Acti-Fresh

Studies reveal that when consumers eat cake, freshness is their number one criterion when judging satisfaction. Acti-Fresh is an ingenious solution for producing quality cakes with long lasting freshness. This innovative solution is based on enzyme and emulsifier technology. Acti-Fresh can be used to improve the freshness of various types of cakes including loaf and pound cakes, chocolate cakes, snack cakes, muffins and cake donuts.

* **Cake freshness improver**
* **Increase sales & extend shelf-life thanks to its proven positive effect on Freshness**
* **Convenient powder solution which can be used in all cake applications**

Ambiante

Ambiante is an UHT non-dairy cream, ideal for cake decorations. Extremely smooth, easy to spread, and devoid of air bubbles, Ambiante makes it possible to create perfect long-lasting decorations – from bite-size snacks to cupcakes, celebration cakes and more – all without cracks or colouration. Ambiante is easy to colour, either by adding flavouring and colouring agents, or by spraying it with cacao powder. Once in the piping bag or on the application, Ambiante stays workable – and fresh – for longer than comparable products.

* **Sweetened UHT non-dairy cream for patisserie**
* **Exceptional overrun (4X) and remarkable stability (5days shelf life)**
* **The perfect cream for all your cake coverings and decorations**

Aristo

Aristo Margarines are 100% high-quality vegetable margarines, designed specifically to meet the needs of laminated products such as croissants and danishes. They are also ideal for use in cakes and soft breads, and make an excellent buttery cream.

* **100% vegetable margarines for lamination, incorporation and cream applications**
* **Butter flavour**
* **Great workability**

Belcolade Selection Cacao-Trace

Belcolade Selection Cacao-Trace is made with respect both for cocoa farmers and the environment, it contributes to the future of great tasting chocolate.

* **Best taste thanks to the fully controlled fermentation of the cocoa beans**
* **Sustainable support for cocoa farmers via the Chocolate Bonus**
* **Outstanding performance**
* **Unique storytelling opportunities**

Belcolade

Belcolade, the real Belgian chocolate, is produced exclusively in Belgium following a long tradition of craftsmanship, quality and refinement. It is made from carefully selected cocoa beans using production processes that have been perfected over time, thus assuring that Belcolade’s exquisite taste is in line with consumers’ expectations.

* **A superior-tasting range of Belgian chocolate**
* **Made from carefully selected cocoa beans using production processes that have been perfected over time**
* **100% cocoa butter, 100% natural vanilla**

Carat

Carat offers a range of great-tasting compound chocolates as well as a variety of delicious fillings based on cocoa and nuts. Each is perfectly suited to the needs and ambitions of today’s bakers, patissiers and chocolatiers.

* **A range of great tasting and extremely versatile compound chocolate & fillings**
* **Suitable for all types of sweet goods where you want to add a chocolate touch**
* **Very convenient and easy to use**

**Chantypak**

Chantypak non-dairy cream is renowned for its tasty vanilla notes and smooth mouthfeel, as well as its remarkable versatility. It can be used in a multitude of fresh and frozen applications including fillings, toppings, bases for verrines, bavarois and mousses, and as a substitute for dairy cream and Chantilly.

* **Sweetened UHT non-dairy cream for patisserie**
* **Superior vanilla taste and smooth texture**
* **Excellent stability and yield of 3,5 its original volume**

**Chocolanté**

Chocolanté is a real chocolate made from the finest cocoa beans. This chocolate can be used in various patisserie, bakery and chocolate-making applications. It’s very flexible and can be adapted easily to suit local tastes and requirements.

* **Real chocolate made from the finest cocoa beans**
* **Can be adapted to suit any local tastes and requirements**
* **Consistent quality and taste**

**Cremfil Ultim**

An irresistible range of nut and chocolate fillings that preserves the freshness of soft baked patisserie and bakery goods. It prevents the baked goods and the filling from drying out, preserving their soft creamy melting qualities throughout the shelf life. Cremfil Ultim offers an unmatched combination of great taste, superior freshness and fat reduction.

* **A range of chocolate & nut fillings preserving the freshness of long shelf life soft bakery and patisserie goods**
* **Meet Consumer needs (taste, freshness and health) and Industrial needs (easy plug, easy clean and easy inject, deposit and coextrusion)**
* **Allow a large and versatile choice of finished products in line with the consumer trends.**

Cremyvit

Cremyvit is a range of deliciously smooth and creamy custard cream mixes that take only moments to prepare – just add water!

Cremyvit mixes are bake and freeze/thaw stable and can be used in a wide range of finished products and applications including: baked products like tarts, danish pastries and pies, as filling in éclairs and viennoiserie, in slices such as cremeschnitte, and in glorious combination with dairy or vegetable cream.

* **A complete cold preparation mix for the perfect custard cream**
* **Rich, milky taste**
* **Easy to use and quick to prepare**

Cryst-o-fil

Belcolade Cryst-o-fil is a soft real chocolate preparation with great taste and stability. Made with 50% Belcolade chocolate, non-hydrogenated vegetable oils and milk fat, Cryst-o-fil helps chocolatiers around the world create a wide range of delicious fillings. Cryst-o-fil is available in dark, milk and white and can be used in a wide variety of applications including extrusion, enrobing, one-shot depositing, single-nozzle depositing, spreading into frames, piping by hand, and cutting with guitar cutter.

* **A soft chocolate preparation made with more than 50% Belcolade**
* **Improves the texture and shelf life of traditional fillings**
* **Liquid and crispy ingredients can be added for new tastes & textures**

Cuisipak

Cuisipak is an unsweetened non-dairy cream developed for savoury applications such as soups and sauces, or even salad dressings. With its luxurious dense texture, Cuisipak will instantly thicken all soups and sauces and does not curdle when it comes into contact with acidic ingredients like lemon, spices, vinegar or mustard.

On the contrary, just whisk Cuisipak over a low heat and add a few drops of lemon juice to create a creamier consistency and fresher flavour. Then just add the ingredients of your choice – herbs, spices, cheese - to produce an deliciously appetising and original dish.

* **Unsweetened UHT non-dairy cream for cooking**
* **Excellent thickening properties**
* **Doesn't curdle when mixed with acidic ingredients**
* **Only 19% fat**
* **Can be stored at room temperature**

Deli

Deli is a top quality range of rich cream filling preparations that make good baking taste great. Deli can be used in both fresh and frozen sweet goods, in a lot of different applications. The different varieties of Deli cream fillings are all easy to use and can be used straight from the pail or blended as a filling or topping.

* **A premium quality range of rich cream filling preparations with a premium taste.**
* **Made of the finest and most nobel ingredients (like milk, eggs, better)**
* **Inspired by an authentic and timeless recipe.**

Deli Cheesecake

Creamy and comforting with just a hint of crunch, cheesecake is the ultimate desert. Inspired by a traditional New York recipe, Deli Cheesecake is the first ready-to-use cheesecake base containing 30% cream cheese and eggs, ensuring that every cheesecake is a success.

* **A unique product specifically developped to allow you to make the real New-York cheesecake.**
* **Pimp your cheesecake with fruits, chocolate,... what your creativity tells you.**
* **A ready to use cheesecake base containing 30% of real fresh cheese**

**Festipak**

Festipak is our unsweetened multipurpose non-dairy cream.

Completely sugar-free, Festipak is perfectly whippable and ideal for unsweetened patisserie applications. Alternatively, you can add sugar to get the sweetness you prefer or blend it with ingredients that already contain sugar like fruit purées, fruit flavouring preparations, or chocolate.

Festipak’s excellent heat resistance means it can be used for patisserie applications like ganache that need to be cooked or even savoury applications such as soups and sauces.

* **Unsweetened mutipurpose UHT non-dairy cream (cooking and whipping)**
* **Creamy texture both when used for cooking and whipping**

**Harmony**

Harmony is a range of high-quality glazes for traditional patisserie to give the perfect shiny finish to fruit pies, cakes and puff pastries. Harmony both makes patisserie look good and protects it.

* **Concentrated hot use glaze**
* **Adds the shiny 'eat me' appearance to the finished good**

**Intens**

Intens modular ingredients are a range of improvers specifically designed for different bread applications to improve a range of individual functionalities.

The various modular solutions in the Intens range can be used in a wide range of bakery applications including toast bread, buns, flat breads, croissant, brioche, and baguettes. On top of that, each Intens product focuses on a single area of functionality: dough rheology; visuals and shape; shelf life; texture; nutrition; and cost Reduction.

* **Range of modular bakery ingredients for industry**
* **Each module focuses on one aspect of the dough or the final application**
* **Intens modules can be used in all types of bakery applications**

Mimetic

Mimetic is a new generation of fat that allows chefs to create superior quality croissants, danishes, and puff pastry products with the traditional French viennoiserie touch. A unique new generation of fat, Mimetic has been designed specifically for laminated products and has a great workability and excellent plasticity.

* **New generation of fats for lamination**
* **Superior quality croissants, danishes, and puff pastry products**
* **Traditional French viennoiserie touch**

Miroir

Miroir is a range of ready-to-use and high quality glazes. Available in different varieties, Miroir glazes can just as easily be adapted for colour and flavour as they can be combined with fruits fillings and flavoring preparations. They can be used in various applications such as bavarois and mousses to make them both shiny and attractive.

* **Ready to use cold glaze for finishing fine patisserie**
* **Ideal for horizontal coverage**

Montamix

Montamix is a multi-purpose non-dairy cream that boasts delicate notes of vanilla and a light and fresh mouthfeel. With reduced fat & sugar, Montamix helps improving the nutritional profile of various desserts by reducing the calories. It can be used in all kinds of recipes including ganaches and mousses but also pure as filling or decoration.

* **Sweetened UHT non-dairy cream for patisserie**
* **Perfect product for ganaches**
* **Improved nutritional profile: only 20% fat and 11% sugar**
* **can be stored at room temperature (max.20°C)**

Multec

Multec are emulsifiers that improve the aspect, texture and overall quality of bakery and patisserie products. Multec emulsifiers also add robustness to the production process of these baked goods. These emulsifiers are based on oil from vegetable origin only, mostly palm oil and rapeseed. Puratos supports the use of sustainable palm, being RSPO certified ‘Mass Balance’ and ‘Segregated’.

* **Emulsifier improving your bakery or patisserie products**
* **Affect appearance, texture and structure of foods**

O-tentic

O-tentic is a unique active bakery component that gives bread an authentic taste and texture. Easy to use and based on natural ingredients, O-tentic helps making bread that is highly reminiscent of artisan tradition: tasty, fresh and extremely high-quality. Just add flour, salt, and water to O-tentic active components to create bread that has its own unique natural taste and structure.

* **Active bakery component based on traditional sourdough**
* **Create breads with authentic taste and texture**

Panning

Panning is a centuries old method for making small treats, that the French call dragées.
Combine Belcolade, Chocolanté or Carat chocolate with nuts, (dried) fruits, coffee beans, cereals or other delicious centres for irresistible bite-size treats.

* **Method for making small treats, called dragées**
* **Combine with nuts, dried fruits, coffee beans, or other centres**

Passionata

Passionata is a non-dairy topping that tastes like an equal mix of dairy and non-dairy cream. Passionata combines the taste of dairy and non-dairy cream but saves you from doing the blending. It can be used pure as a filling, as decoration or even incorporated in mousses, bavarois and entremets.

* **Sweetened UHT non-dairy cream for patisserie**
* **Fantastic milky/dairy taste and with the performance of a standard non-dairy cream**
* **Contains only 17% non-hydrogenated fat**
* **Unlike dairy cream it can be stored at room temperature (max 20°C).**
* **Contains only non-hydrogenated fats**

PatisFrance

PatisFrance is a complete range of noble products with specific flavour, great tastes and surprising textures.

With their genuine French heritage and outstanding reputation for supplying quality ingredients, PatisFrance is a leading supplier of nuts and added-value nut products.

The PatisFrance Praliné assortment is made with the finest raw fruits sourced from all around the world.

Puravita

A range of bakery goods that helps consumers to manage their healthy lifestyle. All Puravita breads are :

* **Rich in fibres**
* **Limited in salt amount**
* **Reduced in fat and/or sugar if it concerns rich bakery products**
* **Supported by communication based on nutritional facts**
* **With a taste approved by sensorial analysis with consumer**

S500

Since its launch in 1975, S500 has been a worldwide reference point for bread improvers. Artisan as well as more industrialised bakers see S500 as a premium product that gives absolute security during all stages of the bread-making process, and one that helps them achieve proven and consistent superior-quality bakery goods.

S500 offers a wide range of bread improvers to help with dough tolerance, freshness, volume, shape, taste, clean label ingredients, delivering healthier finished products etc...

* **The best performing range of improvers on the market, also exist in Clean(er) Label**
* **Offers bakers absolute peace of mind for their fresh breads**
* **Outstanding dough tolerance and bread volume**

Sapore

Sapore constitutes a range of sourdough and other solutions based on fermentation that offer a natural, traditional and differentiating taste and structure to finished baked products.

* **Range of ready to use sourdough products**
* **Gives bread flavour, texture and consistent quality**

Satin

Satin is a range of premium cake mixes. Satin’s products range include various solutions to improve both taste & texture of both sweet and savoury cakes.

* **Premium cake mixes for cream cakes and moist cakes**
* **Offers innovations in taste and texture**
* **Guarantees a conistent quality bake after bake**

Softgrain

Softgrain are tender sprouts, wholegrains and seeds infused with sourdough. It associates the benefits of wholegrain with natural freshness and superior taste.

* **The healthiness of wholegrains combined with natural freshness and superior taste.**
* **Add Softgrain to any dough to reinvent your grainy range.**
* **Ready to use, easy to use. Endless applications, endless creativity.**

Soft’r

Designed specifically for packaged breads and soft baked goods, Soft’r improvers contain the very latest in enzyme and emulsifier technology, giving your applications fantastic texture until the very end of their shelf life.

* **Increase shelf life of medium to sweet bakery goods**
* **Contain the latest enzyme and emulsifier technology**
* **To have a great texture untill end of shelf life**

Soft’r Melting

Soft’r Melting technology is an improver solution that allows you to create the perfect melting texture for medium and sweet bread applications, from the day they are made to the end of their shelf life.

This solution enhances the freshness of sweet bakery products by increasing the softness, moistness, short bite and resilience of baked goods, from the beginning until the end of shelf life

* **Improver solution that allows you to create the perfect melting texture**
* **Used for medium and sweet bread applications**
* **Increase shelf life of medium to sweet bakery goods**

Sproutgrain

Sproutgrain are ready-to-use, sprouted and fermented whole grains & seeds. It’s a unique product that allies both health and taste.

* **Tender sprouted and fermented wholegrains**
* **Association of the wholegrain and sprouting health benefits with a unique sweet taste**
* **Add Sproutgrain to any dough to reinvent your grainy range.**
* **Ready to use, easy to use. Endless applications, endless creativity.**

Splendid

Splendid is the latest innovation in the world of non-dairy creams. This cream can be stored and whipped at any temperature between 10 and 35°C. Splendid is ready for use and doesn’t need to be cooled before usage.

Splendid allows to store finished goods at room temperature without cracking. It can be combined with

acid ingredients such as fruit juices or purees, or with hot ingredients such as melted chocolate.

* **Non-dairy cream that can be stored and whipped at any temperature between 10 and 35°C**
* **Ideal for warmer climates**

Sunset Glaze

Sunset Glaze is an egg-wash alternative that is sterile when it comes out of the pack, produced using UHT technology. It delivers outstanding shine and colour and avoids all the problems you might have using real eggs.

Sunset Glaze is unsweetened, making it suitable as a glaze for all kind of applications including savoury products like hamburger buns or sausage rolls. It is also contact wrappable, which means that it won’t stick to the packaging when you pack your goods. Sunset Glaze also exist in a clean label solution, with no E numbers to declare.

* **Ready to use egg wash alternative that improves the look of the products**
* **Thanks to the UHT technology, it is safe and hygienic**
* **Clean label and allows the reduction of allergens in the plant**

Topfil

From Topfil Wild Blueberry to Topfil Apple Minicubes, this fruit fillings range is packed with up to 90% fruit, giving customers the sensation and nutrition of fresh, crunchy and juicy fruit. Stable for baking, freezing and thawing, they are the perfect practical option for bakeries and supermarkets.

* **Ready to use Fruit Fillings**
* **Adding naturalness of up to 90% fruit pieces to your pastry and patisserie**
* **Bake and Freeze thaw stable**

Vivafil

Vivafil is a ready to use fruit filling. It is packed with a minimum of 20% fruit, and contains no artificial colours or flavours. Vivafil fruit fillings help creating tastier and better-looking applications.

* **Ready to use Fruit Filling**
* **Exceptional bake stability to create baked pastries you only could imagine before**
* **Bake and Freeze thaw stable**

Whippak

Whippak is a multi-purpose non-dairy cream with a neutral taste profile and a very creamy mouthfeel.

When blended with dairy cream, Whippak adds extra stability and performance so that you can use it pure, either as a filling or as decoration. In addition, Whippak’s neutral taste profile means it never conflicts with the taste of your flavouring agents, chocolate or other ingredients.

* **Sweetened UHT non-dairy cream for patisserie**
* **Very creamy mouthfeel with a neutral taste profile**
* **Works perfectly as a base for fillings and can be mixed with dairy cream to add stability**