



Exceptional Ingredients for Outstanding Results

2024

4376 LB McLeod Road, Orlando, FL 32811

Phone: 407-730-3157 Fax: 407-536-5033

www.PastryChefResource.com Email: Order@PastryChefResource.com



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How to Order:

Office Hours: 9:00 AM - 4:00 PM (EST) M-Th; 9:00 AM - 1:00 PM F

By Phone: 407-730-3157

By Email: order@PastryChefResource.com

By Fax: 407-536-5033

Delivery

We deliver all local orders with our own trucks.

Deliveries are made between 7:00 AM and 5:00 PM, Monday through Friday,

Weekends & Holidays: emergency orders only.

Minimum Order / Delivery Fees / Charges

There is no delivery charge in the Greater Orlando Area, including emergency orders.

All other areas may incur a delivery charge and/or require a minimum order.

Returns

We offer a complete 100% money back guarantee on all our products.

Simply contact our Customer Assistance Desk within 3 days of the invoice date.

Return any unused portion in its original container.

Some of our products are delicate and heat sensitive, we kindly ask that they are kept in the best possible condition by not discarding any packaging materials and/or gel packs that aid in maintaining product quality.

Some returns are subject to a 15% restocking fee.

All returns must be authorized by our Customer Assistance Desk.

Special Order Items

Orders are taken on an individual basis by our Customer Service Desk.

Please note that artwork fees, setup fees and additional shipping fees may apply based on the product.

There are no returns on special order items.



Croissants, Pastries, & Breads



All Butter Croissants

B34000: 80 g - 60 per case
FB207: 80 g - 80 per case
B33241: 60 g - 70 per case
FB204: 40 g - 120 per case
B37761: 30 g - 195 per case



Pain au Chocolate

B59040: 80 g - 60 per case
FB245: 35 g - 200 per case



Apple Turnover

B37630: 105 g - 50 per case
B32924: 40 g - 255 per case



Mini Chocolate Twist

B34081: 28 g - 200 per case



Mini Cranberry Twist

B32155: 70 g - 70 per case
B32156: 30 g - 100 per case



Multi-Grain Croissants

FB236: 100 g - 54 per case
FB234: 45 g - 120 per case



Almond Croissant

FB214: 100 g - 72 per case



Apricot Croissant

B34086: 115 g - 60 per case



Cinnamon roll

FB232: 130 g - 48 per case
FB247: 45 gr - 200 per case



Avalanche Chocolate

B52706: 115 g - 60 per case



Pain au Raisin

B32951: 105 g - 60 per case



Greek Yogurt Cherry

B52434: 100 g - 60 per case



Apple Butter

B59602: 115 g - 60 per case



Maple Pecan

B52642: 90 g - 40 per case



Fruit Cheese Danish

B59604: Strawberry - 60 ct.
B59605: Blueberry - 60 ct.

Croissants, Pastries, & Breads



Sweet Cheese

B52415

115 g - 60 per case



Le Coq Croissant Plain

LCCRSTM-120

80 g - 120 per case



Le Coq Double Chocolate Croissant

LCDBCHOCL-120

90 g - 120 per case



Mini Apple Caramel

FB240

42 g - 200 per case



Mini Almond Croissant

FB242

42 g - 200 per case



B31103 - Cherry Lattice

40 g - 100 per case

B31104 - Mango Lattice

40 g - 100 per case



Mini Salted Caramel

B52561

45 g - 80 per case



Mini Assorted Danish

FB250

Assortment of 5 - 200 per case

Apple Caramel, Almond Croissant, Cinnamon bun,
Chocolate croissant, Raspberry palmier Danishes



Mini Cheese Danish

B52441

45 g - 80 per case



Brioche Cinnamon

B52108

45 g - 120 per case



Mini Assorted Lattice

B31507

40 g - 100 per case



Mini Crème Pain

B34091

40 g - 180 per case

Savoury Pastries



Spinach Ricotta Savory

LCRSPRCL-45

85 g - 45 per case



Bacon and Egg Savory

LCRBECL-45

85 g - 45 per case



Ham and Cheese Savory

LCRHCL-45

85 g - 45 per case



Spinach Feta

B52400

110 g - 36 per case



Leek Parmesan Savory

B52401

110 g - 36 per case



Tomato Olive Savory

B52399

110 g - 36 per case

Par Baked Breads



Assorted Dinner Rolls

LM60D

56 per case



Black Olive Fusette

B32954

45 g - 50 per case



Fusette Recette

B32913

45 g - 50 per case



Multi Grain Roll

B32916

45 g - 60 per case



Carré Nature Rustique

B34921A

40 g - 50 per case

B34921

40 g - 200 per case



Pain Campagne

B32949

45 g - 60 per case



Green Olive Bread

B32915

45 g - 45 per case

Ready to Serve or Bake Desserts.....



Madeleine Sugelle

OS41042

45 g - 70 per case



Parisien Macaron 1.5"

BON300

192 per case - 6 flavors

Dark Chocolate, White Chocolate, Raspberry, Apricot, Lemon Poppy Seed, Pistachio.



Classic Neutral Crepes

OS7073

13" - 75 per case



Bon Bon Hollywood

NOE780

192 per case - 4 Flavors

Chocolate assortment, Lime Dome, Banana caramel Dome, Mango-Passion and Raspberry



Greek Baklava

RD150

36 per case



Churros

RD6037

10" - 50 per case



Palmiers (Elephant Ear)

OSNPR99NA19

65 g - 80 per case



Artisan Gourmet Cookies

Ready to Bake All Butter Cookies 3 oz - 96/cs

SS1003 - Oatmeal Raisin

SS1004 - Chocolate Cookie with Chocolate chips

SS1005 - Key Lime White Chocolate Chips

SS1006 - Macademia White Chocolate Chip

SS1007 - Orange Dark Chocolate Chip

SS1008 - Peanut Butter

SS1009 - Chocolate Chip

(Give us your recipe and we can make it!)

Layer Cakes



Opera Layer Cake:

4" x 12"

SYM125

4 strips per case

SY125CT

72 pieces per case

Three layers of thin almond sponge soaked with espresso. Filled with ganache and coffee butter cream.

Also available cut



Dublin:

4" x 12"

SYM246

2 strips per case

SY246CT

72 pieces per case

Layers of dark chocolate sponge soaked with Guinness beer syrup, filled with three layers of bittersweet chocolate ganache, topped with chocolate mirror glaze

Also available cut



Black Forest Cheesecake:

4" x 12"

SYM241

2 strips per case

Creamy New York style cheesecake topped with bitter chocolate mousse with poached cherries and chocolate shavings



Marjolaine:

4" x 12"

SYM164

2 strips per case

SY164CT

72 pieces per case

Four layers of hazelnut daquoise filled vanilla mousse, praline mousse and chocolate mousse.

Also available cut

Symphony
PASTRIES

Layer Cakes



Tiramisu:

4" x 12"

SYM146

2 strips per case

SY146CT

72 pieces per case

Ladyfingers soaked in coffee liquor filled with a delicious mascarpone mousse.

Also available cut



Red Velvet:

4" x 12"

SYM170

2 strips per case

SY170CT

72 pieces per case

Three layers of red chocolate sponge brushed with vanilla syrup, and three layers of creamy white cream cheese.

Also available cut



Equator:

4" x 12"

SYM157

2 strips per case

SY157CT

72 pieces per case

Raspberry passion fruit coulis, coconut biscuit. Topped with passion fruit glaze.

Also available cut



Edelweiss:

4" x 12"

SYM162

2 strips per case

SY162CT

72 pieces per case

Vanilla biscuit, raspberry coulis, white chocolate mousse and a crunchy hazelnut praline. Topped with raspberry glaze.

Also available cut

Symphony
P A S T R I E S

Cannoli's, Cones & Specialty Shells



Large Chocolate Cannoli

L072C - 5" - 72 /cs



Cannoli Shells

PA0305: Mini 2.28" - 360 ct

PA0302: Small 3.15" - 200 ct

PA0300: Large 4.925" - 100 ct



Small Chocolate Cannoli

S200C - 3" 200/cs



Cannoli Cream w/ Chips

PA0200

3 lb bag - 6 per case



Sweet Butter Horn - Small

PA7303

2.38" - 297 per case



Mini Black Sesame Seed Cone

SC8090474

2.4" x 1" - 140 per case



Rolled Wafer Cookies

BON802

280 per case



Ladyfingers

PA2500

300 per case



Pizzelle Vanilla

VDP-36

5 trays per case

Sweet & Savory Tart Shells



Graham Shells

PA7238: 1.3" - 288 per case

PA7240: 2.2" - 120 per case

PA7242: 3.15" - 72 per case



Square Chocolate

OSY-78452: 2" - 100 per case



Round Sweet Coated

OSY-78441: 1.5" - 240 per case

OSY-78442: 2" - 100 per case

OSY-78443: 3" - 60 per case

PA7205: 3.2" - 72 per case

OSY-79024: 4" - 40 per case



Round Chocolate Coated

OSY-78448: 1.5" - 100 per case

OSY-78449: 2" - 100 per case

OSY-79039: 3" - 60 per case

OSY-78450: 4" - 40 per case



Boat Shaped Tart Shell

SM741: 5" - 150 per case



Round Savory Tart Shell

PA7207: 1.3" - 288 per case

PA7216: 1.9" - 144 per case



Fluted Neutral Tart Shell

HA609: 1.9" - 216 per case



Fluted Neutral Tart Shell

HA204: 2.9" - 135 per case



Fluted Tart Shell

IF20422: 8.7" - 10 per case



Tartshell Sweet Straight Edge

IF20087: 4" - 96 per case

Miscellaneous Tart Shells



Éclair - Medium All Butter

PA7307: 5" - 140 per case



Éclair - Mini Butter

PA7306: 2.25" - 240 case



Profiterole Neutral

PA7305: 1.7" - 200 per case



Mini Cocktail Cup

FN100: 1.5" - 180 per case



Baba Savarin - Large

PA7434: 2.5" - 120 per case



Babas Savarin - Mini

PA7429: 1.5" - 120 per case



Vol au Vent

PA7425 - 3.2" - 72 per case



Vol au Vent

PA7304 - 1.5" - 336 per case

Chocolate Décor



**White/Dark Retro
Stripe Panatella - 8"**

DBL93716: 110 per box



Spear Dark & White - 8"

DBL91170: 2 x 245 per box



**Duo Twister Sticks
Mini - 3.3LB**

DBL96269: 3150 per box



Mikado Dark 4"

DBL91162: 355 per box

Mikado White 4"

DBL93165: 355 per box



Mikado Dark/White 4"

DBL72109: 355 per box



Green Twist

DBL77471: 80 per box

Red Twist

DBL77342: 80 per box



Turitella (Flute)

DBL72110: 117 per box



Tramontana Marbled

DBL92102: 131 per tray



Tornado White /Dark

DBL93208: 144 per box



Happy Birthday

DBL91019: 140 per tray



Diablo Dark/ White

DBL73227: 290 per tray



Diablo Spring

DBL78229: 290 per tray



Happy Birthday

MLM600-005: 384 per tray



Fan Milk Decorette

CB90981: 448 per box



Blizzard (Hurricane)

DBL93197: 262 per tray



Dark Spiral

DBL97145: 80 per box

Chocolate Décor



Carré Blanc/Rose

DBL73219: 500 per tray



Carré Blanc / Brune

DBL7701: 500 per tray



Filigran Fan

PA2702: 245 ct per box



Rose Dark/White

DBL92183: 180 per tray

Rose White/Dark

DBL92182: 180 per tray



Daisy XL

DBL78324 - 108 per tray

Daisy Mini

DBL77555: 140 per tray



Dark Filigran Feathers

PA2705: 280 per tray



Chocolate 3D Lime

VDP-7313: 36 per box



Cake Grid

CBGD20162: 195 per case



Chocolate Lime Slice

DBL23515: 168 per box



Elegance Milk (Feather)

DBL97140: 160 per tray



Curvy White (Feather)

DBL77039: 128 per tray



Curvy Dark (Feather)

DBL77038: 128 per tray



Feather Artisanal

DBL91250: 126 per tray



Butterfly

DBL77918: 120 per tray

Pink/White Butterfly

DBL77572: 120 per tray



Feuille Blanc

DBL97110: 96 per tray

Chocolate Cups and Shells



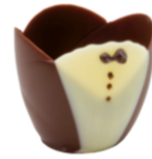
Dark Tea Cup Large

CBCP90470-A99: 36 per case



Dark Tea Cup Mini

CBCP90474-A99: 144 per case



Tuxedo Tulip Mini Cup

CBCP90498-A99: 72 per case



Coffee Cup Large

CBCP90099-A99: 36 per case



Dark Coffee Cup Mini

CBCP90105-A99: 45 per case



Tulip Medium Marbled

CBCP90483-A99: 36 per case



Assorted Dark Cups

CBC90411-A99: 200 per case



Pastel Petit Tulip Cups

CBCP-90368-A99: 152 per case



Pisa Cup - 2"

DBL11210/PA9718: 168 per case



Dark Spoon Semi Sweet

CBDC900211: 108 per case



Ballerina / Victoria - 2.6"x1.2"

NOE840/PA2720: 84 per case



Thimble Cup

PA9625: 72 per case



Truffle Shells - Dark

NOE849/PA9513: 1" - 504 per case



Truffle Shells - Milk

PA9514: 1" - 504 per case



Truffle Shells - White

NOE849/PA9615: 1" - 504 per case

Toppings



Crisp Pearls Semi-Sweet

CB45Crisp: 1.76 lbs



Crisp Pearls White

CB30Crisp: 1.76 lbs



Crisp Pearls Milk

CBMilkCrisp: 1.76 lbs



Blossom Curls Dark

CB253: Ivory - 10 lbs



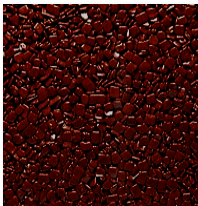
Blossom Curls White

CB266: Semi Sweet - 10 lbs



Salted Caramel Pearls

CBSCaraCrisp: 1.76 lbs



Semisweet Paillettes

CBCHF50: 2.2 lbs



Crisp Mini Mix Pearls

CBMinimix: 15 oz



Semi-Sweet Vermicelli

CBVSD: 2.2 lbs



Chocolate Coffee Beans

CB7484: 2.2 lbs



Pearl Shimmer Granellas

CB22370: 1.32 lbs



Feuillettine

NOE950: 6 lbs



Roasted Nibs

NOE990: 2.2 lbs



Mini Pearl Assortment

DBL77287: 312 / box



Chocolate Roasted Nibs

NOE991: 2.2 lbs

More Chocolate Toppings



Colourful *Curls*



Frisure Dark

VDP-6385: 3 lbs

DBL96385: 12 lbs



Frisure Ivory

VDP-6392: 3 lbs

DBL96392: 12 lbs



Frisure Orange

VDP-6398: 3 lbs



Frisure Pink

VDP-6391: 3 lbs



Frisure Dark/White

VDP-6387: 3 lbs



Frisure Red

VDP-6395: 3 lbs



Frisure Yellow

VDP-6394: 3 lbs



Frisure Green

VDP-6399: 3 lbs



Spaghetti Orange

VDP-6331: 5.5 lbs



Shavings Dark

DBL96304: 5.5 lbs



Shavings White

DBL96306: 5.5 lbs

Couvertures

Dark Couverture

Guayaquil 64% - **CB64587**: 11 lbs Mi Amere 58% - **CB58587**: 11 lbs
Equitorial 55% - **VAL269**: 6.6 lbs Manjari 64% - **VAL273**: 6.6 lbs
Caraibes 66% - **VAL266**: 6.6 lbs Guanaja 70% - **VAL265**: 6.6 lbs
Noel Dark 61% - **NOE013**: 22 lbs Belcolade 59% - **PS4009489**: 33 lbs
811 NV Dark 54.5% - **CB811NV0595** - 22 lbs

Milk Couverture

Lactee Barry 35.3% **CB35587**: 11 lbs Jivara 40% - **VAL296**: 6.6 lbs
Noel Milk 36.8% - **NOE010**: 22 lbs Caramelia 36% - **VAL272**: 6.6 lbs
823 NV Milk 33.6% - **CB823NV-595**- 22 lbs Belcolade 34% - **PS4006961**: 11 lbs
Caramel Lactee 31% - **CBCHF-N31CARA**: 11 lbs

White Couverture

Blanc Satin 29.2% - **CB29587**: 11 lbs Dulcey Blond 35% - **VAL304**: 6.6 lbs
Noel White 30% - **NOE916**: 22 lbs Ivoire 35% White - **VAL271**: 6.6 lbs
W2 White 28% - **CBW2-US-U76**: 5.5 lb: Belcolade 30% - **PS4010727**: 11 lbs



Cocoa Butters

100% Cocoa Butter: **CB3654** - 6.6 lbs
MYCRYO : **CB7065**: 1.2 lbs

Chocolate Coatings

Dark Prima Coating: **CB111**: 11 lb block
Pâte à Glace Brune: **CBBR656**: 44 lb (4x5 kg) Pâte à Glace Brune: **NOE657** - 22 lb pistoles
Pâte à Glace Ivoire: **CBBV656**: 44 lb (4x5 kg) Pâte à Glace Ivoire: **NOE643** - 22 lb pistoles

Miscellaneous Chocolate Products

Cocoa Powder

22-24 Bendsdorp: **CB54772**: 50 lbs
22-24 Extra Brut: **CB760**: 2.2 lbs / 11 lbs
22-24 Black Noel: **NOE972**: 3 lbs
22-24 Red Noel: **NOE970**: 11 lbs



Chips & Chunks

Semisweet Chocolate

CB301: 600 Count Chunks - 22 lbs
CB328: 1,000 Count Chips - 22 lbs
CB329: 4,000 Count Chips - 22 lbs
CB317: 10,000 Count Chips - 44 lbs

White Chocolate

CB601016: 600 Count Chunks - 30 lbs
CB610015: 1,000 Count Chips - 22 lbs
CB602036: 4,000 Count Chips - 22 lbs
CB611040: 10,000 Count Chips - 30 lbs



Miscellaneous

Chocolate Batons: **NOE204** - 5 lbs - 300 ct
Lemon Chocolate Coating: **MC15926** - 2.3 kg
Strawberry Chocolate Coating: **MC15925** - 2.3 kg
Hazelnut Paste 100% Cocoa Barry: **CB8656** - 11 lbs
Hazelnut Paste 50% Puratos: **PS4002667** - 11 lbs
Callebaut Sugar Free Dark Chocolate: **CBMALDCAL-101** - 11 lb block

Compound Coatings

Coverlux Dark Coating chocolate Carat: **PS4017465** - 25 lbs
Coverlux Milk Coating chocolate Carat: **PS4008389** - 25 lbs
Coverlux White Coating chocolate Carat: **PS4007938** - 25 lbs
Grand Caraque 100% Cocoa Mass Pistoles: **CB3155** - 5.5 lbs
Gianduja Hazelnut Milk Chocolate coating: **CBGIM-1PLAIS-LN606** - 5.5 lbs
Decocream Dark: **PS4008161** - 10 lbs
Decocream White: **PS4019688** - 10 lbs

Fillings, Toppings, & Gels

TOPFIL

Apple Wedges: PS4107137 - 38 lbs
Blueberry Wild: PS4107101 - 38 lbs
Raspberry: PS4107241 - 38 lbs
Strawberry: PS4107109 - 38 lbs

FRUITFIL

Chopped Apple Pieces: PS4107106 - 38 lbs
Cherry: PS4107104 - 38 lbs
Guava: PS4107133 - 20 lbs

CREMFIL

Bavarian: PS4107162 - 20 lbs
Silk Bavarian: PS4107163 - 38 lbs
Golden Lemon: PS4107170 - 38 lbs
Mango Madness: PS4107186 - 30 lbs
Cream Cheese: PS4107172 - 20 lbs

GLAZE

Apricot Glaze: HE1030 - 27.5 lbs
Harmony Apricot BIB: PS4107187 - 26.44 lbs
Sunset Glaze BIB: PS4007202 - 20 Ltr
Harmony Clear BIB: PS4107191 - 26.44 lbs
Harmony Classic Apricot+F1262: PS4107161 - 20 lbs

GELS

Apricot Firm Gel: HE1006 - 28.9 lbs
Clear Gel Firm: HE1009 - 27.5 lbs

MIRROR GLAZE

Neutre Miroir Kosher: PS4102441 - 11 lbs
Chocolate Miroir Glaze: NOE925 - 6.6 lbs

MARMELADES



Raspberry Jam w/Seeds: HE1022 - 27.5 lbs
Raspberry Jam NO seeds: HE1023 - 27.5 lbs
Apricot Marmelade/Jam: HE1024 - 27.5 lbs
Strawberry Bakery Jam: HE1025 - 27.5 lbs
Orange Marmelade: HE1026 - 12.1 lbs



GELIFIED ALCOHOL FLAVORING

Rum Dark Pastry Alcohol: 400-422 - 2 Liter
Cookal Caramel Flavored Alcohol Gel: GC0015 - 16 oz.
Cookal Chili Pepper Flavored Alcohol Gel: GC0012 - 16 oz.
Cookal Oregano Flavored Alcohol Gel: GC0011 - 16 oz.



Compounds, Oils & Vanillas

Fruit Compounds

Passion Fruit: HE1041 - 2.6 lbs



Fruit Paste

Banana: AMI710 - 3.3 lbs

Mango: AMI711 - 3.3 lbs

Raspberry: AMI713 - 3.3 lbs

Strawberry: AMI714 - 3.3 lbs

Orange: AMI715 - 3.3 lbs

Lemon: AMI716 - 3.3 lbs



Vanillas

Vanilla Extract: T107 - 1 gal

Vanilla Extract: T106 - 32 oz

Vanilla Paste: T104 - 16 oz

Vanilla Beans: NV1111 - 1 lb

Vanilla Powder: NVNP2 - 2 oz

Oils, Essences, and Extracts

Orange Essence (Oil Based): PA8072 - 16.9 oz.

Lemon Essence (Oil Based): PA8070 - 16.9 oz.



Almond Pure Extract: GA200 - 16.9 oz.

Cinnamon Pure Extract: GA203 - 16.9 oz.

Lemon Pure Extract: GA205 - 16.9 oz.

Peppermint Extract: GA207 - 16.9 oz.

Rosemary Pure Extract: GA209 - 16.9 oz.

Orange Pure Extract: GA206 - 16.9 oz.

Cherry Kirsch: GA302 - 3.9 oz.

Bubble Gum Extract: S0360-0800 - 4 oz

Coffee Extract (Trablit): TR5000 - 32 oz.

Rum Flavoring (Chef Rubber): CR5016168B - 19.22 oz



Frozen Fruit Purees



- Apricot: RAV981 - 5 x 1 kg
- Banana: RAV861 - 5 x 1 kg
- Black Currant: RAV951 - 5 x 1 kg
- Blackberry: RAV891 - 5 x 1 kg
- Blueberry: RAV821 - 5 x 1 kg
- Blood Orange: RAV700 - 5 x 1 kg
- Coconut: RAV961 - 5 x 1 kg
- Lemon: RAV802 - 5 x 1 kg
- Lime: RAV804 - 5 x 1 kg
- Lychee: RAV751 - 5 x 1 kg
- Mango: RAV921 - 5 x 1 kg
- Mandarin Orange: RAV791 - 5 x 1 kg
- Morello Cherry: RAV841 - 5 x 1 kg
- Pabana (Mango,Banana,Passion,Papaya): RAV830 - 5 x 1 kg
- Passionfruit: RAV911 - 5 x 1 kg
- Prickley Pear: RAV993 - 5 x 1 kg
- Pear William: RAV991 - 5 x 1 kg
- Ruby Peach (Pêche de Vigne): RAV810 - 5 x 1 kg
- Pineapple: RAV771 - 5 x 1 kg
- Pink Grapefruit: RAV815 - 5 x 1 kg
- Pink Guava: RAV851 - 5 x 1 kg
- Pomegranate: RAV715 - 5 x 1 kg
- Raspberry: RAV901 - 5 x 1 kg
- Raspberry Cran-Hibiscus (Special Order): RAV992 - 5 x 1 kg
- Strawberry: RAV941 - 5 x 1 kg
- White Peach: RAV931 - 5 x 1 kg
- YUZU Frozen Puree (Japan): AMI800 - 5 x 1 kg

Specialty Purees (Not Frozen)

Pumpkin Puree: RD206 - #10 can



More Fruit Products

Frozen IQF Fruits & Zests

- Apricot halves (Bergeron): RAV985 - 5 x 1 kg
- Black Currants: RAV955 - 5 x 1 kg
- Cherry (Pitted Morello): RAV840 - 5 x 1 kg
- Lingonberries: RAV990 - 5 x 1 kg
- Wild Blueberries: RAV696 - 5 x 1 kg

- Lemon Zest IQF: RAV501 - 1.12 lbs
- Orange Zest IQF: RAV500 - 1.12 lbs
- Lime Zest IQF: RAV502 - 1.12lbs



Frozen Compotes

- Apricot Cubes Compote w/ Bitter Almond: RAV302 - 5.5 lbs
- Mango & Passion Compote: RAV304 - 5.5 lbs
- Pineapple Cubes Compote w/Vanilla & Coconut: RAV301 - 5.5 lbs
- Red Fruits Compote: RAV300 - 5.5 lbs
- Clementine Compote: RAV303 - 5.5 lbs

Mini Fruits and Specialties

- Pears - Mini w/ stem: PA5136 - 30 oz.
- Pineapple Slices - Mini: PA2570 - 20 oz.
- Apple Super Pommes: AMI450 - 10 lbs
- Pitted Griottes (cherries) in Brandy: AMI701 - 1 L
- Amarena Cherries: MC26130 - 6 lbs



Candied Fruit

- Candied Red Cherries: AMI600 - 2.2 lbs
- Lemon Peel Confit - Cubes: AMI615 - 2.2 lbs
- Lemon Peel Confit - Strips: AMI610 - 2.2 lbs
- Orange Peel Confit - Cubes: AMI620 - 2.2 lbs
- Orange Peel Confit - Strips: AMI625 - 2.2 lbs
- Whole Chestnuts in syrup: NU1030 - 2.31 lbs



Gelato Ingredients

Bases and Mixes

Tuttopann F100 Base: MC02113 - 4.4 lb
50 MB Con Panna Base: MC02335 - 4.4 lb
Yogo Soft Base: GE1084 - 2.2 lb
Gelpan Cold - 100: GE1081 - 2.2 lb
Gelpan Cold - 50: GE1080 - 2.2 lb
Choco-Gel Base: GE1072 - 2.2 lb

Flavoring powders

Yoghin Powder: MC08011 - 2.2 lb
Chocolate Powder: GE1073 - 2.2 lb

Flavoring pastes

Pistachio Select (100%): MC14689 - 8.8 lb
Pistachio (70%): GE1015 - 6.6 lb
Pistachio Flavoring (50%): MC14963A - 8.84 lb
Mango MC18054A - 6.6 lb
Pineapple: MC18057A - 6.6 lb
Raspberry: MC18080A - 6.6 lb
Mixed Berries: MC18085 - 6.6 lb
Coconut: MC14020 - 6.6 lb
Cherry Paste: MC14347A - 11 lb
Strawberry: MC18047A - 6.6 lb
Torrone Nougat: MC14024A - 8.8 lb
Gianduia Chocolate and Hazelnut: MC14022 - 12 lb
Gianduia (Callebaut): CBGIM-P-1PLAIS-LN606 - 5.5 lb



Toppings and Coatings

Chocolate Sauce: GE1090 - 2.64 lbs
Kiwi Sauce: MC24085 - 2.64 lbs
Mango Sauce: MC24090 - 2.64 lbs
Raspberry Sauce: GE1091 - 2.64 lbs
Strawberry Sauce: GE1094 - 2.64 lbs
Strawberry Chocolate Coating: MC15925 - 5 lb
Lemon Chocolate Coating: MC15926 - 5 lb
Chocolate White Sauce: RD642 - 64 fl. Oz.



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Essential TOOL KIT for Molecular Gastronomy: CT1024 - 1 lb (special order)

- ALGIN Sodium Alginate: CT1000 - 1 lb
- Egg White Powder: CT1054 - 1 lb
- CALCIC Calcium Chloride: CT1011 - 1 lb
- CITRAS Sodium Citrate: CT1008 - 1 lb
- KAPPA Carrageenan: CT1001 - 1 lb
- LECITE Soy Lecithin: CT1010 - 1 lb
- Methocel F50: CT1028 - 1 lb
- Tapioca MaltoDextrin: CT1030 - 1 lb
- Tapioca Starch Ultratex 8 : CT1029 - 1 lb
- Tapioca Ultratex 3 Starch: CT1051 - 1 lb
- Whole Egg Replacer: CT1077 - 1 lb



Texture Agents

- Gellan Gum "Blend for Icing": CT1027 - 1 lb
- Gellan Gum Low Acyl: CT1025 - 1 lb
- Gum Arabic: CT1020 - 1 lb
- Xanthan Gum: CT1017 - 1 lb
- Iota Carraegenan: CT1018 - 1 lb



Acids

- Ascorbic Acid: CT1031 - 1 lb
- Citric Acid: CT1007 - 1 lb
- Tartaric Acid: CT1005 - 1 lb

More Technical Ingredients

Gelifiers

- Agar Agar gelifier: CT1019 - 1 lb
- Gelatin Powder - 225 Bloom: CT1032 - 1 lb
- Gelatin Powder - Knox: RD69622 - 1 lb
- Quick-Gel Plus Hot Process Gelatin Powder: PA5344 - 5.5 lb
- Gelatin Sheets Bronze (Pastry 1): PA0402 - 300 sheets
- Gelatin Sheets Gold (Pastry 1): PA0404 - 500 sheets
- Gelatin Sheets Silver (Pastry 1): PA0400 - 400 sheets
- Fish Powder Gelatin: CT1056 - 1 lb
- Pectin (Apple): CT1012 - 1 lb
- Pectin (NH) Glazing: CR501418C - 2.2 lb
- Pectin (Low-Sugar) Glazing: CR501420C - 2.2 lb
- Pectin (Citrus, thermo reversible): CT1013 - 1 lb



Stabilizers

- Versawhip 620K: CT1033 - 10 oz
- Aero Whipped Cream Stabilizer - Powder: CT1075 - 16 oz
- Whipped Cream Stabilizer - Liquid : CT1055 - 33.8 oz
- Uno Stabilizer Hot & Cold High Process: CT1093 - 1 lb

Sugars and Syrups



- Decomalt / Isomalt: PA0100 - 15 lbs
- Dextrose: CT1006 - 8 lbs
- Glucose Powder: PA6514 - 11 lbs
- Glucose Syrup: PA6592 - 11 lbs
- Nevuline (Trimoline): PA6089 - 15.5 lbs
- Sorbitol powder: CT1009 - 1 lb
- Sugar Grain Small Caliber Christal: PA6220 - 23 lbs
- Caramelized Sugar Shards (Cookal): GC001A - 2.48 lbs
- Snow Sugar: PA5378 - 22 lbs
- Sanding Sugar: WS711SS - 10 lbs
- Maple Sugar: PA6300 - 4 lbs
- Maltitol Powder Sweetener: CR501404C - 2.2 lb
- "Whey Low" Brown Sugar : WL-1031 - 5 lbs
- "Whey Low" Granular Sugar: WL-1028 - 5 lbs



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Specialty Ingredients

Mixes

- Crème Brulée Mix: PA5345 - 2.2 lbs - 5 per case
- Bee Sting (Florentine Mix): S0245 - 13 lbs - 10 per case
- Crème Puff (Pate Choux) Mix: PA5350 - 2 lb - 5 per case
- Merinque Egg White Powder: PA5351 - 10 lb box
- Gluten Free Gen-Prep Genoisse Mix: PA5309 - 11 lb box
- Vegan Gen-Prep Genoisse Mix: PA5311 - 11 lb box
- Pastry Cream Cold Process - Puratos: PA5321 - 33 lbs
- Pastry Cream Cold Process - Puratos: PA5322 - 11 lbs
- Pastry Cream HOT Process - Puratos: PA5326 - 33 lbs
- White Chocolate Mousse Mix - Noel: NOE352A - 2.2 lbs
- White Chocolate Mousse Mix - Noel: NOE352 - 2.2 lbs - 5 per case
- Chocolate Mousse Mix - Noel: NOE350 - 2.2 lbs
- White Chocolate Mousse Mix - Europa: SC8090026 - 16 oz
- White Chocolate Mousse Mix - Europa: SC8090029A - 5 lb #10 can
- White Chocolate Mousse Mix - Europa: SC8090029 - 5 lb - 6 per case



24 K Edible Gold Leaf



- Gold Leaf Booklet: COR-EGL - 25 sheets
- Silver Leaf Booklet: COR-ESL - 25 sheets
- Gold Leaf Flakes: COR-EGLFJ - .001 g
- Gold Leaf Crumbs Shaker: COR-EGLCS - .001 g



Cookal Caramel & Savory Flavorings

- Cookal Caramelized Sugar: GC001A - 2.48 lbs
- Cookal Caramel Flavored Alcohol Spray: GC001 - 16 oz.
- Cookal Caramel Flavored Alcohol Gel: GC0015 - 16 oz.
- Cookal Chili Pepper Flavored Alcohol Gel: GC0012 - 16 oz.
- Cookal Oregano Flavored Alcohol Gel: GC0011 - 16 oz.
- Cookal Cointreau Flavored Alcohol Spray: GC0013 - 16 oz.



Miscellaneous

- Beurremont Dry Butter Sheets 82%: BEU275 - 22 lbs - 10 x 1 kg
- Beurremont Dry Butter BULK 83%: BUE200 - 55 lbs
- Beurremont Black Truffle Butter: BUE401 - 8 oz
- Quick-Gel Plus: PA5344 - 5.5 lb
- Pastillage Gumpaste: PA7806 - 5 lbs





Bakery Mixes

- Softgrain Sweet Sapore 5 Grain: PS4107183 - 38 lbs
- Soft'r Tegral Sweet Bread: PS4005625 - 50 lbs *Limited Stock
- Softgrain Multigrain CL BIB: PS4014453 - 50 lbs
- Easy San Francisco Sour Dough: PS4107265 - 50 lbs
- Easy Pumpernickel: PS4107268 - 50 lbs * Special Order
- Easy Whole Wheat: PS4107274 - 50 lbs * Special Order



Improvers

- Intens fresh 2-30: PS4007435 - 25 lbs
- Sapore RTU Sponge: PS4107114 - 22 lbs
- S500 RED AP Improver 2%: PS4107254 - 50 lbs
- O-Tentric Duram: PS4100276 - 22 lb

Icing & Sugar

- White n Shiny Puratop Fondant: PS4109227 - 23 lbs
- White n Shiny Puratop Fondant: PS4109219 - 43 lbs
- Puratop Chocolate Frosting: PS4107587 - 40 lbs
- Fondant 80-20 Bucket Puratop: PS4107551 - 50 lbs
- Fondant 90-10 Box Puratop: PS4107822 - 50 lbs



Fillings

- Blueberry Wild TF Pie Filling: PS4107101 - 38 lbs
- Cherry TF Pie Filling: PS4107104 - 38 lbs
- Raspberry TF Pie Filling: PS4107241 - 38 lbs
- Chopped App PS4107106 - 38 lbs
- Strawberry TF Pie Filling: PS4107109 - 38 lbs
- Guava FF: PS4107133 - 20 lbs
- Apple Wedges TF: PS4107137 - 38 lbs
- Ultim Dark Chocolate Cremefill: PS4005626 - 40 lbs
- Cheese Cake filling: PS4005908 - 20 lbs
- Vanilla Silky Smooth Filling Buttercream: PS4019107 - 24 lbs
- Caramel: PS4107158 - 20 lbs
- Bavarian CremeFill: PS4107162 - 20 lbs
- Silk Bavarian Style Cremefill: PS4107163 - 38 lbs
- Golden Lemon Cremfil: PS4107170 - 38 lbs
- Cream Cheese CremFil: PS4107172 - 20 lbs
- Mango Cremefill Madness Filling: PS4107186 - 20 lbs
- Citron Filling: PS4107189 - 20 lbs
- Ganache Non Hydro Belcolade: PS4107194 - 20 lbs
- Cremyvit Pastry Creme Cold: PS4107843 - 50 lbs
- Finesse Dairy Custard: PSP4107218 - 25 lbs
- Dulce de Leche Filling TFA: PS4108892 - 17.6 lbs



Glazes

- Sunset Glaze Easy Carton: PS4008689 - 12 x 1 L
- Sunset Glaze Easy Bag: PS4007202 - 20 L
- Miroir Neutre Kosher: PS4102441 - 11 lbs
- Clear Bryant Glaze Harmony: PS4107161 - 20 lbs
- Apricote Glaze Ready Briant Harmony BIB: PS4107187 - 26.44 lbs
- Clear Neutre Ready Briant Harmony BIB: PS4107191 - 26.44 lbs



Patisserie Mixes

Tegral Genoise Sponge Cake Mix: PS4107217 - 50 lbs
Tegral Cake satin Creme Base: PS4107219 - 50 lbs
Tegral Satin Choc Crème: PS4107220 - 50 lbs
Tegral Satin Devils Food Layer Cake: PS4107325 - 50 lbs
Tegral Satin White Layer Cake: PS4107326 - 50 lbs
Tegral Satin Supreme Creme Cake: PS4107331 - 50 lbs
Tegral Satin Red Velvet Layer Cake: PS4107370 - 50 lbs
Cake Donut Mix TEG Gold: Ps4107518 - 50 lbs
Tegral Gourmet Brownie Mix: PS4107606 - 50 lbs
Tegral Satin Chocolate Vegan CL Cake Mix: PS4014135 - 50 lbs
Genoise Tegral Sponge Cake: PS4107217 - 50 lbs
Ultimate Carrot Cake: PS4107378 - 50 lbs

Miscellaneous

Decor Crem Dark Transfat Free Carat: PS4008161 - 10 lbs
Decor Crem White Bucket Transfat Free Carat: PS4019688 - 10 lbs
Neutral/Vanilla Mousse One Step: PS4107486 - 25 lbs
Margarine Aloha Danes: PS4107865 - 22 lbs
Ambiante Topping Vegetal: PS4111313 - 12 x 1 L
Shortening Fluid Flex Cake: DF3072868 - 38 lbs
Sweetex Shortening Cake: DF2396316 - 50 lbs



Water and Oil Soluble Colors & Gels

Color Emulsion Gels

Black Color Emulsion Gel:	CR303460B - 8.8 oz.
Brown Color Emulsion Gel:	CR303453B - 8.8 oz.
Green Color Emulsion Gel:	CR303418B - 8.8 oz.
Orange Color Emulsion Gel:	CR303412B - 8.8 oz.
Red Color Emulsion Gel:	CR303445B - 8.8 oz.
White Color Emulsion Gel:	CR303401B - 8.8 oz.
Yellow Color Emulsion Gel:	CR303406B - 8.8 oz.
Purple Color Emulsion Gel:	CR303435B - 8.8 oz.
Royal Blue Emulsion. Gel:	CR303427B - 8.8 oz.



MANY OTHER COLORS AVAILABLE TO ORDER

Water Soluble Color Powders



Black Water Soluble Powder:	CR303460B - 50 g
Cobalt Blue Water Soluble Powder:	CR303430B - 50 g
Green Water Soluble Powder:	CR303418B - 50 g
Orange Water Soluble Powder:	CR307009E - 50 g
Red Water Soluble Powder:	CR307045F - 50 g
White Water Soluble Powder:	CR307001F - 50 g
Yellow Water Soluble Powder:	CR307005E - 50 g

MANY OTHER COLORS AVAILABLE TO ORDER

Fat Dispersible (Oil) Color Powders

Black Fat Dispersible Powder:	CR306037E - 50 g
Green Fat Dispersible Powder:	CR306013E - 50 g
Orange Fat Dispersible Powder:	CR306009E - 50 g
Red Fat Dispersible Powder:	CR306025E - 50 g
Royal Blue Fat Dispersible Powder:	CR306017E - 50 g
White Fat Dispersible Powder:	CR306001E - 100 g
Yellow Fat Dispersible Powder:	CR306005E - 50 g



Cocoa Butter Colors, Powders & Dust

Colored Cocoa Butter - Artisan Collection



Alabaster White:	CR302001C - 7 oz.
Aureolin Yellow:	CR302005C - 7 oz.
Cardinal Red:	CR302115C - 7 oz.
Eclipse Black:	CR302155C - 7 oz.
Gold Luster:	CR302621C - 7 oz.
Jade Green:	CR302060C - 7 oz.
Regal Blue:	CR302065C - 7 oz.
Sunrise Orange:	CR302025C - 7 oz.
Tuscan Brown:	CR302145C - 7 oz.

MANY OTHER COLORS FROM ALL COLLECTIONS AVAILABLE TO ORDER

Luster Dust, Décor Powder, Edible Glitter

Silver Satin Decor Powder:	CR314013E - 50 g
Super Gold Satin Décor Powder:	CR314015E - 50 g
Clear Glitter Edible:	CR403418B - 114 g
Red Flashy Sparkles:	CR315201B - 50 g
Green Flashy Sparkles:	CR315206B - 50 g
Silver Flashy Sparkles:	CR315219B - 50 g
Gold Metallic Glitter Edible:	CR4030012B - 113 g
Silver Glitter Edible:	CR403013B - 113 g
Green Gitter Edible:	CR403009B - 113 g
Blue Glitter Edible:	CR403003B - 113 g
Clear Glitter Edible:	CR403005B - 113 g
Red Glitter Edible:	CR403019B - 113 g

Miscellaneous Chef Rubber Products

Magic Freeze Spray:	CR703003A - 15 oz.
Roll Acetate Plastic (5 mil - 1.75"):	CR707003 - 1,000 ft
Roll Plastic (5 mil - 2"):	CR707007 - 1,000 ft
Roll Plastic (5 mil - 2.375"):	CR707005 - 1,000 ft
Roll Plastic (5 mil - 3.5"):	CR707009 - 1,000 ft
Sodium Hydroxide (Lye):	CR5011609B - 2 lb
Food Shellac Spray:	CR404005 - 300 ml



Ice Cream, Gelato, Sorbet



Duomo Gelato™

Made Fresh To Order, 3 Day Lead Time

Full Flavor List Available Upon Request

Custom Flavors Available, 1 Week Lead

Vanilla Bean Gelato:	DG1061 - 2 x 5 L
Chocolate Gelato:	DG1016 - 2 x 5 L
Nutella Gelato:	DG10xx - 2 x 5 L
Strawberry Gelato:	DG1057 - 2 x 5 L
White Chocolate Raspberry Gelato:	DG1065 - 2 x 5 L
Salted Caramel Gelato:	DG10xx - 2 x 5 L
Dulce De Leche Gelato:	DG1025 - 2 x 5 L
Coconut Gelato:	DG10xx - 2 x 5 L
Pistachio Gelato:	DG1050 - 2 x 5 L
Tiramisu Gelato:	DG10xx - 2 x 5 L
Coffee Chocolate Chip Gelato:	DG10xx - 2 x 5 L
Lemon Sorbetti:	DG5LFLATLEM - 2 x 5 L
Mango Sorbetti:	DG10xx - 2 x 5 L
Raspberry Sorbetti:	DG1090 - 2 x 5 L
Blood Orange Sorbetti:	DG10xx - 2 x 5 L
Mixed Berry Sorbetti:	DG10xx - 2 x 5 L



Nut Products

ALMONDS

- Almond Flour Fine & Blanched (USA): NU1009 - 25 lbs
- Almond Flour Fine & Blanched (USA): NU1009-1 - 5 lbs
- Almond Paste (American Almond): CBA094601 - 7 lbs
- Almonds Whole Blanched: NU1008 - 7 lbs
- Almond Sliced Blanched (Nutley Farms): NU1007 - 7 lbs

HAZELNUTS

- Diced Hazelnuts Roasted (Nutley Farms): NU1004 - 2.2 lbs
- Hazelnut Flour Blanched (Nutley Farms): NU1022 - 25 lbs
- Hazelnut Flour Roasted (Nutley Farms): NU1005 - 2.2 lbs
- Hazelnuts Whole Blanched (Nutley Farms): NU1001 - 7 lbs
- Hazelnuts Whole Roasted (Nutley Farms): NU1003 - 2.2 lbs
- Crocant Hazelnut Chopped & Caramelized: CBHA5013 - 2.2 lbs
- Hazelnut Crunch: NU1021 / PA1101 - 7.7 lbs
- Patis France 50% Hazelnut Paste: PS4002667 - 11 lbs
- Callebaut 100% Hazelnut Paste: CB8656 - 5 kg
- Nutella Hazelnut Spread Ferro: NU9000 - 6.6 lbs
- Nutella Hazelnut spread Pipe Bags: NU9003 - 2.2 lbs
- Gianduja Paste: CBGIM-P-1PLAIS-LN606 5.5 lb
- Gianduja Paste (Mec3): MC14022 - 12 lbs



PISTACHIO

- Diced, Roasted Pistachio Sicilian (Mec3): MC16082 - 2.2 lbs
- Pistachio Pure Select Paste 100 % (Mec3): MC14689 - 8.8 lbs
- Pistachio Flavoring Paste 50% (Mec3): MC14963A - 8.84 lbs
- Whole Pistachio, Silician (Nutley Farms): NU1011 - 2.2 lbs
- Pistachio Flour (Nutley Farms): NU1050 - 2.2 lbs
- Pistachio Pure Paste 70%: GE1015 - 6.6 lbs



COCONUT

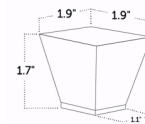
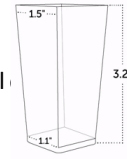
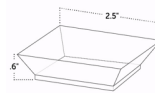
- Coconut Fine Shredded, Unsweetened: AMI851 - 5 lbs
- Coconut Fancy Shredded, Unsweetened: AMI850 - 5 lbs



Cooking Tools

Miscellaneous items and Tools & Equipment

Different Size Verrinne cups: *special order
Sasa de Marle Flexipans and Molds: Multiple sizes *special



Comfort Green Piping Bags - 21": IF1026 - 100 ct
Ateco 12" Disposable Piping Bags: FS4712 - 100 ct

Modern Gastronomy Essential Tool Kit: CT1024 *special order

Lollipop sticks - 4" size: FS5720-0000 - 100 ct
Lollipop sticks - 6" size: FS5721-0000 - 100 ct
Dowels (multiple sizes and types): FSPD14-12

Guitare Acetate Sheets 16" x 24": PCB220 - 100 sheets / box
KopyCake Edible Frosting Sheets 8: x 11": AM954416 - 24 ct

Pretzel Salt: WR10250 - 10 lbs *special order
Sodium Hydroxide Lye: CR5011609B - 2 lb

Beef Gelatin Powder (non GMO) : AM6509R - 1 lb *special order

Artisinal Dust Spray: PA9833 - 4.75 oz



New Savory Line



Crema w/Truffle Sauce
SCA052982 - 26.45 oz



Pear and Ginger Sauce
SCA052968 - 15.9 oz



Pomodorino Sauce
SCA055911 - 5 lb



Strawberry Sauce in Balsamic
SCA057530 - 16 oz



Mushroom White Truffle Sauce
SCA055914 - 26.8 oz



Chipolline Onions in Balsamic
SCA055902 - 29 oz



Grilled Artichokes
SCA055903 - 27 oz



Whole Artichokes w/Stem
SCA0558910 - 5 lb



Mixed Grilled Vegetables
SCA057516 - 28 oz



Mixed Grilled Peppers
SCA055904 - 28 oz



Chestnut Whole in Syrup
NU1030 - 2.31 lb



Extra Virgin Olive Oil
ESP250 - 16.9 oz - \$5.88



Walnut Oil Cold Pressed
DE6002 - 16.9 oz



Wine Vinegar Banyuls
DE1005 - 16.75 oz



Green Peppercorns in Brine
DE4300 - 7 oz

New Savory Line cont'd



Five Spice Powder Pilar
SP1404 - 12 oz



Pumpkin Pie Spice Pilar
SP1410 - 7 oz



Raz El Hanout Powder
SP1412 - 8 oz



Black Summer Truffle Peelings
GO1502 - 7 oz



Black Truffle Butter
BUE401 - 8 oz



Black Truffle infused Olive Oil
SCAAL520 - 8.3 oz



Mushroom Soup
SC8000109 - 35 oz



Asparagus Soup
SC8000101 - 34 oz



French Onion Soup
SC8000209 - 17 oz



White Roux Mix Base
SC8000731 - 6.6 lbs



Lobster Seafood Bisque
SC8000360 - 12 oz

New Savory Line cont'd



Beef Base
SC8000419 - 32 oz



Supreme Chicken Paste
SC8000441 - 32 oz



Vegetable Base
SC8000421 - 32 oz



Demi-Glace Brown Sauce
SC8000733 - 32 oz



Hollandaise Sauce
SC8000625 - 32 oz



Bechamel White Sauce
SC8000609 - 32 oz



Quatro Formaggi Sauce
SC8000650 - 32 oz



Espagnole Sauce
SC8000602 - 32 oz



Chicken Flavored Stock
SC8000723A - 32 oz



Swissco Shrimp Base
SCA8090014A - 16 oz



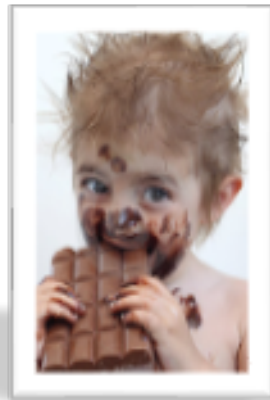
Swissco Lobster Base
SC8090010 - 16 oz



Swissco Clam Base
SC8090012 - 16 oz



"Exceptional Ingredients for Outstanding Results"



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