

Pastry ingredients - dry fruit



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dry fruit



PA332 - g. 250 - pods by 16-19 cm.
Madagascar Bourbon vanilla



PA339 - kg. 1 - pods by 16-19 cm.
Madagascar Bourbon vanilla



PA320 - cc. 500
Vanilla extract



PA321 - lt. 1
Concentrated coffee extract



PA330 - kg. 1
Powder liquorice



PA334 - g. 250
Dried lavender



PA329 - cc. 100
Cassis (redcurrant flavour)



PA435 - lt. 1
Canadian maple syrup



PA310 - kg. 1
E953 Isomalt



PA224 - g. 500
Peeled almonds



PA236 - g. 500
Shelled almonds fillets



PA229 - g. 500
Shelled almonds sticks



PA237 - g. 500
Shelled chopped almonds



PA225 - g. 500
Shelled almonds flour



PA122 - kg. 1
Shelled almonds cream



PA227 - g. 250
Toasted peeled hazelnuts



PA239 - g. 500
PGI Toasted chopped hazelnuts



PA226 - g. 500
PGI Toasted hazelnuts flour



PA123 - kg. 1
PGI Toasted hazelnuts cream



PA222 - g. 500
Half walnuts



PA221 - g. 500
Pine nuts



PA235 - kg. 1
Shelled and peeled Bronte pistachios



PA233 - kg. 1
Chopped Bronte pistachios



PA232 - kg. 1
Bronte pistachios flour



PA124 - kg. 1
Bronte pistachios cream



PA231 - kg. 1
Shelled and peeled pistachios of Middle East



PA234 - kg. 1
Chopped pistachios of Middle East



PA228 - kg. 1
Pistachios flour of Middle East



PA125 - kg. 1
Pistachios cream of Middle East



PA114 - g. 500
Carob-seeds flour



PA116 - g. 200
Carob honey



PA119 - g. 200
Arbutus honey



PA127 - g. 390
Rose petals jelly



PA130 - g. 375
Wild rose jelly



PA132 - g. 370
Jasmin flowers jelly



PA133 - g. 370
Lavander jelly



PA134 - g. 370
Violet jelly



PA300 - kg. 1
Pectin X 58



PA301 - kg. 1
Pectin 325 NH 95



PA302 - kg. 1
Yellow pectin



PA303 - kg. 1
Nappage pectin NH



PA317 - kg. 1
Sorbets and ice creams stabilizers



PA319 - kg. 1
Ice creams stabilizer 2000