



Decorations galore

If you want to sprinkle, decorate, crumble or write, we have all sorts to offer: vermicelli,

flakes, shavings and writing pastes. These are just a few items that will unleash your creativity.

Article No.	Product description	Unit	Shelf life (in months)	% min. cocoa content	Ready to use	Praline interiors/fillings	To spread	For desserts	For decoration	Freezable	Baking-proof	Working temperature	Application
Vermicelli decor	62007	Vermicelli Dark Chocolate vermicelli, 3–5 mm	Bag 6×1 kg	24	42.5	•	•	•	•			20–24 °C	For sprinkling and decorating pralines, truffles, pastries, biscuits and ice creams. Suitable for decorating baking pastries.
	62000	Vermicelli Milk Chocolate vermicelli, 3–5 mm	Bag 6×1 kg	18	29.3	•	•	•	•			20–24 °C	
	62004	Decor Flakes Chocolate flakes, 2–4 mm	Bag 6×1 kg	24	42.5	•	•	•	•			20–24 °C	
Puffed rice	62099	Croquant Flakes Large Caramelised puffed rice, 2–4 mm	Box 2 kg	12		•	•	•	•		•	20–24 °C	For different kind of crumbles, for decorating of chocolates, ice creams and desserts. Can be mixed with couvertures and gianduja to make crispy chocolate specialities. Suitable for decorating baking pastries.
	62107	Croquant Flakes Medium Caramelised puffed rice, 1–2 mm	Box 2 kg	12		•	•	•	•		•	20–24 °C	
	62109	Moretti Caramelised puffed rice with dark cocoa coating, 3–5 mm	Bag 6×1 kg	18	15	•	•	•	•			20–24 °C	
Shavings	25181	Black Forest shavings Dark	Box 2.5 kg	12	38	•	•	•	•			20–24 °C	For decorating Black Forest gateaux pastries and desserts.
	10907	Chocfolio Granulate for Black Forest shavings, 6 mm	Box 7 kg	12	37						•	18–22 °C	
Decoration	25743	Garnivite dark Dark writing paste	Pail 8×1.2 kg	18	21	•		•	•			35–40 °C	Melt at 35–40 °C and stir well before filling into small paper cones. The paper cones can be reheated in a microwave oven. For writing and garnishing tarts, cakes, cookies and desserts.
	25763	Garnivite white White writing paste	Pail 8×1.2 kg	18		•		•	•			35–40 °C	