



ESTABLISHED IN 1989

HoReCa / Industry
catalog

CREAMS



BELLO

HIGH-QUALITY VELVETY DESSERT CREAMS

- **Chocobee cream**
cream with chocolate, hazelnuts, and honey
- **King Hazelnut cream**
13% hazelnuts
- **Milk & hazelnut cream**
10% hazelnuts
- **Salted caramel cream**
- **Krem pistacjowy 15 %**
no palm oil

BELLO - a line of high-quality creams with intense flavor, ideal density, and versatile applications.

The creams are made from natural ingredients, without artificial colorings, preservatives, or trans fats.

These creams can be used for:

- filling
- as a base for fillings, ganache, creams, toppings
- variegating masses
- as an addition to ice cream



VERO

EXCELLENT QUALITY CREAMS IN VARIOUS FLAVORS

- **Nussole - nut-flavored cream**
- **White milk cream**
- **Coconut-flavored cream**
- **Advocaat-flavored cream**
- **Toffee-flavored cream**
- **Cappuccino-flavored cream**
- **Dark chocolate-flavored cream**
- **Biscuit-flavored cream**

VERO - excellent quality creams in various flavors. Appropriately thick and with versatile applications.

Creams without added preservatives, artificial colorings, or trans fats.

These creams can be used for:

- filling
- as a base for fillings, ganache, creams, toppings
- variegating masses
- as an addition to ice cream



CREAMS



CREAMS



CROCANTO

LINE OF CRUNCHY CREAMS WITH PUFFED RICE

- **White milk cream with crispies**
- **Nut-flavored cream with crispies**
- **Dark chocolate-flavored cream with crispies**

CROCANTO - these are high-quality creams with an intense flavor, proper density, and versatile applications.

The creams are made from natural ingredients, without the addition of artificial colorings, preservatives, or trans fats.

They contain small, crispy gluten-free rice balls that remain crunchy even in a fatty environment.

Used mainly in confectionery and gastronomy as a filling layer for cakes and tortes.

Also ideal as a praline filling.



PRALINE

CRUNCHY CREAMS LINE WITH RICE CRISPIES AND CUBED HAZELNUTS

- **PRALINE 01 Bianco**
White milk cream
- **PRALINE 01 Nocciola**
Hazelnut cream
- **PRALINE 01 Caramello**
Caramel-flavoured cream
- **PRALINE 02 Nocciola**
Hazelnut cream

PRALINE 01 these are crunchy, soft and spreadable creams made without palm oil. They can be used as fillings for cakes, pralines, and ice cream desserts. The **Praline 01** line is palm oil free

PRALINE 02 it is a crunchy, hard-setting praline. Used as a filling for products that do not require refrigeration. It works best as a filling for wafers, sandwich cookies, tarts, cookies, wafer rolls, etc. Once set, it can also be used as an addition to creams and fillings.

CRUNCHY CREAM LINE - a line of high-quality crunchy creams with a refined and intense flavor, proper density, and versatile applications.

These creams are made from natural ingredients, free from artificial colorants, preservatives, and trans fats.

They contain carefully selected roasted hazelnut cubes and rice crisps, which remain crunchy even in a fatty environment.

The pralines are resistant to cooling and freezing - they return to their original taste and texture.



CREAMS





CROCOPRIMO

LINE OF PROFESSIONAL CRUNCHY FILLINGS

- **Nocciola 13% + 10%**
contains 13% hazelnut cream
and 10% roasted hazelnut pieces
- **Pistachio 15% + 10%**
contains 15% pistachio cream and 10%
roasted pistachio pieces

CROCOPRIMO • Nocciola 13% + 10%

Exquisite hazelnut cream with added hazelnut paste and roasted hazelnut pieces. The cream has a spreadable texture with crunchy hazelnut particles. Suitable for praline fillings, mono-portions, and as a layer in cakes or full-size desserts.

Can also be used in desserts, ice cream, or catering products

CROCOPRIMO • Pistachio 15% + 10%

Top-quality pistachio cream with added pistachio paste and roasted pistachio pieces. The cream has a spreadable texture with crunchy pistachio particles. It is refined and uniquely flavorful.

Suitable for praline fillings, mono-portions, and as a layer in cakes or dessert pastries.

It can also be used in desserts, ice cream, or catering products.



UNI PREMIO

LINE OF THERMOSTABLE CREAMS, SUITABLE FOR BAKING

- **Cocoa**

contains 2% hazelnuts and resembles the taste of dark chocolate with a nutty note

- **Hazelnut Flavour**

contains 4% hazelnuts and has a fairly intense nutty flavor.

UNI PREMIO - a line of versatile
bake-stable creams

These creams are made from natural ingredients, without added artificial colourings, preservatives, or trans fats.

These creams are perfect for:

- cold use as a filling for cakes, cookies, tortes, croissants, doughnuts
- baking inside yeast doughs, puff pastries, Danish pastries, shortcrust pastries, etc.

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Suitable for frozen products both before and after baking.



TOPPINGS

A collage of several donuts in white paper liners. The donuts are decorated with various colored glazes (purple, yellow, teal, pink, and light purple) and topped with colorful sprinkles (red, yellow, green, blue, and white). The background is white.

COVERRO, GLAZE

HIGH-QUALITY SOFT, SETTING
TOPPINGS IN VARIOUS FLAVORS

COVERRO Line

- **White – milk flavor**
- **Black – cocoa flavor**
- **Green – pistachio flavor**

GLAZE Line

- **Salted toffee flavor**
- **Strawberry flavor**

GLAZE is a slightly firmer version of
COVERRO.

COVERRO & GLAZE - these are lines of glossy, setting, soft, non-cracking coatings. Coverro and Glaze are used for coating and decorating confectionery products such as cookies, cakes, tortes, cupcakes, ice cream, donuts, etc.

Benefits of using Coverro and Glaze:

- they give products a very nice shine and texture,
- after melting and pouring, they are uniform,
- they do not crack when sliced,
- they have a pleasant natural taste thanks to the ingredients used,
- they can be colored in various shades,
- they can be used as a flavor or color addition to creams and cakes. When aerated, they also work well for layering, e.g. wafers.



DURO

HIGHEST QUALITY HARD COATINGS WITHOUT TEMPERING

- **DURO dark dessert**
- **DURO white**

By mixing dark DURO with white DURO, we can obtain milk DURO.

DURO can be produced in various hardness levels (0–30):

0 – the hardest version

30 – the softest version

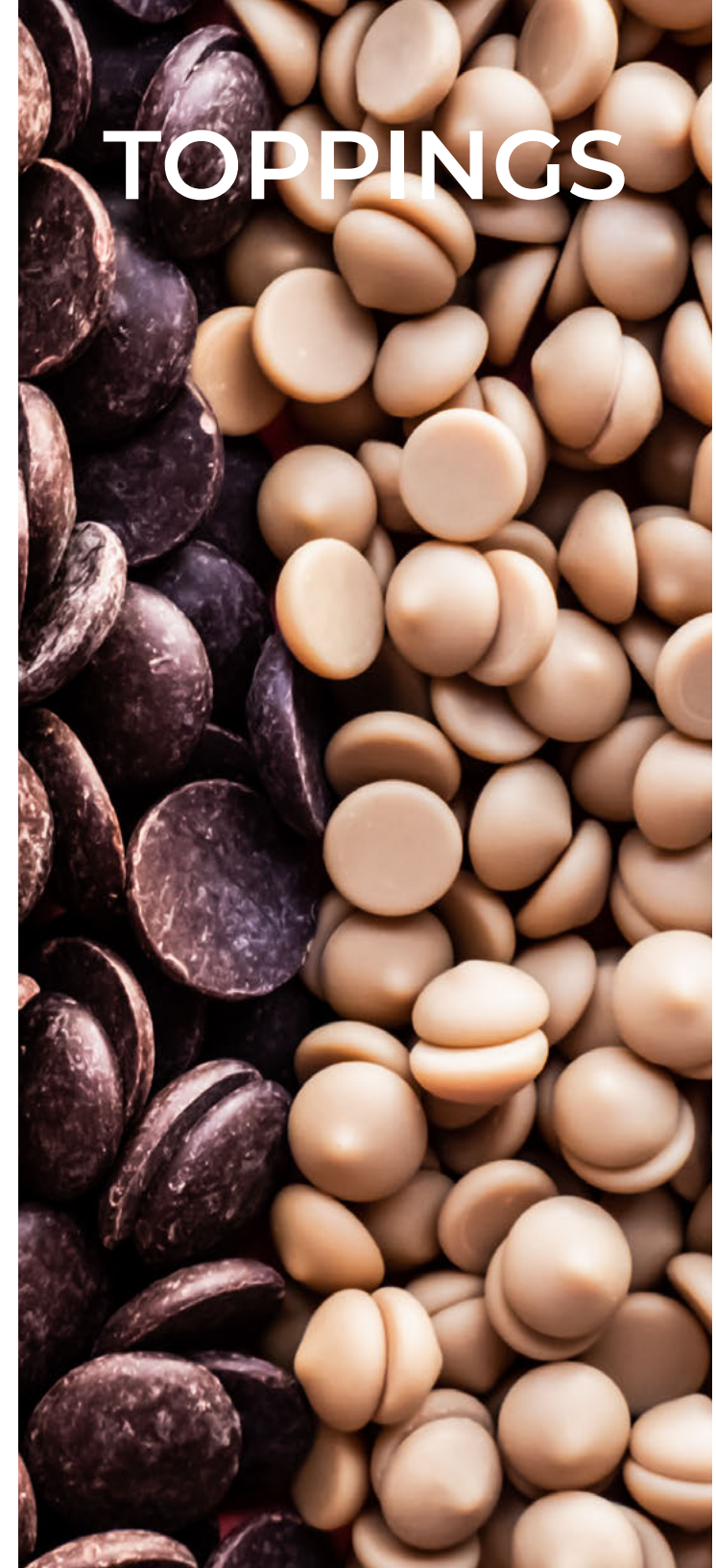
DURO – line of glossy coatings. The hardest version, DURO 0, can be used as a chocolate substitute, as its taste, hardness, melting point, and gloss are similar to chocolate.

The high quality of DURO coatings results from the use of the finest available ingredients, including non-hydrogenated fats that serve as a suitable cocoa butter alternative. DURO coatings are stable, suitable for freezing, and do not require tempering.

The stability of DURO coatings makes them perfect for creating pastry decorations, lace patterns, pralines, etc. DURO should be melted without using water or steam, at temperatures between 35°C and 48°C.



TOPPINGS





100% PASTES

PARADISO PASTES

LINE OF SPECIALIST, NATURAL
PASTES FOR ICE CREAM AND
CONFECTIONERY

- **100% Pure Pistachio Paste**
- **100% Hazelnut Paste**
- **100% Almond Paste**

PARADISO 100%

Paradiso pastes are a line of specialized, natural 100% pastes designed for use in the ice cream, confectionery, and gastronomy industries. They are suitable for use in ice creams, creams, fillings, ganaches, and sauces.

The highest quality of carefully selected nuts and pistachios, combined with proper roasting, provides an exquisite and intense flavor to the products they are used in.

The offer also includes whole and diced blanched hazelnuts.



PARADISO VARIEGATO

LINE OF SPECIALIZED ICE CREAM VARIEGATES

- **Nero**
dark cookie flavor, reminiscent of top
black cookies with cream
- **Nocciola**
with nuts, in the color and flavor of
medium-roasted hazelnuts
- **Bianco**
white in color and flavor
- **Sappore di arachidi**
peanut-flavored



This is a line of specialized palm oil-free variegates used as a layer and topping for ice cream and desserts.

These products are made from the highest quality ingredients and contain no hydrogenated fats, artificial colorings, preservatives, thickeners, or fillers.

Their ideal consistency allows for easy and smooth dosing into ice cream masses and as an ice cream topping.




OTHERS



ON SPECIAL REQUEST

VITA PURA

LINE OF SPECIALIST PREMIUM
CREAMS, WITHOUT PALM OIL
AND WITHOUT ADDED SUGAR

- **ProteinoweLove**  
line of premium protein creams
- **VegeLove**  
line of premium vegan creams
- **PistacjoweLove 45%**  
line of premium pistachio cream
- **ClassicLove**  
line of premium cocoa-nut creams

Protein creams

Our protein creams are the perfect choice for those who value a healthy lifestyle – without added sugar or palm oil. Thanks to their high protein content, they are an excellent dietary supplement. Their creamy texture makes them an indispensable addition to breakfasts and snacks.

Vegan Creams

Our smooth, vegan cream is a delicious alternative free from milk, lactose, and palm oil. Sweetened with maltitol and with no added sugar, it offers a unique flavor thanks to a high content of cocoa and roasted hazelnuts. Its perfectly smooth texture and Polish production guarantee the highest quality in every spoonful.

Protein

Vegan

Halal

Kosher



No added sugar

No palm oil

Gluten-free



OTHERS

HONEY

- **Multifloral Honey**

Packaging:
PET 25 g, PET 4 kg, PET 14 kg

- **Linden Honey**

Packaging:
PET 25 g, PET 4 kg, PET 14 kg

- **Honeydew Honey**

Packaging:
PET 25 g, PET 4 kg, PET 14 kg

- **Heather Honey**

Packaging:
PET 25 g, PET 4 kg, PET 14 kg

Honey is a natural bee product rich in vitamins, minerals, and antioxidants that supports the immune system. Its various types-such as acacia, linden, or buckwheat-offer unique flavors and aromas. It works great as a tea sweetener, dessert topping, or cooking ingredient. By choosing honey from local apiaries, we support domestic beekeepers and ensure the highest quality product.



CREAMS

- **Nussole - hazelnut-flavored cream**

Packaging: PET 20 g, PET 4 kg



- **Hazelnut King - 13% hazelnuts**

Packaging: PET 20 g



COCONUT OIL

- **Refined coconut oil**

Packaging: jar 900 g, PET 3 kg



HoReCa





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