YOUR SOURCE FOR ALL THINGS SINGER





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 order—actual 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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BAKING FLAVORS



GLAZE



DESSERT MIXES



FRUIT PRODUCTS



GELATO



NUT PASTES



SPECIALTY INGREDIENTS

Icon Key

NATURAL

KOSHER KOSHER

BAKE-STABLE

***** FREEZE-STABLE

SQ2 SO2 FREE

°E COLD PROCESS

F HOT PROCESS

NON MON 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.



FRANCK 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, ground-breaking 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.



DGF

DGF (Distribution Gastronomie Formation) is the primary source in France for high-quality 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.



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.



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.



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.



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.



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.



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.



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.



PURCOLOUR

PurColour™ 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™ 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.



GRAND MARQUE (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.





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.



IFI 5031

Mini Square Sweet Tart Shell, 1.3"

PACKAGING: 1/245 pcs Butter, Coated



IFI 5030

Mini Round Sweet Tart Shell, 1.61"

PACKAGING: 1/245 pcs Butter, Coated



IFI 5034

Medium Round Sweet Tart Shell, 3.15"

PACKAGING: 1/108 pcs Butter, Coated



688503

Vanilla Tart Shell. 2.2"

PACKAGING: 1/144 pcs

Butter / KOSHER



IFI 5038 PB Tart Shell. 2.5"

PACKAGING: 1/192 pcs

Butter 🕖



IFI 5039

PB Tart Shell. 2.5"

PACKAGING: 1/192 pcs

Butter, Coated 🕖



IFI 5044

PB Sweet Tart Round, Coated

PACKAGING: 1/192 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.



Round Graham Cracker Tart Shell. 1.5"

PACKAGING: 1/240 ct box Chef's Tip: Fill and bake at 350°F for up to 7 minutes.









Round Graham Cracker Tart Shell. 2.75"

PACKAGING: 1/96 ct box Chef's Tip: Fill and bake at 350°F for 10-12 minutes.







Round Graham Cracker Tart Shell. 3.25"

PACKAGING: 1/81 ct box Chef's Tip: Fill and bake at 350°F for up to 15 minutes.





Round Graham Cracker Tart Shell. 4"

PACKAGING: 1/72 ct box





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.



Mini Sweet Coupelle, 1.5"

PACKAGING: 1/245 pcs

The Sweet Coupelle is a readyto-fill, miniature pastry shell.





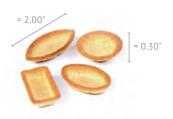
689009

Mini Sweet Tart, 2"

PACKAGING: 1/240 pcs

Ready-to-fill, fluted miniature pastry shell.

Butter 🕖



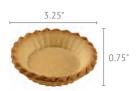
150257

Mini Sweet Tart Assortment

PACKAGING: 1/480 pcs

Includes 4 different shaped tarts in a single case: rectangle, oval, round and barquette.

Butter 🕖

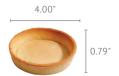


622035

Sweet Tart, 3.25"

PACKAGING: 1/144 pcs

Butter 🕖

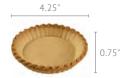


150559

Sweet Tart, Straight Sided, 4"

PACKAGING: 1/72 pcs

Butter 0



772034

Sweet Tart, 4.25"

PACKAGING: 1/96 pcs



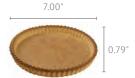


793037

Sweet Tart, 4.25"

PACKAGING: 1/96 pcs

Butter 0

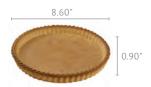


465037

Sweet Tart, 7.00"

PACKAGING: 1/12 pcs

Butter 0



041064

Sweet Tart, 8.60"

PACKAGING: 1/12 pcs

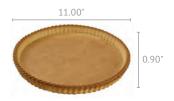
Butter 🕖



Sweet Tart, 9.00"

PACKAGING: 1/12 pcs

Butter 🕖



Sweet Tart, 11.00"

PACKAGING: 1/12 pcs





Chocolate Tart Shells



Mini Square Chocolate Tart Shell, 1.3"

PACKAGING: 1/245 pcs

Butter, Coated



Mini Round Chocolate Tart Shell, 1.61"

PACKAGING: 1/245 pcs Butter, Coated



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 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.



CON 155





Nature Savory Mini Assortment







2.63" x 1.61"



2.13" x 1.65"





2.36" x 1.29"



Pinch

2.00" x 1.92"

PACKAGING: 1/256 pcs

The Nature Savory Assortment consists of 4 shapes: Sunflower, Nenuphar, Marguerite, and Leaf.



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

0



1.30"

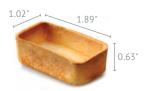
Mini Savory Square
PACKAGING: 1/240 pcs





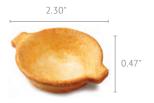
CON 132 **Mini Savory Round** PACKAGING: 1/240 pcs





Mini Savory Bullion
PACKAGING: 1/256 pcs

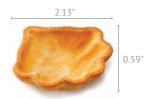




CON 135 Mini Savory Casserole

PACKAGING: 1/256 pcs





CON 136

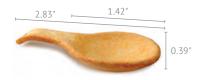
Mini Savory ScallopPACKAGING: 1/256 pcs
Perfect for seafood fillings.



CON 138

Savory Saucer PACKAGING: 1/256 pcs

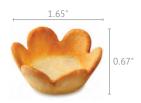
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CON 139

Savory Spoon

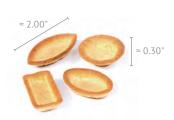
PACKAGING: 1/240 pcs



CON 151
Mini Savory Flower

PACKAGING: 1/240 pcs





150258

Mini Savory Tart Assortment

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



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.



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.





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 🕖



099036

Cream Puff Shell

PACKAGING: 1/80 pcs

Large cream puff shell made from authentic French recipe. 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.





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 0





029381

Eclair Shell

PACKAGING: 1/90 pcs

Authentic French choux pastry recipe that can also be used for savory applications.

Vegetable Fat





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 🕖



689305

Mini Baba

PACKAGING: 1/240 pcs

Traditional savarin pastry made with butter and natural ingredients. Complementary plastic cup.

Butter 0





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.





716229

Mini Bouchée

PACKAGING: 1/240 pcs

Ready-to-fill puff pastry shell. Ideal for miniature appetizers as well as desserts.





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 0





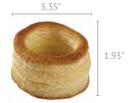
372081

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.





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.



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 0





IFI 5036

Puff Pastry Quiche Shell

PACKAGING: 1/40 pcs

Light, flakey and savory-perfect for quiches of all flavors.





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



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 CAN501

Small Cannolo - Original

PACKAGING: 4/256 pcs

Plain rolled wafer, covered inside with chocolate coating. Fill with mousse, ganache or whipped cream.





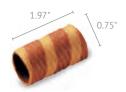
BU CAN502

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 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 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.





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.





BU CAN50!

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 SIG50

Large Chocolate Striped Wafer Straw - Chocolate Coated

PACKAGING: 8/220 pcs

Chocolate striped rolled wafer straw, coated with chocolate inside.







prozen product

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:







Created by us, enjoyed by you!



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.

*Frozen products ship separately. Contact Customer Service for details.



IFI 6120

Classic Vanilla*

PACKAGING: 1/72 ct Weight: ≈2.25 oz/pc

Filled with vanilla moroni diplomat cream and topped with dark chocolate ganache.





IFI 6121

Chocolate Mousse*

PACKAGING: 1/72 ct Weight: ≈2.25 oz/pc

Filled with chocolate mousse and topped with dark chocolate ganache.





IFI 6122

Espresso*

PACKAGING: 1/72 ct Weight: ≈2.25 oz/pc

Filled with espresso diplomat cream and topped with dark chocolate ganache.





IFI 6123

Chocolate Peanut Butter*

PACKAGING: 1/72 ct Weight: ≈2.25 oz/pc

Filled with peanut butter diplomat cream and topped with milk chocolate ganache.





IFI 6124

Bananas Foster*

PACKAGING: 1/72 ct Weight: ≈2.25 oz/pc

Filled with banana rum diplomat cream and topped with caramel white chocolate ganache.

0



IFI 6125

Chocolate Raspberry*

PACKAGING: 1/72 ct Weight: ≈2.25 oz/pc

Filled with raspberry chocolate mousse and topped with raspberry dark chocolate ganache.



IFI 6126

Peanut Butter and Jelly*

PACKAGING: 1/72 ct Weight: ≈2.25 oz/pc

Filled with peanut butter diplomat cream and topped with strawberry white chocolate ganache.

0



IFI 6127

Strawberries and Cream*

PACKAGING: 1/72 ct Weight: ≈2.25 oz/pc

Filled with strawberry diplomat cream, topped with strawberry white chocolate ganache, and garnished with candied strawberry granules.

0



IFI 6128

Pistachio Mascarpone*

PACKAGING: 1/72 ct Weight: ≈2.25 oz/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.

*Frozen products ship separately. Contact Customer Service for details.



4/35 ct trays



FD LEM140

Lemon*

Weight: ≈13.7 g/pc

Buttercream and crème anglaise filling with 100% pure Sicilian lemon juice.





FD VAN140

Vanilla*

Weight: ≈13.7 g/pc

Buttercream filling with Bourbon vanilla and lightened with crème anglaise.





FD STRAW140

Strawberry*

Weight: ≈13.7 g/pc

Strawberry purée filling.





FD ROLY140

Rose Lychee*

Weight: ≈13.7 g/pc

Buttercream filling lightened with crème anglaise, lychee liquor, and rose extract.





FD MATCHA140

Matcha*

Weight: ≈13.7 g/pc

White chocolate ganache filling brewed with matcha tea and topped with dry tea leaves.





FD CHO140

Chocolate*

Weight: ≈13.7 g/pc

Dark chocolate ganache filling.





FD CAR140

Salted Caramel*

Weight: ≈13.7 g/pc

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

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FD RASP140

Raspberry*

Weight: ≈13.7 g/pc Raspberry purée filling.





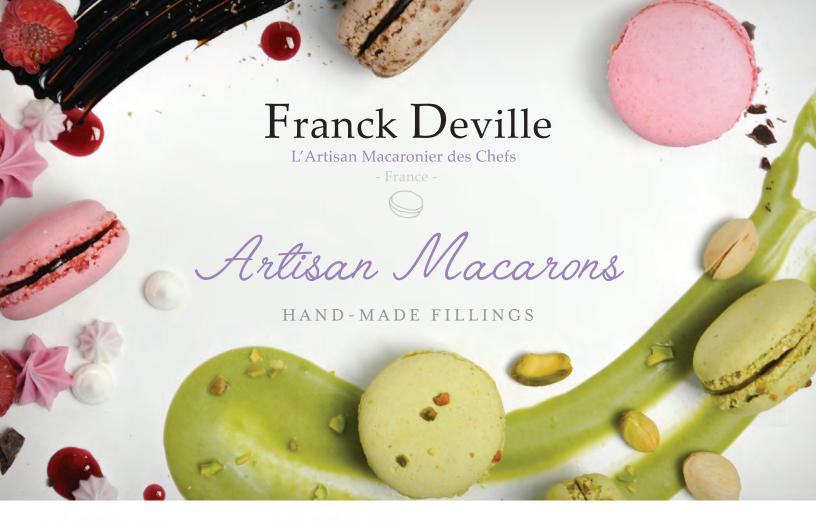
FD HAZ140

Hazelnut Praline Spread*

Weight: ≈13.7 g/pc

Chocolate ganache with praline hazelnut almond filling.







FD CAF140

Coffee*

Weight: ≈13.7 g/pc Coffee flavored chocolate ganache filling.





FD PIST140

Pistachio*

Weight: ≈13.7 g/pc

Buttercream with crème anglaise filling enhanced with real pistachio paste.





FD APRI140

Apricot*

Weight: ≈13.7 g/pc Apricot purée filling.





FD APP140

Green Apple*

Weight: ≈13.7 g/pc Green apple puree filling.





FD ASSORT140

Five Flavor Assortment*

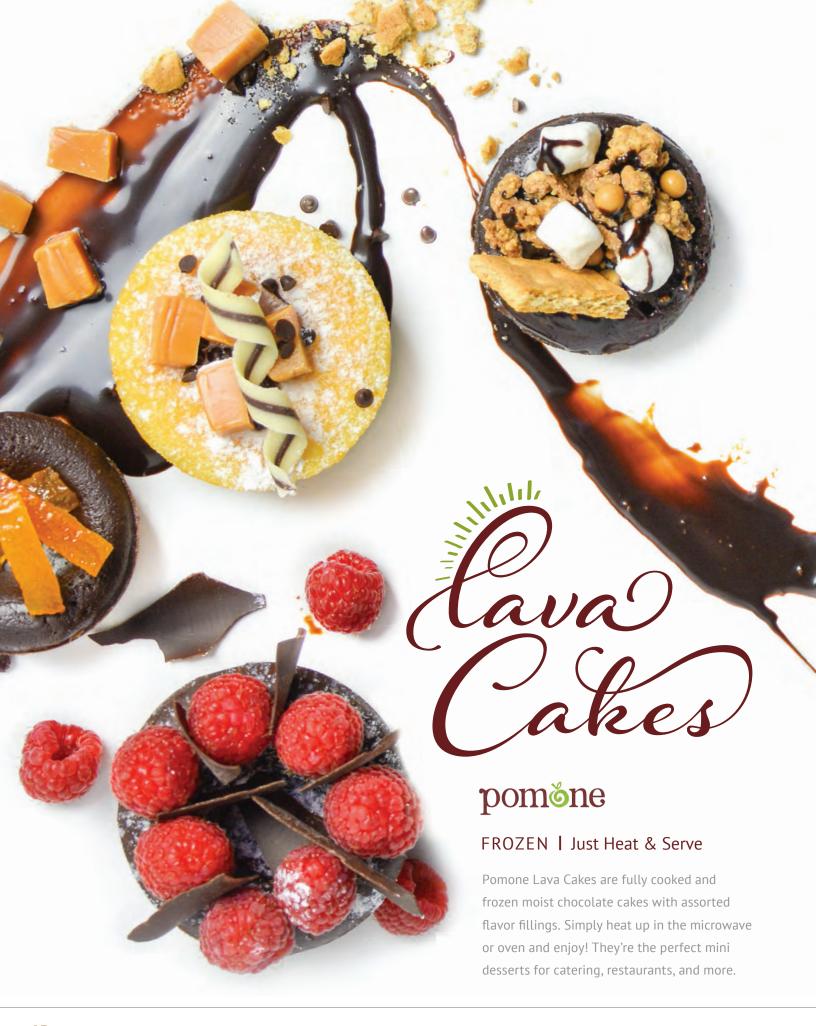
PACKAGING: 4/35 ct trays

Dimensions: ≈1.50" X ≈1.00"

Weight: ≈13.7 g each

Assortment includes lemon, raspberry, salted caramel, vanilla and chocolate flavors.





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: ≈2.1 oz/pc

Fully cooked, fluffy mini chocolate cake with a flowing chocolate center.





POM 7063 Chocolate Lava Cake*

PACKAGING: 1/27 pc box Weight: ≈3.9 oz/pc

Fully cooked, fluffy chocolate cake with a flowing chocolate center.





POM 7064

Chocolate Lava Cake with Raspberry*

PACKAGING: 1/18 pc box Weight: ≈3.5 oz/pc

Fully cooked, fluffy chocolate cake with a flowing raspberry purée center.





POM 7065

Chocolate Lava Cake with Passion Fruit*

PACKAGING: 1/18 pc box Weight: ≈3.5 oz/pc

Fully cooked, fluffy chocolate cake with a flowing passion fruit purée center.





POM 7066

White Chocolate Lava Cake*

PACKAGING: 1/18 pc box Weight: ≈3.1 oz/pc

Fully cooked, dense white chocolate cake with a flowing white chocolate center.





POM 7067

Caramel Lava Cake* PACKAGING: 1/18 pc box

Weight: ≈3.1 oz/pc

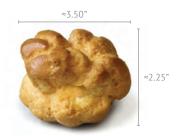
Fully cooked, dense caramel and white chocolate cake with a flowing caramel center.



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: ≈3.17 oz/pc

A large, irregularly shaped cream puff filled with 2.75 oz of pure sweetened dairy cream.





IFI 6100

Mini Salted Caramel Cream Puff*

PACKAGING: 1/±100 pc box Weight: ≈0.71 oz/pc

The perfect cream puff coated in pure milk chocolate with a creamy, salted caramel center.



IFI 6102

Salted Caramel Profiterole*

PACKAGING: 1/±65 pc box Weight: ≈1.07 oz/pc

The perfect cream puff coated in pure milk chocolate with a creamy, salted caramel center.



48593D

Frozen Mini Cream Puff*

PACKAGING: 1/±138 pc box Weight: ≈0.51 oz/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.





492931

Frozen Mini Eclair*

PACKAGING: 1/±160 pc box

Weight: ≈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.

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46393D

Frozen Mini Chocolate Topped Eclair*

PACKAGING: 1/±138 pc box Weight: ≈0.51 oz/pc

Luscious, fluffy, delicious eclairs topped with rich dark chocolate. 100% European cream and egg products.





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°C/75°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 oz/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°F	2.5-3 hrs
BAKING	365°F	11-14 min



FAI VS1002

Chocolate Croissant - Unproofed*

25.5% AOP Butter from Poitou-Charentes

PACKAGING: 140 ct Weight: 2.82 oz/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°F	2.5-3 hrs
BAKING	365°F	11-14 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.



Thawing and Baking:

	TEMPERATURE	TIME
THAWING	Room Temp.	10-20 min
BAKING	338°F	18-20 min



FAI VS1212

Chocolate Croissant - Preproofed*

21% Pure Butter PACKAGING: 60 ct Weight: 2.65 oz/pc

A chocolate filled French pastry, from Four à Idées' Satisfaction line.



Thawing and Baking:

	TEMPERATURE	TIME	
THAWING	Room Temp.	10-20 min	
BAKING	338°F	18-20 min	



FAI VS1182

Mini Pastry Assortment - Preproofed*

PACKAGING: 135 ct/45 each variety

Weight: 2.65 oz/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°F	18-20 min	



FAI VS1183

Mini Croissant - Preproofed*

23% Pure Butter PACKAGING: 240 ct

Weight: 1.06 oz/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°F	13 min	



FAI VS1184

Mini Chocolate Croissant - Preproofed*

20.1% Pure Butter PACKAGING: 240 ct Weight: 1.13 oz/pc

A mini pastry from Four à Idées' Plaisir line with a delicious flaky texture. Filled with luscious chocolate.

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Thawing and Baking:

	TEMPERATURE	TIME
THAWING	Room Temp.	15 min
BAKING	329-338°F	13 min



FAI PA2341

Mini Canelé*

PACKAGING: 200 ct Weight: 0.60 oz/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°F	5-10 min	





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:







- WHITE --- MILK --- DARK----

ifigourmet & Grand Marque Chocolate & Couvertures <a> ✓ KOSHER

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	DIETARY TAGS
96341 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 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	Ø KOSHER
96340 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 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 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 F up to 94.1 F (31-34.5 °C), Milk 84.2-86 F up to 90.5 F (29-32.5 °C), White 82.4-84.2 F up to 88.7 F (28-31.5 °C). All chocolate couvertures require tempering.

Other Chocolate & Couvertures Kosher

	PRODUCT	DESCRIPTION	PACKAGING	FORMAT	DIETARY TAGS
DANN	811-22 Dark Chocolate Callets 53.8%	Callebaut 811NV 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	Ø KOSHER
	VL KEN085 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	⊘ KOSHER
- AA	CW2-22 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	KOSHER

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



Luker Chocolate Cacao Chocolate & Couvertures ∠ KOSHER

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.



	PRODUCT	DESCRIPTION	FLUIDITY (***** high / * low)	APPLICATIONS	DIETARY TAGS
	LUK D217 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.	
	LUK D209 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.	⊘ KOSHER
<u></u>	LUK D212 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.	⊘ KOSHER
DARK	LUK D203 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.	**	Decorative figures, molding, decorating, dessert fillings, and ganaches.	
	LUK D201 Misterio 58%	Pronounced chocolate flavor with delightful sweet floral tones. Smooth in texture, melts in the mouth quickly.	**	Decorative figures, molding, decorating, dessert fillings, and ganaches.	⊘ KOSHER
	LUK D223 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.	⊘ KOSHER
	LUK M204 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.	**	Decorative figures, molding, decorating, dessert fillings, and ganaches.	⊘ KOSHER
	LUK M206 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.	
MHIIE —	LUK W207 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 fllings, and ganaches.	⊘ KOSHER

Shelf life (dark chocolate): 24 months. Shelf life (milk chocolate): 18 months. Shelf life (white chocolate): 14 months. Working Temperature: 86-89.6°F (30-32°C). All Luker Chocolate couvertures require tempering.







Luker Chocolate 1906 Chocolate Couvertures Kosher

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	FLUIDITY (***** high / * low)	APPLICATIONS	DIETARY TAGS
	LUK D102 Tumaco 65%	Delightfully balanced, bittersweet flavor with defined cocoa notes. Ideal for those who seek a balance of flavor and aroma in their chocolate.	***	Enrobing, decorative figures, molding, decorating, dessert fillings & ganaches.	⊘ KOSHER
	LUK D103 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.	⊘ 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.	**	Enrobing, decorative figures, molding, decorating, dessert fillings & ganaches.	⊘ KOSHER
——DARK —	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.	Ø KOSHER
	LUK D108 Santander 65%	A fruity flavored chocolate with a good bitter to sweet balance and spicy, woody notes.	***	Enrobing, decorative figures, molding, decorating, dessert fillings & ganaches.	⊘ KOSHER
	LUK D109 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.	***	Enrobing, molding, & decorating.	⊘ KOSHER
	LUK D122 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.	***	Enrobing, decorative figures, molding, decorating, dessert fillings & ganaches.	⊘ KOSHER

Shelf Life: 24 months. Working Temperature: 86-89.6 °F (30-32 °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.

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Amsterdam Cocoa Powder

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

22/24



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.





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.





96346

Belgian Cocoa Butter

PACKAGING: 1/11 lb box

The ifigourmet Belgian cocoa butter is in a chip format making portioning and scaling convenient.





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.



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 Nibs

PACKAGING: 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	DIETARY TAGS
VL FORT50 Semisweet Dark 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	
LUK B402-4K 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. Mini Chips	
LUK B402-1K 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	1,000 ct. Small Chips	KOSHER &
1000WCHIP 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	≈1,000 ct. Small Chips	
GM4622 Semisweet Chunks 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	
WCHUNK2 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	
BC DCHUNK1425 Dark Chocolate 44%	Barry Callebaut dark chocolate chunks are perfect for cookies, cakes, muffins, and scones.	1/50 lb box	1,425 ct. Small Chunks	KOSHER 6
DGF 2077 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	300 ct. 3.15" Baton	
DGF 2076 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	165 ct. 3.15" Baton	

Caramel & Confectionery Products

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
DGF 2450 Royaltine Crushed Biscuits	Fine crushed biscuits for confections, chocolates, pralines, and cookies. It is economical, easily incorporated into preparations, creates beautiful visual effects, and is ideal for creating a crunchy texture.	4/4.40 lbs	
BC FNN-X23PRBO-656 Pralin Feuilletine TM Pastry Filling	Cacao Barry's delicious and crunchy ready to use preparation, composed of fragments of crepe dentelle biscuit, almonds-hazelnut praliné, and milk couverture chocolate.	1/11 lb pail	0
DGF 2455 Praline Royaltine	Milk chocolate, almond, hazelnut and crushed biscuits come together to create this irresistibly crunchy paste. Perfect for chocolate and pastries. Microwave product to increase fluidity.	1/6.60 lb pail	
DGF 5817 Salted Caramel Cream from Isigny	DGF Royal's Caramel is developed with high-quality ingredients including fresh cream and real origin-certified butter from Isigny. This semi-liquid caramel cream is perfect for chocolates, pastries, and icing.	4/6.60 lb pails	0
BC FNF-X32CARACR-656 Cara Crakine TM Caramel Filling	A gourmet mixture by Cacao Barry with a caramel milk chocolate (34.5%) and toasted cereal base. Ready to use, its texture will add a crunch to your creations.	1/11 lb pail	0

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.





96355

Standard Confectionery Coating - White

PACKAGING: 1/25 lb box

ifigourmet white chocolate coating wafers.

KOSHER



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.



96353

Standard Confectionery Coating - Dark

PACKAGING: 1/25 lb box ifigourmet dark chocolate 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.

KOSHER



96354

Standard Confectionery Coating - Milk

PACKAGING: 1/25 lb box

ifigourmet milk chocolate coating wafers.

KOSHER



9635

Standard Confectionery Coating - Peanut

PACKAGING: 1/50 lb box

ifigourmet peanut flavored 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.

Chocolate Cups



96169

Mini Cup

Semisweet Chocolate PACKAGING: 1/300 pcs The ifigourmet Mini Cup is ideal for bite-sized desserts.





96133

Victoria Cup

Semisweet Chocolate PACKAGING 1/120 pcs A classic cup from ifigourmet.



Dark Marguerite

Semisweet Chocolate PACKAGING: 1/45 pcs

Mona Lisa's Marguerite Cup completes the look of your desserts.

KOSHER



96134

Turban

Semisweet Chocolate

PACKAGING: 1/120 pcs

ifigourmet's Turban Cup is ideal for creating a variety of individual desserts.

KOSHER



Liqueur Cup

Dark Chocolate

PACKAGING: 1/280 pcs

ifigourmet's Liqueur Cup comes

with gold foil holders.

KOSHER



96135

A La Carte Cup

Semisweet Chocolate

PACKAGING: 1/294 pcs

This cup from ifigourmet is a

catering star!

Ø KOSHER



96166

Coffee Cup

Dark Chocolate

PACKAGING: 1/312 pcs

Try filling ifigourmet's Coffee Cup with cappuccino flavored

whipped cream!



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.

KOSHER



Assorted Petit Fours

Dark Chocolate



PACKAGING: 1/240 pcs

ifiqourmet'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



96172

Steffen

Dark ChocolatePACKAGING: 1/210 pcs

An ifigourmet cup made with high-quality Spanish chocolate.





96174

Square Cup

Dark Chocolate

PACKAGING: 1/210 pcs

An ifigourmet cup made with high-quality Spanish chocolate.





96153

Snobinette

Dark Chocolate

PACKAGING: 1/270 pcs

A chocolate cup with a flirty edge by ifigourmet.

Ø KOSHER



96152

Marie Annette

Dark Chocolate

PACKAGING: 1/132 pcs

A chocolate cup with ruffled

edge by ifigourmet.

KOSHER



96151

Marie Charlotte

Dark Chocolate

PACKAGING: 1/135 pcs ifigourmet's chocolate cup

with frilled edge.

KOSHER



GB-

Grand Bowl

Semisweet Chocolate

PACKAGING 1/32 pcs

A saucer-shaped cup by Mona Lisa, ideal for filling with fresh fruit and gelato.

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



9617

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



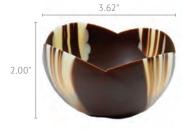
TU-1

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



TU-2

Large Tulip, Marbled

Dark and White Chocolate

PACKAGING: 1/24 pcs

A wide cup from Mona Lisa in the shape of a tulip. Perfect for fresh fruit and gelato or ice cream.

KOSHER



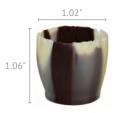
96160

Victoria Cup

Semisweet and White Chocolate

PACKAGING: 1/84 pcs

ifigourmet's classic Victoria Cup, but with a dark and white marbled pattern.



96145

Snobinette

Dark and White Chocolate

PACKAGING: 1/270 pcs

A flirty edged, marbled cup

by ifigourmet.



Chocolate Cups & Truffle Shells



96502

Mini Cup

White Chocolate

PACKAGING: 1/390 pcs This mini, ifigourmet white chocolate cup is ideal for bitesized desserts.

Ø KOSHER



96156

Truffle Shell - Dark

Dark Chocolate

PACKAGING: 1/504 pcs ifigourmet truffle shells are conveniently packed in plastic trays so they can be filled easily.

Ø KOSHER



Truffle Shell - Milk

Milk Chocolate

PACKAGING: 1/504 pcs ifigourmet truffle shells are conveniently packed in plastic trays so they can be filled easily.

KOSHER

96158

Truffle Shell - White

White Chocolate

PACKAGING: 1/504 pcs

ifigourmet truffle shells are conveniently packed in plastic trays so they can be filled easily.





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.

A 96291

Panatella - Dark/White Stripe (≈7.87")

Semisweet and White Chocolate

PACKAGING: 6/110 pcs

Belgian dark chocolate with white stripes.

KOSHER

E 96322

Maxi Pencil - White (≈7.87")

White Chocolate

PACKAGING: 16/115 pcs

Made with Belgian white chocolate.

Ø KOSHER

1 9317

Cigarillos- Retro (≈5.90")

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

B 96289

Panatella - Dark (≈7.87")

Semisweet Chocolate

PACKAGING: 6/110 pcs

Made with Belgian dark chocolate.

KOSHER

P 96327

Maxi Pencil - Van Gogh (≈7.87")

White and Dark Chocolate

PACKAGING: 16/115 pcs

Marbled Belgian dark and white chocolates.

Ø KOSHER

96333

Candle Light Pencil (≈3.94")

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.

KOSHER

© 96292

Panatella - White (≈7.87")

White Chocolate

PACKAGING: 6/110 pcs

Made with Belgian white chocolate.

KOSHER

G 96293

Spears - Dark and White(≈7.87")

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

® 9632

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.

KOSHER

D 96321

Maxi Pencil - Dark (≈7.87")

Dark Chocolate

PACKAGING: 16/115 pcs

Made with Belgian dark chocolate.

KOSHER

(H) 91173

Cigarillos (≈5.90")

Semisweet Chocolate with White Stripes

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

96332

Maxi Pencil- Van Gogh (≈2.50")

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.

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.



Blossom Curls - Dark

Dark Chocolate

PACKAGING: 1/8.80 lbs

Made from pure Belgian dark chocolate.





Blossom Curls - Caramel

Confectionery

PACKAGING: 1/8.80 lbs Made from cocoa butter. Confectionery pieces with caramel color and flavor.





Blossom Curls - Marbled

Dark and White Chocolate

PACKAGING: 1/8.80 lbs Made from pure Belgian dark and white chocolates.





Blossom Curls - White

White Chocolate

PACKAGING: 1/8.80 lbs

Made from pure Belgian white chocolate.

KOSHER





Blossom Curls - Green

White Chocolate

PACKAGING: 1/12.0 lbs

Made from high-quality Belgian white chocolate with natural green color from spinach extract.





Blossom Curls - Orange

White Chocolate

PACKAGING: 1/12.0 lbs

Made from high-quality Belgian white chocolate with natural orange color from paprika extract.





Blossom Curls - Pink

White Chocolate

PACKAGING: 1/12.0 lbs

Made from high-quality Belgian white chocolate with natural pink color from beetroot extract.





Blossom Curls - Yellow

White Chocolate

PACKAGING: 1/12.0 lbs

Made from high-quality Belgian chocolate with natural yellow color from beta carotene.

KOSHER



Blossom Curls - Pink

White Chocolate

PACKAGING: 1/8.80 lbs

Made from high-quality Belgian white chocolate with natural pink color from beetroot extract.





Mona Lisa Dark **Curled Shavings**

Dark Chocolate

PACKAGING: 1/5 lb box

Dress up your desserts with these dark chocolate curled shavings. The perfect topping to any dessert!





Mona Lisa Ivory **Curled Shavings**

White Chocolate

PACKAGING: 1/5 lb box

Dress up your desserts with these white chocolate curled shavings. The perfect topping to any dessert!





Chocolate Shavings, Toppings, & Inclusions



96304

Shavings - Dark

Dark Chocolate

PACKAGING: 1/5.50 lbs

Made from high-quality Belgian dark chocolate.





96306

Shavings - White

White Chocolate

PACKAGING: 1/5.50 lbs

Made from high-quality Belgian white chocolate





9631

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.





96312

Spaghetti Shavings - White

White Chocolate

PACKAGING: 1/5.50 lbs

Made from high-quality Belgian white chocolate. Perfect for adding excitement and movement to your pastries.





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.





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.









96361

Microdrops, 3mm - White

White Chocolate

PACKAGING: 1/5.50 lbs (25,000 ct)

Mini morsels of white chocolate couverture.





96364

Microdrops, 3mm - Mixed

Dark, Milk and White Chocolate

PACKAGING: 1/5.50 lbs (25,000 ct)

Mixed morsels of dark, milk and white couvertures.





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



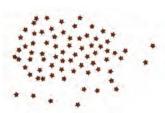
Microdrops, 3mm-Pink

White Chocolate

PACKAGING: 1/5.50 lbs (25,000 ct)

Mini morsels of white chocolate with a natural pink color and white chocolate flavor.





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.





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.





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!





30C810

Crispearls - White

White Chocolate

PACKAGING: 1/1.76 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 mm in diameter!

Ø KOSHER



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 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.





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.

Ø KOSHER



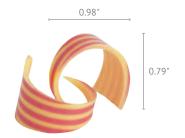
Espresso Beans

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.





Mini Ribbon Curl - Red Stripes

White Chocolate

PACKAGING: 1/270 pcs

Red and white chocolate striped ribbon curl perfect for cupcakes or pastries.



96006

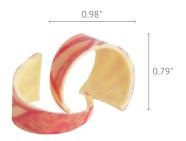
Mini Ribbon Curl - Dark Stripes

Dark and White Chocolate

PACKAGING: 1/270 pcs

Dark and white chocolate striped ribbon curl perfect for cupcakes or pastries.



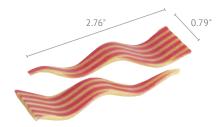


Mini Ribbon Curl - Red Marbled

White Chocolate

PACKAGING: 1/270 pcs

Red and white chocolate marbled ribbon curl perfect for cupcakes or pastries.



Triangle Wave - Red Stripes

White Chocolate

PACKAGING: 1/360 pcs

Red and white chocolate striped triangular wave perfect for cupcakes or pastries.



Triangle Wave - Dark Stripes

Dark and White Chocolate

PACKAGING: 1/360 pcs

Dark and white chocolate striped triangular wave 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.





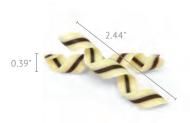
Mini Ribbon Spirals - Mix

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.





0-01291

Chobly Spring - Marbled

White and Dark Chocolate

PACKAGING: 1/135 pcs

ifigourmet's horn-shaped, rolled chocolate stick made with marbled chocolate.





Turitella

White and Semisweet Chocolate

PACKAGING: 1/117 pcs

A rolled, horn-shaped chocolate stick by ifigourmet made with high-quality Belgian chocolate.

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.





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.





96320

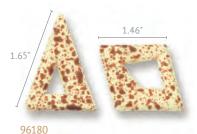
Mocha Beans

Dark Chocolate

PACKAGING: 6/2.20 lbs (1100 pieces)

The ifigourmet mocha bean is split on both sides.





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.

Ø KOSHER



D-120

Small Lily

White and Dark Chocolate

PACKAGING: 1/38 pcs

Dress up your desserts with Mona Lisa chocolate lilies!

Ø KOSHER



D-121

Mona Lisa Pastel Lily

White and Dark Chocolate

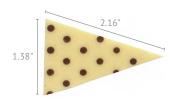
PACKAGING: 1/24 pcs

The Mona Lisa lilies, unique texture and design make them the perfect companion to any dessert.









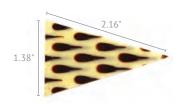
Carrara Punta

White and Dark Chocolate

PACKAGING: 4/490 pcs

White and dark chocolate triangle decoration with polka dot design.





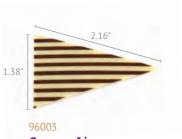
Carrara Lacrima

White and Dark Chocolate

PACKAGING: 4/490 pcs

White and dark chocolate triangle decoration with tear drop design.





Carrara Linea

White and Dark Chocolate

PACKAGING: 4/490 pcs

White and dark chocolate triangle decoration with striped design.

KOSHER





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.





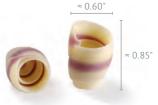
Swirl - White/Dark

White and Dark Chocolate

PACKAGING: 8/200 pcs

A white chocolate curl with a stripe of dark chocolate made with Belgian chocolate.





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.





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.





96319

Mistral Duo

Milk and White Chocolate PACKAGING: 1/5.50 lbs

A striped chunky curl. Made with the finest milk and white Belgian chocolate.





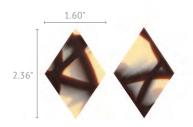
Elegance Milk

Milk Chocolate

PACKAGING: 6/160 pcs

A delicate Belgian milk chocolate decoration ideal for decorating any confection.





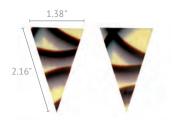
E0839

Jura Rhombus

Dark and White Chocolate PACKAGING: 4/360 pcs

Made from a blend of high-quality Belgian chocolates.





96213

Jura Point

Dark and White Chocolate

PACKAGING: 4/490 pcs

Made from a blend of high-quality Belgian chocolates.







E109

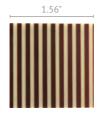
Jura Square

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.





93240

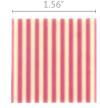
Dark/White Square Pollino

Dark and White Chocolate

PACKAGING: 4/375 pcs

A square cut decoration with a stripe design on one side created using Belgian chocolate.





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.





93187

Forest Shavings - Dark/White

Dark and White Chocolate

PACKAGING: 1/250 pcs

A bow tie-like design made with the finest Belgian chocolate.



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.





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.





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.





96229

Filigran Assortment

Dark Chocolate

PACKAGING: 10/300 pcs

Assortment of 3 uniquely shaped decorations made with pure Belgian chocolate.

















1.97

227

Victory Assortment

Dark Chocolate

PACKAGING: 12/610 pcs

Assortment of 4 uniquely shaped decorations made with pure Belgian chocolate.





Exclusive Assortment - 3 Pack

Dark Chocolate

PACKAGING: 10/450 pcs

Assortment of 3 uniquely shaped decorations made with pure Belgian chocolate.





96182

Exclusive Assortment - 5 Pack

Semisweet Chocolate

PACKAGING: 6/310 pcs

An assortment of 5 uniquely shaped decorations made with pure Belgian chocolate.





96183

Decorettes Fan

Semisweet Chocolate

PACKAGING: 6/245 pcs

This fan is the perfect accent piece for a slice of cake, cream pie, or cupcake.





96209-TMP

Oriental

Dark Chocolate

PACKAGING: 12/400 pcs

Resembling an oriental fan, this decoration fits well as a finishing touch on any pastry.





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



GL610902

Sprinkles Birthday

Semisweet Chocolate PACKAGING: 112 pcs

KOSHER



GL610802

Happy Birthday Hat Assortment

Semisweet Chocolate

PACKAGING: 126 pcs (42 pcs/design)

KOSHER



GL610402

Congratulations

Semisweet Chocolate PACKAGING: 110 pcs

KOSHER



GL610202

Yay Confetti

Semisweet Chocolate PACKAGING: 112 pcs

KOSHER



GL610302

Treat Yo Self

Semisweet Chocolate PACKAGING: 112 pcs

KOSHER



GL610102

You're a Star

Semisweet Chocolate PACKAGING: 108 pcs

KOSHER



GL610602

You Rock

Semisweet Chocolate PACKAGING: 120 pcs

KOSHER

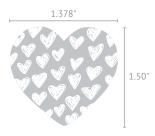


GL610702

WooHoo

Semisweet Chocolate PACKAGING: 126 pcs

ifigourmet Wedding & Anniversary Chocolate Decorations

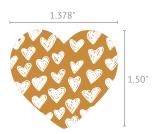


GL611602

Wedding Heart - Silver

Semisweet Chocolate PACKAGING: 122 pcs

KOSHER



GL611702

Wedding Heart - Gold

Semisweet Chocolate PACKAGING: 122 pcs

KOSHER



GL611002

Happy Anniversary

Semisweet Chocolate PACKAGING: 112 pcs

KOSHER



GL611202

Scribble Star

Semisweet Chocolate PACKAGING: 280 pcs





GL611102

Scribble Star - Gold

Semisweet Chocolate PACKAGING: 280 pcs

KOSHER



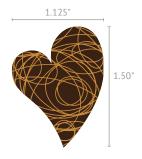
GL611302

Blue Graphic Star Duo

Semisweet Chocolate

PACKAGING: 280 pcs (140 pcs/design)

KOSHER



GL611802

Scribble Heart

Semisweet Chocolate PACKAGING: 192 pcs

KOSHER



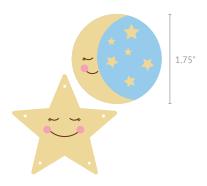
GL611902

Scroll Heart

Semisweet Chocolate PACKAGING: 192 pcs



ifigourmet Babies & Kids Chocolate Decorations



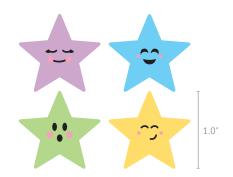
GL623202

Moon & Star Duo

White Chocolate

PACKAGING: 108 pcs (54 pcs/design)

KOSHER



GL613302

Baby Stars Assortment

Semisweet Chocolate

PACKAGING: 280 pcs (70 pcs/design)

KOSHER



GI 612402

Zoo Animal Assortment

Semisweet Chocolate

PACKAGING: 196 pcs (49 pcs/design)

KOSHER



GL612502

Basketball

Semisweet Chocolate PACKAGING: 196 pcs

KOSHER

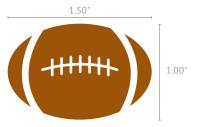


GL612702

Soccer Ball

Semisweet Chocolate

PACKAGING: 196 pcs



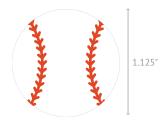
GL612802

Football

Semisweet Chocolate

PACKAGING: 170 pcs

KOSHER



GL612602

Baseball

Semisweet Chocolate PACKAGING: 196 pcs

KOSHER



GL612902

Unicorn

Semisweet Chocolate PACKAGING: 120 pcs

KOSHER

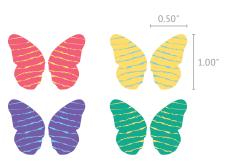


GL613002

Unicorn Face

Semisweet Chocolate PACKAGING: 120 pcs





GL611502

Butterfly Wings Assortment

Semisweet Chocolate PACKAGING: 288 pcs (144 pairs)

KOSHER



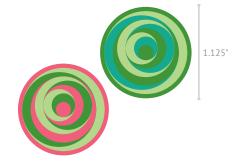
GL612102

Rose Duo

Semisweet Chocolate

PACKAGING: 196 pcs (98 pcs/design)

KOSHER



GL611402

Lollipop Duo

Semisweet Chocolate

PACKAGING: 196 pcs (98 pcs/design)

KOSHER



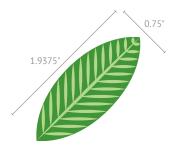
GL612002

Tropical Flowers Assortment

Semisweet Chocolate

PACKAGING: 196 pcs (≈65 pcs/design)

KOSHER

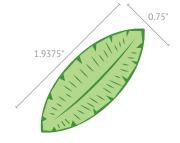


Palm Leaf

Semisweet Chocolate

PACKAGING: 162 pcs

KOSHER



GL210202

Banana Leaf

Semisweet Chocolate

PACKAGING: 162 pcs

KOSHER



GL613102

Ladybug

Semisweet Chocolate PACKAGING: 196 pcs







Confetti & Sprinkles, Sugar & Marzipan Decor, and Crystal Sugars

Our confetti, crystal sugars, and sugar decor will add the perfect dose of happy to your desserts. They're fun, playful, colorful, and leave a lasting cheerful impression for your customers to remember.

DIETARY TAG KEY:

Natural

KOSHER Kosher

b Bake-Stable

* Freeze-Stable

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.



Confetti - Assorted Colors

Ø 6 mm

PACKAGING: 1/2.20 lb box





BULK CODE: IFI 3001-BLK

Confetti - Assorted Colors

Ø 4 mm

PACKAGING: 1/2.20 lb box BULK PACKAGING: 1/33.0 lb box







Confetti - Yellow

Ø 4 mm

PACKAGING: 1/2.20 lb box





Confetti - Orange

Ø 4 mm

PACKAGING: 1/2.20 lb box











IFI 3004

Confetti - Pink

Ø 4 mm

PACKAGING: 1/2.20 lb box









IFI 3005

Confetti - Red

Ø 4 mm

PACKAGING: 1/2.20 lb box









IFI 3006

Confetti - Green

Ø 4 mm

PACKAGING: 1/2.20 lb box









IFI 3007

Confetti - Blue

Ø 4 mm

PACKAGING: 1/2.20 lb box









IFI 3008

Confetti - Purple

Ø 4 mm

PACKAGING: 1/2.20 lb box







Sugar Decor - Open Hearts

Ø 10 mm

PACKAGING: 1/2.20 lb box

Perfect for a finishing touch to any Valentine's Day dessert.









BULK CODE: IFI 3023-BLK

Natural Sprinkles -**Assorted Colors**

PACKAGING: 1/3.0 lb case BULK PACKAGING: 1/25.0 lb case









White Vermicelli

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



Jelly Fruit Slices

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





Jelly Fruit Slices -Raspberry

PACKAGING: 10/4.40 lb boxes (≈590 pcs)

Net weight per slice: 4 grams

KOSHER



JAI

Jelly Fruit Slices - Lemon

PACKAGING: 10/4.40 lb boxes (≈590 pcs)

Net weight per slice: 4 grams Great for lemon meringue tarts.



JAH

Jelly Fruit Slices - Orange

PACKAGING: 10/4.40 lb boxes (≈590 pieces)

Net weight per slice: 4 grams

KOSHER



HB

Jelly Fruit Slices - Lime

PACKAGING: 10/4.40 lb boxes (≈590 pieces)

Net weight per slice: 4 grams Try on mini key lime tarts!

KOSHER

Marzipan Decorations



DRE 07901 1

Marzipan Carrot

PACKAGING: 1/96 pcs

Mini marzipan carrot with a sugar stem for carrot cakes, cupcakes, or any spring dessert.





PurColour™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.



D PC 1352

Crystal Sugar - Yellow

PACKAGING: 6/1 lb pouches Vibrant yellow color.



G PC 1383

Crystal Sugar - Violet

PACKAGING: 6/1 lb pouches Deep purple color.



B PC 1345

Crystal Sugar - Red

PACKAGING: 6/1 lb pouches Soft red color.



E PC 1284

Crystal Sugar - Bronze

PACKAGING: 6/1 lb pouches
Warm brown color with a bronze luster.



H PC 1369

Crystal Sugar - Orange

PACKAGING: 6/1 lb pouches Vibrant orange color.





Crystal Sugar - Silver

PACKAGING: 6/1 lb pouches
Warm medium gray color with a silver luster.



E PC 1260

Crystal Sugar - Gold

PACKAGING: 6/1 lb pouches Warm yellow color with gold luster.





natural colorants

Artisan Cocoa Butters, Dry Colorants, and Brilliant Powders

ifiGOURMET's partnership with PurColour™ allows professionals to create desserts and confections with stunning visual appeal, using all-natural ingredients without artificial colors, preservatives, gluten, dairy or nuts. PurColour™ 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:







PurColour™ 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 (80°F) and shake well. Artisan Cocoa Butters can be applied with a traditional paintbrush or an airbrush.



Actual colors may vary slightly.



PurColour[™] **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.

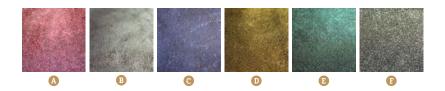


PurColour™ Brilliant Powders

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.



PRODUCT	DESCRIPTION	DIETARY TAGS
A PC 8864 Azalea	Shimmering pink and purple finish.	⊘ KOSHER
B PC 8871 Platinum	Classic silver finish.	⊘ KOSHER
© PC 8857 Mystic Blue	Whimsical indigo finish.	⊘ KOSHER

PRODUCT	DESCRIPTION	DIETARY TAGS
D PC 8833 Gold	Glittering gold dust finish.	Ø KOSHER
PC 8840 Sea Green	Iridescent green finish.	⊘ KOSHER
PC 8895 Silver Glitter	Glittering silver dust finish.	Ø KOSHER

PurColour™ 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.



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.	⊘ KOSHER
PC 8866 Bronze	Warm gold finish.	⊘ KOSHER
PC 8869 Satin Gold	Soft gold finish.	Ø KOSHER
1 PC 8868 Fire Red	Classic red finish.	KOSHER

PRODUCT	DESCRIPTION	DIETARY TAGS
© PC 8830 Fire Gold	Antiqued gold finish.	KOSHER
DPC 8867 Copper	Warm copper or orange finish.	KOSHER
Molten Gold	Intense yellow gold finish.	KOSHER







Fruit Pastes, Coffee Pastes, Liquor Pastes, and Flavor & Nut Pastes

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:

Natural

KOSHER Kosher

b Bake-Stable

***** Freeze-Stable

★ 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!

PRODUCT DESCRIPTION		DOSAGE	DIETARY TAGS	
DRE 29104 8 Amarena	Amarena 21% amarena cherries. 5% (50g:1000g) Apple Full of freshness with 50% apple pulp. 3% (30g:1000g) Apple Summer symphony with 11% apricot pieces and 10% concentrated apricot juice. 5% (50g:1000g)		0 5	
DRE 22304 9 Apple			0 5	
DRE 20604 2 Apricot			KOSHER &	
DRE 20281 5 Banana DRE 27304 4 Blackberry DRE 21304 0 Blueberry DRE 21304 0 Blueberry DRE 20504 5 Sweet and fruity with 50% banana pulp. Beautiful, sour, and fruity blackberry taste.		3% (30g:1000g)		
		5% (50g:1000g)	0 8	
		3-5% (30-50g:1000g)	KOSHER 6	
		3-5% (30-50g:1000g)	KOSHER 6	
		5% (50g:1000g)	0 8	
DRE 28204 6 Elderberry	Typical, fruity elderberry juice taste with a slight flowery touch.	5% (50g:1000g)	0 8	
DRE 20304 1 Lemon	Natural lemon flavor with the taste of fresh lemon juice.	3-5% (30-50g:1000g)	KOSHER 6	
DRE 25183 7 Lime	Fizzy lime paste, refreshing and fruity.	3-5% (30-50g:1000g)	KOSHER 6	
DRE 21004 9 Mandarin	Natural and juicy flavor of Mandarin oranges with smooth zest-notes.	3-5% (30-50g:1000g)	KOSHER 6	
DRE 29304 2 Mango	Natural flavor of exotic-ripened mangoes with 25% mango pulp.	3-5% (30-50g:1000g)	KOSHER 6	
DRE 45704 8 Mirabelle Plum	Sweet, full-flavored yellow plums grown exclusively in the Lorraine region of France.	5% (50g:1000g)	0 8	
DRE 20183 2 Orange	Sun-ripened, juicy, aromatic orange paste with 11% orange juice concentrate.	3-5% (30-50g:1000g)	KOSHER 6	
DRE 26904 7 Passion Fruit	Exotic, fruity and ripe notes make your mouth water.	3-5% (30-50g:1000g)	KOSHER 6	
DRE 22104 5 Peach	16% peach pieces guarantee a true fruit experience.	5% (50g:1000g)	KOSHER 6	
DRE 21104 6 Pear	Juicy, ripe pear preparations with 10% Williams-Christ pear brandy and 30% pear pulp.	3-5% (30-50g:1000g)	0 0	
DRE 20904 3 Pineapple	12% pineapple pieces combined with fruity, ripe notes.	3-5% (30-50g:1000g)		
DRE 27820 9 Pink Grapefruit	Fresh-tart taste and strong pink color. With 10% pink grapefruit juice concentrate.	5% (50g:1000g)	Ø KOSHER	
DRE 49904 8 Pomegranate	Fresh and fruity with typical tart-sour taste. 20% pomegranate juice concentrate and a deep, rich color.	3-5% (30-50g:1000g)		
DRE 20804 6 Raspberry	Red fruit paste with 15% raspberry pulp for irresistible pastry ideas.	3-5% (30-50g:1000g)		
DRE 20704 9 Strawberry	Beautiful and fragrant paste made with 20% strawberry pieces and natural strawberry juice concentrate.	3-5% (30-50g:1000g)	KOSHER 6	

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Dreidoppel Coffee Flavor Pastes

Perfect to flavor icing, cake mix, whipping cream, beverages, and more!



PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
DRE 25204 9 Cappuccino	Natural flavor of Italian cappuccino with 22% coffee extract powder. Caffeine by coffee extract powder: 0.55 - 0.88%.	3% (30g:1000g)	KOSHER 6
DRE 26704 3 Espresso	Heads up coffee lovers! Espresso paste for the real coffee experience. Caffeine by coffee extract powder: 0.06 - 0.14%.	5% (50g:1000g)	KOSHER 6
DRE 28104 9 Latte Macchiato	Outstanding flavor with the character of Italian cream-coffee. Caffeine by coffee extract powder: 0.05 - 0.08%.	5% (50g:1000g)	KOSHER 5
DRE 25504 0 MoCafe	The real coffee experience for your creams. 17% coffee extract powder, water-based.	1% (10g:1000g)	KOSHER 5

Dreidoppel Liquor Flavor Pastes

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



6/2.20 lb jars

PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS	
DRE 26204 8 Amaretto	From Italy with love. 22% sweet almond liquor.	5% (50g:1000g)	KOSHER 6	
DRE 21704 8 Black Forest Cherry Brandy	The popular German taste as a paste with 55% original black forest liquor (Kirschwasser).	3% (30g:1000g)	0 0	
DRE 42704 1 Calvados	Bonjour France! 25% of the famous French apple brandy.		0 5	
DRE 20004 0 Creme Napoleon	57% French cognac.	2% (20g:1000g)	0 0	
DRE 24704 5 Eggnog	The feeling and taste of the holidays available all year round! Contains 30% egg brandy.	5% (50g:1000g)	0	
DRE 26504 9 Irish Cream	Typical combination of whisky and cream, with 15% original Irish Cream liquor.	5% (50g:1000g)	0	
DRE 21904 2 Jamaica Rum	Unbeatable Jamaica taste with 20% original Jamaican Rum.	5% (50g:1000g)	0 0	
DRE 29204 5 Marc de Champagne	Cheers! 30% Marc de Champagne distillate from France.	4-6% (40-60g:1000g)	00	
DRE 23004 7 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 21604 1 Caramel	Dark, vivid paste with 35% burnt sugar.	3% (30g:1000g)				
	DRE 19904 7 Coconut - Smooth	5-7% (50-70g:1000g)					
	DRE 22904 1 Creme de Menthe	Fresh perpermint tastel					
	DRE 43704 0 Elderflower	DRE 43704 0 Eroch floral aromas with hints of pear applied, and grapofruit					
*	DRE 45504 4 Ginger	Spicy and exotic flavor made with 14% real ginger pulp from Madagascar.	5-10% (50-100g:1000g)				
	DRE 24320 7 Hibiscus	5% (50g:1000g)					
_	DRE 23820 3 Pleasant flowery, spicy perfumed notes. Contains lavender extract.		5% (50g:1000g)	Ø KOSHER			
	DRE 22404 6 Pistachio	Natural pistachio flavor with natural green color and 5% pistachio nut pulp.	6% (60g:1000g)				
	DRE 25320 6 Rose	Fine rose taste with other natural flavors.	5% (50g:1000g)	Ø KOSHER			
	DRE 24004 6 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)	0 0			
	DRE 21204 3 Truffle Praline	Not only for truffle ganache! Includes hazelnut, rum and cocoa notes.	5% (50g:1000g)	0 0			
	DRE 21804 5 Vanilla Bourbon	A popular classic tasta for pastriosi					
	DRE 22004 8 Vanilla Moroni DRE 24204 0 Famous taste of roasted almonds! An exquisite flavor and 10% almond pulp.		0.7% (7g:1000g)				
			5% (50g:1000g)				
	DRE 42504 7 Walnut	Taste of roasted walnuts with 10% walnut pulp.	2% (20g:1000g)	Ø KOSHER ᠔			

Dreidoppel Flavor Pails

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

PRODUCT	DESCRIPTION	DOSAGE	PACKAGING	DIETARY TAGS
DRE 22808 2 Coconut	Fresh coconut taste with coconut flakes.	9% (90g:1000g)	1/11.0 lb pail	Ø KOSHER Ø ★
DRE 20406 2 Creme de Cacao	Cocoa preparation with the distinguished taste of dark chocolate.	3% (30g:1000g)	1/6.0 lb pail	
DRE 27081 8 Lemon Noblesse	A fruity taste of sun-ripened lemons with juice and zest components.	3% (30g:1000g)	1/6.6 lb pail	

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Dreidoppel Semi-Liquid Baking Flavors



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

	PRODUCT	DESCRIPTION	DOSAGE	DIETARY TAGS
	DRE 70404 3 Bitter Almond	Gives cakes and pastries a delicious taste of almonds.	0.3% (3g:1000g)	KOSHER 6
*	DRE 78704 6 Cinnamon	Contains natural cinnamon powder. For cakes, pastries, ice cream, and fillings.	0.3% (3g:1000g)	
	DRE 71104 1 Rum Europa	Classic rum flavor with sweet, alcoholic, and fruity notes.	0.3% (3g:1000g)	δ
	DRE 71904 7 Vanilla Europa	A harmoniously rounded-off composition with sweet, creamy, and fruity notes.	0.3% (3g:1000g)	KOSHER &
	DRE 70504 0 Butter	Fine butter flavor with fresh, creamy, and sweet caramel notes.	0.3% (3g:1000g)	
*	DRE 70004 5 Orange	Orange flavor with typical zest taste.	0.3% (3g:1000g)	8
*	DRE 72404 1 Tonka Bean	Great to round off sponge mixtures and biscuits as well as ice cream and soufflé.	0.3% (3g:1000g)	KOSHER &

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 17825 7 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)	
*	DRE 17925 4 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)	0 5
*	DRE 55025 1 Lebkuchen	Mixture made of coriander, cinnamon, cloves and anise. To flavor typical German gingerbread.	2/1.65 lb bags	2% (20g:1000g)	0 0

81

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 17393 1 Oraperl	Contains orange zest particles.	0.1-0.2% (1-2g:1000g)	
DRE 17493 8 Citroperl	Contains lemon zest particles.	0.1-0.2% (1-2g:1000g)	



ifigourmet Vanilla



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.



Extracts

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
60000 Pure Vanilla Extract (Quart Bottle)	Planifolia-Madagascar 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	
60001 Pure Vanilla Extract (Gallon Bottle)	Planifolia-Madagascar Single Fold (1x). Same quality pure vanilla extract in a larger package!	1/1 gal	
TRABLIT 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	08







alaze

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:



KOSHER 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°F (75°C), then brush or spray on pastry. Do not boil. The 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.





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.





CRLAPRCT15

Concentrated Glaze - Apricot

PACKAGING: 1/33 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°F (75°C), then brush or spray on pastry. Do not boil. Product dries rapidly.



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.





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.



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.





DRE 31018 3

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



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°F (80 - 85°C).

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°F (80 - 85°C). Do not boil. Product dries rapidly.

Powdered Glaze



DRE 30325 3

🛣 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 g:1000 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.





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:





b 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:

VIFI D.

375-400g (14oz) Instant Mix Cold Water 1 liter (34oz)

Add 400g (14oz) instant custard powder to 1 liter (34oz) 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 75g (2.6oz) Sugar 200g (1 cup or 7oz) Eggs

1 liter (34 fl) Milk

Mix the 2 eggs, custard powder and 100g (1/2 cup or 3.5 oz) of sugar.

Mix 800g (28oz) cold milk with remaining 100g sugar in pan, and boil.

Combine the custard mix with the last 200g (7oz) of cold milk, and add it to the mix created in step 2. Stir slowly until it boils.





DRE 33518 6

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.



Basic Recipe:

Rienetta Mix 7.00 oz (200 g) Almonds, Sliced 4 1/3 oz (120 g) Almonds, Slivered 3.00 oz (80 g) Mix Bienetta with the almonds, fill into baking ring or molds and bake at 400°F

(200°C) for approx. 8 minutes After baking, remove the rings/molds while still warm.



Neutral Mousse Mix

PACKAGING: 8/1.05 lb bags

Easy to prepare, 1-step powder from ifigourmet. Smooth, creamy mousse with a neutral taste. Freeze-thaw stable. Excellent for parfaits, mousses, cream puffs. pies, and fillings of all kinds.



Basic Recipe:

YIELD: 2,324.3 g/bag (81.98 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.



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 g/bag (86.78 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.



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 🗱

Basic Recipe:

YIELD: 2,337.87 g/bag (82.46 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 oz (200 g) of Fond Royal and 8.8 oz (250 g) of cold water (77°F/25°C). Fold into the 35 oz (1,000 g) of medium peak whipped cream. Pipe the prepared mousse into individual rings or cups. Chill to set approximately 1 hour before serving.



2/5.50 lb bags



DRE 12466 7

Fond Royal - Neutral

Base mousse mix with neutral taste and manufactured to work in harmony with the Dreidoppel flavor pastes.





DRE 12066 9

Fond Royal - Chocolate

Mousse mix made with cocoa for an incomparable chocolate flavor.





DRE 12266 3

Fond Royal - Strawberry

Sweet mousse mix with strawberry flavor provided by freeze-dried strawberry pieces and powdered strawberry juice.





DRE 12366 0

Fond Royal - Raspberry

Mousse mix with raspberry pieces and raspberry powder create an unbeatable fruit composition.





DRE 12608 1

Fond Royal - Hazelnut

Mousse mix with a nutty hazelnut flavor and 22% hazelnut pieces.





DRE 13766 7

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

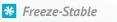
The meticulous selection of only the finest fruits from top-quality growers around the world guarantees our professional customers a variety of specialty fruits that will enhance their finest pastries and confections. Choose from ifiGOURMET's assortment of fruit purées, canned fruits in syrup, candied 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.

DIETARY TAG KEY:











SQ² SO² Free





Fruits in Syrup, Fruit Compote, Jams & Fillings



DGF 3127

Williams Pear Halves in

PACKAGING: 6/6.56 lb cans Drained wt. 3.13 lbs/unit Approx. 20 - 25 pcs/can Hand packed and arranged in a ring.







DGF 3056

Whole Baby Pears in

PACKAGING: 12/0.95 lb cans Drained wt. 0.46 lbs/unit Approx. 6 - 7 pcs/can





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.





DGF 1143

Griottes in Kirsch 15%

PACKAGING: 6/2.19 lb plastic

Drained wt. 1.32 lbs/unit For pastries, cakes, tarts, decoration, desserts and ice cream.





DGF 3200

Pitted Bigarreaux Cherries

PACKAGING: 6/2.00 lb cans Drained wt. 1 lb/unit Approx. 95 - 115 pcs/can Pitted bright red cherries in light syrup.







DGF 5681

Amarena in Heavy Syrup

PACKAGING: 6/7.50 lb cans Drained wt. 3.56 lbs/unit Ready-to-use for pies, pastries, or plate decoration.









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.









DGF 3277

Apple Compote with Reinette Du Mans

PACKAGING: 3/9.10 lb cans 30% minimum of dried apple added.





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!







GM RASPBRY

Raspberry Jam

PACKAGING: 1/28.6 lb pail A stunningly rich raspberry flavor without seeds.







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.









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.





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.





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 &



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.







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 63105

Sicilia





that are ideal to garnish bakery

products, pastries, ice cream and

sorbet, or to dip in chocolate for

Orange Peel Scorzoni

PACKAGING: 12/2.20 lbs

Candied orange peel strips



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.



CES 63115

Whole Candied Clementine

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







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 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.









Léonce Blanc Frozen Sweetened Fruit Purées

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

Léonce Blanc Frozen Sweetened Fruit Purées

		PACK	AGING	% FRUIT		
PRODUCT	DESCRIPTION	6/2.2 LB TRAYS	22 LB PAIL	TO SUGAR	BRIX	DIETARY TAGS
LB 112310 Melon	Origin: Italy, France, and others.	√		87.8/12.2	20	KOSHER &
LB 113210 BULK CODE: LB 118610 Passion Fruit	Fruit Variety: Granadilla Origin: Colombia, Ecuador, Ivory Coast or Peru.	√	√	85.7/14.3	22	
LB 110210 Pineapple	Fruit Variety: Cayenne Lisse, MD2. Origin: Ivory Coast, Costa Rica.	√		89.4/10.6	21	
LB 113010 BULK CODE: LB 119310 Pink Grapefruit	Origin: Spain, Sicily, and others.	√	√	89.9/10.1	20	
LB 111310 BULK CODE: LB 117910 Raspberry	Fruit Variety: Willamette, Meeker, Heritage, Polana. Origin: Chile, France, Serbia or Poland.	√	√	85.5/14.5	20	
LB 111810 Red Currant	Origin: Poland, Eastern Europe, and others.	√		89.9/10.1	20	
LB 111110 BULK CODE: LB 117810 Strawberry	Fruit Variety: Mara des Bois, Senga Sengana, Camarosa. Origin: South Africa, Poland or Serbia.	√	√	85.6/14.4	18.5	
LB 113310 White Peach	Pasteurized. Fruit Variety: Springtime. Origin: France.	√		86/14	19	
LB 113710 Williams Pear	Origin: France.	✓		92.5/7.5	21	

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:









Cold 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 57208 6

Trirapido 50 - Ice Cream Base

For Dairy Ice Cream Preparations

PACKAGING: 2/5.5 lb bags DOSAGE: 50 a: 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 °F °F





DRE 50408 7

Trilonga 35 - Ice Cream Base

For Vegan/Fruit Ice Cream Preparations

PACKAGING: 2/5.5 lb bags DOSAGE: 35 q: 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 **°F °F**







DRE 44608 0

Trifrutta 50 - Ice Cream Base

For Vegan/Fruit Ice Cream Preparations

PACKAGING: 2/5.5 lb bags DOSAGE: 50 q: 1 liter

The perfect foundation for all fruit ice creams. Combine with any Dreidoppel Fruit Flavor Paste for intense flavor. Gluten free.

Lactose free **°F °F**







DRE 53608 8

Triva 50 - Ice Cream Base

For Dairy Ice Cream Preparations

PACKAGING: 2/5.5 lb bags DOSAGE: 50 g: 1 liter

Ice cream powder to prepare dairy ice cream. Perfectly suitable in conjunction with Dreidoppel's Vanilla Bourbon Flavor Paste. Gluten free.





DRE 47119 8

Pronto Mix - Dark Chocolate

Ice Cream Base with Binding and Flavor

PACKAGING: 6/3.86 lb

DOSAGE: 3.86 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 30219 5

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 52418 4

Crema Volumina

PACKAGING: 11 lb DOSAGE: 5 q: 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





Stabilizing Agent for Ice Cream

PACKAGING: 1/4.40

This ice cream super structure provides flavor release and stability.



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	DIETARY TAGS
DRE 44906 7 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	0
DRE 44306 5 Melon	Typical taste of Cantaloupe melon with 5% Honeydew melon juice. Gives the finished product a beautiful orange color.	50 g:1 kg	1/6.10 lb pail	KOSHER
DRE 25906 2 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

PRODUCT	DESCRIPTION	DOSAGE	PACKAGING	DIETARY TAGS
DRE 23108 2 Cremona	White, creamy flavor paste containing powdered Bourbon Vanilla pods. Especially suitable for Stracciatella ice cream. Gluten free.	40 g: 1 kg	1/11.02 lb pail	
DRE 39408 4 Marshmallow	Not just for kids! This flavor is a perfect experience for the young, as well as the young at heart.	50 g: 1 kg	1/11.02 lb pail	KOSHER
DRE 43308 0 White Cream	Typical and characteristic creamy vanilla flavor. Perfect for cookies and cream!	50 g: 1 kg	1/11.02 lb pail	0



Powdered Ice Cream Flavors | 2/5.50 lb bags

2/	5	.5	lb	ba	gs

PRODUCT	DESCRIPTION	DOSAGE	PACKAGING	DIETARY TAGS
DRE 57108 9 Mascarpone	Preparation for the production of dairy ice cream with mascarpone flavor. Contains 10% mascarpone powder. Gluten free.	50 g:1 kg	2/5.50 lb bags	0

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 54804 3 Amarena-Cherry	Bella Italia in one sauce. 12% Amarena Cherries.	6/2.64 lb bottles	KOSHER &
DRE 51304 1 Cinnamon	A versatile and authentic cinnamon flavor.	6/2.64 lb bottles	KOSHER b
DRE 55804 2 Elderberry	Flowery and fruity with 1.7% Elderberry juice.	6/2.64 lb bottles	KOSHER 👌
DRE 54604 9 Peach Passionfruit	Peach-passionfruit sauce with 15% peach and 5% passionfruit pieces.	6/2.64 lb bottles	KOSHER b
DRE 54904 0 Raspberry	Raspberry fruit sauce with 20% raspberry pulp. Gluten free.	6/2.64 lb bottles	KOSHER b
DRE 50704 0 Rhubarb	Has 20% rhubarb, fresh out of the garden.	6/2.64 lb bottles	0 8
DRE 52504 4 Strawberry	22% strawberries in this fantastic sauce make it unforgettable.	6/2.64 lb bottles	KOSHER b
DRE 54704 6 Toffee	A delicate composition of condensed milk and caramel.	6/2.64 lb bottles	KOSHER b
DRE 53004 8 Sour Cherry	Dark red sauce with sour cherry flavor and 35% cherry pieces. Gluten free.	6/2.64 lb bottles	00



Dreidoppel Marmoria | 6.60 lb pails

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
DRE 55506 5 Amarena Cherry	Sweet fruit sauce with 60% classic Italian amarena cherries.	1/6.60 lb pail	KOSHER &
DRE 55406 8 Caramel	A creamy caramel sauce for dreamy creations in ice cream. Gluten free.	1/6.60 lb pail	5
DRE 58406 5 Cookies	Watch out cookie monsters! Chocolate cream with 16% cookie pieces.	1/6.60 lb pail	۵

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	DIETARY TAGS	COLOR
	DRE 57504 9 Amarena Cherry	Delicate, dark red topping with 12% amarena cherries for a true Italian taste experience.	⊘ KOSHER	
*	DRE 58504 8 Amaretto	The famous almond-brandy in a dessert sauce.		
	DRE 59304 3 Blueberry	Blueberries and concentrated blueberry juice are a highlight for any ice cream sundae.	0	
	DRE 59804 8 Caramel	One of our best sellers! Brown, buttery, and creamy.		
	DRE 59704 1 Chocolate	Our number one dessert sauce.	KOSHER	
	DRE 57604 6 Choco-Mint	A classic combination.	KOSHER	
	DRE 59004 2 Coconut	Contains 20% coconut powder for tropical creations.	0	
	DRE 56204 9 Creme Caramel	Delicate composition of caramel and cream in one topping.		
	DRE 56704 4 Forest Berry	combination of strawbernes, raspoernes, backbernes and blacbernes.		
	DRE 54104 4 Honey	Sweet, aromatic, slightly floral honey flavor.	KOSHER	
	DRE 58004 3 Kiwi	Green dessert sauce with kiwi seeds.		
	DRE 58904 6 Mango	18% mango pulp for exotic ice creams.	Ø KOSHER	
*	DRE 59604 4 Mocha	Strong Arabica coffee notes and a roasted taste experience in a brown sauce.	0	
	DRE 57804 0 Passion Fruit	Exotic and fruity with a ripe passion fruit taste in an orange colored sauce.	⊘ KOSHER	
*	DRE 58204 7 Praline	Like liquid nougat for your sundaes.		
	DRE 59404 0 Raspberry	Vibrant, red dessert sauce with 5% raspberry pulp. Fruity and ripe.	⊘ KOSHER	
	DRE 59504 7 Strawberry	10% strawberry pulp for a fruit blast.	KOSHER	
*	DRE 58704 2 Vanilla	Vivid vanilla! Typical taste of vanilla pudding, with real Bourbon Vanilla.	0	





ut pastes Nut Pastes, Praline Pastes, and Almond Powder ifiGOURMET offers a selection of top-quality nut and praline pastes, an essential ingredient to flavor your pastries, confections and ice creams. Our selection includes a variety of almond, pistachio, hazelnut and chestnut pastes. In addition to our range of nut and praline pastes, we offer an almond powder developed specially for the creation of macarons. **DIETARY TAG KEY:** Natural 112



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 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 5803

Pure Pistachio Paste

PACKAGING: 6/2.20 lb pails

100% Pure Pistachio Paste is an indispensable ingredient for your ice cream preparations, desserts, and chocolate specialties. No added flavor or sugar.

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 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.





DGF 5832

Superior Almond Paste

White, 50%

PACKAGING: 1/13.2 lb pail

Superior 50% is ideal for baking and will amaze even the most demanding lovers of cookies, petit fours, and confections.





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.

TIP: Mix to homogenize before using.





DGF 306122

White Almond Flour

Special Macaron-Extra Fine

PACKAGING: 1/11 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:

Natural

KOSHER Kosher

er e

Bake-Stable



Gelatin Leaves

PRODUCT DESCRIPTION		PACKAGING	DIETARY TAGS
DGF 8251 Gelatin Leaves - Silver	A gelling agent used in baking, confectionery, and ice cream to stabilize the texture of your pastry cream and ice cream. Plate: light color, Taste: neutral, Odor: neutral, Bloom: 180	1/2.20 lbs (approx. 400 leaves) Leaf Weight: 2.50 g	
DGF 8252 Gelatin Leaves - Bronze	A gelling agent used in baking, confectionery and ice cream to stabilize the texture of your pastry cream and ice cream. Plate: light color, Taste: neutral, Odor: neutral, Bloom: 150	1/2.20 lbs (approx. 300 leaves) Leaf Weight: 3.30 g	
DRE 33066 2 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 250 Bloom 40 Mesh 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	DIETARY TAGS
DGF 8352 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 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 53304 9 Fruit 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 32810 2 Triquell Neutral Juice Binder	Sugarless cold juice binder to make firm and freezer-resistant fruit fillings.	1/22 lbs	
DRE 31904 9 Stabifix F - Liquid Cream Stabilizer	Liquid cream stabilizer for an optimal décor cream. Use in combination with Dreidoppel Flavor Pastes for fine pastry.	6/2.20 lbs	KOSHER
150 Grade Slow Set Pectin	Fine free-flowing powder.	1/10.0 lbs	Ø KOSHER
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 TAGS
IFI 4013 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 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	0

Sweeteners & Sugars

PRODUCT	DESCRIPTION	PACKAGING	DIETARY TAGS
DGF 8301 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 Glucose Syrup (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 Glucose Syrup (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 Glucose Syrup (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 Grain Sugar - Large	Pure, crystallized sucrose in large, transparent crystals. Used for decorating baked goods and confectionery products.	1/11 lbs	0 5



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.

THAWING

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.

FROZEN LAVA CAKES

CODE	PRODUCT	BAKING OVEN		MICROWA	VE OVEN*
POM 7087	Petite Chocolate Lava Cake, 2.1 oz	7:00	200°C / 400°F	00:20 - 00:25	800W
POM 7063	Chocolate Lava Cake, 3.9 oz	11:00	200°C / 400°F	00:45 - 00:50	800W
POM 7064	Raspberry Lava Cakes, 3.5 oz	10:30	200°C / 400°F	0:45	800W
POM 7065	Passion Fruit Lava Cakes, 3.5 oz	10:30	200°C / 400°F	0:45	800W
POM 7066	Caramel Lava Cakes, 3.1 oz	8:00 - 9:00	200°C / 400°F	00:35 - 00:40	800W
POM 7067	White Chocolate Lava Cakes, 3.1 oz	8:00 - 9:00	200°C / 400°F	00:35 - 00:40	800W

CHILLED LAVA CAKES

CODE	PRODUCT	BAKING OVEN		MICROWA	VE OVEN*
					Power
POM 7087	Petite Chocolate Lava Cake , 2.1 oz	4:00 - 5:00	200°C / 400°F	00:15 - 00:20	800W
POM 7063	Chocolate Lava Cake, 3.9 oz	8:00 - 9:00	200°C / 400°F	00:25 - 00:30	800W
POM 7064	Raspberry Lava Cakes, 3.5 oz	6:00 - 7:00	200°C / 400°F	00:20 - 00:25	800W
POM 7065	Passion Fruit Lava Cakes, 3.5 oz	6:00 - 7:00	200°C / 400°F	00:20 - 00:25	800W
POM 7066	Caramel Lava Cakes, 3.1 oz	5:00 - 6:00	200°C / 400°F	0:20	800W
POM 7067	White Chocolate Lava Cakes, 3.1 oz	5:00 - 6:00	200°C / 400°F	0:20	800W

AMBIENT LAVA CAKES

CODE	PRODUCT	BAKING OVEN		MICROWA	VE OVEN*
					Power
POM 7087	Petite Chocolate Lava Cake , 2.1 oz	03:00 - 04:00	200°C / 400°F	0:10	800W
POM 7063	Chocolate Lava Cake, 3.9 oz	06:00 - 07:00	200°C / 400°F	00:20 - 00:25	800W
POM 7064	Raspberry Lava Cakes, 3.5 oz	5:00	200°C / 400°F	00:15 - 00:20	800W
POM 7065	Passion Fruit Lava Cakes, 3.5 oz	5:00	200°C / 400°F	00:15 - 00:20	800W
POM 7066	Caramel Lava Cakes, 3.1 oz	4:00	200°C / 400°F	0:15	800W
POM 7067	White Chocolate Lava Cakes, 3.1 oz	4:00	200°C / 400°F	0:15	800W

Measurements

Length:

UNIT OF MEASURE	CONVERTS TO
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 MEASURE	CONVERTS TO
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 OF MEASURE	CONVERTS TO
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 MEASURE	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:

°C	-25	-20	-15	-10	-5	0	5	10	15	20	25	30	35
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°F	-13	-4	5	14	23	32	41	50	59	68	77	86	95



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