

Product Catalog

THAILAND



*We move the planet forward by
creating innovative food solutions for
the health & well-being of people
everywhere*

Our Manifesto

We believe that food has extraordinary power in our lives the power to feed, to nourish, to comfort, to bring families together, to unite people of all backgrounds, to help us celebrate both monumental and small life moments, to put smiles on our faces, and even, the unique power to heal.

We do not take this great responsibility lightly, and that is why we are committed to a holistic operating model, one that is sustainable, respectful and balanced.

To this end, we are implementing plans to achieve CO₂ neutrality, use water responsibly, and reduce waste. Our raw materials are sourced respectfully and we aim to ensure safe and stable revenue for farmers. We work in harmony with the communities we are a part of and invest in providing life-changing, educational opportunities in our Bakery Schools. We are committed to our employees and to create a caring working environment that welcomes diversity and promotes personal development.

Food innovation is energy for good and that is why we are constantly striving to grow our positive impact with the creation of innovative food solutions that promote health & well-being and steadily move businesses, customers, people, and the planet forward.



Key Figures



We offer a full range of innovative food solutions for bakery, patisserie and chocolate.

PURATOS PRODUCTS ARE
AVAILABLE IN OVER

135

COUNTRIES



SUBSIDIARIES IN
COUNTRIES

84

74 PRODUCTION
UNITS IN
52 COUNTRIES



118
INNOVATION CENTERS
IN THE WORLD

FOUNDED IN
1919



10.062+
EMPLOYEES

1.169+
R&D RESEARCHERS
& TECHNICAL ADVISORS



2%
OF REVENUE
INVESTED IN R&D

NET SALES

€ 2.78 B



EBITDA

€ 311.1M

Health & Well-Being at Puratos

The way food is produced impacts both people's health and our planet. That's why, since the very beginning, Health & Well-Being has been at the heart of Puratos' research and development activities. We aim to provide the most nutritionally wholesome products possible, without compromising on taste, texture, quality, or safety.

With science on our side, we continuously improve our product range, to be better and healthier. We increase the presence of power ingredients, like fruit, fiber, and wholegrains, in our products. We also strive to cut down the presence of ingredients, like salt, certain fats, and sugars.



Puratos helps to lower sugar consumption through its complete range of sugar reduced

patisserie & chocolate products. Additionally, we rework existing recipes with the aim to reduce sugar content. Any sugar removal, reduction and/or replacement action should not compromise neither products taste, nor texture.



The link between gut health and overall health is well established in the mind of consumers: a

healthy gut positively influences both physical & mental health. The bakery products in Puratos' Happy Gut range all contain gut health promoting compounds, such as specific types of fibres, which can support consumers' gut health status.



We increase the quantity of grains & seeds in our products. Additionally, we promote the use of

wholegrain versions to stimulate the consumption of bakery products containing high levels of grains, wholegrains and seeds. This helps consumers around the world to reach their recommended daily intake of fiber.



We increase, whenever possible, the fruit content in the fillings or the fruit filling content in

the final application.



We aim to remove or reduce fats, especially of low nutritional quality, or to replace them with fats

of good nutritional quality. We also focus on removing trans fatty acids and replacing them with healthier fat sources.



We offer solutions to reduce the quantity of salt in baked goods to help consumers abide

to the 5g of salt/day as part of the World Health Organization recommendation.

In addition, Puratos' proprietary research program Taste Tomorrow enables us to have in-depth insights into global and local consumer behaviors, attitudes, and choices. With that in mind, we offer the right product range to cover consumer needs for transparency or plant-based alternatives.



More and more consumers want to reduce ingredients perceived as undesired

such as additives, artificial colours and flavours. Puratos offers clean and cleaner label alternatives allowing for a shorter, clearer and cleaner ingredient list of the finished products.



To answer the increasing demand for more natural products, Puratos provides,

whenever possible, an organic alternative without compromising on taste, texture and overall functionality.



As an increasing number of people tend to avoid gluten in their diet, Puratos provides,

whenever possible, nutritionally balanced gluten-free alternatives without compromising on taste and texture.



Whenever requested, we contribute to a better planet by offering plant-based alternatives with

taste, texture and functionality as close as possible to the traditional counterpart.



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Bakery



Bread is shaped over 250 generations of bakers. Every generation tried out new recipes, new ingredients and a string of baking techniques. All to bake even better breads. By getting the most from our heritage and respecting its three cornerstones - health, taste, texture - we intend to help bakers accomplish just that: better breads.

JOIN THE TRADITION, CREATE YOUR FUTURE

Traditions have been passed on, adapted, evolved or even forgotten about. Puratos believes that today's bakers deserve to stand on the shoulders of giants. That they should have access to the expertise of the 250 generations of bakers that came before us. That's why we research and preserve the heritage of bread in our Sourdough Library, re-introduce traditional ingredients like sourdoughs and ancient specialty grains and work on innovations inspired by nature. It's all about enabling you to join the tradition, and create your future with your very own, authentic signature breads. Rustic Style breads that go back to the roots of baking.

We help bakers be successful, by turning the heritage of bread from food cultures around the world into new opportunities. Over 250 generations of bakers have kneaded their hearts and their souls into bread. All to bake even better breads. By getting the most from breads heritage and respecting its three cornerstones – health, taste, texture – we move the heritage of bread forward, and help bakers be successful with their business.



PLANT-BASED



CLEAN(ER) LABEL



SALT REDUCED



GRAINS & SEEDS



SOURCE OF FIBER



BIO



RICH IN FIBER



GLUTEN FREE



NO LECITHIN



NO LACTOSE



NO PALM OIL



HAPPY GUT

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Improvers

Bread improvers provide peace of mind. They help you control all the uncertainties within the bread production process, such as variations in temperature, humidity, flour and labour. In this way, they enable you to ensure consistent premium results with every batch you bake.



BREAD IMPROVERS

	Dosage	Shelf-life	Packaging	Code
S500 Ultra Artisan as well as more industrialised bakers see S500 as a premium product that gives absolute security during all stages of the bread-making process, and one that helps them achieve proven and consistent superior-quality bakery goods.	1%	9 month(s)	10 x 1 kg Bag 10 kg	4115010 4115012
S-Kimo Short 3% Improver in powder form designed for the production of frozen dough for long freezing period of up to 3 months.	3%	9 month(s)	Bag 10 kg	4115003
S-Kimo Long 4% Improver in powder form designed for the production of frozen dough for long freezing period of up to 6 months.	4%	9 month(s)	Bag 10 kg	4115001
Kimo Croissant A+ Improver in powder form for the production of unfermented frozen dough for lamination product designed to guarantee minimal quality loss during long time freezing periods (3-6 month).	2%	9 month(s)	Bag 20 kg	4115008
Quick Step Croissant Improver in powder form for the production of pre-fermented frozen (PFF) or ready-to-bake application in laminated product, ready to bake.	2%	9 month(s)	Bag 10 kg	NEW
Double Bake Improver in powder form for the production of parbaked bread and rolls.	1%	9 month(s)	Bag 10 kg	NEW
SOFT'R ALPAGA Powdered dough conditioner for production of yeast-raised bakery items with soft crust, soft crumb and extended shelf life.	2%	9 month(s)	Bag 10 kg	4115005
Soft'r Cotton Acti Plus High performance powder improver for the production of yeast raised bakery items with a soft crust, soft crumb and improved	2%	9 month(s)	Bag 10 kg	4115031



\$500

A Baker's Best Friend

With 100 years of expertise in bread making, Puratos was the first company to launch a complete bread improver in 1953: T500, in paste form. We continuously optimized our formulas, and in 1975 S500 was born, a powder improver. This allowed us to reach more bakers around the world, helping them to make even better breads. Thanks to our unique enzyme technology, coming from Antarctica, S500 can bring breads ultimate tolerance. This enzyme is at the heart of the S500 formula, allowing you to bake with consistent great results, batch after batch.

- The world's best-known and best performing multipurpose improver, that delivers absolute peace of mind.
- Bakers can rely on proven and consistent premium quality across all applications to keep their customers satisfied.
- Outstanding dough tolerance and bread volume.

Being a baker is not only about baking good bread and other specialties. It is also about being aware of emerging trends and offering consumers the choice and convenience they deserve, with a wide variety of fresh products available at any moment of the day. On top of that, bakeries must operate efficiently and maintain consistent premium quality under fluctuating conditions.

At Puratos, we have helped generations of bakers deal with these challenges and now offer a wide range of S500 complete improvers to help with dough tolerance, freshness, volume, shape, taste, clean label ingredients, delivering healthier finished products etc.



puratos

The Future of
Bread
Lies in its Past



BREAD IMPROVERS

	Dosage	Shelf-life	Packaging	Code
Intens Freshness-10 Powder improver that optimizes freshness by increasing the softness, crumb moistness and shelf life of soft breads and rolls.	0.3-0.5%	9 month(s)	Bag 10 kg	NEW
Intens Freshness-5 Modular improver for use in soft bakery items (rich recipes, small items) production to extend the freshness	0.3-0.5%	9 month(s)	Bag 10 kg	4115004
Intens Freshness-1 Powder improver that optimizes freshness by increasing the softness, crumb moistness and shelf life of soft breads and rolls.	0.3-0.5%	9 month(s)	Bag 10 kg	4022752
Easy Soft'r Melting Bead Soft'r Melting technology is an improver solution that allows you to create the perfect melting texture for medium and sweet bread applications, from the day they are made to the end of their shelf life.	5%	6 month(s)	Bag 10 kg	4012803
Intens Microwave Improver to be used for products heated in the microwave improving the short bite, softness and moistness.	3%	9 month(s)	Bag 10 kg	NEW
Intens Melting Modular powdered ingredient for use in sweet bakery products, containing at least 5% fat and 10% sugar. Optimizes	0.4-0.5%	9 month(s)	Bag 10 kg	NEW
Intens Resilience Powder improver form that enhances the resilience of soft bakery products, helping them to regain their	1-2%	9 month(s)	Bag 10 kg	NEW
Intens Puraslim Powder improver form that substitutes up to 75% of the fat in the recipe.	3%	9 month(s)	Bag 10 kg	NEW
Intens Goal Best Keep the product fresh during its whole shelf life Provide a soft and moist crumb , improvement of volume while maintaining a good resilience.	0.1-0.2%	9 month(s)	Bag 10 kg	NEW
Intens Strength Keep the product fresh during its whole shelf life Provide a soft and moist crumb , dough tolerance while maintaining a good resilience.	0.1-0.2%	9 month(s)	Bag 10 kg	NEW

INTENS PURASLIM

Indulgence with
no compromise



Sourdough

Passionate about naturally fermented breads for years, Puratos has developed an understanding of sourdoughs and taste like no other.

If you're looking for a new taste for your bread, why not try something old. The durum wheat sourdough that we use for our O-tentic Durum component is more than 2000 years old. It allows you to recreate a authentic product with all the characteristics of the artisan tradition: based on natural ingredients, fresh and of very high quality.

The Future of Bread Lies in its Past



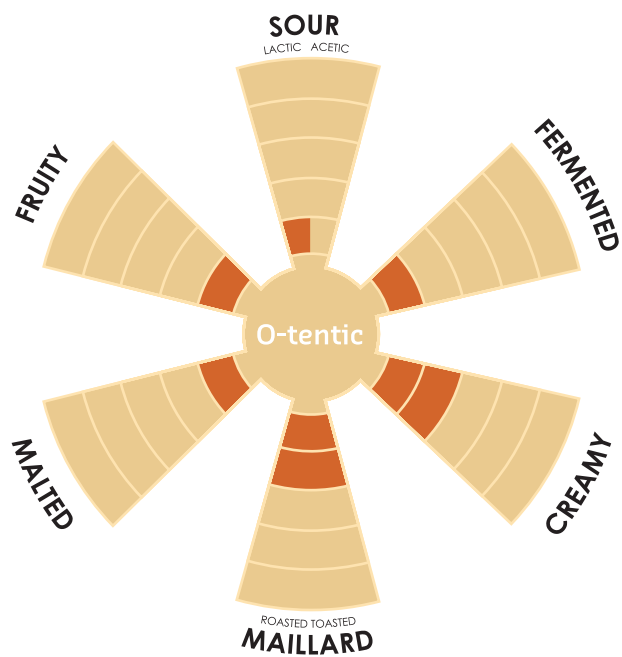
SOURDOUGH

O-Tentic

O-tentic is a unique active bakery component that gives you the creative freedom to make breads with authentic taste and texture.



Dosage	Shelf-life	Packaging	Code
4%	12 month(s)	1 kg x 10 bag	4100276





Our flavors, your taste

**Blend. Dose. Experiment and play
to make the ultimate taste for your bread.**

Or waffle. Or cracker. Or brioche.
Sapore makes it beautifully simple
to create your signature taste.

3 SOURDOUGH-TYPES



ROAST & TOAST



LIGHT DRIED



FRESH



Sapore makes bread taste better

A Puratos sensory team analyses every detail of a Sapore, so you get the big picture of each taste-profile in your bread.

A flavor windmill unites the different flavors found in each Sapore into one flavor profile. The more colored bars, the stronger the presence of that particular flavor.

SOURDOUGH

Sapore Traviata

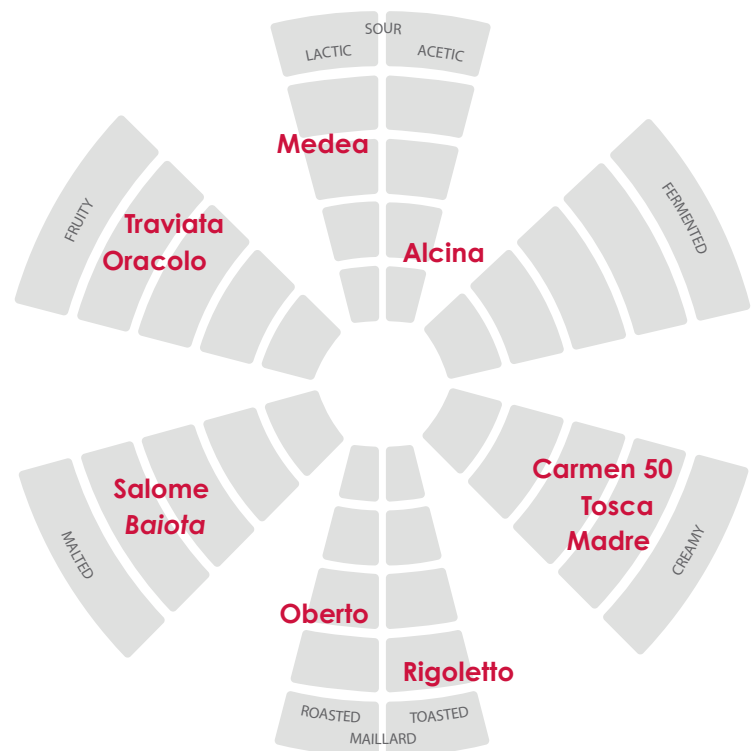
SAPORE TRAVIATA is produced under controlled conditions and using a culture of selected sourdough. In wheat breads, the usage level is 1-3%. Higher dosage is used in special breads. The applications could be French baguettes, Italian breads (Ciabatta, Toscan and Pugliese

Dosage	Shelf-life	Packaging	Code
1-3%	9 month(s)	Bag 25 Kg	4100217

Sapore Medea

SAPORE MEDEA is a wheat sourdough in powder form. Usage rate / recipe
Application : San Francisco bread - 5-6% on flour - Advantages : San Francisco sourdough flavor (Usage of strong flour is recommended)
Application : Wheat breads (French or Italian breads) - 2-3% on flour - Advantages : San Francisco sourdough flavor

1-6%	9 month(s)	Bag 25 kg	4100593
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Bakery Mixes

Great Taste and Wellness

Bread mixes are vital products for professional bakers, helping to ensure quality, ease of use and cost-effectiveness. Our range of Bakery Mixes includes Tegral Mixes, which require the addition of water and yeast, and Easy Bases, which require water, yeast and flour.



BAKERY MIXES

	Dosage	Shelf-life	Packaging	Code
Easy Sourdough Bread Concentrate mix in powder form for the production of crusty breads.	10%	6 month(s)	Bag 10 kg	4011404
Tegral Donut 001 Full mix for donut, just add water and yeast.	100%	6 month(s)	Bag 20 kg	4115025
Tegral Donut Mix Complete mix for the production of yeast raised fresh donuts , just add water and yeast.	100%	6 month(s)	Bag 20 kg	4115024
Tegral Soft'r Donut Complete mix in powder form for the production of yeast-raised donuts.	100%	6 month(s)	Bag 20 kg	4115006





Egg wash alternative

Produced using UHT technology, Sunset Glaze is an egg-wash alternative that is sterile when it comes out of the pack. It delivers outstanding shine and colour and avoids all the problems you might have using real eggs, no matter how fresh they are




Better environmental impact of Sunset Glaze versus eggs

Puratos has conducted a Life Cycle Assessment (LCA) to determine the environmental impact of Sunset Glaze compared to that of eggs. Using the 'Product Environmental Footprint' methodology, which is adopted and supported by the European Union, data was gathered from the entire value chain of Sunset Glaze and assessed over diverse environmental impact categories including: climate change, water scarcity, land use, and numerous other aspects, covering all the main impacts of human activity on the planet.

The benefits of using Sunset Glaze are significant: the number of allergens in the production area is reduced and any health risk due to microbiological contamination is significantly decreased.

Sunset Glaze is unsweetened, making it suitable as a glaze for all kind of applications including savoury products like hamburger buns or sausage rolls. It is also contact wrappable, which means that it won't stick to the packaging when you pack your goods. Better still, with our clean label solution available, there are no E numbers to declare

EGG WASH ALTERNATIVE

		Shelf-life	Packaging	Code
Sunset Glaze Ready-to-use, UHT egg substitute for glazing.		9 month(s)	12 x 1 L	4005719
Sunset Glaze Easy Plus Ready-to-use, UHT egg substitute for glazing.		9 month(s)	BIB 10 L	4014651

Sunset Glaze



Wholegrains

All Puravita products are developed in collaboration with bakers to make the bread delightful to eat. The great taste of Puravita products are consumer approved and confirmed through sensory analysis using Puravita as an international brand enables the customers to position themselves as the specialist in healthy bakery products.



Grain is a very beautiful, pure and simple product, but its popularity makes it hard to stand out from the crowd. In an effort to innovate and differentiate, our range of added value wholegrains called Specialty Grains, gives you different solutions to add grains with outstanding taste, health benefits and natural freshness to any kind of dough. Our Specialty Grains look to the past (and different parts of the world) to rejuvenate the wholegrain category. Inspired by ancient processing methods, we've created products that excel in both convenience and innovative possibilities. Or in other words, add something common to your dough and make unique things happen.

WHOLEGRAINS

	Dosage	Shelf-life	Packaging	Code
Easy Puravita Multigrain Easy Puravita Multigrain (19) is concentrate mix for the production of fresh healthy bread with Health & Well being solution.	30/100	6 month(s)	Bag 10 kg	4015255
Easy Puravita 12 Grains Easy Puravita 12 Grains is concentrate mix for the production of fresh healthy bread with Health & Well being solution.	30/100	6 month(s)	Bag 10 kg	4016720
Puravita Wholemeal Concentrated powdered mix for production of wholemeal breads can use in application crusty and soft bread.	20/80	6 month(s)	Bag 10 kg	4115002
Puravita Dark Rye Concentrated mix in powder form for the production of special breads rich in rye flour and broken rye grain, create variety of application crusty and soft bread	20/80	6 month(s)	Bag 10 kg	4115018

WHOLEGRAINS

	Dosage	Shelf-life	Packaging	Code
Easy Puravita sprouted wheat Concentrated mix in powder form for the production of breads rich in sprouted wheat and 12 Grains& seeds	30/100	6 month(s)	Bag 10 kg	NEW
Easy Puravita 12 Grains (fiber) concentrate mix for the production of fresh healthy bread high fiber with Health & Well being solution.	30/70	6 month(s)	Bag 10 kg	4018319
Easy Puravita Multicereal concentrate mix for the production of fresh healthy Multicereal bread with Health & Well being solution.	50/50	6 month(s)	Bag 10 kg	4018357
Easy Puravita Fibre Plus concentrate mix for the production of of a bread rich in dietary fibres & proteins with Health & Well being solution	50/50	6 month(s)	Bag 10 kg	NEW
Easy Puravita Fruits & Fibre Bread concentrate mix for the production of of a bread rich in dietary fibres with Health & Well being solution	100	6 month(s)	Bag 10 kg	NEW



Patisserie

More than ever, consumers crave authentic, delicious patisserie creations that have exciting textures and flavors. As our Taste Tomorrow research confirms, consumers want to learn the stories behind their food and the impact it has on their health and the planet.

That is why each and every one of our creations is a re-interpretation of our heritage. Enriched by all our experiences around the world, we are devoted to helping you satisfy and delight your customers.

Every patisserie creation has a story to tell

We want to share with you, our customers, this appetite for telling stories and this passion for re-inventing patisserie. Together, we can share these stories by adding new textures and flavors and creating healthier or more sustainable versions of already well-known patisserie classics that are so loved and cherished.

- **The Classic:** The very best classic that offers an exciting base for meaningful stories.
- **Get creative:** With imaginative re-inventions or combinations of Patisserie Classics, you can create exciting stories through surprising taste combinations, new textures, and original appearances.
- **Health & Well-Being:** Create your own powerful Health & Well-Being story by reducing the sugar, adding more fruits, or using Clean(er) Label ingredients.
- **Be sustainable:** Create a positive impact using 100% plant-based alternatives and carefully selected, locally sourced ingredients. Build a better future while offering your customers the finest quality patisserie creations.

Classic



Health & Well-being



Sustainable



Pâtisserie is part spectacle and part seduction, and a good deal of talent and expertise is required. Our ingredients cover all elements of pâtisserie, and help clients master the interactions between base, filling and decoration.

The result? More freedom to your creativity, a gain of time and delighted consumers

Creative



PLANT-BASED



MORE FRUITS



CLEAN(ER) LABEL



NAFNAC



LACTOSE FREE



GLUTEN FREE



NO PRESERVATIVES



NO ADDED SUGAR

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Cake Textures

Cake texture in finished goods are important because texture can intensify the sensory experience. It will make a cake more surprising, more indulgent.

TEXTURE IS THE NEW TASTE

Our global consumer research, Taste Tomorrow, confirms the growing importance of texture. For consumers today, taste is more than just flavour. Texture is a key component of taste. Consumers pay as much attention to a special, delicious, appealing texture as to its flavour.



CREAM

	Shelf-life	Packaging	Code
Tegral Satin Creme Cake Vanilla A complete mix to make the best quality cream cakes in the market in terms of taste and texture. Tegral Satin Cream cake is easy-to-use and highly versatile to deliver a maximum variety of finished goods.	9 month(s) 6 month(s)	1 kg x 10 bag Bag 10 kg	4115158 4115159
Tegral Satin Creme Cake Red Velvet A complete mix to make the best quality red velvet cream cakes in the market in terms of taste and texture. Tegral Satin Cream Cake Red Velvet cake is easy-to-use and highly versatile to deliver a maximum variety of finished goods.	9 month(s) 6 month(s)	1 kg x 10 bag Bag 10 kg	4115169 4115170
Tegral Satin Creme Cake Matcha Tea A healthy Matcha Tea Cake mix using premium quality of Japanese Matcha Green Tea powder producing an endless variety of cakes, muffins and layered cakes.	9 month(s)	1 kg x 10 bag	4115171
Tegral Satin Cream Cake Dark Chocolate A complete mix to make the best quality chocolate cakes in the market in terms of taste and texture. Tegral Satin Cream Cake Dark cake is easy-to-use and highly versatile to deliver a maximum variety of finished goods.	6 month(s)	Bag 10 kg	4115163

MOIST

Tegral Satin Moist Cake

A complete mix to make the best quality cakes in the market in terms of taste and texture cakes with a very moist mouthfeel. Tegral Satin Moist Cake is easy-to-use and has a flat surface, making it perfect to use as a base for layer cakes and celebration cakes.

Shelf-life	Packaging	Code
9 month(s)	1 kg x 10 bag	4115154
6 month(s)	Bag 10 kg	4115155

CHIFFON

Tegral Chiffon

A complete mix to make chiffon cakes. Puratos' chiffon cake can be described as a very light and extremely soft cake. It has a very melting mouthfeel. Tegral Chiffon is easy-to-use and can be used to make bund cakes, layer cakes, Swiss rolls and entremets.

Shelf-life	Packaging	Code
6 month(s)	Bag 10 kg	4020848

SPONGE

Tegral Sponge Cake Vanilla

A complete mix to make sponge cakes with a rich taste and a light aerated texture. Tegral sponge is easy-to-use, has a flat surface, good carrying properties, rollability and sliceability. Perfect to make layer cakes, Swiss rolls and entremets.

Shelf-life	Packaging	Code
6 month(s)	Bag 10 kg	4115173



Patisserie specialties

Specialty Patisserie Mixes enable you to make a special variety of cake quickly, easily, and costeffectively. We regularly review and revise our mixes to keep pace with consumer trends. Our collaboration with international patissiers also enables us to develop our products in line with their requirements.

What's more, thanks to our global presence and R&D capabilities, we've been able to diversify and enrich our assortment with local specialties from different regions. What are the advantages of using our Specialty Patisserie Mixes?

The practical benefits include:

- Convenience: less preparation time and less stock management
- Peace of mind: consistent quality
- Efficiency: less recipe errors when scaling
- Storage: simple to stock and store
- Speed: shorter production times



MOCHI DONUT

Tegral Mochi Donut

Complete mix to make mochi donut which is fluffy and chewy texture

Shelf-life	Packaging	Code
6 month(s)	Bag 10 kg	NEW

CAKE DONUT

Tegral Vanilla Cake Donut

Complete mix to make vanilla cake donut

Shelf-life	Packaging	Code
6 month(s)	Bag 10 kg	NEW

Tegral Chocolate Cake Donut

Complete mix to make chocolate cake donut

Shelf-life	Packaging	Code
6 month(s)	Bag 10 kg	NEW

Cake improvers

A cake improver is a special enzyme based technology that enables you to improve a functionality of your batter or final cake. It acts as the missing piece of your cake puzzle that allows you to attain excellence.

What Are The Advantages Of Cake Improvers?

- Improved quality and differentiated cakes
- Increased efficiency thanks to faster product development, easier implementation, greater flexibility

Why Use Puratos' Cake Improve?

- Long heritage of cake improvement
- Superior cake quality
- Innovation through constant improvement and new product ideas in line with customer needs and consumer preferences



CAKE IMPROVERS

Easy Acti fresh PO14

Acti-Fresh is an innovative solution based on enzyme and emulsifier technology. Since 2008, Acti-Fresh has been improving the freshness of various types of cakes including loaf and pound cakes, chocolate cakes, snack cakes, muffins and cake donut

Shelf-life	Packaging	Code
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6 month(s)	Bag 10 kg	NEW
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Easy Acti fresh PY67

Cake improver to give the freshness of sponge and chiffon cake type

6 month(s)	Bag 10 kg	NEW
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Cream Fillings

Silky-smooth cream fillings popular with bakeries and patisseries include vanilla, chocolate, caramel, dulce de leche, nuts, speculoos,lemon cream and cream cheese. Each filling delivers a beautifully creamy sensation.



CREAM

Cremfil Silk Custard (custard flavor cream topping)

A complete mix to make the best quality cream cakes in the market in terms of taste and texture. Tegral Satin Cream cake is easy-to-use and highly versatile to deliver a maximum variety of finished goods.

Shelf-life	Packaging	Code
9 month(s)	Bucket 5 kg	4015950

Deli Caramel

Inspired by South America's famous 'Dulce de Leche', Deli Caramel, made from cooked milk and sugar, offers the infinite pleasure of an authentic milk caramel.

9 month(s)	Bucket 5 kg	4016416
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Deli Orange

Citrus flavours such as lemon and orange are always a hit in patisserie. Twist your summer recipes with Deli Orange to give a great sweet-sour orange taste to your preparations. Made from milk and a fresh touch of orange juice, it can be used for cakes, tarts, pies, pastries and pralines.

9 month(s)	Bucket 5 kg	4006247
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Fruits Fillings

Fruit fillings bring nature's rainbow of colours and flavours. Discover how our wide range of fruit fillings, packed with up to 90% of top-quality fruit, can make your creations look delicious and taste better.



FRUITS

Fruitfil Strawberry Plus

A bake-stable and freeze-stable strawberry filling for bakery products, with real fruit content.

Shelf-life	Packaging	Code
9 month(s)	Bucket 5 kg	4016431

FOURRAGE FRAMBOISE PÉPINS (Raspberry filling with seed)

High quality raspberry jam with seed, bake stable and freeze staw stable.

12 month(s)	Bucket 8 kg	4019462
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Custard cream

Puratos offers a large range of custard cream mixes, simple to use and delicious to enjoy.

Puratos developed many alternatives in tastes, textures and properties. We have Cremyvît with variety of flavors. All of them bring you pleasure and convenience. Custard Cream is used in various applications in all around the world

CUSTARD CREAM

	Shelf-life	Packaging	Code
Cremyvît Classic A range of deliciously smooth custard cream mixes that are quick and easy to prepare using only cold water. The result is a custard cream with a rich taste and smooth texture.	9 month(s)	1 kg x 10 bag	4014642
	9 month(s)	Bag 10 kg	4012302
Cremyvît classic Chocolate flavour Complete mix to make chocolate flavor custard cream, preperation with cold water	6 month(s)	Bag 10 kg	NEW
Cremyvît classic Thai Tea flavour Complete mix for Thai tea (Cha Thai) flavor custard cream, preperation with cold water	6 month(s)	Bag 10 kg	NEW
Cremyvît classic Pandan flavour Complete mix for pandan flavor custard cream, preperation with cold water	6 month(s)	Bag 10 kg	NEW
Cremyvît classic Sweet purple potato flavour Complete mix for sweet purple potato flavor custard cream, preperation with cold water	6 month(s)	Bag 10 kg	NEW



Ambiante toppings

Ambiante makes it possible to create perfect longlasting decorations – from bite-size snacks to cupcakes, celebration cakes and more – all without cracks. The product is extremely smooth, easy to spread, and devoid of air bubbles. Ambiente is also easy to color, either by adding flavoring and colouring agents. This gives you endless possibilities to decorate your cakes! touches that make the difference.



AMBIANTE'S SWEET ADVANTAGES

Outstanding Performance

- **Long tolerance in workability:** after whipping - in the piping bag and on the application

Easy To Handle

- Ambiente Topping is **easy to store and easy to use:** available in 1L x 12 Tetra Pack per carton.
- **UHT Sterilised:** Ambiente Topping can be stored at room temperature (max. 20°C) for up to 9 months.
- Ready to whip after **only 12 hours** in the cold room.

Economic Due To Its High Rate Of Overrun

- **Exceptional overrun:** up to 4x the original quantity.n.
- **Remarkable stability:** even 5 days after you're created your decoration, no cracking, no colouring.

WHIPPABLE TOPPINGS

Ambiente

Ambiente is a whippable topping that is excellent for cake decoration. It has exceptional overrun and a remarkable stability. It is also plant-based.



Shelf-life	Packaging	Code
12 month(s)	12 X 1 L	4100282

Chantypak

Chantypak is a whippable topping renowned for its tasty vanilla notes and versatility. It can be used in a variety of fresh and frozen applications.



12 month(s)	12 X 1 L	4101671
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Festipak

Festipak is an unsweetened whippable topping, and ideal for sugar reduction in your applications. Versatile, it can be used for whipping and cooking.



12 month(s)	12 X 1 L	4108507
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Glazes

Glazes make delicious patisserie look even better. Knowing that consumers buy patisserie with their eyes, Puratos devoted a great deal of expertise to coming up with a full range of customised glazes. Whatever your specialty, Puratos can help you tempt your customers even more with perfectly finished products.



GLAZES

	Shelf-life	Packaging	Code
Hamony Sublimo Harmony is our range of high-quality glazes for traditional patisserie - the perfect shiny finish for fruit pies, cakes and puff pastries.	12 month(s)	12 x 1.2 kg	4015691
Miroir Glassage Noir Ready-to-use mirror glaze with chocolate taste for bavaois and mousses. Delivers a perfect shine and mirror effect of superior and constant quality. For full coverage and complex shapes.	9 month(s)	Bucket 5 kg	4100959
Miroir Neutre Ready-to-use mirror glaze with neutral taste for bavaois and mousses. Delivers a perfect shine and mirror effect of superior and constant quality. For horizontal surfaces.	12 month(s)	Bucket 5 kg	4100950
Miroir Glassage Chocolat Noir Ready-to-use mirror glaze with 21% Belcolade real Belgian dark chocolate for bavaois and mousses. Delivers a perfect shine and mirror effect of superior and constant quality. For full coverage and complex shapes.	12 month(s)	Bucket 5 kg	4018160
Gelstar Blond Concentrated apricot glaze for manual application on fruit pies, cakes, danishes and puff pastries	18 month(s)	Bucket 16 kg	4101573
Glacage Miroir + Neutre Ready-to-use neutral glaze for making mirrors on bavaois.	18 month(s)	Bucket 8 kg	4102456
Starfix IP 40 Neutre Concentrated neutral glaze for manual application on fruit pies, cakes, danishes and puff pastries.	18 month(s)	Bucket 16 kg	4101571

ICINGS & FUDGES

Fondant Vega

White fondant with a soft texture intended for icing pastries.
Also available: Ready-to-use fondant, Special deep-freezing fondant

Shelf-life	Packaging	Code
12 month(s)	2 x 5 kg	4101005

SWEETENERS

Sirop De Glucose Confiseur (Glucose syrup)

Highly refined confectioner's glucose with a "dextrose equivalent" use in chocolate filling to keep moist and soft, and also use in glazing to give shininess
Concentrate sugar syrup ready to use

Shelf-life	Packaging	Code
18 month(s)	Bucket 6 kg	4103016

Trimoline Sir Sucre Invert 11K (Invert Sugar)

Invert sugar to allow to the baked goods to stay fresher, and into filling to give smoothness and softness

12 month(s)	Bucket 11 kg	1101311
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Grains Pearl Sugar N10

White, pearl-shaped sugar that is used for decoration available in N10 grain size. Application : Top brioche, cookies, cupcakes, muffins....

36 month(s)	Bag 10 kg	1101317
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SYRUPS & SAUCES

Pate De Marrons Vanil 4/4 (Chestnut paste with vanilla)

High quality, very smooth chestnut paste made with 10% sugar. Chestnut paste ready to use

Shelf-life	Packaging	Code
36 month(s)	Carton 12 x 0,85 LEU	6100046

Puree De Marron 4/4 (Chestnut puree)

Puree made from chestnut tree finely divided by sifting. Chestnut pure ready to use

24 month(s)	Carton 12 x 0,85 LEU	6100054
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PATISFRANCE SUPERPOMME 38% (Apple Sauce)

Ready to use apple sauce. Can be use in bakery and patisserie applications. Bake stable.
Apple sauce ready to use

36 month(s)	Carton 3 x 4,10 L	4100624
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Chocolate

Great Taste
Doing Good



Cacao-Trace: a game-changing approach to sustainable sourcing



By **creating value** through the **fermentation mastery** that results into **superior tasting chocolates** then **sharing the value created** among the chain and especially with **cocoa farmers**, **Cacao-Trace** is the only sustainable cocoa sourcing program that is **redefining the standard for chocolate**.

At Puratos, we are building a better future for cocoa **with a game-changing strategy**. The traditional business model in the cocoa industry does not provide a sustainable future, driven by a commodity mindset which looks at quantity over quality. There is an imbalance in profit share, poor working conditions, deforestation, child labor and women inequality.

Cacao-Trace differentiates itself by **focusing on taste improvement**. Our **exceptional fermentation** expertise with an unparalleled international network of postharvest centers is the key to creating superior tasting chocolate and a willingness to pay. Our value-added products guarantee:

Better lives: Quality premium and chocolate Bonus result in 2 to 5 months additional revenue. Better Education & Health: In 2 years we have built in Cacao-Trace communities; 5 schools, 1 maternity, 43 Clean water installation reaching more than 6000 people.

Better planet: 25,469 trees planted in 2019. 45,336 trees planted in 2020. 139,529 trees planted in 2021.

Better business: Taste Tomorrow survey shows 60% of customers look for products that are produced sustainably in their food purchase and 60 % of customers look for food for which they know farmers receive a fair price. Cacao-Trace creates a direct link between farmers and customers. Key elements that results into increased business.

Better consumers mindset: Cacao-Trace delicious tasting chocolates, with social and environmental values result in consumers peace of mind.

Join our exceptional world of exceptional chocolate!

Chocolate is the most popular and fastest growing flavor in sweet goods applications. To meet this needs, Puratos has developed an easy to use, great tasting compound chocolate as well as Real Belgian Chocolate to perfectly finish off your bakery and patisserie application.



PREPARATION



PRALINES



BARS



HOLLOW FIGURES



ENROBING (THIN)



ENROBING (THICK)



DIPPING (THIN)



DIPPING (THICK)



PANNING



CLEAN(ER) LABEL



BIO



NO LECITHIN

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Compound Chocolate and fat-based fillings

Compound chocolate is made of cocoa powder and vegetable fats like palm kernel oil or coconut oil. It looks like chocolate, tastes like chocolate but it is much easier to use. Simply melt it and apply for any type of application. Puratos offers a high quality selection of compound coatings for a wide variety of applications. By selecting only the finest cocoa beans and freshest ingredients, the Carat range stands out for its superior quality, excellent taste experience and the right texture and viscosity.



CARAT

COMPOUND CHOCOLATE

Carat Coverlux Dark

A premium tasting compound coating. Extremely versatile in use, may be used for similar applications as real chocolate.

Shelf-life	Packaging	Code
12 month(s)	Block 10 x 1 kg	4115120
	Coins 10 x 1 kg	4115117
	Coins 2 x 5 kg	4115125

Carat Coverlux Milk

A premium tasting compound coating. Extremely versatile in use, may be used for similar applications as real chocolate.

12 month(s)	Block 10 x 1 kg	4115067
	Coins 2 x 5 kg	4115070

Carat Coverlux White

A premium tasting compound coating. Extremely versatile in use, may be used for similar applications as real chocolate.

12 month(s)	Block 10 x 1 kg	4115074
	Coins 10 x 1 kg	4010968
	Coins 2 x 5 kg	4115078

Carat Coverliq Dark Cake

A high-fluidity compound coating. Ideal for thin (and extra thin) layers on final applications.

12 month(s)	Block 10 x 1 kg	4115051
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Cacao-Trace Carat Chip Dark 10M

A high-fluidity compound coating. Ideal for thin (and extra thin) layers on final applications.

18 month(s)	4 x 2.5 kg	4115195
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Covershine Dark

A high-fluidity compound coating. Ideal for thin (and extra thin) layers on final applications.

12 month(s)	4 x 5 kg	4115098
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COLORING COMPOUND CHOCOLATE

COMPOUND CHOCOLATE	Shelf-life	Packaging	Code
Carat Coverliq Banana Coating A high-fluidity compound coating. Ideal for thin (and extra thin) layers on final applications.	12 month(s)	Block 10 x 1 kg	4115059
Carat Coverliq Matcha Tea Coating A high-fluidity compound coating. Ideal for thin (and extra thin) layers on final applications.	12 month(s)	Block 10 x 1 kg	4115093
Carat Coverliq Orange Coating OR002 A high-fluidity compound coating. Ideal for thin (and extra thin) layers on final applications.	12 month(s)	Block 10 x 1 kg	4115114
Carat Coverliq Strawberry Coating A high-fluidity compound coating. Ideal for thin (and extra thin) layers on final applications.	12 month(s)	Block 10 x 1 kg	4115053

CHOCOLATE & NUTS

CHOCOLATE FILLING	Shelf-life	Packaging	Code
Carat Supercrem Dark Supercrem multi purpose fillings, use prior to or after breaking, they are perfect filling for applications requiring an outstanding taste and texture - Long lasting taste - Pleasant creamy texture and mouthfeel - Excellent flavor release.	12 month(s)	Bucket 1 kg x 6 Bucket 8 kg 5 kg x 1 bag	4012003 4115153 4015956
Carat Supercrem Hazelnut Supercrem multi purpose fillings, use prior to or after breaking, they are perfect filling for applications requiring an outstanding taste and texture - Long lasting taste - Pleasant creamy texture and mouthfeel - Excellent flavor release. Dark compound filling with hazelnut paste.	12 month(s)	-	NEW
Carat Supercrem Pitachio Supercrem multi purpose fillings, use prior to or after breaking, they are perfect filling for applications requiring an outstanding taste and texture - Long lasting taste - Pleasant creamy texture and mouthfeel - Excellent flavor release.	12 month(s)	-	NEW
Carat Supercrem Strawberry Supercrem multi purpose fillings, use prior to or after breaking, they are perfect filling for applications requiring an outstanding taste and texture - Long lasting taste - Pleasant creamy texture and mouthfeel - Excellent flavor release.	12 month(s)	-	NEW
Carat Supercrem Hoikaido Supercrem multi purpose fillings, use prior to or after breaking, they are perfect filling for applications requiring an outstanding taste and texture - Long lasting taste - Pleasant creamy texture and mouthfeel - Excellent flavor release.	12 month(s)	-	NEW

Real Chocolate

Chocolate is the number one flavour used in patisserie and sweet bakery goods today. Puratos prides itself in using only the highest quality ingredients in all of its products by carefully selecting the finest cocoa beans. Compared to local competitors, Puratos' products distinguish themselves by their consistent quality and taste. This taste can also be tailored according to local preference. This is how Chocolanté exemplifies the standard for the taste of real chocolate.



CHOCOLANTÉ

	Shelf-life	Packaging	Code
Chocolanté Milk Couverture Chocolate 40% Milk Chocolate made from pure cocoa butter and natural flavouring used for moulding, enrobing, flavouring and decoration application.	12 month(s)	8 x 1 kg	4115192
Chocolanté Dark Couverture Chocolate 56% Dark Chocolate made from pure cocoa butter and natural flavouring used for moulding, enrobing, flavouring and decoration application.	24 month(s)	8 x 1 kg	4115193
Chocolanté Dark Couverture Chocolate 63% Dark Chocolate made from pure cocoa butter and natural flavouring used for moulding, enrobing, flavouring and decoration application.	24 month(s)	8 x 1 kg	4115194
Chocolanté 60-Days Cacao-Trace Vietnam Dark Couverture Chocolate 74% Dark chocolate with sustainable cocoa trace, with 74% of cocoa solid.	12 month(s)	8 x 1 kg	4016898
Chocolanté 60-DAYS Cacao-Trace Vietnam Milk Couverture Chocolate 57% Milk chocolate with sustainable cocoa trace-fresh, with 57% of cocoa solid.	12 month(s)	8 x 1 kg	4021825



CHOCOLANTÉ



Real Belgium Chocolate

Belcolade is one of the most important international players in the chocolate for professionals market, producing top quality Belgian couverture chocolate. All Belcolade branded products are produced exclusively at our plant in Erembodegem near Brussels. Belcolade upholds its decision to produce quality chocolate based on 100% cocoa butter, despite the decision of the European Union to allow 5% other vegetable fat in chocolate. This highest standard gives extra confidence to chocolate professionals on the quality of their finished products and awarded Belcolade with increasing high recognition in the world.



BELCOLADE

REAL BELGIAN CHOCOLATE

Belcolade Noir 44

C309/X

Real Belgian dark chocolate with minimum 45% cocoa content that comes in drops format

Shelf-life

24 month(s)

Packaging

15 kg/bag

Code

4001610

Belcolade Noir 44 Cacao-Trace

CT C309/X:K09

Very mild Real Belgian dark chocolate with a strong earthy character in grains format

24 month(s)

2 x 5 kg

4016890

Belcolade Selection Noir Ebsolu Ebony Cacao-Trace

Preconched cocoa mass with sustainable cocoa trace. Contain minimum cocoa percentage of 96,5%

24 month(s)

12 kg

4013187

Belcolade Noir Selection

C501-U:C CHUNKS

Real Belgian dark chocolate with minimum 50.5% cocoa content that comes in chunks format

24 month(s)

15 kg

4001586

Belcolade Cacao-Trace

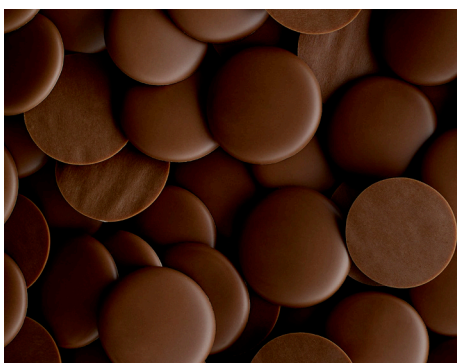
CT BELCOSTICK 44% 8CM

Real Belgian dark chocolate with minimum 44% cocoa content that comes in sticks format

24 month(s)

15 x 1.6 kg

4011523



BELCOLADE SELECTION

Consumers worldwide acknowledge Belgian chocolate to be a guarantee of taste and quality*. Building on our unique Belgian chocolate heritage and expertise, Belcolade Selection chocolates are all about the best Belgian taste classics in the shape and fluidity that best match the needs of your applications.



BELCOLADE SELECTION

REAL BELGIAN CHOCOLATE

Belcolade Selection Noir Cacao-Trace C501/J

Dark chocolate with sustainable cocoa trace made from pure cocoa butter with 55% of cocoa solid. with fruity notes and a smooth roasted cocoa flavor. Can used for all application.

Shelf-life

24 month(s)

Packaging

2 x 5 kg

Code

4006947

Belcolade Selection Noir Superieur Cacao-Trace D600/J

A well-balanced dark chocolate made from 60% cocoa, with a pronounced roasted cocoa flavor. Famous for its versatility, this sustainable chocolate guarantees great tasting results for your patisserie and chocolate applications.

24 month(s)

2 x 5 kg

4016494

Belcolade Selection Noir Supreme Cacao-Trace E740/J

A dark chocolate with a roasted cocoa taste and fruity notes made from 70,5% cocoa. Famous for its versatility, this sustainable chocolate guarantees great tasting results for your patisserie and chocolate applications.

24 month(s)

2 x 5 kg

4016851

Belcolade Selection Lait Cacao-Trace O3X5/G

A balanced 34% cocoa milk chocolate with a perfect balance between sweetness, cocoa and milk. Famous for its versatility, this sustainable chocolate guarantees great tasting results for your patisserie and chocolate applications.

18 month(s)

2 x 5 kg

4010119

Belcolade Selection Blanc Cacao-Trace X605/G

A balanced 30% cocoa white chocolate with tones of vanilla and cooked milk. Famous for its versatility, this sustainable chocolate guarantees great tasting results for your patisserie and chocolate applications.

12 month(s)

2 x 5 kg

4015765

BELCOLADE ORIGINS

The Belcolade Origins range is an invitation to go back to the roots of taste. With these single origin chocolates, take chocolate lovers on a journey to the terroirs of the different regions in which cocoa beans are cultivated.

With Belcolade Origins chocolates, bring a characteristic, connoisseur's tasting experience to your chocolate applications. Let consumers embark on this journey to the roots of taste with you.

BELCOLADE ORIGIN

REAL BELGIAN CHOCOLATE

Belcolade Origins Noir Uganda 80% Organic Cacao-Trace **CT NCUGA BIO**

The organic Trinitario beans, perfectly fermented according to the Cacao-Trace standards, finally unveil their very true and absolutely stunning flavor profile in this unique and distinctive sustainable and organic dark chocolate.

Shelf-life	Packaging	Code
24 month(s)	8 x 1 kg	4016554

Belcolade Origins Lait Venezuela 43% **LCVENE**

Our goal was to create an exceptionally smooth chocolate with warm nutty notes and the luxurious creaminess of dairy. We express the warmth of the beans' natural nutty flavor by carefully roasting and conching them. The result? This divine 43% milk chocolate with a luscious nutty base and a predominance of classic 'chocolatey' notes.

18 month(s)	8 x 1 kg	4006036
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Belcolade Origins Noir Ecuador 71% **NCECU**

Ecuador is famous across the globe for its incredibly rare Nacional cacao. Get delighted by the 71% dark chocolate which result from this strong cocoa heritage.

12 month(s)	8 x 1 kg	4006060
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Belcolade Origins Noir Peru 64% **NCPERU**

We searched high and low throughout Peru to find the most exquisite Criollo and Trinitario beans. This quest has resulted in this exceptional 64% dark chocolate. No other chocolate so successfully and delightfully merges the enticing flavors of Peru's rich cocoa farming heritage and the Amazon's primeval wilderness.

12 month(s)	8 x 1 kg	4006061
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BELCOLADE ORIGIN

REAL BELGIAN CHOCOLATE

Belcolade Origins Noir Costa Rica 64% NCCORI

Savoring our delicious 64% dark chocolate takes you back to the roots of Costa Rica history, when cocoa was the local currency – true gold.

Shelf-life	Packaging	Code
12 month(s)	8 x 1 kg	4006039

Belcolade Origins Noir Vietnam 73% Cacao-Trace CT NCVIET

Our taste experts came across the Trinitario cocoa bean in Vietnam's Mekong Delta Region & highlands. An unexpected find unveiling its full potential in this unique dark citrusy and acidic chocolate.

12 month(s)	8 x 1 kg	4006063
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Belcolade Origins Lait Vietnam 45% Cacao-Trace CT LCVIET

Our taste experts came across the Trinitario cocoa bean in Vietnam's Mekong Delta Region & highlands. An unexpected find unveiling its full potential in this unique 45% milk chocolate.

12 month(s)	8 x 1 kg	4006037
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Belcolade Origins Noir Papua New Guinea 73% Organic Cacao-Trace CT NCPNG

With taste mastering which starts from the bean, including an exceptional non-smoking drying technique, in this 73% dark chocolate we preserve the exquisite natural flavor of the cocoa beans and truly showcase Papua New Guinea's jewel of the mountains along the majestic Sepic river.

12 month(s)	8 x 1 kg	4011656
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Belcolade Origins Lait Papua New Guinea 39% Organic Cacao-Trace CT LCPNG BIO

With taste mastering which starts from the bean, including an exceptional non-smoking drying technique, in this 39% milk chocolate we preserve the exquisite natural flavor of the cocoa beans and truly showcase Papua New Guinea's jewel of the mountains along the majestic Sepic river.

12 month(s)	8 x 1 kg	4016985
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COCOA POWDER

This premium cocoa powder is ideal for flavoring and coloring patisserie and chocolate applications



COCOA POWDER

	Shelf-life	Packaging	Code
COCOA POWDER CHP-F1 Premium Chocolate powder made in Belgium	12 month(s)	Bag 15 kg	4008377
COCOA POWDER CT CP1 Premium cocoa powder with sustainable cocoa trace contain 22-24% of cocoa butter.	24 month(s)	2 x 3 kg	4016008
COCOA POWDER CT CP100 Cocoa powder made from cocoa bean can be use in all application.	24 month(s)	4 x 2.5 kg	4115046



COCOA BUTTER

	Shelf-life	Packaging	Code
COCOA BUTTER Pure cocoa butter made from cocoa bean can be use in chocolate application, ganache, glazing and moulding	12 month(s)	5 x 2.5 kg	4115187



FOOD INNOVATION FOR GOOD

www.puratos.co.th

Puratos (Thailand) Co., Ltd. - 78/3 Moo 1, Bangna-Trad Rd., Homsin, Bangpakong, Chachoengsao 24130 Thailand
Telephone: +66(0)38 570 386 ext 210 E-mail: cs_thailand2@puratos.com

