

FRUTEX AUSTRALIA

QUALITY INGREDIENTS TO THE FOOD INDUSTRY

EUROPEAN
BAKING
INGREDIENTS







BELNAP

DESCRIPTION

Belnap is a concentrated hot process glaze with a high level of water absorption, especially suitable for Danish pastries. It has minimal foam, a brilliant shine and a transparent glaze with a dry surface. Giving a very fruity taste and excellent shine!

APPLICATION

Ideal for glazing tarts, fresh fruit, cakes and pastries. Machine or brush application.

ADVANTAGES

- Excellent Shine to give a real added value to your finished products
- Freeze - thaw stable
- Convenient: ready to use
- Improve preservation of fresh cakes and fruit

PACKAGING

7kg bucket

AVAILABLE RANGE

Belnap Neutral
Belnap Apricot

BASIC USE

BELNAP ® Neutral	1000g
Water	500-700g

1. Place Belnap and water in saucepan.
2. Bring to boil once.
3. Use at around 75°C.
4. Brush or machine spray onto products.





DECORGEL

DESCRIPTION

Decorgel Neutral is a cold glaze specially designed for finishing and decorating cakes or for glazing fresh fruit. Decorgel is the ideal glaze to create mirrors on top of cakes.

APPLICATION

- Glazing top of cakes (mirror)
- Glazing fresh fruit (Decorgel mirror)
- Decorgel neutral can be flavoured and coloured with fruit purees and compounds in order to create a wide assortment of glazes.

HOW TO USE

- Flat application mirror: break the structure of Decorgel with a spatula and apply a thin layer on top of frozen cake. Spread with the spatula. Application will be similar in case Decorgel Neutral is mixed with fruit purees or compounds.
- Glaze fresh fruit: Dilute Decorgel Neutral with 15% water before application with a brush.

ADVANTAGES

- Shiny product: give a real added value to your finished products.
- Freeze - thaw stable.
- Convenient: ready to use.
- Versatile: can be adapted with compound.
- Improve preservation of fresh cakes and fruit.

PACKAGING

7kg buckets

AVAILABLE RANGE

Decorgel Chocolate
Decorgel White
Decorgel Neutral
Decorgel Caramel

BASIC USE - FOR GLAZING UNEVEN, ROUNDED SURFACES eg Dome Cakes

DECORGEL ® Neutral Glamour	1000g
BELNAP ® Neutral	200g
Water	300g
Others (Colouring, Compounds...)	SQ

1. Boil BELNAP® with water.
2. Mix with DECORGEL® and other personalization ingredients.
3. Pour at 35 - 40°C over your frozen cake.

Your glaze can be warmed several times and thus allows a use without limit!





SUCREA FONDS

DESCRIPTION

Sucree Fond is a concentrated cream stabilizer ideal for the preparation of mousse and bavaresis. It will also assist with increased longevity of cream fillings maintaining a cut stable product, without weeping.

APPLICATION EXAMPLE

SUCREA® Fond Neutral	200g
Whipped Cream	1000g
Water, 20°C	250g
SUCREA® Compound	30g

1. Add the Compound to the Fond Neutral.
2. Add water and stir with a whisk.
3. Add 1/3 of the cream and stir.
4. Incorporate the Fond/cream and the rest of the whipped cream and mix well.
5. Pipe bavaresis on the bottom of a mould.
6. Put a frozen layer of fruit filling in bavaresis.
7. Cover with a layer of sponge cake.
8. Pipe Bavaresis and cover with a layer of sponge cake.
9. Let set in the fridge.
10. Remove the mould and decorate, for example with Glacage Chocolate, Decorgel and Glamour gels.

ADVANTAGES

- All bavaresis made with SUCREA® Fond are freeze and thaw stable.
- Flexibility in adapting taste and colour throughout compounds.
- Time and labour saving preparation.
- Easy preparation and stable results.
- SUCREA® Fond is a cold set product; you don't need hot water (For Sanatine you need 80°C water)

PACKAGING

(2 x 2.5kg Bags) 5kg Box

AVAILABLE RANGE

Chocolate, Strawberry, Tiramisu and Universal (Neutral).

Chefs tips

- The use of lukewarm water slows down the gelling.
- Put larger products first in the fridge, to let the gelatine slowly set, then store in





COMPOUNDS

DESCRIPTION

First-class flavours for fine bakery, made from concentrated fruit juices, fruit pieces, fruit pulp, flavours and other selected ingredients. The freeze/thaw-stable pastes are of consistently high quality and they enhance your end product with perfect flavour and appearance.

ADVANTAGES

- Made of high-quality ingredients.
- Consistently high quality.
- Freeze-thaw stable.
- Unique natural flavours and colour.
- For a variety of applications such as cream, creams, chocolate or glaze.
- Use with neutral fond for mousses or for flavouring fresh cream, butter cream, ice cream, chocolates, ganaches, etc or in combination with fruit pieces.

PACKAGING

1kg, 1.5kg

AVAILABLE RANGE

Compound Lemon, Orange, Strawberry, Tiramisu, Banana, Mocha, Rum, Raspberry, Passionfruit, Pistachio, Champain, Mango, Citro-nova, Vanilla Mauritius.



DESCRIPTION

SUCREA® Dessert Sauces are offered in attractive 1 kg bottles, from which the sauces are easy to dispense.

SUCREA® Dessert Sauces Glamour
The new Dessert Sauces from UNIFINE® for hot and cold application, with the smooth taste of creamy caramel.

The highlight of topping Glamour Gold is the brilliant shine of gold, which makes your dessert or ice-cream a real eye-catcher. Especially outstanding look on white plates or on top of whipped cream or light ice-creams.

It can be added to Belnap or Decorgel to create a unique gold shimmer when glazing desserts.

ADVANTAGES

- The famous and most-popular tastes in highest quality.
- Easy to dispense directly from the bottle for efficient working.
- Enhance all your desserts and ice-cream specialties.
- High quality ingredients.
- The highlights of all the dessert sauces: Glamour Gold Caramel.

PACKAGING

1kg Bottle

AVAILABLE RANGE

SUCREA Topping Glamour Gold Caramel.





PIPING JELLY

DESCRIPTION

Piping jelly is a versatile condensed gel ideal for decorating and writing on desserts.

ADVANTAGES

- Its unique viscous texture allows free flowing patterns to be created.
- Maintains shape and design without weeping or sagging.
- Piping Jelly Neutral offers a base where colours and flavours can be created.

PACKAGING

6 x 1kg Tins

AVAILABLE RANGE

Piping Jelly Red
Piping Jelly Green
Piping Jelly Neutral



FONDANT FREEZE THAW STABLE

DESCRIPTION

Fondant Freeze -thaw stable is a typical soft white fondant used for coating bakery products.

Its unique formula, provides the benefit of storing a fondant coated item frozen, with the ability to thaw and retain shape and shine, without cracking, weeping or separating.

This product is particularly effective for large volume manufacturing.

PACKAGING

14kg Buckets





STOLLEN SPICE

DESCRIPTION

Stollen Spice is a unique blend of aromatic ground spices, commonly used in Stollen, Gingerbread, sweet fruit buns and breads. It provides the ideal compliment to various festive bakery products. Its character imparts sweet and delightful heady notes of cardamom, nutmeg and cinnamon.

PACKAGING

1kg



VANI STAR

DESCRIPTION

Vanistar is a natural patisserie flavouring containing vanilla seeds and extract. It is a soluble powder which is added into ice cream and many other pastry preparations. Once dissolved, a prominent well rounded, concentrated Vanilla scent is evenly dispersed into your product, while achieving optimum presentation with visible seeds throughout.

ADVANTAGES

- Bake and freeze - thaw stable.
- Efficient ready to use.
- Concentrated aroma.

PACKAGING

1kg





TRIX EMUSIFIER

DESCRIPTION

Trix is an emulsifier which stabilizes Sponges and Swiss rolls to an ideal consistency.

Trix is an application that assists in:

- Overall rise consistency.
- Helps to produce high volume with fine even texture.
- Retains Moisture which in turn helps to preserve and extend shelf life.

APPLICATION

- Trix is best added at around 2.5% to 3% of the total mass of your mix.
- Added directly into other ingredients at commencement of mixing and blended to a smooth paste.

PACKAGING

Trix Emulsifier is available in 5kg buckets.



INSTANT JELLY POWDER

DESCRIPTION

Instant -Jelly is a powdered gelling agent, which is acid-resistant and suitable for the hot preparation of glazes. Good spray ability and only minimal foam required for a guaranteed cut-stable, brilliant glaze on fruit flans, pies and tarts. Freeze/thaw-stable.

INSTRUCTIONS

- Mix 50g instant Jelly with 300g sugar, add to 1000ml boiling water, stir well and re-boil.
- Processing temperature 80°C. Keep cool and dry.

PACKAGING

(2 x 2.5kg) 5kg





SUCREA CHOCOLATE DECORATIONS



SUCREA DIABLO TRIANGLE · Plain/white chocolate

Code CHOC920
Dimensions 34 x 52mm
Quantity ± 290 pieces/box



SUCREA DIABLO SQUARE · Plain/white chocolate

Code CHOC967
Dimensions 32 x 32mm
Quantity ± 290 pieces/box



SUCREA FILTER TEARDROP · Plain/white chocolate

Code CHOC991
Dimensions 40 x 95 mm
Quantity ± 36 pieces/box



SUCREA ELEGANCE · Milk chocolate

Code CHOC974
Dimensions 35 x 64mm
Quantity ± 160 pieces/box



SUCREA FILTER RING · Plain chocolate

Code CHOC992
Dimensions 45 x 55 mm
Quantity ± 40 pieces/box



SUCREA CHOCOLATE DECORATIONS



SUCREA FLOWERS · Plain chocolate
back to back

Code	CHOC925
Dimensions	Ø 30mm
Quantity	± 76pieces/box



SUCREA FLOWERS · White chocolate

Code	CHOC915
Dimensions	Ø 30 mm
Quantity	± 76 pieces/box



SUCREA DUO ROSE BUD · Milk/white chocolate

Code	CHOC955
Dimensions	Ø 13-18mm length 18-25mm
Quantity	± 180 pieces/box



SUCREA CHOC ROSE BUD · Plain/white chocolate

Code	CHOC950
Dimensions	Ø 14-15mm length 19-23mm
Quantity	±180 pieces/box



SUCREA ROUND SHAPES · Plain chocolate

Code	CHOC993
Dimensions	Ø 33mm
Quantity	± 375 pieces/box



SUCREA SPECIAL SHAPES · Plain chocolate

Code	CHOC994
Dimensions	30 x 57mm
Quantity	± 265 pieces/box





SUCREA CHOCOLATE DECORATIONS



SUCREA DUO MISTRALS · Milk/White chocolate

Code CHOC960
 Dimensions 40mm long, Ø 8.8mm
 Quantity 2.5 kg/box ± 1.085 pieces/box



SUCREA DUO CIGARELLOS · Milk/white chocolate

Code CHOC975
 Dimensions ± 97mm long, Ø 8.8mm
 Quantity 700g/box ± 140 pieces/box



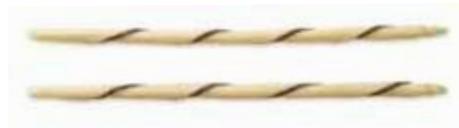
SUCREA CIGARELLOS · White chocolate

Code CHOC976
 Dimensions ± 97mm long, Ø 8.8mm
 Quantity 700g/box ± 140 pieces/box



SUCREA SHOOTING STAR · White chocolate

Code CHOC996
 Dimensions 25-80mm
 Quantity 96 pieces/box



SUCREA STRIPE PANATELLAS · Plain/white chocolate

Code CHOC990
 Dimensions 200mm long, Ø 6mm
 Quantity 715g/box ± 110 pieces/box



SUCREA PANATELLAS RETRO · chocolate

Code CHOC997
 Dimensions 200mm long, Ø 6mm
 Quantity 715g/box ± 110 pieces/box



SUCREA STRIPE PANATELLAS · Plain/white chocolate

Code CHOC987
 Dimensions 200mm long, Ø 6mm
 Quantity 715g/box ± 110 pieces/box



SUCREA CHOCOLATE TORNADO · White/ Plain Chocolate

Code CHOC940
 Quantity 200g/box



SUCREA CHOCOLATE CUPS



SUCREA MINI CUP · Plain chocolate

Code CHOC995
Dimensions 43 x 30 x 15mm
Quantity ± 210 pieces/box



SUCREA BALLERINA CUP · Plain chocolate

Code CHOC972
Dimensions 65 x 40 x 30mm
Quantity ± 105 pieces/box



SUCREA SQUARE CUP · Plain chocolate

Code CHOC965
Dimensions 47 x 47 x 32mm
Quantity ± 105 pieces/box

SUCREA DECORATIONS



SUCREA SPRINKLE HEARTS · White chocolate

Code CHOC998
Quantity ± 0.6kg/box



SUCREA CHOCOLATE ALMOND SHAPED · Milk/chocolate

Code CHOC981
Quantity ± 4kg/box



SUCREA MARBELED BALLERINA CUP ·

Code CHOC970
Dimensions 65 x 40 x 30mm
Quantity ± 105 pieces/box



SUCREA DECORATIONS



SUCREA ZEBRA · Plain chocolate

Code CHOC982
 Dimensions 35 x 35mm
 Quantity 288 pieces/box



SUCREA CRINKLE · White chocolate

Code CHOC983
 Dimensions 35 x 35 mm
 Quantity 240 pieces/box



SUCREA ASIAN FAN · Plain chocolate

Code CHOC984
 Dimensions 35 x 64mm
 Quantity 160 pieces/box



SUCREA TURITELLA · Plain/white chocolate back to back

Code CHOC986
 Dimensions 94-100mm
 Quantity ± 117 pieces/box



SUCREA FEATHER · Plain/White chocolate

Code CHOC988
 Dimensions 70-80mm
 Quantity ± 126 pieces/box



SUCREA BLIZZARD · Plain/white chocolate

Code CHOC910
 Dimensions 37 x 47 mm
 Quantity ± 255 pieces/box



SAN FELIPE PLAIN CHOCOLATE

ASSORTMENT

San Felipe Dark chocolate couvertures are made with the finest blend of criollo and forastero cocoa liquors. Total cocoa content vary from 47% to 80% depending on your wishes in terms of taste and application. References ending with "09" are suitable for various applications. References ending with "05" are very fluid and are specially designed for enrobing.

STANDARD

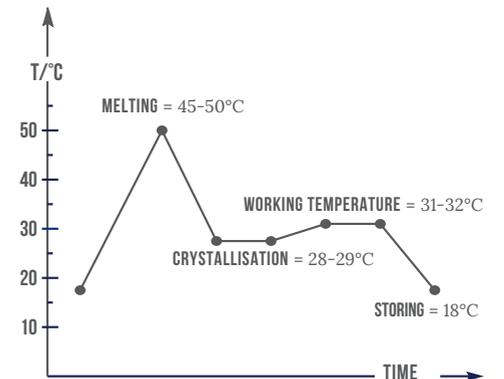
P5005 - 58%
P9009 - 73%

STORAGE

Chocolate should be ideally stored in a cool and dry place. Temperature should not exceed 18°C. San Felipe Dark chocolate couvertures can be used during 24 months from production date.

TEMPERING

In order to deliver full satisfaction, chocolate has to be tempered. Tempering chocolate will allow the appropriate crystallization of cocoa fat. Correct tempering ensures a good taste, a good melting and a good snap of the chocolate. Tempering is a crucial element for high quality and long shelf life. Please follow temperatures indicated in the graph.





MARACAÍBO MILK CHOCOLATE

ASSORTMENT

Maracaíbo Milk chocolate couvertures are made with the finest blend of criollo and forastero cocoa liquors and high quality milk powder. Reference ending with "09" are suitable for various applications. References ending with "05" are very fluid and are specially designed for enrobing.

BALANCED

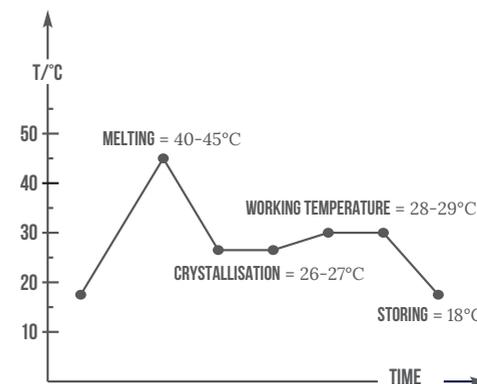
M3009 - 32%

STORAGE

Chocolate should be ideally stored in a cool and dry place. Temperature should not exceed 18°C. Maracaíbo Milk chocolate couvertures can be used during 18 months from production date.

TEMPERING

In order to deliver full satisfaction, chocolate has to be tempered. Tempering chocolate will allow the appropriate crystallization of cocoa fat. Correct tempering ensures a good taste, a good melting and a good snap of the chocolate. Tempering is a crucial element for high quality and long shelf life. Please follow temperatures indicated in the graph.





CABO BLANCO WHITE CHOCOLATE

ASSORTMENT

Cabo Blanco white chocolate are made with the finest blend of genuine cocoa butter and high quality milk powder. Reference ending with "09" are suitable for various applications. References ending with "05" are very fluid and are specially designed for enrobing.

MILKY

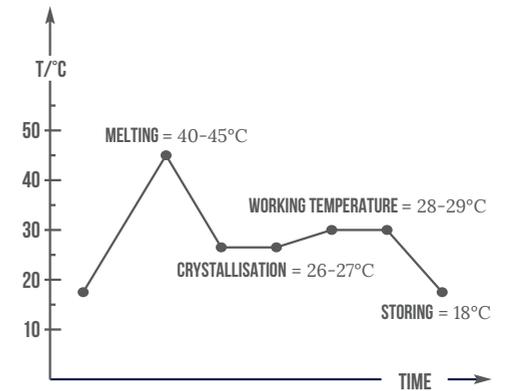
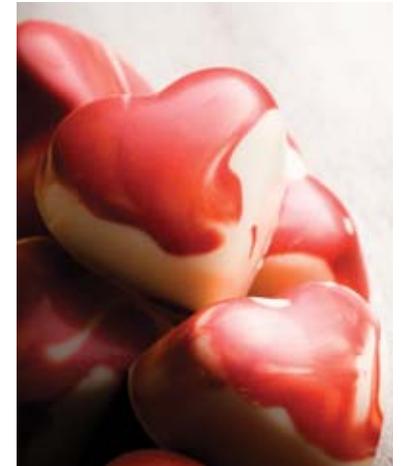
W5009 - 26-29%

STORAGE

Chocolate should be ideally stored in a cool and dry place. Temperature should not exceed 18°C. Maracaibo Milk chocolate couvertures can be used during 18 months from production date.

TEMPERING

In order to deliver full satisfaction, chocolate has to be tempered. Tempering chocolate will allow the appropriate crystallization of cocoa fat. Correct tempering ensures a good taste, a good melting and a good snap of the chocolate. Tempering is a crucial element for high quality and long shelf life. Please follow temperatures indicated in the graph.





BACKALDRIN PRODUCTS

BACKALDRIN XXL BREAD IMPROVER

DESCRIPTION

Multipurpose improver, specially designed for volume-orientated production
For wheat bread and rolls.

Dosage 0.25-0.5%

ADVANTAGES

- Low cost, tolerant product
- Versatile improver for high volume products
- Highly concentrated, low dosage
- Can freeze for up to 30 days

PACKAGING

8kg Bag

BACKALDRIN DELUXE XXL (SKYLINE) BREAD IMPROVER

DESCRIPTION

This improver is very similar to XXL, however it achieves a very fine crumb texture. It is a cost effective performer in industrial manufacturing. Easy to use improver for high volume.

ADVANTAGES

- Low cost, tolerant product
- Versatile improver for high volume products
- Highly concentrated, low dosage of 0.3%-0.5%

PACKAGING

8kg Bag

BACKALDRIN BAS LIGHT

DESCRIPTION

Natural sourdough starter made of Rye adding the real Sourdough flavour to bread.

Dosage on rye-flour 4.5%

Dosage on wheat flour 0.5%

ADVANTAGES

- Provides a typical sour dough taste.
- Extends shelf-life.
- Enhances sliceability.
- Replaces calcium-propionate and vinegar.
- Storage conditions for this product is ambient.

PACKAGING

12kg Plastic Can





BACKALDRIN PRODUCTS

BACKALDRIN KORNMIX

DESCRIPTION

Bread concentrate, rich in natural nutrients, a high fibre content and a wonderful taste, for a straight dough preparation method for various breads or rolls like Kornspitz roll.

Dosage: for Kornspitz roll: 10-45% on flour; Can achieve various bread and rolls according to recipe. This typical European Style concentrate has specially processed grains developing rich, full bread-taste.

Dosage as per requested taste: 10-40%

ADVANTAGES

- Unique product with typical European taste.
- You can design your own product, varying the dosage from 10% - 45%.
- Kornmix-products have a GI of 43
- Total natural fibre content of up to 8%.

PACKAGING

10kg Bag

BREZENGOLD PASTRY IMPROVER

DESCRIPTION

Typical Bavarian Pretzel, Laugen-rolls and -sticks can be easily produced with this special dough improver.

Dosage 4%

ADVANTAGES

- Short bite, fine texture, soft crumb.
- Appealing product
- Freeze- thaw- stable product

PACKAGING

25kg Bucket

BACKALDRIN CIABATTA MIX 2.5%

DESCRIPTION

Concentrated improver for typical Italian Ciabatta

Dosage only 2.5% for the production as no-time-dough

ADVANTAGES

- Short production time, very stable, tolerant product
- The crumb-structure, hole texture, can be varied by fermentation time and water content, to your liking.

PACKAGING

2.5-8kg Bags





BACKALDRIN PRODUCTS

BACKALDRIN DUSTING SUGAR

DESCRIPTION

Backaldrin manufactures a superior non melting dusting sugar, suitable for decorating desserts, pastries and biscuits.

ADVANTAGES

- Will require one application only.
- Sugar is formulated not to melt or 'disappear' on baked pastries and desserts.
- Will not dissolve even if applied directly after baking.
- Freeze - thaw stable.
- Provides a decorative finish to the surface of desserts and pastries.

PACKAGING

10kg Bag
15kg Bag

BACKALDRIN HAIL SUGAR

DESCRIPTION

Hail Sugar is a specialty nibbed or granule sugar which can be used for decorations on danish pastries, profiteroles etc.

ADVANTAGES

- Will not melt during baking, maintaining shape and colour.
- Airated soft mouth feel, not hard.
- Used for decorating cakes, desserts, pastry or bakery products.

PACKAGING

10kg Bag

BACKALDRIN DECOR SALT

DESCRIPTION

Deco Salt is a unique decorative granulated salt used on various savoury baked products including pretzels and speciality breads.

ADVANTAGES

- Will not melt during baking, maintaining shape and colour.
- Airated soft mouth feel, not hard like rock salt.
- Provides tasty inclusion, without overpowering product flavour.

PACKAGING

5kg Bag





PRODUCT LIST

BELGIAN COUVERTURE

Chocolate Belgian San Felipe 58%
Chocolate Belgian Maracaibo 32%
Chocolate Belgian Cabo Blanco 29%

COCOA PRODUCTS

Cocoa Powder Dutch 10/12
Cocoa Powder Dutch 22/24
Cinnamon Chip

COMPOUNDS

Banana
Champagne
Chocolate
Lemon
Mango
Mocha
Orange
Passionfruit
Raspberry
Rum
Tiramisu
Bari Bitter Almond
Topping Glamour Gold Caramel
Pistacio
Vanilla Mauritius

AROMAS

Stollen Spice
Vani Star

GLAZES

Belnap Neutral
Belnap Apricot
Décorgel Neutral
Décorgel White
Décorgel Choc
Décorgel Caramel
Piping Jelly Neutral
Piping Jelly Green
Piping Jelly Red
Instant Jelly 5kg

FONDANT & ICING

Fondant White Freeze Thaw Stable

FONDS

Tiramisu
Strawberry
Chocolate
Universal (Neutral)

PIPING BAGS

Bags Piping Thermo 40
Bags Piping Thermo 50
Bags Piping Thermo 60
Bags Disposable Roll 40cm
Bags Disposable Roll 50cm
Bags Disposable Roll 60cm

CHOC BATONS 1.6KG

BACKALDRIN

XXL Bread Improver
Deluxe XXL (Skyline)
Hail Sugar
Bas Light
Backaldrin Dusting Sugar
Korn Mix
Ciabatta Mix
BrezenGold Improver





