

Four thick, glossy drips of chocolate are positioned at the top of the page, hanging down from the top edge. They are set against a solid purple background that has a subtle gradient, being slightly lighter at the top and darker towards the bottom.

KESKO®

1905

PRODUCT RANGE OVERVIEW
07-2026



BEAN to BAR!



As one of the few cocoa processors in Germany, we process our cocoa products ourselves from start to finish. True to the **'BEAN to BAR'** philosophy.

We roast every cocoa bean ourselves, with passion and attention to detail.

OUR ADVANTAGE:

PROCESS CONTROL

DEGREE OF CUSTOMISATION

PRODUCT QUALITY

Bespoke contract processing of raw cocoa – from roasting to cocoa mass, with flexible transfer at every stage of production.



**CHOCOLATE
COUVERTURE &
FAT GLAZES**



CHOCOLATE CHIPS



COCOA NIBS

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DARK

CHOCOLATE COUVERTURE

With natural Bourbon Vanilla

HIGH-LIGHT



Art. No. F01134001 | 12,5 kg box
RHEINPERLE CHIP 62/37/45

Classic premium dark chocolate couverture with intense cocoa notes, a smooth melt and a well-balanced flavour profile, particularly suitable for enroaching machines.

FEATURES:

Colour: dark, min. 62% cocoa
Taste: dark chocolate, slightly buttery, tart
Flowability: very thin

- Suitable for coating machines (particularly high flowability)
- Lower material consumption (thin application, fewer residues in the machine)

MAIN APPLICATIONS:

COATING, GANACHE, CHOCOLATE BARS, ICE CREAM

Our chocolate couvertures are produced from cocoa beans and are given the necessary time during the rolling and conching processes. The whole bean is roasted – Chocolate made in Germany (Bonn) – with all quality-related steps carried out in-house.



Art. Nr. F01045002 | 12,5 kg box
BONN BLOCK 58/42/38

Art. Nr. F01051001 | 12,5 kg box
BONN CHIP 58/42/38

A well-balanced dark chocolate coating with a harmonious blend of cocoa and sweetness – versatile enough for use in baked goods, desserts and coatings.

FEATURES:

Colour: dark, min. 58% cocoa
Taste: dark chocolate, slightly bitter
Flowability: standard

Art. Nr. F01038001 | 6,25 kg Karton
PRESTIGE CHIP 72/28/43

A distinctive dark couverture with high cocoa intensity, complex roasted notes and a long-lasting aromatic finish, ideal for sophisticated creations.

FEATURES:

Colour: dark, min. 72% cocoa
Taste: finely refined, intensely bitter
Flowability: thick



MILK CHOCOLATE COUVERTURE

With natural
Bourbon Vanilla

**BLOCK
OR
CHIP
?**

KNOW-HOW FOR PROFESSIONALS

Tempering begins by melting the chocolate coating.
The smaller the pieces, the faster it melts.

MELTING POINTS

Dark chocolate couverture: approx. 45–50 °C

Milk chocolate couverture and white chocolate: approx. 40–45 °C

Suitable appliances for melting:

Temperature-control unit – controlled, even heat
Heating cabinet – dry heat, without air circulation
Microwave – half power, heat in intervals



Art. Nr. F01089001 | 12,5 kg box

LINDAU BLOCK

Art. Nr. F01068001 | 12,5 kg box

LINDAU CHIP

Creamy whole-milk chocolate couverture with a classic flavour profile and versatile uses for baked goods, pralines and coatings.

FEATURES:

Colour: extra light, 30% cocoa

Taste: milky chocolate

Flowability: thick



Art. Nr. F01185001 | 12,5 kg box

LINDAU SPEZIAL CHIP

A well-balanced whole-milk couverture with an intense chocolate flavour and a smooth melt, ideal for high-quality applications, particularly for enroaching machines.

FEATURES:

Colour: extra light, 34% cocoa

Taste: milky chocolate

Flowability: thin



Art. Nr. F01257001 | 6,25 kg box

MAINAU CHIP

A full-milk couverture with a distinctive character, pronounced cocoa intensity, a long-lasting melt and premium sensory qualities, ideal for sophisticated creations.

FEATURES:

Colour: light, 35% cocoa

Taste: delicately milky and chocolatey

Flowability: standard

WHITE CHOCOLATE

With natural Bourbon-Vanilla

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Art. Nr. F01011001 | 12,5 kg box

CORTINA CHIP

white chocolate, in chip form
melts well – dissolves easily

FEATURES:

Colour: cream white, 29% cocoa

Taste: delicate, sweet milk flavour

Flowability: thick



Art. Nr. F01140001 | 6,25 kg box

MONTBLANC CHIP

white chocolate, in chip form
melts well – dissolves easily

FEATURES:

Colour: cream white, 32% cocoa

Taste: delicate, sweet milk flavour with a
hint of butter

Flowability: standard



The delicately melting fat from the cocoa bean – instead of cocoa mass. Combined with milk powder, it gives the chocolate its creamy colour and mildly sweet taste. A treat for everyone who loves a gentle flavour!

CHOCOLATE SPECIALITIES

HIGH-
LIGHT



Art. Nr. F01008003 | 3 kg box

COCOA NIBS, MEDIUM

Cocoa beans, roasted

Colour: dark, 100% roasted cocoa beans

FEATURES:

Taste: tart, characteristic of the variety

APPLICATION:

Broken chocolate, praline filling, crunch in baked goods, as sprinkles or toppings

A CRUNCHY TREAT WITH ADDED HEALTH BENEFITS

Whether in chocolate, cereals, muesli bars or simply on their own: cocoa nibs give every product a distinctive crunch and valuable nutrients. With no added sugar.

Individual calibration allows the size, texture and intensity to be optimally adapted to each application. This results in creative, healthy and exceptionally flavourful creations. Exactly as the perfect bite should be!



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HEATING



Cocoa nibs are the very heart of the cocoa bean – and their exceptional quality comes from the intense, precise roasting process.

During roasting, the deep cocoa aromas and warm nutty notes unfold. This distinctive range of flavours makes our cocoa nibs a true highlight of the art of roasting: authentic, robust and full of natural complexity.



SWEET SPOTS GLAZE



Art. Nr. F12008001 | 12,5 kg box

KESSKOLAD TARRAGONA CHIP

Hazelnut fat glaze in chip form
Colour: light brown, glossy
melts well – dissolves easily

FEATURES:

Delicate, with a rounded nutty finish

APPLICATION:

Coating, glazing pastries,
quick decoration
Dissolve at 50°C – use at 30–40°C

IN PARTICULAR:

We roast the hazelnuts ourselves!
Gently, at the ideal temperature
to bring out the full range of flavours

Art. Nr. F02011001 | 12,5 kg box

KESSKOLAD PALMA NOVA CHIP

Cocoa fat glaze in chip form
Colour: dark brown to black
Thin consistency, melts well, sets quickly

FEATURES:

Flavour: a delicately sweet cocoa flavour

APPLICATION:

Coating, glazing pastries,
quick decoration
Dissolve at 50°C – use at 30–40°C

TIP:

Do not dissolve in water that is too warm, to ensure
better adhesion and a more beautiful shine

Art. Nr. F08889001 | 15 kg bucket

FONDANT

Colour: white
Easy to apply, can be easily adjusted to the
right consistency

FEATURES:

Flavour: sweet

APPLICATION:

Glazing pastries

WHEN LOVE
TURNS CREAMY...

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Suitable
for baking



Art. Nr. F15020001 | 12,5 kg bucket

CHOC-NOUGAT CREAM, CHOCOVARI

14% cocoa, 10 % hazelnuts, bake-stable

APPLICATION:

for filling and as a spreadable topping for
cakes and slices

Suitable
for baking



Art. Nr. F15010001 | 12,5 kg bucket

NUT-NOUGAT CREAM

12% hazelnuts, bake stable

APPLICATION:

for filling and decorating all kinds of baked goods



Art. Nr. F15001002 | 12,5 kg bucket

NUT-NOUGAT CREAM, LIGHT, MOUSELINEMASS

23% hazelnuts

APPLICATION:

for filling and decorating all kinds of baked goods



Our creams aren't just impressive for their flavour.
Stable, spreadable and easy to work with –
the ideal base for creative confectionery and baking.

ON ITS OWN: as a filling

SUITABLE FOR BAKING: 1000 g cream, 1000 g water,
400 g whole milk cold cream > whip together

STABLE: Stir in 20% dissolved white fat glaze and chill
> whip

LIGHT AND FLUFFY: Whisk 700 g of cream with 300 g
of butter

A TOPPING WITH A FIRM TEXTURE: mix the cream
with 20% dissolved white fat glaze



OUR MUST HAVES EXPRESS CREAMS

- perfect fillings
- ready to use straight away, no heating required
- suitable for all standard machines
- proven premium quality
- palm oil-free

FILL IT



Attach the pump station to the Express cream tub. Leave the baked goods to cool.



Insert the needle into the side at the back. Pump the lever all the way down, whilst carefully withdrawing the needle.



Finish it off with topping cream straight from the bottle.



Optionally, garnish with a decorative topping.

Filling and topping in 4 steps.

FILL IT. LOVE IT. EXPRESS IT.

PALM
FREE!

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Add value, refine, enjoy! Filling and topping has never been so easy. True to the motto 'EXPRESS YOURSELF' you can set new standards in product enhancement with our Express Creams.



Art. Nr. 15521 | 6,25 kg bucket
**PISTACHIO CREAM
EXPRESS**

15% pistachio



Art. Nr. 15520 | 6,25 kg bucket
**STRAWBERRY-YOGHURT
CREAM EXPRESS**



Art. Nr. 15522 | 6,25 kg bucket
**HAZELNUT-MILK CREAM
EXPRESS**

15% hazelnut



Art. Nr. F15523001 | 6,25 kg bucket
**CARAMEL COOKIE-STYLE
CREAM EXPRESS**



Non-slip
coating:
Express cream
+ 20% white
fat glaze

HIGHLIGHT

Art. Nr. F10125001 | 15 kg box

CHEESECAKE-MIX

Powdered premix for cheese curd

APPLICATION:

Cheesecakes and cheesecake slices of all kinds, fillings

- > moist and light, stays fresh for a long time
- > excellent structure when sliced, suitable for both flat and tall cakes
- > only a small amount of cheesecake mix required
- > fresh cream flavour, without cream powder
- > various uses (New York-style cheesecake with cream cheese, combined with fillings and creams)



RECIPE:
CHEESECAKE

- Cheesecake mix: 225g
 - Sugar: 65g
 - Liquid cream: 600g
 - Egg: 270g
 - Fresh quark: 900g
 - KESSKO lemon flavour
- Mix for 2 minutes on medium speed until smooth.

Art. Nr. F10510001 | 10 kg box

PISTAZIA BAKING FILLING, POWDERED

10% pistachio, powdered premix for bake-stable fillings containing pistachios

APPLICATION:

Filling for Danish pastries, yeast-raised pastries and puff pastries

suitable for baking

RECIPE:
PISTAZIA

- Powder: 1000g
- Water: 600g

Mix the ingredients well and let the mixture stand for a few minutes.



FOR PISTACHIO LOVERS

Art. Nr. F10123001 | 5 kg box

EGG-BASED BATTER MIX

Powdered premix for egg custard and Eierschecke

APPLICATION:

Eierschecke, glaze for baked slices and tarts



Art. Nr. F06001002 | 12,5 kg bucket

ALMOND MACAROON MIXTURE (MMB)

Marzipan macaroon mixture

FEATURES:

Marzipan biscuits and fillings
Flavour: strong marzipan flavour

NICE TO KNOW:

approx. 30% almonds

suitable
for baking



Versatile uses:

- > Almond croissants
- > Macaroons
- > Filling for slices

Example of use

Art. Nr. F05001001 | 15 kg bucket

KESSKOPAN

A bakeable filling with
a texture similar to persipan

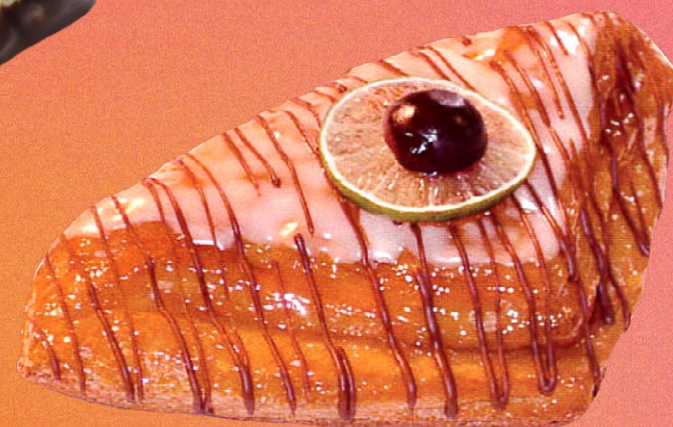
FEATURES:

Filling for baked goods
Flavour: well-rounded, reminiscent of
persipan

suitable
for baking

**Versatile and full of
flavour. Consistent
quality and time-saving.**

Example of use



Art. Nr. F05005001 | 14 kg bucket

POPPY SEED PASTRY MIXTURE

FEATURES:

Filling for baked goods
Flavour: sweet, with a poppy seed taste

NICE TO KNOW:

approx. 24% poppy seed content

suitable
for baking



A taste highlight:

combine the poppy seed
mixture with the cheese
mixture and swirl it into the
cheesecake.

Example of use



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suitable
for baking

Art. Nr. F08066001 | 25 kg bag

COLD CREAM

Powdered premix for the production of cold cream

FEATURES:

Flavour: vanilla holds its shape, no cooking required, suitable for freezing and thawing

BASIC RECIPE:

400 g of powder per litre of water, stir until smooth, do not whisk.

suitable
for baking

Art. Nr. F08075001 | 15 kg bag

WHOLE MILK COLD CREAM

Powdered premix for the production of whole milk cold cream

FEATURES:

Flavour: vanilla and milk, retains its shape, no boiling required, freezes and thaws well

BASIC RECIPE:

400 g of powder per litre of water. Whisk for 3–5 minutes with a fine whisk on a high speed.

a full-
bodied
milky
flavour



APPLICATION:

Pastries, desserts, fillings, fruit tart bases

NICE TO KNOW:

- > reduces the number of preparation steps
- > low risk of errors and other issues
- > cost optimisation
- > short preparation time



Art. Nr. F17001001 | 12,5 kg box

PERSIPAN RAW MIXTURE PM

**An alternative to raw marzipan
FLAVOUR**

A delicate, nutty flavour, slightly reminiscent of marzipan, with its own distinctive persipan note – ideal as an attractively priced alternative to marzipan.

EFFICIENT, PREMIUM ALTERNATIVE

A cost-effective alternative to almond marzipan, without compromising on taste or baking quality.

EASY TO WORK WITH

Bake-stable. Retains its texture, juiciness and flavour after baking. Can be incorporated perfectly into doughs and fillings.

VERSATILE

Perfect for stollen, Danish pastries, cakes, fine pastries and seasonal specialities in artisan and industrial bakeries.

CONSISTENT QUALITY

A consistent formulation for reliable processing, consistent results and high product safety in day-to-day use.



Art. Nr. F13003002 | 12,5 kg box

HAZELNUT NOUGAT PASTE, DARK

**44% hazelnut
FLAVOUR & ROAST**

An intensely roasted nutty flavour from our own production, offering an aromatic, nutty flavour profile. Chocolatey and nutty with a subtle sweetness.

Roasting our own beans gives us control over the raw material, the degree of roast and the flavour – ensuring consistently high product quality.

It highlights traditional craftsmanship and clearly sets the product apart from standard mass-produced items of industrial origin.

VERSATILE

Ideal for fillings, creams, pastries, pralines, Danish pastries and fine baked goods – can be used cold and is suitable for baking.

Craftsmanship as a mark of quality.

HIGHLIGHT





Art. Nr. F16102001 | 5 kg bucket

TRUFFLE PASTE, DARK

Chocolate fillings, buttercream

FEATURES:

Colour: dark brown

Flavour: cocoa and milk

BASIC RECIPE:

Buttercream: Slowly beat 500 g of truffle mixture (at room temperature) with a fine whisk, add 500 g of softened butter, and beat until light and fluffy. Flavour to taste.



Art. Nr. F16101001 | 5 kg bucket

TRUFFLE PASTE, WHITE

Chocolate fillings, buttercream

FEATURES:

Colour: ivory

Flavour: like white chocolate

BASIC RECIPE:

Buttercream: Slowly beat 500 g of truffle mixture (at room temperature) with a fine whisk, add 500 g of softened butter, and beat until light and fluffy. Flavour to taste.



TEXTURE

A creamy, melt-in-the-mouth truffle texture ensures a delicate, refined mouthfeel and an intense chocolate experience.

FLAVOUR

An intense chocolate flavour with a full-bodied cocoa character, perfect for creating authentic pralines.

CAN BE CUSTOMISED WITH FLAVOURS

The base can be flexibly enhanced with alcohol, nuts, fruit or spices.

PROCESSING

Ideal for piping, filling and moulding pralines. Reliable in consistency and handling for consistent results in both artisanal and industrial production.



BAKING POWDER

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Art. Nr. F10221002 | 25 kg bag

SPONGE CAKE MIX

Powdered premix for sponge cake batter
Sponge bases, cupcakes, Swiss rolls

NICE TO KNOW:

Versatile, ideal for creative patisserie.

Art. Nr. F10219002 | 10 kg box

CHOCOLATE SPONGE CAKE MIX

Powdered premix for chocolate sponge mixture
Sponge bases, cupcakes, Swiss rolls

NICE TO KNOW:

Rich, dark and moist bases.
An intense chocolate flavour.

Art. Nr. F10236002 | 25 kg bag

SANDY MIX FOR BATTER

Powdered premix for sand and mortar mixes

NICE TO KNOW:

Suitable for creative uses. Sheet cakes and sponge cakes with a choice of fat. A tender and moist crumb texture that stays fresh for a long time and has a high volume. Excellent support – the fruit does not sink into the cake.

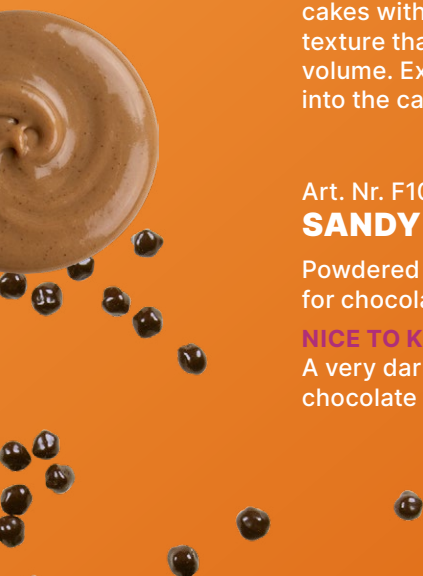
Art. Nr. F10218002 | 10 kg box

SANDY CHOCOLATE MIX

Powdered premix
for chocolate shortbread and sponge mixtures

NICE TO KNOW:

A very dark shortcrust pastry with an intense chocolate flavour. Choice of fat.



Brownie Mix

- > Waffles
- > Brownies

SCAN TO GET
THE RECIPE!



Art. Nr. F10247001 | 15 kg box

BROWNIE-MIX

Powdered premix for brownies and
bases for cream slices

NICE TO KNOW:

easy to produce using the all-in process.
Suitable for freezing and thawingil.

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For everyone who wants
more!

Combine with

- Nut nougat cream
- Caramel biscuit-style
Cream Express
- Creamy caramel pieces
- Chocolate chips
- Brittle crumble
- Orange crunch

Art. Nr. F11051001 | 2,5 kg bucket

WHIPPED FIX EGG WHITE POWDER

Egg white powder for meringues, beaten egg whites, grillage bases or piped egg white icing.

FEATURES:

Flavour: delicate, with a rounded nutty finish

NICE TO KNOW:

Guaranteed sterility, as a substitute for fresh egg white in all applications



NICE TO KNOW:

- Stable foam structure for firm egg whites with consistent volume expansion
- An alternative to fresh egg whites
- No risk associated with raw eggs; well suited to sensitive processing areas
- Quick and easy to use, simplifying the production process
- Reliable results regardless of egg size, season or raw ingredients
- Ideal for meringues, macaroons, whipped mixtures, toppings and decorative dessert applications.

Art. Nr. F08118001 | 5 kg box

CRISPY FOR FLORENTINES

Mix for Florentines, Bienenstich cakes or Nussknacker

FEATURES:

Flavour: caramel and milk

APPLICATION:

Quick to apply for a crisp, glossy finish

BASIC RECIPE:

Bienenstich (60/80 baking tray):
Mix 500 g of the mix and 250 g of flaked almonds together
Florentines (38-40 pieces):
Mix together 500 g of the mix, 200 g of flaked almonds, 60 g of candied orange and lemon peel, and 40 g of preserved cherries.

BUT PLEASE, WITH DASH A OF CREAM

Light and airy cream slices and creamy dessert variations? We love them! Try our fruity and chocolatey cream specialities and conjure up unforgettable creations to suit every taste.

There are many ways to mix and match the different varieties. No artificial colourings, for more variety.

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- perfect for cake slices and dessert variations
- versatile uses
- varieties to suit every taste
- quick and easy to make

Art. Nr. F10604001 | 3 kg bucket

CREAM LOVE

Basic recipe:
200g powder, 1,000g cream (unsweetened, liquid). Mix together, add flavouring, then whip until the desired consistency is achieved. Ready to eat as a dessert after a short time. If using as a cake, chill for at least 20 hours after assembling.

Flavour
the basic recipe
as you like



Cream fix neutral

without
gelatine



Cream Love neutral

Add 100g
of egg liqueur
to the basic
recipe



Cream Fix Egg Liqueur



Cream Fix Strawberry

Art. Nr. F10523001 | 3 kg bucket

CREAM FIX

Basic recipe:
150g Cream Fix, 200g water, 30–50g flavouring of your choice, 1,000g cream (unsweetened, whipped). Mix the water and Cream Fix together, then fold into the whipped cream.

Art. Nr. F10537001 | 3 kg bucket

CREAM FIX EGG LIQUEUR

Art. Nr. F10514001 | 3 kg bucket

CREAM FIX STRAWBERRY

Art. Nr. F10516001 | 3 kg bucket

CREAM FIX RASPBERRY

Art. Nr. F10519001 | 3 kg bucket

CREAM FIX CHEESE- CREAM

Art. Nr. F10538001 | 3 kg bucket

CREAM FIX PEACH-PASSION FRUIT

Art. Nr. F10525001 | 3 kg bucket

CREAM FIX CHOCOLATE

Art. Nr. F10542001 | 3 kg bucket

CREAM FIX TIRAMISU

Art. Nr. F10527001 | 3 kg bucket

CREAM FIX LEMON



Cream Fix Raspberry



Cream Fix Cheese-Cream



Cream Fix Peach-Passion Fruit



Cream Fix Chocolate



Cream Fix Tiramisu



Cream Fix Lemon

BASIC RECIPE:

200g Cream Fix, 250g water, 1,000g cream (unsweetened, whipped). Mix the water and Sahnefix together and fold into the whipped cream.



Art. Nr. F10292001 | 3 kg bucket

**DESSERTFIX MOUSSE
AU CHOCOLAT, DARK**

BASIC RECIPE:

300g Dessertfix, 1,000g liquid cream
or whole milk (cold).

Stir in, then whip for 3–5 minutes.

Divide into portions and chill until ready to
serve.



Art. Nr. F10291001 | 3 kg bucket

**DESSERTFIX MOUSSE
AU CHOCOLAT, WHITE**

BASIC RECIPE:

300g Dessertfix, 1,000g liquid cream
or whole milk (cold).

Stir in, then whip for 3–5 minutes.

Divide into portions and chill until ready to
serve.

NICE TO KNOW:

Light and creamy texture, a firm
dessert; when combined with
neutral cream, it is also suitable
for cakes and slices.



CHUNKY DECORS

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NICE TO KNOW:

Kesskokant impresses with its rich nutty flavour. We produce our brittle using traditional methods. From cooking to breaking, we have optimised our brittle-making process over many years and achieved the perfect balance between modern technology, raw materials and our recipe. This enables us to cater to individual customer requirements as effectively as possible, as we can influence and control every stage of the process.

HIGHLIGHT



Art. Nr. F04029001 | 6,25 kg bucket

KESSKOKANT HAZELNUT

approx. 22% nut content

APPLICATION:

- > for decorating Frankfurter Kranz, ice cream and brittle cups, and chocolate pieces
- > suitable for sprinkling, freezer- and thaw-stable
- > versatile for use as a topping, rim decoration or inclusion
- > Colour: light brown
- > Flavour: delicate, sweet nutty
- > Appearance: small pieces (at least 90% 2-5 mm)



Art. Nr. F04079001 | 2 kg bucket

HAZELNUT BRITTLE-SEMOLINA

approx. 20% nut content

APPLICATION:

- > for sprinkling on pralines, chocolate pieces and in creams for a crunchy texture
- > Colour: light brown
- > Flavour: delicate, sweet nutty

CHUNKY DECORS

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NICE TO KNOW:

KESSKO's expertise in chocolate:
We produce our chocolate decorations
using chocolate we make ourselves,
which we prepare specifically for this
purpose according to a special recipe.

50%
Cocoa



Art. Nr. F04016001 | 3 kg box

CHOCOLATE CHIPS

Fine dark chocolate pieces, approx. 2-6 mm
at least 50% cocoa

APPLICATION:

for use in batter mixtures, etc.

40%
Cocoa



Art. Nr. F08427001 | 2,5 kg box

CHOCOLATE RASPS

dark brown, fine, small, grated leaves
at least 40% cocoa

APPLICATION:

for decorating Black Forest gâteau, etc.

39%
Cocoa



Art. Nr. F04106001 | 3 kg box

WHEAT CRISPS, CHOCOLATE-COATED, MIXED

small, shiny white, light brown and dark brown
balls, 4-5 mm in size
at least 39 per cent cocoa in the chocolate content

APPLICATION:

for decorating all kinds of pastries and desserts,
chocolate chips

22,5%
Cocoa



Art. Nr. F04035001 | 6,25 kg box

CORTINA FLAKES

white chocolate, finely grated
at least 22.5% cocoa

APPLICATION:

for garnishing spaghetti ice cream, pastries and
desserts

Art. Nr. F08305001 | 2,5 kg box

CREAM CARAMEL PIECES

delicious, soft little caramel cubes

APPLICATION:

for use in batters and the like, and for
decorating pastries, chocolate pieces and
all kinds of desserts



FLAVOURS & SPECIALITIES

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Art. Nr. F26044001 | 1,5 kg bucket

KESSKOVANIL

Natural vanilla flavouring in powder form for making, enhancing or rounding off baked goods, desserts and vanilla ice cream

NICE TO KNOW:

easy to scoop out, easy to measure out, full of flavour



Art. Nr. F10102001 | 5 kg bucket

LEMON ZEST IN SUGAR

Natural citrus flavouring for flavouring mixtures and doughs

NICE TO KNOW:

easy to scoop out, easy to measure out, ideal for rounding off the flavour. Freezer-stable, oven-stable



Art. Nr. F19163001 | 5 kg canister

BAKING FLAVOURING VANILLA FINO

Vanilla flavouring for adding a personal finishing touch or flavouring to mixtures, doughs and creams

NICE TO KNOW:

baking-stable, easy to measure out, freezer-stable, consistent baking results

Art. Nr. F19155001 | 5 kg canister

BAKING FLAVOURING RUM FINO

Natural rum flavouring for adding a personal touch or flavouring to mixtures, doughs and creams

NICE TO KNOW:

baking-stable, easy to measure out, freezer-stable, consistent baking results. Intense chocolate flavour.

Art. Nr. F19169001 | 5 kg canister

BAKING FLAVOURING LEMON FINO

Natural lemon flavouring for adding a personal touch or flavouring mixtures, doughs and creams

NICE TO KNOW:

Bakes well, easy to measure out, freezer-stable, consistent baking results. An intensely chocolatey flavour.



QUICK OVERVIEW



Chocolate and cocoa products

F01045002	Bonn Block, 58/42/38 12,5 kg box
F01051001	Bonn Chip, 58/42/38 12,5 kg box
F01134001	Rheinperle Chip 62/37/45 12,5 kg box
F01038001	Prestige Chip 72/28/43 6,25 kg box
F01089001	Lindau Block 12,5 kg box
F01068001	Lindau Chip 12,5 kg box
F01185001	Lindau Spezial Chip 12,5 kg box
F01257001	Mainau Chip 6,25 kg box
F01011001	Cortina Chip 12,5 kg box
F01140001	Montblanc Chip 6,25 kg box
F01008003	Cocoa Nibs, medium 3 kg box

Persipan, nougat and truffle mixtures

F17001001	Persipan raw mixture PM 12,5 kg box
F13003002	Hazelnut nougat paste, dark 12,5 kg box
F16102001	Truffle paste, dark 5 kg Bucket
F16101001	Truffle paste, white 5 kg Bucket

Creams and (bake-stable) fillings

F15010001	Nut-Nougat Cream 12,5 kg bucket
F15020001	Choc-Nougat Cream, Chocovari 12,5 kg bucket
F15001002	Nut-Nougat Cream, Mouselinemasse 12,5 kg bucket
F15522001	Hazelnut-Milk Cream Express (palm free) 6,25 kg bucket
F15521001	Pistachio Cream Express (palm free) 6,25 kg bucket
F15520001	Strawberry-Yoghurt Cream Express (palm free) 6,25 kg bucket
F15523001	Caramel Cookie-Style Cream Express (palm free) 6,25 kg bucket
F10125001	Cheesecake-Mix 15 kg bucket
F10123001	Egg-based batter Mix 5 kg bucket
F10510001	Pistazia baking filling, Powdered 10 kg bucket
F06001002	Almond Macaroon Mixture MMB 12,5 kg bucket
F05001001	Kesskopan 15 kg bucket
F05005001	Poppy seed Pastry Mixture 14 kg bucket
F08066001	Cold cream 25 kg bucket
F08075001	Whole milk cold cream 15 kg bucket

Glaze

F02011001	Kesskolad Palma Nova Chip 12,5 kg bucket
F12008001	Kesskolad Tarragona Chip 12,5 kg bucket
F08889001	Fondant 15 kg bucket

QUICK OVERVIEW



Fine baking improvers

F10221002	Sponge cake mix 25 kg bag
F10219002	Chocolate Sponge cake mix 10 kg box
F10236002	Sandy mix for batter 25 kg bag
F10218002	Sandy chocolate mix 10 kg box
F10247001	Brownie-mix 15 kg box
F08118001	Crispy for Florentines 5 kg box
F11051001	Whipped Fix egg white powder 2,5 kg bucket

Cream and dessert products

F10523001	Cream Fix neutral 3 kg bucket
F10604001	Cream Love neutral 3 kg bucket
F10537001	Cream Fix Egg Liqueur 3 kg bucket
F10514001	Cream Fix strawberry 3 kg bucket
F10516001	Cream Fix raspberry 3 kg bucket
F10519001	Cream Fix cheese-cream 3 kg bucket
F10538001	Cream Fix peach-passion fruit 3 kg bucket
F10525001	Cream Fix chocolate 3 kg bucket
F10542001	Cream Fix Tiramisu 3 kg bucket
F10527001	Cream Fix lemon 3 kg bucket
F10291001	Dessertfix Mousse au Chocolat, white 3 kg bucket
F10292001	Dessertfix Mousse au Chocolat, dark 3 kg bucket

Chunky decors

F04029001	Kesskokant Hazelnut 6,25 kg bucket
F04079001	Hazelnut Brittle-Semolina 2 kg bucket
F04035001	Cortina flakes 6,25 kg box
F04016001	Chocolate chips 3 kg box
F08427001	Chocolate rasps 2,5 kg box
F04106001	Wheat crisps, Chocolate-coated, mixed 3 kg box
F08305001	Cream caramel Pieces 2,5 kg box

Flavours and specialities

F19163001	Baking flavour Vanilla Fino 5 kg canister
F19169001	Baking flavour Lemon Fino 5 kg canister
F19155001	Baking flavour Rum Fino 5 kg canister
F26044001	Kesskovaniil 1,5 kg bucket
F10102001	Lemon zest in sugar 5 kg bucket

