



Variety

Our products



Giving inspiration – KESSKO can do it!



Family business since 1905

**We are the partner
for professionals**

Inhalt

	Chocolate	6
	Marzipan & Co.	12
	Nougat	14
	Nuts, almonds & more	16
	Baking ingredients	18
	Fillings, overlays & coatings	23
	Decorations	29
	Flavours	34
	Fine confectionery ingredients	46
	<i>PURFAKTUR</i> Organic product range	64



Good to know: **Clean Label**

Our claim ensures more transparency, clarity in the declaration and inspires confidence.

- ✓ only flavours of natural origin
- ✓ no colourings or preservatives
- ✓ no flavour enhancers
- ✓ no emulsifiers (except lecithin)
- ✓ no hydrogenated fats
- ✓ no modified starch
- ✓ no raw materials from GMOs



Vegan arrives: **Plant-based enjoyment**

In our extensive range you will find many ingredients that are also for vegan creations. So you can also participate this small, but growing market segment.



More and more in demand: **Lactose-free**

Lactose-free products are becoming more and more frequently. For your customers who attach importance to this, we have suitable products in our programme. Ask us for lactose-free solutions.



Naturally also with us:
Organic products



The market for organic products is growing continuously. KESSKO offers you the right ingredients for your success in this segment: chocolate, nuts, flavours and mix products the flexibility to expand your organic range as you wish.

Interested? Then contact us!

For your safety
Our certifications

Because partnerships are designed for durability and reliability, we offer safe and reliable products with consistent product characteristics.

To ensure a **consistently high level of quality**, we have established a quality management system in accordance with the International Featured Standard (IFS) Food, which permeates all processes and levels of our activities and makes a decisive contribution to our success.

KESSKO offers you a range of **organic products** in accordance with the EU regulation and is inspected annually by the inspection body DE-ÖKO-013.



Without it, everything is nothing:

Chocolate



As early as 1956, KESSKO started production of chocolate coatings, chocolate and cocoa masses, cocoa butter and cocoa powder.

As one of the few processors of raw cocoa in Germany we produce various cocoa masses for chocolate production. Chocolate couvertures "from the bean on" means the cocoa beans come directly from the country of origin to us in Bonn, where they are immediately processed in our roastery.



Plain

Main application: Enrobing, canache, consumer plains, ice cream, chips (blockware only)

Art. no.	Article description	VKE	Shares
01045	Bonn Block 58/42/38 Chocolate couverture Colour: dark Flavour: plain, fine tart CLEAN LABEL VEGAN	2.50 kg PET/PE foil 12.50 kg (5x 2.50 kg) PET/PE film in outer carton	Cocoa: at least 58 % Flowability: Standard ●●●○○
01051	Bonn Chips 58/42/38 Chocolate couverture in chip form Melts well – easy to dissolve Colour: dark Flavour: bittersweet, fine tart CLEAN LABEL VEGAN	20.00 kg (2x 10.00 kg) Tubular bag in outer carton	Cocoa: at least 58 % Flowability: Standard ●●●○○
01246	Koblenz Chips 59/40/40 Fine chocolate couverture in chip form Melts well – easy to dissolve Colour: dark Flavour: bittersweet, intense, spicy CLEAN LABEL VEGAN	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: at least 59 % Flowability: Thin-bodied ●●●●○○
01134	Rheinperle Chips 62/37/45 Chocolate couverture in chip form Melts well – easy to dissolve Colour: dark Taste: bittersweet, slightly buttery, tart CLEAN LABEL VEGAN	20.00 kg (2x 10.00 kg) Tubular bag in outer carton	Cocoa: at least 62 % Flowability: Very thin ●●●●●
01037	Arriba Chips 65/35/44 Extra fine fine chocolate couverture in chip form Melts well – easy to dissolve Colour: dark Taste: fine noble tart CLEAN LABEL VEGAN	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: at least 65 % Flowability: Viscous ●●○○○
01038	Prestige Chips 72/28/43 Fine dark chocolate couverture in chip form Melts well – easy to dissolve Colour: dark Taste: fine noble tart, intense CLEAN LABEL VEGAN	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: at least 72 % Flowability: Viscous ●●○○○

Semi-bitter

Art. no.	Article description	VKE	Shares
01141	Dark Milk Chips 50/28/40 Dark milk chocolate coating in chip form Melts well – easy to dissolve Colour: semi-dark Taste: fine, noble and tart, with a delicate hint of cocoa CLEAN LABEL	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: at least 50 % Flowability: Standard ●●●○○

Whole milk

Art. no.	Article description	VKE	Shares
01068	Lindau Chips Milk chocolate coating in chip form Melts well – easy to dissolve Colour: extra light Flavour: milky-chocolatey CLEAN LABEL	20.00 kg (2x 10.00 kg) Tubular bag in outer carton	Cocoa: 30 % Flowability: Viscous ●●○○○

01185	Lindau Spezial Chips Milk chocolate coating in chip form Melts well – easy to dissolve Colour: extra light Flavour: milky-chocolatey CLEAN LABEL	20.00 kg (2x 10.00 kg) Tubular bag in outer carton	Cocoa: 34 % Flowability: Thin-bodied ●●●●○
-------	---	---	--

01088	Java Block Fine milk chocolate couverture Colour: extra light Flavour: milky-chocolatey CLEAN LABEL	12.50 kg (5x 2.50 kg) PET/PE film in outer carton	Cocoa: 30 % Flowability: Viscous ●●○○○
-------	---	--	--

01257	Mainau Chips Fine milk chocolate coating in chip form Melts well – easy to dissolve Colour: light Flavour: fine, milky-chocolatey CLEAN LABEL	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: 35 % Flowability: Standard ●●●○○
-------	--	--	---

01284	Alpina Chips Milk chocolate coating in chip form Melts well – easy to dissolve Colour: light Taste: fine, milky-chocolatey CLEAN LABEL	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: 38 % Flowability: Standard ●●●○○
-------	---	--	---

White

Art. no.	Article description	VKE	Shares
01010	Cortina Block White chocolate Colour: creamy white Flavour: fine, sweet milk taste CLEAN LABEL	2.50 kg PET/PE film 12.50 kg (5x 2.50 kg) PET/PE film in outer carton	Cocoa: 29 % Flowability: Viscous ●●○○○
01011	Cortina Chips White chocolate in chip form Melts well – easy to dissolve Colour: creamy white Flavour: fine, sweet milk taste CLEAN LABEL	20.00 kg (2x 10,00 kg) Tubular bag in outer carton	Cocoa: 29 % Flowability: Viscous ●●○○○
01140	Montblanc Chips White chocolate in chip form Thin coating – high opacity Colour: white Flavour: fine, sweet milk taste CLEAN LABEL	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: 32 % Flowability: Standard ●●●○○
01225	Rheingold Chips White caramel chocolate in chip form Colour: golden-beige Flavour: finely milky-caramelised with a hint of salt	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: at least 33,5 % Flowability: Low viscosity ●●●●○

Fat glazes

Main application: Enrobing, settling of pastries, quick decoration production

Art. no.	Article description	VKE	Notes
02011	Kesskolad Palma Nova Chip Dark cocoa fat glaze in chip form Easy dosage and processing RSPO SG vegetable fat, with natural Bourbon vanilla Colour: dark brown-black Taste: finely sweet cocoa flavour VEGAN	20.00 kg (2x 10.00 kg) Tubular bag in outer carton	
02045	Cocoa Compound Coating 16 % Chips Dark cocoa fat glaze in chip form with 16 % chocolate Colour: dark brown-black Taste: fine sweet cocoa flavour	20.00 kg (2x 10.00 kg) Tubular bag in outer carton	

Fat glazes

Main application: Enrobing, settling of pastries, quick decoration production

Art. no.	Article description	VKE	Notes
12008	<p>Kesskolad Tarragona Chips Hazelnut fat glaze in chip form Easy to use, good viscosity Colour: light brown glossy Taste: fine, rounded like nuts</p> <p>VEGAN</p>	20.00 kg (2x 10.00 kg) Tubular bag in outer carton	Hazelnut content: 11 %
12009	<p>Kesskolad Tarragona Chips, bright Hazelnut fat glaze light in chip form Easy to use, good viscosity Colour: extra light brown Flavour: fine, rounded like nuts</p> <p>VEGAN</p>	20.00 kg (2x 10.00 kg) Tubular bag in outer carton	Hazelnut content: 10 %
12038	<p>Kesskolad Blanco Chips, RSPO SG White fat glaze in chip form Easy to process, good viscosity Colour: whitish Taste: typical, sweet like milk</p>	20.00 kg (2x 10.00 kg) Tubular bag in outer carton	

Cocoa products

Art. no.	Article description	VKE	Notes
01008	<p>Cocoa Nibs medium size Cocoa beans, roasted Colour: dark Flavour: tart, characteristic of the species</p> <p>Main application: break chocolate, praline filling, crunch in pastries, as crumble or topper</p> <p>CLEAN LABEL VEGAN</p>	2.50 kg Bucket	Chocolate superfood
01023	<p>Cocoa Mass Chips Colour: dark Melts well – easy to dissolve Flavour: tasty cocoa</p> <p>Main application: to increase the cocoa mass content for chocolates, chocolate ice cream</p> <p>CLEAN LABEL VEGAN</p>	3.00 kg Bucket	Cocoa butter: 53 %

Cocoa products

Art. no.	Article description	VKE	Notes
01115	<p>Cocoa Butter Chips Cocoa butter Colour: yellowish white Taste: pure, not rancid</p> <p>Main application: thinning of chocolate couvertures, production of spray chocolates, colouring for foil couverture</p> <p>CLEAN LABEL VEGAN</p>	6.25 kg Carton	Cocoa butter: 100 %
10025	<p>Cocoa Powder 20/22 Lightly deoiled, alkalised Colour: dark</p> <p>Main application: masses, creams, ice cream, sieved as decoration</p> <p>CLEAN LABEL VEGAN</p>	5.00 kg Bag	Cocoa butter: 20-22 %

Truffle masses

Art. no.	Article description	VKE	Notes
16101	<p>White Truffle Mass Colour: ivory Flavour: white chocolate</p> <p>Main application: praline fillings, buttercream</p> <p>CLEAN LABEL</p>	5.00 kg Bucket	
16102	<p>Dark Truffle Mass Colour: dark brown Taste: of cocoa and milk</p> <p>Main application: praline fillings, buttercream</p> <p>CLEAN LABEL</p>	5.00 kg Bucket	



It doesn't get any finer than this:

Marzipan & Co.



The KESSKO brand has always stood for the finest quality marzipan. Both the raw marzipan paste and the raw marzipan mass are made from the best almonds according to the original KESSKO recipe.



Marzipan

Art. no.	Article description	VKE	Shares
18003	<p>Raw Marzipan Mass M0 Premium Taste: slightly sweet like almonds Main application: for baking or modelling CLEAN LABEL VEGAN</p>	12.50 kg Carton	Almond content: approx. 56 %
18033	<p>Raw Marzipan Mass M0 Basic Flavour: slightly sweet like almonds Main application: for baking or modelling, softer version CLEAN LABEL VEGAN</p>	12.50 kg Carton	Almond content: approx. 52 %
18034	<p>Raw Marzipan Mass M0 Bakery Taste: slightly sweet like almonds Main application: for baking and filling VEGAN</p>	12.50 kg Carton	Almond content: approx. 52 %
18004	<p>Raw Marzipan Mass M1 Geschmack: slightly bitter almond Main application: for baking or modelling, higher content of bitter almonds CLEAN LABEL VEGAN</p>	12.50 kg Carton	Almond content: approx. 56 %
18105	<p>Marzipan Mass 50/50 (1:1) Kneaded Flavour: finely sweet like almonds Main application: for wrapping cakes CLEAN LABEL VEGAN</p>	6.25 kg Carton	Almond content: approx. 27 %
18106	<p>Marzipan Mass 67/33 (2:1) Modelling marzipan 2:1, worked on Flavour: finely sweet like almonds Main application: for modelling CLEAN LABEL VEGAN</p>	6.25 kg Carton	Almond content: approx. 36 %
18107	<p>Fine Marzipan Mass 72/28 Fine marzipan, kneaded Flavour: slightly sweet like almonds Main application: praline production CLEAN LABEL VEGAN</p>	6.25 kg Carton	Almond content: approx. 39 %

Persipan

Art. no.	Article description	VKE	Shares
17001	<p>Persipan Raw Mass PM Made using apricot kernels Taste: intensely sweet-bitter Main application: Alternative to marzipan paste CLEAN LABEL VEGAN</p>	12.50 kg Carton	

For intense
taste experiences:

Nougat



We make the best from the nut: from the raw mass to nougat cream to trendy nougat as a spread – completely without any foreign fat. Our spreadable nougat is so aromatic and nutty, that it also makes a great creamy spread. To achieve this unique taste, we roast our hazelnuts ourselves. In order to maximally activate the multifaceted aromas we attach great importance to an optimal temperature and plenty of time for a gentle roasting.



Nougat

Art. no.	Article description	VKE	Shares
13002	<p>Nougat Mass, bright Colour: light brown Taste: nutty sweet</p> <p>Main application: pralines, coatings, creams, fillings</p> <p>CLEAN LABEL</p>	6.25 kg Carton	Hazelnut content: approx. 45 %
13003	<p>Nougat Mass, dark Colour: dark brown Flavour: intense nut-chocolate</p> <p>Main application: pralines, coatings, creams, fillings</p> <p>CLEAN LABEL VEGAN</p>	6.25 kg 12.50 kg Carton	Hazelnut content: approx. 44 %

Nougat creams

Art. no.	Article description	VKE	Shares
15001	<p>Mouseline Mass Fine hazelnut nougat cream Colour: light brown Taste: typical of nougat</p> <p>Main application: creams, cakes and pastry fillings</p> <p>VEGAN</p>	6.25 kg 12.50 kg Bucket	Hazelnut content: approx. 23 %
15010	<p>Nut Nougat Cream Colour: dark brown-black-brown Flavour: intense nut-chocolate</p> <p>Main application: creams, cakes and pastry fillings</p> <p>VEGAN</p>	12.50 kg Bucket	Hazelnut content: approx. 12 %
15060	<p>Nougat Cream Express Pumpable Colour: dark brown Flavour: intense nut-chocolate</p> <p>Main application: biscuit fillings</p>	12.50 kg Bucket	Hazelnut content: approx. 12 %
15020	<p>Chocovari, bake stable Chocolate nougat creme Colour: dark brown-black-brown Taste: intense chocolate-nut flavour</p> <p>Main application: cuttable coating for cakes and wafers</p>	12.50 kg Bucket	Hazelnut content: approx. 10 %

In all forms:

Nuts, almonds & more



Nuts, almonds & more are the perfect accompaniment for cakes, pies, breads or long-life pastries. No matter whether they are chopped, sliced, ground or processed whole, the oils bring the popular aromatic, nutty flavour into the baked goods. While our almonds convince with their aroma, our hazelnuts stand for a lively, strong taste experience. With the special roasting process in our own roastery, we unlock the full flavour potential of the nut.



Almond preparations

CLEAN LABEL VEGAN

Art. no.	Article description	VKE
07001	Whole Almonds, brown	22.68 kg Bag
07005	Almonds, sliced	12.50 kg Carton
07006	Almonds, chopped	12.50 kg Carton
07007	Almonds, slivered	12.50 kg Carton
07008	Almonds Semolina	12.50 kg Carton
07009	Almonds, white, fine rasped	12.50 kg Carton

Hazelnut preparations

CLEAN LABEL VEGAN

Art. no.	Article description	VKE
07011	Hazelnut Kernels, brown	12.50 kg Carton
07012	Hazelnut Kernels, white	12.50 kg Carton
07013	Hazelnut Kernels, sliced	12.50 kg Carton
07014	Hazelnut Kernels, chopped	12.50 kg Carton
07031	Hazelnut Semolina, lightly roasted	12.50 kg Carton
07040	Hazelnut Kernels, lightly roasted	12.50 kg Carton
07041	Hazelnut Semolina, roasted	12.50 kg Carton
07058	Hazelnut Kernels, extra roughly chopped	25.00 kg Carton

Walnuts

CLEAN LABEL VEGAN

Art. no.	Article description	VKE
08284	Walnut Kernels, halved Main application: masses and pastries, chocolates	1.80 kg Tin
08515	Walnut Kernels, broken, quarters & halves	10.00 kg Carton

Baking quality with reliable success:

Baking ingredients



Benefit from our entire "Sweet expertise since 1905" in this assortment: here you will find the reliable basis for a wide variety of your high quality baked goods. And all this with the good feeling that you can rely on KESSKO products at all times.



Cake Mixes

Art. no.	Article description	VKE	Basic recipe
10127	Torte Royale Mix Powdery premix for tarts, batters, pound cakes and all kind of fine cakes Main application: tarts and fine cakes, cakes, bases, capsules, roulades VEGAN	5.00 kg Carton	
10130	Sacher Mass Mix Powdery premix for Sacher Mass Main application: basis for Sacher cakes and slices	10.00 kg Carton	600 g mix 350 g whole egg 50 g water
10215	Waffle Mix Powdery premix for waffles Main application: waffles	10.00 kg Carton	1,000 g mix 800 g whole milk Mix for 2-3 min. in a slow machine cycle. Bake in the waffle iron for 2-3 min. in the waffle iron (depending on the waffle iron).
10218	Choco-Sandy Mix Powdery premix for chocolate batters, sponge cakes and pound cakes Main application: all kind of english cakes, sponge cakes, marble cakes, fruit cakes and pound cakes/slices and heavy sponges	25.00 kg Bag	1,000 g mix 450 g whole egg 450 g fat 100 g water
10236	Sandy Mix Powdery premix for batters, sponge cakes and pound cakes Main application: all kind of english cakes, sponge cakes, marble cakes, fruit cakes and pound cakes/slices and heavy sponges	25.00 kg Bag	1,000 g mix 450 g whole egg 450 g butter/margarine/oil 100 g water Whip for 3-5 min.



Cake Mixes

Art. no.	Article description	VKE	Basic recipe
10240	"Americana" Cookie Mix Powdery premix for flat cookies with black and/or white icing Main application: american	20.00 kg Bag	1,000 g mix 100 g fat 500 g water Mix smooth in 1st gear 4-5 min., with oil 1 min. less.
10247	Brownie Mix Powdery premix for brownies Main application: brownies, bases for sheet cakes	15.00 kg Carton	1,000 g mix 250 g oil 250 g whole egg 150 g water Mix all ingredients in a medium Mix for 3-5 min.
10248	Chocolate Muffin Mix Powdery premix for chocolate muffins Main application: muffins filled, unfilled	15.00 kg Bag	1,000 g mix 400 g oil 400 g whole egg 200 g water Mix in all-in process for 3-5 min.
10249	Sandy, lactose-free Powdery premix for sand and stirring masses Main application: all types of sheet cakes, box cakes, biscuits, bases and capsules from sand mass LAKTOSEFREI	10.00 kg Carton	1,000 g mix 450 g whole egg 450 g butter/margarine/oil lactose-free 100 g water Whip for 3-5 min.
10258	Pound Cake Mix Soft Powdery premix for pound cakes Main application: fruit cakes, sheet cakes, etc. CLEAN LABEL	25.00 kg Bag	1,000 g mix 400 g cooking oil 400 g water Whisk for 3-5 min. (coarse broom).
10259	Pound Cake Mix Extra Powdery premix for pound cakes Main application: fruit cakes, sheet cakes, etc.	25.00 kg Bag	Sheet cake: 1,000 g mix 400 g cooking oil 500 g water For sand cake (box) reduce amount of water to 450 g.
10260	Chocolate Tart Mix Powdery premix for chocolate tart Main application: flat pastries or as a base for slice cake CLEAN LABEL	15.00 kg Carton	(60x20 cm): 1,000 g mix 400 g oil 400 g egg For 2 min. with a coarse broom stir slowly. Bake: 18-25 min., 180-200 °C

Cake Mixes

Art. no.	Article description	VKE	Basic recipe
10261	Pound Cake Mix Special Powdery premix for pound cakes Main application: Sheet cakes, cake bases	25.00 kg Bag	1,000 g mix 540 g whole egg 500 g cooking oil

Sponge Cake Mixes

Art. no.	Article description	VKE	Basic recipe
08116	Swiss Roll Mix Powdery premix for swiss rolls and sponge cakes Main application: roulades, capsules and bases also possible	20.00 kg Bag	1,000 g mix 800 g whole egg 100 g water 7-10 min. on highest speed whip.
10221	Sponge Cake Mix Powdery premix for sponge cake mix Main application: bases, capsules, roulades	25.00 kg Bag	1,000 g mix 650 g whole egg 150 g water Whip for 8-10 min. at high speed with a whisk with a fine broom.
10219	Chocolate sponge mix Powdery premix for chocolate sponge cakes Main application: swiss rolls, capsules, roulades, etc.	25.00 kg Bag	1,000 g mix 750 g whole egg 150 g water Whip for 8-10 min. at high speed with a whisk with a fine broom.

Bakery mixes

Art. no.	Article description	VKE	Basic recipe
10125	Cheese Cake Mix high & flat Powdery premix for cheese cakes Characteristic: versatile use, consistency adjustable over run time, creamy taste, easy to prepare, very varied Main application: cheese cakes/slices of all kinds, fillings	15.00 kg Carton	225 g mix 65 g sugar 600 g liquid cream 270 g whole egg 900 g fresh quark KESSKO lemon flavouring Stir in medium speed for 2 min. until smooth.
10216	Cheese Cake Mix high & flat, lactose-free Powdery premix for lactose-free cheese cakes Main application: cheese cakes/slices of all kinds, fillings LAKTOSEFREI	10.00 kg Carton	225 g mix 65 g sugar 600 g liquid cream lactose-free 270 g whole egg 900 g fresh quark lactose-free KESSKO lemon flavouring Stir in medium speed for 2 min. until smooth.

Bakery Mixes

Art. no.	Article description	VKE	Basic recipe
03001	<p>Hazelnut Triangle Mix Powdery premix for hazelnut pastries</p> <p>Characteristic: 30 % nut content, good shine, versatile in use</p> <p>Main application: nut wedges, muesli slices</p> <p>CLEAN LABEL</p>	6.25 kg Carton	<p>1,000 g mix</p> <p>250 g water (hot)</p> <p>Stir, leave to swell for 15 min. Spread on shortcrust pastry and bake. 180-190 °C, 15-20 min.</p>

Seasonal Cake Mixes

Art. no.	Article description	VKE	Basic recipe
10113	<p>Spice Cake Mix Baking agent with spices and raising agents</p> <p>Main application: Christmas biscuits and cakes</p> <p>CLEAN LABEL</p>	5.00 kg Carton	<p>100 g mix</p> <p>500 g heat flour T405</p> <p>370 g sugar</p> <p>dry mix.</p> <p>150 g oil</p> <p>100 g whole egg</p> <p>500 g milk</p> <p>Add and mix slowly for 2 min. with a fine whisk.</p>
10133	<p>Starlight Express Cinnamon Star Mix Powdery premix for cinnamon stars and other cinnamon biscuits</p> <p>Main application: cinnamon stars and other cinnamon biscuits</p> <p>CLEAN LABEL</p>	5.00 kg Carton	<p>1,000 g mix</p> <p>150 g water</p> <p>Mix and chill for 2 hours refrigerate.</p>
10132	<p>Spezleb Gingerbread Mix Powdery premix for honey cake and gingerbread</p> <p>Main application: gingerbread biscuits of all kinds</p> <p>CLEAN LABEL VEGAN</p>	15.00 kg Bucket	<p>For honey cake (firm dough): dissolve 450 g honey in 250 g water/45 °C,</p> <p>knead with Spezleb Mix and add wheat flour T550.</p> <p>Knead again in the machine for 3-4 min. Leave to rest for at least 4 hours or overnight, knead again, roll out and bake as desired (colour).</p>

Well in, well on:

Fillings, overlays & coatings



What would the most beautiful pastries be without a delicious filling? KESSKO offers you a wide variety of fine products, with which you can fill or coat classics in the traditional manner as well as to give trendy baked goods a smart finishing touch.



Cold/cream powders

Art. no.	Article description	VKE	Basic recipe
08065	Instant Custard Powder Powdery premix for the production of cold cream Characteristic: bake-stable, contour-resistant, without boiling, freeze-thaw stable Main application: pastries, desserts, fillings, fruit tart base	25.00 kg Bag	300-400 g per litre water
08075	Wholemilk Custard Mix Powdery premix for the production of whole milk cold cream Characteristic: bake-stable, contour-resistant, without boiling, freeze-thaw stable Main application: pastries, desserts, fillings, fruit tart base	15.00 kg Bag	400 g per litre water Whisk for 3-5 min. with a fine whisk in fast speed.
10238	Jubilee Filling Mix Powdery premix for the preparation of cold cream Characteristic: filling cream, cold application only, fine vanilla flavour Main application: filling cream for cakes, and desserts, whipping cream	15.00 kg Carton	400 g mix 1,000 g water (18-20 °C) Whip with a fine broom in fast speed for 3-4 min.
09002	Custard Powder VGF With vanilla flavour, with colouring Characteristic: suitable for cream cookers Main application: cooking creams VEGAN	20.00 kg Carton	90-100 g mix 125 g sugar 1,000 g milk Mix powder and sugar, mix with a little cold milk. Bring the rest of the milk to the boil, stir in the mixture and bring to the boil again while stirring intensively.
09008	Custard Powder VG With vanilla flavour Characteristic: suitable for cream cookers Main application: cooking creams VEGAN	20.00 kg Carton	90-100 g mix 125 g sugar 1,000 g milk Mix powder and sugar, mix with a little cold milk. Bring the rest of the milk to the boil, stir in the mixture and bring to the boil again while stirring intensively..



Fillings

Art. no.	Article description	VKE	Basic recipe
05001	<p>Kesskopan Bakeable filling mass with persipan-like character</p> <p>Characteristic: intense flavour, variable use</p> <p>Main application: filling for baked goods</p> <p>VEGAN</p>	15.00 kg Bucket	Dilution as desired with water, milk, whole egg until processability
05005	<p>Poppy Seed Filling Ready to use poppy seed mass</p> <p>Characteristic: baking stable, ready to use</p> <p>Main application: filling exclusively for bakery products</p>	14.00 kg Bucket	Small addition of vanilla cream, crumbs possible
05016	<p>Crispy Basic Mix Basic mass for crunchy pastry</p> <p>Characteristic: rational processing, wide range of applications, good gloss, aromatic, microwaveable</p> <p>Main application: florentines, nutcrackers, bee sting, caramel fillings</p>	15.00 kg Bucket	Dilute the quantity taken with a little water and heat.
08071	<p>Apple Filling, powdery Powdery premix for the production of an apple filling (dry mixture)</p> <p>Characteristic: bake- and cut-resistant, freeze-stable</p> <p>Main application: filling for pies, slices, biscuits</p> <p>VEGAN</p>	10.00 kg (8x 1.25 kg) PE-bag in outer carton	<p>1,250 g premix (bag content)</p> <p>4.250 g water</p> <p>Mix with water. Soak in cold water: overnight Swelling time hot water: min. 2 hrs.</p>
10123	<p>Egg Icing Mix Powdery premix for egg glaze</p> <p>Characteristic: easy to process, in combination with beaten egg whites even better as a glaze</p> <p>Main application: Eierschecke, icing for baked wafers and cakes</p>	5.00 kg Carton	<p>400 g mix</p> <p>600 g water (20 °C)</p> <p>Stir until smooth and let stand for 10 min. lassen. Then stir again and continue processing.</p>
10228	<p>MaBuCa Almond Butter Caramel Filling, powdery Powdery premix for almond butter caramel filling</p> <p>Characteristic: fine caramel flavour, easy to process</p> <p>Main application: filling for Danish pastry and yeast dough pastries</p>	10.00 kg Bucket	<p>1,000 g mix</p> <p>400 g water</p> <p>Mix and leave to soak for 30 min. Allow to swell.</p>

Fillings

Art. no.	Article description	VKE	Basic recipe
10231	<p>Nussy Hazelnut Filling Powdery premix for hazelnut filling</p> <p>Characteristic: firm, juicy nut filling</p> <p>Main application: nut filling for doughs and masses</p> <p>CLEAN LABEL</p>	10.00 kg Carton	<p>1,000 g mix</p> <p>600 g water</p> <p>Stir, allow to swell briefly.</p>
10244	<p>Poppy Seed Filling Powdery premix for poppy seed filling</p> <p>Characteristic: bake-stable, easy and quick processing</p> <p>Main application: poppy seed filling for biscuits, Striezel, plated buns, sheet cakes, etc.</p> <p>CLEAN LABEL</p>	15.00 kg Carton	<p>1,000 g mix</p> <p>1,000 g water</p> <p>Stir, allow to swell briefly.</p>



Macaroon masses

Art. no.	Article description	VKE	Shares
06001	<p>Marzipan Macaroon Mass Characteristic: ready to use, easy to process, versatile to use</p> <p>Main application: all kinds of marzipan pastries and fillings</p> <p>CLEAN LABEL</p>	12.50 kg 35.00 kg Bucket	Almond content: approx. 30 %
06013	<p>Persipan Macaroon Mass Characteristic: ready to use, easy to process, versatile to use</p> <p>Main application: all kinds of persipan pastries and fillings</p>	30.00 kg Bucket	

Fruit fillings for baking

Art. no.	Article description	VKE	Shares
08135	Apricot Fruit-Filling Fruit filling for baking made from dried apricots Main application: cakes and pastries apricot filling, cake making CLEAN LABEL VEGAN	12.50 kg Bucket	Apricot content: approx. 35%
08139	Four-Fruit Jam Four-fruit filling for baking, strained Main application: filling, pie making VEGAN	12.50 kg Bucket	Per 100 g product 45 g fruit is used.
08265	Baking Fruit Raspberry-currant baked fruit filling Main application: filling, pie making VEGAN	12.50 kg Bucket	35 g fruit (21 g raspberries, 14 g currants)

Toppings

Art. no.	Article description	VKE	Basic recipe
08118	Crispy for Florentines Premix for crispy biscuits Merkmal: quick processing, easy to mix Main application: Florentines, nutcracker, bee sting, decoration CLEAN LABEL	5.00 kg (10x 0.50 kg) PET-Alu- PE bag in outer carton	



Coating compounds

Art. no.	Article description	VKE	Basic recipe
05028	<p>Sacher Cake Glaze Chocolate sugar icing</p> <p>Characteristic: easy processing, easy to remove, chocolaty taste, microwaveable</p> <p>Main application: frosting for Sacher cakes</p> <p>CLEAN LABEL VEGAN</p>	15.00 kg Bucket	Amount taken dilute with a little water and heat carefully.
08007	<p>Magic White Sugar decorating mass</p> <p>Characteristic: easy removal, suitable for further processing with CMC or vegetable fat for decoration purposes</p> <p>Main application: wrapping of cakes, production of decorations</p> <p>VEGAN</p>	5.00 kg Bucket	
08889	<p>Fondant Characteristic: easy to remove, good tempering properties</p> <p>Main application: glazing of pastries</p> <p>CLEAN LABEL VEGAN</p>	15.00 kg Bucket	
16195	<p>Chocobany, dark Filling and coating cream</p> <p>Colour: dark brown-black-brown Taste: intense cocoa-chocolate flavour</p> <p>Main application: coating and filling</p>	6.25 kg Bucket	

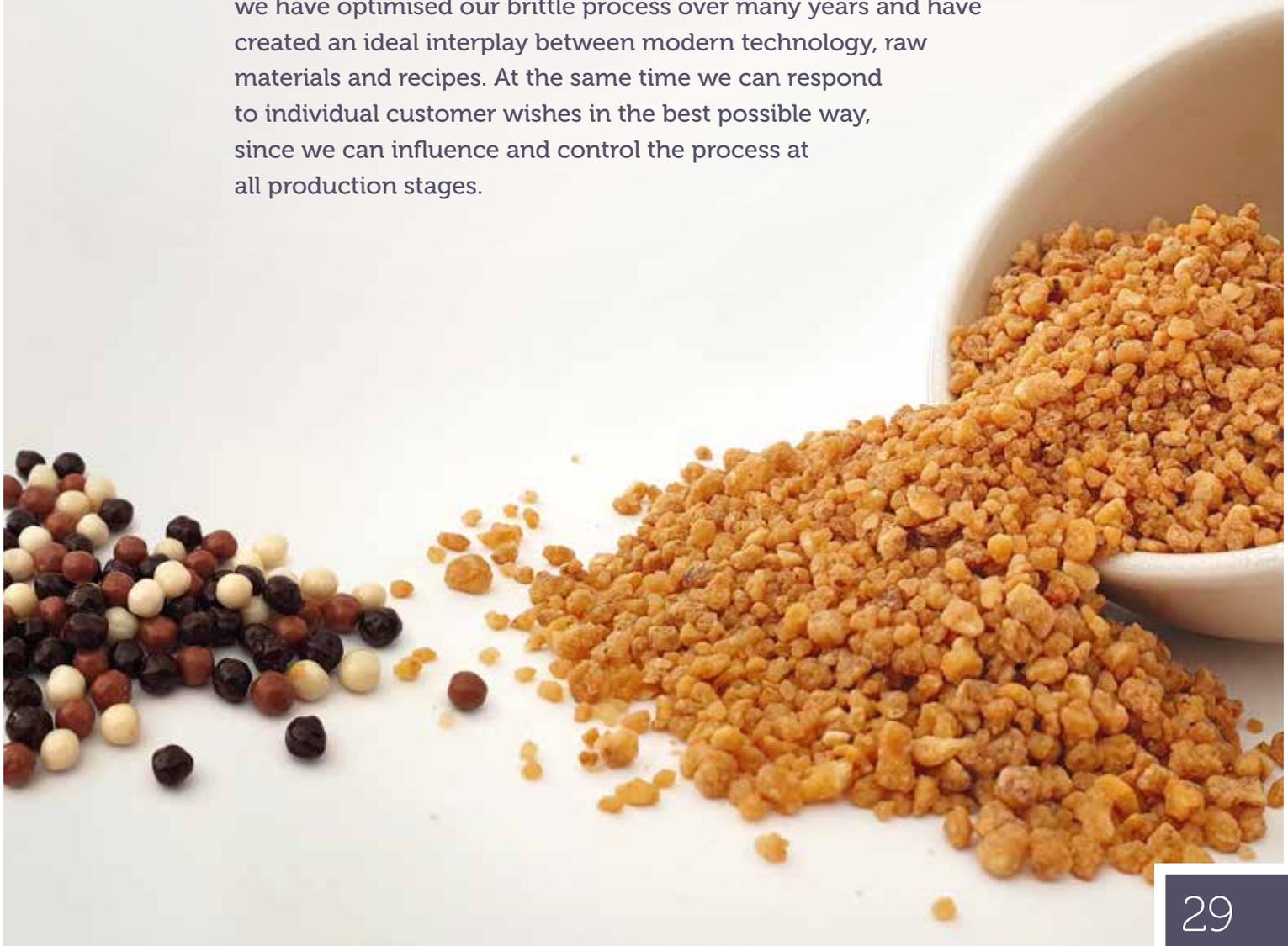


A fine finishing touch
for more added value:

Decorations



Our decorations not only look brilliant, they also bring the right "crunch" to your product. We produce our chocolate decorations from chocolate we produce ourselves, which we make especially for this purpose according to a special recipe. We also produce our brittle using a traditional process. From cooking to crusting, we have optimised our brittle process over many years and have created an ideal interplay between modern technology, raw materials and recipes. At the same time we can respond to individual customer wishes in the best possible way, since we can influence and control the process at all production stages.



Sprinkles

Art. no.	Article description	VKE	Shares
04008	Almond Hard Brittle Characteristic: sprinkleable, light brown, fine almond flavour Main application: decoration, biscuit filling	2.50 kg Bucket	Almond content: approx. 30 %
04029	Kesskokant Hazelnut Hazelnut brittle crumble Characteristic: sprinkleable, fine nut flavour, freeze-stable Main application: excellent as decoration for ice cream specialities CLEAN LABEL VEGAN	6.25 kg Bucket 30.00 kg Bag	Hazelnut content: approx. 22 %
04079	Hazelnut Croquant Semolina Characteristic: fine nut flavour, caramel-like Main application: decoration, chocolates CLEAN LABEL VEGAN	2.00 kg Bucket	
08262	Sweet Decorating Powder Characteristic: can be used on warm pastries, powdery Main application: apply with a fine sieve onto the baked goods. VEGAN	10.00 kg Bag	
08288	Popping Candy Cherry Decorative crackling sugar Main application: effect decoration for ice cream	1.00 kg Bottle	
08305	Toffee Caramel Pieces Taste: sweet caramel Colour: light brown Characteristic: delicious soft little caramel cubes	2.50 kg Carton	



Chocolate decorations

Art. no.	Article description	VKE	Shares
04005	<p>Cortina Flakes, coarse White chocolate flakes, coarsely grated Characteristic: fine, sweet milk taste, granular 2-5 mm Main application: decoration, biscuit filling CLEAN LABEL</p>	6.25 kg Carton	Cocoa: at least 22,5 % in chocolate
04016	<p>Chocolate Splits Characteristic: fine, plain, small pieces, approx. 2-6 mm Main application: decoration, biscuit filling CLEAN LABEL</p>	3.00 kg 15.00 kg Carton	Cocoa: at least 50 % in chocolate
04024	<p>Milk Chocolate Nougat Splits Characteristic: fine chocolate-nut taste, bakeable Main application: decoration, biscuit filling CLEAN LABEL</p>	2.50 kg Carton	Cocoa: at least 33 % in chocolate
04032	<p>Chocolate Splits, coated Chocolate chips Characteristic: shiny, small pieces, fine, plain taste Main application: Decor CLEAN LABEL VEGAN</p>	3.00 kg 15.00 kg Carton	Cocoa: at least 50 % in chocolate
04035	<p>Cortina Flakes White chocolate, finely grated Characteristic: fine, sweet milk taste, granular < 3 mm Main application: decoration, biscuit filling CLEAN LABEL</p>	6.25 kg Carton	Cocoa: at least 22,5 % in chocolate
04092	<p>Wheat Crispies, chocolate, white Wheat crisps with white chocolate Characteristic: small shiny balls, 4-5 mm Main application: decor CLEAN LABEL</p>	3.00 kg Carton	Cocoa: at least 29 % in chocolate

Chocolate decorations

Art. no.	Article description	VKE	Shares
04093	<p>Wheat Crispies, chocolate-coated, whole milk Wheat crisps with milk chocolate coating</p> <p>Characteristic: light brown small shiny balls, 4-5 mm</p> <p>Main application: decoration</p> <p>CLEAN LABEL</p>	3.00 kg Carton	Cocoa: at least 30,5 % in chocolate
04095	<p>Wheat Crispies, chocolate coated, dark Wheat crisps with chocolate coating</p> <p>Characteristic: dark brown small shiny balls, 4-5 mm</p> <p>Main application: decoration</p> <p>CLEAN LABEL VEGAN</p>	3.00 kg Carton	Cocoa: at least 58 % in chocolate
04106	<p>Wheat Crispies, chocolate, mixed Crisp mix with 3 different types of chocolate</p> <p>Characteristic: white, light brown and dark brown small shiny balls 4-5 mm</p> <p>Main application: decoration</p> <p>CLEAN LABEL</p>	3.00 kg Carton	Cocoa: at least 39 % in chocolate
04232	<p>Chocolate chips, coated, extra fine Characteristic: fine, dark chocolate, dark brown small pieces, glossy < 3mm</p> <p>Main application: decor</p> <p>CLEAN LABEL VEGAN</p>	2.50 kg Bucket	Cocoa: at least 50 %
08202	<p>Mocha Beans, coated Made from dark chocolate</p> <p>Characteristic: mocha and chocolate intensive taste, dark brown, glossy</p> <p>Main application: decoration for cakes, slices, pralines</p> <p>CLEAN LABEL</p>	1.00 kg Carton	Cocoa: at least 50 % in chocolate Coffee: 3 %
08427	<p>Rasped Chocolate Characteristic: dark brown, fine, small grated flakes</p> <p>Main application: cake and slice decoration</p> <p>CLEAN LABEL VEGAN</p>	2.50 kg Carton	Cocoa: at least 40 %

Chocolate decorations

Art. no.	Article description	VKE	Shares
08441	<p>Chocolate Rolls Characteristic: dark brown, crinkled chocolate pieces Main application: cake and slice decorations CLEAN LABEL VEGAN</p>	2.50 kg Carton	Cocoa: at least 40 % in chocolate
08477	<p>Chocolate Ornaments Assortment Chocolate ornaments (approx. 550 pcs.) Characteristic: dark brown, flat, filigree shapes Main application: cake and slice decorations CLEAN LABEL VEGAN</p>	0.70 kg Carton	Cocoa: at least 58 % in chocolate
08489	<p>Chocolate Sticks Characteristic: dark brown, bake stable, elongated sticks Main application: pastry filling VEGAN</p>	1.60 kg Carton	Cocoa: at least 44 % in chocolate
08938	<p>Chocolate Granules Characteristic: dark brown small sticks, 2-6 mm x 1, 3 mm Main application: cake and slice decoration VEGAN</p>	2.50 kg Carton	Cocoa: at least 32 % in chocolate

Topping decorations

Art. no.	Article description	VKE	Shares
08197	<p>Topping Cherries Red Characteristic: whole cherries Main application: decoration, biscuits VEGAN</p>	1.00 kg Tin	
08815	<p>Amarena Cherries Sour cherries in syrup Characteristic: dark red to brownish whole cherries, preserved in syrup Main application: cream, cream tarts, ice cream VEGAN</p>	5.60 kg Tin	
08400	<p>Amarettini Biscuits Characteristic: sweet, tastes like bitter almond, light brown, small, round, approx. 2 cm Ø Main application: cake and slice decoration</p>	2.00 kg Carton	

For good taste:

Flavours



Flavours give you the opportunity to add a new taste to baked goods or to intensify existing aromas. We have the right product and dosage for you. Whether fat- or water-soluble, pasty, powdery or liquid – our flavours perform perfectly in all chocolate, confectionery products and pastries.





Baking stable flavours

Art. no.	Article description	VKE	Dosage
19141	<p>Bitter Almond Aroma</p> <p>Characteristic: fine almond flavour, easy to remove, for flavouring masses and doughs</p> <p>VEGAN</p>	<p>0.90 kg Bottle</p> <p>5.00 kg Canister</p>	3 : 1000
19191	<p>Butter Premium Natural Aroma</p> <p>Characteristic: bake-proof and freeze-stable, viscous, intense flavour</p> <p>CLEAN LABEL</p>	<p>0.90 kg Bottle</p> <p>5.00 kg Canister</p>	3 : 1000
19149	<p>Type Yeast Dough Aroma</p> <p>Characteristic: bake-proof and freeze-stable, optimal for to round off the flavour of yeast-risen pastries, easy to dose</p> <p>VEGAN</p>	<p>5.00 kg Canister</p>	3 : 1000
19154	<p>Rum Aroma</p> <p>With original Jamaica rum</p> <p>Characteristic: easy to take out, good dosage, baking stable and frost-proof, ideal for rounding off the flavour of masses and doughs, intense taste</p> <p>VEGAN</p>	<p>0.90 kg Bottle</p> <p>5.00 kg Canister</p>	3 : 1000

Baking stable Flavour

Art. no.	Article description	VKE	Dosage
19158	<p>Tonka Bean Aroma</p> <p>Characteristic: easy to take out, easy to dose, baking stable and frost-proof, ideal for rounding off the flavour of masses and doughs, intense taste</p> <p>VEGAN</p>	0.90 kg Bottle	3 : 1000
19162	<p>Vanilla Aroma</p> <p>Characteristic: easy to take out, good dosage, baking stable and frost-proof, ideal for rounding off the flavour of masses, doughs and creams, intense taste</p> <p>VEGAN</p>	0.90 kg Bottle 5.00 kg Canister	3 : 1000
19168	<p>Lemon Natural lemon aroma with other natural aromas</p> <p>Characteristic: easy to use, easy to dose, baking stable and frost-proof, ideal for rounding off the flavour of masses and doughs, intense flavour</p> <p>CLEAN LABEL VEGAN</p>	0.90 kg Bottle 5.00 kg Canister	3 : 1000

Baking stable flavours for bulk users

Art. no.	Article description	VKE	Dosage
19155	<p>Rum GV Aroma</p> <p>Characteristic: easy to take out, good dosage, baking stable and frost-proof, ideal for rounding off the flavour of masses and doughs, intense taste</p> <p>VEGAN</p>	5.00 kg Canister	3 : 1000
19163	<p>Vanilla GV Aroma</p> <p>Characteristic: easy to take out, good dosage, baking stable and frost-proof, ideal for rounding off the flavour of masses and doughs, creams, intense taste</p> <p>VEGAN</p>	5.00 kg Canister	3 : 1000

Baking stable flavours for bulk users

Art. no.	Article description	VKE	Dosage
19169	<p>Lemon GV Natural lemon aroma with other natural aromas</p> <p>Characteristic: easy to take out, easy to dose, bake-stable and frost-proof, ideal for rounding off the taste of masses and doughs, intense taste</p> <p>CLEAN LABEL VEGAN</p>	5.00 kg Canister	3 : 1000

Aroma pastes for confectionery

Main application: for flavouring creams, cream, jellies etc.

Art. no.	Article description	VKE	Dosage
19329	<p>Egg Liqueur 28 % egg yolk</p> <p>Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the taste of cream, creams, glazes, intense, well-known traditional taste</p> <p>CLEAN LABEL</p>	1.00 kg Bottle 5.00 kg Bucket	40-50 : 1000
19299	<p>Strawberry 15 % strawberries</p> <p>Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the taste of cream, creams and glazes, glazes, intense taste of ripe strawberries</p> <p>CLEAN LABEL VEGAN</p>	1.00 kg Bottle	40-50 : 1000



Aroma pastes for confectionery

Main application: for flavouring creams, cream, jellies etc.

Art. no.	Article description	VKE	Dosage
19302	Raspberry 54 g raspberry juice/100 g Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the taste of cream, creams, glazes, intense taste, ripe flavour note CLEAN LABEL VEGAN	1.00 kg Bottle	40-50 : 1000
19375	Cherry Brandy 33 % cherry brandy Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the taste of cream, creams, glazes, intense flavour, fine burnt note Main application: for flavouring of creams, cream, jellies etc. CLEAN LABEL VEGAN	1.00 kg Bottle	30 : 1000
19318	Mango 64 g mango juice/100 g Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the taste of cream, creams, glazes, exotic taste of ripe mango CLEAN LABEL VEGAN	1.00 kg Bottle	30 : 1000
19298	Orange 85 g lemon juice/100 g Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the taste of cream, creams, glazes, intensive taste CLEAN LABEL VEGAN	1.00 kg Bottle	30 : 1000
19377	Peppermint Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the taste of cream, creams, glazes, intense flavour, fresh pungency CLEAN LABEL VEGAN	1.00 kg Bottle	20 : 1000
19382	Pistachio 8 % pistachios Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the taste of cream, creams, glazes, glazes, strong pistachio flavour with fine almond note CLEAN LABEL VEGAN	1.00 kg Bottle	60 : 1000

Aroma pastes for confectionery

Main application: for flavouring creams, cream, jellies etc.

Art. no.	Article description	VKE	Dosage
19297	Lemon 80 g lemon juice/100 g Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the taste of cream, creams, glazes, intense flavour, fine juice aroma CLEAN LABEL VEGAN	1.00 kg Bottle	30 : 1000

Spices/spice mixtures

Art. no.	Article description	VKE	Dosage
08091	Gingerbread Spice Mix Coumarin-reduced Characteristic: easy to take out, good dosage, frost-proof, ideal for rounding off Christmas cakes of all kinds Main application: Christmas biscuits CLEAN LABEL VEGAN	seasonal item 1.00 kg Tin	20-40 g : 1,000 g flour
08092	Speculoos Spice Mix Coumarin-reduced Characteristic: easy to take out, easy to dose, frost-proof, ideal for the final flavouring of Christmas pastries, intense cinnamon clove flavour Main application: Christmas pastries CLEAN LABEL VEGAN	seasonal item 1.00 kg Tin	20-40 g : 1,000 g flour
08237	Cinnamon, grounded Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off cream, creams, glazes, fillings and pastries, intense flavour Main application: Christmas pastries, flavouring of fruit fillings CLEAN LABEL VEGAN	1.00 kg Tin	

Spices/spice mixtures

Art. no.	Article description	VKE	Dosage
08254	Stollen Spice Stollen spice mix Characteristic: easy to take out, easy to dose, frost-proof, ideal for flavouring Stollen and Stollen pastries, typical aroma, Ginger, cardamom, nutmeg and cinnamon Main application: Christmas biscuits CLEAN LABEL VEGAN	1.00 kg Tin seasonal item	20-40 g : 1,000 g flour
10006	Cinnamon Mix Cinnamon, ground Characteristic: easy to take out, easy to dose, frost-proof, ideal for rounding off the flavour of cream, creams, glazes, fillings and pastries, intense flavour Main application: flavouring of masses, fillings, etc. CLEAN LABEL VEGAN	1.00 kg Tin seasonal item	

Aroma oils

Main application: for flavouring chocolates, pralines, truffle masses etc.

Art. no.	Article description	VKE	Dosage
19120	Chili Natural chilli aroma Characteristic: easy to take out, good dosage, ideal for rounding off the flavour of cream creams, glazes, fillings, pralines and chocolates, hot, spicy taste CLEAN LABEL VEGAN	0.50 l Bottle	10-20 : 1000
19122	Strawberr Natural strawberry aroma Characteristic: easy to take out, good dosage, ideal for rounding off the flavour of cream creams, glazes, fillings, pralines and chocolates, fruity, ripe taste CLEAN LABEL VEGAN	0.50 l Bottle	10-20 : 1000

Aroma oils

Main application: for flavouring chocolates, pralines, truffle masses etc.

Art. no.	Article description	VKE	Dosage
19123	Orange Natural orange aroma Characteristic: easy to take out, good dosage, ideal for rounding off the flavour of cream creams, glazes, fillings, pralines and chocolates, fruity, intense flavour CLEAN LABEL VEGAN	0.50 l Bottle	10-20 : 1000
19127	Lemone Natural lime flavour with other natural flavours Characteristic: easy to take out, good dosage, ideal for rounding off the flavour of cream creams, glazes, fillings, pralines and chocolates, fruity fresh taste CLEAN LABEL VEGAN	0.50 l Bottle	10-20 : 1000
19130	Amaretto Natural aroma Characteristic: easy to take out, good dosage, ideal for rounding off the flavour of cream creams, glazes, fillings, pralines and chocolates, strong almond flavour CLEAN LABEL VEGAN	0.50 l Bottle	10-20 : 1000
19136	Coffee Natural coffee flavour Characteristic: easy to take out, good dosage, ideal for rounding off the flavour of cream creams, glazes, fillings, pralines and chocolates, intense roasted notes CLEAN LABEL VEGAN	0.50 l Bottle	20-30 : 1000



Distillates

Art. no.	Article description	VKE	Dosage
08031	<p>Black Forest Cherry 60 % vol</p> <p>Characteristic: easy to handle, easy to dose, optimal for rounding off the taste of cream, creams, glazes, fillings, pralines</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	50-100 : 1000
08167	<p>Wine Distillate 60 % vol</p> <p>Natural wine aroma</p> <p>Low material usage due to high alcohol content</p> <p>Characteristics: easy to handle, easy to dose, ideal for rounding off the taste of cream, creams, glazes, fillings and pralines, intense brandy flavour.</p> <p>Main application: brandy substitute for all uses</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	50-100 : 1000
08190	<p>Williams-Christ Pear 50 % vol</p> <p>Intense taste, low material input due to high alcohol content</p> <p>Characteristic: easy to handle, easy to dose, ideal for rounding off the taste of cream, creams, glazes, fillings and pralines, full-bodied pear brandy</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1,00 l Bottle	50-100 : 1000
08200	<p>Original Jamaica Rum 74 % vol</p> <p>Intense taste, low material input due to high alcohol content</p> <p>Characteristic: easy to handle, easy to dose, ideal for rounding off the taste of cream, creams, glazes, fillings and pralines, fine aroma, strong taste</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	50-100 : 1000
08268	<p>Cointreau Concentrate 60 % vol</p> <p>Natural orange flavour</p> <p>Intense taste, low material input due to high alcohol content</p> <p>Characteristic: easy to handle, easy to dose, ideal for rounding off the flavour of cream, creams, glazes, fillings and pralines, well-known fruity taste</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	20-100 : 1000

Distillates

Art. no.	Article description	VKE	Dosage
08317	<p>Forest Raspberry 60 % vol Intense taste, low material input due to high alcohol content</p> <p>Characteristic: easy to handle, easy to dose, optimal for rounding off the taste of cream, creams, glazes, fillings and pralines, fruity intensive</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	50-100 : 1000
08333	<p>Egg Liqueur Advocaat Egg liqueur 20 % vol</p> <p>Characteristic: easy to take, easy to dose, ideal for rounding off the taste of cream, creams, glazes, fillings and chocolates, well-known traditional pleasure</p> <p>Main application: truffles, cream funds, creams, potions, mirrors</p> <p>CLEAN LABEL</p>	5.00 l Canister	
08450	<p>Black Forest Cherry 40 % vol Intense flavour, low material input due to high alcohol content</p> <p>Characteristic: easy to use, easy to dose, ideal for rounding off the taste of cream, creams and glazes, fillings and pralines</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle 5.00 l Canister	50-100 : 1000



Distillates

Art. no.	Article description	VKE	Dosage
25011	<p>Calvados 60 % vol French apple brandy</p> <p>Characteristic: easy to handle, easy to dose, ideal for rounding off the taste of cream, creams, glazes, fillings and chocolates, well-known strong apple aroma</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	50-100 : 1000
25013	<p>Cassis Kir Royal 40 % vol Natural cassis flavour with other natural flavours</p> <p>Characteristic: easy to use, easy to dose, ideal for rounding off the taste of cream, creams, glazes, fillings and pralines, fruity intensive</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	50-100 : 1000
25019	<p>Maraschino 60 % vol Flavour (60 % vol)</p> <p>Characteristic: easy to handle, easy to dose, ideal for rounding off the taste of cream, creams, glazes, fillings and chocolates, fine cherry note</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>VEGAN</p>	1.00 l Bottle	50-100 : 1000
25031	<p>Real Jamaica Rum 38 % vol Natural rum aroma</p> <p>Characteristic: easy to take, easy to dose, ideal for rounding off the taste of cream, creams, glazes, fillings and pralines,</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	5.00 l Canister	50-100 : 1000
25035	<p>Marc de Champagne 60 % vol Characteristic: easy to use, easy to dose, ideal for rounding off the taste of cream, creams, glazes, fillings and pralines, can also be combined with fruits</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	50-100 : 1000

Various flavours

Art. no.	Article description	VKE	Dosage
25036	<p>Malt Whisky 60 % vol Whisky 60 % vol</p> <p>Characteristic: easy to handle, easy to dose, optimal for rounding off the taste of cream, creams, glazes, fillings and pralines, very intensive Scotch Whisky without smoky notes</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	50-100 : 1000
25053	<p>Brandy Orange 60 % vol Natural flavour with 60 % vol</p> <p>Characteristic: easy to handle, easy to dose, optimal for rounding off the taste of cream, creams, glazes, fillings an pralines</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL VEGAN</p>	1.00 l Bottle	50-100 : 1000
25060	<p>Amaretto 49 % vol Natural flavour with 49 % vol</p> <p>Characteristic: easy to take, easy to dose, optimal for rounding off the taste of cream, creams, glazes, fillings and pralines, intense almond flavour</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>VEGAN</p>	1.00 l Bottle	20-100 : 1000
10102	<p>Lemon Peel, sugared Natural citrus flavour</p> <p>Characteristic: easy to handle, easy to dose, optimal for rounding off or flavouring of masses, glazes and fillings, fine peel aroma</p> <p>Main application: for flavouring of pastries, masses and doughs</p> <p>CLEAN LABEL VEGAN</p>	5,00 kg 30,00 kg (seasonal) Bucket	10-15 : 1000
26044	<p>Kesskovanil Natural vanilla flavouring, powdery</p> <p>Characteristic: easy to handle, easy to dose, ideal for rounding off the taste of cream, creams, glazes and fillings</p> <p>Main application: for making, refining or rounding off vanilla ice cream</p> <p>CLEAN LABEL</p>	1,50 kg Eimer	3-5 : 1000

Traditionally simply perfect:

Fine confectionery ingredients



Since 1905, we have continuously built up our sweet know-how in confectionery and we are still enthusiastically learning every day. The competence we have achieved is reflected in our fine KESSKO confectionery ingredients. Our product solutions give experienced professionals the opportunity to implement their skills and ideas at the highest level. You will discover professional products for professionals with passion and craftsmanship!



Flan bases

Feature: precisely cut, easy removal of the bottoms, suitable for all types of cuts in the GM area (baked and unbaked)

Appearance: rectangular 52 x 22 cm; 6 x 2 bases

Main application: cakes/slices in the GM sector

Art. no.	Article description	VKE
08676	Viennese Bases, light (capsule) Colour: yellow-brown	5.70 kg Carton
08678	Viennese Bases, dark (capsule) Colour: dark brown	5.70 kg Carton

Special products

Art. no.	Article description	VKE	Basic recipe
08042	Glucose Syrup Starch syrup Main application: marzipan and truffle mass production, coating masses CLEAN LABEL VEGAN	5,00 kg Eimer	
08054	Sorbi F Humectant sorbitol syrup Characteristic: easy removal Main application: suitable as humectant (E420) CLEAN LABEL VEGAN	5.00 kg Canister	
08501	Kurbette M 2000 Emulsifier Characteristic: easy removal, good volume build-up Main application: emulsifier for the all-in-one production process of sponge cake masses and ice cream VEGAN	4.50 kg Bucket	



Special products

Art. no.	Article description	VKE	Basic recipe
10003	Baking Powder Special E Baking powder Characteristic: Good raising power Main application: leavening agent for (stirred) masses	3.00 kg Bucket	30-35 g per kg flour
11051	Snow-Powder Egg White Powder Characteristic: guaranteed germ-free, good whipping properties, as a substitute for fresh egg white for all areas Main application: meringue, egg whites, grillage bases, egg white spray icing CLEAN LABEL	2.50 kg Bucket	80 g snow fix 920 g water Whip the two together (as you would egg whites).
19251	Consalin Dissolved fruit acid Enhances the taste of fruit and dairy products Characteristic: easy removal, good dosage Main application: for gelling and flavouring of pectin-containing jelly masses: 1-1,5 g : 100 g CLEAN LABEL	1.00 kg Bottle 5.00 kg Canister	3 g : 1,000 g for flavouring of creams, ice cream etc.

Cream Stabilizer "Sahnefix"

Feature: with beef gelatine, freeze and thaw stable, no colouring, many combinations possible

Main application: (cream) cakes, (cream) pies and desserts



Art. no.	Article description	VKE	Basic recipe
10540	Cream Stabilizer "Sahnefix" Banana Powdery premix for banana cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.

Cream Stabilizer "Sahnefix"

Feature: with beef gelatine, freeze and thaw stable,
no colouring, many combinations possible

Main application: (cream) cakes, (cream) pies and desserts

Art. no.	Article description	VKE	Basic recipe
10575	Cream Stabilizer "Sahnefix" Baked Apple Powdery premix for baked apple cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10574	Cream Stabilizer "Sahnefix" Cappuccino Powdery premix for cappuccino cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10537	Cream Stabilizer "Sahnefix" Egg Liqueur Powdery premix for egg liqueur cream	3.00 kg Bucket	200 g Sahnefix 200 g water 100 g KESSKO Egg liqueur Advocaat 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10514	Cream Stabilizer "Sahnefix" Strawberry Powdery premix for strawberry cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10515	Cream Stabilizer "Sahnefix" Hazelnut Powdery premix for hazelnut cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.

Cream Stabilizer "Sahnefix"

Feature: with beef gelatine, freeze and thaw stable,
no colouring, many combinations possible

Main application: (cream) cakes, (cream) pies and desserts

Art. no.	Article description	VKE	Basic recipe
10536	Cream Stabilizer "Sahnefix" Blueberry-Buttermelk Powdery premix for blueberry buttermilk cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10516	Cream Stabilizer "Sahnefix" Raspberry Powdery premix for raspberry cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10517	Cream Stabilizer "Sahnefix" Irish Coffee Powdery premix for Irish Coffee cream	3.00 kg Bucket	250 g Sahnefix 160 g water 90 g KESSKO Malt Whisky 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10518	Cream Stabilizer "Sahnefix" Yoghurt Powdery premix für Joghurt-Sahne	3.00 kg Bucket	250 g Sahnefix 600 g water 500 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10519	Cream Stabilizer "Sahnefix" Cheese Cream Powdery premix for cheese cream	3.00 kg Bucket	250 g Sahnefix 600 g water 500 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.

Cream Stabilizer "Sahnefix"

Feature: with beef gelatine, freeze and thaw stable,
no colouring, many combinations possible

Main application: (cream) cakes, (cream) pies and desserts

Art. no.	Article description	VKE	Basic recipe
10576	Cream Stabilizer "Sahnefix" Mango-Buttermelk Powdery premix for mango-buttermelk cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10556	Cream Stabilizer "Sahnefix" Marzipan Powdery premix for marzipan cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10523	Cream Stabilizer "Sahnefix" Neutral Powdery premix for neutral cream	3.00 kg Bucket 18.00 kg Carton	150 g Sahnefix 200 g water 30-50 g flavour carrier 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10520	Cream Stabilizer "Sahnefix" Nougat Powdery premix for nougat cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10524	Cream Stabilizer "Sahnefix" Orange Powdery premix for orange cream CLEAN LABEL	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.

Cream Stabilizer "Sahnefix"

Feature: with beef gelatine, freeze and thaw stable,
no colouring, many combinations possible

Main application: (cream) cakes, (cream) pies and desserts

Art. no.	Article description	VKE	Basic recipe
10538	Cream Stabilizer "Sahnefix" peach-passion fruit Powdery premix for peach-passion fruit cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10545	Cream Stabilizer "Sahnefix" Rhubarb-Strawberry Powdery premix for rhubarb-strawberry cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10569	Cream Stabilizer "Sahnefix" Salted Caramel Powdery premix for salted caramel cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10543	Cream Stabilizer "Sahnefix" Sour Cherry Powdery premix for sour cherry cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10525	Cream Stabilizer "Sahnefix" Chocolate Powdery premix for chocolate cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10530	Cream Stabilizer "Sahnefix" Stracciatella Powdery premix for stracciatella cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.

Cream Stabilizer "Sahnefix"

Feature: with beef gelatine, freeze and thaw stable,
no colouring, many combinations possible

Main application: (cream) cakes, (cream) pies and desserts

Art. no.	Article description	VKE	Basic recipe
10542	Cream Stabilizer "Sahnefix" Tiramisu Powdery premix for tiramisu cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10531	Cream Stabilizer "Sahnefix" Forest Fruit Powdery premix for forest fruit cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10554	Cream Stabilizer "Sahnefix" Williams-Christ pear Powdery premix for Williams-Christ pear cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Stabilizer "Sahnefix" and fold into the whipped cream.
10527	Cream Stabilizer "Sahnefix" Lemon Powdery premix for lemon cream	3.00 kg Bucket	200 g Sahnefix 250 g water 1,000 g cream unsweetened, whipped Mix the water and Cream Vtabilizer "Sahnefix" and fold into the whipped cream.
10604	Kessler's Cream Stabilizer neutral Gelatine-free Premix for the production of neutral whipped cream VEGAN	3.00 kg Bucket	200 g powder 1,000 g cream (unsweetened, liquid) Stir, flavour as desired with KESSKO confectionery distillates, fruit or confectionery pastes and whip to the desired consistency. As a dessert ready for consumption after a short time. As a cake chill for at least 20 hours!



Dessert mixes

Art. no.	Article description	VKE	Basic recipe
10119	Dessert Mix Bavarian Cream Powdery premix for Bavarian cream Characteristic: vanilla, freeze-thaw stable Main application: bee sting filling, cakes, slices, desserts	3.00 kg Bucket	150 g dessert mix 450 g cold milk/water In the middle course Whip for 3-4 min. 600 g whipped cream, unsweetened fold in.
10291	Dessert Mix Mousse au Chocolate, white Powdery premix for white chocolate mousse Characteristic: creamy, can be blended, fine chocolate flavour, stable dessert Main application: desserts, in combination with neutral cream also suitable for cakes and slices	3.00 kg Bucket	300 g dessert mix 1,000 g liquid cream/ whole milk (cold) Stir in, whip for 3-5 minutes. Portion and chill until serving.
10292	Dessert Mix Mousse au Chocolate, dark Powdery premix for dark chocolate mousse Characteristic: creamy, can be blended, fine chocolate taste, stable dessert Main application: desserts, in combination with neutral cream also suitable for cakes and slices	3.00 kg Bucket	300 g dessert mix 1,000 g liquid cream/ whole milk (cold) Stir in, whip for 3-5 minutes. Portion and chill until serving.
10565	Dessert Mix Crème Brûlée Powdery premix for making Crème Brûlée Characteristic: creamy, full-bodied taste, efficient production	3.00 kg Bucket	110 g dessert mix 500 g milk 500 g cream Mix the powder with part of the milk. Restliche Bring the rest of the milk and cream to the boil. Add the stirred mixture and bring to the boil briefly. Portion and refrigerate.

Icings

Art. no.	Article description	VKE	Basic recipe
10030	<p>Jelly Glaze Powder Powdery premix for jelly icing</p> <p>Characteristic: crystal clear, cut and acid resistant, can be reboiled</p> <p>Main application: glazing of cakes, fruit icing on cream and cream cakes/slices</p> <p>CLEAN LABEL VEGAN</p>	3.00 kg Bucket	<p>20 g jelly icing powder N</p> <p>1,000 g water</p>
10232	<p>Brilliant Jelly Glaze Powder, clear Characteristic: crystal clear, cut and acid resistant, slightly fruity, can be boiled up again</p> <p>Main application: glazing of cakes, fruit topping on cream and cream cakes/slices</p> <p>VEGAN</p>	3.00 kg Bucket	<p>20 g Brillant N</p> <p>350-400 g sugar</p> <p>1,000 g water</p>
10233	<p>Ruby Jelly Glaze Powder, red Red, cut and acid resistant, can be boiled up again</p> <p>Merkmal: enhances the taste of the fruit</p> <p>Main application: topping of eastern cakes with red fruit, fruit topping on cream and cream cakes/slices</p> <p>VEGAN</p>	3.00 kg Bucket	<p>50 g Rubin</p> <p>300-400 g sugar</p> <p>1,000 g water</p>



Icings

Art. no.	Article description	VKE	Basic recipe
14001	Cake Topping Pectin-based, with fixage Merkmal: without cooking, suitable as mirror for dominoes CLEAN LABEL VEGAN	12.00 kg Canister	300 ml cake topping 3 ml fixage Stir in thoroughly and use immediately.



Binding agent for juice

Art. no.	Article description	VKE	Basic recipe
10103	Bind-o-Gel Modified starch Merkmal: easy to dose, easy to use, good binding (instant), neutral taste (without its own taste) Main application: cold juice binder for fruit fillings, mirrors, juice binder VEGAN	6.25 kg 15.00 kg Carton	100 g Bind-o-Gel 200 g sugar 1,000 g water/juice/wine 2,500 g up to fruit 3,000 g Dry mix powder and sugar, stir into liquid. Leave to stand for 2-3 min. and fold in drained fruit.
10230	Fruit Flan Stabilizer Characteristic: with fine almond flavour Main application: fruit tarts/slices baked fruit cakes	15.00 kg Carton	

Special gelatine

Art. no.	Article description	VKE
08033	<p>Beef Gelatine, grounded Finely grounded, odourless and tasteless</p> <p>Characteristic: easy to process, easy to dose, high stability</p> <p>Main application: production of larger quantities of gelatine</p> <p>CLEAN LABEL</p>	3.00 kg Carton
08034	<p>Gelatine Leafs, edible Extra thin leafs</p> <p>Characteristic: easy removal of the leaves, suitable for small quantities</p> <p>CLEAN LABEL</p>	1.00 kg Carton

Cream stabilizers/binding agents

Art. no.	Article description	VKE	Basic recipe
10105	<p>San-Sta-Flü Liquid cream stabilizer</p> <p>Characteristic: easy to dose good dissolving properties, good stability</p> <p>Main application: for use in vending machines</p> <p>CLEAN LABEL VEGAN</p>	1.00 kg Bottle	15 g San-Sta-Flü 1,000 ml liquid cream
10116	<p>Patissana cold soluble Cream stabilizer and binder, powdery, cold soluble</p> <p>Characteristic: freeze and thaw stable, time-saving, no colouring, safe to use, can be combined with many flavours or flavour carriers</p> <p>Main application: cream cakes/slices, Neutral cream alternative</p> <p>CLEAN LABEL</p>	2.00 kg Carton	Für Sahnetorten: 50 g Patissana K with 60 g icing sugar, at 1,000 g whipped cream.



Classic ice pastes and liquid flavours

Art. no.	Article description	VKE	Shares
02816	<p>Stracciatella Premium Cocoa-Coconut Paste</p> <p>Merkmal: easy to dissolve, easy to mix in</p> <p>Main application: for swirling in stracciatella ice cream</p>	7.50 kg Bucket	Cocoa powder: 20 %
08803	<p>Peanut Paste Flavour: roasted peanut Colour: dark brown</p> <p>Characteristic: easy to remove, good dissolving behaviour, very intense flavour</p> <p>Main application: ice cream production</p> <p>CLEAN LABEL</p>	5.00 kg Bucket	80-100 g per litre ice cream mix
10208	<p>Vanille GOLD Ice paste for making vanilla ice cream</p> <p>Characteristic: easy to take out, good dissolving behaviour, very intense flavour, no colouring agents, ref. vanilla ice cream permitted</p> <p>Main application: ice cream production vanilla ice-cream, flavouring of cream and creams</p> <p>CLEAN LABEL</p>	3.00 kg Bucket	30-40 g per litre ice cream mix
10833	<p>Stracciatella Glaze Cocoa fat glaze</p> <p>Characteristic: easy to remove, fine cocoa taste, no colouring, easy to dose</p> <p>Main application: ice cream production</p>	1.00 kg Bottle	Cocoa low fat: 20 %

Classic ice pastes and liquid flavours

Art. no.	Article description	VKE	Shares
16804	<p>Toffee Caramel Cream</p> <p>Characteristic: easy to remove, good dissolving properties, intensive caramel taste, no colouring, also suitable for filleting</p> <p>Main application: for a very fine caramel ice cream, truffle masses, as filling, as decoration, caramel biscuits</p>	3.00 kg Bucket	80-100 g per litre ice cream mix
19075	<p>Confectionery Paste Mocca Rio</p> <p>Taste: coffee and caramel Colour: dark brown</p> <p>Characteristics: easy to take out, good dissolving properties, very flavourful, no colouring, strong coffee taste</p> <p>Main application: for flavouring of cream and creams</p> <p>CLEAN LABEL</p>	1.00 kg Bottle	Coffee extract: 6 % 20-30 g : 1,000 g
20802	<p>Hazelnut Paste F.O.Z.</p> <p>Taste: intense roasted hazelnut flavour Colour: dark brown</p> <p>Characteristics: easy to extract, good dissolving properties, very intense flavour, no colourings</p> <p>Main application: for ice cream</p> <p>CLEAN LABEL</p>	7.50 kg Bucket	Hazelnut content: 89 %
20804	<p>Hazelnut Paste G.O.Z.</p> <p>Taste: intense roasted hazelnut flavour Colour: dark brown</p> <p>Characteristics: easy to remove, good dissolving properties, very intense flavour, no colourings</p> <p>Main application: for ice cream</p> <p>CLEAN LABEL</p>	7.50 kg Bucket	Hazelnut content: 93 %
20806	<p>Hazelnut paste MK</p> <p>Taste: intense roasted hazelnut flavour Colour: dark brown</p> <p>Characteristics: easy to remove, good dissolving properties, fine hazelnut flavour, no colourings</p> <p>Main application: for ice cream</p>	2.50 kg 12.50 kg Bucket	Hazelnut content: 98 %

Classic ice pastes and liquid flavours

Art. no.	Article description	VKE	Shares
20833	<p>Walnut Paste 61 % walnut content</p> <p>Characteristic: easy to remove, good dissolving properties, very taste-intensive, no colouring, also suitable for creams and fillings</p> <p>Main application: for ice cream</p>	2.50 kg Bucket	40-60 g per litre ice cream mix
26024	<p>Vanille Grande</p> <p>Characteristics: easy to take out, good dissolving properties, very flavourful</p> <p>Main application: for the production of "vanilla-flavoured" ice cream</p>	3.00 kg Bucket	30-40 g per litre ice cream mix

Powdery flavourings

Art. no.	Article description	VKE	Shares
26044	<p>Kesskovanil Natural vanilla flavour</p> <p>Characteristic: easy to take out, easy to dose, ideal for rounding off the taste of cream, creams, glazes and fillings</p> <p>Main application: for making, refining or rounding off vanilla ice cream</p> <p>CLEAN LABEL</p>	1.50 kg Bucket	3-5 g per litre ice cream mix

Emulsifiers

Art. no.	Article description	VKE
08501	<p>Kurbette Emulsifier</p> <p>Characteristic: easy removal, good volume formation</p> <p>Main application: emulsifier for the all-in-one production process of sponge cake masses and ice cream</p> <p>VEGAN</p>	4.50 kg Bucket

Marbler/Variegati

Art. no.	Article description	VKE	Shares
10830	<p>Variegato Cookie</p> <p>Characteristic: easy to handle, good dosage, adds texture to the ice cream</p> <p>Main application: ice-cream production, but also suitable for flavouring cream</p>	6.25 kg Bucket	

Sprint products

Art. no.	Article description	VKE	Basic recipe
21045	<p>Nero di Celestiale</p> <p>Ice cream powder</p> <p>Characteristic: quick handling, sprint product, only 2 components, very chocolaty taste</p> <p>Main application: sprint product for dark chocolate ice cream</p>	15.00 kg Carton	<p>1,800 g Nero di Celestiale</p> <p>2,500 g water hot</p> <p>let swell for 15 min, freeze</p>

Ice binding agents

Art. no.	Article description	VKE	Shares
21023	<p>Ice Cream Powder Universal</p> <p>Characteristic: ice cream binding agent for individual base design</p> <p>Main application: binding agent</p>	15.00 kg Carton	50 g per litre ice mix
21046	<p>Base 100 Cremosa</p> <p>Ice powder</p> <p>Characteristic: easy to handle, base product for ice cream production</p> <p>Main application: base product for the production of fruit ice cream</p>	12.50 kg Carton	100 g per litre ice mix

Ice additives and quality improvers

Art. no.	Article description	VKE	Shares
19251	<p>Consalin Dissolved fruit acid Enhances the taste of fruit and dairy products</p> <p>Characteristic: easy to take out, good dosage, enhances the taste of fruit in sorbets and fruit ice cream</p> <p>Main application: for gelling and and flavouring of pectin-containing jelly masses: 1-1,5 g : 100 g</p> <p>CLEAN LABEL</p>	<p>1.00 kg Bottle</p> <p>5.00 kg Canister</p>	<p>3 g : 1,000 g for flavouring creams, ice cream etc.</p>

Toppings

Art. no.	Article description	VKE	Shares
10841	<p>Topping Amarena Characteristic: easy to handle, good dosage, typical cherry taste with a slight almond note</p> <p>Main application: specially for ice cream, also as a dessert sauce, e.g. with yoghurt, puddings and crêpes</p>	<p>1.00 kg Bottle</p>	<p>4,5 % cherry juice concentrate</p>
10842	<p>Topping Caramel Characteristic: easy to handle, good dosability</p> <p>Main application: specially for ice cream, also as a dessert sauce, e.g. with yoghurt, puddings and crêpes</p>	<p>1.00 kg Bottle</p>	
10843	<p>Topping Strawberry Characteristic: easy to take out, good dosage, intensive fruit flavour</p> <p>Main application: specially for ice cream, also as a dessert sauce, e.g. with yoghurt, puddings and crêpes</p>	<p>1.00 kg Bottle</p>	<p>22 g strawberry juice/100 g</p>
10844	<p>Topping Hazelnut Characteristic: easy to handle, good dosage, strong nutty note</p> <p>Main application: specially for ice cream, also as a dessert sauce, e.g. with yoghurt, puddings and crêpes</p>	<p>1.00 kg Bottle</p>	<p>5 % hazelnuts</p>

Toppings

Art. no.	Article description	VKE	Shares
10846	<p>Topping Raspberry Characteristic: easy to remove, good dosage, fruity-fresh</p> <p>Main application: specially for ice cream, also as a dessert sauce, e.g. with yoghurt, puddings and crêpes</p>	1.00 kg Bottle	5 % raspberries
10847	<p>Topping Kiwi Characteristic: easy to take out, good dosage, fruity with slight acidity</p> <p>Main application: specially for ice cream, also as a dessert sauce, e.g. with yoghurt, puddings and crêpes</p>	1.00 kg Bottle	6 % kiwi
10852	<p>Topping Mango Characteristic: easy to take out, good dosage, ripe mango flavour</p> <p>Main application: specially for ice cream, also as a dessert sauce, e.g. with yoghurt, puddings and crêpes</p>	1.00 kg Bottle	
10849	<p>Topping Chocolate (dark) Characteristic: easy removal, good dosage</p> <p>Main application: specially for ice cream, also as a dessert sauce, e.g. with yoghurt, puddings and crêpes</p>	1.00 kg Bottle	12 % cocoa low fat
10676	<p>Topping Verpoorten Topping speciality with egg, 13,5 % vol Alc. Characteristic: easy to take, good dosage, based on Verpoorten egg liqueur, well-known taste experience</p> <p>Main application: specially for ice cream, also as a dessert sauce, e.g. with yoghurt, puddings and crêpes</p> <p>CLEAN LABEL</p>	1.00 kg Bottle	27 % egg, 8 % alcohol



Naturally convincing:

Organic product range

PURFAKTUR



As a traditional family business that thinks across generations, we always have sustainability in mind – and we have been doing so since the 90s. More and more consumers are preferring organic products without sacrificing sweet indulgence. Over the years, we have developed a comprehensive range of certified organic products that enables professional users to produce sustainable baked goods, desserts and confectionery at a high quality level.





Organic Chocolate Products

Art. no.	Article description	VKE	Shares
01144	<p>Organic White Chocolate Chips White organic chocolate Colour: yellowish white Taste: fine, sweet milk taste Characteristic: easy to handle and further processing through the mould Main application: enrobing, canache, consumer plates, ice cream CLEAN LABEL BIO</p>	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: 33 % Sugar: 41 % Cocoa butter: 33 % Fluidity: Standard ●●●○○
01746	<p>Organic Dark Chocolate Couverture 60/39/42 Chips Colour: dark brown-black Taste: sweet-tart Characteristic: easy removal and further processing through the mould Main application: enrobing, canache, consumer plates, ice cream CLEAN LABEL BIO</p>	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: at least 60 % Fluidity: Standard ●●●○○
01789	<p>Organic Whole Milk Chocolate Couverture Chips Colour: light brown Taste: fine milk chocolate Characteristic: easy removal and further processing through the mould Main application: enrobing, canache, consumer plates, ice cream CLEAN LABEL BIO</p>	10.00 kg (2x 5.00 kg) Tubular bag in outer carton	Cocoa: 42 % Sugar: 40 % Cocoa butter: 38 % Fluidity: Standard ●●●○○

Organic chocolate products

Art. no.	Article description	VKE	Shares
08790	Organic Chocolate Sticks Colour: brown Taste: full, tart-sweet cocoa flavour Main application: biscuit filling CLEAN LABEL BIO	4.00 kg Carton	Cocoa: 60 % mind.

Organic chocolate, nougat mass and cream

Art. no.	Article description	VKE	Shares
15702	Organic Chocolate Nutnougat Cream Colour: dark brown Taste: chocolaty-nutty CLEAN LABEL BIO	12.50 kg Bucket	Hazelnut content: approx. 17 % Cocoa content: approx. 12 %

Organic marzipan mass

Art. no.	Article description	VKE	Shares
18703	Organic raw Marzipan Mass M0 Organic marzipan mass with raw cane sugar Taste: slightly sweet like almonds Main application: for baking CLEAN LABEL BIO	6.25 kg Carton	Almond content: approx. 56 %

Organic macaroon mass

Art. no.	Article description	VKE	Shares
06701	Organic Marzipan Macaroon Mass MMB Squeezable mass with strong marzipan flavour Characteristic: ready to use, easy to process, versatile to use Main application: all kinds of marzipan pastries and fillings CLEAN LABEL BIO	12.50 kg Bucket	Almond content: approx. 32 %

Organic hazelnut pastes and masses

Art. no.	Article description	VKE	Shares
20701	<p>Organic Hazelnut Paste Taste: intense roasted hazelnut flavour</p> <p>Characteristic: easy to take out, easy to process, versatile</p> <p>Main application: for flavouring pastries, cream, creams and masses</p> <p>CLEAN LABEL BIO</p>	6.25 kg Bucket	Hazelnut content: 100 %



Organic mix products for masses and doughs

Art. no.	Article description	VKE	Basic recipe
08776	<p>Organic Florentine Mix Powdery premix for organic Florentine pastries etc.</p> <p>Characteristics: easy to take out, quick to process, mixtures can be prepared in stock, application for pastry refinement, desserts, decoration and permanent pastries</p> <p>Main application: florentine, nutcracker, bee sting, decoration</p> <p>CLEAN LABEL BIO</p>	5.00 kg Carton	<p>500 g mix</p> <p>350 g planed organic almonds</p> <p>Mix dry.</p>
10702	<p>Organic Muffin Mix Powdery premix for the production of organic muffins, sand cakes etc.</p> <p>Characteristics: easy to take out, quick to process, very good basis for refining according to own taste</p> <p>Main application: muffins filled, unfilled</p> <p>CLEAN LABEL BIO</p>	10.00 kg Carton	<p>450 g mix</p> <p>150 g organic oil</p> <p>150 g water</p> <p>50 g organic whole egg</p>

Organic mix products for masses and doughs

Art. no.	Article description	VKE	Basic recipe
10725	<p>Organic Cheesecake Concentrate</p> <p>Characteristic: easy to take out, quick to process, fine cheesecake flavour, for all types of cheesecakes very suitable</p> <p>Main application: all kind of Cheesecakes/slices, fillings</p> <p>CLEAN LABEL BIO</p>	5.00 kg Carton	<p>325 g organic cheesecake conc.</p> <p>1,200 g organic quark</p> <p>200 g organic milk</p> <p>250 g organic whole egg</p> <p>125 g organic raw cane sugar</p> <p>100 g organic butter</p>
10727	<p>Organic Poppy Seed Filling</p> <p>poppy seed content 40 %</p> <p>Characteristic: easy to take out, quick to process, strong poppy seed taste, for all types of poppy seed cakes and fillings</p> <p>Main application: sheet cakes, plaited buns, striezel</p> <p>CLEAN LABEL BIO</p>	10.00 kg Carton	<p>1,000 g mix</p> <p>600 g water</p> <p>Stir and allow to swell briefly.</p>
10729	<p>Organic Hazelnut Filling</p> <p>Hazelnut content 33 %</p> <p>Characteristics: easy to remove, quick to process, intense nut flavour, very suitable for all types of cakes and fillings very suitable</p> <p>Main application: sheet cakes, plaited buns, striezel</p> <p>CLEAN LABEL BIO</p>	10.00 kg Carton	<p>1,000 g mix</p> <p>350-400 g water</p> <p>Stir and let swell for 5 min.</p>
10775	<p>Organic Vanilla Cream</p> <p>Powdery premix for organic vanilla cream</p> <p>Characteristic: easy to take out, good dosability, good binding capacity, very suitable for creams, desserts and fillings</p> <p>Main application: production of cooking creams, as a base for e.g. butter cream, setting of sweet sauces and fruit</p> <p>CLEAN LABEL BIO</p>	5.00 kg Carton	<p>125 g mix</p> <p>125-150 g organic sugar</p> <p>1,000 g organic milk</p> <p>Mix powder, sugar and 250 ml milk. Bring the rest of the milk to the boil, stir in the mixed powder and bring to the boil again.</p>
10779	<p>Organic Chocolate Pudding</p> <p>Organic chocolate pudding powder</p> <p>Cocoa content 15 %</p> <p>Characteristic: easy to take out, good dosage, fine chocolate taste</p> <p>Main application: pudding</p> <p>CLEAN LABEL BIO</p>	5.00 kg Carton	<p>100 g mix</p> <p>125 g organic sugar</p> <p>1,000 g organic milk</p> <p>Mix powder, sugar and 250 ml milk. Bring the rest of the milk to the boil, stir in the mixed powder and bring to the boil again.</p>

Organic cocoa powder

Art. no.	Article description	VKE	Shares
01760	Organic Cocoa Butter Chips Characteristic: easy removal and further processing through the mould Main application: thinning of chocolate couvertures, production of spray chocolates, colouring for foil couverture CLEAN LABEL BIO VEGAN	6.25 kg Carton	
10781	Organic Cocoa Powder, low fat 10/12 Not alkalisied Merkmal: easy to take out, good dosability Main application: drinking cocoa, incorporation in masses, sieving of baked goods CLEAN LABEL BIO	5.00 kg Carton	Cocoa butter: 10-12 %

Organic flavours

Art. no.	Article description	VKE	Dosage
19701	Organic Bourbon Vanilla Flavour Natural bourbon vanilla flavour Characteristic: easy to take out, good dosage, baking stable and frost-proof, optimal for rounding off the flavour of masses and doughs, creams, intense taste Main application: baking flavour CLEAN LABEL BIO	0.90 kg Bottle	3-5 : 1000
19702	Organic Lemon Flavour Natural lemon flavour Characteristic: easy to take out, good dosage, baking stable and frost-proof, optimal for rounding off the flavour of masses and doughs, intense flavour Main application: baking flavour CLEAN LABEL BIO	0.90 kg Bottle	3-5 : 1000

Organic decorations

Art. no.	Article description	VKE	Shares
04104	<p>Organic Chocolate Splits, coated Characteristic: easy to remove, easy to dose, ideal for the visual rounding off of baked goods</p> <p>Main application: decoration, biscuit filling</p> <p>CLEAN LABEL BIO</p>	5.0 kg Carton	Cocoa: at least 60 %
04716	<p>Organic Chocolate Splits Characteristic: easy to handle, easy to dose, baking stable and frost-proof, ideal for round off the taste of masses and doughs</p> <p>Main application: decoration, pastry filling</p> <p>CLEAN LABEL BIO</p>	5.00 kg 15.00 kg Carton	Cocoa: at least 60 %
04728	<p>Organic Hazelnut Kesskokant Organic hazelnut brittle Characteristic: easy to handle, easy to dose, ideal for the visual rounding off of baked goods</p> <p>Main application: decoration, pastry filling</p> <p>CLEAN LABEL BIO</p>	5.00 kg Bucket	

Organic distillates

Art. no.	Article description	VKE	Dosage
19060	<p>Organic Rum 60 % vol Characteristic: easy to handle, easy to dose, ideal for rounding off the taste of cream, creams, icings, fillings, chocolates</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL BIO</p>	1.00 l Bottle	50-100 : 1000
19065	<p>Organic Cherry Brandy 60 % vol Characteristic: easy to handle, easy to dose, ideal for rounding off the taste of cream, creams, icings, fillings, chocolates</p> <p>Main application: truffles, cream funds, creams, potions</p> <p>CLEAN LABEL BIO VEGAN</p>	1.00 l Bottle	50-100 : 1000

Sweet know-how since 1905

When **Gustav Kessler sen.** founded the company in 1905, did he already suspect that even today generations of professionals trust in the quality of "his", the KESSKO products? On the one hand, this **success story** fills us with pride. On the other hand, it gives you the confidence in us that we strive to earn day after day.

As a successful company with a long tradition, we are a reliable partner for professional bakeries and confectioners. With our own product development department and our skilled application technicians, we design individual and flexible solutions – for the food industry as well as for the craft and chain bakeries, confectioneries, patisserie and wholesalers.

1905

Foundation of the company Kessler & Comp. Nutrient factories by Gustav Kessler sen. in Hilden

1914

The **product portfolio** consists of baking powder, marzipan, nut and nougat masses, fat glazes and cream stabilizers



1917

Relocation of the company to **Bonn-Beuel**, the present today's head office

1918

Start of own **logistics** to the customers by professional KESSKO sales consultants

1930

Expansion of the company premises and production facilities

1942

The second family generation, **Gustav Kessler jun.** joins the management

1956

First production of **couvertures**, chocolate and cocoa masses, cocoa butter and cocoa powder

1969

Doubling of the storage area and further **investments** in the automatic production facilities

1970

The third generation strengthens the management around Gustav Kessler jun.: his two sons **Wolfgang und Helmut Kessler**

1980

Construction of the new warehouse and expansion of the raw material and preparation production

1991

Expansion of the couverture and baking agent production

1998

Construction of the **new administration building** with a total area of 2,100 sqm, of which 700 sqm for research, development and quality assurance

2005

To mark the **100th anniversary** of the company's centenary, the street sign Gustav-Kessler-Straße is inaugurated by the brothers Wolfgang and Helmut Kessler

2019

Changeover of logistics to a **central warehouse** in Bonn

2022

New **tubular bag packaging**: Packaging relaunch for chocolate, decorations, brittle & co.