

CATALOGUE 2024/2025

i78

Ingredients
by Silikomart

MADE IN ITALY



Tutto quello che può servire ad un pasticcere e ad un amatore con in più alcune novità imperdibili.

Dall'esperienza pluriennale di Silikomart, dal costante ascolto delle esigenze del mercato e dal confronto con i grandi protagonisti del settore nasce i78 – Ingredients by Silikomart, una linea di ingredienti e prodotti smart, specifici, innovativi e attentamente selezionati, in grado di mettere tutti d'accordo, professionisti pasticceri ma anche amatori e appassionati di pasticceria, nella preparazione di ogni tipo di ricetta, dalle più semplici fino alle più elaborate, con pochi e rapidi passaggi. Tutti i prodotti sono il risultato di test rigorosi sviluppati nel laboratorio di ricerca e innovazione hangar78. Prodotti per la decorazione, coloranti sintetici e naturali, preparati per dolci, additivi, paste concentrate: un universo completo di prodotti dedicati alla pasticceria, disponibili spesso in due size diverse, per soddisfare le esigenze di professionisti ma anche quelle degli amatori.

All that can be used by a pastry chef and an amateur with the addition of some unmissable news.

From the many years of Silikomart experience, from constant listening to the needs of the market and from the comparison with the major players in the sector, i78 - Ingredients by Silikomart is born, a line of smart, specific, innovative and carefully selected ingredients and products, able to all agree, professional pastry chefs but also amateurs and pastry enthusiasts, in the preparation of all types of recipes, from the simplest to the most elaborate, with a few quick steps. All products are the result of careful study and rigorous testing at the hangar78 research and innovation laboratory. Products for decoration, synthetic and natural colorants, cake mixes, additives, concentrated pastes: a complete universe of products dedicated to pastry, often available in two different sizes, to meet the needs of professionals but also those of amateurs.

Tout ce qui peut être utilisé par un pâtissier et un amateur avec en plus quelques nouveautés incontournables.

De la longue expérience de Silikomart, de l'écoute constante des besoins du marché et de la comparaison avec les principaux acteurs du secteur, naît i78 - Ingredients by Silikomart une gamme d'ingrédients et des produits smart, spécifiques, innovants et soigneusement sélectionnés, pouvant mettre tout le monde d'accord, pâtisseries professionnels mais aussi amateurs et passionnés de pâtisserie, dans la création de tous types de recettes, des plus simples aux plus élaborées, en quelques étapes rapides. Tous les produits sont le résultat d'une étude minutieuse et de tests rigoureux au laboratoire de recherche et d'innovation hangar78. Produits pour la décoration, colorants synthétiques et naturels, préparations pour confiseries, additifs, pâtes concentrées : un univers complet de produits dédiés à la pâtisserie, souvent déclinés en deux formats différents, pour répondre aux besoins des professionnels mais aussi à ceux des amateurs.



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Guarda il video
Watch the video
Regardez la vidéo

THE ONE MIRROR GLAZE

L'unico preparato per glassa a specchio in polvere che assicura gli stessi risultati di quella preparata a mano. Un unico prodotto per creare molteplici glasse. Facile da usare (è praticamente impossibile sbagliare), non richiede l'aggiunta di altri ingredienti ma solo acqua...più facile di così! Inoltre The One Mirror Glaze di i78 by Silikomart può essere aromatizzata con paste concentrate o cioccolato e colorata con coloranti idrosolubili (anche naturali). Disponibile in due formati: sachetto da 300g e da 1 kg per rispondere alle esigenze di tutti i consumatori. La glassa a specchio in polvere The One Mirror Glaze garantisce un risultato trasparente e brillante, che si mantiene anche a temperature negative.

The only powdered mirror glaze preparation that ensures the same results as the one prepared by hand. A single product to create multiple glazes. Easy to use (it is practically impossible to fail), it does not require the addition of other ingredients but only water... It can't get easier than that! Furthermore, The One Mirror Glaze by i78 by Silikomart can be flavored with concentrated or chocolate pastes and colored with water-soluble colorants (including natural ones). Available in two sizes: 300g and 1Kg bags to meet the needs of all consumers. The One Mirror Glaze powdered mirror glaze guarantees a transparent and shiny result, which is maintained even at negative temperatures.

Le glaçage unique! La seule préparation pour glaçage miroir en poudre qui assure les mêmes résultats que celle préparée à la main. Un seul produit pour créer plusieurs glaçages. Facile à utiliser (il est pratiquement impossible de se tromper), il ne nécessite pas l'ajout d'autres ingrédients mais uniquement de l'eau... plus simple que ça! De plus, The One Mirror Glaze de i78 by Silikomart peut être aromatisé avec des pâtes concentrées ou chocolat et coloré avec des colorants hydrosolubles (y compris naturels). Disponible en deux formats : sachet de 300g et de 1Kg pour répondre aux besoins de tous les consommateurs. Le glaçage miroir en poudre The One Mirror Glaze garantit un résultat transparent et brillant, qui se maintient même à des températures négatives.



THE ONE MIRROR GLAZE

Item: 99.523.02.0001
Size: 1Kg
Pcs/master: 3
EAN: 8051085370764

THE ONE MIRROR GLAZE

Item: 99.524.02.0001
Size: 300g
Pcs/master: 6
EAN: 8051085370788

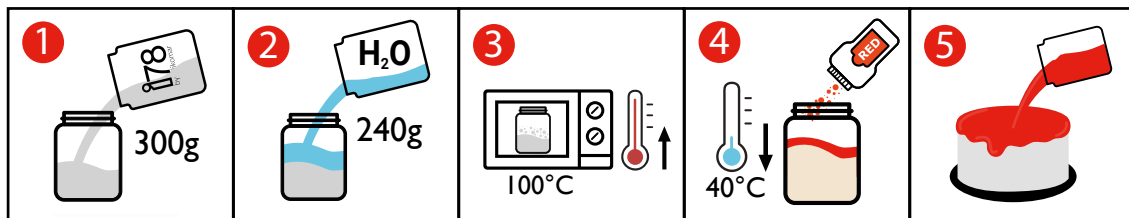


I PLUS DI THE ONE MIRROR GLAZE DI I78 BY SILIKOMART
THE BENEFITS OF THE ONE MIRROR GLAZE BY i78 BY SILIKOMART
LES AVANTAGES DE THE ONE MIRROR GLAZE DE i78 BY SILIKOMART

- Facile da utilizzare
 - Versatile
 - Nessun ingrediente da aggiungere, solo acqua
 - Sarà sempre un successo
 - Personalizzabile in diversi colori
 - Si può aromatizzare con paste concentrate
 - Facile da conservare
 - Facile da dosare
 - Veloce da preparare
- Easy to use
 - Versatile
 - No ingredients to add, just water
 - Will always be a success
 - Customizable in different colors
 - It can be flavored with concentrated pastes
 - Easy to store
 - Easy to dose
 - Quick to prepare
- Facile à utiliser
 - Polyvalent
 - Aucun ingrédient à ajouter, juste de l'eau
 - Sera toujours un succès
 - Personnalisable en différentes couleurs
 - Il peut être aromatisé avec des pâtes concentrées
 - Facile à ranger
 - Facile à doser
 - Rapide à préparer

MODO D'USO

HOW TO USE - MODE D'EMPLOI



1. VERSA 300g di The One Mirror Glaze e 240g d'acqua.
2. MESCOLO con il frullatore ad immersione.
3. SCALDA fino ad ebollizione.
4. MESCOLO & COLORA.
5. UTILIZZA a 40°C su torte fredde, semifreddi, mousse, bavaresi.

1. POUR 300g of The One Mirror Glaze and 240g of water.
2. MIX with the hand blender.
3. HEAT until boiling.
4. MIX & COLOR.
5. USE at 40°C / 104°F on frozen cakes, semifreddo, mousses, bavarians.

1. VERSER 300g de The One Mirror Glaze et 240g d'eau.
2. MÉLANGER avec le mixeur plongeant.
3. CHAUFFER jusqu'à ébullition.
4. MÉLANGER & COLORER.
5. UTILISER à 40°C sur gâteaux froids, semifreddo, mousses, bavarois.



BEFORE



AFTER

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Guarda il video
Watch the video
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Liquid Sugar Paste di i78 è l'innovativa pasta di zucchero a colata. Quando si utilizza la classica pasta di zucchero da copertura è molto importante stenderla in modo uniforme, evitando antiestetiche grinze e senza lavorarla troppo perché diventerebbe appiccicosa e non liscia. Liquid Sugar Paste di i78 risponde a queste necessità: è un gel bianco pronto all'uso dalla consistenza densa che può essere colorato e aromatizzato secondo le proprie esigenze. In poche semplici mosse sarà possibile ricoprire in modo perfetto qualsiasi tipo di torta. Con il prodotto avanzato è possibile sia preparare della pasta di zucchero da modellaggio sia della crema al burro da decorazione.

Liquid Sugar Paste by i78 is the innovative pouring sugar paste. Using the classic sugar paste for cake coverage it is very important to spread it evenly, avoiding unsightly wrinkles and without working it too much because it would become sticky and not smooth. Liquid Sugar Paste by i78 meets these needs: it is a ready-to-use white gel with a thick consistency that can be colored and flavored according to your needs. In a few simple steps it will be possible to perfectly cover any kind of cake. With the leftover product it is possible to prepare both modeling sugar paste and decoration buttercream.

Liquid Sugar Paste de i78 est l'innovante pâte à sucre liquide. Lors de l'utilisation de la pâte à sucre classique pour le recouvrement, il est très important de l'étaler uniformément, en évitant les inesthétiques plis et sans trop la travailler car elle deviendrait collante et non lisse. Liquid Sugar Paste de i78 répond à ces besoins: c'est un gel blanc prêt à l'emploi de consistance épaisse qui peut être coloré et aromatisé selon vos besoins. En quelques étapes simples, il sera possible de recouvrir parfaitement tout type de gâteau. Avec le produit avancé, il est possible de préparer à la fois de la pâte à sucre à modeler et de la crème au beurre pour décoration.



LIQUID SUGAR PASTE (1KG)

Item: 99.521.02.0001

Size: 1kg

Pcs/master: 4

EAN: 8051085374632

LIQUID SUGAR PASTE (3KG)

Item: 99.522.01.0001

Size: 3kg

Pcs/master: 2

EAN: 8051085341306

I PLUS DI LIQUID SUGAR PASTE DI i78 BY SILIKOMART

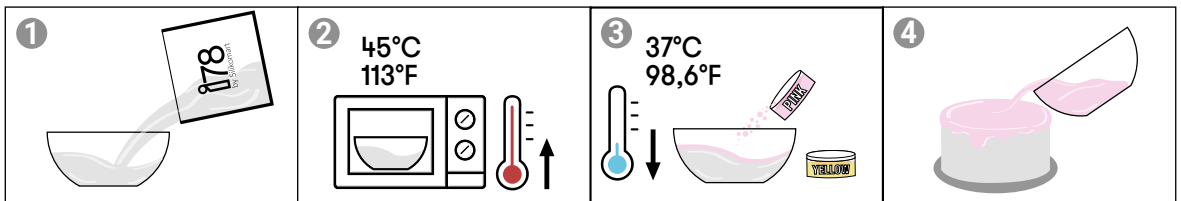
THE BENEFITS OF LIQUID SUGAR PASTE BY i78 BY SILIKOMART

LES AVANTAGES DE LIQUID SUGAR PASTE DE i78 BY SILIKOMART

- | | | |
|---|--|--|
| <ul style="list-style-type: none"> · Molto facile da usare, molto più facile di una tradizionale pasta di zucchero · Non sono necessari strumenti per stenderla o livellarla · Molto molto più veloce di una pasta di zucchero tradizionale · Non si rompe e non si strappa · Può essere facilmente colorata con coloranti alimentari idrosolubili · Può essere aromatizzata con paste concentrate così ha un sapore migliore · Un unico prodotto per tante paste di zucchero diverse · Nessuno spreco · Non teme l'umidità · La torta si può conservare in frigo | <ul style="list-style-type: none"> · <i>Very easy to use, much easier than a traditional sugar paste</i> · <i>No tools required to spread it out or leveling it</i> · <i>Much much faster than a traditional sugar paste</i> · <i>Does not crack and tear</i> · <i>Can be easily colored with water-soluble food colorants</i> · <i>It can be flavored with concentrated pastes so it tastes better</i> · <i>One products for many many different sugar pastes</i> · <i>No waste</i> · <i>Does not fear humidity</i> · <i>The cake can be stored in the fridge</i> | <ul style="list-style-type: none"> · <i>Très simple à utiliser, bien plus simple qu'une pâte à sucre traditionnelle</i> · <i>Aucun outil nécessaire pour l'étaler ou la niveler</i> · <i>Beaucoup plus rapide qu'une pâte à sucre traditionnelle</i> · <i>Ne craque pas et ne se déchire pas</i> · <i>Peut être facilement coloré avec des colorants alimentaires hydrosolubles</i> · <i>Il peut être aromatisé avec des pâtes concentrées pour un meilleur goût</i> · <i>Un produit pour de nombreuses pâtes à sucre différentes</i> · <i>Pas de déchets</i> · <i>Ne craint pas l'humidité</i> · <i>Le gâteau peut être conservé au réfrigérateur</i> |
|---|--|--|

MODO D'USO

HOW TO USE - MODE D'EMPLOI



1. SCALDARE fino ad ottenere una consistenza fluida.
3. ABBASSARE la temperatura a 37°C.
4. COLARE sulla torta da rivestire.
5. ATTENDERE circa 1 ora che la pasta solidifichi.

1. HEAT until a fluid consistency is obtained.
3. LOWER the temperature to 37°C / 99°F.
4. POUR onto the cake to be coated.
5. WAIT about 1 hour for the paste to solidify.

1. CHAUFFER jusqu'à obtention d'une consistance fluide.
3. BAISSER la température à 37°C.
4. VERSER sur le gâteau à enrober.
5. ATTENDRE environ 1 heure que la pâte se solidifie.



BEFORE

- Super sottile
Super thin
Super fine
- Colorabile
Colorable
Colorable
- Aromatizzabile
Can be flavored
Peut être aromatisée
- Abbassa i tempi di lavorazione
It reduces processing times
Elle réduit les délais de travail
- Non teme l'umidità del frigorifero
It does not fear the humidity
of the refrigerator
Elle ne craint pas l'humidité
du réfrigérateur



AFTER

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I PLUS DEI CAKE MIX i78 - THE BENEFITS OF THE i78 CAKE MIXES LES AVANTAGES DES PRÉPARATIONS EN POUVRE i78

La linea di cake mix i78, completamente gluten free, offre la possibilità ad amatori ed esperti di preparare in poco tempo dei dolci buoni e semplici da realizzare con ingredienti completamente made in Italy.

The i78 cake mix line, completely gluten free, offers amateurs and experts the possibility to prepare good and simple cakes in no time with completely made-in-Italy ingredients.

La gamme de préparations pour gâteaux i78, entièrement sans gluten, offre aux amateurs et aux experts la possibilité de préparer de bons gâteaux simples en un rien de temps avec des ingrédients entièrement fabriqués en Italie.



- Facile da usare
- Ingredienti di alta qualità
- Made in Italy
- Istruzioni chiare
- Facile senza glutine a casa
- Nessuna attrezzatura speciale necessaria
- Fa risparmiare tempo
- Nessuna esperienza di cottura necessaria
- Ampia scelta
- Traduzione in 6 lingue
- Adatto a tutta la famiglia

- Easy to use
- High quality ingredients
- Made in Italy
- Clear instructions
- Easy gluten free at home
- No special equipment needed
- Time saving
- No baking experience needed
- Wide choice
- Translation in 6 languages
- Suitable for the whole family

- Facile à utiliser
- Ingrédients de haute qualité
- Made in Italy
- Instructions claires
- Facile sans gluten à la maison
- Aucun équipement spécial nécessaire
- Un gain de temps
- Aucune expérience en pâtisserie requise
- Vaste choix
- Traduction en 6 langues
- Convient à toute la famille





BROWNIES

Item: 99.504.11.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370108

NEW

PREPARATO IN POLVERE PER BROWNIES
 POWDER MIX FOR BROWNIES
 PRÉPARATION EN POUDRE POUR BROWNIES



CREMA AL BURRO

Item: 99.504.25.0062
 Size: 200g
 Pcs/master: 6
 EAN: 8051085370269

NEW

PREPARATO IN POLVERE PER CREMA AL BURRO
 POWDER MIX FOR BUTTER CREAM
 PRÉPARATION EN POUDRE POUR CRÈME AU BEURRE



Usalo con:
 Combine with:
 Utiliser avec:



Coloranti in polvere
 Powder Colors
 Colorants en poudre

+



Paste concentrate
 Concentrated pastes
 Pâtes concentrées



FROSTING ALLA VANIGLIA

Item: 99.504.15.0062
 Size: 200g
 Pcs/master: 6
 EAN: 8051085370184

NEW

PREPARATO IN POLVERE PER FROSTING
 POWDER MIX FOR FROSTING
 PRÉPARATION EN POUDRE POUR FROSTING



Usalo con:
 Combine with:
 Utiliser avec:



Coloranti in polvere
 Powder Colors
 Colorants en poudre

+



Paste concentrate
 Concentrated pastes
 Pâtes concentrées



GHIACCIA REALE

Item: 99.504.16.0062

Size: 200g

Pcs/master: 6

EAN: 8051085370207

NEW



PREPARATO IN POLVERE PER GHIACCIA REALE
POWDER MIX FOR ROYAL ICING
PRÉPARATION EN POUDRE POUR GLAÇAGE ROYALE



Usalo con:
Combine with:
Utiliser avec:



Coloranti in polvere
Powder Colors
Colorants en poudre

+



Paste concentrate
Concentrated pastes
Pâtes concentrées



MACARON - BIANCO

Item: 99.504.14.0062

Size: 200g

Pcs/master: 6

EAN: 8051085370160

NEW



PREPARATO IN POLVERE PER MACARON - BIANCO
POWDER MIX FOR MACARONS - WHITE
PRÉPARATION EN POUDRE POUR MACARONS - BLANC



Usalo con:
Combine with:
Utiliser avec:



Coloranti in polvere
Powder Colors
Colorants en poudre

+



Paste concentrate
Concentrated pastes
Pâtes concentrées



RED VELVET

Item: 99.504.12.0062

Size: 400g

Pcs/master: 6

EAN: 8051085370122

NEW



PREPARATO IN POLVERE PER RED VELVET
POWDER MIX FOR RED VELVET CAKE
PRÉPARATION EN POUDRE POUR RED VELVET



Usalo con:
Combine with:
Utiliser avec:



Coloranti in polvere
Powder Colors
Colorants en poudre

+



Paste concentrate
Concentrated pastes
Pâtes concentrées



MUFFIN & CUPCAKE AL CACAO

Item: 99.504.24.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370245



PREPARATO IN POLVERE PER MUFFIN & CUPCAKES
 POWDER MIX FOR MUFFIN & CUPCAKES
 PRÉPARATION EN POUDRE POUR MUFFIN & CUPCAKES



PAN DI ZENZERO

Item: 99.504.13.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370146



PREPARATO IN POLVERE PER PAN DI ZENZERO
 POWDER MIX FOR GINGERBREAD COOKIES
 PRÉPARATION EN POUDRE POUR PAIN D'ÉPICE



TORTA AL CACAO

Item: 99.504.23.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370221



PREPARATO IN POLVERE PER TORTA AL CACAO
 POWDER MIX FOR COCOA CAKE
 PRÉPARATION EN POUDRE POUR GATEAU AU CACAO



TORTA ALLE MELE E CANNELLA

Item: 99.504.26.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370276



PREPARATO IN POLVERE PER TORTA ALLE MELE E CANNELLA
 POWDER MIX FOR APPLE AND CINNAMON CAKE
 PRÉPARATION EN POUDRE POUR GÂTEAU AUX



PAN DI SPAGNA

Item: 99.504.06.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085341597



PREPARATO IN POLVERE PER PAN DI SPAGNA
 POWDER MIX FOR SPONGE CAKE
 PRÉPARATION EN POUDRE POUR GÉNOISE



Usalo con:
 Combine with:
 Utiliser avec:



Coloranti in polvere
 Powder Colors
 Colorants en poudre



Paste concentrate
 Concentrated pastes
 Pâtes concentrées

TORTA VANIGLIA

Item: 99.504.09.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085341672



PREPARATO IN POLVERE PER TORTA VANIGLIA
 POWDER MIX FOR VANILLA FLAVORED CAKE
 PRÉPARATION EN POUDRE POUR GÂTEAU SAVEUR VANILLE



CUPCAKE & MUFFIN

Item: 99.504.03.0062

Size: 400g

Pcs/master: 6

EAN: 8051085341535



PREPARATO IN POLVERE PER CUPCAKE & MUFFIN
POWDER MIX FOR CUPCAKE & MUFFIN
PRÉPARATION EN POUDRE POUR CUPCAKE & MUFFIN



Usalo con:
Combine with:
Utiliser avec:



Coloranti in polvere
Powder Colors
Colorants en poudre



Paste concentrate
Concentrated pastes
Pâtes concentrées

FROLLA & BISCOTTI

Item: 99.504.04.0062

Size: 400g

Pcs/master: 6

EAN: 8051085341559



PREPARATO IN POLVERE PER FROLLA & BISCOTTI
POWDER MIX FOR SHORTCRUST PASTRY AND COOKIES
PRÉPARATION EN POUDRE POUR PÂTE BRISÉE ET DES BISCUIT



Usalo con :
Combine with:
Utiliser avec:



Coloranti in polvere
Powder Colors
Colorants en poudre



Paste concentrate
Concentrated pastes
Pâtes concentrées

TORTA ALLE MANDORLE E CAROTE

Item: 99.504.08.0062

Size: 400g

Pcs/master: 6

EAN: 8051085341627



PREPARATO IN POLVERE PER
TORTA ALLE MANDORLE E CAROTE
POWDER MIX FOR ALMOND AND CARROT* CAKE
PRÉPARATION EN POUDRE POUR
GÂTEAU AUX AMANDES ET CAROTTES*



*ingrediente fresco da aggiungere, non contenuto nella confezione.
*Fresh ingredient to add, not included in the package.
*Ingrédient frais à ajouter, non inclus dans l'emballage.

ITEM	PALM OIL FREE	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	VEGAN FRIENDLY
BROWNIES	●	●	●	●	●	
CREMA AL BURRO	●	●	●	●	●	
FROSTING ALLA VANIGLIA		●	●	●	●	
GHIACCIA REALE	●	●	●	●	●	●
MACARON BIANCO	●	●	●	●	●	
RED VELVET	●	●	●	●	●	
MUFFIN & CUPCAKE CACAO	●	●	●	●	●	
PAN DI ZENZERO	●	●	●	●	●	
TORTA AL CACAO	●	●	●	●	●	
TORTA MELE CANNELLA	●	●	●	●	●	
PAN DI SPAGNA	●	●	●	●	●	
TORTA VANIGLIA	●	●	●	●	●	
CUPCAKES & MUFFIN	●	●	●	●	●	
FROLLA & BISCOTTI	●	●	●	●	●	
TORTA MANDORLE E CAROTE	●	●	●	●	●	

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TORTA ARCOBALENO

RAINBOW CAKE - RAINBOW CAKE

La rainbow cake, è una torta a piani coloratissima, davvero spettacolare in cui ogni strato ha un colore diverso fino a creare un arcobaleno farcito di golosa crema. I preparati in polvere i78 by Silikomart per rainbow cake sono pensati per permettere la massima personalizzazione del dolce: scegli singolarmente i colori e combinali come vuoi tu grazie alle pratiche confezioni singole da 100 grammi. Ogni confezione di preparato alimentare in polvere è pensato per la realizzazione di uno strato di torta rainbow cake del diametro di 22/24 cm.

The rainbow cake is a very colorful layer cake, truly spectacular, in which every layer has a different color to create a rainbow filled with delicious cream. The i78 by Silikomart powder mixes for rainbow cake are designed to allow maximum customization of the dessert: choose the colors individually and combine them as you wish thanks to the practical single 100-gram packs. Each pack of powdered food preparation is designed for making a Ø 22/24 cm layer of rainbow.

Le rainbow cake (gâteau arc-en-ciel) est un gâteau à plusieurs niveaux très coloré, vraiment spectaculaire dans lequel chaque couche a une couleur différente pour créer un arc-en-ciel qui peut être rempli de délicieuse crème. Les mélanges en poudre i78 by Silikomart pour rainbow cake sont conçus pour permettre une personnalisation maximale du dessert: choisissez les couleurs individuellement et combinez-les à votre guise grâce aux pratiques conditionnements individuels de 100 grammes. Chaque paquet de préparation alimentaire en poudre est conçu pour réaliser une couche de rainbow cake d'un diamètre de 22/24 cm.

PREPARATO PER IN POLVERE PER RAINBOW CAKE
POWDER MIX FOR RAINBOW CAKE
PRÉPARATION EN POUDRE POUR RAINBOWCAKE



RAINBOW CAKE - VERDE

Item: 99.504.21.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370375



RAINBOW CAKE - ARANCIO

Item: 99.504.22.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370399



RAINBOW CAKE - BLU

Item: 99.504.19.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370337



RAINBOW CAKE - GIALLO

Item: 99.504.20.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370351



RAINBOW CAKE - ROSSO

Item: 99.504.17.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370290



RAINBOW CAKE - VIOLA

Item: 99.504.18.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370313



i78

by Silikomart



PASTE CONCENTRATE

CONCENTRATED PASTES - PÂTES CONCENTRÉES

Paste aromatizzanti altamente concentrate da aggiungere a creme, impasti e gelati, ottime anche in cottura. Bastano pochi grammi per conferire l'aroma scelto alle vostre preparazioni. Semplicissime da usare, garantiscono un risultato professionale e sono perfette da usare con The One Mirror Glaze, Liquid Sugar Paste e Cake Mix. Disponibili in otto versioni: 100% nocciola, 99% pistacchio, gianduia, vaniglia, limone invernale, fragola, tiramisù e caramello salato.

Highly concentrated flavoring pastes to add to creams, doughs and ice creams, also excellent for baking. A few grams are enough to add the chosen aroma to your preparations. Extremely simple to use, they guarantee a professional result and are perfect to use with The One Mirror Glaze, Liquid Sugar Paste and Cake Mix. Available in eight versions: 100% hazelnut, 99% pistachio, gianduia, vanilla, winter lemon, strawberry, tiramisu and salted caramel.

Pâtes aromatisantes très concentrées à ajouter aux crèmes, pâtes et glaces, également excellentes pour la cuisson. Quelques grammes suffisent pour ajouter l'arôme choisi à vos préparations. Extrêmement simples à utiliser, ils garantissent un résultat professionnel et sont parfaits à utiliser avec The One Mirror Glaze, Liquid Sugar Paste et Cake Mix. Disponible en huit versions : 100% noisette, 99% pistache, gianduia, vanille, citron d'hiver, fraise, tiramisu et caramel salé.



PASTA AROMATIZZANTE NOCCIOLA 100%

FLAVOURING PASTE - HAZELNUT 100% | PÂTE AROMATISÉE - NOISETTE 100%

Item: 99.525.01.0001
Size: 150g
Pcs/master: 6
EAN: 8051085341320

PASTA AROMATIZZANTE GIANDUJA

FLAVOURING PASTE - GIANDUJA | PÂTE AROMATISÉE - GIANDUJA

Item: 99.525.02.0001
Size: 150g
Pcs/master: 6
EAN: 8051085341344



PASTA AROMATIZZANTE PISTACCHIO 99%

FLAVOURING PASTE - PISTACHIO 99% | PÂTE AROMATISÉE - PISTACHE 99%

Item: 99.525.03.0001
Size: 150g
Pcs/master: 6
EAN: 8051085341351

PASTA AROMATIZZANTE ALLA VANIGLIA

FLAVOURING PASTE - VANILLA | PÂTE AROMATISÉE - VANILLE

Item: 99.525.04.0001
Size: 150g
Pcs/master: 6
EAN: 8051085341368



PASTA AROMATIZZANTE LIMONE

FLAVOURING PASTE - LEMON 100% | PÂTE AROMATISÉE - CITRON 100%

Item: 99.525.07.0001
 Size: 150g
 Pcs/master: 6
 EAN: 8051085372027



PASTA AROMATIZZANTE FRAGOLA

FLAVOURING PASTE - STRAWBERRY | PÂTE AROMATISÉE - FRAISE

Item: 99.525.05.0001
 Size: 150g
 Pcs/master: 6
 EAN: 8051085372003



PASTA AROMATIZZANTE TIRAMISÙ

FLAVOURING PASTE - TIRAMISÙ | PÂTE AROMATISÉE - TIRAMISÙ

Item: 99.525.08.0001
 Size: 150g
 Pcs/master: 6
 EAN: 8051085372034



PASTA AROMATIZZANTE CARMELLO SALATO

FLAVOURING PASTE - CARAMEL | PÂTE AROMATISÉE - CARAMEL

Item: 99.525.06.0001
 Size: 150g
 Pcs/master: 6
 EAN: 8051085372010

ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	PALM OIL FREE
PASTA NOCCIOLA	●	●	●	●	●	●
PASTA GIANDUJA	●	●	●	●	●	●
PASTA PISTACCHIO	●	●	●	●	●	●
PASTA VANILLA	●	●	●	●	●	●
PASTA LIMONE	●	●	●	●	●	●
PASTA FRAGOLA	●	●	●	●	●	●
PASTA TIRAMISÙ	●	●	●	●	●	●
PASTA CARMELLO	●	●	●	●	●	●

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GLASSA A SPECCHIO PRONTA ALL'USO**READY TO USE MIRROR GLAZE - GLAÇAGE MIROIR PRÊT À L'EMPLOI**

Glassa a specchio pronta all'uso. Perfetta per essere utilizzata come copertura di semifreddi, mousse, bavaresi e qualsiasi dessert freddo. La glassa è lucida, fluida e semplicissima da usare. È possibile colorare la glassa a specchio con coloranti alimentari in polvere o in gel.

Mirror glaze ready to use. It is perfect to be used as a cover for semifreddos, mousses, bavarian creams and any cold dessert. The glaze is glossy, fluid and super easy to use. You can color the mirror glaze with powdered or gel food coloring.

Glaçage miroir prêt à l'emploi. Parfait pour être utilisé comme couverture pour les semifreddos, les mousses, les crèmes bavaroises et tout dessert froid. Le glaçage est luisant, fluide et super facile à utiliser. Vous pouvez colorer le glaçage miroir avec du colorant alimentaire en poudre ou en gel.

**READY MADE MIRROR GLAZE RED**

Item: 99.505.05.0001
Size: 250g
Pcs/master: 6
EAN: 8051085339785

**READY MADE MIRROR GLAZE CHOCO**

Item: 99.505.03.0001
Size: 250g
Pcs/master: 6
EAN: 8051085339747

**READY MADE MIRROR GLAZE NEUTRAL**

Item: 99.505.00.0001
Size: 225g
Pcs/master: 6
EAN: 8051085339808



SUGAR PASTE

SUGAR PASTE - PÂTE À SUCRE

Pasta di Zucchero bianca e colorata senza olio di palma, disponibile in pratiche confezioni pronte all'uso.

Ideale per coprire torte di compleanno, torte da cerimonia e torte per ogni occasione, così come viene usata per decorare cupcake, cake pops e tante altre preparazioni. Ideale inoltre per modellare ogni tipo di decorazione.

White and colored sugar paste without palm oil, available in practical ready-to-use packaging. Ideal for covering birthday cakes, ceremony cakes and cakes for any occasion, as well as used to decorate cupcakes, cake pops and many other preparations. Also ideal for modeling any type of decoration.

Pâte à sucre blanche et colorée sans huile de palme, disponible en paquets pratiques prêts à l'emploi. Idéal pour recouvrir les gâteaux d'anniversaire, les gâteaux de cérémonie et les gâteaux de toutes occasions, ainsi que pour décorer les cupcakes, cake pops et bien d'autres préparations. Idéale également pour modeler tout type de décoration.





SUGAR PASTE BLACK

Item: 99.501.01.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333752



SUGAR PASTE BROWN COCOA

Item: 99.501.15.0001
Size: 250g
Pcs/master: 8
EAN: 8051085369898



SUGAR PASTE DARK BLUE

Item: 99.501.04.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333899



SUGAR PASTE GREEN

Item: 99.501.06.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333875



SUGAR PASTE LIGHT BLUE

Item: 99.501.08.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333912



SUGAR PASTE PINK

Item: 99.501.09.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333936



SUGAR PASTE RED

Item: 99.501.10.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333950



SUGAR PASTE YELLOW

Item: 99.501.13.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333998



SUGAR PASTE ORANGE

Item: 99.501.14.0001
Size: 250g
Pcs/master: 8
EAN: 8051085369881





**SUGAR PASTE
WHITE**

Item: 99.501.12.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333974



**SUGAR PASTE 500 GR
WHITE**

Item: 99.502.01.0001
Size: 500g
Pcs/master: 4
EAN: 8051085345083



**SUGAR PASTE 1 KG
WHITE**

Item: 99.503.01.0001
Size: 1Kg
Pcs/master: 5
EAN: 8051085344253



**SUGAR PASTE 1 KG
BLACK**

Item: 99.503.03.0001
Size: 1Kg
Pcs/master: 5
EAN: 8051085369263



**SUGAR PASTE 1 KG
LIGHT BLUE**

Item: 99.503.05.0001
Size: 1Kg
Pcs/master: 5
EAN: 8051085369300



**SUGAR PASTE 1 KG
PINK**

Item: 99.503.04.0001
Size: 1Kg
Pcs/master: 5
EAN: 8051085369287



**SUGAR PASTE 1 KG
RED**













































































Item: 99.503.02.0001
Size: 1Kg
Pcs/master: 5
EAN: 8051085369225



**SUGAR PASTE 5 KG
WHITE**

Item: 99.532.01.0001
Size: 5Kg
Pcs/master: 1
EAN: 8051085370092



ITEM	COLOR	AZO FREE	E171 FREE	PALM OIL FREE	GLUTEN FREE
SUGAR PASTE BLACK					
SUGAR PASTE BROWN COCOA					
SUGAR PASTE DARK BLUE					
SUGAR PASTE GREEN					
SUGAR PASTE LIGHT BLUE					
SUGAR PASTE PINK					
SUGAR PASTE RED					
SUGAR PASTE YELLOW					
SUGAR PASTE ORANGE					
SUGAR PASTE WHITE 250 GR					
SUGAR PASTE WHITE 500 GR					
SUGAR PASTE WHITE 1 KG					
SUGAR PASTE WHITE 5 KG					
SUGAR PASTE BLACK 1 KG					
SUGAR PASTE LIGHT BLUE 1 KG					
SUGAR PASTE PINK 1 KG					
SUGAR PASTE RED 1 KG					

Natural VELVET SPRAY

Colorante alimentare spray effetto velluto per decorare preparazioni congelate. Burro di cacao spray, perfetto per mousse, entremet e prodotti congelati in genere. Agitare bene prima e durante l'uso. Spruzzare uniformemente con piccole pressioni uno strato sottile ed omogeneo mantenendo una distanza di circa 25/30 cm dalla superficie congelata. Seguire attentamente le istruzioni riportate in etichetta.

Food grade velvet spray for the decoration of frozen preparations. Cocoa butter spray, perfect for mousses, entremets and frozen products in general. Shake well before and during using. Spray evenly with small pressures a thin and homogeneous layer keeping about 25/30 cm from the frozen surface. Carefully follow the instructions on the label.

Colorant alimentaire en spray à effet velours pour décorer les préparations congelées beurre de cacao en spray, parfait pour les mousses, les entremets et les produits surgelés en général. Bien agiter avant et pendant l'utilisation. Pulvériser uniformément avec de petites pressions une couche fine et homogène en gardant une distance d'environ 25/30 cm de la surface gelée. Suivre attentivement les instructions sur l'étiquette.



NATURAL VELVET SPRAY LIGHT BLUE

Item: 99.537.01.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085377985



NATURAL VELVET SPRAY YELLOW

Item: 99.537.02.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085378005



NATURAL VELVET SPRAY PINK

Item: 99.537.03.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085378029



NATURAL VELVET SPRAY RED MAGENTA

Item: 99.537.04.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085378043



NATURAL VELVET SPRAY GREEN

Item: 99.537.05.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085378067



ITEM	COLOR	AZO FREE	E171 FREE	PALM OIL FREE	GLUTEN FREE
NATURAL VELVET SPRAY LIGHT BLUE					
NATURAL VELVET SPRAY YELLOW					
NATURAL VELVET SPRAY PINK					
NATURAL VELVET SPRAY RED MAGENTA					
NATURAL VELVET SPRAY GREEN					

VELVET SPRAY**VELVET SPRAY - VELVET SPRAY**

Colorante alimentare spray effetto velluto per decorare preparazioni congelate. Burro di cacao spray, perfetto per mousse, entremet e prodotti congelati in genere. Agitare bene prima e durante l'uso. Spruzzare uniformemente con piccole pressioni uno strato sottile ed omogeneo mantenendo una distanza di circa 50 cm dalla superficie congelata. Seguire attentamente le istruzioni riportate in etichetta.

Food grade velvet spray for the decoration of frozen preparations. Cocoa butter spray, perfect for mousses, entremets and frozen products in general. Shake well before and during using. Spray evenly with small pressures a thin and homogeneous layer keeping about 50 cm from the frozen surface. Carefully follow the instructions on the label.

Colorant alimentaire en spray à effet velours pour décorer les préparations congelées beurre de cacao en spray, parfait pour les mousses, les entremets et les produits surgelés en général. Bien agiter avant et pendant l'utilisation. Pulvériser uniformément avec de petites pressions une couche fine et homogène en gardant une distance d'environ 50 cm de la surface gelée. Suivre attentivement les instructions sur l'étiquette.

**VELVET SPRAY GOLD**

Item: 99.516.09.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085338986

**VELVET SPRAY LIGHT BLUE**

Item: 99.516.10.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339006

**VELVET SPRAY ORANGE**

Item: 99.516.01.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085338825

**VELVET SPRAY LIME**

Item: 99.516.11.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339020

**VELVET SPRAY LIGHT BROWN**

Item: 99.516.12.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339044

**VELVET SPRAY YELLOW**

Item: 99.516.03.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085338863

**VELVET SPRAY CHERRY RED**

Item: 99.516.13.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339068

**VELVET SPRAY FUCSIA**

Item: 99.516.14.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339082

**VELVET SPRAY PINK**

Item: 99.516.05.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085338900





VELVET SPRAY BUTTER WHITE

Item: 99.516.15.001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085339105



VELVET SPRAY PURPLE

Item: 99.516.16.001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085339129



VELVET SPRAY GREEN

Item: 99.516.07.001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338948



VELVET SPRAY WHITE

Item: 99.516.02.001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338849



VELVET SPRAY RED

Item: 99.516.06.001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338924



VELVET SPRAY BLACK

Item: 99.516.08.001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338962



VELVET SPRAY BROWN

Item: 99.516.04.001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338887



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	PALM OIL FREE
VELVET SPRAY GOLD						
VELVET SPRAY LIGHT BLUE						
VELVET SPRAY ORANGE						
VELVET SPRAY LIME						
VELVET SPRAY LIGHT BROWN						
VELVET SPRAY YELLOW						
VELVET SPRAY CHERRY RED						
VELVET SPRAY FUCSIA						
VELVET SPRAY PINK						
VELVET SPRAY BUTTER WHITE						
VELVET SPRAY PURPLE						
VELVET SPRAY GREEN						
VELVET SPRAY WHITE						
VELVET SPRAY RED						
VELVET SPRAY BLACK						
VELVET SPRAY BROWN						



VELVET SPRAY GOLD

Item: 99.534.09.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373956



VELVET SPRAY LIGHT BLUE

Item: 99.534.10.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373970



VELVET SPRAY ORANGE

Item: 99.534.01.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373819



VELVET SPRAY LIME

Item: 99.534.11.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373994



VELVET SPRAY LIGHT BROWN

Item: 99.534.12.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374014



VELVET SPRAY YELLOW

Item: 99.534.03.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373833



VELVET SPRAY CHERRY RED

Item: 99.534.13.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374021



VELVET SPRAY FUCSIA

Item: 99.534.14.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374045



VELVET SPRAY PINK

Item: 99.534.05.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373871



VELVET SPRAY BUTTER WHITE

Item: 99.534.15.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374069



VELVET SPRAY PURPLE

Item: 99.534.16.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374083



VELVET SPRAY GREEN

Item: 99.534.07.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373918





VELVET SPRAY WHITE

Item: 99.534.02.0001
 Size: 400ml
 Pcs/master: 9
 EAN: 8051085373796



VELVET SPRAY RED

Item: 99.534.06.0001
 Size: 400ml
 Pcs/master: 9
 EAN: 8051085373895



VELVET SPRAY BLACK

Item: 99.534.08.0001
 Size: 400ml
 Pcs/master: 9
 EAN: 8051085373932



VELVET SPRAY BROWN

Item: 99.534.04.0001
 Size: 400ml
 Pcs/master: 9
 EAN: 8051085373857



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	PALM OIL FREE
VELVET SPRAY GOLD						
VELVET SPRAY LIGHT BLUE						
VELVET SPRAY ORANGE						
VELVET SPRAY LIME						
VELVET SPRAY LIGHT BROWN						
VELVET SPRAY YELLOW						
VELVET SPRAY CHERRY RED						
VELVET SPRAY FUCSIA						
VELVET SPRAY PINK						
VELVET SPRAY BUTTER WHITE						
VELVET SPRAY PURPLE						
VELVET SPRAY GREEN						
VELVET SPRAY WHITE						
VELVET SPRAY RED						
VELVET SPRAY BLACK						
VELVET SPRAY BROWN						

METALLIC SPRAY

Colorante alimentare spray effetto metalizzato per decorare preparazioni congelate. Burro di cacao spray, perfetto per mousse, entremet e prodotti congelati in genere. Agitare bene prima e durante l'uso. Spruzzare uniformemente con piccole pressioni uno strato sottile ed omogeneo mantenendo una distanza di circa 25/30 cm dalla superficie congelata. Seguire attentamente le istruzioni riportate nell'etichetta.

Food grade metallic spray for the decoration of frozen preparations. Cocoa butter spray, perfect for mousses, entremets and frozen products in general. Shake well before and during using. Spray evenly with small pressures a thin and homogeneous layer keeping about 25/30 cm from the frozen surface. Carefully follow the instructions on the label.

Colorant alimentaire en spray à effet métallique pour décorer les préparations congelées beurre de cacao en spray, parfait pour les mousses, les entremets et les produits surgelés en général. Bien agiter avant et pendant l'utilisation. Pulvériser uniformément avec de petites pressions une couche fine et homogène en gardant une distance d'environ 25/30 cm de la surface gelée. Suivre attentivement les instructions sur l'étiquette.



METALLIC SPRAY GOLD











Item: 99.536.01.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085377886



METALLIC SPRAY SILVER

Item: 99.536.02.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085377909



ITEM	COLOR	AZO FREE	E171 FREE	PALM OIL FREE	GLUTEN FREE
METALLIC SPRAY GOLD					
METALLIC SPRAY SILVER					

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by Silikomart



COLORANTI NATURALI

NATURAL COLORS - COLORANTS NATURELS

I coloranti naturali i78 by Silikomart sono estratti vegetali da frutta e verdura con potere colorante. Non sono coloranti ma degli alimenti a tutti gli effetti! Sono particolarmente apprezzati per la loro facilità d'utilizzo, per la loro brillantezza e per le alte performance anche in cottura. Disponibili in versione idrosolubile (per meringhe, glasse e altre preparazioni a base d'acqua) e liposolubili (per cioccolato e preparazioni a base grassa).

The natural colors i78 by Silikomart are plant extracts from fruit and vegetables with coloring power. They are not colorants but food in all respects! They are particularly appreciated for their ease of use, for their brilliance and for their high performance even in baking. Available in water-soluble version (for meringues, icings and other water-based preparations) and fat-soluble (for chocolate and fat-based preparations).

Les colorants naturels de i78 by Silikomart sont des extraits végétaux de fruits et légumes avec pouvoir colorant. Ce ne sont pas des colorants mais des aliments à tous égards! Ils sont particulièrement appréciés pour leur facilité d'utilisation, pour leur brillance et pour leurs hautes performances même dans la préparation au four. Disponibles en version hydrosoluble (pour meringues, glaçages et autres préparations aqueuses) et liposoluble (pour chocolat et préparations grasses).



Natural IDRO COLOR

NATURAL IDRO COLOR - NATURAL IDRO COLOR - NATURAL IDRO COLOR

Preparazione alimentare in polvere, idrosolubile, con proprietà coloranti.

Water-soluble powdered food preparation with coloring properties.

Préparation alimentaire en poudre, soluble dans l'eau, avec propriétés colorantes.



NATURAL IDRO COLOR - YELLOW

Item: 99.512.01.0065

Size: 15g

Pcs/master: 12

EAN: 8051085374953



NEW FORMULA

NATURAL IDRO COLOR - RED

Item: 99.512.02.0065

Size: 15g

Pcs/master: 12

EAN: 8051085374977



NATURAL IDRO COLOR - PINK

Item: 99.512.03.0065

Size: 15g

Pcs/master: 12

EAN: 8051085374991



NATURAL IDRO COLOR - BLUE

Item: 99.512.04.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375011



NATURAL IDRO COLOR - GREEN

Item: 99.512.05.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375035



Natural LIPO COLOR

NATURAL LIPO COLOR - NATURAL LIPO COLOR - NATURAL LIPO COLOR

Preparazione alimentare in polvere, liposolubile, con proprietà coloranti.

Fat-soluble powdered food preparation with coloring properties.

Préparation alimentaire en poudre, liposoluble, avec propriétés colorantes.



NATURAL LIPO COLOR - YELLOW

Item: 99.514.01.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375059



NATURAL LIPO COLOR - RED

Item: 99.514.02.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375073





NATURAL LIPO COLOR - PINK

Item: 99.514.03.0065
 Size: 15g
 Pcs/master: 12
 EAN: 8051085375097



NATURAL LIPO COLOR - BLUE

Item: 99.514.04.0065
 Size: 15g
 Pcs/master: 12
 EAN: 8051085375110



NATURAL LIPO COLOR - GREEN

Item: 99.514.05.0065
 Size: 15g
 Pcs/master: 12
 EAN: 8051085375134



IDRO COLOR - IDRO COLOR - IDRO COLOR

Colorante alimentare in polvere

Idrosolubilewater-soluble food colouring powder

Colorant alimentaire hydrosoluble en poudre



IDRO COLOR - ORANGE

Item: 99.509.01.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374939



IDRO COLOR - YELLOW

Item: 99.509.03.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374854



IDRO COLOR - BLUE

Item: 99.509.02.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374830



IDRO COLOR - BROWN

Item: 99.509.04.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374878



IDRO COLOR - RED

Item: 99.509.05.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374892



IDRO COLOR - GREEN

Item: 99.509.06.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374915



NEW SIZE NATURAL IDRO COLOR - NATURAL IDRO COLOR - NATURAL IDRO COLOR

Preparazione alimentare in polvere, idrosolubile, con proprietà coloranti.

Water-soluble powdered food preparation with coloring properties.

Préparation alimentaire en poudre, soluble dans l'eau, avec propriétés colorantes.



NATURAL IDRO COLOR - YELLOW

Item: 99.513.01.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375189



NATURAL IDRO COLOR - RED

Item: 99.513.02.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375165



NATURAL IDRO COLOR - PINK

Item: 99.513.03.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375202



NATURAL IDRO COLOR - BLUE

Item: 99.513.04.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375226



NATURAL IDRO COLOR - GREEN

Item: 99.513.05.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375387



ALTAMENTE CONCENTRATI - HIGHLY CONCENTRATED - HAUTEMENT CONCENTRÉ

Torta
Cake / Gâteau



Dosage: 3,5g/Kg

Meringa
Meringue / Meringue



Dosage: 7,0g/Kg

Cremoso
Cream / Crémeux



Dosage: 5,0g/Kg

Gelato
Ice-cream / Crème glacée



Dosage: 2,0g/Kg

Glassa
Glaze / Glaçage



Dosage: 6,67g/Kg



Dosage: 2,0g/Kg



Dosage: 3,34g/Kg



Dosage: 10,0g/Kg



Dosage: 2,0g/Kg



Dosage: 2,67g/Kg



Dosage: 3,5g/Kg



Dosage: 3,34g/Kg



Dosage: 10,0g/Kg



Dosage: 2,0g/Kg



Dosage: 4,67g/Kg



Dosage: 15,0g/Kg



Dosage: 10,0g/Kg



Dosage: 10,0g/Kg



Dosage: 5,0g/Kg



Dosage: 13,34g/Kg



Dosage: 6,5g/Kg



Dosage: 10,0g/Kg



Dosage: 10,0g/Kg



Dosage: 4,0g/Kg



Dosage: 6,67g/Kg

NATURAL LIPO COLOR - NATURAL LIPO COLOR - NATURAL LIPO COLOR

Preparazione alimentare in polvere, liposolubile, con proprietà coloranti.
Fat-soluble powdered food preparation with coloring properties.
Préparation alimentaire en poudre, liposoluble, avec propriétés colorantes.

Cioccolato
Chocolat / Chocolat



NATURAL LIPO COLOR - YELLOW

Item: 99.515.01.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375264



Dosage: 20,0g/Kg



NATURAL LIPO COLOR - RED

Item: 99.515.02.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375288



Dosage: 30,0g/Kg



NATURAL LIPO COLOR - PINK

Item: 99.515.03.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375301



Dosage: 20,0g/Kg



NATURAL LIPO COLOR - BLUE

Item: 99.515.04.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375363



Dosage: 30,0g/Kg






















































NATURAL LIPO COLOR - GREEN

Item: 99.515.05.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375349



Dosage: 20,0g/Kg



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	VEGAN FRIENDLY
NATURAL IDRO YELLOW						
NATURAL IDRO RED						
NATURAL IDRO PINK						
NATURAL IDRO BLUE						
NATURAL IDRO GREEN						
NATURAL LIPO YELLOW						
NATURAL LIPO RED						
NATURAL LIPO PINK						
NATURAL LIPO BLUE						
NATURAL LIPO GREEN						



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by Silikomart



COLORANTI IN POLVERE

POWDERED COLORS - COLORANTS EN POUDRE

I Coloranti alimentari idrosolubili e liposolubili in polvere sono ad alta concentrazione e ad alto potere di pigmentazione. Grazie all'alta qualità del colorante, sarà sufficiente una piccolissima quantità per colorare paste di zucchero, marzapane, glassa, meringa, cioccolato, mousse, glasse e molto altro.

The water-soluble and fat-soluble food colors in powder are highly concentrated and they have a high pigmentation power. Thanks to the high quality of the product, a very small amount will be sufficient to color sugar paste, marzipan, icing, meringue, chocolate, mousse, icing and much more.

Les colorants alimentaires en poudre hydrosolubles et liposolubles sont très concentrés et ont un haut pouvoir pigmentant. Grâce à la haute qualité du colorant, une très petite quantité suffira pour colorer la pâte à sucre, la pâte d'amande, le glaçage, la meringue, le chocolat, la mousse, le glaçage et bien plus encore.



IDRO COLOR - IDRO COLOR - IDRO COLOR

Colorante alimentare in polvere

Idrosolubilewater-soluble food colouring powder

Colorant alimentaire hydrosoluble en poudre



IDRO COLOR - ORANGE

Item: 99.508.01.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343201



IDRO COLOR - BLUE

Item: 99.508.02.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343225



IDRO COLOR - YELLOW

Item: 99.508.03.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343249



IDRO COLOR - BROWN

Item: 99.508.04.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343263



IDRO COLOR - RED

Item: 99.508.05.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343287



IDRO COLOR - GREEN

Item: 99.508.06.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343300





Torta
Cake / Gâteau



Dosage: 0,04g/Kg

Meringa
Meringue / Meringue



Dosage: 0,33g/Kg

Cremoso
Cream / Crémeux



Dosage: 0,04g/Kg

Gelato
Ice-cream / Crème glacée



Dosage: 0,04g/Kg

Glassa
Glaze / Glaçage



Dosage: 0,04g/Kg



Dosage: 0,55g/Kg



Dosage: 0,50g/Kg



Dosage: 0,1g/Kg



Dosage: 0,2g/Kg



Dosage: 0,53g/Kg



Dosage: 0,55g/Kg



Dosage: 0,53g/Kg



Dosage: 0,2g/Kg



Dosage: 0,34g/Kg



Dosage: 0,53g/Kg



Dosage: 0,70g/Kg



Dosage: 0,70g/Kg



Dosage: 0,2g/Kg



Dosage: 0,5g/Kg



Dosage: 0,54g/Kg



Dosage: 0,55g/Kg



Dosage: 0,53g/Kg



Dosage: 0,04g/Kg



Dosage: 0,5g/Kg



Dosage: 0,53g/Kg



Dosage: 0,55g/Kg



Dosage: 0,50g/Kg



Dosage: 0,1g/Kg



Dosage: 0,3g/Kg



Dosage: 5,34g/Kg

LIPO COLOR - LIPO COLOR - LIPO COLOR

Colorante alimentare liposolubile in polvere

Liposoluble food colouring powder

Colorant alimentaire liposoluble en poudre



LIPO COLOR - ORANGE

Item: 99.510.01.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343430



Cioccolato

Chocolate / Chocolat



Dosage: 0,1g/Kg



LIPO COLOR - BLUE

Item: 99.510.02.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343478



Dosage: 1,9g/Kg



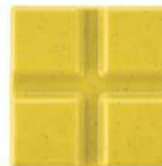
LIPO COLOR - YELLOW

Item: 99.510.03.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343492



Dosage: 1,2g/Kg



LIPO COLOR - BROWN

Item: 99.510.04.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343454



Dosage: 0,5g/Kg



LIPO COLOR - WHITE

Item: 99.510.09.0001

Size: 20g

Pcs/master: 6

EAN: 8051085364855



Ciocolato

Chocolate / Chocolat



Dosage: 10,0g/Kg



LIPO COLOR - RED

Item: 99.510.06.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343539



Dosage: 1,6g/Kg



LIPO COLOR - GREEN

Item: 99.510.07.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343553



Dosage: 1,6g/Kg



LIPO COLOR - BLACK

Item: 99.510.08.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343676



Dosage: 14,0g/Kg

PEARL COLOR - PEARL COLOR - PEARL COLOR

Colorante alimentare perlato in polvere
 Pearly food colouring powder
 Colorant alimentaire perlé en poudre



PEARL COLOR - COPPER

Item: 99.511.02.0001
 Size: 20g
 Pcs/master: 6
 EAN: 8051085343591



PEARL COLOR - GOLD






















































































Item: 99.511.05.0001
 Size: 20g
 Pcs/master: 6
 EAN: 8051085364893



PEARL COLOR - RED

Item: 99.511.04.0001
 Size: 20g
 Pcs/master: 6
 EAN: 8051085343638



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE
IDRO COLOR ORANGE					
IDRO COLOR BLUE					
IDRO COLOR YELLOW					
IDRO COLOR BROWN					
IDRO COLOR RED					
IDRO COLOR GREEN					
LIPO COLOR ORANGE					
LIPO COLOR BLUE					
LIPO COLOR YELLOW					
LIPO COLOR BROWN					
LIPO COLOR WHITE					
LIPO COLOR RED					
LIPO COLOR GREEN					
LIPO COLOR BLACK					
PEARL COLOR COPPER					
PEARL COLOR GOLD					
PEARL COLOR RED					

PENNARELLI PER DECORARE ALIMENTI
DECORATIVE PENS FOR DECORATING FOOD
STYLO DÉCORATIFS POUR DÉCORER LES ALIMENTS

Pennarelli alimentari pronti all'uso a punta fine per disegnare o scrivere su pasta di zucchero, cioccolato plastico, fogli di glassa e fogli di ostia.

Ready-to-use food markers with fine tip for drawing or writing on sugar paste, plastic chocolate, icing sheets and wafer sheets.

Marqueurs alimentaires prêts à l'emploi à pointe fine pour dessiner ou écrire sur pâte à sucre, chocolat plastique, feuilles de glaçage et feuilles d'azyme.



DECORATIVE PENS

Item: 99.538.01.0065
 EAN: 8051085378197



DOUBLE DECORATIVE PEN

Item: 99.519.01.0001
 Color: Black
 Pcs/master: 40
 EAN: 8051085344291



COLORANTI ALIMENTARI IN GEL GEL FOOD COLOURS - COLORANTS ALIMENTAIRES EN GEL

Colorante concentrato in gel. Ideale per la colorazione in massa di: pasta di zucchero, prodotti da forno, panna e glasse.

Concentrated gel colouring. Ideal for colouring the surface of sugar paste, bakery product, cream and glazes.

Colorant concentré en gel. Idéal pour la coloration en masse de: pâte à sucre, produits de pâtisserie et boulangerie, crèmes et glaçages.





GEL COLOR ORANGE

Item: 99.506.01.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339150



GEL COLOR LIGHT BLUE

Item: 99.506.02.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339181



GEL COLOR RED

Item: 99.506.06.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339303



GEL COLOR YELLOW

Item: 99.506.03.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339211



GEL COLOR BLACK

Item: 99.506.04.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339242



GEL COLOR PINK

Item: 99.506.05.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339273



GEL COLOR GREEN

Item: 99.506.07.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339334



GEL COLOR PURPLE

Item: 99.506.08.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339365



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	VEGAN FRIENDLY
GEL COLOR ORANGE						
GEL COLOR LIGHT BLUE						
GEL COLOR RED						
GEL COLOR YELLOW						
GEL COLOR BLACK						
GEL COLOR PINK						
GEL COLOR GREEN						
GEL COLOR PURPLE						



GLITTER DUST POLVERE SCINTILLANTE EXTRA FINE
EXTRA FINE GLITTERING POWDER - POUDRE SCINTILLANTE EXTRAFINE

Miscela di coloranti perlescente, in polvere, per uso alimentare con pompetta ad aria, ideale per decorazioni e per la colorazione in superficie di: prodotti a base di zucchero, cioccolato, crema al burro, meringhe, masse grasse in generale.

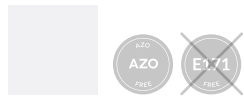
Mixture of foodgrade pearlescent powdered colors, with an air pump, ideal for decorations and for coloring the surface of: sugar-based products, chocolate, butter cream, meringues, fatty masses in general.

Mélange de colorants nacrés, en poudre, à usage alimentaire avec une pompe à air, idéal pour les décorations et pour colorer la surface de: produits à base de sucre, chocolat, crème au beurre, meringues, masses grasses en général.



GLITTER DUST SILVER

Item: 99.507.09.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364190



GLITTER DUST BRONZE

Item: 99.507.02.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085339440



GLITTER DUST PINK

Item: 99.507.12.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364299



GLITTER DUST GOLD

Item: 99.507.10.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364251



GLITTER DUST RED

Item: 99.507.04.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085339501



GLITTER DUST GREEN*

Item: 99.507.13.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364329



**Attualmente non disponibile
 Currently not available
 Actuellement indisponible*



GLITTER DUST LIGHT BLUE









































Item: 99.507.14.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364350



GLITTER DUST YELLOW

Item: 99.507.11.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364268



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE
GLITTER SILVER					
GLITTER BRONZE					
GLITTER PINK					
GLITTER GOLD					
GLITTER RED					
GLITTER GREEN					
GLITTER LIGHT BLUE					
GLITTER YELLOW					



READY LACE - READY LACE - READY LACE

GEL ALIMENTARE SENZA GLUTINE PRONTO ALL'USO PER CREARE PIZZI PERFETTI ED ELASTICI E ALTRE DECORAZIONI PER TORTE.

Ready Lace è un gel colorabile per la realizzazione di bellissimi pizzi in zucchero per decorare torte, biscotti ecc. Semplicissimo da utilizzare, permette di decorare torte e dessert attraverso un vero effetto tridimensionale. Disponibile in due formati: 140g e 520g.

EDIBLE GLUTENFREE GEL READY-TO-USE TO CREATE PERFECT AND ELASTIC LACES AND OTHER CAKE DECORATIONS.

Ready Lace is a colorable gel for making beautiful sugar lace to decorate cakes, biscuits, etc. Extremely simple to use, it allows you to decorate cakes and desserts with a true three-dimensional effect. Available in two sizes: 140g and 520g

GEL ALIMENTAIRE PRÊT À L'EMPLOI SANS GLUTEN POUR CRÉER DES DENTELLES ET AUTRES DÉCORAZIONI PARFAITES ET ÉLASTIQUE.

Ready Lace est un gel colorable permettant de réaliser de belles dentelles en sucre pour la décoration de gâteaux, biscuits, etc. Extrêmement simple à utiliser, il permet de décorer gâteaux et desserts avec un véritable effet tridimensionnel. Disponible en deux formats: 140g e 520g.



READY LACE - 140 g

Item: 99.531.01.0001
Size: 140g
Pcs/master: 6
EAN: 8051085341474



READY LACE - 520 g

Item: 99.531.03.0001
Size: 500g
Pcs/master: 10
EAN: 8051085372331



MODO D'USO

HOW TO USE - MODE D'EMPLOI



NO-STICK DECOR



Staccante alimentare spray per ungere teglie, stampi, forme e piastre.

Food grade no-stick spray for greasing ovens, pans, moulds and hot plates.

Agent de démoulage alimentaire en spray pour graisser les plaques de cuisson, les moules et les assiettes.

Item: 99.518.99.0001

Size: 200ml

Pcs/master: 6

EAN: 8051085344383



COOLER DECOR



Raffreddante rapido in spray, per fissare prodotti a base di zucchero e composizioni di cioccolato, garantendo una presa rapida ed istantanea. Con cannucchia, ideale per zucchero e cioccolato.

Rapid cooling spray, to fix sugar-based products and chocolate compositions, ensuring a quick and instant set. With straw, ideal for sugar and chocolate.

Spray à refroidissement rapide, pour fixer les produits sucrés et les compositions chocolatées, assurant une prise rapide et instantanée. Avec paille, idéal pour le sucre et le chocolat.

Item: 99.517.99.0001

Size: 400ml

Pcs/master: 9

EAN: 8051085344420



BRILL DECOR



Lucidante alimentare da pasticceria. Ideale per lucidare cioccolato, pasta di zucchero, marzipane, cioccolato plastico.

Food polish for confectionery. Ideal for polishing chocolate, sugar paste, marzipan, plastic chocolate.

Vernis alimentaire pour la confiserie. Idéal pour polir le chocolat, la pâte à sucre, la pâte d'amande, le chocolat plastique.

Item: 99.533.99.0001

Size: 400ml

Pcs/master: 9

EAN: 8051085371013





SCIROPPO DI GLUCOSIO

Liquido denso, conferisce elasticità alla pasta di zucchero, cioccolato plastico, fondant. Viene utilizzato anche per le caramelle.

Thick liquid, gives elasticity to the sugar paste, plastic chocolate, fondant. It is also used for candies and sweets.

Liquide épais, donne de l'élasticité à la pâte de sucre, le chocolate en plastique, fondant. Il est également utilisé pour des bonbons.

Item: 99.531.02.0001

Size: 230g

Pcs/master: 6

EAN: 8051085340149



AGAR AGAR

L'agar agar viene utilizzato come gelificante naturale all'interno di molte preparazioni, soprattutto nella cucina vegetariana e vegana, ma anche in quella tradizionale nella preparazione di gelatine sia per i dolci, come la panna cotta, oppure per preparazioni salate, come gli aspic. Non altera in nessun modo il sapore delle pietanze in cui viene utilizzato ed è completamente vegetale.

The agar agar is used as a natural gelling agent in many preparations, especially in vegetarian and vegan foods, but also in the traditional ones in the preparation of the gelatin for sweets, such as "crème brûlée" or for salty preparations such as aspic. It does not alter the flavor of the foods in any way in which it is used and is completely vegetable.

L'agar-agar est utilisé comme agent gélifiant naturel dans de nombreuses préparations, en particulier dans la cuisine végétarienne et végétalienne, mais aussi dans celui traditionnel dans la préparation des gélatine pour les gâteaux, comme la crème brûlée, ou pour les préparations salées, comme aspic. Il ne modifie en rien la saveur de la nourriture dans laquelle il est utilisé et est entièrement végétale.

Item: 99.528.01.0001

Size: 40g

Pcs/master: 6

EAN: 8051085345373



CMC

CMC: Viene utilizzata come addensante, ma anche come agente anti-aggregante ed emulsionante.

CMC: It is used as a thickener, but also as an anti-aggregating and amulsifier agent.

CMC: Est utilisée comme épaississant, mais aussi comme agent d'anti agrégation et émulsifiant.

Item: 99.529.01.0001

Size: 40g

Pcs/master: 6

EAN: 8051085345403



ISOMALTO



Item: 99.527.01.0001

Size: 500g

Pcs/master: 6

EAN: 8051085344406



L'isomalto è un sostituto naturale dello zucchero. Si tratta di un disaccaride composto dai due zuccheri glucosio e mannitolo. L'isomalto non ha l'indesiderato "effetto di raffreddamento" (cooling effect) proprio di altri zuccheri alcolici. Può essere utilizzato anche per la scultura di zucchero ed alcuni lo preferiscono in quanto cristallizza più lentamente. È trasparente (in questo differisce dal caramello) quindi potete lasciarlo così o colorarlo (aggiungendo dei coloranti in gel prima di scioglierlo). Il sapore è uguale a quello del normale zucchero. Raffreddandosi più lentamente del caramello, si ha un po' più di tempo per modellare le decorazioni.

Isomalt is a natural substitute for sugar, which is mainly used for its physical characteristics similar to those of sugar. Isomalt is a disaccharide composed of two sugars glucose and mannitol. The isomalt can be dissolved either in the microwave or in a pan with double bottom. Isomalt is transparent (this differs from caramel) then you can either leave as it is or colour it (put the gel colour before it is dissolved). The flavour is equal to that of regular sugar. It cools more slowly than caramel and you have a little more time to shape the decorations.

L'isomalt est un substitut naturel du sucre, qui est principalement utilisé pour ses caractéristiques physique similaires à celles du sucre. L'isomalt est un disaccharide composé de deux sucres glucose et le mannitol. L'isomalt n'a pas indésirable "effet de refroidissement" que les autres sucres. L'isomalt peut également être utilisé pour la sculpture du sucre et un peu le préfère à sucre parce qu'il cristallise plus lentement. L'isomalt est transparent (ceci diffère de caramel) alors vous pouvez laisser aussi ou le colorer et mettre le gel colorant avant la dissolution. L'arôme est égale à celui du sucre ordinaire. Il est vrai qu'il se refroidit plus lentement que le caramel, donc vous avez un peu de plus de temps pour façonner les décorations.



Item: 99.526.01.0001

Size: 40g

Pcs/master: 6

EAN: 8051085345502



GOMMA DI XANTHANO

Utilizzata come emulsionante e addensante per tutti i tipi di alimenti, dalle salse fino ai dolci e bevande.

Spume e mousse: in ricette dolci come la panna montata, la meringa o anche mousse ne aumenta la stabilità, facendole "scendere" più lentamente. In questo caso, 1g per litro sarà sufficiente.

Gelati: è un'opzione perfetta per aumentare la sua consistenza, poiché è necessario usare meno grassi nelle ricette. Agisce anche come emulsionante, favorendo la formazione di microbolle d'aria che conferiscono volume e leggerezza al gelato.

Dolci e prodotti da forno o pasticceria: ti sarà di grande aiuto per aumentare la compattezza e migliorare la consistenza di qualsiasi pane, dolce, biscotto o torta che vorrai preparare.

Used as an emulsifier and thickener for all kinds of foods, from sauces to desserts and drinks.

Foams and mousses: in sweet recipes such as whipped cream, meringue or even mousses it increases their stability, making them 'go down' more slowly. In this case, 1g per litre will be sufficient.

Ice cream: this is a perfect option to increase its consistency, as less fat needs to be used in recipes. It also acts as an emulsifier, favouring the formation of micro air bubbles that give ice cream volume and lightness.

Sweets and baked goods or pastries: it will help to increase the firmness and improve the consistency of any bread, cake, biscuit or pie you wish to prepare. Utilisé comme émulsifiant et épaississant pour toutes sortes d'aliments, des sauces aux desserts et aux boissons.

Mousses: dans les recettes sucrées telles que les crèmes fouettées, les meringues ou même les mousses, il augmente leur stabilité, ce qui les fait "descendre" plus lentement. Dans ce cas, 1 g par litre sera suffisant.

Crème glacée: c'est une option parfaite pour augmenter sa consistance, car il faut utiliser moins de matières grasses dans les recettes. Il agit également comme un émulsifiant, favorisant la formation de microbulles d'air qui donnent à la crème glacée volume et légèreté.

Sucreries et produits de boulangerie ou de pâtisserie: il aidera à augmenter la fermeté et à améliorer la consistance de tout pain, gâteau, biscuit ou tarte que vous souhaitez préparer.



FOGLIA ARGENTO 999/1000 80x80 mm

5 fogli d'argento alimentare 80 x 80 mm
5 edible silver sheets 80 x 80 mm
5 feuilles d'argent alimentaire 80 x 80 mm

Item: 99.535.02.0001

Pcs/master: 50

EAN: 8051085375578



FOGLIA ORO 23 K 80x80 mm

5 fogli oro edibile 23k
5 23k gold edible sheets
5 feuilles d'or alimentaire 23 carats

Item: 99.535.01.0001

Pcs/master: 50

EAN: 8051085375561

