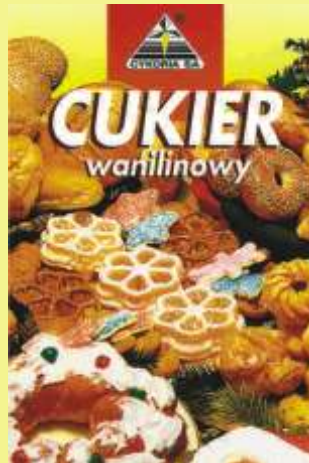




Additives for cakes and desserts



▶ Baking powder
(18 g, 36 g)



▶ Vanilla sugar
(16 g, 32 g)



▶ Dry yeast (25 g)



▶ Baking soda (60 g)



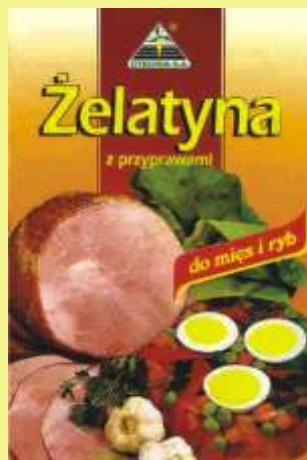
▶ Citric acid (20 g)



▶ Ground cinnamon
(20 g)



▶ Food gelatin
(25 g, 50 g)



▶ Gelatin with spices
(40 g)



▶ Gingerbread spices
(20 g)

Additives for cakes and desserts

Flavors for cakes:

- ▶ almond
- ▶ lemon
- ▶ vanilla
- ▶ cream
- ▶ arrack
- ▶ rum
- ▶ orange
- ▶ mix



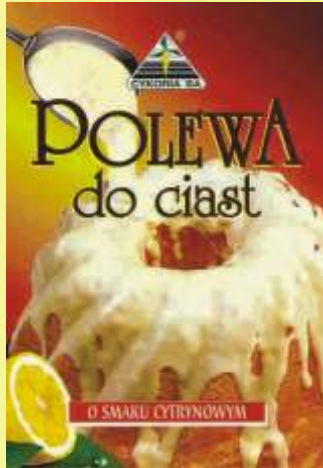
	Flavors for cakes	mix
basis weight	6 ml	6 ml
number of units in a box	18 x 24	18 x 24
number of boxes in a layer	23	23
expiration date in months	12	12

	basis weight	number of units in a box	number of boxes in a layer	expiration date in months
Baking powder	18 g i 36 g	45/30	31	13
Vanilla sugar	16 g i 32 g	40/25	31	19
Dry yeast	25 g	40	31	13
Baking soda	60 g	30	25	13
Citric acid	20 g	30	31	24
Ground cinnamon	20 g	35	31	9
Food gelatin	25 g i 50 g	35/20	33	36
Gelatin with spices	40 g	25	33	13
Gingerbread spices	20 g	35	31	12

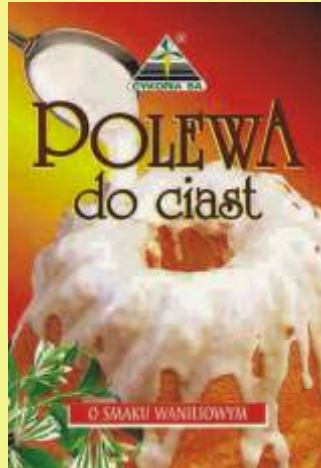


Additives for cakes and desserts

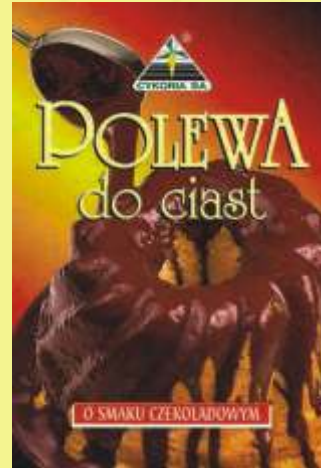
Icing for cakes



▶ lemon flavor (75 g)



▶ vanilla flavor (75 g)



▶ chocolate flavor (75 g)

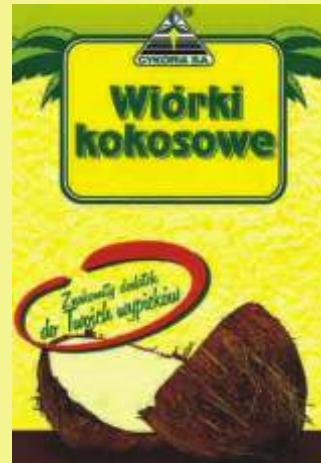
Coconut flakes



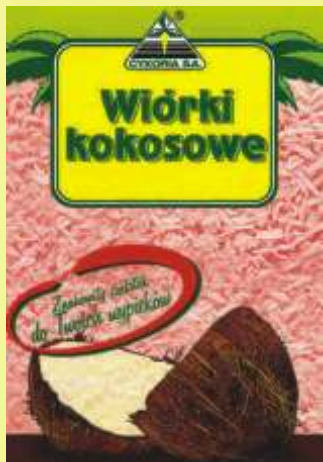
▶ white (100 g)



▶ green (100 g)



▶ yellow (100 g)



▶ pink (100 g)



▶ orange (100 g)

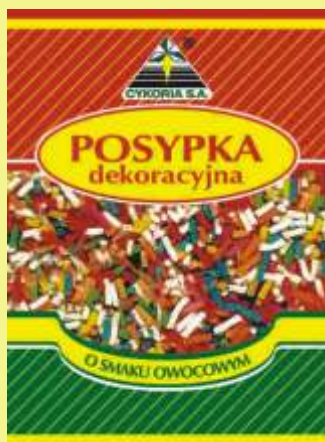


▶ raisin (100 g)



Additives for cakes and desserts

Decorative toppings



► fruit flavor (50 g)



► cocoa flavor (50 g)



► fruit-cocoa flavor (50 g)



► cocoa-vanilla flavor (50 g)



► fine sprinkles with fruit flavor (50 g)



► fine sprinkles with cocoa-vanilla flavor (50 g)

	basis weight	number of units in a box	number of boxes in a layer	expiration date in months
Icing for cakes	75 g	25	25	12
Coconut flakes	100 g	20	12	13
Decorative toppings	50 g	4 x 20	12	25
Fine sprinkles	50 g	4 x 20	12	25
Raisin	100 g	20	25	16

Additives for cakes will provide a unique and tasty look to all baked goods.