FINE PASTRY & ICE CREAM

Assortment

PASTAROM

PASTAROM

International quality products!

Something good happens when long experience, love to a product, and a spirit of innovation come together – we're totally convinced.

At Dreidoppel, we develop products for your daily needs in the confectionery. Along with our new ideas for good taste, you can impress your customers every day anew.

For decades, we have been a strong partner to bakeries and confectioners, to chocolate and ice cream manufacturers and to the food industry – both in Germany and all over the world. Our company has its headquarters in Langenfeld. It is here that we develop our products for you, always using the highest standards of quality.

Dreidoppel: Quality, certainly

We use the best raw materials for our products, employ controlled manufacturing processes (FSSC Food Safety System Certification 22000) and work together as a team of people that not only love their job, but who live it daily.

FSSC 22000

TÜV SÜD ISO 9001

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All over the world, halal nutrition gains in significance. As a manufacturer of high quality flavouring ingredients, we also provide a variety of halal certified products. According to this, the majority of our PASTAROM products meets the Islamic nutritional regulations, such as pork-free and not containing alcohol.

Still, our products convince by excellent, characteristic flavours, perfect processing and optimal structures. Discover our halal variety for flavouring, stabilizing and finishing your pastries, creams and ice creams.

Halal

FLAVOURS FOR BAKING, CREAM AND ICE CREAM[1]

PASTAROM CLASSIC

One highly efficient flavouring for all applications: PASTAROM Classics are versatile and reliable flavourings for doughs and batters, various mousses, fillings, pastry creams, desserts, cakes, glazes, jellies and even ice cream[1].

Product name	gluten-free	palmoil-free	halal	vegan	Dosage per 1.000 g	Package	Item-No.
Banana	✓	✓	✓	✓	5–10 g	1,0 kg	67540
Blueberry	✓	✓	✓	✓	5–10 g	1,0 kg	67580
Caramel	✓	✓	✓	✓	5–10 g	1,0 kg	71404
Chocolate	✓	✓	✓	✓	5–10 g	1,0 kg	67530
Lemon	✓	✓	✓	✓	5–10 g	1,0 kg	67660
Marula[2,3]	✓	✓		✓	5–10 g	1,0 kg	78104
Mint	✓	✓	✓	✓	5–10 g	1,0 kg	67600
Mocha	✓	✓	✓	✓	5–10 g	1,0 kg	67590
Orange	✓		✓	✓	5–10 g	1,0 kg	67620
Pistachio	✓	✓	✓	✓	5–10 g	1,0 kg	67630
Rum[2,3]	✓	✓		✓	5–10 g	1,0 kg	79604
Strawberry	✓	✓	✓	✓	5–10 g	1,0 kg	67570
Vanilla	✓	✓	✓	✓	5–10 g	1,0 kg	67650

[1] Not all products are suitable for ice cream production, read specification carefully. [2] MOQ 300 kg [3] Alcohol declared in ingredients list.
Product information is subject to change. Please refer to the specifications for binding product information.

PASTES FOR FOR BAKING, CREAM AND ICE CREAM[1]

PASTAROM PASTE

Excellent colours, magnificent tastes: PASTAROM Pastes are perfectly balanced, food preparations without alcohol, which bring characteristic flavour and a typical colour to doughs and batters, various mousses, fillings, pastry creams, desserts, cakes, glazes, jellies and even ice cream[1)].

Product name	gluten-free	palmoil-free	halal	vegan	Dosage per 1.000 g	Package	Item-No.
Banana	✓	✓	✓	✓	40 g	1,0 kg	67250
Cherry	✓	✓	✓	✓	40 g	1,0 kg	67640
Lemon	✓	✓	✓	✓	40 g	1,0 kg	67320
NEW Lime	✓	✓	✓	✓	40 g	1,0 kg	53040
Mango	✓	✓	✓	✓	40 g	1,0 kg	67440
Mocha	✓	✓	✓	✓	40 g	1,0 kg	67270
Orange			✓	✓	40 g	1,0 kg	67280
Peach	✓	✓	✓	✓	40 g	1,0 kg	67470
NEW Pineapple	✓	✓	(✓)	✓	40 g	1,0 kg	53030
Pistachio	✓		✓	✓	40 g	1,0 kg	67290
Raspberry	✓	✓	✓	✓	40 g	1,0 kg	67450
Strawberry	✓	✓	✓	✓	40 g	1,0 kg	67260
Vanilla	✓		✓	✓	40 g	1,0 kg	67310

[1)] Not all products are suitable for ice cream production, read specification carefully.
Product information is subject to change. Please refer to the specifications for binding product information.

FLAVOURS FOR BAKING

PASTAROM BAKE

Bake-stable and intensive flavours: PASTAROM Bake presents strong, multi-purpose flavourings in classical tastes. With an individual dosage, the semiliquids bring a mild, full aroma and flavour or a perfect, strong and typical flavour to yeast doughs, cookies, danish pastries, sponges, pound cakes, crumbles, shortcrust pastry, muffins and countless other confectionery baked goods.

Product name	gluten-free	palmoil-free	halal	vegan	Dosage per 1.000	Package	Item-No.
Lemon	✓		✓	✓	3–5 g	1,0 kg	67350
Vanilla	✓	✓	✓	✓	3–5 g	1,0 kg	67340
Bitter Almond	✓	✓	✓	✓	8–15 g	1,0 kg	67830
Butter	✓	✓	✓	✓	8–15 g	1,0 kg	67820
Panettone	✓	✓	✓	✓	8–15 g	1,0 kg	67810

Product information is subject to change. Please refer to the specifications for binding product information.

CREAM STABILIZER

PASTAROM FOND

Stable creams, unforgettable taste experiences: PASTAROM Fond Neutral is the perfect, cold-soluble stabilizer for dairy and non dairy creams. Individually flavoured with the PASTAROM Pastes and PASTAROM Classics, it is reliable and efficient to process for an optimal structure of the finished, cut-stable and freeze-stable filled pastry, cream gateaux or dessert.

Product name	gluten-free	palmoil-free	halal	vegan	Package	Basic recipe using dairy cream*	Item-No.
Neutral	✓	✓	✓	✓	2 x 2,5 kg	100 g powder 150 g water 1.000 g dairy cream	67420

1. *Mix hot water (approx. 60°C) with the PASTAROM Fond Neutral. Mix any Pastarom Paste or Classic with the solution.*

2. *Fold Fond Solution into whipped cream.*

3. *Fill into moulds/glasses and allow to cool in a fridge for at least 4 hours.*

Easy Preparation

* *When using non-dairy cream replace 10–20 % of cream with water*
Product information is subject to change. Please refer to the specifications for binding product information.

VARIOUS APPLICATIONS

PASTAROM TOPPING

Unlimited applications: PASTAROM Toppings are a shining, intensive and strongly flavoured highlight on all kinds of ice cream sundaes, desserts, milk shakes, mousses, creams, yoghurt creations, cocktails, waffles or crêpes, puddings and many other. The dessert sauces have a glossy, shining appearance along with perfect consistency.

Product name	gluten-free	palmoil-free	halal	vegan	Package	Dosage	Item-No.
Caramel	✓	✓	✓	✓	1,0 kg	as required	67220
Chocolate	✓	✓	✓		1,0 kg	as required	67180
Mango	✓	✓	✓	✓	1,0 kg	as required	67190
Strawberry	✓	✓	✓	✓	1,0 kg	as required	67210

All Products at a glance. From A to Z.

Product name	Package	Item-No.	Page
PASTAROM Bake Bitter Almond	1,0 kg	67830	8
PASTAROM Bake Butter	1,0 kg	67820	8
PASTAROM Bake Lemon	1,0 kg	67350	8
PASTAROM Bake Panettone	1,0 kg	67810	8
PASTAROM Bake Vanilla	1,0 kg	67340	8
PASTAROM Classic Banana	1,0 kg	67540	5
PASTAROM Classic Blueberry	1,0 kg	67580	5
PASTAROM Classic Caramel	1,0 kg	71404	5
PASTAROM Classic Chocolate	1,0 kg	67530	5
PASTAROM Classic Lemon	1,0 kg	67660	5
PASTAROM Classic Marula	1,0 kg	78104	5
PASTAROM Classic Mint	1,0 kg	67600	5
PASTAROM Classic Mocha	1,0 kg	67590	5
PASTAROM Classic Orange	1,0 kg	67620	5
PASTAROM Classic Pistachio	1,0 kg	67630	5
PASTAROM Classic Rum	1,0 kg	79604	5
PASTAROM Classic Strawberry	1,0 kg	67570	5
PASTAROM Classic Vanilla	1,0 kg	67650	5
PASTAROM Fond Neutral	2 x 2,5 kg	67420	9
PASTAROM Paste Banana	1,0 kg	67250	7
PASTAROM Paste Cherry	1,0 kg	67640	7
PASTAROM Paste Lemon	1,0 kg	67320	7
PASTAROM Paste Lime	1,0 kg	53040	7
PASTAROM Paste Mango	1,0 kg	67440	7
PASTAROM Paste Mocha	1,0 kg	67270	7
PASTAROM Paste Orange	1,0 kg	67280	7
PASTAROM Paste Peach	1,0 kg	67470	7
PASTAROM Paste Pineapple	1,0 kg	53030	7
PASTAROM Paste Pistachio	1,0 kg	67290	7
PASTAROM Paste Raspberry	1,0 kg	67450	7
PASTAROM Paste Strawberry	1,0 kg	67260	7
PASTAROM Paste Vanilla	1,0 kg	67310	7
PASTAROM Topping Caramel	1,0 kg	67220	10
PASTAROM Topping Chocolate	1,0 kg	67180	10
PASTAROM Topping Mango	1,0 kg	67190	10
PASTAROM Topping Strawberry	1,0 kg	67210	10

Product information is subject to change. Please refer to the specifications for binding product information.

Modern in tradition

Since 1899, we – Dreidoppel – have been the specialist for the development and production of fruity and sweet flavours. As a traditional company with 12 decades of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration.

From Langenfeld into the world
Our wide product range, from cream stabilisers to baking mixes to flavours and pastes for fine pastry, lightens daily operations in bakeries and confectioneries, and is exported from Langenfeld (Rhineland) all over the world.

Our core competence: taste
With our product range „PASTAROM" we offer customers around the world intensive, colour intense and economical pastes, baking flavours and toppings – mostly halal certified. For the preparation of customised creations, from delicate cakes to efficient traybakes or delicious ice cream creations.

Discover our product range for more creativity in bakeries, pastry shops and ice-cream parlours at www.pastarom.com

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DREIDOPPEL

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