INGREDIENTS FOR BAKERY & CONFECTIONERY

Norte Eurocao India Pvt. Ltd.







SPRINGEL

Cold Glaze

Springel glazes for fresh pastry helps to enhance colour appeal and conservation of the product.

Available Flavours: Neutral / Blueberry / Chocolate / Orange / Caramel / Pineapple / Strawberry / Mango / White / Kiwi

Packaging: 2.5 kg jar/ 6 jars in a box

NORJEL 60

Hot Glaze

Concentrated glaze to be used as a shiny coating in bakery and pastry products. Must be warmed to get a liquid and homogeneous solution. Allows up to 40% of water or fruit juice to improve performance.

Available Flavours: Apple flavoured gel **Packaging:** 1 kg jar & 12 kg bucket





SAMOA

Bakestable Filling

Bake stable fillings are used as centre fill in cakes and muffins. It is also used as layering in fresh pastry, Indian sweets and desserts.

Available Flavours: Vanilla / Blueberry / Orange / Caramel / Pineapple / Hazelnut / Strawberry /Mango / Banana / Tiramisu / Litchi / Red Velvet / Coconut / Raw Mango / Rasmalai / Butterscotch/ Chocolate

Packaging: 2.5 kg jar/ 6 jars in a box

FENIX

Fat Based Filling

Filling creams with an optimal injectable texture, ideal for adding creaminess to baked goods.

Available Flavours: Dark, Milk and Choco Orange

Packaging: 1 kg Jar/ 12 Jars in a box





SACHER

Ready to use Ganache

Premium ready to use Ganache providing a thick and elegant coating along with a premium cocoa truffle taste. It gives your product the prefect colour and texture.

Packaging: 2.5 kg jar/ 6 jars in a box, 12 kg bucket & 25 kg bucket

ORION

Spread

Multipurpose and universal choco hazelnut spread.

Packaging: 2.5 kg jar/ 6 jars in a box





VELA

Spread

Spreadable cocoa and hazelnut filling with attractive colour and intense flavor coming from premium hazelnut gives it the creamy structure and enables multiple applications. Made in Spain.

Packaging: 6 kg jar/ 2 jars in a box



Bakestable Filling

Bakestable and freeze stable hazelnut flavoured cocoa cream. Keeps the creamy texture and excellent cocoa taste after baking. Perfect for frozen bakery.

Available Flavours: Hazelnut flavoured cocoa filling

Packaging: 2.5 kg jar, 12 kg bucket & 25 kg bucket





SPONGEL

Cake Gel

Emulsifier in gel form, designed for making all kinds of spongy dough's and cakes.

Recommended Dosage: 4% of flour weight

Advantages: • Imparts strength & stability to the batter.

• Can make sponge with an excellent volume, structure & good shelf life.

Packaging: 1 kg jar/ 12 jars in a box, 5 kg jar/ 4 jars in a box &

10 kg bucket





RELEASE AGENTS

Releasing agent for all kinds of bakery, pastry and confectionery products. To be applied with spray or brush on the interior surface of the mould.

Available Variants:

Reliser White: For low sugar bakery products such as breads. Reliser SY: For high sugar bakery products such as muffins and cakes.

Advantages: • Waste reduced in production by up to 90%

- Extends life of machinery and mould
- Reduces smoking effect in oven

Packaging: 25 kg jerry can

REDOL AN

Bread Conditioner

Emulsifier in paste form that is made for the preparation of various kinds of breads, pizza bases, tortillas, rotis or parathas.

Dosage: 0.5% to 2% of flour weight

Advantages: • Reduces mixing time of dough and aids in ease of handling. • Improves dough elasticity • Provides an exquisite crust texture & colour • Improved oven spring.

Packaging: 10 kg bucket





Norte Eurocao India Pvt. Ltd. is a subsidiary of **Norte-Eurocao**, A European company with more than 50 years of experience in semi-finished products for pastry, bakery, biscuits and ice-cream. At Norte Eurocao India we are deeply committed to offer you a wide variety of bake stable fillings, fruit fillings, glazes, syrups, fat based coatings & hazelnut spreads for several applications, including fresh pastry, muffins, cakes, pralines, croissants & more. Thanks to our expertise & know-how, we can offer high quality products and serve clients with innovative solutions for their bakery needs.

Norte Eurocao India Pvt. Ltd.

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