

# BAKERY INGREDIENTS







**Kolb** GOT  
A WIDE RANGE OF PRODUCTS  
FOR YOU TO CHOOSE FROM





Dear Customers,

Kolb is leading in design, manufacturing and supply of turn-key installations for bakeries and kitchens. It is with great pleasure that we present the new Kolb Bakery Ingredients brochure to you.

We supply a wide range of food consumables such bread & cake mixes, pastry and chocolate products.

Kolb is able to provide you these services across Asia, either directly through our own offices or together with our experienced partners.

We renew our commitment to our existing customers to provide the very best equipment and services available in the food industry and to our future customers, we welcome your inquiries and promise to provide you prompt, dedicated expert service. We look forward to working with you.



  
Roger Geisser  
Managing Director



  
Catherine Yu  
General Manager



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## *For the Bakery*

*Blended with best quality of raw materials and with the superb expertise. Our selection covers a wide range of bread & pastry mixes, fillings and mousses from Austria.*







# Sponge Cake Mix

**Item Code: 305126**

Designed for the safe and easy production of Flan bases and sweet rolls. This mix is aluminum free. Simply adding eggs and water you will get the perfect product for your success.

*Packing : 25kg paper bag*





# Choco Sponge Cake Mix

*Item Code: 219*

Ready-mix for a chocolate sponge, containing fine chocolate powder for the efficient production of all kinds of moist chocolate cakes and a big variety of sponges like Swiss rolls, etc. The products have fine and tender pores and stay fresh for a long. The production process is so rationalized and simplified with no extra chocolate or cocoa powder needed.

*Packing : 25kg paper bag*







# ***Cake Mix Soft (Muffin Mix)***

***Item Code: 216***

A special mix for the production of all types of moist cakes and batters like muffins, cupcakes, buttercakes, pound cakes, brownies, etc. Cakes would not easily sink due to its high stability. The moist texture and long freshness are especially worth emphasizing.

*Packing : 10kg paper bag*







# ***Double-chocolate Cake Mix*** ***(Muffin Mix)***

***Item Code: 301461***

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It is a special mix for a save and easy production of your unique chocolate cake. Because of the high dough stability any fruit decoration does not sink. The moist texture and long freshness are especially tasty for your customers The double chocolate has a very intensive and excellent taste because it contains 10 percent chocolate chips.

*Packing : 10kg paper bag*





## Mix-Mousse-Bavière

Superb concept for caterer and confectioner. Natural-Powder-Mix for fresh cream or non-dairy cream for instant-dessert confectionery, unique one-stage-production-method, stabilizes, gelatinizes, flavors and sweetens fresh cream or non-dairy-cream.

*Available in following flavors:*

*Neutral, Chocolate, Strawberry, Lemon, Tiramisu, Coffee, Forest (Mixed berries), Banana.*

*Packing : 5 x 1kg bag*





## ***Cremifix*** (Vanilla Cold Cream)

***Item Code: 708***

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Superb powder instant custard cream for the effortless and very quick production of fine and light vanilla creams. It is also a multi-purpose product to be used in connection with cream and/or margarine as fillings. It is also bake and freeze stable.

*Packing : 10kg paper bag*







# Baguette Mix

*Item Code: 11*

A premix for the safe and easy production of typical Mediterranean specialties like ciabatta, pitta, baguettes etc. Based on the unique combination of its ingredients, it creates the wonderful taste through the content of natural sour dough. Due to its very short resting time, it is suitable for all kind of production methods.

*Packing : 20 kg paper bag*







# *Hazelnut Filling*

*Item Code: 481*

A drymix containing a very high percentage of first-class, roasted and grated hazelnuts and all other necessary ingredients apart from crumbs and water.

*Packing : 5kg paper bag*







# Poppy Seed Filling

**Item Code: 377**

A filling made of exquisite top-quality sorts of poppy and other dry ingredients. It can mix with crumbs, water, milk or eggs.

*Packing : 5kg paper bag*





# *Walnut Filling*

*Item Code: 376*

A dry mix of walnuts from excellent origin with a unique taste. The walnut filling also contains all ingredients apart from water and crumbs. The special production method ensures a very long shelf-life.

*Packing : 5kg paper bag*







# Organic Multi-cereal Mix

*Item Code: 191*

A pre-mix for the efficient and successful production of all every-day breads and rolls and a wide range of special breads such as wholemeal, sesame, pumpkin seed, linseed, sunflower and nut bread, etc.

*Packing : 25kg paper bag*







## ***Donut Mix (Izamix)***

***Item Code: 24***

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A special mix for donuts. Using izamix guarantees particularly a safety preparation. This mix is formulated for ease in handling, high tolerance and good keeping qualities.

*Packing : 15kg paper bag*







# *Cake - Dount Mix*

*Item Code: 303034*

Premixture with egg for fluffy doughnuts with the typical and harmonious flavouring of cake doughnuts. The mixture is suitable for both manual and industrial production.

*Packing : 25kg paper bag*







# *Sunflower Seed*

*Item Code: 10933 / 910*

A high quality, very clean sunflower seed with Turkish heritage.

*Packing : 25kg paper bag*







# *Pizza Sauce-instant*

*Item Code: 13070*

It is a base for pizza toppings designed for cold preparation and cold pre-gelatinization. It can be baked, deep-frozen and deformed, and is composed of tomato powder and all the typical herbs and spices for pizzas. This sauce works well with Pizza Dough Mix (Item Code: 303890).

*Packing : 6kg paper bag*







# ***Icing Sugar*** ***(Moisture Resistance)***

***Item Code: 307***

It is the best product replacing sugar for decoration and sprinkling all pastries in situations when icing sugar would melt (donuts, puff and danish pastries, etc.)

*Packing : 1kg paper bag*

*\* 10kg paperbag packing is also available with high performance to resist heat and moisture*







# *Rolled Oat*

*Item Code: 920*

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These excellent selected oat come from controlled, organic cultivation.

*Packing : 20kg paper bag*







# Cereal Top

**Item Code: 10155**

A multi-cereal premix for the safe and easy production of morning goods and special bread. Containing high quality of seeds and grains makes this mix very special and unique. Simply add 15-35% on flour weight.

*Packing : 25kg paper bag*







# *Organic Ancient Seed Mix*

*Item Code: 306590*

Ancient grains were already cultivated thousands of years ago in South America and considered a sacred food for more energy and strength. However over the years, these ancient cereals became more and more forgotten, because other types of durum and soft wheat were more productive. They were only rediscovered a few years ago, thanks to their many positive qualities.

*Packing : 7kg paper bag*







# *Oilseed Topping* *(Seven-Grain Mix)*

*Item Code: 305680*

An aromatic finely spiced mixture for sprinkling onto special bread types, baguettes and small items with a country-fare character, for dipping these breads into.

*Packing : 10kg paper bag*







# Kornfrisch

**Item Code: 184**

Thermally treated wheat flour with high powerful rheological properties on all kinds of dough. The addition of Diamant Kornfrisch to dough has a positive influence to enable bread and pastries to stay fresh for a longer period of time, especially when combined with modern refrigeration technology, like fermentations retarding and stopping. Kornfrisch absorbs water of about 3 times of its own weight.

*Packing : 25kg paper bag*





## *For the Pastry*

*A wide range of fruit fillings, glaces bakingsjams and pastry specialties for professional chefs and pastry lovers.*





# Fruit Fillings

## **Blueberry Filling**

(Blended with 70% fruit content)



## **Diced Apple Filling**

(Blended with 70% fruit content)



## **Strawberry Filling**

(Blended with 70% fruit content)



## **Dark Cherry Filling**

(Blended with 70% fruit content)



## **Raspberry Filling**

(Blended with 50% fruit content)







# Hazelnut Paste

**Item Code: 10040FL**

Hazelnut Paste 100% made from pure medium-roasted fine grinded hazelnuts.

*Packing : Bucket 5kg, Jar 1kg*

*Shelf Life : 18 months in cool, dry place, away from direct sunlight*







# *Hazelnut 50/50 Paste*

*Item Code: 10045FL*

Hazelnut Paste 50/50 is a ready-to-use smooth filling made from 50% pure hazelnut and 50% sugar.

*It can be mixed with chocolates and creams to produce high-class fillings as Paris-Brest filling and Ganduja fillings.*

*\*40% Hazelnut Paste is also available*





# *Pistachios Paste*

## Ingredients

Pistachio. Possible cross contamination with other nuts. It does not contain gluten

## Packaging

Jar 1kg

## Shelf Life

20 months in cool, dry place (14-20°C, humidity <60%), away from direct sunlight

## GMO

The product is not considered on the basis of genetically modied raw materials, according to the EU Regulation (EC) 1829/2003 and 1930/2003 is not necessary labeling





## ***Neutral Cold Glaze***

Neutral Cold Glaze can be used with a brush to cover delicate fresh fruits. It can absorb 10% of water to adapt its viscosity to your application.

*Packing : 6kg pail*





# Fondant Dough

Fondant Dough ready-to-use in a play dough-like consistency that can be rolled and draped in one piece over a gateau such as wedding cake and anniversary cake. Suitable for flower decorating as well.

- *Stay soft and flexible to work for a long time*
- *Left over can be reworked*
- *Easy to cover whole cakes*
- *Making fine decoration work like flowers*
- *Easy to color*

**Colors available :** White, Black, Red, Orange, Yellow, Baby Yellow, Forest Green, Baby Green, Grass Green, Sky Blue, Indigo, Violet, Pink, Peacock Blue, Brown, Fresh and etc...

*\* Other colours are available upon request.*







# *Compound Button*

The Compound in button shape enlarges convenience in production lines and kitchens. It also helps you to skip the chopping process and faster to melt.

*Selection: Dark, Milk, White*

*Packaging: 12 x 1kg aluminum foil*







# *Compound Block*

Our signature chocolate compound with intense taste and lingering chocolate flavor, provides reheat-ability and shiny finish result. This premium chocolate compound comes with the signature characteristic of compound: re-heatable, versatile, and shiny finish result.

*Selection: Dark, Milk, White*

*Packaging: 12 x 1kg aluminum foil*







# Cocoa Powder

The Cocoa Powder Extra Dark (XD) color aims for high intensity applications for industrial; while that with Natural Dark (ND) color is suitable for many cookie and cake applications.

*Selection: Extra Dark (XD), Natural Dark (ND)*

*Packaging: 1kg aluminum foil/ 5kg paper bag*







# *Passionatta*

The colored and flavored compound series delivers enjoyable and delighting flavors and colors, also stable for high range of applications with the signature characteristic of compound: re-heatable, versatile, and shiny finish result.

*Selection: Strawberry Pink, Lemon Yellow, Apple Green, Purple Grape, Red, Raspberry*

*Packaging: 12 x 1kg aluminum foil*





# *Couverture Block*

A real chocolate couverture with high value of performance, it has authentic chocolate taste and balanced sweetness, also perfect consistency for wide range of applications.

*Selection: Dark 56%, White 34%*

*Packaging: 12 x 1kg aluminum bag*





# ***Couverture Stick Bake-stable***

A high quality bake-stable chocolate in stick shape with signature taste and characteristic of Couverture.

*Selection: Dark 47%*

*Packaging: 1.2kg box (7.5cm long)*

*800g box (30cm long)*





# *Dark Couverture 60% Gourmet*

Cocoa content: Min 60%

Ingredients: Cocoa liquor, sugar, cocoa butter, emulsifier : soya lecithin,  
natural vanilla

Packaging: Inner plastic food packaging. Outer cardboard packaging.  
Net weight 10kg (2x5kg / bag)

Gluten: The product doesn't contain Gluten

Shelf Life: 20 months in cool, dry place (14-20°C, humidity <60%),  
away from direct sunlight

*Selection: Dark 47%*

*Packaging: 1.2kg box (7.5cm long)  
800g box (30cm long)*





# *Dark Couverture 73% Premium*

Cocoa content: Min 73%

Ingredients: Cocoa liquor, sugar, cocoa butter, emulsifier : soya lecithin,  
natural vanilla

Packaging: Inner plastic food packaging. Outer cardboard packaging.  
Net weight 10kg (2x5kg / bag)

Gluten: The product doesn't contain Gluten

Shelf Life: 20 months in cool, dry place (14-20°C, humidity <60%),  
away from direct sunlight





# *Dark Couverture 74% Venezuela*

Cocoa content: Min 74%

Ingredients: Cocoa liquor venezuela, sugar, cocoa butter, emulsier :  
soya lecithin, natural vanilla

Packaging: Inner plastic food packaging. Outer cardboard packaging.  
Net weight 10kg (2x5kg / bag)

Gluten: The product doesn't contain Gluten

Shelf Life: 20 months in cool, dry place (14-20°C, humidity <60%),  
away from direct sunlight





# ***Dark Couverture 74% Madagascar***

Cocoa content: Min 74%

Ingredients: Cocoa liquor venezuela, sugar, cocoa butter, emulsier :  
soya lecithin, natural vanilla

Packaging: Inner plastic food packaging. Outer cardboard packaging.  
Net weight 10kg (2x5kg / bag)

Gluten: The product doesn't contain Gluten

Shelf Life: 20 months in cool, dry place (14-20°C, humidity <60%),  
away from direct sunlight





# *Milk Couverture 32% with Cream & Gianduja*

## Ingredients:

- Milk chocolate 90% (Sugar, cocoa butter, whole milk powder, cocoa mass, cream powder, emulsifier : soya lecithin, natural vanilla)
- Gianduja 10% (Sugar, Hazelnut, cocoa butter, whole milk powder, cocoa liquor, emulsifier : soya lecithin, natural vanilla)

Packaging: Inner plastic food packaging. Outer cardboard packaging.  
Net weight 10kg (2x5kg / bag)

Gluten: The product doesn't contain Gluten

Shelf Life: 20 months in cool, dry place (14-20°C, humidity <60%),  
away from direct sunlight





# Milk Couverture 33% Superior

Cocoa content: Min 33%

Ingredients: Sugar, cocoa butter, whole milk powder, cocoa liquor,  
emulsifier : soya lecithin, natural vanilla

Packaging: Inner plastic food packaging. Outer cardboard packaging.  
Net weight 10kg (2x5kg / bag)

Gluten: The product doesn't contain Gluten

Shelf Life: 20 months in cool, dry place (14-20°C, humidity <60%),  
away from direct sunlight





# ***White Couverture 30% with Cream***

Cocoa content: Min 30%

Ingredients: Sugar, cocoa butter, whole milk powder, cream powder,  
emulsifier : soya lecithin, natural vanilla

Packaging: Inner plastic food packaging. Outer cardboard packaging.  
Net weight 10kg (2x5kg / bag)

Gluten: The product doesn't contain Gluten

Shelf Life: 20 months in cool, dry place (14-20°C, humidity <60%),  
away from direct sunlight







## *Non Dairy Cream*

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It is a modern product of exquisite quality, for filling and decorating cakes, or in various combinations (with flavours, cocoa, instant coffee, etc) of light creams, based on non dairy cream.

***3.5 times volume increase after whipping***

***\*Available in sweetened and unsweetened***





# Tahitian Vanilla Bean

Being the world's most popular aroma and flavor, vanilla is a common ingredient which is widely used aroma and flavor compound for gourmet, beverages and pastry, as well as ice cream.

Although vanilla is a prized flavoring agent on its own, it is also used to enhance the flavor of other substances, to which its own flavor is often complementary, such as chocolate, custard, caramel, coffee, and others.

*Grade: Class A for gourmet and pastry use*

*Item Number: TVB-A001*

*Shelf-Life: 2 years*

*Appearance: Typical black color of vanilla*

*Organoleptic: Taste and smell of vanilla with no off taste*

*Chemical residue: None*

*Foreign matter: None*

*Moisture: 25%-30%*

*Length: From 15 cm*







## Spray Gun LM25

*The most versatile sprayer, ideal for applying thin to thick material like:*

- Oil releasing agent
- Butter & fats
- Egg wash
- Glaze & jelly
- Sauces & marinades
- Chocolate

## Machine Lubricant ST-35

*Food-grade triglycerides, on base of vegetable edible fat acid*

*Applications: Release agent, Oil for bread machines, Antiblocking agent and Lubricant for production lines*

*Packing: 10 Litre Bag-in-box*







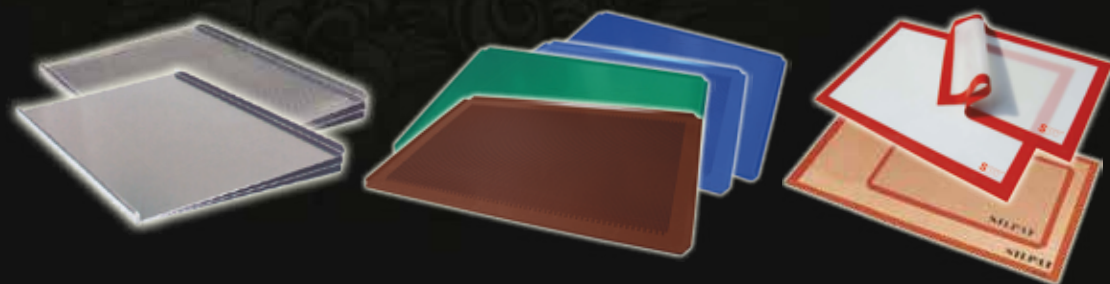
## ***Release Spray***

- Food Grade + CFC Free
- Volume: 600ml/ can
- Packing: 6cans/ carton
- Made in Austria



## ***Baking Trays & Silicon Mats***

- Trays made in Germany, available in size 440 x 350mm and 600 x 400mm.
- Mats made in France and Italy available in size 600 x 400mm.





## *Kolb Cheese*

*One unique point of our dairy products is that they are produced locally.  
Our mission is to launch fascinating specialties, which are produced  
entirely by our associated, local cheese dairies close to the place where  
the milk is produced.*







# Switzerland Cheese

The Emmentaler-type Switzerland Swiss, made of pasteurized milk, is a full fat and hard type cheese. The propionic acid bacteria's form during the ripening phase and are responsible for creating the characteristic holes and the unique taste, well known from the Emmentaler.

Due to the foil ripening, it has a square form and no rind. This makes the perfect choice for Sandwich slices as well as breakfast buffets. It is easily to cut and grate. Therefore, any application in the cold and hot kitchen is possible.

*Product Number: P/N: 00450*

*Weight: 3-7kg cut block, or 500g pre-sliced pack*

*Consistency: Hard cheese, full-fat*

*Shelf life: 180 days*

*Transport and storage: 2 - 5 °C*

*Shape: Available in square blocks & pre-sliced pieces*

*Appearance: Foil matured (without rind, no natural smear formation)*

*Body / Texture: Smooth texture, ivory to light-yellow colour*

*Holes / Eyes: Cherry sized, between 2 – 4 cm in diameter*

*Taste / Flavour: Characteristic inimitable taste, influenced by selected strains of propionic acid bacteria*

*Composition: Pasteurized cow's milk, rennet, lactic acid bacteria, salt*

*Maturity-level: Medium to well matured during at least 60 days*

*Moisture content: 35%*

*Fat on dry matter (FDB): Min. 45%*

*Origin: Switzerland*







# Raclette Wheel

The Swiss Raclette Cheese is a mild cheese rind matured for 3 – 4 months. The cheese structure offers excellent melting properties and a fabulous taste profile, which is in aspiration for this type of cheese.

The weight of the raceltte wheels are not standardized but rather are between 5 – 7 kilos.

*Product Number: P/N: 00600*

*Weight: 5-7kg*

*Consistency: Semi-hard cheese, full-fat*

*Shelf life: 150 days*

*Transport and storage: 2 - 5 °C*

*Shape: Round wheel of 30cm in diameter x 10cm thick*

*Appearance: Round wheel foil matured (without rind, no natural smear formation)*

*Body / Texture: Fine and easy melting texture, ivory colored*

*Holes / Eyes: Blind structure without mentionable holes*

*Taste / Flavour: Typical pure and smooth flavor, slightly acid*

*Maturity-level: 2 – 4 months rind matured*

*Composition: Pasteurized cow's milk, rennet, lactic acid bacteria, salt*

*Moisture content: 42%*

*Fat on dry matter (FDB): 45%*

*Origin: Switzerland*





## Raclette Slices

The Swiss Raclette Cheese is a mild cheese rind matured for 3 – 4 months. The cheese structure offers excellent melting properties and a fabulous taste profile, which is in aspiration for this type of cheese.

The 200g consumer pack consists of 4 50g slices that are ready for immediate consumption, no additional cutting or preparation necessary.

*Product Number: P/N: 00606*

*Weight : 200g*

*Consistency : Semi-hard cheese, full fat*

*Shelf life : 150 days*

*Transport and storage : 2 - 5 °C*

*Appearance : 4 slices. Also eat the carefully washed rind. It's the best part of the melted cheese, prepared in the raclette oven*

*Body / Texture : Fine and easy melting texture, ivory colored*

*Holes / Eyes : Blind structure without mentionable holes*

*Taste / Flavour : Typical pure and smooth flavor, slightly acid*

*Maturity-level : 3 – 4 months rind matured*

*Composition : Pasteurized cow's milk, table salt, rennet, lactic acid bacteria*

*Moisture content : 42%*

*Fat on dry matter (FDB) : 48%*

*Origin : Switzerland*







*Kolb Cheese*



# *Cheese Fondue Traditional*

Traditional Swiss cheese meal. Spend a warm evening with your family or with your friends and feel the typical ambiance of a Swiss winter day.

The cheese fondue traditional is made according to a traditional Swiss recipe and uses about one-half Emmentaler and one-half Tell (Gruyere type cheese)

*Product Number : P/N: 00300*

*Type : Traditional*

*Weight : 400g pouch*

*Packaging : Aluminium pouch per pack*

*Shelf life : 270 days*

*Transport and storage : Store cool and dry, max 20 °C*

*Shipment size : 10 packs per carton*

*Composition : Swiss cheese (50%), white wine, water, corn starch, Kirsch brandy, salt, melting salts (E339, E452), spices. Product contains alcohol.*

*Nutritional Value (per 100g) : Protein 15g, Carbohydrate 2.5g, Fat 16g, Calcium 450 mg,  
Sodium 600 mg*

*Origin: Switzerland*















**Kolb (H.K.) Ltd.**

Unit A, 4/F, Wing Tai Centre, 12 Hing Yip Street, Kwun Tong, Kowloon, Hong Kong

Tel : +852 2516 6093 Fax : +852 2516 6518 Email : [info@kolb-hk.com](mailto:info@kolb-hk.com)

[www.kolb-hk.com](http://www.kolb-hk.com)  [#kolbhk](https://www.instagram.com/kolbhk)  [@kolbhkpage](https://www.facebook.com/kolbhkpage)