



# *Confectionery catalogue*







Pakmaya accumulated over 40 years of experience in yeast production, managing to become one of the world's leading yeast producers.

Pakmaya factories have an equivalent production capacity of 250,000 tons of fresh yeast, with a continuous increase since 1973. Pakmaya brand is currently recognized and used in over 130 countries around the world.

ROMPAK SRL, one of the newest factories in Europe and the only yeast factory in Romania, was equipped with the top equipment available at the construction moment.

The factory infrastructure, Pakmaya team members, and continuously monitored production processes have been key elements for achieving quality products. Over time, these key elements have been constantly developed.

After its debut with fresh yeast production, Pakmaya has continuously developed its product range, so today we are a major producer of:

1. Bakery improvers (over 50 products)
2. Pastry premixes (over 30 products)
3. Patisserie premixes (over 30 products)
4. Products for household clients (cooking ingredients & instant deserts)
5. HORECA products and products derived from the experience and success of bakery products.
6. Fillings & Glazes.
7. Aromas & Colorants.





# *Range of confectionery products*

- 🍰 Mixes and premixes
- 🍰 Fillings “ready to use”
- 🍰 Glazes and toppings
- 🍰 Flavors and food colorings
- 🍰 Margarine
- 🍰 Icing and fondant
- 🍰 Chocolate





# *Mixes and Premixes*

Because your attention will be directed mainly to the sophisticated details that confectionery products require, we provide you with a comprehensive range of mixes and premixes to ease your work.

Our products ensure standardization of the quality of the confectionery products, in order for you to offer your clients the most refined desserts.





# Mix Choco Muffin

## Description

- ☞ Mix for muffin and mini-cakes with chocolate flavor;
- ☞ The mix can also be used for other loose dough products such as: magdalen and other cakes - simple or filled with various creams;
- ☞ It contains egg powder that gives it a light workmanship (the composition quickly foams);
- ☞ The mix is very simple to use: just add oil and water;
- ☞ The composition tolerates very well the addition of fruits, chocolate pieces and other fillings;
- ☞ The finished product can be frozen.

## Recommended recipe

1kg **Mix Choco Muffin**; 0.55L water; 0.45L sunflower oil.

## Method:



### Preparing the composition

Choco Muffin Mix and water are mixed together at low speed until the mixture is homogenized. After, continue to mix for about 30 seconds at medium speed. Return to low speed, add the oil slowly in composition and continue blending until totally incorporated. At the end of mixing, use medium speed for about 1 minute (until the composition is “bleached”).



### Baking

Temperature: 200-220° C without steam.

Time: 25-30 min convection oven.

## Packing

Bag of 10kg or Box 13kg + 250 backing forms.





## Mix Vanilla Muffin

### Description

- ☞ Mix for muffin and mini-cakes with vanilla flavor;
- ☞ The mix can also be used for other loose dough products such as: magdalen and other simple or filled cakes with various fillings;
- ☞ It contains egg powder that gives an easy process(the composition quickly foams);
- ☞ The mix is very simple to use: just add oil and water;
- ☞ The composition tolerates very well the addition of fruits, chocolate pieces and other fillings;
- ☞ The finished product can be frozen.

### Recommended recipe

1kg **Mix Vanilla Muffin**; 0.45L water; 0.35L sunflower oil.

### Method:



#### Preparing the composition

Choco Muffin Mix and the water are mixed together at low speed until the mixture is homogenized. After, continue to mix for about 30 seconds at medium speed. Return to low speed, add the oil slowly in composition and continue blending until total incorporation. At the end of mixing, use medium speed for about 1 minute (until the composition is “bleached”).



#### Baking

Temperature: 200-220° C without steam.

Time: 25-30 min convection oven.

### Packing

Bag of 10kg or Box 13kg + 250 backing forms.



## Mix Banana Cake

### Description

- ☞ Mix for cakes and mini cakes with banana flavor;
- ☞ It contains pieces of dehydrated banana;
- ☞ The mix can also be used for other dense and wet dough products;
- ☞ It contains egg powder that gives an easy process(the composition quickly foams);
- ☞ The mix is very simple to use: just add oil and water;
- ☞ The composition tolerates very well the addition of fruits, chocolate pieces and other fillings;
- ☞ The finished product can be frozen.

### Recommended recipe

1kg **Mix Banana Cake**; 0.31L water; 0.31L sunflower oil.

### Method:



#### Preparing the composition

All the ingredients are homogenized together and after that mixed at medium speed for 5 minutes.



#### Baking

Temperature: 180-190° C without steam.

Time: 25-30 min, on the weight of the product and the workload of the oven.

### Packing

Bag of 10kg or Box 11kg + 180 carton trays



## Mix Choc'orange Cake

### Description

- ☞ Mix for cakes and mini cakes with chocolate and orange flavor;
- ☞ It contains dehydrated orange peel;
- ☞ The mix can also be used for other dense and moist dough products;
- ☞ It contains egg powder that gives an easy process (the composition quickly foams);
- ☞ The mix is very simple to use: just add oil and water;
- ☞ The composition tolerates very well the addition of fruits, chocolate pieces and other fillings;
- ☞ The finished product can be frozen.

### Recommended recipe

1kg **Mix Choc'orange Cake**; 0.31L water; 0.31L sunflower oil.

### Method:



#### Preparing the composition

All the ingredients are homogenized together and mixed at medium speed for 5 minutes.



#### Baking

Temperature: 180-190° C without steam.

Time: 30-35 min, on the weight of the product and the workload of the oven.

### Packing

Bag of 10kg or Box 11kg + 180 carton trays



## Mix Lemon Cake

### Description

- ☞ Mix for cakes and mini cakes with lemon flavor;
- ☞ It contains dehydrated lemon peel;
- ☞ The mix can also be used for other dense and wet dough products;
- ☞ It contains egg powder that gives it a light workmanship (the composition quickly foams);
- ☞ The mix is very simple to use: just add oil and water;
- ☞ The composition tolerates very well the addition of fruits, chocolate pieces and other fillings;
- ☞ The finished product can be frozen.

### Recommended recipe

1kg **Mix Lemon Cake**; 0.31L water; 0.31L sunflower oil.

### Method:



#### Preparing the composition

All the ingredients are homogenized together and mixed at medium speed for 5 minutes.



#### Baking

Temperature: 180-190° C without steam.

Time: 25-30 min, depending on the weight of the product and the workload of the oven.

### Packing

Bag of 10kg or Box 11kg + 180 carton trays





# Premix Cake Mix

## Description

- ☞ Premix for simple cakes, dough for tarts and other cakes;
- ☞ The composition tolerates the added cocoa or other ingredients for special cakes (walnut kernel, pieces of chocolate)
- ☞ Offers the finished product: a very good taste, dense and humid crumb, elasticity, good volume and a long freshness;
- ☞ May contain large amounts of fat;

## Recommended recipe

1kg **Premix Cake mix**; 0.4kg eggs (8pieces); 0.4L sunflower oil; 0.2L water.

1kg **Premix Cake mix**; 0.4kg eggs (8pieces); 0.5kg margarine.

## Method:



### Preparing the composition

All the ingredients, except oil will be mixed at medium speed for 6 minutes.

Add the oil and mix at slow speed of 2 minutes.

The composition obtained is poured into trays (about half of the capacity of the tray).



### Baking

Temperature: 180-190° C without steam.

Time: 35-55 min, depending on the weight of the product and the workload of the oven.

## Packing

Bag of 10kg

# Mix Eka Sponge cake

## Description

- ☞ Special premix for layer cake and sponge cake;
- ☞ Gives the finished product core uniform porosity, long freshness and very good taste;
- ☞ When cutting the finished product, the edges remain straight and aesthetic;

## Recommended recipe

1kg **Eka Pandispan**; 0.4kg eggs (8pieces); 0.2L milk.

## Method:



### Preparing the composition

Mix the ingredients 1 minute at low speed to homogenize, and then 6-7 minutes at high speed until volume is doubled.



### Baking

Temperature: 180° C without steam.

Time: 35 min, depending on the weight of the product and the workload of the oven.

## Packing

Bag of 10kg





# Premix Super cake

## Description

- ☞ Premix for simple cakes, base for fruit tarts and other moist cakes;
- ☞ The composition tolerates the added cocoa or other ingredients for special cakes (walnut kernel, pieces of chocolate, candied fruit);
- ☞ Offers the finished product: a very good taste, dense and humid crumb, elasticity, good volume and a long freshness;
- ☞ The cakes have a very good volume;

## Recommended recipe

0.1kg **Premix Super Cake**; 0.45kg flour; 0.45kg sugar; 0.11kg eggs powder; 0.44L water; 0.25L oil.

or

0.1kg **Premix Super Cake**; 0.45kg flour; 0.45kg sugar; 0.45kg eggs (8pieces); 0.10L water; 0.25L oil.

## Method:



### Preparing the composition

To the pastry mix add all the ingredients and mix at medium to high speed for 3 minutes.

## Alternative 1:

To obtain a white cake, the composition is poured into trays (about half of the capacity of the tray).

## Alternative 2:

To obtain a 600g **marbled cake**, the composition is divided into two equal portions, one of which is mixed with 50g of cocoa. The cocoa composition is poured uniformly over the simple one, then a spoon is twisted to obtain a marbled cake texture.



### Baking

Temperature: 160-180° C without steam.

Time: 45-50 min, depending on the weight of the product and the workload of the oven.

## Packing

Bag of 10kg

# Mix Brownie

## Description

- ☞ Mix for brownie cake;
- ☞ The mix can also be used for other cakes and cocoa cake layers;
- ☞ Offers the product a moist and rich texture, uniform color and intense taste of chocolate;
- ☞ The finished product can be frozen.

## Recommended recipe

1kg **Mix Brownie**; 0.4kg eggs (8pieces); 0.4L oil; 0.2L water.

## Method:



### Preparing the composition

In the pastry mix add all the ingredients and mix for 30 seconds at low speed for homogenization and 4 min at high speed for emulsification. The composition obtained is poured into trays (about half of the capacity of the tray).



### Baking

Temperature: 160-180° C without steam.

Time: 45-50 min, depending on the weight of the product and the workload of the oven.

## Packing

Bag of 10kg





# Premix Swiss Roll

## Description

- ☞ Premix for swiss roll and layer cake;
- ☞ Gives the finished product a very good taste, fine core with uniform porosity, elasticity, long freshness and very high capacity to absorb liquids;
- ☞ It behaves very well at cutting and frosting;

## Roll sheets recipe

1kg **Premix Swiss Roll**; 0.05L water; 0.8kg eggs (16 pieces).

### Method:



#### Preparing the composition

All the ingredients are mixed at low speed for 2 minutes, then at high speed for 8-10 minutes, until the composition doubles in volume. To obtain a sheet of cake with a thickness of approximately 3 mm, it is recommended to use 400g of composition to a tray with the following dimensions: width=40cm; length=60cm.



#### Baking

Temperature: 240-250°C .

Time: 6 min, depending on the weight of the product and the workload of the oven.

## Layered cake recipe

1kg **Premix Swiss Roll**, 0.7 kg eggs (14 pieces.).

### Method:



#### Preparing the composition

All the ingredients are mixed at high speed for 5-6 minutes.



#### Baking

Temperature: 180-190°C .

Time: 35-40 min, depending on the weight of the product and the workload of the oven.

### Packing

Bag of 20kg





## Roll Mix Choco

### Description

- ☞ Premix for rolls with very fine structure and elasticity, also suited for layer cake with dense core, uniform porosity and with very good syrup absorption;
- ☞ When cutting the finished product the edges remain straight;
- ☞ Sheets for rolls are elastic and easy to roll;
- ☞ Gives the finished product a very good taste of chocolate, freshness and good stability;

### Recommended recipe for Roll sheets and layer cakes

1 kg **Roll Mix Choco**; 0.8kg eggs (16 pieces).

### Method:



#### Preparing the composition

All the ingredients are mixed at low speed until homogenization, then mixing at high speed for 4-6 min. until the composition doubles its volume.

For the case of roll sheets, for a 40 \* 60cm tray, 500g of the composition is applied and spread evenly.

For the dough cake, about half of the form capacity is applied and uniformed.



#### Baking

##### Roll Sheets

Temperature: 235-250°C, in a ventilated oven.

Time: 4-5 min, depending on the weight of the product and the workload of the oven.

##### Layer cake

Temperature: 180°C, in a ventilated oven.

Time: 35-40min, depending on the weight of the product and the workload of the oven.

### Packing

Bag of 10kg



## Roll Mix Vanilla

### Description

- ☞ Premix for rolls with very fine structure and elasticity, also suited for layer cake with a dense core, uniform porosity and with very good syrup absorption;
- ☞ When cutting the finished product the edges remain straight;
- ☞ Sheets for rolls are elastic and easy to roll;
- ☞ Gives the finished product a very good taste of vanilla, freshness and good stability;

### Recommended recipe for Roll sheets and layer cakes

1kg **Roll Mix Vanilla**; 0.8kg eggs (16 pieces).

### Method:



#### Preparing the composition

All the ingredients are mixed at low speed until homogenization, then mixed at high speed for 4-6 min. until the composition doubles its volume.

For the case of roll sheets, for a 40 \* 60cm tray, 500g of the composition is applied and spread evenly.

For the dough cake, about half of the form capacity is applied and uniformed.



#### Baking

##### Roll Sheets

Temperature: 235-250°C, in a ventilated oven.

Time: 4-5 min, depending on the weight of the product and the workload of the oven.

##### Layer cake

Temperature: 180°C, in a ventilated oven.

Time: 35-40min, depending on the weight of the product and the workload of the oven.

### Packing

Bag of 10kg





## Mix for Gingerbread

### Description

- ☞ Mix for gingerbread;
- ☞ The mix is suitable for both extrusion and stamping;
- ☞ Very easy to use;
- ☞ The finished product has a very good taste;

### Recommended recipe

1kg **Mix for gingerbread**; 0.3kg margarine 80% fat; 0.08-0.1L water.

### Method:



#### Preparing the composition

Inside the mixer bowl add gingerbread mix and margarine. Mix with the pallet at low speed until a mixture of sandy consistency is formed and then add the water. Continue mixing until dough is formed.



#### Modeling

The dough is left to cool for at least 1 hour, after which it is stretched in the form of a sheet of 6-10mm thick and cut into the desired shape.



#### Baking

Temperature: 180°C in a ventilated oven.

Time: 10-12 min, depending on the weight of the product and the workload of the oven.

### Packing

Bag of 10kg

## Mix for Cookies

### Description

- ☞ Mix for cookies;
- ☞ Gives the finished product a tender structure, slightly crispy, with a very good taste and freshness;

### Spritz cookies recipe:

1kg **Mix for cookies**; 0.40 - 0.425kg margarine for creams (80% ); 0.07L water.

### Method:



#### Preparing the composition

Margarine foams until it doubles its volume. Water is added gradually and mixing is continued until homogeneous. Add the cookie mix and mix until you get a non-stick tender dough with a viscous consistency. Cookies are spritzed directly on the baking tray covered with baking paper.



#### Baking

Temperature: 170-180°C in the preheated oven.

Time: 7-10 min, until cookies get a brown color.

### Cracked biscuits recipe:

1kg **Mix for Cookies**; 0.40 - 0.425kg margarine(80%); 0.035L water.

### Method:



#### Preparing the composition

Mix all the ingredients (3 minutes at low speed and 5 minutes at medium speed) until a homogenous dough is obtained. The dough must rest for 30 minutes in cellophane foil at 0-6° C. After cooling, the dough is shaped on the work table to obtain a thin sheet of 3-4mm. Using formes cut out the desired model, and then place the obtained cookies on a baking tray covered in baking paper.



#### Baking

Temperature: 170-180° C in a preheated oven.

Time: 10-15 min, depending on the weight of the product and the workload of the oven.

### Packing

Bag of 10kg





# Mix Eclair

## Description

- ☞ Mix for éclair crust and choux;
- ☞ The mix is very easy to use: only water and oil are added;
- ☞ Processing time is very short;
- ☞ Ensures consistent results at every use: beautiful shape and good volume, with uniform spaces;
- ☞ Gives the finished product freshness and a very good profitability through the price quality-ratio;

## Recommended recipe

1kg **Mix Eclair**; 0.6L oil, 2L water.

## Method:



### Preparing the composition

#### Mixing:

Place all ingredients in the mixer bowl and mix at low speed until homogeneous, then mix at medium speed for 4-5 minutes. Pour the dough using a posh and shape eclairs or choux on baking paper.



### Baking

#### 1. Standard oven:

Temperature: 190°C in a ventilated oven.

Time: 35-40 min, with little steam at the onset of baking.

#### 2. Rotary oven:

Temperature: 180°C in a ventilated oven.

Time: 30 min, , with little steam at the onset of baking.

Baking with the open hatch is recommended.

## Packing

Bag of 10kg







# Mix for Donuts

## Description

- ☞ Premix for doughnuts and other pastry products based on yeast dough;
- ☞ Gives a good volume, golden crust and excellent taste;
- ☞ It is stable at rising and has a low absorption capacity for fat;
- ☞ It is well suited to industrial production and freezing;

## Recommended recipe

1kg **Mix for donuts**; 0.45L water; 0.05kg margarine for dough(or sunflower oil); 0.06kg Pakmaya fresh yeast.

## Method:



### Preparing the composition

Mix the yeast, water and the mix for donuts for 6 minutes at low speed of the mixer, then add margarine and mix for another 4 minutes at high speed. The dough is left to rest for 10 minutes, then divides to 60-65g pieces and shaped.



### Fermentation

Donuts are grown at 35 °C and 75-80% relative humidity for 55-60 minutes. Before frying, donuts are left for 10-20 minutes at room temperature to develop a thin crust.



### Frying

Fry the donuts at 180 °C using a deep fryer. Frying time: 6 minutes (3 minutes on each side).

## Packing

Bag of 10kg





# Vanilla Delight custard Cream

## Description

- ☞ Instant vanilla powder custard cream;
- ☞ Vanilla cream is obtained very simple, only mixed with water or with milk;
- ☞ Gives the finished product a fluffy texture, firm with a very good taste, like boiled cream;
- ☞ It is intended for pastry and confectionery;

## Recommended recipe

0.35 - 0.40kg **Vanilla Delight custard Cream**; 1L de water.

## Method:

### Preparing the composition

The water is gradually added, mixing at a slow speed until the cream is homogenized and then it is switched to the high speed of the mixer for 3-4 minutes. For the use of cream on heat-treated products it is possible to prolong mixing up to 6 minutes to improve stability.  
For a thicker texture of the cream, margarine, cream or sour cream can be added.  
You get a homogeneous, aromatic, shiny, bake and freeze stable cream, immediately spread and stable at portion after about 30 minutes.

## Packing

Bag of 10kg



# Base for Cream Patisserie

## Description

- ☞ The quick solution for the finest vanilla cream (crème patisserie)
- ☞ Ensures consistent cream quality (viscosity, aroma, color);
- ☞ Very good stability over time;
- ☞ Cream can be used as a cake filling for éclair, cremeschnitte and others cakes with tender dough;

## Recommended recipe

0.10kg **Base for Cream Patisserie**; 0.25kg sugar; 6 egg yolks; 0.3kg margarine/butter; 1L milk.

## Method:

### Preparing the composition

Boil the milk together with half of the sugar quantity. In one plastic bowl, add together the base for cream patisserie and mix it with the rest of the sugar and egg yolks, then add 5-6 spoons of warm milk in order to make the composition more liquid.  
On the top of the warm milk add the mixture you have just prepared by mixing continuously with a whisk. Boil further for another 2 min. at low temperature and mix continuously with the help of a whisk until the mixture gets thick. The warm cream obtained will be covered with a plastic foil to avoid creating a crust. Let the cream to cool down. After you can foam the margarine/butter and slowly incorporate in the lukewarm cream.

## Packing

Pungă 1kg





# Premix Croissant


## Description

- ☞ Premix for puff pastry;
- ☞ Gives the finished product a very good taste, good volume and a specific structure;
- ☞ Is very good for both croissants and other products;

## Recommended recipe


10kg white wheat flour 650; 1.5kg **Premix Croissant**; 0.45kg Pakmaya fresh yeast;  
1kg margarine 82% (for puff pastry); 5L water; 6kg margarine for folding;

### Method:

 **Mixing:** Mix all ingredients, including margarine for 4 min at low speed and 4-6 min at high speed.

 **Rest the dough:** 10 min.

 **Division and rounded pre modeling**

 **Recommendation for folding:** 1kg of margarine is used for 3kg of dough. Fold three times in 3, then cool for 15 minutes. Remove from the cold and spread a sheet of 3-4 mm in thickness.

 **Final modeling:** as per desired product

 **Fermentation:** 50 min. la 35°C și 75-80% relative humidity.

 **Baking**

Temperature: 200-220° C.

Time: 15-20 min depending on the weight of the product and the workload of the oven.

## Packing

Bag of 10kg

# Premix Stabil Plus

## Description

- ☞ Neutral stabilizer for sweet or salty cheese;
- ☞ Helps retention of water in the product ensuring a very good texture and stability;
- ☞ Greatly reduces the baking loss of the cheese filling; increases the yield up to 30%;
- ☞ Almost instantly absorbs whey cheese and offers the filling a compact and creamy appearance, making it easier to process and manipulate (does not flow out of the dough during work or baking);
- ☞ Strengthens cheese cream from cheese cake, Easter cake, etc;

## Recommended recipe

### Tart with cheese:

7.5kg fresh cow cheese;  
0.6kg **Premix Stabil Plus**;  
2.5L milk;  
2.5kg eggs (50 pieces);  
1.5kg sugar.

### Pie filling

1.0kg fresh cow cheese;  
0.3kg **Premix Stabil Plus**;  
0.4kg powdered sugar.

## Packing

Bag of 10kg





# Suprem Macaron – almond 32%

## Description

- ☞ Mix for macarons;
- ☞ The mix has a high almond powder content that offers a special taste, soft crumb and crunchy crust;
- ☞ It is very easy to use, without special working conditions;
- ☞ Has a very good quality to price ratio;

## Recommended recipe

1kg **Suprem Macaron – Almond 32%**; 0.2L water.

### Method:



#### Preparing the composition

In the mixing bowl add the Supreme Macaron-Almond 32%, and then add the water according with the recepie. Mix for 4 minutes and pipe in round shapes on the plate.



#### Baking

Temperature: 135°C.

Time: 13-15 min, depending on the weight of the product and the workload of the oven.

## Packing

Box 12kg (6 pieces x 2kg)

# Mix Macaron 21%

## Description

- ☞ Economical mix for macarons;
- ☞ The mix has a high almond powder content that offers a special taste, soft crumb and crusty crust;
- ☞ Is very easy to use, without special working conditions;
- ☞ The mix is available in the simplest form (neutral color) and in 6 color variants (yellow, red, blue, brown, green and peach);
- ☞ Has a very good quality to price ratio;

## Recommended recipe

1kg **Mix Macaron 21%**; 0.2L water.

### Method:



#### Preparing the composition

In the mixing bowl add the Mix Macaron 21%, and then add the water according with the recepie. Mix for 4 minutes and pipe in round shapes on the plate.



#### Baking

Temperature: 135°C.

Time: 13-15 min, depending on the weight of the product and the workload of the oven.

## Packing

Box 12kg (6pieces x 2kg)





# *Dolce Pakmaya Crazy Mousse*

## Description

- ☞ Is a neutral basis, in powder form for creamy mousse.
- ☞ The mousse is easy to obtain by mixing the product with vegetable cream;
- ☞ Intended for fresh and frozen products;
- ☞ Performs very well for candy bar and cakes for special events because it keeps the structure, after cooling/freezing, even if it is exposed to ambient temperature;

## Recommended recipe

0.30kg **Crazy Mousse**; 1kg vegetable cream.

## Packing

Bag of 2kg





# *Instant whipped cream*

## Description

- ☞ Whipped cream powder for desserts;
- ☞ The foam obtained has strong cream flavor;
- ☞ Gives the finished product a better taste, a creamier and more stable texture.

## Recommended recipe

1kg **Instant whipped cream**; 2L vegetable cream; 2L water;

## Method:



### Preparing the composition

Mix all ingredients for 1 minute at low speed, after for 6-8 minutes at high speed.



### Recommendation

After preparation and until consumption, it is recommended to keep in the refrigerator.

## Packing

Bag of 10kg





## *Fillings “ready to use”*

Pakmaya fillings cover a wide range of preferences through the variety of assortments and flavors.

Used in pastry-confectionery, fillings offer a special personality by enriching the senses involved in the tasting process.





# *Basic range*

Product name	Packaging	Weight
VANILLA CREAM	bucket	6 kg
CHOCOLATE CREAM	bucket	6 kg
SOUR CHERRY CREAM	bucket	6 kg
APRICOT CREAM	bucket	6 kg
CARAMEL CREAM	bucket	6 kg
FOREST FRUITS CREAM	bucket	6 kg

## **Description**

- ☞ Cream ready-made, stable at baking;
- ☞ Can also be used as a base for tarts or topping for different applications;
- ☞ Is well suited for blending with vegetable fat;

# *Top quality products*

DELICII VANILLA FILL	bucket	10 kg
DELICII CHOCO FILL	bucket	10 kg

## **Description**

- ☞ Cream ready-made, stable at baking;
- ☞ Can also be used as a base for tarts or topping for different applications;
- ☞ Is well suited for blending with vegetable fat;
- ☞ Smooth texture, silky mouthfeel;

# *Fructello – with fruit puree*

Product name	Packaging	Weight
FRUCTELLO STRAWBERRY CREAM	bucket	6 kg
FRUCTELLO APRICOT CREAM	bucket	6 kg
FRUCTELLO SOUR CHERRY CREAM	bucket	6 kg

## **Description**

- ☞ Cream ready-made, stable at baking;
- ☞ Can also be used as a base for tarts or topping for different applications;
- ☞ Contain fruit puree (3%);





## *Glazes & Toppings*





# Glazes and Toppings

Product name	Packaging	Weight
Strawberry Glaze	bucket	5 kg
Description		
<ul style="list-style-type: none"><li>☞ Strawberry flavor glaze for finishing pastry and confectionary;</li><li>☞ Is ready to be applied on the surface of finished products; has adherence (cream);</li><li>☞ The surface of the glaze-shaped cakes keeps their gloss during cold storage;</li><li>☞ It can also be used as a filling, homogeneously mixed with whipped cream;</li><li>☞ Has a very beautiful color and strawberry flavor;</li></ul>		
Glaze Neutral	bucket	5 kg
Description		
<ul style="list-style-type: none"><li>☞ Glaze neutral (transparency) ready to use;</li><li>☞ Is presented as a transparent gel;</li><li>☞ In use, mix gently and apply with a brush;</li><li>☞ Gives the finished product a nice gloss;</li><li>☞ It can also be used to fixing decorative fruits;</li><li>☞ Preserves the fresh appearance of the fruit for a long time;</li></ul>		
*other flavours are available at order.		

Product name	Packaging	Weight
Syrup Topping with Caramel flavor	box	15L(15piecesx1L)
Description		
<ul style="list-style-type: none"><li>☞ Topping ready to use with pronounced caramel taste and perfect texture;</li><li>☞ Used for decorating and flavoring confectionery, pastry ( ex: cakes, ice cream, doughnuts andpancakes)</li></ul>		
SyrupTopping with Chocolate flavor	box	15L(15piecesx1L)
Description		
<ul style="list-style-type: none"><li>☞ Topping ready to use with pronounced chocolate taste and perfect texture;</li><li>☞ Used for decorating and flavoring confectionery, pastry (ex: cakes, ice cream, doughnuts, and pancakes)</li></ul>		
Syrup Topping with Forest fruit flavor	box	15L(15piecesx1L)
Description		
<ul style="list-style-type: none"><li>☞ Topping ready to use with pronounced forest fruit taste and perfect texture;</li><li>☞ Used for decorating and flavoring confectionery, pastry (ex: cakes, ice cream, doughnuts, and pancakes)</li></ul>		
Syrup Topping with Strawberries flavor	box	15L(15piecesx1L)
Description		
<ul style="list-style-type: none"><li>☞ Topping ready to use with pronounced strawberries taste and perfect texture;</li><li>☞ Used for decorating and flavoring confectionery, pastry (ex: cakes, ice cream, doughnuts, and pancakes)</li></ul>		





# *Flavours & Colorants*





# Liquid flavours

Product name	Packaging	Weight
LIQUID RUM FLAVOUR 3-5 %	box	10L(10piecesX1L)
LIQUID VANILLA FLAVOUR 3-5 %	box	10L(10piecesX1L)
LIQUID LEMON FLAVOUR 3-5 %	box	10L(10piecesX1L)
Description		
<ul style="list-style-type: none"> <li>Premium thermostable liquid aroma;</li> <li>Is used for flavoring confectionery, pastry;</li> <li>Finished products retain their aroma even if exposed to heat treatment (baking, refrigeration, and freeze)</li> <li>Also recommended for products with a long shelf life;</li> </ul>		

# Gel flavors

GEL FLAVOR RUM 3-5 %	box	10L(10piecesX1L)
GEL FLAVOR VANILLA 3-5 %	box	10L(10piecesX1L)
GEL FLAVOR LEMON 3-5 %	box	10L(10piecesX1L)
GEL FLAVOR FOR SWEET DOUGH 3-5 %	box	10L(10piecesX1L)
Description		
<ul style="list-style-type: none"> <li>Premium thermostabile gel aroma;</li> <li>Is used for flavoring confectionery, pastry;</li> <li>Finished products retain their aroma even if exposed to heat treatment (baking, refrigeration, and freeze);</li> <li>Is also recommended for products that have a long shelf life;</li> </ul>		

# Liquid colours

Product name	Packaging	Weight
LIQUID FOOD COLOUR YELLOW	box	4.8L(24piecesX0.2L)
LIQUID FOOD COLOUR BLUE	box	4.8L(24piecesX0.2L)
LIQUID FOOD COLOUR RED	box	4.8L(24piecesX0.2L)
LIQUID FOOD COLOUR GREEN	box	4.8L(24piecesX0.2L)
Description		
<ul style="list-style-type: none"> <li>Liquid food colour, soluble;</li> <li>With a low dosage (1-2 ml/kg), doesn't affect the product's proprieties;</li> <li>The liquid form facilitates easy dosing and uniform colors without any variations;</li> <li>It can be used in mixture with the fondant, icing, tops and with all products that do not have high fat content;</li> </ul>		

# Gel colour

GEL FOOD COLOUR YELLOW	box	4L(20piecesX0.2L)
GEL FOOD COLOUR BLUE	box	4L(20piecesX0.2L)
GEL FOOD COLOUR RED	box	4L(20piecesX0.2L)
GEL FOOD COLOUR GREEN	box	4L(20piecesX0.2L)
Description		
<ul style="list-style-type: none"> <li>Gel food colour, soluble;</li> <li>With a low dosage (1-2 ml/kg), doesn't affect the product;</li> <li>The liquid form facilitates easy dosing and uniform colors without any variations;</li> <li>It can be used in mixture with the fondant, icing, tops and with all products that do not have high fat content;</li> </ul>		

\*colours are available on demand in natural option.





# *Margarine*





# Margarine

Product name	Packaging	Weight
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MARGARINE ROMPAK FOR DOUGH 70%	carton box	10 kg
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## Description

- ☞ Vegetable margarine with high fat content for sweet bread, cakes, pizza dough, bakery and pastry specialties;
- ☞ Gives the finished product a fine texture of the core and freshness;
- ☞ Contributes to the final taste of the product, without feeling fat;

MARGARINE ROMPAK FOR DOUGH 67%	carton box	10 kg
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## Description

- ☞ Vegetable margarine for sweet bread, cakes, pizza dough, bakery and pastry and sweet or salty pastry;
- ☞ Gives the finished product a fine texture of the core and freshness;
- ☞ Contributes to the final taste of the product, without feeling fat;

MARGARINE ROMPAK FOR CAKES 70%	carton box	10 kg
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## Description

- ☞ Vegetable margarine for dough and pastry and confectionery creams;
- ☞ Very good quality price ratio, ease and processing stability;
- ☞ Is well suited for cookies;





# *Icing & Fondant*





# Icing and Fondant

Product name	Packaging	Weight
DOLCE PAKMAYA ULTRA WHITE FONDANT	bucket	14 kg

Description

- ☞ White fondant, ready to use, for glaze éclairs, doughnuts and others similar products;
- ☞ Ensures very good coverage and results in a glossy surface;
- ☞ It can be coloured and flavoured depending on usage;
- ☞ Is bake stable after application both cold and hot;
- ☞ It can be diluted with water, or mix with cacao depending on aplication;

DOLCE PAKMAYA DÉCOR MODEL WHITE	bucket	2 kg
DOLCE PAKMAYA DÉCOR MODEL YELLOW	bucket	2 kg
DOLCE PAKMAYA DÉCOR MODEL RED	bucket	2 kg
DOLCE PAKMAYA DÉCOR MODEL PINK	bucket	2 kg
DOLCE PAKMAYA DÉCOR MODEL DARK GREEN	bucket	2 kg

Description

- ☞ Sugar paste for cake cover and flower modeling;
- ☞ Has high elasticity and good adherence to the product;
- ☞ Easy to work; stretches very easily;

DOLCE PAKMAYA GUM PASTE	bucket	2 kg
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- ☞ Sugar paste for shaping flowers and figurines;
- ☞ It is easy to work; it hardens very fast and keeps its shape even if it is exposed to higher temperatures;







# Chocolate





# Chocolate

Product name	Packaging	Weight
DOLCE PAKMAYA DARK CHOCOLATE 56%	box	10 x 2.5kg
Description		
<ul style="list-style-type: none"><li>☞ Real black chocolate in plate form, intended for industrial and traditional production;</li><li>☞ Is suitable for decoration, ganache, chocolate figures, creams and pralines;</li><li>☞ Is commonly used in the production of ice cream;</li></ul>		
DOLCE PAKMAYA DARK CHOCOLATE DROPS 46%	box	12 x 1kg
DOLCE PAKMAYA WHITE CHOCOLATE DROPS 27%	box	12 x 1kg
Description		
<ul style="list-style-type: none"><li>☞ Dark chocolate in the form of drops, intended for traditional production;</li><li>☞ Suitable for decoration, ganache, chocolate figures, creams and pralines;</li></ul>		
DOLCE PAKMAYA COMPOUND DARK CHOCOLATE COINS	box	10kg
CHOCOTELLA BLACK COINS	box	20kg
CHOCOTELLA BAKE STABLE BLACK DROPS	box	22kg
Description		
<ul style="list-style-type: none"><li>☞ Black chocolate substitute for decoration and glazing with confectionery and pastry applications;</li></ul>		

Product name	Packaging	Weight
DOLCE PAKMAYA CIOCCO CRISP BITTER	bucket	5kg
DOLCE PAKMAYA CIOCCO CRISP WHITE	bucket	5kg
DOLCE PAKMAYA CIOCCO CRISP HAZELNUTS	bucket	5kg
Description		
<ul style="list-style-type: none"><li>☞ Chocolate cream and crispy biscuit;</li><li>☞ It can be used directly or mixed with different creams;</li><li>☞ Is intended for confectionery;</li><li>☞ It is recommended that it be homogenized in the bucket before use; do not mix with the mixer;</li></ul>		
CHOCOTELLA CREAM	bucket	10kg
Description		
<ul style="list-style-type: none"><li>☞ Chocolate cream with 3% hazelnuts, ready to use;</li><li>☞ It is suitable for glazing, as a topping or as a filling for confectionery and pastry products;</li><li>☞ Behaves very well in the fillers that are injected, for donuts and croissants and also for heat treatment;</li></ul>		
DOLCE PAKMAYA PRALINS WITH HAZELNUT FLAVOUR	bucket	10kg
Description		
<ul style="list-style-type: none"><li>☞ Chocolate cream with hazelnut flavor, ready to use;</li><li>☞ It is suitable for glazing, as a topping or as a filling for confectionery and pastry products;</li><li>☞ Behaves very well in the fillers that are injected, for donuts and croissants;</li></ul>		





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