



Bisclair Speculoos

LIMITED STOCK

NEW



**Kg/
bucket**

5

**Shelf
life**

18 months



20



5



100



500

Artisan creams

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



 **ALMOND
CRUNCHY**

 **PISTACHIO**

 **NOCCIOLA**



**Kg/
bucket**

3

**Shelf
life**

18 months



24



7



168



504



EUROCAS

GOLDEN

GLOW

READY TO USE

1000ml e

Informazioni nutrizionali per 100g di prodotto pronto all'uso

Componente	Quantità
Energia	1000 kcal
Proteine	10g
Carboidrati	200g
Grassi	10g
Fibra alimentare	0g
Acqua	100g

Ingredienti: Farina di grano duro, acqua, zucchero, lievito, sale, uova, burro, latte, cacao amaro, vaniglia, aromi naturali.

Preparazione: 1. Scaldare l'acqua a 40°C. 2. Aggiungere il lievito e il sale. 3. Impastare con la farina e il burro. 4. Lasciare lievitare a 25°C per 2 ore. 5. Stendere e cuocere a 180°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

Shelf
life



12

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

WHITE CHOCOLATE



DARK CHOCOLATE
46%

DARK CHOCOLATE
54%

DARK CHOCOLATE
70%



**Kg/
box**

**Shelf
life**



10

18 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**

**Shelf
life**



10

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	5	600
25	36 months	3	10	10	750







Specialty margarine

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







-  **ESKIMO**
Puff pastry margarine
-  **FINEO GOLD**
Cream margarine
(extra color & flavor)
-  **SUPERIO**
Cream margarine
-  **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%



STRAWBERRY - 50%



APPLE WITH CINNAMON - 85%



APPLE - 85%



BLACKCURRANT - 50%



PLUM



MANGO AND PASSION FRUIT - 50%



SOUR CHERRY - 50%



APRICOT - 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



TOFFEE



ROYAL



CHOCOLATE



APRICOT



SOUR CHERRY



LEMON



CARAMEL



STRAWBERRY



COCONUT



COFFEE



**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
- **NEW** CANDIED STRAWBERRIES
- 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



**Milliliters/
jar**

**Shelf
life**



720

48 months

108

8

864

864

Robe hot glazes

Heat to 40-45 degrees for optimal fluidity.



 WHITE

 PISTACHIO

 DARK



 CHOCOLACTEE
SAVEUR

 SPECULOOS



**Kg/
bucket**

**Shelf
life**



5

18 months

15

6

90

450

Dolce creams





Best selling confectionery creams for price sensitive customers.



Our flavours

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



Kg/ bucket	Shelf life				
5	18 months	15	6	90	450
6	18 months	15	6	90	540

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**

10

**Shelf
life**

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

74MM SWEET

44MM SWEET

67MM SWEET



**Pieces/
box**

**Shelf
life**



44mm SWEET,
COCOA, SALTY

230

12
months

9

13

117

67mm
SWEET

230

12
months

9

13

117

74mm
SWEET

100

12
months

9

13

117

110mm NEUTRAL

72

12
months

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 80MM
- ✓ BAKLAVA SARAGLI
- ✓ BAKLAVA SFINAKI



Pieces/
box

Shelf
life



VOL AU VENT

122

12
months

8

6

48

CANNOLI
80mm

240

12
months

8

6

48

BAKLAVA
SARAGLI

96

6
months

8

6

48

BAKLAVA
SFINAKIT

104

6
months

8

6

48

Sponge & cake layers



Our ready to use sponge and cake layers offer speed, consistency and ease of use.

Our options

- ✓ INSTANT CHEF SPONGE ROLL
- ✓ INSTANT CHEF COCOA SPONGE ROLL
- ✓ HONEY CAKE LAYERS
- ✓ HONEY WITH CINNAMON CAKE LAYERS (FOR MEDOVIK)
- ✓ COCOA CAKE LAYERS
- ✓ WHITE CAKE LAYERS



**Kg/
box**

**Shelf
life**



4.8

6 months

4

15

60

288

Crumbs & Textures

For inovative and suprising deserts.



SPECULOOS CRUMBS



DARK BISCUIT CRUMBS



SHREDDED KATAIF

SPECULOOS CRUMBS



**Kg/
box**

**Shelf
life**



12

14 months

8

8

64

768

DARK BISCUIT CRUMBS



**Kg/
box**

**Shelf
life**



5

14 months

8

9

72

360

SHREDDED KATAIF



**Kg/
bag**

**Shelf
life**



5

12 months

6

13

78

380



Mirage cold glazes

Easy to use glazes made after an Italian recipe.



Our flavours

- AMARENA
- ALBICOCCA
- ARANCIA
- CARMELLO
- COCOA
- FRAGOLA
- FRUTTI DI BOSCO
- NEUTRAL
- LIMONE



**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

Bakestable flavors



Concentrated flavors with excellent baking stability.



VANILLA



RUM



LEMON



FOREST
FRUITS



ORANGE



Liters/
box

10

Shelf
life

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	9	24	600