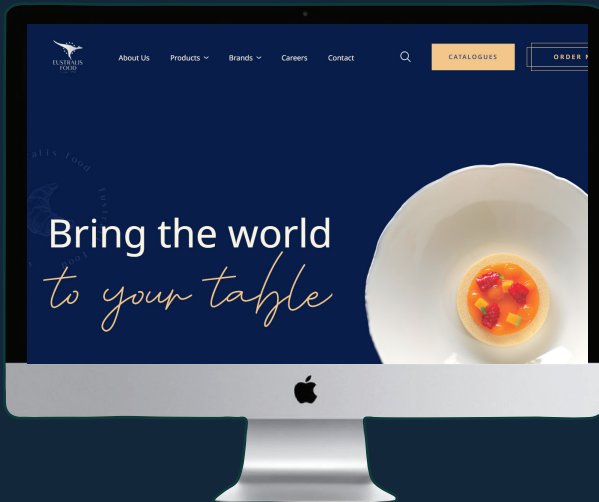




# STAY IN TOUCH

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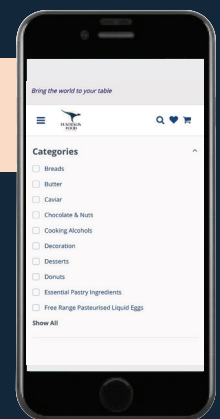
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# ABOUT US

## Importing & Distributing Since 1998

### Our unique offering

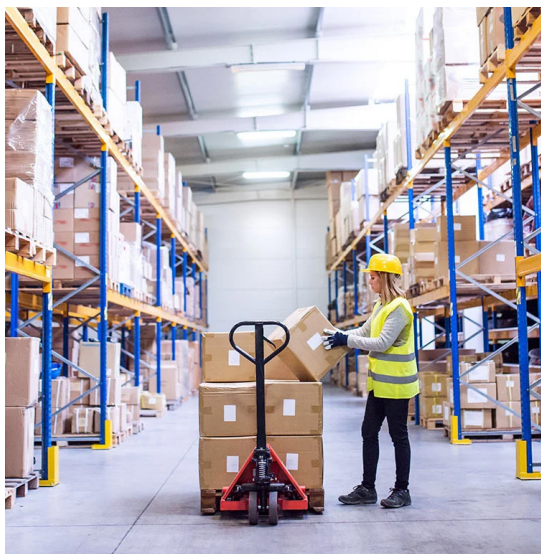
We stand out as the sole fine food importer operating direct distribution networks in seven major Australian cities:

**Perth, Adelaide, Melbourne, Canberra, Sydney, Newcastle, and Brisbane.**

With our strategic presence, we guarantee swift and reliable service to our clients across the nation.

### Our mission

At Eustralis Food, we are committed to offering a broad range of innovative products, continuously exploring new culinary trends to provide you with diverse menu alternatives.



Proudly HACCP certified

# Your partner in culinary excellence

We are dedicated to sourcing the finest products globally by forging strong partnerships with industry-leading brands in the fine food sector. Our commitment to quality is unwavering and we take pride in working with such premium products.

Thank you to all our partners for supporting us on our journey to becoming Australia's leading fine food importer and supplier.



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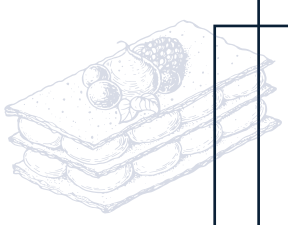
P70



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# NEW PRODUCTS



**Foie gras whole lobe half cooked**

500g

OFT1A013

See P13



**Cured Egg Yolks**

150G

EYCUR15-D

See P35



**Five cereal dinner roll**

33g - 250 pcs

41595

See P39



**Rustic dinner roll**

33g - 200pcs

41584

See P39



**New York roll**

70g - 36 pcs

86061

See P43



**Large ring donut biscoff**

76g - 9.5cm - 36 pcs

65401

See P47



**Cheese Finger**

90g - 60 pcs

41251

See P49





**Chocolate eclair**

120g - 12 pcs

672

See  
P50



**Vanilla eclair**

120g - 12 pcs

671

See  
P50



**Millefeuille**

140g - 16 pcs

0103103T

See  
P50



**Acai frozen puree**

1kg

AAC0C3

See  
P89



# LUXURY DELICACIES



> **Truffle**

> **Foie Gras**

> **Caviar**

# Truffle



## White truffle oil

250ml

15704321



## Truffle peelings

425ml

30603

### Truffle peelings

Often referred to as Himalayan Truffles, this Asian variation of the esteemed European species offers a budget-friendly option for enhancing your culinary creations.

Preserved black truffle peelings provide an economical means to add the visual allure of truffles to your dishes. While canned truffle peelings may not match the aroma and flavour of fresh truffles, they still serve admirably as a garnish to enhance the presentation of your dishes.

For best results, consider pairing them with truffle oil in recipes like truffle butter, truffled mashed potatoes, pâtés, pasta, risotto, and a variety of other dishes.

# Foie Gras



*Foie Gras Producer*

## Quality Foie Gras comes from healthy ducks.

Based on artisanal farming, Rougie's philosophy assures the highest animal welfare standards. Guaranteed hormones and antibiotics free, the ducks are fed entirely with local grown corn to offer the healthiest and tastiest moulard duck range on the market.

## Pioneer in flash-freezing innovation.

Foie gras is loaded with enzymes which break down its cellular structure immediately after harvest. Kept fresh, its shelf life is very short. That's why Rougie created the flash-freezing process allowing to preserve the foie and increase its shelf life.



### Foie gras lobe

Varies between 250g to 450g per lobe

2054780106

The semi-cooked foie gras lobe remains undeveined before poaching, enhancing its stability and reducing fat loss when pan-fried.

Selected for their small size to minimize fat loss, these lobes are seasoned solely with salt to preserve their raw flavour. Flash freezing post-poaching halts the cooking process, maintaining the raw texture as closely as possible.



**Foie gras whole lobe half cooked**

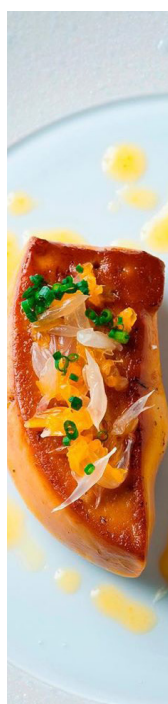
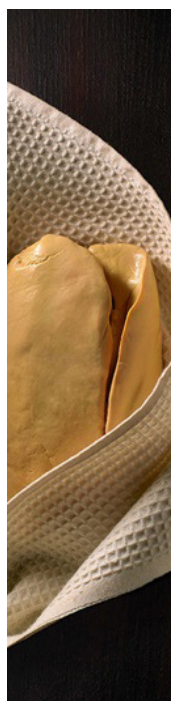
500g

OFT1A013

For over 80 years, Ernest Soulard has been renowned for producing some of the finest free-range duck and foie gras products available. With a strong commitment to traceability and animal welfare, Ernest Soulard delivers the highest-quality duck products, driven by the passion of a family-run company.

Ernest Soulard's half-cooked whole duck foie gras is crafted from whole duck liver and cooked using a low-temperature method to enhance its delicate taste and preserve its full aroma. Each liver is meticulously prepared and hand-seasoned to ensure flawless quality.

Packaged in a convenient tray, the 500g half-cooked foie gras is easy to unmould, ensuring uniform slices for a delightful culinary experience.





*Breeder. Producer. Selector. Refiner*



## Aquitaine caviar

Sturia's sturgeons and eggs are born, farmed, and processed in the Aquitaine region, South of France. Holding the entire control of the production process allows Sturia to provide a unique traceability policy and strict quality control at every step. This expertise and know-how throughout the food production chain guarantee optimal farming conditions and the highest quality finished products.

## Traditional method

Sturia's grains are carefully hand-sieved, washed, salted using the Malossol method, and then naturally matured. This traditional method releases unrivalled flavours and length on the palate.





### Mother of pearl spoon

1unit - 7cm

CUILNACRE07



### Lanyard

1unit

GOOCOUST



### Caviar opener

1unit

GOOCLEST



### Caviar Oscietra Fresh

*Multiple sizes available.  
Contact your Account Manager for  
more details.*

Sturia Oscietra caviar, from our exclusive production of Gueldenstaedtil sturgeons condenses marine flavours with a touch of dried fruit, into sensual caviar. Its firm golden brown roes roll perfectly under the palate, gradually freeing their delicate flavour.



**Kaviari**  
PARIS

*From wild origins to everyday excellence*

Established over 40 years ago, Kaviari is a family-owned enterprise dedicated to perfecting Iranian traditions and sharing a passion for culinary excellence.

Their commitment to greatness drives collaborations with top sturgeon farms globally, ensuring optimal farming conditions, meticulous roe selection, and traditional maturation methods for impeccable results.

Expertly controlling every detail from roe appearance to aroma, texture, and taste only the most complex and flavourful grains make it into the Kaviari range.

This unwavering dedication to quality has earned Kaviari a distinguished reputation among gourmets and chefs worldwide, including acclaimed figures like Joel Robuchon, Alain Ducasse, and Alain Passard. Proudly serving 15 out of 26 three Michelin-starred chefs in France, Kaviari stands as a trusted name.







### Beluga imperial

Huso Huso sturgeon caviar, renowned for its delicate, easily bursting eggs with large light-grey grains, offers a unique, full-flavoured aftertaste.

- *Grain: Medium to large (3 to 4mm)*
- *Colour: Elephant grey*



### Oscietra prestige

Acipenser Gueldenstaedtii sturgeon caviar, like Kaviari Oscietra Prestige, offers an exceptional balance of refined brine, with hints of dried fruit and toasted grains.

- *Grain: Small to medium (2 to 3.5mm)*
- *Colour: Amber to gold*



### Kristal

Kristal caviar, from a hybrid sturgeon, adored by Kaviari chefs, features firm, round grains with olive-green to golden hues. It offers a rich blend of flavours, including fresh almonds, hints of honey, and delicate florals, for a lingering finish.

- *Grain: Medium to Large (2.5 to 3.5mm)*
- *Colour: Dark amber to golden*



### Transmontanus

Acipenser Transmontanus, also known as White Sturgeon caviar, presents smooth, buttery flavours with hints of wood. This firm caviar delivers slightly iodized marine notes and fresh walnut undertones, promising a lingering finish.

- *Grain: Small to medium (2 to 3mm)*
- *Colour: Charcoal Black*

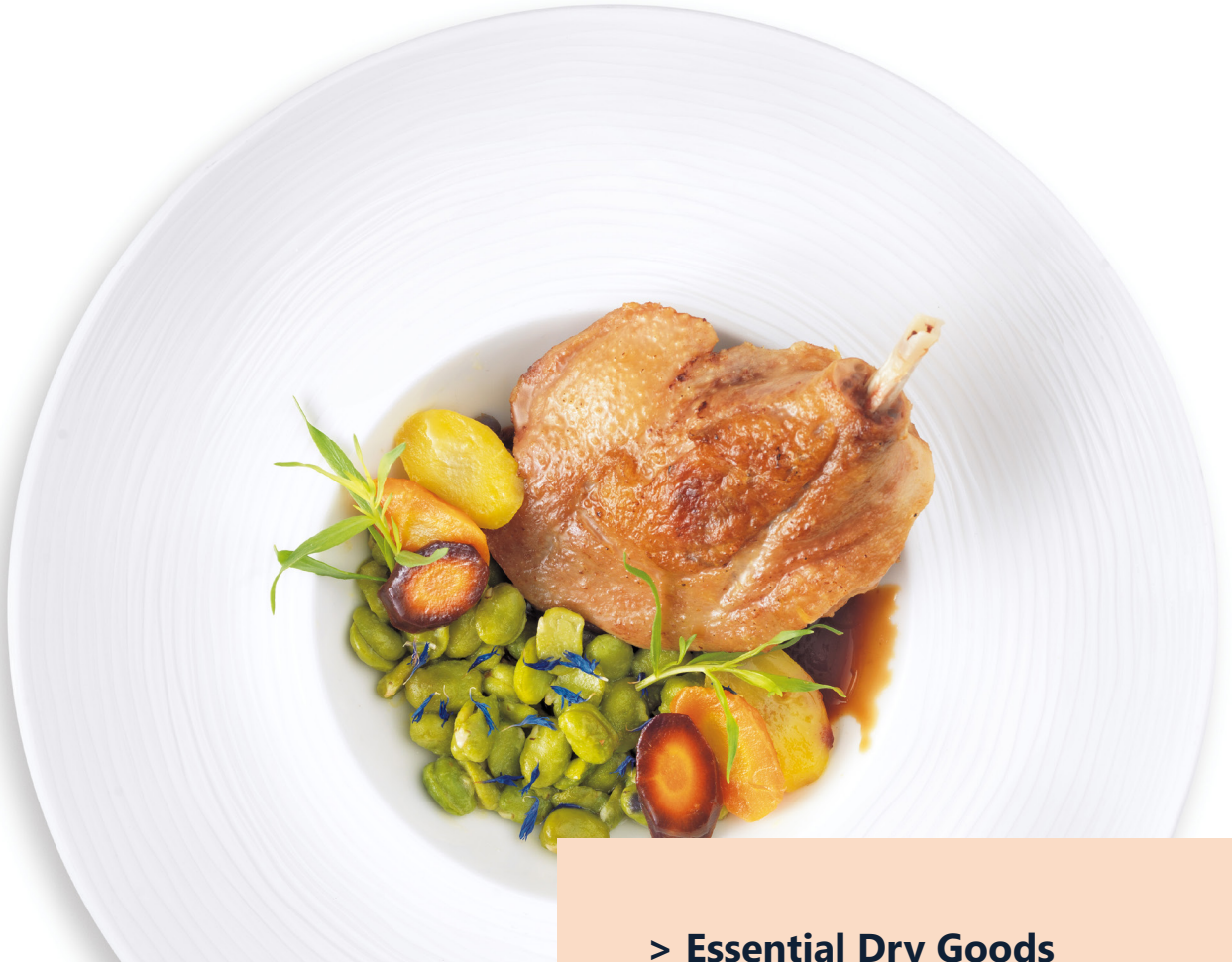


### Mother of pearl spoon

7.5cm - 30021

*\*All caviars are available in multiple sizes.  
Contact your Account Manager for more details.*

# PANTRY



- > **Essential Dry Goods**
- > **Mushrooms & Snails**
- > **Cooking Alcohols**
- > **Frozen Vegetables**
- > **Duck Products**

## PRESERVED VEGETABLES



**Artichokes in oil with stem**  
2.35kg

1790



**Baby capers in vinegar**  
850g

24



**Baby capers in salt**  
1kg

26



**Cornichons**  
4kg

29



**Red sweet pepper drops**  
793g

155



**Yellow sweet pepper drops**  
793g

1638



## VINEGARS



**Champagne vinegar**  
5L

8020354



**Cider vinegar**  
5L

8010354



**Red wine vinegar**  
5L

8023354



**Sherry vinegar**  
5L

8075354



**Tarragon vinegar**  
5L

8044354



**White wine vinegar**  
5L

8655354

## SPICES



**Harissa**  
70g

1340



**Smoked paprika**

75g - SP130  
500g - SP131



**Espelette pepper powder**  
250g

ESP2



**Saffron stems**  
**Grade 1 - Spain**  
10g - 10001



**Catering Gourmet Salt**  
2kg

PS002C



**Guerande Grey Salt**  
1kg

SS011

# CONDIMENTS



**Dijon mustard**  
5kg

1003402203



**Wholegrain mustard**  
5kg

1103402202



**Pasteurised egg yolk  
mayonnaise**  
4.7kg

500940



# SUGARS



**Cassonade sugar**  
750g

SU014



**White sugar cubes**  
750g

SU012



**Brown sugar cubes**  
750g

SU013



# Mushrooms & Snails



## Chanterelles

1kg

508385



## Dry forest mix

500g

112366



## Dry porcini

500g

112216



## Porcini powder

130g

1137812



## Snails extra large (Burgundy snails)

8 dozen

312103



### **Brandy 50%**

2L - AL008  
5L - AL009  
20L - AL010



### **Calvados 40%**

2L

AL260



### **Cointreau 60%**

1L

11005



### **Kirsch 45%**

2L

AL005



### **Madeira 17%**

2L

AL030



### **Pastis 45%**

1L

AL404



### **Porto 19%**

2L

AL109

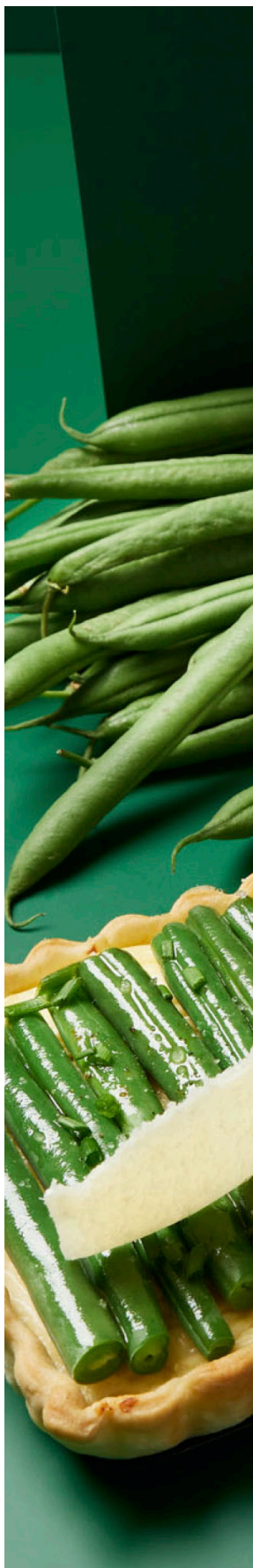


### **Rum Negrita Double Aroma**

2L - AL001  
5L - AL002  
20L - AL450



# Frozen Vegetables



**Potato gratin**  
120g - 38 to 40 pcs

5088



**Mashed potatoes**  
2.5 kg

QPU31006



**Pumpkin puree**  
2.5kg

1631



**Whole green beans**  
2.5kg

49429



# Duck Products



**Duck fat**  
320g

861512



**Duck leg confit**  
215g leg - 12 pcs

134041704

## **Duck leg confit**

Originating from the Perigord region in Southwest France, Rougié's high-grade confit duck legs are sourced from the Moulard duck breed, renowned for its distinctive gamey taste. Raised with 100% grain, vitamins, and minerals, each portion weighs approximately 215g and delivers tender, lean indulgence with a rich maroon colour.

The meat is brined and pre-cooked, ensuring it becomes very tender and juicy when heated in a pan or oven.

The remaining lard is perfect for preparing dishes like fried potatoes.

# READY TO GARNISH



> **Pancakes & Brick Pastry**

> **Bread Sheets**

> **Buns**

> **Tart Shells**



# Pancakes & Brick Pastry



## **Blinis**

Ø: 4.5 cm - 240 pcs

7068



## **Unsweetened crepes**

Ø: 27 cm - 40g - 50 pcs

7128



## **Pancakes**

Ø: 11 cm - 40g - 72 pcs

7250



## **Brick pastry**

Ø: 30 cm - 10 sheets

BK1

### **Brick pastry**

Brick pastry, or feuille de brick, is a traditional Tunisian pastry that is exceptionally thin, round and ready to use. Its delicate lace-like texture becomes light and flaky when cooked, offering a texture that lies between spring roll pastry and filo pastry.

Feuille de brick is traditionally used to prepare North African savoury dishes such as the highly spiced meat pastry known as Bistella. It can also be used to wrap fruit strudels, fish, or small savoury hors d'oeuvres like samosas or spring rolls.



# Bread Sheets

*Your creativity is the only limit*



**Yellow bread sheet**  
5 sheets

5311



**Black bread sheet**  
5 sheets

2711



**Green bread sheet**  
**Flavoured spinach**  
5 sheets

3701



**Red bread sheet**  
**Flavoured tomato**  
5 sheets

1929



**White bread sheet**  
5 sheets

9098

30x40cm - 9mm thick

Natural colouring  
No crust  
No wastage  
Maximum yield



# Buns

## MINI BUNS



### Mini assorted coloured brioche buns

Ø:45 mm - 10g - 100 pcs

20130016



### Mini black brioche buns

Ø:45 mm - 10g - 100 pieces

20135016



### Small brioche buns

Ø:60 mm - 25g - 60 pcs

20150016

## CROISSANT BUN



### Bun & Roll

85g - 50 pcs

36967

1.



2.



3.



# Tart Shells



## Savoury mini

Ø: 41 mm  
H: 17 mm  
288 pcs  
TS4001-S



## Savoury medium

Ø: 55 mm  
H: 18 mm  
120 pcs  
TS6001-S



## Savoury large

Ø: 80 mm  
H: 20 mm  
72 pcs  
TS8001-S



## Neutral rustic large

Ø: 95 mm  
H: 24 mm  
72 pcs  
21024



## Sweet mini

Ø: 41 mm  
H: 17 mm  
288 pcs  
TS4001



## Sweet medium

Ø: 55 mm  
H: 18 mm  
120 pcs  
TS6001



## Sweet large

Ø: 80 mm  
H: 20 mm  
72 pcs  
TS8001



## Sweet rustic large

Ø: 95 mm  
H: 24 mm  
72 pcs  
26024



# GLUTEN FREE

## SAVOURY

### GF Savoury mini

Ø: 41 mm  
H: 17 mm  
288 pcs  
GFTS4001-S



### GF Savoury medium

Ø: 55 mm  
H: 18 mm  
120 pcs  
GFTS6001-S



### GF Savoury large

Ø: 80 mm  
H: 20 mm  
72 pcs  
GFTS8001-S



## SWEET

### GF Sweet mini

Ø: 41 mm  
H: 17 mm  
288 pcs  
GFTS4001



### GF Sweet medium

Ø: 55 mm  
H: 18 mm  
120 pcs  
GFTS6001



### GF Sweet large

Ø: 80 mm  
H: 20 mm  
72 pcs  
GFTS8001



# CHOCOLATE

### Chocolate mini

Ø: 41 mm  
H: 17 mm  
288 pcs  
TS4001-C



### Chocolate medium

Ø: 55 mm  
H: 18 mm  
120 pcs  
TS6001-C



### Chocolate large

Ø: 80 mm  
H: 20 mm  
72 pcs  
TS8001-C



# DAIRY & EGGS

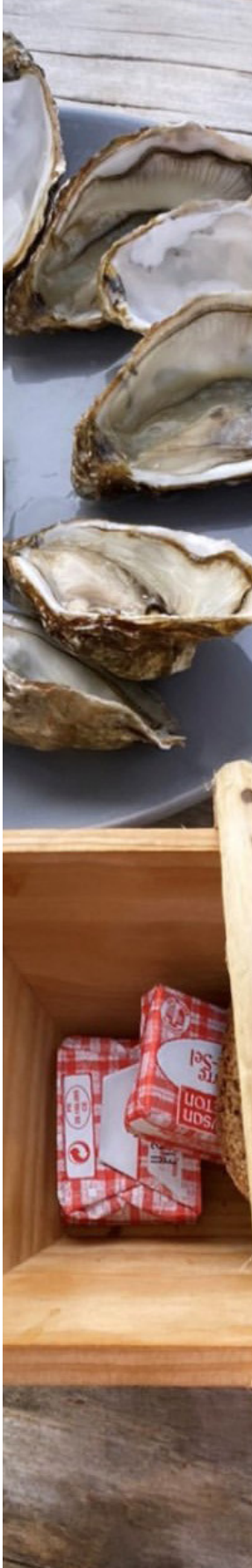


- > **Butter Portions**
- > **Tourage Butter**
- > **Frozen Eggs**





# Butter Portions



### AOP Salted butter portion

15g portion - 200/box

35530003



### Salted butter portion

10g portion - 100/box

118217



## AOP (Protected Designation of Origin)

This is an official mark of quality, originating from a French system that recognises and identifies products symbolising a specific terroir and traditional expertise. In this case, it guarantees that the butter has been made in Normandy from authentic milk produced in the same region.



# Tourage Butter



**Corman Dairy 82%**  
5 sheets - 2kg/sheet

26850303



**Isigny AOP 82%**  
10 sheets - 1kg/sheet

2781



**Isigny NON AOP 82%**  
10 sheets - 1kg/sheet

2782





Frozen  
Eggs



*Pasteurised, free range, Australian eggs*

Eggzi works with regional Australia's finest free range egg farmers to deliver an ethical and sustainable range to cafes, restaurants, bars, and commercial kitchens across Australia.

Created by chefs for chefs wanting a safe, easy to use, and easy to store egg range. Simplify your work load by choosing the best pasteurised eggs Australia has to offer.



**Dessert egg whites**  
900ml

EWPA90-F



**Bartender egg whites**  
450ml

EWBAR45-F



**Sweetened egg yolks**  
900ml

EYSU90-C



**Salted egg yolks**  
900ml

EYFSA90-F



**Cured Egg Yolks**  
150G

EYCUR15-D

# BAKERY



- > **Breads**
- > **Puff Pastry**
- > **Viennese pastries**
- > **Donuts**
- > **Muffins**
- > **Savoury snacks**
- > **Classic treats**
- > **Small bites**



# Breads



## BAGELS



**Bagel plain**  
127g - 32 pcs

5001766



**Bagel poppy**  
127g - 32 pcs

5001767

## LOAVES



**Pochon dark sourdough**  
450g - 16 pcs

38919



**Batard white sourdough**  
540g - 14 pcs

38916

# BAGUETTES



## **Parisienne white**

57cm - 280g - 40 pcs

300300



## **Essentiel campagnarde**

54cm - 280g - 25 pcs

34792



## **Baguette extra**

48cm - 280g - 22 pcs

38385



## **Baguettine plain**

26cm - 140g - 50 pcs

40779



## **Ciabatta**

21cm - 140g - 50 pcs

37147

# BREAD ROLLS



## **Diamond rolls**

55g - 100 pcs (25 of each)

38922

*Multigrain*

*White*

*Poppy seeds*

*Sesame*



## **Lenotre assorted dinner rolls**

45g - 90 pcs (30 of each)

38915

*Multigrain roll*

*Mini white baguette*

*Olive Ciabatta*



## **Five cereal dinner roll**

33g - 250 pcs

41595



## **Rustic dinner roll**

33g - 200pcs

41584



## **Mini fusette**

18cm - 45g - 50 pcs

39144

# BRIOCHE



## **French butter brioche loaf**

410g - 12 pcs

3330

# FRUIT LOAVES



## **Gluten free Banana Bread**

3x2kg loaf

12 slices per loaf - pre sliced

FG0186



## **Banana bread loaf**

2x2kg loaf

13 slices per loaf - pre sliced

901200



## **Orange bread loaf**

2x2kg loaf

13 slices per loaf - pre sliced

901514



## **Mango coconut bread loaf**

2x2kg loaves

13 slices per loaf - pre sliced

901205





# Puff pastry



## Puff pastry sheets

56x37cm - 14 sheets

2.8mm thick - 700g/sheet

70967

Our French butter puff pastry is meticulously crafted using traditional production techniques, resulting in a delicately light and irresistibly flaky texture.

With a generous butter content of 28%, it boasts a rich, buttery flavour.

Experience its exceptional rise, reaching up to 7cm, a testament to its superior quality and craftsmanship.





# Viennese Pastries

## LARGE PASTRIES



**Large croissant 70g**  
70g - 60 pcs

34202



**Large croissant 80g**  
80g - 60 pcs

41523



**Curved croissant**  
100g - 36 pcs

5001211



**Almond croissant**  
95g - 60 pcs

41403



 **Vegan raspberry croissant**  
90g - 44 pcs

41405



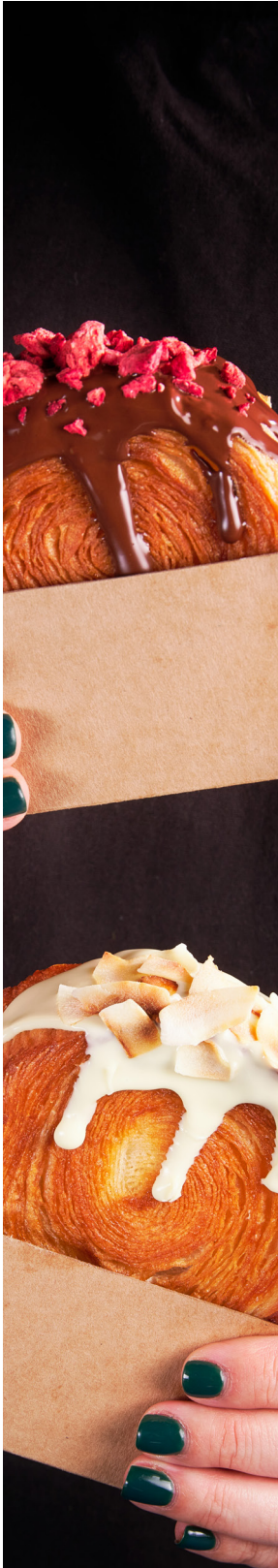
**Snail**  
110g - 60 pcs

38923



**Chocolate croissant**  
75g - 70 pcs

38986





**Chocolate twist**

90g - 70 pcs

39139



**Cinnamon swirl**

100g - 60 pcs

40936



**Custard danish**

90g - 70 pcs

41279



**Apple turnover**

105g - 50 pcs

39140



**Maple and pecan plait**

90g - 54 pcs

69411



**Palmier**

80g - 80 pcs

NPR99NA34



**New York roll**

70g - 36 pcs

86061

## RETAIL PACKS



**Large croissant**  
60g - 12 packs/carton - 6 pcs/pack

40282



## MINI PASTRIES



### **Mini gourmandise mix**

45g - 140 pcs (35 of each)

38921

*Mini chocolate twist*

*Mini cinnamon swirl*

*Mini cranberry twist*

*Mini vanilla custard danish*



### **Mini croissant**

30g - 240 pcs

38917



### **AOP medium croissant**

50g - 120 pcs

40484



### **Medium croissant**

60g - 70 pcs

34161



### **Mini chocolate croissant**

32g - 240 pcs

38914



### **Mini snail danish**

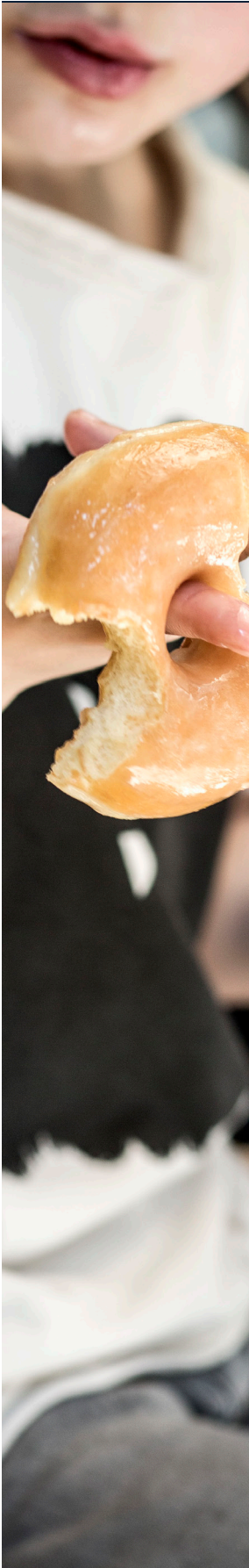
30g - 260 pcs

34854



# Donuts

## BOMBOLINIS



### Natural

19g - 70 pcs

AA0705



### Chocolate & hazelnut

25g - 70 pcs

AB0708



### Apple

25g - 70 pcs

AC0706



### Mixed berries

25g - 70 pcs

AD0703



### Caramel

25g - 70 pcs

AF0705

# RINGS



**Large glazed**  
52g - 9.5cm - 36 pcs

75511



**Mini crystal sugar**  
16g - 120 pcs

R015656



**Large chocolate sprinkled**  
55g - 9.5cm - 36 pcs

22026



**Mini confetti**  
18g - 120 pcs

R015655



**Large caramel filled**  
73g - 9.5cm - 36 pcs

61530



**Mini dark chocolate**  
18g - 120 pcs

R015657



**Large strawberry filled**  
76g - 9.5cm - 36 pcs

1549



**Large biscoff**  
76g - 9.5cm - 36 pcs

65401



# Muffins



## Apple & cinnamon

Large 120g - 28 pcs - HIC0283  
Mini 26g - 42 pcs - RCC0426



## Mixed berries

Large 120g - 28 pcs - HDD0283  
Mini 26g - 42 pcs - RDD0425



## Salted caramel

Large 120g - 28 pcs - HA3F0285  
Mini 26g - 42 pcs - RA3F0427



## Chocolate & hazelnut

Large 120g - 28 pcs - HBB0285  
Mini 26g - 42 pcs - RBB0428



## Lemon

Large 120g - 28 pcs - HHH0283  
Mini 26g - 42 pcs - RHH0423



## Blueberry

Large 120g - 28 pcs - HNN0286





## Savoury Snacks



### **Cheese Finger**

90g - 60 pcs

41251



### **Pretzel**

95g - 80 pcs

600548



# Classic Sweets



## Large chocolate fondant

Ø: 70 mm - 100g - 20 pcs

419



## Premium cheesecake

Ø: 70 mm - 90g - 20 pcs

6607



## Millefeuille

140g - 16 pcs

0103103T



## Chocolate eclair

120g - 12 pcs

672



## Vanilla eclair

120g - 12 pcs

671



## Long plain churro

36g - 55 pcs

3376



## Canele

60g - 75 pcs

GSX75



europastry

Traiteur de Paris

mademoiselle  
DESSERTS

50



**Cronut**  
77g - 24 pcs

89521



**Mini Liege waffle**  
55g - 100 pcs

4090GA



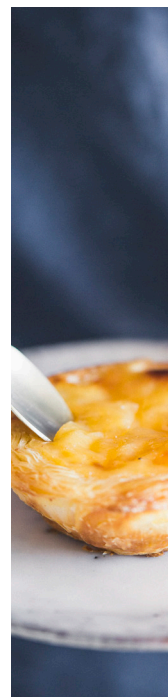
**Large Liege waffle**  
105g - 60 pcs

4050GA



**Portuguese tart**  
61g - 60 pcs

64820





# Small Bites

# PETITS FOURS

## Petits fours St-Germain

48 units  
6 of each - 15g/pcs

157

- Raspberry cheesecake*
- Opera*
- Almondines with lemon*
- Caramel and cinnamon financier*
- Chocolate crumble*
- Strawberry slice*
- Triple chocolate square*
- Apricot financier*



## Chocolate bonbons assortment

100 units  
10 of each - 10g/pcs

1122830



*Cashew praline*



*White choc praline*



*Raspberry jelly*



*Hazelnut almond praline*



*70% Dark ganache*



*Passion fruit*



*Hazelnut milk ganache*



*38% Milk ganache*



*Hazelnut dark ganache*



*Salted caramel*

# MACARONS



**Authentic assortment**  
 Ø39mm - 12g - 96 pcs  
 (16 of each - 8 trays of 12)

932

*Caramel  
 Chocolate  
 Lemon  
 Raspberry  
 Pistachio  
 Vanilla*

**Large assortment**  
 Ø43mm 18g - 70 pcs  
 (14 of each - 2 trays of 35)

325

*Almond  
 Chocolate  
 Lemon  
 Raspberry  
 Pistachio*

# MINI TREATS



**Madeleine pure butter**  
 18g - 140 pcs

41594



**Mini chocolate- hazelnut churros**  
 17g - 82 pcs

3375

# ESSENTIAL PASTRY INGREDIENTS



- > **Decoration**
- > **Glazes & Feuilletine**
- > **Pastes & Fillings**
- > **Vanilla**
- > **Sugars & Molecular**

# FAIRY FLOSS



**Fairy floss vanilla**  
200g

70013



**Fairy floss pistachio**  
200g

70464



**Fairy floss rose**  
200g

70457

# CHOCOLATE GARNISH

## **Dark chocolate shavings**

2kg

E0406



## **Milk chocolate shavings**

2kg

E0431



## **White chocolate shavings**

2kg

E0448



## **Chocostixx Duo**

8.5cm - 156 pcs

E0516



## **Dark chocolate pencils**

10 cm - 220 to 230 pcs

E0274



## **Crispy mini dark pearls**

500g

E1876



## **Crispy mini milk pearls**

500g

E1641



## **Crispy mini white pearls**

500g

E1277





**Daisies white**  
2cm - 176 pcs

70055



**Daisies rose**  
2cm - 176 pcs

70152



# COLOURS



## Coloured cocoa butters 200g

Red strawberry - 4456  
White - 4453



## Fat soluble powders 25g

Black - 4604  
Green - 4463  
Red - 4462  
Yellow - 4461



## Water soluble powders 50g

Apple green - A04SB  
Black - A10SB  
Blue - A06SB  
Bright red - A11SB  
Brown - A09SB  
Cherry red - A01SB  
Green - A05SB  
Orange - A02SB  
Purple - A07SB  
Yellow lemon - A03SB

## SHINY POWDERS



**Bronze**  
15g  
4483



**Copper**  
15g  
4484



**Emerald**  
15g  
4479



**Gold**  
15g  
4481



**Ruby**  
15g  
4485



**Sapphire**  
15g  
4480



**Silver**  
15g  
4482

## LEAVES

**23k Gold leaves**  
8 x 8cm - 25 sheets

E175



**Silver leaves**  
9.5 x 9.5cm - 25 sheets

E174



*Tailor made designer*

PCB Création offers you the opportunity to personalize your products and elevate your brand visibility.

Our team will guide you through the process of crafting distinctive and memorable products.

Excitingly, nearly all items showcased in their catalogue can be tailored to your specifications:

- Chocolate pieces
- Transfer sheets
- Fruit leathers
- Moulds
- Marshmallows
- And much more...

*Your imagination is your only limit!*



# CELEBRATE EVERY OCCASSION



PCB Création is your creative partner for all your needs, year-round. Explore their exceptional range meticulously crafted for every occasion:

- Christmas
- New Year
- Chinese New Year
- Valentine's Day
- Mother's Day
- Father's Day
- Ramadan
- Easter
- Halloween
- Diwali

*For more details, please contact your Account Manager.*

## GLAZES



**Neutral glaze**  
13kg

4023058



**Cold mirror glaze**  
13kg

4023057



**Apricot glaze**  
13kg

4023059



**Fondant white**  
14.5kg

4024052

## FEUILLETINE



**Feuilletine**  
2kg

2450

## NUT PASTES



**Roman hazelnut praline paste 50/50**  
5kg

1026024



**Roasted hazelnut praline paste 65%**  
5kg

E3400



**Marzipan almond 33%**  
4kg

275461



**Pure pistachio paste**  
1kg

GIMA01

## FILLINGS & EXTRACTS



**Café trablit coffee extract**  
1ltr

195



**Pastry cream cold process**  
15kg

4023069

## BEANS



### **Tahitensis vanilla bean Grade A**

16/18cm

100g - Code CSVBT1-100G

*Tahitensis*

Originally from Tahiti, Tahitensis vanilla offers a smooth fruity and flowery flavour, highlighted by cherry-like notes. Common Sense Tahitensis vanilla is cultivated in Bali and surrounding regions of Indonesia.



### **Planifolia vanilla bean Grade A**

16/20cm

100g - Code CSVBP2-100G

*Planifolia Bourbon*

Originally from Madagascar, Planifolia vanilla boasts a rich and sweet aroma, complemented by subtle woody and chocolatey notes. The beans undergo full natural curing, resulting in a visual appearance of black to dark brown, appearing supple and plump.



# PASTES



**Bourbon vanilla paste**  
1kg - with seeds

12558



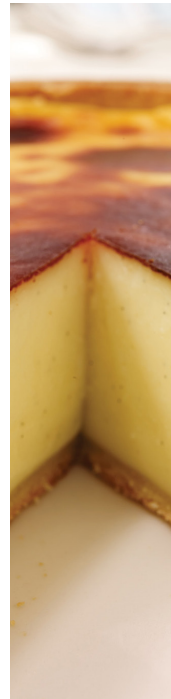
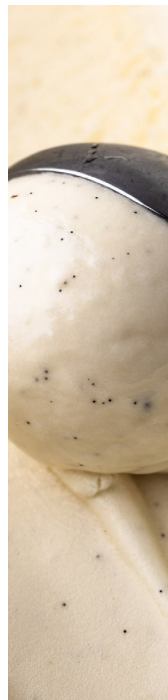
**Organic bourbon vanilla extract**  
1ltr

13033



**Organic Tahitensis vanilla paste**  
\*Alcohol free  
1ltr

VP1KG



# SUGARS



## Trimoline

7kg

1063



## Glucose syrup

1kg - 777040

7kg - 777001



## Snow sugar (non melting icing sugar)

5kg

3154



## Pearl sugar

10kg

PER001



**Malto**  
600g

60617

Maltodextrin is a starch-derived carbohydrate with low sweetness and reduced colouring sensitivity during cooking.

*Properties: sweetener, filling agent.*



**Dextrose**  
1kg

60618

Dextrose is a starch-derived simple sugar with slightly less sweetness than sucrose. It efficiently mobilizes water during frozen storage, limiting crystallisation and preserving a smooth texture.

*Properties: sweetener, water mobilizer.*



**Glucose powder**  
1kg

60633

Glucose powder is a versatile sweetener that enhances flavour, texture, and stability, extending the shelf life of baked goods. With 70% of sugar's sweetness, it's ideal for cakes, desserts, confectionery, and jams. It improves fruit taste, prevents ice cream crystals, and ensures glossy icing. Use 75g of glucose powder to replace 100g of glucose syrup.

*Properties: sweetener*



**Isomalt**  
1kg

60647

Isomalt, a sugar alcohol with just 2 calories per gram, is odorless and highly soluble. It offers numerous advantages:

- Minimal moisture absorption, ensuring exceptional product stability.
- High heat resistance up to 145 degrees Celsius without altering its structure.
- Enhances flavours without a cooling effect.
- Retains the texture and appearance of sugar-made products, with high resistance to caramelization and humidity, ensuring prolonged stability.

# GELLING AGENTS



**Gold gelatine**  
2g/sheet - 1kg/box  
bloom 205

2508



**Titanium gelatine**  
5g/sheet - 1kg/box  
bloom 90 to 130

2213



**Agar agar**  
700g

60643

Agar is a natural gelling agent extracted from red algae species such as Gelidium and Gracilaria. Originating in Japan since the 16th century, it has been utilized in traditional pastries like yokan. Agar enables the creation of firm gels from various aqueous liquids.

*Application examples: fruit paste, marmalade, fruit inserts and fillings for baked pastries.*



# THICKENERS



## **Warmtex (hot process)**

800g

60636

This thickener is a corn starch enhanced by a specialised cooking process that imparts unique properties. It develops its distinctive texture when heated and has significantly greater cooking resistance than conventional starches.

*Application examples: pastry creams (replacing cream powder), béchamel sauces for baked or simmered products.*



## **Coldtex (cold process)**

1kg

60632

This thickener is derived from potato starch that has been chemically modified to impart special properties. When cold, it provides viscosity and a very creamy texture. Preparations made with ColdTex can be deep frozen and can also withstand moderate cooking.

*Application examples: thickened fruit based preparations or delicately flavoured fruit*



## **Xanthan Gum**

1kg

60615

Xanthan is a thickener produced through the fermentation of beet sugar or glucose syrup derived from starch. This gum boasts exceptionally high thickening power and flexibility, allowing for effective use in various environments, including sweet, salty, emulsified, acidic, or alcoholic.

*Application examples include thickening sauces, coulis, or creams, maintaining herb suspension in dressings, and reducing fat content in semi-liquid preparations while preserving a smooth, creamy texture.*

# STABILIZERS



## Malto dry

500g

60619

Malto Dry is a carbohydrate derived from tapioca. It is produced through the hydrolysis of starch followed by drying. Its botanical origin and specific drying process result in a very low density and a remarkably high oil absorption capacity.

*Properties: filler, oil absorption, stabilizer.*



## Soy lecithin emulsifier

600g

60649

This stabiliser/emulsifier is a concentrate of natural, non-GMO soy lecithin. It works well with both liquids and fatty preparations.

*Application examples include improving dough in bakeries and preserving baked products, stabilising emulsions, sauces, and emulsified fats in confectionery, such as caramel.*



## Sorbet stabilizer

800g

61391

Sorbium is a stabilising system that enhances the quality and shelf-life of sorbets. It combines texturisers to prevent large crystal formation, improve overrun, modulate the melting point, and optimize texture for superior taste.

Recommended dosage: 5g per kg. Note that the dosage should be adjusted according to the type of fruit used and the desired final texture.



## Ice cream stabilizer

800g

61392

Icremium's composition is based on a combination of selected emulsifying and texturizing ingredients that stabilize water by limiting crystal formation, improving fat distribution, and optimising texture for superior taste quality.

Recommended dosage: 5g per kg.

*Application examples: ice cream, Chantilly. Adjust the dosage based on the fat content: use 0.4% if the fat content is above 10%, and increase the dosage if it's lower.*

# PECTINS & ACIDS



## **Yellow pectin**

1kg

60626

This gelling agent is a slow-setting pectin specifically adapted for jellifying media rich in sugars (Brix degree greater than 70) and acid (pH less than 3.5). The gel formed is stable and not thermo-reversible.

*Application examples: fruit pastes, bake-resistant fruit stuffing for pastry and fine bakery products, jams, and jelly confectionery.*



## **Pectin NH**

1kg

60627

This gelling agent is extracted from citrus fruit peel and then chemically transformed to provide special properties. It is a pectin designed for toppings and mirror glazes (whether fruit, chocolate, or neutral) with low sugar content.

*Application examples: fruit pulp-based topping for pastries, neutral topping with low sugar content, mirror glazes, gelatinized creamy chocolate.*



## **Citric acid**

1kg

60620

This acidifier is a citric acid concentrate with a neutral taste, mirroring the natural properties found in lemons.

*Application examples: acidification of recipes based on pectins or modulation of the balance of flavours.*



## **Ascorbic acid**

1kg

60621

Ascorbix is an acidifier/antioxidant with a completely neutral taste, mirroring the natural properties found in citrus fruits.

*Application examples: preservation of fruits or vegetables sensitive to oxidation, and improving dough kneading in bakeries.*

# CHOCOLATES



- > **French Couverture**
- > **Belgian Couverture**
- > **Cocoa Complements**



# French Couverture

**Weiss**  
FRANCE 1882

*French artisan chocolate maker*

Master in the delicate art of blending, Weiss is a “Bean to Bar” luxury French chocolate manufacturer.

Eugène Weiss, the Maison’s creator, pioneered the “Weiss taste” by skillfully blending cocoa from various sources, mirroring the craft of winemakers and perfumers. Since 1882, Weiss travels the world in search of the best raw materials to offer the most promising aromatic profiles. By only selecting the finest varieties of cocoa beans, Weiss guarantees an excellent and inimitable chocolate.

With three artisanal areas of expertise, chocolatier, praline maker, and confectioner, Weiss brings to life the skillful combination of its artisans.



# DARK COUVERTURES

## Dark Li Chu 64%

5kg

1022062



### Fresh and spicy | From Vietnam

It's the quality of the Vietnamese beans and Weiss expertise that gives this chocolate its unique profile. This couverture boasts a strong cocoa flavour, complemented by vanilla notes, dried fruit aromas, and a hint of liquorice.

Cocoa fat mass: 39% | Sugar: 35%

*Pairing suggestions: Raspberry, cherry, blackcurrant*

## Dark Santarem 65%

5kg

1022015



### Smoky | From Papua New Guinea

This unique blend offers strong smoky notes, with aromas of tobacco and green tea.

Cocoa fat mass: 41% | Sugar: 34%

*Pairing suggestions: Red fruits or savoury recipes (gamey meat)*

## Dark Bassam 69%

5kg

1022034



### Strong and pure | From Ivory Coast

This cocoa has a pronounced taste typical of African cocoas, with a long, velvety aftertaste.

Cocoa fat mass: 38% | Sugar: 30%

*Pairing suggestions: Coffee, lemon, plum, praline*

**Dark Oricao 58%**

5kg

1022063

**Your every day chocolate | From Ghana and Ivory Coast**

Oricao is an essential dark chocolate with intense flavour, adaptable to all applications. Initially sweet, it offers various aromas before ending with a powerful chocolatey finish.

Cocoa fat mass: 36% | Sugar: 41%

*Pairing suggestions: Vanilla, blackcurrant, pear*

**Dark Galaxie 67%**

5kg

1024033

**Toasted notes | From Granada, Ecuador, PNG, Ghana and Ivory Coast**

An exceptional chocolate made with the finest beans from four great origins. It begins with slightly acidic woody notes, leading to pronounced tartness balanced with toasted dried fruit notes. Its perfect texture, both fluid and full, adapts to every application.

Cocoa fat mass: 43% | Sugar: 32%

**Dark Ebene 72%**

5kg

1022018

**Strong and round | From Granada, Ecuador, PNG, Ghana and Ivory Coast**

The rounded, sweet taste of Ecuadorian beans harmoniously combines with the strong-tasting African beans. Awarded the Blue Ribbon at the Intersuc Salon.

Cocoa fat mass: 44% | Sugar: 28%

*Pairing suggestions: Red berry, orange blossom, lavender, almond*

**Dark Kacinkoa 85%**

5kg

1022017

**Roasted and strong | From Trinidad & Tobago, Venezuela and Ghana**

This strong couverture offers pronounced roasted and toasted notes with a bittersweet taste and is very low in sugar.

Cocoa fat mass: 48% | Sugar: 14%

*Pairing suggestions: Red berry*



# MILK COUVERTURES



SINGLE  
ORIGIN



## **Milk Madalait 35%**

5kg

1022039

### **Rounded & subtle | From Madagascar**

This milk chocolate couverture presents a rounded, sweet profile with prominent vanilla and milk notes, accentuated by a hint of cocoa. Additionally, it offers subtle caramel undertones.

**Cocoa fat mass: 29% | Sugar: 43%**

*Pairing suggestions: Peanut, sesame, popcorn, coffee*



## **Milk Galaxie 41%**

5kg

1024034

### **Biscuity & rich | From Venezuela, Ecuador and Madagascar**

This sensational blend offers fresh aromas of milk, honey, and cocoa, accompanied by warm biscuity notes. Its velvety texture gives way to a rich and surprisingly long-lasting flavour.

**Cocoa fat mass: 34% | Sugar: 37%**

*Pairing suggestions: Coconut, yuzu, banana, gingerbread*



# WHITE COUVERTURES



## White Nevea 29%

5kg

1022012

### Sweet with notes of vanilla | From Ghana and Ivory Coast

With its harmonious balance of milk, sugar, and vanilla, this couverture leaves a subtly caramelized milk flavour lingering on the palate. Its smooth texture makes it exceptionally easy to work with.

Cocoa fat mass: 29% | Sugar: 42% | Dairy fat mass: 7%

*Pairing suggestions: Strawberry, coffee, lychee, blueberry*



## White Aneo 34%

5kg

1121367

### Pure | From Ghana and Ivory Coast

Aneo is a white chocolate with a beautiful pale hue. Delicately nuanced, it's neither overly sweet nor cloying, gently caressing the palate with fresh, velvety dairy flavors. Balanced with warm, floral hints of Bourbon vanilla, it boasts impeccable fluidity and an exquisitely fondant texture.

Cocoa fat mass: 34% | Sugar: 37% | Dairy fat mass: 7%

*Pairing suggestions: Red berries, citrus, pistachio, coffee*



# CARAMEL & BLONDE



## Milk Caramel 38%

5kg

1121383

### Melting caramel | From Venezuela, Ecuador and Madagascar

An explosive burst of warm caramel, reminiscent of childhood memories.

Cocoa fat mass: 32% | Sugar: 41%



*Pairing suggestions: Apricot, yellow fruits, peach, passion fruit*



## Blonde Oryola 30%

5kg

1122061

### White chocolate with hazelnut notes

Crafted from award-winning expertise and a selection of exceptional ingredients, including Romana hazelnuts from Italy, milk from France, and brown sugar from Guadeloupe, this chocolate achieves the perfect balance of flavours. Its natural and fruity hazelnut essence shines through, complemented by a caramelized dairy flavour that melts on the palate. Indulge in its velvety texture for an exquisite sensory experience.

Cocoa fat mass: 30% | Sugar: 28%



*Pairing suggestions: Passion fruit, pear, halzelnut*



# VEGAN COUVERTURES



**Vegan Milk 42%**  
5kg

1122769

**Plant-based, gourmet & organic | From Dominican Republic**

This vegan couverture, crafted from coconut milk and rice powder, boasts powerful fruity cocoa notes accented by a hint of vanilla.

Certified organic, gluten-free, and soy-free, it offers guilt-free indulgence for discerning palates.

**Cocoa fat mass: 35% | Sugar: 29%**

*Pairing suggestions: Apricot, yellow fruits, peach, passion fruit*



**Vegan White 35%**  
5kg

1122780

**Plant-based, gourmet & organic |  
From Dominican Republic**

Crafted from organic rice and coconut cream, this vegan delight offers a luxurious, creamy mouthfeel reminiscent of white chocolate. Certified organic, gluten-free, and soy-free, it promises a guilt-free indulgence for all.

**Cocoa fat mass: 35% | Sugar: 31%**

*Pairing suggestions: Passion fruit, pear, hazelnut*



Belgian  
Couverture

  
veliche  
GOURMET  
BELGIAN CHOCOLATE

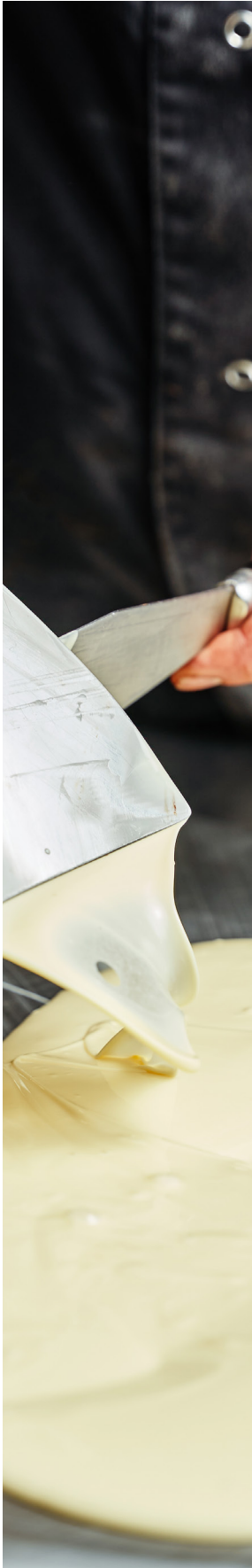
*A treat well treated*

"A treat well treated". Since its inception, Veliche has been committed to providing an honest treat while responsibly treating all stakeholders.

Veliche Gourmet is a Belgian chocolate brand known for its high quality, rich character, and intricate flavours, cherished by professional artisans.

Veliche sources cocoa exclusively from **Rainforest Alliance Certified™** farms, positively impacting the environment and workers' well-being. By supporting these farms, Veliche helps conserve natural resources, increase productivity, and improve farmers' living and working conditions.

Veliche's premium Belgian chocolate is a delight for the palate, sourced and produced with care and responsibility.

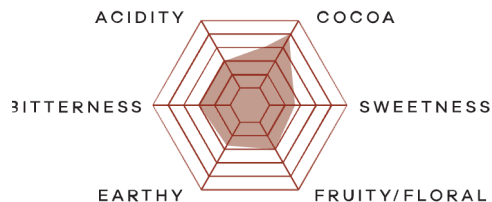






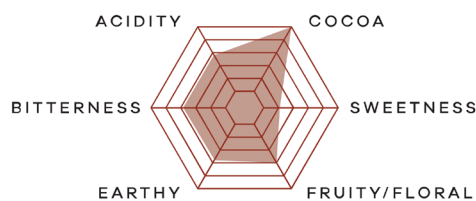
**Dark Emotion 58%**  
10kg - HC5938AGC

Dark, bittersweet chocolate with a delicate cocoa taste.



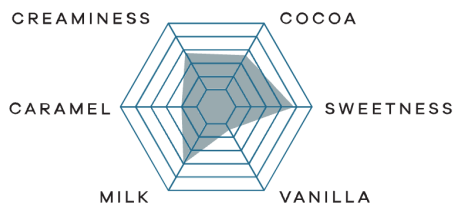
**Dark Sensation 72%**  
5kg - HC7445AC

Strong and powerful, this chocolate boasts a rich concentration of cocoa, delivering a delightful blend of bitterness and prominent fruitiness.



**Milk Inspiration 32%**  
10kg - HL3234ANC

A Belgian milk chocolate offering a pronounced milky and sweet delicate taste.



**White Obsession 30%**  
10kg - HB3137ABC

A rich creamy white chocolate with a superb balance of milky sweetness.



## TRUFFLE SHELLS



**Dark**  
Ø:25 mm - 504 pcs  
E1683



**Milk**  
Ø:25 mm - 504 pcs  
E1751



**White**  
Ø:25 mm - 504 pcs  
E1684

## POPPING CANDIES



**Popping candy neutral**  
1kg  
AD015



**Popping candy milk chocolate**  
1kg  
AD018

# COMPLEMENTS



**Cocoa butter pearls**  
3kg

APPPQCDC



**Dark chocolate batons**  
8cm- 1.65kg - 300 pcs

HC4627AC



**Dutch cocoa powder**  
1kg - 22/24% fat content

18A70



**Cocoa nibs**  
800g

1122697



**Milk chocolate gianduja**  
1kg

1020011

# FRUITS



- > **Freeze-dried**
- > **Fruit purees**
- > **Fruit-based products**

Freeze-  
Dried

## FRESH AS°

*Most innovative freeze-dried ingredients*

Based in New Zealand, Fresh As is an innovative freeze-drying company offering a wide range of premium fruit segments and fruit powders.

To create intensely flavoured ingredients, Fresh As sources the highest quality, ripe fruits. Freeze-drying, or lyophilization, is a low-temperature dehydration process. It freezes the fruit and uses a vacuum to remove the ice, leaving a light, powder-dried version.

This process removes 99% of the moisture while retaining up to 97% of the fruit's original flavour, colour, and nutrients. These high-quality fruit powders dissolve easily and are perfect for adding color and taste to beers without adding extra liquid, giving you more freedom in your production process.

**100% CONVENIENT**  
**100% INNOVATIVE**

*More options  
available on  
special order*





**Banana slices**

200g

3090-1



**Beetroot powder**

200g

2020-1



**Blackberry powder**

200g

3140-4



**Blackberry whole**

200g

3120-1



**Blood orange powder**

150g

3770-1



**Blood orange slices**

100g

3750-1



**Blueberry powder**

200g

3210-1



**Blueberry slices**

200g

3190-1



**Passionfruit powder**

200g

3790-1



**Cherry whole**

200g

3240-1



**Kaffir lime powder**

100g

1070-4



**Lychee whole**

200g

3590-1



**Mandarin segments**

150g

3610-1



**Manuka honey chunks**

100g



**Passionfruit powder**

200g

3790-1



**Pineapple chunks**

200g

3900-1



**Plum powder**

200g

3970-1



**Plum slices**

150g

3950-1



**Raspberry crumble**

250g

4010-4



**Raspberry powder**

180g

4030-1



**Raspberry whole**

150g

3990-4



**Rhubarb batons**

100g

2330-1



**Strawberry powder**

150g

4100-1



**Strawberry slices**

100g

4080-1



**Strawberry whole**

100g

4070-1



# Fruit Purees



*Pioneer in frozen fruit puree*

Les Vergers Boiron purees are crafted from a strict selection of perfectly ripe, GMO-free fruits sourced globally. Using techniques from the champagne industry, flavour experts ensure consistent taste, colour, and texture.

These purees contain no added sugar, colouring, preservatives, fillers, or thickeners, offering a product as pure as possible. Flash-pasteurization ensures organoleptic quality and food safety by destroying enzymes and harmful microorganisms, with temperatures and times adapted to each fruit to preserve their powerful aromas.

The packaging process occurs in a pressurized atmosphere to avoid contamination. The trays are then frozen at -35°C and stored at -20°C. An accurate traceability system ensures quality and safety.

Eliminate the need for washing, peeling, deseeding, blending, and waste. Save labor, time, and control your costs.

- 100% PURE TASTE
- 100% NATURAL
- 100% CONSISTENT
- 100% CONVENIENT

***Ideal for:***

- ***Ice cream artisans***
- ***Pastry chefs***
- ***Mixologists***





## RED FRUITS



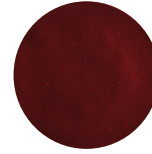
**Acai**  
1kg

AAC0C3



**Blackberry 100%**  
1kg

AMU0C6



**Blackcurrant**  
1kg

ACA0C6



**Blueberry 100%**  
1kg

AMY0C6



**Morello cherry 100%**  
1kg

AGT0C6



**Raspberry 100%**  
1kg - AFR0C6  
10kg - AFR0S0



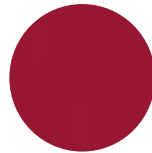
**Strawberry 100%**  
1kg - AFA0C6  
10kg - AFA0S0

## CITRUS FRUITS



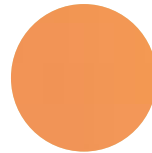
**Bergamote 100%**  
1kg

ABE0C3



**Blood orange 100%**  
1kg

AOS0C6



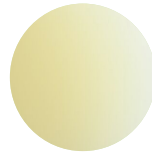
**Grapefruit 100%**  
1kg

APM0C6



**Kalamansi 100%**  
1kg

AKA0C6



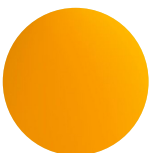
**Lemon 100%**  
1kg

ACI0C6



**Lime 100%**  
1kg

ACV0C6



**Mandarin 100%**  
1kg



**Sudachi 100%**  
1kg

ASU0C3



**Yuzu 100%**  
1kg

AYU0C3

100% = 100% FRUIT = NO ADDED SUGAR

## ORCHARD FRUITS



**Apricot 100%**  
1kg

AAB0C6



**Blood peach 100%**  
1kg

APN0C6



**Fig 100%**  
1kg

AFI0C6



**Green apple**  
1kg

APV0C6



**Pear 100%**  
1kg

APO0C6



**Rhubarb 100%**  
1kg

ARH0C6



**White peach 100%**  
1kg

APB0C6

## EXOTIC FRUITS



**Banana**  
1kg

ABA0C6



**Coconut 100%**  
1kg

ACO0C6



**Guava 100%**  
1kg

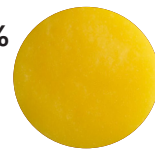
AGO0C6



**Mango 100%**  
1kg - AMG0C6  
10kg - AMG0S0



**Passionfruit 100%**  
1kg - APA0C6  
10kg - APA0S0



**Pineapple 100%**  
1kg

AAN0C6

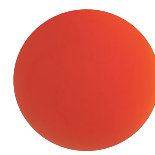


**Pomegranate 100%**  
1kg



**Lychee 100%**  
1kg

ALI0C6



**Watermelon 100%**  
1kg

APS0C3

# COULIS & CONCENTRATES



**Raspberry coulis**  
500g  
1436



**Exotic coulis (passionfruit & mango)**  
500g  
1484



**Orange concentrate**  
500g

1860



**Mandarin concentrate**  
500g

1840



**Blood orange concentrate**  
500g

1830



**Lemon concentrate**  
500g

1810



## ZEST & PRESERVED FRUITS



### Granulated lemon zest

500g

2170



### Granulated lime zest

500g

2252



### Granulated orange zest

500g

2171



### Cherry Griotte in Kirsch

2kg

2341



### Amarena cherries

910g

154



### Baby pears

850g

145



### Baby apples

425g

173

# CHESTNUTS



**Sweetened chestnut cream**

1kg

4/4CM



**Unsweetened chestnut puree**

870g

4/4PU



**IQF whole chestnuts**

1kg

267



# EQUIPMENT



> **Consumables & mats**

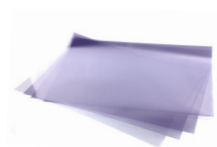
> **Moulds**

## Consumables & mats



### Acetate rolls

40mm - 100m - 100 $\mu$ m - Code D50PETN4010010  
 45mm - 100m - 100 $\mu$ m - Code D50PETN4510010  
 50mm - 100m - 100 $\mu$ m - Code D50PETN5010010  
 60mm - 100m - 100 $\mu$ m - Code DETPETN6010010



### Acetate sheets

25 sheets  
 600x400mm - 150 $\mu$ m

8012920



### Guitar sheets

100 sheets  
 600x400mm - 70 $\mu$ m

100615G



### Piping bags - Cold preparations

100 pcs  
 W: 300mm - L: 550mm - 80 $\mu$ m

110819



### Silicone baking paper

500 sheets  
 600x400mm

6040



### Non stick silicone mat

Pastry baking mat  
 585x385mm

SPV64



### Perforated silicone pad

Bread baking mat  
 585x385mm

FOROSIL64

# Moulds



INNOVATION

**SPECIAL ORDER ONLY!**

For more details, contact your representative .

For over 25 years, Maé Innovation has specialised in engineering and manufacturing high-precision moulds for various stakeholders in the agri-food industry, including chefs, restaurateurs, food professionals, and industrial manufacturers.

Maé Innovation offers an extensive range of over 300 items, encompassing both traditional and innovative shapes.

**MADE IN FRANCE**

## FIBERMAE

### FIBERGLASS RANGE

Burger buns  
Baguettes  
Eclairs  
Choux  
...

## SILMAE

### SILICONE RANGE

Minis  
Entremets  
Chocolate  
Confectionery  
...





The Pavoni collection showcases innovative ideas and products distinguished by their unique design and developed in collaboration with leading professionals in the industry.

With 40 years dedicated to research and striving for perfection, Pavoni has designed and produced tools aimed at transforming every preparation into a small work of art.

Pavoni offers a comprehensive range of equipment tailored for chocolate, baked goods, frozen desserts, and ice cream, alongside a selection of colours and raw materials specifically curated for the food sector.

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