



PCB No 1



PCB No 2



PCB No 3



PCB No 4



PCB No 5



PCB No 6

L'Atelier

AUTUMN/WINTER 2019 COLLECTION



PCB No 7



PCB No 8



PCB No 9



PCB No 10



PCB No 11



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PCB No 13



PCB No 14



PCB No 15



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PCB No 18



PCB CREATION

Manufacture d'émotions

ABBREVIATIONS

Dark choc : Dark chocolate

White choc : White chocolate

Milk choc : Milk chocolate

BB : Blanc de blanc

Choc BC : White caramelised
chocolate

Compound coating : Dark or white
compound coating

BLISTERS : Thermoformed
imprints to fill
with chocolate

NOVELTIES

000000
100 Products PCB
2 x 2 cm

All our new products are
highlighted in bronze.

SEASONALITY



This pictogram indicates
the seasonal references.

SAVOIR-FAIRE

Discover Savoir Faire by PCB Création,
A collection of technical sheets that you can read as a compilation of **step
by step advices and tips.**



Look for this pictogram to see the **video** online
thanks to the **flashcode.**



Download a QR Code reader on your smartphone on the App Store or
Google Play, scan the QR Code and have access to technical sheets for
each category of product, to **chefs' tips** and **tutorial videos.**
Explore your online dedicated space!



**Do you have a technical question?
A creative problem concerning
our products ? Do you need some advice
or a professional's opinion?**

We provide all the experience of our pastry chef and his in-depth
knowledge of our products and relevant techniques.
You can send your request to our Customer Service
who will take pleasure in calling upon him.

Export Customer Service
33 (0)3 88 587 336



WHY DECORATE?

We might be tempted to ask ourselves why decorate? We can answer with the hindsight of so many years spent by your side: to **seduce**, to **stand out** and **make your creations unique**, to **sign**, to **communicate** and **make your name a timeless brand**... Our commitment is to be **by your side** and to support you **in your daily life as well as in your dreams**, to offer you a **"unique customer service"**, the **know-how** of expert hands and the **constant search for innovation**.

OUR SOLUTIONS

We want to **provide you with solutions adapted to your needs**, in terms of time saving, ease of use, or choice, **without compromising the presentation of your creations**.

Our constant aim is to meet your **expectations in terms of customization, creation, quality**, and this in all product areas. Our wide range of fully customizable products is proof of this.

For this new collection, we have decided to **divide the catalogue** so that it shows the extent of our alternatives in finished decorations and those to be worked on:

- 1/ The Pure Emotion universe: 100% colouring-free, marked by a bronze "Pure Emotion" stamp
- 2/ The traditional universe following the usual layout of your catalogue: with decorations, the world of coverings to be decorated, tart bases, desserts, and colourings.
- 3/ Finally, you will find a large summary of almost the entire catalogue to help you find your way around in the blink of an eye.



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CUSTOMISATION



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CUSTOMISATION

IS A PIECE OF CAKE !

PCB Creation lets you personalise your products and promote your name and we make it a snap, too !

Our team is at your disposal to assist you in this process that will make your products unique and unforgettable. Together we will define and develop the products that best match your needs. Personalisation can be done on standard products as well as original ones. Almost all the products presented in this catalogue can be personalised, feel free to ask our team, and we will be happy to fulfil your wildest dreams !



Choose transfer sheets, chocolate plaquettes or fill-in blisters...

And customise your creations with products that fit the way you work. Come and imagine the look of your dreams with our designers. Together we will invent products to give your pastries your own unforgettable signature.



"GIVE YOUR PASTRIES
A UNIQUE TOUCH"



3



4

7



5



6



7

1. Customised transfer sheet for Gobelet

2. Customised chocolate piece

3. Customised printed mould

4. Customised chocolate piece

5. Customised curved chocolate piece

6. Customised half shells to fill

7. Customised chocolate piece



1



2



3



4

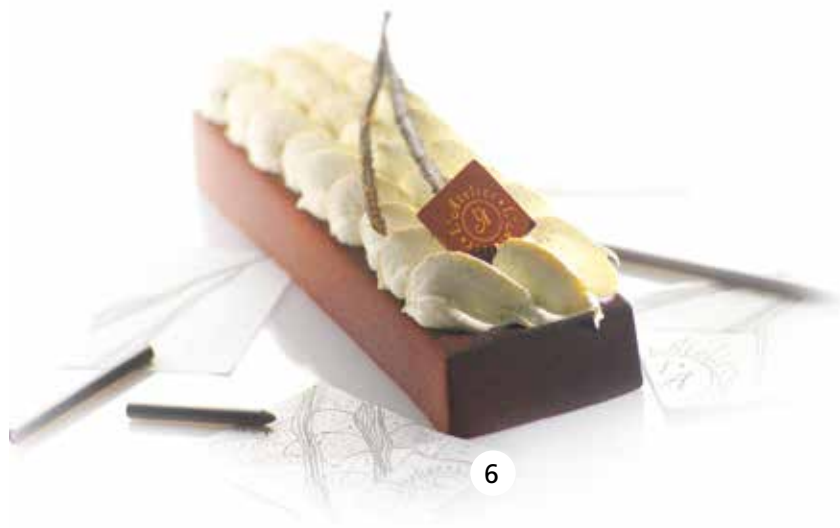


5

1. Customised Strawberry chocolate piece
2. Customised transfer cutouts 4X4
3. Customised chocolate piece for eclair
4. Customised chocolate strip
5. Customised end of yule log
6. Customised chocolate piece

7. Customised Strawberry chocolate balls or customised printed moulds
8. Customised Strawberry chocolate balls
9. Customised fillable blister for lollipops or customised moulds for lollipops

10. Customised Strawberry chocolate piece
11. Customised fillable blister for lollipops
12. Customised Signets
13. Customised Mango chocolate piece



Dare to emboss!

10

Discover an application mode that gives free rein to your creativity: neutral embossed designs. Whether carved into the substance or, on the contrary, standing out, your motif enhances your creations with an element of chic. This technique can also be adapted to the finest patterns: elegance and precision to match the image of your home. Always following the tradition of naturalness, the embossing allows for a great variety of applications. From stencil decorations, to nozzles or structure sheets, the magic works: the result is stunning.

Personalization on a small scale.

For an affordable and natural customization, we offer you a technique that respects your limitations, accommodates your desires and adapts to new regulations. From now on, customization with neutral embossing is available on a small scale. Don't wait any longer, we have the solution.



"A TOUCH OF DEPTH
IN A NATURAL WAY"

11



1. Customised structure sheet

2. Customised embossed
chocolate piece

3. Customised embossed
Strawberry piece

4. Customised embossed
chocolate piece

5. Customised embossed
Strawberry piece

CUSTOMISATION

STEP BY STEP

1

CHOOSING THE LOGO
OR THE PATTERN



2

CHOICE OF
TECHNIQUE



3

PRODUCT
CHOICE



4

AND WE'RE OFF!
I'D LIKE TO ORDER



1



CHOOSING THE LOGO OR THE PATTERN

A - YOU HAVE YOUR LOGO OR YOUR PATTERN

Send it to us by mail in the format :
.ai .eps .pdf .jpg .tiff .psd or .png

For non-computer shipment, send it to :
PCB Création - 1 rue de Hollande - CS 60067
67232 BENFELD CEDEX - FRANCE

B - YOU DO NOT HAVE A LOGO OR WANT TEXT OR ANOTHER PATTERN

Choose your font

Votre message

N°1

Votre message

N°2

Votre message

N°3

Votre message

N°4

Votre message

N°5

Votre message

N°6

Choose your colour

Gold, white or another, choose from our wide selection of colours, we have a comprehensive chart of hues, a colour chart for azo-free colours, and a chart of "natural" colour tones. We also offer colours without E170, E171, E172 and E551.



*This is a sample of our colour chart.
Other colours are available.*

Please contact our Customer Service
for more informations.

A - UP TO YOU

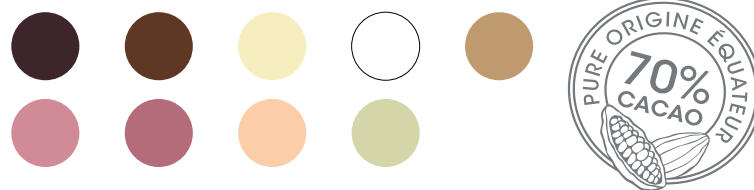
Choose forms of personalisation that best match the way you work and your products :

- printed sheets 40 x 25 cm, 36 x 13 cm ...
- cutouts printed 4 x 4 cm, 3 x 3 cm ...
- or any other custom formats ...
- rolls
- printed sheets for macarons
- baking paper
- PVC sheets
- blisters to fill
- custom stencils
- custom moulds ...

B - WE DO IT FOR YOU

The "plus" in chocolate, fruit leathers or marshmallow that will sign your products. You are pressed for time, you want an original shape or finish, you need large amounts: PCB can make for you: plaquettes and other exceptional personalised products.


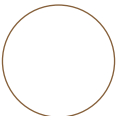
For chocolate pieces, you have the choice between our pure Ecuador origin dark chocolate, milk chocolate, white chocolate, BB or our new white caramelised chocolate.





























3 PRODUCT CHOICE

Customization of chocolate pieces

Many other sizes and shapes are available, please contact our team.



DECORATIONS		TRANSFER SHEETS		CHOCOLATE PIECES			
SHAPE	DIMENSIONS	FOR STENCIL per 125 sheets	BLISTERS per 100 sheets	STENCIL CHOCOLATE PIECES Minimum of 3 boxes		CHOC. PIECES DOSING MACHINE Minimum of 10 boxes	
		Designs per sheet	Imprints per sheet	Choc. pieces per sheet	Choc. pieces per box	Choc. pieces per sheet	Choc. pieces per box
	20 X 20 mm	24	176	24	480	176	880
	30 X 30 mm	24	88	24	480	88	440
	40 X 40 mm	12	48	12	240	48	240
	70 X 70 mm	4	24	4	80	24	120
	ø 20 mm	44	76	44	880	76	880
	ø 25 mm	24	108	24	480	108	540
	ø 30 mm	24	88	24	480	88	440
	ø 40 mm	12	48	12	240	48	240

DECORATIONS		TRANSFER SHEETS		CHOCOLATE PIECES			
SHAPE	DIMENSIONS	FOR STENCIL per 125 sheets	BLISTERS per 100 sheets	STENCIL CHOCOLATE PIECES Minimum of 3 boxes		CHOC. PIECES DOSING MACHINE Minimum of 10 boxes	
		Designs per sheet	Imprints per sheet	Choc. pieces per sheet	Choc. pieces per box	Choc. pieces per sheet	Choc. pieces per box
	30 X 10 mm	40	152	40	480	152	760
	40 X 29 mm	12	66	12	240	66	330
	45 X 15 mm	30	90	30	600	90	450
	50 X 7 mm	28	95	28	560	95	475
	55 X 15 mm	30	78	30	600	78	390
	60 X 40 mm	10	32	10	200	32	160
	70 X 15 mm	15	70	15	300	70	350
	70 X 20 mm	20	55	20	400	55	275
	25 X 16 mm	20	135	20	400	135	675
	34 X 17 mm	28	120	28	560	120	600
	39 X 23 mm	28	78	28	560	78	390
	42 X 30 mm	21	66	21	420	66	330
 eclair	132 X 32 mm	6	-	6	120	-	-
 mini-eclair	15 X 68 mm	20	-	20	400	-	-
 heart	30 X 27 mm	24	99	24	480	99	495
 heart	48 X 44 mm	12	40	12	240	40	200
 banner	79 X 33 mm	12	33	12	240	33	165
 biscuit	50 X 40 mm	-	45	-	-	45	225
 label	38 X 75 mm	-	30	-	-	30	150
 end of yule log	80 X 50 mm	8	21	8	160	21	105 (min. 10 boxes)
 end of yule log	80 X 60 mm	4	18	4	80	18	90 (min. 10 boxes)
 end of yule log	68 X 82 mm	4	15	4	80	15	75 (min. 10 boxes)
 end of yule log	75 X 75 mm	-	15	-	-	15	75 (min. 10 boxes)
 end of yule log	85 X 75 mm	4	-	4	80	-	-
 end of yule log	90 X 85 mm	4	-	4	80	-	-

DECORATIONS		TRANSFER SHEETS		CHOCOLATE PIECES			
SHAPE	DIMENSIONS	FOR STENCIL per 125 sheets	BLISTERS per 100 sheets	STENCIL CHOCOLATE PIECES Minimum of 3 boxes		CHOC. PIECES DOSING MACHINE Minimum of 10 boxes	
		Designs per sheet	Imprints per sheet	Choc. pieces per sheet	Choc. pieces per box	Choc. pieces per sheet	Choc. pieces per box
 end of yule log	90 X 90 mm	3	12	3	60	12	60 (min.10 boxes)
 egg	64,5 X 47,5 mm	8	28	8	160	28	140 (min.10 boxes)
 star	30 X 30 mm	-	108	-	-	108	540 (min.10 boxes)
 star	45 X 45 mm	-	48	-	-	48	240 (min.10 boxes)
 star	61 X 61 mm	-	30	-	-	30	150 (min.10 boxes)
 stick	138 X 5 mm	-	72	-	-	72	144 (min.25 boxes)
 spoon	108 X 26 mm	-	24	-	-	24	120 (min.20 boxes)
 mini-spoon	80 X 20 mm	-	45	-	-	45	225 (min.20 boxes)
 wax seal	ø 35 mm	-	63	-	-	63	315 (min.20 boxes)
 3D half-ball	ø 26 mm	-	63	-	-	63	630 (min.20 boxes)
 3D half-egg	34 X 23 mm	-	63	-	-	63	630 (min.20 boxes)

Customizing Mixed chocolate decorations

As a basis for personalisation, we offer an assortment of varied shapes of plaquettes that allow you to vary your presentations. The "plus" of this product: the artwork costs are free.

MIXED CHOCOLATE PIECES - POSSIBLE IN 1 COLOUR PRINTING (GOLD) ONLY						
SHAPE	DIMENSIONS	PRINTED BLISTERS per box of 100 sheets		CHOC. PIECES MADE WITH DOSING MACHINE Minimum order per 5 boxes		
		Designs per sheet	Designs per box	Choc. pieces per sheet	Choc. pieces per box	Number of pieces per order
	Round ø 20 mm Square 18 mm Oval 25 X 15 mm	48 16 of each shape	4800 1600 of each shape	48 16 of each shape	960 320 of each shape	4800 1600 of each shape
	Round ø 30 mm Square 27 mm Oval 37 X 24 mm	27 9 of each shape	2700 900 of each shape	27 9 of each shape	540 180 of each shape	2700 900 of each shape

Customizing Kits

Simple to use products for maximum effect, we also offer personalisation of our chocolate kits. Many other kits can be personalised, feel free to contact our team !







SHAPE	DIMENSIONS	BLISTERS AND TRANSFER SHEETS		CHOCOLATE PIECES		
		Number of pieces per blister/sheet	Number of pieces per box	Number of pieces per blister or sheet	Number of pieces per box	Minimum of boxes per order
LOLLIPOPS	ø 54 mm	5 pieces	2250 pieces	5 pieces	60 pieces	38 boxes
PUZZLES	190 X 130 mm	1 piece	450 pieces	-	-	-
HALF LIPSTICKS	52 X 12,5 mm	36 pieces	7200 pieces	36 pieces	288 pieces	13 boxes
CREDIT CARDS	85 X 55 mm	5 pieces	625 pieces	5 pieces	100 pieces	3 boxes
POSTAL CARDS	210 X 105 mm	1 piece	375 pieces	-	-	-
SQUARE CARDS	119,5 X 119,5 mm	1 piece	750 pieces	-	-	-
CD	ø 115 mm	1 piece	375 pieces	-	-	-

Customizing drinks

We offer a range of decorations (chocolate and marshmallow plaquettes) to be placed on the foam of your coffees and hot drinks, or on glasses for your cold ones. Discover our Bar range !

SHAPE	DIMENSIONS	MARSHMALLOW PIECES		"EXTRA-THIN" CHOCOLATE PIECES		
		Designs per box	Minimum of boxes per order	Choc. pieces per sheet	Choc. pieces per box	Number of pieces per order
	ø 30 mm	288	3	24	480	1440
	ø 40 mm	144	3	12	240	720
	25 X 25 mm	-	-	56	336	3360
	40 X 40 mm	-	-	27	162	1620

Customizing Leathers and Tattoos

SHAPE	DIMENSIONS	CHOCOLATE FLAVOURED LEATHERS			FRUIT LEATHERS (red berries, mojito or mango-passion fruit)		
		Pieces per sheet	Pieces per box	Minimum of boxes per order	Pieces per sheet	Pieces per box	Minimum number of boxes per order
	390 X 230 mm	1	20	3	1	20	3
	30 X 30 mm	24	480	3	24	480	3
	ø 30 mm	24	480	3	24	480	3
	39 X 23 mm	28	560	3	28	560	3
	125 X 55 mm	5	100	3	5	100	3
	132 X 32 mm	6	120	3	6	120	3

Customizing Transfer sheets

SUPPORT	DIMENSIONS	Pieces per box	Minimum number of boxes per order
NYLON	4 X 4 cm	3000	1
	36 X 13 cm	125	1
	40 X 25 cm	125	1
	40 X 60 cm	125	1
PVC	40 X 60 cm	125	1
BAKING PAPER	40 X 60 cm	125	1
MACROLON SHEETS	26,5 X 12,5 cm	125	1



We can cut any size your heart desires, please contact our team !

Customised chocolate piece



4 << ●●● AND WE'RE OFF ! I'D LIKE TO ORDER

CONTACT US !

To receive a free proof and a quotation, get in touch online or by telephone.
Our team awaits you !

Mail

PCB Création
1 rue de Hollande
CS 60067
67232 BENFELD CEDEX
FRANCE

Phone

(33) 03 88 587 336

Fax

(33) 03 88 587 334

Email

pcb.creation@
pcb-creation.fr

Web site

www.pcb-creation.com

*visit our
page Contact*

JAMBELI

Discover our new origin chocolate couverture from an Ecuadorian farm estate selected for you

PCB Creation invites you to discover new taste horizons - the destination: Ecuador !

Our constant quest to rise towards excellence is a value we share with you. In accordance with this, and with the aim to keep on satisfying you ever more, we invite you to discover this great change, aspiring to harmonise the taste and aesthetic characteristics of our products.

We have carefully selected this farm estate to better match up to your expectations, and to master every step of your most daring creations and all your chocolaty customisations. It's "Pure Ecuadorian Origin" chocolate, from Jambeli farm with whom we are privileged to have direct links.



19

«A strong and long-lasting flavour, perfect for a chocolate couverture designed for decoration»

Arnaud Larher

MOF Pastry, Member of Relais Desserts



We present to you the Jambeli estate :

It is located to the south of Guayaquil, a 2-hour drive away, near the Manglares Churute nature reserve. With the Ecuadorian plain being extremely fertile, enriched by the alluvial deposits coming down from the Andes mountain range, and with the microclimate in this region being very favourable, cacao can be harvested all year round. This estate was founded more than 50 years ago. The plantation is made up of both crop-yielding cacao trees, but also of new plantations that will come into production within 5 years.

You will also be able to enjoy our pure milk luxury chocolate from Venezuela...

This milk chocolate is the result of the blend of Criollo and Trinitarion cocoa beans and is composed of 39% of cocoa. It combines surprising flavors of caramel, hazelnut and vanilla.

Criollo cocoa beans are originary from Venezuela, a country famous from the 17th century for producing rich and intense chocolates.

A caramelised white chocolate, gourmet and smooth, which comes together with notes of salted butter caramel to create a totally innovative and distinguished vision.





100%
free of
colouringnatural
originfruit /
vegetalGourmet
shades
"Nature"
tones

Promotion

Customi-
zation

PURE EMOTION

21

• Discover Pure Emotion, a revolution in the world of decor. We offer a range of decorations, transfer sheets, themed molds and ingredients made from entirely natural raw materials. In this range, we offer you products with 100% natural ingredients, 100% free of colouring. These products developed in our workshop contain only 3 types of ingredients: chocolates, sugars and other plant derivatives (fruits, herbs, flowers, cocoa, starches...)

We have developed a new way of decorating, and offer you a very "natural" colourful universe, with less intense colours than from chemical dyes, but which are in line with current food trends. We continue to offer you value-added solutions for your creations, and the same infinite number of possibilities to customize them!

Let yourself be tempted by this wide range of gourmet fruit and plant based finished products in soft shades, a colourful palette of motifs in "natural" and soft tones.

- This section also contains a whole universe of solutions to dress, embellish and flavour your creations using plants: a range of colouring foodstuffs, our fruit and vegetable powders, our range of cocoa butters made from fruit and plant-based ingredients (Grand Prix d'Innovation at Sirha 2019), our range of exceptional vanilla products and our freeze-dried fruit pieces. These are 100% colouring free products, manufactured from all-natural raw ingredients.

- This universe is marked by a bronze «Pure Emotion» stamp in the catalogue positioned at the top right of all relevant pages.

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100 % FRUIT/PLANT POWDERS & PIECES P. 114

COLOURING FOODSTUFF P. 116

VANILLA P. 118

THE GENERAL SUMMARY P. 344

3D DÉCORATIONS

Discover our range of finished decorations in real size. To help you make your choice, you will find them in a general summary grouping all our products by theme p. 344, which will allow you to see the entire range at a glance.



Find the **finished designs** from our **other ranges** from pages 22 and 208





050228
63 Balls Raspberry
ø 2,6 cm •



050230
63 Balls Barley grass
ø 2,6 cm •



050229
63 Balls Mango
ø 2,6 cm •



050231
63 Balls Strawberry
ø 2,6 cm •



060240
88 Balls White choc "Frimas" 2 designs
ø 3 cm •



060239
88 Balls White choc "Pictura" 3 designs ø 3 cm •



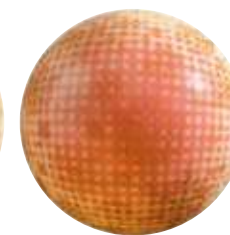
060241
88 Balls White choc "Alpine" 3 designs ø 3 cm •



060237
88 Balls Choc BC "Gingerbread" 4 designs ø 3 cm •



060242
88 Balls White choc "Cristaux" 2 designs ø 3 cm •



060236
88 Balls Strawberry "Flocons" 2 designs ø 3 cm •



060238
88 Balls White choc "Breath" 4 designs ø 3 cm •



060243
88 Balls Choc BC "Ours"
ø 3 cm •



050284
63 Madeleines Choc BC 3,4 x 2,3 cm •



003584
48 Stars Dark choc 4,6 x 4,6 cm •



060244
63 Bells Choc BC ø 2,6 cm •



060245
63 Bells White choc ø 2,6 cm •



060246
63 Balls White choc "Facette"
ø 2,6 cm •



060247
72 Balls Choc BC "Flocons"
2 designs 3 x 3,7 cm •



060248
72 Balls Strawberry "Sargas"
2 designs 3 x 3,7 cm •



025027
72 Fir cones Dark choc 2,7 x 4 cm •



060250
88 Mushrooms White choc "Caramel" 3 designs ø 3 cm •



060249
63 Balls White choc "Têtes de Père Noël" ø 2,6 cm •



CHRISTMAS DECORATIONS





060287
220 Little bears Choc BC
4 designs - 2 x 1,5 cm - 2,5 x 1,1 cm - 1,8 x 1,9 cm - 2,2 x 1,6 cm •



000254
70 Snowflakes Dark choc embossed ø 5 cm •



060276
70 Snowflakes White choc embossed ø 5 cm •



036102
144 X-Mas trees Dark choc "Mon beau sapin"
4 designs •



060288
60 Bears faces Choc BC "Facettes"
4 x 3 cm •



060251
60 Little brown bears Choc BC
4 x 3,3 cm •



004843
60 Gates "3 branches" CN
5,65 x 4,59 cm •



060286
165 Little Christmas trees Choc BC
3 designs - 2,3 x 3 cm •



003544
25 Snowflakes Dark choc openwork ø 7 cm •



004873
150 Snowflakes White choc 4,2 x 4,8 cm •



004904
56 Pine trees Dark choc "Bulles" 5 x 5,5 cm •

001686
2 Blisters Pine trees "Bulles" so 56 prints
5 x 5,5 cm •



060266
36 Wooden skis
"Bois" Choc BC
1,5 x 13,7 cm •



060257
80 Little mushrooms Choc BC
"Lutin" 1,5 x 3 cm •



060259
176 Rounds White choc "Sucre d'orge"
3 designs - ø 3 cm •



060256
128 Biscuits Choc BC "En famille"
4 designs 2,6 x 4,3 cm •



060254
108 Reindeers heads White choc
3,6 x 4 cm •



060271
90 Gingerbread house White choc "Pain d'épices"
2 designs 3,4 x 4,5 cm - 4 x 3,8 cm •



060285
150 Bears seated White choc
2 designs - 2,3 x 3 cm •



060284
120 Faces Choc BC "Tibiscuit" 3 designs ø 3 cm •



060253
75 Little sugar
candy White choc
2 x 4 cm •

060258
56 Sugar candy White choc
3,4 x 9,5 cm •





060263
50 Snow-covered Christmas trees
Barley grass - 3,4 x 5 cm •



045680
180 Small Barley grass X-Mas trees
2 designs - 2,2 x 2,6 cm - 2,5 x 3 cm •



050199
60 Little fox White choc "Blanc"
3,5 x 3,2 cm •



060267
360 Polar bears White choc
3 designs - 2,9 x 2 cm •



060281
35 Snowflakes White choc "Vert et rouge"
ø 5 cm •



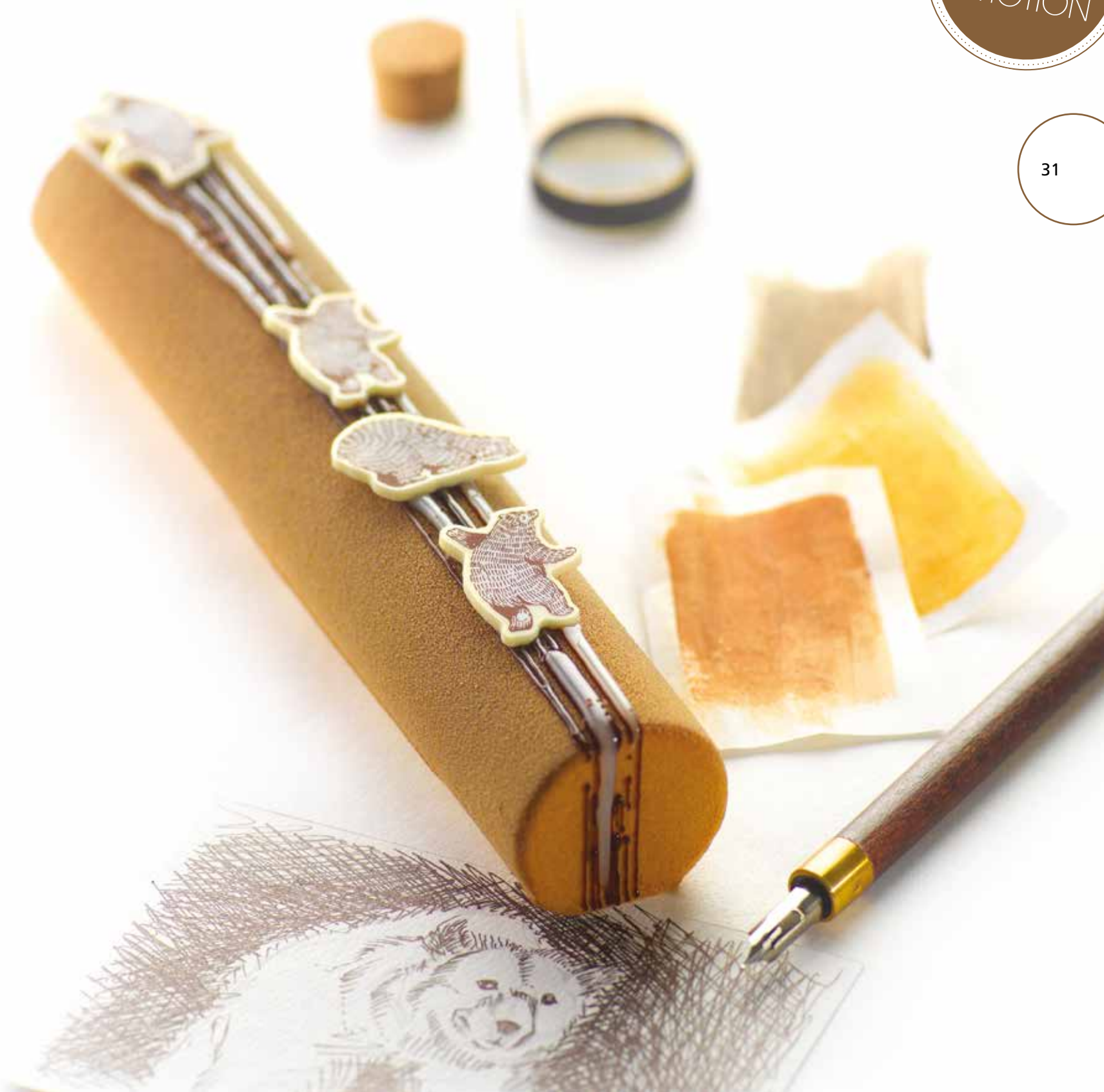
060268
429 Fruit acorns Raspberry, Mango and Barley grass 3 designs
1,8 x 2,5 cm •



060282
25 Transfer sheets "Hache" so 150 decorations 6,3 x 11 cm •

060283
1 Stencil for Axe - 6 prints 6,3 x 11 cm - ép. 2 mm •









060262
77 Christmas trees Strawberry
4 designs - 2,7 x 3,5 cm •



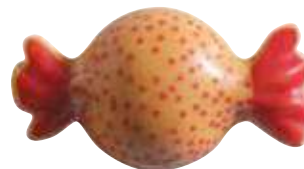
060255
56 Reindeers Choc BC 5,2 x 6,1 cm •



060265
108 Socks White choc
2,4 x 5,4 cm •



060279
150 Gingerbread White choc
3 designs - 2,1 x 2,7 cm - 2,5 x 2,4 cm - 2,4 x 2,6 cm •



060261
78 Candy Choc BC 2,2 x 4 cm •



060273
140 Mushrooms Raspberry crystallised
3 designs - 5,1 x 4,7cm - 1,9 x 2,7 cm - 1,5 x 2,1 cm •



060252
96 Fawns White choc 3,4 x 3,9 cm •



060272
150 Snowflakes Raspberry crystallised
4,2 x 4,8 cm •



060270
80 Gingerbreads White choc "Père et Mère Noël" 5 designs - 4,4 x 4,6 cm - 3,8 x 4,8 cm - 4 x 4 cm •

060602
2 Blisters Gingerbread "Père et Mère Noël" 5 designs so 80 prints - 4,4 x 4,6 cm - 3,8 x 4,8 cm - 4 x 4 cm •



060269
65 Bottles Strawberry
"Cuvée bonheur"
2 x 5,2 cm •

34



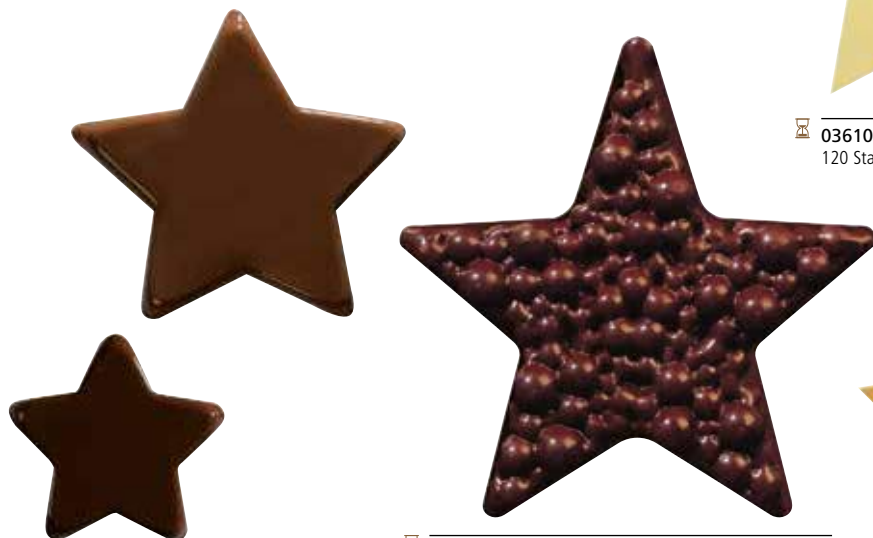
036099
120 Stars Dark choc "Firmament" 4 designs •



003688
120 Stars Dark choc "Arabesques" 2 designs
3,45 x 3,6 cm •



036101
120 Stars White choc "Firmament" 4 designs •



004906
48 Stars Dark choc "Bulles" 6,3 x 6,4 cm •



003541
186 Stars Dark choc, Milk choc and White choc 3 designs •



036100
120 Stars Choc BC "Firmament" 4 designs •



045647
120 Crystallised stars White choc 4 designs •







045685
120 Strawberry Stars - 4 designs - 3,4 x 3,3 cm - 4,3 x 4,1 cm - 5,7 x 5,4 cm - 6,3 x 6 cm •



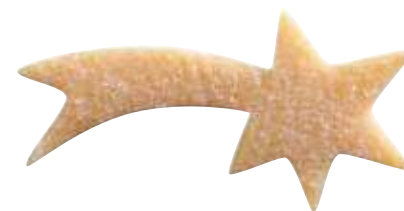
060260
252 Little Stars Mango, Strawberry and Raspberry
3 designs 3 x 2,8 cm •



060278
96 Stars White choc "Lutin" 4,8 x 4,3 cm •



045686
120 Mango Stars - 4 designs - 3,4 x 3,3 cm - 4,3 x 4,1 cm - 5,7 x 5,4 cm - 6,3 x 6 cm •



060274
150 Shooting stars Mango crystallised
6,6 x 3,5 cm •



045687
120 Raspberry Stars - 4 designs - 3,4 x 3,3 cm - 4,3 x 4,1 cm - 5,7 x 5,4 cm - 6,3 x 6 cm •



060277
186 Stars Mango, Strawberry and Raspberry
3 designs - 3 cm - 4,5 cm - 6,4 cm •

EMBOSSSED PIECES

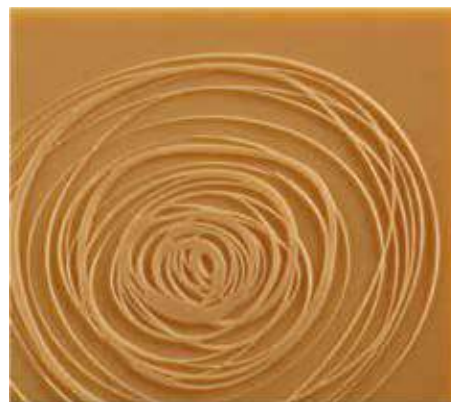
38



Please note the decorations are not shown in real size (see dimensions in the references below).



060347
72 Ends of yule log Strawberry embossed "Enneigé" 3 designs - 8,5 x 7,5 cm •



060348
72 Ends of yule log Strawberry embossed "Fêtes de fin d'année" 8,5 x 7,5 cm •

045705
72 Ends of yule log Mango embossed "Tourbillons" 8,5 x 7,5 cm •

045702
72 Ends of yule log Strawberry embossed "Tourbillons" 8,5 x 7,5 cm •



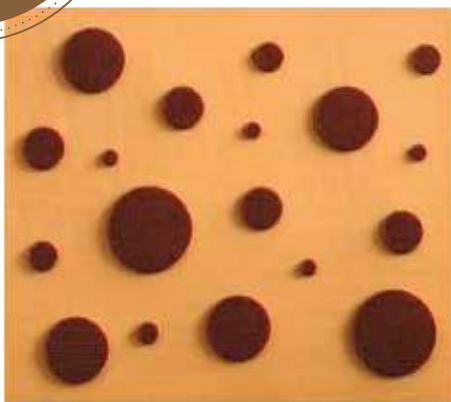
060354
330 Christmas trees Barley grass embossed 4 designs - 2,7 x 3,5 cm •

045711
84 Rounds Strawberry embossed "Joyeux Noël" ø 4 cm •

045708
84 Snowflakes Strawberry embossed with Raspberry 3 designs - 3,1 x 3,6 cm •

045707
180 Small Strawberry and Raspberry Flakes embossed with Raspberry 2 designs 2,5 x 2,8 cm •

Please note the decorations are not shown in real size (see dimensions in the references below).



045655
72 Ends of yule log Choc BC embossed "Pois" 8,5 x 7,5 cm •



045653
72 Ends of yule log Choc BC embossed "Tourbillon" 8,5 x 7,5 cm •



045654
72 Ends of yule log Choc BC embossed "Pointillisme" 8,5 x 7,5 cm •



060349
72 Ends of yule log Dark choc embossed "Boule de Noël" 8,5 x 7,5 cm •



060350
72 Ends of yule log Dark choc embossed "Versailles" 8,5 x 7,5 cm •



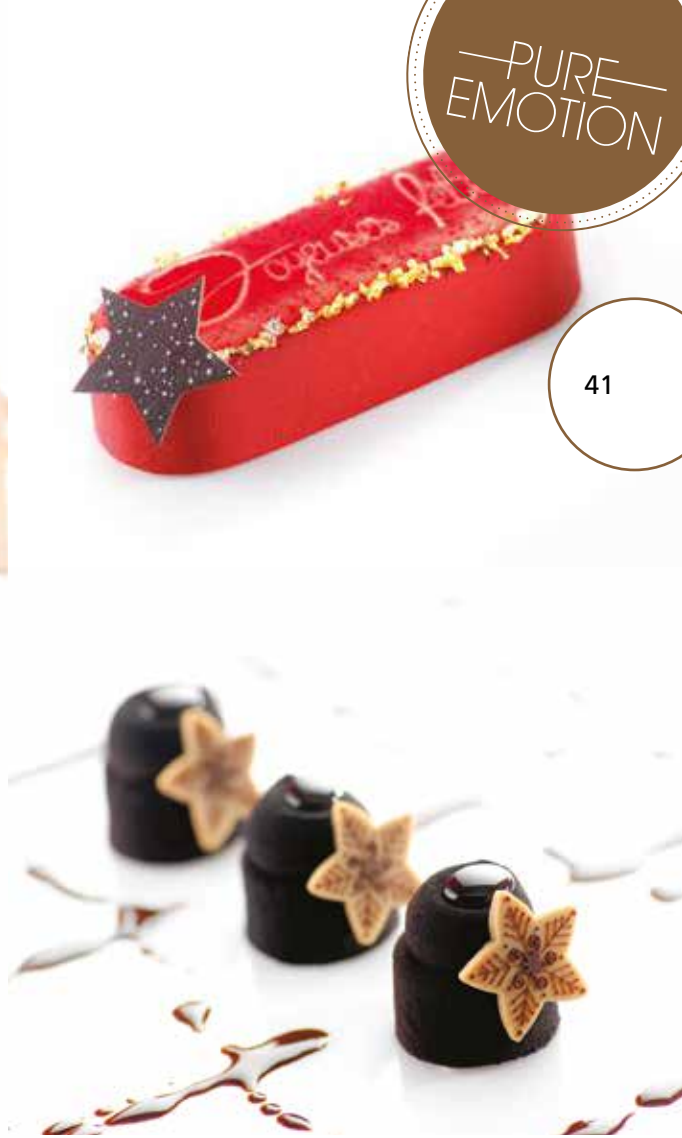
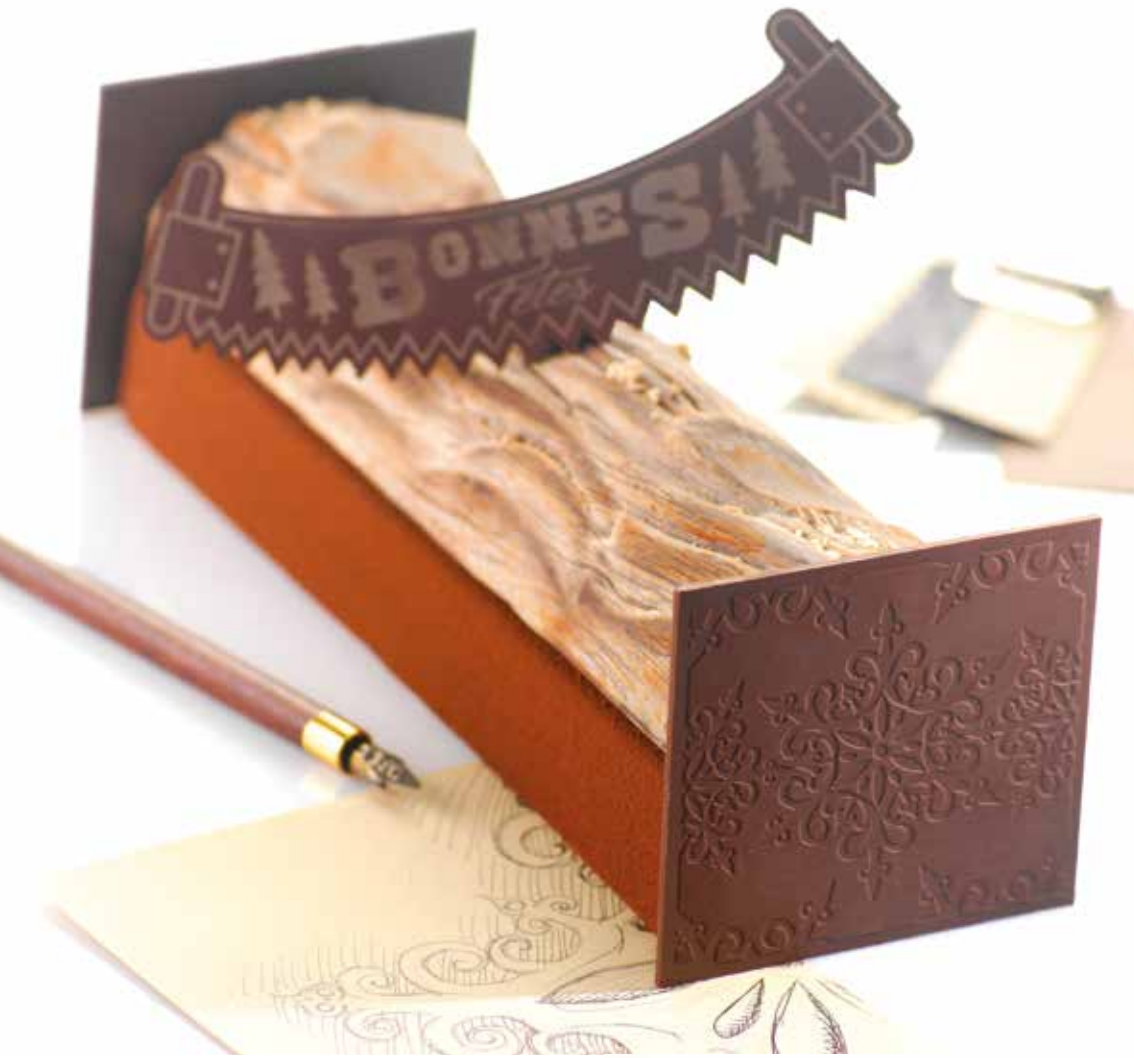
060352
72 Ends of yule log Choc BC embossed "Alvéoles" 8,5 x 7,5 cm •



060353
72 Ends of yule log Choc BC embossed "Écorce" 8,5 x 7,5 cm •

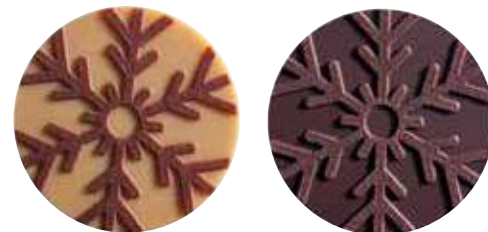


060351
72 Ends of yule log Choc BC embossed "Faux bois" 8,5 x 7,5 cm •





060362
105 Snowflakes Darkchoc, White choc and Choc BC embossed - 3 designs 3,8 x 4,3 cm •



060360
126 Rounds Dark choc, White choc and Choc BC embossed
3 designs ø 3 cm •



045650
180 Small flakes Choc BC and Milk choc embossed "Noir"
2 designs 2,5 x 2,8 cm •



045649
180 X-Mas embossed decorations Choc BC "Noir"
5 designs 2,5 x 2,8 cm •



045710
48 Barley grass rectangles embossed
"Joyeux Noël" 3,5 x 3 cm •



060361
330 Holly leaves embossed Dark choc
2 designs - 2,3 x 4,1 cm - 2,7 x 4,8 cm •



045652
124 Decorations "Sous le chêne" Choc BC and Milk choc 4 designs
2 x 2,5 cm and 2,5 x 4,7 cm •

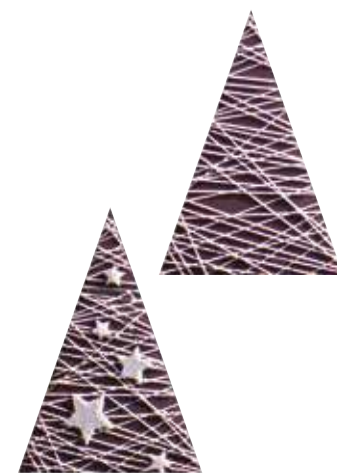
045709
330 Barley grass Holly leaves
embossed with Barley grass
2 designs - 2,3 x 4,1 cm -
2,7 x 4,8 cm •



060357
72 Dark choc Stars embossed 4 designs 3,4 x 3,3 cm - 4,3 x 4,1 cm - 5,7 x 5,4 cm - 6,3 x 6 cm •



060359
48 Ice hearts Dark choc embossed 5,8 x 5,4 cm •



060358
110 Triangles Christmas trees Dark choc
embossed - 2 designs 2,5 x 3,5 cm •



045712
70 Strawberry Squares embossed "Anniversaire"
4,5 x 4,5 cm •



050281
45 Strawberry Rectangles embossed "Joyeux anniversaire" 7 x 1,5 cm •



060356
126 Little Hearts Strawberry embossed
2,3 x 2 cm •



060355
70 Hearts Strawberry embossed
4 x 3,5 cm •



050280
45 Dark choc Rectangles embossed "Joyeux anniversaire" 7 x 1,5 cm •

ACCESSORIES FOR CHARACTERS

44

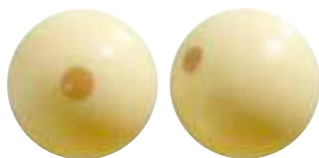




050211
165 Eyes White choc "Manga"
3 designs ø 1,7 cm •



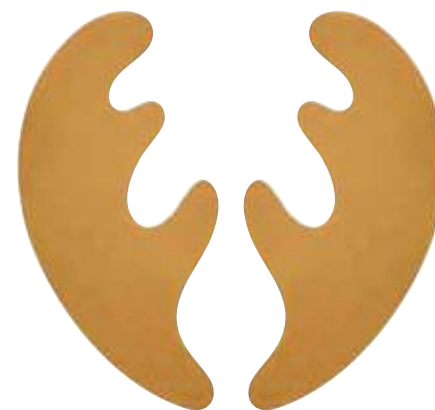
050178
150 Whiskers Choc BC 4 designs 4,8 x 1,5 cm •



050212
108 Eyes half-balls White choc
3 designs ø 2,1 cm •



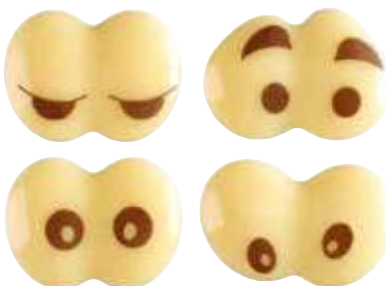
025125
72 Whiskers Dark choc 7 x 2,2 cm •



036115
60 Antlers Choc BC 2 designs 2,5 x 5,2 cm •



050213
63 Eyes half-balls White choc 3 designs ø 2,6 cm •



050208
171 Eyes White choc 4 designs •



010714
1 Stencil for reindeer antlers 12 prints 3 designs
5 x 6 cm •



060290
165 Eyes Rounds White choc
2 designs ø 1,7 cm •



060289
72 Whiskers White choc 7 x 2,2 cm •





060292
98 Curved oak leaves Dark choc
3 designs 2,3 x 4,7 cm - 3 x 6 cm -
3,9 x 7,8 cm •



060291
98 Curved oak leaves Choc BC
3 designs 2,3 x 4,7 cm - 3 x 6 cm -
3,9 x 7,8 cm •



060294
98 Curved holly leaves Dark choc
3 designs 2,5 x 5 cm - 3,1 x 6,3 cm -
3,7 x 7,6 cm •



060293
98 Curved holly leaves Choc BC
3 designs 2,5 x 5 cm - 3,1 x 6,3 cm -
3,7 x 7,6 cm •





045679
135 Small Raspberry Mapple
leaves - 3,2 x 3 cm •



045677
135 Small Mango Mapple
leaves - 3,2 x 3 cm •



045678
135 Small Barley grass Mapple
leaves - 3,2 x 3 cm •



045035
160 Ginkgo leaves Barley grass
5 x 3,1 cm •



045683
180 Small ribbed leaves Raspberry
4 designs •



045682
180 Small ribbed leaves Mango
4 designs •



045021
225 Leaves Barley grass
1,3 x 3,5 cm •



045681
180 Small ribbed leaves Barley grass
4 designs •



060264
45 Holly leaves Barley grass
3,7 x 5,5 cm •



050292
240 Barley grass Curved leaves •



050210
60 Barley grass
curved sticks
17,5 x 1,1 cm •



050209
60 Raspberry
curved sticks
17,5 x 1,1 cm •





004831
156 Leaves Dark choc 2 designs •



045648
180 Small ribbed leaves Choc BC 4 designs •



060280
152 Small oak leaves Choc BC
1,5 x 2,5 cm •



060275
100 Mapple leaves Mango crystallised
2 designs - 6,1 x 5,7 cm - 4,8 x 4,1 cm •



003696
140 Holly leaves Dark choc 3 designs •



050275
304 Mini leaves Choc
BC 1,5 x 2,9 cm •



050274
304 Mini leaves Dark
choc 1,5 x 2,9 cm •



050277
132 Classic leaves Choc BC
2,9 x 5 cm •



050276
132 Classic leaves Dark
choc 2,9 x 5 cm •



050279
135 Long leaves Choc BC
1,6 x 7 cm •



050278
135 Long leaves Dark choc
1,6 x 7 cm •





050264
117 Daisies White choc "Cœur Jaune"
ø 2,5 cm •



050263
117 Daisies White choc "Cœur Rose"
ø 2,5 cm •



050266
176 Daisies White choc "Cœur Jaune"
ø 2 cm •



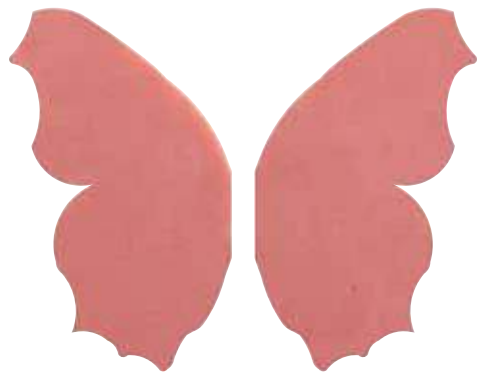
050265
176 Daisies White choc "Cœur Rose"
ø 2 cm •



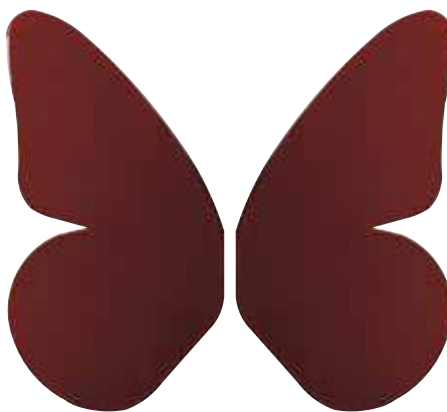
050271
234 Little flowers White choc
2 designs ø 2,2 cm •



050288
170 Raspberry Ladybugs
2,1 x 1,9 cm •



045018
220 Wings for 110 butterflies Strawberry
10 designs •



003694
220 Wings for 110 butterflies Dark choc
10 designs •



045017
220 Wings for 110 butterflies Mango 10 designs •



045016
220 Wings for 110 butterflies Raspberry 10 designs •



004837
80 Branches
Dark choc
13,5 x 1,3 cm •



040009
76 Vanilla pods Dark choc
13,5 x 1,2 cm •



060295
80 Branches
White choc
"Bouleau"
12 x 1,2 cm •

TIMELESS DECORATIONS

54





060370
176 Clasps Dark choc 6,5 x 0,7 cm •



060374
176 Clasps White choc 6,5 x 0,7 cm •



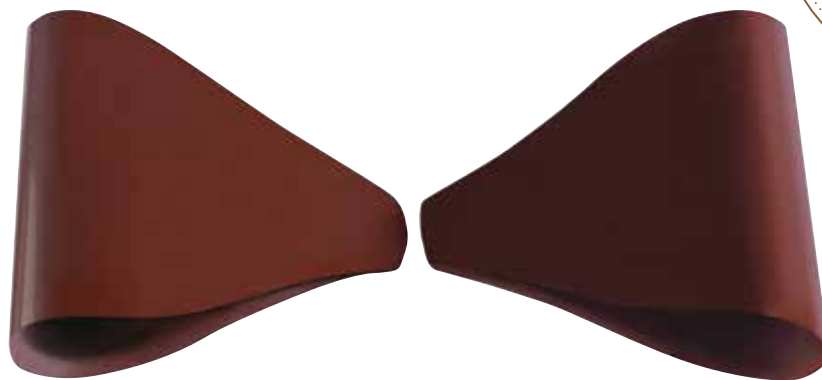
060371
176 Clasps Raspberry 6,5 x 0,7 cm •



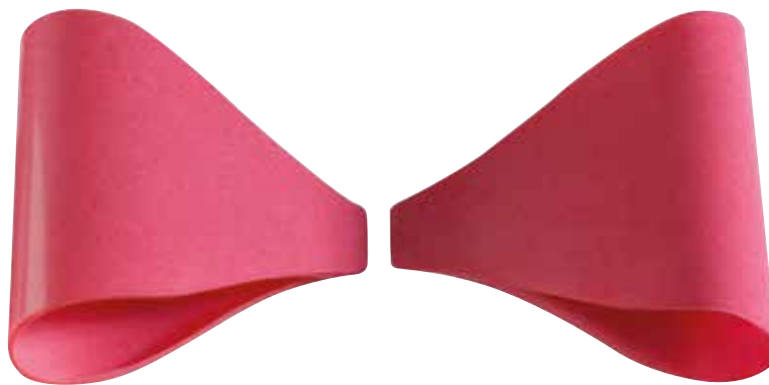
060372
176 Clasps Mango 6,5 x 0,7 cm •



060373
176 Clasps Barley grass 6,5 x 0,7 cm •



060368
48 Half-bows Dark choc 5 x 4,6 cm •



060369
48 Half-bows Raspberry 5 x 4,6 cm •



008644
36 Drops Dark choc - 9,5 x 5 cm H. 4 cm •



060376
176 Mini clasps White choc 3,2 x 0,7 cm •



060375
176 Mini clasps Dark choc 3,2 x 0,7 cm •



060366
160 Small curved petals Dark choc 4 x 1,7 cm •



060367
128 Curved petals Dark choc 5 x 2,2 cm •



060363
36 Curved squares Dark choc 4 cm •



060364
36 Curved squares Choc BC 4 cm •



060365
36 Curved squares White choc 4 cm •



060377
24 Whirlwinds Dark choc
± 4 cm •



050187
36 Curved rounds Dark choc Ø 5 cm •



050188
36 Curved rounds Choc BC Ø 5 cm •



050189
36 Curved rounds White choc Ø 5 cm •



010436
Coffee beans Milk choc
285 g •



045676
120 Crystallized rounds White
choc ø 3 cm •



004745
132 Mini tablettes White choc
4 x 3 cm •

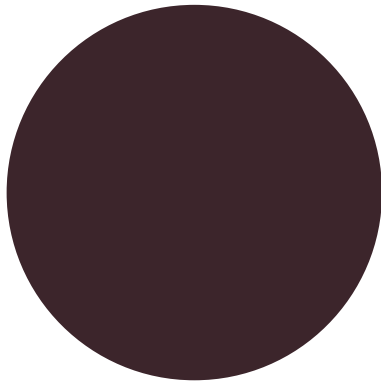


004746
132 Mini tablettes Dark choc 4 x 3 cm •
001456
2 Blisters Mini tablettes so 132 prints
4 x 3 cm •

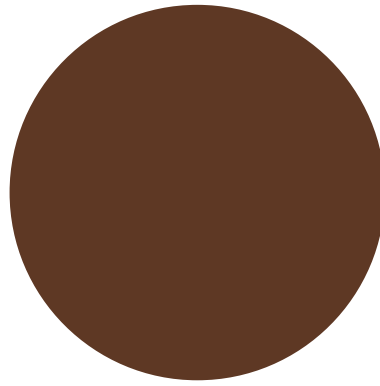


060550
5 Chocoplaques White choc
"Bouleaux" 29 x 39 cm •

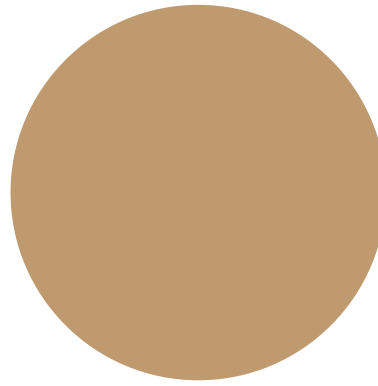




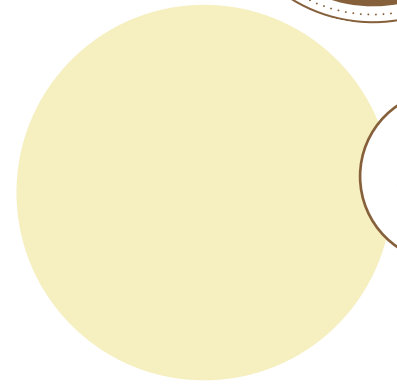
030146
180 Rounds extra thin Dark choc
ø 5 cm •



030147
180 Rounds extra thin Milk choc
ø 5 cm •



030148
180 Rounds extra thin Choc BC
ø 5 cm •



030149
180 Rounds extra thin White choc
ø 5 cm •



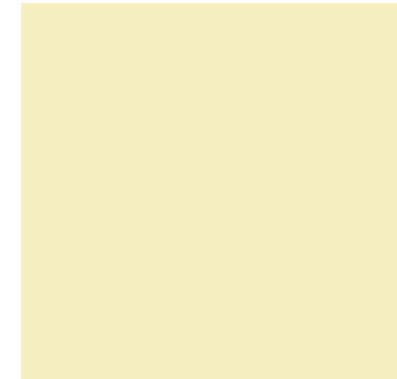
030150
175 Squares extra thin Dark choc
5 cm •



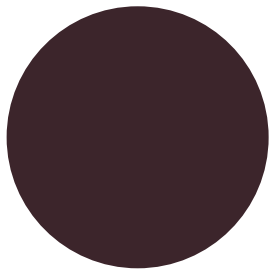
030151
175 Squares extra thin Milk choc
5 cm •



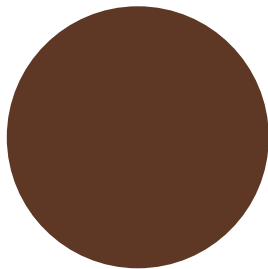
030152
175 Squares extra thin Choc BC
5 cm •



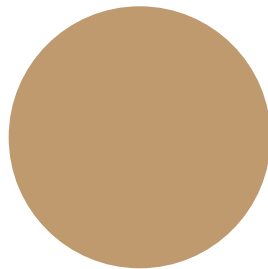
030153
175 Squares extra thin White choc
5 cm •



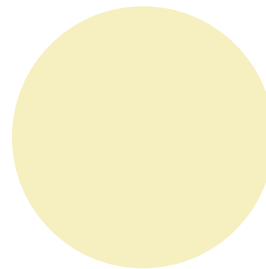
030154
325 Rounds extra thin Dark choc
ø 3,5 cm •



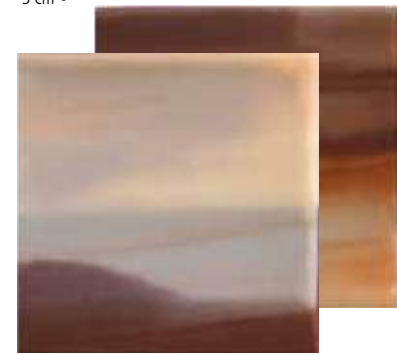
050282
325 Rounds extra thin Milk choc
ø 3,5 cm •



050283
325 Rounds extra thin Choc BC
ø 3,5 cm •



030155
325 Rounds extra thin White choc
ø 3,5 cm •



060296
175 Squares extra thin White and Dark choc Marbrés
5 cm •





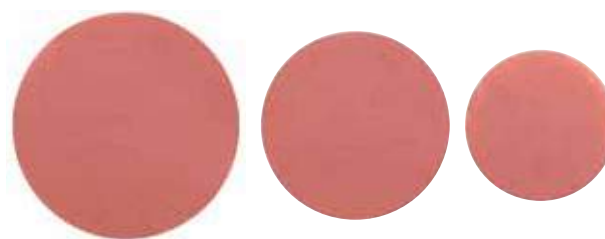
045022
360 Rounds Raspberry
3 designs - ø 2 cm - 2,5 cm - 3 cm •



045023
360 Rounds Mango
3 designs - ø 2 cm - 2,5 cm - 3 cm •



045024
360 Rounds Barley grass
3 designs - ø 2 cm - 2,5 cm - 3 cm •



045025
360 Rounds Strawberry
3 designs - ø 2 cm - 2,5 cm - 3 cm •



045030
135 Squares Blackcurrant 4 x 4 cm •



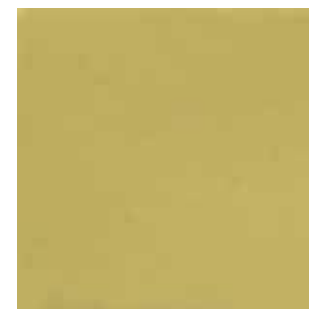
045026
135 Squares Strawberry 4 x 4 cm •



045027
135 Squares Raspberry 4 x 4 cm •



045028
135 Squares Mango 4 x 4 cm •



045029
135 Squares Barley grass 4 x 4 cm •



045031
36 Curved rounds Raspberry Ø 5 cm •



045032
36 Curved rounds Mango Ø 5 cm •



045033
36 Curved rounds Barley grass Ø 5 cm •



060341
36 Curved squares Raspberry 4 cm •



BIRTHDAY DECORATIONS



060327
24 Rectangles Strawberry "Écris-moi" to customise 9 x 7 cm •



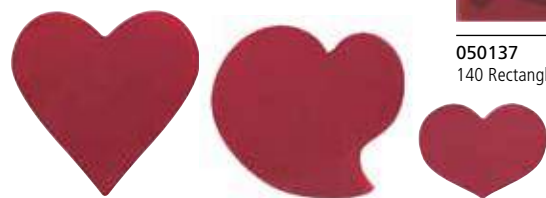
060582
10 Decal sheet red 8 x 8 cm •



050150
75 Rectangles Choc BC "Happy Anniversaire" 6 x 2,5 cm •



LOVE DECORATIONS



045019
360 Hearts Raspberry - 6 designs •



045020
360 Hearts Strawberry - 6 designs •



050137
140 Rectangles Raspberry "Love" 5 x 0,7 cm •



050289
165 Raspberry rounded hearts 2 x 1,7 cm •

050290
130 Raspberry and Strawberry Lips
2 designs 4,3 x 2,5 cm •



060314
25 Rectangles Strawberry "Recette d'amour"
5,5 x 8,5 cm •

CHOCOLATE PIECES

64





060324
120 Rectangles White choc "Joyeux Noël"
4 x 2,9 cm •



DIY

65



060322
120 Squares Choc BC "Renne"
3,5 cm •

060325
25 Transfer sheets Saw so 100 decorations 15 x 5,3 cm •

060326
1 Stencil for Saws - 4 prints 15 x 5,3 cm - th. 2 mm •



060301
140 Rectangles Choc BC "Joyeuses fêtes"
4 x 2 cm •



060311
140 Rectangles Barley grass "Sapin"
4 x 5 cm •



060300
120 Rectangles Choc BC "100% Noël"
4 x 2,9 cm •



060323
240 Squares White choc "Ours
Joyeuses Fêtes" 3 cm •



060312
120 Rounds Mango "Joyeuses
fêtes" ø 3 cm •



060319
220 Rounds Choc BC
"Joyeuses Fêtes"
ø 2 cm •



060302
72 Labels Choc BC "Joyeuses fêtes"
2 designs 2,7 x 4 cm •



060299
80 Rectangles Barley grass
"Joyeuses fêtes" 3,3 x 5 cm •



060317
140 Rectangles White choc "Joyeux Noël
majestic" 4 x 5 cm •



045688
140 Rectangles Mango "Joyeuses Fêtes"
4 x 2 cm •



045689
140 Rectangles Barley grass "Joyeuses
Fêtes" 4 x 2 cm •



060318
100 Rectangles White choc "Joyeuses Fêtes tendresse" 4 x 6 cm •



060310
120 Squares Strawberry "Bonnes fêtes" 3,5 cm •



060303
80 Rectangles Strawberry "Joyeuses fêtes" 3,3 x 5 cm •



060313
100 Rectangles White choc "Joyeuses fêtes sapin" 7 x 2 cm •



060316
220 Rounds Mango "Joyeuses fêtes" ø 2cm •



060298
100 Rectangles White choc "Joyeuses fêtes cerf" 4 x 6 cm •



060315
120 Squares Choc BC "Joyeux Noël floral" 4 cm •



060321
120 Squares White choc "Joyeuses Fêtes" 2 designs - 4 cm •



060320
60 Rectangles Choc BC "Bonne année" 4 x 2,9 cm •



045690
140 Rectangles Strawberry "Joyeuses Fêtes" 4 x 2 cm •



060309
120 Squares Raspberry "Bonne année" 2 designs 3 cm •





ENDS OF YULE LOG

68



Please note the ends of yule log are not shown in real size (see dimensions in the references below).



060306
40 Ends of yule log Choc BC "Sapin" 8,5 x 7,5 cm •



060305
40 Ends of yule log White choc "Majestic" 8,5 x 7,5 cm •



060297
40 Ends of yule log Strawberry "Joyeuses fêtes" 8,5 x 7,5 cm •



060308
40 Ends of yule log White choc "Acidulé" 8,5 x 7,5 cm •



060304
40 Ends of yule log Choc BC "Traits" 8,5 x 7,5 cm •



045776
40 Ends of yule log Choc BC "Strates" 8 x 6 cm •



060378
40 Ends of yule log White choc "Majestic" 8,2 x 6,8 cm •



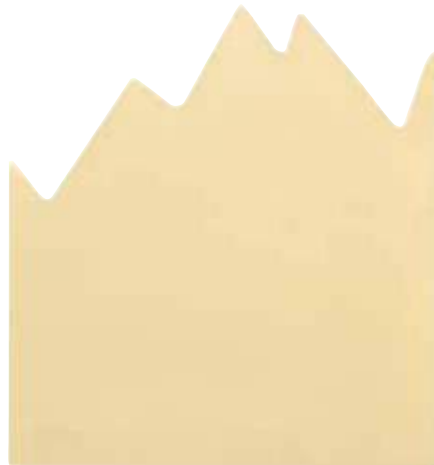
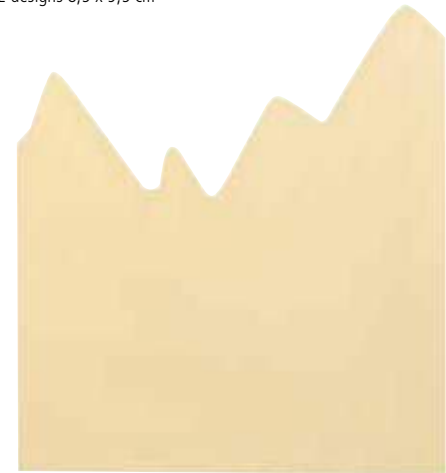
060307
40 Ends of yule log White choc "Ramure" 8,5 x 7,5 cm •



Please note the ends of yule log are not shown in real size (see dimensions in the references below).



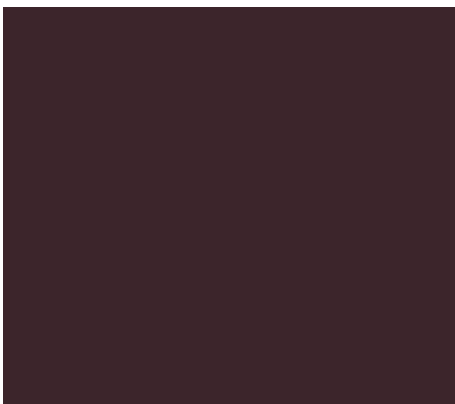
060329
75 Ends of yule log Montagne extra thin Dark choc
2 designs 8,5 x 9,5 cm •



060330
75 Ends of yule log Montagne extra thin White choc - 2 designs 8,5 x 9,5 cm •



060328
75 Ends of yule log rectangle extra thin marbré Dark and White
choc - several designs 8,5 x 7,5 cm •



036063
75 Ends of yule log rectangle extra thin Dark choc 8,5 x 7,5 cm •

036064
75 Ends of yule log rectangle extra thin Choc BC 8,5 x 7,5 cm •

036065
75 Ends of yule log rectangle extra thin White choc
8,5 x 7,5 cm •

Please note the ends of yule log are not shown in real size (see dimensions in the references below).

72



060333
75 Ends of yule log "Sapin" extra thin Dark choc 8,5 x 7,5 cm •



060336
75 Ends of yule log "Byzance" extra thin Dark choc 8,5 x 7,5 cm •



060335
75 Ends of yule log "Étoile" extra thin Dark choc 8,5 x 7,5 cm •



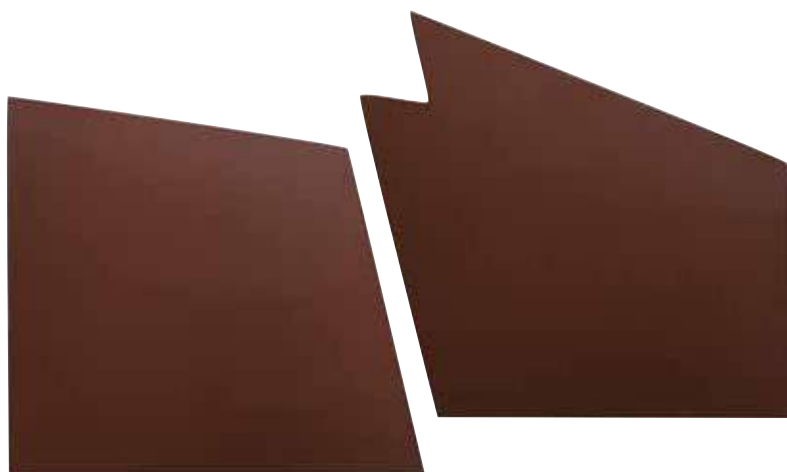
060334
75 Ends of yule log "Renne" extra thin Dark choc 8,5 x 7,5 cm •



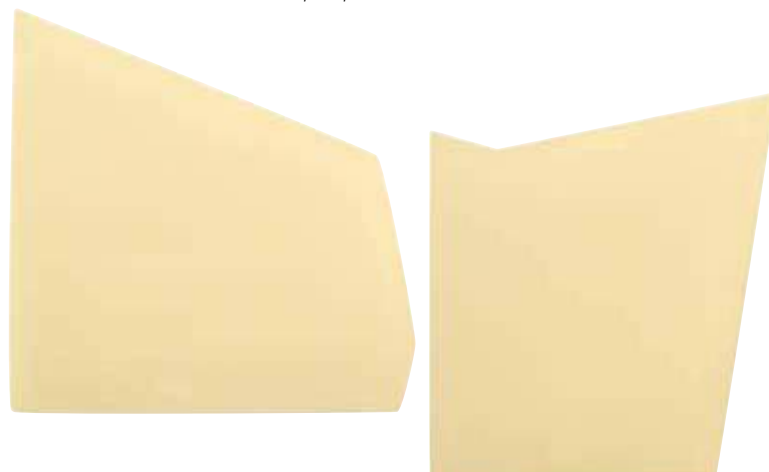
060338
75 Ends of yule log "Cime" extra thin Dark choc 8,5 x 7,5 cm •



060337
75 Ends of yule log "Silhouette" extra thin Dark choc 8,5 x 7,5 cm •



060331
75 Ends of yule log "Brisures" extra thin Dark choc
4 designs 9 x 8 cm - 9,2 x 9,4 cm - 9,1 x 8,3 cm - 9,5 x 9 cm •



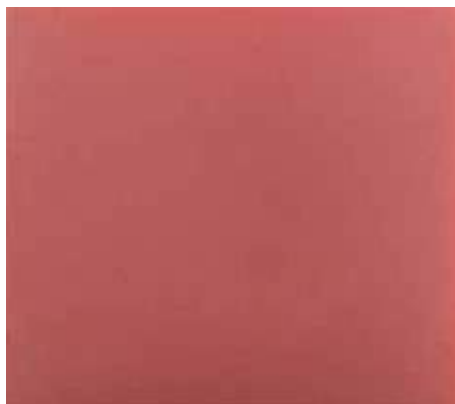
060332
75 Ends of yule log "Brisures" extra thin White choc
4 designs 9 x 8 cm - 9,2 x 9,4 cm - 9,1 x 8,3 cm - 9,5 x 9 cm •



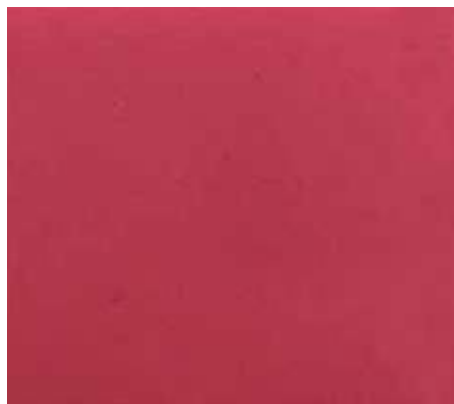


Please note the ends of yule log are not shown in real size (see dimensions in the references below).

Discover our Pure Emotion ends of yule log : an intense fruity taste for gourmet and festive yule logs without any food coloring !



045693
40 Ends of yule log Strawberry - 8,5 x 7,5 cm •



045694
40 Ends of yule log Raspberry - 8,5 x 7,5 cm •



045695
40 Ends of yule log Mango - 8,5 x 7,5 cm •



045696
40 Ends of yule log Barley grass - 8,5 x 7,5 cm •



045697
40 Ends of yule log Cassis - 8,5 x 7,5 cm •



045700
40 Ends of yule log ogive Raspberry - 8,5 x 7,5 cm •




045699
40 Ends of yule log ogive Mango - 8,5 x 7,5 cm •




045698
40 Ends of yule log ogive Barley grass - 8,5 x 7,5 cm •

Please note the ends of yule log are not shown in real size (see dimensions in the references below).



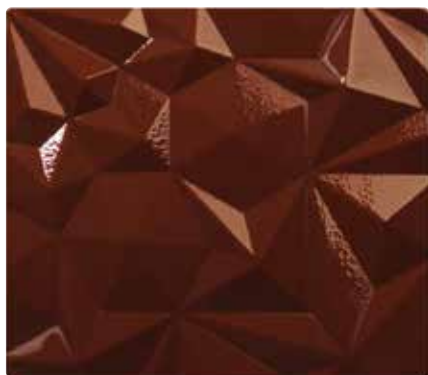
 **060339**
75 Ends of yule log Dark choc "Froissé" 8,5 x 7,5 cm •




 **003871**
75 Ends of yule log Dark choc "Drapé" 7 cm •
001650
5 Blisters Ends of yule log "Drapé" so 75 prints 7 cm •




 **002789**
75 Ends of yule log White choc "Drapé" 7 cm •




 **003989**
30 Ends of yule log Dark choc "Origami" 8,5 x 7,5 cm •
001688
4 Blisters Ends of yule log "Origami" so 60 prints
8,5 x 7,5 cm •



 **002880**
30 Ends of yule log White choc "Origami" 8,5 x 7,5 cm •



 **036105**
75 Ends of yule log Dark choc "Ondes" 8,5 x 7,5 cm •
036128
4 Blisters Ends of yule log "Ondes" so 60 prints
8,5 x 7,5 cm •

Please note the ends of yule log are not shown in real size (see dimensions in the references below).

PURE
EMOTION



003889
75 Ends of yule log Dark choc "Flocon" 8,2 x 6,8 cm •

036132
4 Blisters Ends of yule log "Flocon" so 60 prints 8,2 x 6,8 cm •



002792
75 Ends of yule log White choc "Flocon" 8,2 x 6,8 cm •



036106
75 Ends of yule log Dark choc "Coupe" 8,2 x 7 cm •

036129
4 Blisters Ends of yule log "Coupe" so 60 prints 8,2 x 7 cm •

77



003872
75 Ends of yule log Dark choc "Spirale" 7,6 x 8,3 cm •

036131
4 Blisters Ends of yule log "Spirale" so 60 prints 8,3 x 7,6 cm •



002790
75 Ends of yule log White choc "Spirale" 7,6 x 8,3 cm •



025100
75 Ends of yule log Dark choc "Fondant" 8,25 x 6,8 cm •

036130
4 Blisters Ends of yule log "Fondant" so 60 prints 8,25 x 6,8 cm •



003870
18 Ends of yule log Dark choc openwork 8,7 x 9,5 cm •



003873
60 Ends of yule log Dark choc 9 x 9,7 cm •
001651
2 Blisters "Ends of yule log" so 24 prints 9 x 9,7 cm •



060340
75 Ends of yule log Dark choc "Tourbillon" 8,8 x 7,5 cm •

DECORATIONS TO STREW



060346
Dark, milk, white choc coated mini
meringues mixed - 210 g •



060343
White choc coated mini meringues 210 g •



060345
Dark choc coated mini meringues 210 g •



060344
Milk choc coated mini meringues 210 g •



045675
White choc Hearts 0,9 cm 200 g •



045671
White choc Stars 0,9 cm 200 g •



045670
Dark choc Stars 0,9 cm 200 g •



045665
Mini white round confettis ø 4 mm
200 g •



Please note that these products are sensitive to humidity. Coloured products may slightly run if in contact with light or humidity.
Do not hesitate to contact us for any questions.



050232
White butterflies 10 mm - 200 g •



050233
White flowers 6 mm - 200 g •



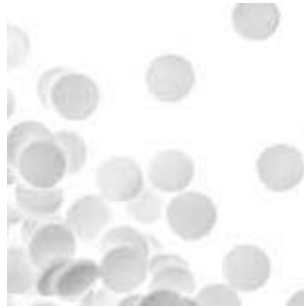
050234
Mini white flowers 3 mm 200 g •



050235
Mini white hearts 3 mm 200 g •



050236
White hearts 6 mm 200 g •



045663
White round confettis ø 6 mm 200 g •



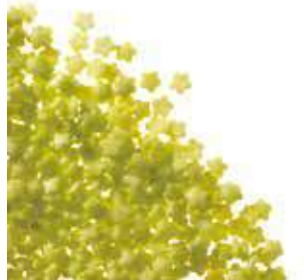
045664
Mini white stars 3 mm
200 g •



050239
Mini pink flowers 3 mm 200 g •



050240
Mini yellow flowers 3 mm 200 g •



050241
Mini green flowers 3 mm 200 g •



050242
Mini orange flowers 3 mm 200 g •



050257
Pink flowers 6 mm 200 g •



050258
Yellow flowers 6 mm 200 g •



050259
Green flowers 6 mm 200 g •



050260
Orange flowers 6 mm 200 g •



050238
Mini pink hearts 3 mm 200 g •

CHOCOLATE AND FRUIT CHIPS



050253
Barley grass chocolate chips 50 g •



050252
Mango chocolate chips 50 g •



050251
Strawberry chocolate chips 50 g •



050256
Barley grass chocolate parts 50 g •



050255
Mango chocolate parts 50 g •



050254
Strawberry chocolate parts 50 g •

DRIED FLOWERS

Limited
quantity

PURE
EMOTION

81



Discover edible dried flowers, lovingly selected by hand.
You will be delighted by their beautiful natural colours and shapes. Liven up your dishes and cakes, whether it be desserts, macaroons, cupcakes, ice cream, chocolate truffles, whipped cream...
These flowers are 100% natural, so please note that their colours may change depending on the season.
These products are the fruit of nature and are handpicked, which may limit the quantities available.



050293
50 Edible dried four-leaf clover •



050294
50 Edible dried red vervain flowers •



050295
50 Edible dried blue vervain flowers •



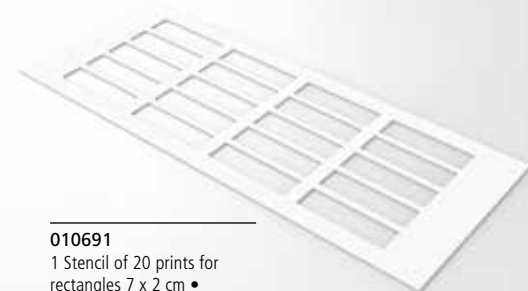
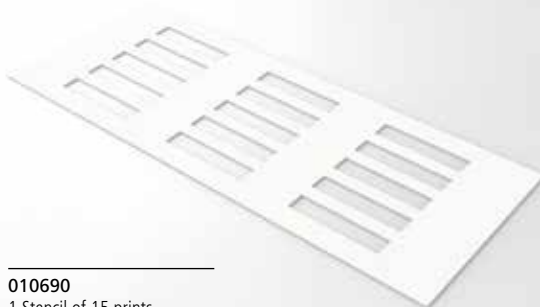
050296
50 Edible dried white vervain flowers •



050297
50 Edible dried pink vervain flowers •



010690
1 Stencil of 15 prints
for rectangles 7 x 1,5 cm •

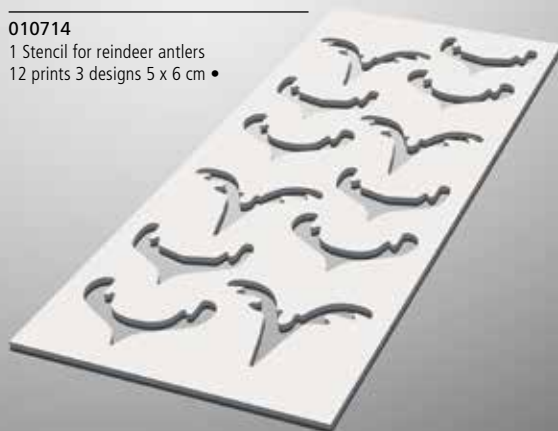


010691
1 Stencil of 20 prints for
rectangles 7 x 2 cm •

025120
1 Stencil for snowflakes 12 prints
5 x 4,3 cm •



010714
1 Stencil for reindeer antlers
12 prints 3 designs 5 x 6 cm •



010738
1 Stencils of 30 prints for leaves
± 6,5 x 3 cm •



010692
1 Stencil of 10 prints
for rectangles 6 x 4 cm •



010704
1 Stencil of 24 prints
for squares 2 cm •



010700
1 Stencil for eclairs
6 prints
13,2 x 3,2 cm •



040021
1 Stencil
for religieuses
24 prints
ø 3 cm •



030068
1 Stencil for thin
eclairs
6 prints
12 x 2,6 cm •



025141
1 Stencil for mini
eclairs
12 prints
3 x 7,5 cm •



030069
1 Stencil for mini
eclairs thin
12 prints
6,6 x 2,4 cm •



010706
1 Stencil of 117 prints for rounds ø 2 cm,
ø 2,7 cm et ø 3,4 cm •

MARC
Rivière



010745
1 Stencil for Ends of yule log 4 prints
9,1 x 8,2 cm •



010721
1 Stencil for Ends of yule log 4 prints
8,3 x 6,9 cm •



010723
1 Stencil for Ends of yule log 4 prints
8 x 6 cm •



060283
1 Stencil for Axe - 6 prints
6,3 x 11 cm - th. 2 mm •



060326
1 Stencil for Saws
4 prints 15 x 5,3 cm
th. 2 mm •

EDDIE
Benghanem



010715
1 Stencil of 4 prints
for mapple leaves
2 designs 10 x 9,3 cm
7,6 x 7 cm •

CHABLONS



EDDIE
Benghanem

TRANSFER SHEETS

Right page and next pages :
17 Transfer sheets
40 x 25 cm



Find the **Transfer sheets** from our **other ranges** from pages **173** and **257**



The shade of these patterns may change slightly after we add the ingredients e.g. dark chocolate, you should only get the final shade/colour after 48 hours.

Do not hesitate to contact us for any questions.



060087
"Mamba" •



060092
"Alphabet" •



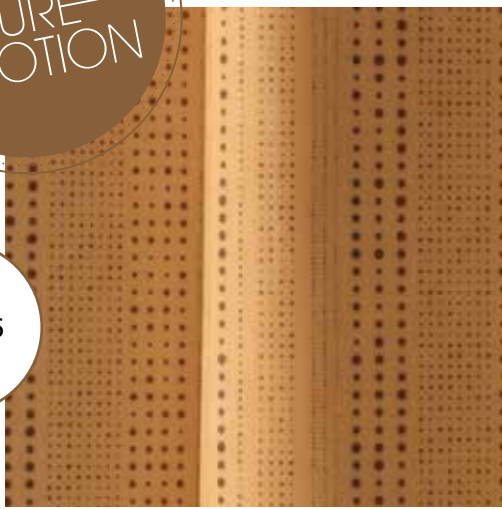
060088
"Lucioles" •



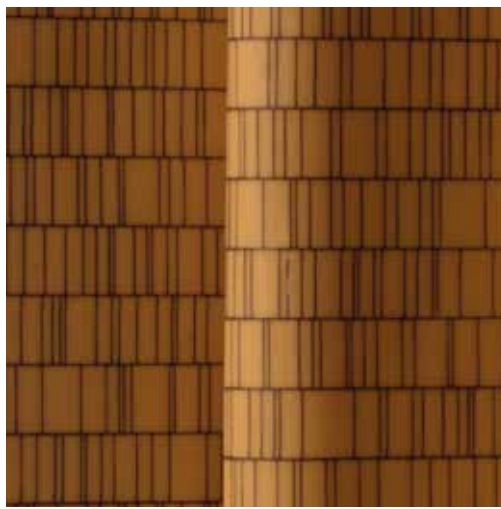
060090
"Graphe" •



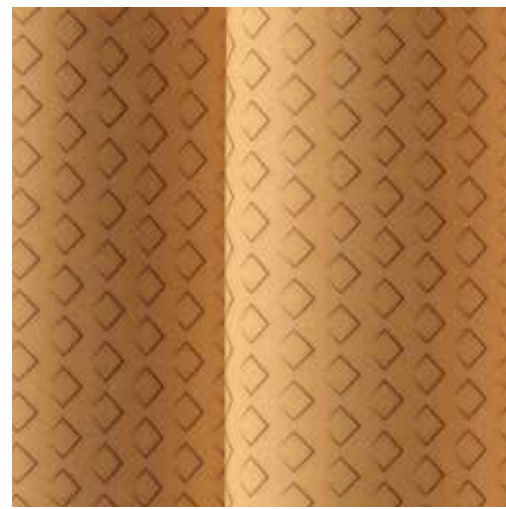
060089
"Entrelacs" •



050045
"Des petits trous" •



050047
"Verticales" •



050046
"Losanges" •



045509
"Veinage" •



050060
"Ornements" •



060091
"Fils" •



050061
"Incas" •



050048
"Je t'aime un peu..." •



050059
"Touches" •



The shade of these patterns may change slightly after we add the ingredients e.g. dark chocolate, you should only get the final shade/colour after 48 hours.

Do not hesitate to contact us for any questions.



STRUCTURE SHEETS

Add eye-catching relief to your chocolates with our texture sheets...

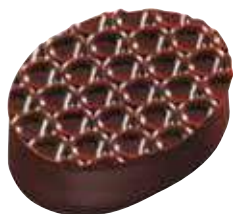
Give traditional products more punch with these original, easy-to-use designs. After enrobing chocolate bonbons, just place the sheet on top, wait until the chocolate has set and remove.



060131
"Bulles" •



011185
"Facettes" •



011178
"Mailles" •



011177
"Points" •



011180
"Averse" •



011167
"Matelassé" •



011193
"Lignes" •



011164
"Petites arabesques" •



040168
"Crocodile" •



011181
"Fibres" •



011166
"Cabosses" •



011175
"Damier" •



011201
"Lézard" •



011182
"Filaments" •



011165
"Mini gouge" •



011176
"Vagues" •



040169
"Madras" •



011171
"Mouvance" •



011197
"Tressé" •



011170
"Faux bois" •



011163
"Losanges" •



011172
"Floral" •



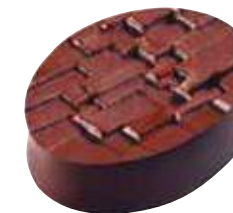
011183
"À table" •



011184
"Baroque" •



045516
"Plumetis" •



060132
"Strates" •

STRUCTURE SHEETS FOR ENTREMETS

Those entremets are done with structure entremets sheets (size: 36,5 x 56,5 cm or 19 x 54,5 cm). You can use your own moulds if the size fits.

90



SEE INSTRUCTIONS **P. 340**



060155

10 Structure sheets "Bulles"
for yule log 54,5 x 19 cm •





060152
10 Structure sheets "Déstructuré"
for yule log 54,5 x 19 cm •

036161
10 Structure sheets "Déstructuré" 56,5 x 36,5 cm •



060153
10 Structure sheets "Mouvance"
for yule log 54,5 x 19 cm •

009836
10 Structure sheets "Mouvance" 56,5 x 36,5 cm •



ANTHONY
Terrone

060154
10 Structure sheets "Ananas" for yule log 54,5 x 19 cm •

000368
10 Structure sheets "Ananas" 56,5 x 36,5 cm •



060156
10 Structure sheets "Petit Matelassé"
for yule log 54,5 x 19 cm •

009891
10 Structure sheets "Petit Matelassé" 56,5 x 36,5 cm •

009808
10 Structure sheets "Matelassé" 56,5 x 36,5 cm •



PASCAL
Niau

010294
10 Structure sheets "Rondin"
56,5 x 36,5 cm •



009741
10 Structure sheets "Ondulé" 56,5 x 36,5 cm •

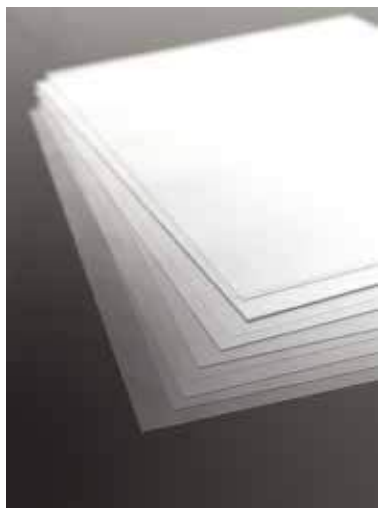


NEUTRAL **SHEETS**

92



Those rigid sheets will allow you to make your chocolates "shine".



005008
25 Rhodoide sheets size 40 x 60 cm •

These supple sheets will allow you to "shine" your chocolates and to spread your ganache before cutting them up with your guitar.



005009
500 Guitar sheets size 40 x 60 cm •



005012
100 Guitar sheets bundled 38 x 38 cm •



010920
1 Roll neutral 4 cm x 50 m •



010922
1 Roll neutral 4,5 cm x 50 m •



010921
1 Roll neutral 5 cm x 50 m •

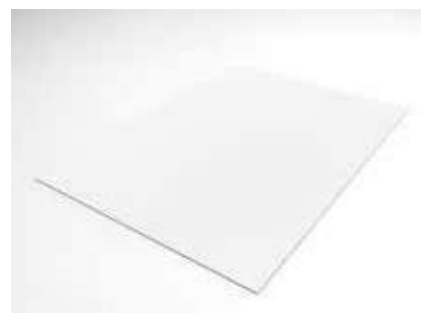


010923
1 Roll neutral 6 cm x 50 m •

This baking paper will allow you to serve sweet or savoury paper-wrapped dishes which will please your clients by their presentation. In fact, this extremely transparent paper goes directly from the oven to the serving plate. It will astonish your guests and will make them appreciate even more, this way of cooking and presentation.



004561
1 Roll 50 cm x 25 M •



036133
5 White rigid plates 74 x 54 cm th. 2 mm •



KITS

PCB offers superb **chocolate finished products** that can be sold as-is (after wrapping them, of course). **Lollipops, Christmas balls, matriochkas...** a whole range of little gifts for your customers.

060159
12 Matriochkas Milk choc "Père Noël" - H. 10 cm
Weight : ± 45 g •

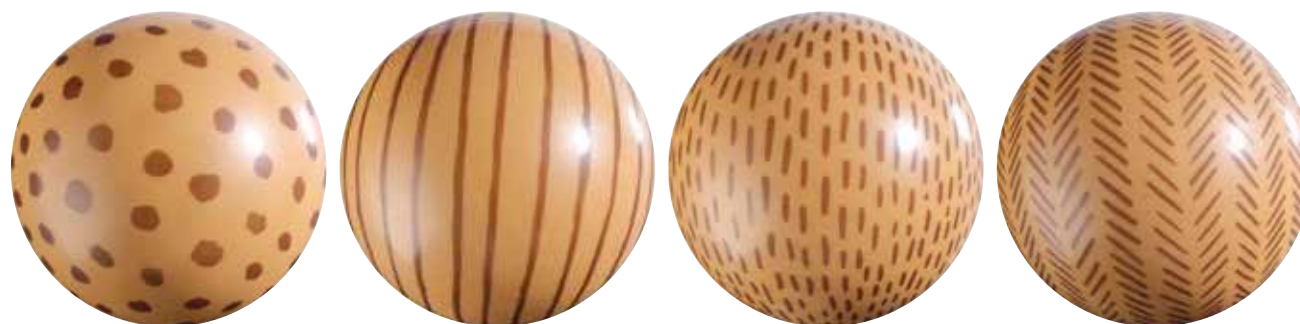


004431
Packing boxes for Matriochkas :
12 plastic boxes + 24 protections •





004433
12 Packing boxes for balls ø 7 cm
12 plastic boxes + 24 supports •



060160
12 Balls Choc BC "Esquisses" 4 designs ø 7 cm - Weight ± 50 g •



000403
144 Half lipsticks dark choc for 72 pieces
5,2 x 1,25 cm - Weight : ± 5,5 g •

004663
36 Tubes for lipsticks ø 1,8 cm
H. 7,3 cm •

PRINTED MOULDS

96



COLOUR TO BE REVEALED
AFTER 24 TO 48 HOURS AT
ROOM TEMPERATURE.

060204
20 Moulds Teddy "Doudou"
for 10 pieces 8,2 x 13,4 cm
Weight ± 100 g •



060178
9 Blisters Lollipops "Frimas" and sticks
for 45 prints, 3 designs ø 5,5 cm
Weight ± 15 g •

060164
10 Moulds half-Balls "Flocons" for 10 pieces
2 designs ø 5 cm - Weight ± 15 g •

060161
12 Moulds half-Balls "Esquisses" for 12 pieces
4 designs ø 5 cm - Weight ± 15 g •



FOR OPTIMAL USE, WE RECOMMEND
THAT YOU FOLLOW THE APPLICATION
CONDITIONS P. 19



CONSIDER OUR
CHRISTMAS BAUBLE TIES
See p. 187



TRANSFER SHEETS & MOULDS FOR KITS



PURE
EMOTION

97

025191
4 Moulds "Mugs et anses"
for 3 pieces ø 8 cm - H. 10 cm
Weight : ± 75 g •

060189
10 Transfer sheets "Best Chocolate" for mug
25,35 x 11 cm •



NEUTRAL MOULDS FOR KITS



SEE THE COMPLETE
LINE OF MOULDS **P. 356**

The fine details and subtle shapes belie the simplicity of use. Create magnificent chocolate subjects easily thanks to these two-part forms that will enliven your displays and enchant customers of all ages!

A brand new collection of subjects : poetic, cute and above all delicious, will send you back to childhood and make your customers give in to this enchanting year-end temptation !

98

060215
8 Moulds "Le gros n'avion" for 4 pieces
20 x 18 cm - Th. 10 cm - Weight \pm 200 g •

060216
4 Moulds "Père Noël pilote" for 4 pieces
5,5 x 7,5 cm - Th. 5,6 cm - Weight \pm 20 g •





009842
6 Moulds "Traîneau" for 2 pieces
21 x 10,5 cm - H. 13 cm - Weight \pm 300 g
(see instructions p. 342) •



025194
12 Moulds "Nains chapeautés" for 6 pieces
3 designs : 15 x 9 cm, 11 x 9 cm, 12 x 9 cm
Weight \pm between 110 and 140 g •



036125
2 Moulds "Friture Noël Kawai" for 90 pieces
4 designs 3 x 4,5 cm - Th. 0,7 cm - Weight \pm 5,5 g •



010158
8 Moulds "Père Noël" for 4 pieces
9,5 x 9 cm - H. 11 cm
Weight \pm 100 g •



036156
8 Moulds "Papa Noël rock" for 4 pieces
8,5 x 6,4 cm H. 15 cm - Weight \pm 80 g •

010208
8 Moulds "Père Noël bonnet" for 4 pieces
6 x 5,8 cm - H. 14 cm - Weight \pm 45 g •



CHRISTOPHE
Michalak

100



060212
9 Moulds "Mon Beau Sapin" for 3 pieces
ø 14 cm, ø 11 cm, ø 8 cm, ø 6 cm, ø 4 cm
Weight ± 100 g •



010237
5 Moulds "Sapin" for 4 pieces
ø 9 cm H. 13 cm
Weight ± 55 g •

LILIAN
Bonnefoi

010303
8 Moulds "Mon beau sapin" for 4 pieces
2 designs ø 13,5 cm - H. 18 cm
Weight ± 220 g •



009847
6 Moulds "Mini-cônes" for 30 pieces
ø 5 cm H. 5,5 cm - Weight ± 15 g •

009884
3 Moulds "Grands cônes"
ø 11 cm H. 13 cm
Weight ± 60 g •



045566
8 Moulds "Sapin frileux" for 4 pieces
14,2 x 20,6 cm - Th. 8 cm
Weight ± 240 g •

FRANÇOIS
Pennet



060211

8 Moulds "Sapins dans le vent" for 5 pieces

11 x 15 cm - Th. 11 cm

10 x 13 cm - Th. 10 cm

8 x 11 cm - Th.t 8 cm

Weight : ± 110g - 90 g - 60 g •



060207
10 Moulds "Ours à l'écharpe" for 5 pieces
8 x 13 cm - Th. 6 cm - Weight ± 70 g •



060209

10 Moulds "Ours frileux" for 5 pieces
9 x 15 cm - Th. 6 cm - Weight \pm 90 g •



103

060210

10 Moulds "Renne frileux" for 5 pieces
7 x 15 cm - Th. 5 cm - Weight \pm 70 g •



000395

8 Moulds "Ourson" for 4 pieces
10,5 x 8 cm - H. 11 cm - Weight \pm 90 g •

025193

8 Moulds "Ours couché" for 4 pieces
12 x 6,8 cm - H. 4,2 cm
Weight \pm 95 g •



045563

20 Moulds "Renne"
pour 10 pieces 9 x 15 cm
Recto verso - Weight \pm 105 g •



060206
9 Blisters Lollipops "Rêves de Licorne" and sticks
for 45 prints, 3 designs
5,3 x 5,8 cm - 5,2 x 6 cm - 5,4 x 5,9 cm - th. 1,3 cm
Weight ± 15 g •



000393
10 Moulds "Valise" for 4 pieces
15 x 11,5 cm - Th. 2 cm - Weight : ± 200 g •

010315
2 Moulds Parallélépipède large model for 1 piece
Dimensions : H. 19 cm - 7 x 7 cm
Weight ± 100 g •

010316
Moulds Parallélépipède small model for 1 piece
Dimensions : H. 15 cm - 7 x 7 cm
Weight ± 80 g •



FRÉDÉRIC
Haupecker

001606
2 Moulds lipsticks neutral for 36
pieces - 5,2 x 1,25 cm
Weight : ± 5,5 g •

004663
36 Tubes for lipsticks ø 1,8 cm
H. 7,3 cm • (Sold empty)



036158
4 Moulds "Petite boîte carrée"
for 1 piece 5,5 x 5,5 cm - H. 5,5 cm
Weight ± 60 g •

036159
4 Moulds "Boîte carrée" for
1 piece 11 x 11 cm - H. 11 cm
Weight ± 260 g •

036160
4 Moulds "Boîte rectangle"
pour 1 piece 17 x 8 cm
H. 8 cm - Weight ± 240 g •



DAMIEN
Gendron

060208
10 Moulds "Hiboux" for 5 pieces
10,7 x 12 cm - Th. 9,7 cm
Weight ± 120 g •



This year, PCB Création is offering its Advent Calendar to keep food lovers waiting! It consists of a two-panel cardboard case with 24 pre-cut windows and two blisters of 12 shapes each (on the theme of Christmas animals). These blisters to be filled, will showcase the quality of your homemade chocolate.

106



060577

10 Advent Calendars "Il était une fois Noël" to fill - in french
10 packing boxes book shaped with precut windows, 20 Molds to fill, 12 imprints each
Size : closed 19 x 21 x 4 cm, width open 42,5 cm
Chocolate weights ± 6 g •

060606

10 Advent Calendars "Once upon a time" to fill - in english
10 packing boxes book shaped with precut windows, 20 Molds to fill, 12 imprints each
Size : closed 19 x 21 x 4 cm, width open 42,5 cm
Chocolate weights ± 6 g •

040158

8 Moulds "Cabosse" for 4 pieces
11,5 x 5,5 cm - Th. 5 cm
Weight ± 50 g •



JULIEN
Rives Tonnens

QUENTIN
Bailly



040159

9 Blisters Lollipop "Souvenirs d'enfance"
for 36 prints 3 designs
2,6 x 8,5 cm - Th. 1,2 cm and sticks
Weight ± 15 g •

050130

12 Moulds "Gobelet" for 6 pieces
Gobelet : ø 6,8 cm - H. 6,4 cm
Top : ø 7,75 cm - H. 1,75 cm
Weight : ± 60 g •



045565

20 Moulds "Locomotive"
for 4 pieces 15 x 12,5 cm
H. 7 cm Weight ± 150 g •



JULIEN
Boutonnet

107

ANGELO
Musa



050129

10 Moulds "Règle" for 20 pieces
20 x 3 cm - H. 1 cm - Weight : ± 25 g •



009950

10 Moulds "Lollipops" for 80 pieces
ø 2,5 cm - H. 6 cm •

004571

200 Sticks Lollipop transparent
7,5 x 0,3 cm •

009951

Support for Lollipops for 8 pieces •

"TABLETTES" MOULDS

108

JÉRÔME
De Oliveira

010325
40 Moulds "tablettes Finger"
for 20 pieces 16 x 7,7 cm
Weight : ± 100 g •



010326
40 Moulds tablettes "Fragments"
for 20 pieces
16 x 7,7 cm - Weight : ± 100 g •



060214
4 Moulds "tablettes Triangles"
for 20 pieces - 3 x 13,5 cm
Th.t 1,4 cm
Weight : ± 30 g •

010302
40 Moulds "tablettes Ebullition"
for 20 pieces 16 x 7,7 cm
Weight : ± 200 g •



036157
2 Moulds "tablettes Ours"
for 8 pieces 15 x 11,2 cm
Th. 0,7 cm - Weight : ± 100 g •



025192
2 Moulds "tablettes Cœurs" for
8 pieces 15,5 x 6,2 cm
Weight : ± 70 g •

FLORENT
Margailhan



050122
40 Moulds "tablette Facette"
for 20 pieces 16 x 7,7 cm
Weight ± 100 g •





NICOLAS

Bernardé

010012
40 Moulds "Tablettes" for 20 pieces
2 designs - 16 x 7,7 cm - Weight : ± 100 g •

010022
3 Moulds "Support tablettes" for 12 pieces 16,2 x 8 cm •

Nicolas Bernardé created a concept of chocolate tablets which ease the production of the tablets as well as the sales of them. Fill the chocolate in the mould. This same mould can be used also for the packaging. The idea: deposit the tablet moulds in the support prepared for it. Pour the chocolate in the mould. Shake. After the chocolate is crystallised, add the cover on each tablet.

060213
10 Moulds "tablettes Triangles"
for 10 pieces 15 x 16,5 cm
Th. 1 cm - Weight : ± 100 g •

045564
12 Moulds "tablettes Avent"
for 12 pieces 19,6 x 16,5 cm
Th. 0,7 cm - Weight ± 220 g •

CHRISTOPHE

Michalak



009960
2 Moulds "tablettes Zodiaque" 12 designs
for 12 pieces 12 x 12 cm - Weight : ± 65 g •

004429
Packing boxes for square cards •

004432
100 bags for square cards •



SILICONE MOULDS

Head, fine cords, leaves ...
World of silicone moulds created
to express your talent.

CHRISTOPHE

Michalak

009908

1 Silicone mould "Les cordelettes"
3 designs - 50 cm •



009923

1 Silicone mould "Feuilles"
3 designs - 21,5 x 28 cm •

STÉPHANE

Tréand



000406

1 Silicone mould "Poche et anse"
2 designs - Weight ± 90 g •



111

ETIENNE

Leroy

010219

2 Silicone moulds "Maroquinerie" 5 designs
Straps : 52 x 1,5 cm - Handle : 7 x 4 cm
Clasp : 3,2 x 1,8 cm - Turning : 4 x 1,5 cm
Nail : Ø 6 cm •

ETIENNE

Leroy



010225

Silicone moulds "Montre", 4 designs
Dial : ø 16 cm - Great gear : ø 14 cm
Necklace : ø 16 cm - Winder : ø 4,5 cm •

010226

1 Silicone mould "Engrenages", 9 designs
9 Gears between ø 2 and ø 4 cm •

FRANÇOIS

Galtier



100% FRUIT/PLANT COCOA BUTTER

JUST A FEW IDEAS :

With a brush, with a spray (gun, airbrush ...) in order to colour your chocolate, to tint your creams...

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TIP

How to use Pure Emotion
cocoa butter ?

It's exactly the same
as standard cocoa butter.

We've created a range of fruity cocoa butters especially for you, made from cocoa butter and freeze-dried fruit/plant powders, 100% natural, without colourings; to make a velvet effect using a spray gun or just as they are to naturally add colour to all your creations. Used in velvet on your entremets, these cocoa butters richer in fruit and fiber than a classic cocoa butter (up to 30%) are therefore less brittle, and bring more elasticity for creations with perfect visual and holding. They also bring a touch of fruity taste, a real plus to a classic cocoa butter.



045008
Cocoa Butter Strawberry
200 g •



045009
Cocoa Butter Raspberry
200 g •



045010
Cocoa Butter Blackcurrant
200 g •



045011
Cocoa Butter Mango
200 g •



050227
Cocoa Butter Mango-Strawberry
200 g •



045012
Cocoa Butter Barley grass
200 g •



045013
Cocoa Butter Brown cocoa
200 g •



045014
Cocoa Butter Amber cocoa
200 g •



045015
Cocoa Butter Black cocoa
200 g •



Discover our «Colour» catalogue: many recipes and application ideas, and a non-exhaustive selection of nuances that you can create with our fruit powders, and Pure Emotion cocoa butters.

100 % FRUIT/PLANT POWDERS & PIECES

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ADVICE FOR USE

After putting freeze-dried fruit powder in your chocolate, can we still call it chocolate ?

According to European legislation, you can call it your fruit-chocolate creation if you do not include more than 40% fresh fruit in your covering chocolate.

Here is a simple chart showing the maximum amount of powder you can add to 1kg of chocolate and our recommendations for best results.



AS A GUIDELINE: FOR 1KG OF CHOCOLATE		
POWDER	PCB recommendation (5% of powder)	Legal limit*
Strawberry	50 g	70 g
Raspberry	50 g	121 g
Blackcurrant	50 g	133 g
Mango	50 g	111 g
Barley grass	50 g	83 g
Passion fruit	50 g	175 g

* Maximum dosage allowed by European regulations in the case where only the fruit powder in question is added to chocolate. Any other ingredient added to the chocolate must be counted in addition to the fruit powder in the calculation of the maximum permitted dosage.

OUR TIPS

TIP N°1

To make creations with a harmonious balance of flavors between white chocolate and fruit we recommend adding 5% freeze-dried fruit powder to your covering chocolate.

Please note that the use of fruit powders in milk chocolate, white caramelized chocolate, and fortiori dark chocolate, creates a more subtle color shade than with white chocolate, all the while maintaining the intensity of the flavors.

TIP N°2

How to use freeze-dried fruit powder in chocolate ?

Just add the powder to the tempered chocolate. It does not inhibit tempering and will mix in like any powdered dye or food colouring..

TIP N°3

How to use freeze-dried fruit powder in other applications ?

Mix the powder with a portion of the powdered sugar from the recipe to facilitate its dispersion in the mix.

PURE
EMOTION

115



*Mango Alphonso
from Ratnagiri (India)
an outstanding variety*



045004
Barley grass (gluten free)
powder - 200 g •



050226
Passion fruit powder - 200 g •



045003
Mango powder - 200 g •



045000
Strawberry powder - 200 g •



045001
Raspberry powder - 200 g •



045002
Blackcurrant powder
200 g •



045005
Strawberry pieces - 80 g •



045006
Raspberry pieces
80 g •



050225
Whole raspberry chips - 60 g •



050224
Strawberry chips - 80 g •



Discover our «Colour» catalogue: many recipes and application ideas, and a non-exhaustive selection of nuances that you can create with our fruit powders, and Pure Emotion cocoa butters.

COLOURING FOODSTUFF



OTHER PACKAGING OPTIONS
ARE AVAILABLE UPON REQUEST
Contact-us !

COCOA BUTTERS

200 g

Make your work easier with these ready-to-use coloured cocoa butters which will assure you a perfect colouring.

You can use this product in many different ways : with a brush, with a spray (gun, airbrush ...) in order to colour your chocolate, to tint your creams...



050073
Blue (spirulina) •



060581
Purple (elderberry
paste) •



050074
Red (radish, apple,
blackcurrant) •



050075
Pink (red beetroot juice) •



050076
Orange (radish, apple,
blackcurrant, safflower) •



050077
Yellow (safflower,
lemon) •



060580
Light green (spirulina
and carthame) •



050078
Green (spirulina,
safflower) •

FAT SOLUBLE & WATER SOLUBLE POWDERS

The food colouring ingredients are exclusively from plant-based raw materials (fruit, vegetables) produced through a traditional transformation method (evaporation, pressure cooking). They allow you to bring natural colour to all your creations. They are not considered food colourings but rather colouring foodstuffs. For example, a chocolate bar dyed with spirulina: white chocolate, colouring foodstuff: spirulina extract.

117



060571
Colouring foodstuff green turf
watersoluble and fat soluble (car-
thame, lemon and spirulina) 50 g •



060572
Colouring foodstuff light green
watersoluble and fat soluble (car-
thame, lemon and spirulina) 50 g •



060575
Colouring foodstuff purple
watersoluble and fat soluble
(elderberry paste) 50 g •



050118
Colouring foodstuff blue
watersoluble and fat soluble
(spirulina) 50 g •



060576
Colouring foodstuff brown
watersoluble (malt extract) 50 g •



060574
Colouring foodstuff red cardinal
watersoluble (beetroot and paprika,
rice starchy, green tea extract) •



050079
Colouring foodstuff bright red
watersoluble and fat soluble
(radish, blackcurrant, apple) 50 g •



050080
Colouring foodstuff yellow
watersoluble and fat soluble
(safflower, lemon) 50 g •



060573
Colouring foodstuff orange
watersoluble and fat soluble
(carthame, lemon paste and
radish, blackcurrant and apple)
50 g •



050081
Colouring foodstuff pink
watersoluble and fat soluble*
(red beetroot juice)
50 g •

* to use of this reference in white chocolate, we recommend the use of a hand blender to obtain a homogeneous result.

PURE
EMOTION

VANILLA

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MADAGASCAR, THE VANILLA REFERENCE :

Pods of uniform color should be black to dark brown. Oily and soft. Our Bourbon vanilla comes from the Vorafeno region, where we work with traditional growers whose crops are located several hours walk from the road tracks.

Used with: any type of dessert, hot dishes, infusions.

"A typical vanilla fragrance, delicate with subtle cocoa flavours."



COMOROS, VANILLA OF CHARACTER :

Bourbon vanilla from the Comoros archipelago is very different from vanilla from Madagascar. Its pods are wider and more fleshy. It is distinguished by its aromas of undergrowth and its strong flavours.

Used with: chocolate, mousses, hot chocolate, chocolate cake, chocolate cream and ganache.

"Very deep, a fresh and pure flavor with character."

050341

Bourbon Vanilla from Madagascar
Caliber: 13 - 16 cm
Weight: 250g •

050342

Bourbon Vanilla from Madagascar "Special Selection"
Caliber: 17 - 20 cm
Weight: 250g •

050344

Bourbon Vanilla from Comoros
Caliber: 13 - 16 cm
Weight: 250g •

050343

Bourbon Vanilla from Comoros "Special Selection"
Caliber: 17 - 20 cm
Weight: 250g •





TRADITION

121

Here you will discover all the magic of the traditional PCB products, as can be found in our regular catalogue.

Distinguishing decorations, transfers to brighten up your creations, beautiful easy-to-use containers, plain and embossed moulds for your desserts and chocolate designs, and colour to showcase your creations. Be blown away by the innovation, by all these products at the heart of our profession.



SIGNETS P. 122

"WOOW E-MOTION" P. 124

LEATHERS P. 127

CHOCOLATE DECORATIONS P. 130

CRYSTAL & MARSHMALLOW DECORATIONS P. 166

CHOCOLATE PIECES & ENDS OF YULE LOGS P. 168

DECORATIONS TO STREW P. 188

PRINTED SHEETS P. 199

TO FILL P. 219

ENTREMETS MOULDS P. 233

KITS P. 255

COLOURS & LITTLE EXTRAS P. 281

THE GENERAL SUMMARY P. 302



SIGNETS

122

Signets are **ultra-thin discs** to add to your bakery creations that blend harmoniously with your products. They are made from **carefully selected ingredients** : starch, sugar, fibers, grape seed oil, cocoa butter... The recipe has been specially designed to be totally natural and pair with your product perfectly. With the signet range, your dreams of **customisation** in the world of bakery have finally become real. Proudly picture your personalized logo on our signets.



METHOD

- 1 As soon as your creation has left the oven, lightly moisten the area on which you want to place the signet with a brush. (soaked in water or syrup)
- 2 Add it immediately on your creation.
- 3 Press the signet onto your product a little with the palm of the hand so that the edges are in contact with the dough.

You can also add a signet before cooking by moistening your creation beforehand. The signet will then blend in with the coloring of your product.

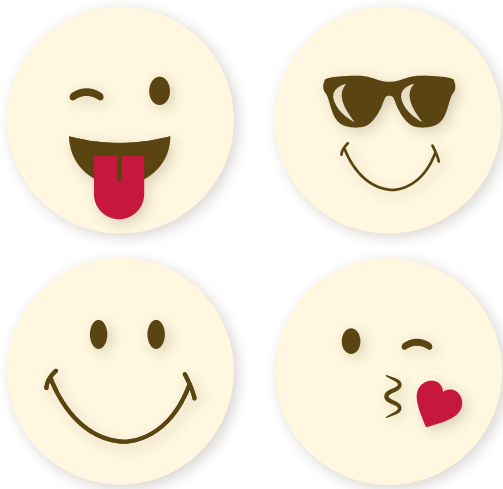
 In the specific case of macarons, signets must be applied after baking.

STORAGE

22 °C/71,6 °F in the packaging, keep out of direct sunlight. Be careful not to exceed + 28°C/+ 82,4 °F. The make up of the decoration will be altered.



SIGNETS - ø 3 cm



031001
1320 Signets "Emoticones", 5 designs •



045612
1320 Signets "Joyeuses Fêtes", 4 designs •



045613
1320 Signets "Arabesques", 2 designs •

030997
1320 Signets "Fait maison noir" •



031000
1320 Signets "Cœur" •

031005
1320 Signets "Pur beurre noir" •



123



WOOW EMOTION

Augmented reality by PCB Creation & Magic Xperience

Make your customers discover augmented reality through interactive decorations ! PCB Creation make decorations tell stories thanks to the Magic Xperience App.

Be the first to propose this exclusivity worldwide : a new and magic way to share a moment of emotion !

Your decorations come to life...
Amaze kids and amuse adults...

124





018791
8 Packed rectangles Milk choc "Super Héros WooW"
7 x 5,5 cm •



018792
8 Packed rectangles Milk choc "Princesse WooW"
7 x 5,5 cm •



018793
8 Packed rectangles Dark choc "Aviateur WooW"
7 x 5,5 cm •



025226
8 Packed rectangles Milk choc "Pirates WooW"
7 x 5,5 cm •



025225
8 Packed rectangles Dark choc "Stars WooW"
7 x 5,5 cm •



025224
8 Packed rectangles Dark choc "Père Noël WooW"
7 x 5,5 cm •



018789 - Presentation box
1 Presentation box to fill (The box is sold empty. (for 18 WooW decorations) •

For an optimal use of the animation, we recommend to use dark or milk chocolate in moulds presented below.



030039
9 Blisters lollipops "Super Héros WooW"
for 45 prints ø 5,4 cm •



030038
9 Blisters lollipops "Princesse WooW"
for 45 prints ø 5,4 cm •



030040
9 Blisters lollipops "Pirate WooW"
for 45 prints ø 5,4 cm •



036094
9 Blisters lollipops "Père Noël WooW"
for 45 prints ø 5,4 cm •



036095
12 Flat balls Milk choc "Père Noël WooW" ø 7 cm •

Customise your decorations at will, or let your customers write down the name they want. Simply place the printed greaseproof paper cut-out on the back of the chocolate decoration and simply write by hand with an ordinary pen: this will transfer the text to the chocolate, and **bring a customized animated skit to life** ! Let the magic work !



045614
12 Printed sheets for smartphone
"Père Noël WooW" 6,1 x 11,6 cm
Weight ± 47 g •

045558
2 Moulds "Smartphone"
for 12 pieces 6,1 x 11,6 cm - Th. 0,6 cm
Weight ± 47 g •



036163
36 Rectangles Dark choc "Anniversaire WooW" 7 x 5,5 cm •

036164
2 Blisters rectangles "Anniversaire WooW" so 36 prints 7 x 5,5 cm •

000404
10 White decal sheets 8 x 8 cm •

HOW DOES IT WORK ?

1. Point your smartphone on the QR code to Download Magic Xperience Application on Apple Store or Google Play and launch it.



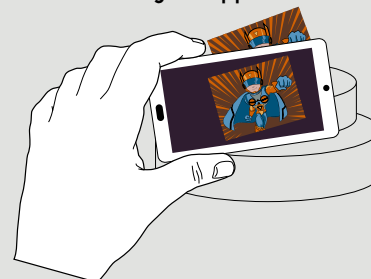
Magic Xperience
magic-xperience.com



2. Put your WooW decoration on your cake and let appear all the pattern. WooW decorations can also be sold as a little magical present. For an optimal use, it must be 45 degrees inclined.



3. Launch the Magic Xperience application on your phone or tablet. Point your smartphone or tablet directly on the image of your decoration. Let the magic happen and observe...



WHICH DEVICES CAN I USE
TO DISCOVER WOOW ?

The following versions are supported :
Android 4.0 +, iOS 7.0 +

CHOCO LEATHERS & FRUIT LEATHERS

Freedom of medium, shape and message...
Set your creativity free with flexible leathers
for your entremets, chocolates and verrines.
Personalising them allows your free
thinking to remain recognisably yours.
Sign your pastries with these fresh
and original leathers...
we dare you!



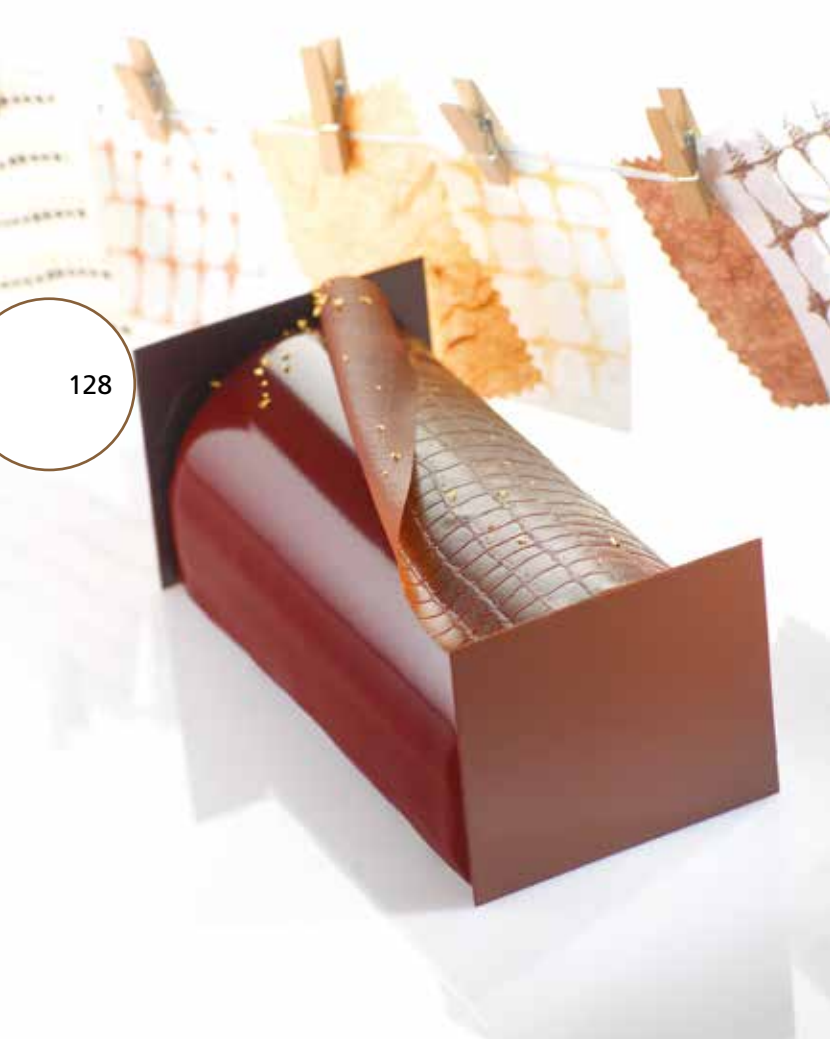
127

Please note this decoration
is not shown here in real size.



011248
30 Choco leathers "Horloge" ø 9,5 cm

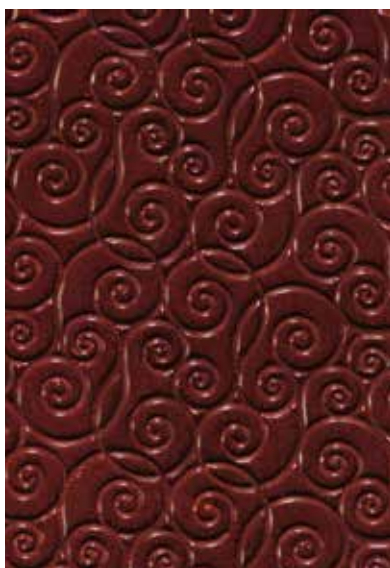
030127
220 Choco leathers "Voyages" 7 designs •



For an added touch of contrast and volume, discover our structure leathers.

Offered in 39 x 23 cm sheets, they can be cut with a knife or cookie-cutter to the desired shape, following curves and angles. They are a fashionable second skin for your most daring works.

The same incredible texture and infinite applications is also available in fruit versions : mango-passion fruit, mojito and red berry. Discover the real "plus" of this new product: a unique recipe based on carefully selected fruit pulps.

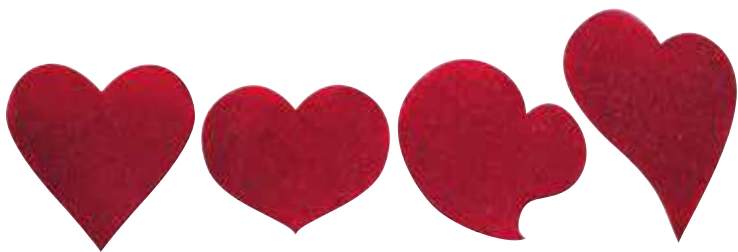


011255
10 Choco leathers structure "Arabesques"
39 x 23 cm •

025017
10 Choco leathers "Lisse" 39 x 23 cm •

011254
10 Choco leathers structure "Crocodile" 39 x 23 cm •

011252
10 Choco leathers structure "Faux bois" 39 x 23 cm •



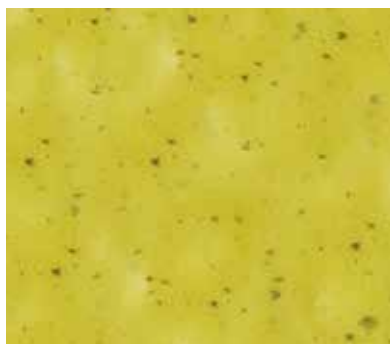
011280
330 Rosso leathers "Cœurs" 4 designs •



011247
360 Rosso leathers "Ronds" 3 designs •



011283
10 Mojito leathers structure "Arabesques" 39 x 23 cm •



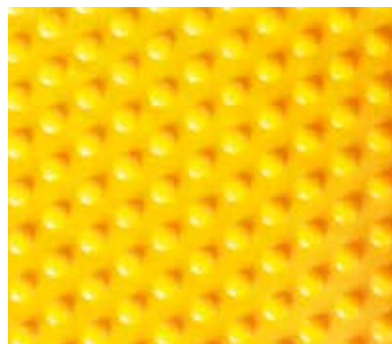
011285
10 Mojito leathers lisse 39 x 23 cm •



011278
240 Rosso leathers "Feuilles" 3 designs •



011275
240 Mango leathers "Feuilles" 3 designs •



011261
10 Mango leathers structure "Points" 39 x 23 cm •



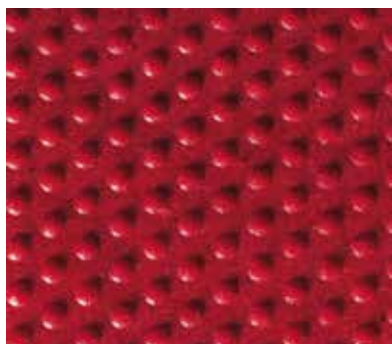
011259
10 Mango leathers structure "Crocodile" 39 x 23 cm •



011260
10 Mango leathers structure "Arabesques" 39 x 23 cm •



011262
10 Mango leathers lisse 39 x 23 cm •



011265
10 Rosso leathers structure "Points" 39 x 23 cm •



011263
10 Rosso leathers structure "Crocodile" 39 x 23 cm •



011264
10 Rosso leathers structure "Arabesques" 39 x 23 cm •



011266
10 Rosso leathers lisse 39 x 23 cm •

CHOCOLATE DECORATIONS

130

Discover our range of finished decorations in real size. To help you make your choice, you will find them in a general summary grouping all our products by theme p. 344, which will allow you to see the entire range at a glance.



Find the **finished designs** from our **Pure Emotion** range from page **22**.



Ø 2 cm



000208 •



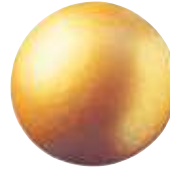
000211 •



000214 •



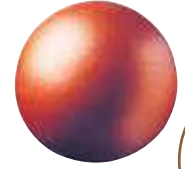
060489 •



000219 •



000223 •



000217 •



000225



000229



000231 •



000233 •



000235 •



000227 •



000221 •

131

Ø 2,6 cm



000209 •



000212 •



000215 •



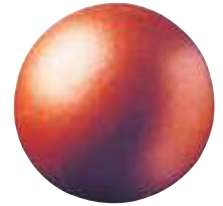
000220 •



000224 •



060487 •



000218 •



000226



000230



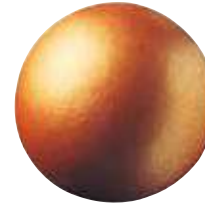
000232 •



000234 •



000236 •



000222 •

Ø 3 cm



000210 •



000213 •



000216 •



060488 •



000400
90 Hearts white choc crystallised
ruby 2,9 x 3,2 cm •



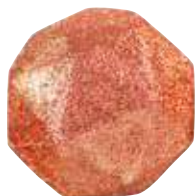
000399
90 Hearts white choc crystallised
silver 2,9 x 3,2 cm •



003816
72 Acorns Dark choc 3 x 3,8 cm •



060484
72 Balls Dark choc "Cuirre étincelant" 3 designs 3 x 3,7 cm •



060490
63 Sugar-coated Choc BC
chips bronze ø 2,6 cm •



036070
63 Sugar-coated White choc
chips silver ø 2,6 cm •



025025
63 Balls BB "Facettes"
ø 2,6 cm •



025029
63 Apples white choc
crystallized "Vert" ø 3 cm •



025031
63 Apples white choc crystal-
lized "Rouge" ø 3 cm •



025023
88 Balls BB "Poudrée" 4 designs ø 3 cm •



000237
88 Balls BB "Etoiles" 3 designs ø 3 cm •



003930
88 Balls Dark choc "Cristaux de neige" 2 designs ø 3 cm



000238
88 Balls Dark choc "Arabesques" ø 3 cm •



003361
88 Balls Dark choc "Spirales" 3 designs ø 3 cm



060607
88 Balls White choc "Dentelle" 2 designs ø 3 cm •



036066
88 Balls Milk choc "Couronne" ø 3 cm •



025022
88 Balls BB "Snowman" ø 3 cm •



002399
70 Balls White choc "Pulvérisées rouge" ø 3,5 cm



002392
88 Balls White choc "Infinies" 3 designs ø 3 cm •



060482
88 Balls Dark choc "Porcelaine" 3 designs ø 3 cm •



060481
88 Balls Dark choc "Flocon bronze" ø 3 cm •



036124
63 Balls Dark choc "Bilbo" 3 designs ø 2,6 cm •



060480
88 Balls Dark choc "Noël bronze" 3 designs ø 3 cm •



002490
70 Balls White choc "Noël russe" 5 designs ø 3,5 cm



003451
70 Balls Dark choc "Scintillant" 3 designs ø 3,5 cm



002862
72 Balls White choc "Rose" 3 designs 3 x 3,7 cm •



002748
72 Balls White choc "Rouge" 3 designs 3 x 3,7 cm



025026
72 Balls BB "Candy" 3 designs 3 x 3,7 cm



004735
88 Mushrooms White choc "Bronze" 3 designs ø 3 cm •



004734
88 Mushrooms White choc "Rouge" 3 designs ø 3 cm



CHRISTMAS DECORATIONS





004901
56 Reindeers Dark choc "Rudolph"
5,2 x 6,1 cm



025111
84 Little reindeers Choc BC "Kawai"
5 x 4,1 cm •



000256
154 Christmas trees Dark choc 4 designs 2,7 x 3,5 cm •



060503
70 Santa Claus heads White choc 4,6 x 5 cm •

060603
2 Blisters "Têtes de Père Noël" so 70 prints 4,6 x 5 cm •



036110
60 Little snow foxs BB
3,5 x 3,2 cm •



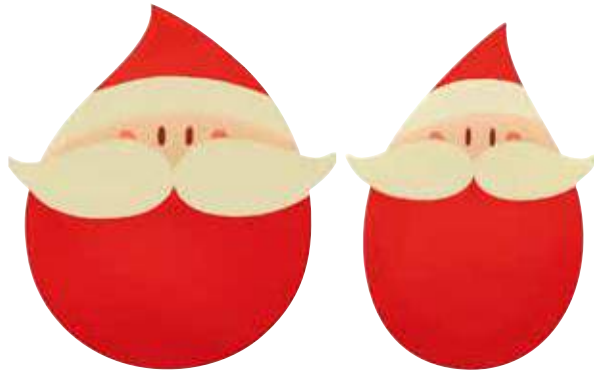
036108
60 Little polar bears BB
4 x 3,3 cm •



036112
50 Snow-covered Milk choc
Christmas trees 3,4 x 5 cm •



060510
144 Christmas trees Dark choc "Mon beau sapin" 4 designs •



002869
140 Drops White choc "Tête de Père Noël"
2 designs



036073
75 Little candy canes
White choc - 2 x 4 cm •



045638
65 Santa Claus "Calisson" Choc BC
3 designs 2,3 x 5 cm •



045641
91 Little reindeers Milk choc
2,4 x 3,1 cm •



004872
91 Mini mushrooms White choc
3 designs



045644
176 Mushrooms Choc BC "Todds" 2 designs •



045639
165 "Petits pères" White
choc - 2,5 x 3,5 cm •



025127
80 Little mushrooms BB "Lutin"
1,5 x 3 cm •



060506
110 Snowmen White choc
2,6 x 5 cm •

136



060531
90 Santa Claus White choc "Tout schuss"
4 x 4 cm •



004903
56 Candy canes White
choc 3,4 x 9,5 cm



045676
120 Rounds Cristallisés CB
ø 3 cm •





000249
80 Christmas trees BB
4 x 4,9 cm •

060533
56 Santa Claus White choc "Sapin" 5,5 x 5,5 cm •

060534
80 Reindeers White choc "Biscuit"
3 x 3,5 cm •

060595
150 Decorations Choc BC "Les Amis" 3 designs •



060508
96 Santa Claus heads "Christmas
Circus" White choc 4,2 x 4,5 cm •

060545
90 Santa Claus White choc 2 designs 2,6 x 5 and 2,9 x
4,2 cm •

060535
90 Bears White choc "To be ours" 4 designs •



060532
50 Heads White choc "Dans les étoiles" 5,3 x 6,3 cm •

060529
96 Santa Claus White choc "Lune"
3,9 x 4,2 cm •

060530
100 Socks White choc "Père Noël"
3,5 x 4,9 cm •

060507
66 Small Snowmen White choc
2 designs 2,6 x 4 cm •

060504
84 Santa Claus heads White choc
3,8 x 5 cm •



004887
128 Saws Dark choc 6,79 x 2 cm •

001624
2 Blisters "Scies" so 128 prints 6,79 x 2 cm •



060518
143 Accorns compound "Scintillants"
2 designs 1,8 x 2,5 cm •



060505
165 Snowmen "Cache-nez"
White choc 2,6 x 3,5 cm •



025112
270 Crystals Choc BC 3 designs
2,9 x 3,2 cm •



004983
72 Christmas trees White choc with
pike - 5,7 x 3,9 cm

001759
2 Blisters "Sapins de Noël avec pique"
so 72 prints 5,7 x 3,9 cm



004963
98 Snowmen White choc 4,6 x 3,4 cm

001742
2 Blisters "Bonhommes de neige"
so 98 prints 4,6 x 3,4 cm



004846
160 Gift wrappings White choc "Noël" 12 designs



045568
72 Labels Dark choc "Noël" 4 designs 2,7 x 4 cm •



004743
64 Santa Claus White choc
"Volant" 5,88 x 4,55 cm

001473
2 Blisters Santa Claus "Volant"
so 64 prints 5,88 x 4,55 cm



002554
90 Decorations White choc "Père Noël et
Bonhomme de Neige" 2 designs



004899
72 Little gingerbread men Milk choc "Pain d'épices"
3 designs



036114
90 Gingerbread houses Milk choc "Pain d'épices" 2 designs
3,4 x 4,5 - 4 x 3,8 cm •



045632
165 Gingerbread houses Choc BC "Hansel" 3 designs •





060520
100 Reindeer Heads Choc BC "Poro" 3,2 x 4,5 cm •



004793
80 Gingerbreads White choc "Père et Mère Noël" 5 designs 3,2 x 4 cm
001521
2 Blisters Gingerbreads "Père et Mère Noël" 5 designs so 80 prints 3,2 x 4 cm



060547
120 Biscuits Choc BC 3 designs •

139



004764
60 Gift packages White choc 2 designs
5,3 x 4,3 cm

001519
2 Blisters "Paquets cadeaux" 2 designs
so 60 prints 5,3 x 4,3 cm



045717
90 Teddybears White choc 5,53 x 4,12 cm •
060604
2 Blisters "Nounours" so 90 prints 5,53 x 4,12 cm •



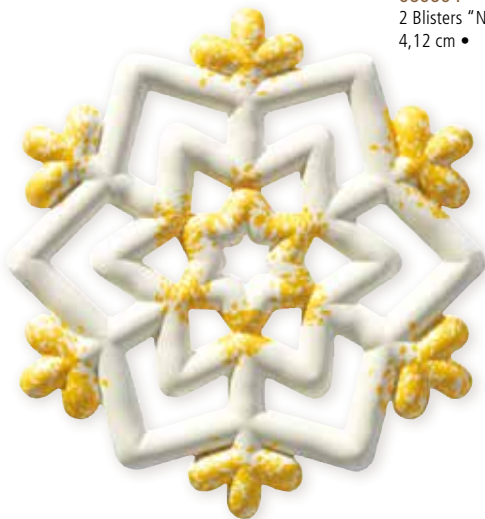
060594
210 Gifts Choc BC 3 designs •



004844
108 Socks White choc
2,4 x 5,4 cm



060521
65 Bottles Dark choc "Cuvée"
2 x 5,2 cm •
060601
2 Blisters "Bouteille Cuvée" so
130 prints 2 x 5,2 cm •



000244
25 Snowflakes BB "Paillettes"
ø 7 cm •



000246
56 Reindeers BB "Rudolph" 5,25 x 6,1 cm •



060509
70 Rounds Choc BC "Rodolphe" ø 5 cm •



025126
96 Fawns Milk choc 3,4 x 3,9 cm •

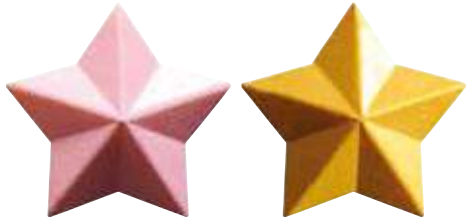
140



002365
186 Stars White choc "Colorées" 3 designs



004907
96 Stars White choc "Rouge" 2 designs 4,3 x 4,5 cm



036109
84 Little Stars Compound
3 designs 3 x 2,8 cm •



036098
96 Stars BB "Lutin" 4,8 x 4,3 cm •



003823
30 Stars Dark choc "Cristaux de neige" 6,3 x 6,1 cm



008670
Stars Dark choc shiny bronze
1,8 x 1,84 cm - 200 g •

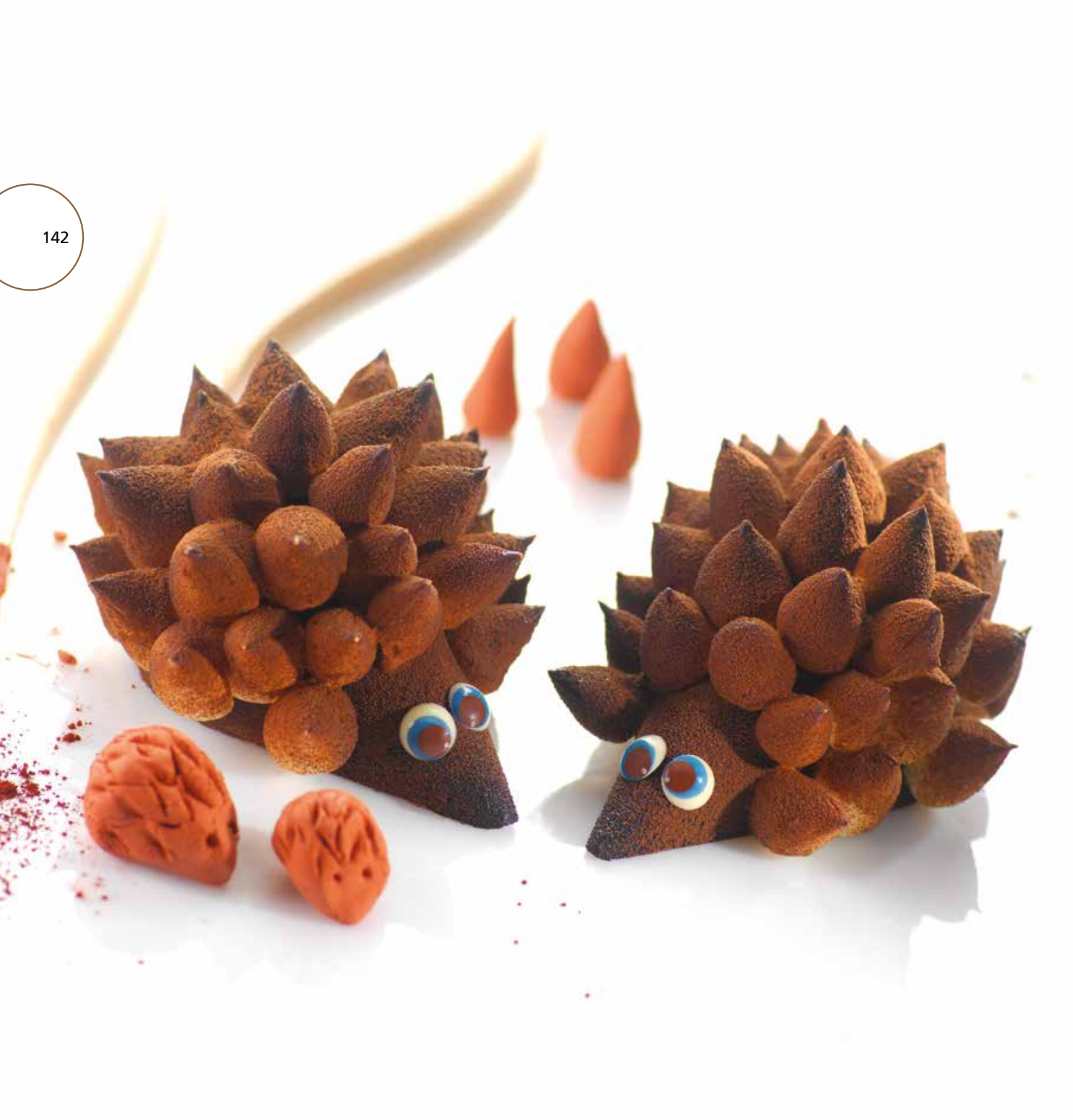


045619
120 Stars White choc "Pluie d'étoiles" 4 designs •



060516
120 Stars Dark choc "Pluie d'étoiles" 4 designs •





EYES

Seeing, it's living. Play with eye shapes and expressions giving life to each of your chocolate montages. All the eyes have a flat side allowing the sticking on your chocolate montages..



002225
198 Eyes compound coating "Pirouette"
2 x 1,3 cm •



002226
323 Round eyes compound coating "Bleus" ø 1 cm •



040175
323 Round eyes compound coating "Bruns" ø 1 cm •



002378
266 Oval eyes compound coating with eyelashes
1,3 x 0,9 cm •



002260
171 Oval eyes compound coating - 2,2 x 1,3 cm •



040173
108 Round eyes compound coating
ø 2,5 cm •



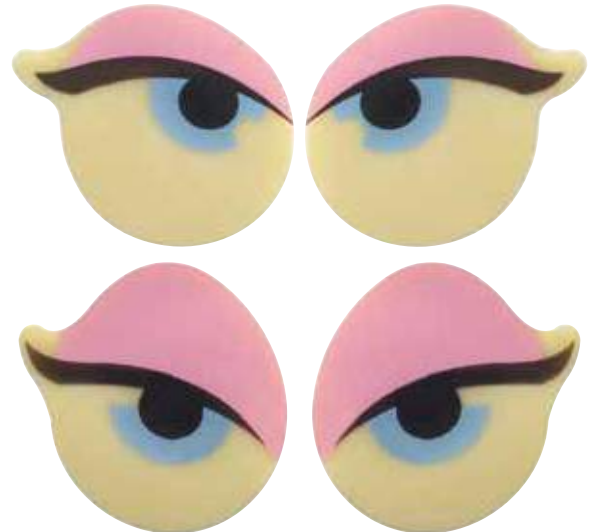
004884
171 Eyes compound coating 4 designs



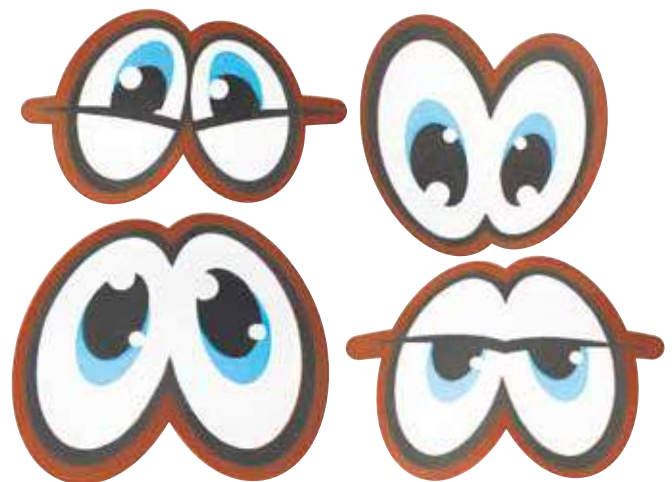
040174
165 Round eyes compound coating
ø 1,7 cm •



002270
120 Oval eyes compound coating
3,4 x 1,7 cm •



050218
120 Eyes White choc "Poupoupidou"
2 designs 3,6 x 3,4 cm - 3,4 x 3,25 cm •



019073
105 Eyes Milk choc "Regards Comics" 7 designs 4,4 x 3,1 cm •

NATURE DECORATIONS

144





002654
220 Wings for 110 Butterflies White choc 10 designs



002376
208 Butterflies White choc
16 designs 3 x 2,2 cm



004938
170 Ladybugs White choc
2,1 x 1,9 cm

001723
2 Blisters "Coccinelles" so 340 prints
2,1 x 1,9 cm



050202
208 Butterflies White choc "Multicolores"
4 designs 3 x 2,2 cm •



040030
60 Little foxes "Roux" White choc
3,5 x 3,2 cm •



004849
170 Bees White choc
2,1 x 1,9 cm



045637
88 Decorations Choc BC "Maow" 4 designs ø 3 cm •



050334
117 Daisies compound coating
ø 2,5 cm •



030081
117 Daisies compound coating "Rose"
ø 2,5 cm •



050335
176 Daisies compound coating
ø 2 cm •



030082
176 Daisies compound coating "Rose"
ø 2 cm •



050315
108 Little flowers White choc
3 designs ø 2,5 cm •



050314
108 Cherry blossom White choc
3 designs ø 2,5 cm •



002402
392 Petals White choc "Rose"



004779
234 Little flowers White choc
6 designs ø 2,2 cm



050329
300 Little flowers White choc 3 designs ø 1,8 cm •



002441
392 Petals White choc "Jaune"

001556
2 Blisters "Fleurettes" 6 designs
so 234 prints ø 2,2 cm



040092
228 Kiki Flowers CB
1,8 cm •



004841
96 Daisies White choc 4,2 x 4 cm



030083
96 Large flowers White choc
4 designs ø 4 cm •



040094
192 Tiare flowers White
choc - 2,5 x 2,5 cm •





007346
304 Mini-Leaves
Dark choc "Traits or"
1,5 x 2,9 cm •



007371
304 Mini-Leaves
Dark choc "Traits verts"
1,5 x 2,9 cm



007362
304 Mini-Leaves
White choc "Vertes"
1,5 x 2,9 cm



004741
240 Curved leaves White choc "Bronze et Or" •



004742
240 Curved leaves White choc "Vertes"



007395
132 Classic leaves
Dark choc "Traits or"
2,9 x 5 cm •



007370
132 Classic leaves
Dark choc "Traits verts"
2,9 x 5 cm



007360
132 Classic leaves
White choc "Vertes"
2,9 x 5 cm



000260
100 Mapple leaves Dark choc 2 designs •



007393
135 Long leaves Dark choc
"Traits or" 1,6 x 7 cm •



007344
135 Long leaves Dark choc
"Traits verts" 1,6 x 7 cm



007358
135 Long leaves White
choc "Vertes" 1,6 x 7 cm



007386
135 Long leaves White choc
"Noires et blanches" 1,6 x 7 cm •



007367
135 Long leaves Dark choc
"Vertes" 1,6 x 7 cm



002914
320 Leaves White choc
"Bicolores" 3 designs
1,8 x 3,3 cm •



004947
90 Holly leaves colored in green
5,45 x 3,7 cm •

001733
2 Blisters "Feuilles de Houx verts"
so 90 prints 5,45 x 3,7 cm •



019018
209 Leaves colored in green
1,4 x 1,5 cm •



002685
140 Holly leaves White choc "Green" 3 designs •





004784

144 Sticks Dark choc 8 designs 13,75 x 0,6 cm



060502

190 Mini sticks White choc "Candy" 3 designs
5 x 0,6 cm •



004896

60 Curved sticks Dark choc "Or" 17,5 x 1,1 cm •

150





050299
60 Curved sticks
White choc
"Rose" 2 designs
17,5 x 1,1 cm •



004881
60 Curved sticks
Dark choc "Rose"
2 designs
17,5 x 1,1 cm •



060501
72 Tiges White choc "Balls rouges" 14 x 1,8 cm •



030138
76 Pinceaux Dark choc "Bleu" 1 x 14 cm •



003428
104 Sticks Dark
choc "Spirales"
13,7 x 0,9 cm •



004826
96 Sticks White
choc "Bambou"
12,8 x 1 cm



004759
144 Sticks White
choc "Vertes"
2 designs
13,75 x 0,6 cm



004755
144 Sticks White
choc "Sucre
d'orge" 9 designs
13,75 x 0,6 cm



004733
144 Sticks White
choc 8 designs
13,75 x 0,6 cm



004958
144 Sticks Dark
choc "Lignes"
13,75 x 0,6 cm •



004956
144 Sticks White
choc "Mini
brisures"
13,75 x 0,6 cm •



004957
144 Sticks White
choc "Lignes"
13,75 x 0,6 cm •

LOVE DECORATIONS

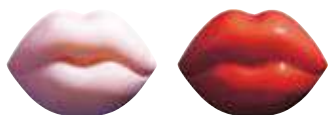
152



060454
2 Blisters "Flèches Cupidon" so 48 prints 10,4 x 2 cm •



000400
90 Hearts White choc crystallised ruby
2,9 x 3,2 cm •



004856
190 Mini mouths compound coating
2 designs 2 x 1,45 cm



045725
165 Hearts 2D
compound coating red
2 x 1,7 cm



040178
48 Squares White choc "Cœur"
4 cm



050136
120 Rounds Fraise "Love"
ø 3 cm •



004939
63 Hearts White choc "Bisous"
3,6 x 3,3 cm •

001724
2 Blisters Hearts "Bisous"
so 126 prints 3,6 x 3,3 cm •



004940
63 Hearts White choc "Je t'aime"
3,6 x 3,3 cm •

001725
2 Blisters Hearts "Je t'aime"
so 126 prints 3,6 x 3,3 cm •



004838
63 Hearts White choc "Rouge"
3,6 x 3,3 cm



060450
60 Rectangles White choc
"Love" 4 x 2,9 cm •



002390
70 Hearts White choc to customize
2 designs 5,2 x 5,2 cm



040056
40 Hearts White choc "Love"
4,8 x 4,5 cm •



040177
63 Hearts White choc "Entrelacés"
3,6 x 3,3 cm



002307
108 Openwork hearts White choc
"Spirales"



050328
360 Hearts White choc
6 designs •



050325
120 Speech bubbles White choc
"Je t'aime" 3,7 x 3 cm •



008630
Hearts dark choc shiny bronze
1,4 x 1,38 cm 200 g •



002638
266 Mini hearts White choc
4 designs 1,3 x 1,3 cm



004839
65 Mouths compound coating
4 designs 4,3 x 2,5 cm



045727
360 Hearts White choc "Rouge" 6 designs



050331
120 Squares White choc "Love" 2 designs 4 cm •



TIMELESS DECORATIONS

154





004763
48 Spoons Dark choc "Croquez-moi !"
10,8 x 2,6 cm •



025037
190 Mini-sticks Dark choc "Klimt"
2 designs 5 x 0,6 cm •



003285
567 Rounds Dark choc "Tendance"
8 designs ø 3 cm •

155



040180
90 Mini spoons White choc "Arabesques"
8 x 2 cm

001545
2 Blisters Mini spoons "Arabesques"
so 90 prints 8 x 2 cm



008699
Coffee beans Dark choc shiny bronze
1,5 x 1,3 cm - 200 g •



010399
Coffee beans Dark choc
285 g •



004799
90 Mini spoons Dark choc "Arabesques"
8 x 2 cm



003331
770 Squares Dark choc
"Cuivrés" 2,5 cm •



003332
770 Squares Dark choc
"Tourbillons" 2,5 cm



003356
176 Clasps Dark choc
"Spirales"



003603
176 Twirls CN



003691
400 Rounds Dark choc "Pop" 4 designs ø 1,7 cm



003330
120 Squares Dark choc 3 designs 2 cm

002406
176 Spirals White choc
"Pulvérisés rouge"

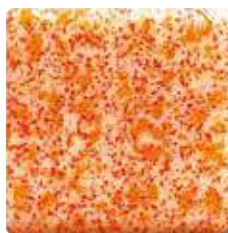


004800
84 Bottles Dark choc "Grand Cru" 2 designs 2,1 x 7,55 cm •

001535
2 Blisters Bottles "Grand Cru" so 84 prints
2 designs 2,1 x 7,55 cm •



003574
240 Rectangles Dark choc "Traces" 3 designs 9 x 0,8 cm



002262
280 Squares White choc "Moucheté rouge" 3 cm



002264
280 Squares White choc "Moucheté caramel" 3 cm



002263
280 Squares White choc "Moucheté vert" 3 cm



040181
770 Squares White choc "Marbré" 2,5 cm



003923
135 Street signs Dark choc 3 designs 3 x 3 cm



002311
192 Farandoles White choc "Lignes vertes"



002357
192 Farandoles White choc "Empire"



003315
192 Farandoles Dark choc "Herbes folles"



040182
192 Farandoles White choc "Mille-feuille"



060540
135 Hazelnuts Dark choc "Bronze" 3 designs 2,8 x 2,5 cm •



060542
180 Lemons Dark choc "Bronze" 3 designs 1,85 x 2,85 cm •



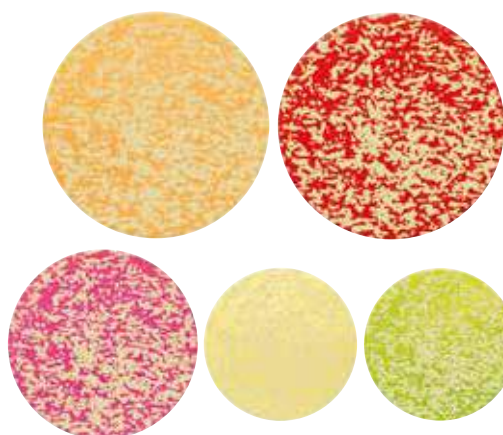
060541
200 Pineapple Dark choc "Bronze" 3 designs 1,5 x 3 cm •



019067
255 Sails Dark choc "Graphiques" 3,8 x 4,5 cm 2 designs •



050312
78 Sweets White choc 2 designs 4 x 2,2 cm



002817
360 Rounds White choc
"Moucheté" 5 designs

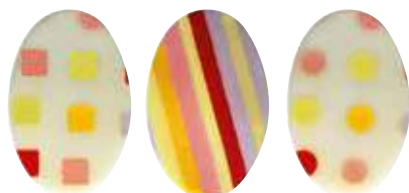


002756
176 Mini clasps White choc
"Rayures vertes"

157

002680

176 Rounds White choc
3 Designs "Sucre d'orge"
ø 3 cm

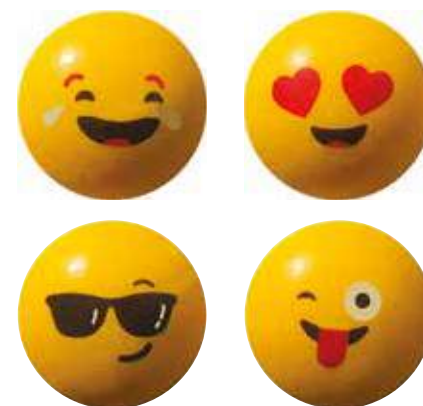


002312

200 Ovals White choc "Pop"
3 designs 2,5 x 1,6 cm



004883
117 Buttons compound coating 4 designs ø 2,5 cm



040029
108 Emoji compound coating ø 2,5 cm 4 designs •



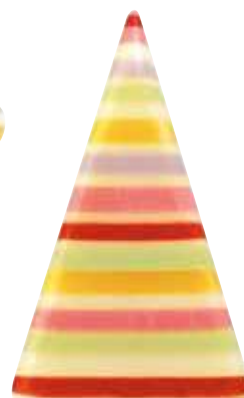
002639

210 Cupcakes White choc
9 designs 2,8 x 4 cm



002350

432 Mini twirls White choc
"Rayures colorées"



004777

230 Trianons White choc "Rayures
colorées" 3,3 x 5,5 cm



004964

230 Trianons Dark choc
"Arabesques" 3,3 x 5,5 cm •



004744

230 Trianons White choc "Rayures"
2 designs 3,3 x 5,5 cm

MIXED CIRCLES

158



002865
144 Mixed circles White choc
"Rayures roses" 3 sizes •



002303
144 Mixed circles White choc
"Sucre d'orge" 3 sizes





045731
144 Mixed circles White choc
"Moucheté caramel" 3 sizes •



002228
144 Mixed circles White choc
"Moucheté vert" 3 sizes



003824
144 Mixed circles Dark chocolate
"Rayures" 3 sizes

159



003337
144 Mixed circles Dark chocolate
"Cuivrés" 3 sizes



002338
144 Mixed circles White choc "Ronce de noyer" 3 sizes



003219
144 Mixed circles Dark chocolate
"Moucheté or" 3 sizes •

SPORT DECORATIONS

160





030144
63 Balls White choc
"Tennis" ø 2,6 cm •



030140
315 Rugby balls Dark choc
"Rugby" 3,4 x 2,1 cm •



050303
63 Balls White choc
"Football" ø 2,6 cm •



030143
120 Tee-shirts Dark choc
"I love Football" 3,5 x 3,2 cm •

161



ALAIN

Chartier

030139
4 Blisters Tee-shirt "Football Club"
so 16 prints 13,6 x 15,6 cm •

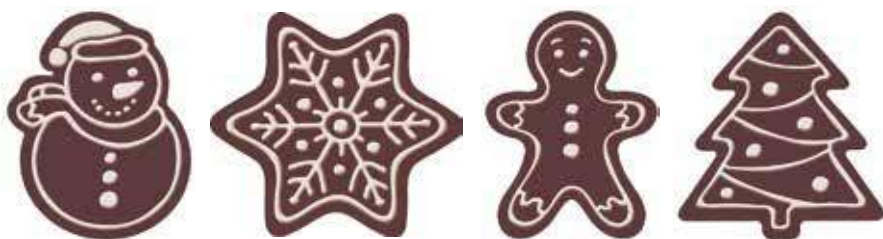
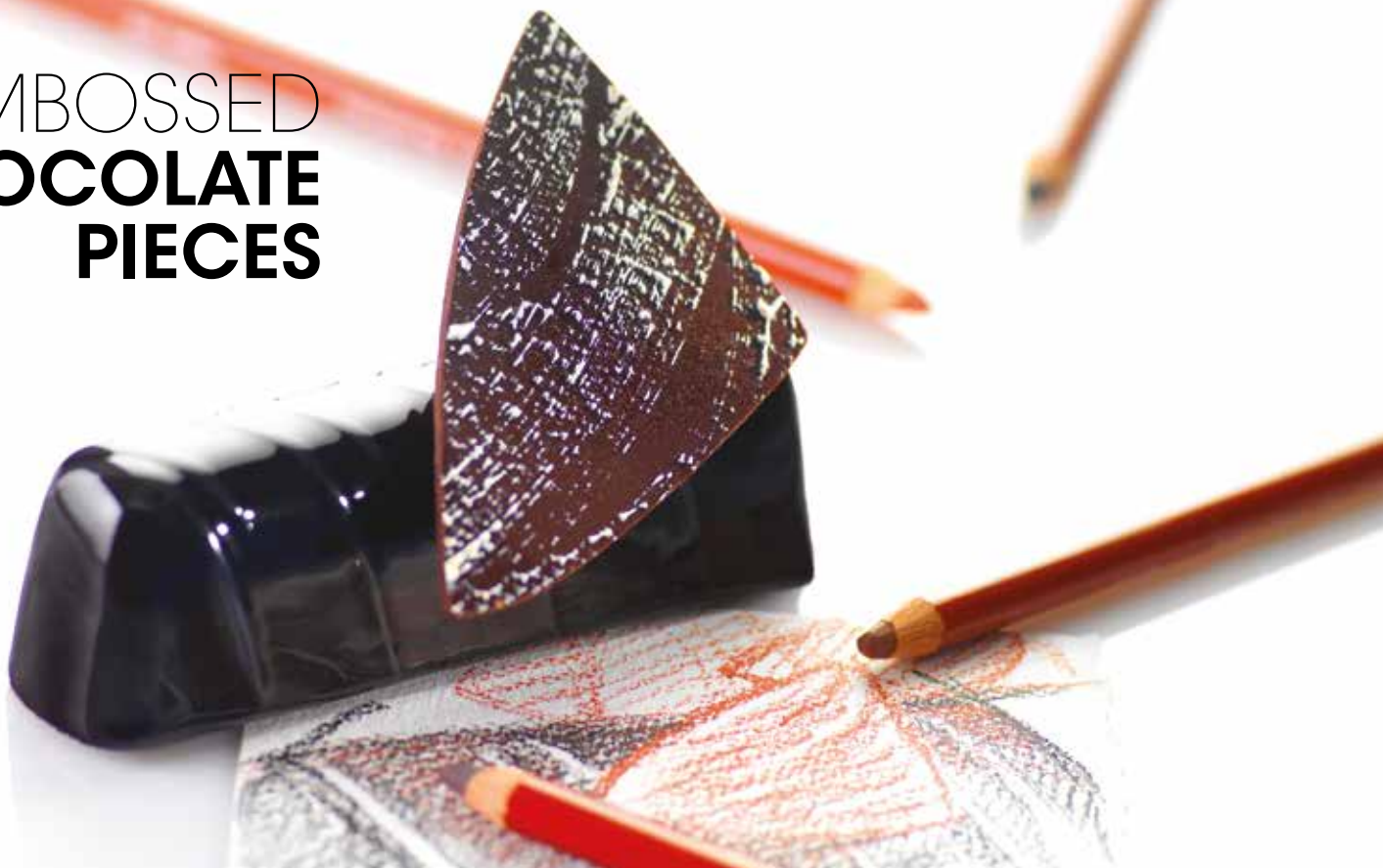


030142
60 Lollipops Milk choc "Baby Foot I love" and bags
4 designs 2,9 x 9 cm •

030141
9 Blisters lollipops "Baby Foot" and sticks
for 45 prints, 4 designs 2,9 x 9 cm •

EMBOSSED CHOCOLATE PIECES

162



011003
126 Decorations Dark choc embossed "Blanc" 8 designs •



010986
528 Flowers Dark choc embossed 8 designs ø 2,5 cm •



010994
96 Butterflies wings Dark choc embossed 2 designs •



045651
72 Big embossed White flakes
4 x 4,5 cm •



010932
480 Decorations White choc embossed orange 3 designs

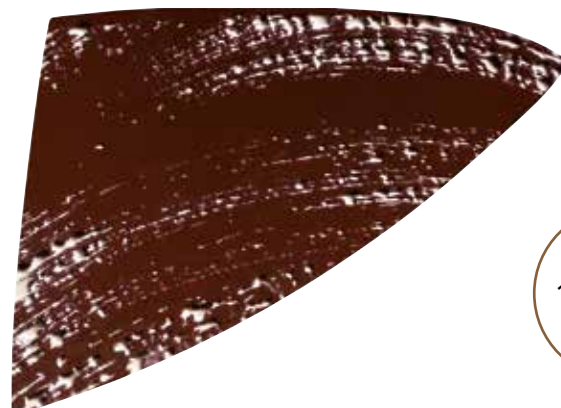
Please note the decorations are not shown in real size (see dimensions in the references below).



036136
126 Little embossed hearts Dark choc
3 designs 3 x 3 cm •



010990
486 Mini leaves Dark choc
embossed green 1,8 x 3,5 cm



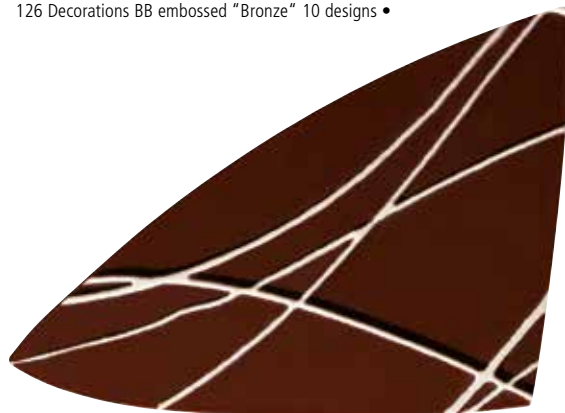
010940
96 Triangles Dark choc embossed "Traces" 8,8 x 5,8 cm •

010930
480 Decorations Dark choc embossed green 3 designs

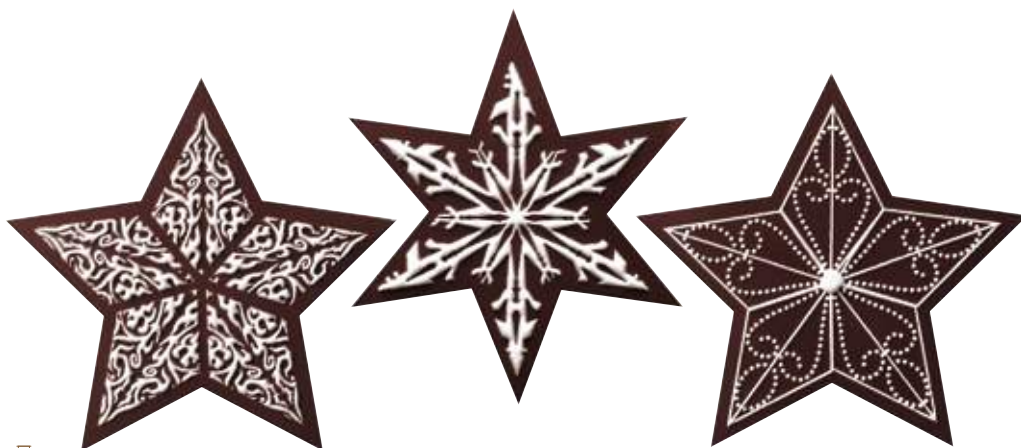


010995
144 Stars Dark choc embossed "Or" 3 designs 5,2 x 5,2 cm •

000322
126 Decorations BB embossed "Bronze" 10 designs •



010941
96 Triangles Dark choc embossed "Éclairs"
8,8 x 5,8 cm •



010996
144 Stars Dark choc embossed "Blanc" 3 designs 5,2 x 5,2 cm •

CRYSTAL DECORATIONS

Crystal fascinates with its transparency, its brightness and its fragile and rare side. Discover a range of decorations made of isomalt which, through this magical substance, brings real touches of light to your products.

164



007286

56 Stars cristal silver spangled 4,1 x 3,9 cm •



007251

20 Snowflakes cristal silver ø 6,2 cm •

Please note the decorations are not shown in real size (see dimensions in the references below).



007260
32 Snowflakes cristal silver spangled ø 5,5 cm •



007273
32 Snowflakes cristal gold spangled ø 5,5 cm •

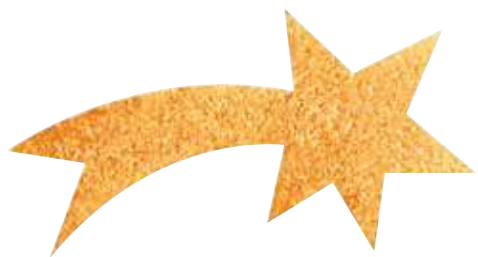


007258
20 Snowflakes cristal silver spangled ø 6,5 cm •



007256
20 Snowflakes cristal gold ø 6,2 cm

165



007278
32 Shooting stars cristal gold 6,7 x 3,5 cm •



007277
32 Shooting stars cristal silver 6,7 x 3,5 cm •



007282
56 Stars cristal gold spangled
4,1 x 3,9 cm •



007209
240 Diamonds crystal ø 1 cm •



007247
240 Diamonds crystal green ø 1 cm



007246
240 Diamonds crystal pink ø 1 cm



007210
224 Diamonds crystal ø 1,4 cm •



007240
224 Diamonds crystal green ø 1,4 cm



007239
224 Diamonds crystal pink ø 1,4 cm



007228
30 Diamonds crystal ø 2,5 cm •



007249
30 Diamonds crystal green ø 2,5 cm



007248
30 Diamonds crystal pink ø 2,5 cm

MARSHMALLOW

166

Marshmallow: reminiscent of childhood sweetness and ideal for sumptuous decorations...

These decorations come in different forms :

- crystals and flowers to sprinkle on your creations
- a range of special Bar decorations, composed of "Latte Art" discs to be deposited on the foam of your espresso and hot chocolate.

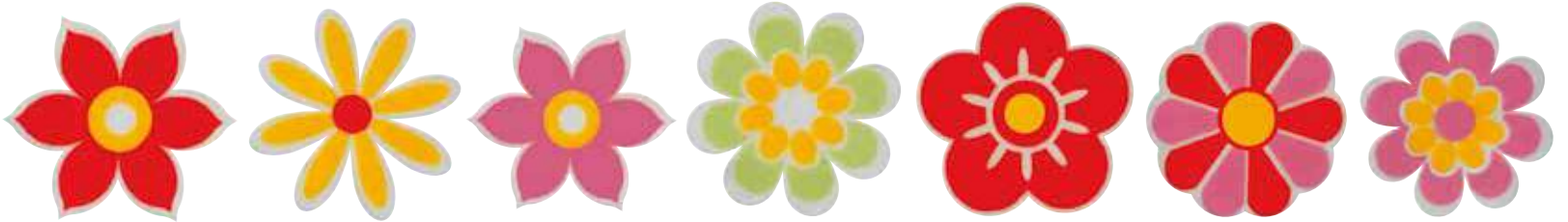




008576
288 Snowflakes marshmallow 4 designs •



008596
120 Snowflakes marshmallow 2 designs •



008571
324 Little flowers marshmallow 15 designs



008600
288 Rounds marshmallow "Latte" 9 designs ø 3 cm •

025116
288 Rounds marshmallow
"Snowman" ø 3 cm •

008608
288 Marshmallows "Fleurettes" 6 motifs ø 3 cm •

CHOCOLATE PIECES

168





002759
120 Squares White choc "Joyeuses Fêtes" 2 designs 4 cm



045569
240 Squares Dark choc "Boules de Noël" 3,5 cm •



002871
120 Squares White choc "Joyeuses Fêtes" 4,5 cm



036043
120 Rectangles Dark choc "C'est la fête" 4 x 2,9 cm •



003534
240 Rectangles Dark choc "Joyeuses Fêtes" 9 x 0,8 cm •



060586
120 Squares Choc BC "Joyeux Noël" 4 cm •



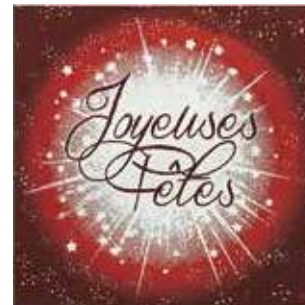
025052
240 Squares Dark choc "Fêtes étoilées" 3 cm •



045578
240 Squares White choc "Fêtes illuminées" 3,5 cm •



003342
95 Rectangles Dark choc "Joyeuses Fêtes" 5 x 0,8 cm •



003954
120 Squares Dark choc "Joyeuses Fêtes" 4 cm



025088
120 Squares BB "Renne" 4,5 cm •



045623
75 Rectangles White choc "Joyeux drille" 3,5 x 5,5 cm •



045574
120 Rectangles Milk choc "Jarre de Noël" 2,9 x 4 cm •



045624
100 Rectangles Dark choc "Éclats" 6 x 2 cm •



003846
176 Rounds Dark choc "Joyeuses Fêtes" ø 2 cm •



036035
240 Squares Dark choc "Facettes"
3,5 cm



060587
60 Squares Barley grass "Joyeuses Fêtes"
4 cm •



002626
120 Squares White choc "Joyeuses Fêtes"
2 designs 4 cm •



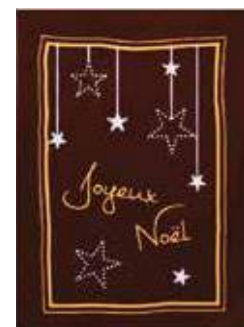
036032
120 Squares Dark choc "Sapin Styl"
3 designs 4 cm



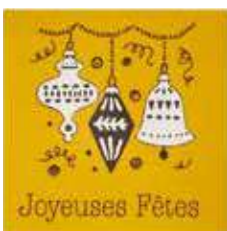
045579
120 Squares White choc "Noël irisé"
4 cm •



003723
120 Squares Dark choc "Joyeux Noël"
4 cm



045581
120 Rectangles Dark choc
"Étoiles sur le fil" 2,9 x 4 cm •



002693
60 Letters White choc "Joyeux Noël" 8 x 3,2 cm



003725
280 Rectangles Dark choc Joyeux Noël 5 x 0,7 cm •



036030
240 Squares BB "Les fêtes en Images"
8 designs 3 cm •



045576
120 Squares White choc "Joyeux Noël Rose"
4,5 cm •



003947
55 Rectangles Dark choc "Joyeuses Fêtes" 7 x 2 cm •



003833
55 Rectangles Dark choc "Joyeuses Fêtes" 7 x 2 cm •



003247
70 Rectangles Dark choc "Joyeux Noël" 7 x 1,5 cm •

003255
350 Rectangles Dark choc "Joyeux Noël" 7 x 1,5 cm •



025086
250 Rectangles Dark choc "Joyeux Noël" 2 designs 6 x 2 cm •



045567
72 Labels Dark choc "Joyeux Noël"
2,7 x 4 cm •



003687
55 Rectangles Dark choc "Joyeux Noël" 7 x 2 cm •

001479
2 Blisters "Rectangles Joyeux Noël" so 110 prints 7 x 2 cm •



045580
160 Rectangles Dark choc "Jarre
sapin" 5 x 3,3 cm •



003726
240 Squares Dark choc "Joyeux Noël" 3 designs 3,5 cm •



003982
70 Rounds Dark choc "Joyeux Noël" ø 5 cm •



025068
120 Squares Dark choc "Ho Ho Ho" 4 cm •



045582
120 Squares Dark choc "Sapin graphique"
4 cm •



002331
63 Wax seals compound "Joyeux Noël"
ø 3,5 cm



003513
96 Rounds Dark choc "Joyeux Noël"
ø 4 cm •



045570
120 Rounds Dark choc "Étoiles" ø 4 cm •



003853
240 Squares Dark choc "Joyeuses
Fêtes" 3,5 cm



002358
63 Wax seals compound "Joyeuses
Fêtes" ø 3,5 cm

NEW YEAR DECORATIONS

172



003934
88 Rounds Dark choc "Horloge" ø 3 cm •

045585
160 Rectangles White choc "Très bonne année acidulée" 3,3 x 5 cm •



060551
54 Squares Dark choc Sur-mesure "2020"
2 designs - 4 cm •



045586
160 Rectangles Dark choc "365 chances"
3,3 x 5 cm •



003910
70 Rectangles Dark choc "Bonne Année" 7 x 1,5 cm •



025071
160 Rectangles Dark choc "Bonne Année"
5 x 3,3 cm •



003421
28 Rectangles Dark choc "1er Janvier"
3 designs 5 x 6 cm •

Please note the references are not shown in real size.

Discover a new concept in customising your customers' birthday cakes. This technique combines a grand decoration that perfectly suits party cakes with the ability to quickly personalise it with the person's name or the text of your choice. With an ordinary pen, write on the back of the printed baking parchment cut-out placed on the plaque, and the text will be transferred in colour to the chocolate.

BIRTHDAY DECORATIONS



SEE INSTRUCTIONS **P.301**



173

DIY

001500
5 Blisters Rectangles "Joyeux Anniversaire"
so 60 prints 9 x 7 cm
+ bags + sticks

000404
10 White decal sheets
8 x 8 cm •

060569
10 Golden decal sheet
8 x 8 cm •

060570
10 Bronze decal sheets
8 x 8 cm •

025094
24 Rectangles Dark choc "Écris-moi" to customise 9 x 7 cm •



050157
120 Squares White choc "Roi du jour" 3 cm •

003391
70 Rectangles Dark choc "Joyeux Anniversaire"
7 x 1,5 cm •



025107
75 Rectangles Dark choc "Bon anniversaire" 6 x 2,5 cm •



040071
60 Rectangles White choc "Ballons" 4 x 2,9 cm •



DIY

019070
10 Blisters "Enveloppes" to customise
so 30 prints 9,7 x 10 cm •



003673
120 Squares Dark choc "Joyeux Anniversaire"
4,5 cm



030103
75 Rectangles Dark choc "Art Déco" 6 x 3 cm •



019071
42 Rectangles Dark choc "Trace" to customise 8,5 x 4,5 cm •



003624

33 Banners Dark choc "Joyeux Anniversaire"
7,87 x 3,32 cm •

003634

165 Banners Dark choc "Joyeux Anniversaire"
7,87 x 3,32 cm •

Please note the reference below is not shown in real size.



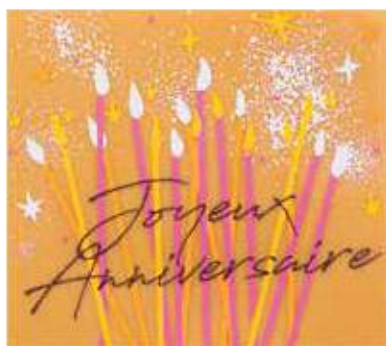
001498

2 Blisters Rectangles "Joyeux Anniversaire" so 30 prints 10,5 x 5 cm •



003390

36 Ovals Dark choc "Joyeux Anniversaire" 6,2 x 3,7 cm •



045592

120 Rectangles Choc BC "Anniversaire bougies"
5,1 x 4,5 cm •

050316

100 Rectangles White choc "Envolées"
4 x 6 cm •

004893

152 Candles White choc 6 designs
0,8 x 6,6 cm

001538

2 Blisters Squares "Joyeux Anniversaire" 3 designs
so 70 prints 4,5 cm



MULTILINGUAL PIECES

176





060593
120 Squares White choc "Happy New Year"
4,5 x 4,5 cm •



060588
80 Rectangles White choc "Merry Christmas"
5 x 3,3 cm •



060585
120 Squares Choc BC "Tis the season"
4 cm •



060590
70 Rectangles Choc BC "Confetti"
4 x 5 cm •



001144
55 Rectangles Dark choc "Merry Christmas" 7 x 2 cm



045589
160 Rectangles Dark choc "Jarre sapin"
3,3 x 5 cm



025070
160 Rectangles Dark choc "Happy New Year"
5 x 3,3 cm •



060592
70 Rectangles Dark choc "Reindeer"
4 x 5 cm •



060589
120 Squares Choc BC "Tis the season to be jolly" 4 x 4 cm •



004001
55 Rectangles Dark choc "Happy New Year" 7 x 2 cm



001139
120 Squares Dark choc "Season's greetings" 2 designs 4 cm •



025073
120 Squares Dark choc "Explosion" 4 cm •



003173
150 Rectangles Milk choc "Congratulations" 6 x 3 cm •



001129
36 Ovals Dark choc "Happy Birthday"
6,2 x 3,7 cm



001147
70 Rounds Dark choc "Merry Christmas" ø 5 cm



001130
70 Rectangles Dark choc "Happy Anniversary"
7 x 1,5 cm



001138
120 Squares Dark choc "Happy New Year"
4,5 cm •



025208
55 Rectangles Dark choc "Feliz Navidad" 7 x 2 cm •



036047
75 Rectangles Dark choc "Gelukkige Verjaardag" 6 x 3 cm •



025207
55 Rectangles Dark choc "Buon Natale" 7 x 2 cm •



025219
160 Rectangles Dark choc "Gelukkig Nieuwjaar"
5 x 3,3 cm •



025214
120 Squares Dark choc "Explosion" 4 cm •



019181
36 Ovals Dark choc "Alles Gute zum Geburtstag" 6,2 x 3,7 cm •

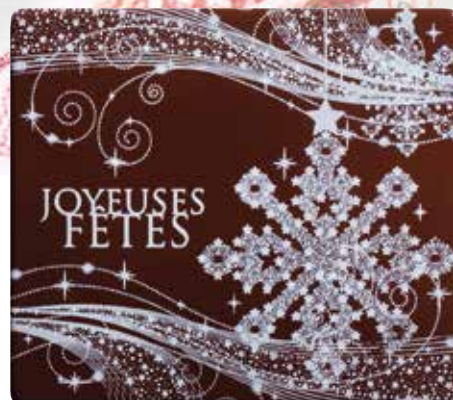
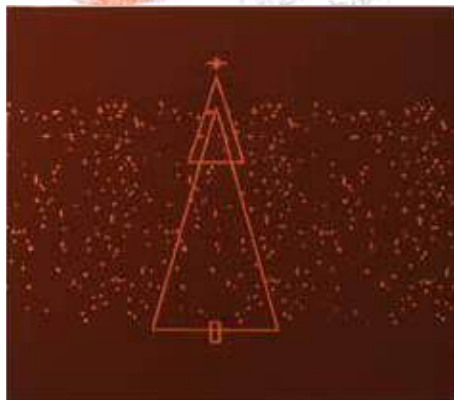


025206
55 Rectangles Dark choc "Frohe Weihnachten" 7 x 2 cm •





ENDS OF YULE LOG

180



 **045595**
40 Ends of yule logs rectangle Dark choc "Sapin graphique"
8,5 x 7,5 cm •

 **045601**
40 Ends of yule logs rectangle Dark choc "Icônes de Noël"
8,5 x 7,5 cm •

 **036058**
75 Ends of yule logs Dark choc "Joyeuses Fêtes" 8,5 x 7,5 cm •

Please note the ends of yule log are not shown in real size (see dimensions in the references below).



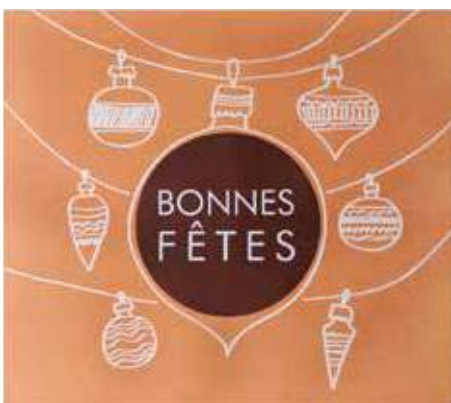
060591
40 Ends of yule logs rectangle White choc "Merry Christmas"
8,5 x 7,5 cm •



060584
40 Ends of yule logs rectangle White choc "Eat drink..."
8,5 x 7,5 cm •



036062
40 Ends of yule logs rectangle White choc "Boules"
8,5 x 7,5 cm •



045600
40 Ends of yule logs rectangle Dark choc "Boules de Noël"
8,5 x 7,5 cm •



045598
40 Ends of yule logs rectangle Choc BC "Renne des bois"
8,5 x 7,5 cm •



045596
40 Ends of yule logs rectangle Choc BC "Baies d'hiver"
8,5 x 7,5 cm •



000313
40 Ends of yule logs rectangle Dark choc "Boule de Noël
étoilée" 8,5 x 7,5 cm •



045594
40 Ends of yule logs rectangle White choc "Noël irisé"
8,5 x 7,5 cm •



036054
40 Ends of yule logs rectangle Dark choc "Écris-le"
8,5 x 7,5 cm •

Please note the ends of yule log are not shown in real size (see dimensions in the references below).

182



025059
75 Ends of yule logs Dark choc "Firmament" 8,2 x 6,8 cm •



003516
75 Ends of yule logs Dark choc "Boule" 8,2 x 6,8 cm •



003502
75 Ends of yule logs Dark choc "Sapin" 8,2 x 6,8 cm



025099
75 Ends of yule logs Dark choc "Tourbillons" 8,2 x 6,8 cm •



003992
75 Ends of yule logs Dark choc "Flocons de neige" 8,2 x 6,8 cm •



045604
40 Ends of yule logs Dark choc "Joyeux Noël" 8,2 x 6,8 cm •



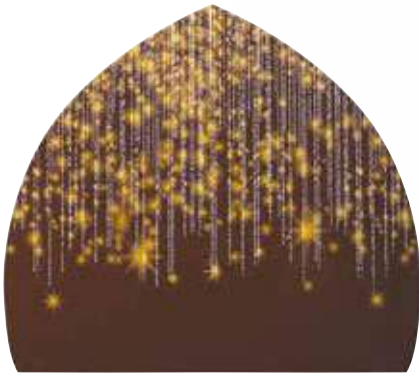
003886
75 Ends of yule logs Dark choc "Joyeuses Fêtes" 8,2 x 6,8 cm •



003881
75 Ends of yule logs Dark choc "Boules de Noël" 8,2 x 6,8 cm



000321
30 Ends of yule logs Dark choc "Étoile filante" 8,2 x 7,2 cm •



000320
40 Ends of yule logs Dark choc "Étoile" 8,5 x 7,5 cm



003515
90 Ends of yule logs Dark choc "Boule de Noël"
8 x 6 cm •



003977
90 Ends of yule logs Dark choc "Nœud de bûche"
8 x 6 cm •



003998
75 Ends of yule logs Dark choc "Nœud de bûche"
8,2 x 6,8 cm •



003380
120 Ends of yule logs Dark choc "Nœud de bûche"
ø 6 cm



000315
30 Ends of yule logs "Chalet" Dark choc 8,5 x 7,5 cm •

001562
5 Blisters Ends of yule logs "Noeud de bûche"
so 90 prints 8 x 6 cm •

001564
5 Blisters Ends of yule logs "Nœud de bûche"
so 75 prints 8,2 x 6,8 cm •



CURVED ECLAIR

CHOCOLATE TOPPINGS

Please note the references are not shown in real size.



025133
24 Curved eclairs Dark choc "Traîneau"
13,2 x 3,2 cm •



045607
24 Curved eclairs Milk choc "Visages de Noël"
13,2 x 3,2 cm •



025134
24 Curved eclairs Dark choc "Cristaux"
13,2 x 3,2 cm •



040079
24 Curved eclairs Dark choc "Pois bronze" 3 designs 13,2 x 3,2 cm •



036072
24 Curved eclairs Dark choc "Savoir-faire"
13,2 x 3,2 cm •



030117
24 Curved eclairs White choc "Tahiti"
13,2 x 3,2 cm •

ECLAIR CHOCOLATE TOPPINGS

Please note the references are not shown in real size.

186

010700
1 Stencil for 6 prints eclairs
13,2 x 3,2 cm •



See all stencils
p. 82



045608
60 Eclairs White choc "Bonhomme de neige" 13,2 x 3,2 cm •



030123
60 Eclairs Dark choc "Traits" 13,2 x 3,2 cm •



060497
60 Eclairs Dark choc "Pointillisme" 2 designs 13,2 x 3,2 cm •



045609
60 Eclairs Milk choc "Love" 13,2 x 3,2 cm •



030122
60 Eclairs Milk choc "Mmh" 13,2 x 3,2 cm •



040190
60 Eclairs Dark choc "Chocolat" 13,2 x 3,2 cm



040189
60 Eclairs White choc "Vanille" 13,2 x 3,2 cm



040191
60 Eclairs Milk choc "Caramel" 13,2 x 3,2 cm •

DIY DECORATIONS

To create these decorations you'll need transfer sheets and a stencil.



SEE INSTRUCTIONS P. 297



SEE SAVOIR-FAIRE

Printed sheets for stencil



See all stencils
p. 82



008209
15 Transfer sheets so 150 decorations
10 designs

010692
1 Stencil of 10 prints
for rectangle 6 x 4 cm •

008217
20 Transfer sheets fully printed gold
36 x 13 cm •

010704
1 Stencil of 24 prints for square 2 cm •



008328
22 Transfer sheets "Joyeuses Fêtes" so 88 Ends of yule logs 8 x 6 cm •

010723
1 Stencil for Ends of yule logs 4 prints 8 x 6 cm •

008299
22 Transfer sheets "Joyeuses Fêtes" so 88 Ends of yule logs 8,3 x 6,9 cm •

010721
1 Stencil for Ends of yule logs 4 prints 8,3 x 6,9 cm •

Joyeux Anniversaire

008335
25 Transfer sheets "Joyeux Anniversaire" so 375 decorations •

010690
1 Stencil of 15 prints for rectangle 7 x 1,5 cm •

Joyeuses Fêtes

008197
25 Transfer sheets "Joyeuses Fêtes" so 500 decorations 7 x 2 cm •

010691
1 Stencil of 20 prints for rectangle 7 x 2 cm •

Joyeux Noël

008231
25 Transfer sheets "Joyeux Noël" so 375 decorations 7 x 1,5 cm •

010690
1 Stencil of 15 prints for rectangle 7 x 1,5 cm •

Bonne Année

008255
25 Transfer sheets "Bonne Année" so 375 decorations 7 x 1,5 cm •

010690
1 Stencil of 15 prints for rectangle 7 x 1,5 cm •



009388
20 Transfer sheets so 600 decorations

010738
1 Stencil of 30 prints for leaves ± 6,5 x 3 cm •

010329
5 Moulds alveolus to shape the leaves •

DECORATIONS TO STREW

Add a touch of sparkle, fun and craziness to your products.

188



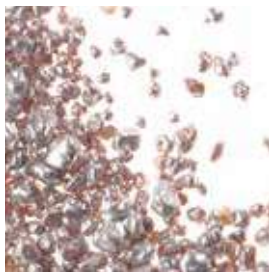
OTHER PACKAGING OPTIONS
ARE AVAILABLE UPON REQUEST
Contact-us !



“Kipetti” crackles and pops in your mouth. Add them to your chocolates, your cups or just about anything...
Kipetti enrobed in chocolate. Chocolate protects the Kipetti from moisture thus making it possible to incorporate them into moist mixtures..



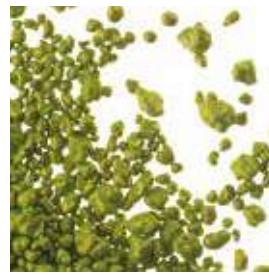
004638
Kipetti nature 1 kg •



004630
Kipetti coated silver 250 g •



004633
Kipetti coated pink 250 g •



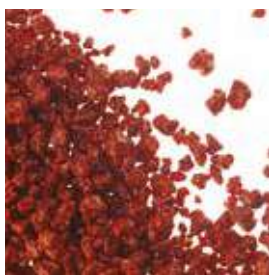
004634
Kipetti coated green 250 g •



004636
Kipetti coated azure 250 g •



004635
Kipetti coated orange 250 g •



004637
Kipetti coated red 250 g •



004557
Kipetti coated 1 kg •



004631
Kipetti coated bronze 250 g •



004632
Kipetti coated gold 250 g •



008715
Chocolate chips Ruby 35 g •



008718
Chocolate chips gold 35 g •



008716
Chocolate chips green 35 g •



004628
Isigny caramel chips 250 g •



010437
Bronze chips (hazelnuts & almonds)
200 g •



010423
Silver chips (hazelnuts & almonds)
200 g •



010389
Golden chips (hazelnuts & almonds)
200 g •



010398
Green chips (hazelnuts & almonds)
200 g •

MADE OF
CANDY-COATED
HAZELNUT CHIPS
AND ROASTED
ALMONDS



060565
Bronze crispy spangles 500 g •



010421
Silver crispy spangles 500 g •



010420
Golden crispy spangles
500 g •



060566
Bronze crispy chips 50 g •



060567
Copper crispy chips 50 g •



008658
Gold spangles 6 g •



008656
Silver spangles 6 g •



008657
Bronze spangles 6 g •



008751
Pink Hearts spangles 6 g •



008621
Silver stars spangles 6 g •



008620
Golden stars spangles g •



045669
Chocolate stars shiny old gold
0,9 cm - 200 g •



045667
Chocolate stars shiny gold
0,9 cm - 200 g •



045668
Chocolate stars shiny silver
0,9 cm - 200 g •



045666
Chocolate stars shiny pink
0,9 cm - 200 g •



045673
Chocolate hearts shiny red
0,9 cm - 200 g •



045672
Chocolate hearts shiny pink
0,9 cm - 200 g •



045674
Chocolate hearts shiny gold
0,9 cm - 200 g •



060554
White hails 250 g



060555
Maxi hazelnuts silver 250 g •



008695
Violet chips 250 g •



008693
Rose chips 250 g •



008622
White stars 200 g •



036121
Bronze shiny stars 200 g •



008725
Golden stars 200 g •



008726
Silver stars 200 g •



036118
Pink shiny stars 200 g •



036119
Red shiny stars 200 g •



036120
Azure shiny stars 200 g •



CRUNCHIES & MINI-BALLS

The crunchy sprinkles are candy-coated chocolate cereals. They can be sprinkled on your products or incorporated into bars, chocolates and pralines.

Crunchies average size :

Mini balls : $\varnothing \pm 0,3$ cm

Crunchies : $\varnothing \pm 0,5$ cm

Maxi crunchies : $\varnothing \pm 0,8$ cm

192



MADE WITH
COLOURING
FOODSTUFF



060561
Crunchies purple 170 g •



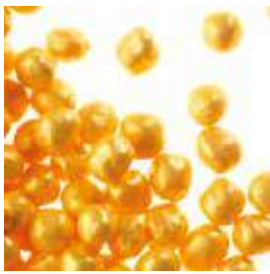
060556
Crunchies yellow 170 g •



060557
Crunchies orange 170 g •



060560
Crunchies green 170 g •



010410
Crunchies gold 170 g •



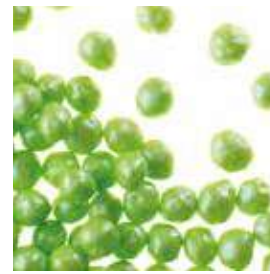
000402
Crunchies orange 170 g •



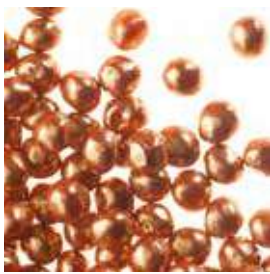
010411
Crunchies pink 170 g •



010424
Crunchies red 170 g •



010419
Crunchies green 170 g •



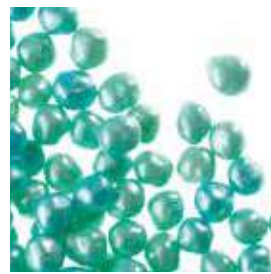
010397
Crunchies old gold 170 g •



045656
Crunchies ruby 170 g •



010426
Crunchies purple 170 g •



045657
Crunchies turquoise 170 g •



010412
Crunchies silver 170 g •



010380
Mix of crunchies dark, milk & white
500 g •



010379
Crunchies milk 500 g •



010441
Crunchies white 500 g •



010440
Crunchies dark 500 g •

010388
Mix of crunchies dark, milk & white
2,5 kg •



060559
Crunchies red 170 g •



060558
Crunchies pink 170 g •



060562
Maxi crunchies white 170 g •



060563
Maxi crunchies red 170 g •



060564
Maxi crunchies green 170 g •



045660
Maxi crunchies gold 170 g •



045659
Maxi crunchies old gold 170 g •



045658
Maxi crunchies pink 170 g



045661
Maxi crunchies purple 170 g •



045662
Maxi crunchies silver 170 g •



010414
Silver balls 250 g •



010438
Small balls red 220 g •



010431
Small balls gold 220 g •



010429
Small balls old gold 220 g •



010434
Small balls purple 220 g •



010432
Small balls green 220 g



036122
Small balls orange 220 g •



010428
Small balls pink 220 g



010427
Small balls silver 220 g •







CHOCO ROLL

Making chocolate fans that are as beautiful to behold as they are to taste is a snap with our Choco'Roll. Play with the colours and tastes of our 3 chocolate wheels for a wonderful variety of decorations. The perfect partner for both bakers and pastry chefs.



004448
1 Choco Roll •



004446
Disc Choco Roll 500 g •



004445
Disc Choco Roll 500 g •



In flakes, sheets or petals...

For the utmost in sophistication, sprinkle these precious touches of real gold and silver on your desserts, entremets or chocolates. Discover how our real gold threads can give an incomparable gleam to all your creations.

Be careful, these sheets are lightly sticked to the support. We recommend to use them as a direct transfer on your products.



025227
25 Genuine gold leaves in book loose
8 x 8 cm •



025229
25 Genuine gold leaves in book stuck
8 x 8 cm • •



025231
Genuine gold petals
500 mg per box •



025233
Genuine gold chips
1 g per box •

Be careful, these sheets are lightly sticked to the support. We recommend to use them as a direct transfer on your products.



025228
25 Genuine silver leaves in book loose
8 x 8 cm •



025230
25 Genuine silver leaves in book stuck
8 x 8 cm •



025232
Genuine silver petals
500 mg per box •



025234
Genuine silver chips
1 g per box •



036140
Book of 500 little sheets
1,5 x 1,5 cm •



036141
Plier for gold •



025235
Sprinkler •



004574
1 Spray gold spangles
200 ml •



The SHEETS



- CRUMPLED TRANSFER SHEETS P. 201
- TRANSFER SHEETS 40 X 25 CM P. 203
- TRANSFER CUTOUTS 4 X 4 CM P. 214
- PRINTINGS FOR ENTREMETS P. 215
- PRINTINGS FOR BISCUITS P. 216
- PRINTINGS FOR FONDANT ICING P. 217

CRUMPLE TRANSFER SHEETS

Create breathtaking crumpled effects with a new concept in transfer sheets. Just for chocolate over the sheet then bend, fold or crumple it to the desired shape once the chocolate begins to set to achieve astounding 3D effects. This bold new product opens up new horizons for your imagination to explore.

SEE INSTRUCTIONS BELOW



SEE SAVOIR-FAIRE

Transfer sheets
Crumpled transfer sheets



200

Next page :
25 Crumpled transfer sheets
40 x 23 cm

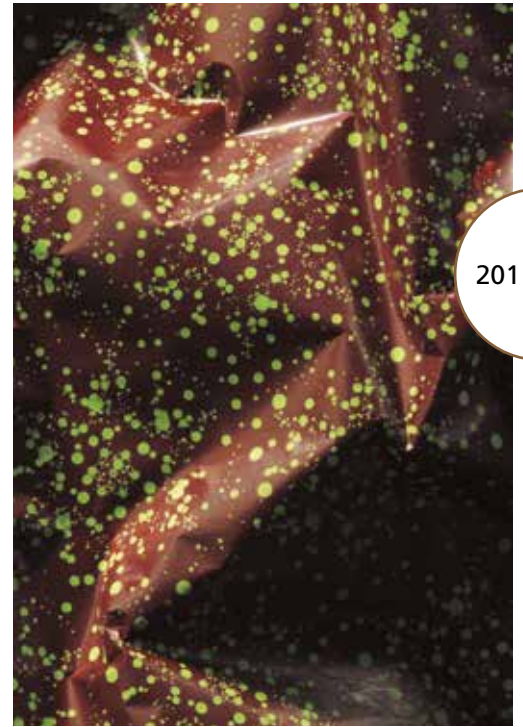




🕒 010808
"Mozaïque"



🕒 010770
"Arabesques" •



🕒 010812
"Green peas" •

201



🕒 010781
"Abscisse" •



🕒 010796
"Volutes" •



🕒 010778
"Nuit étoilée" •

TRANSFER SHEETS

Next pages :
17 Transfer sheets
40 x 25 cm

There are a thousand and one uses for these transfer sheets (see up to page 213) : Decorating chocolate bonbons or entremets (in pieces). They can also be used to decorate ice cream and mousse. Just for chocolate over these transfer sheets for an endless variety of decorations. These patterns are available in colours not featured in this catalogue on orders of 125 sheets or more. Let us know what colour you fancy and we'll be delighted to whip up a special edition just for you...

SEE INSTRUCTIONS **P. 296**



SEE SAVOIR-FAIRE
Transfer sheets



Products available in :

Boxes of 125 sheets 40 x 25 cm

Boxes of 125 sheets 36 x 13 cm

In rolls (specify size on order)

Entremet transfer strips
(specify size on order)





060096
"Sous-bois" •



060115
"Ginger" •



050054
"Coup de pinceau" •



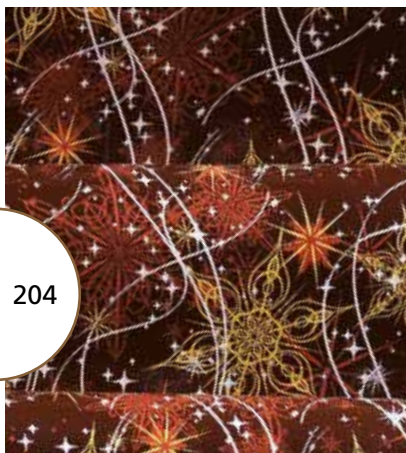
007881
"Charivari" •



007956
"Antlia" •



036015
"Sapins givrés" •



007785
"Artifice"



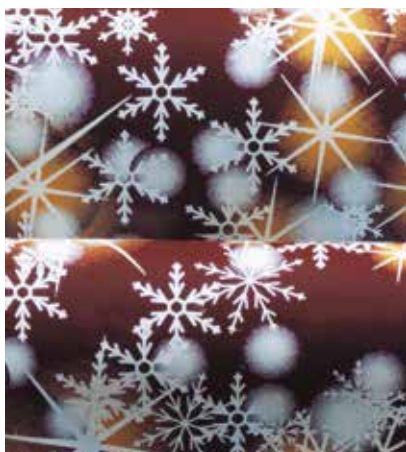
025003
"Caribou" •



007667
"Les étoilés" •



007408
"Cristal" •



007909
"Privilège"



025005
"Forêt enchantée" •



007999
"Père Noël"



007953
"Boule de neige"



007864
"Repos des anges"



007718
"Splendeur"



036006
"Perles des Vosges" •



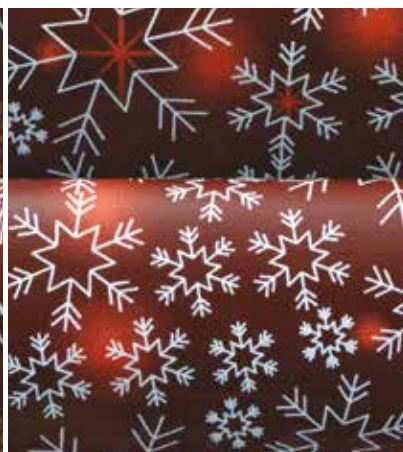
008025
"Pain d'épices"



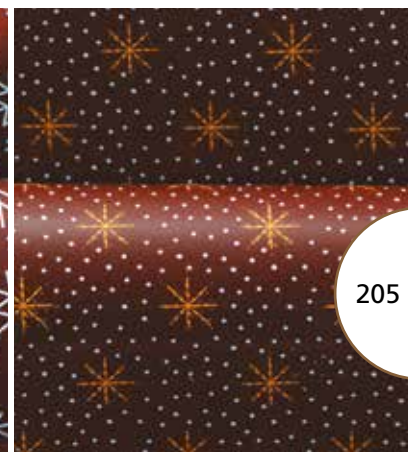
007410
"Joyeuses Fêtes" •



045508
"Tombe la neige" •



045502
"Cristalline" •



045512
"Nivem" •

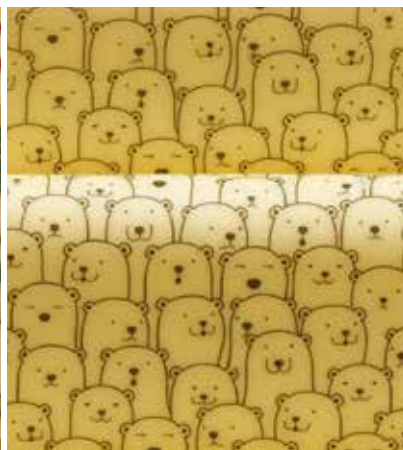
205



007472
"Père et Mère Noël"



007406
"Feuilles de houx"



045505
"Copains" •



007662
"Sylphides"



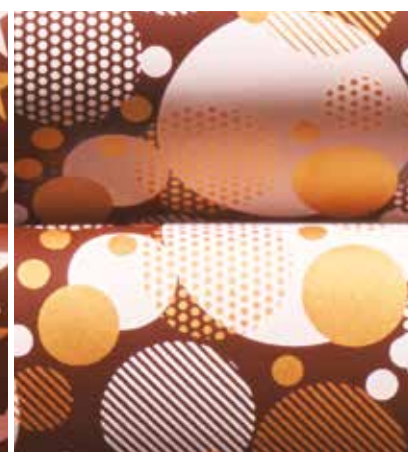
045501
"Pomme de pin" •



045500
"Alpha Centauri" •



036010
"Midnight Star" •



036011
"Poudré" •



007513
"Arabesques or" •



007773
"Arabesques"



007505
"Tempête" •



007541
"Les calligraphiques" •



036143
"Paris or" •



007559
"Floralis"



🕒 007471
"Constellation" •



007500
"Mikado or" •



007422
"Alvéoles" •



007534
"Herbes folles"



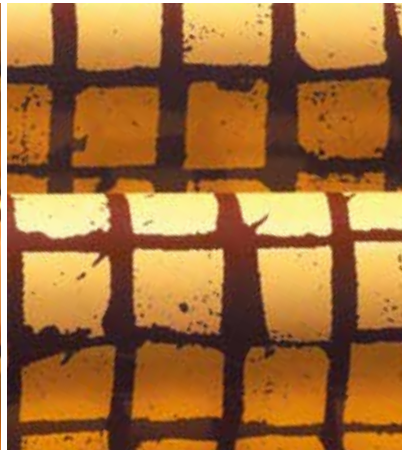
007511
"Fils"



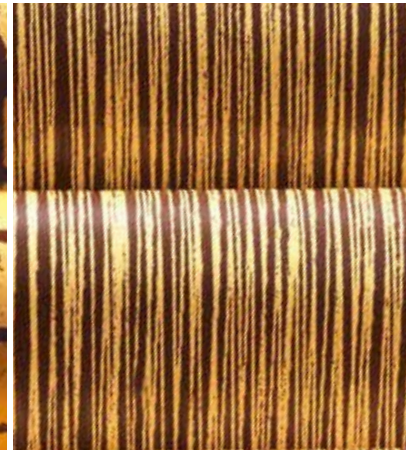
007542
"Labyrinthe" •



007635
"70's" •



007634
"Mosaïque" •



007754
"Pur Éclat" •



007675
"Pointillisme" •



007883
"Klimt" •



007734
"Flamboyant" •



030017
"Gazelle" •



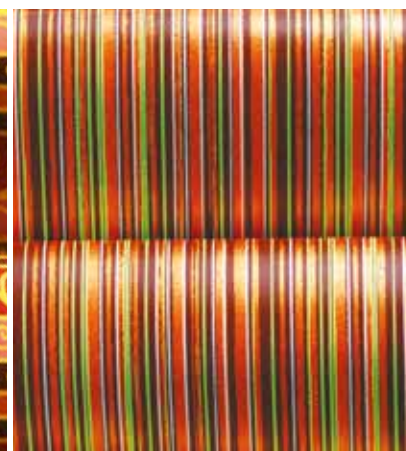
007592
"Opulence" •



007615
"Cuivre et argent" •



007590
"Bombay" •



007619
"Versailles" •



007932
"Sahara" •



007501
"Léopard" •



007426
"Notes de musique" •



007514
"Robusta" •



007575
"Arabesques irisées" •



007742
"Zèbre" •



007545
"Le café" •



007435
"Symphonie" •



007963
"Stuc" •



007719
"Envoûtant" •




007717
"Perse" •



007434
"Oxygène" •



 007714
"Délicatesse argentée" •



007921
"Voulez-vous ?"



030005
"Nautilus" •



007962
"Marelle"



007544
"Les croisillons" •



007776
"Tourbillons"



007657
"Fleurs de cerisier"



036009
"Traits d'union" •



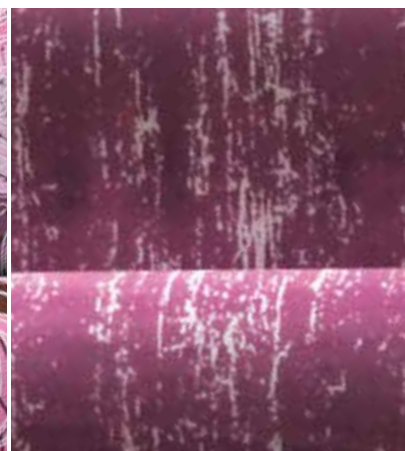
007593
"Concorde"



007899
"Pink paradise" •



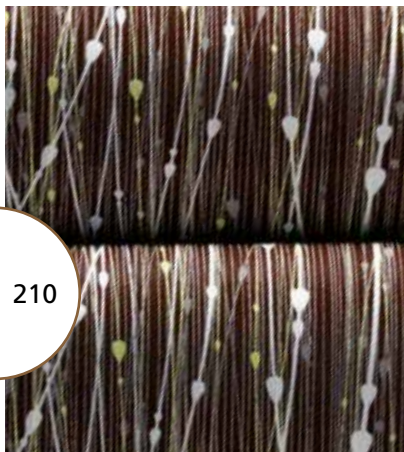
007739
"Dalhias roses" •



007681
"Velouté"



007577
"Rayures"



007746
"Goutelettes"



 007878
"Grain de folie"



007905
"Le peigne d'Eddy"



007503
"Herbes"



007823
"Bambou"



007824
"Foliation"



007753
"Petits pois"



045509
"Veinage" •



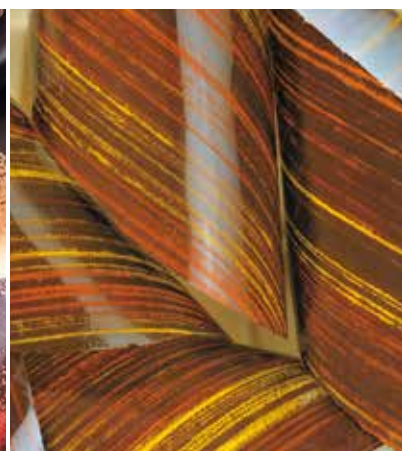
007564
"Marbré flash"



007520
"Amour"



007537
"Les cuivrés" •



007554
"Bois de rose" •



007876
"Tout feu tout flamme"



007720
"Rouge envoûtant"



007556
"Papier reliure scintillant"



007803
"Passion"



045506
"Interstellar" •



036142
"Londres rubis" •



036144
"Paris Rubis" •



025002
"Cupidon" •



040004
"Miel" •



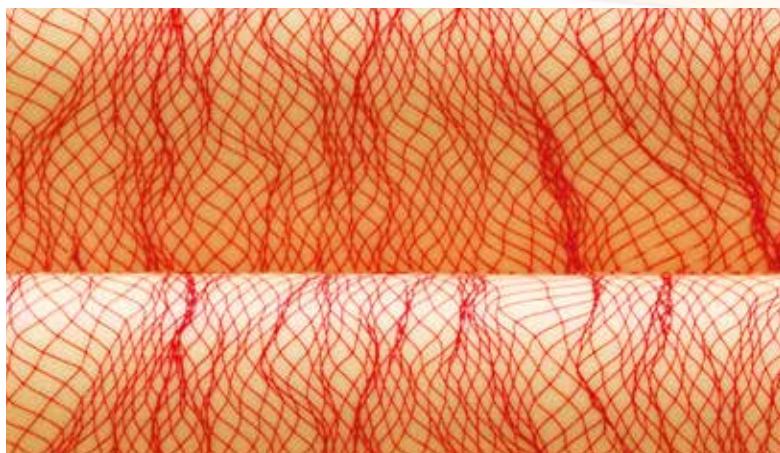
007686
"Vintage"



007591
"Bandes"



007744
"Baba"



045511
"Filon" •



045510
"Échiquier" •



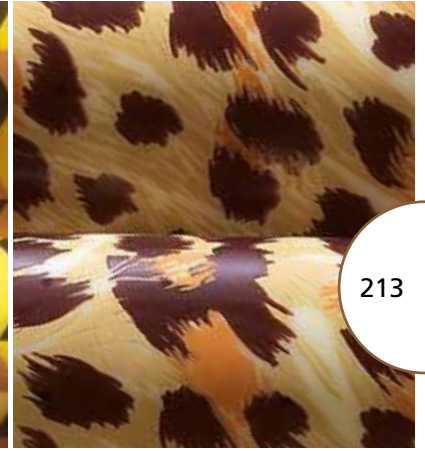
007555
"Papier reliure"



007873
"Tendance"



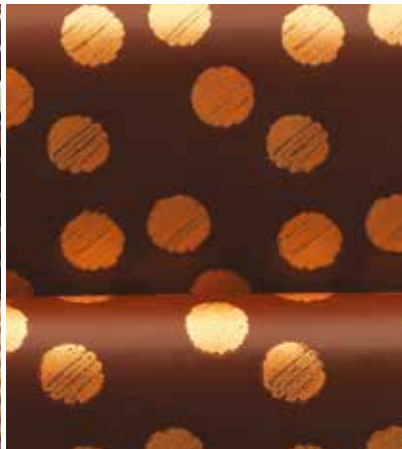
036007
"Kaleidoscope" •



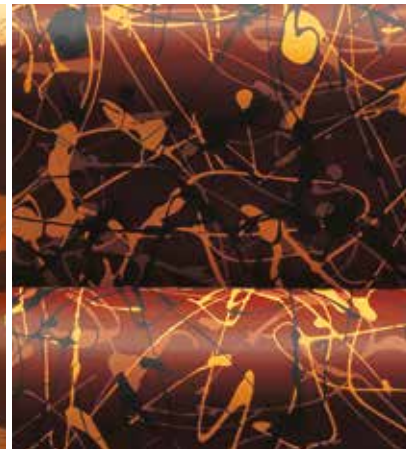
007741
"Savane"



007911
"Python royal"



000339
"Bellini" •



025011
"Flic Flac Floc" •



007617
"Doubles arabesques" •



007653
"Rococo"



007419
"Moucheté" •



045504
"Ange's gardiens" •



007499
"Mikado bordeaux"

TRANSFER CUTOUTS 4 X 4 CM

These individual transfer sheets centered on your chocolate bonbons will awaken your customers' tastebuds to the subtle flavours of the fillings and give your products a truly individual signature.

These designs are available in 36 x 13 cm sheets or in 4 x 4 cm cutouts (remember to specify your preferred format in your order).

A wide variety of additional patterns and flavours are available upon request.
SEE INSTRUCTIONS **P. 296**

214



SEE SAVOIR-FAIRE

Transfer sheets
for chocolate bonbons



SUGGESTION

Make your Bonbons
and Petits Fours pop
with some Kipetti p. 189.



001340
1500 Transfer sheets
"Artifice" 2 designs, 4 x 4 cm



001341
1500 Transfer sheets
"Tourbillon" 4 x 4 cm •



008504
1500 Shiny transfer sheets
"Éclat or" 4 x 4 cm •



008498
1500 Shiny transfer sheets
"Touche prestige or" 4 x 4 cm •



008527
1500 Transfer sheets
"Artiste" 4 designs, 4 x 4 cm



001255
3000 Transfer sheets
"Thé" 4 x 4 cm •



001217
3000 Transfer sheets
"Caramel" 4 x 4 cm •



001283
3000 Transfer sheets
"Café" 4 x 4 cm •



001339
1500 Transfer sheets
"Fils scintillants" 2 designs, 4 x 4 cm



025014
1500 Transfer sheets
"Psyca" 6 designs, 4 x 4 cm •

001849

20 Transfer sheets PVC "Brisures" 60 x 40 cm •



SEE INSTRUCTIONS **P. 298**



SEE SAVOIR-FAIRE

Transfer sheets
for entremets



060125

25 Transfer sheets PVC "Taïga" for yule log
54,5 x 19 cm •



PRINTINGS FOR ENTREMETS

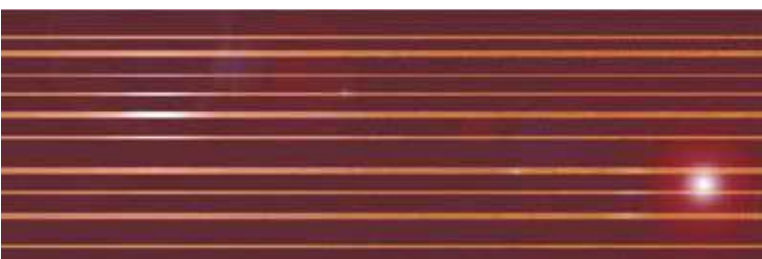
215



001844

20 Transfer sheets PVC "Diffus" 60 x 40 cm •

CHOCOLATE STRIPS



011456

15 Chocolate strips "Lignes"
66 x 4 cm •



060126

25 Transfer sheets PVC "Acidulée"
for yule log - 54,5 x 19 cm •

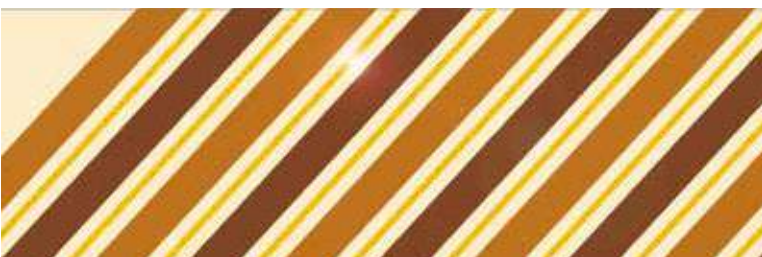


PASCAL

Nieu

011464

15 Chocolate strips "Fraises"
66 x 4 cm



060127

25 Transfer sheets PVC "Rayures"
for yule log - 54,5 x 19 cm •

060130

15 Chocolate strips "Rayures inclinées"
66 x 4 cm •



PRINTINGS FOR BISCUIT

We offer a full range of patterns printed on baking parchment. The print is transferred during baking (after you've covered the parchment with your biscuit mixture).

SEE INSTRUCTIONS **P. 299**

216

In order to obtain an even more fabulous result, we have created a compound, which once hydrated, will be applied over the baking sheet prior to your biscuit. This product prevents the appearance of air bubbles on the surface of your biscuit and also allows your biscuit to be more airy.



010384
Sublimasse nature
900 g •



SEE SAVOIR-FAIRE

Transfer sheets
for biscuit



000370
20 Baking paper sheets "Ronds Bronze"
60 x 40 cm •



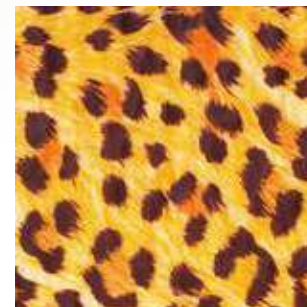
001413
20 Baking paper sheets "Marbré"
60 x 40 cm



001379
20 Baking paper sheets "Faux bois"
60 x 40 cm •



060129
20 Baking paper sheets "Poursuite"
60 x 40 cm •



060128
20 Baking paper sheets "Savane"
60 x 40 cm •

PRINTINGS FOR FONDANT ICING 40 X 60 CM

217

Discover a new, modern and elegant way to decorate your millefeuilles, eclairs or other delights ! We offer a whole range of patterns for fondant icings which will make your clients marvel. Prepare your fondant icing by adding 6% cocoa butter and 1 to 2% water to your usual fondant mixture. Heat it up (+30°C/+86°F). Spread out the fondant icing to 1.5 to 2mm thick over the printed paper. Immediately put the whole thing in the freezer until it becomes hard (-20°C/-4°F : 1 hour or -30°C/-22°F : 30 minutes). Unstick the fondant icing, cut it into pieces and place it onto your mille-feuille, desserts, cake, etc.



SEE SAVOIR-FAIRE

Transfer sheets
for fondant icing



030063

20 Transfer sheets for fondant "Mille-feuilles Feuilles"
40 x 60 cm •



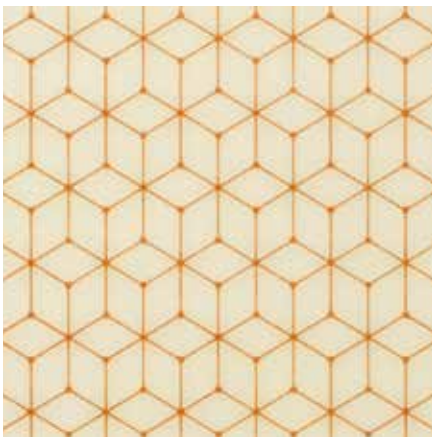
030064

20 Transfer sheets for fondant "Mille-feuilles Framboise"
40 x 60 cm •



030065

20 Transfer sheets for fondant
"Mille-feuilles Pointillisme" 40 x 60 cm •



025142

20 Transfer sheets for fondant "Mille-feuilles damier"
40 x 60 cm •



040017

20 Transfer sheets for fondant "Mille-points"
40 x 60 cm •



025143

20 Transfer sheets for fondant "Mille-feuilles"
40 x 60 cm •



To
FILL



HALF SHELLS TO FILL P. 221

POMPONETTES P. 224

POMPONS P. 225

CHOCOLATE SHELLS P. 226

CONTAINERS P. 227

TART SHELLS MADE IN FRANCE P. 228

HALF SHELLS TO FILL

PCB Création has developed a unique concept to easily make filled candies. Place the first half-shell blister sheet in the magnetic mould. The second blister sheet is placed in the other half of the mould. Pipe the filling of your choice into the half shells, remove the protective edge cover around the half-shell (no waste/no mess). Then simply close both sides of the magnetic mould together and leave to cool for 4 hours. This will give you wonderful decorated filled candies.

220



SEE INSTRUCTIONS **P. 297**

"A UNIQUE
CONCEPT"

060157
630 Half shells "Têtes de Père Noël" White
choc ø 2,6 cm (to create 315 heads) •





040095

378 Half shells Dark choc, Milk choc and Choc BC
"Lentilles Panachées"
3 designs ø 2,6 cm •



009040

630 Half shells Balls Dark choc
Neutral ø 2,6 cm (to create 315
balls) •



060158

630 Half shells Balls Raspberry
ø 2,6 cm (to create 315 balls) •



050063

630 Half shells "Cabosses" Dark choc
2,3 x 3,4 cm •



045800

630 Half shells Balls White choc "Emoticones"
5 designs ø 2,6 cm (to create 315 boules) •



060157

630 Half shells "Têtes de Père
Noël" White choc ø 2,6 cm
(to create 315 heads) •



036127

630 Half shells White choc "Ours"
ø 2,6 cm (to create 315 balls) •



009025

630 Half shells Balls Dark choc "Eclat"
5 designs ø 2,6 cm •



009027

630 Half shells Balls White choc
"Tendance"
6 designs ø 2,6 cm



008962

630 Half shells Balls Dark choc
"Cristaux" 2 designs
ø 2,6 cm (to create 315 balls)



050304

630 Half shells Balls White choc "Foot"
ø 2,6 cm (to create 315 balls) •



009052

630 Half shells Balls White choc
"Cristaux" 4 designs ø 2,6 cm
(to create 315 balls)



009963

1 Magnet form to make the filled balls 63 prints
39,5 x 30 cm - H. 3 cm •

009964

1 Magnet form to make the filled cabosses 63 prints
63 empreintes - 39,5 x 30 cm - H. 3 cm •

PCB has designed a full range of chocolate shells that can be used for all manner of products :

- Chocolate bonbons with extremely soft and delicate fillings. The very thin shell allows enrobing after filling if desired.
- Petits fours : these shells open new possibilities for soft products.



008948
504 Ball shells Dark choc
ø 2,5 cm •



040097
350 Round shells Choc BC
ø 3 cm - H. 1,2 cm •



040099
280 Square shells Choc BC
2,7 x 2,7 cm - H. 1,8 cm •



040098
280 Round shells Choc BC
ø 3 cm - H. 1,8 cm •





008988
350 Square shells Dark choc
2,2 x 2,2 cm - H. 1,2 cm •



008991
350 Round shells Dark choc
Ø 2 cm - H. 1,2 cm •



008996
350 Triangle shells Dark choc
2,5 cm - H. 1,2 cm •



008998
350 Oval shells Milk choc
3,4 cm - H. 1,2 cm •



008993
350 Oval shells Dark choc
3,4 cm - H. 1,2 cm •



008997
350 Round shells Milk choc
Ø 3 cm - H. 1,2 cm •



009001
350 Round shells White choc
Ø 3 cm - H. 1,2 cm •



008992
350 Round shells Dark choc
Ø 3 cm - H. 1,2 cm •



009002
280 Round shells White choc
Ø 3 cm - H. 1,8 cm •



008999
280 Round shells Dark choc
Ø 3 cm - H. 1,8 cm •



008989
350 Square shells Dark choc
2,7 x 2,7 cm - H. 1,2 cm •



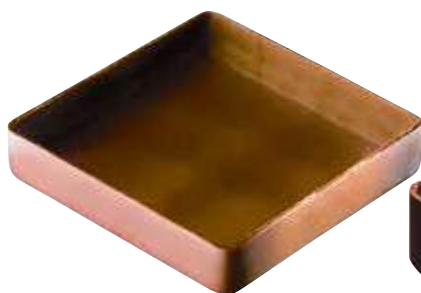
008990
350 Square shells Dark choc
3 x 3 cm - H. 0,8 cm •



009000
280 Square shells Dark choc
2,7 x 2,7 cm - H. 1,8 cm •



008913
120 Square shells Dark choc
4,7 x 4,7 cm - H. 0,8 cm •



008939
120 Square shells Milk choc
4,7 x 4,7 cm - H. 0,8 cm •



008963
210 Rectangle shells Dark choc
6,3 x 1,4 cm - H. 1,5 cm •



009013
350 Rectangle shells Dark choc
3,4 x 1,6 cm - H. 1,4 cm •



008994
350 Rectangle shells Dark choc
3,5 x 2 cm - H. 1,2 cm •

POMPONETTES

Pompons and Pomponettes are the fruit of a technique invented and perfected by PCB : the extra-thin shells can be filled with a wide variety of mixtures then frozen. Then just turn out as needed. These shells will sate any sweet or savoury craving. This range is available in all sorts of shapes : cones, macaroons, rectangles...



SEE INSTRUCTIONS BELOW

224



008964
210 White Pomponettes bronze printing
Ø 3,4 cm - H. 1,4 cm •



009012
210 Dark Pomponettes cone
Ø 3,4 cm - H. 2,7 cm •



009022
210 Pomponettes macaroon White shiny
Ø 3,4 cm - H. 0,8 cm •



ATTENTION THESE PRODUCTS MUST BE FILLED AND FROZEN IN ORDER TO BE USED.



008971
210 Dark Pomponettes bronze printing
Ø 3,4 cm - H. 1,4 cm •



050068
210 Caramel Pomponettes
Ø 3,4 cm - H. 1,4 cm •

METHOD

Fill in with your recipes (for the Pompons, we advice to add some biscuit in the heart of your entremets). Freeze. Demould when you need.



POMPONS

The Pompons can be filled with mousse or cake (like traditional entremets), ice cream, coulis, cream cheese... Just freeze to create wonderful individual entremets that are already finely glazed and decorated. The thin shell is easily broken with a dessert spoon, making them so easy to enjoy.



SEE INSTRUCTIONS P. 224



008896
120 Dark Pompons
Ø 5,8 cm - H. 2,5 cm •



009003
60 Dark Pompons "Kougelhopf"
Ø 7,2 cm - H. 3,5 cm •



009024
60 White Pompons
Ø 7,2 cm - H. 3,5 cm •

225



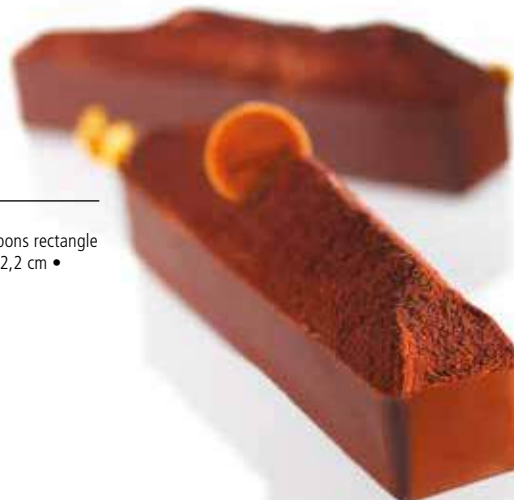
009010
60 Dark Pompons "Traces"
Ø 7,2 cm - H. 3,5 cm •



050067
60 Caramel Pompons
Ø 7,2 cm - H. 3,5 cm •



008985
60 Dark Pompons "Arabesques"
Ø 7,2 cm - H. 3,5 cm •



009049
100 Dark Pompons rectangle
14 x 3 cm - H. 2,2 cm •



009004
60 White Pompons "Orange"
Ø 7,2 cm - H. 3,5 cm

CONTAINERS

A multitude of shapes and sizes await to meet all your desires : teardrops, cupcakes, tubes... They fulfil your every whim, meet every requirement and ensure a perfect visual for your boutiques, buffets or individual desserts.

226

008949

48 Dark choc square shells
4,6 x 4,6 cm H. 4,5 cm •



008950

54 Dark choc rectangle shells
11,4 x 2,5 cm H. 2,6 cm •



008644

36 Drop dark choc "Ajourées"
9,5 x 5 cm H. 4 cm •



008721

32 Dark choc tubes "Étoiles"
L. ± 8 cm, ø 3,3 cm •



036145

48 Dark choc tubes beveled
L. ± 20 cm, ø 3,5 cm •



Looking for something out of the ordinary for your desserts ? Something to impress your guests ?

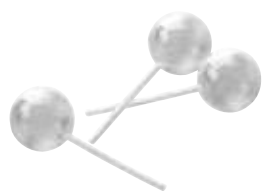
PCB has selected a range of glassware whose transparency will take your creations to another level. Your customers will delight in using the pipettes to inject coulis into their dessert and marvel at DIY decoration with their own tube.

Coulis, ganache... let your imagination run wild ! Discover presentation trays for your small entremets that elegantly replace traditional cardboard. Thanks to their handles, they are easy to carry, while their minimalist design keeps your creations in the spotlight.

227



004558
100 Pipettes
15,5 x 1,3 cm •



004712
100 Round Pipettes
7,6 x 8 cm, ø ball 2,6 cm •



004575
30 Tubes to fill - 30 ml •



004640
1 Clamp for tube •

004664
30 Tubes to fill - 15 ml •



004621
100 Bottles
ø 8 cm - H. 9 cm - Capacity : 25 cl •



004625
200 Cupcake cups "Cupcakes"
ø 6 cm - H. 4 cm - Capacity : 7 cl •



004674
48 Jars "Tradition" unbreakable
ø 4,8 cm - H. 8,3 cm - Capacity : 8 cl •



004508
300 Cups "Classiques"
ø 4,4 cm - H. 5,2 cm - Capacity : 6 cl •



004506
300 Cups "Élancées"
ø 4,4 cm - H. 8,2 cm - Capacity : 8 cl •



004510
300 Cups "Cubiques"
5 x 5 cm - H. 4,5 cm - Capacity : 6 cl •



004532
400 Cups "Grandes Cubiques"
7 x 7 cm - H. 7 cm - Capacity : 22 cl •



004714
100 Round transparent Stands for pastries
ø 8 cm •

004715
100 Square transparent Stands for pastries
8 x 8 cm •

004716
100 Rectangle transparent Stands for pastries
10 x 5,5 cm •

TART SHELL



228

We are proud to represent real "Made in France" quality. That's why we would like to propose this new range of tart shells. We have chosen to work with French partners and quality local products in order to better control traceability, limit the impact on the environment and above all stay in line with artisan craftsmanship. We want to highlight the purity of our carefully selected French ingredients (butter, flour, free range eggs...), and have removed all artificial flavourings and colourings that might interfere with the taste of your toppings.



We have created a wide range of innovative products, sweet or savoury, chocolate or neutral to offer an infinite number of creations that will satisfy all your creative desires. Also discover two gluten-free tart shell options that are currently in high demand.

SWEET TART SHELLS

229



043152
189 Mini chocolate rounds
ø 2,9 cm H. 1,5 cm •



033526 *
210 Small chocolate rounds
ø 3,7 cm - H. 1,5 cm •



033527 *
210 Small chocolate squares
3,4 x 3,4 cm - H. 1,5 cm •



033528 *
36 Large chocolate rounds
ø 8 cm - H. 1,7 cm •



033529 *
36 Large chocolate squares
6,9 x 6,9 cm - H. 1,7 cm •



043151
189 Mini sweet rounds
ø 2,9 cm H. 1,5 cm •



033515 *
210 Small sweet rounds
ø 3,7 cm - H. 1,5 cm •



033520
90 Medium sweet rounds
ø 5 cm H. 1,7 cm •



033517 *
210 Small sweet squares
3,4 x 3,4 cm - H. 1,5 cm •



040192
Cones holder
transparent 37 x 28 cm
H. 8 cm - 63 imprints •



033522 *
36 Large sweet rounds
ø 8 cm - H. 1,7 cm •



033523 *
36 Large slim sweet round
ø 8 cm - H. 1 cm •



033524 *
36 Large sweet squares
6,9 x 6,9 cm - H. 1,7 cm •



033525 *
90 Large sweet rectangles
10 x 3,5 cm - H. 1,7 cm •



033521
90 Sweet cones ø 2,5 cm
H. 7,5 cm •



SAVOURY TART SHELLS



043150
189 Mini savoury rounds
ø 2,9 cm - H. 1,5 cm •



033501 *
210 Small savoury rounds
ø 3,8 cm - H. 1,5 cm •



033503 *
210 Small savoury squares
3,4 x 3,4 cm - H. 1,5 cm •



040192
Cones holder
transparent 37 x 28 cm
H. 8 cm - 63 imprints •



231

033506
90 sesame cones
ø 2,5 cm - H. 7,5 cm •



033507 *
36 Large savoury rounds
ø 8 cm - H. 1,7 cm •



033508 *
36 Large savoury squares
6,9 x 6,9 cm - H. 1,7 cm •



033509 *
90 Large savoury rectangles
10 x 3,5 cm - H. 1,7 cm •



033512 *
192 Carrot tulips
ø 3,2 cm - H. 1,5 cm •



033513 *
192 Beetroot tulips
ø 3,2 cm - H. 1,5 cm •



033514 *
192 Spinach tulips
ø 3,2 cm - H. 1,5 cm •



033511 *
252 Barquettes neutral
6,9 x 3,3 cm - H. 0,9 cm •



033510 *
252 Ebene savoury barquettes
6,9 x 3,3 cm - H. 0,9 cm •

GLUTEN FREE TART SHELLS



033530 *
90 Medium gluten free rounds
ø 5 cm - H. 2 cm •



033531 *
36 Large gluten free rounds
ø 8,5 cm - H. 2 cm •



The
ENTREMETS MOULDS



INDIVIDUAL MOULDS P. 234

ENTREMETS P. 242

YULE LOGS P. 248

THE GENERAL SUMMARY P. 302

INDIVIDUAL MOULDS

In order to let you meet the ever-growing demand for individual entremets, we are pleased to offer you a wide range of moulds. Flit from style to style to keep your customers coming back for more.

234

050070

4 Moulds entremet "Petite tarte meringuée" for 48 pieces ø 7,4 cm - H. 2,7 cm •

060220

4 Moulds entremet "Petit Palet" for 48 pieces ø 7,4 cm - H. 1,5 cm •

060221

16 Moulds entremet "Spirale" for 48 pieces ø 8 cm - H. 1,5 cm •

060220

4 Moulds entremet "Petit Palet" for 48 pieces ø 7,4 cm - H. 1,5 cm •

THIERRY

Bamag

060219

4 Moulds entremet "Petite tarte Pochage" for 48 pieces ø 7,4 cm - H. 2,3 cm •

060220

4 Moulds entremet "Petit Palet" for 48 pieces ø 7,4 cm - H. 1,5 cm •



010278

1 Silicone mould "Mini Palet" for 15 pieces
ø 4,5 cm - H. 2 cm •



050069

8 Moulds entremet "Petite ronde" for 48
pieces ø 6,4 cm - H. 1,1 cm •



JÉRÉMY

Del Val



045517

4 Moulds entremet "Bottes
Père Noël" for 32 pieces
7,8 x 10,6 cm - H. 3,1 cm •



ERIC
Bergon

235

009969

4 Moulds entremet "Mini Coussin"
for 48 pieces 4,5 x 4,5 cm •



FRANCK

Michel

010120

2 Silicone moulds "Magnum"
for 12 pieces - 9,2 x 4,8 cm - P. 2,5 cm •

004668

50 Flat birch sticks
11,2 x 1 cm •

010119

1 Silicone mould "Mini magnum"
for 8 pieces - 6,8 x 3,7 cm - P. 1,8 cm •

004667

50 Mini flat birch sticks
7,2 x 0,8 cm •





FRANÇOIS

*Perret***010291**

1 Mould entremet "Cube"
for 10 pieces
4,5 x 4,5 cm - H. 4,5 cm •

005021

100 Rhodoïde sheets neutral
cut in cross 13,5 x 13,5 cm •

**036146**

4 Moulds entremet "Igloo"
for 32 pieces
8 x 8,6 cm H. 3,7 cm •



VINCENT

*Guerlais***010241**

4 Moulds entremet "Tong" for 48 pieces
12,5 x 5,7 cm - H. 1 cm •

010242

1 Cookie cutter "tong" 12,9 x 6,1 cm •

001667

4 Blisters "Lanière de tong" so 48 prints
5,1 x 5,3 cm •

004435

100 small cardboards "tong" •



ARNAUD

*Lanher***010274**

1 Silicone mould "Ovoïde"
for 8 pieces
8,2 x 4,3 cm - H. 3,2 cm •

**010175**

1 Silicone mould "Sucette spirales"
for 8 pieces - 6,2 x 3,2 cm •

004667

50 Mini flat birch sticks 7,2 x 0,8 cm •

**010174**

4 Moulds entremet "Petite tarte"
for 48 pieces
ø 7,4 cm - H. 1,7 cm •

THIERRY

Bamas



SEE THE COMPLETE LINE OF MOULDS **P. 316**

009810
20 Moulds entremet "St Honoré"
ø 7 cm - H. 4,5 cm •



009904
4 Moulds entremet "Dôme" for
60 pieces ø 6,8 cm - H. 4 cm •



010047
4 Moulds entremet "Parfum" for 32 pieces
ø 8 cm - H. 4 cm •

010051
1 Silicone mould "Bouchon de parfum"
for 1 piece •

010297
1 Silicone mould "Parfum"
for 6 pieces
ø 8 cm - H. 4 cm •



237

JÉRÔME
De Oliveira

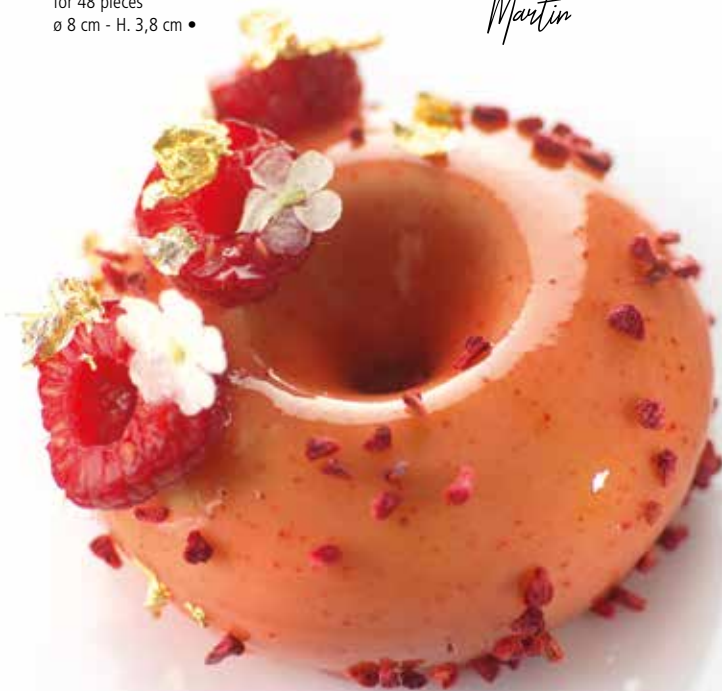
009790
10 Molines tubes
58 cm - Ø 3,5 cm and 20 covers
100 Rhodoïde sheets neutral 58 x 12 cm •

005002
100 Rhodoïde sheets neutral
58 x 12 cm •



PASCAL
Molines

010173
4 Moulds entremet "French Donut"
for 48 pieces
ø 8 cm - H. 3,8 cm •



JOHAN
Martin

QUENTIN

Bailly

010276
1 Silicone mould "Palet"
for 8 pieces
ø 6,5 cm - H. 3 cm •

060222
2 Moulds entremet "Agrumes" for
24 pieces ø 6,5 cm - H. 2,5 cm •

009941
10 Entremet tubes "Sucettes"
ø 3,5 cm - H. 8 cm •

005013
200 Rhodoïde sheets neutral
12 x 8 cm •

004568
200 Flat beech sticks
9,3 x 1,8 cm •

SÉBASTIEN

Bouillet

QUENTIN

Bailly

025150
4 Moulds entremet "Trésor"
for 40 pieces
11,8 x 3 cm - H. 3,5 cm •

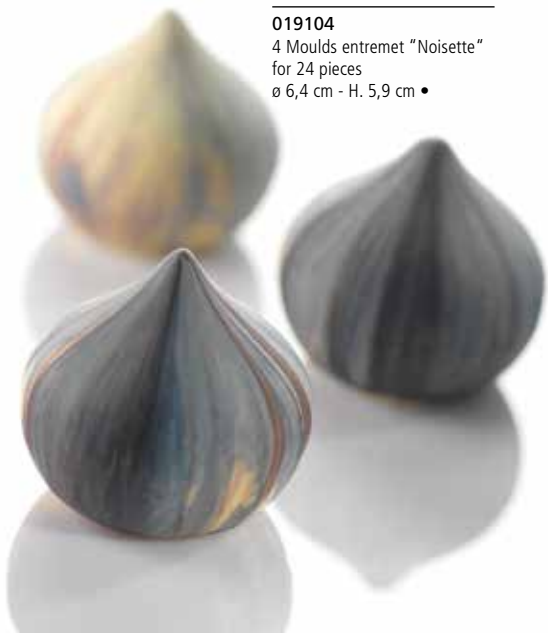
040163
6 Moulds entremet "Pot" for 24 pieces
ø 6,5 cm - H. 5,5 cm •

009900
20 Moulds entremet "Larme"
9,5 x 5,5 cm - H. 4,2 cm •

PIERRE

Hermé

CÉDRIC
Grolet



019104
4 Moulds entremet "Noisette"
for 24 pieces
ø 6,4 cm - H. 5,9 cm •

045519
2 Moulds entremet "Petites Citrouilles"
for 24 pieces ø 7,6 cm - H. 1,8 cm •

FRANÇOIS
Perret

JULIEN
Merceron



010101
4 Moulds entremet "Cerise"
for 24 pieces
ø 7,3 cm - H. 5,8 cm •

MARC
Rivière



239

010011
4 Moulds entremet "Pomme"
for 24 pieces
ø 7,3 cm - H. 5,8 cm •

PHILIPPE
Rigollot



010240
4 Moulds entremet "Galet"
for 16 pieces
10 x 7 cm - H. 4,5 cm •



010099
4 Moulds entremet "Poire"
for 24 pieces
ø 5,7 cm - H. 8,5 cm •

CHRISTOPHE
Michalak

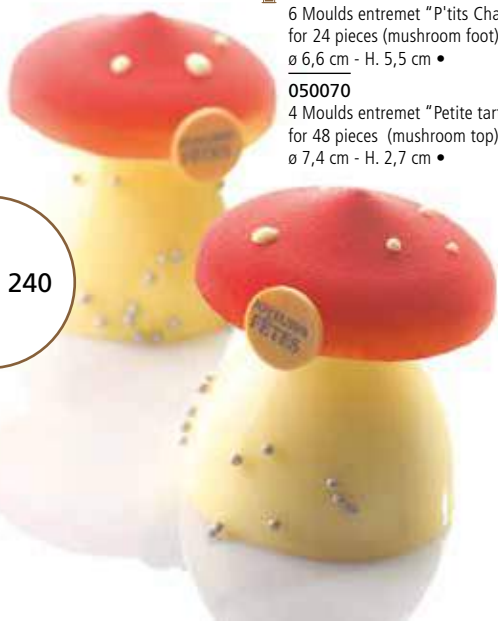


060223

6 Moulds entremet "P'tits Champis"
for 24 pieces (mushroom foot)
ø 6,6 cm - H. 5,5 cm •

050070

4 Moulds entremet "Petite tarte meringuée"
for 48 pieces (mushroom top)
ø 7,4 cm - H. 2,7 cm •



JEAN-MICHEL

Perruchon

025149

4 Moulds entremet
"Bonnet de Noël"
for 24 pieces
ø 7 cm - H. 5,2 cm •



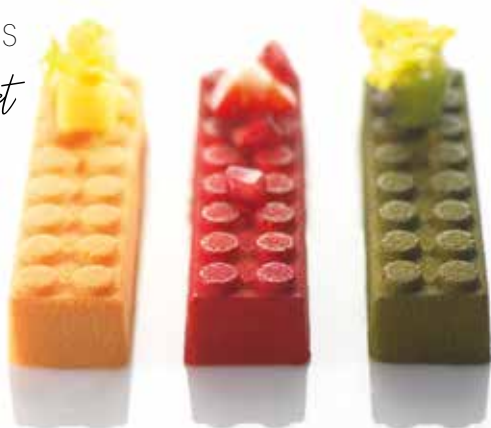
045841

10 Moulds entremet "Mini-bûchette"
54 x 3,8 cm - H. 3,8 cm •

048002

100 Rhodoïde sheets neutral
53 x 10 cm to insert into the mould 045841 •

FRANÇOIS

Pernet

010306

4 Moulds entremet "Jeu d'enfant"
for 48 pieces
10 x 2,5 cm - H. 2 cm •

THIERRY

Mulhaupt

010354

1 Tray for entremet rounds
for 45 pieces
ø 6 cm - H. 4 cm •

005000

200 Rhodoïde sheets neutral
19,5 x 4 cm •





010002
3 Moulds entremet "Cœur spirale"
for 24 pieces
8,5 cm - H. 3,8 cm •



FRANCK
Michel

241

009948
20 Moulds entremet
"Petit coussin" for 10 pieces
8 x 8 cm - H. 3 cm •

010176
1 Silicone mould "Mini Wedding
cake" for 6 pieces
ø 6 cm H. 7,5 cm •



CÉDRIC

Guolet

010273
4 Moulds entremet "Double Cœurs"
for 12 pieces
9,5 x 11 cm - H. 5 cm •



JEAN-MICHEL

Norica

010137
4 Moulds entremet "Diamants"
for 16 pieces
ø 7,3 cm - H. 5,8 cm •



JÉRÔME

De Oliveira

010178
4 Moulds entremet "Bouche"
for 32 pieces
9,5 x 6 cm - H. 4 cm •



ENTREMETS

Whatever style you're looking for, these entremet moulds will fit the bill. Their simple and pure shapes will allow you to be as bold as you dare.

242

THIERRY

Bamag

JOYEUSES
FÊTES!

060226
10 Moulds entremet "Étoile"
ø 20 cm - H. 7 cm •



YANN

Bryz



030076

12 Moulds entremet "Miroir" for 6 pieces
ø 18 cm - H. 4,5 cm
Bottom : ø 18 cm - H. 3 cm
Top : ø 12 cm - H. 2 cm •



VINCENT

Guerlais



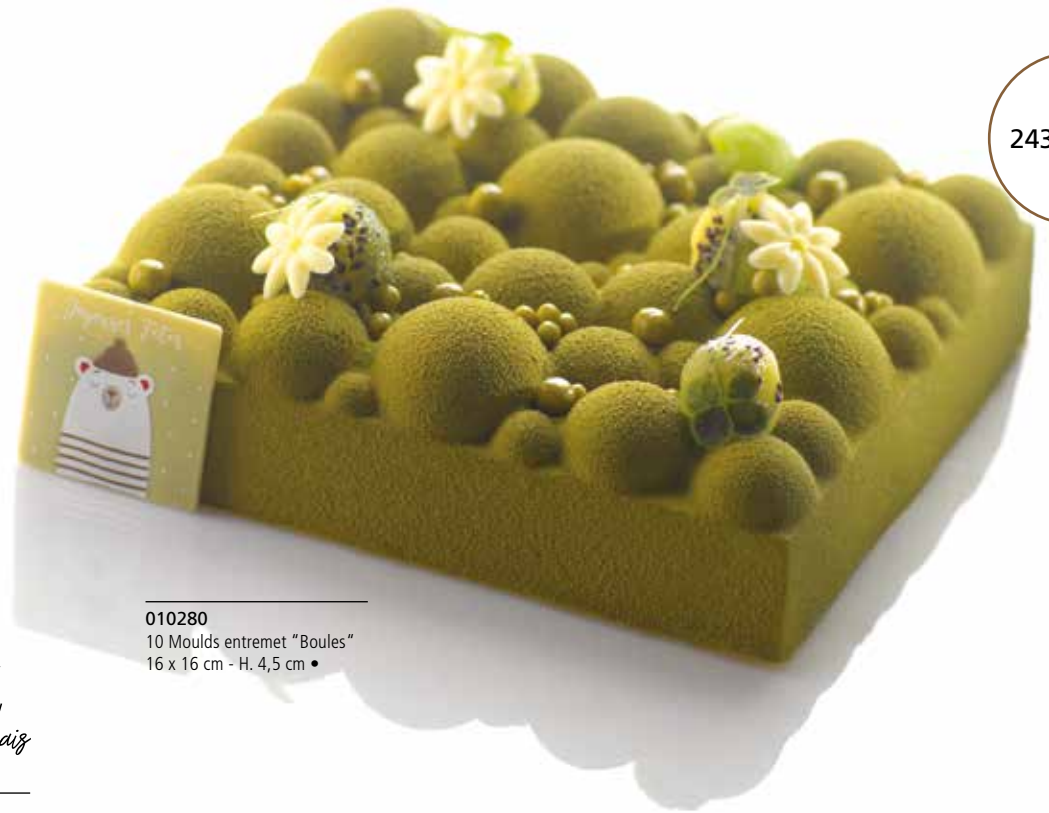
036148

8 Moulds entremet "Grand Igloo"
19,5 x 21 cm - H. 9 cm •



009858

10 Moulds entremet "Cœur"
18 x 19 cm •



010280

10 Moulds entremet "Boules"
16 x 16 cm - H. 4,5 cm •

009812

10 Moulds entremet "St Honoré"
ø 20 cm - H. 6,8 cm •

009811

10 Moulds entremet "St Honoré"
ø 16 cm - H. 6 cm •



VINCENT

Guerlais

025152

12 Moulds shell "Champignons"
for 4 pieces
ø 18 cm - H. 27,7 cm •



CAMILLE

Lesecq

244



010104

10 Moulds entremet "Souche"
ø 18 cm - H. 4 cm •

040164

10 Moulds entremet "Ondes"
ø 16 cm - H. 7 cm •



010223

10 Moulds entremet "Couronne"
ø 15,5 cm - H. 3,2 cm •

010248

10 Moulds entremet "Dessous
de Couronne"
ø 15,5 cm - H. 2 cm •

QUENTIN

Bailly



010227

10 Moulds entremet "Palet"
for 5 pieces ø 19 cm - H. 4,4 cm •

010228

10 Moulds entremet "Palet"
for 5 pieces ø 15 cm - H. 4 cm •

MATHIEU

Blandin



FRANÇOIS
Perret



045520
10 Moulds entremet "Cœurs ballon"
for 5 pieces
14 x 14 cm - H. 6 cm •

THIERRY
Bamaç



010143
9 Moulds entremet "Tarte" - 3 designs
Small round : H. 1,8 cm, ø 15 cm
Medium round : H. 1,8 cm, ø 17 cm
Large round : H. 1,8 cm, ø 19 cm •

009759
10 Moulds entremet "L'Impérial"
ø 16 cm - H. 5,5 cm •

009813
10 Moulds entremet "L'Impérial"
ø 20 cm - H. 6,6 cm •



245

JULIEN

Alvarez

010123
10 Moulds entremet "Galactica"
ø 19,2 cm - H. 4 cm •



060224
10 Moulds entremet "Spirale"
ø 18 cm - H. 1,5 cm •



JOFFREY

Lafontaine

010221
8 Moulds entremet "Vrille"
ø 17 cm - H. 9,5 cm •



SEE THE COMPLETE LINE OF MOULDS **P.316**

060225
10 Moulds entremet "Rosace"
ø 15 cm - H. 2 cm •



JEAN-MICHEL

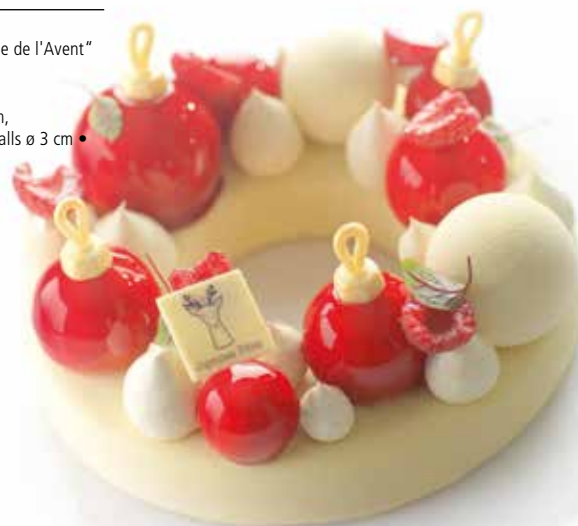
Perruchon

000358
8 Moulds entremet
"Bonnet de Noël"
ø 18 cm - H. 15 cm •



000357
15 Moulds entremet "Couronne de l'Avent"
for 3 pieces ø 19 cm
Base : H. 1,4 cm ø 19 cm
Half-balls : 12 half-balls ø 5 cm,
24 half-balls ø 4 cm, 30 half-balls ø 3 cm •

ANTONY
Terrone



FRANÇOIS
Perret



JULIEN

Merceron

045521
5 Moulds entremet "Citrouilles"
ø 16 cm - H. 4,4 cm •

009949
10 Moulds entremet "Grand cousin"
for 5 pieces - 16 x 16 cm - H. 7 cm •



FRANCK

Michel

247

010281
8 Moulds entremet "Sphère"
ø 18 cm - H. 9 cm •

010283
8 Moulds entremet "Sphère"
ø 14 cm - H. 7 cm •



ANGELO

Muza

009952
1 Mould "Cube" for 5 pieces
10 x 10 cm - H. 10 cm •

005018
100 Rhodoïde sheets neutral
10 x 10 cm •

009910
1 Mould inox "Cube"
10 x 10 cm - H. 10 cm •



010038
5 Moulds entremet "Bouche"
25,5 x 12 cm - H. 5,5 cm •

JÉRÔME

De Oliveira

010006
10 Moulds entremet
"Cœur matelassé"
15 x 15,5 cm - H. 3,5 cm •



FRÉDÉRIC

Cassel



YULE LOGS

248



060231

12 Moulds top of yule log
"Éminence" for 12 pieces

23,6 x 6,6 cm - H. 2,5 cm •

060227

12 Moulds bottoms of yule log for
12 pieces 24 x 7 cm - H. 4 cm •

060229

12 Moulds top of yule log "Rondin" for 12 pieces
23,6 x 6,6 cm - H. 3,5 cm •

060227

12 Moulds bottoms of yule log for 12 pieces
24 x 7 cm - H. 4 cm •



025153

12 Moulds yule log "Mont Blanc"
for 6 pieces 25 x 8 cm - H. 7,3 cm •



249

YANN

Bryz

009922

1 Mould inox "Bûche carrée"
50 x 7 cm - H. 7 cm •



ANGELO

Musa

THIERRY

Bamas

045524

12 Moulds yule log "Duchesse"
for 6 pieces 24 x 7 cm
H. 5,9 cm •



PIERRE

Hermé

009899

4 Moulds yule log "Dunes"
49,5 x 7,5 cm - H. 8 cm •



045525

12 Moulds yule log
"Comtesse" for 6 pieces
24 x 7 cm - H. 5 cm •



THIERRY

Bamas



VINCENT
Gueraiz

- 025151
10 Moulds yule log "Champagne"
for 10 pieces
25 x 9 cm - H. 5,6 cm •

- 036152
8 Moulds yule log "Longueur 6 parts"
for 8 pieces 34 x 6 cm - H. 2,8 cm •



QUENTIN
Bailly

- 010220
4 Moulds yule log "Tranche"
51 x 8 cm - H. 6,5 cm •



JOHANNES
Bonin

- 010147
4 Moulds yule log "Lingot"
17,8 x 8,5 cm - H. 6 cm •



JULIEN
Alvarez



- 010001
4 Moulds yule log "Vrille"
47 x 7 cm - H. 8 cm •

- 060230
12 Moulds top of yule log
"Facettes" for 12 pieces
23,6 x 6,6 cm - H. 3 cm •

- 060227
12 Moulds bottoms of yule log for
12 pieces 24 x 7 cm - H. 4 cm •



- 036150
8 Moulds yule log "Parchemin" for 4 pieces
34 x 7,5 cm - H. 7,5 cm •

CÉDRIC
Grolet





000366
4 Moulds yule log "Boules"
51 x 8 cm - H. 6,5 cm •

YANN
Bryz



036154
16 Moulds yule log "Papillotte" for 4 pieces
28 x 6,5 cm - H. 6,2 cm •

060228
12 Moulds top of yule log "Tsarine"
for 12 pieces 23,6 x 6,6 cm - H. 3 cm •

060227
12 Moulds bottoms of yule log
for 12 pieces 24 x 7 cm - H. 4 cm •



THIERRY
Bamaz

251

FRANÇOIS
Perret



JULIEN
Merceron

045522
8 Moulds yule log "Père Noël"
for 4 pieces 11 x 38 cm
H. 5,5 cm •

💡 | SEE THE COMPLETE LINE OF MOULDS **P.316**



060232
10 Moulds yule log "Montagne"
54 x 7 cm - H. 8 cm •

LAURENT
Jeanrin

045840
10 Moulds standard yule log 54 x 8,4 cm - H. 7,2 cm •

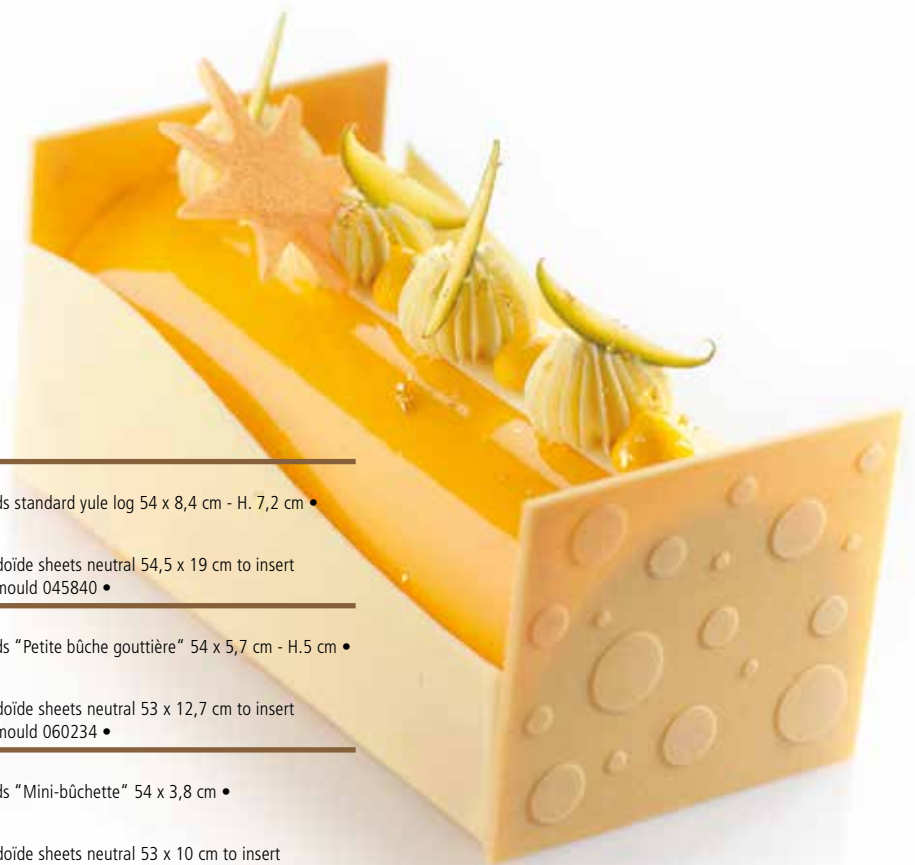
048001
100 Rhodoïde sheets neutral 54,5 x 19 cm to insert
into the mould 045840 •

060234
10 Moulds "Petite bûche gouttière" 54 x 5,7 cm - H.5 cm •

060235
100 Rhodoïde sheets neutral 53 x 12,7 cm to insert
into the mould 060234 •

045841
10 Moulds "Mini-bûchette" 54 x 3,8 cm •

048002
100 Rhodoïde sheets neutral 53 x 10 cm to insert
into the mould 045841 •



CHRISTOPHE
Michalak



- 009992
1 Mould yule log "Tube" 50 cm ø 6,4 cm and 2 covers •
- 005019
100 Rhodoïde sheets neutral 50 x 21 cm •

Figue Rose Conserve



LUCIEN
Gautier

010289
4 Moulds yule log "Drapé" 51 x 8 cm - H. 7,5 cm •



CAMILLE
Lesecq

010066
4 Moulds yule log "Roseline"
46 x 9,5 cm - H. 7 cm •

025155
8 Moulds yule log "Méli-mélo" for 4 pieces
51 x 7,5 cm - H. 7 cm •

QUENTIN
Bailly



THIERRY
Bamaz

045523
12 Moulds yule log
"Marquise" for 6 pieces
24 x 7 cm H. 5 cm •



010145
4 Moulds yule log "Trésor"
20 x 8 cm - H. 7,2 cm •

THIERRY
Bamaz



253

010146
4 Moulds yule log "Hellénique"
51 x 7,8 cm - H. 4,6 cm •

FRANCK
Michel



060233
10 Moulds yule log "Ondes"
54 x 7 cm - H. 8 cm •





The
KITS



FINISHED CHOCOLATE KITS P. 256

PRINTED MOULDS FOR KITS P. 262

TRANSFERT SHEETS & MOULDS FOR KITS P. 274

THE GENERAL SUMMARY P. 302

CHOCOLATE KITS

256

Matriochka dimensions :
H. 10 cm - Weight : ± 45 g



004431

Packing boxes for Matriochkas :
12 plastic boxes +
24 protections •



045527

48 Bear ears Choc BC
2 designs 2 x 1,3 cm •



003489

12 Matriochkas Dark choc "Milk
chocassique" 2 designs



036090

12 Matriochkas Dark choc
"Merveille" •



040101

12 Matriochkas Milk choc "La Parade"
3 designs •



002630

12 Matriochkas White choc
"Père Noël"



045526

12 Matriochkas Choc BC
"Ours" 2 designs •



040102
32 Mini-cards Dark choc "Bisous doux" to customise 7 x 7 cm •



000404
10 White decal sheets 8 x 8 cm •



008239
10 Red decal sheets 8 x 8 cm •

045528
32 Mini-cards Dark choc "Tout schuss" to customise 7 x 7 cm •



019150
12 Pink decal sheets "Rose Cœur" 12 x 12 cm •



019151
12 White decal sheets "Blanc Cœur" 12 x 12 cm •



045531
12 Smartphones Milk choc "J'arrive !" 12 x 6,5 cm •



025164
12 Hearts Milk choc "Doodle" to customise 12 x 10 cm Weight : ± 25 g •

CHOCOLATE CHRISTMAS BALLS

258



Find others chocolate kits
in our Pure Emotion range
from pages **94**.



060166
12 Balls Strawberry "Licorne" 2 designs ø 7 cm - Weight : ± 50 g •

060168
12 Unicorn horns Strawberry - 5,2 x 4,1 cm •

The 2 balls presented below are flat.



045530
12 Flat balls Milk choc "Décroche les étoiles..."
ø 7 cm - Weight : ± 30 g •



025163
12 Flat balls Dark choc "Doux visages" 2 designs ø 7 cm
Weight : ± 30 g •



003476
12 Boules Dark choc "Scintillant" 3 designs
ø 7 cm - Weight : ± 50 g

259



002454
12 Balls White choc "Arabesques" 3 designs
ø 7 cm - Weight : ± 50 g



025167
24 Balls Dark choc "Alpilles" 3 designs ø
5,8 cm - Weight : ± 30 g •



003767
24 Balls Dark choc "Cristaux" 3 designs ø 5,8 cm - Weight : ± 30 g •



004433
12 Packing boxes for balls ø 7 cm
12 plastic boxes + 24 supports •



009885
3 Blisters "Attaches boules"
so 60 prints •





060171
60 Lollipops White choc "Père Noël"
4 designs and bags - Weight : ± 15 g •



003806
60 Lollipops Dark choc "Animaux"
5 designs - ø 5,4 cm and bags - Weight : ± 15 g •



004560
1 Display for lollipops for 20
pieces 25 x 18 cm - H. 16,5 cm •

003900
40 Credit cards Dark choc "Joyeuses Fêtes"
8,5 x 5,5 cm - Weight : ± 12 g



004434
40 bags for credit cards •



003563
40 Credit cards Dark choc "Joyeuses Fêtes"
8,5 x 5,5 cm - Weight : ± 12 g •



003679
40 Credit cards Dark choc "Gâteau"
8,5 x 5,5 cm - Weight : ± 12 g



003490
40 Credit cards Dark choc "Amour"
8,5 x 5,5 cm - Weight : ± 12 g

PRINTED MOULDS FOR KITS

For optimal use, we recommend that you follow the following application conditions:

Before use:

Your workspace and the work surface must be tempered to +22°C, to optimize the removal or demoulding of your decorations. Preferably, use moulds prepared the day before at an ambient temperature of 22°C.

2-layered filling of moulds:

Fill the mould completely with chocolate. Tap the mould for 15 seconds to chase away bubbles and to make the print clearer in the chocolate. Wait 50 seconds before emptying the excess chocolate. Remove the mould upside down between two supports to limit the flow. As soon as crystallization begins, deburr the edges (to obtain a clean edge). Put the mould in a cold place at 4°C for about 10 minutes, so that the chocolate captures the transfer well. Let the mould return to room temperature for 2 to 3 minutes and pour the second layer, emptying the mould immediately. Place the mould upside down to pour out the excess chocolate. As soon as crystallization begins, deburr the edges. Put in a cold place at 4°C for about 20 minutes. Remove from the mould.

262

Balls dimensions :
ø 5 cm - Weight : ± 15 g



009885
3 Blisters "Attaches boules"
so 60 prints



SEE INSTRUCTIONS P. 299





- - Respect the rest periods, do not leave the filled mould in the cold for too long to avoid the risk of breakage or excessive retraction of the chocolate.
- If your chocolate can withstand a temperature a few tenths of a degree higher than the manufacturer's instructions, we recommend that you increase it. This will allow a better fusion of the print in the chocolate, and an optimal transfer.



263

025172
10 Moulds half balls "Sapins" for 10 pieces •

045535
10 Moulds half balls "Romance" 3 designs for 10 pieces •



001666
10 Moulds half balls "Pois et étoiles"
for 10 pieces - 2 designs

036092
10 Moulds half balls "Majesty" for 10 pieces •

001600
10 Moulds half balls "Père Noël" for 10 pieces - 2 designs



001696
10 Moulds half balls "Lettre de Noël" for 10 pieces - 2 designs

001695
10 Moulds half balls "Scandinave" for 10 pieces
3 designs

001475
10 Moulds half balls "Rouges et or" for 10 pieces
2 designs



Lipstick dimensions :
H. 5,2 cm - ± 5,5 g

004663
36 Tubes for lipsticks
ø 1,8 cm - H. 7,3 cm •
(sold empty)

001661
2 Moulds lipsticks for 36 pieces
3 designs

001689
2 Moulds lipsticks
"Paillettes" for 36 pieces
2 designs

000383
2 Moulds lipsticks
"Je t'aime" for 36 pieces
2 designs •



045536
2 Blisters huts "Les lutins"
for 4 pieces
7,4 x 5,7 cm - H. 11,4 cm
Poids \pm 100 g •



025173
10 Blisters chalkboard
"Écolier" to customise 16 x
12 cm - Weight : \pm 75 g •

000404
10 Decal sheets "White" 8 x 8 cm •



045543
18 Moulds "Chaton polaire"
for 9 pieces 8,5 x 13 cm
Both sides - Weight : \pm 55 g •



036086
2 Blisters huts "Hansel" for 4 pieces
7,4 x 5,7 cm - H. 11,4 cm
Weight : \pm 100 g •

001693
4 Moulds "Maison pain d'épices"
for 4 pieces 11,5 x 11 cm - H. 15,5 cm
Weight : \pm 230 g •



060183
2 Blisters huts "Pâtisserie"
for 4 pieces 7,4 x 5,7 cm - H. 11,4 cm
Weight : \pm 100 g •

060203
12 Moulds car (top) "Santa One"
for 12 pieces 13 x 6 cm - H. 6,3 cm
Weight : ± 110 g •

050291
12 Moulds bottom and car wheel
for 6 pieces •



036088
12 Moulds owl "Père Noël"
for 6 pieces 12 x 10 cm H. 4 cm
Weight : ± 110 g - Volume : 261 cc •



060597
10 Moulds "Demi-bouteille de champagne"
for 5 pieces 5 x 17,5 cm
Weight : ± 36 g •



001471
10 Moulds "Sabots" for 5 pieces 14 x 6,5 cm
Weight : ± 60 g •



000382
10 Moulds "Tête de Renne" for 5 pieces
11 x 11 cm - H. 7,6 cm - Weight : ± 90 g •



045538
20 Moulds "Renne Jean-Rudolphe"
for 10 pieces 9 x 15 cm - Both sides
Weight : ± 105 g •



045540
10 Moulds "Sabot de lutin" for 5
pièces" 14 x 6,5 cm - Both sides
Weight : ± 60 g •



050115
12 Moulds car (top) "Fangio" for 12 pieces
13 x 6 cm - H. 6,3 cm - Weight : ± 110 g •

050291
12 Moulds bottom and car wheel
for 6 pieces •



001660
2 Blisters "Tablette crayon" so 12 prints
12 x 12 cm - Weight : ± 70 g

001659
2 Blisters "Petite tablette crayon"
so 30 prints 4 x 12 cm - Weight : ± 25 g



BLISTERS LOLLIPOPS

Lollipop blister moulds in which you pour your own chocolate. You will be able to sprinkle "Crunchies" (p. 193), or "Kipetti" (p. 189) on the back of the lollipops giving them a crunchy or sparkly effect.



Our suggestion : to display the lollipops, we offer a transparent stand with a very modern design (004560).

268



045544

9 Blisters Lollipops "Licornes" and sticks
for 45 prints 2 designs - H. 6 and 7,4 cm
Weight : ± 22 g •

004478

500 Sticks Lollipop Beech
9 x 0,38 cm •

004571

200 Sticks Lollipop transparent
7,5 x 0,3 cm •



004560

1 Lollipops display
for 20 pieces - 25 x 18 cm
H. 16,5 cm •



036134

9 Blisters Lollipops "Frimousses" for 45 prints 5 designs H. 5 cm and sticks •



060177

9 Blisters Lollipops "Bolaf" ø 5,5 cm and sticks for 45 prints - Weight : ± 15 g •

045545

9 Blisters Lollipops "M. et M^{me} Teddy" for 45 prints 2 designs ø 5,5 cm and sticks - Poids ± 15 g •

001586

9 Blisters Lollipops "Père Noël" and sticks for 45 prints, 5 designs ø 5,4 cm •



001597

9 Blisters Lollipops "Pains d'épices" for 45 prints 5 designs - H. 6 cm and sticks •



001543

9 Blisters Lollipops "Noël" for 45 prints 5 designs ø 5,4 cm and sticks •

040114

9 Blisters Lollipops "Voiture" for 36 prints 6,7 x 4,2 cm and sticks - Weight ± 15 g •



001595

9 Blisters Lollipops "Bonhomme Noël" for 45 prints 2 designs - H. 6,5 cm and sticks •



001542
9 Blisters Lollipops "Bad boys" and sticks
for 45 prints, 5 designs - ø 5,4 cm •



000379
9 Blisters Lollipops "Visages" and sticks for 45 prints, 3 designs H. 6,2 cm •



025177
9 Blisters Lollipops "Candy" and sticks for 27 prints - ø 7,4 cm •



001570
9 Blisters Lollipops "Animaux" and sticks
for 45 prints, 5 designs - ø 5,4 cm •



001587
9 Blisters Lollipops "Animaux" and sticks
for 45 prints, 4 designs - ø 5,4 cm



001536
9 Blisters Lollipops "Vache" and sticks
for 45 prints, 5 designs - ø 5 cm •



001492
9 Blisters Lollipops "Animaux" and sticks
for 45 prints, 5 designs - ø 5,4 cm •



001495
9 Blisters Lollipops "Nounours" and sticks
for 45 prints, 5 designs - ø 5,4 cm •



000380
9 Blisters Lollipops "Cornets" and sticks
for 36 prints, 2 designs H. 9,8 cm •

060176
9 Blisters Lollipops "Pingouins" and
sticks for 45 prints 5 designs
Weight : ± 15 g •



BLISTERS PUZZLE

272



| SEE INSTRUCTIONS P. 299



004428
10 Packing boxes for puzzles
(support cardbox and bags) •

Puzzle dimensions :
19 x 13 cm - Weight : ± 80 g



025178
10 Blisters puzzle "Selfie" •



060186
10 Blisters puzzle "Il est là" •



009534
10 Blisters puzzle "Père Noël"



036077
10 Blisters puzzle "Père Noël cadeaux" •



000385
10 Blisters puzzle "Traîneau Père Noël" •



045646
10 Blisters puzzle "Ville enneigée" •



009615
10 Blisters puzzle "Père Noël et traîneau"



009537
10 Blisters puzzle "Bonhomme de neige"



009613
10 Blisters puzzle "Père Noël moto"



009532
10 Blisters puzzle "Père Noël"

TRANSFER SHEETS & MOULDS FOR KITS

Throughout the following 6 pages, discover the products which work on the same principle: one mould, a print to be put at the bottom. You just have to pour the chocolate and turn it out from the mould to obtain products which are fascinating by their illustrations and simplicity to make. If you do not have them yet, do not forget to order the moulds after having chosen your patterns...

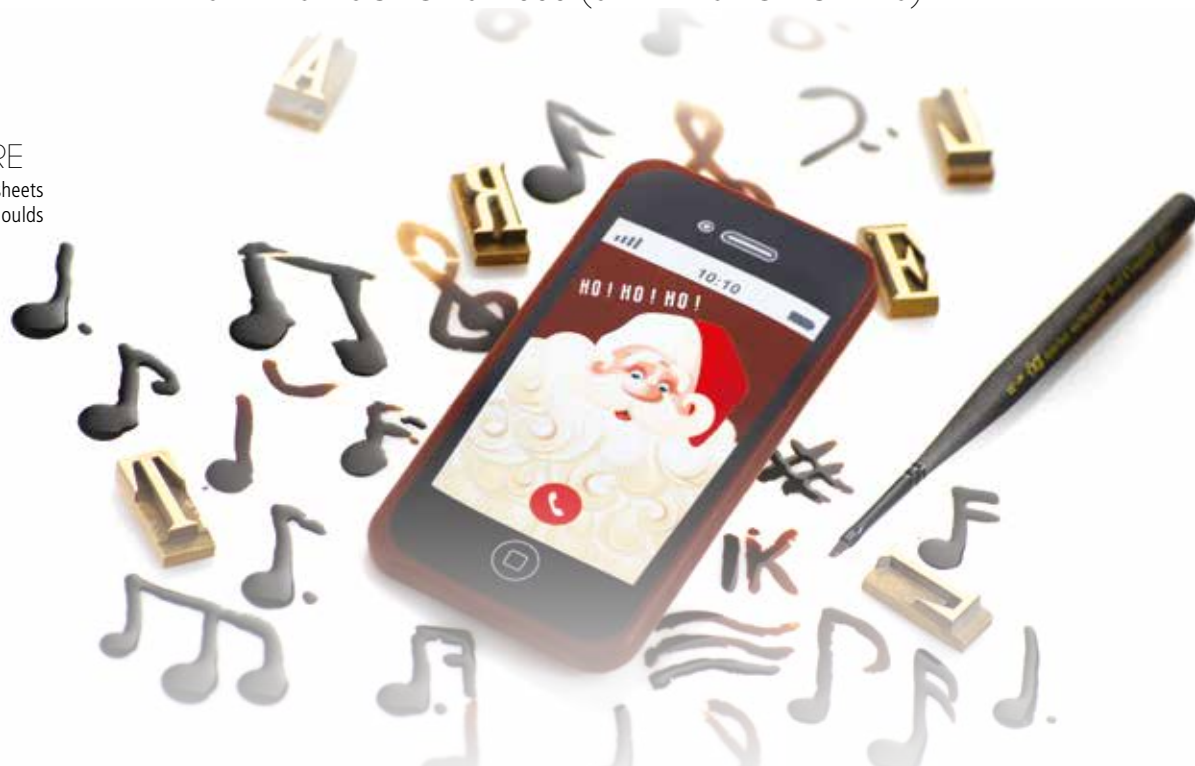
SEE INSTRUCTIONS P. 300 (SAME AS FOR CARDS)

274



SEE SAVOIR-FAIRE

Transfer sheets
for chocolate moulds



045561
12 Transfer sheets for smartphone
"Père Noël" 6,1 x 11,6 cm •



060180
12 Transfer sheets for smartphone
"#Ho Ho Ho" 6,1 x 11,6 cm •



045559
12 Transfer sheets for smartphone
"Ho Ho Ho" 6,1 x 11,6 cm •



045562
12 Transfer sheets for smartphone
"Emoticones" 3 designs 6,1 x 11,6 cm •



045558
2 Moulds smartphones for 12 pieces
6,5 x 12 cm - Th. 0,6 cm - Weight ± 47 g •

Introduce this adorable full chocolate mug to your clients.
As a small gourmet gift, or in a candy box filled with sweets, it has never been so sweet to taste your chocolate.
You simply have to pour it into the moulds, and add a print at the bottom.



SEE INSTRUCTIONS
(IDEM CÔNES) P. 300



025191

4 Moulds "Mugs et anses"
for 3 pieces ø 8 cm - H. 10 cm
Weight : ± 75 g •

036083

10 Transfer sheets "Sous la neige"
for mugs 25,3 x 11 cm •



025185

10 Transfer sheets "Rodolphe"
for mugs 25,3 x 11 cm •



036082

10 Transfer sheets "Jingle Bells"
for mugs 25,3 x 11 cm •



045552

10 Transfer sheets "Licorne"
for mugs 25,3 x 11 cm •



045553

10 Transfer sheets "Les potes"
for mugs 25,3 x 11 cm •



030033

10 Transfer sheets "I love chocolat"
for mugs 25,3 x 11 cm •



025184

10 Transfer sheets "Père Noël"
for mugs 25,3 x 11 cm •



SEE INSTRUCTIONS P. 300

276

010144

10 Moulds cartes

Dimensions : 21 x 10,5 - H. 0,5 cm

Weight : ± 110 g •



060181
30 Transfer sheets "Let it snow" for cards and bags •



036081
30 Transfer sheets "Cocou" for cards and bags •



045548
30 Transfer sheets "Copains d'hiver" for cards and bags •



000386
30 Transfer sheets "Père Noël et étoiles" for cards and bags •



045547
30 Transfer sheets "J'arrive !" for cards and bags •



SEE INSTRUCTIONS P. 300



060198
24 Transfer sheets "Les chanteurs"
for square cards and bags



060196
24 Transfer sheets "Let it snow"
for square cards and bags



009550
24 Transfer sheets "Bonhomme de neige"
for square cards and bags



045549
24 Transfer sheets "Papapâtissier"
for square cards and bags •



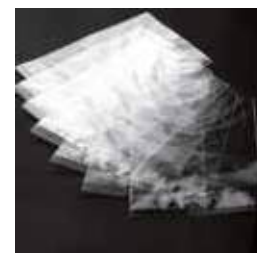
060197
24 Transfer sheets "Ginger"
for square cards and bags •



009961
12 Moulds "Cartes carrées"
Dimensions : 12 x 12 cm
Th. 0,5 cm - Weight : ± 65 g •



004429
Packing boxes for square cards 12
Boxes, 12 blisters, 48 paddings and
12 protective films •



004432
100 bags for square cards •

Based on the same principle as the cards, you can make these chocolate CD's to bite. Little extra : the CD cover will be ideal to enhance these musical chocolate presents...



SEE INSTRUCTIONS (SAME AS FOR CARTES) P. 300

278

060182
30 Transfer sheets "Sous-Bois"
pour CD ø 11,5 cm and cases •



045551
30 Transfer sheets "Scandinave" for CD
ø 11,5 cm and cases •



009648
30 Transfer sheets "Bonhomme de neige" for CD
ø 11,5 cm and cases



009873
2 Moulds CD for 12 pieces ø 12 cm
Weight : ± 40 g •



000390
30 Transfer sheets "Souriez c'est Noël" for CD
ø 11,5 cm and cases



009600
30 Transfer sheets "Père Noël traîneau" for CD
ø 11,5 cm and cases



009554
30 Transfer sheets "Joyeuses Fêtes" for CD
ø 11,5 cm and cases



045557
25 Transfer sheets "Suivez-moi"
for frames 6,1 x 8,7 cm •



010189
4 Moulds "Tableaux" for 2 pieces
13,5 x 15 cm Weight ± 140 g •



004441
25 Packing boxes for frames •

Big or small, gem or surprise box,
you can use those cones
in a multiple way.
Let your imagination
think by transforming
them into entremets
decorations, table
decorations, hang
them on the
Christmas tree.



279

009847
6 Moulds "Mini-cônes" for 30 pieces ø 5 cm
H. 5,5 cm - Weight ± 15 g •

025189
20 Transfer sheets "Coucou"
for mini-cones 11,8 x 6 cm •

009884
3 Moulds "Grands cônes" ø 11 cm
H. 13 cm - Weight ± 60 g •

025190
10 Transfer sheets "Coucou"
for large cones 25,5 x 13,6 cm •



SEE INSTRUCTIONS
(SAME AS FOR
CONES) P. 300

060200
12 Transfer sheets "Coffee Place" for gobelets
22 x 10,6 cm •

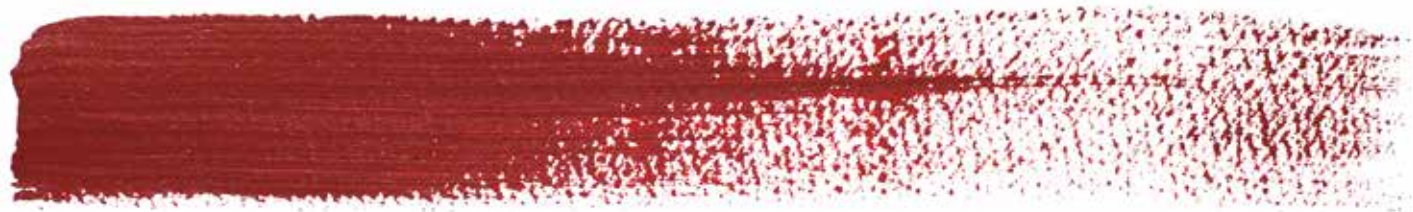


050130
12 Moulds "Gobelet" for 6 pieces
Gobelet : ø 6,8 cm - H. 6,4 cm
Cover : ø 7,75 cm - H. 1,75 cm
Weight : ± 60 g •





The
COLOURS & LITTLE EXTRAS



VELVET SPRAYS P. 283

SHINY COLOURS P. 285

COLORED COCOA BUTTER P. 287

SOLUBLE COLOURS P. 289

ALBERT & FERRAN ADRIÀ P. 291

DÉCOR À MODELER P. 293

ISOMALT & SPRAYS P. 294

METHOD OF USE P. 296

VELVET SPRAYS

Innovation in the Pastry World: Velvet in spray.
These sprays make it possible to give a velvet effect on your frozen desserts or entremets: brown, white or coloured.
Very thin, the velvet gives the opportunity to obtain different shades of colours.
Place at your creativity: underline the "relief" of your dessert, draw using a stencil key set...
You are an artist !

282



SEE INSTRUCTIONS **P. 324**

We suggest you to keep the sprays in drying oven in order to use them at any time.



"AN INNOVATION
THAT HAS BECOME ESSENTIAL
IN THE WORLD OF PASTRY :
VELVET SPRAY"



004673
Velvet spray "Chocolat" 500 ml •



004548
Velvet spray caramel - 500 ml •



004542
Velvet spray white - 500 ml •



004696
Spray Nuance red - 150 ml •



004517
Spray Nuance yellow - 150 ml



004498
Spray Nuance green - 150 ml



004516
Spray Nuance white - 150 ml •

SHINY COLOURS

This food colouring will make all your products shine and give them an incredible spark. You have various possibilities :

In powder :

- spread it with your finger
 - sprinkle it on the chocolate
 - sprinkle some powder over a nylon sheet.
- Scrub with your finger and place the dipped chocolate bonbons over the sheets.

By diluting with alcohol: apply it with a brush.

284



IMPORTANT

These products comply with the Regulations (CE) N° 1333/2008 and the Regulations (UE) N° 231/2012.





SHINY COLOURS IN POTS



OTHER PACKAGING OPTIONS ARE AVAILABLE UPON REQUEST
Contact-us !

285



025196
Shiny colour
"ruby red" - 10 g



004670
Shiny colour glitter effect "ruby"
25 g •



004485
Shiny colour
"ruby" - 15 g •



004483
Shiny colour
"bronze" - 15 g •



004484
Shiny colour
"copper" - 15 g •



004676
Shiny colour glitter effect
"silver" - 15 g •



004669
Shiny colour glitter effect
"gold" - 25 g •



004481
Shiny colour
"gold" - 15 g •



004482
Shiny colour
"silver" - 15 g •



004552
Shiny colour
"amethyst" - 15 g •



004576
Shiny colour
"red" - 15 g



004525
Shiny colour
"iridescent pink" - 15 g •



004526
Shiny colour
"iridescent blue" - 15 g •



004533
Shiny colour
"iridescent gold" - 15 g •



004479
Shiny colour
"emerald" - 15 g •



004486
Shiny colour
"amber" - 15 g •



004480
Shiny colour
"sapphire" - 15 g •

SHINY COLOURS IN SPRAY FORMAT

Add a delightful dash of shiny magic to any and all of your creations. Available in 3 magical shades : add to your desserts, ice creams, chocolate candies, and tier cakes. Follow your creative heart !



040170
1 Shiny powder spray Glitter effect
"Silver" - 10 g •



040172
1 Shiny powder spray
Glitter effect "Gold" - 10 g •



040171
1 Shiny powder spray Glitter
effect "Ruby" - 10 g •



060568
1 Shiny powder spray
Glitter effect "Bronze" - 10 g •

COLORED **COCOA** **BUTTER**

286

Make your work easier with these ready-to-use coloured cocoa butters which will assure you a perfect colouring. You can use this product in many different ways : with a brush, with a spray (gun, airbrush ...) in order to colour your chocolate, to tint your creams...



OTHER PACKAGING OPTIONS
ARE AVAILABLE UPON REQUEST
Contact-us !





DISCOVER OUR PURE EMOTION COCOA BUTTER WITHOUT COLOURINGS

p. 112 and p. 116



004470
Raspberry red color



004454
Blueberry blue color •



004457
Pistachio green color



004456
Strawberry red color



004572
Black color •



004458
Orange color



004469
Egg yolk color



004455
Lemon yellow color



004627
Purple •



004453
White •

COLORED
COCOA BUTTER
Colored cocoa butter - 200 g



004611
Black •



004656
Green •



004609
Red •



004607
Yellow •



004655
Purple •

NATURAL
COCOA BUTTER
Colored cocoa butter - 200 g



004616
Shiny bronze •



004600
Shiny ruby •



004601
Shiny copper •



004566
Iridescent pink



004615
Shiny silver •



004614
Shiny gold •

SHINY
COCOA BUTTER
Colored cocoa butter - 200 g

SOLUBLE COLOURS

288



OTHER PACKAGING OPTIONS
ARE AVAILABLE UPON REQUEST

Contact-us !





DISCOVER OUR COLOURING SOLUTIONS IN THE PURE EMOTION UNIVERSE

p. 117

COLOURINGS FOR CHOCOLATE OR COCOA BUTTER

Procedure: melt the cocoa butter, add some powder colouring and mix with a brush. With this base, you can colour your products. This mixture can be stored: all you need is to melt it before using it again. For your chocolate gun: mix 50% of dark chocolate and 50% of cocoa butter. Add the powder colouring.



004612
Natural pink
25 g •



004604
Natural black
25 g •



004658
Natural purple
50 g •



004657
Natural green
50 g •



004603
Natural yellow
25 g •

NATURAL
Natural soluble colours



004463
Green 25 g



004464
Orange 25 g



004462
Red 25 g



004460
Blue 25 g •



004461
Yellow 25 g



004459
White 50 g •



004661
Natural caramel
25 g •



004662
Natural green
25 g •



004659
Natural yellow
25 g •



004660
Natural red
15 g •

WATER SOLUBLE COLOURS

To colour sugar, almond pastes... These colouring can also be used with airbrush.
Process : dissolve in boiling water or alcohol.



004535
Yellow 15 g



004536
Blue 15 g •



004534
Red 15 g

ALBERT & FERRAN **ADRIÀ**

Unexpected new textures and mixtures
are shaking up the "Cuisine" planet.
Discover the range of products by Ferran Adria.

290





Spherification

Plunge in a bath of Calcic mixed liquids with Algin, you will obtain magic spheres, caviar of melon, caviar of jelly, orange caviar, ravioli... With some ingredients, it is necessary to correct acidity with Citras. For an opposite spherification, use the Gluco. The spherification requires the use of specific tools, Eines.

004537

Algin - Pot of 500 g •

004538

Calcic - Pot of 600 g •

004539

Citras - Pot of 600 g •

004553

Gluco - Pot of 600 g •

004540

Eines •
Tools for spherification

Emulsification

Emblematic product, with the lecite you can obtain light and aired textures, which brings a touch of savour in a very original way. The Sucro makes it possible to prepare emulsions of the type "oil in water". The Glisce emulsifies between fatty and aqueous environment.

004527

Lecite - Pot of 300 g •

004545

Sucro - Pot of 600 g •

004546

Glisce - Pot of 300 g •

Gelification

The products of this family offer the opportunity to obtain a broad range of gelatines to be used warm or cold. Gellan, provides a firm gel for clear cuttings (can tolerate temperatures up to 70°C/158°F). Kappa, provides a gel with a firm and fragile texture.

lota, provides a gel with a smooth and elastic texture.

Agar, enables the making of hot gelatines.

Metil, gelifies in contact with heat.

Cold, it plays a thickener role.

004528

Kappa - Pot of 400 g •

004529

Gellan - Pot of 400 g •

004530

Agar - Pot of 500 g •

004531

lota - Pot of 500 g •

004544

Metil - Pot of 300 g •

The thickener

Xantana gives the opportunity to thicken the culinary or pastry developments without any deterioration of taste (in order to avoid addition of flour, starch or stiffener).

004547

Xantana - Pot of 600 g •

Surprises

These surprises are an astonishing and wonderful solution to give the final touch to all your sweet and salted recipes.

Crumiel : Cristalized Honey to give a honey taste while incorporating a crusty touch.

Fizzy : product for effervescent purpose to make popping preparations.

Malto : this gives a light texture to your products.

Azuleta : add sugar to taste, Violet colour and smell.

Yopol : Gives a unique taste to all preparations that are difficult to add fresh yogurt to.

004554

Crumiel - Pot of 400 g •

004555

Fizzy - Pot of 300 g •

004556

Malto - Pot of 1000 g •

004647

Azuleta - Pot of 1000 g •

004648

Yopol - Pot of 400 g •

DÉCOR À MODELER

Discover our new modelling décor recipe ! Its new, more malleable texture allows for easy modelling, and its newly refined ingredients bring out its great white chocolate flavour. Mouldable like marzipan, you can cover your desserts and create fabulous hand-made decorations or use a pastry cutter. To be used alone or with the support of a silicone mould, you can no longer do without this magical paste !



SEE INSTRUCTIONS **P. 301**

292





025197
Décor à modeler "white chocolate" - 500 g •



025198
Décor à modeler "dark chocolate" - 500 g •



025205
Décor à modeler "black" - 500 g •



025200
Décor à modeler "red" - 500 g •



025201
Décor à modeler "green" - 500 g •



025202
Décor à modeler "yellow" - 500 g •



025204
Décor à modeler "orange" - 500 g •



025199
Décor à modeler "white" - 500 g •



025203
Décor à modeler "pink" - 500 g •

SPRAYS

294



004477
Spray Varnish gold 400 ml •



004487
Spray Varnish pearly silver
400 ml •



004550
Spray topping 500 ml •
For all your products which
require a shiny appearance as
well as a protection against
oxidation. This spray with a
subtil fruity taste could be used
to cover: your "petits fours",
your fruits, your Joconde
biscuit, your tarts by giving them
a thin and regular glaze.



004466
Alimentary varnish spray
400 ml •



004499
Unmold spray 500 ml •
Spray a thin layer on your
moulds before filling to make
turning out a breeze.



004570
Air blower - Cooler
650 ml •
The right way up, you can use it
as a cooler. Upside down, you
can use it as an air blower. This
product is ideal to work on your
artistic creations during
competitions...



004521
Isomalt specific for
decorations bronze 1 Kg •



004522
Isomalt specific for
decorations blue 1 Kg •

The specific Isomalt for
decoration is coloured
in order to allow you to create
artistic decorations.



SEE INSTRUCTIONS **P. 301**

ISOMALT

295



004523
Isomalt specific for
decorations red 1 Kg



004524
Isomalt specific for
decorations yellow 1 Kg



004488
Isomalt specific for
decorations neutral 5 Kg •



004710
Icing turntable •

No more wasted icing,
effort, time or energy and
a streamlined process for
icing your cakes thanks to
this icing turntable
developed by Arnaud
Larher. It allows icing to
be recovered via a
channel directly into the
pail without moving the
cake or the turntable.

In order to obtain an even
more fabulous result,
we have created
a compound, which once
hydrated, will be applied
over the baking sheet
prior to your biscuit.
This product prevents
the appearance of air
bubbles on the surface
of your biscuit and also
allows your biscuit
to be more airy.

Ideal to store all your
liquid recipes
(colouring, icing, etc...)
A hygienic bottle, ideal
for microwaves, to dose
6 without a drop.

This glue is used
to stick chocolate
figures on the
presentation carton.



007208
5 Knives •



004569
10 Sparkling candles •



007196
Silicone baking net - size : 40 x 60 cm •



004492
Pot of 400 ml •



004493
Pot of 100 ml •



004472
Edible glue
Pot of 160 g •



010384
Sublimasse nature
Pot of 900 g •

The METHOD OF USE

296

1 PRINTED SHEETS 40 x 25 cm p. 202



Leave at least 20 minutes at 6°C/42,8°F before taking the chocolate out of the printed sheet.



2 COATING WITH ENROBING MACHINE

Put a sheet (4x4, 36x13 or 40x25 cm) or a roll on your chocolate when they come out from the enrobing machine. Leave at least 2 hours at 17°C/62,6°F before taking the chocolate out of the printed sheet.



3 MANUAL COATING

with sheets 40 x 25 or 36 x 13 cm

Plunge your bonbons into chocolate and put them on a printed sheet. Leave at least 2 hours at 17°C/62,6°F before taking the chocolate out of the printed sheet.



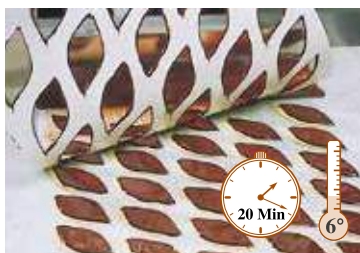
4 MANUAL COATING
with cutouts 4 x 4 cm p. 214

Plunge your bonbons into chocolate and put a cutting on the top of the bonbon after coating. Leave at least 2 hours at 17°C/62,6°F before taking the chocolate out of the printed cutting.

5 TRANSFER SHEETS FOR STENCILS p. 30, p. 65, p. 187

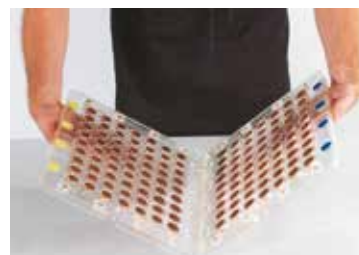
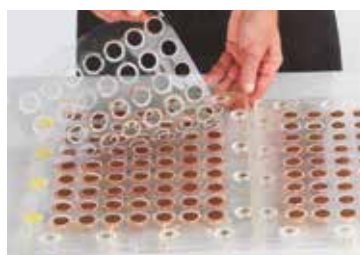


6 LEAVES p. 187



Put the stencil on the printed sheet. Pour the chocolate. Take off the stencil and put the sheet on a cavity to give the curved form. Once it is hard, take off the plastic sheet.

7 CHOCOLATE SHELLS TO FILL p. 221





Laissez reposer à + 4°C pendant 4 heures minimum.

8 POMPONS ET POMPONETTES p. 224 ET 225



Fill in with your recipes (for the Pompons, we advice to add some biscuit in the heart of your entremets).
Freeze. Demould when you need.

9 STRUCTURE SHEETS FOR ENTREMETS p. 90



Put a structure sheet at the bottom of your frame. Prepare your entremets. Freeze. Take off the sheet when you take out of the fridge.

10 IPRINTINGS FOR ENTREMETS p. 215



Entremets: put your circles on the printed sheet. Fill in. Freeze.
When you take out of the fridge, pull off immediately the sheet very quickly.

11 PRINTINGS FOR BISCUITS p. 216



Spread a first very thin layer of joconde biscuit on the sheet to get rid of the bubbles. Then spread your recipe over it. Put in the oven. Let cool down and take off the sheet.

299

12 PRINTED BLISTERS (BALLS, BOTTLES, REINDEERS etc.) p. 96, p. 262



Fill the mould completely with chocolate. Tap the mould for 15 seconds. Wait 50 seconds before emptying the excess chocolate. Deburr the edges. Put the mould in a cold place at 4°C for about 10 minutes. Let the mould return to room temperature for 2 to 3 minutes and pour the second layer, emptying the mould immediately. Put in a cold place at 4°C for about 20 minutes. Remove from the mould.

13 PUZZLES p. 272



Put a plastic sheet after filling. Flatten the surface with a roll. Once it is cold, take off the sheet.



Put the alimentary carton on the chocolate. Pivot. Take off the mould as well as the excess of chocolate. Sweep everything together in the plastic bag.

14 CARDS p. 276 et p. 277, CD p. 278, SMARTPHONES p. 274, FRAMES p. 279

300



Put a printed sheet at the bottom of the mould (for a better adherence, you can spray demoulding spray 004499 in the mould). Pour the chocolate. Leave at least 20 minutes at 6°C/42,8°F. Demould, take off the plastic sheet.

15 CONES p. 279, MUGS p. 275, GOBELETS p. 279



To keep the transfer sheet easily in the cones, you can pulverise the demould spray (004499) before in the mould or put a little bit oil.

16 MOULD FOR THE SLEDGE p. 99



After filling the mould with chocolate, put a plastic sheet on the back side. On removal, let the sheet on the chocolate and take it off only when the chocolate is removed.

17 VELVET SPRAYS p. 283



Close spray on your frozen entremets.

Further spray for different shades of colours.

18 ISOMALT SPECIFIC FOR DECORATION p. 295



301

Spread in between two silicon nets a layer of approximately 3 mm of Isomalt specific for decoration.
Put a cooking plate on the top and put to the oven (220°) for approximately 15 to 20 minutes.

19 TRANSFER CHOCOLATE PLAQUES p. 62 et p. 173



Place the coloured side of the transfer sheet on the chocolate piece. Write the name or message using a normal pen or a stick.
Remove the transfer sheet.

20 DÉCOR À MODELER p. 293



25°

Keep your Décor à Modeler at a temperature of about 25°C/77°F. Knead it well before use, softening it will make it easier to shape.

21 FRUIT LEATHERS AND CHOCO LEATHERS p. 128 et p. 129



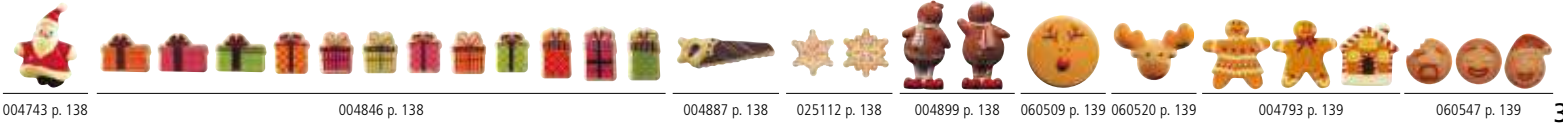
Start by taking off 3 cm strip along the edge of the sheet, then gently peel off by slowly pulling the rest of the sheet.

SUMMARY OF DECORATIONS | FINISHED CHOCOLATE DECORATIONS

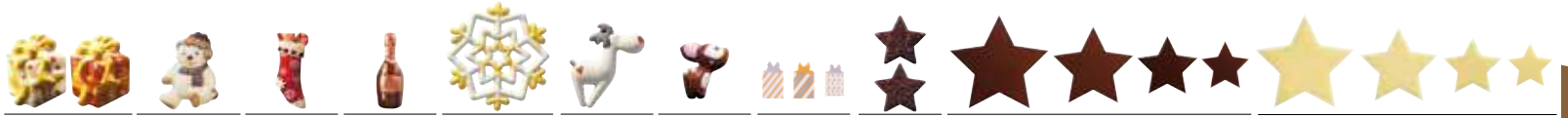
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SEASON'S GREETINGS DECORATIONS





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036100 p. 34 045647 p. 34 003541 p. 34 045685 p. 37 045686 p. 37 036098 p. 140



045687 p. 37 004906 p. 34 060277 p. 37 060260 p. 37 060274 p. 37 036109 p. 140 002365 p. 140 004907 p. 140 008670 p. 140

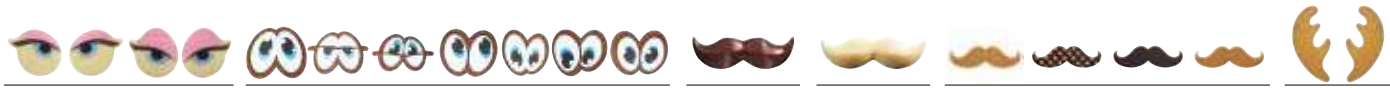


060516 p. 140 003823 p. 140 045619 p. 140

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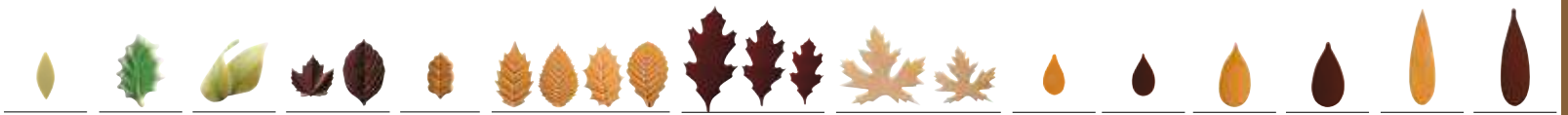


050218 p. 143 019073 p. 143 025125 p. 45 060289 p. 45 050178 p. 45 036115 p. 45

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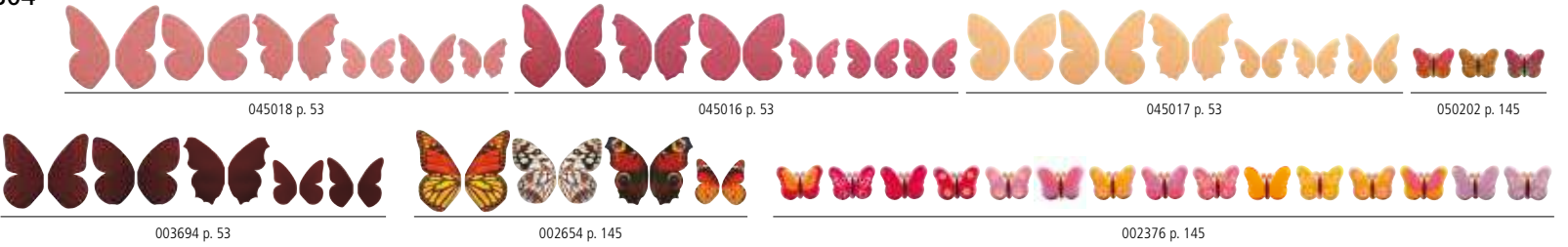


002914 p. 148 004947 p. 148 002685 p. 149 050264 p. 53 050263 p. 53 050266 p. 53 050265 p. 53 050271 p. 53 040092 p. 146 050334 p. 146 030081 p. 146 050335 p. 146 030082 p. 146 050315 p. 146 050314 p. 146



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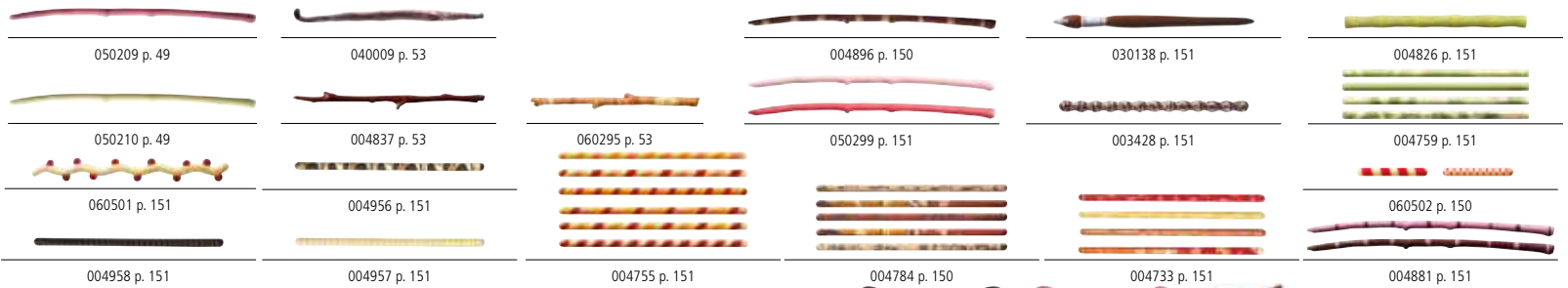


045018 p. 53 045016 p. 53 045017 p. 53 050202 p. 145

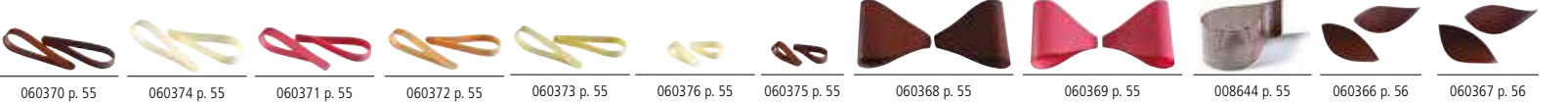


003694 p. 53 002654 p. 145 002376 p. 145

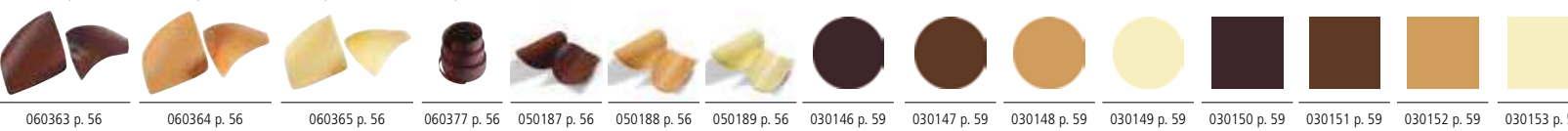
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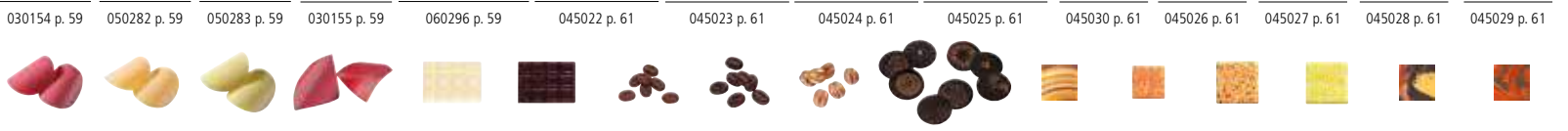
060370 p. 55 060374 p. 55 060371 p. 55 060372 p. 55 060373 p. 55 060376 p. 55 060375 p. 55 060368 p. 55 060369 p. 55 008644 p. 55 060366 p. 56 060367 p. 56



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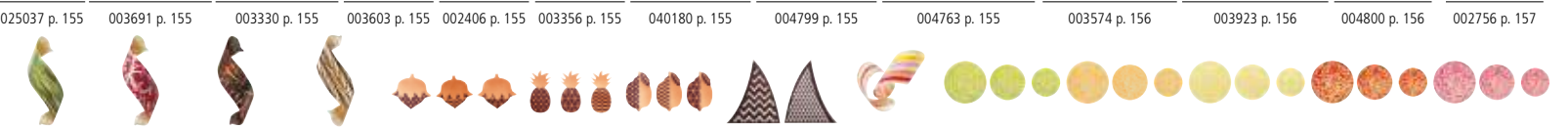
030154 p. 59 050282 p. 59 050283 p. 59 030155 p. 59 060296 p. 59 045022 p. 61 045023 p. 61 045024 p. 61 045025 p. 61 045030 p. 61 045026 p. 61 045027 p. 61 045028 p. 61 045029 p. 61



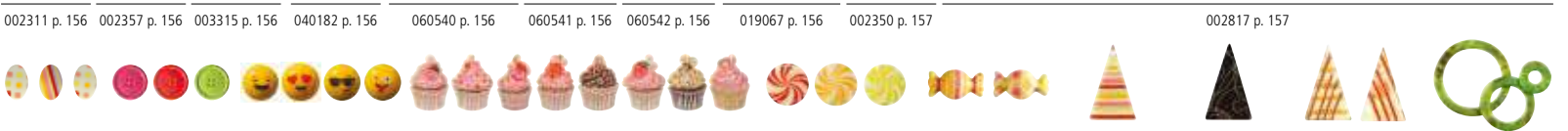
045031 p. 61 045032 p. 61 045033 p. 61 060341 p. 61 004745 p. 56 004746 p. 56 010436 p. 56 010399 p. 155 008699 p. 155 003285 p. 155 040181 p. 156 002262 p. 156 002264 p. 156 002263 p. 156 003331 p. 155 003332 p. 155



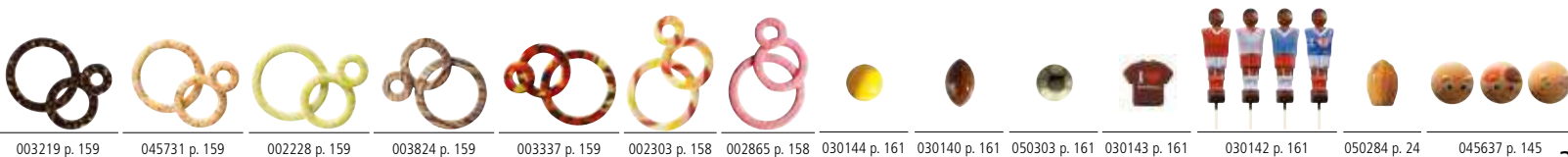
025037 p. 155 003691 p. 155 003330 p. 155 003603 p. 155 002406 p. 155 003356 p. 155 040180 p. 155 004799 p. 155 004763 p. 155 003574 p. 156 003923 p. 156 004800 p. 156 002756 p. 157



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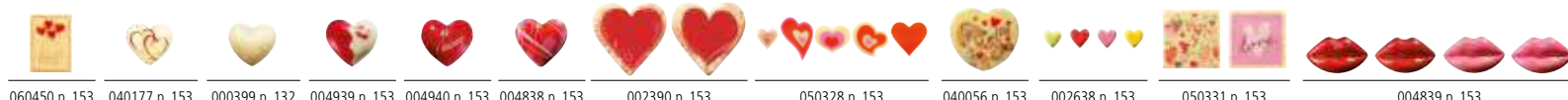


003219 p. 159 045731 p. 159 002228 p. 159 003824 p. 159 003337 p. 159 002303 p. 158 002865 p. 158 030144 p. 161 030140 p. 161 050303 p. 161 030143 p. 161 030142 p. 161 050284 p. 24 045637 p. 145

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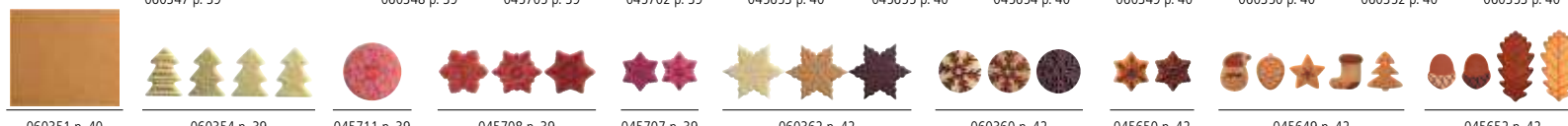


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EMBOSSED CHOCOLATE PIECES



060347 p. 39 060348 p. 39 045705 p. 39 045702 p. 39 045653 p. 40 045655 p. 40 045654 p. 40 060349 p. 40 060350 p. 40 060352 p. 40 060353 p. 40



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060361 p. 42 045709 p. 42 045710 p. 42 060357 p. 42 060359 p. 42 060358 p. 42 060356 p. 43 060355 p. 43 045712 p. 43 050281 p. 43 050280 p. 43 011003 p. 162



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008576 p. 167 008596 p. 167 008600 p. 167 025116 p. 167 008571 p. 167 008608 p. 167

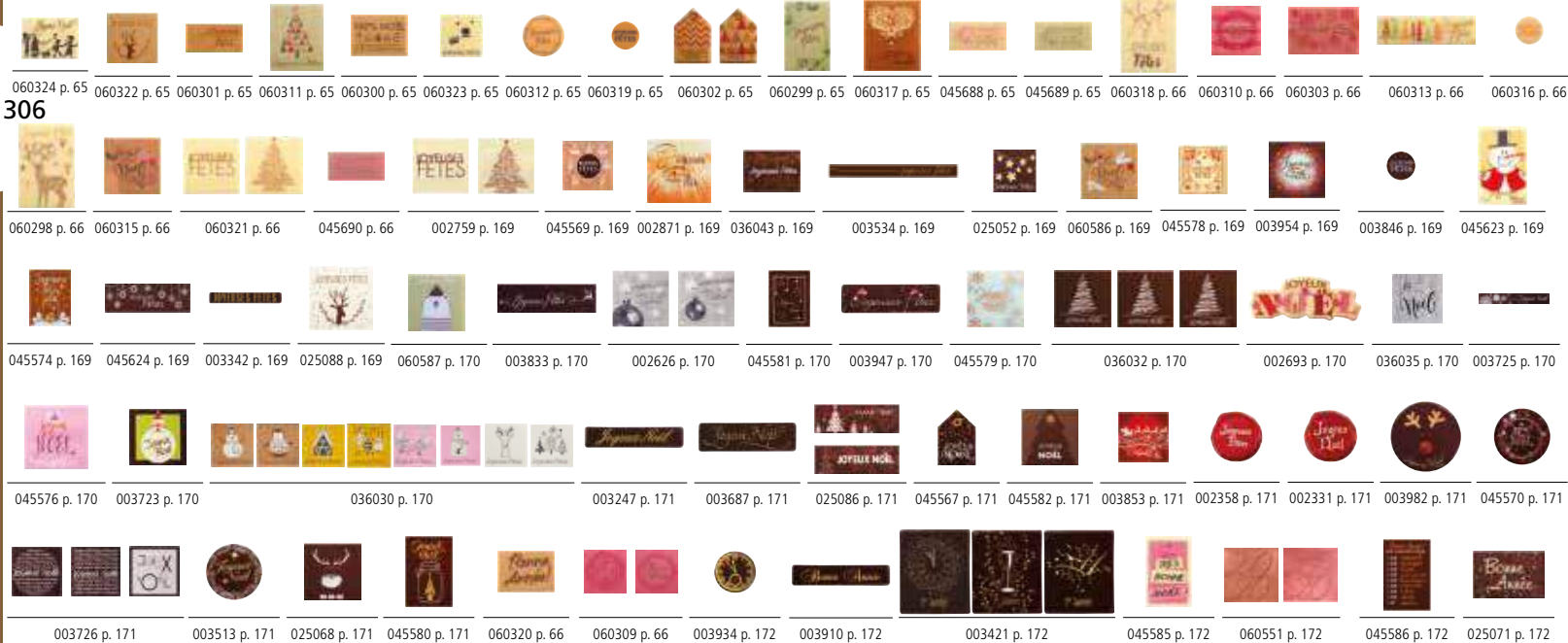


007209 p. 165 007210 p. 165 007228 p. 165 007247 p. 165 007240 p. 165 007249 p. 165 007246 p. 165 007239 p. 165 007248 p. 165 007260 p. 165 007273 p. 165 007258 p. 165 007256 p. 165 007251 p. 164 007282 p. 165

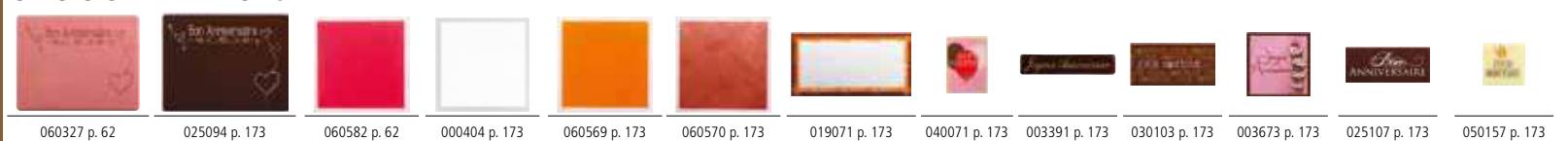


007277 p. 165 007278 p. 165 007286 p. 164

CHOCOLATE PIECES - SEASON'S GREETINGS



CHOCOLATE PIECES - BIRTHDAY



MULTILINGUAL PIECES



ENDS OF YUG LOG





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060331 p. 72

003889 p. 77

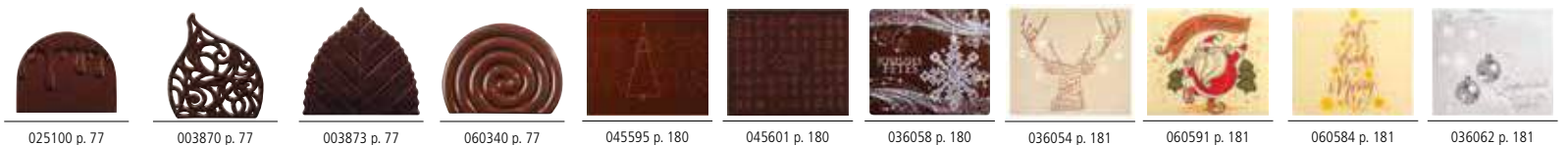
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045601 p. 180

036058 p. 180

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045594 p. 181

025059 p. 182

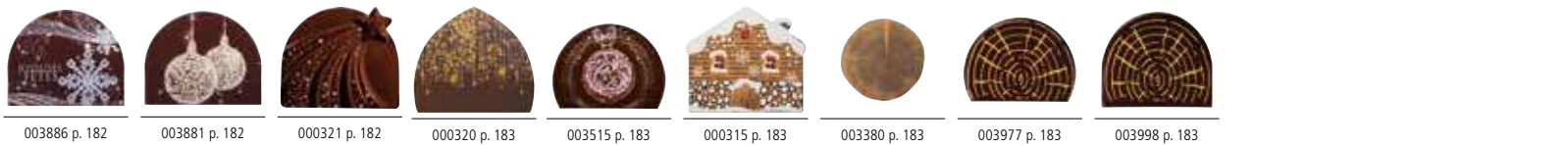
003516 p. 182

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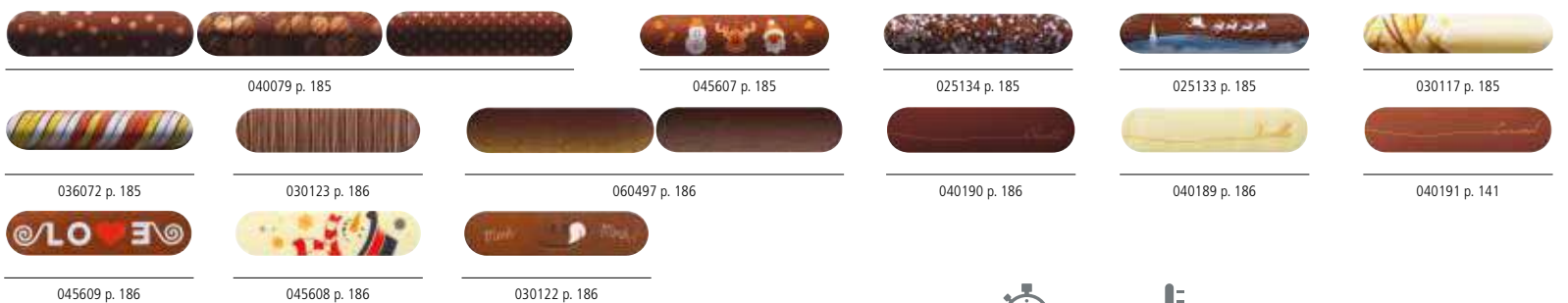
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ECLAIR CHOCOLATE TOPPINGS



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025133 p. 185

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030123 p. 186

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045609 p. 186

045608 p. 186

030122 p. 186



20 min



6°C/42,8°F

BLISTERS TO FILL

The references below refer to blisters. All you have to do is add your own chocolate to the different molds and voila! you get magnificent decorations. Using these blisters couldn't be easier.

Before using: Your room and your work surface must be tempered to +22°C, to optimize the removal and demoulding of your decorations.

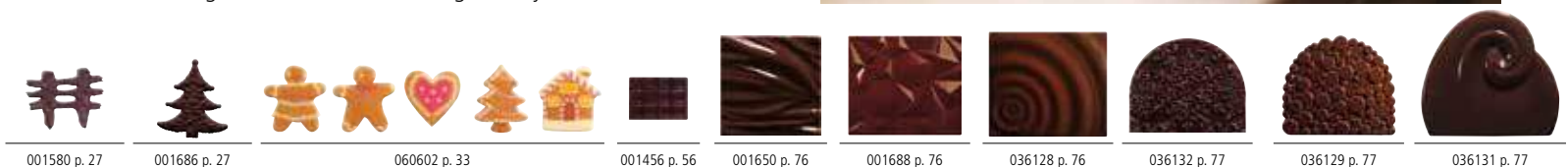
Printed blisters: Fill the blisters with your chocolate (be careful to keep the temperature of the chocolate at its optimum level throughout the filling process). Lightly vibrate/shake the blister pack for 15 to 20 seconds. then let the chocolate slightly crystallise (1 minute) without moving the blister pack. Refrigerate at 4°C for 30 minutes to 2 hours depending on the size and volume of the products.

Unmould by pushing gently from underneath

Neutral blisters: Fill the blisters with your chocolate. Lightly vibrate/shake the blister pack to drive out air bubbles. Refrigerate at 4°C for 30 minutes to 1 hour depending on the size of the chocolate pieces. Unmould.

Neutral blisters are reusable: you can clean them with cotton wipes.

Please note that the gloss effect will decrease gradually with use.



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001686 p. 27

060602 p. 33

001456 p. 56

001650 p. 76

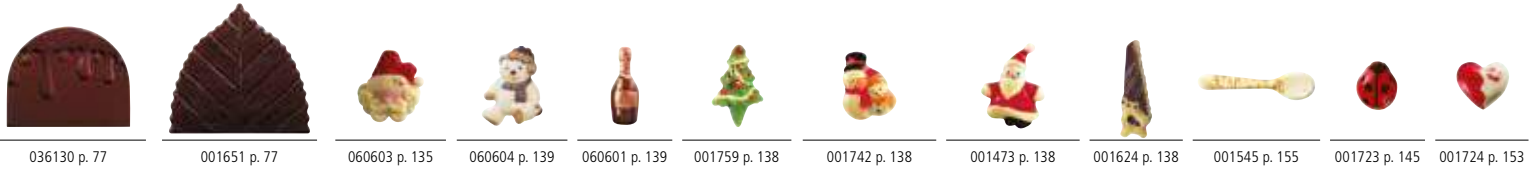
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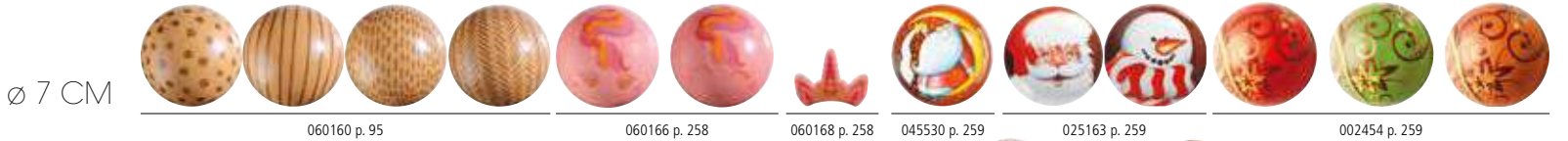
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SUMMARY OF KITS

CHOCOLATE KITS

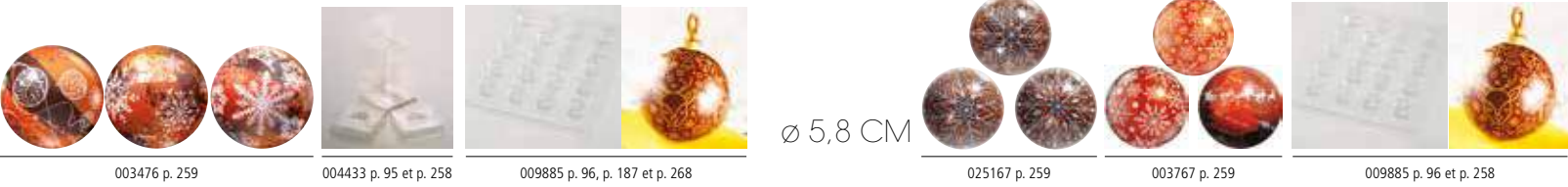


060159 p. 94 003489 p. 256 036090 p. 256 040101 p. 256 002630 p. 256 045526 p. 256 045527 p. 256 004431 p. 94 et p. 256



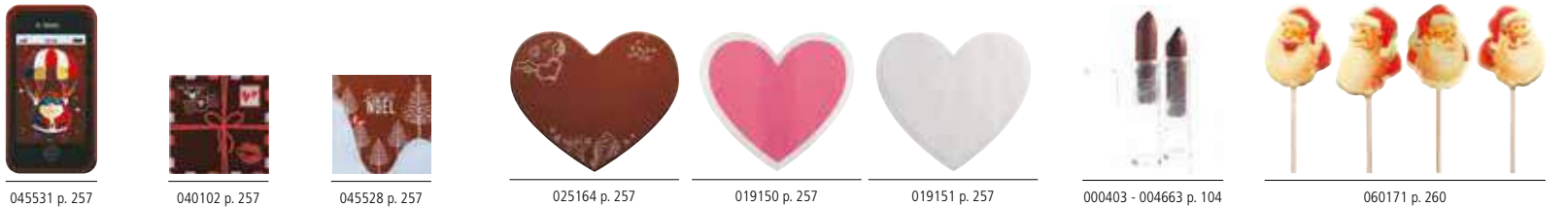
ø 7 CM

060160 p. 95 060166 p. 258 060168 p. 258 045530 p. 259 025163 p. 259 002454 p. 259



ø 5,8 CM

003476 p. 259 004433 p. 95 et p. 258 009885 p. 96, p. 187 et p. 268 025167 p. 259 003767 p. 259 009885 p. 96 et p. 258



045531 p. 257 040102 p. 257 045528 p. 257 025164 p. 257 019150 p. 257 019151 p. 257 000403 - 004663 p. 104 060171 p. 260



003806 p. 260 04560 p. 260 et p. 268 003900 p. 261 003563 p. 261 003679 p. 261 003490 p. 261 004434 p. 261

PRINTED MOULDS



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060164 p. 96



025172 p. 263



045535 p. 263



001666 p. 263



036092 p. 263



001600 p. 263



001696 p. 263



001695 p. 263



001475 p. 263



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001661 p. 264



001689 p. 264



000383 p. 264



004663 p.104



045538 p. 267



000382 p. 267



045543 p. 265



001693 p. 265



025173 p. 265



001660 p. 267



001659 p. 267



036088 p. 266



060203 p. 266



050115 p. 267



050291 p. 266 et p. 267



060597 p. 266



060183 p. 265



036086 p. 265



045536 p. 265



001471 p. 266



045540 p. 267



060178 p. 96



060177 p. 269



060176 p. 271



036134 p. 269



045544 p. 268



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001597 p. 269



001543 p. 269



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BLISTER PUZZLES



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009532 p. 273



009534 p. 273



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060186 p. 273



004428 p. 272

TRANSFER SHEETS & MOULDS FOR KITS



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060189 p. 97



036083 p. 275



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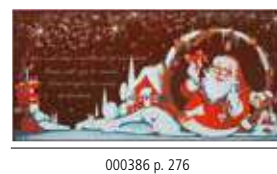
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060181 p. 276



045548 p. 276



000386 p. 276



036081 p. 276



045547 p. 276



045558 p. 274



060180 p. 274



045559 p. 274



045561 p. 274



045562 p. 274



009873 p. 278



060182 p. 278



045551 p. 278



009648 p. 278



000390 p. 278



009600 p. 278



009554 p. 278



050130 p. 279



060200 p. 279



010189 p. 279



045557 p. 279



004441 p. 279



009847 p. 279



025189 p. 279



009884 p. 279



025190 p. 279

312 NEUTRAL MOULDS FOR KITS



060215 - 060216 p. 98



009842 p. 99



025194 p. 99



036125 p. 99



010158 p. 99



036156 p. 99



010208 p. 99



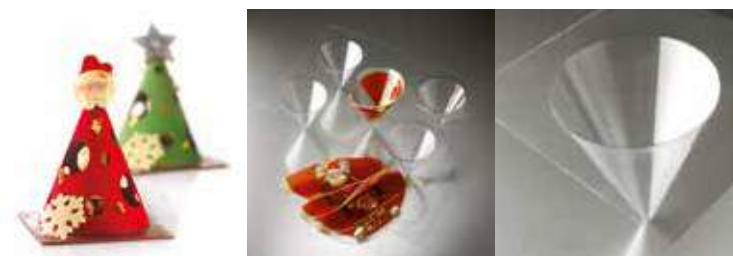
060212 p. 100



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010303 p. 100



009847 - 009884 p. 100



045566 p. 100



060211 p. 101



060207 p. 102



060210 p. 103



060209 p. 103



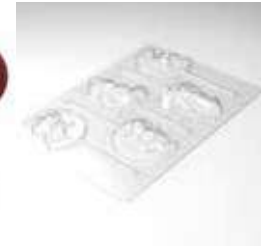
000395 p. 103



025193 p. 103



045563 p. 103



060206 p. 104



000393 p. 104



010315 p. 104



010316 p. 104



036158 - 036159 - 036160 p. 104



060208 p. 105



060577 p. 106



060606 p. 106



040158 p. 107



045565 p. 107



040159 p. 107



050130 p. 107



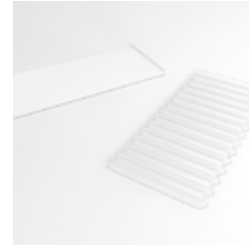
009950 - 004571 p. 107



009951 p. 107



050129 p. 107



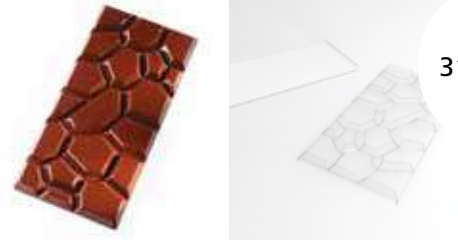
010325 p. 108



036157 p. 108



025192 p. 108



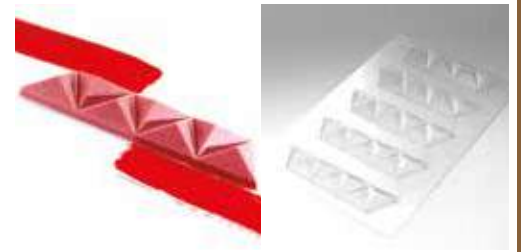
010326 p. 108



050122 p. 108



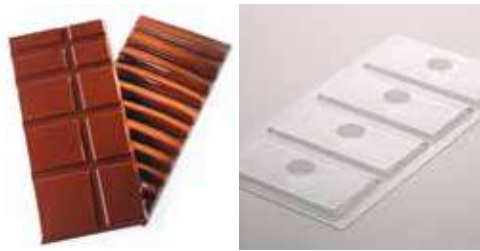
010302 p. 108



060214 p. 108



010012 p. 109



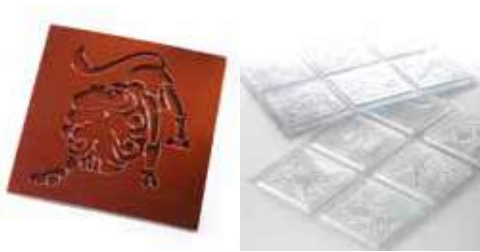
010022 p. 109



045564 p. 109



060213 p. 109



009960 p. 109



004429 p. 109



060219
4 Moulds entremet "Petite tarte Pochage" P. 302 for 48 pieces
ø 7,4 - H. 2,3 cm •

060220
4 Moulds entremet "Petit Palet" P. 302 for 48 pieces
ø 7,4 - H. 1,5 cm •



060221
4 Moulds entremet "Spirale" P. 302 for 48 pieces
ø 8 cm - H. 1,5 cm •

060220
4 Moulds entremet "Petit Palet" P. 302 for 48 pieces
ø 7,4 - H. 1,5 cm •



050070
4 Moulds entremet "Petite tarte meringuée" P. 302
for 48 pieces ø 7,4 cm - H. 2,7 cm •

060220
4 Moulds entremet "Petit Palet" P. 302 for 48 pieces
ø 7,4 - H. 1,5 cm •



010278
1 Silicone mould "Mini Palet" P. 303 for 15 pieces
ø 4,5 cm - H. 2 cm •



050069
8 Moulds entremet "Petite ronde" P. 303 for 48 pieces
ø 6,4 cm - H. 1,1 cm •



045517
4 Moulds entremet "Bottes Père Noël" P. 303 for 32 pieces
7,8 x 10,6 cm - H. 3,1 cm •



009969
4 Moulds entremet "Mini coussin" P. 303 for 48 pieces
4,5 x 4,5 cm •



010120 2 Silicone moulds "Magnum" P. 303 for 12 pieces
9,2 x 4,8 cm - P. 2,5 cm •

010119 1 Silicone mould "Mini magnum" P. 303 for 8 pieces
6,8 x 3,7 cm - P. 1,8 cm •

004668 50 Flat birch sticks - 11,2 x 1 cm •

004667 50 Mini flat birch sticks - 7,2 x 0,8 cm •



010291
1 Mould entremet "Cube" P. 304 for 10 pieces
4,5 x 4,5 cm - H. 4,5 cm •

005021
100 Neutral rhodoïde sheets cut in cross 13,5 x 13,5 cm •



010274
1 Silicone mould "Ovoïde" P. 304 for 8 pieces
8,2 x 4,3 cm - H. 3,2 cm •



036146
4 Moulds entremet "Igloo" P. 304
for 32 pieces 8 x 8,6 cm H. 3,7 cm •

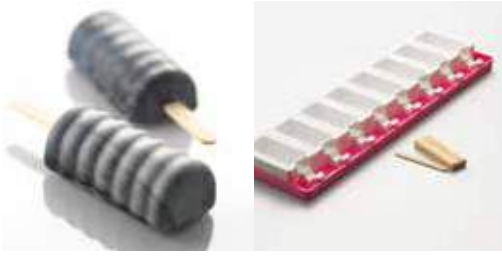


010241
4 Moulds entremet "Tong" P. 304 for 48 pieces 12,5 x 5,7 cm H. 1 cm •

010242 1 Cookie cutter "tong" 12,9 x 6,1 cm •

001667 4 Blisters "Lanière de tong" so 48 prints - 5,1 x 5,3 cm •

004435 100 small cardboards "Tong" •



010175
1 Silicone mould "Sucette spirales" P. 304 for 8 pieces
6,2 x 3,2 cm •

004667
50 Mini flat birch sticks 7,2 x 0,8 cm •



010174
4 Moulds entremet "Petite tarte" P. 304 for 48 pieces
ø 7,4 cm - H. 1,7 cm •



009810
20 Moulds entremet "St Honoré" P. 305
ø 7 cm - H. 4,5 cm •



009904
4 Moulds entremet "Dôme" P. 305 for 60 pieces
ø 6,8 cm - H. 4 cm •



010047
4 Moulds entremet "Parfum" P. 305 for 32 pieces ø 8 cm - H. 4 cm •

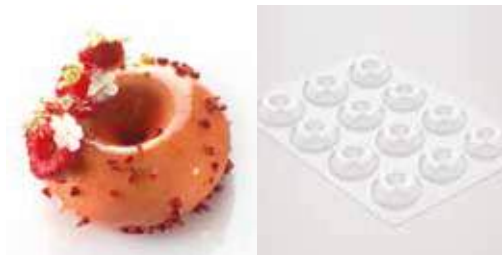
010051
1 Silicone mould "Bouchon de parfum" for 1 pièce •

010297
1 Silicone mould "Parfum" for 6 pieces - Ø 8 cm - H. 4 cm •



009790
10 tubes "Molines" 58 cm P. 305 ø 3,5 cm and 20 covers
100 Neutral rhodoïde sheets 58 x 12 cm •

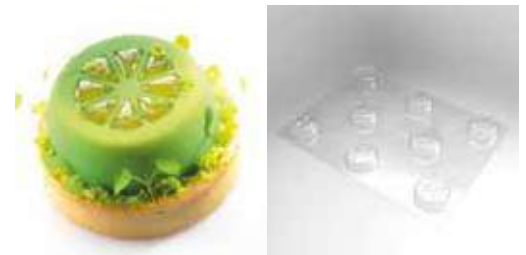
005002
100 Neutral rhodoïde sheets 58 x 12 cm •



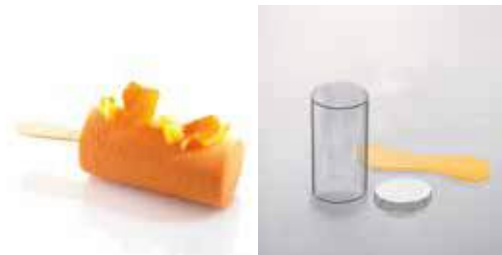
010173
4 Moulds entremet "French Donut" P. 305 for 48 pieces
ø 8 cm - H. 3,8 cm •



010276
1 Silicone mould "Palet" P. 306 for 8 pieces
ø 6,5 cm - H. 3 cm •



060222
2 Moulds entremet "Agrumes" P. 306 for 24 pieces
ø 6,5 cm - H. 2,5 cm •



009941
10 Entremet tubes "sucettes" P. 306 - ø 3,5 cm - H. 8 cm •

005013
200 Neutral rhodoïde sheets 12 x 8 cm •

004568
200 Flat beech sticks 9,3 x 1,8 cm •



025150
4 Moulds entremet "Trésor" P. 306 for 40 pieces
11,8 x 3 - H. 3,5 cm •



040163
24 Moulds entremet "Pot" P. 306 for 24 pieces
ø 6,5 cm - H. 5,5 cm •



009900
20 Moulds entremet "Larme" P. 306 for 20 pieces P. 236
9,5 x 5,5 cm - H. 4,2 cm •



019104
4 Moulds entremet "Noisette" P. 307 for 24 pieces
ø 6,4 cm - H. 5,9 cm •



045519
2 Moulds entremet "Petites Citrouilles" P. 307
for 24 pieces ø 7,6 cm - H. 1,8 cm •



010101
4 Moulds entremet "Cerise" P. 307 for 24 pieces
ø 7,3 cm - H. 5,8 cm •



010011
4 Moulds entremet "Pomme" P. 307 for 24 pieces
ø 7,3 cm - H. 5,8 cm •



010240
4 Moulds entremet "Galet" P. 307 for 16 pieces
10 x 7 cm - H. 4,5 cm •



010099
4 Moulds entremet "Poire" P. 307 for 24 pieces
ø 5,7 cm - H. 8,5 cm •



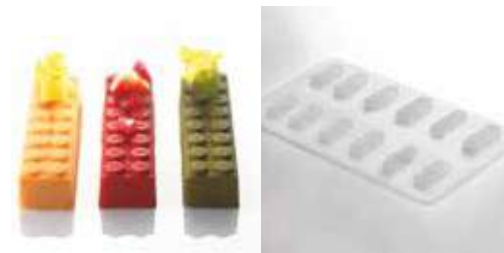
060223
6 Moulds entremet pieds "P'tits Champis" P. 308
for 24 pieces ø 6,6 cm - H. 5,5 cm •



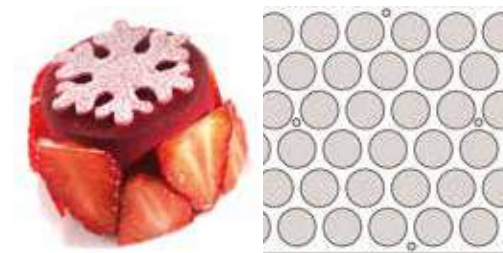
045841
2 Moulds entremet "Mini-bûchette" P. 308 for 10 pieces
50 x 3,5 cm - H 3,5 cm •



025199
4 Moulds entremet "Bonnet de Noël" P. 308 for 24 pieces
ø 7 cm H. 5,2 cm •



010306
4 Moulds entremet "Jeu d'enfant" P. 308 for 48 pieces
10 x 2,5 cm - H. 2 cm •



010354
Set of 2 trays entremet "ronds" P. 308 for 45 pieces
Ø 6 cm - H. 4 cm •

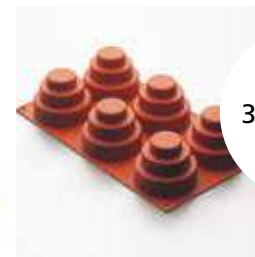
005000
200 Neutral rhodoïde sheets 19,5 x 4 cm •



010002
3 Moulds entremet "Cœur spirale" P. 309 for 24 pieces
8,5 cm - H. 3,8 cm •



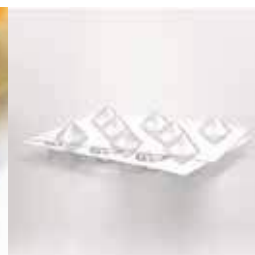
009948
20 Moulds entremet "Petit coussin" P. 309
for 10 pieces 8 x 8 cm - H. 3 cm •



010176
1 Silicone mould "Mini Wedding cake" P. 309 for 6 pieces
ø 6 cm - H. 7,5 cm •



010273
4 Moulds entremet "Double Cœurs" P. 309 for 12 pieces
9,5 x 11 cm - H. 5 cm •



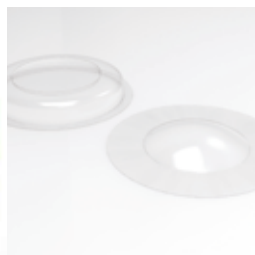
010137
4 Moulds entremet "Diamants" P. 309
for 16 pieces ø 7,3 cm - H. 5,8 cm •



010178
4 Moulds entremet "Bouche" P. 309 for 32 pieces
9,5 x 6 cm - H. 4 cm •



060226
10 Moulds entremet "Étoile" P. 310
ø 20 cm - H. 7 cm •



030076
12 Moulds entremet "Miroir" P. 311 for 6 pieces
ø 18 cm - H. 4,5 cm - Bottom : ø 18 cm
H. 3 cm, Insert : ø 12 cm - H. 2 cm •



010280
10 Moulds entremet "Boules" P. 311
16 x 16 cm - H. 4,5 cm •



036148
8 Moulds entremet "Grand Igloo" P. 311
19,5 x 21 cm - H. 9 cm •



009858
10 Moulds entremet "Cœur" P. 311
18 x 19 cm •



009812
10 Moulds entremet "St Honoré" P. 311 ø 20 cm H. 6,8 cm •

009811
10 Moulds entremet "St Honoré" P. 311 ø 16 cm H. 6 cm •

320



025152

12 Moulds shells "Champignons" P. 311 for 4 pieces
ø 18 cm - H. 27,7 cm •



010104

10 Moulds entremet "Souche" P. 312 ø 18 cm - H. 4 cm •



040164

10 Moulds entremet "Ondes" P. 312
ø 16 cm - H. 7 cm •



010223

10 Moulds entremet "Couronne" P. 312
ø 15,5 cm - H. 3,2 cm •



010227

10 Moulds entremet "Palet" P. 312 for 5 pieces
ø 19 cm - H. 4,4 cm •



045520

10 Moulds entremet "Cœurs ballon" P. 313 for 5 pieces
14 x 14 cm - H. 6 cm •

010248

10 Moulds entremet "Dessous de Couronne" P. 312
ø 15,5 cm - H. 2 cm •



009759

10 Moulds entremet "L'Impérial" P. 313
ø 16 cm - H. 5,5 cm •



010123

10 Moulds entremet "Galactica" P. 313
ø 19,2 cm - H. 4 cm •

010143

9 Moulds entremet "Tarte" P. 313
3 designs - Small round - H. 1,8 cm, ø 15 cm - Medium round
H. 1,8 cm, ø 17 cm - Large round - H. 1,8 cm, ø 19 cm •

009813

10 Moulds entremet "L'Impérial" P. 313
ø 20 cm - H. 6,6 cm •



010221

8 Moulds entremet "Vrille" P. 313
ø 17 cm - H. 9,5 cm •



060225

10 Moulds entremet "Rosace" P. 314
ø 15 cm - H. 2 cm •

060224

10 Moulds entremet "Spirale" P. 313
ø 18 cm - H. 1,5 cm •



000358
8 Moulds entremet "Bonnet de Noël" P. 314
ø 18 cm H. 15 cm •



000357
15 Moulds entremet "Couronne de l'Avent" P. 314 for 3 pieces
ø 19 cm. Base : H. 1,4 cm ø 19 cm - half-balls : 12 half-balls
ø 5 cm, 24 half-balls ø 4 cm, 30 half-balls ø 3 cm •



045521
5 Moulds entremet "Citrouilles" P. 315
ø 16 cm H. 4,4 cm •



009949
10 Moulds entremet "Grand coussin" P. 315 for 5 pieces
16 x 16 cm - H. 7 cm •



010281
8 Moulds entremet "Sphère" P. 315
ø 18 cm - H. 9 cm •



009952
1 Moule "Cube" P. 315 for 5 pieces 10 x 10 cm - H. 10 cm •

009910
1 Mould inox "Cube" P. 315
10 x 10 cm - H. 10 cm •

010283
8 Moulds entremet "Sphère" P. 315
ø 14 cm - H. 7 cm •

005018
100 Neutral rhodoïde sheets 10 x 10 cm •



010038
5 Moulds entremet "Bouche" P. 315
25,5 x 12 cm - H. 5,5 cm •



010006
10 Moulds entremet "Cœur matelassé" P. 315
15 x 15,5 cm - H. 3,5 cm •



060231
12 Moulds top of yule "Éminence" P. 316 for 12 pieces
23,6 x 6,6 cm - H. 2,5 cm •

060227
12 Moules "Dessous de bûches" P. 316 for 12 pieces
24 x 7 cm - H. 4 cm •



060229
12 Moulds top of yule "Rondin" P. 317 for 12 pieces
23,6 x 6,6 cm - H. 3,5 cm •



025153
12 Moulds yule logs "Mont Blanc" P. 317
for 6 pieces 25 x 8 cm - H. 7,3 cm •



009922
1 Mould inox "Bûche carrée" P. 317
50 x 7 cm - H. 7 cm •

060227
12 Moules "Dessous de bûches" for 12 pieces
24 x 7 cm - H. 4 cm •



045524
12 Moulds yule logs "Duchesse" P. 317 for 6 pieces
24 x 7 cm H. 5,9 cm •



009899
4 Moulds yule logs "Dunes" P. 317
49,5 x 7,5 cm - H. 8 cm •



045525
12 Moulds yule logs "Comtesse" P. 317 for 6 pieces
24 x 7 cm - H. 5 cm •



025151
10 Moulds entremet "Champagne" P. 318 for 10 pieces
25 x 9 cm - H. 5,6 cm •



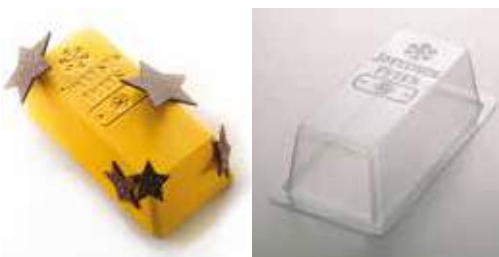
036152
8 Moulds yule logs "Longueur 6 parts" P. 318
for 8 pieces 34 x 6 cm - H. 2,8 cm •



010220
4 Moulds yule logs "Tranche" P. 318
51 x 8 cm - H. 6,5 cm •



010001
4 Moulds yule logs "Vrille" P. 318 47 x 7 cm - H. 8 cm •



010147
4 Moulds yule logs "Lingot" P. 318
17,8 x 8,5 cm - H. 6 cm •



060230
12 Moulds top of yule "Facettes" P. 318 for 12 pieces
23,6 x 6,6 cm - H. 3 cm •



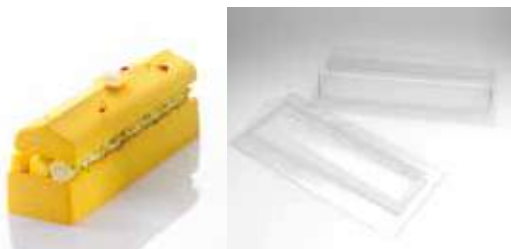
036150
8 Moulds yule logs "Parchemin" P. 318
for 4 pieces 34 x 7,5 cm - H. 7,5 cm •



000366
4 Moulds yule logs "Boules" P. 319
51 x 8 cm - H. 6,5 cm •



036154
16 Moulds yule logs "Papillote" P. 319 for 4 pieces
28 x 6,5 cm - H. 6,2 cm •

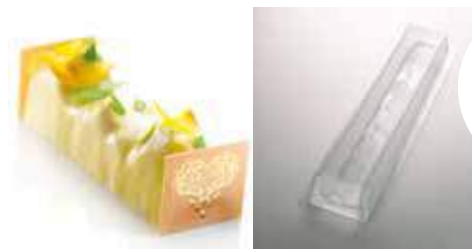


060228
12 Moulds top of yule "Tsarine" P. 319
for 12 pieces 23,6 x 6,6 cm - H. 3 cm •

060227
12 Moules "Dessous de bûches"
for 12 pieces 24 x 7 cm - H. 4 cm •



045522
8 Moulds yule log "Père Noël" P. 319 for 4 pieces
11 x 38 cm - H. 5,5 cm •

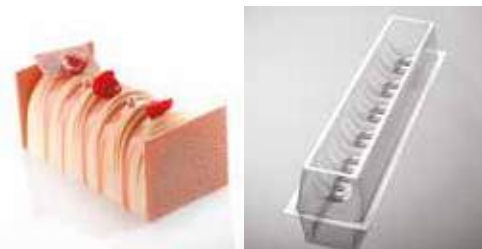


060232
10 Moulds yule logs "Montagne" P. 319
54 x 7 cm - H. 8 cm •



009992
1 Mould yule log "Tube" P. 320 50 cm ø 6,4 cm and 2 covers •

005019
100 Neutral rhodoïde sheets 50 x 21 cm •



010289
4 Moulds yule logs "Drapé" P. 321
51 x 8 cm - H. 7,5 cm •



045523
12 Moulds yule logs "Marquise" P. 321 for 6 pieces
24 x 7 cm - H. 5 cm •



010145
4 Moulds yule logs "Trésor" P. 321
20 x 8 cm - H. 7,2 cm •



010066
4 Moulds yule logs "Roseline" P. 321 46 x 9,5 cm H. 7 cm •



045840
10 Moulds standard yule logs P. 319
54 x 8,4 cm - H. 7,2 cm •

048001
100 Neutral rhodoïde sheets 54,5 x 19 cm to insert
into the mould 045840 •



025155
8 Moulds yule logs "Méli-mélo" P. 321
for 4 pieces 51 x 7,5 cm - H. 7 cm •



060233
10 Moulds yule logs "Ondes" P. 321
54 x 7 cm - H. 8 cm •



010146
4 Moulds yule logs "Hellénique" P. 321
51 x 7,8 cm - H. 4,6 cm •

060234
10 Moulds "Petite bûche gouttière" 54 x 5,7 cm - H.5 cm •

060235
100 Neutral rhodoïde sheets 53 x 12,7 cm to insert in the mould
060234 •

045841
10 Moules "Mini-bûchette" 54 x 3,8 cm •

048002
100 Neutral rhodoïde sheets 53 x 10 cm to insert in the mould
045841 •

SUMMARY OF SILICONES MOULDS

324



009908 p. 110



009923 p. 111



000406 p. 111



010219 p. 111



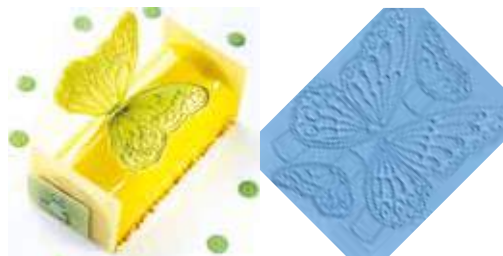
010225 p. 111



010226 p. 111



009926
1 Silicone mould "Feuilles bulles"
6 designs - 21,5 x 28 cm •



009929
1 Silicone mould "Papillons"
2 designs - 21,5 x 28 cm •



009925
1 Silicone mould Leaves "Nervures"
3 designs - 21,5 x 28 cm •



010167
1 Silicone mould "Mini papillons"
5 designs - 21,5 x 28 cm •



010168
1 Silicone mould "Mini feuilles"
15 designs - 21,5 x 28 cm •

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