

Product Name	MDM	EAN	Weight	Sales Unit
<b>ALMOND PASTE</b>				
White Almond Paste 50% H	10056661	3040400.00015.3	4 kg	Pail
White Almond Paste 33% H	10185432	3040400.12004.3	5 kg	Pail
White Almond Paste 22% H	10056674	3040400.00002.3	5 kg	Pail
<b>PRALINES / CROQUANTS</b>				
Pralin doux Almond H	10063183	3040400.00230.0	5 kg	Pail
Pralin doux Hazelnut H	10063187	3040400.00231.7	5 kg	Pail
Pralin doux Almond and Hazelnut H	10063162	3040400.00233.1	5 kg	Pail
Pralin Croquant H	10063178	3040400.00235.5	4.5 kg	Pail
Croquant Pistachio H	10063177	3040409 00239.4	4 kg	Pail
Croquant White Chocolate H	10057940	3040409 00244.8	4 kg	Pail
Croquant Speculoos H	10170644	3040409 00246.2	4 kg	Pail
Croquant Caramel Fleur de Sel H	10179021	3040409 00247.9	4 kg	Pail
Croquant Red Fruit	10185456	3040409 00248.6	4 kg	Pail
Croquant Lemon Meringue H	10209708	3040409.00258.5	4 kg	Pail
<b>GLAZING JELLY</b>				
Nap'fix Neutral H	10169751	3040409 30136.7	16 kg	Pail
Nap'fix Apricot H	10168731	3040409 30130.5	8 kg	Pail
Royal Miroir Neutral H	10121256	3040409 30148.0	5 kg	Pail
Royal Miroir Caramel H	10169067	3040409 30215.9	10 kg	Box (4x 2.5 kg pails)
Royal Miroir Chocolate H	10169068	3040409 30149.7	10 kg	Box (4x 2.5 kg pails)
Royal Miroir Chocolate H	10169069	3040409 30161.9	5 kg	Pail
Royal Miroir White Chocolate	10184759	3040409 30984.4	10 kg	Box (4x 2.5 kg pails)
<b>FONDANT</b>				
Fondant Extra White	10058889	3040400.00055.9	8 kg	Pail
Fondant Extra White	10058888	3040400.00143.3	15 kg	Pail
White Sugar Paste	10191953	4017040.01490.0	12.5 kg	Pail
White Modelling Sugar Paste	10192370	4017040.01537.2	7 kg	Pail
<b>SUGARS</b>				
Glucose crystal	10059296	3040400.00275.1	9 kg	Pail
Staboline 815	10064160	3040400.00785.5	7 kg	Pail
Codineige	10057763	3040400.00315.4	5 kg	Bag
<b>HOT PROCESS CUSTARD CREAM</b>				
Tradition Extra H	10063517	3040409.10422.7	20 kg	Box (4x 5 kg bags)
Tradition Extra H	10063111	3040400.01204.0	25 kg	Bag
<b>COLD PROCESS CUSTARD CREAM</b>				
Délice instant H	10140297	3040400.02403.6	10 kg	Bag
Délice instant H	10140298	3040400.02402.9	25 kg	Bag
<b>PASTRY MIX</b>				
Mix Macaron H	10179191	3040409.17011.6	4 kg	Bag



# Marguerite

*Because your Art  
deserves Noble  
Ingredients*



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## THE PASSION FOR THE FRENCH EXCELLENCE SINCE 1919

True to its nearly secular know-how, Marguerite is sharing its recipe for «excellence à la française» with you: a passion for taste, a quest for authenticity and a pleasure in innovating.

France and the French tradition for culinary delight are a source of inspiration for Marguerite products. For 90 years, our products have been enriched with the refinement of French Haute Cuisine, with traditional recipes handed down from one generation of pastry chefs to the next, and with the art of creating and innovating that they deploy.

Throughout the world, reveal the world of French pastries to your customers with Marguerite products. Our varied range of preliminary products for pastries gives pastry chefs the authenticity of French ingredients to come up with original and varied creations.

Almond paste, pralines, icing, fondants, sugar, bavaois preparations, glazings, custard creams and pastry mixes all spur your creative flair to let your imagination run riot.

## FRENCH AUTHENTICITY

It's no accident that bakers and pastry chefs place their trust in Marguerite products:

- The renowned savoir-faire of our brand.
- Ingredients selected with the utmost care and rigour. Our suppliers undergo careful selection and auditing processes.
- Manufacturing processes using traditional methods to preserve the full, authentic flavour of the raw materials.
- Products that are particularly suited to the essential requirements of our customers' local markets (kosher certification, bilingual labelling).



### ALMOND PASTE

**Enjoy the authentic almond paste.**

Almond paste of exceptional quality.

- White Almond Paste 22%: made with 22% almonds this supple almond paste is very easy to work into shape. Ideal to create decorations.
- White Almond Paste 33%: it is perfect for coating base purposes and filling of chocolates.
- White Almond Paste 50%: paste with a strong taste, ideal for baking.



### PRALINS / CROQUANTS

**Indulge yourself with delicacy.**

- Pralin douceur: very fine grinding for an extremely smooth praline. Used for flavouring creams and filling chocolates.
- Pralin croquant «3 in 1»: almond praline paste with chocolate and pieces of crispy crepe.
- Croquant White Chocolate: White chocolate paste with almonds and crunchy biscuit pieces.
- Croquant Pistachio: Ready to use paste with almonds and pistachio and crunchy biscuit pieces.
- Croquant Speculoos: White chocolate paste with Speculoos biscuits and crunchy biscuit pieces.
- Croquant Caramel Fleur de Sel: Caramel and Fleur De Sel paste with shortcake biscuits and crunchy biscuits pieces.
- Croquant Red Fruit: White chocolate paste with red fruits (strawberry; raspberry) and crunchy biscuit pieces.
- Croquant Lemon Meringue: with white chocolate, lemon paste, inclusions of meringue and crunchy biscuit pieces



### GLAZINGS

**For a shiny touch to your gourmet creations.**

Glazings with an excellent hold and perfect shine.

- Nap'fix: hot process glazing jelly with high dilution rate (add 40 to 100% water).
- Royal Miroir: ready to use miroir. Easy to spread, excellent hold and freeze/thaw stability.

### ICINGS / SUGARS

**Add the final touch with Marguerite tasty, shiny and impeccable fondants.**

- Fondant Extra White: shiny white after application.
- Sugar Pastes: Ready-to-use for covering and modelling.
- Sugars: Glucose crystal, Staboline 815, Codineige.



### CUSTARD CREAMS

**The basis of your success.**

**HOT PREPARATION:** with a superior smooth texture and a great flavour.

- Tradition Extra
- INSTANT COLD PREPARATION:** easy to use and time saving.
- Delice instant



### PASTRY MIX

**Easy to handle and producing quick results.**

**Constant quality and controlled solution for all your cakes guaranteed.**

- Mix Macaron: convenient powder mix for the production of French macarons.

