

# 8

Taste  
Colour



The Taste Colour concept was developed to flavour preparations to which it can be difficult to add liquids, such as creams, ganaches and meringues. Thanks to Taste Colour, you can prepare your creations without losing any flavour. Our goal is to help you perfect the color and flavour of your recipes.

# Powdered Extracts

## FRUIT



### Blackcurrant

freeze-dried in powder

700 g 38720 6 u



sponge cake 100 g/kg



croissant 30 g/kg



meringue 100 g/kg



macaron 20 g/kg + 6 g/kg  
red beet food colour



royal icing 160 g/kg



jelly 70 g/kg



couverture 180 g/kg  
+ 70 g/kg cocoa butter  
conching: 2 h



cocoa butter 100 g/kg



glace 100 g/kg



crème pastissière 100 g/kg



pasta 145 g/kg



### Raspberry

freeze-dried in powder

300 g 37855 6 u

10 kg 36826



sponge cake 100 g/kg



croissant 20 g/kg



meringue 100 g/kg



macaron 20 g/kg + 14 g/kg



royal icing 150 g/kg



jelly 80 g/kg



couverture 150 g/kg  
+ 70 g/kg cocoa butter  
conching: 2 h



cocoa butter 100 g/kg



glace 50 g/kg



crème pastissière 50 g/kg



pasta 120 g/kg



### Cherry

freeze-dried in powder

700 g 38536 6 u



### Wild fruits

freeze-dried in powder

700 g 38665 6 u



### Blackberry

in powder

650 g 38827 6 u





**Strawberry**

freeze-dried in powder

250 g 38650 6 u

8 kg 39373\*



sponge cake 100 g/kg



croissant 100 g/kg



meringue 100 g/kg



macaron 20 g/kg + 10 g/kg red food colour



royal icing 140 g/kg



jelly 70 g/kg



couverture 200 g/kg + 100 g/kg cocoa butter  
O conching: 3 h



cocoa butter 100 g/kg



glace 50 g/kg



crème pastissière 50 g/kg



pasta 160 g/kg



**Strawberry scales-pipettes**

500 g 38648 6 u



\*Check availability

# Powdered Extracts

## FRUIT



### Banana

freeze-dried in powder

600 g 39475 6 u



sponge cake 200 g/kg + 2 g/kg yellow food colour



croissant 30 g/kg



meringue 200 g/kg + 4 g/kg yellow food colour



macaron 20 g/kg



royal icing 150 g/kg



jelly 80 g/kg



300 g/kg + 70 g/kg cocoa butter  
conching: 1,5 h



cocoa butte 100 g/kg



ice cream 100 g/kg + 4 g/kg yellow food colour



custard 75 g/kg



pasta 240 g/kg



### Apple

freeze-dried in powder

700 g 38787 6 u



### Green apple

freeze-dried in powder

400 g 38788 6 u



sponge cake 150 g/kg



croissant 30 g/kg



meringue 150 g/kg



macaron 20 g/kg + 5 g/kg orange food colour



royal icing 17 g/kg



jelly 70 g/kg



couverture 150 g/kg + 70 g/kg cocoa butter  
conching: 1 h



cocoa butte 200 g/kg



ice cream 100 g/kg + 1 g/kg green food colour



custard 150 g/kg



pasta 180 g/kg

# Powdered Extracts







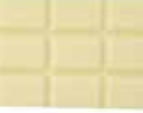




## FRUIT



**Coconut milk**  
in powder

400 g 38752 6 u  
10 kg 37395\*










 sponge cake 200 g/kg	 croissant 80 g/kg	 meringue 200 g/kg	 macaron 20 g/kg
 royal icing 160 g/kg	 jelly 70 g/kg	 couverture 200 g/kg + 100 g/kg cocoa butter conching: 1 h	 cocoa butter 150 g/kg
 ice cream 100 g/kg	 custard 100 g/kg	 pasta 80 g/kg	



**Mango**  
freeze-dried in powder

600 g 38780 6 u

 sponge cake 150 g/kg	 croissant 30 g/kg	 meringue 150 g/kg	 macaron 300 g/kg + 6 g/kg orange food colour + 4 g/kg yellow food colour
 royal icing 150 g/kg	 jelly 70 g/kg	 180 g/kg + 70 g/kg cocoa butter conching: 2 h	 cocoa butter 100 g/kg
 ice cream 100 g/kg + 4 g/kg yellow food colour	 custard 100 g/kg	 pasta 240 g/kg	



\*Check availability

# Powdered Extracts

## FRUIT



### Passion fruit

freeze-dried in powder

700 g 38664 6 u

3 kg 37287\* 2 u



sponge cake 200 g/kg



croissant 100 g/kg



meringue 200 g/kg + 8 g/kg  
yellow food colour



macaron 20 g/kg + 6 g/kg  
yellow food colour



royal icing 270 g/kg



jelly 70 g/kg



couverture 180 g/kg  
+ 70 g/kg cocoa butter  
conching: 2 h



cocoa butter 100 g/kg



ice cream 100 g/kg + 2 g/kg  
orange food colour



custard 150 g/kg



pasta 100 g/kg



### Lime

powder

600 g 38759 6 u



### Lemon

powder

600 g 38765 6 u



# Powdered Extracts

## VEGETABLES



### Spinach

powder

250 g 38604 6 u



### Artichoke

natural extract in powder

400 g 38607 6 u



### Corn

natural extract in powder

700 g 38611 6 u



### White asparagus

natural extract in powder

400 g 38606 6 u



Dose: 0,2-2% in soups, sauces and elaborations



sponge cake 100 g/kg



croissant 80 g/kg



meringue 100 g/kg



macaron 20 g/kg



royal icing 90 g/kg



jelly 70 g/kg



couverture 100 g/kg  
+ 70 g/kg cocoa butter  
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 100 g/kg



custard 50 g/kg



pasta 140 g/kg



sponge cake 150 g/kg



croissant 100 g/kg



meringue 150 g/kg



macaron 20 g/kg + 10 g/kg  
orange food colour



royal icing 150 g/kg



jelly 70 g/kg



couverture 180 g/kg  
+ 70 g/kg cocoa butter  
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 100 g/kg



custard 75 g/kg



pasta 120 g/kg



### Pumpkin

extract in powder

400 g 38610 6 u



# Powdered Extracts

## VEGETABLES



### Carrot

natural extract in powder

500 g 38618 6 u



sponge cake 150 g/kg + 2 g/kg orange food colour



croissant 40 g/kg



meringue 150 g/kg + 2 g/kg orange food colour



macaron 20 g/kg + 8 g/kg orange food colour



royal icing 90 g/kg



jelly 70 g/kg



couverture 200 g/kg + 70 g/kg cocoa butter  
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 100 g/kg + 4 g/kg orange food colour



custard 80 g/kg



pasta 120 g/kg



### Roasted peppers

natural extract in powder

600 g 38617 6 u



sponge cake 120 g/kg



croissant 30 g/kg



meringue 120 g/kg



macaron 20 g/kg + 8 g/kg



royal icing 240 g/kg



jelly 80 g/kg



couverture 200 g/kg + 100 g/kg cocoa butter  
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 50 g/kg



custard 75 g/kg



pasta 180 g/kg







**Tomato flakes**

natural extract in powder

300 g 39046 6 u



**Red beet**

natural extract in powder

300 g 38998 6 u



**Celery**

natural extract in powder

350 g 38609 6 u



**Tomato**

freeze-dried in powder

450 g 37865 6 u



sponge cake 200 g/kg



croissant 30 g/kg



meringue 200 g/kg



macaron 20 g/kg + 4 g/kg  
red food colour + 4 g/kg  
orange food colour



royal icing 160 g/kg



jelly 80 g/kg



couverture 150 g/kg  
+ 70 g/kg cocoa butter  
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 50 g/kg



custard 100 g/kg



pasta 180 g/kg

# Powdered Extracts

## VEGETABLES



**Green olive**  
freeze-dried in powder

400 g 38722 6 u



sponge cake 100 g/kg



croissant 30 g/kg



meringue 100 g/kg



macaron 40 g/kg + 2 g/kg  
green food colour



royal icing 170 g/kg



jelly 40 g/kg



couverture 150 g/kg  
+ 70 g/kg cocoa butter  
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 100 g/kg +  
2 g/kg green food colour



custard 150 g/kg



pasta 120 g/kg



**Black olive flour**  
freeze-dried in powder

150 g 38025 6 u



## MUSHROOMS



**Boletus**  
freeze-dried in powder

100 g 37992 6 u



## ROOTS



**Powdered organic ginger**  
powder

10 kg 37383



**Liquorice**  
natural extract in powder

400 g 38615 6 u



# Powdered Extracts

## HERBS AND FLOWERS



### Red fruits-hibiscus

natural extract in powder

500 g 38612 6 u



### Green mint

natural extract in powder

500 g 38614 6 u



### Basil

freeze-dried in powder

60 g 38458 6 u



## SPICES



### Cinnamon

powder

400 g 38522 6 u



### Sumac

250 g 39036 12 u



### Madras curry

220 g 40924 6 u



Origin: Tamil Nadu



### Gingerbread mix powder (Pain d'épices)

400 g 38440 6 u



### Ras el hanout

250 g 40925 12 kg



### Tandoori Massala

200 g 40926 6 u



Dose: 5-10 g/kg

# Powdered Extracts

## JAPAN



### Green wasabi

powder

200 g 39086 6 u



## Tea



### Matcha green tea type C bio

powder

350 g 39041 6 u

1 kg 37727



origin: Japan 



### Matcha green tea type E bio

powder

350 g 39042 6 u

1 kg 37725



origin: Japan 



# Powdered Extracts

## CHEESE AND DAIRY PRODUCTS



### Goat cheese

natural aroma powder

500 g 38988 6 u



Dose: 10-30 g/kg



### Quark type cheese

aroma powder

2,5 kg 37656 6 u



Dose: 100 g/L



### Freeze-dried fresh cream

natural powder

2 kg 36891



Dose: 100 g / 150 ml of water



### Butter

natural powder

400 g 38784 6 u



### Milk 1 % fat

natural powder

500 g 38210 6 u

15 kg 36967



### Milk 26 % fat

natural powder

500 g 38211 6 u

15 kg 36968



Dose: 15% powder / 85% water



# Powdered Extracts


## CHEESE AND DAIRY PRODUCTS



### Yopols mediterranean

natural powder

 800 g 39092  6 u

 15 kg 37796





Dose: 50 g/kg



### Yopols acid free

natural powder

 2,5 kg 37795  6 u





Dose: 50 g/kg



### Freeze-dried Mascarpone

natural powder


 300 g 39465  6 u

 10 kg 36887



### Blue cheese type

aroma powder

 500 g 38990  6 u





Dose: 10-30 g/kg



### Italian cheese type

aroma powder

 500 g 38989  6 u





Dose: 2-20 g/kg



### Cheddar type cheese

aroma powder

 500 g 38991  6 u




Dose: 10-30 g/kg

## UMAMIS



### Meat umami

powder

 200 g 39064  6 u





Dose: 0,3-0,2 g/kg



### Poultry umami

powder

 250 g 39063  12 u



Dose: 0,3-1 g/kg



### Vegetables umami

powder

 250 g 39066  6 u



Dose: 0,3-1 g/kg



# Powdered Extracts

## WINE AND VINEGAR



### Cabernet type wine

200 g 39081 6 u



### Apple vinegar

200 g 39466 6 u



### Balsamic vinegar

250 g 43880 6 u



## SWEETS



### Dulce de leche

powder

500 g 37730 6 u

10 kg 39299



## SMOKY NOTES



### Smoked sweet red pepper

250 g 38935 6 u



### Smoked spicy red pepper

250 g 38939 6 u



## SMOKE



### Smoke

aroma powder

500 g 39006 6 u

10 kg 37666



### Beech smoke

aroma powder

500 g 38478 6 u



### Grilled

natural aroma powder

400 g 38479 6 u

