

Product Application Schedule

Shelf-live application	Applications	Baked		Non baked	Range	Use
		Pre-baked Application	Post-baked Application			
SHORT (3 days)	Cheese cake topping			x	Fruit Filling	DECORATION
	Bavaroise layer			x	Fruit Filling	
	Mousse cake			x	Fruit Filling	
	Cup dessert			x	Fruit Filling	
	Baked fruit pies	x			Fruit Filling	
	Tartelets		x		Fruit Filling	
	Baked fruit pies	x			FF. Apple Trad.	FILLING
	Closed and puff pastries	x			FF. Apple Trad.	
	Closed and puff pastries	x			Fruit Filling	
	Baked fruit pies	x			Fruit Filling	
	Wafel	x			Fruit Filling	
	Closed and puff pastries	x			Fruit Spread	
	Doughnuts		x		Fruit Spread	
	Wafel	x			Fruit Spread	
	Swiss rolls		x		Fruit Spread	
	Doughnuts		x		Bakery Jam	
Swiss rolls		x		Bakery Jam		
MEDIUM (1 week)	Brioche	x			Fruit Spread	
	Cake	x			Fruit Spread	
	Swiss rolls		x		Fruit Spread	
	Puff pastry	x			Bakery Jam	
	Swiss rolls		x		Bakery Jam	
	Petits four	x			Bakery Jam	
LONG (1 month)	Biscuit	x	x		Bakery Jam	
	Swiss rolls		x		Bakery Jam	
	Sponge cake		x		Bakery Jam	
	Wafel	x			Bakery Jam	
	Cake	x			Bakery Jam	

Product Information

Schedule

Main application	Shelf-life application	Range	Fruit appearance	Fruits %	Brix (+/-2)	Taste	Mouthfeel	Shiness	Consistency	Bakestability
Cake decoration & finishing	short (3 days)	Fruit Filling Deluxe	Whole	70%	30	Fresh Fruit	Thick & Crunchy	+++	Medium	+++
Cake decoration & finishing	short (3 days)	Fruit Filling Classic	Whole	50%	30	Fresh Fruit	Thick & Crunchy	+++	Medium	+++
Baking & Filling application	short (3 days)	Fruit Filling Apple Trad.	Whole	90%	20	Fresh Fruit	Smooth Crunchy	+	Medium	+++
Baking & Filling application	short (3 days)	Fruit Filling Classic	Whole	50%	30	Fresh Fruit	Thick & Crunchy	+++	Medium	+++
Baking & Filling application	medium (1 week)	Fruit Spread	Puree	25%	45	Sweet Fruit taste	Smooth	++	Medium	+++
Baking & Filling application	long (1 month)	Bakery Jam Deluxe	Whole/ piece	35%	55	Sweet Fruit taste	Smooth	++	Hight	+++
Baking & Filling application	long (1 month)	Bakery Jam Classic	Puree	15-25%	65	Sweet Fruit taste	Smooth	+	Hight	++++

Bakery Jam

Our fruits Your passion

Our standard jams are high class, attractive and stable products. These products are designed to be spread, injected or used differently in all kinds of premium pastry.

Additionally, a unique innovative “Deluxe” line is available, which enables you to really diversify your products from the standard. The principle differences are the recognizable fruit pieces, the delicious taste and the many possible applications.

It combines multipurpose application with outstanding unique product quality.

The assortment consists of 2 main product groups:

Bakery Jam Classic

Main characteristics:

- Freeze/thaw stable
- Bake stable
- Can be injected before or after cooking
- Long shelf-life for final pastries (brix > 60)
- Paste like texture, easy to spread.

Varieties available :

Apricot | Strawberry | Raspberry



Bakery Jam Deluxe

Main characteristics are the same as the classic range but with recognizable fruit pieces, fresh taste and many possible applications.

Varieties available :

Apple | Apricot | Fruits of the forest | Raspberry

Fruit Spread

Our fruits Your passion

One could state, Fruit Spread combines favorable aspects of a jam and a fruit filling. This allows dedicated applications in relevant medium shelf life pastry products.

It is based on fruit purees, in order to be deposited easily.

This product can also be used as a cold glazing, ready to use, to put on the top of flat surface pastries with a perfect fruity and shiny effect. Fruit Spread can be mixed with Mirror Glaze Deluxe Neutral to increase the brightness.

The main characteristics are :

- Use as Filling (like a jam)
- Use as Topping (like a cold glazing)
- Fresh taste
- Good shine
- Natural color
- Bake stable
- Freeze/thaw stable

Varieties available :

Kiwi with seeds | Passion fruit with seeds
Lemon | Strawberry | Raspberry | Mango



Mirror Glaze Deluxe

Our fruits Your passion

Mirror Glaze Deluxe range is a high quality line of **cold application** glazes.

For some final applications that cannot stand the hot gel, like mousse, cheesecake and bavaroise, a different kind of gel is available. The so called «Mirror Glaze Deluxe». The “Mirror Glaze Deluxe” can be applied with a brush on fresh fruits or with a pallet knife on cakes.

The main characteristics of this range are :

- Ready and easy to use
- Excellent shine
- Good transparency
- Freeze/thaw stable
- Easy to spread straight from the pail with a pastry knife
- Smooth texture without lumps.
- Thixotropic texture to give the product a good stability after application
- Easy to create a marble effect
- Natural color

How to use :

It is a ready to use product. In order to create a perfect texture, you can stir the product lightly before using. The gel structure in the pail will be broken into a more liquid product which can be applied on flat surface with a pastry knife or on fresh fruits with a brush. (To facilitate the fresh fruit application, you can add up to 10% water.) After some rest the original gel structure will return, creating a fabulous shine and stability. NB: the complete Mirror Glaze Deluxe range can also be used for full covering, including vertical sides of a cake, by applying the following procedure :

- 200 gr Concentrate Glaze Deluxe + 200 gr water.
- Bring to a boil to dissolve completely.
- Add this mix to 1Kg of Mirror Glaze Deluxe (neutral, gold,...) + colors if needed.
- Apply at 45°C on the “entremets”.

Varieties available :

Neutral | Chocolate | White | Strawberry | Mandarin
Amarena | Caramel | Apricot | Gold | Silver

Mirror Cover Glaze Deluxe range

can be applied cold straight from the pail on flat cakes, or heated until 50°C on dome type pastries.

Varieties available : Chocolate | White | Caramel



Piping Gel

Our fruits Your passion

Piping Gel gel range is a ready to use jelly used to decorate and write on top of pastries thanks to its specific short and paste like texture.

The main characteristics of this range are :

- Shine and transparent
- Easy to pipe
- Short texture
- Good hold after application
- Can be crossed (lines superposition)
- Can be used to write on the side of the pastries

How to use :

This is a ready to use product. It can be slightly stirred and put in a piping bag for direct using. Neutral can be easily colored by color addition.

Varieties available :

Neutral | Red | Green | Gold | Brown



Stabilized Fruit Puree

Our fruits Your passion

Stabilized Fruit Puree range represents special stabilized fruit purees. These purees form the base from which mousses can be produced easily at a very high quality.

The binding agents are tailored in order to give each fruit flavor the exact optimal mouth feel and taste.

Stabilized Fruit Puree is pasteurized so there is no need to store in a refrigerator. The Fruit Purees will give the right color and fruity taste to mousses, ice cream, dough, etc...

At the recommended dosage of +/- 35%.

Varieties available :

Passion fruit | Raspberry
Mango | Apricot



Compounds

Our fruits Your passion

Compounds are a range of flavor and coloring pastes to be used in the preparation of mousses, bavaroises, and ice creams. Our “Compound” range consists of fruity and classic tastes. The recommended dosage is 50 gr to 100 gr per kg of cream.

The main advantages of the “Compound” range are :

- No preservatives
- Rich in selected fruits
- Adapted packaging (1.1kg)



Varieties available :

Banana | Lime | Mandarin | Mango
Mocha | Passion fruit
Pineapple | Strawberry
Raspberry | Vanilla
Chocolate | Orange

Fruit Filling

Our fruits Your passion

Fruit Filling Classic and Deluxe are premium quality fruit preparations made with fruits of the highest quality. The fruits used are selected on the basis of their good quality and taste but also their specific origin. Whole fruit preparation can be used as filling, before and after baking and decoration of pastries, ice-cream, mousses... Ideally packed in a doypack or in pails, the range is very easy to use.

The most important characteristics of this Fruit Filling range are :

- Rich in selected fruit
- Whole pieces of fruit
- Ready to use, can be used cold or baked
- Naturally shiny
- Natural flavor
- Natural color
- Easy to mix with cream, mousses...
- Freeze/Thaw stable
- Bake Stable



Référence	Packaging	Description
Apple 10/10	Doy pack 2kg	Based on Jonagold apples diced 10/10 cubes with the best results for taste and bake stability.
	Pail 6kg	
Wild blueberry	Doy pack 2kg	Only first quality Canadian wild blueberries for a fantastic taste and quality.
	Pail 6kg	
Raspberry	Doy pack 2kg	Based on European raspberries, it is the perfect filling.
	Pail 6kg	
Strawberry	Doy pack 2kg	This special selected strawberries range gives the particular flavour and consistency to "Fruit Filling" strawberry.
	Pail 6kg	
Dark cherry	Doy pack 2kg	Based on 22 mm calibrated Pandi cherries, The "Fruit Filling" range gives taste and flavour to your pastries.
	Pail 6kg	
Red cherry	Doy pack 2kg	"Fruit Filling" red cherry is a classic based on calibrated Montmorency cherries.
	Pail 6kg	
Pineapple	Doy pack 2kg	This Costa Rica range gives a light colour and an tasty filling.
	Pail 6kg	
Apricot 10/10	Doy pack 2kg	Based on the finest varieties, providing a delighted apricot filling.
	Pail 6kg	
Fruits of the forest	Doy pack 2kg	Dense colour fruits mix : raspberries, strawberries, blueberries, wild blackberries and red currants.
	Pail 6kg	

Fruit Filling Tradition Apple is a high quality pastry filling prepared on the base of fresh Jonagold apples. The fruit content is as high as 90%. This guarantees its fresh and delicate taste. This Fruit Filling is available in different cuts. It ranges from small cubes to full slices to meet the requirement of every application.

The most important characteristics of the Fruit Filling Tradition Apple are:

- High fruit content 90%
- Whole and crunchy pieces of fruit
- Contains tasty apple puree
- Ready to use, can be used cold or baked
- Natural flavor
- Natural color
- Freeze/Thaw stable
- Bake Stable

Pear offers the same advantages as the Apple Tradition.

Fruit Filling Apple Tradition 7mm/7mm	Pail 5,5 kg
	Pail 11 kg
Fruit Filling Apple Tradition 10mm/10mm	Pail 5,5 kg
	Pail 11 kg
Fruit Filling Apple Tradition 16/2 : larges pieces	Pail 5,5 kg
	Pail 11 kg
Fruit Filling Pear Tradition	Pail 5,5 kg
	Pail 11 kg



Concentrate Glaze Deluxe

Our fruits Your passion

Concentrate Glaze Deluxe is a superior range of hot concentrated glazes offering to professional pastry-chefs a basic product of exceptional quality with the following main advantages :

- High water absorption : 50% up to 80%, a very economical product
- Freeze/thaw stable
- Excellent shine
- Good transparency
- Good stability on glazes surfaces.
- Good time setting to allow perfect covering.
- Deluxe Apricot and Strawberry contains 10% fruit
- Natural color
- Can be reheated
- Easy to use: can be diluted easily without burning due to its paste like texture.

How to use :

Heat the concentrate glaze with water (50-80%) in a pan to 95°C. After complete dissolution stir gently the gel solution before application by brush.

Concentrate Glaze Classic is also a hot concentrate glaze with the same advantages than the Deluxe range but with a lower water absorption level: 20-25%.

Available varieties :

Neutral | Strawberry | Apricot



Spray Glaze

Our fruits Your passion

Spray Glaze is a ready to use liquid glaze to be used in automatic glazing machines. Glazing is not only used to cover pastries to protect them against oxidation and increase shelf life, but also to give them a glossy appearance. This product not only offers the same advantages than the concentrate glaze range but offers more convenience :

- No water to be added
- The bag in box packing guarantees a quick and easy connection to all standard spraying machines.
- Wide range application temperature : 75-90°C
- Economic product :
 - Fine layer for full covering
 - Significant time savings during application
- No fruit fibers to avoid clogging the nozzle

How to use :

Connect the bag in box to the spraying machine and fix using the right parameters of pressure and temperature (85C). Once the parameters have been reached, spray it on the pastries. NB: we advise to pass the spray in two layers on the pastries leaving approximately 20 seconds between the two applications.

Varieties available :

Neutral | Strawberry | Apricot

