

# Artisan Specialty

# PASTRY



Distributing the finest  
pastry ingredients

# Table of Contents



*Gourmet Chocolate*

3 - 6



*Specialty Pastries*

7 - 8



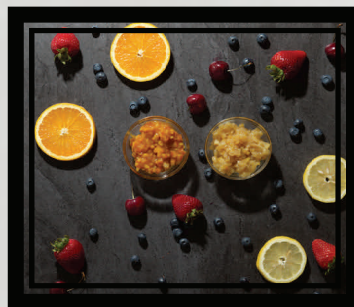
*Sanding Sugars*

9 - 11



*Vanilla, Flavors, & Extracts*

12 - 14



*Fruit Purees*

15 - 18



*Fancy Fruit & Preserves*

19 - 21



*Decorates, Icings,*

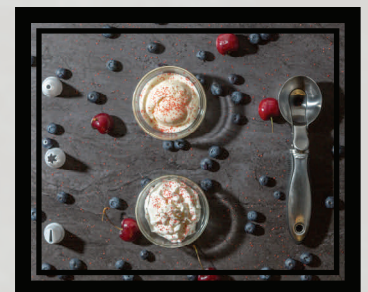
*& Fillings*

22 - 25



*Mixes, Shortenings, & Yeast*

26 - 28



*Technical Products*

29 - 31



*Supply Line*

32 - 33

# Gourmet Chocolate Selection



Noel — Bittersweet — 64%

11 lbs. — NOE108

Noel — Extra Bitter-Sweet — 72%

11 lbs. — NOE110

Noel — Blanc — 30%

11 lbs. — NOE100

Noel — Grand Bittersweet — 58%

11 lbs. — NOE106

Noel — Milk Chocolate — 35%

11 lbs. — NOE102

Noel — Cocoa Nibs

1 Kg. — NIBPREM

Noel Cocoa Powder - Extra Rouge

1 Kg. — NOE209



# Gourmet Chocolate Selection



Valrhona

Cocoa Paste 100%

1 Kg. Block — VAL134



Valrhona

Cocoa Powder

6.61 lbs. — VAL105



Valrhona

Coeur Guanaja 80%

3 Kg. — VAL275

*Pre-Order item*



Valrhona

Guanaja 70%

3 Kg. — VAL265



Valrhona

Caraibe 66%

3 Kg. — VAL266



Valrhona

Manjari 64%

3 Kg. — VAL273



Valrhona

Extra Bitter 61%

3 Kg. — VAL268



Valrhona

Equatorial 55%

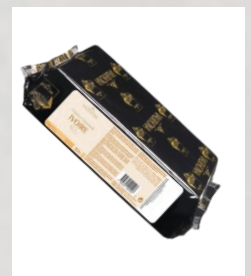
3 Kg. — VAL269



Valrhona

Jivara Milk 40%

3 Kg. — VAL296



Valrhona

Ivoire 35%

3 Kg. Block — VAL612



Valrhona

Tanariva 33%

3 Kg. — VAL281

*(Pre-order item)*



Valrhona

Ducey Blonde 32%

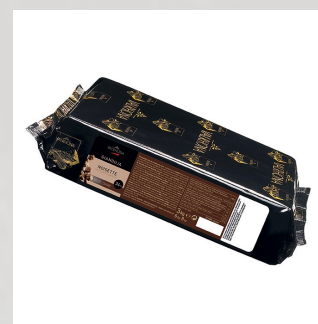
3 Kg. — VAL304



Valrhona

Carmelia Feves

3 Kg. — VAL117



Valrhona

Gianduja

6.6 lbs. — VAL135

*(Pre-order item)*

# Gourmet Chocolate Selection



Dark Chocolate Cigarettes 8"

1 x 120 Ct. — DCCIG

Marbled Cigarettes 8"

1 x 120 — MARCCIG

White Chocolate Cigarettes 8"

1 X 120 — WCCIG

Mini Snobinettes

1", 12 x 72 Ct. — SNOB

(Not pictured)

Marie Charlotte Chocolate Cups

1.25" x 2.50", 135 Ct. — CHOCCUPCHAR

(Not pictured)



El Rey — Bucare — 58.5%

11 lbs. — ELR580

DGF — Pate Glacer Brune

6 x 4 kg. — DGF02276

DGF — Pate Glacer Ivoire

6 x 4 kg. — DGF02278

DGF — Pate Glacer Blonde

6 x 4 kg. — DGF02277

El Rey — Gran Saman — 70%

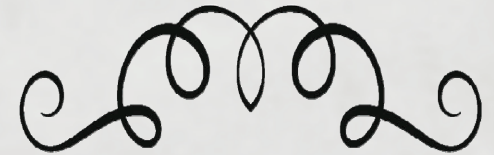
11 lbs. — ELR578

# Specialty Pastries



We know that time is money so we have sourced for local manufactures for delicious and authentic ready to bake pastries. These lines are designed especially for restaurants, hotels and cafes that want to provide quality food in a short service time.

Save time but not at the expense of quality with the Paris Gourmet line of cannoli shells and International Foods & Ingredients Tart shells. These products will be of great assistance to you whether used daily, during brunch service or for special parties. After just 20 minutes in the oven, you can have an authentic tasting pastry at your guests tables!



## **Jean Ducourtieux**

pastry shells are crafted according to traditional French recipes using only the highest quality ingredients. The Sweet Tart Shells are made with pure butter, are fluted with a braided edge, and golden in color with a crisp texture.



This gourmet line of pastries can be used in a wide range of recipes. Fill with your favorite pastry cream, diplomat cream, mousse or ganache. Just decorate and serve!



*“Every chef should have an understanding of pastries or deserts .”*

*- Tom Colicchio*

# Pastry Selection



Phyllo Sheets

24 x 1 lb. per cs. — PHYSHT

Brick Paper

25x 10 ea — BRICKP

Kataifi Dough Shredded

12 x 1 lb. — KATF



Mini Savory Tart Shells

1.9" Diameter

240 ct. per cs. — 688700



Mini Bouchee

1.25" Diameter

240 ct. per cs. — 716229



Sweet Short Crust Tart Shell

9.5" Diameter

12 ct. per cs. — 098033

(Pre-order item)



Cannoli Shells

3" Diameter

200 ct. per cs. — 268-542

Mini Sweet Tart Shells

1.9" Diameter x .5 High

240 ct. per cs. — 689009



Vol-au-Vent

3.25" Diameter

72 ct. per cs. — 705027

Sweet Short Crust

4.33" Diameter

96 ct. per cs. — DGF10130

Sweet Short Crust Tart Shells

3.25" Diameter

144 ct. per cs. — 522035

# Sugars



## *Evaporated Cane Juice*

Cane juice is another one of nature's sweet gifts. Organically harvested sugar cane is the closest possible selection to unrefined sugar. Our pure cane juice is grown and harvested using non-synthetic fertilizer and pesticide free production techniques making this a great alternative to gluten intolerant or vegan individuals.

## *Granulated & Powdered Sugar*

Select from over 20 colors of beautiful sanding sugars. Our sanding sugars span the color of the rainbow in order to fit your creative needs. No matter what the holiday, occasion or gathering you'll have just the right colors to convey just the right creation for the occasion.



Sugars are an essential ingredient that will flavor and beautify your pastries, confections and ice creams.

---

In order to offer you the very best quality sugars we start with choosing suppliers who take pride in selecting the finest ingredients.

---

We carry a variety of sugars that include pure cane sugar, sanding sugars and evaporated cane juice. With such a full selection you won't have to worry about ingredients hindering your culinary and creativity needs.



**“Happiness is sugar lumps.”**

- Funnyhappyquotes.com



# Sugars Selection



Swedish Smooth Pearl Sugar

6 x 10 oz. — SUGSTB

Sparkling White Sugar

8 lb. — SUGW

Pink Sanding Sugar

8 lb. — SUGP

Purple Sanding Sugar

8 lb. — SUGPU

Blue Sanding Sugar

8 lb. — SUGB

Yellow Sanding Sugar

8 lb. — SUGY

Green Sanding Sugar

8 lb. — SUGG

Orange Sanding Sugar

8 lb. — SUGO

Red Sanding Sugar

8 lb. — SUGR



# Sugars Selection



Coarse Crystal Sugar AA

25 lbs. — BM17832

Granulated Sugar Cane

50 lbs. — BM50690

Inverted Nulomoline Sugar

50 lbs. — BM17943

Powdered Sugar 6X

50 lbs. — BM17854

Organic Sugar Cane

25 Kg. — SUGRAW3

Demerara Sugar

9 lbs. — SUGDEM

White Swizzle Sticks

4 x 72 Ct. — SUGSTW

White Sugar Cubes

22 oz. — SUGCUBWHT

Amber Swizzle Sticks

4 x 72 Ct. — SUGSTA

Brown Sugar Cubes

22 oz. — SUGCUBBRN

Fine Sugar Turbinado

10 lbs. — SUGRAW

Sugar, Muscavado, Dark

10 lbs. — SUGARMUSCAVADRK10



# Vanilla, Flavors & Extracts



We've sourced to find domestic vendors that carry the best in class vanilla products and flavorful extracts. It is our goal to provide you with excellent flavor enhancers without the use of artificial flavors, colors or preservatives.

Our established supplier Amerož has made it a point to produce custom made extract blends that can be adapted to the special and unique needs of culinary professionals everywhere. With that being said you can expect to have high quality, uniquely crafted extracts.



With everything from vanilla extract to strawberry and coffee extract, you'll find that we carry just what you need to execute your one of a kind desserts. Each of our extracts have been produced with that one of a kind, unique artisanal touch; so you can count on highly concentrated natural flavors, that will enhance any dish with only a few single drops.

We are proud to announce that our vanilla extract is certified organic through Oregon Tilth (OTCO)



*"You are a natural living being so eat natural plant based fresh foods."*

- Quotegram.com

# Flavors & Extracts Selection



Banana Extract  
1 Qt. — EXBANA

Coconut Extract  
1 Qt. — EXCOCO

Coffee (Trablit) Extract  
1 Qt. — EXCOFF

Pure Vanilla Extract  
1 Gl. — BM03601

Strawberry Extract  
1 Qt. — EXSTRAW

Raspberry Extract  
1 Qt. — EXRASP

Peppermint Extract  
1 Qt. — EXPEPP

Butter Vanilla Flavor  
16 x 10 lbs. — BM11175

Butterscotch IMIT Extract  
1 PT. — BM17624

Maple IMIT Extract  
1 Gl. — BM56650

# Extracts Selection



Vanilla Beans

Vanilla Powder

Vanilla Paste

100% Pure Vanilla Extract

8 Oz. — VANBEA001

4 Oz. — VANPOW

1 x 16 Oz. — VANPAST

1 QT. — VANEXT

Pure Lemon Extract

1 Qt. — LEMOIL



# Fruit Purees



The morello cherry is a so-called "acid" cherry, of which there are many varieties. The Serbian Oblachenska variety produces the best purees: a flavor combining acidity and fruitiness, pulpy texture and a burgundy color.



"The orange of the mandarins", originally from China, is synonymous with long life and nobility. Its skin is used to make liqueurs and highly aromatic peel used in desserts.

***"Life is short***

***eat dessert first."*** - Jaques Torres

## Les vergers Boiron

develops and manufactures frozen fruit and vegetable purees for chefs, caterers, pastry chefs and bartenders. With a choice of more than 70 flavors that are 100% natural, you'll discover why Boiron fresh fruit purees are truly superior in quality, taste, texture and color.



*Sweet Recipes  
from Boiron*

### Apricot Rumba

- **Boiron Apricot Puree — 6 cl**
- **Boiron Chestnut — 4 cl**
- **Vanilla Puree — 4 cl**
- **Orange (almond) syrup - 3 cl**
- **Orange Juice — 3 cl**

# Purees Selection



William Pear Puree

Strawberry Puree

Banana Puree

Cherry Puree

Blueberry Puree

1 Kg. — 310372

1 Kg. — 310396

1 Kg. — 310753

1 Kg. — 310411

1 Kg. — 310316

Green Apple Puree

Watermelon Puree

Raspberry Puree

Blackberry Puree

1 Kg. — 310336

1 Kg. — 310302

1 Kg. — 310386

1 Kg. — 310421

# Purees Selection



Coconut Puree  
1 Kg. — 310330

White Peach Puree  
1 Kg. — 310401

Lime Puree  
1 Kg. — 310303

Apricot Puree  
1 Kg. — 310301

Mirabelle Plum Puree  
1 Kg. — 310695

Kiwi Puree  
1 Kg. — 310351

Blood Orange Puree  
1 Kg. — 310500

Lemon Puree  
1 Kg. — 310356

Pineapple Puree  
1 Kg. — 310461



# Purees Selection



Papaya Puree  
1 Kg. — 310460

Fig Puree  
1 Kg. — 310419

Passion Fruit Puree  
1 Kg. — 310371

Guava Puree  
1 Kg. — 310346

Cassis (Black Currant) Puree  
1 Kg. — 310322

Mango Puree  
1 Kg. — 310366

Bergamon Puree  
1 Kg. — 310568

Pomegranate Puree  
1 Kg. — 310451

Prickley Puree  
1 Kg. — 310440

Lychee Puree  
1 Kg. — 310752  
(Not pictured)

# Fancy Fruit & Preserves



**Bonne Maman** fruit preserves are made with real fruit and no high fructose corn syrup making them a great artisanal choice for your baking and culinary dishes. These high quality condiments are great as added ingredients for a great finishing touch. Provide your customers with the highest quality condiments/provide them with Bonne Maman fruit preserves!



## **Expect delicious freshness!**

Try a strawberry preserves that features an abundance of Bonne Maman trademark pieces of fruit. The sweet richness of cooked strawberries creates a perfect texture and brilliant flavor.

Bonne Maman orange marmalade has an unmistakable heady aroma of an orange grove paired with natural and fresh taste making it an anytime favorite.

Imagine wild blueberries in a velvety-sweet gel! Bonne Maman creates an entirely delightful and robust blueberry experience with this wild blueberry fruit preserve.

Add some raspberry preserve to your next dish and you won't regret it! This preserve is incredibly smooth and easy to spread. perfect for spreading on toast and pastries!

This preserve works well in savory recipe applications as well!

*"Cooking is love  
made visible"*

- quotesgram.com

# Fancy Fruit Selection



Lingonberries in Syrup

11 lbs. — LINGII

Amarena Cherries in Syrup

6 lb. 8oz. Can — DGF03221



# Fruit Preserves Selection

*Bonne Maman*®



Bonne Maman Strawberry Preserves

60 x 1 oz. jar — PRES201



Bonne Maman Wild Blueberry Preserves

60 x 1 oz. jar — PRES207



Bonne Maman Raspberry Preserves

60 x 1 oz. jar — PRES208

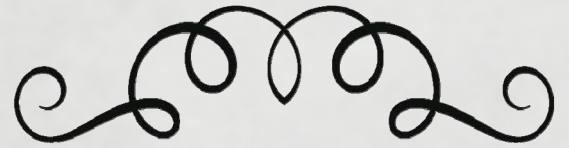


Bonne Maman Orange Marmalade Preserves

60 x 1 oz. jar — PRES2005



# *Decorates, Icings, & Fillings*



Made with the baker in mind, Westco glazes are highly efficient: only requiring the addition of hot water! Once hot water is added, perfection is made resulting in a glaze mixture that will sweetly kiss your pastry creations.

---



We also carry the highly popular Westco no high fructose corn syrup fruit fillings. With a wide selection of fillings, you'll be able to add a different filling to your pastry creations each time!

---

Presentation is key when it comes to wooing your customers visually. With Sprinkleina, Oreo cookie crumbs, peanut butter crumbles, and more, you'll be able to add a sweeter taste to your pastry treats.



*“Life is sure to be sweet*

**As long as you know  
how to BAKE!”**

- Author Unknown

# Decorates Selection



*Image courtesy of BakeMark USA*

Peanut Butter Chips

25 lbs. — BM10252

Dark Chocolate Crispearl Decorates

4 x 1.76 lbs. — BM74742

White Chocolate Crispearl  
Decorates

4 x 1.76 lbs. — BM74743

Rainbow Sprinkles

6 lbs. — BM52276

Chocolate Sprinkles

6 lbs. — BM52286

We all know that people eat with their eyes first so, add amazing eye appeal to your pastry creations with beautiful decorations. In turn you'll be adding value and profit to your business!



# ICINGS Selection



Chocolate Dipping Icing HTU 45 lbs. — BM36510	Hi Gloss White Icing RTU 45 lbs. — BM51963	Hi Gloss Fudge Icing RTU 45 lbs. — BM54243	Whip Topping Super Base 30 lbs. — BM17203 <i>(Pre-Order)</i>
Vanilla Dipping Icing 45 lbs. — BM36500	Chocolate Wrap Icing 50.6 lbs. — BM12367	German Chocolate Icing TFF 18 lbs. — BM63428	Chocolate Icing Lite N Fluffy 35 lbs.. — BM36154
Sugar Sweet N Shine 50 lbs. — BM31649	Apricot Glaze 30.8 lbs. — BM13704	Fondant Bestoval 50 lbs. — BM51050	Smooth Buttercream Icing 35 lbs. — BM36047
Icing Sta-Freeze Stabilizer 50 lbs. — BM24866			



Many of the Westco line icings add beauty and extended shelf life to your products which helps to lower your food cost!

# Fillings Selection



Apple Chipped

6 x 10 lb. cans. — BM13021

Poppy Seed Filling

6 x 10 lb. cans — BM12340

Blueberries Cultured IQF

30 lbs. — BM13415

Vanilla Fluff Filling

30 lbs. — BM63330

Raspberry Dandy Filling

42 lbs. — BM08103

It's love at first bite when your customers indulge in a pastry treat that you've filled with any of the above selections! Add a premium quality fruit filling to your pastries for an additional sweet touch.





# Mixes, Shortenings / & Yeast



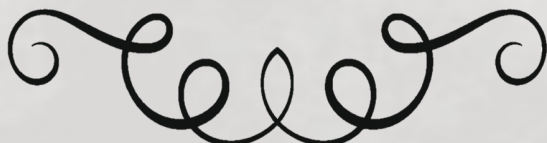
***“You can’t buy happiness but you can buy a donut and that’s kind of the same thing.”***

- Author Unknown



We are proud to say that we carry such an esteemed and highly preferred bake mix line. Westco mixes provide the perfect mix foundation that makes it possible to create perfect pastries all of the time!

No matter if the creation is for a delicious French cruller or old fashioned donut we know you’ll find the sections on the next pages to exceed your expectations for your pastry creations!



Even the most health conscience individual can’t deny the immense amount of comfort that plops of fried dough rings bring. Donuts have become more than a classic breakfast choice but now they serve as a tasty and fulfilling dessert!

Serve fresh hot donuts with a homemade rich chocolate dip, raspberry preserve or old fashioned sugar topping. Add a great cup of coffee and you have a fantastic nostalgic dessert dish!

Looking to add a little variety to your display case? Consider adding a batch of Fancy Buttermilk Crullers! Use Westco Buttermilk Cruller Mix, along with Westco or Trigel Dorado pastry fillings to create a unique and tasty pastry treat that’s display case worthy. Add a sweet Dulce de Leche or juicy Strawberry filling for an even greater delight!

# Mixes Selection



Apollo #2 Donut Cake Mix  
50 lbs. — BM78847

Devils Food Donut Cake Mix  
50 lbs. — BM50370

Old Fashioned Donut Cake Mix  
50 lbs. — BM50330

Royal Donut Cake Mix  
50 lbs. — BM50265

Buttermilk Cruller Donut Mix  
50 lbs. — BM39456

French Cruller Donut Mix  
24 lbs. — BM09851

Pillsbury French Cruller Mix  
25 lbs.. — BM61055

Raised Master Donut Mix  
50 lbs. — BM09866



Have fun creating classic treats that you and your customers will enjoy again and again! From fancy French Crullers to classic Old Fashioned donuts, variety is never too far away!

# Shortening & Yeast Selection



All Purpose Primex Shortening

50 lbs. — BM16730

Double Duty Donut Shortening

50 lbs. — BM17071

Superfry Frying Shortening

50 lbs. — BM16816

Liquid Fluidflex Cake Shortening

38 lbs. — BM16830

Instant Dry Yeast

20 x 1 lb. — BM26124

Instant Red Dry Yeast SAF

20 x 1 lb. — BM09851

Delice Instant

25 kg. — BM60177

Without the right rising agents and fry oils your pastries will be flat, unappealing and possibly tasteless! Using just the right ingredients will do wonders in taste and presentation!



# Technical Line



As one of our House Blend lines we take much pride in knowing that we've handcrafted many of the technical items in this catalogue. Our whip-cream and ice-cream stabilizer assists as a gourmet firming agent to keep your softer treats holding up just the way you need them to.

Our firming agents work well for many baking applications such as cream cheese cakes, pastry fillings, ice-cream cakes, and more!



## Just the Right Texture

In addition to our House Blends line items we also carry an array of other technical products for your baking needs.

Also made with an artisanal touch, we carry powders, gelatins, lectin, and more. All have been selected from quality vendors so that we can offer you the best base formula ingredients for your culinary creations.

*"It's never too cold for ice cream."*

- Picture Quotes.com

# Technical Line Selection



Agar Agar

1 lb. — TEC106

Silica Gel Desiccant

4 oz. — TEC119

Dry Transglutaminase

1 Kg. — TEC128



Soy Lecithin

1 lb. — TECH105

Cremodan 30

*Ice-cream Stabilizer*

1 lb. — TECH125

Sorbitol Powder

1 lb. — TEC121

Tapioca Maltodextrin

1.15 lb. — TEC107

Kappa Carrageenan

1 lb. — TECH104

Gum Arabic

1 lb. — TECH117

# Technical Line Selection



Ice Cream Stabilizer

2 Kg. — DGF08276



Apple Pectin

1 Kg. — DGF08285



Whip Cream Stabilizer

1 Kg. — DGF08277



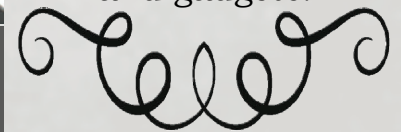
If you haven't already, try our technical products in your next dish and see just how beneficial it is to bake with artisanally produced tech products!

# Supply Line



It's one thing to have the best ingredients to work with but without the proper cooking utensils a culinary artists work will be limited.

With that being said we've made sure to source for the highest quality baking tools and gadgets.



## Baking Essentials

On the next pages you'll find many of the baking essentials needed to keep your shop going. With brands such as Westco and Wilton we can confidently stand behind the quality of every baking cup, pastry bag and bowl scraper so that you can as well.

*“Dessert*

**is like a feel-good song  
and the best ones make you**

*dance”*

- Chef Edward Lee

Artisan Specialty Foods



Page 32

# Supplies Selection



Pastry Bags 21"

1 ea. — BM32655

Donut Sticks

2 ea. — BM29699

Plastic Scrappers

1 ea. — BM29699

Cake/Pie Boxes

21 x 6 x 35.9 — BM20005

Bun Bags

500 ct. per cs. — BM19130

Quillion Pan Liners

1000 ct. per cs. — BM11048

Oven Mitts 17"

1 pair — BM50795

Waxed Circle Cake Liners

100 ct. per cs. — BM11621

Baking Cups 6"

500 ct. per cs. — BM19370

When it's time to get baking you need to rest assured that the supplies you have are going to work just as hard as you are. With that we encourage you to have confidence in the pastry supplies that we carry as they will prove to be invaluable additions to your kitchen.



**Make** People smile

**Bake** Them happy

**&**

**Fill** Them with joy!



Providers of Artisanal Crafted Delicacies