finest ingredients.


DGF
DGF (Distribution Gastronomie Formation ) is the primary source in France for highquality ingredients and convenience products for culinary professionals in the pastry and confectionery industries. Located just outside of Paris, DGF is known for the expertise provided by its in-house team of professional pastry chefs, who have blended innovation with a dedication to preserving the quality and tradition of French Patisserie. Their products include nut and praline pastes, chocolate products, specialty sugars, pastry cream, fruits in syrup, and glazes.


## DREIDOPPEL

Dreidoppel is the world's premier manufacturer of flavorings and specialty ingredients for pastry, confection, and ice cream producers around the world. Based in Germany, the company has over 100 years of experience producing fine fruit, nut, coffee and liquor flavorings for culinary professionals. Dreidoppel strives to make good things even better not just through flavors, but through their commitment to environmental protection and sustainability.


## FOUR A IDEES

DGF's frozen line, Four a Idees, specializes in finished and semi-finished products including pastries, breads, confectionery, and more. An excellent resource for patisseries and restaurants, the DGF Four a Idees frozen Viennoiserie line offers an assortment of croissants in pre-proofed and unproofed versions, AOP butter options, chocolate filled, and more, all resulting in delicious buttery, flaky pastries.


## BUSSY

Bussy is an Italian company that was started in 1967 by a young pastry chef who specialized in the production of wafer products for the pastry, bakery, and gelato industries. Their exclusive recipe is the result of fifty years of experience, which has been used to experiment with new flavors, and chocolate combinations. Bussy only uses top quality ingredients, natural flavors and colors that are GMO and preservative free. The Bussy brand is recognized around the world for their products' rich and fragrant taste and unbeatable crunchiness. Bussy-the wafer specialist.


## LÉONCE BLANC

The Léonce Blanc brand inscribes itself in history. Mister Léonce Blanc started his fruit stewing business back in 1892, in Corrèze (South-West of France, near the Dordogne region). Searching for excellence, he developed amongst the best techniques of the industry for selecting and preserving fruit. Several unique factors contributed to this success: the authenticity of the fruit, high quality requirements, bold recipes, the art of creating with fruit, and the pleasure of savoring them.


## BARRY CALLEBAUT

Headquartered in Zurich, Switzerland, Barry Callebaut is one of the world's leading manufacturers of high-quality chocolate. Barry Callebaut serves food and beverage manufacturers, chefs, and vending by providing hundreds of chocolate products to fulfill the needs of the industry.


## POMONE

Pomone is a family-owned business located in the Loire Valley of France, where they have been growing fruits for over 5 generations. Throughout the years, Pomone has distinguished itself by offering new products and recipes based on their core business: tree growing. Following the hire of a master chocolate maker in 2001, Pomone has been creating high-quality chocolate desserts in the purest French tradition and has committed itself in cultivating while respecting the environment.


## PURCOLOUR

PurColour ${ }^{\text {TM }}$ is an American manufacturer of all-natural colorants designed specifically for professionals in the chocolate, pastry, and confectionery industries. Their products contain no artificial ingredients, additives or preservatives and are gluten, dairy and nut free. PurColour ${ }^{T M}$ derives brilliant, vibrant hues from all-natural ingredients like fruits, vegetables, and minerals and offers them in Brilliant Powders, Dry Colorants, Artisan Cocoa Butters and Crystal Sugars.


IFIGOURMET (Private Label)
ifigourmet doesn't just source and bring you the finest culinary products the world has to offer-we use our industry expertise to develop our own line of top quality ingredients. Today the ifigourmet brand encompasses a broad range of specialty and basic ingredients, including chocolate, vanilla, pastry shells, specialty sugars and frozen pastries. Our product development team works closely with carefully selected manufacturing partners and producers around the world to ensure that our stringent quality standards are met.


## GRAND MAROQUE (Private Label)

We are commited to offering exceptional ingredients, exclusively sourced through our private Label, Grand Marque. This line includes fine chocolates and confectionery coatings.


Sweet Tart Shells, Graham Cracker Tart Shells, Chocolate Tart Shells, Savory Tart Shells, Choux \& Savarin Shells, Puff \& Specialty Pastry, and Bussy Cannolos

What if we told you that you don't have to spend hours baking pastry that is rich, buttery, and perfectly textured? Well, it's true-you don't. ifiGOURMET's assortment of pastry products are conveniently premade and have all of those fresh, delicious qualities. Our ready-to-fill cannolos add the perfect crunch to every bite and act as alluring decorations. Our tart shells are perfect for bite-sized confections, and our puff and choux pastries are ready to be filled and devoured. Need we say more?

DIETARY TAG KEY:


## ifigourmet Sweet Tart Shells

With a variety of shape, size, depth and edge, there is an ifigourmet sweet tart shell for every occasion! These tart shells have a crunchy texture and rich flavor. Fill with fruit, custard, pastry cream, mousse, or chocolate ganache.


Mini Square Sweet Tart Shell, 1.3"
PACKAGING: $1 / 245$ pcs Butter, Coated


IFI 5039
PB Tart Shell, 2.5"
PACKAGING: 1/192 pcs
Butter, Coated

IFI 5030
Mini Round Sweet Tart Shell, 1.61"
PACKAGING: 1/245 pcs
Butter, Coated
Q



IFI 5038
PB Tart Shell, 2.5"
PACKAGING: 1/192 pcs
Butter


IFI 5044
PB Sweet Tart Round, Coated

PACKAGING: 1/192 pcs
Butter, Coated


688503
Vanilla Tart Shell, 2.2"
PACKAGING: $1 / 144$ pcs Butter KOSHER

Medium Round Sweet Tart Shell, 3.15"
PACKAGING: 1/108 pcs
Butter, Coated



IFI 5045
Mini Sweet Short Round Tart, 1.5"
PACKAGING: 1/210 pcs
Butter

## ifigourmet Graham Cracker Tart Shells

Developed with high-quality ingredients and resistant to the absorption of water, ifigourmet's graham tarts have a delightful crispy texture and modern straight sided look. Ready-to-use. Can be frozen once filled.


IFI 5040
Round Graham Cracker Tart Shell, 1.5"
PACKAGING: 1/240 ct box
Chef's Tip: Fill and bake at $350^{\circ} \mathrm{F}$
for up to 7 minutes.
KOSHER \&


IFI 5041
Round Graham Cracker Tart Shell, 2.75"
PACKAGING: 1/96 ct box
Chef's Tip: Fill and bake at $350^{\circ} \mathrm{F}$
for 10-12 minutes.
( KOSHER $\delta$


IFI 5042
Round Graham Cracker Tart Shell, 3.25"
PACKAGING: $1 / 81$ ct box
Chef's Tip: Fill and bake at $350^{\circ} \mathrm{F}$
for up to 15 minutes.
( KOSHER d


IFI 5043
Round Graham Cracker Tart Shell, 4"
PACKAGING: $1 / 72$ ct box
KOSHER


## Jean Ducourtieux Sweet Tart Shells

Jean Ducourtieux ready-to-fill pastry shells are crafted according to traditional French recipes using only the highest quality ingredients. Tarts have a crisp texture and excellent resistance to filling.


030881
Mini Sweet Coupelle, 1.5"
PACKAGING: 1/245 pcs
The Sweet Coupelle is a ready-to-fill, miniature pastry shell. Butter $\square$
4.00


150559
Sweet Tart, Straight Sided, 4"
PACKAGING: 1/72 pcs
Butter


689009
Mini Sweet Tart, 2"
PACKAGING: 1/240 pcs
Ready-to-fill, fluted miniature pastry shell.
Butter


150257
Mini Sweet Tart Assortment
PACKAGING: $1 / 480$ pcs
Includes 4 different shaped tarts in a single case: rectangle, oval, round and barquette.
Butter


793037
Sweet Tart, 4.25"
PACKAGING: 1/96 pcs Butter


622035
Sweet Tart, 3.25"
PACKAGING: 1/144 pcs Butter


465037
Sweet Tart, 7.00"
PACKAGING: 1/12 pcs Butter


227031

## Sweet Tart, 11.00"

PACKAGING: 1/12 pcs
Butter


## Chocolate Tart Shells



IFI 5033
Mini Square Chocolate
Tart Shell, 1.3"
PACKAGING: 1/245 pcs
Butter, Coated


IFI 5032
Mini Round Chocolate
Tart Shell, 1.61"
PACKAGING: 1/245 pcs
Butter, Coated


688506
Chocolate Tart - Round, 2.25"
PACKAGING: 1/144 pcs
The ifigourmet chocolate tart has a bold cocoa flavor and is impeccable for the creation of miniature sweet treats. Butter, Vegetable Oil KOSHER



OLÉ TAPAS are little bites of pleasure. It's about combining the finest flavors on a single base. It's about capturing leading TABA international cuisine in miniature size. It's about enjoying a moment with family and friends.

## Olé Tapas Savory Tart Shells

Olé Tapas mini savory shells are neutral in flavor and are suitable for savory and sweet fillings. Perfect for use in bakeries, catering, restaurants, and hotels.

Sunflower
2.08" x 0.41"

Nenuphar
2.24" x 0.61"

Marguerite
2.00 " x $0.41^{\prime \prime}$

Leaf

Oval Bowl
2.13 " x 1.65 "

Stamp
$1.96^{\prime \prime} \times 1.96^{\prime \prime}$

Taco


## CON 155

## Nature Savory Mini Assortment

PACKAGING: 1/256 pcs
The Nature Savory Assortment consists of 4 shapes: Sunflower, Nenuphar, Marguerite, and Leaf.
ロ
CON 156

## Imagine Savory Mini Assortment

PACKAGING: 1/256 pcs
The Imagine Savory Assortment consists of 4 shapes: Oval Bowl, Stamp, Taco, and Pinch.

Savory Tart Shells


CON 130
Mini Savory Cup
PACKAGING: 1/240 pcs
$\square$


CON 135
Mini Savory Casserole PACKAGING: 1/256 pcs


CON 151
Mini Savory Flower
PACKAGING: 1/240 pcs


CON 131
Mini Savory Square
PACKAGING: 1/240 pcs
$\square$


CON 136
Mini Savory Scallop
PACKAGING: 1/256 pcs
Perfect for seafood fillings.
D


150258
Mini Savory Tart
Assortment
PACKAGING: 1/480 pcs
Includes 4 different shaped tarts in a single case: rectangle, oval, round, and barquette.


CON 132
Mini Savory Round PACKAGING: 1/240 pcs
$\square$


CON 138
Savory Saucer
PACKAGING: 1/256 pcs
$\square$


688700
Mini Savory Tart
PACKAGING: 1/240 pcs
Commonly used to create a wide range of savory appetizers. For the perfect texture, bake your mini tart for a few minutes in a hot oven before filling.
$\Delta$


CON 134
Mini Savory Bullion
PACKAGING: 1/256 pcs
$\square$


CON 139
Savory Spoon
PACKAGING: 1/240 pcs
$\square$

## Choux, Savarin \& Wafer Shells



## 519031

## Mini Cream Puff Shell

PACKAGING: 1/200 pcs
Fill with custard, whipped cream, or Chantilly cream. Finish with powdered sugar, drizzled chocolate, or fondant. Fill, decorate and store in refrigeration a minimum of two hours before serving Pastry will soften when filled.

Butter


## 689407

## Mini Eclair Shell

PACKAGING: 1/240 pcs
Authentic French choux pastry recipe in mini version. Pierce, fill, and top with pastry fondant, chocolate, or hot glaze. Consume filled eclairs within two hours or store under refrigeration for 24 hours.
Butter


## 726032

## Large Baba

PACKAGING: 1/120 pcs
Soak, top, and decorate with Chantilly cream, mousse, or whipped cream and fresh fruit. Soaked babas can be served immediately or stored under refrigeration for 24 hours. Complementary plastic cup.
Vegetable Fat


## 518038

## Mini Cream Puff Shell

PACKAGING: 1/200 pcs
Mini shell that can also be used for savory recipes. Fill and decorate a minimum of two hours before serving and store in refrigeration until ready to serve. Pastry will soften when filled.
Vegetable Fat


716127

## Eclair Shell

PACKAGING: 1/140 pcs
An all butter, natural, authentic, French choux pastry recipe. Once filled, eclairs should be consumed within two hours or stored under refrigeration for 24 hours. Butter


## 689305

## Mini Baba

PACKAGING: 1/240 pcs
Traditional savarin pastry made with butter and natural ingredients. Complementary plastic cup.

Butter


099036

## Cream Puff Shell

PACKAGING: 1/80 pcs
Large cream puff shell made from authentic French recipe. Pastry will soften when filled. Butter


029381

## Eclair Shell

PACKAGING: 1/90 pcs
Authentic French choux pastry recipe that can also be used for savory applications. Vegetable Fat$\square$


BU LEC06

## Wafer Basket - Sprinkles

PACKAGING: 4/100 pcs
Small, flat-bottomed wafer baskets, chocolate coated and covered in colored sugar sprinkles. Fill with mousse, whipped cream, ganache, and ice cream delights.

## Puff \& Specialty Pastry



## 052581

## Mini Tulip -

## Chocolate Coated

PACKAGING: 1/140 pcs
Traditional European-style mini waffle shell, coated with Belgian chocolate. Ideal for pastry cream, mousse, or Chantilly cream.

## $\square$



## 372081

Medium Tulip Chocolate Coated
PACKAGING: 1/128 pcs
Traditional European-style waffle shell, coated with Belgian chocolate. Ideal for ice cream, pastry cream, mousse, Chantilly cream, sorbet, or fresh fruit.

## ด

$3.75^{\prime \prime}$


IFI 5036

## Puff Pastry Quiche Shell

PACKAGING: 1/40 pcs
Light, flakey and savory - perfect for quiches of all flavors.



716229
Mini Bouchée
PACKAGING: 1/240 pcs
Ready-to-fill puff pastry shell. Ideal for miniature appetizers as well as desserts. Butter


## 040993

## Bouchée Hôtelière

PACKAGING: 1/72 pcs
The Bouchée Hôtelière is a ready-to-fill puff pastry shell that is even-rising, has a consistent quality, and a light, flaky texture.


## 699820

## Cocoa Sponge Sheet

PACKAGING: 1/14 pcs
Jean Ducourtieux's ready-to-use sponge sheets are topped with a fine dusting of sugar. Includes rolling parchment paper that can be used up to five times!
Vegetable Fat


580
Mini Cream Horn
PACKAGING: 1/112 pcs
The ready-to-fill mini puff pastry shell by ifigourmet is decorated with coarse sugar and made according to a traditional Dutch recipe made with high-quality ingredients. Butter


## 213119

## Cream Horn

PACKAGING: 1/72 pcs
ifigourmet's ready-to-fill puff pastry shell is decorated with coarse sugar made with a traditional Dutch recipe.
Butter


699728
Plain Sponge Sheet
PACKAGING: 1/14 pcs
Jean Ducourtieux's ready-to-use sponge sheets are topped with a fine dusting of sugar. Includes rolling parchment paper that can be used up to five times!
Vegetable Fat

## Bussy Cannolos \& Wafers

Bussy is the Italian specialist in wafer products for pastry, bakeries, gelaterias and ice cream shops. Their wafer products only use top-quality ingredients that are all-natural, with no preservatives or coloring, and are GMO free.


BU CAN1001

## Large Cannolo - Original

PACKAGING: 4/144 pcs
Plain rolled wafer, covered inside with chocolate coating. Fill and decorate or dip in chocolate. The possibilities are endless!


BU CAN508
Small Cannolo - Chocolate Striped PACKAGING: 4/256 pcs
Chocolate striped rolled wafer, covered inside with chocolate coating. Fill with mousse, ganache or whipped cream.


## BU CAN505

Small Cannolo - Amaretto
PACKAGING: 4/196 pcs
Chocolate coated rolled wafer covered in almond cookie crumbles. Fill with ganache or gelato for a delicious sweet treat.


BU CAN501
Small Cannolo - Original
PACKAGING: 4/256 pcs
Plain rolled wafer, covered inside with chocolate coating. Fill with mousse, ganache or whipped cream.


BU CAN503
Small Cannolo - Coconut
PACKAGING: 4/224 pcs
Chocolate coated rolled wafer with desiccated coconut. Fill with ganache or gelato for a delicious sweet treat.
D


BU SIG50
Large Chocolate Striped Wafer
Straw - Chocolate Coated
PACKAGING: 8/220 pcs
Chocolate striped rolled wafer straw, coated with chocolate inside.


BU CAN502
Small Cannolo - Chocolate Coated
PACKAGING: 4/256 pcs
Rich, short wafers coated inside and out with chocolate. Perfect for semi-freddo or gelato fillings.


## BU CAN504

## Small Cannolo - Puffed Rice

PACKAGING: 4/168 pcs
Chocolate coated rolled wafer with caramelized puffed rice cereal. Fill with ganache or gelato for a delicious sweet treat.

$\square$


## Crunch Masters!

Bussy Cannolos make a grand impact! A bite of airy, crunchy, and flaky goodness ready to be filled with mousse, gelato, and more. Add enjoyable texture
 and create simple goodies or decorated delicacies.



Eclairs, French Macarons, Lava Cakes, Cannolos, Cream Puffs, Mini Eclairs, and Viennoiserie Pastry

Artisan macarons all the way from France, luscious cream puffs, flavorful eclairs, and cannolos hand-filled with decadent chocolate mousse await you. Get creative and dip in chocolate, add decor, use to top cakes and cupcakes, or simply thaw and serve. Craving chocolate? Our molten ooey gooey lava cakes will become your new obsession. You can't go wrong with these crowd favorites!

DIETARY TAG KEY:

Natural

## Eclairs

 Created by us,After scouring the market to find an eclair that was unforgettable in taste, affordable in price, and created using all-natural ingredients, we realized the best didn't exist yet-so we made our own. ifigourmet is proud to present 9 original eclairs, created using ingredients from three of our existing partners: buttery Jean Ducourtieux eclair shells, tantalizing Dreidoppel flavor pastes, and topped with decadent Luker Chocolate ganache. Enjoy!


## ifigourmet Eclairs - Filled and Frozen

Which flavor will you pick? These buttery, French eclairs are topped by hand, using only high-quality and all-natural ingredients, ensuring the best taste possible. Try them all!

Shelf Life: 1 year frozen and 3 days in a refrigerated case. Thawing Instructions: Thaw in refrigeration for 2 hours before serving.


IFI 6120

## Classic Vanilla*

PACKAGING: 1/72 ct
Weight: $\approx 2.25 \mathrm{oz} / \mathrm{pc}$
Filled with vanilla moroni diplomat cream and topped with dark chocolate ganache.
0


IFI 6123

## Chocolate Peanut Butter*

PACKAGING: 1/72 ct
Weight: $\approx 2.25 \mathrm{oz} / \mathrm{pc}$
Filled with peanut butter diplomat cream and topped with milk chocolate ganache.
D


IFI 6126

## Peanut Butter and Jelly*

PACKAGING: 1/72 ct
Weight: $\approx 2.25 \mathrm{oz} / \mathrm{pc}$
Filled with peanut butter diplomat cream and topped with strawberry white chocolate ganache.


IFI 6121
Chocolate Mousse*
PACKAGING: 1/72 ct
Weight: $\approx 2.25 \mathrm{oz} / \mathrm{pc}$
Filled with chocolate mousse and topped with dark chocolate ganache.
$\square$


## IFI 6124

## Bananas Foster*

PACKAGING: 1/72 ct
Weight: $\approx 2.25 \mathrm{oz} / \mathrm{pc}$
Filled with banana rum diplomat cream and topped with caramel white chocolate ganache. $\square$


## IFI 6127

## Strawberries and Cream*

PACKAGING: 1/72 ct
Weight: $\approx 2.25 \mathrm{oz} / \mathrm{pc}$
Filled with strawberry diplomat cream, topped with strawberry white chocolate ganache, and garnished with candied strawberry granules.


IFI 6122

## Espresso*

PACKAGING: 1/72 ct
Weight: $\approx 2.25 \mathrm{oz} / \mathrm{pc}$
Filled with espresso diplomat cream and topped with dark chocolate ganache.

## D



## IFI 6125

Chocolate Raspberry*
PACKAGING: 1/72 ct
Weight: $\approx 2.25 \mathrm{oz} / \mathrm{pc}$
Filled with raspberry chocolate mousse and topped with raspberry dark chocolate ganache.
$\square$


## IFI 6128

## Pistachio Mascarpone*

PACKAGING: 1/72 ct
Weight: $\approx 2.25 \mathrm{oz} / \mathrm{pc}$
Filled with mascarpone diplomat cream, topped with pistachio white chocolate ganache, and garnished with mini chocolate chips and chopped pistachios.

## Franck Deville Frozen Macarons

Our line of frozen artisan macarons from Franck Deville are made in France. These small and delicate pastries pack a punch of authentic flavor and make a sophisticated statement.

Thawing Instructions: Thaw in refrigeration for 2 hours before serving. Product can be kept in refrigeration up to three days after thawing.


4/35 ct trays
*Frozen products ship separately. Contact Customer Service for details.


FD STRAW140

## Strawberry*

Weight: $\approx 13.7 \mathrm{~g} / \mathrm{pc}$
Strawberry purée filling.


FD CHO140

## Chocolate*

Weight: $\approx 13.7 \mathrm{~g} / \mathrm{pc}$
Dark chocolate ganache filling.


FD HAZ140

## Hazelnut Praline Spread*

Weight: $\approx 13.7 \mathrm{~g} / \mathrm{pc}$
Chocolate ganache with praline hazelnut almond filling.

Caramel filling made with PDO (Protected Designation of Origin) salted butter from Isigny.


FD RASP140
Raspberry*
Weight: $\approx 13.7 \mathrm{~g} / \mathrm{pc}$
Raspberry purée filling.
$\square$

## Franck Deville

L'Artisan Macaronier des Chefs

- France -


## Artisan Nacarons

HAND-MADE FILLINGS


FD CAF140

## Coffee*

Weight: $\approx 13.7 \mathrm{~g} / \mathrm{pc}$
Coffee flavored chocolate ganache filling.
0


FD APP140

## Green Apple*

Weight: $\approx 13.7 \mathrm{~g} / \mathrm{pc}$
Green apple puree filling.
$\square$


FD PIST140
Pistachio*
Weight: $\approx 13.7 \mathrm{~g} / \mathrm{pc}$
Buttercream with crème anglaise filling enhanced with real pistachio paste.

D


FD ASSORT140

## Five Flavor Assortment*

PACKAGING: 4/35 ct trays
Dimensions: $\approx 1.50$ " $\mathrm{X} \approx 1.00$ "
Weight: $\approx 13.7 \mathrm{~g}$ each
Assortment includes lemon, raspberry, salted caramel, vanilla and chocolate flavors.


FD APRI140
Apricot*
Weight: $\approx 13.7 \mathrm{~g} / \mathrm{pc}$
Apricot purée filling.
$\square$

## Pomone Frozen Lava Cakes

Heating instructions can be found on page 121.*Frozen products ship separately. Contact Customer Service for details.


POM 7087

## Mini Chocolate Lava Cake*

PACKAGING: 1/48 pc box
Weight: $\approx 2.1 \mathrm{oz} / \mathrm{pc}$
Fully cooked, fluffy mini chocolate cake with a flowing chocolate center.


POM 7065
Chocolate Lava Cake with Passion Fruit*

PACKAGING: 1/18 pc box
Weight: $\approx 3.5 \mathrm{oz} / \mathrm{pc}$
Fully cooked, fluffy chocolate cake with a flowing passion fruit purée center.


POM 7063
Chocolate Lava Cake*
PACKAGING: 1/27 pc box
Weight: $\approx 3.9 \mathrm{oz} / \mathrm{pc}$
Fully cooked, fluffy chocolate cake with a flowing chocolate center.


POM 7066
White Chocolate Lava Cake*
PACKAGING: 1/18 pc box
Weight: $\approx 3.1 \mathrm{oz} / \mathrm{pc}$
Fully cooked, dense white chocolate cake with a flowing white chocolate center.

## ifigourmet Frozen Cream Puffs and Eclairs

Thawing Instructions: Thaw in refrigeration for 2 hours before serving. Product can be kept in refrigeration up to three days after thawing.
*Frozen products ship separately. Contact Customer Service for details.


IFI 6101
Large Cream Puff "The Dutchy"*
PACKAGING: 1/24 pc box
Weight: $\approx 3.17 \mathrm{oz} / \mathrm{pc}$
A large, irregularly shaped cream puff filled with 2.75 oz of pure sweetened dairy cream.
Q


## 48593D

## Frozen Mini Cream Puff*

PACKAGING: 1/ $\pm 138$ pc box
Weight: $\approx 0.51 \mathrm{oz} / \mathrm{pc}$
Cream puffs with the right amount of crust on the outside and generous luscious cream on the inside. 100\% European cream and egg products.


IFI 6100

## Mini Salted Caramel Cream Puff*

PACKAGING: 1/ $\pm 100$ pc box
Weight: $\approx 0.71 \mathrm{oz} / \mathrm{pc}$
The perfect cream puff coated in pure milk chocolate with a creamy, salted caramel center. D


## 49293D

## Frozen Mini Eclair*

PACKAGING: $1 / \pm 160$ pc box
Weight: $\approx 0.44$ oz/pc
Eclairs with the right amount of crust on the outside and generous luscious cream on the inside. 100\% European cream and egg products.


IFI 6102

## Salted Caramel Profiterole*

PACKAGING: 1/士65 pc box
Weight: $\approx 1.07 \mathrm{oz} / \mathrm{pc}$
The perfect cream puff coated in pure milk chocolate with a creamy, salted caramel center.
D


## 46393D

Frozen Mini Chocolate Topped Eclair*
PACKAGING: 1/ $\pm 138$ pc box
Weight: $\approx 0.51 \mathrm{oz} / \mathrm{pc}$
Luscious, fluffy, delicious eclairs topped with rich dark chocolate. 100\% European cream and egg products.
D


## Four à Idées French Viennoiserie - Unproofed

Made with AOP butter from Poitou-Charentes.
Buttery, flaky pastry goodness! Made with pure AOP butter from Poitou-Charentes, these authentic French frozen pastries are offered unproofed, taking up less space in your freezer.
*Proofing Instructions: Pull the frozen croissant dough from freezer 2.5-3 hours before serving, and allow them to proof (uncovered). For best results, use a proofer oven with approximately $80 \%$ humidity and keep around $24^{\circ} \mathrm{C} / 75^{\circ} \mathrm{F}$.
*Frozen products ship separately. Contact Customer Service for details.


FAI VS1001

## Croissant - Unproofed*

28\% AOP Butter from Poitou-Charentes
PACKAGING: 150 ct
Weight: $2.5 \mathrm{oz} / \mathrm{pc}$
This buttery, flaky, and fluffy croissant from Four à Idées' Sensation line is made with high quality AOP butter, giving the pastry a rich and pronounced taste.

Proofing and Baking: requires proofing - instructions above*

|  | TEMPERATURE | TIME |
| :--- | :--- | :--- |
| PROOFING* | $75^{\circ} \mathrm{F}$ | $2.5-3 \mathrm{hrs}$ |
| BAKING | $365^{\circ} \mathrm{F}$ | $11-14 \mathrm{~min}$ |



FAI VS1002

## Chocolate Croissant - Unproofed*

25.5\% AOP Butter from Poitou-Charentes

PACKAGING: 140 ct
Weight: $2.82 \mathrm{oz} / \mathrm{pc}$
This buttery, flaky, and fluffy croissant is from Four à Idées' Sensation line is made with high quality AOP butter and filled with luscious chocolate, giving the pastry a rich and pronounced taste.

Proofing and Baking: requires proofing - instructions above*

|  | TEMPERATURE | TIME |
| :--- | :--- | :--- |
| PROOFING ${ }^{*}$ | $75^{\circ} \mathrm{F}$ | $2.5-3 \mathrm{hrs}$ |
| BAKING | $365^{\circ} \mathrm{F}$ | $11-14 \mathrm{~min}$ |

## Four à Idées French Viennoiserie - Preproofed

Ready to thaw and bake. Made with pure butter.
The Four à Idées line makes breakfast and brunch a breeze! Made with pure butter, these authentic French frozen pastries are offered preproofed, saving you time and labor.
*Frozen products ship separately. Contact Customer Service for details.


## FAI VS1211

## Croissant - Preproofed*

24\% Pure Butter
PACKAGING: 60 ct
Weight: 2.5 oz/pc
A soft, flaky croissant, from Four à Idées' Satisfaction line.
$\square$
Thawing and Baking:

|  | TEMPERATURE | TIME |
| :--- | :--- | :--- |
| THAWING | Room Temp. | $10-20 \mathrm{~min}$ |
| BAKING | $338^{\circ} \mathrm{F}$ | $18-20 \mathrm{~min}$ |



FAI VS1212
Chocolate Croissant - Preproofed* 21\% Pure Butter

PACKAGING: 60 ct
Weight: $2.65 \mathrm{oz} / \mathrm{pc}$
A chocolate filled French pastry, from Four à Idées' Satisfaction line.


Thawing and Baking:

|  | TEMPERATURE | TIME |
| :--- | :--- | :--- |
| THAWING | Room Temp. | $10-20 \mathrm{~min}$ |
| BAKING | $338^{\circ} \mathrm{F}$ | $18-20 \mathrm{~min}$ |



FAI VS1183
Mini Croissant - Preproofed*
23\% Pure Butter
PACKAGING: 240 ct
Weight: $1.06 \mathrm{oz} / \mathrm{pc}$
A mini pastry from Four à Idées' Plaisir line with a delicious flaky texture.


Thawing and Baking:

|  | TEMPERATURE | TIME |
| :--- | :--- | :--- |
| THAWING | Room Temp. | 15 min |
| BAKING | $329-338^{\circ} \mathrm{F}$ | 13 min |



FAI VS1184
Mini Chocolate Croissant -
Preproofed*
20.1\% Pure Butter

PACKAGING: 240 ct
Weight: $1.13 \mathrm{oz} / \mathrm{pc}$
A mini pastry from Four à Idées' Plaisir line with a delicious flaky texture. Filled with luscious chocolate.


Thawing and Baking:

|  | TEMPERATURE | TIME |
| :--- | :--- | :--- |
| THAWING | Room Temp. | 15 min |
| BAKING | $329-338^{\circ} \mathrm{F}$ | 13 min |



FAI VS1182
Mini Pastry Assortment - Preproofed*
PACKAGING: $135 \mathrm{ct} / 45$ each variety
Weight: $2.65 \mathrm{oz} / \mathrm{pc}$
3 mini pastries from Four à Idées' Plaisir Line: Croissant, Chocolate Croissant, and Pain au Raisins.


Thawing and Baking:

|  | TEMPERATURE | TIME |
| :--- | :--- | :--- |
| THAWING | Room Temp. | 15 min |
| BAKING | $347^{\circ} \mathrm{F}$ | $18-20 \mathrm{~min}$ |



FAI PA2341

## Mini Canelé*

PACKAGING: 200 ct
Weight: $0.60 \mathrm{oz} / \mathrm{pc}$
A buttery, authentic French pastry in travelsized form from Four à Idées' Gourmandises line! Easy preparation-simply bake from frozen.

Baking:

|  | TEMPERATURE | TIME |
| :--- | :--- | :--- |
| THAWING | N/A | N/A |
| BAKING | $428^{\circ} \mathrm{F}$ | $5-10 \mathrm{~min}$ |



# chocolate 

Chocolate Couvertures, Chocolate Products, Chunks, Chips \& Batons, Confectionery Coatings, Chocolate Cups \& Vessels, Pencils, Sticks, Toppings, Inclusions, and Decorations

ifiGOURMET offers a wide selection of gourmet chocolate products ranging from fine covertures by Luker Chocolate, made singularly from South American fine flavor cocoa beans, to our portfolio of Belgian chocolates. Looking for a chocolate flourish? Finish your most outstanding pastries and confections with specialty shells, sticks, toppings and decorations from ifigourmet-produced by the world's finest chocolate manufacturers in Europe. Whatever your chocolate needs may be, ifiGOURMET offers an extraordinary product collection that can
be trusted to make a lasting impression.

DIETARY TAG KEY:

Natural KOSHER Kosher o Bake-Stable

## ifigourmet \& Grand Marque Chocolate \& Couvertures $\square$ Kosibr

The ifigourmet and Grand Marque chocolate couvertures are 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.

| PRODUCT | DESCRIPTION | PACKAGING | FORMAT | $\begin{aligned} & \text { DIETARY } \\ & \text { TAGS } \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: |
| 96341 <br> Dark Belgian 65\% | The ifigourmet Belgian dark couvertures in chip form are semisweet and versatile, made from high-quality chocolate. | 1/22 lb box | Small Chips | ( KOSHER |
| GM5822 <br> Grand Marque Dark 58\% | The Grand Marque 58\% couvertures in chip form are a bittersweet chocolate that is a perfect everyday chocolate and versatile for any application. | 1/22 lb box | Small Chips | ( KOSHER |
| $96340$ <br> Dark Belgian 50\% | Belgian dark chocolate couvertures in chip form are bittersweet and made from high-quality chocolate. | 1/22 lb box | Small Chips | ( KOSHER |
| 96342 <br> Milk Belgian 35\% | Belgian milk chocolate couvertures in chip form are made from high-quality chocolate and. Mild and creamy in flavor. | 1/22 lb box | Small Chips | ( KOSHER |
| 96343 <br> White Belgian 29\% | Belgian white chocolate couvertures in chip form are made from high-quality chocolate and mild and creamy in flavor. | 1/22 lb box | Small Chips | ( KOSHER |

Shelf life (dark, milk, and white chocolate): 12 months. Working Temperature: Dark 87.8-89.6 ${ }^{\circ} \mathrm{F}$ up to $94.1^{\circ} \mathrm{F}\left(31-34.5^{\circ} \mathrm{C}\right)$, Milk 84.2-86 ${ }^{\circ} \mathrm{F}$ up to $90.5^{\circ} \mathrm{F}\left(29-32.5^{\circ} \mathrm{C}\right)$, White $82.4-$ $84.2^{\circ} \mathrm{F}$ up to $88.7^{\circ} \mathrm{F}\left(28-31.5^{\circ} \mathrm{C}\right)$. All chocolate couvertures require tempering.

## Other Chocolate \& Couvertures $\square$ ■osire

| PRODUCT | DESCRIPTION | PACKAGING | FORMAT | $\begin{aligned} & \text { DIETARY } \\ & \text { TAGS } \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: |
| Dark Chocolate Callets 53.8\% | Callebaut 811 NV semisweet chocolate couverture is excellent for eating, in baking recipes, and for moulding and dipping. They are easy to melt or temper, weigh and store, and are a divine taste in recipes calling for chunks of chocolate. Made from $100 \%$ pure cocoa butter and a dash of vanilla that rounds off the taste with a slight sweet hint. This product requires tempering to obtain a high gloss for chocolate making. | 1/22 lb box | Small Chips | - KOSHER |
| VL KEN085 <br> Milk Chocolate 33\% | Van Leer milk chocolate couvertures are easy to melt and scale, rich and creamy in flavor, and are especially perfect for thin enrobing. | 1/50 lb box | Small Chips | Q KOSHER |
| White Chocolate Callets 29.5\% | 25.9\% Cacao; 23.7\% Milk. Callebaut's standard "W2" recipe with a C viscosity makes this suitable for pastry and food service professionals. Very versatile. Not too thick or too thin. Well-balanced milk sugar profile. | 1/22 lb box | Small Chips | (1) KOSHER |

Shelf life (dark): 24 months. Shelf life (milk and white): 18 months. All chocolate couvertures require tempering.

## Luker Chocolate Cacao Chocolate \& Couvertures $\square$ Kosile

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.

$1 / 22$ lb box of coins

| PRODUCT | DESCRIPTION | $\begin{aligned} & \text { FLUIDITY } \\ & \text { (ococos high / low) } \end{aligned}$ | APPLICATIONS | $\begin{aligned} & \text { DIETARY } \\ & \text { TAGS } \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: |
| LUK D217 <br> Palenque 70\% | A chocolate that is full of contrasts and that fills the palate with a mix of flavors. Its special coffee notes and fruity acidity gives this great chocolate its final touches. | -*** | Enrobing, molding, decorating, dessert fillings, and ganaches. | $\square$ KOSHER |
| LUK D209 <br> Perla 64\% | Fino de Aroma chocolate with a delicate balanced flavor and characteristic mild texture. Its floral, sweet, roasted notes are accompanied by a mild acidity that give it the typical Fino de Aroma flavor. | - | Decorative figures, molding, decorating, dessert fillings, and ganaches. | D KOSHER |
| LUK D212 <br> Maranta 61\% | A chocolate with the seductive flavor of citric fruits and spices, with herbal notes and light acid tones that give it a good balance between sweet notes and typical chocolate flavors. A mild, creamy, delicate texture. | -*** | Enrobing, molding, decorating, and desserts. | $\square$ KOSHER |
| LUK D203 <br> Macondo 60\% | A chocolate that seduces with its exotic flavor and soft acidic tones that complement the cocoa's fruitiness. Delicate flavor with a fluid texture, a good balance between the typical bitterness of cocoa and sweet tones. | - ${ }^{\circ}$ | Decorative figures, molding, decorating, dessert fillings, and ganaches. | $\square$ KOSHER |
| LUK D201 <br> Misterio 58\% | Pronounced chocolate flavor with delightful sweet floral tones. Smooth in texture, melts in the mouth quickly. | - ${ }^{\text {d }}$ | Decorative figures, molding, decorating, dessert fillings, and ganaches. | Q KOSHER |
| LUK D223 <br> Sombra 54\% | A mild contrast-filled chocolate. Its sweet flavor is accompanied by a delicate but defined cocoa flavor along with fruit, citric and raw sugar notes, which combine with its creamy mild texture to delight and awaken the senses. | -** | Enrobing, decorative figures, molding, decorating, dessert fillings, and ganaches. | $\square$ KOSHER |
| LUK M204 <br> Noche 40\% | Pleasant milky notes with a defined chocolate flavor and dark color. The acidity of the chocolate and the creamy milk notes in Noche complement each other perfectly. Smooth and balanced. | - ${ }^{\circ}$ | Decorative figures, molding, decorating, dessert fillings, and ganaches. | $\square$ KOSHER |
| LUK M206 <br> Claro de Luna 37\% | Mild cocoa flavor with sweet notes, recognized for its typical light color and milky vanilla aroma. Smooth texture melts in the mouth easily. | - | Decorative figures, molding, decorating, dessert fillings, and ganaches. | Q KOSHER |
| LUK W207 <br> Nevado 35\% | Embodies the exotic color and exquisite flavor of chocolate made with $100 \%$ natural cocoa butter. Marked milky notes and mild cocoa notes typical of natural cocoa butter. It stands out for its high fluidity and melt-in-the-mouth quality. | - | Molding, decorating, dessert flings, and ganaches. | $\square$ KOSHER |

Shelf life (dark chocolate): 24 months. Shelf life (milk chocolate): 18 months. Shelf life (white chocolate): 14 months. Working Temperature: 86-89.6 ${ }^{\circ} \mathrm{F}$ ( $30-32^{\circ} \mathrm{C}$ ). All Luker Chocolate couvertures require tempering.

## chootate <br> Luker Chocolate-A Unique Sensorial Experience

Luker Chocolate is made with $100 \%$ cocoa butter, natural vanilla, and the best Fino de Aroma cocoa beans from Colombia, Ecuador, and Peru.

It is filled with fruity, flowery aromas and nutty, malt notes, giving the chocolate its bold and unique flavors. Luker Chocolate couvertures are ideal for all types of quality creations; see how they stand out against other chocolates and take a bite.


## Luker Chocolate 1906 Chocolate Couvertures $\square$ KOSHizR

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 culture of its region.

| PRODUCT | DESCRIPTION | ELUIDITY (cososo high $/ \bullet$ low) | APPLICATIONS | DIETARY <br> TAGS |
| :---: | :---: | :---: | :---: | :---: |
| LUK D102 <br> Tumaco 65\% | Delightfully balanced, bittersweet flavor with defined cocoa notes. Ideal for those who seek a balance of flavor and aroma in their chocolate. | - 0 | Enrobing, decorative figures, molding, decorating, dessert fillings \& ganaches. | 8 KOSHER |
| LUK D103 <br> Tumaco 85\% | A chocolate of exquisite character with a defined aroma, typical of Colombian cocoa. A vigorous bitter flavor and a subtle sweetness combined with floral and fruity notes to give the ultimate expression in dark chocolates. | - * | Enrobing, molding, \& decorating. | Q KOSHER |
| LUK D105 Huila 65\% | A chocolate with a sweet aroma, citric notes and a floral flavor, where the acidity combines with the cocoa flavor for a simply delicious result. | - 0 | Enrobing, decorative figures, molding, decorating, dessert fillings \& ganaches. | ( KOSHER |
| LUK D106 Huila 85\% | Huila $85 \%$ is characterized by its floral aroma with acidic notes that blend deliciously with the fruity flavor and delicate cocoa notes. | - * | Enrobing, molding, \& decorating. | Q KOSHER |
| LUK D108 <br> Santander 65\% | A fruity flavored chocolate with a good bitter to sweet balance and spicy, woody notes. | 00 | Enrobing, decorative figures, molding, decorating, dessert fillings \& ganaches. | Q KOSHER |
| LUK D109 <br> Santander 85\% | A chocolate with a defined Colombian Fino de Aroma cocoa fragrance and a predominantly milk cocoa flavor. Has fruit notes and a mild level of acidity as a perfect accompaniment for the chocolate flavor. | - ${ }^{\circ}$ | Enrobing, molding, \& decorating. | Q KOSHER |
| LUK D122 <br> San Martín 72\% | This chocolate embodies a strong cocoa flavor. Fruity notes, slight acidity, and citric flavors attribute to the unmistakable character of this dark chocolate as it melts easily in the mouth fostering an exquisite creamy mild sensation. | - ${ }^{\circ}$ | Enrobing, decorative figures, molding, decorating, dessert fillings \& ganaches. | Q KOSHER |

Shelf Life: 24 months. Working Temperature: 86-89.6 ${ }^{\circ}$ ( $30-32^{\circ} \mathrm{C}$ ). All Luker Chocolate couvertures require tempering.

## Cocoa Powders



Code: LUK CP1 Bulk Code: LUK CP25 Natural Cocoa Powder 22/24
PACKAGING: 8/2.20 lb bags BULK PACKAGING: 1/55 lb bag Luker Chocolate cocoa powder with a natural brown color. Perfect for cakes and brownies.


DGF 2251
Extra Red Cocoa Powder 20/22

PACKAGING: 20/2.20 lb bags DGF alkalized cocoa, red in color, 20-22 \% cocoa butter content, better fluidity and intense color. Gives character to pastries and is perfect for ice cream.

## KOSHER



170135
Amsterdam Cocoa Powder 22/24

PACKAGING: 1/50 lb bag
Grand Marque ultra fine cocoa powder made with West African cocoa beans. Reddish-brown in color resulting from the Dutch alkalization process.

KOSHER


DGF 2300
Cocoa Powder - Extra Noir 10/12

PACKAGING: 1/2.20 lb bag
DGF alkalized cocoa powder with an intense black color and a slightly bitter taste and aroma. Use to flavor ganache, in pastries and creams, or as decoration.

## Cocoa Mass \& Butter



LUK CM010
Colombian Cocoa Mass
PACKAGING: 10/2.20 lb bags
Cocoa mass with the characteristic flavor of Cacao Fino de Aroma that distinguishes it from other cocoas in the world.

## KOSHER



96344-BLK
Belgian Cocoa Liquor
PACKAGING: 1/22 lb box
Based on a selection of the finest West African cocoa beans that are roasted and processed into premium quality cocoa mass.

## KOSHER



96346
Belgian Cocoa Butter
PACKAGING: 1/11 lb box
The ifigourmet Belgian cocoa butter is in a chip format making portioning and scaling convenient.

KOSHER


LUK CB002

## Cocoa Butter

PACKAGING: 10/2.2 lb bags
Luker Chocolate cocoa butter is ideal for baking and desserts, to enhance a chocolate's fluidity, or improve texture in a preparation.

[^0]
## Cocoa Nibs



LUK NIBS

## Roasted Cocoa Nibs

PACKAGING: 10/2.20 lb bags
Fermented, dried, and roasted nibs. Fino de Aroma beans guarantee high standards in quality, flavor and aroma.


DGF 2382

## Caramelized Crushed

 Cocoa Bean NibsPACKAGING: 4/4.40 lb boxes
Roasted with a hint of caramel. Use for added texture in your desserts.

## Chocolate Chips, Chunks \& Batons

| PRODUCT | DESCRIPTION | PACKAGING | FORMAT | $\begin{aligned} & \text { DIETARY } \\ & \text { TAGS } \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: |
| VL FORT50 <br> Semisweet Dark <br> Chocolate 49\% | Van Leer Forte dark chocolate inclusion is made with pure cocoa butter, natural vanilla and Non-GMO Ingredients. Perfect to use in baked goods such as cookies, muffins, and quick breads. | 1/50 lb box | 900-1,000 ct. Small Chips | Q KOSHER ${ }^{\text {d }}$ |
| LUK B402-4K <br> Chocolate Chips 46\% | Luker Chocolate semisweet chocolate chips. Sweet, fruity, and citric notes, and a hint of nuttiness harmonize perfectly with the delicate flavor of the cocoa. | 1/22 lb box | 4,000 ct. <br> Mini Chips | Q KOSHER ${ }^{\text {d }}$ |
| LUK B402-1K <br> Chocolate Chips 46\% | Luker Chocolate semisweet chocolate chips. Sweet, fruity, and citric notes, and a hint of nuttiness harmonize perfectly with the delicate flavor of the cocoa. | 1/22 lb box | $\begin{aligned} & \text { 1,000 ct. } \\ & \text { Small Chips } \end{aligned}$ | Q KOSHER ${ }^{\text {d }}$ |
| 1000WCHIP <br> White Chocolate Chips | Callebaut white chocolate chips are excellent in cookies, dessert bars, muffins, and more. Made with cocoa butter and vanilla with a superior taste. | 1/30 lb box | $\approx 1,000 \mathrm{ct} \text {. }$ <br> Small Chips | Q KOSHER ${ }^{\text {d }}$ |
| GM4622 <br> Semisweet Chunks <br> 46\% | Grand Marque $46 \%$ semisweet chocolate chunks have great cocoa taste, making them ideal in croissants, cookies, bread rolls, etc. | 1/30 lb box | 300 ct. Small Irregular Chunks | Q KOSHER d |
| White Chocolate Chunks | Barry Callebaut white chocolate chunks are rich, smooth, creamy in flavor. Use for cookies, muffins and quick breads. Made with real cocoa butter, whole milk and vanilla. | 1/30 lb box | 600 ct. Small Irregular Chunks | Q KOSHER ${ }^{\text {d }}$ |
| BC DCHUNK1425 <br> Dark Chocolate 44\% | Barry Callebaut dark chocolate chunks are perfect for cookies, cakes, muffins, and scones. | 1/50 lb box | 1,425 ct. <br> Small Chunks | Q KOSHER ${ }^{\text {d }}$ |
| DGF 2077 <br> Chocolate Batons 44\% | DGF Batons are made from high-quality French chocolate. Perfect in chocolate croissants or stirred into coffee for a French treat! | 15/3.50 lb boxes | $\begin{gathered} 300 \mathrm{ct.} \\ 3.15 " \text { Baton } \end{gathered}$ | Q KOSHER ${ }^{\text {d }}$ |
| DGF 2076 <br> Chocolate Batons 44\% | DGF Batons are made from high-quality French chocolate. Great for use in European-style breakfast pastries (Viennoiserie) including croissants and other puff pastry. | 15/3.50 lb boxes | $\begin{gathered} 165 \mathrm{ct.} \\ 3.15 \text { " Baton } \end{gathered}$ | Q KOSHER ${ }^{\text {d }}$ |

## Caramel \& Confectionery Products

| PRODUCT |  | DFSCRIPTION | PACKAGING |
| :--- | :--- | :--- | :--- | \(\left.\begin{array}{c}DIITARY <br>

TAGS\end{array}\right]\)

## ifigourmet \& Grand Marque Compound Coatings \& Pâte à Glacer



GM 200059
Natural Dark Confectionery Coating
PACKAGING: 1/22 lb box
A luscious Belgian coating from Grand Marque that requires no tempering. Great for dipping, chocolate decorations, ganache, and chocolate fountains.


## GM WCOAT22

White Confectionery Coating
PACKAGING: 1/22 lb box
Grand Marque's world-class white compound with a delicious full cream flavor and melt away characteristics parallel to real white. Great for dipping, coating, hollow shell molding, solid molding, enrobing, etc.


200102
Bel-coat: Dark Confectionery Coating PACKAGING: 1/22 lb box

A top-of-the line Belgian hard-set chocolate compound coating by Grand Marque with a clean snap and high gloss. Great for dipping, coating, hollow shell molding, solid molding, enrobing, chocolate fountains, and more.

## KOSHER



96353
Standard Confectionery Coating - Dark
PACKAGING: 1/25 lb box
ifigourmet dark chocolate coating wafers.
KOSHER


## 96356

Standard Confectionery Coating - Peanut
PACKAGING: 1/50 lb box
ifigourmet peanut flavored coating wafers.
KOSHER


GM MCOAT22
Milk Confectionery Coating
PACKAGING: 1/22 lb box
A superior-quality coating by Grand Marque with full cream flavor and rich velvety qualities. Great for dipping, coating, enrobing, and hollow shell molding.
7 KOSHER


96354
Standard Confectionery
Coating - Milk
PACKAGING: 1/25 lb box
ifigourmet milk chocolate coating wafers. KOSHER


## GM PAGB22

## Pâte à Glacer

PACKAGING: 1/22 lb pail
Grand Marque Pâte à Glacer chocolate coating is great for desserts, small cakes, ice cream cones, ice pops, meringues, or try spreading liberally on fresh fruit.
KOSHER

## Chocolate Cups



96169
Mini Cup
Semisweet Chocolate PACKAGING: 1/300 pcs

The ifigourmet Mini Cup is ideal for bite-sized desserts.

KOSHER


96132
Liqueur Cup
Dark Chocolate
PACKAGING: 1/280 pcs
ifigourmet's Liqueur Cup comes with gold foil holders.

KOSHER


96133
Victoria Cup
Semisweet Chocolate PACKAGING 1/120 pcs
A classic cup from ifigourmet.
OKOSHER


QD-11
Dark Marguerite
Semisweet Chocolate PACKAGING: 1/45 pcs
Mona Lisa's Marguerite Cup completes the look of your desserts.

## KOSHER



96166
Coffee Cup
Dark Chocolate
PACKAGING: 1/312 pcs
Try filling ifigourmet's Coffee Cup with cappuccino flavored whipped cream!

KOSHER


96134

## Turban

Semisweet Chocolate
PACKAGING: $1 / 120$ pcs
ifigourmet's Turban Cup is ideal for creating a variety of individual desserts.

## KOSHER



CM-2D
Coffee Cup, Mini
Semisweet Chocolate
PACKAGING: 1/45 pcs
Mona Lisa's coffee-mug shaped cup is perfect for any caffiene inspired bite.

KOSHBR


## 96168

## Assorted Petit Fours

Dark Chocolate
PACKAGING: 1/240 pcs
ifigourmet's Assorted Petit Fours cups are made from pure Belgian chocolate cups are sold in an assorted case of four miniature shapes within a single case, all approximately the same size. Shapes include: square cup, oval cup, round straight-sided cup and round fluted cup.

## Chocolate Cups



TU-1
Medium Tulip, Marbled
Dark and White Chocolate
PACKAGING: 1/36 pcs
Mona Lisa's tall, marbled tulip cup's completes the look of your dessert.

KOSHER


96153

## Snobinette

Dark Chocolate
PACKAGING: 1/270 pcs
A chocolate cup with a flirty edge by ifigourmet.

KOSHER


96143
Athena Tulip Cup
Dark and White Chocolate
PACKAGING: 1/36 pcs
ifigourmet's large tulip-shaped cup with dark and white alternating petals.

## KOSHER



96160
Victoria Cup
Semisweet and White Chocolate PACKAGING: 1/84 pcs
ifigourmet's classic Victoria Cup, but with a dark and white marbled pattern.


96152

## Marie Annette

Dark Chocolate
PACKAGING: 1/132 pcs
A chocolate cup with ruffled edge by ifigourmet.

KOSHER


96177
Iris Tulip Cup (mini)
Dark and White Chocolate PACKAGING: 1/192 pcs
ifigourmet's smaller tulip-shaped cup with alternating dark and white petals.

## KOSHER



96145
Snobinette
Dark and White Chocolate PACKAGING: 1/270 pcs

A flirty edged, marbled cup by ifigourmet.

KOSHER

## Chocolate Cups \& Truffle Shells




B 96289

(C) 96292

(D) 96321 $4+140+3$ $\longrightarrow$
(E) 96322

$00^{9337}-\mathrm{Cl}$
(c) 96293

(B) 91173
 $\pm$
(1) 93175


## (1) 96333

 H-业 HITHITH
(1) 96332 5

## ifigourmet Chocolate Pencils \& Sticks

Rolled chocolate sticks or spears made from high-quality chocolate. They are a versatile decoration that can be cut and used to decorate a wide range of sweets from cakes and gelato, to chocolate martinis.

Panatella - Dark/White Stripe ( $\approx 7.87^{\prime \prime}$ )
Semisweet and White Chocolate
PACKAGING: 6/110 pcs
Belgian dark chocolate with white stripes.
KOSHER

B 96289

## Panatella - Dark ( $\approx 7.87^{\prime \prime}$ )

Semisweet Chocolate
PACKAGING: 6/110 pcs
Made with Belgian dark chocolate.
KOSHER
(B) 96322

Maxi Pencil - White ( $\approx 7.87$ ")
White Chocolate
PACKAGING: 16/115 pcs
Made with Belgian white chocolate.

## KOSHER

B 96327
Maxi Pencil - Van Gogh ( $\approx 7.87^{\prime \prime}$ )
White and Dark Chocolate
PACKAGING: 16/115 pcs
Marbled Belgian dark and white chocolates.

## KOSHER

Cigarillos- Retro ( $\approx 5.90^{\prime \prime}$ )
White and Semisweet Chocolate
PACKAGING: 6/200 pcs
The Cigarillo is a thinner rolled chocolate stick than the maxi pencils and is perfect for decorating around the outside of a cake.

## KOSHER

## (1) 96333

Candle Light Pencil ( $\approx 3.94^{\prime \prime}$ )
Dark and White Chocolate
PACKAGING: 16/150 pcs
A dark chocolate rolled with a thin layer of white chocolate to mimic the look of a candle.
© 96293
Spears - Dark and White( $\left.\approx 7.87^{\prime \prime}\right)$
Dark and White Chocolate
PACKAGING: $1 / 490$ pcs
Spears are flat on one side and 3-dimensional on the other. Divided packaging keeps white and dark spears separate.
( KOSHER

96324
Zebra Stick - Dark/White (3.50")
Dark and White Chocolate
PACKAGING: 1/155 pcs
A bold striped chocolate stick. Perfect for decorating any plated dessert.
Q KOSHER

96332
Maxi Pencil- Van Gogh ( $2.50^{\prime \prime}$ )
Dark and White Chocolate
PACKAGING: 16/225 pcs
Short pencils made from high-quality Belgian dark and white chocolate, marbled together to create a perfect cupcake decoration.

## KOSHER

## Blossom Curls \& Other Chocolate Toppings

Blossom Curls are uniform in size and shape. They can be used as a garnish or topping for cakes, cream pies, cupcakes, ice cream and gelato, or as a garnish for a signature pastry or dessert.


96300
Blossom Curls - Dark
Dark Chocolate
PACKAGING: 1/8.80 lbs
Made from pure Belgian dark chocolate.
KOSHER


96305
Blossom Curls - Green
White Chocolate
PACKAGING: 1/12.0 lbs
Made from high-quality Belgian white chocolate with natural green color from spinach extract.

## KOSHER



96313
Blossom Curls - Pink
White Chocolate
PACKAGING: $1 / 8.80$ lbs
Made from high-quality Belgian white chocolate with natural pink color from beetroot extract.


96303
Blossom Curls - Caramel
Confectionery
PACKAGING: 1/8.80 lbs
Made from cocoa butter. Confectionery pieces with caramel color and flavor. KOSHER


## 96328

Blossom Curls - Orange
White Chocolate
PACKAGING: 1/12.0 lbs
Made from high-quality Belgian white chocolate with natural orange color from paprika extract.

## KOSHER



CS-80
Mona Lisa Dark Curled Shavings
Dark Chocolate
PACKAGING: $1 / 5 \mathrm{lb}$ box
Dress up your desserts with these dark chocolate curled shavings.
The perfect topping to any dessert! KOSHER


## 96309

Blossom Curls - Marbled
Dark and White Chocolate PACKAGING: 1/8.80 lbs

Made from pure Belgian dark and white chocolates.
KOSHER


96316
Blossom Curls - Pink
White Chocolate
PACKAGING: 1/12.0 lbs
Made from high-quality Belgian white chocolate with natural pink color from beetroot extract.

## KOSHER



CS-90
Mona Lisa Ivory Curled Shavings
White Chocolate
PACKAGING: $1 / 5 \mathrm{lb}$ box
Dress up your desserts with these white chocolate curled shavings. The perfect topping to any dessert!
Z KOSHER


96302
Blossom Curls - White
White Chocolate
PACKAGING: 1/8.80 lbs
Made from pure Belgian white chocolate.

KOSHER


## Blossom Curls - Yellow

White Chocolate
PACKAGING: 1/12.0 lbs
Made from high-quality Belgian chocolate with natural yellow color from beta carotene.
KOSHER


## Chocolate Shavings, Toppings, \& Inclusions



96304
Shavings - Dark
Dark Chocolate
PACKAGING: 1/5.50 lbs
Made from high-quality Belgian dark chocolate.


96312
Spaghetti Shavings - White
White Chocolate
PACKAGING: $1 / 5.50 \mathrm{lbs}$
Made from high-quality Belgian white chocolate. Perfect for adding excitement and movement to your pastries.


## 96361

Microdrops, 3mm - White
White Chocolate
PACKAGING: $1 / 5.50$ lbs ( $25,000 \mathrm{ct}$ )
Mini morsels of white chocolate couverture.
KOSHER


96306
Shavings - White
White Chocolate
PACKAGING: $1 / 5.50 \mathrm{lbs}$
Made from high-quality Belgian white chocolate.

KOSHER


96370
Paillettes - Fine
Dark Chocolate
PACKAGING: 6/4.40 lbs
Chocolate Paillettes are tiny, shiny, flat pieces of dark chocolate that add a crunchy texture to pralines, cakes, and ice cream.

## $\square$



## 96364

Microdrops, 3mm - Mixed
Dark, Milk and White Chocolate
PACKAGING: 1/5.50 lbs ( $25,000 \mathrm{ct}$ )
Mixed morsels of dark, milk and white couvertures.


96311

## Spaghetti Shavings - Dark

Dark Chocolate
PACKAGING: 1/5.50 lbs
Made from high-quality Belgian dark chocolate. Perfect for adding excitement and movement to your pastries.

## KOSHER



96360
Microdrop, 5mm - Dark
Dark Chocolate
PACKAGING: 1/5.50 lbs (20,000 ct)
Morsels of dark couverture with a smooth shiny surface that resemble a mini chip.


## 96365

Microdrops, 3mm- Caramel
Confectionery
PACKAGING: 1/5.50 lbs (25,000 ct)
Cocoa butter confectionery morsels with a natural caramel color and flavor.

## Chocolate Toppings, Inclusions \& Luker Chocolate Dragees



## 96363

## Microdrops, 3mm- Pink

White Chocolate
PACKAGING: 1/5.50 lbs ( $25,000 \mathrm{ct}$ )
Mini morsels of white chocolate with a natural pink color and white chocolate flavor.

## KOSHER



## 30C809

Crispearls - Dark
Dark Chocolate
PACKAGING: 1/1.76 lb bags
Tiny, shiny pearls in dark chocolate with a crunchy, toasted biscuit kernal. Callebaut's Crispearls are like tiny beads of caviaronly 2-3 mm in diameter!

KOSHER


LUK G501
Nib Clusters
Dark Chocolate
PACKAGING: 10/2.20 lb bags
Chunks of roasted Luker Chocolate Cacao Fino de Aroma, clumped together and covered in dark chocolate-a delicious crunchy snack.


E1208
Mini Dark Chocolate Stars
Dark Chocolate
Shape Diameter : 4.0 mm
PACKAGING: 12/1.34 lbs
Approx. 42,600 stars per tub
Perfect for confections, desserts and ice cream inclusions.
KOSHER


## 30C810

Crispearls - White
White Chocolate
PACKAGING: $1 / 1.76 \mathrm{lb}$ bags
Tiny, shiny pearls in white chocolate with a crunchy, toasted biscuit kernal. Callebaut's Crispearls are like tiny beads of caviar- only $2-3 \mathrm{~mm}$ in diameter!

KOSHER


LUK G502

## Cocoa Nibs

Dark Chocolate
PACKAGING: 10/2.20 lb bags
Chunks of the best Luker Chocolate Cacao
Fino de Aroma, roasted and covered in dark chocolate. Ideal for decorating.


## E1211

## Pink Hearts

White Chocolate
Shape Diameter : 9.0 mm
PACKAGING: 12/1.34 lbs
Approx. 9,100 hearts per tub
Natural strawberry flavor and color from beetroot extract.


## 30C811

Crispearls - Salted Caramel
Confectionery
PACKAGING: 1/1.76 lb bags
Callebaut's Crispearls are tiny, shiny pearls in caramel confectionery coating with a crunchy, toasted biscuit inside. Only 2-3 mm in diameter!
( KOSHER


LUK G503

## Espresso Beans

Dark Chocolate
PACKAGING: 10/2.20 lb bags
The best Colombian coffee beans covered in generous layers of Fino de Aroma chocolate from Luker Chocolate.

KOSHER

## ifigourmet Chocolate Decorations



96005
Mini Ribbon Curl - Red Stripes
White Chocolate
PACKAGING: 1/270 pcs
Red and white chocolate striped ribbon curl perfect for cupcakes or pastries.


96008

## Triangle Wave - Red Stripes

White Chocolate
PACKAGING: 1/360 pcs
Red and white chocolate striped triangular wave perfect for cupcakes or pastries.


96006
Mini Ribbon Curl - Dark Stripes
Dark and White Chocolate
PACKAGING: 1/270 pcs
Dark and white chocolate striped ribbon curl perfect for cupcakes or pastries.
$\square$


96010
Triangle Wave - Dark Stripes
Dark and White Chocolate
PACKAGING: $1 / 360$ pcs
Dark and white chocolate striped triangular wave perfect for cupcakes or pastries.
D


96004
Mini Ribbon Curl - Red Marbled
White Chocolate
PACKAGING: 1/270 pcs
Red and white chocolate marbled ribbon curl perfect for cupcakes or pastries.


96009
Triangle Wave - Faux Bois Natural
White Chocolate
PACKAGING: 1/360 pcs
Dark and white chocolate striped triangular wave perfect for cupcakes or pastries.


Mini Ribbon Spirals - Mix
Dark and White Chocolate
PACKAGING: 1/160 pcs
Mix of white chocolate, naturally colored white chocolate, and dark chocolate spiral curl decorations.

## Chocolate Decorations



## 96185

Tornado - White/Dark
White and Semisweet Chocolate PACKAGING: 6/144 pcs
ifigourmet's chocolate decor in a spiral shape, perfect as a special accent on a mousse filled chocolate cup.

## KOSHER



## 96183

## Feather Artisanal

White and Dark Chocolate
PACKAGING: 6/126 pcs
An ifigourmet decoration made with highquality Belgian white and dark chocolate in an abstract feather shape.

## KOSHER



Blizzard
White and Semisweet Chocolate
PACKAGING: 6/262 pcs
ifigourmet's Blizzard decor is made from high-quality Belgian white chocolate with dark chocolate flecks.


0-01291
Chobly Spring - Marbled
White and Dark Chocolate
PACKAGING: $1 / 135$ pcs
ifigourmet's horn-shaped, rolled chocolate stick made with marbled chocolate.

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KOSHER
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## 96234

Leaves Marbled - Dark/White
Dark and White Chocolate
PACKAGING: 3.30 lbs
ifigourmet's delicate leaf-shaped decor is made with high-quality Belgian chocolate.


D-120

## Small Lily

White and Dark Chocolate
PACKAGING: $1 / 38$ pcs
Dress up your desserts with Mona Lisa chocolate lilies!


96186

## Turitella

White and Semisweet Chocolate
PACKAGING: $1 / 117$ pcs
A rolled, horn-shaped chocolate stick by ifigourmet made with high-quality Belgian chocolate.

## KOSHER



96320

## Mocha Beans

Dark Chocolate
PACKAGING: 6/2.20 lbs (1100 pieces)
The ifigourmet mocha bean is split on both sides.


D-121
Mona Lisa Pastel Lily
White and Dark Chocolate
PACKAGING: $1 / 24$ pcs
The Mona Lisa lilies, unique texture and design make them the perfect companion to any dessert.

KOSHER


## ifigourmet Chocolate Decorations



## KOSHER



92170
Swirl - Dark/White
Dark and White Chocolate
PACKAGING: 8/200 pcs
A dark chocolate curl with a stripe of white chocolate made with Belgian chocolate.

## KOSHER



## 96270

## Twister

Semisweet and White Chocolate
PACKAGING: 6/3.30 lbs (3150 pcs)
The Twister is a rolled chocolate stick with alternating dark and white chocolate stripes. KOSHER


96002

## Carrara Lacrima

White and Dark Chocolate
PACKAGING: 4/490 pcs
White and dark chocolate triangle decoration with tear drop design.


92171
Swirl - White/Dark
White and Dark Chocolate
PACKAGING: 8/200 pcs
A white chocolate curl with a stripe of dark chocolate made with Belgian chocolate.

## KOSHER



96003

## Carrara Linea

White and Dark Chocolate
PACKAGING: 4/490 pcs
White and dark chocolate triangle decoration with striped design.

## KOSHER



92184
Rose - White and Purple
White Chocolate
PACKAGING: 6/180 pcs
A Belgian white chocolate curl with a stripe of purple naturally colored with beetroot extract
( KOSHER


96179

## Elegance Milk

Milk Chocolate
PACKAGING: 6/160 pcs
A delicate Belgian milk chocolate decoration ideal for decorating any confection.
KOSHER

## ifigourmet Chocolate Decorations



E0839
Jura Rhombus
Dark and White Chocolate
PACKAGING: 4/360 pcs
Made from a blend of high-quality Belgian chocolates.
Q KOSHER


Dark/White Square Pollino
Dark and White Chocolate
PACKAGING: $4 / 375$ pcs
A square cut decoration with a stripe design on one side created using Belgian chocolate.

KOSHER


## 92204

## Domino Square

Semisweet and White Chocolate
PACKAGING: $1 / 500$ pcs
A square cut decoration with a stripe design on both sides created using Belgian chocolate.


96213
Jura Point
Dark and White Chocolate
PACKAGING: 4/490 pcs
Made from a blend of high-quality Belgian chocolates.

## KOSHER


93239

Pink/White Square Pollino
White Chocolate Confectionery
PACKAGING: 4/375 pcs
A square cut, Belgian chocolate decoration with a pink stripe design on one side, naturally colored with beetroot extract.

## KOSHER



93243
Domino Square - White/Pink
White Chocolate \& Confectionery
PACKAGING: 1/500 pcs
A square cut, Belgian chocolate decoration with a pink stripe design on both sides, naturally colored with beetroot extract.


E1096

## Jura Square

Dark and White Chocolate
PACKAGING: 4/360 pcs
The blending of the Belgian chocolates give the effect of marbling and each decoration is slightly different.

## KOSHER



93187
Forest Shavings - Dark/White
Dark and White Chocolate
PACKAGING: 1/250 pcs
A bow tie-like design made with the finest Belgian chocolate.


93186

## Mini Forest Shavings

Dark and White Chocolate
PACKAGING: 6/500 pcs
A mini bow tie-like design made with the finest Belgian chocolate. Use to decorate cakes and individual desserts.

## ifigourmet Chocolate Decorations



96229
Filigran Assortment
Dark Chocolate
PACKAGING: 10/300 pcs
Assortment of 3 uniquely shaped decorations made with pure Belgian chocolate.

## KOSHER



96182
Exclusive Assortment - 5 Pack
Semisweet Chocolate
PACKAGING: 6/310 pcs
An assortment of 5 uniquely shaped decorations made with pure Belgian chocolate. KOSHER


96227
Victory Assortment
Dark Chocolate
PACKAGING: 12/610 pcs
Assortment of 4 uniquely shaped decorations made with pure Belgian chocolate.
( KOSHER


Decorettes Fan
Semisweet Chocolate
PACKAGING: 6/245 pcs
This fan is the perfect accent piece for a slice of cake, cream pie, or cupcake.

KOSHER


96201
Exclusive Assortment - 3 Pack
Dark Chocolate
PACKAGING: 10/450 pcs
Assortment of 3 uniquely shaped decorations made with pure Belgian chocolate.

## KOSHER



## 96209-TMP

## Oriental

Dark Chocolate
PACKAGING: 12/400 pcs
Resembling an oriental fan, this decoration fits well as a finishing touch on any pastry.

KOSHER

96207

## Feather

Dark Chocolate
PACKAGING: 12/500 pcs
The Feather is a beautiful accent decoration that looks lovely on a pastry, small dome cake, or as butterfly wings on a cupcake.
ifigourmet Birthday \& Celebration Chocolate Decorations


GL610502
Rainbow Happy Birthday
Semisweet Chocolate
PACKAGING: 110 pcs
KOSHER


## GL610402

Congratulations
Semisweet Chocolate
PACKAGING: 110 pcs
KOSHER

## $0.75^{\prime \prime}$



GL610902
Sprinkles Birthday
Semisweet Chocolate
PACKAGING: 112 pcs
KOSHER


GL610202
Yay Confetti
Semisweet Chocolate
PACKAGING: 112 pcs
KOSHER


GL610602
You Rock
Semisweet Chocolate
PACKAGING: 120 pcs
KOSHER


GL610802
Happy Birthday Hat Assortment
Semisweet Chocolate
PACKAGING: 126 pcs (42 pcs/design)
KOSHER


GL610302
Treat Yo Self
Semisweet Chocolate
PACKAGING: 112 pcs
KOSHER

$1.4375^{\prime \prime}$

## GL610702

WooHoo
Semisweet Chocolate
PACKAGING: 126 pcs
KOSHER
ifigourmet Wedding \& Anniversary Chocolate Decorations


GL611602
Wedding Heart - Silver
Semisweet Chocolate
PACKAGING: 122 pcs
KOSHER


GL611702
Wedding Heart - Gold
Semisweet Chocolate
PACKAGING: 122 pcs
KOSHER


GL611102
Scribble Star - Gold
Semisweet Chocolate
PACKAGING: 280 pcs
KOSHER

GL611902
Scroll Heart
Semisweet Chocolate
PACKAGING: 192 pcs
KOSHER


GL611202
Scribble Star
Semisweet Chocolate
PACKAGING: 280 pcs
KOSHIR


GL611802
Scribble Heart
Semisweet Chocolate
PACKAGING: 192 pcs
KOSHER

GL611002
Happy Anniversary
Semisweet Chocolate
PACKAGING: 112 pcs
KOSHER

-


GL611302
Blue Graphic Star Duo
Semisweet Chocolate
PACKAGING: 280 pcs (140 pcs/design)
KOSHER

ifigourmet Babies \& Kids Chocolate Decorations


GL623202
Moon \& Star Duo
White Chocolate
PACKAGING: 108 pcs (54 pcs/design)
KOSHER


GL613302
Baby Stars Assortment
Semisweet Chocolate
PACKAGING: 280 pcs (70 pcs/design) KOSHPR


GL612402
Zoo Animal Assortment
Semisweet Chocolate
PACKAGING: 196 pcs (49 pcs/design) KOSHER


GL612502
Basketball
Semisweet Chocolate
PACKAGING: 196 pcs
KOSHER


GL612702
Soccer Ball
Semisweet Chocolate
PACKAGING: 196 pcs
( KOSHER


GL612802
Football
Semisweet Chocolate
PACKAGING: 170 pcs
KOSHER


GL613002
Unicorn Face
Semisweet Chocolate
PACKAGING: 120 pcs
KOSHER


## ifigourmet Nature Chocolate Decorations



GL611502
Butterfly Wings Assortment
Semisweet Chocolate
PACKAGING: 288 pcs (144 pairs)
KOSHER


GL612102
Rose Duo
Semisweet Chocolate PACKAGING: 196 pcs (98 pcs/design) KOSHER

PACKAGING: 196 pcs (98 pcs/design)
KOSHER


GL611402
Lollipop Duo
Semisweet Chocolate


GL612002
Tropical Flowers Assortment
Semisweet Chocolate
PACKAGING: 196 pcs ( $\approx 65 \mathrm{pcs} /$ design)
KOSHER


GL210302
Palm Leaf
Semisweet Chocolate
PACKAGING: 162 pcs
KOSHER

GL210202
Banana Leaf
Semisweet Chocolate
PACKAGING: 162 pcs
KOSHER


GL613102
Ladybug
Semisweet Chocolate
PACKAGING: 196 pcs



## ifigourmet Confetti \& Sprinkles

All-natural, freeze and bake-stable sugar decorations-a wonderful alternative to synthetically dyed confetti. ifigourmet confetti decorations have no artificial colors; all colors are naturally derived from plant sources. Perfect for bakery, pastry or ice cream.


IFI 3000
Confetti - Assorted Colors
Ø 6 mm
PACKAGING: 1/2.20 lb box
(7) KOSHER \& 析


IFI 3004
Confetti - Pink
$\varnothing 4$ mm
PACKAGING: 1/2.20 lb box
KOSHER ©


IFI 3008
Confetti - Purple
$\varnothing 4$ mm
PACKAGING: 1/2.20 lb box
KOSHER © $\begin{gathered}\text { K }\end{gathered}$


IFI 3001
BULK CODE: IFI 3001-BLK
Confetti - Assorted Colors
Ø 4 mm
PACKAGING: 1/2.20 lb box BULK PACKAGING: 1/33.0 lb box

KOSHER © 因


IFI 3005
Confetti - Red
Ø 4 mm
PACKAGING: 1/2.20 lb box
( KOSHER © *


IFI 3009
Sugar Decor - Open Hearts
Ø 10 mm
PACKAGING: 1/2.20 lb box
Perfect for a finishing touch to any Valentine's Day dessert.


IFI 3002
Confetti - Yellow
Ø 4 mm
PACKAGING: 1/2.20 lb box
KOSHER © \%


IFI 3006
Confetti - Green
Ø 4 mm
PACKAGING: 1/2.20 lb box
( KOSHER © K


IFI 3023
BULK CODE: IFI 3023-BLK
Natural Sprinkles Assorted Colors
PACKAGING: 1/3.0 lb case BULK PACKAGING: 1/25.0 lb case


IFI 3003 Confetti - Orange
Ø 4 mm
PACKAGING: 1/2.20 lb box
Kosher


IFI 3007
Confetti - Blue
Ø 4 mm
PACKAGING: 1/2.20 lb box
KOSHER © K


## E0729

## White Vermicelli

PACKAGING: 1/2.20 lb box
Mild white chocolate flavor. Great for decorating pastries, confections, ice cream, and more $\square$

## Jelly Fruit Slices

Delicious mini fruit flavored confections. Ideal decorations for special occasions, holidays, cakes, cupcakes, pastries and more!


JAK
Jelly Fruit Slices -
Raspberry
PACKAGING: 10/4.40 lb boxes ( $\approx 590 \mathrm{pcs}$ )
Net weight per slice: 4 grams
KOSHER


JAI
Jelly Fruit Slices - Lemon
PACKAGING: 10/4.40 lb boxes ( $\approx 590 \mathrm{pcs}$ )
Net weight per slice: 4 grams Great for lemon meringue tarts.


JAH
Jelly Fruit Slices - Orange
PACKAGING: 10/4.40 lb boxes ( $\approx 590$ pieces)
Net weight per slice: 4 grams
KOSHER


HBX
Jelly Fruit Slices - Lime
PACKAGING: 10/4.40 lb boxes ( $\approx 590$ pieces)
Net weight per slice: 4 grams
Try on mini key lime tarts!
KOSHER

## Marzipan Decorations



DRE 079011

## Marzipan Carrot

PACKAGING: 1/96 pcs
Mini marzipan carrot with a sugar stem for carrot cakes, cupcakes, or any spring dessert.



## PurColour ${ }^{\text {rw }}$ Crystal Sugar

Crystal Sugars are compressed sugars that are exceptionally colorful and brilliant
These sparkling toppings can be used for decoration on pastries，cakes，or confections．
Not recommended for baking applications－color will brown．

## A．PC 1406

Crystal Sugar－Pink
PACKAGING：6／1 lb pouches
Vibrant pink color．
KOSHER 类

## （D）PC 1352

Crystal Sugar－Yellow
PACKAGING：6／1 lb pouches
Vibrant yellow color．
KOSHER 蒌

## （B）PC 1284

Crystal Sugar－Bronze
－PACKAGING： $6 / 1 \mathrm{lb}$ pouches
Warm brown color with a bronze luster．
KOSHER 爻
（c）PC 1383
Crystal Sugar－Violet
PACKAGING：6／1 lb pouches
Deep purple color．
KOSHER 范

## 바 PC 1369

Crystal Sugar－Orange
PACKAGING：6／1 lb pouches
Vibrant orange color．

## KOSHER＊

C）PC 1277
Crystal Sugar－Silver
PACKAGING：6／1 lb pouches
Warm medium gray color with a silver luster．
KOSHER

## （B）PC 1260

Crystal Sugar－Gold
PACKAGING：6／1 lb pouches
Warm yellow color with gold luster．
（ KOSHER 畨



Artisan Cocoa Butters, Dry Colorants, and Brilliant Powders
> ifiGOURMET's partnership with PurColour ${ }{ }^{\text {TM }}$ allows professionals to create desserts and confections with stunning visual appeal, using all-natural ingredients without artificial colors, preservatives, gluten, dairy or nuts. PurColour ${ }^{\text {TM }}$ offers food grade composite pigments in a rainbow of vibrant colors that are available in Artisan Cocoa Butters, Dry Colorants, and Brilliant Powders. We make using natural colorants dramatic, simple and less costly.

## DIETARY TAG KEY:

Natural KOSHER Kosher


## PurColour ${ }^{\mathrm{TM}}$ Artisan Cocoa Butters

Artisan, all-natural cocoa butter is the perfect solution for your confectionery needs. They are simple to use-just warm in a bath $\left(80^{\circ} \mathrm{F}\right)$ and shake well. Artisan Cocoa Butters can be applied with a traditional paintbrush or an airbrush.

Actual colors may vary slightly.

©

## PurColour ${ }^{\text {rw }}$ Dry Colorant

A beautiful, all-natural solution to custom color your creations. They can be used in fondant, whipped cream, and frosting. They contain no artificial ingredients and do not need to be refrigerated.
Not recommended for baking applications-product will brown. Actual colors may vary slightly.


| PRODUCT | DIETARY TAGS |
| :---: | :---: |
| A PC 8697 Scarlet | Q KOSHER |
| B PC 8680 <br> Red | Q KOSHER |
| C PC 8673 Orange | Q KOSHER |
| (D) PC 8710 Yellow | Q KOSHER |
| B PC 3739 SP-GREEN Green | Q KOSHER |


| PRODUCT | DIETARY TAGS |
| :---: | :---: |
| B PC 8735 Electric Blue | Q KOSHER |
| © PC 8703 Indigo | $\square$ KOSHER |
| (B) PC 8734 Purple | $\square$ KOSHER |
| (1) PC 8741 <br> Brown | $\square$ KOSHER |
| (1) PC 8659 White | Q KOSHER |

## PurColour ${ }^{\text {TT }}$ Brilliant Powders

A beautiful, unique range of food grade composite pigments developed to give your products the eye-catching look they deserve. Brilliant Powders provide a soft metallic or iridescent effect to your confections.

Demonstrated on dark chocolate using a dry application technique. Actual colors may vary slightly.

(4)


B


C

(D)

(ㄹ)

©

| PRODUCT | DESCRIPTION | DIETARY TAGS |
| :---: | :---: | :---: |
| APC 8864 <br> Azalea | Shimmering pink and <br> purple finish. | KOSHER |
| B PC 8871 <br> Platinum | Classic silver finish. | KOSHER |
| C PC 8857 <br> Mystic Blue | Whimsical indigo finish. | KOSHER |


| PRODUCT | DESCRIPTION | DIETARY TAGS |
| :--- | :--- | :---: |
| (1) PC 8833 <br> Gold | Glittering gold <br> dust finish. | KOSHER |
| (3) PC 8840 <br> Sea Green | Iridescent green finish. | KOSHER |
| (B) PC 8895 <br> Silver Glitter | Glittering silver <br> dust finish. | KOSHER |

## PurColour ${ }^{\text {rw }}$ Vivid Collection Brilliant Powders

A beautiful, unique range of food grade composite pigments developed to give your products the eye-catching look they deserve. Brilliant Powders provide a dramatic metallic effect to your confections.

6/0.50 oz jars
Demonstrated on dark chocolate using a dry application technique. Actual colors may vary slightly.


| PRODUCT | DESCRIPTION | DIETARY TAGS |
| :---: | :---: | :---: |
| © PC 8865 Ruby | Metallic deep pink finish. | Q KOSHER |
| (1) PC 8866 Bronze | Warm gold finish. | Q KOSHER |
| 1) PC 8869 Satin Gold | Soft gold finish. | Q KOSHER |
| (3) PC 8868 <br> Fire Red | Classic red finish. | Q KOSHER |


| PRODUCT | DESCRIPTION | DIETARY TAGS |
| :---: | :---: | :---: |
| (1) PC 8830 Fire Gold | Antiqued gold finish. | $\square$ KOSHER |
| (1) PC 8867 Copper | Warm copper or orange finish. | Q KOSHER |
| (1) PC 8889 <br> Molten Gold | Intense yellow gold finish. | $\square$ KOSHER | KOSHER


$\qquad$

> Tantalize those taste buds! With over 40 flavors to choose from, Dreidoppel Flavor Pastes set your creations apart from the competition. These versatile products have reliable color, intense flavor, and reduce labor and expense with their long shelf life. Perfect for use in dough, buttercream, mousse, yogurt, chocolate, fillings, fondant, ice cream, and more!

## DIETARY TAG KEY: <br> Natural KOSHER Kosher <br> Bake-Stable <br> * Freeze-Stable <br> Special Orders:

Contact your Sales or Customer Service
Representative for lead times and minimum order requirements.

## Dreidoppel Fruit Pastes

Perfect to flavor ice creams, icings, cake mixes, glazes, cream cheese, beverages, and more!
6/2.20 lb jars

| PRODUCT | DESCRIPTION | DOSAGE | DIETARY TAGS |
| :---: | :---: | :---: | :---: |
| DRE 291048 <br> Amarena | 100\% Dolce Vita! The mild and fruity Italian experience with $21 \%$ amarena cherries. | 5\% (50g:1000g) | D |
| DRE 223049 <br> Apple | Full of freshness with 50\% apple pulp. | 3\% (30g:1000g) | Q |
| DRE 206042 <br> Apricot | Summer symphony with $11 \%$ apricot pieces and $10 \%$ concentrated apricot juice. | 5\% (50g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 202815 <br> Banana | Sweet and fruity with $50 \%$ banana pulp. | 3\% (30g:1000g) | Q KOSHER 0 |
| DRE 273044 Blackberry | Beautiful, sour, and fruity blackberry taste. | 5\% (50g:1000g) | Q |
| DRE 213040 <br> Blueberry | Tastes like berries freshly picked from the forest. Natural flavor with blueberry pieces. | 3-5\% (30-50g:1000g) | Q KOSHER 0 |
| DRE 205045 Cherry | Sweet cherry paste with a fruity, juicy taste. | 3-5\% (30-50g:1000g) | Q KOSHER |
| DRE 298047 <br> Cranberry | With a tart taste and beautiful color, this paste contains $30 \%$ cranberry juice concentrate. | 5\% (50g:1000g) | (1) |
| DRE 282046 Elderberry | Typical, fruity elderberry juice taste with a slight flowery touch. | 5\% (50g:1000g) | Q |
| DRE 203041 <br> Lemon | Natural lemon flavor with the taste of fresh lemon juice. | 3-5\% (30-50g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 251837 <br> Lime | Fizzy lime paste, refreshing and fruity. | 3-5\% (30-50g:1000g) | Q KOSHER 0 |
| DRE 210049 <br> Mandarin | Natural and juicy flavor of Mandarin oranges with smooth zest-notes. | 3-5\% (30-50g:1000g) | Q KOSHER |
| DRE 293042 <br> Mango | Natural flavor of exotic-ripened mangoes with $25 \%$ mango pulp. | 3-5\% (30-50g:1000g) | Q KOSHER |
| DRE 457048 <br> Mirabelle Plum | Sweet, full-flavored yellow plums grown exclusively in the Lorraine region of France. | 5\% (50g:1000g) | Q |
| DRE 201832 <br> Orange | Sun-ripened, juicy, aromatic orange paste with $11 \%$ orange juice concentrate. | 3-5\% (30-50g:1000g) | Q KOSHER 0 |
| DRE 269047 <br> Passion Fruit | Exotic, fruity and ripe notes make your mouth water. | 3-5\% (30-50g:1000g) | Q KOSHER d |
| DRE 221045 <br> Peach | 16\% peach pieces guarantee a true fruit experience. | 5\% (50g:1000g) | Q KOSHER 0 |
| DRE 211046 <br> Pear | Juicy, ripe pear preparations with $10 \%$ Williams-Christ pear brandy and 30\% pear pulp. | 3-5\% (30-50g:1000g) | Q |
| DRE 209043 <br> Pineapple | 12\% pineapple pieces combined with fruity, ripe notes. | 3-5\% (30-50g:1000g) | Q KOSHER 0 |
| DRE 278209 <br> Pink Grapefruit | Fresh-tart taste and strong pink color. With 10\% pink grapefruit juice concentrate. | 5\% (50g:1000g) | Q KOSHER |
| DRE 499048 <br> Pomegranate | Fresh and fruity with typical tart-sour taste. 20\% pomegranate juice concentrate and a deep, rich color. | 3-5\% (30-50g:1000g) | Q KOSHER 0 |
| DRE 208046 <br> Raspberry | Red fruit paste with $15 \%$ raspberry pulp for irresistible pastry ideas. | 3-5\% (30-50g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 207049 <br> Strawberry | Beautiful and fragrant paste made with $20 \%$ strawberry pieces and natural strawberry juice concentrate. | 3-5\% (30-50g:1000g) | Q KOSHER ${ }^{\text {d }}$ |

## Dreidoppel Coffee Flavor Pastes

Perfect to flavor icing, cake mix, whipping cream, beverages, and more!
6/2.20 lb jars

| PRODUCT | DESCRIPTION | DOSAGE | DIETARY TAGS |
| :---: | :---: | :---: | :---: |
| DRE 252049 <br> Cappuccino | Natural flavor of Italian cappuccino with $22 \%$ coffee extract powder. Caffeine by coffee extract powder: 0.55-0.88\%. | 3\% (30g:1000g) | Q KOSHER |
| DRE 267043 <br> Espresso | Heads up coffee lovers! Espresso paste for the real coffee experience. Caffeine by coffee extract powder: 0.06-0.14\%. | 5\% (50g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 281049 <br> Latte Macchiato | Outstanding flavor with the character of Italian cream-coffee. Caffeine by coffee extract powder: 0.05-0.08\%. | 5\% (50g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 255040 <br> MoCafe | The real coffee experience for your creams. 17\% coffee extract powder, water-based. | 1\% (10g:1000g) | Q KOSHER |

## Dreidoppel Liquor Flavor Pastes

Perfect to flavor mousse, gelato, simple syrup, fondant, and more!

| PRODUCT | DESCRIPTION | DOSAGE | DIETARY TAGS |
| :---: | :---: | :---: | :---: |
| DRE 262048 Amaretto | From Italy with love. $22 \%$ sweet almond liquor. | 5\% (50g:1000g) | ( KOSHER $\bigcirc$ |
| DRE 217048 <br> Black Forest Cherry Brandy | The popular German taste as a paste with $55 \%$ original black forest liquor (Kirschwasser). | 3\% (30g:1000g) | (8) |
| DRE 427041 Calvados | Bonjour France! 25\% of the famous French apple brandy. | 5\% (50g:1000g) | (0) |
| DRE 200040 <br> Creme Napoleon | 57\% French cognac. | 2\% (20g:1000g) | (2) |
| DRE 247045 Eggnog | The feeling and taste of the holidays available all year round! Contains 30\% egg brandy. | 5\% (50g:1000g) | ( |
| DRE 265049 Irish Cream | Typical combination of whisky and cream, with $15 \%$ original Irish Cream liquor. | 5\% (50g:1000g) | $\square$ |
| DRE 219042 <br> Jamaica Rum | Unbeatable Jamaica taste with 20\% original Jamaican Rum. | 5\% (50g:1000g) | (0) |
| DRE 292045 <br> Marc de Champagne | Cheers! 30\% Marc de Champagne distillate from France. | 4-6\% (40-60g:1000g) | (2) |
| DRE 230047 Prosecco | A tingly swing of Italy! Contains 20\% high quality Italian Prosecco. | 5\% (50g:1000g) | 0 |

## Dreidoppel Flavor \& Nut Pastes

Perfect to flavor gelato, macaroons, brownies, coffee, and more!

| PRODUCT | DESCRIPTION | DOSAGE | DIETARY TAGS |
| :---: | :---: | :---: | :---: |
| DRE 216041 <br> Caramel | Dark, vivid paste with 35\% burnt sugar. | 3\% (30g:1000g) | Q KOSHER |
| DRE 199047 <br> Coconut - Smooth | An aromatic coconut flavor paste with a smooth texture. | 5-7\% (50-70g:1000g) | Q KOSHER |
| DRE 229041 <br> Creme de Menthe | Fresh peppermint taste! | 6\% (60g:1000g) | Q KOSHER |
| DRE 437040 <br> Elderflower | Fresh, floral aromas with hints of pear, apricot, and grapefruit. | 5\% (50g:1000g) | $\square$ |
| DRE 455044 <br> Ginger | Spicy and exotic flavor made with $14 \%$ real ginger pulp from Madagascar. | $\begin{gathered} 5-10 \% \\ (50-100 \mathrm{~g}: 1000 \mathrm{~g}) \\ \hline \end{gathered}$ | Q KOSHER |
| DRE 243207 <br> Hibiscus | Dark pink in color and fruity, floral, and slightly tart in taste. | 5\% (50g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 238203 <br> Lavender | Pleasant flowery, spicy perfumed notes. Contains lavender extract. | 5\% (50g:1000g) | Q KOSHER |
| DRE 224046 <br> Pistachio | Natural pistachio flavor with natural green color and $5 \%$ pistachio nut pulp. | 6\% (60g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 253206 <br> Rose | Fine rose taste with other natural flavors. | 5\% (50g:1000g) | Q KOSHER |
| DRE 240046 <br> Tiramisu | For the dessert lover! Authentic flavor of the world famous Italian dessert with 6\% coffee extract and 3\% brandy. | 4-5\% (40g-50g:1000g) | Q |
| DRE 212043 <br> Truffle Praline | Not only for truffle ganache! Includes hazelnut, rum and cocoa notes. | 5\% (50g:1000g) | Q |
| DRE 218045 <br> Vanilla Bourbon | A popular, classic taste for pastries! | 3\% (30g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 220048 <br> Vanilla Moroni | Natural vanilla flavor with extra amounts of pods. | 0.7\% (7g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 242040 <br> Viennese Almond | Famous taste of roasted almonds! An exquisite flavor and $10 \%$ almond pulp. | 5\% (50g:1000g) | Q KOSHER ${ }^{\text {d }}$ |
| DRE 425047 <br> Walnut | Taste of roasted walnuts with $10 \%$ walnut pulp. | 2\% (20g:1000g) | Q KOSHER ${ }^{\text {d }}$ |

## Dreidoppel Flavor Pails

Perfect to flavor icing, cake mix, cheesecake, and more!

| PRODUCT | DESCRIPTION | DOSAGE | PACKAGING | DIETARY TAGS |
| :---: | :---: | :---: | :---: | :---: |
| DRE 228082 <br> Coconut | Fresh coconut taste with coconut flakes. | 9\% (90g:1000g) | 1/11.0 lb pail | Q KOSHER d * |
| DRE 204062 <br> Creme de Cacao | Cocoa preparation with the distinguished taste of dark chocolate. | 3\% (30g:1000g) | 1/6.0 lb pail | Q KOSHER |
| DRE 270818 <br> Lemon Noblesse | A fruity taste of sun-ripened lemons with juice and zest components. | 3\% (30g:1000g) | 1/6.6 lb pail | Q KOSHER $\underbrace{\text { 米 }}$ |



## paking flawag

Semi-Liquid, Powdered, \& Granulated Flavors, Vanilla, and Extracts

Flavor is the most important differentiating factor in the development of fine pastry and confectionery products. Outstanding flavor leaves a lasting impression and sets your sweet treats apart. Our flavors come in various forms including semi-liquids, powders and granules. ifiGOURMET also offers high-quality gourmet vanilla products imported from

Madagascar, as well as the classic Trablit coffee extract.

## DIETARY TAG KEY:

## Natural

KosherBake-Stable

## Special Orders:

Contact your Sales or Customer Service

> Representative for lead times and minimum order requirements.

## Dreidoppel Semi-Liquid Baking Flavors

Use in your cakes, cupcakes, dough, biscuits and, soufflés in place of extract.

| PRODUCT | DESCRIPTION | DOSAGE | DIETARY TAGS |
| :---: | :---: | :---: | :---: |
| DRE 704043 <br> Bitter Almond | Gives cakes and pastries a delicious taste of almonds. | 0.3\% (3g:1000g) | KOSHER $\downarrow$ |
| DRE 787046 Cinnamon | Contains natural cinnamon powder. For cakes, pastries, ice cream, and fillings. | 0.3\% (3g:1000g) | ( KOSHER |
| DRE 711041 Rum Europa | Classic rum flavor with sweet, alcoholic, and fruity notes. | 0.3\% (3g:1000g) | $\Delta$ |
| DRE 719047 <br> Vanilla Europa | A harmoniously rounded-off composition with sweet, creamy, and fruity notes. | 0.3\% (3g:1000g) | KOSHER $¢$ |
| DRE 705040 Butter | Fine butter flavor with fresh, creamy, and sweet caramel notes. | 0.3\% (3g:1000g) | ( KOSHER |
| DRE 700045 Orange | Orange flavor with typical zest taste. | 0.3\% (3g:1000g) | $\Delta$ |
| DRE 724041 <br> Tonka Bean | Great to round off sponge mixtures and biscuits as well as ice cream and soufflé. | 0.3\% (3g:1000g) | KOSHER ${ }^{\text {d }}$ |

## Dreidoppel Powdered Baking Flavors

Flavored spicing made simple. It is no longer necessary to weigh single spices, thus saving time and labor!

| PRODUCT | DESCRIPTION | PACKAGING | DOSAGE | DIETARY TAGS |
| :---: | :---: | :---: | :---: | :---: |
| DRE 178257 <br> Spekulatius | Made with mace, cinnamon, bitter almond, cloves, and piment. Perfectly suitable for the traditional spiced Christmas cookie. | 1/3.30 lb pail | 0.3\% (3g:1000g) | Q KOSHER |
| DRE 179254 <br> Christstollen | Great for heavily spiced yeast dough. Made with cinnamon, marcis, cardamom, coriander oil and vanilla extract. | 1/3.30 lb pail | 4\% (40g:1000g) | Q |
| DRE 550251 <br> Lebkuchen | Mixture made of coriander, cinnamon, cloves and anise. To flavor typical German gingerbread. | 2/1.65 lb bags | 2\% (20g:1000g) | D |

## Dreidoppel Granulated Baking Flavors

Granulated products are specially suitable to flavor all kinds of doughs. Due to the special granulating technology, the flavors are protected. During the production and the baking process, the heat allows the development of the full strength of the flavor.

| PRODUCT | DESCRIPTION | DOSAGE | DIETARY TAGS |
| :---: | :---: | :---: | :---: |
| DRE 173931 <br> Oraperl | Contains orange zest particles. | 0.1-0.2\% (1-2g:1000g) | ( Koshir d |
| DRE 174938 Citroperl | Contains lemon zest particles. | 0.1-0.2\% (1-2g:1000g) | ( KosHER d |



## ifigourmet Vanilla



60030
Fresh Ground Vanilla
Planifolia-Madagascar
PACKAGING: 4/8 oz jars
Grade A, Gourmet
Elevate the flavor of all your cakes and cookies with a sprinkle of this versatile ingredient.


60020
Pure Vanilla Paste
Planifolia-Madagascar
PACKAGING: 4/1 lb
Triple Fold (3x)
Ideal for recipes such as crème brûlée and ice cream where you want to add the visual appeal of vanilla specks.

60010
Fresh Vanilla Beans
Planifolia-Madagascar
PACKAGING: 1/1 lb
Grade A, Gourmet
Subtle butter notes and hints of smooth creaminess.


KOSHER

## Extracts

| PRODUCT | DESCRIPTION | PACKAGING | DIETARY TAGS |
| :---: | :---: | :---: | :---: |
| 60000 | Planifolia-Madagascar |  |  |
| Pure Vanilla Extract (Quart Bottle) | Single Fold (1x). Sweet, creamy, mellow flavor with velvety after-tones, perfect for cooking and baking both sweet and savory dishes. An exceptional "all-purpose" vanilla. | 1/1 qt | ( KOSHER © |
| $60001$ <br> Pure Vanilla Extract <br> (Gallon Bottle) | Planifolia-Madagascar <br> Single Fold (1x). Same quality pure vanilla extract in a larger package! | $1 / 1 \mathrm{gal}$ |  |
| TRABLIT <br> Trablit Coffee Extract | The original Trablit-made from real coffee with intense coffee flavor. It does not contain alcohol so it can be used for baking. Trablit can be used to flavor a wide variety of desserts and savory items including mousse, pastry cream, whipping cream, ice cream, gelato, and crème brûlée. | 12/1 liter | (0) |






## Concentrated, Mirror, Spray, Powdered Glaze, and Glaçage

We know a lot of heart goes into your work, so we make it easy to let it shine.
Choose from a wide variety of European glazes to satisfy your needs.
Add an outstanding new dimension to your sweet creations through the
vibrant colors and exceptional flavors of our high-quality products.

## DIETARY TAG KEY:

Natural $\square$ Kosher
Freeze-Stable

## Special Orders:

Contact your Sales or Customer Service
Representative for lead times and minimum order requirements.

## Concentrated Glaze



CRLNEUT15

## Concentrated Glaze - Neutral

PACKAGING: 1/33 lb pail
Jelfix Concentrated Glaze can be used in glaze spray machines. Add up to $40 \%$ water or fruit juice and stir until smooth. Heat to approximately $165^{\circ} \mathrm{F}\left(75^{\circ} \mathrm{C}\right)$, then brush or spray on pastry. Do not boil. The product dries rapidly.


## CRLAPRCT15

## Concentrated Glaze - Apricot

PACKAGING: $1 / 33 \mathrm{lb}$ pail
Jelfix Concentrated Apricot Glaze can be used in glaze spray machines and is perfect for glazing fruit tarts. Add up to $40 \%$ water or fruit juice and stir until smooth. Heat to approximately $165^{\circ} \mathrm{F}\left(75^{\circ} \mathrm{C}\right)$, then brush or spray on pastry. Do not boil. Product dries rapidly.


DGF 8244

## Clear Fix Blond Glaze

PACKAGING: 1/30.8 lb pail
The economical choice! The DGF Royal Clear Fix makes your fruit tarts even more tasty and protects them from oxidation and dehydration Add up to $100 \%$ water or fruit juice. Can be applied with brush or spray gun.

## *



DGF 8240

## Apricot Glaze

PACKAGING: 1/30.8 lb pail
The DGF Royal Apricot Glaze contains 9.5\% apricot purée and gives a wonderful brilliance to your fruit tarts. It maintains a good consistency, even after freezing. Add up to $30 \%$ water or fruit juice. Apply with a brush or spray gun.

## *



GMNNAT

## Neutral Glaze - Natural

PACKAGING: 1/28.6 lb pail
Dilutes with 60-80\% water at room temperature. For spray on, simply fill your spray machine with the diluted glaze. For brush on, heat the diluted glaze to a full boil and brush on. May be reheated.
$\square$


## GMANAT

## Apricot Glaze - Natural

PACKAGING: 1/28.6 lb pail
Dilutes with 60-80\% water at room temperature. For spray on, simply fill your spray machine with the diluted glaze. For brush on, heat the diluted glaze to a full boil and brush on. May be reheated.
D

## Mirror Glaze



## 24977

## Mirror Glaze

PACKAGING: 1/14.3 lb pail
The Jelfix Mirror Glaze is cut-stable and can easily be mixed with fruit fillings, jams, colors and Dreidoppel flavor pastes. No need to add water. Do not stir. Apply as a thin layer on pastry or fruit without heating.
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DRE 310183

## Top Glanz

PACKAGING: 1/13.2 lb pail
Dreidoppel's Top Glanz is a jelly glaze to be processed without heating. Neutral taste, transparent and gives pastries a spectacular shine! Spread on thinly with a spatula. Use straight from the pail or add Dreidoppel flavor paste to taste.


DGF 306191

## Glitter Glaze

PACKAGING: 1/6.6 lb pail
A pearlescent, shimmering glaze you'll want to use on everything! Make any dessert sparkle with brilliance with our DGF Glitter Glaze. A smooth glaze with a neutral taste that can be easily flavored and colored.
KOSHER

## Spray Glaze



J550
Spray Glaze - Apricot
PACKAGING: 1/28.6 lb bag in box
Jelfix Spray Glaze Apricot can be used in glaze spray machines. No need to add water. Pour the glaze out of the bag-in-box container and heat to $175-185^{\circ} \mathrm{F}\left(80-85^{\circ} \mathrm{C}\right)$. Do not boil. The product dries rapidly.


J612
Spray Glaze - Neutral
PACKAGING: 1/28.6 lb bag in box
Jelfix Spray Glaze Neutral can be used in glaze spray machines. No need to add water. Pour the glaze out of the bag-in-box container and heat to $175-185^{\circ} \mathrm{F}\left(80-85^{\circ} \mathrm{C}\right)$.
Do not boil. Product dries rapidly.

## Powdered Glaze



DRE 303253

## $\star$ Doppelgel A

PACKAGING: 1/3.3 lb pail
The Doppelgel A by Dreidoppel is a highly concentrated gelling agent in powder form. For glazing and jellies. Crystal clear and tasteless. Dosage: $20 \mathrm{~g}: 1000 \mathrm{ml}$ water.

## Glaçage



## DGF 2375

## Glaçage Cocoa

PACKAGING: 1/33 lb pail
A unique multi-purpose chocolate icing by DGF Service with a superior taste and an excellent finish. Use on cakes, plated desserts, pastries, choux and ice cream.
类


## DGF 2369

## Glaçage Express Extra Noir

PACKAGING: 1/6.6 lb pail
Dark chocolate icing with an intense black color, balanced and delicate flavor and a smooth glossy texture. Ready-to-use and simple to apply to cakes, plated desserts, pastries, cream puffs (choux), and ice cream. Chef Tip: can be used with a spray gun hydrated at $4 \%$ water.


Pastry Cream, Bienetta Florentine, Mousse, and Fond Royal
ifiGOURMET offers a carefully selected assortment of dessert mixes to meet the needs of the culinary professional. We know that creating confections can be a long process, so we want to help make it easier. Our dessert, baking, and mousse mixes save you time, money, and require only basic steps in order to get the job done. Quality ingredients make the most delicious desserts, but those desserts are even better if they don't take forever to make.

DIETARY TAG KEY:

Natural
KOSHER Kosher
Bake-Stable
Freeze-Stable



## Dessert Mixes



DGF 8101

## Pastry Cream Mix - Cold Process

PACKAGING: 1/22 lb bag
DGF Yellow presents an authentic French pastry cream mix with a rich, smooth flavor. An easy to prepare, one-step pastry cream mix in powder form. Add cold water or milk. Freeze-thaw and bake-stable.

Basic Recipe:
YIELD:
Instant Mix $\quad 375-400 \mathrm{~g}$ (14oz) Cold Water $\quad 1$ liter (340z)
Add 400 g (140z) instant custard powder to 1 liter ( 34 oz ) of cold water.
Mix on low until the powder is completely dissolved and then on high for 3 minutes or until the pastry cream is smooth and shiny. Let pastry cream set for 10 minutes prior to working with, or serving.


DGF 8110

## Pastry Cream Mix - Hot Process

PACKAGING: 1/22 lb bag
A stabilizing base for the creation of rich, smooth pastry cream from DGF Service. Just add sugar, milk, and eggs to the base and cook for the creation of fine pastry cream. Use to make pastry creams that can be baked or deep frozen

Basic Recipe:

| Custard Powder | 75 g (2.60z) |
| :--- | :--- |
| Sugar | $200 \mathrm{~g}(1$ cup or 7 zoz$)$ |
| Eggs | 2 |
| Milk | 1 liter (34 fl) |

Mix the 2 eggs, custard powder and 100 g ( $1 / 2$ cup or 3.5 oz ) of sugar.
Mix $800 \mathrm{~g}(28 \mathrm{oz})$ cold milk with remaining 100 g sugar in pan, and boil.
Combine the custard mix with the last $\mathbf{2 0 0 g}$ (7oz) of cold milk, and add it to the mix created in step 2 . Stir slowly until it boils.


## 56134

Chocolate Mousse Mix
PACKAGING: 8/1.35 lb bags
Easy to prepare, 1-step powder by ifigourmet. Smooth, creamy taste with deep, rich chocolate flavor. Freeze-thaw stable. Excellent for parfaits, mousses, cream puffs, pies, and fillings of all kinds.

## KOSHER *

Basic Recipe:
YIELD: $2,460.34 \mathrm{~g} / \mathrm{bag}(86.78 \mathrm{oz})$
Add pouch to 0.5 gallons of whipping cream. Whip on low for 1 minute until dissolved. Scrape down the bowl. Whip 2-3 minutes on medium until peaks form. DO NOT OVER WHIP. Chill 2 hours before using.


DRE 335186

## Bienetta (Florentine Mix)

PACKAGING: 10/1.32 lb bags
Dreidoppel's dry powder mix for the easy creation of Florentine cookies and other crispy desserts. Just mix with chopped nuts.

## a 8

Basic Recipe:

| Bienetta Mix | $7.00 \mathrm{oz}(200 \mathrm{~g})$ |
| :--- | :--- |
| Almonds, Sliced | $41 / 3 \mathrm{oz}(120 \mathrm{~g})$ |
| Almonds, Slivered | $3.00 \mathrm{oz}(80 \mathrm{~g})$ |

Mix Bienetta with the almonds, fill into baking ring or molds and bake at $400^{\circ} \mathrm{F}$ $\left(200^{\circ} \mathrm{C}\right.$ ) for approx. 8 minutes
After baking, remove the rings/molds while still warm.


56136
White Chocolate Mousse Mix
PACKAGING: 8/1.07 lb bags
Easy to prepare, 1-step powder by ifigourmet. Smooth, creamy taste with deep, rich white chocolate flavor. Freeze-thaw stable. Excellent for parfaits, cakes, cream puffs, pies and fillings of all kinds.

## KOSHER 米

Basic Recipe:
YIELD: $2,337.87 \mathrm{~g} / \mathrm{bag}(82.46 \mathrm{oz})$
Add pouch to 0.5 gallons of whipping cream. Whip on low for 1 minute until dissolved. Scrape down the bowl. Whip 2-3 minutes on medium until peaks form. DO NOT OVER WHIP. Chill 2 hours before using.

## Dreidoppel Fond Royal Mousse Mixes

Directions：Mix $7 \mathrm{oz}(200 \mathrm{~g})$ of Fond Royal and $8.8 \mathrm{oz}(250 \mathrm{~g})$ of cold water $\left(77^{\circ} \mathrm{F} / 25^{\circ} \mathrm{C}\right)$ ． Fold into the 35 oz（ $1,000 \mathrm{~g}$ ）of medium peak whipped cream．Pipe the prepared mousse into individual rings or cups．Chill to set approximately 1 hour before serving．


DRE 124667
Fond Royal－Neutral
Base mousse mix with neutral taste and manufactured to work in harmony with the Dreidoppel flavor pastes．
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DRE 123660
Fond Royal－Raspberry
Mousse mix with raspberry pieces and raspberry powder create an unbeatable fruit composition．


DRE 120669
Fond Royal－Chocolate
Mousse mix made with cocoa for an incomparable chocolate flavor．
相


DRE 126081
Fond Royal－Hazelnut
Mousse mix with a nutty hazelnut flavor and $22 \%$ hazelnut pieces．
苗


DRE 122663
Fond Royal－Strawberry
Sweet mousse mix with strawberry flavor provided by freeze－dried strawberry pieces and powdered strawberry juice．

## 6関



DRE 137667
Fond Royal－Tiramisu
Experience authentic Italian tiramisu flavored mousse with mascarpone powder． ＊



Fruits in Syrup, Fruit Compotes, Candied Fruit, Ciokko Fruit, Fruit Jams \& Fillings, Frozen Purées, and Ambient Purées

The meticulous selection of only the finest fruits from top-quality growers around the world guarantees our professional customers a variety of specialty fruits that will enhance their finest pastries and confections. Choose from ifiGOURMET's assortment of fruit purées, canned fruits in syrup, candied fruits, and fruit jams. Highlight your desserts with an array of colors and flavors to give them that essential note of differentiation that will leave a lasting impression.
 * Freeze-Stable SQ2 SO² Free



## Fruits in Syrup，Fruit Compote，Jams \＆Fillings



DGF 3127
Williams Pear Halves in Syrup
PACKAGING：6／6．56 lb cans
Drained wt． $3.13 \mathrm{lbs} / \mathrm{unit}$
Approx．20－25 pcs／can
Hand packed and arranged in a ring．

## （ 0 ＊



DGF 3200
Pitted Bigarreaux
Cherries
PACKAGING：6／2．00 lb cans
Drained wt． $1 \mathrm{lb} / u n i t$
Approx．95－115 pcs／can
Pitted bright red cherries in light syrup．
（1）


GM APRICOT

## Apricot Jam

PACKAGING：1／28．6 lb pail
A European style fruit jam made from premium apricots．Great for filling cakes，tarts，breakfast pastries，and more！


DGF 3056
Whole Baby Pears in Syrup
PACKAGING：12／0．95 lb cans
Drained wt． $0.46 \mathrm{lbs} / \mathrm{unit}$
Approx．6－7 pcs／can


DGF 5681
Amarena in Heavy Syrup
PACKAGING：6／7．50 lb cans
Drained wt． $3.56 \mathrm{lbs} / \mathrm{unit}$
Ready－to－use for pies，pastries， or plate decoration．


## GM RASPBRY

## Raspberry Jam

PACKAGING：1／28．6 lb pail
A stunningly rich raspberry flavor without seeds．


DGF 12028
Apricot Halves in Light Syrup－Coeur Sauvage PACKAGING：6／5．39 lb cans Approx．80－90 pcs／can
Hand packed and arranged in a ring．

## （1）＊



CES 61240
Amarena in Heavy Syrup PACKAGING：6／7．13 lb cans Drained wt．3．70 lbs／unit
Cesarin pre－candied cherries in flavored syrup．They remain soft when frozen and are perfect for ice cream and confectionery．

## （ 東 $^{2} Q^{2}$



DGF 1143
Griottes in Kirsch 15\％
PACKAGING：6／2．19 lb plastic jars
Drained wt． 1.32 lbs／unit
For pastries，cakes，tarts， decoration， desserts and ice cream．


DGF 3277
Apple Compote with Reinette Du Mans
PACKAGING：3／9．10 lb cans
$30 \%$ minimum of dried apple added． d

## Candied Fruits \& Ciokko Fruit



CES 60405-B
Red Cherry Berry
PACKAGING: 12/2.20 lb
Naturally colored without preservatives or allergens. Ready to use in baked products, cakes, or as decoration.

## KOSHER © $\mathrm{SQ}^{2}$



CES 62001
Candied Orange Peel Cubes
PACKAGING: 12/2.20 lbs
Traditional candied fruit. Ideal to garnish bakery products, plumcakes, ice cream, and ice cream cakes. KOSHER


CES 63115
Whole Candied

## Clementine

PACKAGING: 12/2.20 lbs
Beautiful whole candied
clementines! Ideal for decoration, cakes, and pastries.


CES 60555-B
Black Cherry Berry
PACKAGING: 12/2.20 lb
Black Cherry Berry is a mix of amarena cherries and cherries produced without preservatives or allergens. They remain soft at sub-zero temperatures and are thus, excellent for ice cream.

## KOSHER $\diamond$



CES 63106
Lemon Peel Scorzoni Sicilia
PACKAGING: 12/2.20 lbs
Candied lemon peel strips that are ideal to garnish bakery products, pastries, ice cream, and sorbet.


CES 63215
Whole Candied Figs
PACKAGING: 12/2.20 lbs
(23-25 pcs)
Candied whole figs with consistent color and shape. Ideal for decoration, cakes, and pastries.

## KOSHER



CES 63112

## Candied Orange Slices

PACKAGING: 12/2.20 lbs
Sweet, candied orange slices that are perfect for garnishing bakery products, pastry, and ice cream, to use as decoration, or to dip in chocolate for a confection.

## $\delta$



## CES 63105

Orange Peel Scorzoni Sicilia
PACKAGING: 12/2.20 lbs
Candied orange peel strips that are ideal to garnish bakery products, pastries, ice cream and sorbet, or to dip in chocolate for a sweet confection.

## KOSHER S SQ2



## CES 64872

## Strawberry Ciokko Fruit

Moisture: 14\%
PACKAGING: 1/11 lbs
Small, low water activity fruit
pieces that are perfect for use in chocolate bars, snack bars, pralines, nougat, ice cream, and décor.

CES 62015

## Candied Lemon Peel Cubes

PACKAGING: 12/2.20 lbs
Traditional candied fruit. Ideal to garnish bakery products, plumcakes, ice cream, and ice cream cakes. KOSHER ©


DGF 5608
Candied Orange Peel Strips with Dextrose
PACKAGING: 6/2.20 lbs
Candied orange peels that
are perfect for decoration, confections, pastries, and baking.


Léonce Blanc Frozen Sweetened Fruit Purées

| PRODUCT | DESCRIPTION | PACKAGING |  | $\begin{gathered} \text { \% FRUIT } \\ \text { TO } \\ \text { SUGAR } \end{gathered}$ | BRIX | DIETARY TAGS |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | $\frac{6 / 2.2 \mathrm{LB}}{\mathrm{TRAYS}}$ | 22LBpall |  |  |  |
| LB 110110 <br> Apricot | Pasteurized. <br> Fruit Variety: Orange Red, Bergeron. Origin: France. | $\checkmark$ |  | 90.9/9.1 | 22 | Q KOSHER |
| LB 110310 <br> Banana | Pasteurized. <br> Fruit Variety: Pouyot, Cavendish. Origin: Ivory Coast, Costa Rica. | $\checkmark$ |  | 97.1/2.9 | 27 | Q KOSHER ${ }^{\text {d }}$ |
| LB 112610 BULK CODE: LB 119110 Blackberry | Fruit Variety Origin: France, Chile, Serbia or other. | $\checkmark$ | $\checkmark$ | 92.5/7.5 | 21 | Q KOSHER ${ }^{\text {d }}$ |
| LB 110610 <br> Blackcurrant | Fruit Variety: Black Down. Origin: France. | $\checkmark$ |  | 89.3/10.7 | 25.5 | Q KOSHER ${ }^{\text {d }}$ |
| LB 112910 <br> Blood Orange | Origin: Sicily, Spain. | $\checkmark$ |  | 90.9/9.1 | 19 | Q KOSHER |
| LB 112710 <br> Blueberry | Fruit Variety: Wild, Cultivated. Origin: Eastern Europe, Canada. | $\checkmark$ |  | 89.9/10.1 | 18.5 | Q KOSHER d |
| LB 111010 <br> BULK CODE: LB 117710 <br> Coconut | Pasteurized. <br> Origin: Ivory Coast. | $\checkmark$ | $\checkmark$ | 84.2/15.8 | 23 | Q KOSHER ${ }^{\text {d }}$ |
| LB 114010 <br> Exotic Fruits | Origin: India, Peru, Ecuador, Ivory Coast, Costa Rica, Mexico, and others. | $\checkmark$ |  | 92.5/7.5 | 20 | $\square$ KOSHER |
| LB 113810 Green Apple | Fruit Variety: Granny Smith. Origin: France. | $\checkmark$ |  | 92.5/7.5 | 21 | Q KOSHER ${ }_{\text {d }}$ |
| LB 111610 <br> Guava | Fruit Variety: Pink Guava. Origin: Malaysia, South Africa. | $\checkmark$ |  | 88.9/11.1 | 18 | Q KOSHER d |
| LB 111910 <br> Kiwi | Origin: France. | $\checkmark$ |  | 89.9/10.1 | 21.5 | Q KOSHER ${ }^{\text {d }}$ |
| LB 110710 BULK CODE:LB 117510 Lemon | Origin: Sicily, Spain. | $\checkmark$ | $\checkmark$ | 86.9/13.1 | 16.5 | Q KOSHER ${ }^{\text {d }}$ |
| LB 110910 <br> Lime | Origin: Ivory Coast, Peru, Spain, Sicily. | $\checkmark$ |  | 93.4/6.6 | 15.5 | Q KOSHER |
| LB 112010 Lychee | Fruit Variety: Lychee. Origin: Taiwan. | $\checkmark$ |  | 94.1/5.9 | 23 | Q KOSHER |
| LB 112110 <br> Mandarin | Fruit Variety: Mandarin. Origin: Sicily, Spain. | $\checkmark$ |  | 94.1/5.9 | 20.5 | Q KOSHER ${ }^{\text {d }}$ |
| LB 112210 BULK CODE:LB 118310 Mango | Fruit Variety: Alfonso. Origin: India. | $\checkmark$ | $\checkmark$ | 100/0 | 23 | Q KOSHER ${ }^{\text {d }}$ |

## Léonce Blanc Frozen Sweetened Fruit Purées

| PRODUCT | DESCRIPTION | PACKAGING |  | $\begin{aligned} & \text { \% ERUIT } \\ & \text { TO } \\ & \text { SUGAR } \end{aligned}$ | BRIX | dietary tacs |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | $\frac{6 / 2.2 \mathrm{LB}}{\text { TRAYS }}$ | 22 LB pall |  |  |  |
| LB 112310 <br> Melon | Origin: Italy, France, and others. | $\checkmark$ |  | 87.8/12.2 | 20 | Q KOSHER ${ }^{\text {d }}$ |
| LB 113210 <br> BULK CODE: LB 118610 <br> Passion Fruit | Fruit Variety: Granadilla Origin: Colombia, Ecuador, Ivory Coast or Peru. | $\checkmark$ | $\checkmark$ | 85.7/14.3 | 22 | Q KOSHIR ${ }^{\text {d }}$ |
| LB 110210 <br> Pineapple | Fruit Variety: Cayenne Lisse, MD2. Origin: Ivory Coast, Costa Rica. | $\checkmark$ |  | 89.4/10.6 | 21 | D KOSHER © |
| LB 113010 BULK CODE: LB 119310 Pink Grapefruit | Origin: Spain, Sicily, and others. | $\checkmark$ | $\checkmark$ | 89.9/10.1 | 20 | Q KOSHIER ${ }^{\text {d }}$ |
| LB 111310 BULK CODE: LB 117910 Raspberry | Fruit Variety: Willamette, Meeker, Heritage, Polana. <br> Origin: Chile, France, Serbia or Poland. | $\checkmark$ | $\checkmark$ | 85.5/14.5 | 20 | - KOSHER ${ }^{\text {d }}$ |
| LB 111810 <br> Red Currant | Origin: Poland, Eastern Europe, and others. | $\checkmark$ |  | 89.9/10.1 | 20 | - KOSHIER ${ }^{\text {d }}$ |
| LB 111110 <br> BULK CODE: LB 117810 <br> Strawberry | Fruit Variety: Mara des Bois, Senga Sengana, Camarosa. Origin: South Africa, Poland or Serbia. | $\checkmark$ | $\checkmark$ | 85.6/14.4 | 18.5 | D KOSHER S |
| LB 113310 <br> White Peach | Pasteurized. <br> Fruit Variety: Springtime. Origin: France. | $\checkmark$ |  | 86/14 | 19 | Q Koshisp ${ }^{\text {d }}$ |
| LB 113710 <br> Williams Pear | Origin: France. | $\checkmark$ |  | 92.5/7.5 | 21 | - KOSHIER ${ }^{\text {d }}$ |

## DGF Coeur Sauvage Ambient Fruit Purées



DGF 4433

## Strawberry Purée

PACKAGING: 6/2.20 lb pouches
Produced from the finest selections of fruit and meet the highest standards of excellence.


DGF 4435

## Mango Purée

PACKAGING: 6/2.20 lb pouches Produced from the finest selections of fruit and meet the highest standards of excellence.



DGF 4438

## Raspberry Purée

PACKAGING: 6/2.20 lb pouches Produced from the finest selections of fruit and meet the highest standards of excellence


DGF 4439

## Passion Fruit Purée

PACKAGING: 6/2.20 lb pouches Produced from the finest selections of fruit and meet the highest standards of excellence.




Bases, Emulsifiers \& Stabilizers, Flavors, Marbling Sauces, and Dessert Sauces

We have gelato products that will take your frozen desserts from ordinary, to extraordinary. Ranging from bases to toppings, we have all the ingredients you need to add flavor to your frozen creations. Dreidoppel's easy-to-use bases pair perfectly with their ice cream pastes, which were developed to enhance the flavor of any dairy or fruit ice cream. Want to make your frozen dessert visibly irresistible? Swirl in a marbling sauce, drizzle on dessert sauce, and top it off with our selection of Bussy wafer fans and straws to add flavor and a dramatic visual.

DIETARY TAG KEY:

Natural $\qquad$ Kosher
Hot ProcessCold Process

## Special Orders:

Contact your Sales or Customer Service
Representative for lead times and minimum order requirements.

## Ice Cream, Gelato, \& Sorbet Bases

Basic recipes available on individual product pages at www.ifigourmet.com.


## DRE 572086

## Trirapido 50 - Ice Cream Base

For Dairy Ice Cream Preparations
PACKAGING: 2/5.5 lb bags
DOSAGE: $50 \mathrm{~g}: 1$ liter
Very good fusion, smooth, full-bodied and rich, clean taste even after several days of storage. It is particularly suitable for cold process production. Gluten free.
Vegetable fat free ${ }^{\circ} \mathbf{E}{ }^{\circ} \mathbf{E}$


## DRE 536088

## Triva 50 - Ice Cream Base

For Dairy Ice Cream Preparations
PACKAGING: 2/5.5 lb bags
DOSAGE: $50 \mathrm{~g}: 1$ liter
Ice cream powder to prepare dairy ice cream. Perfectly suitable in conjunction with Dreidoppel's Vanilla Bourbon Flavor Paste. Gluten free.

## ${ }^{\circ} \mathrm{E}{ }^{\circ} \mathrm{F}$



DRE 504087
Trilonga 35 - Ice Cream Base
For Vegan/Fruit Ice Cream Preparations PACKAGING: 2/5.5 lb bags
DOSAGE: $35 \mathrm{~g}: 1$ liter
Our VEGAN solution! This neutral formula allows fruit flavors to shine. Smooth and spreadable with perfect storage properties and consistent quality. Gluten free.
Vegetable fat free, lactose free ${ }^{\circ} \mathbf{F}{ }^{\circ} \mathbf{F}$


DRE 471198

## Pronto Mix - Dark Chocolate

Ice Cream Base with Binding and Flavor PACKAGING: 6/3.86 lb
DOSAGE: $3.86 \mathrm{lb}: 2.6$ liters of hot water 23\% low fat cocoa powder and 5\% cocoa powder. Deep brown colored ice cream with an intense dark chocolate flavor. Remains creamy, even after 1 day. Reliable to handle. Gluten free.


DRE 446080

## Trifrutta 50 - Ice Cream Base

For Vegan/Fruit Ice Cream Preparations PACKAGING: 2/5.5 lb bags DOSAGE: $50 \mathrm{~g}: 1$ liter
The perfect foundation for all fruit ice creams. Combine with any Dreidoppel Fruit Flavor Paste for intense flavor. Gluten free.
Lactose free ${ }^{\circ} \mathbf{E}{ }^{\circ} \mathbf{F}$


DRE 302195

## Pronto Mix - Greek Yogurt

Ice Cream Base with Binding and Flavor PACKAGING: 6/2.64 lb
DOSAGE: 1 bag: 3 liters of milk
A creamy, full-bodied ice cream with the fresh, tart flavor of Greek yogurt.

## Emulsifiers and Stabilizers



DRE 524184

## Crema Volumina

PACKAGING: 11 lb
DOSAGE: $5 \mathrm{~g}: 1$ liter
Emulsifier for ice cream, gelato and sorbet.
Prevents crystallization of water in the finished ice cream and increases the volume. Vegetable fat free


DGF 8276
Stabilizing Agent for Ice Cream
PACKAGING: 1/4.40
This ice cream super structure provides flavor release and stability.


DGF 8275
Stabilizing Agent for Sorbet
PACKAGING: 1/4.40
This sorbet stabilizer minimizes the formation of ice crystals, providing a creamy mouth-feel and excellent flavor release.


## Dreidoppel Ice Cream Flavors

Gelatop ice cream pastes and powdered flavors are specially suited to flavor ice cream. They support and enhance the natural taste of any ice cream creation. Save on time, space, and materials with these concentrated flavors which have consistent taste throughout the year. They can also be used to flavor creams, fonds, mousse, and more!

## Ice Cream Flavor Pastes | 1/6.10 lb pail

| PRODUCT | DESCRIPTION | DOSAGE | PACKAGING | $\begin{gathered} \text { DIETARY } \\ \text { TAGS } \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: |
| DRE 449067 <br> Crème Brûlée | A sweet ice cream temptation with the familiar taste of the famous French dessert. | 40-60 g: 1 kg | 1/6.10 lb pail | $\square$ |
| DRE 443065 <br> Melon | Typical taste of Cantaloupe melon with 5\% Honeydew melon juice. Gives the finished product a beautiful orange color. | $50 \mathrm{~g}: 1 \mathrm{~kg}$ | 1/6.10 lb pail | KOSHER |
| DRE 259062 Wild Berries | A fruit dream with pleasant color and aromatic flavor of selected wild berries. $12 \%$ wild berry pieces. Gluten free. | 40-60 g: 1 kg | 1/6.10 lb pail |  |

Ice Cream Flavor Pastes | 1/11.02 lb pail
1/11.02 lb pail

| PRODUCT | DESCRIPTION | DOSAGE | PACKAGING | $\begin{gathered} \text { DIETARY } \\ \text { TAGS } \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: |
| DRE 231082 <br> Cremona | White, creamy flavor paste containing powdered Bourbon Vanilla pods. Especially suitable for Stracciatella ice cream. Gluten free. | $40 \mathrm{~g}: 1 \mathrm{~kg}$ | 1/11.02 lb pail |  |
| DRE 394084 Marshmallow | Not just for kids! This flavor is a perfect experience for the young, as well as the young at heart. | $50 \mathrm{~g}: 1 \mathrm{~kg}$ | 1/11.02 lb pail | KOSHER |
| DRE 433080 <br> White Cream | Typical and characteristic creamy vanilla flavor. Perfect for cookies and cream! | $50 \mathrm{~g}: 1 \mathrm{~kg}$ | 1/11.02 lb pail | $\square$ |

Powdered Ice Cream Flavors | 2/5.50 lb bags

| PRODUCT | DESCRIPTION | DOSAGE | PACKAGING | $\begin{gathered} \text { DIETARY } \\ \text { TAGS } \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: |
| DRE 571089 Mascarpone | Preparation for the production of dairy ice cream with mascarpone flavor. Contains 10\% mascarpone powder. Gluten free. | $50 \mathrm{~g}: 1 \mathrm{~kg}$ | 2/5.50 lb bags | $\square$ |

## Dreidoppel Marmoria Marbling Sauces

Dreidoppel offers an assortment of Gelatop Marmoria sauces with visible pieces for marbling in a variety of popular flavors. The sugar ratio in each Marmoria formula is specially designed to prevent the marbling sauces from freezing. In addition to gelato and ice cream, they can also be used in pastry and baking applications.

## Dreidoppel Marmoria | 2.64 lb bottles

| PRODUCT | DESCRIPTION | PACKAGING | DIETARY TAGS |
| :---: | :---: | :---: | :---: |
| DRE 548043 <br> Amarena-Cherry | Bella Italia in one sauce. 12\% Amarena Cherries. | 6/2.64 lb bottles | KOSHER ${ }^{\text {d }}$ |
| DRE 513041 <br> Cinnamon | A versatile and authentic cinnamon flavor. | 6/2.64 lb bottles | KOSHER |
| DRE 558042 <br> Elderberry | Flowery and fruity with 1.7\% Elderberry juice. | 6/2.64 lb bottles | KOSHER |
| DRE 546049 <br> Peach Passionfruit | Peach-passionfruit sauce with $15 \%$ peach and $5 \%$ passionfruit pieces. | 6/2.64 lb bottles | KOSHER ${ }^{\text {d }}$ |
| DRE 549040 Raspberry | Raspberry fruit sauce with $20 \%$ raspberry pulp. Gluten free. | 6/2.64 lb bottles | KOSHER ${ }^{\text {d }}$ |
| DRE 507040 <br> Rhubarb | Has 20\% rhubarb, fresh out of the garden. | 6/2.64 lb bottles | (0) |
| DRE 525044 <br> Strawberry | $22 \%$ strawberries in this fantastic sauce make it unforgettable. | 6/2.64 lb bottles | KOSHER ${ }^{\text {d }}$ |
| DRE 547046 <br> Toffee | A delicate composition of condensed milk and caramel. | 6/2.64 lb bottles | KOSHER ${ }^{\text {d }}$ |
| DRE 530048 <br> Sour Cherry | Dark red sauce with sour cherry flavor and $35 \%$ cherry pieces. Gluten free. | 6/2.64 lb bottles | - 0 |

## Dreidoppel Marmoria | 6.60 lb pails

| PRODUCT | DESCRIPTION | PACKAGING | DIETARY TAGS |
| :---: | :---: | :---: | :---: |
| DRE 555065 <br> Amarena Cherry | Sweet fruit sauce with 60\% classic Italian amarena cherries. | 1/6.60 lb pail | KOSHER $⿴$ |
| DRE 554068 Caramel | A creamy caramel sauce for dreamy creations in ice cream. Gluten free. | 1/6.60 lb pail | $\Delta$ |
| DRE 584065 Cookies | Watch out cookie monsters! Chocolate cream with $16 \%$ cookie pieces. | 1/6.60 lb pail | $\Delta$ |

## Gelatop Dessert \& Plating Sauces

Whether you are finishing a fresh summer tart, topping an ice cream sundae or decorating a plate, we offer a variety of dessert sauces to enhance your sweet creations.

| PRODUCT | DESCRIPTION | $\begin{gathered} \text { DIETARY } \\ \text { TAGS } \end{gathered}$ | COLOR |
| :---: | :---: | :---: | :---: |
| DRE 575049 Amarena Cherry | Delicate, dark red topping with $12 \%$ amarena cherries for a true Italian taste experience. | ( KOSHER |  |
| DRE 585048 Amaretto | The famous almond-brandy in a dessert sauce. |  |  |
| DRE 593043 Blueberry | Blueberries and concentrated blueberry juice are a highlight for any ice cream sundae. | $\square$ |  |
| DRE 598048 <br> Caramel | One of our best sellers! Brown, buttery, and creamy. |  |  |
| DRE 597041 Chocolate | Our number one dessert sauce. | KOSHER |  |
| DRE 576046 Choco-Mint | A classic combination. | KOSHER |  |
| DRE 590042 <br> Coconut | Contains 20\% coconut powder for tropical creations. | 0 |  |
| DRE 562049 <br> Creme Caramel | Delicate composition of caramel and cream in one topping. |  |  |
| DRE 567044 Forest Berry | Combination of strawberries, raspberries, blackberries and blueberries. Tastes just like fresh picked berries. | $\square$ |  |
| DRE 541044 Honey | Sweet, aromatic, slightly floral honey flavor. | KOSHER | $0$ |
| DRE 580043 Kiwi | Green dessert sauce with kiwi seeds. |  |  |
| DRE 589046 Mango | 18\% mango pulp for exotic ice creams. | ( KOSHER |  |
| DRE 596044 Mocha | Strong Arabica coffee notes and a roasted taste experience in a brown sauce. | $\square$ |  |
| DRE 578040 <br> Passion Fruit | Exotic and fruity with a ripe passion fruit taste in an orange colored sauce. | ( KOSHER |  |
| DRE 582047 Praline | Like liquid nougat for your sundaes. |  |  |
| DRE 594040 Raspberry | Vibrant, red dessert sauce with 5\% raspberry pulp. Fruity and ripe. | ( KOSHER |  |
| DRE 595047 Strawberry | 10\% strawberry pulp for a fruit blast. | KOSHER |  |
| DRE 587042 <br> Vanilla | Vivid vanilla! Typical taste of vanilla pudding, with real Bourbon Vanilla. | $\square$ |  |





## Nut Pastes, Praline Pastes, \& Almond Powder



DGF 5815

## Chestnut Spread

PACKAGING: 12/2.20 lb cans
A selection of the best nuts combined with a precise degree of roasting to bring out their aromas. For flavoring custards, Bavarian creams, and frozen creams.
TIP: Mix to homogenize before using.


DGF 5821

## Decor Almond Paste

White, 23\%
PACKAGING: 1/13.2 lb pail
DGF Service line of almond pastes are produced while warm, with careful selection of the best almonds. Decor $23 \%$ is ideal for decorations, modeling, and icing for entremets.


## DGF 2230

## Hazelnut Praline Grand Confiseur

PACKAGING: 1/13.2 lb pail
50\% Hazelnuts. Delicious flavor of roasted nuts, delicately ground for a character-filled product. The praline filling will add refined flavor to all of your desserts, chocolates, confections, and frozen creams.


DGF 5812

## Candied Chestnut Paste

PACKAGING: 12/2.20 lb cans
A selection of the best nuts combined with a precise degree of roasting to bring out their aromas. Gives a nutty aroma to your confections, chocolates, creams, cookies, and frozen creams.

TIP: Mix to homogenize before using.


## DGF 5826

## Confiseur Almond Paste

White, 33\%
PACKAGING: 1/13.2 lb pail
Quality, flexibility and tradition. Confiseur $33 \%$ from DGF Service is ideal for modeling, decorative work, cookies, entremets, and confections.
$\square$


## DGF 306122

## White Almond Flour

Special Macaron-Extra Fine PACKAGING: $1 / 11 \mathrm{lb}$ bag in box
DGF's blanched almond meal is ground extra fine for the creation of macarons. Consistency: dry and free flowing, without lumps.


Gelatin Leaves, Stabilizers \& Binders,
Fondant, and Sweeteners \& Sugars
ifiGOURMET offers a carefully selected assortment of ingredients for all your essential pastry needs. Ranging from sugars, fondant, and specialty sweeteners, to pectin, gelatins, and stabilizers, our partners are known for their expertise, allowing us to bring you only the best products.
DIETARY TAG KEY:
N Natural KOSHER Kosher © Bake-Stable


## Gelatin Leaves

| PRODUCT | DESCRIPTION | PACKAGING | DIETARY <br> TAGS |
| :---: | :---: | :---: | :---: |
| DGF 8251 <br> Gelatin Leaves - Silver | A gelling agent used in baking, confectionery, and ice cream to stabilize the texture of your pastry cream and ice cream. <br> Plate: light color, Taste: neutral, Odor: neutral, Bloom: 180 | $\begin{aligned} & 1 / 2.20 \text { lbs } \\ & \text { (approx. } 400 \text { leaves) } \\ & \text { Leaf Weight: } 2.50 \mathrm{~g} \end{aligned}$ |  |
| DGF 8252 <br> Gelatin Leaves - Bronze | A gelling agent used in baking, confectionery and ice cream to stabilize the texture of your pastry cream and ice cream. <br> Plate: light color, Taste: neutral, Odor: neutral, Bloom: 150 | ```1/2.20 lbs (approx. }300\mathrm{ leaves) Leaf Weight: 3.30 g``` |  |
| DRE 330662 <br> Sanett - Neutral Gelatin Powder | Edible powder gelatin for binding cream. A neutral cream stabilizer to bind your cream in the classic way. | 1/11 lb box |  |
| 10000368 <br> 250 Bloom 40 Mesh <br> Type A Gelatin | Type A Porcine Gelatin is used in many food applications across a wide variety of industries. It is known for its stabilizing and texture enhancing properties. | 1/50 lb bag |  |

## Stabilizers \& Binders

| PRODUCT | DESCRIPTION | PACKAGING | $\begin{aligned} & \text { DIETARY } \\ & \text { TAGS } \end{aligned}$ |
| :---: | :---: | :---: | :---: |
| DGF 8352 <br> Pectin NH | Pectin NH is a thickener primarily used for making glazes for fruits and pastries. Pectin NH is thermally reversible, meaning it can be set, melted and set again. Product of France. A slightly sweet flavor reminiscent of a rich, nutty fortified wine. | 12/2.20 lbs |  |
| DGF 8285 <br> Pectin | Used as a thickener for fruit paste (Pâte de Fruit) confections and to jellify pastes and sauces with a high sugar content. | 6/2.20 lbs |  |
| DRE 533049 Eruit Acid | Fruit acid is the ideal partner for fruit ice cream. The ice cream is intensified and the fruit taste is rounded off perfectly. | 6/2.20 lbs | ( KOSHER |
| DRE 328102 <br> Triquell Neutral Juice Binder | Sugarless cold juice binder to make firm and freezer-resistant fruit fillings. | 1/22 lbs |  |
| DRE 319049 <br> Stabifix F - Liquid Cream <br> Stabilizer | Liquid cream stabilizer for an optimal décor cream. Use in combination with Dreidoppel Flavor Pastes for fine pastry. | 6/2.20 lbs | KOSHER |
| IFI 4121 <br> 150 Grade Slow Set Pectin | Fine free-flowing powder. | 1/10.0 lbs | ( KOSHER |
| IFI 4122 <br> 150 Grade Rapid Set Pectin | Fine, free-flowing powder. For use in standard sugar jams, jellies, preserves, or marmalades: 0.5-1\%. | 1/10.0 lbs | ( KOSHER |



## Fondant

| PRODUCT | DESCRIPTION | PACKAGING | DIETARY <br> TAGS |
| :---: | :---: | :---: | :---: |
| IFI 4013 <br> Rolled Fondant | This easy-to-use product is a cinch to roll out and will not dry out. This product works wonders on cakes of any size. Pliable, soft, and colors easily. | 1/10 lbs | KOSHER |
| DGF 8177 <br> Fondant Patissier | White pastry icing, ideal for pastry and confectionery. Does not crack when frozen, is flexible in use, and is time-saving. | 1/17.6 lbs | $\square$ |

## Sweeteners \& Sugars

| PRODUCT | DESCRIPTION | PACKAGING | $\begin{gathered} \text { DIETARY } \\ \text { TAGS } \end{gathered}$ |
| :---: | :---: | :---: | :---: |
| DGF 8301 <br> Trimoline Invert Sugar Syrup | Trimoline is an invert sugar syrup which does not crystallize. It preserves the softness of your pastries, maintains aromas, and improves the dough texture. Used in place of sugar on a pound for pound basis, depending upon the application. | 1/15.4 lbs | KOSHER |
| DGF 8314 <br> Glucose Syrup <br> (Large Pail) | Glucose Syrup by DGF Service is used in confectionery. It improves suppleness and texture of preparations, brings softness to sugar, and prevents crystallization. | 1/30.8 lbs |  |
| DGF 8311 <br> Glucose Syrup <br> (Medium Pail) | Glucose Syrup by DGF Service is used in confectionery. It improves suppleness and texture of preparations, brings softness to sugar, and prevents crystallization. | 1/15.4 lbs |  |
| DGF 8369 <br> Glucose Syrup <br> (Small Pails) | Glucose Syrup by DGF Service is used in confectionery. It improves suppleness and texture of preparations, brings softness to sugar, and prevents crystallization. | 6/2.20 lbs |  |
| IFI 4010 Dried Glucose Syrup | ifigourmet's dried corn syrup solids in a convenient standard powder form. Uses: confections, pastry, ice cream, and sorbet. | 1/11 lbs | KOSHER |
| DGF 8317 Isomalt | DGF Service Isomalt is a sweetener. Used primarily in confectionery. Does not color and will not caramelize. It is less sweet than sucrose and more stable. | 1/11 lbs |  |
| DGF 8302 <br> Grain Sugar - Large | Pure, crystallized sucrose in large, transparent crystals. Used for decorating baked goods and confectionery products. | 1/11 lbs | 0 |



## Pomone Lava Cake Preparation

## Thawing Instructions

Lava Cakes are best heated and enjoyed within 3 days in a chilled environment or immediately in an ambient environment.

| CODE | PRODUCT |  | AMBIENT (hours) | CHILLED (hours) |
| :---: | :---: | :---: | :---: | :---: |
| POM 7087 | Petite Chocolate Lava Cake, 2.1 oz | $1: 40$ | $2: 15$ |  |
| POM 7063 | Chocolate Lava Cake, 3.9 oz | $2: 15$ | $2: 45$ |  |
| POM 7064 | Raspberry Lava Cakes, 3.5 oz | $2: 15$ | $2: 45$ |  |
| POM 7065 | Passion Fruit Lava Cakes, 3.5 oz | $2: 15$ | $2: 45$ |  |
| POM 7066 | Caramel Lava Cakes, 3.1 oz | $2: 00$ | $2: 30$ |  |
| POM 7067 | White Chocolate Lava Cakes, 3.1 oz | $2: 00$ | $2: 30$ |  |

## Heating Instructions

*Microwave one lava cake at a time for optimum results. To heat more than one cake at a time, baking in the oven is recommended.

| EROZEN LAVA CAKES | CODE | PRODUCT | BAKING OVEN |  | MICROWAVE OVEN* |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | Time (min) | Temperature | Time (min) | Power |
|  | POM 7087 | Petite Chocolate Lava Cake, 2.1 oz | 7:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 00:20-00:25 | 800W |
|  | POM 7063 | Chocolate Lava Cake, 3.9 oz | 11:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 00:45-00:50 | 800W |
|  | POM 7064 | Raspberry Lava Cakes, 3.5 oz | 10:30 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 0:45 | 800W |
|  | POM 7065 | Passion Fruit Lava Cakes, 3.5 oz | 10:30 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 0:45 | 800W |
|  | POM 7066 | Caramel Lava Cakes, 3.1 oz | 8:00-9:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 00:35-00:40 | 800W |
|  | POM 7067 | White Chocolate Lava Cakes, 3.1 oz | 8:00-9:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 00:35-00:40 | 800W |


| CODE | PRODUCT | BAKING OVEN |  | MICROWAVE OVEN* |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Time (min) | Temperature | Time (min) | Power |
| POM 7087 | Petite Chocolate Lava Cake, 2.1 oz | 4:00-5:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 00:15-00:20 | 800W |
| POM 7063 | Chocolate Lava Cake, 3.9 oz | 8:00-9:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 00:25-00:30 | 800W |
| POM 7064 | Raspberry Lava Cakes, 3.5 oz | 6:00-7:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 00:20-00:25 | 800W |
| POM 7065 | Passion Fruit Lava Cakes, 3.5 oz | 6:00-7:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 00:20-00:25 | 800W |
| POM 7066 | Caramel Lava Cakes, 3.1 oz | 5:00-6:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 0:20 | 800W |
| POM 7067 | White Chocolate Lava Cakes, 3.1 oz | 5:00-6:00 | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | 0:20 | 800W |


| CODE | PRODUCT |  | BAKING OVEN |  | MICROWAVE OVEN* |  |
| :--- | :--- | :---: | :---: | :---: | :---: | :---: |
|  |  | Time $(\mathrm{min})$ | Temperature | Time (min) | Power |  |
| POM 7087 | Petite Chocolate Lava Cake, 2.1 oz | $03: 00-04: 00$ | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | $0: 10$ | 800 W |  |
| POM 7063 | Chocolate Lava Cake, 3.9 oz | $06: 00-07: 00$ | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | $00: 20-00: 25$ | 800 W |  |
| POM 7064 | Raspberry Lava Cakes, 3.5 oz | $5: 00$ | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | $00: 15-00: 20$ | 800 W |  |
| POM 7065 | Passion Fruit Lava Cakes, 3.5 oz | $5: 00$ | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | $00: 15-00: 20$ | 800 W |  |
| POM 7066 | Caramel Lava Cakes, 3.1 oz | $4: 00$ | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | $0: 15$ | 800 W |  |
| POM 7067 | White Chocolate Lava Cakes, 3.1 oz | $4: 00$ | $200^{\circ} \mathrm{C} / 400^{\circ} \mathrm{F}$ | $0: 15$ | 800 W |  |

## Measurements

## Length:

| UNH OF MFASURE | CONVERIS IO |
| :--- | :--- |
| 1 inch (in) | 2.54 centimeters (cm) |
| 1 centimeter (cm) | 0.3937 inches (in) |
| 1 foot (ft) | 30.48 centimeters (cm) |
| 1 centimeter (cm) | 0.03281 feet (ft) |
| 1 yard (yd) | 91.44 centimeters (cm) |

## Weight:

| UNIT OF MPASURE | CONVERIS IO |
| :--- | :--- |
| 1 ounce (oz) | 28.349 gram (g) |
| 1 pound (lb) | 0.453 kilogram (kg) |
| 1 short ton (US ton) | 0.907 metric ton (t) |
| 1 long ton (UK ton) | 1.016 metric ton (t) |
| 1 hundredweight short (US cwt) | 45.36 kilogram (kg) |
| 1 hundredweight long (UK cwt) | 50.8 kilograms (kg) |

## Capacity/Volume:

| UNIT OE MSASURE | CONVERIS IO |
| :--- | :--- |
| 1 cubic inch (cu in) | 16.387 cubic centimeters (cm³) |
| 1 cubic centimeter (cm³) | 0.0610128 cubic inches (cu in) |
| 1 cubic foot (ft³) | 0.028 cubic meters (m3) |
| 1 US fluid ounce (us fl oz) | 2.957 centiliters (cl) |
| 1 US quart (qt) | 0.946 liter (l) |
| 1 US gallon (gal) | 3.785 liter (l) |
| 1 UK quart (qt) | 1.1365 liter (l) |
| 1 UK gallon (gal) | 4.546 liter (l) |

Dry Measure:

| UNIT OF MPASURE | CONVERTS TO |
| :--- | :--- |
| 1 fluid ounce (fl oz) | 29.5 milliliter (ml) |
| 1 quart (qt) | 0.95 liter (l) |
| 1 gallon (gal) | 3.79 liter (l) |

## Degrees Celsius to Fahrenheit:



760 Lakeside Drive, Unit A, Gurnee, IL 60031 Tel: 847.855.7400 | Fax: 847.855.7408 www.ifigourmet.com

Pastry | Baking | Chocolate | Candy | Ice Cream


[^0]:    KOSHER

