

The image shows two round cakes, likely tarts or small cakes, presented on a white rectangular plate. Each cake has a thick, light brown, textured layer on top, possibly a cookie or cake base, which is topped with several dollops of white cream piped into a decorative pattern. The sides of the cakes are decorated with a wavy, striped pattern in shades of brown and tan. In the background, a stack of white plates with a silver fork resting on top is visible, slightly out of focus.

FINE PASTRY

Assortment 2020

Our core competence: taste

With over 100 different pastes for fine pastry and flavours, diverse baking mixes, cream stabilisers and many more – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of customised creations, from delicate cakes to efficient traybakes.

Discover our assortment.



Dreidoppel: Quality, certainly

We use the best raw materials for our products, employ controlled manufacturing processes (FSSC Food Safety System Certification 22000) and work together as a team of people that not only love their job, but who live it daily.



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FOR DOUGHS AND MASSES

BAKING FLAVOURS

The versatile baking flavours from Dreidoppel give a custom finish to doughs and batters and deliver incomparable taste. Perfectly adapted to a bakery’s needs, we offer a complete assortment – perfect for every application. Whether semiliquid or pasty, powdered or granulated – our wide baking flavour competence guarantees

- homogeneous dispersion
- accurately works
- consistent baking results

Vanilla

Natural Vanilla Flavour

Product name	Product description	Consis- tency	Dosage per 1.000 g	Package	Item-No.
Scho-Vanil	<ul style="list-style-type: none">• Powdered, natural bourbon vanilla flavour with visible vanilla pods (from extracted pods)• Suitable for the preparation of vanilla baked goods ☆ Recommended for: vanilla crescents	powdered	10 g	0,5 kg	17703
Tri-Vanil	<ul style="list-style-type: none">• Powdered, natural bourbon vanilla flavour without visible vanilla pods• Suitable for the preparation of vanilla baked goods ☆ Recommended for: vanilla sugar	powdered	5-10 g	0,5 kg	16503
Vanilla Bourbon Europa	<ul style="list-style-type: none">• First class natural bourbon vanilla flavour from Madagascar vanilla• With strong vanilla pods profile• Suitable for the preparation of vanilla baked goods ☆ Recommended for: flavouring vanilla cremes	semiliquid	3-5 g	1,0 kg	73904

Vanilla Flavour

Product name	Product description	Consis- tency	Dosage per 1.000 g	Package	Item-No.
Supranil	<ul style="list-style-type: none">• Concentrated, powdered vanilla flavour with visible vanilla pods content• Suitable for the preparation of vanilla-flavoured baked goods ☆ Recommended for: biscuits	powdered	2 g	0,5 kg	16403
Vanilla Europa	<ul style="list-style-type: none">• Classic baking flavour with typical familiar vanilla taste• Suitable for the preparation of vanilla-flavoured baked goods ☆ Recommended for: refining sponge cakes and pound cakes	semiliquid	3 g	1,0 kg 2,5 kg 5,0 kg 10,0 kg	71904 71905 71908 71910
Vanilla Prima	<ul style="list-style-type: none">• Simple, sweet vanilla flavour with a light caramel note• Suitable for the preparation of vanilla-flavoured baked goods ☆ Recommended for: refining shortcrust pastry	semiliquid	3 g	5,0 kg 10,0 kg	74908 74910
Vanilla PRINCESSE	<ul style="list-style-type: none">• Food preparation with strong, sweet-creamy vanilla note• Ideal for cold preparations such as whipped cream and cremes• Suitable for the preparation of vanilla-flavoured baked goods ☆ Recommended for: buttercreams	pasty	3 g	3,0 kg	28006

Citrus Fruits

Product name	Product description	Consis- tency	Dosage per 1.000 g	Package	Item-No.
Lemon Europa	<ul style="list-style-type: none">• Classic, natural lemon taste with other natural flavours• with a strong juicy-fresh profile• 1L Lemon Europa contains lemon oil from approx. 170 lemons ☆ Recommended for: lemon cake	semiliquid	3 g	1,0 kg 2,5 kg 5,0 kg	72104 72105 72108
Lemon Prima	<ul style="list-style-type: none">• Simple, fruity lemon taste with balanced peel note ☆ Recommended for: refining shortcrust pastry	semiliquid	3 g	5,0 kg	72308
Lemon NOBLESSE	<ul style="list-style-type: none">• Lemon preparation with lemon oil and juice concentrate• Especially juicy and balanced taste• Juicy alternative to usual lemon peel paste ☆ Recommended for: cheesecake or wine creams	pasty	5-10 g	3,0 kg	27006
Citroperl	<ul style="list-style-type: none">• Long-lasting, natural lemon flavour with other natural flavours with fresh lemon zest note refined with fresh ripe juicy taste• Produced partially by hand, this high quality flavour develops its full taste through mechanical loads (kneading, mixing etc.) and heat ☆ Recommended for: an alternative to lemon zest	granulated	1-2 g	0,5 kg 2,0 kg 5,0 kg 20,0 kg	17403 17466 17408 17467
Oraperl	<ul style="list-style-type: none">• Long-lasting, natural orange flavour from high quality, cold-pressed orange peels• Produced partially by hand, this high quality flavour develops its full taste through mechanical loads (kneading, mixing etc.) and heat ☆ Recommended for: an alternative to orange zest	granulated	1-2 g	0,5 kg	17303

Butter, Cream, Curd

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Butter	<ul style="list-style-type: none">High quality natural flavour with typical creamy-fresh butter note and light caramel finishFor a fine butter taste☆ Recommended for: butter biscuits	semiliquid	5 g	1,0 kg	70504
				2,5 kg	70505
Butter-Cream	<ul style="list-style-type: none">Basic baking flavour for a creamy-buttery finishing touch in baked goods☆ Recommended for: doughnuts and fritters	semiliquid	5 g	2,5 kg	73505
Butter-Vanilla	<ul style="list-style-type: none">Combination of sweet vanilla and creamy butter components☆ Recommended for: yeast dough	semiliquid	5 g	2,5 kg	76505
JoMix	<ul style="list-style-type: none">Flavoured Food PreparationWith skimmed milk yoghurt powder☆ Recommended for: cream, cremes, pound cakes, for many yoghurt ideas	powdered	30 g	1,5 kg	16325
Cream Cheese 5Plus	<ul style="list-style-type: none">Baking flavour agent with fresh tart milk and lemon accents, refined with vanillaStrengthens the curd taste of baked goods pleasantly☆ Recommended for: cheese and curd dumplings, cheesecake	powdered	5 g	1,0 kg	18804
Trisan	<ul style="list-style-type: none">The Dreidoppel's flavour classicButtery, creamy baking flavour agent with a fine vanilla note to improve the quality of baked goods☆ Recommended for: crumble cake and pound cake	powdered	5 g	1,0 kg	16604
				5,0 kg	16608

Flavour Know-how

Depending on the desired application, different flavours and consistencies are needed for perfect taste results.



Semiliquid flavours guarantee an optimal distribution of the flavour throughout the batter or dough and stand out because of their excellent stability for both: baking and freezing.



Pasty food preparations are also suitable for the cold patisserie. Pastes can be blended well in mixtures and are baking and freezing stable.



For especially precise flavouring, highly concentrated **powdered flavours** are recommended. They are encapsulated and dissipate very slowly – they are therefore ideal for pre-measuring.



Granulates such as the Dreidoppel classics Citroperl and Oraperl develop their matchless tastes during preparation and baking.

Dreidoppel experts are always available to help you select the products best suited to your needs.

Flavour Mixtures

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Bread Plait	<ul style="list-style-type: none">Flavour composition especially formulated for bread plaits with juicy-zesty citrus notes, as well as vanilla and tonka bean taste☆ Recommended for: sweet yeast dough plaits	semiliquid	3 g	5,0 kg	73608
Cake Flavour Europa	<ul style="list-style-type: none">High quality flavour composition made from natural flavours with fine vanilla-almond notes and light lemon tasteIdeal for all pound cakes, short pastries, yeast doughs and long-life pastry☆ Recommended for: refining pound cakes	semiliquid	3-5 g	1,0 kg	77104
Panettone	<ul style="list-style-type: none">Flavour agent for the famous Italian holiday cake, with a fruity-sweet vanilla taste and juicy ripe orange component☆ Recommended for: Panettone, light pound cake or finest yeast pastry	semiliquid	3 g	2,5 kg	73005
Yeast Dough Flavour 5plus	<ul style="list-style-type: none">Flavour composition with a fresh cream profile and intensive butter note for preparing stretched doughsEasy to measure and simple to use, ideal for pre-weighing☆ Recommended for: croissants und Danish pastry	powdered	5 g	5,0 kg	18608
Yeast Dough	<ul style="list-style-type: none">Flavour composition especially formulated for yeast doughs with notes of bitter almond and creamy vanillaFor puff pastry and heavy yeast doughs with high fat content, e. g. Danish pastry☆ Recommended for: stollen	semiliquid	3 g	5,0 kg	70708
				10,0 kg	70710
Yeast Dough Prima	<ul style="list-style-type: none">Flavour composition especially formulated for yeast doughs with fine citrus notes as well as bitter almond and vanilla componentsIdeal for light yeast doughs☆ Recommended for: „bee sting“ cake	semiliquid	5 g	25,0 kg	72814

Rum /Alcoholic Flavours

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Arrak	<ul style="list-style-type: none">Long-lasting arrack flavour with a tangy-fresh alcohol note and sweet brandy componentIdeal for cake layer soaking syrups and glazes☆ Recommended for: refining soaking syrups	semiliquid	3 g	1,0 kg	70104
Rum Europa	<ul style="list-style-type: none">Classic rum flavour with a fruity-sweet alcohol note, rounded off by a pleasant vanilla-barrique finishPrepared with genuine Jamaica rum☆ Recommended for: rum truffle	semiliquid	3 g	1,0 kg	71104
				2,5 kg	71105
				5,0 kg	71108
				10,0 kg	71110
Rum Prima	<ul style="list-style-type: none">Simple rum flavour with a sweet, fruity alcohol taste and balanced vanilla profileEasy to measure and high tolerance for pre-weighing☆ Recommended for: marble cake	semiliquid	5 g	5,0 kg	74008

Nuts and Spices

Product name	Product description	Consistency	Dosage per 1.000 g	Package	Item-No.
Bitter Almond	<ul style="list-style-type: none">Classical bitter almond flavour with balanced profile ☆ Recommended for: pound cakes and sponge cakes	semiliquid	3 g	1,0 kg	70404
Bitter Almond Europa	<ul style="list-style-type: none">High-quality natural flavour with fine almond taste ☆ Recommended for: flavouring sponge cakes	semiliquid	3–5 g	1,0 kg	74204
Christstollen Flavour (Christmas fruit loaf)	<ul style="list-style-type: none">Typical Christmas spice flavour, with notes of vanilla, cinnamon, cardamom and citrus, especially suited for heavy yeast doughs ☆ Recommended for: stollen and lebkuchen	powdered	4 g	1,5 kg	17925
Cinnamon	<ul style="list-style-type: none">Fine, natural cinnamon flavour with an intense sweet cinnamon bark tasteSuitable for the preparation of cinnamon baked goods ☆ Recommended for: apple filling	semiliquid	3 g	1,0 kg	78704
<div>NEW!</div> Hazelnut Europa	<ul style="list-style-type: none">High-quality natural flavour, especially bake stable ☆ Recommended for: flavouring nut and chocolate baked goods	semiliquid	10 g	1,0 kg	73304
Rose Water	<ul style="list-style-type: none">Flowery rose flavour with a fruity sweet citrus component ☆ Recommended for: Ideal for refining almond dough and persipan	semiliquid	3 g	1,0 kg	31704
Spekulatius, light (spiced biscuits)	<ul style="list-style-type: none">Familiar classic spekulatius flavour with sweet cinnamon bark notes and balanced spice profile. Especially developed for light doughs. ☆ Recommended for: butter spekulatius	powdered	3 g	1,5 kg	17825
Tonka Bean	<ul style="list-style-type: none">Traditional tonka bean taste with a sweet, caramely vanilla note and light woody druff taste. For flavouring sponge cakes ☆ Recommended for: pyramid cake	semiliquid	5 g	1,0 kg 2,5 kg	72404 72405
Zimtino	<ul style="list-style-type: none">Natural, powdered cinnamon flavour with a subtle cinnamon bark componentFulfills legally-prescribed coumarin levels ☆ Recommended for: cinnamon-flavoured baked goods such as cinnamon rolls	powdered	20 g	1,0 kg	15104



FOR DOUGHS AND MASSES
BAKING INGREDIENTS

Our baking ingredients are a real help and support in many areas of the working day:

- Easy to use basic mixtures for the most common layers
- Egg-white base powder for the preparation of meringue
- Basic mixture for the rational production of crunchy cake toppings, florentines etc.

Trust the experience of our experts!

Product name	Product description	Basic recipe	Package	Item-No.
Bake Filling Variant	<ul style="list-style-type: none">Powdered basic mixture for manufacturing bake stable fillingsNo hollow bakingMachine accessible	1.000 g Bake Filling Variant, 500–700 ml Water, Paste for fine pastry or baking flavour at will	12,5 kg	46022
Bienetta	<ul style="list-style-type: none">Basic mixture for florentines, traditional German Bee-Sting cake, nutcracker and crunchy toppers of all kinds		10 x 0,6 kg	33518
Eisan	<ul style="list-style-type: none">Egg-white base powder with sugarFor meringues	160 g Eisan, 1.000 ml Water, 2.000 g Sugar	2,0 kg	30781
Gourmet Eierguss	<ul style="list-style-type: none">Multi-purpose basic flan mixFor the preparation of sweet and savory fillings such as quark masses, vegetable pies, quiche, onion cake, ...		10,0 kg	43610
Sacher Mix	<ul style="list-style-type: none">Basic mixture for the preparation of high-quality Sacher cakeContains 24 % chocolateIdeal for chocolate cake	1.000 g Sacher Mix, 300 g Butter, 500 ml Water	12,5 kg	40222
SandRühr Premium	<ul style="list-style-type: none">Basic mix for sand masses with long freshnessFor the production of juicy sheet cake, sand cake, stable layers for fruit slices, muffins and much more	600 g SandRühr Premium, 400 g Flour, 400 g Edible Oil, 400 ml Water	20,0 kg	43113

Baking Ingredients

Product name	Product description	Basic recipe	Package	Item-No.
Spezialmassen Mix	<ul style="list-style-type: none">Basic mix for a variety of traditional layers and pastries		12,5 kg	40922
Spice Cake „Gewürzkuchen“	<ul style="list-style-type: none">High-quality spice flavour preparation with a sweet cinnamon- and strong cocoa noteFor the production of juicy and long-lasting fresh spice pastriesContains special baking powder that allows a uniform pastry surface	240 g Spice Cake, 650 g Sugar, 700 g Wheat Flour, 650 g Eggs, 650 g Edible Oil, 400 ml Milk	3 x 1,0 kg	14906
Waffle Mix	<ul style="list-style-type: none">For the manufacturing of delicious, fresh wafflesEither in a heart shape or as a typical Brussels waffle	1.000 g Waffel Mix, 800 ml Water or Milk	10,0 kg	43922



For crunchy treats and toppers

Bienetta is our basic mixture for florentines, traditional German Bee-Sting cake, nutcracker and crunchy toppers of all kinds.

Just mix 50 % Bienetta and 50 % almonds, nuts, sesame, coconut flakes etc. and bake at approx. 200° C for approx. 8-10 minutes.



FOR DAIRY CREAM AND CREAMS

PASTES FOR FINE PASTRY

Our pastes for fine pastry have a wide range of applications and are suitable for flavouring dairy cream, creams and fillings. Discover our variety of flavours:

- Native and exotic fruits
- Floral notes
- Coffee notes
- Chocolate and caramel varieties
- Aromatic Spices
- Nut varieties
- Alcohol specialties

Our pastes allow precise control of colour and taste intensity by dosing.

Native and exotic fruits

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
Amarena	<ul style="list-style-type: none">Amarena cherry preparation with the fruity taste of ItalyContains amarena cherry pieces	✓	✓	✓	✓	50 g	1,0 kg	29104
Apple	<ul style="list-style-type: none">Apple preparation with a fully ripe flavour noteWith apple pulp		✓	✓	✓	50 g	1,0 kg	22304
Apricot	<ul style="list-style-type: none">Apricot preparation with the taste of ripe fruitFor 100 g paste we use approx. 93 g apricots	✓	✓	✓	✓	50 g	1,0 kg	20604
Banana	<ul style="list-style-type: none">Banana preparation with a full-bodied fruity sweetnessWith banana pulp		✓		✓	50 g	1,0 kg	20204
Blackberry	<ul style="list-style-type: none">Food preparation with the taste of native berriesWith blackberry pulp		✓	✓	✓	50 g	1,0 kg	27304
Blueberry	<ul style="list-style-type: none">Blueberry preparation with the characteristic flavour of wild berriesFor 100 g paste we use approx. 123 g blueberries	✓	✓	✓	✓	50 g	1,0 kg	21304

Native and exotic fruits

		with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
Product name	Product description							
Cherry (Morello)	<ul style="list-style-type: none">Cherry preparation with juicy cherry flavourFor 100 g paste we use approx. 107 g sour cherries	✓	✓	✓	✓	30–50 g	1,0 kg	20504
Coconut	<ul style="list-style-type: none">Coconut preparation with the creamy taste of coconut pulp		✓	✓		50–70 g	1,0 kg	19904
Coconut with pieces	<ul style="list-style-type: none">Coconut preparation with 30 % coconut flakes	✓	✓			90 g	5,0 kg	22808
Cranberry	<ul style="list-style-type: none">Cranberry preparation with 30 % concentrated cranberry juice		✓	✓	✓	50 g	1,0 kg	29804
Elderberry	<ul style="list-style-type: none">Elderberry preparation with a light floral finishFor 100 g paste we use approx. 87 g elderberries		✓	✓	✓	50 g	1,0 kg	28204
Lemon	<ul style="list-style-type: none">Lemon preparation with a juicy-sour flavour noteFor 100 g paste we use approx. 98 g lemon juice		✓	✓	✓	30–50 g	1,0 kg	20304
Lime	<ul style="list-style-type: none">Lime-lemon preparation with a typical lime taste		✓	✓	✓	50 g	1,0 kg	25104
Mandarin	<ul style="list-style-type: none">Food preparation with a light tangy note from the zestWith natural mandarin flavour		✓	✓	✓	30–50 g	1,0 kg	21004
Mango	<ul style="list-style-type: none">Mango preparation with an exotic taste of the ripe fruitWith mango pulp		✓	✓	✓	30–50 g	1,0 kg	29304
Orange	<ul style="list-style-type: none">Orange preparation with a sun-ripened tasteFor 100 g paste we use 58 g of orange juice		✓	✓	✓	30–50 g	1,0 kg	20104
Peach	<ul style="list-style-type: none">Peach preparation with an aromatic note of ripe fruitWith bits of peach	✓	✓	✓	✓	50 g	1,0 kg	22104
Peach-Passionfruit	<ul style="list-style-type: none">Peach-Passionfruit preparation with a sweet, exotic taste and bits of peachFor 100 g paste we use approx. 113 g passionfruit	✓	✓	✓	✓	50 g	1,0 kg	24104
Pear	<ul style="list-style-type: none">Pear preparation with a ripe juicy tasteWith Williams Christ brandy and pear pulp		✓	✓	✓	30–50 g	1,0 kg	21104
Pineapple	<ul style="list-style-type: none">Pineapple preparation with fruity, exotic flavourWith pineapple pieces and juice concentrate	✓	✓	✓	✓	30–50 g	1,0 kg	20904
Pink Grapefruit	<ul style="list-style-type: none">Pink Grapefruit preparation with a fresh-tart taste and strong pink colourFor 100 g paste we use approx. 60 g grapefruit juice			✓	✓	50 g	1,0 kg	27820
Pomegranate	<ul style="list-style-type: none">Food preparation with tangy, fruity taste and intensive colourFor 100 g paste we use approx. 232 g pomegranate		✓	✓	✓	50 g	1,0 kg	49904
Raspberry	<ul style="list-style-type: none">Raspberry preparation with a ripe juicy flavourFor 100 g paste we use approx. 132 g raspberries		✓	✓	✓	30–50 g	1,0 kg	20804
Sea Buckthorn	<ul style="list-style-type: none">Preparation with sea buckthorn pulp and a typical acidic flavourHas a fine orange note to round off the taste		✓	✓	✓	50 g	1,0 kg	43504
Strawberry	<ul style="list-style-type: none">Strawberry preparation with a ripe juicy flavourWith strawberry pieces and strawberry juice concentrate	✓	✓	✓	✓	50 g	1,0 kg 3,0 kg	20704 20706

Floral notes

NEW!

		with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
Product name	Product description							
Elderblossom	<ul style="list-style-type: none">Elderblossom preparation with a fragrant flowery noteContains elderblossom extract		✓		✓	50 g	1,0 kg	43704
Hibiscus	<ul style="list-style-type: none">Hibiscus preparation with a berry-like, slightly flowery and tart tasteContains hibiscus extract			✓	✓	50 g	1,0 kg	24320
Lavender	<ul style="list-style-type: none">Lavender preparation with pleasant flowery, spicy-perfumed notesContains lavender extract		✓	✓	✓	50 g	1,0 kg	23820
Rose	<ul style="list-style-type: none">Flavour preparation with fine rose tasteWith natural rose flavour and other natural flavours			✓	✓	50 g	1,0 kg	25320

Coffee notes

		with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
Product name	Product description							
Cappuccino	<ul style="list-style-type: none">Coffee preparation with typical cappuccino flavourFor 100 g paste we use approx. 77 g coffee		✓	✓	✓	30 g	1,0 kg	25204
Espresso	<ul style="list-style-type: none">Food preparation with typical espresso flavourWith a light chocolate note		✓	✓	✓	50 g	1,0 kg	26704
Latte Macchiato	<ul style="list-style-type: none">Food preparation with the typical flavour combination of espresso and milk		✓	✓	✓	50 g	1,0 kg	28104
Mocha	<ul style="list-style-type: none">Coffee preparation with a strong roasted flavourWith 39 % heavily roasted, finely ground coffee beans		✓		✓	10 g	1,0 kg	23904
Tiramisu	<ul style="list-style-type: none">Food preparation with the typical taste of the classic Italian dessert		✓	✓		50 g	1,0 kg	24004

Chocolate and caramel varieties

		with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
Product name	Product description							
Caramel	<ul style="list-style-type: none">Caramel preparation with a delicate roasted flavour and gold-brown colourWith caramel syrup		✓	✓	✓	5 g	1,0 kg	21604
Chocollette	<ul style="list-style-type: none">Cocoa preparation with the fine taste of milk chocolateWith 24 % cocoa powder		✓			80 g	3,0 kg	23706
Creme de Cacao	<ul style="list-style-type: none">Cocoa preparation with strong bitter flavourWith 40 % cocoa powder		✓	✓	✓	30 g	3,0 kg	20406

Chocolate and caramel varieties

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
Toffee	<ul style="list-style-type: none">Food preparation with typical colour and taste of cream caramelWith condensed milk and caramel syrup			✓		50 g	1,0 kg	41904
Truffle-Praline	<ul style="list-style-type: none">Food preparation for flavouring truffle ganacheDelicate hazelnut flavour, with a touch of Jamaica rum		✓	✓	✓	50 g	1,0 kg	21204

Aromatic Spices

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
Creme de Menthe	<ul style="list-style-type: none">Mint oil preparation with the fresh taste of mintWith natural mint oil		✓	✓	✓	20 g	1,0 kg	22904
Ginger	<ul style="list-style-type: none">Ginger preparation with notes of lemon, slightly spicyWith ginger pulp and natural ginger oil				✓	50-100 g	1,0 kg	45504
Vanille BOURBON	<ul style="list-style-type: none">Food preparation with natural bourbon vanilla flavour		✓	✓	✓	3 g	1,0 kg 3,0 kg 10,0 kg	21804 21806 21810
Vanille Morony	<ul style="list-style-type: none">Food preparation with natural bourbon vanilla flavour and visible bits of extracted vanilla pod powder		✓	✓	✓	7 g	1,0 kg	22004

Nut varieties

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
Hazelnut	<ul style="list-style-type: none">Hazelnut preparation with 15 % hazelnut piecesMade from hazelnut pulp	✓	✓	✓	✓	60 g	3,0 kg	23306
Hazelnut, smooth	<ul style="list-style-type: none">Hazelnut preparation with intensive nutty flavourMade from hazelnut pulp		✓	✓	✓	40 g	3,0 kg	22206
Pistachio, smooth	<ul style="list-style-type: none">Food preparation with delicious smooth pistachio flavourComplemented with bitter almond flavour		✓	✓	✓	60 g	1,0 kg	22404
Roasted Almond	<ul style="list-style-type: none">Almond preparation with the typical taste of burnt almondsWith almond pulp		✓		✓	50 g	1,0 kg	24204
Walnut	<ul style="list-style-type: none">Walnut preparation tasting of roasted nutsWith walnut pulp		✓	✓	✓	20 g	1,0 kg	42504

Alcohol specialties

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
Advocaat	<ul style="list-style-type: none">Eggnog preparation with the classic popular tasteWith 30 % egg brandy		✓	✓		50 g	1,0 kg 5,0 kg	24704 24708
Amaretto	<ul style="list-style-type: none">Amaretto preparation with the typical note of bitter almondWith 22 % Amaretto liqueur		✓	✓	✓	50 g	1,0 kg	26204
Burgundy-Punsch	<ul style="list-style-type: none">Food preparation with a delicate wine punch flavourWith original Jamaica rum		✓	✓	✓	20 g	1,0 kg 3,0 kg	21504 21506
Calvados	<ul style="list-style-type: none">Calvados preparation with a fruity apple flavourWith apple juice concentrate and 25 % genuine Calvados		✓	✓	✓	50 g	1,0 kg	42704
Cherry Brandy	<ul style="list-style-type: none">Kirsch preparation for genuine classic recipesWith 55 % original Black Forest kirsch from Ortenau		✓		✓	50 g	1,0 kg 5,0 kg	21704 21708
Creme Napoleon	<ul style="list-style-type: none">Brandy preparation with full-bodied flavourWith 57 % brandy		✓		✓	20 g	1,0 kg	20004
Irish Cream	<ul style="list-style-type: none">Irish Cream liqueur preparation with the typical taste of whisky and creamWith real Irish Cream liqueur			✓		50 g	1,0 kg	26504
Marc de Champagne	<ul style="list-style-type: none">Marc de Champagne preparation with a refined champagne tasteWith 30 % Marc de Champagne (champagne brandy)		✓	✓	✓	50 g	1,0 kg	29204
Pear	<ul style="list-style-type: none">Pear preparation with a ripe juicy tasteWith Williams Christ brandy and pear pulp		✓	✓	✓	30-50 g	1,0 kg	21104
Prosecco	<ul style="list-style-type: none">Prosecco preparation with a fruity sparkling white wine tasteWith real Prosecco			✓	✓	50 g	1,0 kg	23004
Rum JAMAICA	<ul style="list-style-type: none">Rum preparation with the taste of a Caribbean vacationWith 20 % original Jamaica rum		✓	✓	✓	5-10 g	1,0 kg 3,0 kg 10,0 kg	21904 21906 21910

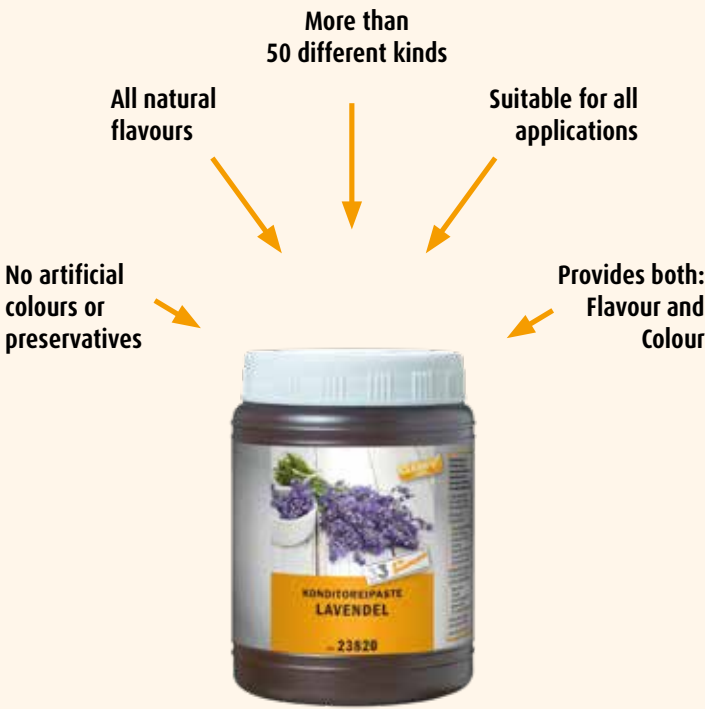
Our pastes for fine pastry

Often imitated but never equalled. The distinctive brown 1-kg-jar filled with our fine pastry paste has its established place in confectioneries and bakeries.

More than 50 different kinds are constantly being developed and refined, backed by 120 years of experience, and offer a toolkit full of flavour variety.

- Consistent quality
- Prepared with selected ingredients
- For high success and product reliability
- With pasty consistency for optimal dispense

This is how we support the professionals in creating their own, individual tastes in cakes and baked goods.





FOR DAIRY CREAM AND CREAMS

CREAM STABILIZER

With our cream stabilizers, cream fillings or toppings for cakes and traybakes stay stable in the display for a long time. Our neutral variants offer maximum flexibility in terms of creativity and taste. Just add any of our pastes for fine pastry. With our Fond Royal Clean Label range we offer 20 perfectly matched flavours – from fruity to refreshing to full-bodied chocolate. You can rely on the easy preparation and consistently high product quality in everyday working life.

Cream Stabilizer, neutral

Product name	Product description	Basic recipe	Package	Item-No.
Fond Royal CL Neutral	<ul style="list-style-type: none">Serves as a basic product for diverse flavours	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	12466
			25,0 kg	12467
Fond Royal Veggie Neutral	<ul style="list-style-type: none">Without gelatine, purely vegetableSuitable for vegan recipesServes as a base product for different flavours	Basic recipe classic: 200 g Fond, 250 ml Water to 1.000 g Cream Basic recipe vegan: 250 g Fond, 250 ml Water to 1.000 g whipped, vegan cream	2 x 2,5 kg	10408

Our Fond Royal CL Neutral works great with our over 50 pastes for fine pastry.



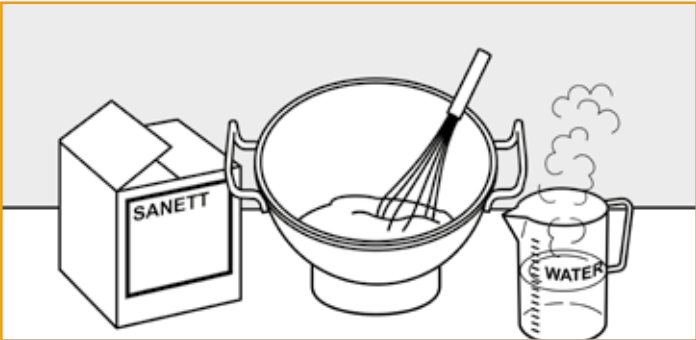
PROFESSIONAL TIP

Cream Stabilizer, neutral

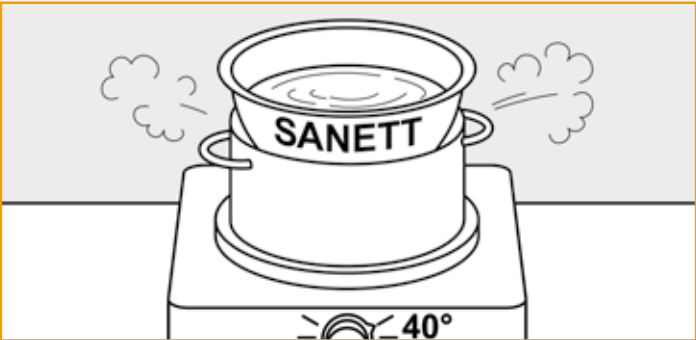
Product name	Product description	Basic recipe/ Dosage	Package	Item-No.
Sanett	<ul style="list-style-type: none">Powdered, warm-soluble gelatine for binding cream and mousseThe prepared sanett solution is processed warm like conventional gelatineOptionally for stock solution: store cool and heat if necessaryIdeal in combination with our pastes for fine pastry	40 g Sanett, 80 ml hot Water to 1.000 g Cream	2 x 2,5 kg	33066
			8 x 2,5 kg	33023
Sanett Bovine	<ul style="list-style-type: none">Powdered, warm-soluble bovine gelatine for binding cream and mousseThe prepared sanett solution is processed warm like conventional gelatineOptionally for stock solution: store cool and heat if necessaryIdeal in combination with our pastes for fine pastry	40 g Sanett Bovine, 80 ml hot Water to 1.000 g Cream	2 x 2,5 kg	37866
			8 x 2,5 kg	37813
Stabifix F	<ul style="list-style-type: none">Liquid cream stabilizer for decoration creamIdeal for dosing in a cream blaster	10 g to 1.000 g Cream	1,0 l	31904
			5,0 l	31908

In 4 easy steps
to absolute flavour variety!

With Sanett and our pastes for fine pastry.



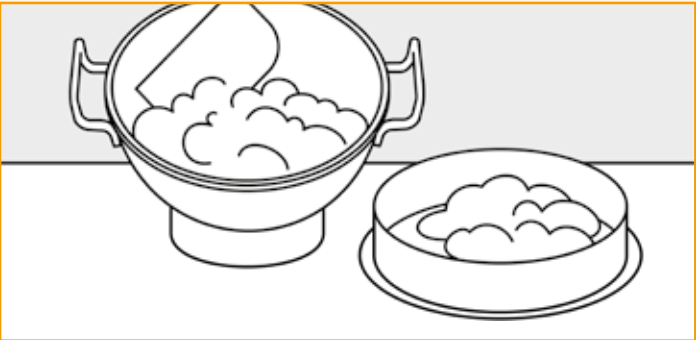
1. Mix 2 parts hot water (80° C) into 1 part Sanett.



2. Keep the prepared Sanett solution warm (working temp. approx. 40°C).



3. Mix Sanett solution and our pastes for fine pastry, fold into whipped cream.



4. Turn the prepared mousse into individual rings or cups. Allow to cool approx. 3 hours before serving.

Fond Royal CL, fruity



Product name	Product description	Basic recipe	Package	Item-No.
Baked Apple	<ul style="list-style-type: none">For the preparation of a cream filling with baked apple tasteWith a spicy note and apple pieces	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	14066
Buttermilk-Lemon	<ul style="list-style-type: none">For the preparation of a buttermilk-lemon-cream filling	250 g Fond, 400 ml Water to 1.000 g Cream	2 x 2,5 kg	46620
Lemon	<ul style="list-style-type: none">Fresh, fruity lemon taste	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	12166
Mango Lassi	<ul style="list-style-type: none">With mango piecesWith the taste of ripe mango and fresh yoghurtFor the preparation of a cream filling Mango Lassi Type	250 g Fond, 400 ml Water to 1.000 g Cream	2 x 2,5 kg	17166
Orange	<ul style="list-style-type: none">Fruity, fresh and slightly peely tasteFor the preparation of a cream filling Orange Type	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	12566
Peach-Passionfruit	<ul style="list-style-type: none">With peach pieces and passion fruit juice concentrate	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	12766
Raspberry	<ul style="list-style-type: none">With raspberry pieces	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	12366
Strawberry	<ul style="list-style-type: none">With strawberry pieces	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	12266
Wild Berries	<ul style="list-style-type: none">Typical, fruity, slightly sour berry tasteWith different fruit pieces	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	13466

Fond Royal CL, Chocolate, nuts and more



Product name	Product description	Basic recipe	Package	Item-No.
Advocaat Type	<ul style="list-style-type: none">Aromatic advocaat flavour and bright colouring	200 g Fond, 125 ml Water, 125 g Advocaat to 1.000 g Cream	2 x 2,5 kg	16966
Café au Lait	<ul style="list-style-type: none">For the preparation of a coffee cream filling	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	46420
Chocolate	<ul style="list-style-type: none">With cocoa for incomparable chocolate flavour	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	12066
Hazelnut	<ul style="list-style-type: none">With hazelnut piecesWith typical full-bodied, slightly roasted hazelnut flavour	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	12608
Stracciatella	<ul style="list-style-type: none">Sweet and creamy vanilla note with little dark chocolates plates	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	13166
Tiramisu	<ul style="list-style-type: none">For the preparation of a cream filling Tiramisu TypeWith 16 % mascarpone powder (corresponds to 30 % mascarpone)	200 g Fond, 250 ml Water to 1.000 g Cream	2 x 2,5 kg	13766

Fond Royal CL, Dairy Products



Product name	Product description	Basic recipe	Package	Item-No.
Buttermilk-Lemon	<ul style="list-style-type: none">For the preparation of a buttermilk-lemon-cream filling	250 g Fond, 400 ml Water to 1.000 g Cream	2 x 2,5 kg	46620
Cream-Cheese	<ul style="list-style-type: none">With spray-dried curd	250 g Fond, 400 ml Water to 1.000 g Cream	2 x 2,5 kg 25,0 kg	13066 13067
Mango Lassi	<ul style="list-style-type: none">With mango piecesWith the taste of ripe mango and fresh yoghurtFor the preparation of a cream filling Mango Lassi Type	250 g Fond, 400 ml Water to 1.000 g Cream	2 x 2,5 kg	17166
Mascarpone	<ul style="list-style-type: none">With 16 % mascarpone powder (corresponds to 30 % mascarpone)	250 g Fond, 400 ml Water to 1.000 g Cream	2 x 2,5 kg	12966
Sour Milk Type	<ul style="list-style-type: none">For the preparation of cream filling with sour milk tasteCan be combined with many sour milk products	400 g Fond, 300 ml Water to 1.000 g Cream and 1.000 g Sour Milk Products	2 x 2,5 kg	16066
Yoghurt-Cream	<ul style="list-style-type: none">With spray-dried yoghurt	250 g Fond, 400 ml Water to 1.000 g Cream	2 x 2,5 kg 25,0 kg	13266 13267





FOR DAIRY CREAM AND CREAMS

CREAM MARMORIAS

Aromatic taste and intense, natural colour – without artificial colourants. This is how our cream marmorias convince and provide tasty highlights and colourful eye-catchers in your counter. The products are specially composed for the application in cream. You only have to marble the whipped cream!

Product name	Product description	Package	Item-No.
Lemon	<ul style="list-style-type: none">Especially composed for the application in dairy creamWithout artificial colourants!For 100 g Marmoria we use approx. 102 g citrus fruits	3,0 kg	52906
Peach-Passionfruit	<ul style="list-style-type: none">Especially composed for the application in dairy creamWithout artificial colourants!For 100 g Marmoria we use approx. 105 g peach and passionfruit	3,0 kg	50906
Plum	<ul style="list-style-type: none">Especially composed for the application in dairy creamWithout artificial colourants!For 100 g Marmoria we use approx. 102 g plums	3,0 kg	50306
Strawberry	<ul style="list-style-type: none">Especially composed for the application in dairy creamWithout artificial colourants!For 100 g Marmoria we use approx. 102 g strawberries	3,0 kg	51006



FOR FILLINGS AND CREAMS

FRUIT FILLINGS

Our fruit fillings „Paradiso Fruit Delight“ offer excellent taste, perfect consistency and a unique fruit experience. Our „Fruchtback“ assortment is the rational, but equally delicious variant in the popular varieties apple or cherry. They can be ideally processed in dosing systems.

Fruit Filling „Paradiso Fruit Delight“

Product name	Product description	Package	Item-No.
Apricot	<ul style="list-style-type: none">Bake- and cut stable, with fruit pieces	6,0 kg	31118
Blueberry PLUS	<ul style="list-style-type: none">Bake stable, with whole fruits (with preservatives)	6,0 kg	32218
Cherry	<ul style="list-style-type: none">Bake- and cut stable, great for high cakes	6,0 kg 15,0 kg	31218 30518
Peach	<ul style="list-style-type: none">Bake stable, with fruit pieces	6,0 kg	32118
Raspberry PLUS	<ul style="list-style-type: none">Bake stable, with fruits (with preservatives)	6,0 kg	30918
Red Currant	<ul style="list-style-type: none">Bake stable, with whole fruits	6,0 kg	31818
Strawberry	<ul style="list-style-type: none">Bake stable, with aromatic, whole strawberries	6,0 kg	34318

Fruit Filling

Product name	Product description	Package	Item-No.
Apple Special	<ul style="list-style-type: none">Great for high apple cakes, bake-, cut- and freeze stable	13,0 kg	37688
Fruchtback Apple	<ul style="list-style-type: none">Bake-, cut- and freeze stable, with fruit pieces	13,0 kg	36788
Fruchtback Cherry	<ul style="list-style-type: none">Bake-, cut- and freeze stable, with whole fruits	14,0 kg	35926



FOR FILLINGS AND CREAMS

POWER FILLINGS AND FLAVOURS

Our Power Fillings are excellent fillings and convince by strong aroma and a real colour experience. Combine Power Filling Neutral with our more than 50 pastes for fine pastry to achieve more diversity in your fine pastry products.

Power Fillings

Product name	Product description	Package	Item-No.
Amarena-Cherry	<ul style="list-style-type: none">Jelly filling with Amarena cherry flavourFresh-fruity taste	5,0 kg	38708
Neutral	<ul style="list-style-type: none">Neutral jelly fillingIndividual taste through the addition of our pastes for fine pastry	5,0 kg	36008
Peach-Passionfruit	<ul style="list-style-type: none">Jelly filling with peach and passionfruit flavourFruity and tangy taste	5,0 kg	32908

Flavours for Fillings

Product name	Product description	Dosage per 1.000 g	Consistency	Package	Item-No.
Apple	<ul style="list-style-type: none">Apple flavour with a juicy, ripe fruit note and a light fresh green peel componentFor steamed and dried apples	3 g	liquid	1,0 l	76604
Strawberry SENG	<ul style="list-style-type: none">Natural flavour with beetroot juice concentrateWith colouring effect	20 g	liquid	1,0 l	40304
Cherry CERISE	<ul style="list-style-type: none">Natural flavour with beetroot juice concentrateWith colouring effect	5 g	liquid	1,0 l	42404



FOR FILLINGS AND CREAMS

CUSTARD CREAMS

The taste of freshly cooked cream in traditional pastries instantly awakens childhood memories in each of us. With our range of powders you bring successful traditional and modern taste to your pastries.

Product name	Product description	Basic recipe	Package	Item-No.
Creme Brulee	<ul style="list-style-type: none">Dessert powder to achieve an excellent, traditional Crème Brûlée	100 g Creme Brulee, 350 ml Milk, cold, 350 ml Cream, liquid	5 x 1,0 kg	15504
Creme Tradition	<ul style="list-style-type: none">Vanilla flavoured powder for the preparation of traditionally cooked creamCreme Tradition is suitable as a base for butter cream, for setting cheesecake and can be processed with bottling plantsUse Cream Tradition for filling baked cakes, yeast pastries, danish pastries etc.	80-100 g Creme Tradition, 100 g Sugar, 1.000 ml Milk	10,0 kg	33811
Creme Tradition TK	<ul style="list-style-type: none">Powder for the preparation of traditionally cooked creamWith natural bourbon vanilla flavourCreamy-sweet vanilla cooking tasteStrong contours, no leakage with frosted fillingsSuitable for the production of fruit fillingsIdeal for processing with bottling plants (easy machine removal)	80-100 g Creme Tradition TK, 100 g Sugar, 1.000 ml Milk	20,0 kg	34490
Custard Powder for fruit	<ul style="list-style-type: none">Powder for binding homemade fruit fillingsBake- and freeze stableUnique shine supports the fruity tasteIdeal for processing with bottling plants	320-400 g Custard Powder for fruit, 1.000 ml Water/Fruit Juice, 400-600 g Sugar, 3.500 g Fruits	10,0 kg	38810



FOR FILLINGS AND CREAMS

COLD CREAMS AND OTHER MASSES

Quickly beat a buttercream for a cake or a creamy filling? With our cold creams and other products creamy fillings and masses succeed safely, quickly and easily.

Product name	Product description	Basic recipe	Package	Item-No.
Buttercream Base	<ul style="list-style-type: none">Cold cream powder for easy and quick preparation of traditional German butter creamSuitable with our pastes for fine pastry	400 g Buttercream Base, 1.000 ml Water, 1.000 g tempered Butter	12,5 kg	34611
Cheesecake Mix	<ul style="list-style-type: none">Basic mix for typical cheesecake, freeze stableJust beat, put in the fridge and done.To use with different dairy products like cream cheese, yoghurt etc.		2 x 2,5 kg	18966
Creme Bavarette	<ul style="list-style-type: none">Basic powder for Bavarian Cream and other fillingsFor processing with Creme Variant or dairy cream	700 g Creme Bavarette, 1.500 ml Water, 1.000 g Creme Variant	10,0 kg	33910
Creme Classic	<ul style="list-style-type: none">Whippable, freeze stable cold cream with cream-vanilla tasteSuitable for producing high quality cream fillings	400 g Creme Classic to 1.000 ml Water	12,5 kg	33611
Creme Ideal	<ul style="list-style-type: none">Bake- and freeze stable cold creamPerfect for producing delicate creams with a delightful vanilla-tasteUse cream for filling pudding pretzels, puff pastries etc.	400 g Creme Ideal to 1.000 ml Water	10,0 kg 25,0 kg	33718 33767
Fill&Gloss	<ul style="list-style-type: none">Instant jelly powderConsistency and sweetness is individually adjustableUnique brilliant gloss and creamy textureSuitable for use with machines, bake- and freeze stableVersatile combinations with all Dreidoppel pastes for fine pastry	200-250 g Fill&Gloss, Sugar at will to 1.000 ml Liquid	2 x 2,5 kg	46310

NEW!



FOR FILLINGS AND CREAMS

FAT CREAM AND CARAMEL

Our bake stable, ready-to-use, chocolaty creams or the real butter caramel convince as filling in danish pastries, long-life pastries but also in cream and cream slices or pies.

Product name	Product description	Package	Item-No.
Butter Caramel	<ul style="list-style-type: none">Bake- and cut stable caramel mousse for the production of cakes, slices, pastries and chocolatesGenuine butter caramel, traditionally cookedLightly heat for easier processing	6,0 kg	45118
Creme Variant	<ul style="list-style-type: none">Liquid non-dairy cream for the preparation of fillings for cakes and traybakesFor light, fluffy and contour-true creamsCan be whipped with milk as well	12 x 1,0 kg	30027
Nougette	<ul style="list-style-type: none">Bake stable and ready-to-use nougat creamVersatile for the preparation of fillings for croissants, danish pastries, long-life pastries and as a filling in cream and cream pastriesNougette can be whipped with butter or margarine	12,5 kg	41122
Schogette	<ul style="list-style-type: none">Bake stable and ready-to-use chocolate cream, with a strong, chocolate tasteVersatile for the preparation of fillings for croissants, danish pastries, long-life pastries and as a filling in cream and cream pastriesSchogette can be whipped with butter or margarine	12,5 kg	43422



FOR GLAZES

GLAZES

From ready-to-use chocolate- and fat-creams to ready-to-use jelly glazes and fondant masses to our new Fill&Gloss that can be used to create trendy mirror glazes – our coatings are suitable for a wide variety of cake and pastry creations.

Product name	Product description	Basic recipe	Package	Item-No.
Alpine Milk Schokoladino	<ul style="list-style-type: none">Contains 15 % alpine milk powderReady-to-use alpine milk chocolate cream for coating, filling and decorationThe coating is not brittle		5,0 kg	43208
Blancoladino	<ul style="list-style-type: none">Ready-to-use white compound cream for coating, filling and decorationThe coating is not brittle		6,0 kg	41518
Top Fondant	<ul style="list-style-type: none">Ready-to-use fondant mixture, can be processed directly out of the bucketSaves the application of apricotur	Heat Top Fondant with 10 % Water or apply directly to the hot pastry	7,0 kg	13619
<div>NEW!</div> Fill&Gloss	<ul style="list-style-type: none">Instant jelly powderConsistency and sweetness is individually adjustableUnique brilliant gloss and creamy textureSuitable for use with machines, bake- and freeze stableVersatile combinations with all Dreidoppel pastes for fine pastry	200-250 g Fill&Gloss, Sugar at will to 1.000 ml Liquid, 160 g Sanett solution	2 x 2,5 kg	46310
Schokoladino	<ul style="list-style-type: none">Ready-to-use chocolate cream for coating, filling and decorationThe coating is not brittle		6,0 kg	36818
Topglanz Plus	<ul style="list-style-type: none">Ready-to-use jelly glaze can be processed directly out of the bucketNeutral taste, transparent, clear		6,0 kg	44018



GELLING AND BINDING AGENTS

JELLY GLAZES

Which jelly glaze do you need for your offer? Our powdered gelling agents are particularly well suited for the production of cut-resistant cake glazes. The pasty and geltype jellies are characterized by a delicate mouthfeel. The strength of the finished jelly glaze can be controlled individually by the amount of liquid. All jelly glazes are glossy, high transparent and easy to use.

Product name	Product description	Basic recipe	Consistency	Package	Item-No.
CentoGel Neutral	<ul style="list-style-type: none">Transparent gelling agent with a sweet, fruity-fresh apricot flavourSuitable for spraying machines	100 g CentoGel, 300 g Sugar to 1.000 ml Water	powdered	2 x 2,5 kg	39666
CentoGel Rot	<ul style="list-style-type: none">Red gelling agent with sweet wild berry touchSuitable for spraying machines	100 g CentoGel, 300 g Sugar to 1.000 ml Water	powdered	2 x 2,5 kg	39766
Doppelgel A	<ul style="list-style-type: none">Highly concentrated gelling agentCrystal clearTasteless	20 g Doppelgel A, 250-300 g Sugar to 1.000 ml Water	powdered	1,5 kg 2 x 2,5 kg 20,0 kg	30325 30366 30313
Doppelgel Strawberry	<ul style="list-style-type: none">Concentrated strawberry-red gelling agentSpecial flavour for glazing strawberry tarts	50 g Doppelgel Strawberry, 250-300 g Sugar to 1.000 ml Water	powdered	2 x 2,5 kg	36966
Gelina 100	<ul style="list-style-type: none">Neutral gelling agent powder, transparent and clearReheatable, acid-stable, freeze-stableSuitable for machinesHigh stiffness and stability with a pleasantly tender mouthfeel	100 g Gelina 100, 400 g Sugar to 1.000 ml Water	powdered	2 x 2,5 kg	46320
<div>NEW!</div> Gelina 100 Red	<ul style="list-style-type: none">Red gelling agent powder with sweet wild berry tasteReheatable, acid-stable, freeze-stableSuitable for machines	100 g Gelina 100 Red, 400 g Sugar to 1.000 ml Water	powdered	2 x 2,5 kg	46330

Jelly Glazes

Product name	Product description	Basic recipe	Consis- tency	Package	Item-No.
Nappage Apricot	<ul style="list-style-type: none">Transparent, apricot colour and flavourFor glazing fruits and apricotur	1.000 g Nappage Apricot to 700–1.000 ml Water	gel-type	15,0 kg	34212
Nappage Neutral	<ul style="list-style-type: none">Transparent, clear, slightly fruity taste	1.000 g Nappage Neutral to 700–1.000 ml Water	gel-type	15,0 kg	34012
Nappage Red	<ul style="list-style-type: none">Transparent, red colour and fruity flavourFor glazing fruits	1.000 g Nappage Red to 700–1.000 ml Water	gel-type	15,0 kg	34112
Sprühfix Apricot	<ul style="list-style-type: none">Viscous, ready-to-use jelly, with an apricot tasteFor apricotur	as required	liquid, ready-to-use	13,0 kg	37988
Top Gel 50	<ul style="list-style-type: none">Clear gelling agent with neutral tasteVery high stiffness	50 g Top Gel 50, 250–300 g Sugar to 1.000 ml Water	powdered	2 x 2,5 kg	30466
Topglanz Plus	<ul style="list-style-type: none">Ready-to-use jelly glaze can be processed directly out of the bucketNeutral taste, transparent, clear	as required	gel-type, ready-to-use	6,0 kg	44018
Trigel Apricot	<ul style="list-style-type: none">Instant gel powder with high covenience grade (with sugar)Apricot colour and taste	500 g Trigel Apricot to 1.000 ml Water	powdered	25,0 kg	35214
Trigel Neutral	<ul style="list-style-type: none">Instant gel powder with high covenience grade (with sugar)Clear	500 g Trigel Neutral to 1.000 ml Water	powdered	2 x 2,5 kg	35066
Trigel Strawberry	<ul style="list-style-type: none">Instant gel powder with high covenience grade (with sugar)Red, with strawberry taste	500 g Trigel Strawberry to 1.000 ml Water	powdered	2 x 2,5 kg	35166

For Flavouring Jelly Glazes

Product name	Product description	Dosage per 1.000 g	Consis- tency	Package	Item-No.
Strawberry SENGA	<ul style="list-style-type: none">Natural flavour with beetroot juice concentrateEspecially for flavouring neutral gelling agentsWith colouring effect	20 g	liquid	1,0 l	40304
Fruit acid	<ul style="list-style-type: none">To intensify the fruit taste	as required	liquid	1,0 l 5,0 l	53304 53308
Cherry CERISE	<ul style="list-style-type: none">Natural flavour with beetroot juice concentrateEspecially for flavouring neutral gelling agentsWith colouring effect	5 g	liquid	1,0 l	42404



GELLING AND BINDING AGENTS
COLD JUICE BINDERS

Our cold juice binders are suitable for the production of bake- and freeze stable fruit fillings for cakes, desserts and tray bakes and underline the fresh taste of the fruits.
For more individuality on offer, Triquell Neutral is the perfect solution for a variety of creations.

NEW!

Product name	Product description	Basic recipe	Package	Item-No.
Fill&Gloss	<ul style="list-style-type: none">Instant jelly powderConsistency and sweetness is individually adjustableUnique brilliant gloss and creamy textureSuitable for use with machines, bake- and freeze stableVersatile combinations with all Dreidoppel pastes for fine pastry	200–250 g Fill&Gloss, Sugar at will to 1.000 ml Liquid	2 x 2,5 kg	46310
Triquell Apple	<ul style="list-style-type: none">With apple taste, supports taste and colour of the fruits	100–150 g Triquell Apple, 300 g Sugar to 4.600 g apple pieces incl. juice	10,0 kg	32622
Triquell Cherry	<ul style="list-style-type: none">With cherry taste, supports taste and colour of the fruits	100–150 g Triquell Cherry, 300 g Sugar to 1.000 ml Liquid, 1.650 g Cherries	10,0 kg	32722
Triquell Neutral	<ul style="list-style-type: none">Neutral taste	100 g Triquell Neutral, 300 g Sugar to 1.000 ml Liquid	10,0 kg	32810

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IDEAS FOR GOOD TASTE



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creative Cake Art
brochures here



OTHERS

FOOD COLOURINGS



Product name	Product description	Package	Item-No.
Brownsauce Colour	<ul style="list-style-type: none">To colour pastries, desserts and ice cream	1,0 l	94804
Carotene, oil-soluble	<ul style="list-style-type: none">To colour pastries, desserts and ice cream	1,0 l	99004
Cherry Red PLUS	<ul style="list-style-type: none">To colour pastries, desserts and decoration	1,0 kg	92404
Egg Yellow PLUS	<ul style="list-style-type: none">To colour pastries, desserts and ice cream	1,0 kg	92204
Pistachio Green PLUS	<ul style="list-style-type: none">To colour pastries, desserts and ice cream	1,0 kg	91504
Strawberry Red „E“	<ul style="list-style-type: none">To colour pastries, desserts and ice cream	1,0 l	99304
Strawberry Red PLUS	<ul style="list-style-type: none">To colour pastries, desserts and decoration	1,0 kg	92304

All Products at a glance. From A to Z.

Product name	Package	Item-No.	Page
Advocaat Paste	1,0 kg	24704	15
	5,0 kg	24708	
Alpine Milk Schokoladino	5,0 kg	43208	26
Amarena Paste	1,0 kg	29104	11
Amaretto Paste	1,0 kg	26204	15
Apple Flavour	1,0 kg	76604	22
Apple Paste	1,0 kg	22304	11
Apple Special	13,0 kg	37688	21
Apricot Paste	1,0 kg	20604	12
Arrak Flavour	1,0 kg	70104	7
Bake Filling Variant	12,5 kg	46022	9
Banana Paste	1,0 kg	20204	11
Bienetta	1,0 kg	76404	5
Bitter Almond Flavour	1,0 kg	70404	8
Bitter Almond Europa Flavour	1,0 kg	74204	8
Blackberry Paste	1,0 kg	27304	12
Blancoladino	6,0 kg	41518	26
Burgundy-Punsch Paste	1,0 kg	21504	15
	3,0 kg	21506	
Bread Plait Flavour	5,0 kg	73608	7
Brownsauce Colour	1,0 l	94804	31
Burgundy-Punsch Paste	1,0 kg	21504	15
	3,0 kg	21506	
Butter Caramel	6,0 kg	45118	25
Butter-Cream Flavour	2,5 kg	73505	6
Buttercream Base	12,5 kg	34611	24
Butter Flavour	1,0 kg	70504	6
	2,5 kg	70505	
Butter-Vanilla Flavour	2,5 kg	76505	6
Cake Flavour Europa Flavour	1,0 kg	77104	7
Calvados Paste	1,0 kg	42704	15
Cappuccino Paste	1,0 kg	25204	13
Caramel Paste	1,0 kg	21604	13

Product name	Package	Item-No.	Page
Carotene, oil-soluble	1,0 l	99004	31
CentoGel Neutral	2 x 2,5 kg	39666	27
CentoGel Red	2 x 2,5 kg	39766	27
Cheesecake Mix	2 x 2,5 kg	18966	24
Cherry Paste	1,0 kg	20504	12
Cherry Brandy Paste	1,0 kg	21704	15
	5,0 kg	21708	
Cherry CERISE	1,0 l	42404	22, 28
Cherry Red PLUS	1,0 kg	92404	31
Christstollen Flavour (Christmas fruit loaf)	1,5 kg	17925	8
Chocolette Paste	3,0 kg	23706	13
Cinnamon Flavour	1,0 kg	78704	8
Citroperl	0,5 kg	17403	5
	2,0 kg	17466	
	5,0 kg	17408	
	20,0 kg	17467	
Coconut Paste	1,0 kg	19904	12
Coconut with pieces Paste	5,0 kg	22808	12
Cream Cheese 5Plus	1,0 kg	18804	6
Cream Marmorina Lemon	3,0 kg	52906	20
Cream Marmorina Peach-Passionfruit	3,0 kg	50906	20
Cream Marmorina Plum	3,0 kg	50306	20
Cream Marmorina Strawberry	3,0 kg	51006	20
Creme Bavarette	10,0 kg	33910	24
Creme Brulee	5 x 1,0 kg	15504	23
Creme Classic	12,5 kg	33611	24
Creme de Cacao Paste	3,0 kg	20406	13
Creme de Menthe Paste	1,0 kg	22904	14
Creme Ideal	10,0 kg	33718	24
	25,0 kg	33767	
Creme Napoleon Paste	1,0 kg	20004	15
Creme Tradition	10,0 kg	33811	23

Product name	Package	Item-No.	Page
Creme Tradition TK	20,0 kg	34490	23
Creme Variant	12 x 1,0 kg	30027	25
Custard Powder for fruit	10,0 kg	38810	23
Doppelgel A	1,5 kg	30325	27
	2 x 2,5 kg	30366	
	20,0 kg	30313	
Doppelgel Strawberry	2 x 2,5 kg	36966	27
Egg Yellow PLUS	1,0 kg	92204	31
Eisan	2,0 kg	30781	9
Elderberry Paste	1,0 kg	28204	12
Elderflower Paste	1,0 kg	43704	13
Espresso Paste	1,0 kg	26704	13
Fill&Gloss	2 x 2,5 kg	46310	24, 26, 31
Fond Royal CL Baked Apple	2 x 2,5 kg	14066	18
Fond Royal CL Buttermilk-Lemon	2 x 2,5 kg	46620	18, 19
Fond Royal CL Café au Lait	2 x 2,5 kg	46420	18
Fond Royal CL Chocolate	2 x 2,5 kg	12066	18
Fond Royal CL Cream-Cheese	2 x 2,5 kg	13066	19
	25,0 kg	13067	
Fond Royal CL Hazelnut	2 x 2,5 kg	12608	18
Fond Royal CL Lemon	2 x 2,5 kg	12166	18
Fond Royal CL Mango Lassi	2 x 2,5 kg	17166	18, 19
Fond Royal CL Mascarpone	2 x 2,5 kg	12966	19
Fond Royal CL Neutral	2 x 2,5 kg	12466	16
	25,0 kg	12467	
Fond Royal CL Orange	2 x 2,5 kg	12566	18
Fond Royal CL Peach-Passionfruit	2 x 2,5 kg	12766	18
Fond Royal CL Raspberry	2 x 2,5 kg	12366	18
Fond Royal CL Stracciatella	2 x 2,5 kg	13166	18
Fond Royal CL Strawberry	2 x 2,5 kg	12266	18
Fond Royal CL Tiramisu	2 x 2,5 kg	13766	18
Fond Royal CL Type Advocaat	2 x 2,5 kg	16966	18

Product name	Package	Item-No.	Page
Fond Royal CL Type Sour Milk	2 x 2,5 kg	16066	19
Fond Royal CL Yoghurt-Cream	2 x 2,5 kg	13266	19
	25,0 kg	13267	
Fond Royal CL Wild Berries	2 x 2,5 kg	13466	18
Fond Royal Veggie Neutral	2 x 2,5 kg	10408	16
Fruchtback Apple	13,0 kg	36788	21
Fruchtback Cherry	14,0 kg	35926	21
Fruit acid	1,0 l	53304	28
	5,0 l	53308	
Gelina 100	2 x 2,5 kg	46320	27
Gelina 100 Red	2 x 2,5 kg	46330	27
Ginger Paste	1,0 kg	45504	14
Gourmet Eierguss	10,0 kg	43610	9
Hazelnut Europa Flavour	1,0 kg	73304	8
Hazelnut Paste	3,0 kg	23306	14
Hazelnut, smooth Paste	3,0 kg	22206	14
Hibiscus Paste	1,0 kg	24320	17
Irish Cream Paste	1,0 kg	26504	15
JoMix	1,5 kg	16325	6
Latte Macchiato Paste	1,0 kg	28104	13
Lavender Paste	1,0 kg	23820	13
Lemon Paste	1,0 kg	20304	12
Lemon Europa Flavour	1,0 kg	72104	5
	2,5 kg	72105	
	5,0 kg	72108	
Lemon NOBLESSE Flavour	3,0 kg	27006	5
Lemon Prima Flavour	5,0 kg	72308	5
Lime Paste	1,0 kg	25104	12
Mandarin Paste	1,0 kg	21004	12
Mango Paste	1,0 kg	29304	12
Marc de Champagne Paste	1,0 kg	29204	15
Mocha Paste	1,0 kg	23904	13
Nappage Apricot	15,0 kg	34212	27

All Products at a glance. From A to Z.

Product name	Package	Item-No.	Page
Nappage Neutral	15,0 kg	34012	27
Nappage Red	15,0 kg	34112	28
Nougette	12,5 kg	41122	25
Orange Paste	1,0 kg	20104	11
Oraperl	0,5 kg	17303	5
Panettone Flavour	2,5 kg	73005	7
Paradiso Fruit Delight Apricot	6,0 kg	31118	21
Paradiso Fruit Delight Blueberry Plus	6,0 kg	32218	21
Paradiso Fruit Delight Cherry	6,0 kg	31218	21
Paradiso Fruit Delight Peach	6,0 kg	32118	21
Paradiso Fruit Delight Raspberry Plus	6,0 kg	30918	21
Paradiso Fruit Delight Red Currant	6,0 kg	31818	21
Paradiso Fruit Delight Strawberry	6,0 kg	34318	21
Peach Paste	1,0 kg	22104	12
Peach-Passionfruit Paste	1,0 kg	24104	12
Pear (Williams Christ) Paste	1,0 kg	21104	11
Pineapple Paste	1,0 kg	20904	11
Pink Grapefruit Paste	1,0 kg	27820	12
Pistachio Green PLUS	1,0 kg	91504	31
Pistachio, smooth Paste	1,0 kg	22404	14
Pomgranate Paste	1,0 kg	49904	12
Power Filling Amarena-Cherry	5,0 kg	38708	22
Power Filling Neutral	5,0 kg	36008	22
Power Filling Peach-Passionfruit	5,0 kg	32908	22
Prosecco Paste	1,0 kg	23004	15
Raspberry Paste	1,0 kg	20804	12
Roasted Almond Paste	1,0 kg	24204	14
Rose Paste	1,0 kg	25320	13
Rose Water Flavour	1,0 kg	31704	8

Product name	Package	Item-No.	Page
Rum Europa Flavour	1,0 kg	71104	7
	2,5 kg	71105	
	5,0 kg	71108	
	10,0 kg	71110	
Rum JAMAICA Paste	1,0 kg	21904	15
	3,0 kg	21906	
	10,0 kg	21910	
Rum Prima Flavour	5,0 kg	74008	7
Sacher Mix	12,5 kg	40222	10
SandRühr Premium	20,0 kg	43113	10
Sanett	2 x 2,5 kg	33066	17
	8 x 2,5 kg	33023	
Sanett Bovine	2 x 2,5 kg	37866	17
	8 x 2,5 kg	37813	
Schogette	12,5 kg	43422	25
Schokoladino	6,0 kg	36818	26
Scho-Vanil	0,5 kg	17703	4
Sea Buckthorn Paste	1,0 kg	43504	12
Spekulatius, light (spiced biscuits) Flavour	1,5 kg	17825	8
Spezialmassen Mix	12,5 kg	40922	10
Spice Cake „Gewürzkuchen“	3 x 1,0 kg	14906	9
Sprühfix Apricot	13,0 kg	37988	28
Stabifix F	1,0 l	31904	17
	5,0 l	31908	
Strawberry Paste	1,0 kg	20704	12
	3,0 kg	20706	
Strawberry Red „E“	1,0 l	99304	31
Strawberry Red PLUS	1,0 kg	92304	31
Strawberry SENG A	1,0 l	40304	22, 28
Supranil	0,5 kg	16403	5
Tiramisu Paste	1,0 kg	24004	13
Toffee Paste	1,0 kg	41904	14
Tonkabe an Flavour	1,0 kg	72404	8
	2,5 kg	72405	
Top Fondant	7,0 kg	13619	26

Product name	Package	Item-No.	Page
Top Gel 50	2 x 2,5 kg	30466	28
Topglanz Plus	6,0 kg	31018	26, 28
Trigel Apricot	25,0 kg	35214	28
Trigel Neutral	2 x 2,5 kg	35066	28
Trigel Strawberry	2 x 2,5 kg	35166	28
Triquell Apple	10,0 kg	32622	29
Triquell Cherry	10,0 kg	32722	29
Triquell Neutral	10,0 kg	32810	29
Trisan	1,0 kg	16604	6
	5,0 kg	16608	
Tri-Vanil	0,5 kg	16503	4
Truffle-Praline Paste	1,0 kg	21204	14
Vanille BOURBON Paste	1,0 kg	21804	14
	3,0 kg	21806	
	10,0 kg	21810	
Vanille Bourbon Europa Flavour	1,0 kg	73904	4

Product name	Package	Item-No.	Page
Vanille Europa Flavour	1,0 kg	71904	5
	2,5 kg	71905	
	5,0 kg	71908	
	10,0 kg	71910	
Vanille Morony Paste	1,0 kg	22004	14
Vanille Prima Flavour	5,0 kg	74908	5
	10,0 kg	74910	
Vanille PRINCESSE Flavour	3,0 kg	28006	5
Waffle Mix	10,0 kg	43922	10
Walnut Paste	1,0 kg	42504	14
Yeast Dough Flavour	5,0 kg	70708	7
	10,0 kg	70710	
Yeast Dough Prima Flavour	25,0 kg	72814	7
Yeast Dough 5plus Flavour	5,0 kg	18608	7
Zimtino	1,0 kg	15104	8

Clean Label à la Dreidoppel

Most of our Pastes and Fonds are Clean Label à la Dreidoppel. That means, in this products are:

- No artificial colourants
- No preservatives
- No modified starch
- No further additives (except for citric acid)





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Since 1899, we have been the specialist for the development and production of fruity and sweet flavours. As a traditional company with 12 decades of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration.

From Langenfeld into the world

Our wide product range, from cream stabilisers to baking mixes to flavours and pastes for fine pastry, lightens daily operations in bakeries and confectioneries, and is exported from Langenfeld (Rhineland) all over the world.

Our core competence: taste

With over 80 different pastes for fine pastry and flavours – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of customised creations, from delicate cakes to efficient traybakes.

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