

Spring
& Summer

International
No. 55

Exquisite
decorations
for pastry and
confectionery

2022

GÜNTHART



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GREAT BRITAIN
AND OTHER
COUNTRIES

Delivery conditions:

Language availability:

Measurements:

Order conditions can be found in the provided pricelist.

Our products with text are available in various languages.

Text: GER / FR / EN / IT / Availability of products is indicated by language codes if applicable.

The dimensions are stated: width x depth x height. The measures are mentioned in mm. The pictures do not represent the actual sizes of the items.

Technical changes, price changes and deviations from patterns, colors and dimensions are reserved. Mistakes and errors in printing are reserved.

FRANCE

Conditions de vente:

Sigles linguistiques:

Dimension:

Vous trouverez les conditions de livraison sur la liste de prix concernant votre pays.

Les décors avec texte: GER / FR / EN / IT sont disponibles en plusieurs langues, vous trouverez les sigles des langues disponibles directement sous la désignation du produit.

Les dimensions des articles sont indiquées en mm: largeur x longueur x hauteur. Les dimensions des articles photographiés peuvent varier par rapport aux originaux.

Des évolutions: techniques, tarifaires, présentation, couleurs et dimensions nous restent réservés. Sous réserve d'erreurs ou de modifications de tarifaires.

ITALIA

Condizioni di vendita:

Single linguistiche:

Misure:

Ulteriori condizioni di fornitura sono indicate nel listino prezzi in vigore.

La disponibilità dei prodotti è indicata dai codici di lingua, se applicabili.
Text: GER / FR / EN / IT / (es.: IT = Italia).

Per tutti gli articoli sono indicate le misure in mm.: larghezza x profondità x altezza.

Le illustrazioni non rappresentano le reali dimensioni del prodotto sono possibili inoltre differenze di aspetto del prodotto, prezzo e colore rispetto ai prodotti raffigurati nel catalogo. Ci riserviamo inoltre la possibilità di variazione del contenuto delle singole confezioni. Salvo errori di stampa.

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MATERIALS

ENGLISH

sugar
tragacanth sugar
dark chocolate
milk chocolate
white chocolate
ruby chocolate
white chocolate
with caramel
marzipan
sugar coating
transfer sheets
cocoa butter
glossy gel
glitter spray
gingerbread
powder

non edible
plastic
porcelain
polyresin
chenille
carton
wood
textile

MATÉRIAUX

FRANÇAIS

sucre
sucre adragant
chocolat noir
chocolat au lait
chocolat blanc
chocolat ruby
chocolat blond

pâte d'amandes
masse de sucre
feuille calque
beurre de cacao
gel glossy
spray scintillant
pain d'épices
poudres

non comestible
plastique
céramique
polyrésine
chenille
carton
bois
tissu

MATERIALI

ITALIANO

zucchero
zucchero adragante
cioccolato fondente
cioccolato al latte
cioccolato bianco
cioccolato rosa
copertura bianca
con caramello
marzapane
pasta di zucchero
fogli decorativi
burro di cacao
lucido gel
glitter-spray
panpepato
polvere

non commestibile
plastica
porcellana
polyresina
ciniglia
cartone
legno
stoffa



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Three-dimensional product
Produit en trois dimensions
Prodotto tridimensionale



Product without titanium dioxide E171
Produit ne contenant pas de E171
Prodotto senza diossido di titanio (E171)

PERSONALIZED LOGOS
LOGOS PERSONNALISÉS
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Dear customers, pastry chefs, bakers, café owners, restaurateurs, entrepreneurs, members of the sweet industry,

You and us, the product developers at Günthart, have valuable qualities in common: we are creative, we are doers, and we love our craft. With our decors you can create something perfect out of your confectionery.

For over 75 years we have been helping you with the very last optical touch, we give your cakes a language. A small heart or a lucky bug, and communication with your customers is easy.

We help you to set eye catchers and to give visual incentives to buy before you have the opportunity to convince your customers in terms of taste. We are constantly creating and designing new things, but we also rely on the tried and tested and are constantly trying to improve.

You can always rely on us. This is also the case now, when we have already converted a large part of our products to production without titanium dioxide E171 on the basis of the new German and French food regulation that will apply in 2022. This regulation will soon affect big parts of Europe.

In this catalog there are many great products waiting for you, e.g. our new development "Makkarons", which visually resemble the well-known macarons: two delicate meringue bowls with a layer of marzipan in between, in different colors and with a long shelf life. We have also found a new way of being able to print our decorative toppers with very filigree motifs and many more colors, so that there are hardly any limits to your special motif orders. **Creative greetings and good luck in this new business year!**

Chers Clients, Confiseurs, Boulangers, Pâtisseries, Cafetiers, Restaurateurs, Entrepreneurs, Gastronomes...

Vous et nous, les créateurs de produits de la société Günthart, partageons des valeurs caractéristiques précieuses : nous sommes créatifs, innovateurs et nous aimons notre métier.

Grâce à nos décorations, vos créations deviennent de parfaits outils marketing. Depuis plus de 75 ans, nous vous aidons à apporter la toute dernière touche visuelle de vos créations, leur permettant ainsi de délivrer un message. Un Cœur, une Coccinelle porte-bonheur et il devient facile de communiquer avec vos clients. Pour tous les goûts et tous les désirs, nous créons des accroches, des impulsions visuelles d'achat avant même que vous n'ayez eu la chance de convaincre vos clients par le goût de vos produits.

Tout en nous appuyant sur des valeurs sûres qui ont fait leur preuve, nous sommes continuellement dans la recherche de perfectionnement et de nouveautés. Vous pouvez compter sur nous ! D'ailleurs nous avons d'ores et déjà adapté la plus grande partie de notre gamme à une production sans dioxyde de titane (E171) conformément à la nouvelle réglementation européenne qui entrera en vigueur courant 2022.

De très nombreuses nouveautés vous attendent dans ce catalogue comme par exemple notre tout nouveau développement : les "Makkarons", qui ressemblent visuellement aux célèbres macarons. Deux délicates coquilles de meringue garnies d'une couche de Pâte d'amandes, dans différentes couleurs et disposant d'une longue durée de conservation.

En outre notre nouveau système d'impression nous permet désormais d'imprimer des designs plus filigranes, délicats, avec des couleurs plus soutenues, de telle sorte qu'il n'y ait plus aucune limite à votre imagination. **Salutations créatives et bonne chance en cette nouvelle année commerciale !**

Gentili clienti, pasticceri, panettieri, proprietari di caffè, ristoratori, imprenditori del settore dolciario,

Voi e noi, gli sviluppatori di prodotti dell'azienda Günthart, condividiamo caratteristiche preziose: siamo creativi, siamo persone che fanno e che amano il proprio lavoro.

Con le nostre decorazioni, trasformate i vostri lavori di pasticceria in qualcosa di perfetto. Da oltre 75 anni, vi aiutiamo con l'ultimo tocco visivo, diamo alle vostre torte un linguaggio: un piccolo cuore o una coccinella portafortuna, semplificano la comunicazione con i vostri clienti e vi aiutano a catturarne l'attenzione con incentivi visivi, prima che abbiate la possibilità di convincerli con il gusto.

Creiamo e progettiamo sempre qualcosa di nuovo, ma continuiamo a proporre alcuni articoli „storici“, e cerchiamo costantemente di migliorare. Potete sempre contare su di noi. Questo vale anche per i nuovi regolamenti alimentari che entreranno in vigore nel 2022: dalla maggior parte dei nostri prodotti è già stato eliminato il biossido di titanio E171. In questo catalogo vi aspettano nuovamente molti prodotti fantastici, per esempio il nostro nuovo sviluppo "macarons", che assomigliano ai ben noti macarons: due delicati gusci di meringa con uno strato di marzapane in mezzo, in diversi colori e con una lunga conservazione. Utilizziamo anche una nuova tecnica di stampa per le nostre placchette in pasta di zucchero, con motivi molto filigranati e molti più colori, in modo che non vi siano quasi limiti ai vostri ordini di motivi speciali.

Saluti creativi e buona fortuna in questo nuovo anno commerciale!







PERSONALISIERTE LOGOS
PERSONALIZED PLAQUES
DÉCORS PERSONNALISÉS
LOGHI PERSONALIZZATI

CHOCOLATE

Promote your company with fine chocolate plaques with your logo on it.

Is there a better way to promote your company, than with a sweet chocolate? With these favorably priced and tasty chocolate plaques you can let your customers know, that the cakes, desserts and cupcakes are made by you. You can choose your plaque from a variety of shapes and sizes. If you have any questions, please don't hesitate to contact us.

Your logo on a chocolate plaque:

- Milk chocolate, dark chocolate, white chocolate with caramel or white chocolate
- personalized blister without chocolate
- Over 30 different standard shapes
- Design printed with 1-4 colors
- Further shapes on request
- Prices and delivery times on request

Promouvez votre entreprise en imprimant votre logo sur un décor en chocolat!

Vous pouvez désormais informer vos clients que ces délicieuses tartes et desserts contenant des décors en chocolat avec votre logo sont produites chez vous à un prix compétitif.

Nous proposons un assortiment de décors en chocolat à personnaliser selon vos souhaits. N'hésitez pas à nous contacter pour réaliser vos idées.

Votre motif sur du chocolat

- Couverture: chocolat au lait, chocolat noir, blond ou blanc
- Blister personnalisé à remplir vous mêmes
- Choisissez parmi plus de 30 formes
- Prix et délais de livraison sur demande
- Choisissez jusqu'à 4 couleurs d'impression
- D'autres formes pourraient être réalisées sur demande

„Utilizzate il Vostro logo per promuovere la Vostra attività”

Il Vostro logo proposto su ottimo cioccolato. Presentate la Vostra attività su ottimo cioccolato: esiste un modo migliore? Con il Vostro nome o logo sui Vostri prodotti potete informare in modo gustoso ed economico che torte, dessert, cup cake arrivano dal Vostro laboratorio. Vi offriamo una vasta gamma di formati e sviluppiamo le Vostre placchette personalizzate. Interpellateci, vi assisteremo volentieri nei Vostri progetti.

Il Vostro messaggio su cioccolato

- Scelta: cioccolato al latte, fondente, bianco con caramello o bianco
- Prezzi e tempi di consegna su richiesta
- Blister personalizzato da riempire
- Oltre 30 formati standard
- Stampa: fino a 4 colori
- Ulteriori formati su richiesta



5 simple steps to get your personalized chocolate plaque:

- 1 Choose your favorite shape number (F...)
- 2 Let us know the following information by E-Mail: the shape number (F...), size, needed quantity, desired delivery time and whether you'd like to have the plaques made of dark, milk, white chocolate or unfilled blister.
- 3 Send us your logo or design idea as a computer file or as a sketch
- 4 We send you a nonbinding offer and a digital design
- 5 After you have accepted the offer & design, we'll start producing the plaques and deliver you the chocolate plaques.

La personnalisation en 5 étapes:

- 1 Choisissez votre forme de logo sous le numéro F.....
- 2 Envoyez nous par Mail le numéro de la forme, la quantité, la date de livraison et la couverture de chocolat souhaitée (chocolat noir, chocolat au lait, chocolat blanc ou un blister à remplir).
- 3 Envoyez-nous le visuel que vous voudriez imprimer.
- 4 Nous vous envoyons une offre de prix accompagnée d'un visuel.
- 5 Après avoir reçu votre bon pour accord la production sera lancée.

5 semplici passi per la Vostra personalizzazione

- 1 scegliete il formato preferito (n. F...)
- 2 fateci pervenire per mail, formato, dimensioni, quantità ed esecuzione (Cioccolato fondente, al latte, bianco o Blister vuoti)
- 3 fateci pervenire via computer il Vostro logo (oppure un disegno) o motivo da stampare
- 4 vi invieremo un'offerta non vincolante ed una bozza digitale
- 5 dopo Vostra approvazione produrranno e spediranno le placchette personalizzate



UNFILLED BLISTER - BLISTER À REMPLIR - BLISTER DA RIEMPIRE

CELLOPHANE BAG FOR INDIVIDUALLY PACKED CHOCOLATE
SACHET EN CELLOPHANE POUR CHOCOLATS INDIVIDUELS
SACCHETTI IN PLASTICA, LA CONFEZIONE SINGOLA PER LE PLACCHETTE DI CIOCCOLATO



Your design in empty blister to be filled with your own chocolate

- Personalized blister without chocolate
- Design printed with 1-4 colours
- Over 30 different standard shapes
- Further shapes on request
- Prices and delivery times on request

Forms and minimum order quantities can be found on pages 12-15

Il vostro messaggio in blister da stampare su cioccolato.

- Blister personalizzato da riempire
- Stampa: fino a 4 colori
- Oltre 30 formati standard
- Ulteriori formati su richiesta
- Prezzi e tempi di consegna su richiesta

Formati e quantitativi per blister alle pagine 12-15.

Votre motif imprimé sur blister à remplir soi-même avec du chocolat

- Blister personnalisé sans chocolat
- Choisissez jusqu'à 4 couleurs
- Choisissez entre plus de 30 formes
- D'autres formes pourraient être réalisées sur demande
- Prix et délais de livraison sur demande

Formes et quantités de blister non rempli, voir pages 12-15.

Transparent cellophane bag for individually packed chocolate with your own logo.

Transparent cellophane bag, self-adhesive and re-sealable.
For individual packaging of your personalized chocolates.

L'emballage individuel pour vos chocolats personnalisés.

Un sachet parfaitement transparent adapté pour l'emballage individuel de vos décors personnalisés et logos.

Per conservare singolarmente le vostre placchette di cioccolato personalizzate

Sacchetti trasparenti per il confezionamento delle singole placchette di cioccolato.

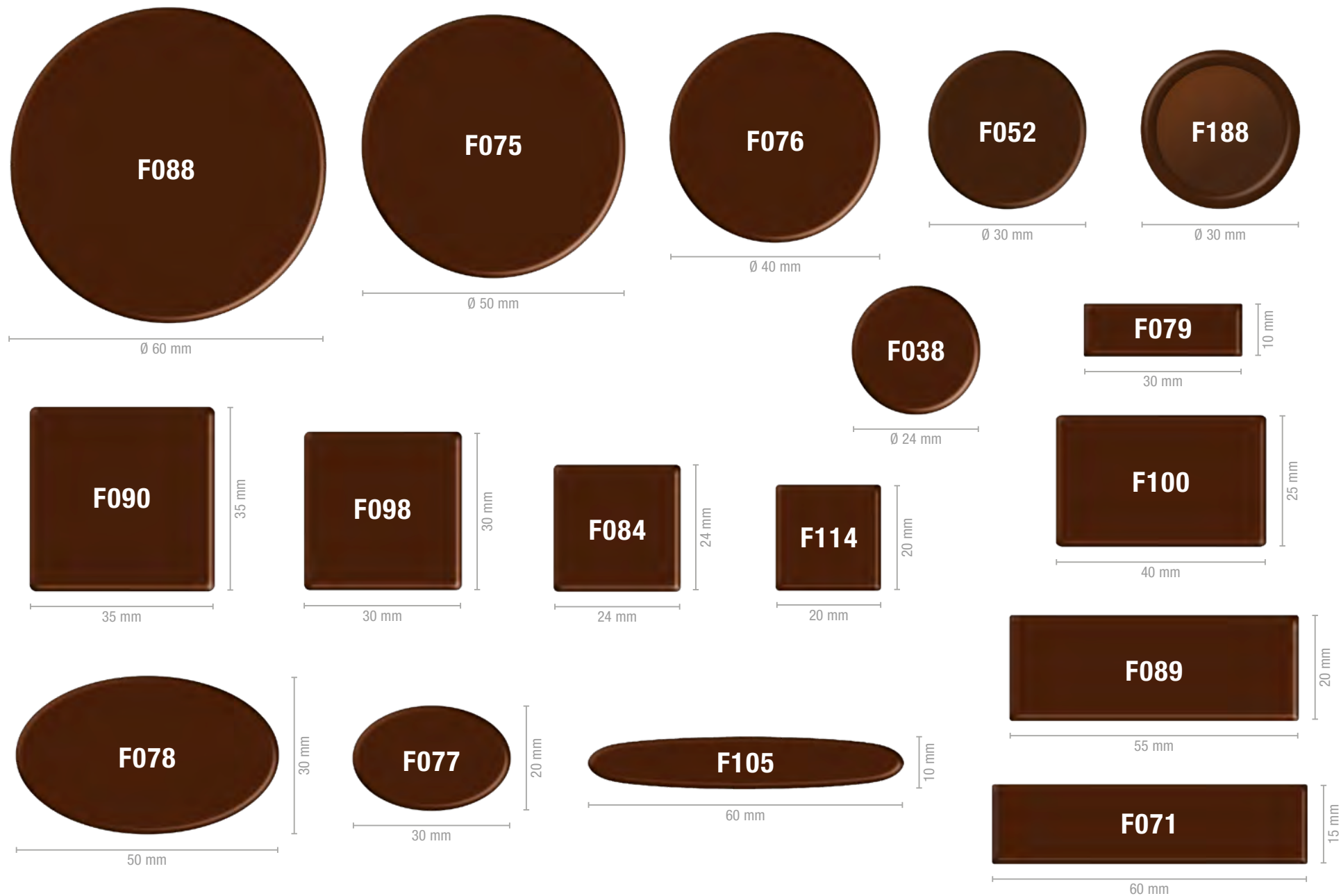
30013

~50 x 70 mm (open)
~50 x 50 mm (closed)
200 pcs / plastic



Presentation example
Suggestion de présentation
Un esempio di presentazione

CHOCOLATE



PERSONALIZED PLAQUES - DÉCORS PERSONNALISÉS - LOGHI PERSONALIZZATI



White chocolate
Chocolat blanc
Cioccolato bianco



White chocolate with caramel
Chocolat blond
Cioccolato bianca con
caramello



Milk chocolate
Chocolat au lait
Cioccolato al latte



Dark chocolate
Chocolat noir
Cioccolato fondente



Unfilled blister to be filled w. your own chocolate
Blister à remplir soi-même
Blister da riempire, senza cioccolato

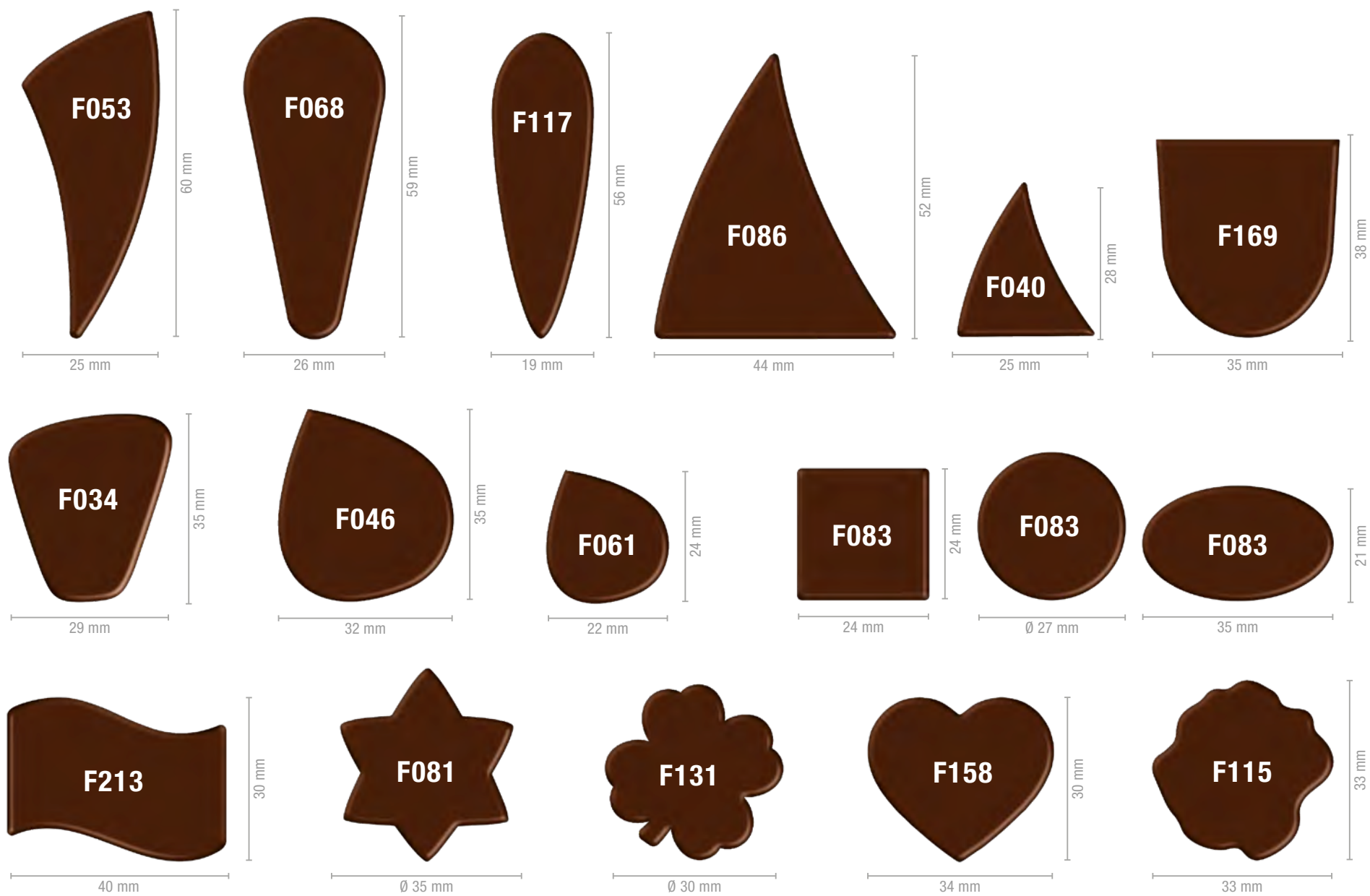
Further shapes, prices and delivery time on request
D'autres formes, prix et détails de livraison sur demande
Ulteriori formati, prezzi e tempi di esecuzione su richiesta

FILLED BLISTER / UNFILLED BLISTER

Minimum order quantity: **5 boxes**

Form	Form-No.	Size	pcs Blister	Blister boxes	pcs boxes	pcs 5 boxes
	F038	Ø 24 mm	48	10	480	2400
	F052	Ø 30 mm	40	10	400	2000
	F076	Ø 40 mm	24	10	240	1200
	F075	Ø 50 mm	15	10	150	750
	F088	Ø 60 mm	8	10	80	400
	F188	Ø 30 mm, with edge	40	10 / 8	400 / 320	2000 / 1600
	F114	20 x 20 mm	60	10	600	3000
	F084	24 x 24 mm	54	10	540	2700
	F098	30 x 30 mm	35	10	350	1750
	F090	35 x 35 mm	24	10	240	1200
	F077	30 x 20 mm	49	10	490	2450
	F078	50 x 30 mm	25	10	250	1250
	F105	60 x 10 mm	40	10	400	2000
	F079	30 x 10 mm	70	10	700	3500
	F100	40 x 25 mm	30	10	300	1500
	F089	55 x 20 mm	24	10	240	1200
	F071	60 x 15 mm	32	10	320	1600

CHOCOLATE



PERSONALIZED PLAQUES - DÉCORS PERSONNALISÉS - LOGHI PERSONALIZZATI



White chocolate
Chocolat blanc
Cioccolato bianco



White chocolate with caramel
Chocolat blond
Cioccolato bianca con
caramello



Milk chocolate
Chocolat au lait
Cioccolato al latte



Dark chocolate
Chocolat noir
Cioccolato fondente



Unfilled blister to be filled w. your own chocolate
Blister à remplir soi-même
Blister da riempire, senza cioccolato

Further shapes, prices and delivery time on request
D'autres formes, prix et détails de livraison sur demande
Ulteriori formati, prezzi e tempi di esecuzione su richiesta

FILLED BLISTER / UNFILLED BLISTER

Minimum order quantity: **5 boxes**

Form	Form-No.	Size	pcs Blister	Blister boxes	pcs boxes	pcs 5 boxes
	F040	25 x 28 mm	54	10	540	2700
	F086	44 x 52 mm	21	10	210	1050
	F061	22 x 24 mm	54	10	540	2700
	F046	32 x 35 mm	28	10	280	1400
	F083	24/Ø27/35 x 21 mm	42	10	420	2100
	F053	25 x 60 mm	24	10	240	1200
	F068	26 x 59 mm	24	10	240	1200
	F117	19 x 56 mm	30	10	300	1500
	F169	35 x 38 mm	24	10	240	1200
	F034	29 x 35 mm	28	10	280	1400
	F213	40 x 30 mm	25	10	250	1250
	F081	Ø 35 mm	35	10	350	1750
	F131	Ø 30 mm	28	10	280	1400
	F158	34 x 30 mm	35	10	350	1750
	F115	33 x 33 mm	35	10	350	1750

CHOCOLATE

Transfer sheets

Transfer sheets are foils printed with cocoa butter.

You can either spread tempered couverture directly on the transfer sheet or you can cut out small pieces of the sheet and gently press them on top your coated pralines.

Personalized transfer sheet

- Personalize transfer sheets with your own design
- Print on curved surfaces or on roll possible
- Print: 1-3 colours
- Prices and lead times on request

Please contact us for further information.

Transferts

Les transferts sont imprimés en beurre de cacao. Deux solutions:

- nappez la feuille de transfert avec une couverture chocolat à température ambiante.
- ou appliquez la feuille de transfert directement sur votre création.

Impression de votre motif sur une feuille de transfert

- Personnalisez vos feuilles de transfert avec le motif de votre choix
- Impression sur feuilles ou rouleaux
- Impression de une à trois couleurs
- Tarifs et délais de livraison sur demande

N'hésitez pas à nous contacter, nous traiterons votre demande dans les meilleurs délais.

Fogli trasferibili

I fogli trasferibili sono fogli prestampati con burro di cacao.

Potete stendere la copertura temperata direttamente sulla superficie del foglio oppure applicare singoli pezzi del foglio sulle praline già ricoperte.

Il vostro logo su fogli trasferibili:

- Fogli trasferibili personalizzati con il vostro logo
- stampa su foglio singolo o con bobina
- Stampa: 1 – 3 colori
- Prezzi e tempi di consegna su richiesta

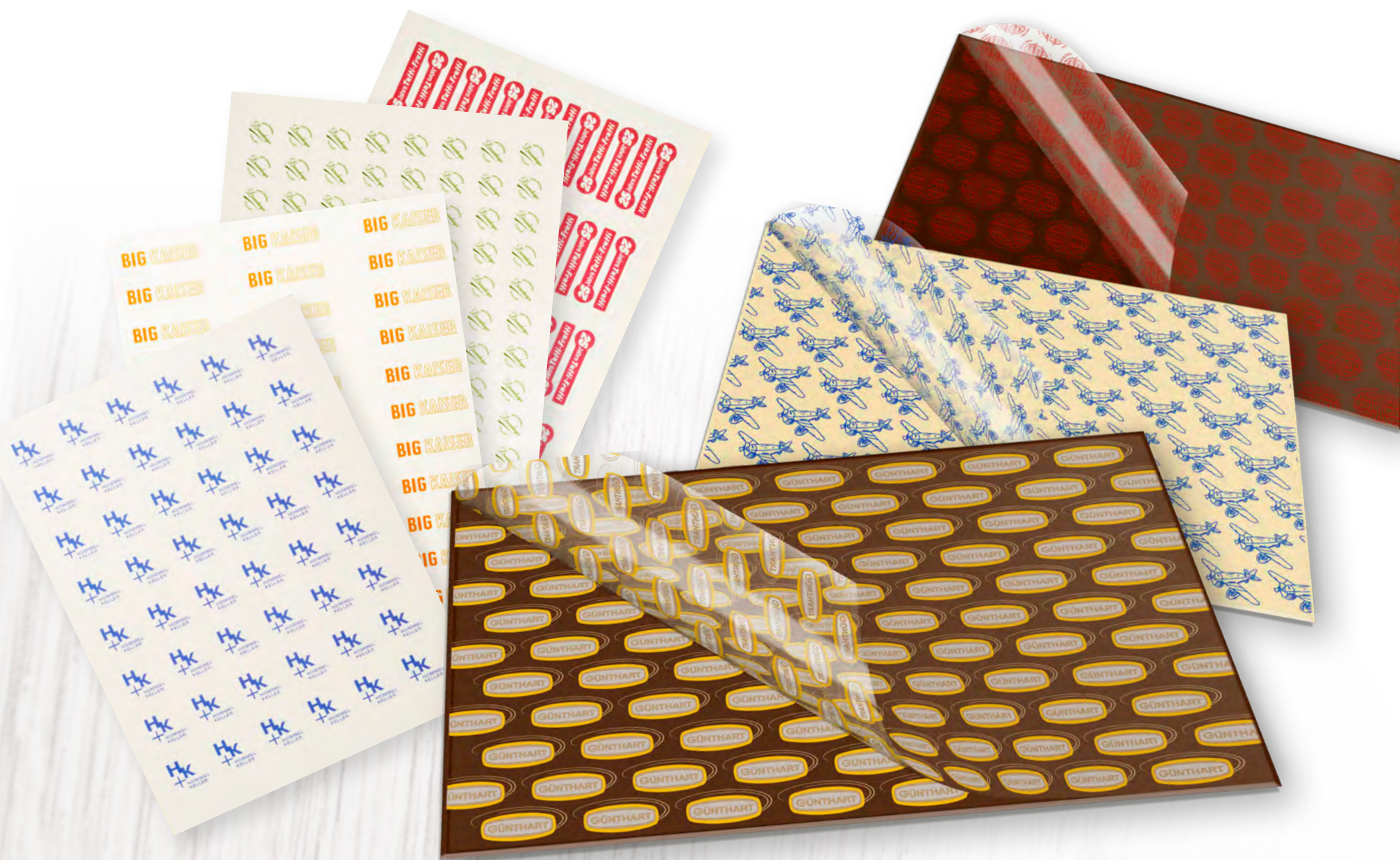
Interpellateci, ci occuperemo volentieri delle vostre richieste ed idee creative.



Size Taille Dimensioni	Print Impression Stampa	No. printing colours No. de couleurs No. colori	Pieces/box No. de pcs par carton Quantità confezione	Minimum order quantity Minimum de commande Quantitativo minimo
40 x 40 mm	sheets/feuilles/foglio	1-3	8.820 pcs	17.640 pcs / 2 box
450 x 360 mm	sheets/feuilles/foglio	1-3	25 pcs	125 pcs / 5 box
600 x 400 mm	sheets/feuilles/foglio	1-3	140 pcs	280 pcs / 2 box
300 mm x 200 m	roll/rouleau/bobina	1-2	200 m	2 rolls/rouleaux/bobine
600 mm x 200 m	roll/rouleau/bobina	1-2	200 m	1 roll/rouleau/bobina
800 mm x 200 m	roll/rouleau/bobina	1	200 m	5 rolls/rouleaux/bobine
1200 mm x 200 m	roll/rouleau/bobina	1	200 m	5 rolls/rouleaux/bobine

TRANSFER SHEETS FOR CHOCOLATE - TRANSFERTS POUR CHOCOLAT - LOGO TRASFERIBILE PER CIOCCOLATO

Personalize your product with your own design! / Personnaliser vos créations avec votre logo / Personalizzate le vostre creazioni con il vostro logo su cioccolato!





Presentation example
Suggestion de présentation
Un esempio di presentazione

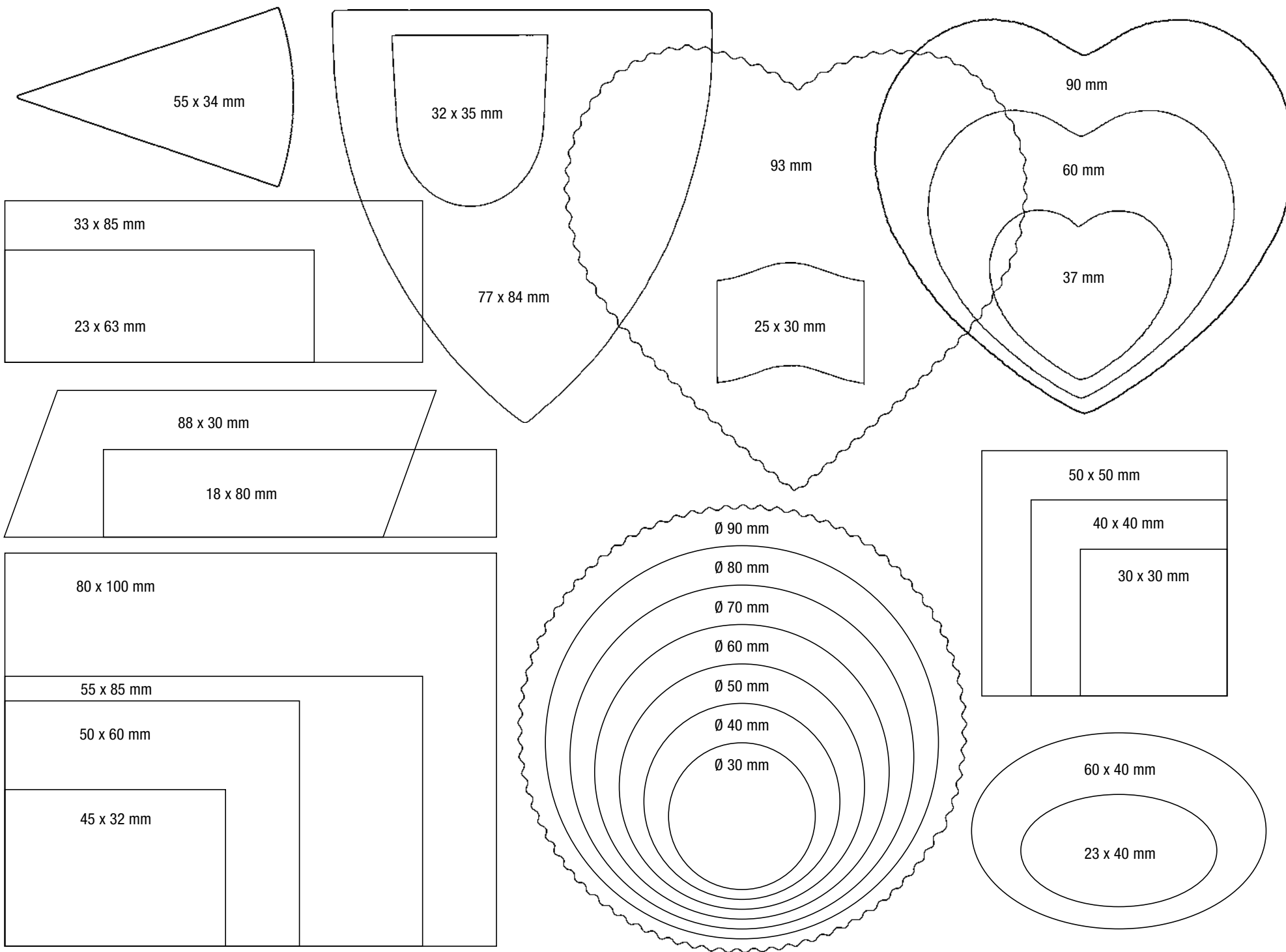
Create your personalized cake decoration and choose the style from the shapes shown on the following page, further shapes on request. All plates are made of sugar-coating mass. The motive can be printed with various colours. Realize your own ideas and logos! Please send us your motive as a computer file or a sketch and please advice which form you want to have and which colours we should use. Please contact us and clarify your request and we'll send you our written/ official offer.

Sur cette page, nous vous proposons différentes formes sur lesquelles nous pouvons réaliser vos demandes de décors personnalisés. Les plaquettes sont en masse à base de sucre et peuvent être produites en une ou plusieurs couleurs. Vos logos et idées peuvent être réalisés sur la forme de votre choix. Il vous suffit de simplement de nous transmettre par e-mail le motif à imprimer. N'hésitez pas à nous contacter, nous vous conseillerons et établirons l'offre correspondante à votre demande.

In questa pagina troverete tutte le forme standard a Vostra disposizione per le Vostre personalizzazioni delle placche da decoro per realizzare le Vs specialità personali o per Vs pubblicità. Qui potete realizzare il Vostro logo e la Vostra idea, mandateci un vostro disegno e quale formato avete scelto, vi faremo un'offerta senza impegno. Per ulteriori domande non esitate a contattarci.

Please indicate size and mould type when requesting a quotation.
Merci d'indiquer la taille et la forme souhaitées lors de votre demande.
Vi preghiamo di indicare sempre forma e dimensioni.









SCHOKODEKORE

CHOCOLATE DECORATIONS

DÉCORS EN CHOCOLAT

DECORI AL CIOCCOLATO

Transfer sheets

Information about personalized transfer sheets can be found on the page 16.

Impression individualisée possible, voir svp. Page 16.

A pagina 16 le fantasie disponibili.

Transfer sheets are transparent foils, which are printed with cocoa butter. With the sheets you can easily transfer patterns onto surfaces made of chocolate. It's the perfect decoration for tarts, cakes, desserts and pralines.

Nos transferts sont imprimés en beurre de cacao sur des feuilles transparentes grâce auxquelles vous pouvez facilement reporter votre motif sur une surface en chocolat décorant ainsi parfaitement vos tartes, gâteaux, desserts et pralines.

I trasferibili sono fogli trasparenti con una stampa di burro di cacao, che consentono di trasferire in modo semplice simpatici motivi su sottili superfici di cioccolato. Un'artistica decorazione per torte, dessert e praline.



Melt milk, dark or white chocolate couverture. Pour the tempered chocolate onto the foil.

Faites fondre du chocolat blanc, noir ou au lait. Verser le chocolat tempéré sur la feuille de transfert.

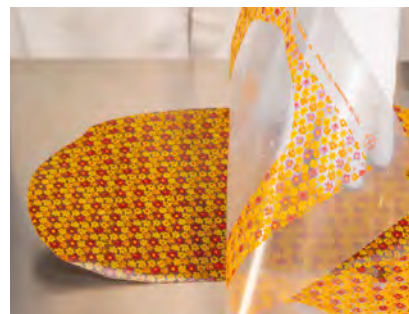
Sciogliete il vostro cioccolato al latte, fondente o bianco e versatelo ancora caldo sul foglio.



Spread the melted chocolate evenly onto the foil using a spatula.

Étaler uniformément à l'aide d'une spatule le chocolat tempéré sur la feuille de transfert.

Distribuitelo con una spatola sul foglio.

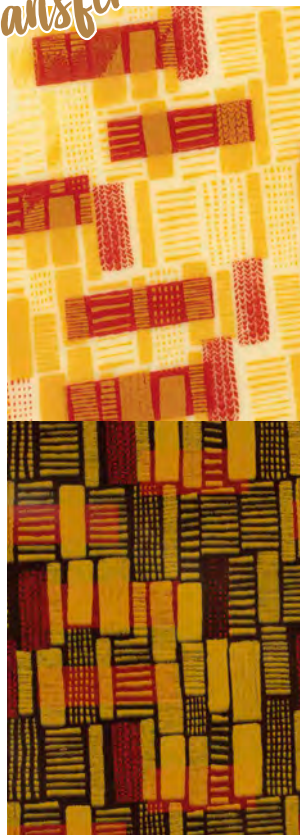


Let the chocolate cool down on the foil. Then gently remove the foil.

Laisser le chocolat refroidir puis retirer délicatement la feuille.

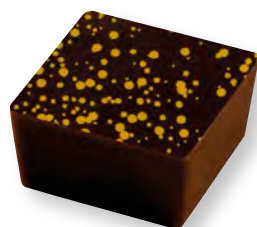
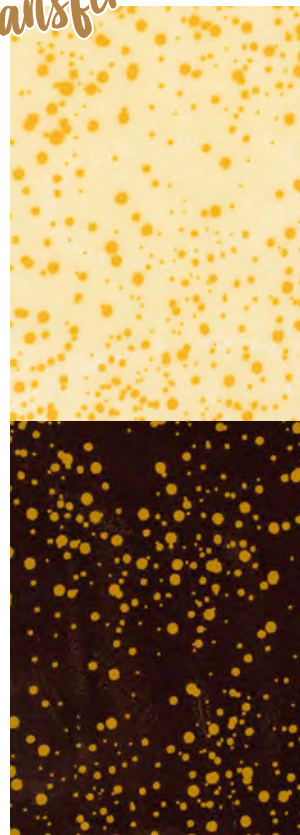
Lasciar raffreddare il cioccolato e toglierlo poi con attenzione.

Transfer



30004 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



30005 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



30006 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



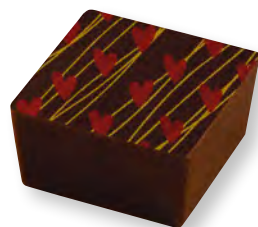
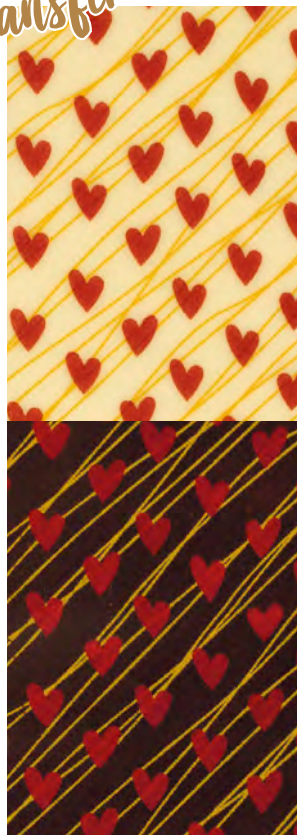
30007 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



30000 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



30001 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



30002 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



30003 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets



CAMEL COUVERTURE - 100 % CHOCOLATE

WHITE CHOCOLATE COUVERTURE WITH CAMEL

Chocolate decoration with a new, natural hue (without any colorants).

Create your own special ideas with these chocolate decorations – natural and creative.

COUVERTURE BLONDE - 100% CHOCOLAT

COUVERTURE BLANCHE ENRICHIE DE CAMEL

Décor en chocolat dans une nouvelle couleur naturelle (sans colorants). Avec ces nouveaux décors en chocolat, interprétez d'une nouvelle façon vos idées, naturelles et créatives.**COPERTURA BIONDA - 100% CIOCCOLATO**

COPERTURA BIANCA CON CAMELLO

Decorazione di cioccolato in una nuova tonalità naturale (senza coloranti). Sviluppate le vostre speciali creazioni con questa nuova decorazione al cioccolato.

Naturale e creativa.



5227 
32 x 31 mm / 160 pcs
white chocolate with caramel



5228 
20 x 20 mm / 240 pcs
white chocolate with caramel



5231 
6,5 x 128 x 4 mm / 66 pcs
white chocolate with caramel



5196  
36 x 27 x 4 mm / 96 pcs
white chocolate with caramel



5230 
37 x 32 mm / 112 pcs
white chocolate with caramel



5229 
25 x 60 mm / 72 pcs
white chocolate with caramel





30050  
34 x 33 x 15 mm / 28 pcs
ruby chocolate



30054  
36 x 27 x 4 mm / 96 pcs
ruby chocolate



30048 
32 x 31 mm / 160 pcs
ruby chocolate



30049 
36 x 25 mm / 80 pcs
ruby chocolate



30052 
Ø 30 mm / 120 pcs
ruby chocolate



30055 
24 x 24 x 6 mm / 144 pcs
ruby chocolate



30051 
6,5 x 128 x 4 mm
66 pcs
ruby chocolate

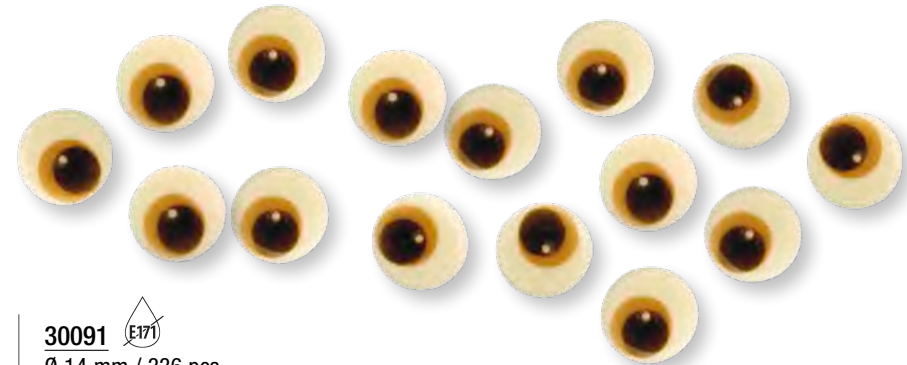
Ruby Chocolate



4414  
 Ø 26 mm / 30 pcs
 ruby chocolate



CHOCOLATE DECORATIONS



30091 (E171)
 Ø 14 mm / 336 pcs
 white chocolate



30253 (E171)
 Ø 20 mm / 240 pcs
 white chocolate



30252 (E171)
 20 x 19 mm / 180 pcs
 white chocolate



30254 
31 x 41 mm / 120 pcs
white chocolate



30269 
30-35 x 38 mm / 96 pcs
white chocolate

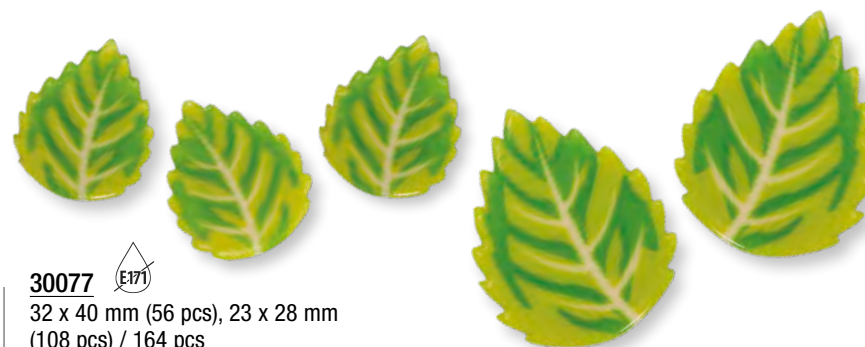




30212 
19 x 56 mm / 90 pcs
white chocolate



5235 
30 x 31 mm / 128 pcs
white chocolate



30077 
32 x 40 mm (56 pcs), 23 x 28 mm
(108 pcs) / 164 pcs
white chocolate



5233 
Ø 15 mm (192 pcs), 12 x 19 mm (192 pcs)
384 pcs / white chocolate



30210 
Ø 25 mm / 192 pcs
white chocolate





30213 
37 x 32 mm / 112 pcs
white chocolate



30218 
25 x 60 mm / 72 pcs
white chocolate



30211 
Ø 30 mm / 120 pcs
white chocolate



30217 
20 x 20 mm / 240 pcs
white chocolate



30256 
20 x 20 mm / 240 pcs
white chocolate





30242 

60 x 15 mm / 128 pcs
dark chocolate
Text: GER



30267  

68 x 7 x 6 mm / 144 pcs
white chocolate



5198 

60 x 15 mm / 128 pcs
dark chocolate
Text: FR



5116 

A-Z (300 pcs), 14 x 18 mm
0-9 (110 pcs), 15 x 22 mm
410 pcs / dark chocolate



4828 
30 x 30 mm / 70 pcs
white chocolate
Text: EN



30255 
20 x 56 mm / 48 pcs
white chocolate
Text: GER



30197 
40 x 40 mm / 72 pcs
dark chocolate



30154  
Ø 26 mm / 60 pcs
white chocolate



30251 
30 x 27 mm (70 pcs),
20 x 18 mm (126 pcs) / 196 pcs
white chocolate



30164 
23 x 22 mm / 144 pcs
white chocolate



30214 
Ø 30 mm (56 pcs), Ø 24 mm
(96 pcs) / 152 pcs
white chocolate



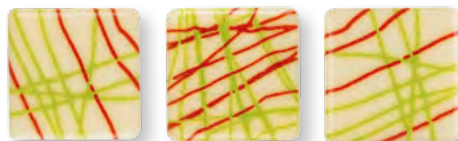
30271 
23 x 40 mm / 120 pcs
white chocolate



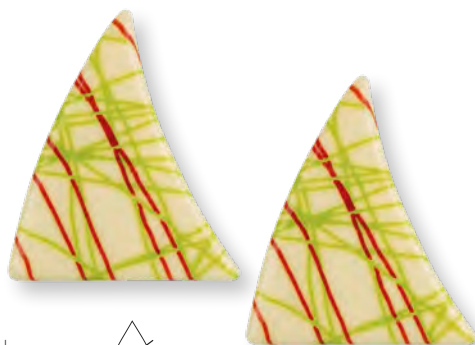
30258 
25 x 28 mm / 216 pcs
dark chocolate



30259 
25 x 28 mm / 216 pcs
white chocolate



30256 
20 x 20 mm / 240 pcs
white chocolate



30257 
44 x 52 mm / 84 pcs
white chocolate



30261 
28 x 77 mm / 96 pcs
dark chocolate



30238 
28 x 77 mm / 96 pcs
dark chocolate



5167 
28 x 77 mm / 96 pcs
white chocolate



30260 
 6,5 x 128 x 4 mm
 66 pcs
 dark chocolate



5201 
 6,5 x 128 x 4 mm
 66 pcs
 dark chocolate



5202 
 6,5 x 128 x 4 mm
 66 pcs
 white chocolate



30051 
 6,5 x 128 x 4 mm
 66 pcs
 ruby chocolate



5231 
 6,5 x 128 x 4 mm
 66 pcs
 white chocolate with caramel



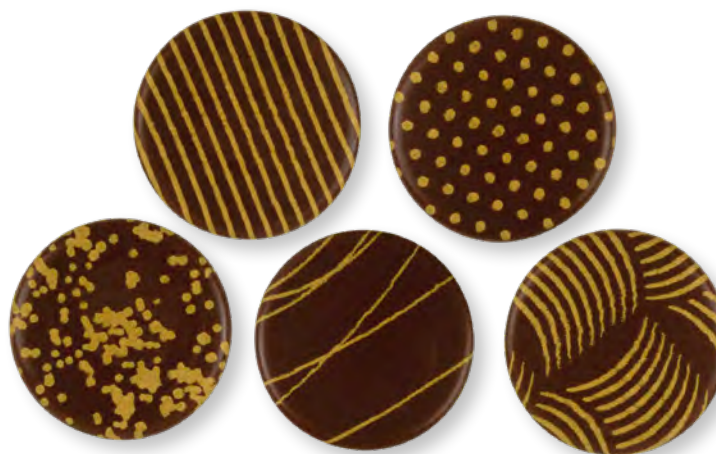
5156 
22 x 59 mm / 112 pcs
dark chocolate



30264 
24 x 24 mm / 216 pcs
dark chocolate



30258 
25 x 28 mm / 216 pcs
dark chocolate



5149 
Ø 30 mm / 120 pcs
dark chocolate



30260 
6,5 x 128 x 4 mm
66 pcs
dark chocolate



5155 
20 x 20 mm / 240 pcs
dark chocolate



30262 
20 x 20 mm / 240 pcs
dark chocolate



30263 
20 x 20 mm / 240 pcs
dark chocolate

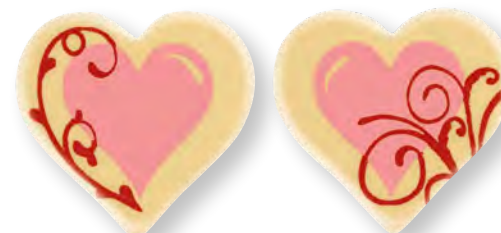




30230 
40 x 42 mm / 96 pcs
dark chocolate



30046 
32 x 31 mm / 160 pcs
dark chocolate



30265 
32 x 31 mm / 160 pcs
white chocolate



5188 
30 x 30 mm / 140 pcs
white chocolate
Text: EN



30047 
32 x 31 mm / 160 pcs
dark chocolate



30147 
32 x 31 mm / 160 pcs
dark chocolate



4819
41 x 26 mm / 128 pcs
dark chocolate
Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!





5192  
 Ø 26 mm / 30 pcs
 white chocolate



5193 
 Ø 26 mm / 30 pcs
 white chocolate



5194 
 Ø 26 mm / 30 pcs
 white chocolate



5195  
 Ø 26 mm / 30 pcs
 dark chocolate



4414  
 Ø 26 mm / 30 pcs
 ruby chocolate



5107  
 Ø 26 mm / 30 pcs
 dark chocolate



5166 
 Ø 26 mm / 30 pcs
 dark chocolate

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



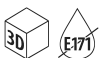
30014



22 x 32 mm / 30 pcs
white chocolate



5241



16 x 70 x 5 mm / 64 pcs
dark chocolate



**5211**

34 x 33 x 15 mm / 28 pcs
dark chocolate

1 heart - 2 uses!
Design on the front side,
back single-coloured and unprinted!
1 coeur - 2 possibilités de décor!
recto impression déco, verso couleur unie
1 Cuore - 2 utilizzi!
Fronte stampato, Retro colorato senza stampa

**30185**

34 x 33 x 15 mm / 28 pcs
white chocolate

**30050**

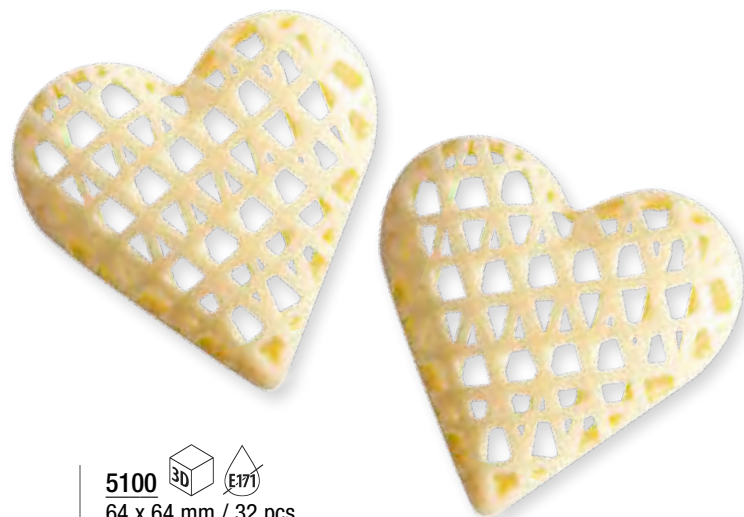
34 x 33 x 15 mm / 28 pcs
ruby chocolate

**5213**

21 x 20 x 5 mm / 264 pcs
white chocolate

**30186**

21 x 20 x 5 mm / 264 pcs
white chocolate



5100  
64 x 64 mm / 32 pcs
white chocolate



30055 
24 x 24 x 6 mm / 144 pcs
ruby chocolate





5103  
~Ø 5 x 150 mm / 360 g (~108 pcs)
chocolate



2345  
Ø 7-8, L: 110 mm / 700 g (~140 pcs)
chocolate



5101  
~94-100 mm / 350 g (~117 pcs)
chocolate



5105  
36 x 30 mm / 1000 g (~475 pcs)
chocolate



30271 
23 x 40 mm / 120 pcs
white chocolate



5102  
~65 x 10 mm / 200 g (~144 pcs)
chocolate



30188  
Ø 28 x 15 mm / 76 pcs
white chocolate



2340  
Ø 28 x 15 mm / 76 pcs
dark chocolate



30054  
36 x 27 x 4 mm / 96 pcs
ruby chocolate



5189  
36 x 27 x 4 mm / 96 pcs
white chocolate



5196  
36 x 27 x 4 mm / 96 pcs
white chocolate with caramel



5190  
36 x 27 x 4 mm / 96 pcs
milk chocolate



5191  
36 x 27 x 4 mm / 96 pcs
dark chocolate





2296 
35/45 mm / 800 g (~600 pcs)
dark chocolate



3831 
55 mm / 540 g (~250 pcs)
dark chocolate



2348 
35 x 35 x 2 mm / 500 g (~260 pcs)
dark chocolate



2299 
Ø 25 mm / 440 g (~540 pcs)
dark chocolate



5104  
~80 x 35 mm / 65 g (~80 pcs)
dark chocolate









BLUMENDEKORE
FLOWER DECORATIONS
DÉCORS FLEURS
DECORI FIORI



2301 
 Ø 34 x 7 mm / 96 pcs
 sugar



2007 
 42 x 25 mm / 54 pcs
 sugar



2143 
 Ø 35 x 6,5 mm / Ø 31 x 6 mm
 120 pcs / sugar



2014 
 Ø 24 x 6 mm / 150 pcs
 sugar



2026 
 Ø 12 x 4 mm / 200 pcs
 sugar



2010 
 23 mm / 200 pcs
 sugar

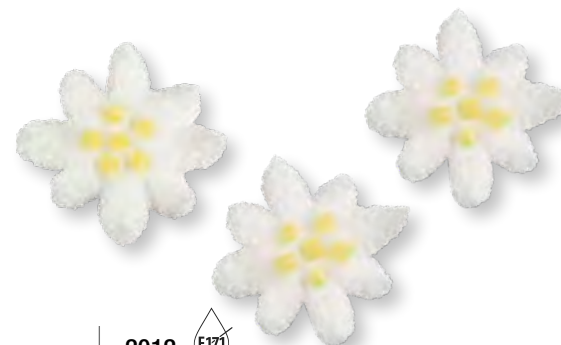




2022 
 Ø 20 mm / 200 pcs
 sugar



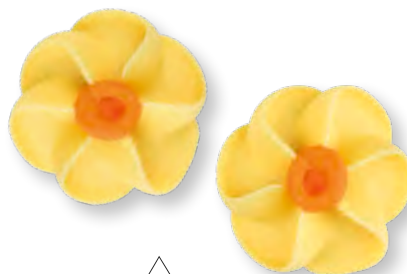
2008 
 Ø 30 mm / 100 pcs
 sugar



2012 
 Ø 36 mm / 100 pcs
 sugar



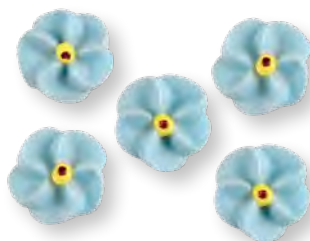
2021 
 Ø 15 mm / 500 pcs
 sugar



2013 
 Ø 30 mm / 100 pcs
 sugar



2020 
 25 x 20 mm / 200 pcs
 sugar



2019 
 Ø 15 mm / 200 pcs
 sugar



2024 
 Ø 10 mm / 1000 pcs
 sugar



2321 
 Ø 12 mm / 210 pcs
 sugar



2320 
36 x 30 x 10 mm / 60 pcs
sugar



2404 
Ø 29 mm / 125 pcs
sugar



2306 
Ø 33 x 10 mm / 96 pcs
sugar





2406 
 Ø 65 x 25 mm / 12 pcs
 tragacanth sugar



2420 
 50 x 30 x 23 mm / 30 pcs
 tragacanth sugar

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



2473 
 Ø 36 x 17 mm / 54 pcs
 tragacanth sugar



2399 
 63 x 17 mm / 100 pcs
 tragacanth sugar



2397 
 45 x 30 mm / 100 pcs
 tragacanth sugar



2398 
 30 x 20 mm / 150 pcs
 tragacanth sugar



2361 
 21 x 15 mm / 150 pcs
 tragacanth sugar



2478 

Ø 60 x 25 mm (9 pcs) / Ø 27 mm (24 pcs)
33 pcs / tragacanth sugar



2481 

Ø 60 x 25 mm (9 pcs) / Ø 27 mm (24 pcs)
33 pcs / tragacanth sugar



2474 

28 x 50 mm / 48 pcs
tragacanth sugar



2362 

Ø 21 mm / 120 pcs
tragacanth sugar



2403 

Ø 13 mm / 540 pcs
tragacanth sugar



2364 
 Ø 50 mm
 24 pcs
 tragacanth sugar



2366 
 Ø 50 mm
 24 pcs
 tragacanth sugar

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



2368 
 Ø 50 mm
 24 pcs
 tragacanth sugar

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



2365 
 Ø 50 mm
 24 pcs
 tragacanth sugar



2370 
 Ø 40 mm
 30 pcs
 tragacanth sugar



2372 
 Ø 40 mm
 30 pcs
 tragacanth sugar

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



2374 
 Ø 40 mm
 30 pcs
 tragacanth sugar



2371 
 Ø 40 mm
 30 pcs
 tragacanth sugar



2376 
 30 x 17 mm
 36 pcs
 tragacanth sugar



2378 
 30 x 17 mm
 36 pcs
 tragacanth sugar



2380 
 30 x 17 mm
 36 pcs
 tragacanth sugar

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



2379 
 30 x 17 mm
 36 pcs
 tragacanth sugar



2382 

Ø 40 mm
60 pcs
tragacanth sugar



2383 

Ø 40 mm
60 pcs
tragacanth sugar



2384 

Ø 40 mm
60 pcs
tragacanth sugar



2385 

Ø 40 mm
60 pcs
tragacanth sugar



2373 

Ø 40 mm
30 pcs
tragacanth sugar



2387 

Ø 30 mm
96 pcs
tragacanth sugar



2388 

Ø 30 mm
96 pcs
tragacanth sugar



2389 

Ø 30 mm
96 pcs
tragacanth sugar



2390 

Ø 30 mm
96 pcs
tragacanth sugar



2435 

Ø 40 mm
60 pcs
tragacanth sugar



2392 

Ø 27 mm
96 pcs
tragacanth sugar



2393 

Ø 27 mm
96 pcs
tragacanth sugar



2394 

Ø 27 mm
96 pcs
tragacanth sugar



2395 

Ø 27 mm
96 pcs
tragacanth sugar



2437 

Ø 27 mm
96 pcs
tragacanth sugar

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



2463 
 Ø 60 x 25 mm / 48 pcs
 tragacanth sugar



2405 
 23 x 38 mm / 48 pcs
 tragacanth sugar



2475 
 85 x 25 mm / 48 pcs
 tragacanth sugar



2461 
 Ø 44 x 10 mm / 48 pcs
 tragacanth sugar



2396 
 23-70 mm / 120 pcs
 tragacanth sugar



2363 
 Ø 40 mm / 60 pcs
 tragacanth sugar





2132 
Ø 44 mm / 24 pcs
marzipan



2135 
Ø 44 mm / 24 pcs
marzipan



2134 
Ø 44 mm / 24 pcs
marzipan



2131 
Ø 44 mm / 24 pcs
marzipan



2152 
Ø 35 mm / 36 pcs
marzipan



2155 
Ø 35 mm / 36 pcs
marzipan



2154 
Ø 35 mm / 36 pcs
marzipan



2151 
Ø 35 mm / 36 pcs
marzipan



2172 
Ø 24 mm / 48 pcs
marzipan



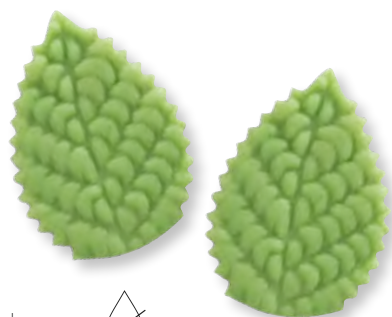
2175 
Ø 24 mm / 48 pcs
marzipan



2174 
Ø 24 mm / 48 pcs
marzipan



2171 
Ø 24 mm / 48 pcs
marzipan



2160 

40 x 28 x 3,5 mm / 100 pcs
marzipan



2161 

33 x 20 x 3,5 mm / 144 pcs
marzipan



2136 

Ø 44 mm / 24 pcs
marzipan

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



2150 

Ø 35 mm / 36 pcs
marzipan



2170 

Ø 24 mm / 48 pcs
marzipan





30274 
 Ø 38 x 23 mm / 36 pcs
 marzipan

new

Available from week 03
 Disponible dès semaine 03
 Disponibile dalla settimana 03



30276 
 50 x 30 x 3 mm (36 pcs)
 38 x 24 x 3 mm (64 pcs)
 100 pcs / marzipan

new

Available from week 03
 Disponible dès semaine 03
 Disponibile dalla settimana 03



30275 
 Ø 20 x 8 mm / 160 pcs
 marzipan

new

Available from week 03
 Disponible dès semaine 03
 Disponibile dalla settimana 03



2166 
 Ø 40 x 8 mm (30 pcs), Ø 26 x 7 mm (60 pcs)
 90 pcs / marzipan



The colors are not AZO-free! / Colorants: azoïques / Coloranti: azoiaci



2958 
Ø 35 x 25 mm / 100 pcs
wafer



2962 
20 x 42 x 5 mm / 500 pcs
wafer



2965 
Ø 35 x 20 mm / 150 pcs
wafer



2963 
60 x 25 mm / 80 pcs
wafer



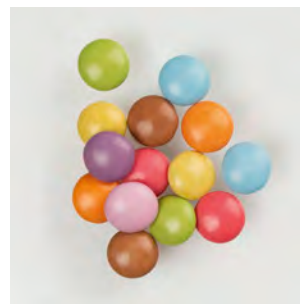
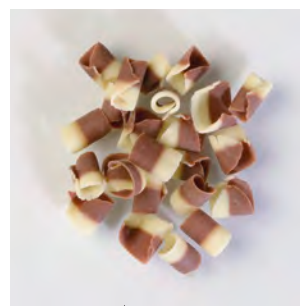
2952 
Ø 45 x 10 mm / 100 pcs
wafer







STREUDEKORE
SPRINKLES
DÉCORS À PARSEMER
DECORI DA SPARGERE

**30079**500 g
chocolate**30078**500 g
chocolate**30241**Ø 9 mm / 1,8 kg
chocolate**4206**Ø 4-10 mm / 300 g
crispy / chocolate**4205**18 x 12 x 6 mm / 600 g
chocolate**4276**700 g
chocolate / sugar**3826**1,5 kg
milk+white chocolate**4275**600 g
chocolate

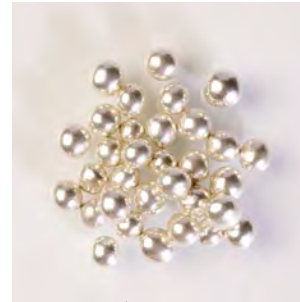




SPRINKLES

DÉCORS À PARSEMER

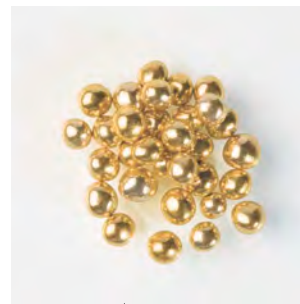
DECORI DA SPARGERE



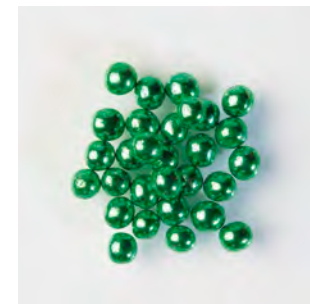
2115 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



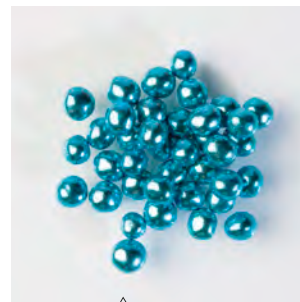
2105 
 Ø 4 mm / 700 g
 sugar



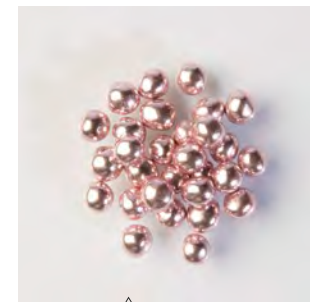
2122 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



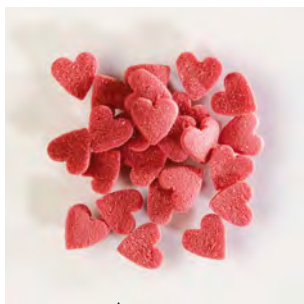
2125 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



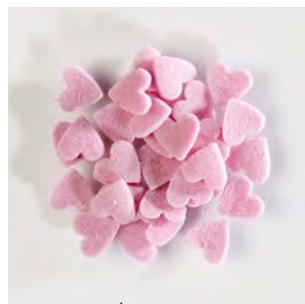
2124 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



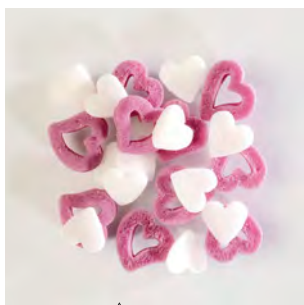
2123 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



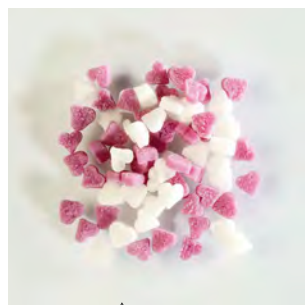
2114 
7 mm / 1,5 kg
sugar



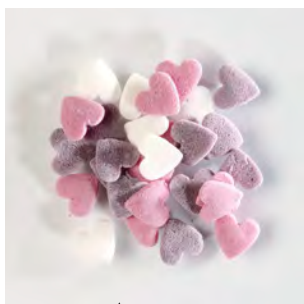
2113 
7 mm / 1,5 kg
sugar



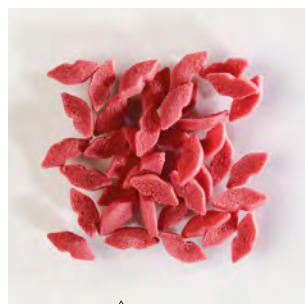
2116 
7/11 mm / 1,3 kg
sugar



4211 
3,5 mm / 1,5 kg
sugar



4209 
7 mm / 1,5 kg
sugar



4212 
9 mm / 1,4 kg
sugar

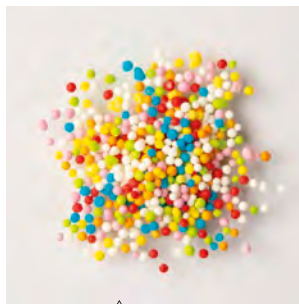




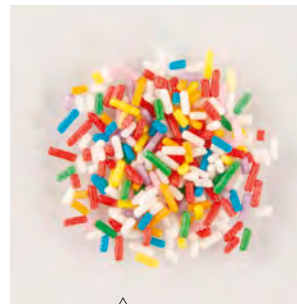
SPRINKLES

DÉCORS À PARSEMER

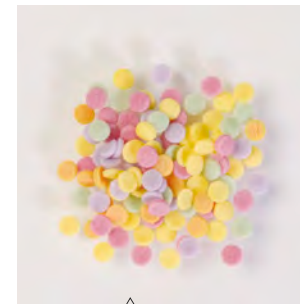
DECORI DA SPARGERE



2110 
Ø 1-2 mm / 2 kg
sugar



2118 
~7x1,3 mm / 1,8 kg
sugar

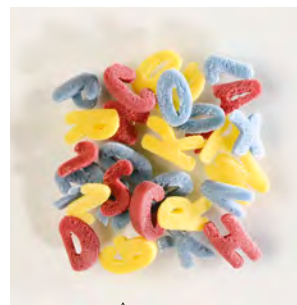


2117 
Ø 4 mm / 1,5 kg
sugar

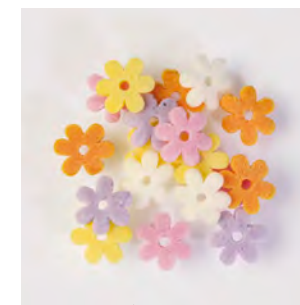


30281 
Ø 11 mm / 1,3 kg
sugar

new



2108 
Ø 10 mm / 1,4 kg
sugar



2119 
Ø 9,5 mm / 1,2 kg
sugar

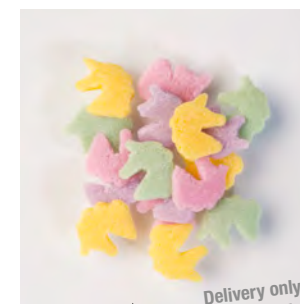


30312 
4 mm / 1,3 kg
sugar

new

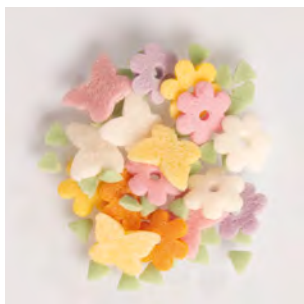


2189 
12 mm / 1,3 kg
sugar



4273 
Ø 10 mm / 1,3 kg
sugar

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



30072 
500 g
sugar



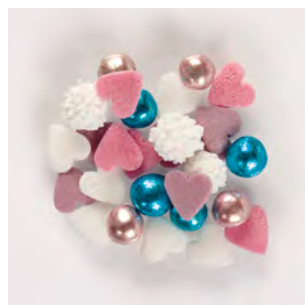
30074
500 g
sugar / sugar/crispy core



30071 
700 g
sugar / chocolate



30073 
500 g
sugar / sugar/crispy core



4274 
450 g
sugar / crispy chocolate



30075 
450 g / sugar / crispy
chocolate / sugar/crispy core





3360 
 Ø 7 mm
 1,4 kg / sugar



3045 
 Ø 7 mm
 1,4 kg / sugar



3041 
 Ø 7 mm
 1,4 kg / sugar



3058 
 Ø 7 mm
 1,5 kg / sugar



30045 
 ~7 mm
 1,5 kg / sugar



3043 
 Ø 9 mm
 1,3 kg / sugar



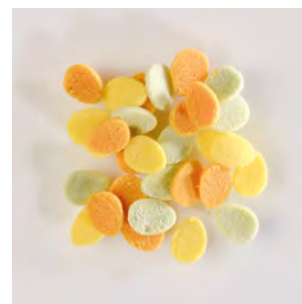
3361 
 Ø 4 mm
 1,5 kg / sugar



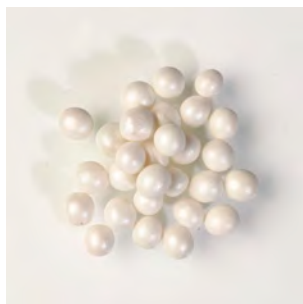
30075 
 450 g / sugar / crispy
 chocolate / sugar/crispy core



2835 
 11/7 mm / 1,3 kg
 sugar



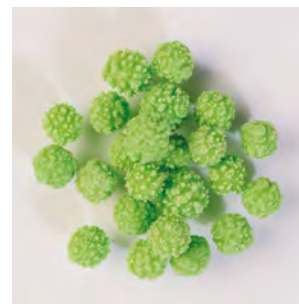
4027 
 8 mm / 1,4 kg
 sugar



4248
Ø 4-6 mm / 500 g
sugar/crispy core



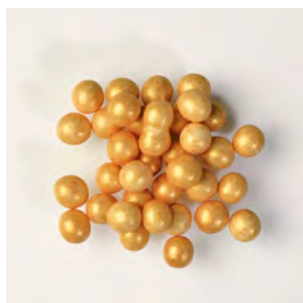
2077 
Ø 6-8 mm / 1 kg
sugar/crispy core



2102 
Ø 6-8 mm / 1 kg
sugar/crispy core



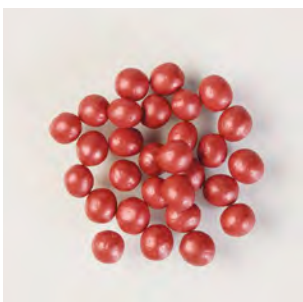
2107 
Ø 6-8 mm / 1 kg
sugar/crispy core



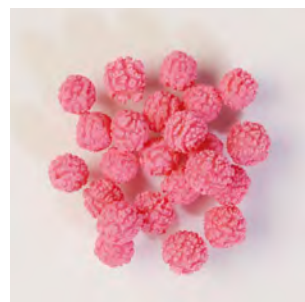
4250
Ø 4-6 mm / 500 g
sugar/crispy core



2101 
Ø 6-8 mm / 1 kg
sugar/crispy core

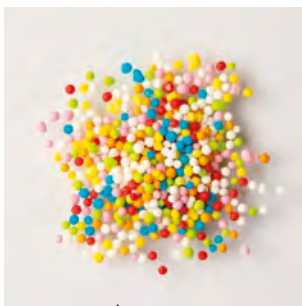


4255
Ø 4-6 mm / 500 g
sugar/crispy core

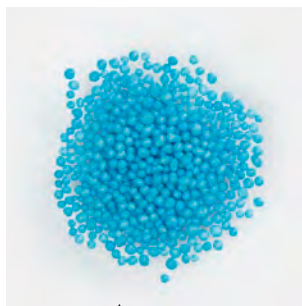


2103 
Ø 6-8 mm / 1 kg
sugar/crispy core





2110 
 Ø 1-2 mm / 2 kg
 sugar



4237 
 Ø 1,5 mm / 2 kg
 sugar



4238 
 Ø 1,5 mm / 2 kg
 sugar



4239 
 Ø 1,5 mm / 2 kg
 sugar



4242 
 Ø 1,5 mm / 2 kg
 sugar



4243 
 Ø 1,5 mm / 2 kg
 sugar



4244 
 Ø 1,5 mm / 2 kg
 sugar



4240
 Ø 1,5 mm / 2 kg
 sugar

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



4245 
 Ø 1,5 mm / 2 kg
 sugar



4264 
 Ø 1,5 mm / 2 kg
 sugar



4200
700 g
sugar



4201
700 g
sugar



4202
700 g
sugar



4207
700 g
sugar



4265
700 g
sugar



4266
700 g
sugar



4267
700 g
sugar



4268
700 g
sugar



4269
700 g
sugar

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



4270
700 g
sugar





ZUCKER-FIGUREN

SUGAR FIGURES

SUJETS EN SUCRE

FIGURE DI ZUCCHERO



2483  
 57 x 42 x 17 mm / 24 pcs
 tragacanth sugar



2040  
 38 x 27 x 12 mm / 48 pcs
 tragacanth sugar



2066   
30 x 22 x 23 mm / 27 x 26 x 8 mm
(2 x 24 pcs) 48 pcs / sugar



2065   
27 x 22 x 30 mm / 27 x 30 x 10 mm
(2 x 24 pcs) 48 pcs / sugar



2039 
16 x 20 x 10 mm
120 pcs / sugar



2017 
22 x 20 x 9 mm
100 pcs / sugar



3514 
13 x 10 x 7 mm
200 pcs / sugar



4484  
Ø 16 x 18 mm
240 pcs / sugar



4486  
Ø 10 x 12 mm
384 pcs / sugar



2016  
Ø 16 x 16 mm (50 pcs)
Ø 12 x 12 mm (50 pcs)
100 pcs / sugar



2042 
34 x 41/24 x 8 mm
72 pcs / sugar



2047  
27 x 21 x 35 mm
48 pcs / sugar



2080 
33 x 54 x 11 mm
48 pcs / sugar



2067 
35 x 28 x 7 mm / 72 pcs
sugar



2027 
30 x 32-43 x 8 mm / 72 pcs
sugar







2050  
52 x 34 x 30 mm / 48 pcs
sugar



2043  
28 x 28 x 30 mm / 48 pcs
sugar



2087  
205 x 30 x 50 mm
60 pcs / sugar



2046 
30 x 13 x 75 mm / 72 pcs
sugar



2045 
28 x 30 x 12 mm / 48 pcs
sugar



2044 
28 x 30 x 12 mm / 72 pcs
sugar





2078 
16 x 26 x 5 mm
180 pcs (90 pairs) / sugar



2074 
14 x 19 x 5 mm
192 pcs (96 pairs) / sugar



2049 
20 x 14 x 5 mm
288 pcs / sugar



2079 
8 x 10 x 3,5 mm
504 pcs (252 pairs) / sugar



**2055**

29 x 32 mm
96 pcs / sugar

**2060**

24-32 x 34-37 x 11 mm
72 pcs / sugar

**2028**

22-28 x 32-36 x 9 mm
72 pcs / sugar

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

**2056**

32 x 25 x 10 mm
48 pcs / sugar

**2076**

30 x 45 x 10 mm
72 pcs / sugar

**2085**

22 x 21 x 24 mm
30 pcs / sugar



2097 
 Ø 24 x 5 mm
 150 pcs / sugar



2058  
 25 x 32/52 mm
 96 pcs / sugar





2086
49 x 69 x 11 mm
32 pcs / marzipan



2037 
24-38 x 25-48 x 7-10 mm
96 pcs / sugar



2053 
17-35 x 20-41 x 4-8 mm
72 pcs / sugar



2096
15-33 x 23-35 x 5-10 mm
96 pcs / marzipan





2899  
27 x 27 x 37 mm / 48 pcs
sugar



2883 
34 x 43 x 10 mm / 48 pcs
sugar



2890 
40 x 48 x 12 mm / 48 pcs
sugar



2892 
29 x 37 x 10 mm / 60 pcs
sugar



3001
~40 x 110 mm / 100 pcs
plastic



Presentation example
Suggestion de présentation
Un esempio di presentazione





5774



Ingredients label: GER / FR / EN / IT
~50 x 420 mm
20 pcs / marzipan



MARZIPAN-FIGUREN

MARZIPAN FIGURES

SUJETS EN PÂTE
D'AMANDES

FIGURE IN MARZAPANE



6222



Ingredients label: GER / FR / IT
 40 x 37 x 110 mm,
 figures: 42 x 30 x 45 mm (18 g)
 12 pcs / marzipan



6225



Ingredients label: GER / FR / IT
 40 x 37 x 110 mm,
 figures: 37 x 30 x 40 mm (23 g)
 12 pcs / marzipan





6241



Ingredients label: GER / FR / IT
40 x 40 x 105 mm,
figures: 38 x 37 x 43 mm (27 g)
12 pcs / marzipan



6577 

Ingredients label: GER / FR / EN / IT
88 x 150 x 19 mm,
figure: 73 x 103 x 18 mm (40 g)
10 pcs / marzipan
Text: EN

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!





6202



Ingredients label: GER / FR / EN / IT
 52 x 47 x 115 mm,
 figures: 37 x 45 x 24 mm (26 g)
 (2 x 12 pcs) 24 pcs / marzipan

With English, French and Italian text cards
 Livré avec textes en anglais, français et italien
 Consegnati con testi in inglese, francese e italiano



6232



Ingredients label: GER / FR / IT
 52 x 47 x 115 mm, teddy: 43 x 34 x 57 mm (42 g)
 cat: 43 x 34 x 60 mm (42 g), dog: 60 x 34 x 60 mm
 (42 g) / 12 pcs / marzipan



60061  
 Ingredients label: GER / FR / EN / IT
 40 x 36 x 105 mm,
 figures: 30 x 25 x 60 mm (24 g)
 12 pcs / marzipan

Available from week 03
 Disponible dès semaine 03
 Disponibile dalla settimana 03





6184



Ingredients label: GER / FR / IT
 36 x 36 x 90 mm,
 figure: 38 x 40 x 40 mm (21 g)
 32 pcs (2 x 16 pcs) / marzipan

With English, French and Italian text cards
 Livré avec textes en anglais, français et italien
 Consegnati con testi in inglese, francese e italiano



6183



Ingredients label: GER / FR / EN / IT
 36 x 36 x 90 mm,
 figure: 40 x 38 x 42 mm (27 g)
 32 pcs (2 x 16 pcs) / marzipan

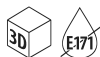
With English, French and Italian text cards
 Livré avec textes en anglais, français et italien
 Consegnati con testi in inglese, francese e italiano

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

6179



Ingredients label: GER / FR / EN / IT
40 x 41 x 105 mm, figure: 39 x 38 x 32 mm (26 g)
(2 x 16 pcs) 32 pcs / marzipan

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

6182



Ingredients label: GER / FR / EN / IT
Size Vase: 160 x 100 x 170 mm
Size figure: 32 x 30 x 27 mm (13 g)
(2 x 50 pcs) 100 pcs / marzipan



6187



Ingredients label: GER / FR / EN / IT
50 x 44 x 100 mm
figure: 47 x 47 x 38 mm (37 g)
(2 x 12 pcs) 24 pcs / marzipan



Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6118



Ingredients label: GER / FR / EN / IT
50 x 47 x 100 mm
figure: 43 x 40 x 40 mm (25 g)
(2 x 12 pcs) 24 pcs / marzipan



Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6186



Ingredients label: GER / FR / EN / IT
50 x 44 x 100 mm
figure: 49 x 37 x 24 mm (19 g)
(2 x 12 pcs) 24 pcs / marzipan

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6123



Ingredients label: GER / FR / EN / IT
70 x 65 x 105 mm,
figure: 65 x 57 x 40 mm (53 g)
16 pcs / marzipan



Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



Good Luck!

Buona Fortuna!

Prosperité!

6181  

Ingredients label: GER / FR / EN / IT
52 x 47 x 100 mm
figure: 37 x 38 x 51 mm (38 g)
(2 x 16 pcs) 32 pcs / marzipan

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6180  

Ingredients label: GER / FR / EN / IT
40 x 41 x 105 mm, figure: 37 x 41 x 34 mm (24 g)
(2 x 16 pcs) 32 pcs / marzipan

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



Buona Fortuna!

Good Luck!

6188  

Ingredients label: GER / FR / EN / IT
52 x 47 x 100 mm
figure: 43 x 44 x 50 mm (29 g)
(2 x 16 pcs) 32 pcs / marzipan

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

Prosperité!





DEKORSCHILDER
SUGAR COATING PLAQUES
PLAQUETTES DE DÉCOR
PLACCHE DA DECORO





30280



85 x 33 mm / 24 pcs
sugar coating
Text: GER / FR



**2786**

Ø 90 mm / 12 pcs
sugar coating
Text: GER

**2670**

Ø 90 mm / 12 pcs
sugar coating
Text: FR

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

**2672**

85 x 33 mm / 24 pcs
sugar coating
Text: GER



30058 
90 mm / 24 pcs
sugar coating
Text: GER





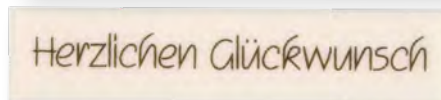
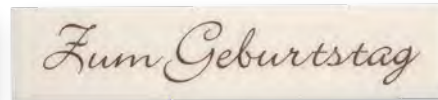
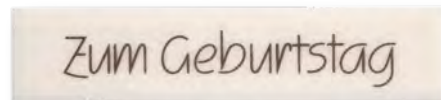
8924 (E171)
120 x 90 mm / 15 pcs
sugar coating



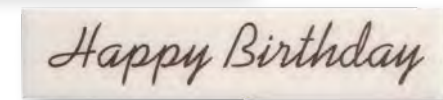
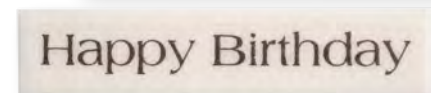
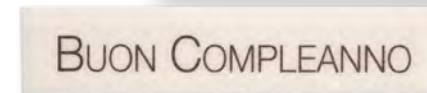
8923 (E171)
60 x 40 mm / 70 pcs
sugar coating
Text: FR



8922 (E171)
92 x 37 mm / 36 pcs
sugar coating
Text: FR



30278 (E171)
80 x 18 mm / 48 pcs
sugar coating
Text: GER



2780 (E171)
80 x 18 mm / 48 pcs
sugar coating
Text: EN / IT





30104 
 Ø 140 mm / 12 pcs
 sugar coating
 Text: GER+EN MIXED





30100



Ø 90 mm / 12 pcs
sugar coating
Text: GER / FR





2757 
40 mm / 100 pcs
sugar coating



2665 
42 x 39 mm / 100 pcs
sugar coating



2728 
Ø 45 mm / 100 pcs
sugar coating



2667 
 Ø 90 mm / 12 pcs
 sugar coating



2666 
 Ø 40 mm / 100 pcs
 sugar coating



30273 
 Ø 30 mm / 100 pcs
 sugar coating







SPEZIALITÄTEN

SPECIAL DECORATIONS

DÉCORS POUR SPÉCIALITÉS

DECORI SPECIALI

MAKKARON'S

Makkaron's



Available from week 05
Disponible dès semaine 05
Disponibile dalla settimana 05

30249



Ø 30 x 15 mm
72 pcs / sugar/marzipan





Makkaron's

French macarons made from almond meringue and buttercream, used as a decoration on cakes, are a big trend. We now offer you a durable version for decorating with a layer of marzipan between two delicate meringue bowls.

Compared to the original, they do not have to be stored in a cool place and are always ready to hand. 6 different colors allow a maximum of creative decorating. **Discover our "Makkaron's".**

Le Macaron traditionnel français se constitue de deux meringues garnies d'une ganache de crème au beurre, la tendance la plus actuelle est de les disposer en tant que décor sur vos gâteaux et tartes. Nous vous proposons désormais une version bien plus adaptée à vos besoins en boulangerie-pâtisserie; elle se compose de deux délicates coques de meringues garnie d'une couche de pâte d'amandes.

En comparaison des macarons traditionnels, les Makkaron's n'ont pas besoin d'être conservé au frais et seront grâce à leur longue durée de conservation toujours à porter de main. Six couleurs sont disponibles pour vous permettre une créativité optimale.

Découvrez nos "Makkaron's"

L'utilizzo dei Macarons francesi di meringa di mandorle e crema di burro nella decorazione delle torte rappresentano una realtà molto apprezzata. Ve ne presentiamo ora una versione conservabile: uno strato di marzapane tra due raffinati gusci di meringa.

A differenza dell'originale, non devono essere conservati in frigorifero e sono sempre di pronto utilizzo. 6 diversi colori garantiscono una sconfinata creatività. **Scoprite i nostri "Makkaron's"**



SPECIAL DECORATIONS



30285 
29 x 35 mm / 140 pcs
dark chocolate
Text: GER



30286 
29 x 35 mm / 140 pcs
dark chocolate
Text: EN



30287 
29 x 35 mm / 140 pcs
dark chocolate
Text: FR



30293 
29 x 35 mm
140 pcs
dark chocolate



30294 
29 x 35 mm / 140 pcs
dark chocolate
Text: GER



30295 
29 x 35 mm / 140 pcs
white chocolate
Text: GER / FR



30301 
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30302 
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30303 
29 x 35 mm / 140 pcs
dark chocolate
Text: GER / FR



30288 (E171)
29 x 35 mm
140 pcs
white chocolate



30289 (E171)
29 x 35 mm
140 pcs
dark chocolate



30290 (E171)
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30291 (E171)
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30292 (E171)
29 x 35 mm / 140 pcs
white chocolate
Text: GER / EN



30296 (E171)
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30297 (E171)
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30298 (E171)
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30299 (E171)
29 x 35 mm
140 pcs
dark chocolate



30272 (E171)
29 x 35 mm
140 pcs
dark chocolate



30304 (E171)
29 x 35 mm / 140 pcs
dark chocolate
Text: GER / FR



30300 (E171)
29 x 35 mm
140 pcs
white chocolate



30305 (E171)
29 x 35 mm
140 pcs
dark chocolate



4617
29 x 35 mm / 140 pcs
dark chocolate
Text: GER

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



30306 (E171)
Ø 30 mm
160 pcs
dark chocolate



2248 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER



30060 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / EN



2264 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



2212 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



2221 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



30061 (E171)

55 x 34 mm / 120 pcs
sugar coating



2223 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER



2225 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER



2240 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER



2249 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



2294 (E171)

58 x 31 mm / 120 pcs
sugar coating
Text: GER



2274 
 Ø 80 mm / 12 pcs
 sugar coating
 Text: GER / FR



2270 
 Ø 80 mm / 12 pcs
 sugar coating
 Text: GER





2244 
23 x 15 x 6 mm
1 kg / jelly



2245 
23 x 15 x 6 mm
1 kg / jelly



2246 
23 x 15 x 6 mm
1 kg / jelly



2247 
23 x 15 x 6 mm
1 kg / jelly



30282 
43 x 12 x 8 mm
144 pcs
white chocolate



2291 
45 x 15 mm
288 pcs / sugar



2295 
45 x 15 x 12 mm
200 pcs / marzipan



2290 
25 x 10 x 6 mm
350 pcs / sugar



2297 
35 x 11 mm
250 pcs / marzipan





4913
7 g / 1 pc
powder



4914
7 g / 1 pc
powder

Application of the powder:

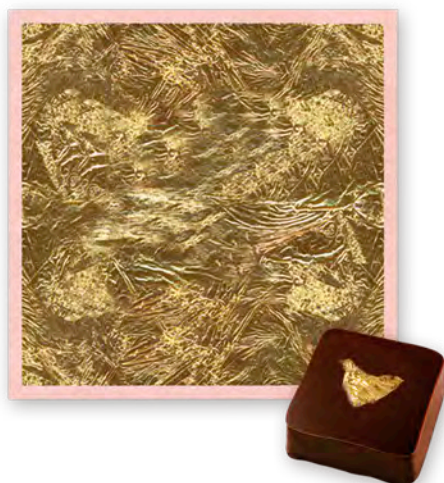
Suitable for powdering, dusting or applying on cakes, desserts and toppings with a brush. Can be dissolved in alcohol, for painting of chocolate, icing, fondant and all other kinds of food. The glimmer effect also gives a very special touch to drinks. Depending on the surface the glimmer effect may be more or less intense.

Utilisation de la poudre d'or:

Convient au saupoudrage ainsi qu'à l'aide d'un pinceau à appliquer sur vos gâteaux et desserts et décors. Peut être dissous dans de l'alcool et appliquer également à l'aide d'un pinceau sur vos chocolats, glaçages, pâte à sucre et autres décors. En fonction du support, l'effet de scintillement sera plus ou moins intense.

Utilizzo delle polveri:

Indicare per spargitura, spolvero od applicazione con un pennellino su torte, dessert o topping. Può essere sciolto in alcool per la decorazione di cioccolato, glasse, coperture ed altri alimenti. Utilizzato per bevande, l'effetto luccicante conferisce una nota particolare. A seconda della base di applicazione l'effetto luccicante può risultare più intenso.



4900 
80 x 80 mm
4 pcs / gold



4915 
7 g / 1 pc
powder

4916 
7 g / 1 pc
powder



* The marked articles are not for retail sale. / * Les articles suivis d'un petit astérisque ne sont pas destinés aux détaillants !

* Gli articoli indicati sono destinati ad un uso professionale e non alla vendita al pubblico!



Before application of cocoa butter sprays, cakes and desserts must be cooled down, preferably just taken out of the fridge. Attention! Sprays have to be stored at 25°C so that the cocoa butter remains liquid.

Les entremets et desserts doivent être tenus au frais, idéalement au réfrigérateur. Attention: le spray doit être conservé à température de 25°C, pour permettre au contenu de rester liquide.

Le torte e i dessert si devono raffreddare preferibilmente nel frigorifero. Prego notare bene: lo spray deve essere conservato a 25°C, così il burro di cacao diventa fluido.



4888*
400 ml / 1 pc
Cocoa butter spray

Colors are not AZO-free!
Colorants: azoïques
Coloranti: azoiaci



4890* (E171)
400 ml / 1 pc
Cocoa butter spray



4891* (E171)
400 ml / 1 pc
Cocoa butter spray



4892*
400 ml / 1 pc
Cocoa butter spray



4884* (E171)
400 ml / 1 pc
Cocoa butter spray



4885*
400 ml / 1 pc
Cocoa butter spray



4886*
400 ml / 1 pc
Cocoa butter spray



4887*
400 ml / 1 pc
Cocoa butter spray



4877* 
400 ml / 1 pc
Cooling spray



4878* 
400 ml / 1 pc
Cocoa butter spray



4893*
100 ml / 1 pc
Glitter Spray

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

Metal effect glitter spray
to give your cakes and
desserts a bronzed
noble effect.

Le spray scintillant
donnera à vos entremets
et desserts un effet
et une finition éclatante.



4896*
100 ml / 1 pc
Glitter Spray

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



4882*
400 ml / 1 pc
Cocoa butter spray



4883*
400 ml / 1 pc
Cocoa butter spray



4879* 
100 ml / 1 pc
Glitter Spray

Spray scintillante con
effetto metallico per
spruzzare le vostre torte
& dessert per un effetto
bronzato.



4899* 
100 ml / 1 pc
Glitter Spray

Rolled fondant for rolling out, covering cakes, modeling and shaping in a resealable bucket.

White ready to use fondant for rolling out, azo-free. Packed in a practical resealable bucket. Ideal for covering and decorating cakes, cupcakes and pastries, suitable also for modeling and shaping flowers, leaves and figures. Rolled fondant is multifunctional and can easily be colored with food colorings.

Pâte à sucre pour modelage, moulage et drapper vos gâteaux!

Livrée dans un sceau à couvercle refermable. Notre pâte à sucre blanche et élastique est prête à l'emploi. La masse sert à masquer vos gâteaux et biscuits, mais peut être également utilisée pour le modelage de fleurs, feuilles, figurines etc... La pâte à sucre peut facilement être teintée à l'aide de colorants alimentaires.

Pasta di zucchero per modellare e ricoprire le torte in modo semplice e veloce, in pratico secchiello richiudibile.

Si tratta di una massa elastica, bianca, pronta per l'uso, con base di zucchero. Può essere utilizzata come copertura di torte e biscotti, ma è anche adatta per creare fiori, foglie, figure, etc., e può essere facilmente colorata con coloranti alimentari.



1. Roll out the fondant with starch no thinner than 3 mm.
1. Saupoudrez la pâte de sucre-glace ou d'amidon. Pour un bon maintien, l'épaisseur de la pâte doit être d'au moins 3 mm. / 1. Tirare la pasta di zucchero fino ad uno spessore non inferiore a 3 mm con dello zucchero a velo o fecola.



2. Acidic cakes must be sprayed with cocoa butter (No. 4878) before covering it. / 2. Pour les gâteaux dont le taux d'humidité ou la teneur en acidité est élevée, pulvériser-les au préalable avec un spray de beurre de cacao. (Réf. 4878). / 2. Le torte con un alto contenuto di acidi spruzzarle con del burro di cacao prima di rivestirle.



3. While covering the cake, place the fondant bottom-up and press on all sides.
3. Pour éviter le déchirement de la pâte, déposez-la délicatement sur votre création puis ramener les bords. / 3. Coprendole premete la pasta di zucchero dal fondo dei lati, non dal sopra altrimenti si assottiglierebbe di più creandosi delle rotture.



4. Cut out and remove excess fondant. Conserve the remaining mass in the can, as it can be used again. / 4. Découpez et ôtez délicatement le surplus, que vous pourrez ré-utiliser. / 4. La pasta di zucchero rimanente tagliarla e toglierla. Potete riporla nuovamente nel barattolo e riutilizzarla.



5. Complete the decoration of the cake as you prefer.
5. Décorez vos créations selon vos souhaits.
5. Decorare la torta a proprio piacimento.



4225



Ø 170 x 160 mm / 3 kg
rolled fondant

Food colorings in primary colors red, yellow and blue

Edible, water-soluble concentrated liquids. Ideal for coloring of rolled fondants, sugar icings, liquids, pastries etc. By mixing the three primary colors you can create several other colors and shades.

Colorant alimentaire, couleurs de base rouge, jaune et bleu

Colorants liquide sous forme concentré, prêt à l'utilisation et soluble dans l'eau. Idéal pour colorer les pâtes à sucre, glaçages, liquides, pâtes, etc... En mélangeant les colorants de base, vous pouvez réaliser une grande variété de couleurs.

Coloranti alimentari nei colori base rosso, giallo e blu

Adatti ad usi alimentari, fluido concentrato, solubile in acqua. Ideale per paste di zucchero colorate, liquidi ed impasti. Con i 3 colori base è possibile ottenere molteplici colorazioni.



30105 
200 ml / 1 pc
food colouring



30106 
200 ml / 1 pc
food colouring



30107 
200 ml / 1 pc
food colouring





Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

2628 Ø 260 / 170 mm / 100 pcs / paper

2629 Ø 330 / 220 mm / 100 pcs / paper

2630 Ø 400 / 260 mm / 100 pcs / paper

2632

Ø 260, Ø 330, Ø 400 mm
(3 x 20 pcs) / 60 pcs
paper



ZUBEHÖR

ACCESSORIES

ACCESSOIRES

ACCESSORI

Products on the pages (142 & 143) are not suitable for dishwasher.

Les produits représentés sur cette page (142 & 143) ne sont pas appropriés pour le lavage au lave-vaisselle.

I prodotti riportati su questa pagina (142 & 143), non sono adatti per la lavastoviglie.



2591

H: 720 mm, Ø 20 cm, Ø 26 cm, Ø 32 cm,
Ø 40 cm, Ø 45 cm / 1 pc
non edible

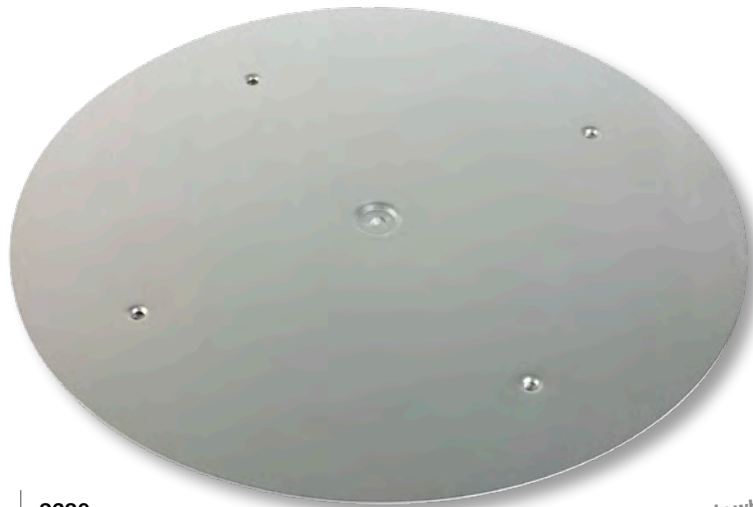
Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

2613

H: 370 mm, 1 x Ø 20 cm, 2 x Ø 26 cm,
2 x Ø 32 cm / 1 pc
non edible



2620
Ø 40 cm / 1 pc

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



2595
Ø 23 x 41,5 mm / 1 pc



2584
250 x 45 x 1,5 mm / 1 pc



2593
1 pc



2594
Ø 23 x 46 mm / 1 pc





30080



30081



30082



30083



30084



45 x 20 x 140 mm
candles+holder: ~40 x 20 x 98 mm
12 pcs
candles & plastic



Candle numbers - 3 colours mixed (gold, blue, pink)
Bougies colorées, or - bleu - rose, assortis
Candele 3 colori assortiti, oro - blu - rosa

30080 "0"

30081 "1"

30082 "2"

30083 "3"

30084 "4"

30085 "5"

30086 "6"

30087 "7"

30088 "8"

30089 "9"



30085



30086



30087



30088



30089

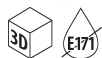


2733  
 L: 63/Ø 6 mm / Ø 25 mm
 120 pcs
 candles / sugar



2692 
 L: 63 x Ø 6 mm
 144 pcs
 candles / plastic



**60061**

Ingredients label: GER / FR / EN / IT
 40 x 36 x 105 mm,
 figures: 30 x 25 x 60 mm (24 g)
 12 pcs / marzipan

Available from week 03
 Disponible dès semaine 03
 Disponibile dalla settimana 03

**2885**

25 x 38 x 9 mm / 72 pcs
 sugar

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!

**2876**

Ø 20 mm / 180 pcs
 sugar

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



FUßBALL-DEKORE

SOCCER

FOOTBALLEURS

DECORI CALCIO



2739  
30 x 30 x 44 mm / 24 pcs
sugar



2870
20 x 35 mm / 36 pcs
sugar

2874 
100 x 40 x 70 mm
20 pcs / plastic

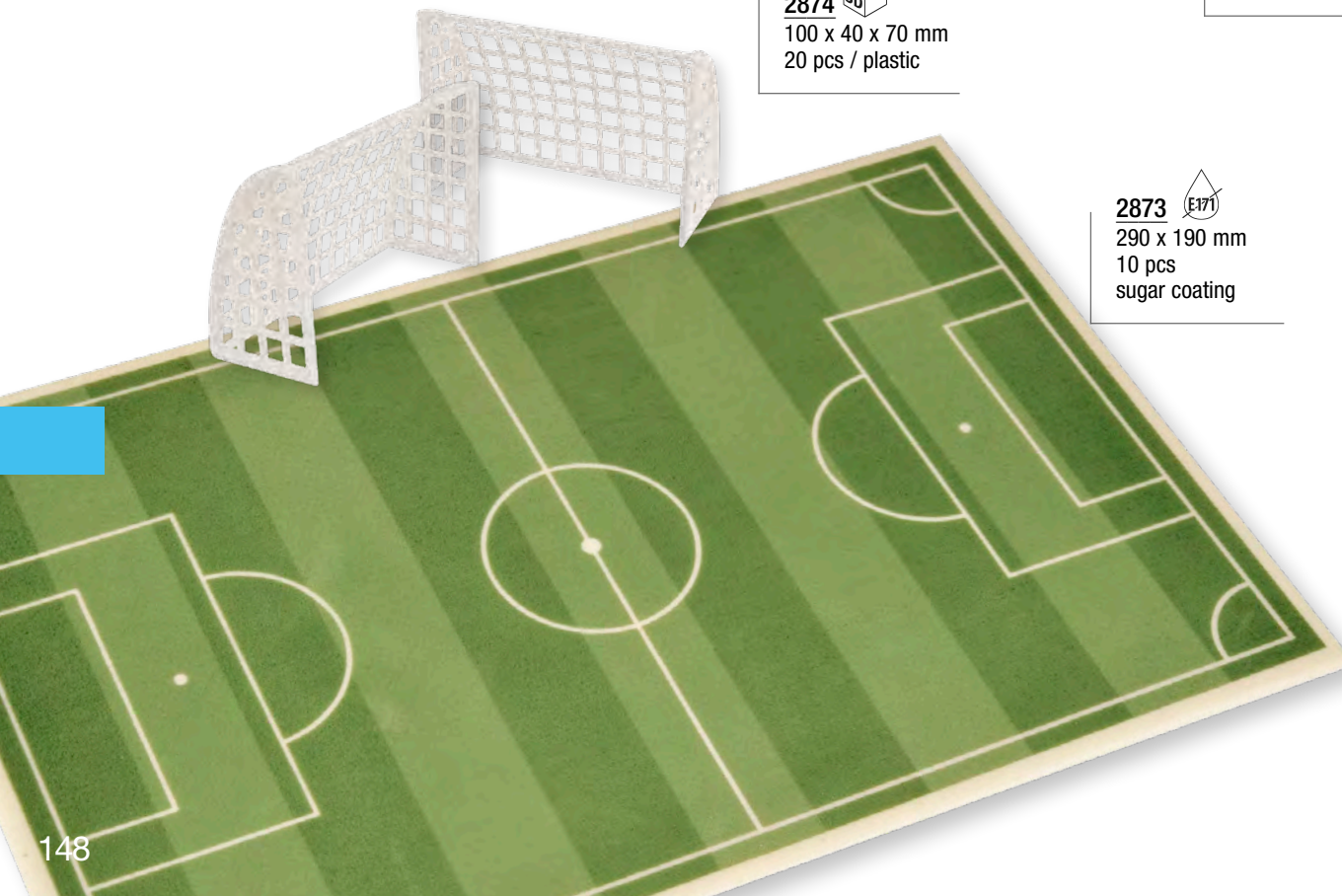
2873 
290 x 190 mm
10 pcs
sugar coating



2738 
Ø 40 mm / 100 pcs
sugar coating



2888 
Ø 10 mm / 576 pcs
sugar





2891 

27 x 50 x 6,5 mm / 24 pcs
sugar



2871  

40 x 15 x 18 mm / 20 pcs
(10 pair) / marzipan





2865  
 Ø 27 mm / 40 pcs
 white chocolate



30268 
 43 x 20 mm / 140 pcs
 white chocolate



2854
 45 x 27 mm / 100 pcs
 dark chocolate

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



30270 
 28-33 x 38-43 mm / 96 pcs
 white chocolate



30266 
 Ø 30 mm / 200 pcs
 white chocolate



2855
 30 x 30 mm / 140 pcs
 dark chocolate

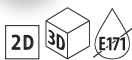
Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



2894
 Ø 30 mm / 120 pcs
 white chocolate

Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!



**2066**

30 x 22 x 23 mm / 27 x 26 x 8 mm
(2 x 24 pcs) 48 pcs
sugar

**2017**

22 x 20 x 9 mm
100 pcs / sugar

**3514**

13 x 10 x 7 mm
200 pcs / sugar

**3521**

Ø 36 mm / 100 pcs
marzipan

**3517**

Ø 36 mm / 100 pcs
marzipan / sugar

**30214**

Ø 30 mm (56 pcs), Ø 24 mm
(96 pcs) / 152 pcs
white chocolate

**30154**

Ø 26 mm / 60 pcs
white chocolate

**30251**

30 x 27 mm (70 pcs),
20 x 18 mm (126 pcs) / 196 pcs
white chocolate

**30164**

23 x 22 mm / 144 pcs
white chocolate

GLÜCKS-DEKORE

LADYBIRD DECORATIONS

DÉCORS PORTE-BONHEUR

DECORI PORTAFORTUNA



6202



Ingredients label: GER / FR / EN / IT
52 x 47 x 115 mm,
figures: 37 x 45 x 24 mm (26 g)
(2 x 12 pcs) 24 pcs / marzipan

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



3564  
45 x 45 mm / 100 pcs
sugar coating



2842  
Ø 35 x 25 mm / 36 pcs
sugar



2820  
35 x 35 x 37 mm / 80 pcs
sugar



2117 
Ø 4 mm / 1,5 kg
sugar



30073 
500 g
sugar / sugar/crispy core



PARTY-DEKORE

PARTY DECORATIONS

DÉCORS POUR CARNAVAL

DECORI PER CARNEVALE



3600 
75 x 130 mm / 60 pcs
plastic



3560 
70 x 100 mm / 100 pcs
plastic



3566 
 Ø 40-75 x H: 12-65 mm / 100 pcs
 plastic



3568 
 Ø 35-70 x 10-50 mm / 100 pcs
 plastic



3561 
 70 x 120 mm / 100 pcs
 chenille

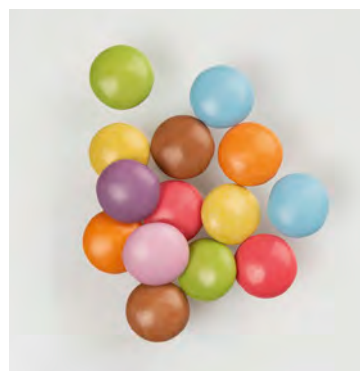
DECORATION FOR BEGINNING OF TERM



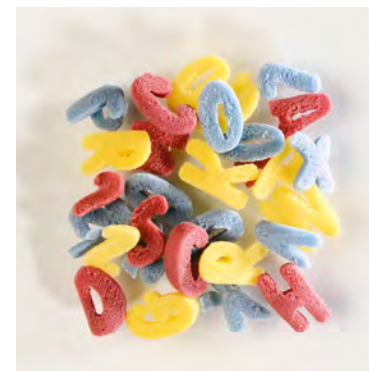
5116 (E171)
A-Z (300 pcs), 14 x 18 mm
0-9 (110 pcs), 15 x 22 mm
410 pcs / dark chocolate



2034 (E171)
boy (~30 x 50 x 12 mm), girl
(~30 x 55 x 12 mm), letter (~19 x 20 x 3 mm),
numbers (~15 x 22 x 3 mm),
(12 Sets à 8 pcs) 96 pcs / sugar



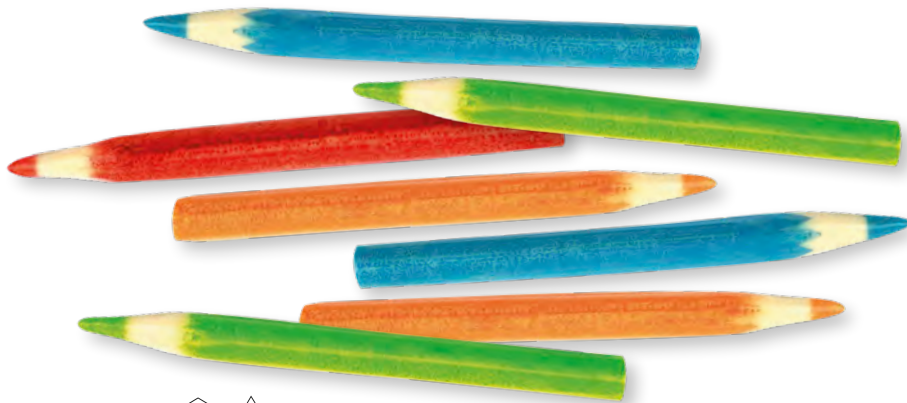
30241 (E171)
Ø 9 mm / 1,8 kg
chocolate



2108 (E171)
Ø 10 mm / 1,4 kg
sugar



2778 
45 x 45 mm / 100 pcs
sugar coating



30267  
68 x 7 x 6 mm / 144 pcs
white chocolate

DEKORE ZUM SCHULANFANG

DECORATION FOR
BEGINNING OF TERM

RENTRÉE DES CLASSES

DECORAZIONI SCUOLA

**2616**

Ø 113 / H: 225 mm / 1 pc
polyresin

**2634**

Ø 113/205 / H: 210 mm / 1 pc
polyresin

**2573**

Ø 75 x 53 mm / 6 pcs
polyresin



BRAUTPAARE
BRIDAL COUPLES
COUPLES DE MARIÉS
COPPIE SPOSI



2639
205 x 230 mm / 1 pc
polyresin



2577
Ø 113 x 215 mm / 2 pcs
polyresin



2530
 Ø 75 mm / H: 145 mm / 4 pcs
 polyresin



2568
 Ø 113 x 175 mm / 2 pcs
 polyresin



2575
Ø 75 x 170 mm / 2 pcs
polyresin



2556
Ø 75 x 110 mm / 4 pcs
polyresin



2578
Ø 113 x 305 mm / 1 pc
polyresin



2611
 Ø 113/167 / H: 195 mm / 1 pc
 polyresin



2532
 Ø 75 x 125 mm / 3 pcs
 polyresin



2608
160 x 260 mm / 1 pc
porcelain

2557
117 x 230 mm / 1 pc
porcelain

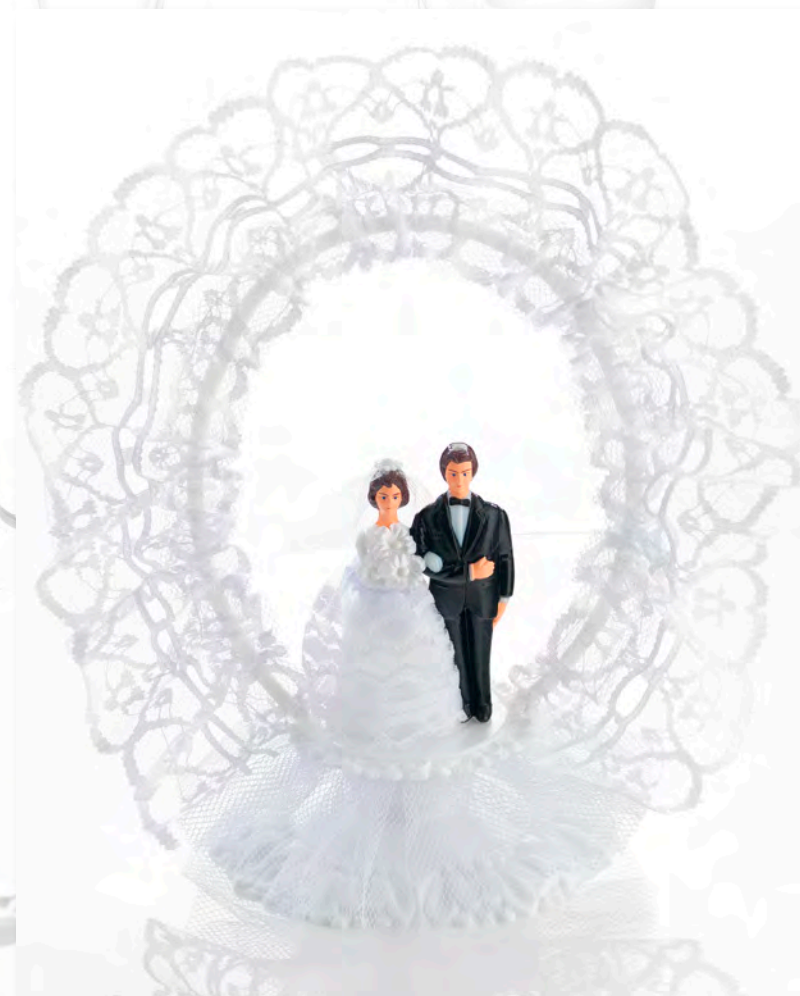


2508
Ø 110 x 175 mm / 1 pc
polyresin





2540
250 x 260 mm / 1 pc
polyresin



2536
220 x 230 mm / 4 pcs
plastic



2640
160 x 140 mm / 2 pcs
polyresin

**2643**130 x 180 mm / 3 pcs
polyresin



2636

220 x 270 mm / 1 pc
polyresin



2533

200 x 250 mm / 2 pcs
plastic

**2511**

Ø 110 x 210 mm / 1 pc
porcelain

**2542**

Ø 110 x 158 mm / 1 pc
porcelain

**2558**

Ø 110 x 208 mm / 1 pc
porcelain





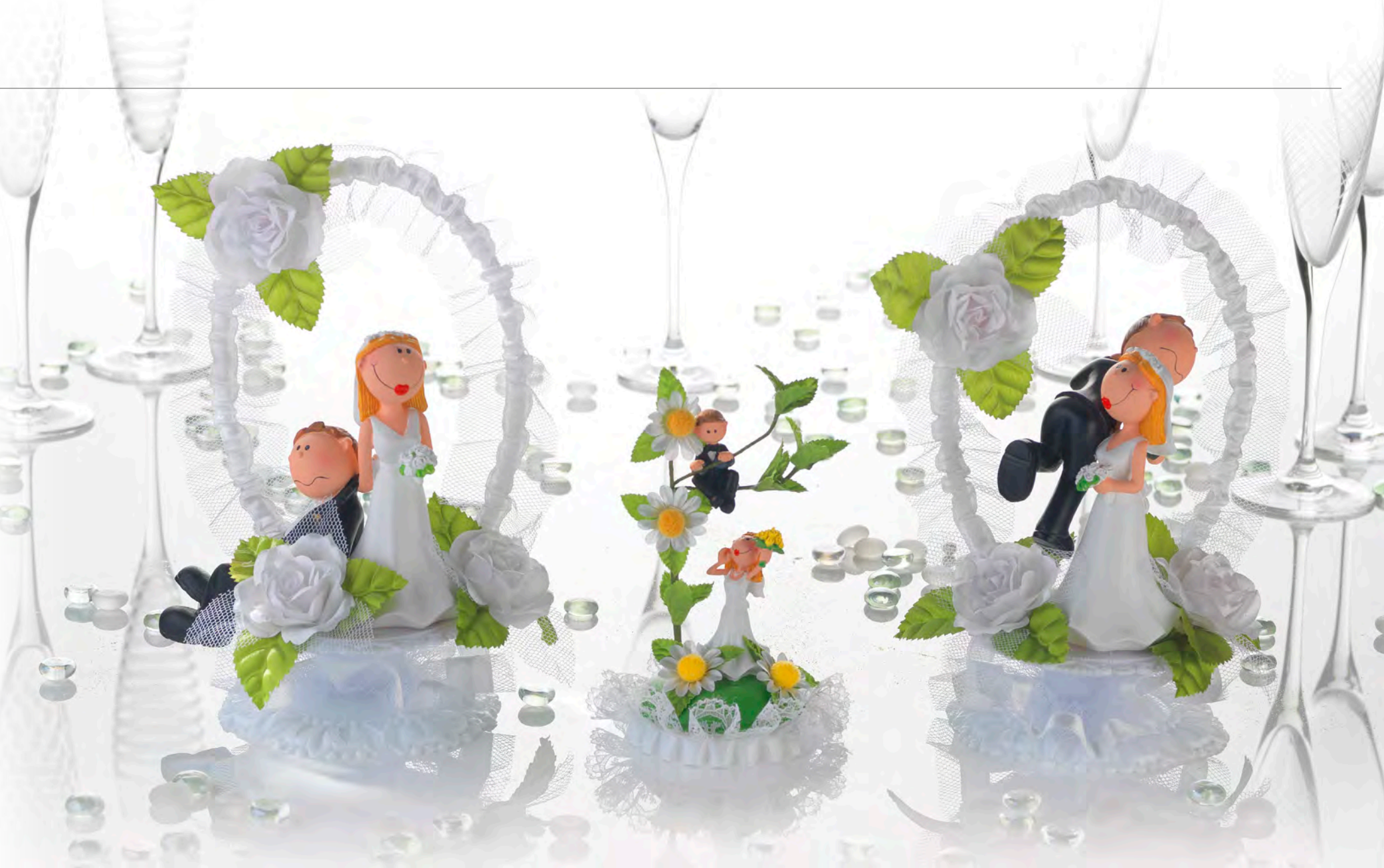
2529
180 x 220 mm / 1 pc
polyresin



2987
180 x 190 mm / 1 pc
polyresin



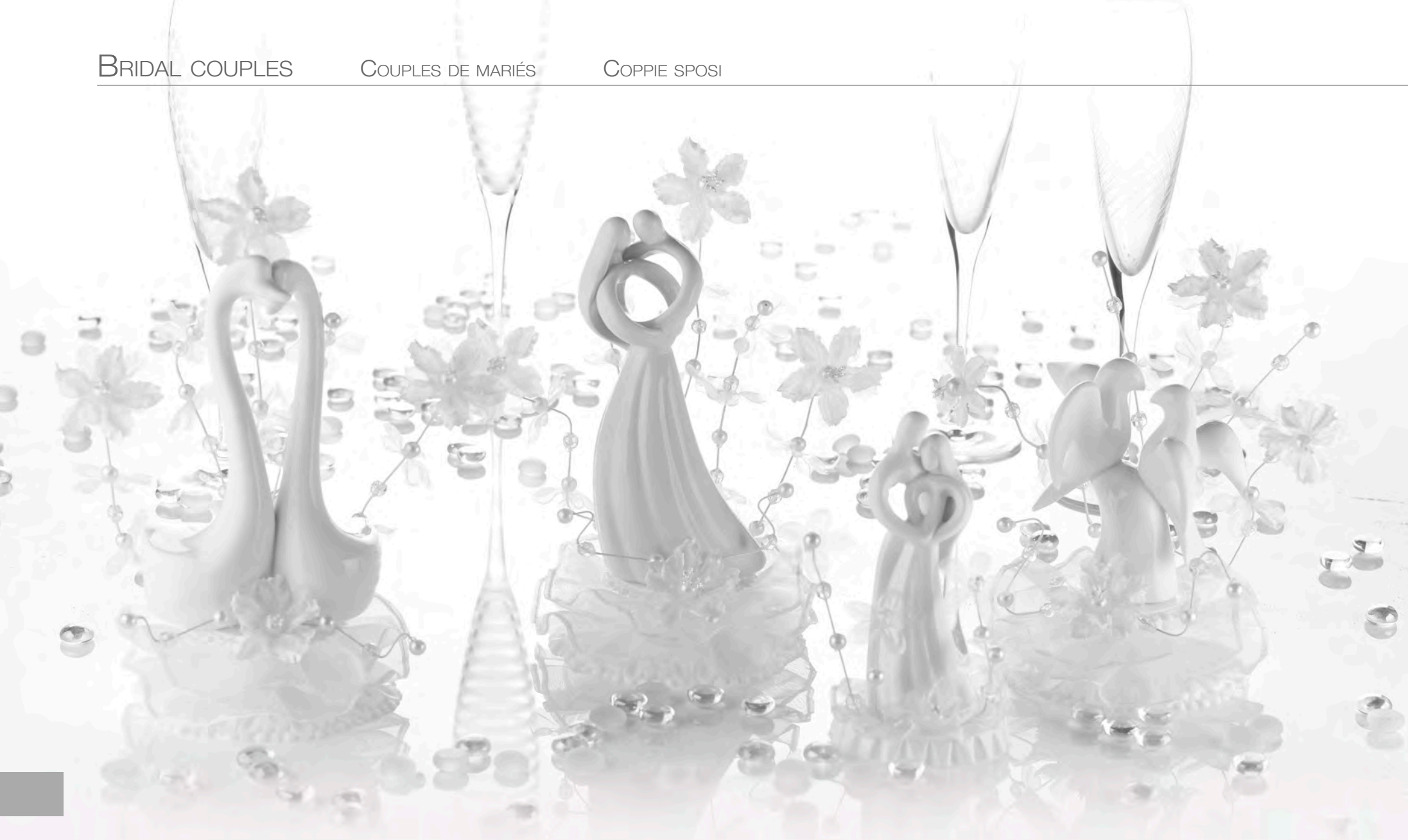
2989
180 x 220 mm / 1 pc
polyresin



2539
180 x 240 mm / 1 pc
polyresin

2988
110 x 145 mm / 1 pc
polyresin

2538
180 x 240 mm / 1 pc
polyresin

**2969**120 x 215 mm / 1 pc
porcelain**2966**120 x 260 mm / 1 pc
porcelain**2967**90 x 150 mm / 1 pc
porcelain**2968**140 x 160 mm / 1 pc
porcelain



2552

Ø 110 x 195 mm / 2 pcs
porcelain



2574

230 x 220 mm / 1 pc
non edible



2555
Ø 110 x 175 mm
1 Set (2 figures + 1 base) / 3 Sets
porcelain

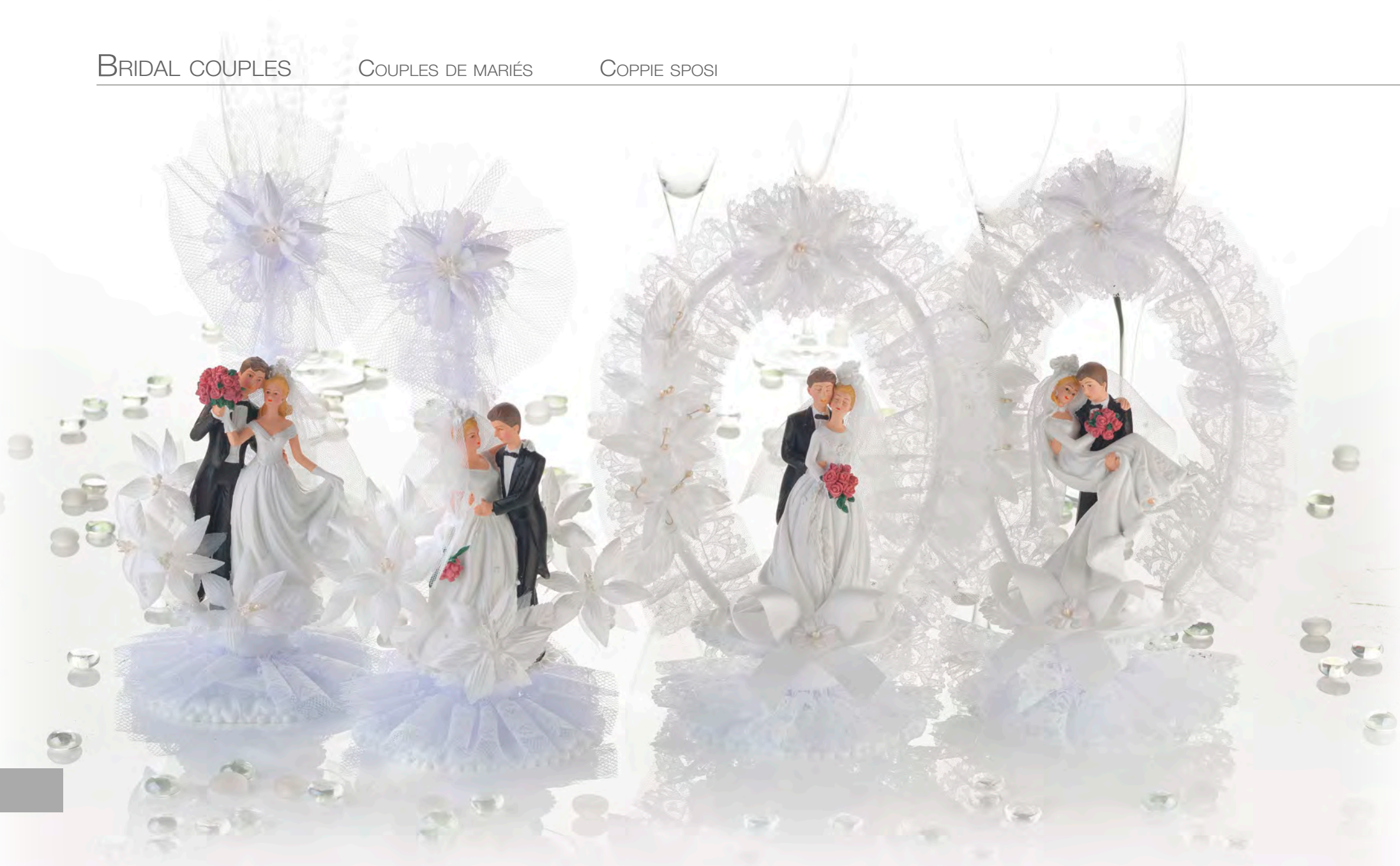


2569
Ø 110 x 165 mm
1 Set (2 figures + 1 base) / 3 Sets
porcelain



EXAMPLE



**2526**

170 x 270 mm / 2 pcs
polyresin

2525

170 x 275 mm / 2 pcs
polyresin



2518
170 x 165 mm / 1 pc
porcelain

2515
170 x 165 mm / 1 pc
porcelain



2572
80 x 125 mm / 5 pcs
porcelain



2571
55 x 105 mm / 5 pcs
porcelain



2544
65 x 110 mm / 5 pcs
plastic



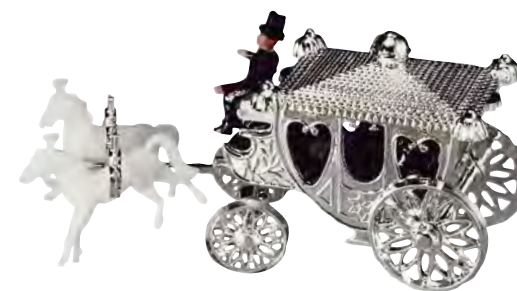
2543
50 x 90 mm / 5 pcs
plastic



2985
80 x 125 mm / 1 pc
porcelain



2570
80 x 125 mm / 5 pcs
porcelain



2519
130 x 45 x 70 mm / 5 pcs
plastic



2548
130 x 45 x 70 mm / 5 pcs
plastic

2994
 Ø 125 x 70 mm / 2 pcs
 polyresin



2995
 Ø 125 x 85 mm / 2 pcs
 polyresin



2735 
 Ø 90 mm / 12 pcs
 sugar coating



2737 
 Ø 90 mm / 12 pcs
 sugar coating



TAUFE
CHRISTENING
BAPTÊME
BATTESIMO



2905
Ø 114 x 67 mm / 2 pcs
polyresin



2710 
Ø 30 mm / 96 pcs
tragacanth sugar



2711 
Ø 25 mm / 96 pcs
tragacanth sugar



2124 
Ø 6 mm / 500 g
sugar / crispy chocolate



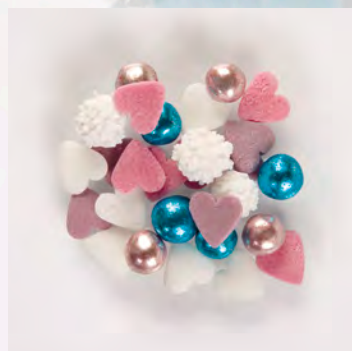
2123 
Ø 6 mm / 500 g
sugar / crispy chocolate



2906
Ø 114 x 67 mm / 2 pcs
polyresin



2993
130 x 100 mm / 2 pcs
polyresin



4274 
450 g
sugar / crispy chocolate



2718
55 x 27 X 42 mm / 6 pcs
porcelain



2719
55 x 27 X 42 mm / 6 pcs
porcelain



2992
130 x 100 mm / 2 pcs
polyresin

**2901**85 x 60 x 75 mm / 6 pcs
polyresin**8963**Ø 76 x 70 mm / 2 pcs
polyresin**2736**27 x 24 x 13 mm / 96 pcs
sugar**8962**Ø 76 x 70 mm / 2 pcs
polyresin**2724**27 x 24 x 13 mm / 96 pcs
sugar**2902**85 x 60 x 75 mm / 6 pcs
polyresin



2908
 Ø 75 x 51 mm / 4 pcs
 polyresin



2907
 Ø 75 x 51 mm / 4 pcs
 polyresin





4179
150 x 130 mm / 2 pcs
polyresin



4180
150 x 130 mm / 2 pcs
polyresin



KOMMUNION
KONFIRMATION

COMMUNION
CONFIRMATION

PRIMA COMUNIONE
CRESIMA

**4153**

Ø 100 mm / 12 pcs
sugar coating
Text: GER

**4172**

65 x 40 x 105 mm / 6 pcs
porcelain

**4171**

65 x 40 x 100 mm / 6 pcs
porcelain

**4243**

Ø 1,5 mm / 2 kg
sugar

**4264**

Ø 1,5 mm / 2 kg
sugar

**4270**

700 g
sugar

**4202**

700 g
sugar



4188
Ø 85 x 100 mm
2 pcs
polyresin

4173
Ø 125 x 170 mm
1 pc
polyresin

4174
Ø 125 x 170 mm
1 pc
polyresin



4190
Ø 75 / H: 105 mm / 4 pcs
polyresin



4189
Ø 75 / H: 105 mm / 4 pcs
polyresin





zum
Valentins
Tag

Maman
je t'aime





HERZ-DEKORE

HEART DECORATIONS

DÉCORS COEURS

DECORI A CUORE



5035 

33 x 30 x 7 mm / 96 pcs
sugar



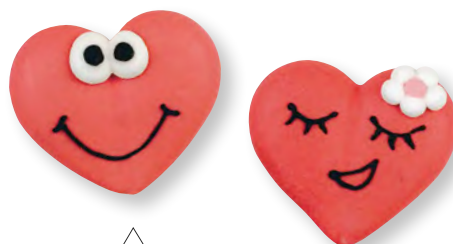
5055 

27 x 25 x 5,5 mm / 96 pcs
sugar



30207 

31 x 29 x 16 mm
48 pcs / marzipan



5036 

40 x 37 x 11 mm / 90 pcs
sugar



5056 

28 x 26 x 10 mm / 72 pcs
marzipan



5015 

28 x 25 x 4 mm / 18 x 17 x 3 mm
96 pcs / sugar



5032 

32 x 17 x 11 mm / 100 pcs
sugar



5016 

15 x 13 x 3,5 mm / 10 x 8 x 2,5 mm
288 pcs / sugar





5049 
70 mm / 12 pcs
sugar coating

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



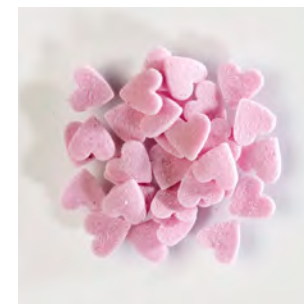
5020 
32 x 30 mm / 60 pcs
sugar coating



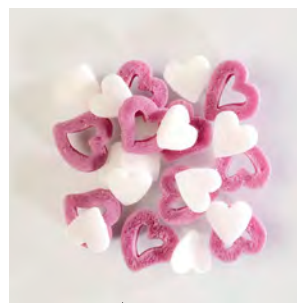
5050 
36 mm / 60 pcs
sugar coating



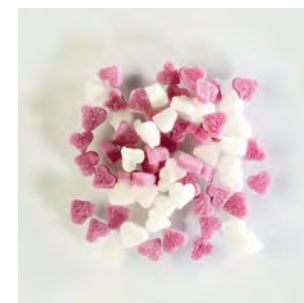
2114 
7 mm / 1,5 kg
sugar



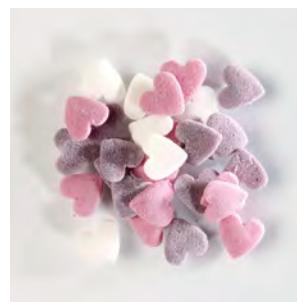
2113 
7 mm / 1,5 kg
sugar



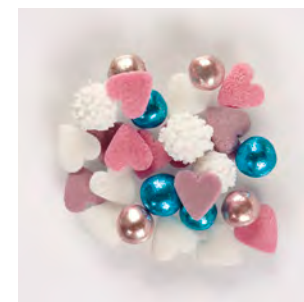
2116 
7/11 mm / 1,3 kg
sugar



4211 
3,5 mm / 1,5 kg
sugar



4209 
7 mm / 1,5 kg
sugar



4274 
450 g
sugar / crispy chocolate





5201 
6,5 x 128 x 4 mm
66 pcs
dark chocolate



5100  
64 x 64 mm / 32 pcs
white chocolate



5227 
32 x 31 mm / 160 pcs
white chocolate with caramel



30055 
24 x 24 x 6 mm / 144 pcs
ruby chocolate



30048 
32 x 31 mm / 160 pcs
ruby chocolate



30051 
6,5 x 128 x 4 mm
66 pcs
ruby chocolate



30050  
34 x 33 x 15 mm / 28 pcs
ruby chocolate



5213 
21 x 20 x 5 mm / 264 pcs
white chocolate



30186 
21 x 20 x 5 mm / 264 pcs
white chocolate



5211  
34 x 33 x 15 mm / 28 pcs
dark chocolate

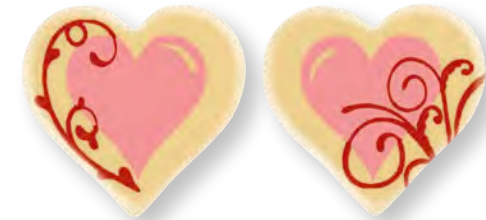


30185  
34 x 33 x 15 mm / 28 pcs
white chocolate

1 heart - 2 uses!
Design on the front side,
back single-coloured and unprinted!
1 coeur - 2 possibilités de décor!
recto impression déco, verso couleur unie
1 Cuore - 2 utilizzi!
Fronte stampato, Retro colorato senza stampa



30046 (E171)
32 x 31 mm / 160 pcs
dark chocolate



30265 (E171)
32 x 31 mm / 160 pcs
white chocolate



30230 (E171)
40 x 42 mm / 96 pcs
dark chocolate



30047 (E171)
32 x 31 mm / 160 pcs
dark chocolate



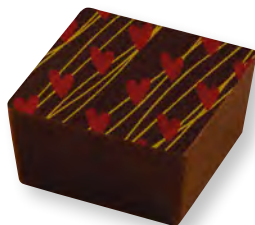
30238 (E171)
28 x 77 mm / 96 pcs
dark chocolate

Transfer



30000 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



30001 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets





30057 
75 mm / 12 pcs
sugar coating
Text: GER



5022 
38 mm / 60 pcs
sugar coating
Text: GER



30049 
36 x 25 mm / 80 pcs
ruby chocolate



4819
41 x 26 mm / 128 pcs
dark chocolate

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



2779 
80 x 18 mm / 48 pcs
sugar coating
Text: GER



5020 
32 x 30 mm / 60 pcs
sugar coating



4212 
9 mm / 1,4 kg
sugar



30074
500 g
sugar / sugar/crispy core



VALENTINS-DEKORE

VALENTINE'S DAY

ST. VALENTIN

SAN VALENTINO



4804 (E171)

35 x 35 mm / 48 pcs
white chocolate
Text: GER

4805 (E171)

35 x 35 mm / 48 pcs
white chocolate
Text: FR



30233 (E171)

53 x 51 mm / 30 pcs
white chocolate
Text: GER



30232 (E171)

55 x 20 mm / 48 pcs
white chocolate
Text: GER



30231 (E171)

60 x 15 mm / 96 pcs
white chocolate
Text: GER



5188 (E171)

30 x 30 mm / 140 pcs
white chocolate
Text: EN



**4870** (E171)

35 x 35 mm / 72 pcs
white chocolate
Text: GER / FR

**30236** (E171)

55 x 20 mm / 48 pcs
white chocolate
Text: GER

**30234** (E171)

60 x 15 mm / 96 pcs
white chocolate
Text: GER

**30235** (E171)

53 x 51 mm / 30 pcs
white chocolate
Text: GER

**30237** (E171)

65 x 22 mm / 72 pcs
white chocolate
Text: GER



MUTTERTAGS-DEKORE

MOTHER'S DAY

FÊTE DES MÈRES

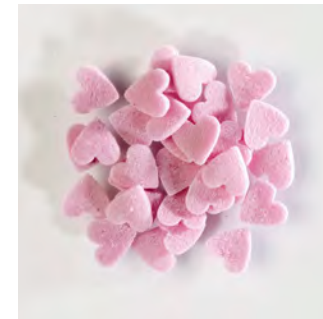
FESTA DELLA MAMMA



5008 
60 mm / 24 pcs
sugar coating
Text: GER



5047 
38 mm / 60 pcs
sugar coating
Text: GER



2113 
7 mm / 1,5 kg
sugar



5043 
88 x 30 mm / 24 pcs
sugar coating
Text: GER



5004 
80 x 18 mm / 48 pcs
sugar coating
Text: GER

5301 
85 x 33 mm / 24 pcs
sugar coating
Text: GER / FR







OSTER-DEKORE
EASTER DECORATIONS
DÉCORS POUR PÂQUES
DECORI PER PASQUA

**4064**

(E171)

62 x 80 mm / 12 pcs
sugar coating
Text: GER / FR

**4067**

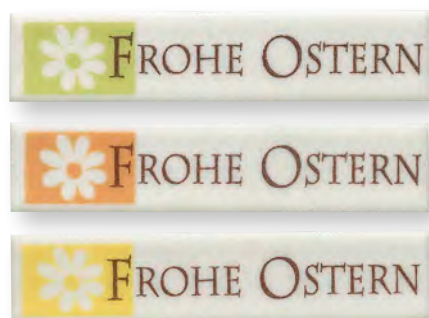
(E171)

85 x 33 mm / 24 pcs
sugar coating
Text: GER / FR

**4065**

(E171)

40 x 54 mm / 100 pcs
sugar coating

**4068**

(E171)

80 x 18 mm / 48 pcs
sugar coating
Text: GER

**4003**

(E171)

80 x 18 mm / 48 pcs
sugar coating
Text: GER

**4066**

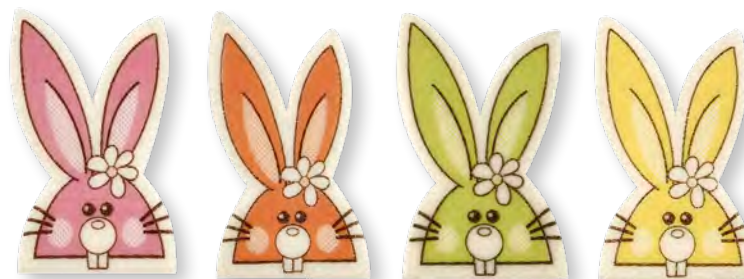
(E171)

29 x 36 mm / 100 pcs
sugar coating



**4069** (E171)

68 x 95 mm / 12 pcs
sugar coating
Text: GER

**4016** (E171)

28 x 45 mm / 100 pcs
sugar coating

**4036** (E171)

38 x 55 mm / 100 pcs
sugar coating

**4076** (E171)

35 x 45 mm / 100 pcs
sugar coating





4039  
28 x 30 x 38 mm / 48 pcs
sugar



4046 
32 x 65 x 13 mm / 48 pcs
sugar



4037 
26 x 35 x 14 mm / 72 pcs
sugar



4047 
20 x 38 x 8 mm / 72 pcs
sugar



4035 
18 x 25 x 8 mm / 96 pcs
sugar



4053 
face: 28 x 30 x 10 mm (72 pcs)
ears: 35 x 11 x 7 mm (144 pcs)
72 sets (216 pcs) / sugar



Frohe Ostern



4052 
23-27 x 30-35 x 9 mm / 96 pcs
sugar



4054
20-27 x 20-32 x 9-12 mm / 96 pcs
sugar

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



4074 
27 x 44 x 9 mm / 80 pcs
marzipan/sugar



4038 
29 x 30 x 11 mm / 72 pcs
sugar



4021  
30 x 30 x 15 mm / 48 pcs
sugar



4008 
Ø 25-30 mm / 100 pcs
sugar



2143 

Ø 35 x 6,5 mm / Ø 31 x 6 mm
120 pcs / sugar



2013 

Ø 30 mm / 100 pcs
sugar



2008 

Ø 30 mm / 100 pcs
sugar





EASTER DECORATIONS

DÉCORS POUR PÂQUES

DECORI PER PASQUA



4055 
27 x 38 x 8 mm / 60 pcs
marzipan/sugar

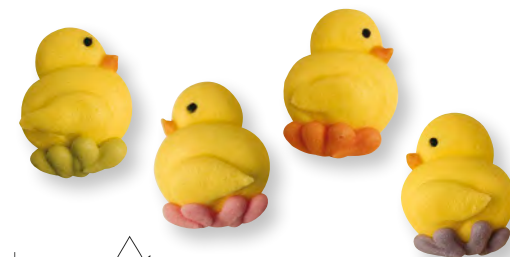


4042  
30 x 20 x 28 mm / 96 pcs
sugar



4050
24 x 28 x 10 mm / 72 pcs
sugar

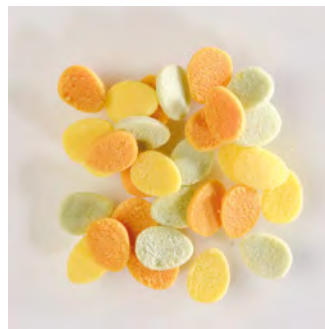
Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



4041 
25 x 19 x 10 mm / 96 pcs
sugar



30282 
43 x 12 x 8 mm / 144 pcs
white chocolate



4027 
8 mm / 1,4 kg
sugar



2291 
45 x 15 mm / 288 pcs
sugar



2295 
45 x 15 x 12 mm / 200 pcs
marzipan



2290 
25 x 10 x 6 mm / 350 pcs
sugar



2297 
35 x 11 mm / 250 pcs
marzipan





4051 

60 x 15 mm / 96 pcs / dark chocolate
Text: GER / FR



30220 

38 x 48 mm / 60 pcs
white chocolate



30221 

29 x 35 mm / 84 pcs
white chocolate



30102 

19 x 56 mm / 112 pcs
white chocolate with caramel



30091 

Ø 14 mm / 336 pcs
white chocolate



5202 

6,5 x 128 x 4 mm
66 pcs
white chocolate





4094  
32 x 22 mm / 30 pcs
white chocolate



30224 
42 x 29 mm / 96 pcs
white chocolate



30215 
41 x 34 mm / 56 pcs
white chocolate with caramel



4062 
25 x 34 mm / 96 pcs
white chocolate



30216 
26 x 35 mm / 70 pcs
white chocolate with caramel



30223 
27 x 27 mm / 96 pcs
white chocolate



30222 
26 x 24 mm / 108 pcs
white chocolate

Transfer



30006 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



30007 
 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets





4007 
26 x 35 mm / 105 pcs
white chocolate



30219 
31 x 40 / 31 x 27 mm / 96 pcs
white chocolate



4004 
55 x 27 mm / 72 pcs
white chocolate
Text: GER / FR



5233 
Ø 15 mm (192 pcs), 12 x 19 mm (192 pcs)
384 pcs / white chocolate



30077 
32 x 40 mm (56 pcs),
23 x 28 mm (108 pcs) / 164 pcs
white chocolate



30210 
Ø 25 mm / 192 pcs
white chocolate



**5938**

Ingredients label: GER / FR / EN / IT
 53 x 47 x 120 mm, lamb: 51 x 43 x 51 mm,
 chick: 45 x 37 x 51 mm (47 g)
 12 pcs / marzipan

**5947**

Ingredients label: GER / FR / EN / IT
 40 x 37 x 110 mm, figures: 41 x 31 x 67 mm (28 g)
 20 pcs / marzipan



5935



Ingredients label: GER / FR / EN / IT
53 x 47 x 120 mm, bunny: 45 x 36 x 68 mm (45 g),
chick: 40 x 36 x 52 mm (41 g)
12 pcs / marzipan



5965



Ingredients label: GER / FR / EN / IT
40 x 40 x 105 mm, figures: 37 x 34 x 61 mm (40 g)
12 pcs / marzipan



4088 
 255 x 46 mm / 100 pcs
 non edible



3572 
 120 x 75 mm / 100 pcs
 non edible / chenille



3574 
 135 x 70 mm / 100 pcs
 non edible / chenille



3571 
 100 x 75 mm / 100 pcs
 non edible / chenille





GÜNTHART

Bonne Fête
Maman

Zum
Valentinstag

Maman
je t'aime

Zum
Valentins-
tag

Bonne Fête
Maman

Zum Valentinstag

www.guenthart.com