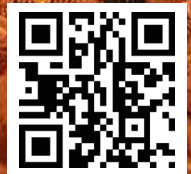




Confectionery compound coatings and confectionery pastes



Confectionery compound coatings



Confectionery Compound coating, White, coins

Classic white compound coating, contains dye. Recommended for covering and decorating, and also for the production of confectionery products. Has medium viscosity.

| Code | Package | Weight |
|-------|---------|--------|
| 021.1 | Box | 12 kg |



Confectionery Compound coating, White, coins

Classic white compound coating, with a slightly yellow tint, doesn't contain dye (titanium dioxide). Recommended for glazing and decorating, as well as for the production of cases of confectionery products. Has medium viscosity.

| Code | Package | Weight |
|--------------|---------|--------|
| 021.2, 021.3 | Box | 12 kg |



Confectionery Compound coating, «Salted caramel», coins

Used a natural dye – paprika. Contains dry whole milk and natural cocoa powder. Compound coating has a light brown color with a red tint. Suitable for covering a wide range of confectionery and flour products. Has medium viscosity.

| Code | Package | Weight |
|-----------------------|---------|--------|
| 041.1, 041.3, 041.3/C | Box | 15 kg |



Confectionery Compound coating, «Salted caramel», monolith

There are two 5 kg briquettes in one box. Behaves well on the surface of donuts, has plastic properties, doesn't crack during cutting of finished products. It is used for shock freezing. It contains three types of vegetable fats, doesn't contain transisomers, contains paprika, natural cocoa powder and dry milk.

| Code | Package | Weight |
|-------|---------|--------|
| 041.2 | Box | 10 kg |

Confectionery compound coatings



Confectionery Compound coating, Black, drops

Thermostable drops of dark color. Drops are used to decorate ice-cream, cookies, pastries, cakes and other confectionery products. Also drops can be added to the dough before baking. Contains up to 20% cocoa products.

| Code | Package | Weight |
|-------|---------|--------|
| 011.8 | Box | 17 kg |



Confectionery Compound coating, Black, coins

Dark color. Contains up to 21% cocoa products. Recommended for covering candies and production of decoration, chocolate figures. Compound coating has viscosity 2,2 up to 6.0 mPa/sec.

| Code | Package | Weight |
|--|---------|--------|
| 011.7, 011.7/1, 011.2, 011.2/7, 011.6, 011.3, 011.6/1, 011.1 | Box | 15 kg |



Confectionery Compound coating, Black, coins

Dark color. Coating for manufacturers of dairy products (glazing curds). Also can be used for covering donuts and eclairs, with shock freezing technology. Contains up to 10% cocoa-products. It is more liquid (low viscosity).

| Code | Package | Weight |
|------------------|---------|--------|
| 011.4/3, 011.4/2 | Box | 15 kg |



Confectionery Compound coating, Milk, coins

Compound coating has the color and taste of milk dark chocolate. It contains natural cocoa powder and dry whole milk (cocoa products up to 6%, milk products up to 9,5%). Suits as for cookies, as for candies, for covering marshmallow, and also for desserts and cakes. Has medium viscosity.

| Code | Package | Weight |
|-------|---------|--------|
| 031.1 | Box | 15 kg |

Confectionery paste

Advantages and use:

1. Classic tastes;
2. The pastes are ready for use;
3. Soft and plastic structure that remains stable during storage;
4. A delicious homemade dessert that complements any confectionery products (store and home-made);
5. Well suited for a sweet breakfast or a snack for adults and children;
6. Used as a filling for croissants and muffins;
7. For making fruit salads;
8. As a base for creams and mousses for layering cakes, pastries, cupcakes.
9. It has the lowest sugar content, only 30%.



**Paste «ChocoCraft»
nut with cocoa
and hazelnuts, jar 320 g**

contains up to 6% cocoa products,
roasted and grated
hazelnuts (paste) 6%.



**Paste «ChocoCraft»
with cocoa, jar 320 g**

contains up to 22,3%
cocoa products



**Paste «ChocoCraft»
with cocoa and orange,
jar 320 g**

contains up to 15% cocoa products
and orange flavor
identical to the natural one.

Shelf life 8 months

Storage conditions: store in clean, dry,
well-ventilated rooms that don't have a
extraneous smell, not infected with
pests of bread stocks at temperature
(18±5) °C, and relative humidity
air no more - 75%.



Paste Choco Craft pouch





Compound Coatings



Compound coatings black

- ♥ Cocoa content 18%
- ♥ Viscosity 2500 mpa*s
- ♥ For home and professional use
- ♥ Perfect for glazing



Compound coatings in drops

- ♥ Cocoa content 17%
- ♥ Thermostable
- ♥ For home and professional use
- ♥ Ready-to-use



Compound coatings white

- ♥ Viscosity 2500 mpa*s
- ♥ Easy melting
- ♥ For home and professional use
- ♥ Dairy products content 11,5%



Confectionery paste with taste and aroma of nuts «Nutty»

Dark brown color. Contains in total 4.2% of nut pastes (hazelnut and peanut). Based on natural cocoa powder. Contains up to 6% of cocoa products. It has a medium plastic consistency.

| Code | Package | Weight |
|------|---------|--------|
| 1 | bucket | 5 kg |

Confectionery paste with taste and aroma of nuts «Hazelnut»

Dark brown color. Contains in total 4.2% of nut pastes (hazelnut and peanut). Based on natural cocoa powder. The paste is very thick. Recommended for making sweets with the addition of various flavoring additives.

| Code | Package | Weight |
|--------|---------|--------|
| 1.5/CK | box | 10 кг |

Confectionery paste with taste and aroma of chocolate liqueur

Dark elastic and soft paste. Contains up to 15.5% of cocoa products.

| Code | Package | Weight |
|------|---------|--------|
| 1.4 | box | 10 kg |

Confectionery paste with hazelnuts

Dark elastic and soft paste. Contains up to 15.5% of cocoa products. It has a rich chocolate and hazelnut taste.

| Code | Package | Weight |
|------|------------|----------|
| 1.5 | bucket/box | 12/10 кг |

Confectionery paste with chocolate taste and aroma

Dark plastic paste. It has a rich taste and aroma. Contains up to 21% cocoa products.

| Code | Package | Weight |
|------------|------------|---------|
| 1.1, 1.1/П | bucket/box | 5/10 kg |

Confectionery paste with pistachio taste and aroma «Pistachio»

Plastic, has a light smearing consistency. The color corresponds to the name (dark green). It has a pleasant soft taste of roasted pistachio.

| Code | Package | Weight |
|-----------|---------|--------|
| 1.8,1.8/П | bucket | 1/5 кг |

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