

Artisan creams

Premium yet affordable,
the Artisan creams are a
top choice for pastry chefs
all over Europe.



ALMOND CRUNCHY



PISTACHIO



NOCCIOLA

	Kg/bucket	Shelf life				
	3	18 months	24	7	168	504



08-08-23
09-11-22

EUROCAS
GOLDEN
GLOW
READY TO USE

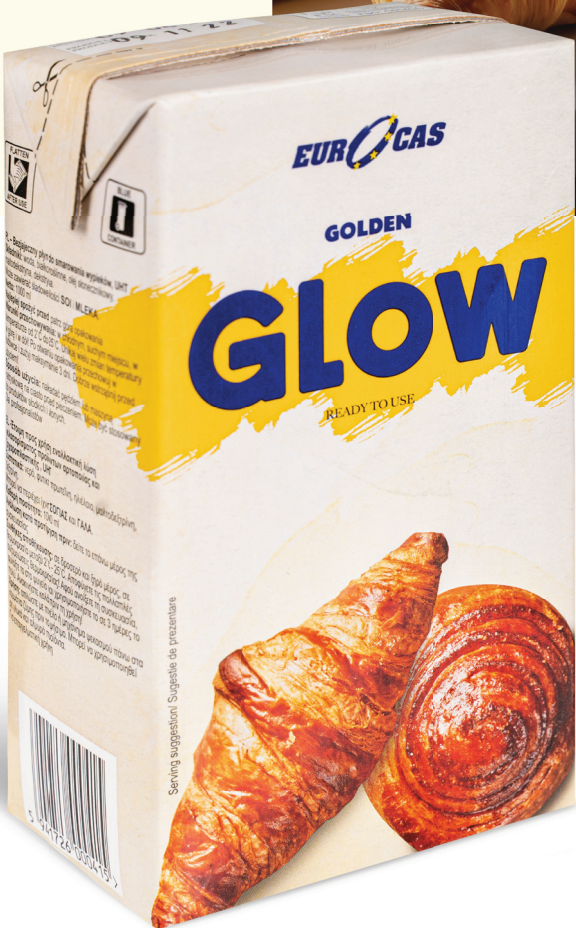
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Preparazione per 10 croissant (confezione per 10 croissant)
Ingredienti: Farina di grano duro, Uovo, Burro, Zucchero, Sale, Lievito di birra, Aromi naturali.
Valori nutrizionali (per 100g):
Energia (kJ/kcal) 1800/420
Grassi 15g
Zuccheri 10g
Proteine 8g
Fibra 0,5g

Preparazione:
1. Riscaldare il latte a 40°C.
2. Sciogliere lo zucchero e il sale nel latte.
3. Aggiungere la farina e il lievito.
4. Impastare a mano o con impastatrice.
5. Lasciare lievitare a 25°C per 2 ore.
6. Stendere l'impasto a 0,5 cm di spessore.
7. Tagliare a triangolo e arrotolare.
8. Lasciare lievitare a 35°C per 30 minuti.
9. Cuocere in forno a 200°C per 15 minuti.

Golden Glow

Golden Glow is a vegan alternative to the traditional egg-wash used on pastry and bakery dough before baking.



Liters/box

12

Shelf life

12 months



12



6



72



864



Non dairy toppings

Eurocas has an extensive range of non dairy creams so it can cover all demands and tastes that your specific market might have.



Liters/box

12

Shelf life

6-12 months



12



6



72



864

Chocolate couvertures

High quality, easy to melt chocolate couvertures that offer a great taste and consistent results.



MILK
CHOCOLATE



DARK
CHOCOLATE
70%



DARK
CHOCOLATE
53%



WHITE
CHOCOLATE

	Kg/box	Shelf life				
	10	12-24 months	9	8	72	720

Confectionery coatings

Our chocolate compounds are easy to work with and offer a great quality-price ratio at various price points



Our options

-  **DUBLIN**
Dark chocolate compound coating
-  **MONACO**
Dark chocolate compound coating
-  **STOCKHOLM**
White chocolate compound coating
-  **MADRID**
Milk chocolate compound coating
-  **BAKESTABLE CONFECTIONARY DROPS**
Dark chocolate compound drops



Kg/box

10

Shelf life

10-12 months



9



8



72



720

Dutch cocoa powder

Made in the Netherlands.
Alkalized, 20-22% fat content.



	Kg/bag	Shelf life				
	5	36 months	24	5	120	600
	25	36 months	3	10	30	750



Specialty margarine

Backed-up by an Italian Know-How of 3 generations, the Eurocas margarine range excels with quality and diversity.

Our options

-  **ESKIMO**
Puff pastry margarine.
-  **SUPERIO**
Cream margarine.
-  **FINEO GOLD**
Cream margarine (extra color & flavor)
-  **MARGARITA SOFT**
100% vegetable blend



	Kg/bucket	Shelf life				
	10	6-12 months	11	5	55	550
	Kg/box	Shelf life				
	10	6-12 months	16	5	80	800
	20	6-12 months	9	4	36	720



Bakestable fruit fillings



Big fruit pieces. Excellent
baking stability.

Our flavours

-  **RASPBERRY – 50%**
-  **APPLE WITH CINNAMON – 85%**
-  **APPLE – 85%**
-  **SOUR CHERRY – 50%**
-  **APRICOT – 50%**
-  **STRAWBERRY – 50%**
-  **BLACKCURRANT – 50%**
-  **PLUM – 50%**
-  **MANGO AND PASSION FRUIT – 50%**
-  **BLUEBERRY – 50%**



	Kg/bucket	Shelf life				
	11	6–9 months	11	5	55	550
	12	6–9 months	11	5	55	660

Rhapsody creams

Bavarian creams with
excellent baking stability.



Our flavours

-  **VANILLA**
-  **CHOCOLATE**
-  **LEMON**
-  **COCONUT**
-  **TOFFEE**
-  **APRICOT**
-  **CARAMEL**
-  **COFFEE**
-  **HAZELNUT**
-  **ROYAL**
-  **SOUR CHERRY**
-  **STRAWBERRY**
-  **DULCE DE LECHE**



	Kg/bucket	Shelf life				
	6	8-12 months	20	5	100	500
	12	8-12 months	11	5	55	660

Fruit toppings in gel

Big fruit pieces.
Delicious taste.



Kg/tin

2.6

Shelf life

24 months



24



8



192



499.2



Candied fruit

Top quality candied fruit at competitive prices for industrial producers.



Our options

-  CANDIED AMARENA CHERRIES
-  CANDIED RED CHERRIES
-  CANDIED ORANGE CUBES
-  CANDIED MIXED FRUIT
-  RED COCKTAIL CHERRIES



	Kg/bucket	Shelf life				
	5	24 months	15	6	90	450
	Kg/box	Shelf life				
	7	24 months	10	8	80	560
	l/jar	Shelf life				
	720	48 months	108	8	864	864

Robe hot glazes

Heat to 40-45 degrees for optimal fluidity.



WHITE



DARK



PISTACHIO



Kg/bucket

6

Shelf life

18 months



15



6



90



540



Dolce creams

Best selling confectionery
creams for price sensitive
customers.



Our flavours

- PISTACHIO
- WHITE JOY
- PARADISE
- AVELLANA
- BISCOTTO
- CRUNCHY
- RUBY WAFERS
- SALTY CARAMEL
- WHITE CRUNCHY
- BUONISSIMA



	Kg/bucket	Shelf life				
	5	18 months	15	6	90	450
	6	18 months	15	6	90	450

Custard vanilla creams

Various taste and color
options available



Our options

- ✓ VANILLA LANE
- ✓ INSTANT VANILLA CREAM
- ✓ VANILLA DREAM
- ✓ CREM GOURMET



Kg/bag

10

Shelf life

12 months



6



14



84



840

Muffin Mix

Our best mix for the fast and delicious production of Muffins and Cup Cakes.



	Kg/bag	Shelf life				
	10	12 months	6	14	84	840



Choux pastry

Ready to fill shells for super fast production of exquisite desserts.



Our options



PROFITEROL SHELLS 45MM



MINI ECLAIR SHELLS 70MM



MAXI ECLAIR SHELLS 160MM



	Pieces/box	Shelf life			
PROFITEROL SHELLS 45mm	360	15 months	7	8	42
MINI ECLAIR SHELLS 70mm	270	15 months	7	8	42
MAXI ECLAIR SHELLS 160mm	125	12 months	8	6	48



Mini tart shells

Ready to fill shells for super fast production of exquisite desserts.



Our options

-  **110MM NEUTRAL**
-  **74MM SWEET**
-  **67MM SWEET**
-  **44MM SWEET**
-  **44MM COCOA**
-  **44MM SALTY**



	Pieces/box		Shelf life			
	44mm SWEET, COCOA, SALTY	230		9	13	117
	67mm SWEET	240		9	13	117
	74mm SWEET	100		9	13	117
	110mm NEUTRAL	72		9	13	117

Other ready to fill products

Ready to fill shells for super fast production of exquisite desserts.



Our options

- ✓ **VOL AU VENT**
- ✓ **CANNOLI 8MM**
- ✓ **BAKLAVA SARAGLI**
- ✓ **BAKLAVA SFINAKI**



	Pieces/box		Shelf life				
	VOL AU VENT	122	12 months	8	6	48	
	CANNOLI 8MM	240	12 months	8	6	48	
	BAKLAVA SARAGLI	96	6 months	8	6	48	
	BAKLAVA SFINAKI	104	6 months	8	6	48	



Mirage cold glazes

Easy to use glazes made after an Italian recipe.



Our flavours

- AMARENA
- ALBICOCCA
- CARAMELLO
- COCOA
- FRAGOLA
- FRUTTI DI BOSCO
- NEUTRAL



Kg/bucket

5

Shelf life

24 months



15



6



90



450



White fondant

Reliable top quality
fondant, for industrial
producers.



Kg/box

15

Shelf life

12 months



10



6



60



900

Toffyy

Awesome taste and affordable price for the production of toffee or dulce de leche desserts.



Kg/tin

3.1

Shelf life

24 months



30



6



180



558

Bakestable flavors



Concetrated flavors with
excellent baking stability.



-  VANILLA
-  RUM
-  LEMON
-  FOREST FRUITS
-  ORANGE



Liters/box

Shelf life



10

12 months

9

6

54

540

Patisserie mixes

Easy to use.
Consistent quality.



Our options

- ✓ PROFITEROL MIX
- ✓ PAN DI SPAGNA
- ✓ LEVATO PLUS
- ✓ BERLINER MIX
- ✓ POPPYSEED FILLING
- ✓ WALNUT FILLING



	Kg/bag	Shelf life				
PROFITEROL MIX	8	6-12 months	6	14	84	672
WALNUT FILLING	10	6-12 months	6	14	84	840
PAN DI SPAGNA, LEVATO PLUS, BERLINER MIX	25	6-12 months	3	9	27	675
POPPYSEED FILLING, WALNUT FILLING	25	6-12 months	3	8	24	600