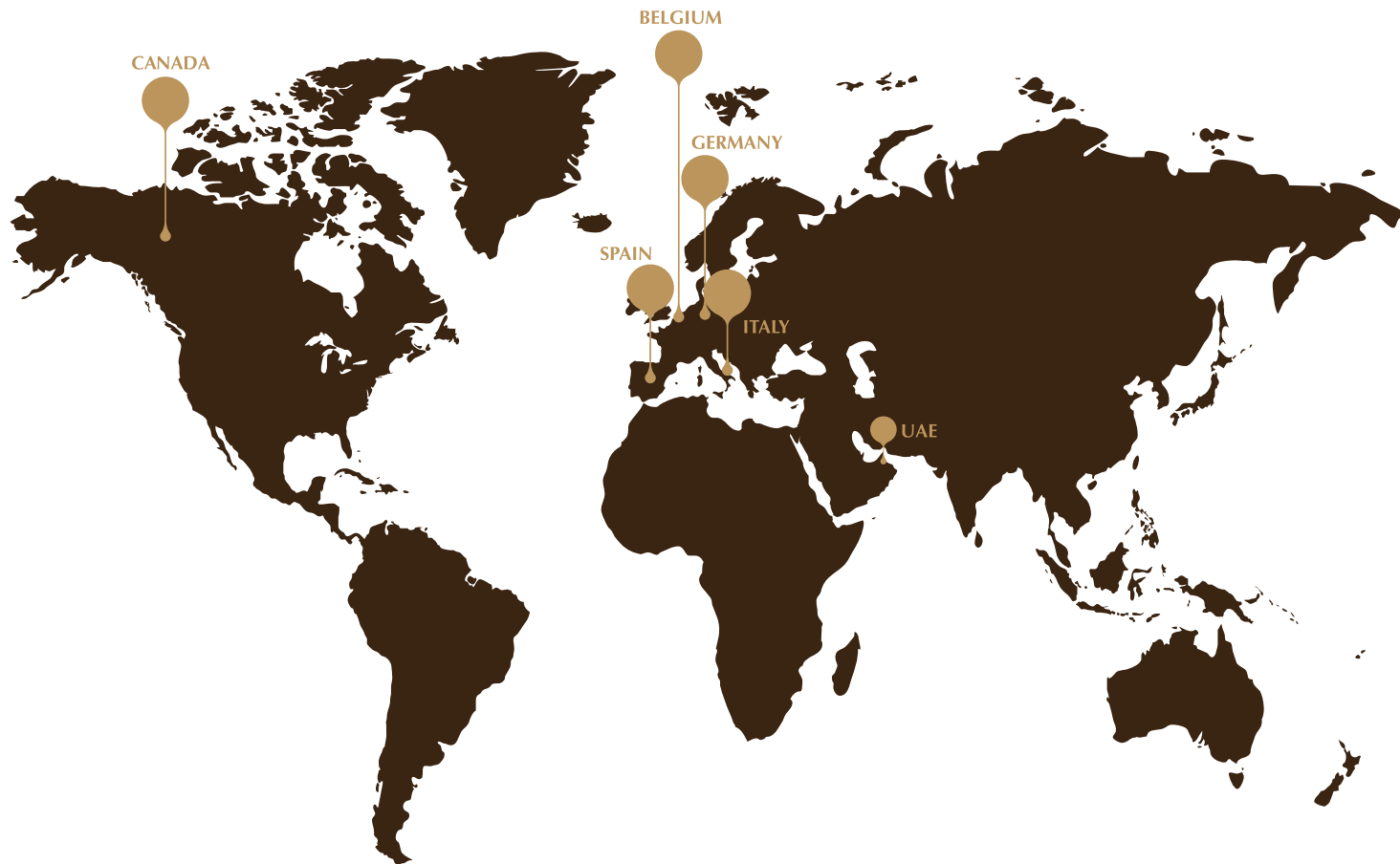


PRODUCT  
*Catalogue*  
2022

*Benoit*  
BAKERY AND PASTRY SOLUTIONS





## Brand Standards

Benoit ingredients are manufactured around the world in state of the art factories with the highest quality certifications.

To us, quality means product reliability throughout the manufacturing process. It begins with the careful selection of the raw materials. Each step in the production process is monitored with the utmost care in order to guarantee product quality and reliability. Complete, continuous traceability and the meeting of stringent standards of quality and hygiene ensures that constant product reliability is guaranteed at every step in the production process.

Our high quality standards are regularly confirmed by independent institutes and certification bodies. Whether we are talking about the International Food Standard (IFS), ISO 9001:2000 or HACCP our quality management system ensures product reliability at the highest level.



A man by the name of Benoit, arrived to a small village town in the heart of France, to set up what he dreams to one day be a bakery filled with the most artisan cakes and chocolate.

He found the location he thought would be perfect, and started imagining whiffs of chocolate and fresh baked cakes capturing the senses of the village people as they walked by.

The store opened up weeks later to the delight of the people, and ever since had been spreading joy to everyone who bit into their desserts.

Years later, when the young man turned old, a lady walks into the store and asks him about the secret to why his desserts tasted different to all the other stores. Her childhood was filled with happy memories and she had to know his secret.

His reply was "I never compromised on the ingredients. I wanted my cakes to taste the same as the ones your Grandma would have done. She would have looked everywhere to get the right ingredients and she would have baked them with a lot of love."

Benoit means 'Blessed'. We'll give you the ingredients and you bake them with love.

"Great Ingredients make great cakes"

05

Chocolate Couverture  
Cocoa Powder, Cocoa Mass, Cocoa Butter & Cacao Nibs  
BRUXEL by Benoit  
VIRTUE by Benoit  
Praliné Fillings  
Speculoos Cream

## 21 Bakery Ingredients

Sponge Cake Mix  
Muffin Cake Mix  
Red Velvet Mix  
Speculoos Cake Mix  
Chocolate Cookie Cake Mix  
Honey Cake Mix  
Fruit Fillings  
Mirror  
Jams  
Candied Fruits  
Fondoit Sugar Paste

## 30 Biscuits and Wafers

Feuilletine  
Crepe Dentelle  
Biscuit Roll  
Cigar Roll  
Hazelnut Wafer Sheet

## 32 Decorations

Sprinklz by Benoit  
Caramelized Nuts



## Chocolate Couverture | Made in UAE



Dark Chocolate 70%  
□ RMo1001004160053  
10 kg Box



Dark Chocolate 56%  
□ RMo1001004160052  
10 kg Box



Ruby Chocolate Nuggets  
□ RMo4001002170041  
3 kg Bucket



Dark Chocolate Chips 42%  
□ RMo1001001000019  
5 kg Box



Milk Chocolate 38%  
□ RMo1001004160054  
10 kg Box



Milk Chocolate 36%  
□ RMo1001004160064  
10 kg Box



Dark Chocolate 60%  
Non Added Sugar  
□ RMo1001004160072  
10 kg Box



NON ADDED  
SUGAR



Milk Chocolate 34%  
Non Added Sugar  
□ RMo4001001160013  
10 kg Box



NON ADDED  
SUGAR



Milk Chocolate Nuggets 36%  
□ RMo1001001160004  
20 kg Box



White Chocolate 30%  
□ RMo1001001000021  
12 kg Box

## Chocolate Couverture | Made in Italy



Ikal Chocolate Chips  
□ RMo1001004160083  
10 kg Box



Ikal Chocolate Block  
□ RMo4001002170025  
6 x 2 kg Box





## Chocolate Ingredients

Recommended ■ Usable □ Ice Cream Selection ■

Dark Chocolate Couverture	Package Codes	Product Name	Cocoa Min.	Moulding	Hollow Forms	Enrobing	Ganache	Ice Cream	Bakery
	10 kg Box								
	RM01001004160053	Dark Chocolate Nuggets <small>Origin of Beans: West Africa</small>	70%	■	■	■	■	■	□
	RM01001004160052	Dark Chocolate Nuggets <small>Origin of Beans: West Africa</small>	56%	■	■	■	■	□	□

Milk Chocolate Couverture	Package Codes	Product Name	Cocoa Min.	Moulding	Hollow Forms	Enrobing	Ganache	Ice Cream	Bakery
	10 kg Box								
	RM01001004160054	Milk Chocolate Nuggets <small>Origin of Beans: West Africa</small>	38%	■	■	■	■	■	□
	RM01001004160064	Milk Chocolate Nuggets <small>Origin of Beans: West Africa</small>	36%	■	■	■	■	□	□

White Chocolate Couverture	Package Codes	Product Name	Cocoa Min.	Moulding	Hollow Forms	Enrobing	Ganache	Ice Cream	Bakery
	12 kg Box								
	RM01001001000021	White Chocolate Nuggets <small>Origin of Beans: West Africa</small>	30%	■	■	■	■	□	□

Non Added Sugar Couverture	Package Codes	Product Name	Cocoa Min.	Moulding	Hollow Forms	Enrobing	Ganache	Ice Cream	Bakery
	10 kg Box								
	RM01001004160083	Non Added Sugar-Vegan Dark Chocolate Chips <small>Origin of Beans: West Africa</small>	70%	■	■	■	■	■	■
	RM01001004160072	Non Added Sugar Dark Chocolate Nuggets <small>Origin of Beans: West Africa</small>	60%	■	■	■	■	■	□
	RM04001001160013	Non Added Sugar Milk Chocolate Nuggets <small>Origin of Beans: West Africa</small>	34%	■	■	■	■	■	□

## COCOA POWDER



Granada Cacao Powder  
10-12% Natural Cacao Powder

- ☐ RM01014000000061  
25 kg Bag
- ☐ RM010140000000139  
2 kg Bucket



Santiago Cacao Powder  
10-12% Natural Cacao Powder

- ☐ RM010140000000173  
25 kg Bag
- ☐ RM010140000000262  
2 kg Bucket



Leon Cacao Powder  
10-12% Alkalized Cacao Powder

- ☐ RM010140000000060  
25 kg Bag
- ☐ RM010140000000141  
2 kg Bucket



## COCOA MASS



Cocoa Mass  
100% Natural Cocoa Mass

- ☐ RM010140000000062  
20 kg Bag
- ☐ RM010140000000142  
3 kg Bucket

### Description:

Prime pressure cocoa butter obtained from high quality cocoa, and then deodorized, and free fatty acid. It is a noble vegetable fat, without cholesterol.

### Use:

- For chocolate: to increase fluidity in chocolate.
- For decorations: to color subjects and pralines by using the aerography technique.
- For pastry and bakery
- For mousses preparation without using gelatin, spraying entremets, giving a velvet look for tarts, avoiding sogginess. Perfect for all baked products.
- For ice creams: It replaces a part of cream making a fatty phase that gives consistency and structure to the ice cream, making it at the same time creamy. It increases the body shape and the suitability. It does not affect the taste or the color, and can be added during pasteurization.

## COCOA BUTTER



Cocoa Butter  
100% Cocoa Butter

- ☐ RM010140000000064  
25 kg Box



## COCOA NIBS



Cacao nibs  
100% Cacao Beans

- ☐ RM010140000000014  
2.5 Bucket

### Description:

Selected cacao nibs produced from cacao beans and have a definite taste of roasted cacao. Origin: Peru.

### Recommended:

For healthy cookies, petit fours, muffins, cakes and decorations.

Storage: cool and dry 18-22°C  
Shelf life :24 M+



**BRUXEL**

# Bruxel Fillings

Shelf life: 12 M+  
Storage: Store in a cool and dry place between 18°C and 20°C and relative moisture under 70%.

Shelf life: 12 M+  
Storage: Store in a cool and dry place between 18°C and 20°C and relative moisture under 70%.



Pistachio Filling 35%  
□ RMo4001003170040  
5 kg Bucket



Marble Filling  
□ RMo4001003170109  
5 kg Bucket



Rocher Filling  
□ RMo4001003170073  
5 kg Bucket



Crispy Saffron  
□ RMo1001004160025  
4.5 kg Bucket



Mohallabia  
□ RMo4001003160073  
5 kg Bucket



Creme Brulee  
□ RMo1001004160048  
5 kg Bucket



Tiramisu  
□ RMo1001004160047  
5 kg Bucket



Halawa Filling 50%  
□ RMo1001004160046  
5 kg Bucket



Baklava Filling  
□ RMo1001004160031  
5 kg Bucket



Coconut Filling  
□ RMo4001003170107  
5 kg Bucket



Hijazi Filling  
□ RMo1001004160044  
5 kg Bucket



Cookies and Cream Filling  
□ RMo4001003170098  
5 kg Bucket



Dark Cookies & Cream Filling  
□ RMo4001003170089  
5 kg Bucket



# Chocolate Compound

**VIRTUE**  
by Benoit

Recommended ☒ Usable ☐ Ice Cream Selection ☐

Shelf life: 12 M+  
Storage: Store in a cool and dry place between 20°C and 22°C and relative moisture under 70%.



Dark Compound Chocolate

☐ RMo4001002170001  
6 x 2.5 kg Block  
15 kg Box



Milk Compound Chocolate

☐ RMo4001002170003  
6 x 2.5 kg Block  
15 kg Box



White Compound Chocolate

☐ RMo4001002170002  
6 x 2.5 kg Block  
15 kg Box











Dark Compound Chocolate Chips









☐ RMo1001002000011  
5 kg Box











Dark Compound Baton

☐ RMo4001002170004  
8 x 1 cm height  
12 x 1.6 Kg Box

Dark Compound Chocolate										
	Package Codes		Moulding	Hollow Forms	Enrobing	Ganache	Ice Cream	Bakery	Shaving	
	2.5 kg Block	1.6 kg Box	Product Name							
	RMo4001002170001		Dark Compound Chocolate	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	RMo4001002170004		Dark Compound Baton						<input checked="" type="checkbox"/>	

Milk Compound Chocolate										
	Package Codes			Moulding	Hollow Forms	Enrobing	Ganache	Ice Cream	Bakery	Shaving
	2.5 kg Block		Product Name							
RM04001002170003		Milk Compound Chocolate	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

White Compound Chocolate										
	Package Codes			Moulding	Hollow Forms	Enrobing	Ganache	Ice Cream	Bakery	Shaving
	2.5 kg Block		Product Name							
	RM04001002170002		White Compound Chocolate	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>





## Chocolate Compound

Shelf life: 12 M+  
Storage: Store in a cool and dry place between 20°C and 22°C and relative moisture under 70%.



Strawberry Compound Chocolate

□ RM04001002170013  
6x2.5kg



Banana Compound Chocolate

□ RM04001002170014  
6x2.5kg



Orange Compound Chocolate

□ RM04001002160002  
6x2.5kg



Cappuccino Compound Chocolate

□ RM04001002170017  
6x2.5kg



Hazelnut Compound Chocolate

□ RM04001002170016  
6x2.5kg



Mocha Compound Chocolate

□ RM04001002170015  
6x2.5kg



Coconut Compound Chocolate

□ RM01001004160041  
6x2.5kg



Mango Compound Chocolate

□ RM04001002170032  
6x2.5kg



Speculoos Compound Chocolate

□ RM04001002160001  
6x2.5kg



Caramel Compound Chocolate

□ RM01001004160066  
6x2.5kg



## Virtue Fillings

The ready to use Virtue Fillings by Benoit ensure a simple and efficient application for the modern pastry kitchen by always keeping a high standard in quality. In addition to the conventional applications, all fillings are suitable for automated one shot machines.

Shelf life: 12 M+

Storage: Store in a cool and dry place between 18°C and 20°C and relative moisture under 70%.



Dark Filling

□ RMo4001003170037  
5 kg Bucket



Milk Filling

□ RMo4001003170034  
5 kg Bucket



White Filling

□ RMo4001003170033  
5 kg Bucket

Ideal for pralines to make your own combination of great taste, with a long shelf life.

Shelf life: 12 M+

Storage: Store in a cool and dry place between 20°C and 22°C and relative moisture under 70%.



Hazelnut Chocolate Cream (7%)

□ RMo4001003170035  
5 kg Bucket



Hazelnut Chocolate Cream (12%)

□ RMo4001003170036  
5 kg Bucket



Hazelnut Chocolate Cream (25%)

□ RMo4001003170043  
5 kg Bucket



Jallab Filling

□ RMo4001003160076  
5 kg Bucket





The ready to use Virtue Fillings by Benoit ensure a simple and efficient application for the modern pastry kitchen by always keeping a high standard in quality. In addition to the conventional applications, all fillings are suitable for automated one shot machines.

Shelf life: 12 M+

Storage: Store in a cool and dry place between 18°C and 20°C and relative moisture under 70%.

Temperature stable ...  
and with a long shelf life



Pistachio Filling 15%  
□ RM01001004160049  
5 kg Bucket



Kinder Filling  
□ RM04001003170276  
5 kg Bucket



Cappuccino Filling  
□ RM04001003160047  
5 kg Bucket



Strawberry Filling  
□ RM04001003170039  
5 kg Bucket



Mango Filling  
□ RM04001003160082  
5 kg Bucket



Orange Filling  
□ RM04001003160079  
5 kg Bucket



Cardamom Filling  
□ RM04001003170152  
5 kg Bucket



Cinnamon Filling  
□ RM04001003160045  
5 kg Bucket



Saffron Filling  
□ RM04001003170112  
5 kg Bucket



Rose Filling  
□ RM04001003170024  
5 kg Bucket



Mistika Filling  
□ RM04001003170041  
5 kg Bucket



Cheese Cake Filling  
□ RM04001003170038  
5 kg Bucket

Storage: cool and dry below 18°C  
Shelf life: 12 M



To create pralines, chocolates specialties, confectioneries, tarts, ice creams, ganaches and pastries. It can also be used in the preparation of baked dishes.

Storage: cool and dry below 18°C  
Shelf life: 12 M



Praline Hazelnut 50%  
□ RM04001003170027  
5 kg Bucket



Praline Almond 50%  
□ RM04001003170028  
5 kg Bucket



Praline Almond & Hazelnut 50%  
□ RM04001003170111  
5 kg Bucket

Storage: cool and dry below 18°C  
Shelf life: 12 M

## Speculoos Cream



Praline Peanut 50%  
□ RM04001003170207  
5 kg Bucket



Speculoos Cream (57%)  
□ RM01001004160022  
5 kg Bucket



# Bakery Ingredients







## Vanilla Sponge Cake Mix

□ RMO1002008160004  
15 kg Bag (Vanilla)

### Recipe

1.000 kg Benoit Vanilla Sponge Mix  
0.750 kg Whole Eggs  
0.300 kg Water

2.050 kg Batter weight

Whip all ingredients together for 6 - 8 minutes.  
Divide the batter in 6 cakes of 22 cm each.  
Baking Temperature: 180 °C  
Baking Time: 25 - 30 minutes  
(depends on oven and cake size)

\*Above given preparation details can be adjusted to your production line!



## Vanilla Muffin Cake Mix

□ RMO1002011160005  
15 kg Bag (Vanilla)

### Recipe

1.000 kg Benoit Vanilla Muffin Mix  
0.350 kg Whole Eggs  
0.300 kg Sunflower Oil  
0.250 kg Water  
1.900 kg Batter weight

Mix all ingredients together for 3 - 4 min.  
Pipe in paper molds.  
Baking Temperature: 180 °C  
Baking Time: 20 - 22 minutes (depends on oven and muffins size)

\*Above given preparation details can be adjusted to your production line!

Benoit cake, muffins and sponge cake mixes enable you to make a wide variety of cake and pastry products in a short time, easily and cost-effectively.



## Chocolate Sponge Cake Mix

□ RMO1002011160006  
15 kg Bag (Chocolate)

### Recipe

1.000 kg Benoit Chocolate Sponge Mix  
0.750 kg Whole Eggs  
0.300 kg Water

2.050 kg Batter weight

Whip all ingredients together for 6 - 8 minutes.  
Divide the batter in 6 cakes of 22 cm each.  
Baking Temperature: 180 °C  
Baking Time: 25 - 30 minutes  
(depends on oven and cake size)

\*Above given preparation details can be adjusted to your production line!



## Chocolate Muffin Cake Mix

□ RMO1002011160006  
15 kg Bag (Chocolate)

### Recipe

1.000 kg Benoit Chocolate Muffin Mix  
0.350 kg Whole Eggs  
0.300 kg Sunflower Oil  
0.250 kg Water  
1.900 kg Batter weight

Mix all ingredients together for 3 - 4 min.  
Pipe in paper molds.  
Baking Temperature: 180 °C  
Baking Time: 20 - 22 minutes  
(depends on oven and muffins size)

\*Above given preparation details can be adjusted to your production line!

**Preparation:**  
All above raw materials mix together till you get stable batter  
Divide the batter to the cake formers and bake the sponge with closed dumper

**Preparation:**  
The raw materials should be mix together by mixer (paddle) for 1 minute at slow speed and 3 - 4 minutes at medium speed. Put the batter in muffin cups and bake with closed dumper.





## Red Velvet Cake Mix

Benoit cake, muffins and sponge cake mixes enable you to make a wide variety of cake and pastry products in a short time, easily and cost-effectively.

□ RM01002011160010  
15 kg Bag

### Recipe

1.000 kg Benoit Red Velvet Cake Mix  
0.350 kg Whole Eggs  
0.300 kg Sunflower Oil  
0.250 kg Water  
1.900 kg Batter weight

Mixing Time: 1 minute slow speed  
3 - 4 minutes medium speed  
Scaling Weight: depends on desired size  
Baking Temperature: 180 °C  
Baking Time: 20 - 25 minutes

\*Above given preparation details can be adjusted to your production line!

#### Preparation:

The raw materials from above mix together one minute slow by mixer (bandle) and three to four minutes high speed. Put the batter in muffin cups and bake with closed dumper.



## Chocolate Cookie Mix

Benoit Chocolate Cookie enables you to make a Chocolate Cookie and Oreo muffin in a short time, easily and cost-effectively.

□ RM06052051020015  
15 kg Bag

### Recipe

1.000 kg Benoit Chocolate Cookie Cake Mix  
0.350 kg Whole Eggs  
0.300 kg Sunflower Oil  
0.250 kg Water

Mix all ingredients together for 3 - 4 min.  
Place it in cake molds and bake.  
Baking Temperature: 180 °C  
Baking Time: 30 - 40 minutes  
(depends on oven and cake size)

\*Above given preparation details can be adjusted to your production line!

### All Mixes

Storage: dry and cool 18-22°C  
Shelf life: 18 M



## Speculoos Cake Mix

Benoit Speculoos Cake Mix enables you to make a speculoos cake and speculoos muffin in a short time, easily and cost-effectively.

□ RM01002008160009  
15 kg Bag

### Recipe

1.000 kg Benoit Speculoos Cake Mix  
0.350 kg Whole Eggs  
0.300 kg Sunflower Oil  
0.250 kg Water  
1.900 kg Batter weight

Mix all ingredients together for 3 - 4 min.  
Place it in cake molds and bake.  
Baking Temperature: 180 °C  
Baking Time: 30 - 40 minutes  
(depends on oven and cake size)

\*Above given preparation details can be adjusted to your production line!

### All Mixes

Storage: dry and cool 18-22°C  
Shelf life: 18 M



## Honey Cake Mix

Benoit Honey Cake Mix enables you to make a honey cake and honey muffin in a short time, easily and cost-effectively.

□ RM01002008160010  
15 kg Bag

### Recipe

1.000 kg Benoit Honey Cake Mix  
0.350 kg Whole Eggs  
0.300 kg Sunflower Oil  
0.250 kg Water

Mix all ingredients together for 3 - 4 min.  
Place it in cake molds and bake.  
Baking Temperature: 180 °C  
Baking Time: 30 - 40 minutes  
(depends on oven and cake size)

\*Above given preparation details can be adjusted to your production line!

### All Mixes

Storage: dry and cool 18-22°C  
Shelf life: 18 M

## Fruit Fillings

Benoit fruit fillings have a natural taste and are ideal for filling, decorating or flavoring your mix of desserts, cakes, pies, danish pastries, mousses, and more.

Bake and freeze stable.

Shelf life: 12 M+

Storage: Store in a cool and dry place between 20°C and 22°C and relative moisture under 70%.

Freeze &  
Bake  
STABLE



Raspberry Filling 50%

- RM01002012160026  
50% fruit content for filling and decorating pastry products, desserts, etc.  
6 kg Bucket



Blueberry Filling 50%

- RM01002012160025  
50% fruit content for filling and decorating pastry products, desserts, etc.  
6 kg Bucket



Strawberry Filling 50%

- RM01002012160027  
50% fruit content for filling and decorating pastry products, desserts, etc.  
6 kg Bucket



Cherry Filling 50%

- RM01002012160028  
50% fruit content for filling and decorating pastry products, desserts, etc.  
6 kg Bucket

## Mirror

Benoit cold mirror produces a crystal clear outer glaze to refrigerate pastry products, mousses, bavaois desserts, fresh fruits, ice cream and more. It gives an incomparable shine on horizontal or non-horizontal surfaces and is simple and easy to use making your products more appealing to stand out from the competition.

Storage: Cool and dry between 18-22°C  
Shelf life: 18 M from date of production

Freeze  
STABLE



Neutral Cold Mirror

- RM01002013160001  
5 kg Bucket

## Jams

Suitable for the fillings of petifour, pastries, cakes and chocolate pralines. The rich taste quality of the jams and their bake stable characteristics make them the perfect ingredients.

Storage: 15-22°C  
Shelf life: 12 M

Bake  
STABLE



Strawberry Jam

- RM01002009160005  
Bake Stable  
35% of fruit content  
10 kg Bucket



Apricot Jam

- RM01002009160006  
Bake Stable  
35% of fruit content  
10 kg Bucket





## Candied Fruits

The candied orange and lemon peels are most commonly used for chocolate application, stuffing dates and for pastry decoration.

Storage: 15-22°C

Shelf life: 12 M



Red Cherry

□ RM01002009160004  
5 kg Box



Orange Strips

□ RM01002009160002  
Size/pc: 6 x 60 mm  
5 kg Box

## Fondoit Sugar Paste



White Sugar paste

□ RM01002015160002  
10 kg Bucket





# Biscuits & Wafers



## Biscuits & Wafers

Benoit feuilletine are crunchy chips suitable for chocolate fillings and pastry application.



□ RM01004017000164  
2 kg Bag

The authentic Benoit crêpe dentelle is a fine crispy biscuit that has been made following a traditional recipe. It is light and golden brown and composed of fine crispy layers all rolled up.



Crêpe Dentelle  
1.6 x 6 cm height x 2.5 cm thickness

□ FG03051070160002  
10 x 600 Grams Tin Can

□ FG03051070000001  
5 kg Bag



Biscuit Roll

□ FG03051071000001  
5 x 1 Kg Box  
Ø 4.5 x 2 cm height

Benoit biscuit roll is perfect for chocolate applications and creating innovation confectionery such as halawa rolls.



Biscuit Cigar Roll

□ FG03058070000003  
Customized Packaging  
(Depends on size required)  
Ø 1.3 x 9 cm height



# Sprinklz Decorations



## Sprinklz Decorations



WHITE Sprinkles

Approx. size between 0.36 to 0.82 cm height x 0.16 cm thickness

□ RM01005019000008  
5 kg



Milk Sprinkles

Approx. size between 0.36 to 0.82 cm height x 0.16 cm thickness

□ RM01005019000009  
5 kg



Dark Sprinkles

Approx. size between 0.36 to 0.82 cm height x 0.16 cm thickness

□ RM01005019000012 □ RM01005019000011  
1x5 kg 5x1 kg



Colour Sprinkles

Approx. size between 0.36 to 0.82 cm height x 0.16 cm thickness

□ RM01005019000013 □ RM01005019000010  
1x5 kg 5x1 kg

Suitable for the decoration of cakes, doughnuts, ice cream and pastry.

Storage: 18-20°C (Humidity max 60%)  
Shelf life: 12 M





# Caramelized Nuts



## Caramelized Nuts

Benoit caramelized nuts are perfect for ice cream, pastry, praline, and cake topping.

Storage: dry and cool

Shelf life: 6 M+



Caramelized Almond

□ FG03058069000024  
1x5 kg Bag  
Approx. size between 0.25 to 0.94 cm



Caramelized Cashew

□ FG03058069000025  
1x5 kg Bag  
Approx. size between 0.25 to 0.94 cm



Caramelized Hazelnuts

□ FG03058069000026  
1x5 kg Bag  
Approx. size between 0.25 to 0.94 cm



Caramelized Pistachio

□ FG03058069000027  
1x5 kg Bag  
Approx. size between 0.25 to 0.94 cm



Caramelized Peanuts

□ FG03058069000028  
1x5 kg Bag  
Approx. size between 0.25 to 0.94 cm



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