

Quality through expertise



ANASTA™

Mixes for pastry

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AVOLETTA

% almonds 50%	in powder	use for petits-fours egg whites g 150-180/kg	taste almond	immediate baking NO rest 4-5 hours	packaging 10 (2x5 kg) kg	ideal for macaroons, amaretti, Delizia cake, etc.
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PERSIGOLD - concentrate

54% apricot kernels 0% almonds	paste	use for petits-fours sugar g 500 honey g 100 egg whites g 100 / kg	taste amaretto	immediate baking YES	packaging 10 kg	ideal for amaretti, petits-fours, ricciarelli, fave dei morti, etc.
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MOGADOR

% almonds 50%	paste	use for petits-fours egg whites g 100-120/kg	taste almond	immediate baking YES	packaging 5 kg	ideal for amaretti, petits-fours, Delizia cake, ricciarelli, pizzicati, etc.
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VIENNESE

% almonds 10%	paste	use for petits-fours egg whites g 100-120/kg	taste almond	immediate baking YES	packaging 10 kg	ideal for almond biscuits, petits-fours, ricciarelli, pizzicati, etc.
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MANTECA

% almonds 5%	paste	use for petits-fours egg whites g 80-100/kg	taste almond	immediate baking YES	packaging 10 kg	ideal for almond biscuits, petits-fours, ricciarelli, pizzicati, Delizia cake
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MANDEL ROYAL

% almonds 35%	paste	use for petits-fours ready to use	taste almond	immediate baking YES	packaging 5 kg	ideal for soft amaretti, petits-fours, ricciarelli, pizzicati, etc.
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AMANDA

% almonds 4%	paste	use for petits-fours ready to use	taste almond	immediate baking YES	packaging 10 kg	ideal for soft amaretti, fave dei morti, Frangipane cake, etc.
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Almond products for decorating



MARZICLASS

consistency ● ● ●	% almonds 33%	light yellow colour ● ● ● ●	taste almond	may be coloured with food colourings hydrosoluble	packaging 5 kg	ideal for creating flowers, pralines, decorations, tableaux, molding with silicone molds	other applications monumental cake coverings
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ALMOND PASTE

consistency ● ● ●	% almonds 22%	light yellow colour ● ● ●	taste almond	may be coloured with food colourings hydrosoluble	packaging 5 kg	ideal for creating flowers, pralines, decorations, tableaux, molding with silicone molds	other applications monumental cake coverings
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ALMOND PASTE COVER

consistency ● ● softer	% almonds 14%	light yellow colour ● ● lighter colour	taste almond	may be coloured with food colourings hydrosoluble	packaging 5 kg	ideal for cake coverings and creating tableaux
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Sugar pastes



PRINCESS PASTE (with cocoa butter)

colour white ●●●●●	consistency at room temp. 20°C ●●●●●	consistency in refrigerator (+5°C) ●●●●●●●●	humidity resistance ●●●●●●●●	taste white chocolate	may be coloured with food colourings hydrosoluble liposoluble	packaging 5 kg and 10 kg (4x2,5 kg)	ideal for creating flowers, decorations, monumental cake coverings	other applications creating tableaux, molding with silicone molds
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PASTA DAMA TOP

colour white ●●●●●	consistency at room temp. 20°C ●●●●	consistency in refrigerator (+5°C) ●●●●●	humidity resistance ●●●●●●●●	taste white chocolate	may be coloured with food colourings hydrosoluble	packaging 5 kg, 8 kg (8x1 kg) 10 kg (4x2,5 kg)	ideal for creating flowers, decorations, monumental cake coverings	other applications creating tableaux, molding with silicone molds
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PASTA DAMA TOP SPECIAL

colour white ●●●●● whiter	consistency ideal for working temp. above 25°C ●●●●●	consistency in refrigerator (+5°C) ●●●●●●●●	humidity resistance ●●●●●●●●	taste white chocolate	may be coloured with food colourings hydrosoluble	packaging 5 kg and 10 kg (4x2,5 kg)	ideal for monumental cake coverings	other applications creating flowers, decorations, tableaux, molding with silicone molds
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PASTA DAMA PWR

colour white ●●●●● whiter	consistency at room temp. 20°C ●●●●	consistency in refrigerator (+5°C) ●●●●●	humidity resistance ●●●●●●●●	taste white chocolate	may be coloured with food colourings hydrosoluble	packaging 5 kg and 10 kg (4x2,5 kg)	ideal for monumental cake coverings and creating tableaux	
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PASTA DAMA CHOCOLATE (42% chocolate)

colour brown ●●●●●	consistency at room temp. 20°C ●●●●●	consistency in refrigerator (+5°C) ●●●●●●●●	humidity resistance ●●●●●●●●	taste dark chocolate	may be coloured with food colourings hydrosoluble	packaging 5 kg and 10 kg (4x2,5 kg)	ideal for creating flowers, decorations, monumental cake coverings	other applications creating tableaux, molding with silicone molds
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RAINBOW PASTES - blue, green, red, yellow, black, pink

colour blue, green, red, yellow, black, pink, lilac	consistency at room temp. 20°C ●●●●●	consistency in refrigerator (+5°C) ●●●●●●●●	humidity resistance ●●●●●●●●	taste white chocolate	may be coloured with food colourings hydrosoluble	packaging 8 kg (8x1 kg)	ideale for decorations, objects, monumental cake coverings	other applications creating tableaux, molding with silicone molds
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ELASTIC CHOCOLATE

ART CHOC DARK (60% chocolate)

brown colour	consistency at room temp. 20°C ●●●●●	consistency in refrigerator (+5°C) ●●●●●●●●	humidity resistance ●●●●●●●●	taste dark chocolate	may be coloured with food colourings hydrosoluble liposoluble	packaging 8 kg (8x1 kg)	ideal for creating flowers, decorations, tableaux, molding with silicone molds	other applications monumental cake coverings
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ART CHOC WHITE (60% chocolate)

ivory colour	consistency at room temp. 20°C ●●●●●	consistency in refrigerator (+5°C) ●●●●●●●●	humidity resistance ●●●●●●●●	taste white chocolate	may be coloured with food colourings hydrosoluble liposoluble	packaging 8 kg (8x1 kg)	ideal for creating flowers, decorations, tableaux, molding with silicone molds	other applications monumental cake coverings
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HAZELNUT PASTE

ideal for flavouring of:

% hazelnuts
100%

packaging
5 and 20 kg



STABILIZED HAZELNUT PASTE

ideal for flavouring of:

% hazelnuts
99,4%

packaging
5 and 20 kg

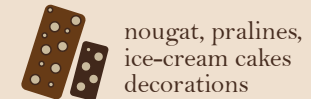


WHOLE ROASTED HAZELNUTS

ideal for:

% hazelnuts
100%

packaging
16 kg (4x4 kg)

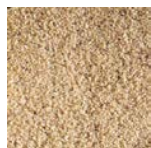


HAZELNUTS GRAINS

ideal for:

(2 sizes)
% hazelnuts
100%

packaging
16 kg (4x4 kg)

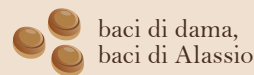


HAZELNUTS FLOUR

ideale for:

% hazelnuts
100%

packaging
16 kg (4x4 kg)

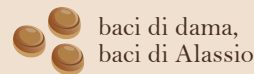


DELINOISETTE

ideale for:

50% hazelnut flour
50% sugar

packaging
10 kg (2x5 kg)



PRALINE

ingredients

packaging

ideal for:

PRALINE NOISETTE

50% roasted hazelnuts
50% caramelized sugar

5 kg

PRALINE AMANDE NOISETTE

25% almonds
25% roasted hazelnuts
50% caramelized sugar

5 kg - 1 kg



PRALINE GRANITE AMANDE NOISETTE (granulated paste)

25% almonds
25% roasted hazelnuts
50% caramelized sugar

5 kg

Fruit fillings - before and after baking

	EXTRA JAMS	% fruit	consistency	resistance to baking	contains preservatives	contains pieces of fruits	packaging	ideal for
	Apricot	35%	●●●●●	●●●●●	no	no	6 kg	tarts
	Apricot extra	45%	●●●●●	●●●●●	no	no	6 kg	
	Cherries extra	45%	●●●●●	●●●●●	no	no	6 kg	flaky pastry or shortbread pastries with filling
	Sour black cherries extra	45%	●●●●●	●●●●●	no	yes	6 kg	
	Strawberry extra	45%	●●●●●	●●●●●	no	yes	6 kg	
	Raspberry extra	45%	●●●●●	●●●●●	no	yes	6 kg	croissants
	Blueberry extra	45%	●●●●●	●●●●●	no	yes	6 kg	
	Blackberry extra	45%	●●●●●	●●●●●	no	no	6 kg	
Wild berries extra	45%	●●●●●	●●●●●	no	yes	6 kg		
	JAMS							
	Red cherries	35%	●●●●●	●●●●●	yes	no	6 kg	tarts
	Black cherries	35%	●●●●●	●●●●●	yes	no	6 kg	
	Sour black cherries	45%	●●●●●	●●●●●	yes	yes	6 kg	flaky pastry or shortbread pastries with filling
	Strawberry	45%	●●●●●	●●●●●	yes	yes	6 kg	
	Raspberry	45%	●●●●●	●●●●●	yes	yes	6 kg	
	Blueberry	45%	●●●●●	●●●●●	yes	yes	6 kg	
	Blackberry	45%	●●●●●	●●●●●	yes	no	6 kg	croissants
Wild berries	45%	●●●●●	●●●●●	yes	yes	6 kg		
	FILLINGS							
	Apricot	35%	●●●●●	●●●●●	yes	no	14 kg	tarts
	Apricot - soft type	35%	●●●●	●●●●●	yes	no	14 kg	
	Apricot 193	20%	●●●●●	●●●●●	yes	no	24 kg	flaky pastry or shortbread pastries with filling
	Apricot 193 - hard type	20%	●●●●●	●●●●●	yes	no	24 kg	
	Apricot "Oro"	23%	●●●●●	●●●●●●	yes	no	14 kg	
	Apricot "Dulcania"	7.5%	●●●●●	●●●●●	yes	no	24 kg	
	Red cherry "Dulcania"	7.5%	●●●●●	●●●●●	yes	no	24 kg	
	FRUTTIDOR							
	Apple	70%	●●●●●	●●●●●	yes	yes	5 kg - 12 kg	tarts
	Apple	90%	●●●●●	●●●●●	yes	yes	3,3 kg - 5 kg	
	Apple en gros morceaux	85%	●●●●●	●●●●●	yes	yes	3 kg - 13 kg	flaky pastry or shortbread pastries with filling
	Pomme en quartiers	75%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Pear	85%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Amarena	70%	●●●●●	●●●●●	yes	yes	5,5 kg	
	Blueberry	70%	●●●●●	●●●●●	yes	yes	3,3 kg	croissants
	Blueberry	50%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Cherry	70%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Red cherry	70%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Strawberry	70%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Raspberry	70%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Wild berries	70%	●●●●●	●●●●●	yes	yes	3,3 kg	bavaroise, mousse semifreddi and spoon desserts
	Apricot	70%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Peach	70%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Mango	70%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Pineapple	70%	●●●●●	●●●●●	yes	yes	3,6 kg	
	Tropical	70%	●●●●●	●●●●●	yes	yes	3,3 kg	
	Orange	70%	●●●●●	●●●●●	yes	yes	3,3 kg	

Jellies

HOT PREPARATION



ROYAL JELLY

dilution 70-100%	taste neutral	min. heating temperature 70°C ideal at 90°C	gelification ●●●●●●●●	packaging 14 kg
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COVERGEL

dilution 40-60%	taste neutral and apricot	min. heating temperature 90°C	gelification ●●●●●	packaging neutral 6 kg apricot 6 kg and 14 kg
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COVERGEL BRIANT

dilution 30-60%	taste strawberry and apricot	min. heating temperature 90°C	gelification ●●●●	packaging strawberry 6 kg apricot 14 kg
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MIRAGEL

dilution 20%	taste apricot	min. heating temperature 90°C	gelification ●●●●●●●●	packaging 14 kg
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GEL BLOND

dilution 20-30%	taste apricot	min. heating temperature 90°C	gelification ●●●●	packaging 14 kg
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RIFLEX (also for freezing - dilution 10% water)

dilution 10-30%	taste apricot	min. heating temperature 90°C	gelification ●●●●●●●●	packaging 14 kg
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MIRAGEL SPRAY

dilution 0%	taste neutral, strawberry and apricot	min. heating temperature 90°C	gelification ●●●●●●●●	packaging tank 12 kg
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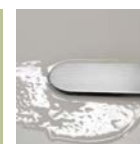


RIFLEX SPRAY

dilution 0%	taste neutral	min. heating temperature 80°C ideal at 90°C	gelification ●●●●●●●●	packaging tank 12 kg
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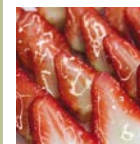
SPRAY
HOT PREPARATION

COLD PREPARATION



BLITZ

taste neutral	consistency soft	resistance to freezing becomes white	packaging 6 kg
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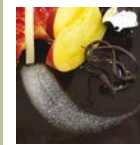
BLITZ ICE

taste neutral	consistency slightly gelified	resistance to freezing optimal	packaging 6 kg
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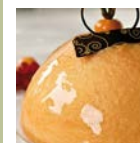
BLITZ ICE TOP

taste neutral	consistency creamy	resistance to freezing optimal	packaging 6 kg
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BLITZ ICE GLITTER SILVER

taste neutral	consistency creamy	resistance to freezing optimal	packaging 3 kg
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BLITZ ICE GLITTER GOLD

taste neutral	consistency creamy	resistance to freezing optimal	packaging 3 kg
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Custard mixes - cold preparation



TOP CREAM

powdered milk ●●●●	powder colour yellow	ingredients to be added water or milk	dosage/1.000 g with milk 350/400 g mix with water 400/450 g mix		cream colour yellow	resistance to freezing ●●●●●	resistance to baking ●●●●	preparation with whisk - by hand - in planet. mixer	packaging 1 kg, 10 kg and 25 kg
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IMPERIALE

powdered milk ●●●●	powder colour white	ingredients to be added water or milk	dosage/1.000 g with milk 300/350 g mix with water 350/400 g mix		cream colour light yellow	resistance to freezing ●●●●●	resistance to baking ●●●●●	preparation with whisk - in planet. mixer	packaging 10 kg
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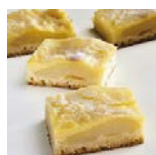
PERFECTA

powdered milk ●●●●	powder colour yellow	ingredients to be added water or milk	dosage/1.000 g with milk 350/400 g mix with water 400/450 g mix		cream colour yellow	resistance to freezing ●●●●●●	resistance to baking ●●●●●●	preparation with whisk - by hand - in planet. mixer	packaging 10 kg
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KARINA

powdered milk ●●●	powder colour white	ingredients to be added water or milk	dosage/1.000 g with milk 350/400 g mix with water 400/450 g mix		cream colour yellow	resistance to freezing ●●●●●	resistance to baking ●●●●●	preparation with whisk - by hand - in planet. mixer	packaging 10 kg
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KLARA

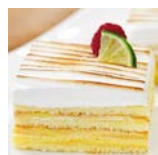
powdered milk ●●●	powder colour white	ingredients to be added water or milk	dosage/1.000 g with milk 350/400 g mix with water 400/450 g mix		cream colour ivory	resistance to freezing ●●●●●	resistance to baking ●●●●●	preparation with whisk - by hand - in planet. mixer	packaging 10 kg
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EMILY CREAM

contains whey	powder colour white	ingredients to be added water or milk	dosage/1.000 g with milk 350/400 g mix with water 400/450 g mix		cream colour yellow	resistance to freezing ●●●●●●	resistance to baking ●●●●●●	preparation with whisk - by hand - in planet. mixer	packaging 10 kg
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Custard/cream mixes - hot preparation



BABET

instant hot preparation	powder colour yellow	ingredients to be added milk or water (boiling)	dosage/1.000 g		cream colour light yellow	resistance to freezing ●●●●	resistance to baking ●●●	packaging 10 kg
			with milk 350/400 g mix	with water 400/450 g mix				



SOVRANA

hot preparation	powder colour white	ingredients to be added milk, sugar, egg yolk (optional*)	dosage/1.000 g		cream colour yellow	resistance to freezing ●●●●	resistance to baking ●●●	packaging 10 and 25 kg
			80-100 g mix					



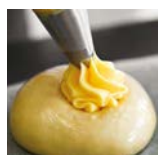
SOVRANA LATTE

hot preparation	powder colour white	ingredients to be added water, sugar, egg yolk (optional*)	dosage/1.000 g		cream colour yellow	resistance to freezing ●●●●	resistance to baking ●●●	packaging 25 kg
			180 g mix					



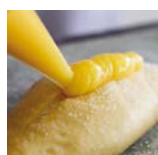
CRÈME PÂTISSIERE TRADITIONELLE À CHAUD

hot preparation	powder colour white	ingredients to be added milk, sugar, egg yolk (optional*)	dosage/1.000 g		cream colour yellow	resistance to freezing ●●●●	resistance to baking ●●●	packaging 10 (2x5 kg) 25 kg
			80 g mix					



CREMIX - contains powdered eggs*

hot preparation	powder colour white	ingredients to be added water	dosage/1.000 g		cream colour yellow	resistance to freezing ●●●●	resistance to baking ●●●	packaging 10 kg
			600 g mix					



CREMIX EVOLUTION - does not contain powdered eggs*

hot preparation without colourings	powder colour white	ingredients to be added water and egg yolk	dosage/1.000 g		cream colour depending on the amount of egg yolk added	resistance to freezing ●●●●	resistance to baking ●●●	packaging 10 kg
			500 g mix					



PATICREM*

hot preparation	powder colour white	ingredients to be added water, sugar, starch and egg yolk	dosage/1.000 g		cream colour yellow	resistance to freezing ●●●●	resistance to baking ●●●	packaging 10 kg (10x1 kg)
			900 g water-100 g mix					

* it allows the name "custard"

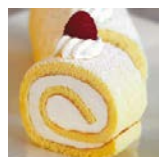
Pastry mixes for croissants and sponge cake

CROISSANT MIXES



	volume of finished prod.	sweetness	layering	resistance to freezing	fat content in powder	ideal for	packaging
PANDORA G.S.	●●●●●	●●●	●●●●●	●●●●●	yes	croissants, flaky and danish pastries	25 kg
PANDORA	●●●	●●●●●	●●●	●●●●●	yes	croissant brioche, brioches, buondi, venezianine, colombine	25 kg
PANDORA G.S. INTEGRALE	●●●	●●●	●●●●●	●●●●●	yes	croissants, flaky and danish pastries	10 kg
PANDORA AI CEREALI	●●●	●●●	●●●●●	●●●●●	yes	croissants, flaky and danish pastries	10 kg
PANDORA SALATA	●●●	●	●●	●●●●●	yes	salted croissants, tartlets, focaccines, country-style cake	10 kg
CROISMART	●●●●●	●●●●●	●●●●●	●●●●●	yes	croissants, flaky and danish pastries, brioches	25 kg
CROISSANT PLUS	●●●●●	●●●	●●●●●	●●●●●	no	croissants, flaky and danish pastries	25 kg
CROISSANT	●●●●●	●●	●●●●●	●●●●●	no	french croissant	10 kg

SPONGE CAKE MIXES



	volume of whipped dough	volume of finished product	ideal for ovens	syrup absorption	plasticity of finished prod.	additions to make sponge cake	ideal for	packaging
BISCUIMIX/ BISCUIMIX CHOC	370-390 g/lt ●●●●●	●●●●●	- traditional - ventilated	●●●●●	●●●●●	water	sponge cake, swiss roll	10 kg
PARADISO	340-350 g/lt ●●●●●	●●●●●	- traditional - ventilated	●●●	●●●	eggs, water	pan di spagna	10 kg
GENOISE/ GENOISE CHOC	370-390 g/lt ●●●●●	●●●●●	- traditional - ventilated	●●●●●	●●●●●	eggs, water	sponge cake, swiss roll	10 kg
SFRULLA/ SFRULLA CHOC	420-440 g/lt ●●●	●●●	- traditional - ventilated	●●●●●	●●●●●	eggs, water	sponge cake, swiss roll	10 kg
SOFTER	400-420 g/lt ●●●●●	●●●●●	- traditional - ventilated	●●●●●	●●●●●	eggs, water	sponge cake, swiss roll	10 kg
SOFFIN	380-400 g/lt ●●●●●	●●●●●	- traditional - ventilated	●●●●●	●●●	flour, sugar, eggs and water	sponge cake, swiss roll	10 kg

Pastry mixes - cakes

	main use	basic ingredients to be added	basic taste	colour	development	lasting softness	holding on the surface	packaging
SILKY CAKE 	baked cakes and slices	oil, water and eggs	lemon-vanilla	egg-yellow	● ● ● ● ●	● ● ● ● ●	adding g 50 of flour for 1 kg of mix	10 kg
ALICE'S CAKE 	cakes	oil and water	vanilla	egg-yellow	● ● ● ● ●	● ● ● ● ●	adding g 100 of flour for 1 kg of mix	10 kg
ALICE'S CHOCO CAKE 	cakes	oil and water	chocolate	chocolate-brown	● ● ● ● ●	● ● ● ● ●	adding g 100 of flour for 1 kg of mix	10 kg
YOG'IN 	baked cakes and slices	oil and water	yoghurt-vanilla	egg-yellow	● ● ● ● ●	● ● ● ● ●	ideal	10 kg
TOP CAKE 	cakes	butter and eggs	vanilla-milk	egg-yellow	● ● ● ● ●	● ● ●	not suitable	10 kg
DOLCE VARESE 	cakes	butter and eggs	hazelnut and cakes	egg-yellow	● ● ●	● ● ●	not suitable	10 kg
HEIDICAKE 	cakes	butter and eggs	hazelnut, corn and malt	hazelnut	● ● ●	● ● ●	not suitable	10 kg

American Pastry mixes

		main use	basic ingredients to be added	basic taste	colour	development	lasting softness	holding on the surface	packaging
MUFFIN		muffins	oil and water	vanilla	egg-yellow	●●●●	●●●●	suitable	10 kg
WONDERMUFFIN		muffins, cupcakes	oil, water and eggs	vanilla	egg-yellow	●●●●●●	●●●●●●	suitable	10 kg
WONDERMUFFIN CHOC		muffins, cupcakes	oil, water and eggs	chocolate	chocolate-brown	●●●●●●	●●●●●●	suitable	10 kg
BROWNIES CHOC		brownies	water and butter	chocolate	chocolate-brown	●●●	●●●●●	suitable	5 kg
AMERICAN BROWNIES DOUBLE CHOCOLATE		brownies double chocolate	water, eggs and butter	chocolate	chocolate-brown	●●	●●●●●●	suitable	5 kg
AMERICAN COOKIES		cookies	water, eggs and butter	vanilla	yellow	●	●●	suitable	5 kg
AMERICAN CHOCOLATE COOKIES		chocolate cookies	water, eggs and butter	chocolate	chocolate-brown	●	●●	suitable	5 kg
AMERICAN CHEESECAKE		cheesecake	water	cheese	light-yellow	●	●●●●	suitable	6 kg (6 x 1 kg)

Lilly - Tender Dessert

	dosage	method	with pieces of fruit	ideal for	packaging
	LILLY NEUTRAL cream 1.000 g water 200 g mix 200 g	direct or indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY LEMON cream 1.000 g water 300 g mix 200 g	direct or indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY RASPBERRY cream 1.000 g water 300 g mix 200 g	direct or indirect	YES	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY STRAWBERRY cream 1.000 g water 300 g mix 200 g	direct or indirect	YES	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY PEAR cream 1.000 g water 300 g mix 200 g	direct or indirect	YES	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY MANGO cream 1.000 g water 300 g mix 200 g	direct or indirect	YES	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY PASSION FRUIT cream 1.000 g water 300 g mix 200 g	direct or indirect	YES	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY YOGHURT cream 600 g water 500 g mix 200 g	indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY CHEESE-KAESE cream 500 g water 500 g mix 200 g	indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)

	dosage	method	with pieces of chocolate	ideal for	packaging
	LILLY DARK CHOCOLATE 90% cream 1.000 g water 300 g mix 200 g	direct or indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY MILK CHOCOLATE 30% cream 1.000 g water 300 g mix 200 g	direct or indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY WHITE CHOCOLATE 35% cream 1.000 g water 300 g mix 200 g	direct or indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY CARAMEL cream 1.000 g water 300 g mix 200 g	direct or indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY STRACCIATELLA cream 1.000 g water 200 g mix 250 g	direct or indirect	YES	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY TIRAMISÙ cream 1.000 g water 200 g mix 200 g	direct or indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY HAZELNUT cream 1.000 g water 250 g mix 200 g	direct or indirect	NO	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	LILLY CAPPUCCINO cream 1.000 g water 250 g mix 200 g	direct or indirect	YES	  bavaroise, mousse semifreddi and spoon desserts	6 kg cartons (6 x 1 kg)
	TENDER DESSERT dosage for semifreddi: TENDER DESSERT g 300 Cream (4-5°C) lt 1 Flavouring paste a.n.		dosage for ice-cream "on sticks" using batch freezer: TENDER DESSERT kg 1 Milk lt 2,5	  semifreddi, spoon desserts and ice-cream on sticks	6 kg cartons (6 x 1 kg)



DELIMACARON

complete mix for Macarons	dosage: mix g 1.000 water g 200	6 kg cartons (6 x 1 kg)	ideal for the realization of Macarons in a quick and easy way
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CHEESECAKE

powdered mix for Cheesecake	dosage: mix g 1.000 lukewarm water g 1.500 whole eggs g 200	6 kg cartons (6 x 1 kg)	ideal for baked cheesecake and "cold" cheesecake (mousse-type)
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TOP MERINGUE - cold preparation

powdered mix for italian meringue	dosage: mix 1.000 g water (room temp.) 500 g	6 kg cartons (6 x 1 kg)	ideal for desserts with meringue flambé, mousse and semifreddi
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PANNA COTTA MIX - hot preparation

powdered mix for panna cotta	dosage: mix g 130-150, cream g 500, milk g 500	6 kg cartons (6 x 1 kg)	ideal for classic, coffee, fruit, panna cotta
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PANNA FIT

powdered stabilizer for whipped cream	with planetary mixer: 40-80 g/kg of cream with whipping-cream machine: 20-40 g/kg of cream	6 kg cartons (6 x 1 kg)	ideal for general pastries, fillings and decorations
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TOP CREAM - contains powdered milk

preparation with whisk: - by hand - in planet. mixer	dosage/1.000 g with milk with water 350/400 g 400/450 g mix mix	10 kg cartons (10 x 1 kg)	freezing resistance ●●●●	baking resistance ●●●
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ISOMALT

pure isomalt for decorations	less hygroscopic than sucrose	6 kg cartons (6 x 1 kg)	ideal for bubbled sugar, dripped, pulled or blown decorations
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CHOCO SOUFFLÉ - contains pieces of chocolate

powdered mix for chocolate soufflé	dosage: mix g 1.000, eggs g 700, dark chocolate g 450	6 kg cartons (6 x 1 kg)	ideal for mini cakes with liquid chocolate inside
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HAPPYCAO NT

humidity resistant cocoa	does not contain hydrogenated fats	10 kg cartons (10 x 1 kg)	ideal for dusting tiramisù, semifreddi, mousse, cakes, mignon pastries
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HOT CHOCOLATE

powder mix for hot chocolate	dosage: mix g 200 milk g 1.000	10 kg cartons (10 x 1 kg)	ideal for the realization of hot chocolate
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BUDINO VANILLA/CHOCOLATE - hot preparation

powdered mix for puddings	chocolate: mix 230-250 g milk 1.000 g	vanilla: mix 160-170 g milk 1.000 g	6 kg cartons (6 x 1 kg)	ideal for chocolate puddings, vanilla puddings
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CRÊPE-WAFFLE-PANCAKE MIX

powdered mix for crêpes, waffles and pancakes	polyvalent product	6 kg cartons (6 x 1 kg)	ideal for crêpes, waffles, pancakes
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CRÈME BRULÉE

powdered mix for crème brûlée	dosage: mix 70 g, milk 250 g cream 200 g	6 kg cartons (6 x 1 kg)	ideal for crème brûlée
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CRÈME CARAMEL

powdered mix for crème caramel	dosage: mix 200 g milk 1.000 g	6 kg cartons (6 x 1 kg)	ideal for crème caramel
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MOUSSE CHOCOLATE DARK

powdered mix for dark chocolate mousse	dosage: mix 1.000 g milk 1.250 g	6 kg cartons (6 x 1 kg)	ideal for dark chocolate mousse
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MOUSSE CHOCOLATE WHITE

powdered mix for white chocolate mousse	dosage: mix 1.000 g milk 1.250 g	6 kg cartons (6 x 1 kg)	ideal for white chocolate mousse
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GNOCCI MIX

powdered mix for gnocchi	dosage: 800g/1.000 water	8 kg cartons (10 x 800 g)	ideal for potato, tomato or spinach gnocchi
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TRIM

thickener	dosage 3-5%	6 kg cartons (6 x 1 kg)	ideal for tomato pulp, purees and fruit juices, sicilian Cannoli
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	DOLCE FORNO DOLCE FORNO TRADITION (without emulsifiers) PANETTONE	preparation for panettone, pandoro, colomba, veneziana and croissants	natural leavening	10 kg and 25 kg bags
	MANDORGLASS QUICK	complete powdered preparation for almond glaze (ideal for veneziana, colomba, mandorlato, brioches, croissants and buondi)	dosage: 1.000 g mix 450-500 g water	10 kg bags
	BRIOBIG	preparation for amaretto icings (ideal for veneziana, colomba, brioches, croissants and buondi)	dosage: 1.000 g mix 600-650 g egg whites	10 kg bags
	JOCONDE	complete preparation in powder for the realization of almond biscuit joconde	ideal for rolls, slices, bavaroise, etc.	10 kg cartons (2 x 5 kg)
	CROIDONUT	preparation in powder for the realization of croidonuts	ideal for croidonuts	10 kg bags
	FRIBOL	complete preparation in powder for krapfen, bomboloni and donuts	ingredients to be added: water, eggs and yeast	25 kg bags
	KRAPFEN NUCLEO	concentrated preparation in powder for krapfen, bomboloni and croissants	ingredients to be added: flour, water, eggs, butter, sugar and yeast	10 kg bags
	BONNY QUICK	preparation in powder for tortelli, zeppole and fried pastries	cold preparation ingredients to be added: water and eggs	10 kg bags
	GRANSFOGLIA	preparation in powder for flaky pastry	ideal for Millefoglie, Cannoncini, flaky pastries, appetizers	25 kg bags
	TOP FROLLA	preparation in powder for short pastry	ideal for cookies, shortbread cookies, base for tarts	10 kg bags
	DELI CHOUX	preparation in powder for cream puffs and éclairs	ideal for profiteroles, éclairs, filled cream puffs, baked zeppole, etc.	6 kg cartons (2 x 3 kg)

	GRANCOCCO	preparation in powder for coconut cookies and cakes	compared to the traditional recipe it stays softer for a longer time	10 kg cartons (2 x 5 kg)
	DULCAMARA	Amaretto granules	ideal for various decorations	5 kg bags
	DORETTA	caramelized puffed rice granules	ideal for various decorations	4 kg bags
	FLOMIX	preparation in powder for florentines, brittles, muesli and decorations	dosage: mix g 600 dried fruit g 300	6 kg cartons (10 x 600 g)
	BRILLO	preparation in powder based on sugars for giving to puff pastry products a shiny and gold finishing	ideal for Cannoncini, Cannoli, Ventagli, Millefoglie	10 kg cartons (2 x 5 kg)
	BIANCANEVE H.R.	humidity-resistant sugar to dust products just baked	does not contain hydrogenated fats	resistance over the product ●●●●●
	BIANCANEVE NT	humidity-resistant sugar to dust products	does not contain hydrogenated fats	resistance over the product ●●●●●
	BIANCANEVE INDUSTRY NT	humidity-resistant sugar to dust products	does not contain hydrogenated fats	resistance over the product ●●●●●
	BIANCANEVE PLUS	humidity resistant sugar to dust products	contains hydrogenated fats	resistance over the product ●●●●●
	HAPPYCAO NT	humidity resistant cocoa to dust desserts, ideal for cakes and tiramisù	does not contain hydrogenated fats	resistance over the product ●●●●●

VIGOR BAKING



**“chemical”
powder
yeast**

dosage
10-30 g/kg
flour

packaging
10 (10 x 1) kg
and
10 kg

ideal for:



sponge cake



cakes



cookies
and biscuits

SVELTO 80 and SVELTO 178/C



**emulsifiers
in
paste**

**dosage
for sponge cake:**
max 2% over the
total ingredients

**dosage for
ice-cream:**
4-6 g per litre
of base

packaging

5 kg and 10 kg

ideal for:



sponge
cake



cakes



ice-
creams

VIS



moist keeping

dosage
max 2% over the
weight of flour

packaging
10 kg

ideal for:



savoury
leavened
products



leavened
pastries



croissants

Sugars

FONDANT CANE SUGAR



dilution circa 5%	temp. of use 40-45°C	packaging 14 kg	ideal for coating bignè, eclairs, sospiri, africani, cassate siciliane, etc.
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FONDANT



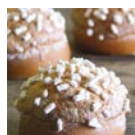
dilution circa 5%	temp. of use 40-45°C	packaging 7-14 kg	ideal for coating bignè, eclairs, sospiri, africani, cassate siciliane, etc.
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FONDANT SOFT



dilution 0%	temp. of use 40-45°C	packaging 7-14 kg	ideal for coating bignè, eclairs, sospiri, africani, cassate siciliane, etc.
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LEVOSUCROL (invert sugar)



consistency paste	taste neutral	colour white	dry substance 81%	% total invert sugar 73%	packaging 14 kg	ideal for leavened products	cookies	cakes	ice-cream	crèmes gateaux
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NECTAR (invert sugar)



consistency paste	taste honey	colour honey-yellow	dry substance 78%	% total invert sugar 70%	packaging 14 kg	ideal for leavened products	cookies	cakes	ice-cream	crèmes gateaux
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INVERT SUGAR IN SYRUP



consistency liquid	taste neutral	colour amber	dry substance 75%	% total invert sugar 52.5%	packaging 14 kg	ideal for leavened products	cookies	cakes	ice-cream	crèmes gateaux
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GLUCOSE SYRUP



consistency very thick	taste neutral	colour transparent	brix 81-82°	D.E. 36-39	packaging 14 kg	ideal for leavened products	cookies	cakes	ice-cream	crèmes gateaux
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REVOLUTION CREAM - anti-crystallization and anti-freeze



consistency syrup	dosage every 50 g of sugar in the recipe should be substituted with 70 g of product up to a max. 30%	packaging tanks 6 kg	ideal for "cream" flavoured ice-cream	
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REVOLUTION FRUIT - anti-crystallization and anti-freeze



consistency thick syrup	dosage every 100 g of sugar in the recipe should be substituted with 120 g of product up to a max. 30%	packaging pails 6 kg	ideal for "fruit" flavoured ice-cream	
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