

# WIFREDO RIZO

GOURMET PASTRY

CATALOGUE 2021



[dwrsi.com](http://dwrsi.com)



A large, bold, red letter 'W' with rounded terminals, serving as a background for the text.

**WIFREDO RIZO**

A large, bold, red stylized letter 'R' logo that fills most of the frame. The letter has a thick, rounded stroke and a white negative space in the center. The text 'GOURMET PASTRY ®' is printed in white inside the central white space of the 'R'.

GOURMET PASTRY ®

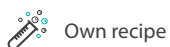
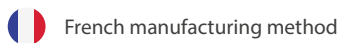
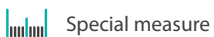
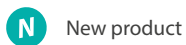
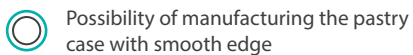
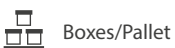
## JOSÉ VICENTE GONZÁLEZ

*Sous Chef in Las Tomasas Restaurant (Granada)*

He was born in Ítrabo (Granada) and he has always shown an interest in gastronomy. He studied cooking at the Salobreña Hotel School and kitchen management at the C.I.P.F.P Hurtado de Mendoza in Granada, combining his studies with work in restaurants such as Reina Fabiola in Motril and Hotel Salobreña.

In 2016 he arrived at Las Tomasas Restaurant where he currently works as Sous Chef de Cuisine, creating a gastronomic offer with deep-rooted roots, mixed with market products and applying current techniques from the world of gastronomy.





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## COMPANY

100% family company, founded in 1943. We are characterised by commitment, help, agility, dynamism, problem solving and closeness to the customer.

**“Our customers and our products are our best guarantee”.**

The main destinations of our products are Spain, France, Portugal, Romania, Saudi Arabia, Cape Verde, Brazil, Puerto Rico, Cuba, Panama, Costa Rica and Mexico.

## PERFORMANCE IN YOUR BUSINESS

***At Wifredo Rizo Gourmet Pastry® we have a commitment: to adapt to your needs.***

Our production levels allow us to work quickly, efficiently and to minimize costs. 90% of our references are upon request, the best way to guarantee that when you receive them they are freshly made, maintaining all their flavour.

In addition, you can consume what you need on each occasion without having to get rid of leftovers. The product you do not use can be stored in its original box and kept at room temperature.

Both in your kitchen and in your business, our bases are perfect to offer you a whole universe of textures, flavours and shapes. The best company for your small creations.



## ADVANTAGES IN THE KITCHEN

**Helping you in the kitchen is our reason for being.** At Wifredo Rizo Gourmet Pastry® we work so that you save time in the preparation and can focus on the details that will make your dish a unique creation.

**Avoiding long preparation times is possible thanks to our totally finished bases,** ready for you to add your most personal touch, thanks to your delicious fillings.

**Being 100% handmade, you are offering products made one by one, with the best raw materials.** Just as you would do it. In addition, our bases are the only ones that incorporate pasteurised whole eggs in their composition, which gives them a specially handmade texture, flavour and finish. We have numerous options that adapt perfectly to any type of filling. Choose the flavour you need: sweet, salty or neutral.

We know that you want to stand out with original alternatives that will surprise your customers, which is why we have a wide variety of shapes to suit your imagination: star, cylinder, ingot... Your creativity is the limit!



# PIE CRUSTS

SHORTBREAD PASTRY



### MINI - ROUND

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### INDUSTRIAL



Ø36 mm



580



99



### ROUND

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### INDUSTRIAL



Ø70 mm



330



99

WE MANUFACTURE THEM **UPON REQUEST**





### SQUARE

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### INDUSTRIAL



60x60 mm



330



99



### SQUARE - CHOCOLATE CREAM

#### FLAVOUR

Sweet

#### MANUFACTURING

Margarine or Butter

#### INDUSTRIAL



60x60 mm



330



99

**100% HANDMADE**





### ROUND - FLOWER

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### INDUSTRIAL



Ø70 mm



330



99



### ROUND - RED FLOWER

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### INDUSTRIAL



Ø70 mm



330



99

**100% FRESHLY MADE**





# MINI CONES

SHORTBREAD PASTRY



### MINI CONE SHORTBREAD PASTRY

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



L 60  
Ø30 mm



192



99



### MINI CONE CHOCOCREAM

**FLAVOUR**  
Sweet

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



L 60  
Ø30 mm



192



99



### MINI CONE GREY

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



L 60  
Ø30 mm



192



99



### MINI CONE PINK

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



L 60  
Ø30 mm



192



99

\* You can also choose the **assorted box option, 192 units** 48 shortbread pastry, 48 pink, 48 grey (neutral flavour) and 48 chococream (sweet flavour).

### ASSORTED MINI CONES

**FLAVOUR** Sweet and Neutral      **MANUFACTURING** Margarine

**INDUSTRIAL**



L 60  
Ø30 mm



\*192



99



# CLASSIC TARTLET CASES

SHORTBREAD PASTRY





### CYLINDER 80

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL / HORECA**



L13 Ø80 mm 99 99

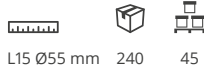


★★★★★  
**CYLINDER 55**

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**



L15 Ø55 mm 240 45



★★★★★  
**CYLINDER 36**

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**



L14 Ø36 mm 270 90

**HORECA**



L14 Ø36 mm 120 162





### MINI - STAR

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL



38 mm 245 99



### STAR

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL



80 mm 192 54



### FLOWER

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL



55 mm 350 90

#### HORECA



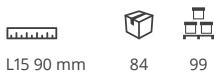
55 mm 175 162



### OVAL

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL / HORECA



L15 90 mm 84 99



### DROP

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL



L14 50x30 mm 144 99

#### HORECA



L14 50x30 mm 72 162



### BOAT

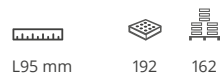
**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL



95 mm 288 99

#### HORECA






L95 mm 192 162



### SMALL

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL

		
Ø45 mm	350	99
Ø45 mm	384	96

#### HORECA

		
Ø45 mm	210	162



### SMALL BOAT

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL

		
L72 mm	216	90

#### HORECA

		
L72 mm	108	162



### SQUARE

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL

		
40x40 mm	350	90

#### HORECA

		
40x40 mm	175	162



### MINI LUNCH

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL

		
Ø38 mm	350	90

#### HORECA

		
Ø38 mm	175	162



### ASSORTED

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL

38 mm	320	90

#### HORECA

38 mm	160	162



### TRIANGLE

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL

40x40x40 mm	216	90

#### HORECA

40x40x40 mm	108	162



### SHELL

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL

L 50 mm	192	90

#### HORECA

L 50 mm	96	162



### LUNCH

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL

Ø65 mm	240	45



### ITALIAN

**FLAVOUR**  
Sweet  
**MANUFACTURING**  
Mantequilla con Margarine

#### INDUSTRIAL

Ø38 mm	350	117
Ø45 mm	200	117
Ø72 mm	100	117



### MEDIUM

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

#### INDUSTRIAL

Ø80 mm	216	63

#### HORECA

Ø80 mm	120	99



**SPECIAL 110**



**FLAVOUR**  
SemiSweet

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



Ø110 mm

72

64



**SPECIAL 220/280**



**FLAVOUR**  
Sweet

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



Ø220 mm

14

42

Ø280 mm

14

42

## TARTLET CASES - SPECIAL FOR CAKES

Fruit, jams, meringue, custard,  
chocolate...

Whatever your favourite flavour  
is, this shortbread pastry will  
be the perfect base for all your  
cakes.





### TARTLET CASE OF CHOCOLATE CREAM AND SHAVINGS

FLAVOUR  
Sweet

MANUFACTURING  
Margarine

INDUSTRIAL



Ø45 mm 350 99

HORECA



Ø45 mm 210 162



### TARTLET CASE OF CHOCOLATE CREAM

FLAVOUR  
Sweet

MANUFACTURING  
Margarine

INDUSTRIAL



Ø45 mm 350 99

HORECA



Ø45 mm 210 162



### CHOCOLATE-COATED TARTLET CASE

FLAVOUR  
Sweet

MANUFACTURING  
Margarine

INDUSTRIAL



Ø45 mm 315 99



### INGOT OF CHOCOLATE CREAM AND SHAVINGS

FLAVOUR  
Sweet

MANUFACTURING  
Margarine

INDUSTRIAL



50x23 mm 336 99

HORECA



50x23 mm 192 162



### INGOT OF CHOCOLATE CREAM

FLAVOUR  
Sweet

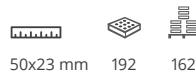
MANUFACTURING  
Margarine

INDUSTRIAL



50x23 mm 336 99

HORECA



50x23 mm 192 162

Known as the food of the gods, few products are as appealing and tempting as chocolate.

**Chocolate is the main guest at the most important moments and celebrations of our lives.**

A small pleasure that we have incorporated into our shortbread pastry bases to make them even more irresistible.



### INGOT 50

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### INDUSTRIAL



50x23 mm 336 99

#### HORECA



50x23 mm 192 162



### INGOT 95

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### INDUSTRIAL



95x42 mm 84 99



### TARTLET CASES

**\*LEMON \*ORANGE \*STRAWBERRY \*NEUTRAL TASTE**

#### COLOUR

Yellow, Orange, Pink or Grey

#### FLAVOUR

Lemon, Orange, Strawberry or Neutral

#### MANUFACTURING

Margarine

#### INDUSTRIAL



Ø45 mm 350 99

#### HORECA



Ø45 mm 210 162

**\*You can order them by colours (yellow, orange, pink and grey) and flavours (lemon, orange, strawberry and neutral) individually and assorted.**

They can be manufactured in lemon, orange, strawberry or neutral flavours, or without any flavour.



# GOURMET TARTLET CASES

SHORTBREAD PASTRY





Highly resistant to humidity



Can be frozen with the filling



Suitable for defrosting in all types of ovens



Presented in individual alveoli, avoiding breakage



Manufactured from natural ingredients



They do not melt or grease your fingers



The filling can be finished from baking with in the Gourmet



12 months expiry date (in original packaging)



**OVAL**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL / HORECA**



L15 90 mm    84    99



★★★★★  
**TARTLET CASE 45**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**



Ø45 mm    350    99



★★★  
**TARTLET CASE 38**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**



Ø38 mm    350    90



**CYLINDER 80**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL / HORECA**



L13 Ø80 mm 99 99



**CYLINDER 55**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**



L15 Ø55 mm 240 45



**CYLINDER 36**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral  
**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**



L14 Ø36 mm 270 90

**HORECA**



L14 Ø36 mm 120 162





★★★★★

**SPOON**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**

70 mm	288	99

**HORECA**

70 mm	224	162



★★★★★

**BOAT**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**

95 mm	192	99



**DÉLICE**  
*Gourmet*

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**

Ø45 mm	350	99
* Ø55 mm	240	45

**\* It is manufactured in a cylindrical shape.**



**INGOT 50**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**

50x23 mm	336	99

**HORECA**

50x23 mm	192	162



**INGOT 95**  
*Gourmet*

**FLAVOUR**  
Sweet, Salty or Neutral

**MANUFACTURING**  
Margarine or Butter

**INDUSTRIAL**

95x42 mm	84	90





# PUFF PASTRY BASES

CRUNCHY DOUGH



### VOL AU VENT

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



Ø38 mm	336	80
<b>*Ø45 mm</b>	120	90
Ø55 mm	100	56
Ø75 mm	90	56
Ø82 mm	72	56

**\* It is manufactured to under request and full pallet.**



### FISH

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



65 mm	200	96
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### FLOWER

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



Ø36 mm	576	96
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**A lightweight product, fine textured and extremely Crunchy.**



### MINI CANNOLI OF PUFF PASTRY

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



60 mm	144	90
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### MINI CANNOLI WITH PEARL SUGAR

**FLAVOUR**  
Sweet

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



60 mm	144	90
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### CANNOLI OF PUFF PASTRY

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



120 mm	90	48
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**MINI CONE OF PUFF PASTRY**

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



60 mm

216

90

**MINI CONE WITH PEARL SUGAR**

**FLAVOUR**  
Sweet

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



60 mm

216

90



**CONE WITH PEARL SUGAR**

**FLAVOUR**  
Sweet

**MANUFACTURING**  
Margarine

**INDUSTRIAL**



120 mm

72

56





### CANNOLI

FLAVOUR  
Sweet

MANUFACTURING  
Margarine

#### INDUSTRIAL

Length	Boxes	Trucks
50 mm	190	117
65 mm	120	117
*110 mm	60	117

**\* It is marketed under a minimum request of 63 boxes.**



### SHELL OF SANTIAGO

FLAVOUR  
Neutral

MANUFACTURING  
Margarine

#### INDUSTRIAL

Length	Boxes	Trucks
105 mm	96	64



### TARTLET CASE 45/55 PUFF PASTRY

FLAVOUR  
Neutral

MANUFACTURING  
Margarine

#### INDUSTRIAL

Length	Boxes	Trucks
Ø45 mm	350	99
*Ø55 mm	240	45

#### HORECA

Length	Boxes	Trucks
45 mm	210	162

**\* It is manufactured in a cylindrical shape.**



### SQUARE OF PUFF PASTRY

FLAVOUR  
Neutral

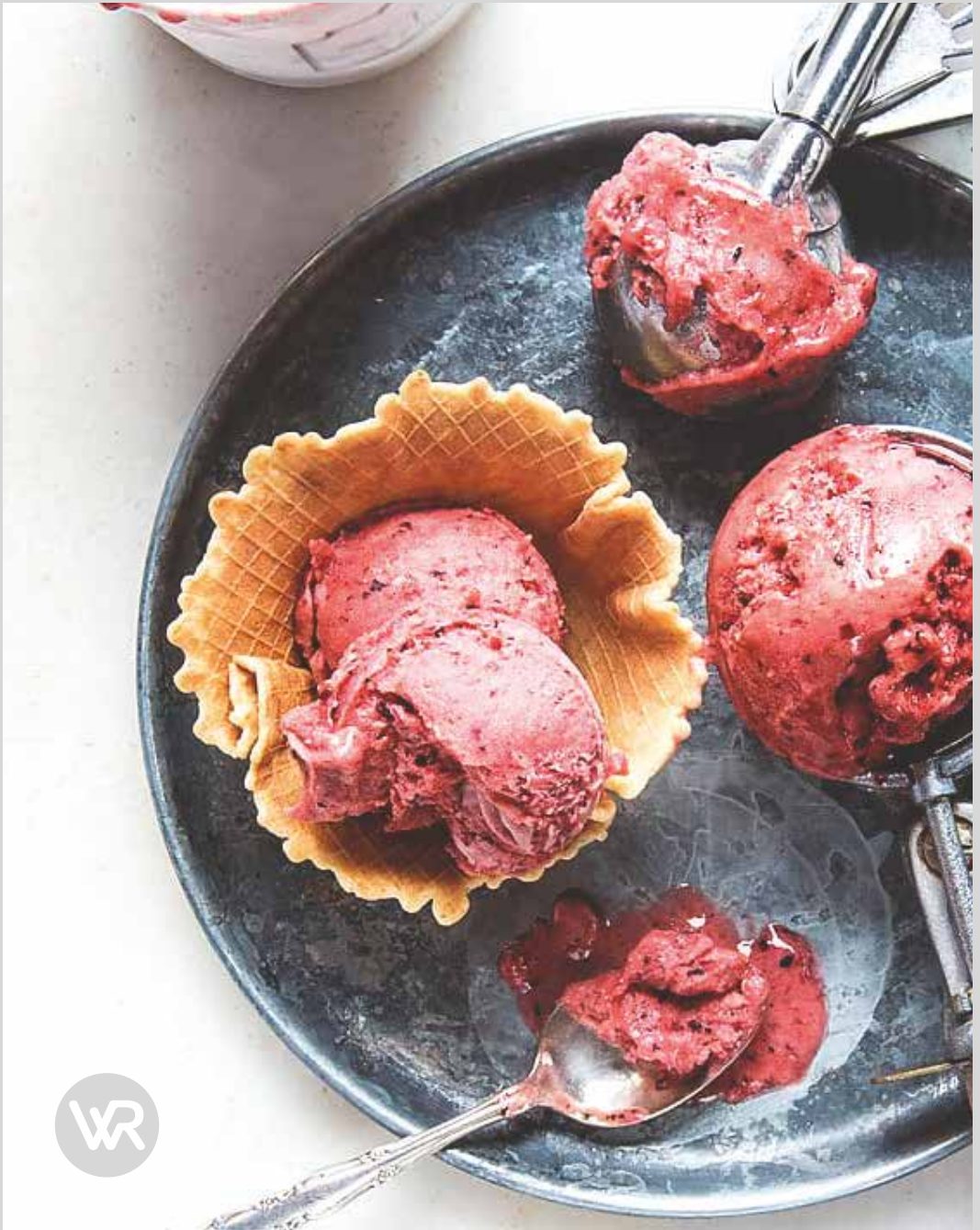
MANUFACTURING  
Margarine

#### INDUSTRIAL

Length	Boxes	Trucks
40x40 mm	350	90

#### HORECA

Length	Boxes	Trucks
40x40 mm	175	162



# WAFER CUPS

SPECIAL FLAVOUR





### MINI CUP OF CHOCOLATE

FLAVOUR  
Sweet

MANUFACTURING  
Wafer dough

INDUSTRIAL

Ø55 mm	235	140



### ★★★★★ CUP WITH CHOCOLATE CROWN

FLAVOUR  
Sweet

MANUFACTURING  
Wafer dough

INDUSTRIAL

Ø100 mm	180	49
Ø115 mm	144	49



### CUP OF CHOCOLATE

FLAVOUR  
Sweet

MANUFACTURING  
Wafer dough

INDUSTRIAL

Ø100 mm	180	49
Ø115 mm	108	49
Ø125 mm	108	49

**The perfect base** for an ice cream, seasonal fruits or...  
any sweet elaboration you can think of!



### MINI CUP

FLAVOUR  
Sweet

MANUFACTURING  
Wafer dough

INDUSTRIAL

Ø55 mm	235	140



### ★★★★★ CUP

FLAVOUR  
Sweet

MANUFACTURING  
Wafer dough

INDUSTRIAL

Ø100 mm	225	49
Ø115 mm	168	40
Ø125 mm	126	49



# MINI CONES AND CANNOLI

OF CHOCOLATE WITH AND WITHOUT CROCAN TI

MINI CONES AND WAFER CANNOLI



## MINI CONES OF CHOCOLATE AND CROCAN TI

**FLAVOUR**  
Sweet

**MANUFACTURING**  
Wafer dough

**INDUSTRIAL**

  
L 70  
Ø25 mm  
Ø25 mm



280  
196



72  
72 Chocolate  
Crocanti



## MINI CANNOLI OF CHOCOLATE AND CROCAN TI

**FLAVOUR**  
Sweet

**MANUFACTURING**  
Wafer dough

**INDUSTRIAL**

  
L 45  
Ø20 mm  
Ø20 mm



154  
140



72  
72 Chocolate  
Crocanti





# SAVARIN

TRIFLE

One of the most popular desserts of French pastry making.



## SAVARIN + CAPSULE

**FLAVOUR**  
Sweet

**MANUFACTURING**  
Butter 35 mm  
Margarine 65 mm

### INDUSTRIAL



Ø 35 mm + Capsule

Ø 65 mm + Capsule



300

120



90

72



# LYONNAISE & ÉCLAIRS

PÂTE À CHOUX



### CREAM PUFF (PROFITEROLE)

FLAVOUR  
Neutral

MANUFACTURING  
Margarine

INDUSTRIAL



Ø45 mm

250

80

Ø75 mm

120

48



### ÉCLAIR

FLAVOUR  
Neutral

MANUFACTURING  
Margarine

INDUSTRIAL



Ø60 mm

250

80

Ø130 mm

140

48

Ø160 mm

120

48





# **FOOD RAW MATERIALS**

LARGE FORMAT



## INVERTED SUGAR

✓ WITHOUT EXTRACT ✓ WITH EXTRACT

Invert sugar is used by replacing part of the sugar required by the recipe with this product. Its sweetening power is 30% higher than that of sugar.



### PROPORTIONS TO BE REPLACED



#### BAKERY

Invert sugar instead of 50% of the regular sugar.



#### ICE CREAM

Invert sugar instead of 30%-80% of sugar.



#### PASTRIES AND CAKES

Invert sugar instead of 25%-30% of common sugar.

### FORMAT



Can 1kg. - Bottle 6kg. and 14kg.

### FLAVOURS OF EXTRACTS

You have the option of ordering the Invert Sugar with any of our EXTRACTS to enhance the flavour of the products and avoid adding flavouring to the dough.

- Apricot
- Anise
- Hazelnut
- Orange blossom
- Sponge cake
- 100% coffee
- Coffee with Milk 100%
- Moka coffee
- Cinnamon
- Cherry
- Chocolate
- Milk Chocolate
- Chocolate with Vanilla
- Plum
- Coco
- Raspberry

- Strawberry
- Blackcurrant
- Kiwi
- Lemon
- Mandarin
- Butter
- Apple
- Peach
- Orange
- Cream with toffee
- Super Cream
- Banana
- Toffe
- Vanilla



N

**SODIUM BICARBONATE (E500ii)**

Anti-caking agent, driver force and acidity regulator

**MAXIMUM DOSAGE**

G.M.P. depending on the dough quantity

1/2 kg. and 1kg.



N

**100% PURE DEHYDRATED EGG WHITE**

Training in meringues, smoothies and consumption in sportsmen

**MAXIMUM DOSAGE**

G.M.P. depending on the dough quantity

1 kg., 5kg. and 25 kg.



N

**POWDER DEHYDRATED EGG WHITE 100% PURE**

Training in meringues, smoothies and consumption in sportsmen

**MAXIMUM DOSAGE**

G.M.P. depending on the dough quantity

1 kg. and 5kg.



★★★★

**POWDER GELATINE 220 BLOOM**

THICKENING AND GELLING AGENT

Thickener and stabilizer of animal origin.

**DOSAGE PER (KG) OF DOUGH**

5%

1/2 kg. and 1kg.



★★★★

**TARTARIC ACID (E334)**

STABILIZER, ANTIOXIDANT AND ACIDIFIER

Acidifier and preservative for jams, ice cream, jellies, juices, preserves, drinks. Effervescent for carbonated water  
Emulsifier and preservative in the baking industry and for the elaboration of candies and sweets.

**DOSAGE**

0,05 - 2%

1/2 kg. and 1kg.



★★★★★

**CREAM OF TARTAR (E336i)**

STABILIZER, ANTIOXIDANT AND ACIDIFIER

It prevents the crystallisation of the sucrose. It acts as stabilising agent and sodium bicarbonate by increasing the volume of the dough.

**DOSAGE**

1 g/kg sugar

1/2 kg. and 1kg.





**PURE VANILLIN 100%**  
CRYSTAL VANILLIN

Natural aromatic substance, for use in candies, biscuits, chocolates, pastry products, cakes, pastries, confectionery, ice cream and in all those foods in which the Technical-Sanitary regulations authorise it.

**MAXIMUM DOSAGE**

G.M.P. depending on the dough quantity

 1/2 kg. and 1kg.




**ARABIC GUM KORDOFAN**  
THICKENING AND GELLING AGENT

Thickener, stabilizer and emulsifier of vegetable origin.

**DOSAGE PER (KG) OF DOUGH**

20 - 30 g

 1/2 kg. and 1kg.




**LOCUST BEAN GUM**  
THICKENING AND GELLING AGENT

Thickener, stabilizer of vegetable origin.

**DOSAGE PER (KG) OF DOUGH**

4 g

 1/2 kg. and 1kg.




**CITRIC ACID (E330)**  
STABILIZER, ANTIOXIDANT AND ACIDIFIER

It is used as a preservative, antioxidant, acidifier, flavouring and as a corrector of acidity.

**DOSAGE**

0,3 - 4%

 1/2 kg and 1 kg



**SODIUM CITRATE (E331)**  
STABILIZER, ANTIOXIDANT AND ACIDIFIER

It is used as an antioxidant. It reduces the acidity of the food.

**DOSAGE**

0,2 - 0,6%

 1/2 kg and 1 kg



**COLOURANTS**



Additive food that provides colour.

- Egg Yellow
- Lemon Yellow
- Blue
- Caramel colouring
- A/CMDG
- Orange
- Black
- Brown coffee
- Brown Chocolate
- Brown Chocolate C
- Burgundy Red
- Strawberry Red
- Bright Ponceau Red
- Mint Green

 1 kg




## BAKER'S YEAST POWDER **N**

Specially indicated for baking dough, such as sponge cakes and muffins, to be added to pastry dough to increase the volume and fluffiness and to achieve a greater uniformity of the dough, completely neutral product, without odour or FLAVOUR.

### DOSAGE

Add 15 grams for every 500 grams of flour used in the formulation. It is advisable to sieve it with the flour for a more homogeneous union.

### FORMAT

 400 gr. and 900 gr.



## GEL SCENTS



Aromatic substance to give taste and colour.

 1 kg

- Apricot
- Anise
- Super anise
- Hazelnut
- Sponge cake
- Cocoa
- Coffee
- Moka Coffee
- Cinnamon
- Cherry
- Plum
- Coco
- Chocolate
- Chocolate and vanilla
- Raspberry
- Strawberry
- Egg
- Kiwi
- Kola
- Milk
- Lemon Supreme
- Lemon
- Mandarin
- Butter
- Apple
- Maraschino
- Peach
- Mint
- Orange
- Cream
- Nut
- Pear
- Pineapple
- Pistachio
- Banana
- Tutti Frutti
- Vanilla



## LIQUID ESSENCES



Aromatic substance to give taste (identical to the natural ones)



1 kg

- Apricot 2180
- Apricot
- Pineapples
- Anise scent S.1001 Pastry making
- Hazelnut
- Orange blossom
- Bergamot 2750
- Bergamot Extra
- Italian Bergamot
- Super Sponge Cake
- Cocoa 2625
- Cocoa
- 100% coffee
- Concentrated Coffee
- Coffee with Milk 100%
- Concentrated Coffee with Milk

- 100% Moka coffee
- Cinnamon
- Cinnamon B470
- Cinnamon Ceylon
- Cinnamon Ceylon Supreme
- Cherry
- Chocolate
- Milk Chocolate
- Chocolate with Vanilla
- Plum
- Madagascar Rect Cloves.
- Zanzibar Rect Cloves.
- Coco
- Coconut 2520
- Cumin
- Coriander (Cilantro)
- Egg Flan
- Raspberry
- Strawberry
- Strawberry 2622A
- Golden Fruit
- Tropical Fruit
- Gyn
- Grenadine
- Blackcurrant
- Egg
- Kiwi
- Kola
- Milk
- Super Milk
- Lemon B271
- Sponge Lemon Supreme
- Lemon Expression
- Lemon L
- Pressed Lemon
- Select Lemon
- Super Lemon
- Sponge Mandarin Supreme
- Sponge Mandarin

- Selected Mandarin
- Pork Butter
- Butter
- Butter Supreme
- Apple
- Maraschino
- Peach
- Quince
- Mitcham Trirrec Mint
- Mitcham Mint
- Supreme Concentrated Mint
- Pressed Orange Sweet
- Sponge Orange Flower
- Sponge Orange Supreme
- Cream 2623
- Cream with toffee
- Cream with Vanilla
- Super Cream
- Neroli
- Nut
- Nut 2621
- Nutmeg
- Pear
- Pear 2624
- Ceylon pepper
- Allspice
- Pineapple
- Tropical Pineapple
- Pistachio
- Banana 4002
- Banana 5005
- Refreshing Balsamic
- Rose
- Toffe
- Tutti Frutti
- 100% Vanilla
- Vanilla with Milk
- Violet



**CLARAVAL®**

PREPARATION OF MERINGUES

## WHAT IS CLARAVAL®?

It is a dried egg albumin that replaces fresh egg whites in all cases, especially to make meringues and shakes, with all the safety and confidence that fresh whites give.



**CLARAVAL®**  
THE ORIGINAL



### PACKING / SHIPPING



1 kg  
5 kg

12  
2

35  
35



**CLARAVAL®**  
0% ADDITIVES



### PACKING / SHIPPING



1 kg  
5 kg

12  
2

35  
35



## INSTRUCTIONS FOR USE AND DOSAGE:

- 1° Dissolve 100 grams of Claraval in 1 litre of water.  
It is equivalent to 1 litre of fresh egg whites (approximately 36 egg whites).
- 2° With the high speed beat until the meringue gets consistency.
- 3° Once the desired consistency is achieved, the syrup that has been previously prepared must be incorporated.
- 4° After the syrup has been added in its entirety, you must beat again at high speed for a couple of minutes approximately.



## PREPARATION OF THE SYRUP:

Mix 2,4 or 2,5 kg. of sugar with 750 cc. of water.



**YEMAVAL<sup>®</sup>**

SOFT CANDIED YOLK



### WHAT IS YEMAVAL®?

It is a candied egg yolk ready for the coating or filling of any type of pastry, confectionery and bakery product.



YEMAVAL®



### PACKING / SHIPPING



7 kg



96



### CHARACTERISTICS

- 1° It is vacuum-packed, heat-sealed and has a protective atmosphere.
- 2° Prolonged freezing is permitted.
- 3° It can be spread in thin layers, due to its special texture.
- 4° Ideal for decorating any type of pastry product, confectionery and bakery.



### MODALITIES:

Soft candied yolk/freezing.  
Hard yolk.



# DULCE DE LECHE

INTENSE FLAVOUR



### WHAT IS DULCE DE LECHE?

A product with an intense flavour and special texture, which will allow you to make all your preparations in a perfect way thanks to its very fine texture. Especially suitable for coatings and fillings.



Sweet DE LECHE



#### PACKING / SHIPPING



6,7 kg 96



#### CHARACTERISTICS

- 1° It is vacuum-packed, heat-sealed and has a protective atmosphere.
- 2° Prolonged freezing is permitted.
- 3° It can be spread in thin layers, due to its special texture.
- 4° Ideal for decorating any type of pastry product, confectionery and bakery.



#### MODALITIES

**Pastry cook:** with an intense flavour and a dark caramel colour.  
**Ice-cream:** a delicious taste and a light caramel colour.



# DECORATION FIGURES

SUGAR AND JELLY



### ASSORTED SUGAR

FLAVOUR  
Sweet

MANUFACTURING  
Sugar

FORMATS



4-5 cm/aprox.



70 y 35



6 y 8



### HENS WITH NEST

FLAVOUR  
Sweet

MANUFACTURING  
Sugar

FORMATS



3 cm/aprox.



72 y 36



6 y 8



### NESTING

FLAVOUR  
Sweet

MANUFACTURING  
Sugar

FORMATS



2,5 cm/aprox.



70 y 35



6 y 8



### ASSORTED MUSHROOMS

FLAVOUR  
Sweet

MANUFACTURING  
Sugar

FORMATS



3 cm/aprox.



108 y 54



6 y 8





## YODA GOMINOLA



FLAVOUR  
Sweet

MANUFACTURING  
Sugar and Jelly

### FORMATS



4 cm/aprox.



70 y 35



6 y 8



## ASSORTED GUMMIES



FLAVOUR  
Sweet

MANUFACTURING  
Sugar and Jelly

### FORMATS



4 cm/aprox.



70 y 35



6 y 8



## SMURFS



FLAVOUR  
Sweet

MANUFACTURING  
Sugar and Jelly

### FORMATS



4-5 cm/aprox.



70 y 35



6 y 8



## GUMMY CLOWNS



FLAVOUR  
Sweet

MANUFACTURING  
Sugar and Jelly

### FORMATS



5-6 cm/aprox.



70 y 35



6 y 8





### MINI FLOWERS

FLAVOUR  
Sweet

MANUFACTURING  
Sugar

FORMATS



3 cm/aprox.



450 y 225



6 y 8



### ROSE WITH LEAF

FLAVOUR  
Sweet

MANUFACTURING  
Sugar

FORMATS



4,5 cm/aprox.



70 y 35



6 y 8



### SMALL ROSE WITH LEAF

FLAVOUR  
Sweet

MANUFACTURING  
Sugar

FORMATS



3,5 cm/aprox.



70 y 35



6 y 8



100% Handmade



**SANTA CLAUS**  

**FLAVOUR**  
Sweet

**MANUFACTURING**  
Sugar and Jelly

**FORMAT**



3,2 cm/aprox. 70 y 35 6 y 8



**ASSORTED CHRISTMAS - 3D**  

**FLAVOUR**  
Sweet

**MANUFACTURING**  
Sugar and Jelly

**FORMATS**



3,2 cm/aprox. 70 y 35 6 y 8



100% **Freshly made**



### SANTA CLAUS - 3D

FLAVOUR  
Sweet

MANUFACTURING  
Sugar and Jelly

FORMATS



5-6 cm/aprox.



70 y 35



6 y 8



### ASSORTED CHRISTMAS - 2D

FLAVOUR  
Sweet

MANUFACTURING  
Sugar

FORMATS



3,2 cm/aprox.



70 y 35



6 y 8



### NAZARENES

FLAVOUR  
Sweet

MANUFACTURING  
Sugar

FORMATS



5,6 cm/aprox.



35



6



We have the possibility of creating the figures with the colours of your brotherhood.



### GUMMY NAZARENES

FLAVOUR  
Sweet

MANUFACTURING  
Sugar and Jelly

FORMATS



4 cm/aprox.



70 y 35



6 y 8





# **SUPERMARKET FORMATS**

SMALL FORMAT





### TARTLET 45

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### FORMATS



Ø45 mm	12	12
Ø45 mm	12	24
Ø45 mm	24	12
Ø45 mm	24	26



### TARTLET 45 - Smooth edge N

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### FORMATS



Ø45 mm	12	12
Ø45 mm	12	24
Ø45 mm	24	12
Ø45 mm	24	26



### TARTLET 38 N

#### FLAVOUR

Sweet, Salty or Neutral

#### MANUFACTURING

Margarine or Butter

#### FORMATS



Ø38 mm	12	12
Ø38 mm	12	24





## FLOWER



### FLAVOUR

Sweet, Salty or Neutral

### MANUFACTURING

Margarine or Butter

### FORMATS



Ø55 mm

12

12

Ø55 mm

12

24



## TRIANGLE



### FLAVOUR

Sweet, Salty or Neutral

### MANUFACTURING

Margarine or Butter

### FORMATS



40x40x40 mm

12

12

40x40x40 mm

12

24



## SQUARE



### FLAVOUR

Sweet, Salty or Neutral

### MANUFACTURING

Margarine or Butter

### FORMATS



40x40 mm

12

12

40x40 mm

12

24





**VOL AU VENT 38**

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**FORMAT**



Ø38 mm



12



14



**VOL AU VENT 55 Y 75**

**FLAVOUR**  
Neutral

**MANUFACTURING**  
Margarine

**FORMATS**



Ø55 mm



9



9

Ø75 mm

6

12



If you have a small **food shop or supermarket**, you are preparing a small event or you simply don't need many units, this range is for you.



### PURE VANILLIN 100%

**APPLICATION**  
Pure aromatizing agent

**DOSAGE**  
BPF

**FORMAT**



50 gr.



18 jars



### ARABIC GUM KORDOFAN (E414)

**APPLICATION**  
Thickener, stabilizer and emulsifier

**DOSAGE**  
20-30 gr x kg of dough

**FORMAT**



100 gr.



18 jars



### LOCUST BEAN GUM (E410)

**APPLICATION**  
Thickener and stabilizer

**DOSAGE**  
4 gr x kg of dough

**FORMAT**



100 gr.



18 jars

## FOOD RAW MATERIALS



### POWDER GELATINE 220 BLOOM

**APPLICATION**  
Thickener, stabilizer and emulsifier

**DOSAGE**  
5 gr x kg of dough

**FORMAT**



100 gr.



18 jars



### TARTARIC ACID (E334)

**APPLICATION**  
Preservative

**DOSAGE**  
0,5% - 2% of total dough

**FORMAT**



100 gr.



18 jars



### CREAM OF TARTAR (E336i)

**APPLICATION**  
Stabilizing, raising agent and it prevents crystallization

**DOSAGE**  
1 gr x kg of sugar

**FORMAT**



100 gr.



18 jars



**N**

**CITRIC ACID  
(E330)**

**APPLICATION**  
Preservative, antioxidant,  
flavouring and acidity  
corrector

**DOSAGE**  
0,3%-4% of total dough

**FORMAT**



100 gr. 18 jars



**N**

**SODIUM CITRATE  
(E331)**

**APPLICATION**  
Antioxidant

**DOSAGE**  
0,2%-0,6% of total dough

**FORMAT**



100 gr. 18 jars



**N**

**SODIUM BICARBONATE  
(E500ii)**

**APPLICATION**  
Anti-caking agent, driver  
force and acidity regulator

**DOSAGE**  
BPF

**FORMAT**



150 gr. 18 jars



**N**

**BAKING POWDER  
KING**

**APPLICATION**  
Driving force

**DOSAGE**  
15 gr x kg of dough

**FORMAT**



100 gr. 18 jars



**N**

**100% PURE DEHYDRATED  
EGG WHITE**

**APPLICATION**  
Training in meringues, smoothies  
and consumption in sportsmen

**DOSAGE**  
BPF

**FORMAT**



120 gr. 18 jars



**N**

**POWDER DEHYDRATED  
EGG WHITE 100% PURE**

**APPLICATION**  
Training in meringues, smoothies  
and consumption in sportsmen

**DOSAGE**  
BPF

**FORMAT**



100 gr. 18 jars



N

### EGG YELLOW

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### LEMON YELLOW

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### BLUE

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars

## POWDER COLOURINGS



N

### CARAMELIN A/CMDG

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### ORANGE

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### BLACK

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### BROWNISH COFFEE

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### BROWNISH CHOCOLATE C

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### BURGUNDY

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### STRAWBERRY

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### BRIGHT POPPY RED

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### MINT GREEN

#### APPLICATION

Powdered colouring to give colour to the dough

#### DOSAGE

According to labelling tables

#### FORMAT



50 gr.



18 jars



N

### APRICOT

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr. 18 jars



N

### ANIS

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr. 18 jars



N

### HAZELNUT

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr. 18 jars

## FLAVOURINGS IN PASTE



N

### CAKE

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr. 18 jars



N

### COCOA

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr. 18 jars



N

### MOKA COFFEE

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr. 18 jars





N

### CINNAMON

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.

18 jars



N

### CHERRY

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.

18 jars



N

### PLUM

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



150 gr.

18 jars



N

### COCO

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.

18 jars



N

### CHOCOLATE

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



120 gr.

18 jars



N

### RASPBERRY

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.

18 jars



### STRAWBERRY

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars



### KIWI

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars



### COKE

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars

## FLAVOURINGS IN PASTE



### LEMON

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars



### MANDARINE

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars



### BUTTER

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars



N

**APPLE**

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.

18 jars



N

**PEACH**

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.

18 jars



N

**MINT**

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



150 gr.

18 jars



N

**ORANGE**

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.

18 jars



N

**CREAM**

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



120 gr.

18 jars



N

**PEAR**

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.

18 jars



### PINEAPPLE

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars



### PISTACHIO

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars



### BANANA

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars

## FLAVOURINGS IN PASTE



### TUTTI FRUTTI

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars



### VANILLA

**APPLICATION**  
Give flavour and colour to the dough

**DOSAGE**  
5 - 15 g x kg mass

**FORMAT**



100 gr.



18 jars



**CLARAVAL® IN SACHETS**  
«EL ORIGINAL»



### WHAT IS CLARAVAL®?

It is a dried egg albumin that replaces fresh egg whites in all cases, especially to make meringues and shakes, with all the safety and confidence that fresh whites give.



### FORMAT

Case



6 Envelopes of 12,5 gr

Box



22 Packets

## MERINGUE MIX

69



### INSTRUCTIONS FOR USE AND DOSAGE:

- 1° Dissolve the content of the ClaraVal® envelope in 125 cc of water. It is equivalent to approximately 5 egg whites
- 2° With the high speed beat until the meringue gets consistency.
- 3° Once the desired consistency is achieved, the syrup that has been previously prepared must be incorporated..
- 4° After the syrup has been added in its entirety, you must beat again at high speed for a couple of minutes approximately.



### PREPARATION OF THE SYRUP:

Mix 300 grams of sugar with approximately 95 cc of water and boil it.



FACTORY / CENTRAL OFFICE

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**WIFREDO RiZO**  
GOURMET PASTRY