

Confectionery pastes, flavourings and gianduja – the wow effect

Thanks to our traditional methods of preparing our products and the top-quality ingredients we choose, our praline and

confectionery pastes are easy to use (no spilling, dividable into manageable portions and hygienically storable) and taste just amazing.



Shelf life (in months)
 % min. cocoa content
 % min. nut content
 Ready to use
 For whipping
 For flavouring
 Baking-proof
 Freezable
 Working temperature

Article No.	Product description	Unit										Application
35621 35622	Praliné 1:1 NH* dark Hazelnut paste 1:1	Pail 6 kg	12		44	•	•	•	•	20–24 °C	For praline and chocolate specialities. For flavouring and colouring ice creams, creams and desserts.	
	Hazelnut paste 1:1	Pail 10 kg	12		44	•	•	•	•	20–24 °C		
	35611	Praliné 1:1 NH* light Hazelnut paste 1:1	Pail 6 kg	12		44	•	•	•	20–24 °C		
35631	Praliné Prima NH* Hazelnut paste	Pail 6 kg	12		37	•	•	•	•	20–24 °C		
30101 30201	Carmaduja NH* medium dark Hazelnut paste, firm	Box 7 kg	12	19	33	•	•	•	•	20–24 °C	Cannot be heated over 30 °C. For filling praline** and confectionery specialities. For mousses. For covering tarts and pastries (rolled out). **For filling hollow praliné, Carmaduja needs to be tempered.	
	Carmaduja NH* light Almond paste, firm	Box 7 kg	12	13	33	•	•	•	•	20–24 °C		
30331	Canachoc NH* Dark flavoured chocolate filling	Pail 6 kg	12	19		•	•	•	•	22–26 °C	Filling for tarts, cakes, pastries and cookies.	
35091 35131 35081 35171	Pralina NH* Firm hazelnut filling, for whipping	Pail 6 kg	12	1.3	27	•	•	•	•	22–26 °C	For filling for cakes***, pastries***, petits fours and pralines. Addition of nuts, dried fruits and CARMA® aroma paste (Caor, Moccoro) possible. *** Can also be used as coating for cakes and pastries.	
	Carmandina NH* Almond filling, for whipping	Pail 6 kg	12	1.7	28	•	•	•	•	22–26 °C		
	Noisina NH* Soft hazelnut filling, for whipping	Pail 6 kg	12	3.2	38	•	•	•	•	22–26 °C		
	Carmamella Caramel filling paste, creamy	Pail 6 kg	12			•	•	•	•	20–24 °C		
62079 30656 30976	Moccoro Coffee paste	Pail 4×1.2 kg	12			•	•	•	•	20–24 °C	Use 10–30 g per kg mass. For flavouring couvertures, glazings, ganaches, creams, fillings, ice creams and batters. Especially suitable for flavouring and colouring fondants.	
	Noisor NH* Hazelnut paste, without added sugar	Pail 2.1 kg	12		96	•	•	•	•	20–24 °C	Use 60–100 g per kg mass. For flavouring couvertures, glazings, ganaches, creams, fillings, ice creams and batters. Especially suitable for buttercream flavouring.	
	Caor NH* Cocoa paste, without added sugar	Pail 2.1 kg	12	60		•	•	•	•	20–24 °C	For flavouring couvertures, glazings, ganaches, creams, fillings, ice creams and batters.	

* NH = non-hydrogenated fat