

# PRODUCT CATALOGUE

—



## MOOREA FRUIT FILLING CREAMS



### Moorea

 Bucket 6Kg

With up to a 15% of real fruit content, these bakestable pasteurized fillings are remarkable for their adaptability.

Made with natural food coloring. Available flavours: orange, apple, apricot, strawberry, raspberry and blueberry.

## APOLLO FLAVOURED FILLINGS AND COVERINGS



### Apollo

 Bucket 6Kg

Multipurpose pasteurized water-based fillings of different flavours. Made with natural food coloring. Available flavours are: strawberry, lemon, orange, kiwi, banana, raspberry, peach, blueberry, tiramisú, pineapple, mango, coconut and vanilla.

## GANACHE WITH CHOCOLATE



### Nooki Milk

 Bucket 6Kg

Nooki Milk is a versatile truffle with 60% milk chocolate designed for ganache, chocolat fillings or to be mixed with cake dough to add moisture and tenderness to the product.



### Nooki Dark

 Bucket 6Kg

Nooki Dark is a versatile truffle with 46% of dark chocolate designed for ganache, chocolat fillings or to be mixed with cake dough to add moisture and tenderness to the product.

## BAKESTABLE COCOA FILLINGS



### Samoa Choc

 Bucket 25Kg

Water-based bakestable pasteurized filling. Chocolate and hazelnut flavour



### Samoa Cacao

 Bucket 13Kg

Water-based bakestable pasteurized filling. Bitter chocolate flavour.




The most versatile pastry creams and fillings, of outstanding taste and high performance.



## LES CRÈMES - PREMIUM FILLINGS



### Les Crèmes Dulce de Leche

 Bucket 6Kg

Ready-to-use multipurpose and bakeable pasteurized cream with high dulce de leche content. Its stable consistency is remarkable for making it easy to spread.



### Les Crèmes Lemon

 Bucket 6Kg

Ready-to-use multipurpose and bakeable pasteurized lemon cream made with milk. Its creaminess and characteristic citric taste are its best attributes.



### Les Crèmes Crème Brûlée

 Bucket 6Kg

Ready-to-use multipurpose pasteurized Crème brûlée cream. Stands out because of its creaminess and its caramel taste inspired by the traditional recipe. Especially created for burning the surface with sugar. If needed, can be diluted with milk to make it more liquid.



### Les Crèmes Yogurt

 Bucket 6Kg

Ready-to-use multipurpose and bakeable pasteurized cream with real yogurt. Freeze stable and perfect for conservation at room temperature.



Pastry creams for an optimum development and performance that simply guarantee an adaptable application.

## READY TO USE CUSTARD CREAMS



### Samoa Krem

 Bucket 13Kg

Ready-to-use bakestable, pasteurized, water-based cream with vanilla and cinnamon flavour.



### Samoa Horno

 Bucket 25Kg

Ready-to-use bakestable, pasteurized, water-based cream with vanilla flavour and a long shelf life once used.



### Samoa Multiusos

 Bucket 25Kg

Ready-to-use bakestable pasteurized, water-based cream with vanilla flavour. Outstanding for its soft texture and long shelf life once used.



### Samoa Fresh

 Bucket 25Kg

Ready-to-use bakestable pasteurized, water-based cream with vanilla flavour. Outstanding for its soft texture and taste. Specially indicated for fresh products.



### Apollo Vainilla

 Bucket 6Kg

Ready-to-use bakestable, pasteurized, water-based cream with vanilla flavour. Outstanding for its soft texture and taste. Specially indicated for fresh products and suitable for small and medium workshops thanks to its practical format.

## HOT GLAZES



### Gelium

📦 Bucket 13Kg

Multipurpose gel, especially made to be applied cold, hot or with spray. It allows up to 100% of water or fruit juice to improve performance.



### Norjel 60

📦 Bucket 26Kg

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.



### Norjel Concentrado

📦 Bucket 26Kg

Concentrated glaze to be used as a shiny coating in bakery and pastry products. Must be slowly warmed to get a liquid and homogeneous solution. Allows up to 30% of water or fruit juice to improve performance.



### Norjel 40

📦 Bucket 22Kg

Concentrated glaze to be used as a shiny coating in bakery and pastry products. Must be warmed to get a water and homogeneous solution. Allows up to 20% of water or fruit juice to improve performance.



### Norjel 54

📦 Bucket 26Kg

Concentrated glaze to be used as a shiny coating in bakery and pastry products. Must be slowly warmed to get a water and homogeneous solution. Allows up to 15% of water or fruit juice to improve performance.



### Norjel Cristal

📦 Bucket 26Kg, 13Kg

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 30% of water or fruit juice to improve performance.

## COLD GLAZES



### Springel Neutral

📦 Box 4 x bucket 3Kg 📦 Bucket 6Kg, 15Kg

Top selling neutral glaze of creamy texture that allows to be applied directly. Freeze stable.



### Coldgel

📦 Bucket 6Kg

Neutral glaze that allows to be applied directly.



Gelatins for pastry and bakery that help enhance colour, attractiveness and conservation of the product.



## MIRROR GLAZES



### Springel Chocolate

📦 Bucket 6Kg

Glaze made with dark chocolate for miroir finishing. Dark colour and great chocolate taste. Warm up to 35°-40° C for its application.



### Springel White

📦 Bucket 6Kg

White-coloured miroir glaze. Warm up to 35°C-40°C for its application.



### Springel Caramel

📦 Bucket 6Kg

Caramel flavoured glaze. Could be applied in two different ways considering the final application:

- For horizontal surfaces, spread directly.
- For coating the piece, warm up to 35°C-40°C.



### Springel Strawberry

📦 Bucket 6Kg

Strawberry flavoured glaze. Could be applied in two different ways considering the final application:

- For horizontal surfaces, spread directly.
- For coating the piece, warm up to 35°C-40°C.



### Springel Raspberry

📦 Bucket 6Kg

Raspberry flavoured glaze. Could be applied in two different ways considering the final application:

- For horizontal surfaces, spread directly.
- For coating the piece, warm up to 35°C-40°C.



### Springel Lemon

📦 Bucket 6Kg

Lemon flavoured glaze. Could be applied in two different ways considering the final application:

- For horizontal surfaces, spread directly.
- For coating the piece, warm up to 35°C-40°C.



### Springel Mango

📦 Bucket 6Kg

Mango flavoured glaze. Could be applied in two different ways considering the final application:

- For horizontal surfaces, spread directly.
- For coating the piece, warm up to 35°C-40°C.

## SPRAY GLAZES



### Spraygel

Bag-in-box 12Kg

Neutral glaze easily pumpable for shiny coating in bakery and pastry products.



### Springel Spray

Jerry can 12Kg

Neutral glaze easily pumpable for shiny coating in bakery and pastry products.

## CUSTARD CREAMS IN POWDER



### Cubana

Bag 15Kg Box 8 x bag 1Kg

Mix to make freeze-stable pastry cream with a creamy texture and easily spread.

Dosage: 400g./l of water or 300g./l of milk.



### Gourmet

Bag 10Kg

Mix to make freeze and bake-stable pastry cream with a creamy texture and consistency. Contains milk.

Dosage: 400g./l of water or 300g./l of milk.



### Cremin H

Bag 15Kg

Mix to make freeze-stable pastry cream with a creamy texture and easily spread.

Dosage: 400g./l of water or 300g./l of milk.



### Lacrem

Bag 15Kg

Mix to make freeze-stable pastry cream with a creamy texture and consistency. Contains milk.

Dosage: 400g./l of water or 300g./l of milk.



### Creme Tropicana

hot process pastry cream in powder

Bag 15Kg

Mix to make smooth and shiny freeze-stable pastry cream.

Basic recipe: dissolve 300-500grs. of sugar in 1l. of water and heat to boiling. Separately, dissolve 150-200grs. of the cream in 300ml. of water then add to the boiling dough until getting the desired consistency.



### Lacrem Horno

Bag 15Kg

Mix to make freeze-stable pastry cream specially made for baking and freeze stable. Creamy texture and consistency. Contains milk.

Dosage: 400g./l of water or 300g./l of milk.

## SUGARS




### Glucose 44

 *Bucket 7Kg*

80 brix thick glucose syrup used as an ingredient for multipurpose applications, like pastry, bakery, creams, fillings, turrón/nougat...



### Glucose 77

 *Bucket 26Kg*

77 brix glucose and fructose syrup characterised for its low fructose content, with a sweet taste and neutral smell. To be used as an ingredient for multipurpose applications like pastry, bakery, creams, fillings, turrón/nougat...



### Buket

 *Bag 15Kg*  *Box 8 x bag 1Kg*

Water-proof powder sugar of direct application for bakery and pastry finishings. It stays for longer on top of any fatty or wet surface.



### Buket Crystal

 *Bag 15Kg*

Water-proof granulated sugar for bakery and pastry finishing applications.



### Nevada

 *Bag 15Kg*  *Box 8 x bag 1Kg*

Powder sugar for making and decorating bakery and pastry applications.



### Sucrelux

 *Bag 15Kg*

Water-proof sugar for bakery and pastry finishings, especially designed for industrial use.




### Sugarchoc

 *Bag 15Kg*

Water-proof cocoa powder for bakery and pastry finishings.



### Inverted sugar

 *Jerry can 6Kg, 15Kg*

70 brix aqueous solution of glucose, fructose and sucrose especially indicated as softener in confectionery.



## RAISING AGENTS, PRESERVATIVES AND STABILIZERS



### Impulsor Norte/ Baking powder

Box 8 x bag 1Kg Bag 15Kg  
Raising agent suitable for cakes.



### Conservante Norte/ Preservative

Bucket 1Kg

Preservative in powder to use in sweet doughs that do not contain fresh yeast as well as in confectionery and pastry products.



### PNB

Bag 15Kg

Product in powder prepared with sugar to add to all types of kneaded doughs, improving the freshness and elasticity of the finished product.



### Almíz

Box 8 x bag 1Kg

Modified corn starch ideal for stabilizing baking pastry creams

## CAKE MIXES



### Roller Plus

Bag 15Kg

Powder mix for making whipped doughs (spongy centers, layers, sponge cakes, etc.). Basic recipe: 1kg. Roller Plus, 750gs. eggs, 100gs. water. Beat for 10 min. at high speed and bake.



### Roller Planchas Calados

Bag 15Kg

Powder mix for making resistant and flexible sponge cake. Especially suitable for swiss rolls. Basic recipe: 1kg. Roller Planchas Calados, 900gs. eggs. Beat for 8 min. at high speed and bake.



### Bisnor

Bag 15Kg

Powdered mix for making whipped doughs (spongy centers, layers, sponge cakes, etc) with a slight lemon taste.

Basic recipe: 1kg. Bisnor, 750gs. eggs, 100gs. water. Beat for 10 min. at high speed and bake.



### Trebon Cheese Cake

Bucket 4 x bag 2Kg

Bakestable and freeze stable mix for cheese cake.

Basic recipe: 500gs. Trebon Cheese Cake, 50gs. sugar, 100gs. margarine or butter, 150gs. eggs, 1l. water. Mix slowly for 2 min. and bake.



Maximize and homogeneize the air incorporation and stabilize the batter, obtaining more spongy and bigger products.

## CAKE GEL EMULSIFIERS



### Redol MY

 Bucket 5Kg, 10Kg, 19Kg

Whitish emulsifier in gel form, designed for making all kinds of spongy doughs and cakes.

## TENDERING PRODUCTS FOR FERMENTED DOUGH



### Redol AN

 Bucket 18Kg

Product in paste form that works tendering fermented doughs. Preserves freshness of bread and pastries.

## EMULSIFIERS FOR WHIPPED DOUGH AND ICE CREAM



### Supernortemul

 Bucket 5Kg, 12Kg


Emulsifier in gel form, designed for making all kinds of spongy doughs, whipped fillings, meringues and ice cream.



## MOUSSE MIXES



### Trebon Plus Neutral


 Bucket 4 x bag 2Kg

Powder mix for making flavoured mousses. Remarkable as white cream stabilizer. Freeze stable.

Basic recipe: 200gs. Trebon, 200gs. water and 1000gs. white cream.



### Trebon Plus Strawberry

 Bucket 4 x bag 2Kg

Powder mix for making strawberry flavoured mousses. Freeze stable.

Basic recipe: 180gs. Trebon, 220gs. water and 1000gs. white cream.



### Trebon Plus Quark


 Bucket 4 x bag 2Kg

Powder mix for making white cheese flavoured mousses. Freeze stable.

Basic recipe: 200gs. Trebon, 200gs. water and 1000gs. white cream.

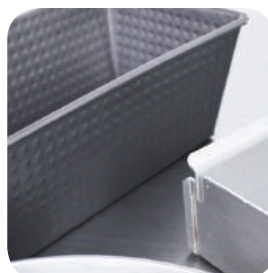


### Trebon Plus Chocolate


 Bucket 4 x bag 2Kg

Powder mix for making cocoa flavoured mousses. Freeze stable. Basic recipe: 200gs. Trebon, 200gs. water and 1000gs. white cream.

## RELEASING AGENTS

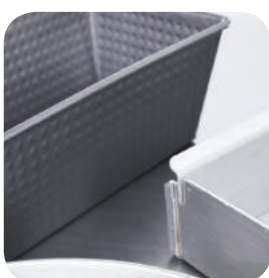


### Desmol White


 Jerry can 10Kg

Releasing agent for all kinds of bakery, pastry and confectionery products.

Especially aimed at flour doughs.

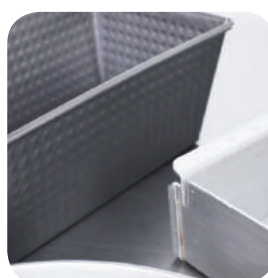


### Desmol Sweet


 Jerry can 10Kg

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.



### Desmol Wax


 Jerry can 10Kg

Releasing agent for all kinds of bakery, pastry and confectionery products. Can also be used in products with high egg content.

To be applied with spray or brush on the interior surface of the mould.



### Desmol Spray

 Box 12 x spray 600ml

Food releasing agent spray made with high quality vegetable oils.

# NORTE EUROCAO

Ctra.C-55 Km 5,3  
08640 Olesa de Montserrat  
SPAIN

+34 937 757 977  
[norte@norte-crsa.com](mailto:norte@norte-crsa.com)  
[www.norte-eurocao.com](http://www.norte-eurocao.com)