



Nuts ready to use in all varieties

We select and treat our nuts and almonds very carefully to ensure the superior flavour and consistent quality that characterise our range. Our baking

pastes and mixes can be used without any further preparation, which saves you time and effort when assembling the ingredients and preparing the mix.

Article No.	Product description	Unit			Shelf life (in months)	% min. nut/almond content	Ready to use	For whipping	Easily spreadable	Can be flavoured	Baking-proof	Freezable	Application
Almond pastes	45701	Almond Paste 1:1 Baking-proof almond paste	Pail 12.5 kg	9	48	•	•	•	•	•	•	•	For almond confectionery, almond crescents, cakes and tarts with almond filling, holland and sponge mixtures. Especially suitable for almond confectionery.
	45705	Baking-proof almond paste	Pail 2.5 kg	9	48	•	•	•	•	•	•	•	
	45802	Almond Paste 24 % Baking-proof almond paste	Pail 12.5 kg	9	24	•	•	•	•	•	•	•	
	45171	Carmanda Almond baking paste	Pail 12.5 kg	9	15	•	•	•	•	•	•	•	
	45131	Soft Almond Paste Almond baking paste, suitable for garnishing	Pail 12.5 kg	9	8	•	•	•	•	•	•	•	
45101	Maxi-Pan Almond Soya and almond baking paste	Pail 12.5 kg	9	2	•	•	•	•	•	•	•	For almond confectionery, almond crescents, cakes and tarts with almond filling, holland and sponge mixtures.	
Hazelnut pastes	45751	Nussfix Hazelnut baking paste	Pail 12.5 kg	9	20	•	•	•	•	•	•	•	For confectionery, crescents, cakes and tarts with nut, holland and sponge mixtures.
	45141	Soft Hazelnut Paste Hazelnut baking paste, suitable for garnishing	Pail 12.5 kg	9	12	•	•	•	•	•	•	•	
	45111	Maxi-Pan Hazelnut Soya and hazelnut baking paste	Pail 12.5 kg	9	4	•	•	•	•	•	•	•	
Marzipan	45401	Marzipan For praline interiors, 50% sugar	Box 7 kg	12	36	•	•	•	•	•	•	•	For glazing Swedish gateaux. Can be flavoured with CARMA® aroma pastes and spirits.
	45421	Marzipan Modelling marzipan, 60% sugar	Box 7 kg	12	26	•	•	•	•	•	•	•	For glazing Swedish gateaux. For modelling decorations or shapes.
Ready to use	45691	Carmaretti Almond paste	Pail 6 kg	9	29,5	•	•	•	•	•	•	•	For amaretti, pastries, specialities, butter masses and biscuits.
	45693	Almond paste	Pail 2.5 kg	9	29,5	•	•	•	•	•	•	•	
	62154	Stromboli Baking mix for hazelnut macaroons	Pail 3 kg	10	34	•	•	•	•	•	•	•	Combine contents of 3 kg bag with 650 g cold water and mix with a strong flat beater for 5 min. in 2 nd gear. Pipe onto silicone paper using a plain nozzle and bake for approx. 15 min. without steam. Baking temperature: 200 °C.
	62155	Montblanc Baking mix for coconut macaroons	Pail 3 kg	10	38	•	•	•	•	•	•	•	Combine contents of 3 kg bag with 900 g cold water and mix with a strong flat beater for 5 min. in 2 nd gear. Pipe onto silicone paper using a plain nozzle and bake for approx. 15 min. without steam. Baking temperature: 200 °C.