

# Peterson

DELIVERING A WORLD OF GOOD TASTE

EST. 1947



YEARS

CHOCOLATE & PASTRY CATALOG

SPRING 2024



# LAMINATION

MADE BY ROLLING AND FOLDING BUTTER OR OTHER FATS, KNOWN AS THE BEURRAGE, INTO THE DOUGH TO CREATE HUNDREDS OF THIN LAYERS OF FLAKY PASTRY.

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Behind some of the world's finest croissants are true pastry scientists who dedicate countless hours to perfecting the techniques of this lamination masterpiece. Handcrafting croissants requires precision and high-quality ingredients to create that delicious, buttery flake and unmistakable interior honeycomb cell structure. I was once told, if you cannot master the basics your creativity will never come to full potential. Our catalog cover is a reminder that innovation is built on foundational mastery of the pastry arts.

The catalog in your hand is a menu of our extensive inventory of chocolates and pastry ingredients, which we source from around the world. Enjoy browsing our collection of boutique couvertures, specialty pastry ingredients, décor, and inclusions. I hope it will inspire you to test new ideas, and to keep pushing the limits of your craft!

Enjoy!

*Suzanne Dervaes*

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# CACAO BARRY

Cacao Barry French chocolate has been produced for over 175 years, and a commitment to quality, terroir, sustainability, and innovation lie at the heart of the brand's expertise. Each Cacao Barry chocolate offers a bouquet of aromas that are unique to a specific region, country, or plantation, and each chocolate range offers specific benefits such as distinctive flavour characteristics and optimized fluidity.

## Chocolate Pistoles



**BLANC SATIN 29.2%**  
#26457 · 1/11 lb Bag  
Deliciously creamy white chocolate with a fabulous sweet intensity and notes of caramel and vanilla.



**ZEPHYR 34%**  
#26218 · 1/11 lb Bag  
This very fluid and less-sweet white chocolate has a smooth texture and an intense whole milk taste.



**LACTEE EQUILIBRE 36%**  
#26459 · 1/11 lb Bag  
Pale milk couverture chocolate with an intense creamy dairy flavor and delightful biscuit notes.



**ALUNGA 41%**  
#26690 1/11 lb Bag  
Slightly sweet milk chocolate with a dominant taste of cocoa and milk.



**DARK MI-AMERE 58%**  
#04035 · 1/44 lb Bag  
Dark couverture chocolate with a delicately roasted cocoa taste reveals subtle sour, vegetal hints.



**DARK MI-AMERE 58%**  
#26458 · 1/11 lb Bag  
Dark couverture chocolate with a delicately roasted cocoa taste reveals subtle sour, vegetal hints.



**DARK AMERE 60%**  
#26460 · 1/11 lb case  
Intense cocoa taste complemented by subtle herbaceous and fruity notes.



**EXTRA BITTER GUAYAQUIL 64%**  
#24379 · 1/11 lb Bag  
Bitter dark couverture chocolate with roasted notes and a powerful cocoa flavor delicately lifted with a hint of coffee and chestnut.



**INAYA 65%**  
#27647 · 1/11 lb Bag  
Intense cocoa taste with a good balance between bitterness and acidic notes.



**FLEUR DE CAO 70%**  
#26461 · 1/11 lb Bag  
Dark couverture chocolate with a powerful cocoa flavor enriched with subtle floral and fruity-sour notes.



**OCOJA 70%**  
#27081 · 1/11 lb Bag  
Distinctive dark chocolate with good cocoa taste and a hint of acidity.

**SEMI-SWEET**  
#31849 · 1/20 kg Bag  
Semi-sweet chocolate pistoles



# CALLEBAUT

Crafted in Belgium from bean to chocolate since 1911, using only the finest ingredients and sustainable cocoa. The quality and consistency of Callebaut enables chocolatiers and pastry chefs to deliver perfect results every time.

## Chocolate Blocks



**WHITE 25.9%**  
**CW2** ▲▲

**#04960 · 1/11lb**

Balanced between milky, creamy and vanilla notes. Its low fluidity thicker chocolate is ideal for mixing and flavoring mousses, crèmes, ice creams and ganaches.



**MILK 31.7%**  
**C823** ▲▲

**#04950 · 1/11lb**

Ideal for mixing and flavoring this low fluidity thicker creamy milk chocolate gives a full-bodied taste for a smoother texture in all your creams and fat mixtures.



**DARK 54.4%**  
**811** ▲▲▲

**#00861 · 1/11lb**

A taste that continuously fluctuates between cocoa, acidic freshness, malty hints, wild berries and a perfectly balanced sweetness. Medium fluidity makes it perfect for all applications.



**SEMI SWEET 58.4%**  
**815NV** ▲▲▲

**#25878 · 1/11lb**

A well rounded chocolate, its medium fluidity allows it to work in all applications.



**SEMI SWEET DARK 70%**  
**70-30** ▲▲

**#31932 1/11 lb**

It starts with dominant cocoa flavors and cocoa keeps evolving, followed by fruity flavors, sour notes and roasted notes. The lower fluidity is perfect for mixing and flavoring all your recipes.

## Chocolate Callets



**WHITE 25.9%**  
**CW2** ▲▲

**#04963 · 1/22lb Bag**

Balanced between milky, creamy and vanilla notes. Its low fluidity thicker chocolate is ideal for mixing and flavoring mousses, crèmes, ice creams and ganaches.



**WHITE 28%**  
**W2** ▲▲▲

**#31937 1/22 lb Bag**

Create with the master in cocoa, milk & caramel. This well-loved chocolate has a full-bodied taste and great workability. Its all-round fluidity makes it efficient in any application.



**CALLEBAUT GOLD**  
**30.4%** ▲▲▲

**#30758 · 5.5lb Bag**

Caramelized white chocolate with its medium fluidity GOLD can be used in many different applications: from molding or enrobing with medium thickness to flavoring and mixing.



**MILK 31.7%**  
**C823** ▲▲

**#04962 · 1/22lb Bag**

This very low fluidity chocolate is ideal for baking applications with lots of chocolate taste. Incorporate it in your doughs and batters, and watch it resist oven temperatures without burning!



**RUBY 33%**  
**RB1C** ▲▲▲

**#24313 · 5.5lb Bag**

It's everything you wouldn't expect at first from a chocolate: ruby in color – and lusciously intense with berry-like fruity flavors.



**MILK 33%**  
**823** ▲▲▲

**#31935 1/22 lb Bag**

Create with the master in cocoa, milk & caramel. This well-loved chocolate has a full-bodied taste and great workability. Its all-round fluidity makes it efficient in any application.



**SEMI SWEET DARK 53.1%**  
**C811NV** ▲

**#04942 · 1/22lb Bag**

This very low fluidity chocolate is ideal for baking applications with lots of chocolate taste. Incorporate it in your doughs and batters, and watch it resist oven temperatures without burning!



**SEMI SWEET DARK 54%**  
**811** ▲▲▲

**#31936 1/22 lb Bag**

A taste that continuously fluctuates between cocoa, acidic freshness, malty hints, wild berries and a perfectly balanced sweetness. Medium fluidity makes it perfect for all applications



**SEMI SWEET 60/40**  
**L-60-40NV** ▲

**#04931 · 1/22lb Bag**

Its extremely low fluidity makes the perfect texture for creating ganaches, providing them with a semi-soft/semi-solid bite



**SEMI SWEET DARK 60%**  
**60-40** ▲▲▲

**#31934 1/22 lb Bag**

Master balanced, this medium fluidity chocolate is dark enough to be powerful in lots of recipe.



**SEMI SWEET DARK 70%**  
**70-30C** ▲▲

**#31933 1/22 lb Bag**

It starts with dominant cocoa flavors and cocoa keeps evolving, followed by fruity flavors, sour notes and roasted notes. The lower fluidity is perfect for mixing and flavoring all your recipes.

# CACAO NOEL

Carefully grown and selected Equatorial beans from the Ivory Coast are blended by a century-old manufacturer in France to produce the sophisticated Cacao Noel chocolate couverture line. The intense, rich, complex flavors are well-suited to the applications of chocolatiers and pastry chefs; hence, "Equatorial Beans, European Craftsmanship for the Professional." Cacao Noel offers luxurious European chocolate at an affordable price point, and the quality, flavor and consistency make it a valuable staple in professional kitchens throughout North America.



**BLANC WHITE 30%**  
**#27550 · 22lb Bag**  
 Creamy notes make for a full-bodied chocolate. Beautiful pearly white color makes it an essential ingredient for your creations and decorations. Natural vanilla flavor notes.



**LAIT 36.8%**  
**#27548 · 22lb Bag**  
 A milky character dominates the palate of flavors. Very easy to use due to its high fluidity.



**SEMI SWEET DROP 50%**  
**#29279 · 22lb Bag**  
 Perfect as an ingredient in cookies and other baked goods



**ROYAL 64%**  
**#27549 · 22lb Bag**  
 Harmoniously combines bitterness of best traditional recipes with pleasant cocoa and chocolate notes. A slight coffee note perfects the taste of this chocolate.



**NOIR 72%**  
**#27547 · 11lb Bag**  
 Touches of fine cocoa and banana notes along with spicy and woody notes.



**GIANDUJA 21%**  
**#27178 · 5.5lb Block**  
 Milk chocolate with the addition of hazelnut paste.



**SEMI SWEET CHOCOLATE CHUNK**  
**#29701 · 30lb Case**  
 A semi-sweet 44% chocolate in a small, thin chunk form.

# IRCA

IRCA is an Italian company that has been producing food ingredients since 1919. Over the years, it has been constantly committed to adapting and extending its production plants. Besides having progressively extended its own presence around Italy, it has also achieved significant results abroad, exporting to over 70 countries.

**RENO DARK 64%**  
**#28085 · 1/11lb Bag**  
 Dark chocolate drops, a perfect blend of authentic flavor and optimal workability.

# MASTER MARTINI

The Ariba line was born in Italy from Master Martini's great passion for chocolate. The accuracy in the selection of raw ingredients in their places of origin, the exclusive use of cocoa butter and natural vanilla, the research in terms of harmony of flavors, their variety and the excellent processability are what makes Ariba a chocolate of the finest quality. This range is designed to satisfy user needs in all applications because it is a simple and high quality artisan chocolate that will guarantee excellent results.



**ARIBA 31% WHITE**  
**#31801 · 1/10kg**



**ARIBA 36% MILK**  
**#31072 · 1/10kg**



**ARIBA 60%**  
**#31071 · 1/10kg**



**ARIBA 72%**  
**#31116 · 1/10kg**

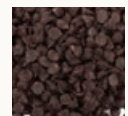
**SEMI SWEET CHIP 1000 CT**  
**#31075 · 1/10kg**



**SEMI SWEET CHIP 4000 CT**  
**#31074 · 1/20kg**



**SEMI SWEET CHIP 10000 CT**  
**#31076 · 1/20kg**



# CORDILLERA

Referring to the mountain range, the name Cordillera honors the rich soil of Latin America countries, where their beans are hand-harvested. Cordillera has been leading the charge in sustainable, quality chocolate production since 1920.

## Chocolate Disks



### SIERRA NEVADA WHITE

**#24585 · 1/11lb Box**  
Soft and balanced with intense milky notes.



### PURACE 36%

**#04688 · 1/11lb Box**  
Balanced soft chocolate flavors with notes of nuts, milk, butter, and vanilla to delight the palate.



### SUMAPAZ 65%

**#04684 · 1/11lb Box**  
Fruity and floral aromas define this delicious chocolate with soft bitter hints.



### EXTRA BITTER COCUY 70%

**#04687 · 1/11lb Box**  
Distinguished by an intense, balanced flavor. Aromas of roasted nuts, red fruits, vanilla, and flowers form a great bouquet to indulge the palate.

# K'UL

Handcrafted Chocolate Made in Washington. The word K'UL is Mayan for "the energy and interconnectivity between all living things." We have an unwavering commitment to producing ethically sourced, direct-trade, hand-crafted, small-batch bean to bar chocolate that uses only organic and Non-GMO ingredients.

**LOCALLY  
MADE IN  
WASHINGTON**

### DULCE 31% MILK WAFER, ORGANIC

**#31110 · 1/6.6lb**  
Rich cocoa notes with milk and caramel flavors

### MEZEO 55% SEMI SWEET WAFER, ORGANIC

**#31112 · 1/6.6lb**  
Deep base with rich chocolate flavor

### ALLURA 65% BITTERSWEET WAFER, ORGANIC

**#31111 · 1/6.6lb**  
Well balanced with deep chocolate and spice notes

### OSCURA 100% UNSWEETENED WAFER, ORGANIC

**#31109 · 1/6.6lb**  
Intense flavor with deep flora sweetness

# VAN LEER

North American line of chocolate designed to meet the needs of all segments of your business. An all-American idea of simplicity and quality that continues to build trust with bakeries, confectioners and ice cream.



### DARK GOURMET CHUNK

**#04410 · 1/30lbs CS**



### DARK GOURMET CHIP 1000CT

**#04290 · 1/30lbs CS**



### SEMI SWEET MICRO CHIP

**#30757 · 1/30lb Box**  
10,000 count per pound.



### BEL NOIR 53% DARK

**#04959 · 1/30lb Box**

# VALRHONA

Valrhona has been producing the world's finest chocolate in the small village of Tain L'Hermitage, France since 1922. From the beginning, company founder and Pastry Chef Albéric Guironnet was dedicated to the creation of unique, artisan chocolate with complex, balanced & consistent flavors. For almost a century, Valrhona has created a range of unique and recognizable aromatic profiles by perfecting techniques for enhancing the flavor of rare cocoa beans, grown on land masterfully selected for its terroir.

## Bulk Chocolate Feves

### ARIAGA 30%

#24160 · 11lb case

Delicately sweet with a hint of vanilla, Ariaga Blanche 30% is a classic and balanced white chocolate.

### SATILIA LACTEE 35%

#26992 · 26.4lb case

A simple-to-use yet highly technical coating couverture specifically created for coating chocolate bonbons. Dominant chocolate taste with a hint of biscuit and slight sweetness.

### SATILIA NOIRE 62%

#26991 · 26.4lb case

A simple-to-use yet highly technical coating couverture specifically created for coating chocolate bonbons. Bitter on the attack, followed by subtle aromas of sweet almond and long roasted, chocolaty notes.

### TROPILIA NOIRE 70%

#26989 · 26.4lb case

With its high cocoa percentage, Tropilia Dark 70% will give chocolate intensity to your creations while remaining multi-purpose and easy to use. Ideal for interiors and fillings.

## Inspiration Feves

Valrhona's Inspiration line is an innovation that combines the technical performance of chocolate with high quality, concentrated flavors of fruit and nuts.



### STRAWBERRY

#30351 · 6.6lb Bag

Strawberry Inspiration combines the intense, gourmet flavor of strawberry confit with the unique texture of chocolate.



### PASSIONFRUIT

#29872 · 6.6lb Bag

Passionfruit Inspiration combines the intense, gourmet flavor of tangy passionfruit with the unique texture of chocolate.



### YUZU

#25401 · 6.6lb Bag

Yuzu is an iconic citrus fruit found in the mountains of southeast Japan. Its flavor is highly prized and bursts onto the palate with a unique citrus flavor. 100% natural flavor and naturally dairy free.



### RASPBERRY

#25866 · 6.6lb Bag

Bright and jammy with vibrant color. Naturally dairy free.



### ALMOND

#29871 · 6.6lb Bag

A natural biscuit/latte color combined with the chocolate's unique texture that brings out the fresh raw almond taste.





# Chocolate Feves



**DULCEY BLOND 32%**  
**#28664 · 6.6lb Bag**  
**Creamy & Toasty:**  
 Blond Dulcey chocolate boasts an enticingly creamy texture. The intense biscuit flavor is sweet, yet not too sugary and finishes with generous notes of shortbread and a dash of salt.



**OPALYS 33%**  
**#24155 · 6.6lb Bag**  
**Milky & Delicate:**  
 This white chocolate with a pure, light color and velvety texture has a unique flavor profile, with a delicately sweet taste that reveals harmonious aromas of fresh milk and natural vanilla.



**IVOIRE 35%**  
**#26397 · 6.6lb Bag**  
**Smooth & a hint of Vanilla:**  
 A lightly sweet white chocolate with delicate flavors of warm milk and vanilla.



**CARAMÉLIA 36%**  
**#24157 · 6.6lb Bag**  
**Caramel & Salted Butter:**  
 Soft, rich and voluptuous, Caramélia stands out with its rich milky flavor and compelling taste of salted butter caramel.



**JIVARA 40%**  
**# 04849 · 6.6lb Bag**  
**Creamy & Chocolatey:**  
 This exceptional milk chocolate has a pronounced cocoa taste, which reveals notes of malt and vanilla.



**BAHIBE 46%**  
**#29628 · 6.6lb Bag**  
**Cocoa Intensity & Milky:**  
 This rich milk chocolate's high cocoa content perfectly balances the smoothness of the milk before revealing a fruity tanginess and slight bitterness.



**AMATIKA VEGAN MILK 46%**  
**#27801 · Block**  
 This 46% chocolate couverture combines the smooth sweetness of almond with the powerful aroma of single origin cocoa from Madagascar.



**DARK EQUATORIALE NOIRE 55%**  
**#25865 · 6.6lb Bag**  
**Special for coating :**  
 Équatorial Dark 55 % is renowned for its balanced taste and its ease of use. fresh baked bread.



**EXTRA BITTER 61%**  
**#04854 · 6.6lb Bag**  
**Chocolatey & Intense:**  
 This Extra Bitter grand cru blend is a well-balanced combination of powerful cocoa beans that results in a full-bodied and powerful chocolate.



**ILLANKA 63%**  
**#29778 · 6.6lb Bag**  
**Fruity & Velvety:**  
 This distinctive chocolate delivers exceptional creaminess with strong tang and complex notes of sun-ripened blackberries, blueberries, and black grapes with hints of roasted peanuts.



**MANJARI 64%**  
**#26398 · 6.6lb Bag**  
**Tang and Red Fruits:**  
 This single-origin dark chocolate is made from rare cocoa beans from Madagascar, giving it a fresh, acidic, sharp bouquet with red fruit notes.



**CARAÏBE 66%**  
**#24161 · 6.6lb Bag**  
**Balanced & Roasted:**  
 Caraïbe 66% is made of the finest cocoa beans from small plantations in the Caribbean islands. Aromatic with a long finish, its fruity and barely-sweet taste reveals the delicate flavors of almonds and coffee, with an oaky finish.



**ORGANIC ANDOA NOIRE 70%**  
**#29779 · 6.6lb Bag**  
**Citrus & Intense Bitterness:**  
 Tasting starts with a burst of freshness and a powerful bitterness which becomes more nuanced over time. Made from the finest organic & fair trade certified cocoa beans from Peru.



**GUANAJA 70%**  
**#04855 · 6.6lb Bag**  
**Bittersweet & Elegant:**  
 Guanaja 70% develops extraordinary bitterness in this masterful blend of grand cru cocoa, which reveals a whole aromatic and complex range of fruit, coffee, molasses, and floral notes.



**ARAGUANI 72%**  
**#29627 · 6.6lb Bag**  
**Chocolatey & Full-Bodied:**  
 Made from rare Venezuelan cocoa beans, Araguani 72% can be compared to great wines with high tannins and a long lasting finish. It has flavors of currants, chestnuts, and hints of honey & fresh baked bread.

## HOT CHOCOLATE MIX

**#25566 · 5lb Bag**

Featuring two of its popular products: Valrhona Cocoa Powder and Dark Chocolate Chips, Valrhona's Dark Hot Chocolate Mix is the easiest way for consumers to go for a rich, indulgent, and smooth chocolate beverage.

**MADE IN THE USA, THE MOST DELICIOUS AND DECADENT HOT CHOCOLATE FOR CONSUMERS TO PREPARE WITH NO FUSS AND ENJOY WITH DELIGHT.**

# CHOCOLATE COATING & COMPOUND

Some or all of the cocoa butter is removed from the chocolate liquor and is replaced with less expensive vegetable fat such as palm or coconut oil to produce a replacement for real chocolate. This product does not require tempering.

**DARK PENNIES, CHIP**  
#30572 · 4/2.5kg Case  
Cacao Barry

**DARK BRUNE, PAIL**  
#04140 · 4/11lb Case  
Cacao Barry

**PRIMA DARK, BAR**  
#04190 · 5/11lb Case  
Cacao Barry

**WHITE PENNIES, CHIP**  
#30573 · 4/2.5kg Case  
Cacao Barry

**IVORY BRUNE, PAIL**  
#04141 · 4/11lb Case  
Cacao Barry

**CENTRAMERICA  
WHITE COATING  
CHIPS**  
#31298 · 1/10kg  
Master Martini

**CENTRAMERICA  
DARK COATING  
CHIPS**  
#31299 · 1/10kg  
Master Martini

# COCOA BUTTER, NIBS & LIQUOR

## Cocoa Butter

**COCOA BUTTER**  
#31938 · 3kg Pail  
Cacao Barry

**COCOA BUTTER  
BUTTONS**  
#24212 · 1/3lb Pail  
Noel



## Cocoa Liquor

**CACAO GRAND  
CARAQUE WAFER**  
#24422 · 1/6.6lb Tub  
Unsweetened 100%  
Cacao Barry

## Cocoa Nibs

**COCOA NIBS**  
#26395 · 1kg Bag  
Valrhona  
Roasted and crushed cocoa beans provide a pure, bitter, acidulous taste and crunchy texture. Imported from France.

**COCOA NIBS**  
#12688 · 1kg Pail  
Cacao Barry  
Flakes of pure cocoa, carefully roasted according to tradition, 2.8-3.7 mm in size. Imported from France.

**COCOA NIBS FINE**  
#30728 · 1kg Pail  
Noel  
Cracked, roasted cocoa beans. 2-4mm in size. Imported from France.



# BATONS

**BATONS BOULANGER  
44%**  
#04283 · 300ct Carton  
Cacao Barry  
3.15" length  
Imported from France

**CHOCOLATE BATONS  
49%**  
#28353 · 300ct Carton  
NOEL  
3.15" length  
Imported from Spain



# GIANDUJA

Gianduja or gianduja is a homogeneous blend of chocolate with 30% hazelnut paste, invented in Turin during Napoleon's regency. It can be consumed in the form of bars, as a filling for chocolates, gelato or pastry component.

**GIANDUJA HAZLNUT  
LENOTRE**  
#24421 1/5.5lb Bucket  
Cacao Barry  
Gianduja Plaisir (Lentre) is a refined mix of milk chocolate and light roasted hazelnuts.

**GIANDUJA 21%**  
#27178 · 1/5.5lb Block  
NOEL  
Milk chocolate with the addition of hazelnut paste.

# COCOA POWDER

Dutch-processed, alkalized, and European-style cocoa powders are all processed in the same way. These terms refer to the method of washing cocoa beans with a potassium carbonate solution, which neutralizes the acid level to a pH of 7. This method also alters the color of the cocoa powder to a darker, richer hue, and changes the way it reacts with other ingredients. Dutch cocoa is mainly paired with recipes that use baking powder; because the cocoa isn't acidic, it doesn't react with alkaline leaveners like baking soda to produce carbon dioxide. When used properly, the neutral pH of the cocoa combines with baking powder to create a darker color, and in most cases, a tighter texture—perfect for that rich, dense fudge cake! Natural cocoa powder means just that. It is a powder that is made from roasted and pulverized cocoa beans. Since this powder is not alkalized, it is mainly paired with baking soda in recipes to achieve the perfect pH level. Most domestic cocoa powders are not Dutch-processed, and over the decades classic American recipes like devil's food and red velvet cake have become distinctive because of the reddish-brown color this creates.

## COCOA POWDER

#04858 · 3/2.2lb

Bags per each

**Valrhona**

A very pure and intense cocoa taste, with a warm mahogany color. 20-22% fat; processed with alkali. Imported from France.

## COCOA POWDER

#26939 · 1/5lb Bag in Box

**Gerken Cacao**

High fat cocoa. 22-24% fat; processed with alkali. Imported from Amsterdam.

## COCOA POWDER

#26938 · 1/50lb Bag

**Gerken Cacao**

High fat cocoa. 22-24% fat; processed with alkali. Imported from Amsterdam.

## COCOA POWDER

**BRUTE**

#31441 · 1/2.2lb Bag

**Cocoa Barry**

Extra brute powder with exceptional dark color. 22-24% fat; processed with alkali. Imported from France.

# CHOCOLATE CUPS

## Assorted Cups



### PETIT FOUR DARK CHOCOLATE ASSORTED CUPS

#04430 · 168 per case  
**Dobla**



### MINI DARK CUP ASSORTMENT

#09890 · 200 per Case  
**Mona Lisa**



## Individual Cups



### DARK PISA CUP

#28955 · 168 per Case  
**Dobla**



### MINI DARK CHOCOLATE CUP

#04560 · 210 per Case  
**Dobla**



### DARK DESSERT CUP

#04440 · 42 per Case  
**Dobla**  
3.9 inch wide



### MINI DARK COFFEE CUP

#04657 · 45 per Case  
**Mona Lisa**



### LARGE DARK COFFEE CUP

#04744 · 36 per Case  
**Mona Lisa**



### MINI COFFEE CUP

#29199 · 1/144ct  
**NOEL**



### PETIT FOUR MARBLED TULIP CUP

#04743 · 152 per Case  
**Mona Lisa**  
14g Capacity



### MEDIUM MARBLED TULIP CUP

#04745 · 36 per Case  
**Mona Lisa**  
85g Capacity

# CHOCOLATE DÉCOR



**DIABLO TRIANGLE**  
#12871 · 290 per Carton  
Dobla 2" x 1/3"



**DARK & WHITE SUNFLOWER ASSORTMENT**  
#06022 · 235 per Carton  
Dobla 1.4" diameter



**DUO ROSE DARK WITH WHITE**  
#06012 · 180 per Carton  
Dobla Small - under 1.6"



**DUO ROSE WHITE WITH DARK**  
#06047 · 180 per Carton  
Dobla Small - under 1.6"



**PUCCINI ASSORTMENT**  
#29937 · 295 per Carton  
Dobla 1.9" x 1.3"



**FILIGRAMS DARK EXCLUSIVE**  
#06010 · 310 per Carton  
Dobla 1.8"/1"



**ARTISANAL FEATHER**  
#29952 · 126 per Carton  
Dobla 1" x 3"



**HAPPY BIRTHDAY CALLIGRAPHY WHITE**  
#28124 · 1/44ct  
Dobla 3"x4"



**CHOCOLATE COFFEE BEANS**  
#31419 · 2.2lb Pail  
Mona Lisa  
Coffee flavored garnish



**CHOCOLATE FLAKES**  
#29275 · 20/1kg  
Case Only  
IRCA



**CHOCOLATE FLAKES PAILLETES**  
#29273 · 2.2lb per Carton  
Cacao Barry



**WHITE CHOCOLATE FLAKES**  
#30918 · 1KG Bag  
IRCA



**DARK CHOCOLATE VERMICELLI**  
#30917 · 1KG Bag  
IRCA



**HAPPY ANNIVERSARY CHOCOLATE PLAQUE**  
#31454 · 1/50CT  
Valrhona



**CONGRATULATIONS CHOCOLATE PLAQUE**  
#31453 · 1/70CT  
Valrhona



**HAPPY BIRTHDAY CHOCOLATE PLAQUE**  
#31452 · 1/70CT  
Valrhona



**WHITE TRUFFLE SHELL**  
#08251 · 504 per Case  
Dobla 3.1"



**MILK TRUFFLE SHELL**  
#12774 · 504 per Case  
Dobla 3.1"



**DARK TRUFFLE SHELL**  
#12775 · 504 per Case  
Dobla 3.1"



**CIGARILLOS DARK WITH WHITE STRIPE**  
#05180 · 200 per Carton  
Dobla 3.6" x 0.2"



**CIGARILLOS WHITE WITH DARK STRIPE**  
#05181 · 200 per Carton  
Dobla 6" x 0.2"



**PANATELLA ALL DARK**  
#06103 · 110 per Carton  
Dobla 8" x 0.2"



**DARK CHOCOLATTOS**  
#06044 · 100 per Carton  
Mona Lisa 4.2"



**IVORY CHOCOLATTOS**  
#06046 · 100 per Carton  
Mona Lisa 4.2"



**DARK AND IVORY DUO CHOCOLATTOS**  
#06048 · 100 per Carton  
Mona Lisa 4.2"



**PANATELLA ALL WHITE**  
#06104 · 110 per Carton  
Dobla 8" x 0.2"

**CUSTOM LOGO CHOCOLATE DÉCOR AVAILABLE  
PLEASE REACH OUT TO YOUR PETERSON REP FOR  
MORE INFO!**

## Shavings & Curls



**WHITE SHAVINGS**  
#05140 · 5.5lb Case  
Dobla



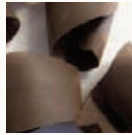
**DARK SHAVINGS**  
#05150 · 5.5lb Case  
Dobla



**LARGE SEMI SWEET  
FLAT SHAVINGS**  
#05161 · 4lb Case  
Mona Lisa



**LARGE MARBLED FLAT  
SHAVINGS**  
#05171 · 4lb Case  
Mona Lisa



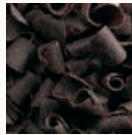
**LARGE DARK CURLED  
SHAVINGS**  
#05172 · 5lb Case  
Mona Lisa



**LARGE IVORY CURLED  
SHAVINGS**  
#05173 · 5lb Case  
Mona Lisa



**SMALL DARK CURLS**  
#05163 · 10lb Case  
Mona Lisa



**DARK CHOCOLATE  
BLOSSOM CURLS**  
#06024 · 12lb Case  
Dobla



**WHITE BLOSSOM  
CURLS**  
#06085 · 12lb Case  
Dobla



**ORANGE COLORED  
SPAGHETTI SHAVINGS**  
#06016 · 5.5lb Case  
Dobla  
All Natural Coloring

## Chocolate Coated Crispys



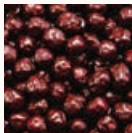
**WHITE CHOCOLATE  
CRISPEARL**  
#46056 · 4/1.76lb Case  
Only Mona Lisa  
Enrobed wheat biscuit



**DARK CHOCOLATE  
CRISPEARL**  
#06835 · 1.76lb per Bag  
Mona Lisa  
Enrobed wheat biscuit



**WHITE CHOCOLATE  
PEARLS**  
#27950 · 1/2.2lb Tub  
Noel  
Crunchy rice wafer pellets  
enrobed in white chocolate



**DARK CHOCOLATE  
PEARLS**  
#27951 · 1/2.2lb Tub  
Noel  
Crunchy rice wafer pellets  
enrobed in dark chocolate



## Edible Gold

**EDIBLE GOLD LEAF**  
#27322 · 25 sheets per Tin  
Noel  
25 sheets of 23 Karat gold leaf  
for surface gilding.

## Inclusions



**PAILLETE FEUILLETINE  
FLAKES**  
#05081 · 1/5.5lb Box  
Cacao Barry  
Fragments of very thin  
pancakes for pralines,  
bonbons and pastries



**HAZELNUT PRALINE  
GRAINS**  
#09454 · 1kg Bag  
Cacao Barry  
A delicious crunchy prepa-  
ration, with nuts slightly  
caramelised, and without  
preservatives.

**HAZELNUT CRUNCH**  
#31902 · 1/8.8lb Bucket  
Pastry 1  
Caramelized sugar and fine  
hazelnut pieces.

# PASTRY SHELLS

## Un-Baked

### RAW PIE SHELL

#51689 · 240 per Case

LBA

Locally made  
2" diameter

### RAW PIE SHELL

#12689 · 120 per Case

LBA

Locally made  
4" diameter

### RAW TART SHELL

#51680 · 144 per Case

LBA

Locally made  
4" diameter

### RAW PIE SHELL

#51690 · 84 per Case

LBA

Locally made  
5" diameter

### RAW PIE SHELL

#45237 · 24/60z per Case

LBA

9" diameter

### RAW TART SHELL

#25043 · 45 per Case

White Toque

4.25" diameter

### RAW QUICHE SHELL

#25526 · 56 per Case

White Toque

4.7" diameter

## Pre-Baked



### SAVORY TART SHELL - ROUND

#00874 · 210 per Case

La Rose Noire

1.3" diameter



### VANILLA TART SHELL - ROUND

#25415 · 125 per Case

La Rose Noire

1.89" diameter



### NEUTRAL FILO SHELL

#50684 · 100 per Case

White Toque

1.5" diameter



### SWEET MINI BUTTER TARTLET

#24959 · 240 per Case

Pruve

1.75" diameter



### SAVORY TART SHELL

#25345 · 144 per Case

MODA

1.9" diameter



### SAVORY TART SHELL - ROUND

#25414 · 125 per Case

La Rose Noire

2" diameter



### SWEET TART SHELL - ROUND

#29659 · 144 per Case

MODA

2" diameter



### SWEET CHOCOLATE TART SHELL - ROUND

#29653 · 144 per Case

MODA

2" diameter



### TART SHELL MINI - ROUND

#30783 · 1/125 per Case

IFI Gourmet

2" diameter



### GLUTEN FREE TART SHELL - ROUND

#31411 · 1/70 per Case

White Toque

2" Diameter



### GRAHAM CRACKER TART SHELL ROUND

#30628 · 72 per Case

MODA

3.1" diameter



### CHOCOLATE TART SHELL - ROUND

#10982 · 100 per Case

La Rose Noire

3.19" diameter



### VANILLA TART SHELL - ROUND

#01086 · 45 per Case

La Rose Noire

3.19" diameter



### SWEET CHOCOLATE TART SHELL - ROUND

#29713 · 72 per Case

MODA

3.2" diameter



### SAVORY TART SHELL - ROUND

#29652 · 72 per Case

MODA

3.23" diameter



### SWEET TART SHELL - ROUND

#29665 · 72 per Case

MODA

3.25" diameter



### BUTTER TARTLET

#06141 · 96 per Case

Pruve

4" diameter



### STRAIGHT EDGE PURE BUTTER TARTLET

#30784 · 1/72 per Case

IFI Gourmet

4" diameter



### FLAN SHELL - GLUTEN FREE

#05893 · 100 per Case

Wendel's True Foods

4" diameter



### QUICHE SHELL NEUTRAL

#31345 · 1/36 per Case

MODA

4.1" Diameter, designed for quiche



### LARGE TARTLET - SQUARE

#25101 · 12 per Case

Pruve

7" x 7"



### FLAN SHELLS FRENCH

#29693 · 1/60 per Case

Tartistes

4" diameter



### SWEET TART SHELL

#30785 · 1/12 per Case

IFI Gourmet

8.6" diameter



### FLAN SHELLS FRENCH 9"

#29696 · 16/9"

Tartistes

9" diameter

## PASTRY SHELLS (CONT.)

### Cannolis & Ladyfingers



**CANNOLI SHELL**  
#54076 · 36 per Case  
Bindi  
5"



**LARGE CANNOLI SHELL**  
#29934 · 100 per Case  
MODA  
4.72"



**DARK CHOCOLATE DIPPED CANNOLI SHELL**  
#00488 · 36 per Case  
Bindi  
4"



**MEDIUM CANNOLI SHELL**  
#29935 · 200 per Case  
MODA  
3.15"



**CANNOLI SHELL**  
#00489 · 36 per Case  
Bindi  
3"



**SMALL CANNOLI SHELL**  
#30720 · 360 per Case  
MODA  
2.36"



**LADYFINGERS**  
#26544 · 300 CT  
Pastry 1



**LADYFINGERS**  
#06309 · 600 CT  
ROLAND

**DON'T FORGET THE READY TO USE CANNOLI CREAM ON PAGE 24!**



## FONDANT & PASTE

**PATISSIER POURING FONDANT**  
#27305 · 1/17.6lb Bucket  
Pastry 1

Liquid white fondant for glazing and enrobing pastry. Imported from France

**ALMOND CATANIA 50% ALMOND PASTE**  
#28203 · 6/2.2lb Case  
Pastry 1

66% blanched almonds and 34% sugar with no preservatives added. California Almonds

**ALMONDAS ALMOND PASTE 33%**  
#28199 · 6/2.2lb Case  
Pastry 1

66% sugar & 34% fine blanched almonds make up this firm, moldable paste. California Almonds

**WHITE ROLLING FONDANT**  
#30727 · 1/10lb Bucket  
Pastry 1

White rolling fondant for enrobing cakes and molding decorations.

**MASSA SUGAR PASTE ROLLING FONDANT**  
#31925 · 1/15.4lb Case  
Mona Lisa

Humidity-resistant white rolling fondant for decorations and cakes. Imported from Switzerland

# VANILLA EXTRACTS & BEANS

## Prova

Prova has been a leader in vanilla production since 1946. In addition to producing the very best pure vanilla, they operate with a vision for long term sustainability that is demonstrated by a commitment to their farmers and communities.

### NATURAL VANILLA FLAVOR

#27800 · 5L  
Prova

### PURE MADAGASCAR BOURBON

#21736 · 33.8oz Bottle

#### Prova

Offers typical aromatic intensity of Madagascar Bourbon vanilla with balsamic, phenolic, and woody notes. This single-origin vanilla is ready to use, easy to measure out, and can be poured directly into preparations without prior infusion.

### PURE MADAGASCAR BOURBON WITH SEEDS

#27093 · 33.8oz Bottle

#### Prova

We use only the finest Bourbon vanilla beans from Madagascar to produce this unique and highly performing ingredient for the discerning chef. Our ALCOHOL FREE products eliminate loss by evaporation and therefore retain all vanilla flavor in your end product. This, combined with high concentration of vanilla beans per unit, increases the yield and achieves a very clean and smooth flavor.

### BLACK GOURMET BEANS

#21739 · 1/8oz Vacuum Bag

#### Prova

Harvested and prepared in Madagascar using the traditional method. Prova's Madagascar Bourbon Vanilla Beans enrich your creations with the intensity of their aromatic notes, including balsamic, phenolic, and woody undertones.

## Paste & Powder

### VANILLA MARONI PASTE

#02320 · 1kg Each  
Driedoppel

Intense flavor and low dosage, Driedoppel's vanilla paste has natural vanilla flavor with an extra amount of pods.

### VANILLA POWDER

#57450 · 1.5lb Each  
Cooks Choice

Pure Bourbon Vanilla Powder

### VANILLA PASTE

#30810 · 6.6lb Each  
Gelatech

Concentrated paste to flavor gelato and pastry.



# COMPOUNDS

**Concentrated fruit compound** has everything you love about real fruit in a quality dessert ingredient that is as convenient as it is delicious. You can use compounds to flavor batters, creams, custards, cream cheese, ice cream and gelato. The convenient resealable container makes it easy to use in large or small quantities.

### STRAWBERRY PASTE

#31434 · 3.3lb Jar/each  
Amifruit

### RASPBERRY PASTE

#31401 · 3.3lb Jar/each  
Amifruit

### ORANGE PASTE

#31398 · 3.3lb Jar/each  
Amifruit

### LEMON PASTE

#31397 · 3.3lb Jar/each  
Amifruit

### BANANA PASTE

#31399 · 3.3lb Jar/each  
Amifruit

### MATCHA GREEN TEA POWDER

#27534 · 1.1lb Bag/each  
Gelatech

### STRAWBERRY PASTE

#28615 · 6.6lb Tub/each  
Gelatech

### MANGO PASTE

#30807 · 6.6lb Tub/each  
Gelatech

### AMARENA CHERRY PASTE

#30808 · 6.6lb Tub/each  
Gelatech

### LEMON SICILIA POWDER

#30805 · 2.2lb Tub/each  
Gelatech

### COCONUT POWDER

#30806 · 2.2lb Tub/each  
Gelatech

### PISTACHIO PURO PASTE

#24912 · 1/6.6lb Bucket  
Gelatech

Roasted and ground Kerman pistachios with a hint of sea salt. Imported from France.



# EXTRACTS

## COLOMBIAN COFFEE EXTRACT #24527 · 33.8oz Bottle Prova

100% Arabica extract reveals vegetal notes without bitterness.

## COFFEE AROMA #27838 · 33.8oz Pastry 1

Intense liquid coffee flavoring.

## COFFEE EXTRACT #27839 · 34oz each Trablit

Premium French coffee extract without excess bitterness. Since 1845 TRABLIT has selected the best coffees in the world for extraction.

## LEMON EXTRACT #27853 · 16.9oz each Gahara

Adds a delightful, refreshing flavor to a variety of sweet & savory dishes. Use it in cakes, cookies, muffins, icing, cream fillings & sorbets

## ORANGE EXTRACT #27854 · 44oz each Gahara

Made from the oil of orange zest to capture the essence of orange flavor. This extract compliments juice and can replace zest in any recipe. Pairs well with vanilla and chocolate.

# PASTRY MIXES

## LILLY NEUTRAL #26138 · 1/1kg Bag IRCA

Quick & easy vanilla flavored cold process powdered mousse mix. Freeze-stable, guaranteed clean-cut results. Can also be used to make fresh liquid cream stable and firmer when whipped.

## PASTRY CREAM COLD PROCESS MIX #26976 · 1/11lb PASTRY 1

Instant cold process preparation for Pastry Cream.

## GENOISE MIX, GLUTEN-FREE #30415 · 1/11lb PASTRY 1

Instant cold process preparation for gluten free sponge cake.

## MIX WAFFLE CONE #27447 · 6/5lb Case Krusteaz

One step process waffle cone mix

## MERINGUE POWDER #27110 · 1/10lb Bag Pastry 1

Pasteurized egg whites (albumen) with sugar in a powdered form.

## MACAROON MIX #24940 · 1/40lb Westco

# GELATO & SORBETTO MIX

## GELPAN COLD 100 GELATO BASE #28612 · 5/2.2lb Case Gelatech

Made for Traditional Gelato - Ice Cream - Soft Serve. Excellent performance for a cream or fruit ice-cream, with a creamy and warm structure on the palate. High overrun with milk.

## GELATECH CHOCOLATE POWDER #28614 · 5/2.2lb Case Gelatech

## GELMIX COLD 50 SORBETTO BASE #29775 · 5/2.2lb Case Gelatech

Made for Traditional Sorbetto - Fruit Gelato - Soft Serve. Perfect base for an ice cream without fats and milk derivatives, sorbetto type, very creamy texture, stable in the display case.



# SPECIALTY FLOUR

## Flour

### ALL PURPOSE

**#27174 · 1/50lb Bag  
Pendleton**

High quality flour milled from a selected blend of wheat.

**Unbleached**

### ALL MONTANA

**#26997 · 1/50lb Bag  
ADM**

Milled from a combination of hard red winter and soft wheats; produces reliable results with consistently high volume and even texture.

### HARD WHITE WHOLE WHEAT FINE

**#27080 · 1/50lb Bag  
Pendleton**

A high quality whole grain flour milled from a selected blend of hard white wheat.

**Untreated**

### MONDAKO

**#27163 · 1/32lb Bag  
#27162 · 1/50lb Bag  
Pendleton**

Milled from a blend of northern winter and spring wheat. Consistent mixing time and water absorption is ensured by careful patent steam selection. Known as the foremost flour for pizza production, Mondako is also favored by bakers for its high tolerance in laminated and frozen baked goods.

**Bleached**

### PIZZA FLOUR SPECIAL BLEND

**#00244 · 1/42lb Bag  
Pendleton**

Milled from a blend of northern winter and spring wheat for optimum pizza dough; consistent mixing time and water absorption is ensured by a careful patent stream selection. Though this is not a mix, this flour is well suited for hand-tossed and medium crust applications.

**Bleached**

### SEMOLINA

**#27165 · 1/50lb Bag  
Grain Craft**

A high quality flour milled from a selected blend of durum wheat.

### ALL PURPOSE

**#27171 · 1/50lb Bag  
Pendleton**

High quality flour milled from a selected blend of wheat.

**Bleached**

### BLENDAKO WHEAT

**#86002 · 1/50lb Bag  
Pendleton**

Wheat grown in rich volcanic soil in the Rocky Mountain Foothills of Idaho. Ideal for making Neapolitan-style pizza.

**Bleached**

### HIGH GLUTEN

**#26995 · 1/50lb Bag  
Shepherd's Grain**

High in protein, Shepherd's Grain Hi-Gluten Flour is a premium strong flour made from a blend of Dark Northern Spring wheat varieties. Its complexity is best served in Bagels, traditional pretzels, and other treats that need a strong dough and/or a long fermentation.

### MORBREAD

**#27173 · 1/50lb Bag  
Grain Craft**

Our straight-grade bread flour and the baker's choice for all around performance in day-to-day bread and roll productions - perfect for croissants, pastries, baguettes and more.

### PIZZA FLOUR 00

**#28002 · 1/50lb Bag  
Shepherd's Grain**

This Neapolitan-style pizza flour is finely milled to meet the low-ash specs typical of Neapolitan-style flours. Its gluten strength and quality creates a soft and chewy crust on the inside, with a crispy and eye-appealing cornicione.

### SEMOLINA

**#27202 · 1/50lb Bag  
Shepherd's Grain**

Grown in southern Alberta near Lethbridge, which is known for growing some of the best durum in the world. Produced with high water absorption, a lovely golden color, and consistent results, especially for high-quality pastas.

**Non GMO-Verified**

### ALL TRUMPS

**#27104 · 1/50lb Bag  
General Mills**

A high quality spring wheat high gluten flour milled from a select blend of hard wheat.

**Bleached**

### CAKE FLOUR

**#31892 · 1/50lb Bag  
Shepherd's Grain**

Finely ground flour made from soft wheat. Perfect cakes and low gluten pasteries.

### LOW GLUTEN

**#26994 · 1/50lb Bag  
Shepherd's Grain**

Produced from Hard Red Winter Wheat, Shepherd's Grain Low-Gluten Flour is a unique premium flour. Used as an "all purpose" flour, the flavor and forgiveness of the Low-Gluten Flour is great for high-hydration fermented products and most baked goods.

**Unbleached**

**Non GMO-Verified**

### ORGANIC '00'

**#27105 · 1/55lb Bag  
Molino Grassi**

Molino Grassi '00' flour is recognized by the Associazione Verace Pizza Napoletana and is perfect for extra thin pizza and focaccia with direct kneading and middle rising. Imported from Italy.

**Certified BIO**

### POWER FLOUR

**#27172 · 1/25lb Bag  
#27171 · 1/50lb Bag  
Pendleton**

Premium, high gluten flour milled from northern hard red spring wheat. Designed to produce baked products that require long fermentation and retardation periods. Power flour is also blended for pan or thick-crust pizza doughs.

**Bleached**

### WHOLE WHEAT UNTREATED

**#24399 · 1/50lb Bag  
Shepherd's Grain**

The same Dark Northern Spring Wheat in our High Gluten Flour is milled to produce our Whole Wheat Flour. With high absorption and a rich, nutty flavor. Great for pizza crust, cookies, pasta, dusting flour, as a thickening agent.

### ALL PURPOSE FLOUR

**#29407 · 1/50lb Bag  
Grain Craft**

High quality flour milled from a select blend of wheat.

### CAPUTO '00'

**#86075 · 1/55lb Bag  
Caputo**

Caputo '00' pizza flour is milled slowly, specifically to be used at temperatures above 700 degrees. Imported from Italy.

### MOLINO GRASSI '00'

**#27301 · 1/55lb Bag  
Molino Grassi**

Molino Grassi soft wheat '00' flour is recognized by the Associazione Verace Pizza Napoletana and is perfect for extra thin pizza and focaccia with direct kneading and middle rising. Impflour is also blended for pan or thick-crust pizza doughs.

**Bleached**

### PASTRY FLOUR

**#27169 · 1/50lb Bag  
White Spear**

Preferred by cookie bakers for its spread characteristics and as a blending flour for donuts, pastries, rolls, and breads that require a softer texture. Also excellent for flaky pie crusts, muffins, and cracker-type products.

**Unbleached**

### POWER FLOUR

**#30996 · 1/5kg  
Caputo**

This gluten free flour mix is a proprietary blend of rice and potato starches, rice and soy flour, sugar, thickeners and dietary fiber. These all-natural ingredients are also naturally gluten free, and the combination was carefully crafted to produce the finest quality breads and pizza crusts.

## SPECIALTY FLOUR (CONT.)

### Gluten Free Flour

#### PIZZA GLUTEN FREE

#30996 · 1/5kg

Caputo

This gluten free flour mix is a proprietary blend of rice and potato starches, rice and soy flour, sugar, thickeners and dietary fiber. These all-natural ingredients are also naturally gluten free, and the combination was carefully crafted to produce the finest quality breads and pizza crusts.

#### MULTI-PURPOSE

#### GLUTEN FREE

#26011 · 1/5lb Bag

Manini's

All natural, vegan, and rice-free, this tapioca-based flour is ready for recipes, cup to cup.

### Nut Flour

#### BLANCHED ALMOND FLOUR

#27970 · 1/25lb Bag in a Box

Nutley Farms

California almonds refined to a fine powder; perfect for French macarons.



## SPECIALTY SUGAR & SALT

#### PEARL SUGAR #10

#24583 · 1/22lb Bag

Cristalco

Opaque, oven stable, white extruded sugar crunchies. Uniform grains of 2-3mm. Sugar grains obtained through caking, grinding, and sifting of crystal sugar.

#### SWEET SNOW

#09990 · 1/10lb Bag

Abel & Schafer

A patented transfat-free, non-melting decorating sugar ideal for dusting cookies, donuts, fruit, cakes, and holiday breads. Sweet Snow will not melt in water, butter, the freezer, or the refrigerator.

#### SEA SALT FLAKES

#26978 · 1/3.3lb Bucket

Maldon

Sea Salt that has been skilfully made using the same traditional artisan methods in the coastal town of Maldon since 1882.

#### DECOMALT

#27302 · 1/15lb Bucket

Pastry 1

Granulated, humidity-resistant sugar with long-lasting flexibility and superior shine. No stabilizing acids needed, will not crystallize. Great for sugar work and takes color well. Grade AA Isomalt.

#### SNOW SUAGR

#29687 · 1/1 22lb Case

Pastry 1

Insoluble sugar powder for decoration.

#### CORN SYRUP 42 DE/43

#31377 · 1/45lb Bag

Bakesense

Provides a chewiness to final product and prevents the crystallization of sugars during the candy making process.

#### GLUCOSE

#26998 · 1/11lb Bucket

Pastry 1

Low relative sweetness, medium viscosity, medium freezing point. Acts as a bodying agent and prevents lactose crystallization.

#### POWDERED SUGAR 10X

#24873 · 16/2lb Bag

Case Only

C&H

Insoluble sugar powder for decoration.

#### TRIMOLIN

#26970 · 1/15.5lb Bucket

Invert sugar syrup paste; very concentrated and thick. Trimolin is used to prevent crystallization. It resists humidity; acts as an anti-oxidant; increases caramelization; improves texture; and preserves aroma, flavor, and color.

#### GOLDEN BROWN

#27362 · 1/25lb Bag

C&H granulated cane sugar combined with molasses.

#### GRANULATED CANE SUGAR

#27360 · 1/25lb Bag

#### GRANULATED CANE SUGAR

#27363 · 1/50lb Bag

#### PEARL SUGAR #6

#26640 · 1/11lb Bag

Cristalco

Opaque, oven stable, white extruded sugar crunchies. Uniform grains of 2-3mm. Sugar grains obtained through caking, grinding, and sifting of crystal sugar.

## YEAST

#### FRESH YEAST

#86290 · 1/1lb Loaf

Fleischmann's

Fresh yeast is used by bakers in a wide variety of bakery applications from

low-sugar French breads to high-sugar sweet rolls. It has excellent activity that works well with automated bakery equipment because it reduces variance and narrows proofing windows.

#### DRY RED STAR YEAST

#86280 · 1/2lb Bag

Red Star

Designed as a special strain of Baker's yeast for hardiness, uniformity, strength and stability. No need to refrigerate.

#### ACTIVE DRY

#86390 · 12/2lb Case

Fleischmann's

#### SAF-INSTANT YEAST

#### GOLD LABEL

#45685 · 20/1lb Case

LeSaffre

#### SAF INSTANT YEAST

#### RED LABEL

#86340 · 20/1lb Case

LeSaffre

# SPECIALTY NUTS

## SLIVERED BLANCHED ALMONDS

#27088 · 1/5lb Tub  
San Francisco Nut Company

## THIN SLICED NATURAL ALMONDS

#27218 · 1/5lb Tub  
San Francisco Nut Company

## WHOLE RAW ALMONDS

#27099 · 1/5lb Tub  
San Francisco Nut Company

## WHOLE RAW CASHEWS

#27091 · 1/5lb Tub  
San Francisco Nut Company

## WHOLE PISTACHIO KERNELS

#27229 · 1/5lb Tub  
San Francisco Nut Company

## PECAN HALVES

#27217 · 1/5lb Tub  
San Francisco Nut Company

## PINE NUTS

#27215 · 1/5lb Tub  
San Francisco Nut Company

## WALNUT HALVES & PIECES

#27084 · 4lb Tub  
San Francisco Nut Company

## BLANCHED HAZELNUTS

#27216 · 1/5lb Tub  
San Francisco Nut Company

## CARAMELIZED WALNUTS

#57900 · 1/8.38lb Tub  
Mitica  
Spanish walnuts candied with cane sugar.

## FRIED & SALTED MARCONA ALMONDS

#57903 · 1/5kg Tub  
Mitica  
From Valencia; fried and salted with sunflower oil and sea salt.

## RAW MARCONA ALMONDS

#28803 · 1/11lb Tub  
Mitica  
Raw marcona almonds; ready to be roasted or used as an ingredient.

## FRIED & SALTED MARCONA ALMONDS

#28138 · 1/11lb Tub  
Matiz  
From Andalucia; fried and salted with olive oil and sea salt.

## PEELED WHOLE CHESTNUTS

#07551 · 1/2.2lb Bag  
White Toque  
IQF select whole chestnuts; blanched and peeled. Imported from France.

## ROASTED & SALTED PISTACHIOS

#27823 · 5lb Tub  
San Francisco Nut Company

# IQF ZEST

The rind carries the essential oils of the fruit and gives strong flavor as an ingredient. Significant labor savings, especially in large scale production. One tub (0.5kg) equals the zest from about 100 lemons or 65 oranges or 135 limes. No wax, no pesticides, and 100% natural.

## LEMON ZEST

#25329 · 1/1.1lb Tub  
Ravifruit

## LIME ZEST

#25330 · 1/1.1lb Tub  
Ravifruit

## ORANGE ZEST

#25328 · 1/1.1lb Tub  
Ravifruit

# SPECIALTY FRUIT PRODUCTS

## Frozen Fruit

### FOREST FRUITS

#24479 · 5/2.2lb Bags  
White Toque  
Mix of black currants, red currants, blackberries, blueberries, and wild strawberries. France.

### SUMMER BERRY BLEND IQF

#26878 · 6/2.5lb Bags  
Columbia Fruit  
Northwest-grown strawberries, blueberries, blackberries, and raspberries.

### BLACKBERRIES IQF

#06513 · 30lb Bag in Box  
Columbia Fruit  
Northwest-grown whole blackberries.

### BLUEBERRIES IQF

#26509 · 6/2.5lb Bags  
Columbia Fruit  
Northwest-grown whole blueberries.

### 5 RED FRUIT COMPOTEE

#24514 · 1/5.5lb  
Ravifruit  
Frozen sweetened red fruit compote made with Morello cherries, red currants, strawberries, blackberries, blueberries.

### MARIONBERRIES IQF

#26875 · 6/2.5lb Bags  
Columbia Fruit  
Northwest-grown whole marionberries.

### RASPBERRIES IQF

#26504 · 6/2.5lb Bags  
Columbia Fruit  
Northwest-grown whole raspberries.

### THREE BERRY BLEND IQF

#26511 · 6/2.5lb Case  
Columbia Fruit  
A mix of blackberries, blueberries and red raspberries.

### WHOLE STRAWBERRIES IQF

#28219 · 30lb Case  
Columbia Fruit

## SPECIALTY FRUIT PRODUCTS (CONT.)

### Dried Fruit

#### DRIED TURKISH APRICOTS

#27211 · 1/5lb Tub  
San Francisco  
Nut Company  
Whole dried apricots

#### DRIED TART CHERRIES

#27213 · 1/5lb Tub  
San Francisco  
Nut Company  
Whole dried cherries

#### SHREDDED COCONUT

#27214 · 4lb Tub  
San Francisco  
Nut Company  
Medium shred with no added sugar.

#### DRIED BLUEBERRIES

#25897 · 5lb Tub  
San Francisco  
Nut Company

#### DRIED CRANBERRIES

#27212 · 1/5lb Tub  
San Francisco  
Nut Company  
Whole dried cranberries

#### DRIED BLACK MISSION FIGS

#27094 · 1/5lb Tub  
San Francisco  
Nut Company  
Whole dried Black Mission Figs.

#### PITTED DATES

#27094 · 5lb Tub  
San Francisco  
Nut Company



### Freeze-Dried Fruit

Freeze-dried food has been around for decades and is used in military rations and space expeditions. But only recently has this practical preservation method taken a gourmet turn and earned the attention of pastry chefs, chocolatiers, and chefs for its versatility and innovative use! The results are achieved using a technique called lyophilisation, which is a low temp dehydration process that can take up to several days. Perishable foods are prepped and then cooled to their triple point (the lowest temp at which the solid, liquid, and gas phases can coexist). Next, low heat is applied and ice is removed by sublimation (a transition from solid to gas without passing through the liquid stage). About 95% of the moisture is gone at this point, and a second phase of drying is used to remove any unfrozen water molecules. This process allows fruit and vegetables to maintain their original shape, color, and flavor profile, and results in a crispy, melt-in-your-mouth texture that is quite different from dehydration.

#### FREEZE DRIED STRAWBERRY SLICES

#26981 · 1.25lb Bucket  
with Silica Packet  
Amifruit

#### WHOLE FREEZE DRIED RASPBERRIES

#27310 · 1.75lb Bucket  
with Silica Packet  
Amifruit

#### WHOLE FREEZE DRIED BLUEBERRIES

#27324 · 2.25lb Bucket  
with Silica Packet  
Amifruit

#### FREEZE DRIED CORN

#27309 · 1/3lb Bucket  
Amifruit

### Candied Fruit

#### CANDIED LEMON PEEL STRIPS

#27829 · 1/2.2lb Tray  
Amifruit  
Using the traditional glacé method, strips of peel are slowly candied in sugar syrup. Made in France.

#### CANDIED ORANGE PEEL STRIPS

#27830 · 1/2.2lb Tray  
Amifruit  
Using the traditional glacé method, strips of peel are slowly candied in sugar syrup. Made in France.

#### CANDIED GINGER STRIPS

#27231 · 1/5lb Tub  
San Francisco Nut Company  
Candied fresh ginger strips coated in crystal sugar.

#### AMARENA CHERRIES IN HEAVY SYRUP

#27826 · 6/1kg Can  
Toshci  
Imported from Italy

#### ORIGINAL GRIOT-TINES CHERRIES

#00533 · 3lt Jar  
Peureux  
Small cherries macerated in Kirsch.

## SPECIALTY FRUIT PRODUCTS (CONT.)

### Fruit Puree



#### PASSION FRUIT PUREE

#29228 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### COCONUT MILK PUREE

#29229 · 1/2.2lb Tub  
Andros

All Natural; 88% Fruit, 12% Beet sugar. Made in France.



#### STRAWBERRY PUREE

#29230 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### RASPBERRY PUREE

#29231 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### WHITE PEACH PUREE

#29232 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### WILD BLACKBERRY PUREE

#29233 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### WILD BLUEBERRY PUREE

#29234 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### MANGO PUREE

#29235 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### MORELLO CHERRY PUREE

#29662 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### LEMON PUREE

#29663 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### BLACK CURRANT PUREE

#29664 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet sugar. Made in France.



#### BLOOD ORANGE PUREE

#29808 · 1/2.2lb Tub  
Andros

All Natural; 100% Fruit. Made in France.



#### GREEN APPLE PUREE

#24763 · 1/2.2lb Tub  
La Fruitiere

All Natural; 100% Fruit. Made in France.



#### WATERMELON PUREE

#24764 · 1/2.2lb Tub  
La Fruitiere

All Natural; 100% Fruit. Made in France.



#### PINEAPPLE PUREE

#25847 · 1/2.2lb Tub  
Andros

All Natural; 90% Fruit, 10% Beet Sugar, Made in France.

## TECHNICAL SPECIALTY INGREDIENTS

#### SILVER GELATIN SHEETS

#27837 · 1/2.2lb box  
400ct  
Pastry 1

#### APPLE PECTIN YELLOW

#27562 · 1/1lb Container  
Cuisine Tech

A high methylester type of apple pectin that has been standardized with dextrose and is typically used as a gelifier for pate de fruit and glazes that results in a slowly set, spreadable gel texture.

#### THERMO REVERSIBLE PECTIN

#31923 · 1lb Container  
Cuisine Tech

Thermo Reversible Pectin is low methyloxyl pectin derived from citrus fruits used to create glazes and jellies to be warmed and reset.

#### QUICK GEL PLUS

#31385 · 5.5lb Pail  
Pastry 1

Instant hot process gelatine powder. Sets smoothly (no lumps) and slowly, allowing more time for usage. Add to hot or cold liquid preparation.

#### WHIPPED CREAM STABILIZER LIQUID

#31728 · 6.6lb Jug  
Cuisine Tech

To stabilize fresh heavy cream when whipping. Prevents yellowing and weeping.

# NEUTRAL GLAZE

## NAPMIROIR COLD GLAZE

#08911 · 1/11lb Bucket  
Hero

Clear neutral glaze; ready to use from bucket; cold application. Made in Switzerland.

## ABSOLU CRISTAL #31524 · 1/11lb Tub Valrhona

Transparent & Flavorless glaze. Can be used hot or cold application.

## CRISTAL NEUTRAL #27303 · 1/26.4lb Tub Pastry 1

Neutral concentrated glaze without flavor or color. Brush application: add 10-30% water. Spray application: add 40-60% water.



# FRUIT GLAZE & JAM

## APRICOT GLAZE

#26969 · 1/27.5lb Tub  
Hero

Ready to use in cold or hot applications. Made in Switzerland.

## APRICOT BAKERY JAM

#27296 · 1/27.5lb Tub  
Hero

Bake stable. Made in Switzerland.

## SEEDLESS RASPBERRY BAKING JAM

#28280 · 1/9.9lb Tub  
Andros

All natural French bake stable jam.

## SEEDLESS RASPBERRY BAKERY JAM

#26967 · 1/27.5lb Tub  
Hero

Bake stable. Made in Switzerland.

## RASPBERRY JAM WITH SEEDS

#27298 · 1/27.5lb Tub  
Hero

Bake Stable. Made in Switzerland.

## STRAWBERRY BAKERY JAM

#27083 · 1/27.5lb Tub  
Hero

Bake stable. Made in Switzerland.

## STRAWBERRY BAKING JAM

#28136 · 9.9lb Bucket  
Andros

All natural French bake stable jam.

## APRICOT BAKING JAM

#28542 · 9.9lb Bucket  
Andros

All natural French bake stable jam.

## APRICOT GLAZE CLASSIC

#28561 · 20lb Tub  
Pastry Star

All natural and made with high percentage of apricot, thermo-reversible, fruit and dessert glaze.

## BLACKBERRY PRESERVES

#31860 · 1/8lb Pouch  
Dickinson's

All natural ready to use.



# FILLINGS, GLAZE & GANACHE

## Ready-to-Go Fillings and Bases

### PRALINE AMANDE NOISETTE

#26136 · 1/5kg Bag

IRCA

Fine paste of caramelized sugar, roasted hazelnuts & roasted almonds. Ideal for chocolate bon bon filling, crème ganaches, truffles, creamy fillings & ice cream.

### DULCE DE LECHE SPREAD

#28226 · 1/11lb Bucket  
Pastry 1

Traditional heat-treated composition of sugar and milk that creates a creamy spreadable filling for crepes, gelato & baked pastry. Imported from Spain.

### FILLING ULTIMATE STRAWBERRY

#26987 · 1/20lb

ADM Milling

As a bake-stable pastry filling made with a high percentage of fruit, It also provides excellent freeze-thaw stability in a soft, easy to spread form. The high content of fruit works well with a range of products cakes and yeast pastries.

### CHOCOLATE HAZELNUT FILLING

#31515 · 13kg Tub  
Master Martini

Bake stable filling for puff pastry and leavened products.

### PRALINEL 50%

#31922 · 1/11lb Bucket  
NOEL

Traditional hazelnut praline paste made with 50% hazelnuts & 50% sugar. Imported from France.

### CANNOLI CREAM

#00498 · 6/2lb Case  
Artuso Pastries

Ready to go traditional vanilla cannoli cream pre-packed in piping Bags. Comes frozen.

### FILLING ULTIMATE RASPBERRY

#26998 · 1/20lb

ADM Milling

As a bake-stable pastry filling made with a high percentage of fruit, It also provides excellent freeze-thaw stability in a soft, easy to spread form. The high content of fruit works well with a range of products cakes and yeast pastries.

### NOELLA CHOCOLATE HAZELNUT SPREAD

#31856 · 5lb Tub  
NOEL

Bake stable filling with a high hazelnut to sugar ratio. Soy free.

### DELICRISP CLASSIC

#26132 · 1/5kg Pail

IRCA

Ready to use milk chocolate ganache with crunchy crepe pieces for added texture and interest, ideal for filling tarts, bon bons, cakes or pastry.

### LEMON CURD

#24385 · 5/2.2lb Case  
White Toque

Traditional Lemon Curd in pre-packed piping Bags, ready to be piped into tart shells or cake layers. Made with all natural clean ingredients. Comes frozen.

### FILLING APPLE SUPERPOMME

#28187 · 1/10lb

Amifruit

Amifruit Superpomme Apple Filling is ready to use, bake-stable pure apple compote, perfect for danishes, croissants, tarts, and other pastries.

### PRALINE PISTACHE 42%

#31794 · 5kg Tub  
Valrhona

A 42% pistachio praline that stands out with its bright color and generous pistachio notes.

### DELICRISP NOIR

#26133 · 1/5kg Pail

IRCA

Ready to use dark chocolate ganache with crunchy crepe pieces for added texture and interest, ideal for filling tarts, bon bons, cakes or pastry.

### CRÈME BRULEE

#54341 · 5/2.2lb Case  
White Toque

Traditional vanilla bean crème brulee mix that sets in the cooler. Perfect for tart shells, unique glassware or everyday brulee. Comes frozen.

### FILLING ROYAL LEMON

#26993 · 1/20lb

ADM Milling

As a bake-stable pastry filling made with a high percentage of fruit, It also provides excellent freeze-thaw stability in a soft, easy to spread form. The high content of fruit works well with a range of products cakes and yeast pastries.

## Mirror Glaze

### MIRROR DARK GLAZE

#28213 · 13.2lb Tub

IRCA

Ready to use. Great for cakes, desserts, semifredio and bavarian mousse cakes. Maintains a beautiful mirror shine that will last the lifetime of your desserts. Made in Italy.

### MIRROR NEUTRAL

#28089 · 3kg Tub

IRCA

Neutral jelly with a high transparency for covering cake and confectionary products. It keeps extremely shiny at -18°C and is great for dipping fruit. READY TO USE

### DARK MIRROR GLAZE

#31518 · 3kg Tub

Master Martini

Warm glaze up at 40/45°C in the microwave or bain-marie. Gently mix the product taking care not to incorporate air, then cover the cake.

### MIRROR GLAZE NEUTRAL

#31616 · 8.8lb Tub

Pastry 1

Apply to any cake or tart for a brilliant shine and protective covering. Great for frozen production.





## FILLINGS, GLAZE & GANACHE (CONT.)

### Ganache

#### DARK CHOCOSMART GANACHE

#28731 · 11lb Tub  
IRCA

Spreadable and pipeable straight from the tub. When heated, it becomes pourable to cover or dip. RSPO certified.

#### TRUFFLE GANACHE

#31890 · 5.4kg Tub  
ASM

Ready to use truffle ganache.

#### WHITE CHOCOSMART GANACHE

#28732 · 11lb Tub  
IRCA

Spreadable and pipeable straight from the tub. When heated, it becomes pourable to cover or dip. RSPO certified.

#### WHITE GANACHE

#31513 · 5kg Tub  
Master Martini

Ready to use ganache for pouring, filling or whip for piping.

#### DARK GANACHE

#31512 · 5kg Tub  
Master Martini

Ready to use ganache for pouring, filling or whip for piping.



## SPECIALTY DOUGH

### Pre-Sheeted Laminated Frozen Dough

#### CROISSANT SHEETS

#50645 · 5/64oz sheets  
per Case

Les Boulangers Associés

Northwest-made all butter 15"x22" croissant sheets; ready to cut into any shape.

#### DANISH SHEETS

#08000 · 8/40oz sheets  
per Case

Les Boulangers Associés

Northwest-made all butter 15"x22" Danish sheets; ready to cut, form, and fill.

#### PUFF PASTRY SHEETS

#51519 · 10/28oz sheets  
per Case

Les Boulangers Associés

Northwest-made all butter 15"x22" puff pastry sheets for food service applications.

#### PIE DOUGH SHEETS 10X15

#45782 · 20/12oz sheets  
per Case

Les Boulangers Associés

Thaw and bake for any custom size pies, hand pies or savory applications. Local.

#### XL CROISSANT TRIANGLES

#50640 · 60/4oz per Case

Les Boulangers Associés

Northwest-made all butter 4oz pre-formed triangles; ready to fill and roll.

#### PUFF PASTRY SHEETS

#51520 · 20/15oz sheets  
per Case

Les Boulangers Associés

Northwest-made all butter 10"x15" (half sheet) puff pastry sheets for food service applications.

#### PUFF PASTRY SQUARES

#51560 · 120/2.5oz  
squares per Case

Les Boulangers Associés

Northwest-made all butter 5"x5" squares pre-cut for easy food service prep.

#### CINNAMON ROLL DOUGH

#51580 · 48-4oz Case

Les Boulangers Associés

Pre-made raw cinnamon roll dough. Ready to proof and bake. Local.

#### BRIOCHE DOUGH SHEETS 15X22

#09833 · 6/48oz

Les Boulangers Associés

Northwest-made pre-sheets Brioche. Ready to cut and form.

#### EMPANADA DOUGH DISC 5.1"

#31346 · 24/10ct per Case

White Toque

### Raw Bulk Frozen Dough



#### BRIOCHE DOUGH BULK SLAB

#50662 · 2/5lb  
slabs per Case

Les Boulangers Associés

Northwest-made pre-portioned 5lb dough slabs; ready to be shaped and proofed.



#### TART FLAMBEE

#06004 · 1/30ct per Case  
White Toque

Also known as Flammekueche, this is an extra thin crust from the Alsace region of France. Excellent for sweet or savory applications. 11" diameter with folded edges. Imported from France.



# RAW CROISSANTS & PASTRY

## Proof & Bake Croissants



### HERITAGE BUTTER CROISSANT

#30473 · 150/2.6oz

per Case  
White Toque

All butter; ready to proof.  
Made in France.



### BUTTER CROISSANT

#25664 · 140/2.82oz

per Case  
Delifrance

All AOP Brittany butter from  
France; ready to proof.  
Made in France.



### CHOCOLATE CROISSANT

#05623 · 150/2.8oz

per Case  
White Toque

Traditional all butter croissant  
filled with dark chocolate; ready  
to proof. Made in France.



### NORTHWEST-MADE REGULAR ALL BUTTER CROISSANTS

#50620 · 96/2.5oz

Les Boulangers

Made with all butter.



### ALMOND TRIANGLE

#50573 · 84/3.4oz

per Case  
Delifrance

All butter croissant dough  
filled with frangipane; egg-  
washed and ready to proof.  
Made in France.

## Freezer to Oven Croissants



### HERITAGE CROISSANT

#30420 · 60/2.62oz

per Case  
White Toque

All butter; pre-proofed and  
egg-washed. Made in France.



### HERITAGE CROISSANT

#24369 · 60/2.47oz

per Case  
Delifrance

All AOP Brittany butter;  
pre-proofed and egg-washed.  
Made in France.



### LARGE CHOCOLATE CROISSANT

#24370 · 60/2.64oz

per Case  
Delifrance

All AOP Brittany butter  
croissant filled with dark  
chocolate; pre-proofed and  
egg-washed. Made in France.



### HERITAGE CHOCOLATE CROISSANT

#30416 · 70/2.8oz

per Case  
White Toque

All butter and filled with dark  
chocolate; pre-proofed and  
egg-washed. Made in France.



### HERITAGE MINI CROISSANT

#30417 · 220/0.88oz

per Case  
White Toque

All butter; pre-proofed and  
egg washed. Made in France.



### MINI CHOCOLATE CROISSANT

#27430 · 195/0.9oz

per Case  
White Toque

Heritage. All butter and filled  
with dark chocolate; pre-  
proofed and egg-washed.  
Made in France.



### HERITAGE MULTIGRAIN CROISSANT

#30419 · 54/2.8oz per Case

White Toque

All butter; pre-proofed and egg-  
washed with linseed, sunflower,  
poppy, yellow linseed, sesame,  
and pumpkin seeds. Made in France.

## Freezer to Oven Bake-Up Croissants/Croissants That Proof In The Oven



### BUTTER CROISSANT

#05537 · 70/2.82oz

per Case  
White Toque

All butter; egg-washed.  
Made in France.



### MINI BUTTER CROISSANT

#00634 · 200/0.88oz

per Case  
White Toque

All butter, egg-washed.  
Made in France.



### MINI CHOCOLATE CROISSANT

#00836 · 180/1.06oz

per Case  
White Toque

All butter, egg-washed.  
Made in France.



### BUTTER CROISSANT

#25219 · 130/1.14oz

per Case  
White Toque

All butter, egg-washed.  
Made in France.



### CHOCOLATE CROISSANT

#05536 · 70/2.64oz

per Case  
White Toque

All butter, egg-washed.  
Made in France.

## Freezer to Oven Pastries



### HERITAGE MINI APPLE TURNOVER

#05624 · 150/1.4oz

per Case  
**White Toque**

Apple compote inside all butter puff pastry dough; egg-washed. Made in France.



### HERITAGE APPLE TURNOVER

#30761 · 54/3.5oz

per Case  
**White Toque**

Apple compote inside all butter puff pastry dough; egg-washed. Made in France.



### MINI RAISIN ROLL

#30709 · 100/1.24oz

per Case  
**White Toque**

All butter dough rolled in pastry cream and raisins; ready to bake. Made in France.



### LARGE RAISIN ROLL

#31754 · 120/3.67oz

per Case  
**White Toque**

All butter raisin rolls; egg-washed and ready to proof. Made in France.



### LARGE CHOCOLATE TWIST RTB

#30845 · 60/3.58 oz

**Le Chic Pâtissier**

Butter viennoiserie, with a twist shape, with chocolate and custard cream. Smooth product that melts in the mouth. Convenient product: ready in 15 minutes and pre egg-washed.



### APPLE TURNOVER FT0

#31556 · 60/3.75oz

per Case  
**C'est Gourmet**

Triangle shape, filled with diced apple compote. Egg-washed and dusted with granulated sugar.



### STRAWBERRY HAND PIE FT0

#31546 · 80/3.25oz

per Case  
**C'est Gourmet**

Flakey Pie Dough filled with Strawberry jam.



### APPLE HAND PIE FT0

#31548 · 80/3.25oz

per Case  
**C'est Gourmet**

Flakey Pie Dough filled with Apple compote.

## Ready To Bake Pastries



### KOUGIN AMANN RTB

#31552 · 40/3.5oz

per Case  
**C'est Gourmet**

Croissant Dough with a sprinkling of sugar between the layers, folded into bake-able cups.



### ALMOND BEAR CLAW RTB

#31550 · 72/4.75oz

per Case  
**C'est Gourmet**

Croissant Dough with Natural Almond Frangipane.



### MINI MUSHROOM CROISSANT SWIRL RTB

#31551 · 180/0.7oz

per Case  
**C'est Gourmet**

Croissant Dough with a savory Mushroom Filling seasoned with Garlic, Thyme, and Rosemary.



### CROISSANT DOUGHNUT RTB

#31555 · 60/3oz

per Case  
**C'est Gourmet**

Croissant Dough cut into the classic doughnut shape.



### MINI HAM & CHEESE CROISSANT RTB

#31549 · 140/1oz

per Case  
**C'est Gourmet**

Croissant Dough filled with Uncured Ham and Emmenthaler Swiss Cheese.



### SPINCH & CHEESE CROISSANT RTB

#31554 · 72/3oz

per Case  
**C'est Gourmet**

Croissant Dough filled with a Spinach and Emmy Roth Swiss Cheese.



### HAM & CHEESE CROISSANT RTB

#31553 · 73/3oz

per Case  
**C'est Gourmet**

Croissant Dough filled with Uncured Ham and Emmenthaler Swiss Cheese.



### TURKEY & CHEESE CROISSANT RTB

#31547 · 64/3.5oz

per Case  
**C'est Gourmet**

Croissant Dough filled with Sliced Turkey and Sharp Cheddar Cheese.

# BONBONS & TRUFFLES



## BONBON HOLLYWOOD ASSORTMENT

#30853 · 4/48ct

Noel

Chocolate assortment, featuring Lime Dome, Banana caramel Dome, and Mango-Passion and Raspberry Pods.



## BONBON BROADWAY ASSORTMENT

#30854 · 4/48ct

Noel

Chocolate assortment featuring Almond Praline, Morogoro Rounds, Salted Caramel Domes & White Chocolate Vanilla Ganache Hearts.



## TRADITIONAL FRENCH TRUFFLES

#29409 · 15/7.05oz boxes

Noel

Hand-rolled dark chocolate truffles coated in cocoa powder. 25-28 Pieces per.



# BAKING SUPPLIES



## PIPING BAG COMFORT GREEN

#09001 · 10/100 CT

ONE WAY

Anti Skid bags for constant control. 18" length.

## PIPING BAG CLEAR ROLL

#25327 · 100 CT Roll

ONE WAY

18" length

## PARCHMENT FULL-SHEET/KRAFT

#08926 · 1000 CS

DIXI

Full Sheet Pan.

## ACETATE ROLL

#09206 · 1/100m Roll

IBC BELGIUM

2.5inch x 100m Acetatet roll. Perfect for cutting any size needed.

# SPECIALTY DAIRY

## Butter

### TOURAGE BUTTER

**82% Sheets for lamination dough**  
**#25164 · 10/2kg per Case**  
**Beurremont**

Tourage Butter is made from importer butter from Brittany, France with 82% butterfat. It is specifically designed to make laminated dough preparations such as croissants, danishes, and puff pastry. Each sheet is standardized to a melting point of 93-96 degrees Fahrenheit (34-36 degrees Celsius); weighs 2.2lbs (1kg); and measures 11.75" x 7.25" (29.83cm x 18.41cm). With a perfectly homogeneous, firm yet pliable texture, an excellent creamy-fresh flavor, and an exceptional rise, Tourage Butter is a high-quality, high-performing butter. It does not dry out when rising, and yields a beautiful, even golden-yellow color."

**BEURREMONT BUTTER 83%**  
**#24797 · 36/1lb Prints per Case**  
**Beurremont**

Unsalted traditional European method recipe.

**BEURREMONT BUTTER 83%**  
**#25424 · 55lb Block**  
**Beurremont**

Unsalted traditional European method recipe.



## DOMESTIC

**CREMERIE CLASSIQUE EUROPEAN STYLE UNSALTED 82%**

**#27789 · 36/1lb Case**  
**Larsens Creamery**  
 LOCAL PNW.

**CREMERIE CLASSIQUE EUROPEAN STYLE UNSALTED 82%**

**#30216 · 44lb Block Case**  
**Larsens Creamery**  
 LOCAL PNW.

**UNSALTED EUROPEAN STYLE BUTTER**

**#65107 · 36/1lb**  
**Plugra**  
 Domestic.

**UNSALTED BUTTER**

**#65000 · 36/1lb Case**  
 LOCAL PNW.

**DAIRYGOLD UNSALTED BUTTER**

**#65060 55lb Block**  
**Dairygold**  
 LOCAL PNW.

**MOTHER CHOICE ORGANIC 80%**

**#10016 · 36/1lb Prints per Case**  
**Larsen's Creamery**  
 Unsalted, local Oregon butter.

**VEGAN BUTTER**

**#29982 · 1/30lb Case**  
**Earth Balance**  
 1:1 butter replacement for commercial bakeries. Easily incorporates in batter, dough and frostings. Plant based fat.

**CLARIFIED BUTTER**

**#65042 · 5lb Tub**  
**Plugra**  
 Plugra Clarified Butter is made by separating the fat portion from the water and non-fat milk solids portions in butter and/or cream, leaving a highly concentrated form of Milkfat which is then pasteurized.

**SALTED BUTTER**

**#65040 · 36/1lb Case**  
**Meadowbrook**  
 LOCAL PNW.

## IMPORTED

**GERMAN BUTTER**

**#65104 · 16/8.8oz Case**  
**Fond O' Foods**  
 RBST free, 82% Butterfat from pure Alpine happy cows, made in Germany.

**DANISH UNSALTED BUTTER**

**#65034 · 20/8oz Case**  
**Lurpak**  
 This 82% unsalted butter, made in Denmark from the purest Danish Cows.

**DANISH SLIGHTLY SALTED BUTTER**

**#65033 · 20/8oz Case**  
**Lurpak**  
 This 82% slightly salted butter, made in Denmark from the purest Danish Cows.

**LE GALL UNSALTED**

**#31901 · 20/1.1lb Case**  
**Le Gall**  
 Butters made exclusively in Brittany and prepared from slowly matured cream, which gives them their unique aromatic notes.

# SYRUPS AND SAUCES

1883

Craftsman and creator, 1883, draws upon a heritage of boldness and a never-ending pursuit of perfection. For over 130 years, Maison Routin has been a committed maker of flavouring syrups, sharing their unbridled epicurean inspirations with beverage professionals all over the world. Brilliance inspires excellence, and emotions, like the finest syrup.

**CHERRY SYRUP**  
#26442 · 1/1 Ltr Bottle

**HAZELNUT SYRUP**  
#26465 · 1/1 Ltr Bottle

**BLACKBERRY SYRUP**  
#26445 · 1/1 Ltr Bottle

**SUGAR CANE SYRUP**  
#26447 · 1/1 Ltr Bottle

**CARDAMOM SYRUP**  
#26448 · 1/1 Ltr Bottle

**STRAWBERRY SYRUP**  
#26454 · 1/1 Ltr Bottle

**PEPPERMINT SYRUP**  
#26466 · 1/1 Ltr Bottle

**RASPBERRY SYRUP**  
#26464 · 1/1 Ltr Bottle

**ORGANIC AGAVE SYRUP**  
#26444 · 1/1 Ltr Bottle

**VANILLA SYRUP**  
#26463 · 1/1 Ltr Bottle

**COCONUT SYRUP**  
#26467 · 1/1 Ltr Bottle

**CARAMEL SYRUP**  
#26470 · 1/1 Ltr Bottle

**ALMOND SYRUP**  
#26471 · 1/1 Ltr Bottle

**BLOOD ORANGE SYRUP**  
#26751 · 1/1 Ltr Bottle

**IRISH CREAM SYRUP**  
#26472 · 1/1 Ltr Bottle

**LAVENDER SYRUP**  
#26500 · 1/1 Ltr Bottle

**SUGAR-FREE CARAMEL SYRUP**  
#26455 · 1/1 Ltr Bottle

**SUGAR-FREE VANILLA SYRUP**  
#26456 · 1/1 Ltr Bottle

**SUGAR-FREE HAZELNUT SYRUP**  
#26462 · 1/1 Ltr Bottle

**PISTACHIO SYRUP**  
#31479 · 1/1 Ltr Bottle

**CHAI SYRUP**  
#31478 · 1/1 Ltr Bottle  
**WHITE CHOCOLATE SAUCE**  
#26474 · 1/64 oz

**DARK CHOCOLATE SAUCE**  
#26475 · 1/64 oz

**CARAMEL SAUCE**  
#26473 · 1/1 Ltr Bottle



PUMPS AND RACKS AVAILABLE UPON REQUEST

# PETERSON BULK SPICES

## PC-1 Spices

**NUTMEG, WHOLE**  
#26790 · 1.25lb each

**ALLSPICE, GROUND**  
#26757 · 1.12lb each

**GARAM MASALA**  
#26768 · 1lb each

**HERBES DE PROVENCE**  
#26769 · 0.37lb each

**ITALIAN HERB BLEND**  
#26770 · 0.43lb each

**JUNIPER BERRIES**  
#26772 · 0.75lb

**PARSLEY, FLAKES**  
#26773 · 0.68lb each

**BLACK PEPPER, 10 M COARSE**  
#26774 · 1lb each

**BLACK PEPPER, 18 M COARSE**  
#26775 · 1lb each

**PEPPER, BLACK, WHOLE**  
#26776 · 1.12lb each

**PEPPER, WHITE, GROUND**  
#26777 · 1.12lb each

**PEPPERCORNS, PINK**  
#26778 · 0.62lb each

**POPPY SEEDS**  
#26779 · 1.12lb each

**ROSEMARY LEAVES, WHOLE**  
#26780 · 0.37lb each

**CUMIN SEED, WHOLE**  
#26763 · 0.93lb each

**TURMERIC, GROUND**  
#26764 · 1lb each

**SAGE, GROUND**  
#26781 · 0.62lb each

**SESAME SEEDS, BLACK**  
#26782 · 1.25lb each

**SESAME SEEDS, WHITE HULLED**  
#26783 · 1.25lb each

**THYME, C&S**  
#26784 · 0.43lb each

**GINGER ROOT, POWDER**  
#26785 · 0.87lb each

**LAVENDER, FRENCH, WHOLE**  
#26786 · 0.25lb each

**MUSTARD POWDER, YELLOW**  
#26787 · 0.87lb each

**MUSTARD SEED, WHOLE, YELLOW**  
#26788 · 1.5lb each

**NUTMEG, GROUND**  
#26789 · 1.12lb each

**ONION POWDER, PREMIUM**  
#26791 · 1.37lb each

**OREGANO, C&S, MEDITERRANEAN**  
#26792 · 0.37lb each

**CELERY SALT**  
#26765 · 2.25lb each

**CURRY POWDER, MILD**  
#26766 · 1lb each

**PAPRIKA, 100 ASTA**  
#26793 · 1lb each

**PAPRIKA, HUNGARIAN**  
#26794 · 1lb each

**PAPRIKA, SMOKED**  
#26795 · 1lb each

**CORIANDER SEED, GROUND**  
#26796 · 0.81lb each

**CORIANDER SEED, WHOLE**  
#26797 · 0.56lb each

**FENNEL SEED, WHOLE**  
#26798 · 0.87lb each

**GARLIC POWDER, PREMIUM**  
#26799 · 1.37lb each

**CINNAMON, SAIGON 5%**  
#26800 · 0.87lb each

**CINNAMON STICKS 2-3/4"**  
#26801 · 0.5lb each

**CLOVES, GROUND**  
#26802 · 0.87lb each

**CUMIN SEED, GROUND**  
#26803 · 1lb each

**DILL SEED, WHOLE**  
#26804 · 0.75lb each

**FIVE SPICE, CHEESE TYPE**  
#26767 · 1lb each

**GARLIC, GRANULES**  
#26805 · 1.5lb each

**CHILI PEPPER, CRUSHED**  
#26806 · 0.75lb each

**CHILI PEPPER, MILD**  
#26807 · 1.25lb each

**ANISE STAR, WHOLE**  
#26808 · 0.37lb each

**BASIL, C&S**  
#26809 · 0.37lb each

**BAY LEAVES, WHOLE**  
#26810 · 0.093lb each

**CAYENNE PEPPER, 40,000 HU**  
#26811 · 1lb each

**CHILI PEPPER, ANCHO**  
#26812 · 1lb each

**CHILI PEPPER, CHIPOTLE, GROUND**  
#26813 · 1.25lb each

**ANISE SEED, WHOLE**  
#26814 · 1.25lb each

**LEMON PEPPER**  
#26846 · 1.25lb each

**SESAME SEEDS, WHITE, TOASTED**  
#26847 · 1.25lb each

## PC-5 Spices

**BASIL, CUT & SIFTED**  
#57170 · 1.75lb each

**OREGANO, WHOLE**  
#57250 · 1.75lb each

**GROUND BLACK REST PEPPER**  
#57070 · 5lb each

**MONTREAL SEASONING**  
#26771 · 8lb each

**HOT CRUSHED RED CHILES**  
#57680 · 3.5lb each

# CHOCOLATE GLOSSARY

**ARTISAN CHOCOLATE:** This term refers to chocolate produced by small chocolate makers & artisans who understand their craft intimately. Artisan chocolate must be made under the care and supervision of a knowledgeable chocolate maker who could be defined as an artisan. If there is no artisan at a company, then the chocolate cannot accurately be called artisanal.

**CACAO:** Refers to Theobroma cacao tree, and the fruits it produces, as well as their seeds. The fermented and dried cacao seeds are also often referred to as cocoa beans.

**CHOCOLATE LIQUOR:** Ground up cocoa nibs, whether in molten liquid or solid block form. The term chocolate liquor has nothing to do with alcohol in any way but refers to the nibs being in the liquid state when they are ground.

**CHOCOLATE OR COCOA PERCENTAGE:** The percentage of chocolate liquor + cocoa butter + cocoa powder in a chocolate. A higher cocoa percentage has little bearing on the quality. For example, a 70% chocolate may range from excellent to terrible. The only specific thing that we can say about a 70% chocolate bar with any certainty prior to tasting it, is that it has about 30% sugar in the formulation.

**COATING CHOCOLATE OR CHOCOLATE-FLAVORED COATING:** Some or all of the cocoa butter is removed from the chocolate liquor and is replaced with less expensive vegetable fat...to produce an inexpensive product to replace real chocolate.

**COCOA BUTTER:** Cocoa butter is rare among vegetable fats because it is mostly solid at room temperature, though it starts to very noticeably soften and melt at just a few degrees beneath body temperature, leading to its unique melting mouthfeel. These interesting qualities are due to the fact that cocoa butter is polymorphic, with about six somewhat overlapping crystallization and melting ranges. Cocoa butter is also rare in that it resists rancidity, and can be stored for much longer periods of time than most vegetable fats without spoilage. Additional uses include pharmaceutical and cosmetic purposes.

**COCOA BUTTER PERCENTAGE:** Mass market chocolates and cocoa powders often have much lower cocoa butter percentages than fine chocolate and high-quality cocoa powders because cocoa butter is an expensive ingredient. The higher percentages of cocoa butter in fine chocolate and fine cocoa powders have a positive impact on mouthfeel and flavor.

**COCOA NIBS:** The broken pieces of the fermented, dried, and usually roasted cocoa bean, after the shell--actually the thin seed coat of the cocoa bean--has been removed via a process called winnowing. Cocoa nibs may be eaten out of hand, or ground into chocolate liquor, which itself may be used for chocolate making or pressing to extract the fat of the cocoa bean, called cocoa butter.

**COCOA POWDER:** Once the cocoa butter has been hydraulically pressed from chocolate liquor, the remaining material is a compressed cocoa cake. This cocoa cake is then reground and sifted until it is a fine cocoa powder. Cocoa powder, though lower in cocoa butter than the initial chocolate liquor from which it is made, will still have from 10-22% cocoa butter content as defined by the FDA in Title 21 section 163.113. As mentioned under the term "cocoa butter percentage", in the FCIA Glossary, more flavorful fine cocoa powder will generally have a higher cocoa butter percentage.

**CONCHING:** Conching is a texture and flavor improvement process carried out by any of a variety of different machines called conches or refiner-conches. The process, which generally follows refining, takes place over the course of several hours to three days or more depending upon the machine, the chocolate maker's vision regarding chocolate flavor and texture, and the particular cacao from which the chocolate is made. It is still not well-understood what causes the significant flavor changes that occur within conched chocolate, though various food scientists throughout the 20th century have suggested that volatilization of certain flavor compounds, oxidation of others, and even the process of coating cocoa particles with cocoa butter, may play roles.

**COUVERTURE:** Fine couverture is made with care from fine cacao beans that are fermented and dried properly, then roasted, refined, and conched with concern for the overall flavor and texture of the chocolate. Couverture is generally used by chocolatiers to coat ganache or in molded chocolate bonbons, though it may also be molded into bar form, or used in cooking and baking.



**DARK CHOCOLATE:** Though not all of the following ingredients are necessary in a fine dark chocolate formulation, the chocolate should not contain any ingredients beyond: cacao liquor, sugar, cacao (cocoa) butter, lecithin, and vanilla.

**FEVE:** From the French language meaning “bean”. The Feve is a bean shaped piece of couverture with a thinner center. This allows the chocolatier to melt chocolate with even temperature control from the inside out.

**LECITHIN:** Lecithin, when added, is generally added during the end of the conching process. Lecithin is an emulsifier, and decreases the viscosity of chocolate. It is generally used within mass-market chocolate to allow a reduction in the amount of necessary cocoa butter for a given formulation. Some fine chocolate makers use lecithin while others do not - that is the personal choice of the chocolate maker.

**MILK CHOCOLATE:** Fine milk chocolate should only contain: cacao liquor, sugar, cacao (cocoa) butter, milk solids, milk fat, lecithin, vanilla.

**PISTOLES:** Originally this French word referred to gold coins in use in European countries until the late 19th century. Now, in the world of chocolate, pistole refers to coin-shaped pieces of couverture.

**ROASTING:** Cocoa beans are roasted to develop the characteristic aroma and taste of chocolate. The length of the roasting process and its temperatures vary, though for those familiar with coffee roasting, cocoa roasting times and temperatures can generally be said to be significantly longer and lower. Fine chocolate manufacturers generally do not roast every origin of cocoa beans in the same way, but try to find the combination of time and temperature that best enhances a particular origin's flavor.

**TEMPERING:** Tempering is a process in which the temperature of the chocolate is manipulated to allow for a controlled crystallization of the cocoa butter to occur, thus allowing the cooled chocolate to have a good 'snap', glossy sheen, and proper mouthfeel. In addition to book knowledge, fine chocolatiers must develop a highly refined understanding of the tempering process through experience, because only this experience ensures that each chocolate product is perfectly tempered, even when automatic or semi-automatic tempering equipment is used.

**TERROIR:** The French term terroir has been used in the wine industry for ages and is also relevant when speaking of cacao. It refers to the various ways a particular place can have an impact on a given population of cacao, such as the effect of general and micro-climates in the area, soil composition, and even the unique microbiology of the growing area and fermentary.

**WHITE CHOCOLATE:** Fine white chocolate should only contain: sugar, cacao (cocoa) butter, milk solids, milk fat, lecithin, vanilla.



## Weight Conversions

METRIC	CUPS	OUNCES
15g	1 tablespoon	1/2 ounce
30g	1/8 cup	1 ounce
60g	1/4 cup	2 ounces
115g	1/2 cup	4 ounces
170g	3/4 cup	6 ounces
225g	1 cup	8 ounces
450g	2 cups	16 ounces

## Volume Conversions

METRIC	CUPS	OUNCES
15ml	1 tablespoon	1/2 fl. oz
30ml	2 tablespoons	1 fl. oz
60ml	1/4 cup	2 fl. oz
120ml	1/2 cup	4 fl. oz
180ml	3/4 cup	6 fl. oz
240ml	1 cup	8 fl. oz
475ml	2 cups	16 fl. oz
1000ml	4 cups	1 quart

## Length

METRIC	IMPERIAL
3mm	1/8 inch
6mm	1/4 inch
2.5cm	1 inch
3cm	1 1/4 inch
5cm	2 inches
10cm	4 inches
15cm	6 inches
20cm	8 inches
22.5cm	9 inches
25cm	10 inches
28cm	11 inches

## Oven Temperatures

CELSIUS	FAHRENHEIT
95°C	200°F
130°C	250°F
150°C	300°F
160°C	325°F
175°C	350°F
190°C	375°F
200°C	400°F
230°C	450°F



