

Quality through expertise



ANASTA™

Creams, pastes and hydrated creams

pag. 1 ■ oil based/water based creams for flavouring

pag. 2 ■ oil based creams for baking

pag. 3 ■ oil based creams for after-baking filling

pag. 4 ■ oil based creams for after-baking filling

pag. 5 ■ oil based creams for pastry

pag. 6 ■ oil based creams for coating and filling

pag. 7 ■ water based creams for coating and filling

Oil based/water based creams for flavouring



CAO (without sugar)

% cocoa 50%	hazelnuts NO	oil based	dosage/1.000 g 100-150 g	packaging 5 kg	ideal for flavouring:			
					ice-cream	custard	cream	butter cream



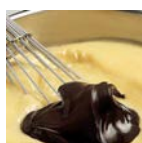
CHOC (contains chocolate)

% powdered chocolate 45%	hazelnuts NO	oil based	dosage/1.000 g 100-150 g	packaging 5 kg	ideal for flavouring:			
					ice-cream	custard	cream	butter cream



MORELLINA

% cocoa 26%	hazelnuts ● ● ●	oil based	dosage/1.000 g 150-200 g	packaging 13 kg	ideal for flavouring:			
					custard	cream	butter cream	ice-cream



MORELLINA BITTER - MORELLINA BITTER SP

% cocoa 26%	hazelnuts ●	oil based	dosage/1.000 g 150-200 g	packaging 13 kg	ideal for flavouring:			
					custard	cream	butter cream	ice-cream



GIANDUJA PASTE

% gianduja-hazelnut chocolate 43%		oil based	dosage/1.000 g 80-100 g	packaging 5 kg	ideal for flavouring:			
					ice-cream	custard	cream	butter cream



ZABAIONE PASTE

contains Marsala	water based	dosage/1.000 g 80-120 g	packaging 6 kg	ideal for flavouring:			
				ice-cream	custard	cream	butter cream

Oil based creams for after-baking filling



MARIXCREM

use
after
baking

hazelnuts
●●●●●

cocoa
●●●●●

consistency
●●●●●●●

packaging
3 kg
13 kg
24 kg

ideal for after baking filling of:



other applications:



NOCCIOLATA EXTREME

use
after
baking

hazelnuts
●●●●●●●

cocoa
●●●●●●●

consistency
●●●●●●●

packaging
5 kg

ideal for after baking filling of:



other applications:



NOCCIOLATA and NOCCIOLATA "D" - summer version

use
after
baking

hazelnuts
●●●●●●●

cocoa
●●●●●

consistency
●●●●●●●
consistency
●●●●●●●

packaging
5 kg
13 kg

ideal for after baking filling of:



other applications:



NOCCIOLATA "P" - NOCCIOLATA SP

use
after
baking

hazelnuts
●●●●●

cocoa
●●●●●

consistency
●●●●●●●

packaging
13 kg

ideal for after baking filling of:



other applications:



NOCCIOLATA "E"

use
after
baking

hazelnuts
●●●●●

cocoa
●●●●●

consistency
●●●●●●●

packaging
13 kg

ideal for after baking filling of:



other applications:



NOCCIOLATA INDUSTRY "3222" and "SOFT TYPE"

use
after
baking

hazelnuts
●●●●●

cocoa
●●●●●●●

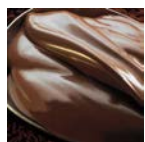
consistency
●●●●●●●●●
consistency
●●●●●●●

packaging
13 kg
24 kg

ideal for after baking filling of:



other applications:



CREMA INYECTAR IRCA

use
after
baking

hazelnuts
●●●●●

cocoa
●●●●●

consistency
●●●●●●●

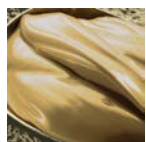
packaging
13 kg
24 kg

ideal for after baking filling of:



other applications:





NOCCIOLATA WHITE

ideal for after baking filling of:

other applications:

use
after baking

consistency
● ● ● ●

packaging
5 kg



CHOCOCREAM WHITE

ideal for after baking filling of:

other applications:

use
after baking

consistency
● ● ● ●

packaging
5 kg



CHOCOCREAM WHITE INDUSTRY

ideal for after baking filling of:

other applications:

use
after baking

consistency
● ● ● ●

packaging
13 kg



CHOCOCREAM PISTACHIO

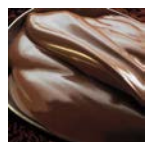
ideal for after baking filling of:

other applications:

use
after baking

consistency
● ● ● ●

packaging
5 kg



CHOCOCREAM DARK

ideal for after baking filling of:

other applications:

use
after baking

consistency
● ● ● ●

packaging
13 kg



Oil based creams for pastry



PRALIN DELICRISP CLASSIC

use
after baking

consistency
● ● ● ● ●

packaging
5 kg

ideal for:

 praline filling

 cakes, mousse filling and for spoon desserts

other applications:

 ice-cream swirls



PRALIN DELICRISP NOIR

use
after baking

consistency
● ● ● ● ●

packaging
5 kg

ideal for:

 praline filling

 cakes, mousse filling and for spoon desserts

other applications:

 ice-cream swirls



PRALIN DELICRISP BLANC

use
after baking

consistency
● ● ● ● ●

packaging
5 kg

ideal for:

 praline filling

 cakes, mousse filling and for spoon desserts

other applications:

 ice-cream swirls



PRALIN DELICRISP COCONTY

use
after baking

consistency
● ● ● ● ●

packaging
5 kg

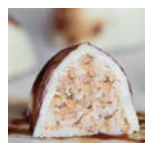
ideal for:

 praline filling

 cakes, mousse filling and for spoon desserts

other applications:

 ice-cream swirls



PRALIN DELICRISP CARAMEL FLEUR DE SEL

use
after baking

consistency
● ● ● ● ●

packaging
5 kg

ideal for:

 praline filling

 cakes, mousse filling and for spoon desserts

other applications:

 ice-cream swirls



PRALIN DELICRISP FRUITS ROUGES

use
after baking

consistency
● ● ● ● ●

packaging
5 kg

ideal for:

 praline filling







 cakes, mousse filling and for spoon desserts

other applications:

 ice-cream swirls

Oil based creams for coating and filling

PASTA BITTER

	use before and after baking	consistency ●●●●	ideal coating temperature 35-40°C	% chocolate 33%	contains hazelnuts and almonds	packaging 5 kg	ideal for:  cakes and profiteroles coating	 cakes and croissants filling	 custard, butter creams or creams flavouring	other applications:  before baking of tarts, flaky pastry and shortbread	 praline filling
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COVERCREAM CHOCOLATE

	use after baking	consistency ●●●	ideal coating temperature 30-35°C	% chocolate 23%	contains hazelnuts	packaging 5 kg	ideal for:  cakes and profiteroles coating	 praline filling	 cake filling
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COVERCREAM WHITE

	use after baking	consistency ●●●	ideal coating temperature 30-35°C	% chocolate -	does not contain hazelnuts	packaging 5 kg	ideal for:  cakes and profiteroles coating	 praline filling	 cake filling
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COVERCREAM LEMON

	use after baking	consistency ●●●	ideal coating temperature 30-35°C	% chocolate -	does not contain hazelnuts	packaging 5 kg	ideal for:  cakes and profiteroles coating	 praline filling	 cake filling
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MIRABELLA DARK

	use after baking	consistency ●●●●	ideal coating temperature 45°C	% low fat cocoa 16%	contains hazelnuts	packaging 5 kg 13 kg	ideal for:  cake coating	 praline filling	other applications:  Sacher torte
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MIRABELLA WHITE

	use after baking	consistency ●●●●	ideal coating temperature 45°C	% chocolate -	does not contain hazelnuts	packaging 5 kg 13 kg	ideal for:  cake coating	 praline filling
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CHOCOSMART CHOCOLATE

	use after baking	consistency ●●●●●	ideal coating temperature 32-35°C	% chocolate 25%	does not contain hazelnuts	packaging 5 kg	ideal for:  coating for Sacher-type cakes	 coating for cakes and cream puffs	 filling for pralines with melted or whipped product
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CHOCOSMART MILK CHOCOLATE

	use after baking	consistency ●●●●●	ideal coating temperature 32-35°C	% milk chocolate 18%	does not contain hazelnuts	packaging 5 kg	ideal for:  coating for Sacher-type cakes	 coating for cakes and cream puffs	 filling for pralines with melted or whipped product
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CHOCOSMART WHITE CHOCOLATE

	use after baking	consistency ●●●●●	ideal coating temperature 32-35°C	% white chocolate 10%	does not contain hazelnuts	packaging 5 kg	ideal for:  coating for Sacher-type cakes	 coating for cakes and cream puffs	 filling for pralines with melted or whipped product
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WONDERCHOC WHITE

	use after baking	consistency ●●●●	ideal coating temperature 22-24°C	% white chocolate 25%	contains anhydrous milk fat	packaging 5 kg	ideal for:  cake and cupcakes filling and decoration	 praline filling
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TOFFEE D'OR CARAMEL



use
before and
after baking

consistency
● ● ● ● ●

ready to use
for filling and
flavouring

**ideal coating
temperature**
45-50°C

packaging
5 kg

ideale for:



pralines
cakes, muffins
and cupcakes
filling



before baking
of tarts, flaky
pastry and
shortbread



creams
flavouring

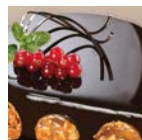


cakes
coating



ice-cream
topping

MIRROR - shiny coatings



MIRROR EXTRA DARK CHOCOLATE (43% chocolate)

**heating
temperature
for use**

45-50°C

packaging

6 kg

**ideal for coating
products at -18°C
and filling:**

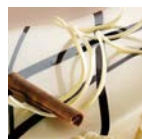


bavarian
semifreddi

other applications:



profiteroles (-18°C)



MIRROR DARK CHOCOLATE (40% chocolate)

45-50°C

6 kg

MIRROR WHITE CHOCOLATE (25% white chocolate)

45-50°C

6 kg

MIRROR EXTRA WHITE

50-55°C

3kg

MIRROR GIANDUJA CHOCOLATE (35,8% gianduia choc.)

45-50°C

6 kg

MIRROR CARAMEL (97% caramel)

50-55°C

6 kg

MIRROR TOFFEE

50-55°C

3 kg

MIRROR PISTACHIO

45-50°C

3 kg

MIRROR STRAWBERRY

45-50°C

3 kg



MIRROR KIWI

45-50°C

3 kg

MIRROR TANGERINE

45-50°C

3 kg

MIRROR LEMON

45-50°C

3 kg

MIRROR WILD BERRIES

45-50°C

3 kg

MIRROR RASPBERRY

45-50°C

3 kg

MIRROR AMARENA

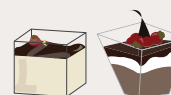
45-50°C

3 kg

MIRROR NEUTRAL

50-55°C

3 kg



spoon
desserts



ice-cream swirls (-14°C)

mixed with BLITZ ICE GLITTER SILVER
or GOLD for coating -18°C products

N.B.: cream based products on which *Mirror* is applied should first be "stabilized" with *Lilly* or animal gelatins.

CREMETIME - filling creams



CREMETIME VANILLA

**ideal for
before baking
use**

NO

**may be
used while
baking**

YES

packaging

14 kg

ideal for:



filling

other applications:

CREMETIME VANILLA THERMO

YES

YES

6 kg - 14 kg

CREMETIME CHOCOLATE THERMO

YES

YES

6 kg



tarts,
tartlets



flavouring for custard and cream

CREMETIME GIANDUJA THERMO

YES

YES

6 kg

CREMETIME LEMON

NO

YES

6 kg



croissants,
danish
pastries



flavouring for custard and cream

CREMETIME ORANGE

NO

YES

6 kg

CREMETIME WILD BERRIES AND YOGHURT

NO

YES

6 kg



flavouring for custard and cream



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