

Spring
& Summer

International
No. 54

Exquisite
decorations
for pastry and
confectionery

2021

GÜNTHART





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	Measurements:	The dimensions are stated: width x depth x height. The measures are mentioned in mm. The pictures do not represent the actual sizes of the items. Technical changes, price changes and deviations from patterns, colors and dimensions are reserved. Mistakes and errors in printing are reserved.
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	Sigles linguistiques:	Les décors avec texte: GER / FR / EN / IT sont disponibles en plusieurs langues, vous trouverez les sigles des langues disponibles directement sous la désignation du produit.
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MATERIALS	-	MATÉRIAUX	-	MATERIALI
<u>ENGLISH</u>		<u>FRANÇAIS</u>		<u>ITALIANO</u>
sugar		sucre		zucchero
tragacanth sugar		sucre adragant		zucchero adragante
dark chocolate		chocolat noir		cioccolato fondente
milk chocolate		chocolat au lait		cioccolato al latte
white chocolate		chocolat blanc		cioccolato bianco
ruby chocolate		chocolat ruby		cioccolato rosa
white chocolate		chocolat blond		copertura bianca
with caramel				con caramello
marzipan		pâte d'amandes		marzapane
sugar coating		masse de sucre		pasta di zucchero
transfer sheets		feuille calque		fogli decorativi
cocoa butter		beurre de cacao		burro di cacao
glossy gel		gel glossy		lucido gel
glitter spray		spray scintillant		glitter-spray
gingerbread		pain d'épices		panpepato
powder		poudres		polvere
glitter flakes		flocons scintillant		flocchi scintillante
non edible		non comestible		non commestibile
plastic		plastique		plastica
porcelain		céramique		porcellana
polyresin		polyrésine		polyresina
chenille		chenille		ciniglia
carton		carton		cartone
wood		bois		legno
textile		tissu		stoffa



www.cocoahorizons.org



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 Produit en trois dimensions
 Prodotto tridimensionale



Product without titanium dioxide E171
 Produit ne contenant pas de E171
 Prodotto senza diossido di titanio (E171)

PERSONALIZED LOGOS
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PERSONALISIERTE LOGOS
PERSONALIZED PLAQUES
DÉCORS PERSONNALISÉS
LOGHI PERSONALIZZATI

CHOCOLATE

Promote your company with fine chocolate plaques with your logo on it.

Is there a better way to promote your company, than with a sweet chocolate? With these favorably priced and tasty chocolate plaques you can let your customers know, that the cakes, desserts and cupcakes are made by you. You can choose your plaque from a variety of shapes and sizes. If you have any questions, please don't hesitate to contact us.

Your logo on a chocolate plaque:

- Milk chocolate, dark chocolate, white chocolate with caramel or white chocolate
- personalized blister without chocolate
- Over 30 different standard shapes
- Design printed with 1-4 colors
- Further shapes on request
- Prices and delivery times on request

Promouvez votre entreprise en imprimant votre logo sur un décor en chocolat!

Vous pouvez désormais informer vos clients que ces délicieuses tartes et desserts contenant des décors en chocolat avec votre logo sont produites chez vous à un prix compétitif.

Nous pouvons proposer un assortiment de décors en chocolat personnalisé selon vos souhaits. N'hésitez pas à nous contacter pour réaliser vos idées.

Votre motif sur le chocolat

- Variété: chocolat au lait, chocolat noir, blond ou blanc
- Blister personnalisé sans chocolat
- Choisissez entre plus de 30 formes
- Prix et délais de livraison sur demande
- Choisissez jusqu'à 4 couleurs
- D'autres formes pourraient être réalisées sur demande

„Utilizzate il Vostro logo per promuovere la Vostra attività”

Il Vostro logo proposto su ottimo cioccolato. Presentate la Vostra attività su ottimo cioccolato: esiste un modo migliore? Con il Vostro nome o logo sui Vostri prodotti potete informare in modo gustoso ed economico che torte, dessert, cup cake arrivano dal Vostro laboratorio. Vi offriamo una vasta gamma di formati e sviluppiamo le Vostre placchette personalizzate. Interpellateci, vi assisteremo volentieri nei Vostri progetti.

Il Vostro messaggio su cioccolato

- Scelta: cioccolato al latte, fondente, bianca con caramello o bianco
- Prezzi e tempi di consegna su richiesta
- Blister personalizzato da riempire
- Oltre 30 formati standard
- Stampa: fino a 4 colori
- Ulteriori formati su richiesta



5 simple steps to get your personalized chocolate plaque:

Step 1

Choose your favorite shape number (F...)

Step 2

Let us know the following information by E-Mail or fax: the shape number (F...), size, needed quantity, desired delivery time and whether you'd like to have the plaques made of dark, milk, white chocolate or unfilled blister.

Step 3

Send us your logo or design idea as a computer file or as a sketch

Step 4

We send you a nonbinding offer and a digital design

Step 5

After you have accepted the offer & design, we'll start producing the plaques and deliver you the chocolate plaques.

La personnalisation en 5 étapes:

1

Choisissez votre forme de logo sous le numéro F.....

2

Envoyez nous par Fax ou Mail le numéro de la forme, la quantité, la date de livraison souhaitée et les différentes variétés de chocolat (chocolat noir, chocolat au lait, chocolat blanc ou un blister pas rempli).

3

Envoyez-nous votre visuel souhaité sur le décor en chocolat.

4

Nous vous envoyons une offre de prix avec un visuel.

5

Après avoir reçu votre bon pour accord la production sera lancée.

5 semplici passi per la Vostra personalizzazione

Passo 1

scegliete il formato preferito (n. F....)

Passo 2

fateci pervenire per fax o mail, formato, dimensioni, quantità ed esecuzione (Cioccolato fondente, al latte, bianco o Blister vuoti)

Passo 3

fateci pervenire via computer il Vostro logo (oppure un disegno) o motivo da stampare

Passo 4

vi invieremo un'offerta non vincolante ed una bozza digitale

Passo 5

dopo Vostra approvazione produrremo e spediremo le placchette personalizzate"



UNFILLED BLISTER - BLISTER À REMPLIR - BLISTER DA RIEMPIRE

CELLOPHANE BAG FOR INDIVIDUALLY PACKED CHOCOLATE
SACHET EN CELLOPHANE POUR CHOCOLATS INDIVIDUELS
SACCHETTI IN PLASTICA, LA CONFEZIONE SINGOLA PER LE PLACCHETTE DI CIOCCOLATO



Your design in empty blister to be filled with your own chocolate

- Personalized blister without chocolate
- Design printed with 1-4 colours
- Over 30 different standard shapes
- Further shapes on request
- Prices and delivery times on request

Forms and minimum order quantities can be found on pages 10-13

Il vostro messaggio in blister da stampare su cioccolato.

- Blister personalizzato da riempire
- Stampa: fino a 4 colori
- Oltre 30 formati standard
- Ulteriori formati su richiesta
- Prezzi e tempi di consegna su richiesta

Formati e quantitativi per blister alle pagine 10-13.

Votre motif imprimé sur blister à remplir soi-même avec du chocolat

- Blister personnalisé sans chocolat
- Choisissez jusqu'à 4 couleurs
- Choisissez entre plus de 30 formes
- D'autres formes pourraient être réalisées sur demande
- Prix et délais de livraison sur demande

Formes et quantités de blister non rempli, voir pages 10-13.

Transparent cellophane bag for individually packed chocolate with your own logo.

Transparent cellophane bag, self-adhesive and re-sealable.
For individual packaging of your personalized chocolates.

L'emballage individuel pour vos chocolats personnalisés.

Un sachet parfaitement transparent adapté pour l'emballage individuel de vos décors personnalisés et logos.

Per conservare singolarmente le vostre placchette di cioccolato personalizzate

Sacchetti trasparenti per il confezionamento delle singole placchette di cioccolato.

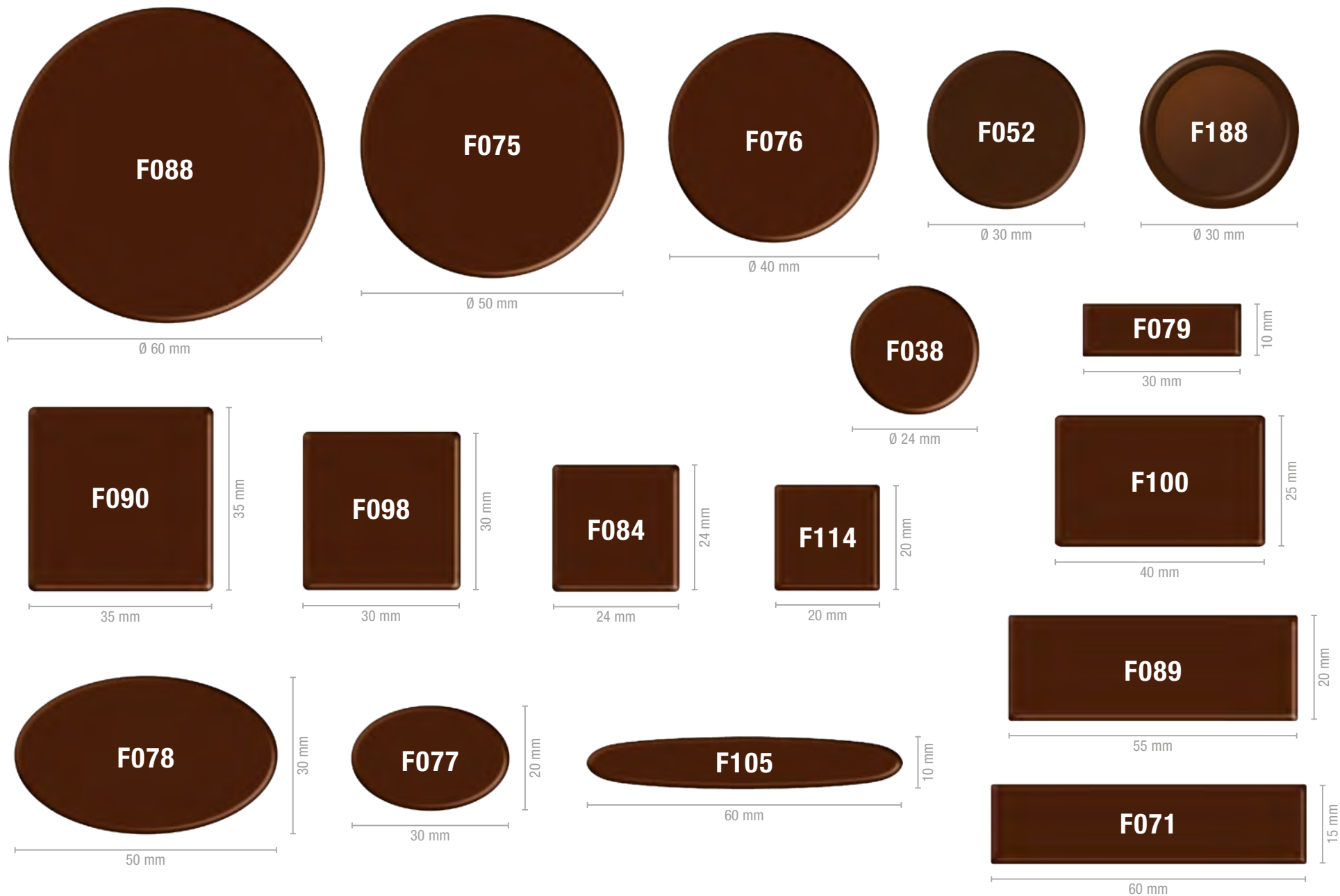
30013

~50 x 70 mm (open)
~50 x 50 mm (closed)
200 pcs / plastic



Presentation example
Suggestion de présentation
Un esempio di presentazione

CHOCOLATE



PERSONALIZED PLAQUES - DÉCORS PERSONNALISÉS - LOGHI PERSONALIZZATI



White chocolate
Chocolat blanc
Cioccolato bianco



White chocolate with caramel
Chocolat blond
Cioccolato bianca con
caramello



Milk chocolate
Chocolat au lait
Cioccolato al latte

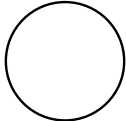
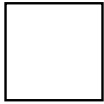


Dark chocolate
Chocolat noir
Cioccolato fondente

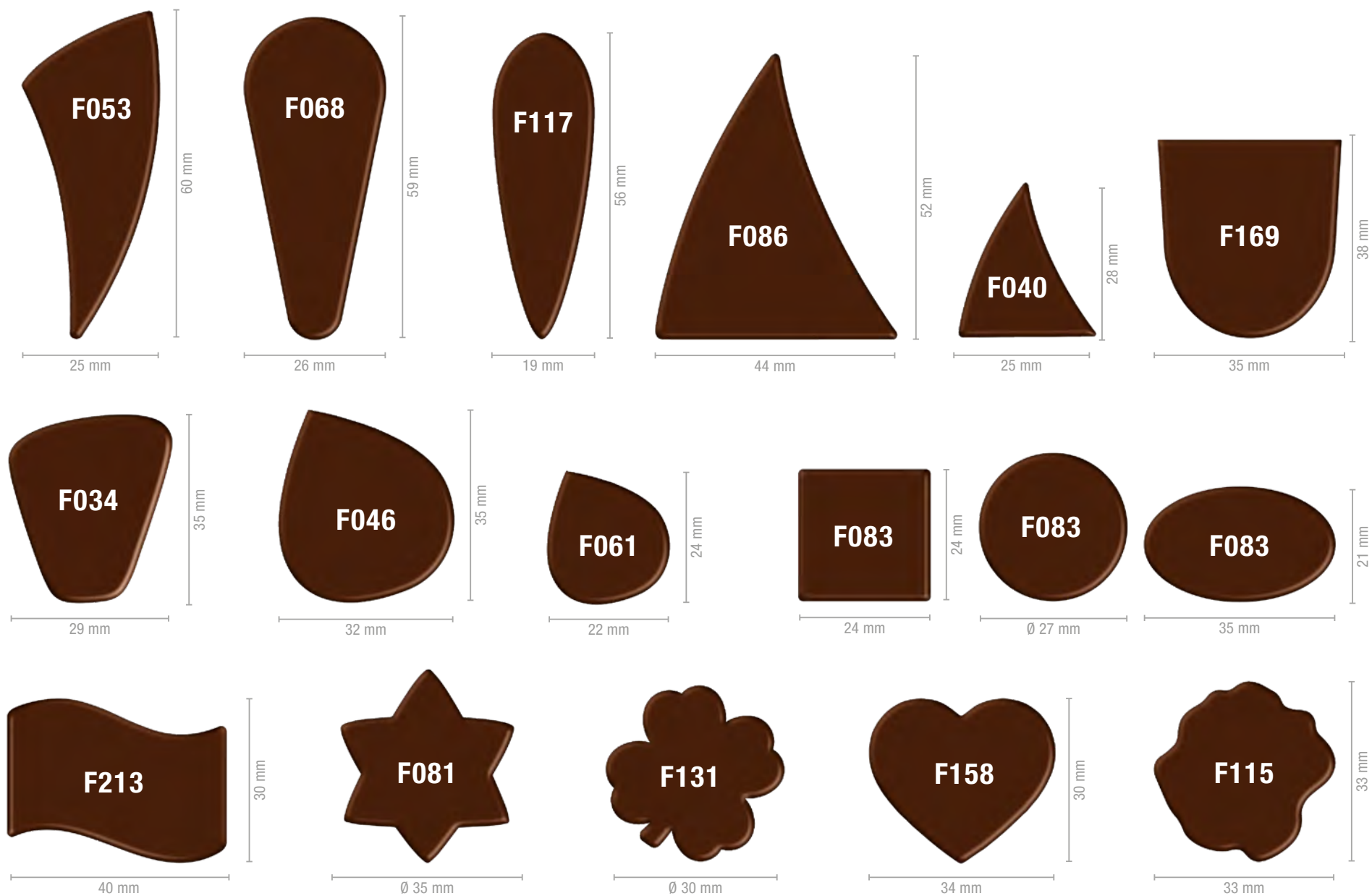


Unfilled blister to be filled w. your own chocolate
Blister à remplir soi-même
Blister da riempire, senza cioccolato

Further shapes, prices and delivery time on request
D'autres formes, prix et détails de livraison sur demande
Ulteriori formati, prezzi e tempi di esecuzione su richiesta

			FILLED BLISTER Minimum order quantity: 3 boxes				UNFILLED BLISTER Minimum order quantity: 5 boxes			
Form	Form-No.	Size	pcs Blister	Blister boxes	pcs boxes	pcs 3 boxes	pcs Blister	Blister boxes	pcs boxes	pcs 5 boxes
	F038	Ø 24 mm	48	10	480	1440	48	10	480	2400
	F052	Ø 30 mm	40	10	400	1200	40	10	400	2000
	F076	Ø 40 mm	24	10	240	720	24	10	240	1200
	F075	Ø 50 mm	15	10	150	450	15	10	150	750
	F088	Ø 60 mm	8	10	80	240	8	10	80	400
	F188	Ø 30 mm	40	10	400	1200	40	8	320	1600
	F114	20 x 20 mm	60	10	60	1800	60	10	60	3000
	F084	24 x 24 mm	54	10	54	1620	54	10	54	2700
	F098	30 x 30 mm	35	10	35	1050	35	10	35	1750
	F090	35 x 35 mm	24	10	24	720	24	10	24	1200
	F077	30 x 20 mm	49	10	490	1470	49	10	490	2450
	F078	50 x 30 mm	25	10	250	750	25	10	250	1250
	F105	60 x 10 mm	40	10	400	1200	40	10	400	2000
	F079	30 x 10 mm	70	10	700	2100	70	10	700	3500
	F100	40 x 25 mm	30	10	300	900	30	10	300	1500
	F089	55 x 20 mm	24	10	240	720	24	10	240	1200
	F071	60 x 15 mm	32	10	320	960	32	10	320	1600

CHOCOLATE



PERSONALIZED PLAQUES - DÉCORS PERSONNALISÉS - LOGHI PERSONALIZZATI



White chocolate
Chocolat blanc
Cioccolato bianco



White chocolate with caramel
Chocolat blond
Cioccolato bianca con
caramello



Milk chocolate
Chocolat au lait
Cioccolato al latte



Dark chocolate
Chocolat noir
Cioccolato fondente



Unfilled blister to be filled w. your own chocolate
Blister à remplir soi-même
Blister da riempire, senza cioccolato

Further shapes, prices and delivery time on request
D'autres formes, prix et détails de livraison sur demande
Ulteriori formati, prezzi e tempi di esecuzione su richiesta

			FILLED BLISTER Minimum order quantity: 3 boxes				UNFILLED BLISTER Minimum order quantity: 5 boxes			
Form	Form-No.	Size	pcs Blister	Blister boxes	pcs boxes	pcs 3 boxes	pcs Blister	Blister boxes	pcs boxes	pcs 5 boxes
	F040	25 x 28 mm	54	10	540	1620	54	10	540	1200
	F086	44 x 52 mm	21	10	210	630	21	10	210	1200
	F061	22 x 24 mm	54	10	540	1620	54	10	540	1400
	F046	32 x 35 mm	28	10	280	840	28	10	280	1500
	F083	24/Ø27/35x21 mm	42	10	420	1260	42	10	420	1050
	F053	25 x 60 mm	24	10	240	720	24	10	240	2700
	F068	26 x 59 mm	24	10	240	720	24	10	240	1400
	F117	19 x 56 mm	30	10	300	900	30	10	300	2700
	F169	35 x 38 mm	24	10	240	720	24	10	240	1200
	F034	29 x 35 mm	28	10	280	840	28	10	280	2100
	F213	40 x 30 mm	25	10	250	750	25	10	250	1250
	F081	Ø 35 mm	35	10	350	1050	35	10	350	1750
	F0131	Ø 30 mm	28	10	280	840	28	10	280	1400
	F158	34 x 30 mm	35	10	350	1050	35	10	350	1750
	F115	33 x 33 mm	35	10	350	1050	35	10	350	1750

CHOCOLATE

Transfer sheets

Transfer sheets are foils printed with cocoa butter.

You can either spread tempered couverture directly on the transfer sheet or you can cut out small pieces of the sheet and gently press them on top your coated pralines.

Personalized transfer sheet

- Personalize transfer sheets with your own design
- Print on curved surfaces or on roll possible
- Print: 1-3 colours
- Prices and lead times on request

Please contact us for further information.

Transferts

Les transferts sont imprimés en beurre de cacao. Deux solutions:

- nappez la feuille de transfert avec une couverture chocolat à température ambiante.
- ou appliquez la feuille de transfert directement sur votre création.

Impression de votre motif sur une feuille de transfert

- Personnalisez vos feuilles de transfert avec le motif de votre choix
- Impression sur feuilles ou rouleaux
- Impression de une à trois couleurs
- Tarifs et délais de livraison sur demande

N'hésitez pas à nous contacter, nous traiterons votre demande dans les meilleurs délais.

Fogli trasferibili

I fogli trasferibili sono fogli prestampati con burro di cacao.

Potete stendere la copertura temperata direttamente sulla superficie del foglio oppure applicare singoli pezzi del foglio sulle praline già ricoperte.

Il vostro logo su fogli trasferibili:

- Fogli trasferibili personalizzati con il vostro logo
- stampa su foglio singolo o con bobina
- Stampa: 1 - 3 colori
- Prezzi e tempi di consegna su richiesta

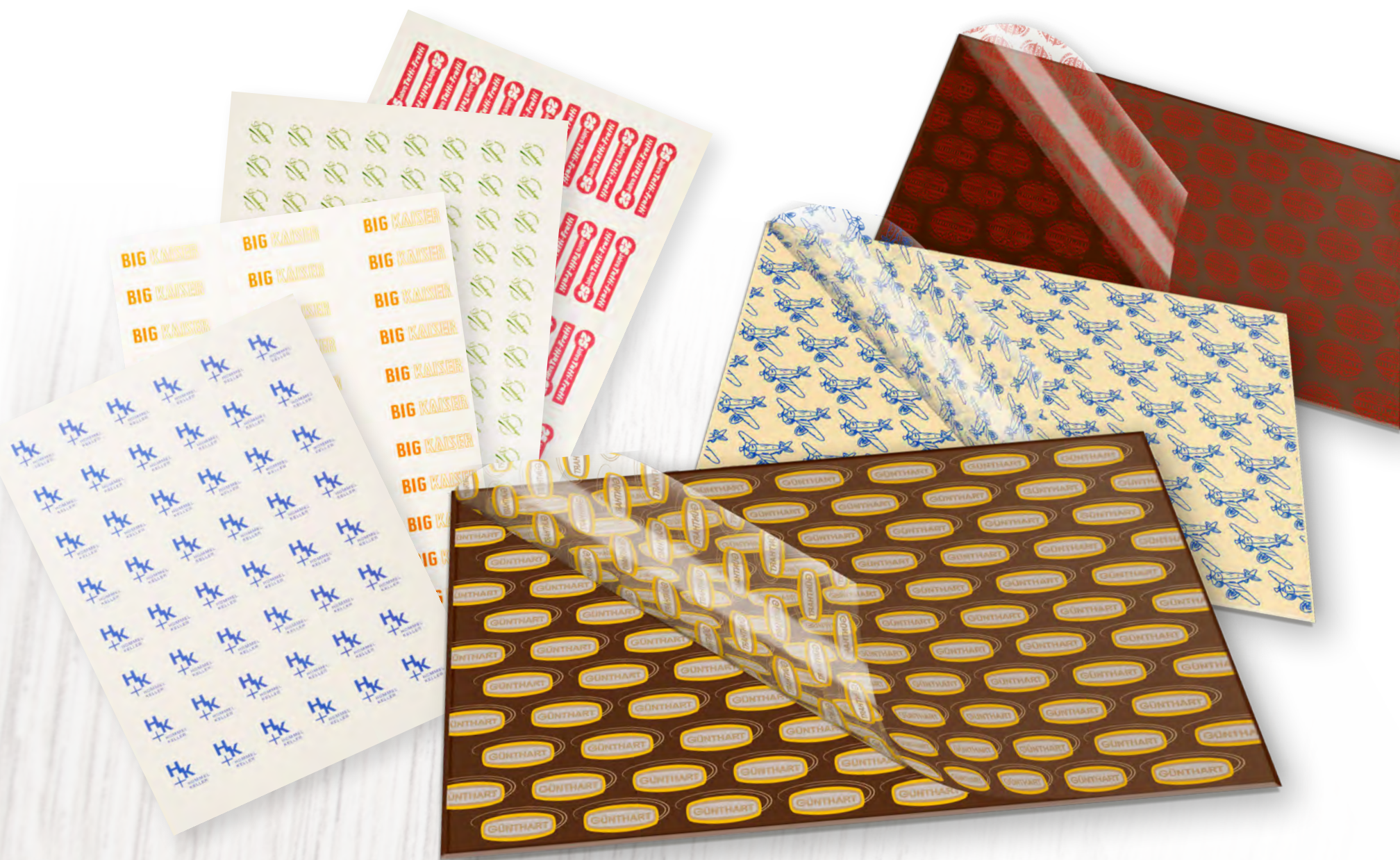
Interpellateci, ci occuperemo volentieri delle vostre richieste ed idee creative.



Size Taille Dimensioni	Print Impression Stampa	No. printing colours No. de couleurs No. colori	Pieces/box No. de pcs par carton Quantità confezione	Minimum order quantity Minimum de commande Quantitativo minimo
40 x 40 mm	sheets/feuilles/foglio	1-3	8.820 pcs	17.640 pcs / 2 box
450 x 360 mm	sheets/feuilles/foglio	1-3	25 pcs	125 pcs / 5 box
600 x 400 mm	sheets/feuilles/foglio	1-3	140 pcs	280 pcs / 2 box
300 mm x 200 m	roll/rouleau/bobina	1-2	200 m	2 rolls/rouleaux/bobine
600 mm x 200 m	roll/rouleau/bobina	1-2	200 m	1 roll/rouleau/bobina
800 mm x 200 m	roll/rouleau/bobina	1	200 m	5 rolls/rouleaux/bobine
1200 mm x 200 m	roll/rouleau/bobina	1	200 m	5 rolls/rouleaux/bobine

TRANSFER SHEETS FOR CHOCOLATE - TRANSFERTS POUR CHOCOLAT - LOGO TRASFERIBILE PER CIOCCOLATO

Personalize your product with your own design! / Personnaliser vos créations avec votre logo! / Personalizzate le vostre creazioni con il vostro logo su cioccolato!





Presentation example
Suggestion de présentation
Un esempio di presentazione

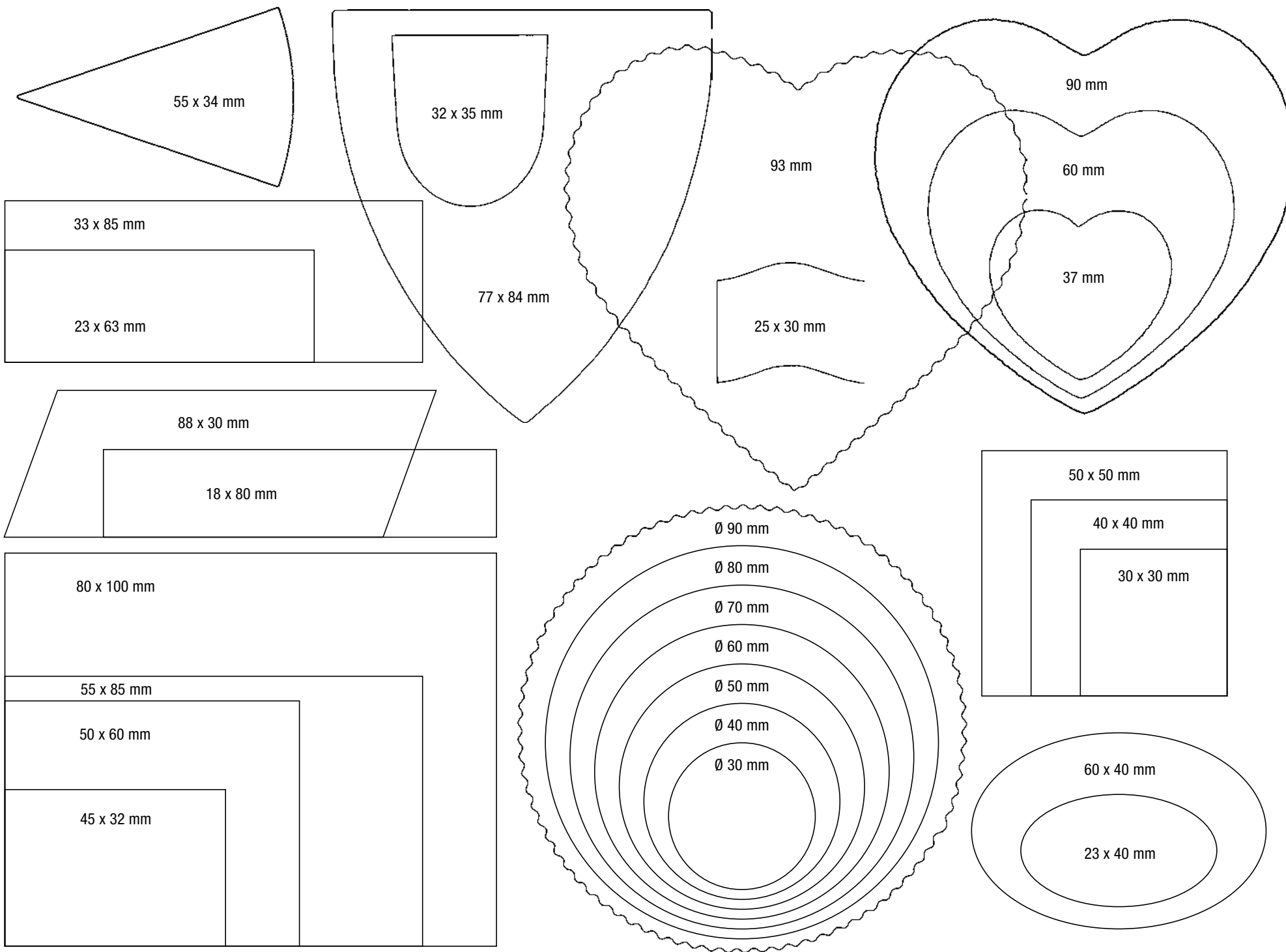
Create your personalized cake decoration and choose the style from the shapes shown on the following page, further shapes on request. All plates are made of sugar-coating mass. The motive can be printed with various colours. Realize your own ideas and logos! Please send us your motive as a computer file or a sketch and please advice which form you want to have and which colours we should use. Please contact us and clarify your request and we'll send you our written/ official offer.

Sur cette page, nous vous proposons différentes formes sur lesquelles nous pouvons réaliser vos demandes de décors personnalisés. Les plaquettes sont en masse à base de sucre et peuvent être produites en une ou plusieurs couleurs. Vos logos et idées peuvent être réalisés sur la forme de votre choix. Il vous suffit simplement de nous transmettre par e-mail le motif à travailler. N'hésitez pas à nous contacter, nous vous conseillerons et vous ferons l'offre correspondante à votre demande.

In questa pagina troverete tutte le forme standard a Vostra disposizione per le Vostre personalizzazioni delle placche da decoro per realizzare le Vs specialità personali o per Vs pubblicità. Qui potete realizzare il Vostro logo e la Vostra idea, mandateci un vostro disegno e quale formato avete scelto, vi faremo un'offerta senza impegno. Per ulteriori domande non esitate a contattarci.

Please indicate size and mould type when requesting a quotation.
Merci d'indiquer la taille et la forme souhaitées lors de votre demande.
Vi preghiamo di indicare sempre forma e dimensioni.









SCHOKODEKORE

CHOCOLATE DECORATIONS

DÉCORS EN CHOCOLAT

DECORI AL CIOCCOLATO

Transfer sheets

Information about personalized transfer sheets can be found on the page 14.

Impression individualisée possible, voir svp. Page 14.

A pagina 14 le fantasie disponibili.

Transfer sheets are transparent foils, which are printed with cocoa butter. With the sheets you can easily transfer patterns onto surfaces made of chocolate. It's the perfect decoration for tarts, cakes, desserts and pralines.

Nos transferts sont imprimés en beurre de cacao sur des feuilles transparentes grâce auxquelles vous pouvez facilement reporter votre motif sur une surface en chocolat décorant ainsi parfaitement vos tartes, gâteaux, desserts et pralines.

I trasferibili sono fogli trasparenti con una stampa di burro di cacao, che consentono di trasferire in modo semplice simpatici motivi su sottili superfici di cioccolato. Un'artistica decorazione per torte, dessert e praline.



Melt milk, dark or white chocolate couverture. Pour the tempered chocolate onto the foil.

Faites fondre du chocolat blanc, noir ou au lait. Verser le chocolat tempéré sur la feuille de transfert.

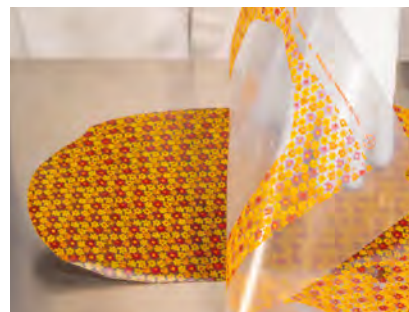
Sciogliete il vostro cioccolato al latte, fondente o bianco e versatelo ancora caldo sul foglio.



Spread the melted chocolate evenly onto the foil using a spatula.

Étaler uniformément à l'aide d'une spatule le chocolat tempéré sur la feuille de transfert.

Distribuitelo con una spatola sul foglio.

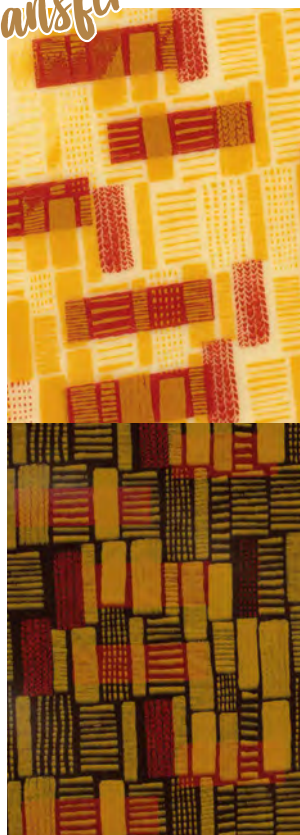


Let the chocolate cool down on the foil. Then gently remove the foil.

Laisser le chocolat refroidir puis retirer délicatement la feuille.

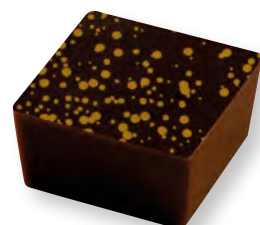
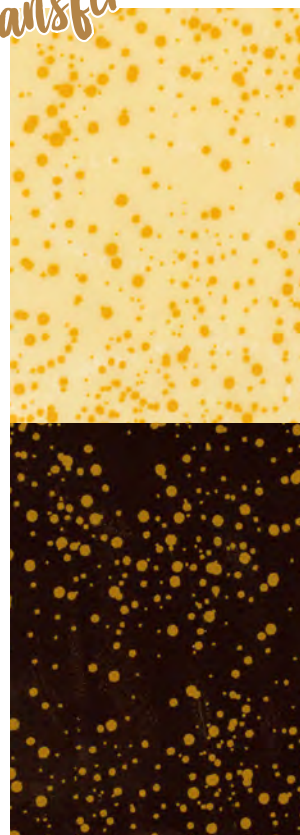
Lasciar raffreddare il cioccolato e toglierlo poi con attenzione.

Transfer



30004 
450 x 360 mm
(print: 380 x 290 mm)
20 pcs / transfer sheets

Transfer



30005 
450 x 360 mm
(print: 380 x 290 mm)
20 pcs / transfer sheets

Transfer



30006
450 x 360 mm
(print: 380 x 290 mm)
20 pcs / transfer sheets

new

Transfer



30007
450 x 360 mm
(print: 380 x 290 mm)
20 pcs / transfer sheets

new

Transfer

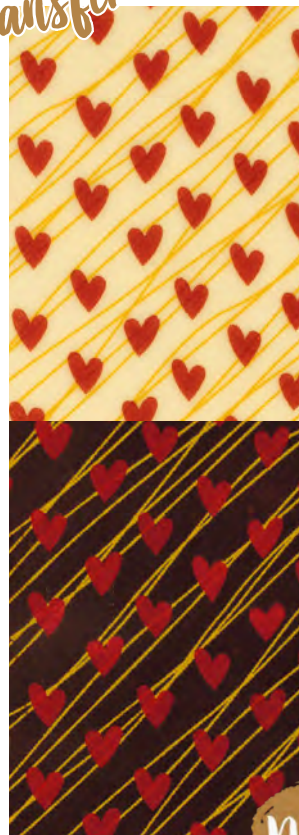


new

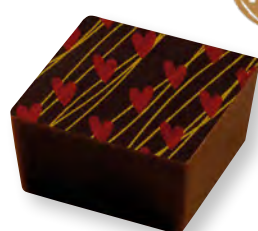

30000 

 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



new


30001 

 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



new


30002 

 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets

Transfer



new


30003 

 450 x 360 mm
 (print: 380 x 290 mm)
 20 pcs / transfer sheets



CAMEL COUVERTURE - 100 % CHOCOLATE

WHITE CHOCOLATE COUVERTURE WITH CAMEL

Chocolate decoration with a new, natural hue (without any colorants).

Create your own special ideas with these chocolate decorations – natural and creative.

COUVERTURE BLONDE - 100% CHOCOLAT

COUVERTURE BLANCHE ENRICHIE DE CAMEL

Décor en chocolat dans une nouvelle couleur naturelle (sanscolorants). Avec ces nouveaux décors en chocolat, interprétez d'une nouvelle façon vos idées, naturelles et créatives.**COPERTURA BIONDA - 100% CIOCCOLATO**

COPERTURA BIANCA CON CAMELLO

Decorazione di cioccolato in una nuova tonalità naturale

(senza coloranti). Sviluppate le vostre speciali creazioni

con questa nuova decorazione al cioccolato.

Naturale e creativa.



5227 
32 x 31 mm / 160 pcs
white chocolate with caramel



5228 
20 x 20 mm / 240 pcs
white chocolate with caramel



5231 
6,5 x 128 x 4 mm / 66 pcs
white chocolate with caramel



5196  
36 x 27 x 4 mm / 96 pcs
white chocolate with caramel



5230 
37 x 32 mm / 112 pcs
white chocolate with caramel



5229 
25 x 60 mm / 72 pcs
white chocolate with caramel

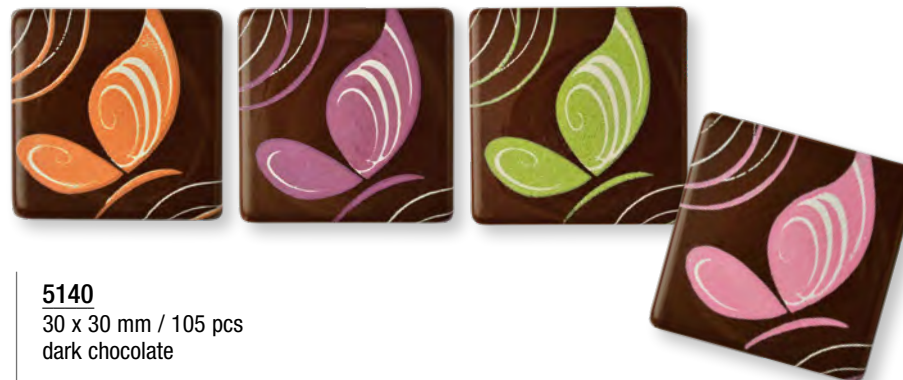


30070 
37 x 23 mm / 128 pcs
white chocolate with caramel





5144
 Ø 30 mm / 120 pcs
 dark chocolate



5140
 30 x 30 mm / 105 pcs
 dark chocolate



5137
 19 x 56 mm / 90 pcs
 dark chocolate



5141
 24 x 24 mm / 162 pcs
 dark chocolate



5143
 20 x 20 mm / 240 pcs
 dark chocolate



5139

37 x 32 mm / 112 pcs
dark chocolate



5146

25 x 60 mm / 72 pcs
dark chocolate





5235 
30 x 31 mm / 128 pcs
white chocolate



5233 
Ø 15 mm (192 pcs), 12 x 19 mm (192 pcs)
384 pcs / white chocolate



5236 
32 x 11 mm / 60 pcs
white chocolate



5240
20 x 19 mm / 180 pcs
white chocolate



5172
Ø 25 mm / 192 pcs
white chocolate



5237 
Ø 26 mm / 60 pcs
white chocolate



5119
30 x 27 mm (70 pcs),
20 x 18 mm (126 pcs) / 196 pcs
dark chocolate



30077 

32 x 40 mm (56 pcs), 23 x 28 mm
(108 pcs) / 164 pcs
white chocolate

new



2844

40 x 40 mm / 72 pcs
dark chocolate





CHOCOLATE DECORATIONS



30091 
Ø 14 mm / 336 pcs
white chocolate



2807
25 x 16 x 4,5 mm (72 pcs)
14 x 15 x 4,5 mm (144 pcs)
216 pcs / dark chocolate



5168
Ø 30 mm / 160 pcs
dark chocolate



5239

31 x 41 mm / 120 pcs
white chocolate



5242



28-39 x 30-46 mm / 96 pcs
white chocolate



**5171**

60 x 15 mm / 128 pcs
dark chocolate
Text: GER

**5170**

60 x 15 mm / 128 pcs
dark chocolate
Text: GER

**5198**

60 x 15 mm / 128 pcs
dark chocolate
Text: FR

**4828**

30 x 30 mm / 70 pcs
white chocolate
Text: EN

**4827**

20 x 56 mm / 48 pcs
dark chocolate
Text: GER

**5199**

54 x 29 mm / 72 pcs
dark chocolate



5148

30 x 30 mm / 105 pcs
dark chocolate



5116



A-Z (300 pcs), 14 x 18 mm
0-9 (110 pcs), 15 x 22 mm
410 pcs / dark chocolate

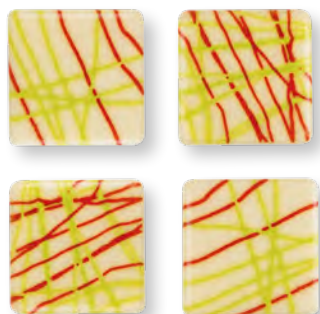
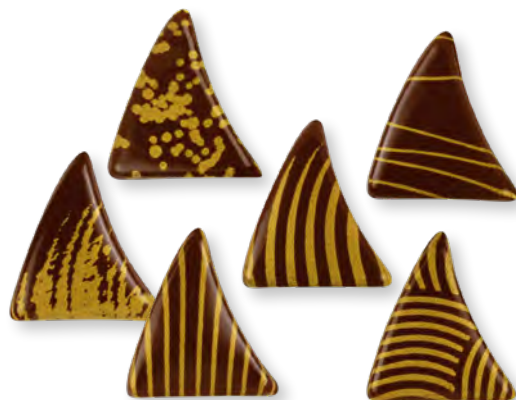


5158



73 x 7 x 6 mm / 120 pcs
white chocolate



**5175**20 x 20 mm / 240 pcs
white chocolate**5150**25 x 28 mm / 216 pcs
dark chocolate**5151**25 x 28 mm / 216 pcs
white chocolate**5174**44 x 52 mm / 84 pcs
white chocolate**5180**28 x 77 mm / 96 pcs
dark chocolate**5181**28 x 77 mm / 96 pcs
dark chocolate**5167**28 x 77 mm / 96 pcs
white chocolate



5200
6,5 x 128 x 4 mm
66 pcs
dark chocolate



5201 
6,5 x 128 x 4 mm
66 pcs
dark chocolate



5202 
6,5 x 128 x 4 mm
66 pcs
white chocolate



30051 
6,5 x 128 x 4 mm
66 pcs
ruby chocolate



5231 
6,5 x 128 x 4 mm
66 pcs
white chocolate with caramel



5156 
22 x 59 mm / 112 pcs
dark chocolate



5162 
34 x 30 mm / 105 pcs
dark chocolate



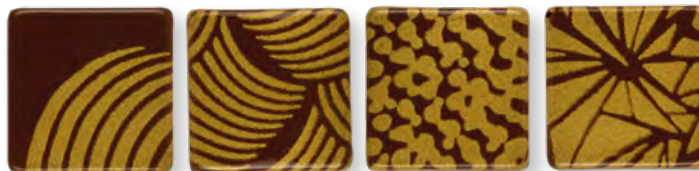
5135 
27 x 32 mm / 140 pcs
dark chocolate



5149 
Ø 30 mm / 120 pcs
dark chocolate



5150
25 x 28 mm / 216 pcs
dark chocolate



5155 
20 x 20 mm / 240 pcs
dark chocolate

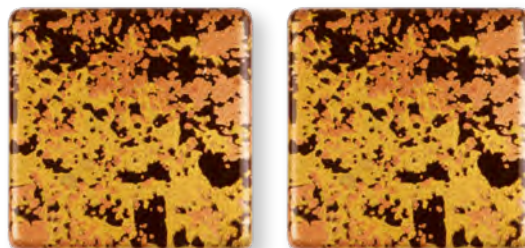


5160
10 x 60 mm / 160 pcs
dark chocolate





5200
6,5 x 128 x 4 mm
66 pcs
dark chocolate



5176
30 x 30 mm / 105 pcs
dark chocolate



5177
20 x 20 mm / 240 pcs
dark chocolate



5153
30 x 30 mm / 105 pcs
dark chocolate



5154
20 x 20 mm / 240 pcs
dark chocolate



5132
24 x 24 mm / 216 pcs
dark chocolate



**30050**

34 x 33 x 15 mm / 28 pcs
ruby chocolate

new

**30054**

36 x 27 x 4 mm / 96 pcs
ruby chocolate

new

**30052**

Ø 30 mm / 120 pcs
ruby chocolate

new

**30048**

32 x 31 mm / 160 pcs
ruby chocolate

new

**30053**

20 x 20 mm / 240 pcs
ruby chocolate

new

**30049**

36 x 25 mm / 80 pcs
ruby chocolate

new

**30055**

24 x 24 x 6 mm / 144 pcs
ruby chocolate

new

**30051**

6,5 x 128 x 4 mm
66 pcs
ruby chocolate

new



30069 
37 x 23 mm / 128 pcs
ruby chocolate



4414  
Ø 26 mm / 30 pcs
ruby chocolate



Ruby Chocolate



**4822**30 x 33 mm / 84 pcs
dark chocolate**30046**

E171

32 x 31 mm / 160 pcs
dark chocolate**5185**32 x 31 mm / 160 pcs
dark chocolate**4817**40 x 42 mm / 96 pcs
dark chocolate**30047**

E171

32 x 31 mm / 160 pcs
dark chocolate**4821**36 x 25 mm / 80 pcs
dark chocolate**4819**41 x 26 mm / 128 pcs
dark chocolate**4820**30 x 29 mm / 160 pcs
dark chocolate



5188 

30 x 30 mm / 140 pcs
white chocolate
Text: EN



4823

30 x 30 mm / 140 pcs
dark chocolate



5157

Ø 33 mm / 140 pcs
dark chocolate



5186

32 x 31 mm / 160 pcs
dark chocolate





5192  
 Ø 26 mm / 30 pcs
 white chocolate



5193 
 Ø 26 mm / 30 pcs
 white chocolate



5194 
 Ø 26 mm / 30 pcs
 white chocolate



5195  
 Ø 26 mm / 30 pcs
 dark chocolate



4414  
 Ø 26 mm / 30 pcs
 ruby chocolate



5107  
 Ø 26 mm / 30 pcs
 dark chocolate



5166 
 Ø 26 mm / 30 pcs
 dark chocolate



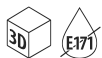
5241



16 x 70 x 5 mm / 64 pcs
dark chocolate

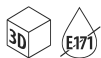


5215



Ø 25 mm / 504 pcs
dark chocolate

5222



Ø 50 x 15 mm / 168 pcs
dark chocolate



**5211**

34 x 33 x 15 mm / 28 pcs
dark chocolate

1 heart - 2 uses!
Design on the front side,
back single-coloured and unprinted!
1 coeur - 2 possibilités de décor!
recto impression déco, verso couleur unie
1 Cuore - 2 utilizzi!
Fronte stampato, Retro colorato senza stampa

**5212**

34 x 33 x 15 mm / 28 pcs
white chocolate

**30050**

34 x 33 x 15 mm / 28 pcs
ruby chocolate

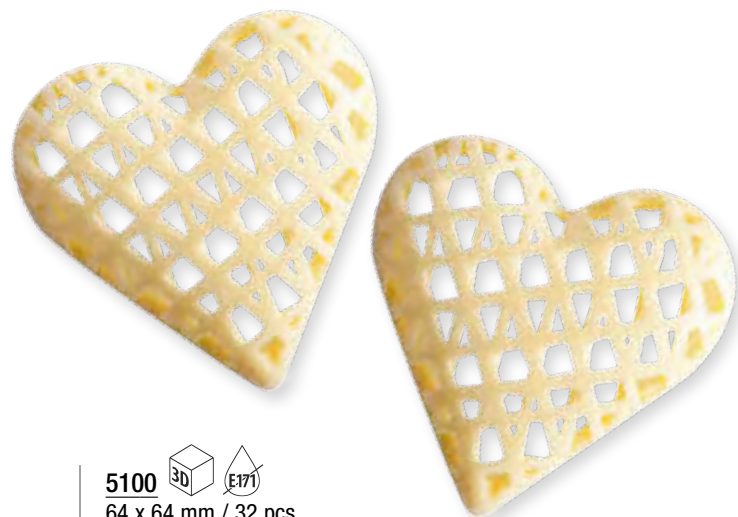
new

**5213**

21 x 20 x 5 mm / 264 pcs
white chocolate

**5214**

21 x 20 x 5 mm / 264 pcs
white chocolate

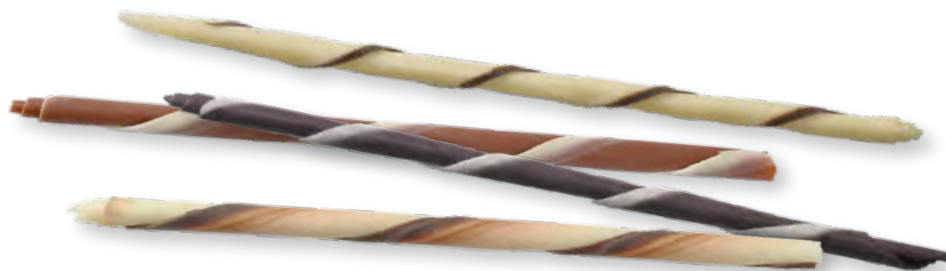


5100  
64 x 64 mm / 32 pcs
white chocolate



30055 
24 x 24 x 6 mm / 144 pcs
ruby chocolate





5103  
~Ø 5 x 150 mm / 360 g (~108 pcs)
chocolate



2345  
Ø 7-8, L: 110 mm / 700 g (~140 pcs)
chocolate



5101  
~94-100 mm / 350 g (~117 pcs)
chocolate



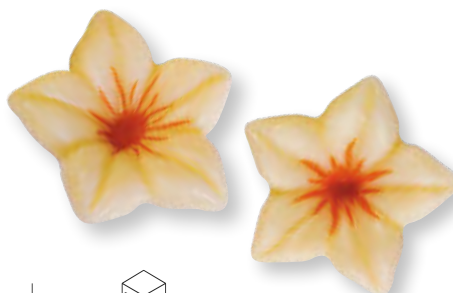
5105  
36 x 30 mm / 1000 g (~475 pcs)
chocolate



5114 
30 x 49 mm / 288 pcs
chocolate



5102  
~65 x 10 mm / 200 g (~144 pcs)
chocolate



2341 
Ø 28 mm / 76 pcs
white chocolate



2340  
Ø 28 mm / 76 pcs
dark chocolate



30054  
36 x 27 x 4 mm / 96 pcs
ruby chocolate



5189  
36 x 27 x 4 mm / 96 pcs
white chocolate



5196  
36 x 27 x 4 mm / 96 pcs
white chocolate with caramel



5190  
36 x 27 x 4 mm / 96 pcs
milk chocolate



5191  
36 x 27 x 4 mm / 96 pcs
dark chocolate





2360 
35 x 22 x 2 mm / 250 g (~420 pcs)
dark chocolate



2296 
35/45 mm / 800 g (~600 pcs)
dark chocolate



3831 
55 mm / 540 g (~250 pcs)
dark chocolate



5104  
~80 x 35 mm / 65 g (~80 pcs)
dark chocolate



2348 
35 x 35 x 2 mm / 500 g (~260 pcs)
dark chocolate



2299 
Ø 25 mm / 440 g (~540 pcs)
dark chocolate





BLUMENDEKORE
FLOWER DECORATIONS
DÉCORS FLEURS
DECORI FIORI



2002 
 Ø 30 mm / 100 pcs
 sugar



2005 
 Ø 30 mm / 100 pcs
 sugar



2008 
 Ø 30 mm / 100 pcs
 sugar



2012 
 Ø 36 mm / 100 pcs
 sugar



2022 
 Ø 20 mm / 200 pcs
 sugar



2013 
 Ø 30 mm / 100 pcs
 sugar



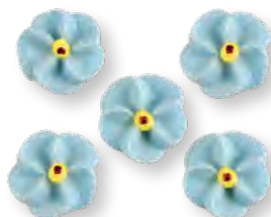
2004 
 Ø 30 mm / 100 pcs
 sugar



2020 
 25 x 20 mm / 200 pcs
 sugar



2021 
 Ø 15 mm / 500 pcs
 sugar



2019 
 Ø 15 mm / 200 pcs
 sugar



2024 
 Ø 10 mm / 1000 pcs
 sugar



2321 
 Ø 12 mm / 210 pcs
 sugar



2320 €171
36 x 30 x 10 mm / 60 pcs
sugar



2011 €171
Ø 29 mm / 70 pcs
sugar

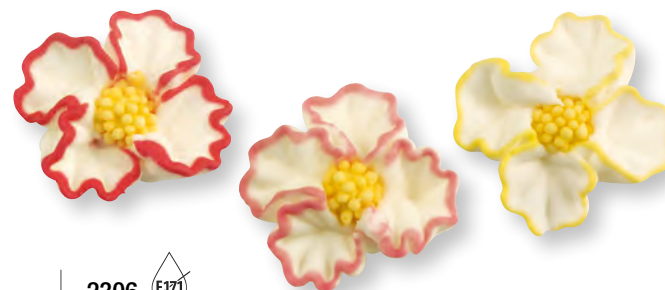


2404 €171
Ø 29 mm / 125 pcs
sugar





2301 
 Ø 34 x 7 mm / 96 pcs
 sugar



2306 
 Ø 33 x 10 mm / 96 pcs
 sugar



2143 
 Ø 35 x 6,5 mm / Ø 31 x 6 mm
 120 pcs / sugar



2014 
 Ø 24 x 6 mm / 150 pcs
 sugar



2026 
 Ø 12 x 4 mm / 200 pcs
 sugar



2007 
 42 x 25 mm / 54 pcs
 sugar



2010 
 23 mm / 200 pcs
 sugar





2364 
 Ø 50 mm
 24 pcs
 tragacanth sugar



2365 
 Ø 50 mm
 24 pcs
 tragacanth sugar



2366 
 Ø 50 mm
 24 pcs
 tragacanth sugar



2367 
 Ø 50 mm
 24 pcs
 tragacanth sugar



2368 
 Ø 50 mm
 24 pcs
 tragacanth sugar



2370 
 Ø 40 mm
 30 pcs
 tragacanth sugar



2371 
 Ø 40 mm
 30 pcs
 tragacanth sugar



2372 
 Ø 40 mm
 30 pcs
 tragacanth sugar



2373 
 Ø 40 mm
 30 pcs
 tragacanth sugar



2374 
 Ø 40 mm
 30 pcs
 tragacanth sugar



2376 
 30 x 17 mm
 36 pcs
 tragacanth sugar



2377 
 30 x 17 mm
 36 pcs
 tragacanth sugar



2378 
 30 x 17 mm
 36 pcs
 tragacanth sugar



2379 
 30 x 17 mm
 36 pcs
 tragacanth sugar



2380 
 30 x 17 mm
 36 pcs
 tragacanth sugar



2435 
 Ø 40 mm
 60 pcs
 tragacanth sugar



2382 
 Ø 40 mm
 60 pcs
 tragacanth sugar



2383 
 Ø 40 mm
 60 pcs
 tragacanth sugar



2384 
 Ø 40 mm
 60 pcs
 tragacanth sugar



2385 
 Ø 40 mm
 60 pcs
 tragacanth sugar



2362 
 Ø 21 mm
 120 pcs
 tragacanth sugar



2436 
 Ø 30 mm
 96 pcs
 tragacanth sugar



2387 
 Ø 30 mm
 96 pcs
 tragacanth sugar



2388 
 Ø 30 mm
 96 pcs
 tragacanth sugar



2389 
 Ø 30 mm
 96 pcs
 tragacanth sugar



2390 
 Ø 30 mm
 96 pcs
 tragacanth sugar



2403 
 Ø 13 mm
 540 pcs
 tragacanth sugar



2437 
 Ø 25 mm
 96 pcs
 tragacanth sugar



2392 
 Ø 25 mm
 96 pcs
 tragacanth sugar



2393 
 Ø 25 mm
 96 pcs
 tragacanth sugar



2394 
 Ø 25 mm
 96 pcs
 tragacanth sugar



2395 
 Ø 25 mm
 96 pcs
 tragacanth sugar



2481 

Ø 60 x 25 mm (9 pcs) / Ø 27 mm (24 pcs)
33 pcs / tragacanth sugar



2478 

Ø 60 x 25 mm (9 pcs) / Ø 27 mm (24 pcs)
33 pcs / tragacanth sugar



2475 

85 x 25 mm / 48 pcs
tragacanth sugar



2461 

Ø 44 x 10 mm / 48 pcs
tragacanth sugar



2396 

23-70 mm / 120 pcs
tragacanth sugar



2494

butterfly: 57 x 42 x 17 mm (6 pcs)
rose: Ø 25 x 27 mm (12 pcs)
leaf: 38 x 46 mm (12 pcs)
30 pcs / tragacanth sugar



2474 

28 x 50 mm / 48 pcs
tragacanth sugar



2463 
 Ø 60 x 25 mm / 48 pcs
 tragacanth sugar



2405 
 23 x 38 mm / 48 pcs
 tragacanth sugar

2417 
 Ø 33 mm / 24 pcs
 tragacanth sugar





2406 
 Ø 65 x 25 mm / 12 pcs
 tragacanth sugar



2420 
 50 x 30 x 23 mm / 30 pcs
 tragacanth sugar



2363 
 Ø 40 mm / 60 pcs
 tragacanth sugar



2473 
 Ø 36 x 17 mm / 54 pcs
 tragacanth sugar



2399 
 63 x 17 mm / 100 pcs
 tragacanth sugar



2397 
 45 x 30 mm / 100 pcs
 tragacanth sugar



2398 
 30 x 20 mm / 150 pcs
 tragacanth sugar



2361 
 21 x 15 mm / 150 pcs
 tragacanth sugar





2132 
Ø 44 mm / 24 pcs
marzipan



2136 
Ø 44 mm / 24 pcs
marzipan



2137 
Ø 44 mm / 24 pcs
marzipan



2135 
Ø 44 mm / 24 pcs
marzipan



2152 
Ø 35 mm / 36 pcs
marzipan



2156 
Ø 35 mm / 36 pcs
marzipan



2157 
Ø 35 mm / 36 pcs
marzipan



2155 
Ø 35 mm / 36 pcs
marzipan



2172 
Ø 24 mm / 48 pcs
marzipan



2176 
Ø 24 mm / 48 pcs
marzipan



2177 
Ø 24 mm / 48 pcs
marzipan



2175 
Ø 24 mm / 48 pcs
marzipan



2138 
 Ø 44 mm / 24 pcs
 marzipan



2134 
 Ø 44 mm / 24 pcs
 marzipan



2131 
 Ø 44 mm / 24 pcs
 marzipan



8934 
 27 x 39 x 3 mm / 150 pcs
 marzipan



2158 
 Ø 35 mm / 36 pcs
 marzipan



2154 
 Ø 35 mm / 36 pcs
 marzipan



2151 
 Ø 35 mm / 36 pcs
 marzipan



2160 
 40 x 28 x 3,5 mm / 100 pcs
 marzipan



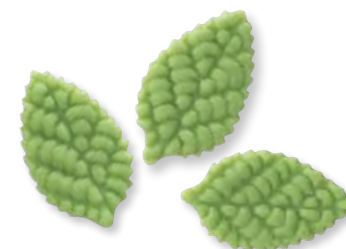
2178 
 Ø 24 mm / 48 pcs
 marzipan



2174 
 Ø 24 mm / 48 pcs
 marzipan



2171 
 Ø 24 mm / 48 pcs
 marzipan



2161 
 33 x 20 x 3,5 mm / 144 pcs
 marzipan



2130 
 Ø 44 mm / 24 pcs
 marzipan



2150 
 Ø 35 mm / 36 pcs
 marzipan



2170 
 Ø 24 mm / 48 pcs
 marzipan



The colors are not AZO-free !
 Colorants: azoïques!
 Coloranti: azoiaci

2153 
 Ø 35 mm / 36 pcs
 marzipan



2057
 Ø 20 mm / 100 pcs
 marzipan/sugar



2166 
 Ø 40 x 8 mm (30 pcs),
 Ø 26 x 7 mm (60 pcs)
 90 pcs / marzipan



2923 
 Ø 30 mm / 24 pcs
 marzipan



2921 
 Ø 30 mm / 24 pcs
 marzipan



2927 
 Ø 30 mm / 24 pcs
 marzipan



**2947**

Ø 45 mm / 24 pcs
marzipan

**2931**

50 x 30 x 2,5 mm (36 pcs)
33 x 23 x 2,5 mm (64 pcs)
100 pcs / marzipan

**2948**

Ø 35 mm / 36 pcs
marzipan

**2930**

Ø 20 mm / 120 pcs
marzipan



2942

Ø 40 mm / 12 pcs
marzipan



2940

Ø 40 mm / 12 pcs
marzipan



2945

Ø 30 mm / 24 pcs
marzipan



2943

Ø 30 mm / 24 pcs
marzipan



The colors are not AZO-free! / Colorants: azoïques / Coloranti: azoiaci



2958 
 Ø 35 x 25 mm / 100 pcs
 wafer



2962 
 20 x 42 x 5 mm / 500 pcs
 wafer



2965 
 Ø 35 x 20 mm / 150 pcs
 wafer



2963 
 60 x 25 mm / 80 pcs
 wafer



2952 
 Ø 45 x 10 mm / 100 pcs
 wafer

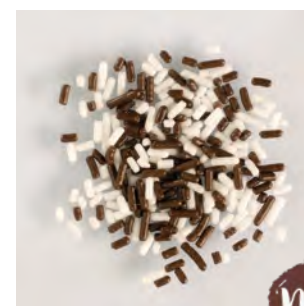




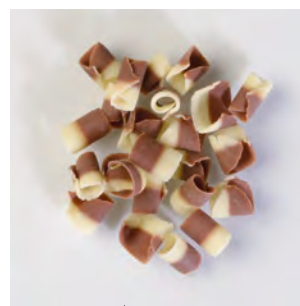
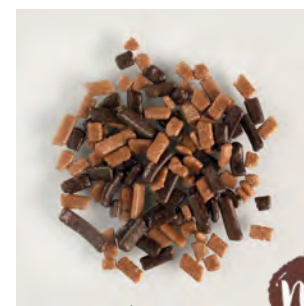
new

30079500 g
chocolate

new

30078500 g
chocolate**2111**Ø 9,5 mm / 1,8 kg
chocolate**4206**Ø 4-10 mm / 300 g
crispy / chocolate**4205**18 x 12 x 6 mm / 600 g
chocolate

new

4276700 g
chocolate / sugar**3826**1,5 kg
milk+white chocolate

new

4275600 g
chocolate

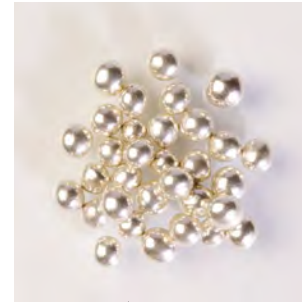


STREUDEKORE

SPRINKLES

DÉCORS À PARSEMER

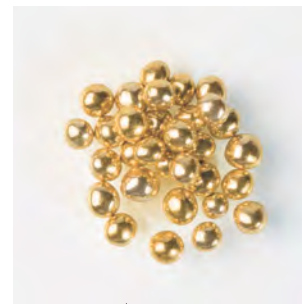
DECORI DA SPARGERE



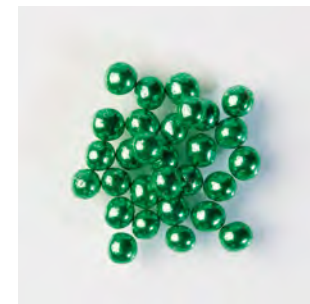
2115 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



2105 
 Ø 4 mm / 700 g
 sugar



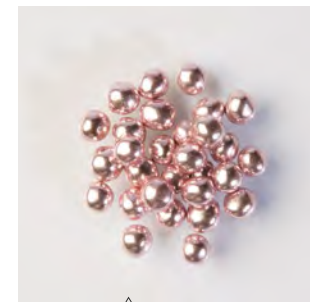
2122 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



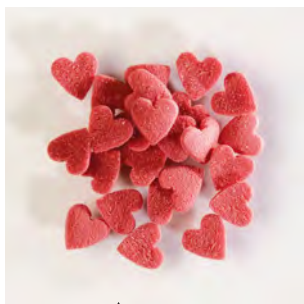
2125 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



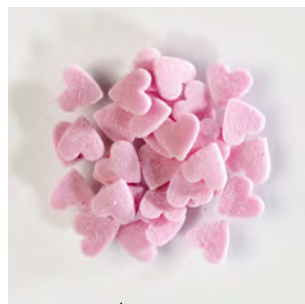
2124 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



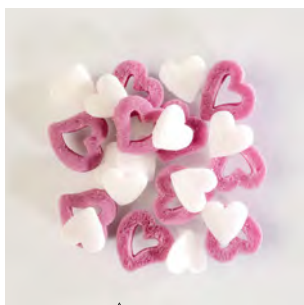
2123 
 Ø 6 mm / 500 g
 sugar / crispy chocolate



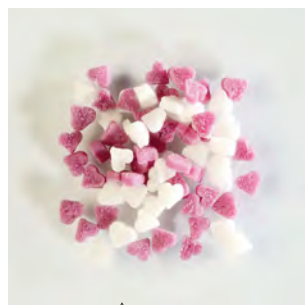
2114 
7 mm / 1,5 kg
sugar



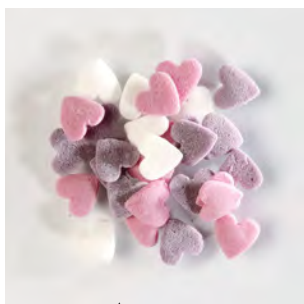
2113 
7 mm / 1,5 kg
sugar



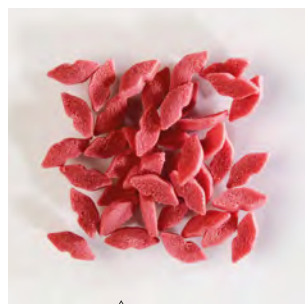
2116 
7/11 mm / 1,3 kg
sugar



4211 
3,5 mm / 1,5 kg
sugar

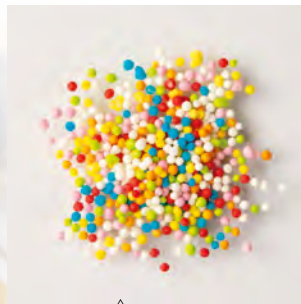


4209 
7 mm / 1,5 kg
sugar

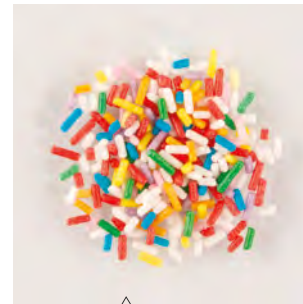


4212 
9 mm / 1,4 kg
sugar

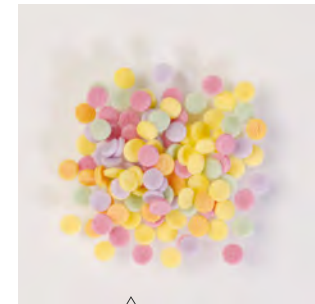




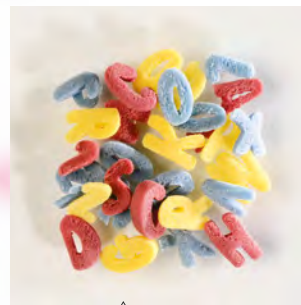
2110 
 Ø 1-2 mm / 2 kg
 sugar



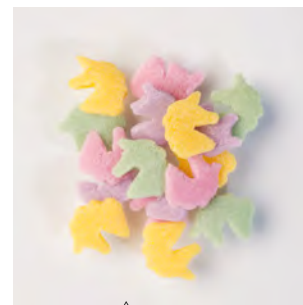
2118 
 ~7x1,3 mm / 1,8 kg
 sugar



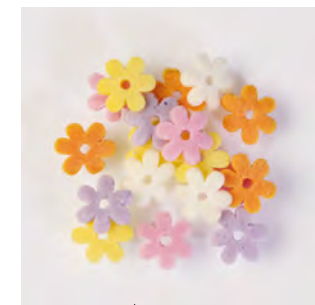
2117 
 Ø 4 mm / 1,5 kg
 sugar



2108 
 Ø 10 mm / 1,4 kg
 sugar



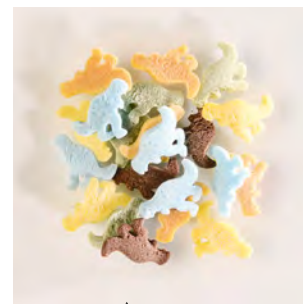
4273 
 Ø 10 mm / 1,3 kg
 sugar



2119 
 Ø 9,5 mm / 1,2 kg
 sugar



2182 
 9 mm / 1,4 kg
 sugar



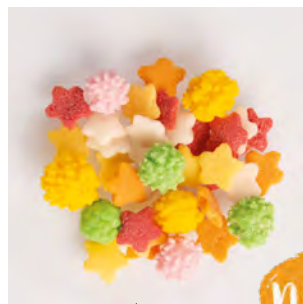
2189 
 12 mm / 1,3 kg
 sugar



2179 
 11 mm / 1,3 kg
 sugar



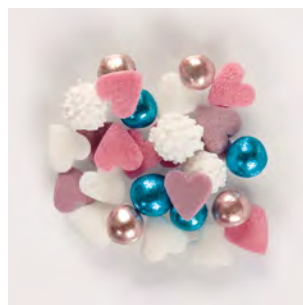
30072 (E171)
500 g
sugar



30073 (E171)
500 g
sugar / sugar/crispy core



30074
500 g
sugar / sugar/crispy core



4274 (E171)
450 g
sugar / crispy chocolate

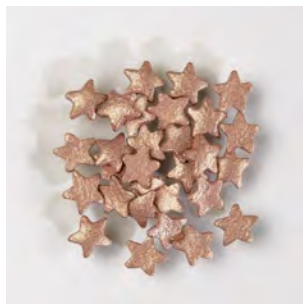


30071 (E171)
700 g
sugar / chocolate

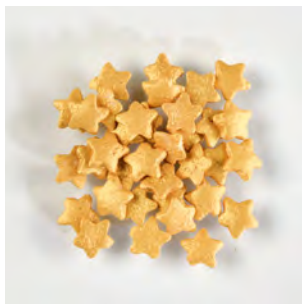


30075 (E171)
450 g / sugar / crispy
chocolate / sugar/crispy core

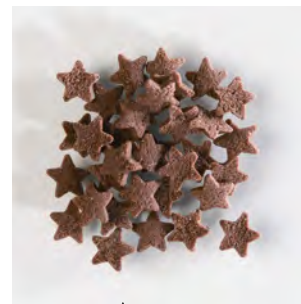




3044
Ø 7 mm
1,4 kg / sugar



3039
Ø 7 mm
1,4 kg / sugar



3041 
Ø 7 mm
1,4 kg / sugar



3058 
Ø 7 mm
1,5 kg / sugar



3360 
Ø 7 mm
1,4 kg / sugar



3045 
Ø 7 mm
1,4 kg / sugar



3361 
Ø 4 mm
1,5 kg / sugar



30075 
450 g / sugar / crispy
chocolate / sugar/crispy core

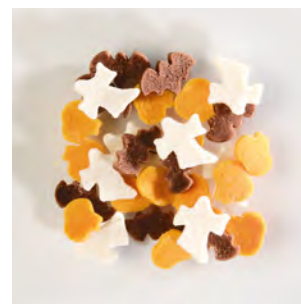
new



30045 
~7 mm
1,5 kg / sugar



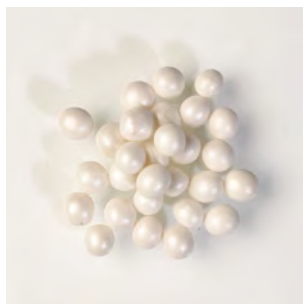
3043 
Ø 9 mm
1,3 kg / sugar



2835 
11/7 mm / 1,3 kg
sugar



4027 
8 mm / 1,4 kg
sugar



4248
Ø 4-6 mm / 500 g
sugar/crispy core



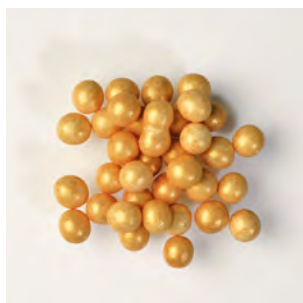
2077
Ø 6-8 mm / 1 kg
sugar/crispy core



2102 (E171)
Ø 6-8 mm / 1 kg
sugar/crispy core



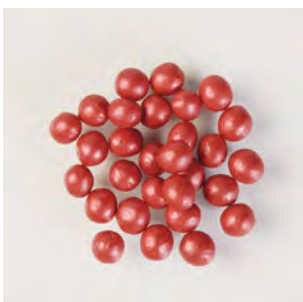
2107 (E171)
Ø 6-8 mm / 1 kg
sugar/crispy core



4250
Ø 4-6 mm / 500 g
sugar/crispy core



2101 (E171)
Ø 6-8 mm / 1 kg
sugar/crispy core

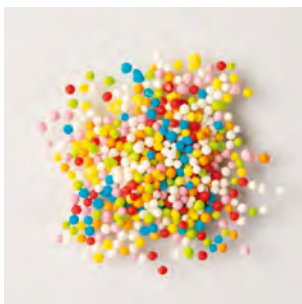


4255
Ø 4-6 mm / 500 g
sugar/crispy core

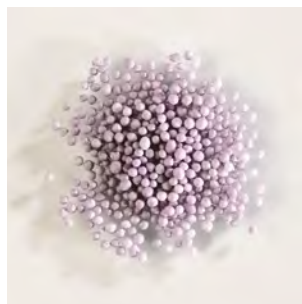


2103 (E171)
Ø 6-8 mm / 1 kg
sugar/crispy core

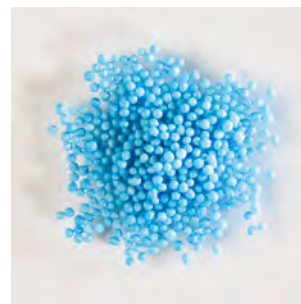




2110 
Ø 1-2 mm / 2 kg
sugar



4236 
Ø 1,5 mm / 2 kg
sugar



4237 
Ø 1,5 mm / 2 kg
sugar



4238 
Ø 1,5 mm / 2 kg
sugar



4239 
Ø 1,5 mm / 2 kg
sugar



4240
Ø 1,5 mm / 2 kg
sugar



4242 
Ø 1,5 mm / 2 kg
sugar



4243 
Ø 1,5 mm / 2 kg
sugar



4244 
Ø 1,5 mm / 2 kg
sugar



4245 
Ø 1,5 mm / 2 kg
sugar



4264 
Ø 1,5 mm / 2 kg
sugar





4200
700 g
sugar



4201
700 g
sugar



4202
700 g
sugar



4207
700 g
sugar



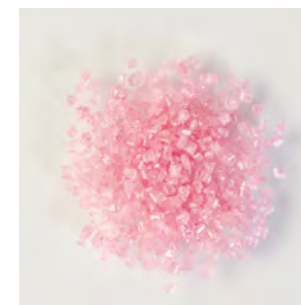
4265
700 g
sugar



4266
700 g
sugar



4267
700 g
sugar



4268
700 g
sugar



4269
700 g
sugar



4270
700 g
sugar





ZUCKER-FIGUREN

SUGAR FIGURES

SUJETS EN SUCRE

FIGURE DI ZUCCHERO

**2483**

57 x 42 x 17 mm / 24 pcs
tragacanth sugar

**2040**

38 x 27 x 12 mm / 48 pcs
tragacanth sugar

**2067**

35 x 28 x 7 mm / 72 pcs
sugar



2065   

27 x 22 x 30 mm / 27 x 30 x 10 mm
(2 x 24 pcs) 48 pcs / sugar



2039 

16 x 20 x 10 mm
120 pcs / sugar



2066   

30 x 22 x 23 mm / 27 x 26 x 8 mm
(2 x 24 pcs) 48 pcs / sugar



2052

20 x 24 x 10 mm
72 pcs / sugar



2017 

22 x 20 x 9 mm
100 pcs / sugar



3514 

13 x 10 x 7 mm
200 pcs / sugar





2050  
52 x 34 x 30 mm / 48 pcs
sugar



2043  
28 x 28 x 30 mm / 48 pcs
sugar



2087  
205 x 30 x 50 mm
60 pcs / sugar



2046 
30 x 13 x 75 mm / 72 pcs
sugar



2045 
28 x 30 x 12 mm / 48 pcs
sugar



2044 
28 x 30 x 12 mm / 72 pcs
sugar



**2055**

29 x 32 mm
96 pcs / sugar

**2060**

24-32 x 34-37 x 11 mm
72 pcs / sugar

**2028**

22-28 x 32-36 x 9 mm
72 pcs / sugar

**2054**

24 x 38 x 8 mm
48 pcs / sugar

**2076**

30 x 45 x 10 mm
72 pcs / sugar

**2085**

22 x 21 x 24 mm
30 pcs / sugar



2058  
25 x 32/52 mm
96 pcs / sugar



4484  
Ø 16 x 18 mm
240 pcs / sugar



2016  
Ø 16 x 16 mm (50 pcs)
Ø 12 x 12 mm (50 pcs)
100 pcs / sugar



3515  
Ø 20 x 12 mm
120 pcs / sugar



4486  
Ø 10 x 12 mm
384 pcs / sugar



2097 
Ø 24 x 5 mm
150 pcs / sugar



2070
Ø 22 x 6 mm
120 pcs / sugar

**2042**

34 x 41/24 x 8 mm
72 pcs / sugar

**2080**

33 x 54 x 11 mm
48 pcs / sugar

**2047**

27 x 21 x 35 mm
48 pcs / sugar

**2056**

32 x 25 x 10 mm
48 pcs / sugar

**2069**

28 x 24 x 6 mm
144 pcs / sugar





2027



30 x 32-43 x 8 mm / 72 pcs
sugar



2068

108 pcs
(36 face sets + 72 dots)
sugar



2078 
16 x 26 x 5 mm
180 pcs (90 pairs) / sugar



2074 
14 x 19 x 5 mm
192 pcs (96 pairs) / sugar



2049 
20 x 14 x 5 mm
288 pcs / sugar



2079 
8 x 10 x 3,5 mm
504 pcs (252 pairs) / sugar





2037 
24-38 x 25-48 x 7-10 mm
96 pcs / sugar



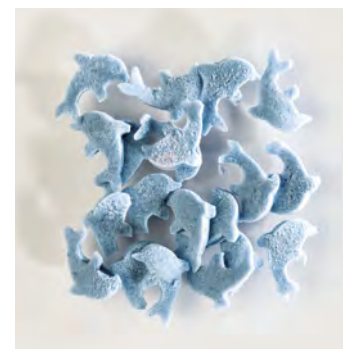
2086
49 x 69 x 11 mm
32 pcs / marzipan



2053 
17-35 x 20-41 x 4-8 mm
72 pcs / sugar



2096
15-33 x 23-35 x 5-10 mm
96 pcs / marzipan



2179 
11 mm / 1,3 kg
sugar





2899  
27 x 27 x 37 mm / 48 pcs
sugar



2883 
34 x 43 x 10 mm / 48 pcs
sugar



2890 
40 x 48 x 12 mm / 48 pcs
sugar



2892 
29 x 37 x 10 mm / 60 pcs
sugar



2089 
Ø 24 x 3 mm / 96 pcs
sugar



Presentation example
Suggestion de présentation
Un esempio di presentazione

3001
~40 x 110 mm / 100 pcs
plastic





5774  
 ~50 x 420 mm
 20 pcs / marzipan





MARZIPAN-FIGUREN

MARZIPAN FIGURES

SUJETS EN PÂTE
D'AMANDES

FIGURE IN MARZAPANE



6202  
 52 x 47 x 115 mm,
 figures: 37 x 45 x 24 mm (26 g)
 (2 x 12 pcs) 24 pcs
 marzipan

With English, French and Italian text cards
 Livré avec textes en anglais, français et italien
 Consegnati con testi in inglese, francese e italiano



6224  
 52 x 47 x 110 mm, figures: 60 x 45 x 45 mm (42 g)
 12 pcs / marzipan



new

6232



52 x 47 x 115 mm, teddy: 43 x 34 x 57 mm (42 g)
cat: 43 x 34 x 60 mm (42 g), dog: 60 x 34 x 60 mm
(42 g) / 12 pcs / marzipan





6240



50 x 45 x 100 mm,
figures: 48 x 48 x 50 mm (65 g)
9 pcs / marzipan



6241



40 x 40 x 105 mm,
figures: 38 x 37 x 43 mm (27 g)
12 pcs / marzipan



6210 
 40 x 37 x 105 mm,
 figures: 30 x 25 x 60 mm (24 g)
 12 pcs / marzipan



5834 
 40 x 36 x 105 mm, skull: 32 x 35 x 45 mm (24 g)
 mummy: Ø 36 x 40 mm (25 g), devil: Ø 34 x 43 mm (23 g),
 ghost: 40 x 36 x 45 mm (30 g)
 12 pcs / marzipan



6222  
 40 x 37 x 110 mm,
 figures: 42 x 30 x 45 mm (18 g)
 12 pcs / marzipan



6225  
 40 x 37 x 110 mm,
 figures: 37 x 30 x 40 mm (23 g)
 12 pcs / marzipan



6577 
 88 x 150 x 19 mm,
 figure: 73 x 103 x 18 mm (40 g)
 10 pcs / marzipan
 Text: EN





6184

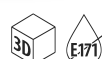


36 x 36 x 90 mm,
figure: 38 x 40 x 40 mm (21 g)
32 pcs (2 x 16 pcs) / marzipan

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6183



36 x 36 x 90 mm,
figure: 40 x 38 x 42 mm (27 g)
32 pcs (2 x 16 pcs) / marzipan

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6179



40 x 41 x 105 mm, figure: 39 x 38 x 32 mm (26 g)
(2 x 16 pcs) 32 pcs
marzipan

With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6182



Size Vase: 160 x 100 x 170 mm
Size figure: 32 x 30 x 27 mm (13 g)
(2 x 50 pcs) 100 pcs
marzipan



6187



50 x 44 x 100 mm
figure: 47 x 47 x 38 mm (37 g)
(2 x 12 pcs) 24 pcs
marzipan



With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6118



50 x 47 x 100 mm
figure: 43 x 40 x 40 mm (25 g)
(2 x 12 pcs) 24 pcs
marzipan



With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6186



50 x 44 x 100 mm
figure: 49 x 37 x 24 mm (19 g)
(2 x 12 pcs) 24 pcs
marzipan



With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6123



70 x 65 x 105 mm,
figure: 65 x 57 x 40 mm (53 g)
16 pcs / marzipan



With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



6180  
 40 x 41 x 105 mm, figure: 37 x 41 x 34 mm (24 g)
 (2 x 16 pcs) 32 pcs / marzipan



6181  
 52 x 47 x 100 mm
 figure: 37 x 38 x 51 mm (38 g)
 (2 x 16 pcs) 32 pcs
 marzipan

With English, French and Italian text cards
 Livré avec textes en anglais, français et italien
 Consegnati con testi in inglese, francese e italiano



6106  
 50 x 47 x 120 mm / Figure 1: 45 x 37 x 50 mm (36 g)
 Figure 2: 36 x 37 x 42 mm (31 g)
 12 pcs / marzipan



6188  
 52 x 47 x 100 mm
 figure: 43 x 44 x 50 mm (29 g)
 (2 x 16 pcs) 32 pcs
 marzipan

With English, French and Italian text cards
 Livré avec textes en anglais, français et italien
 Consegnati con testi in inglese, francese e italiano





DEKORSCHILDER SUGAR COATING PLAQUES PLAQUETTES DE DÉCOR PLACCHE DA DECORO



30104 
 Ø 140 mm / 12 pcs
 sugar coating
 Text: GER+EN MIXED

new





SUGAR COATING PLAQUES



2667 
 Ø 90 mm / 12 pcs
 sugar coating



2666 
 Ø 40 mm / 100 pcs
 sugar coating



2665 
 42 x 39 mm / 100 pcs
 sugar coating



30100 
 Ø 90 mm / 12 pcs
 sugar coating
 Text: GER

new



**2776**45 x 50 mm / 100 pcs
sugar coating**2757**40 mm / 100 pcs
sugar coating**2732**45 x 33 mm / 100 pcs
sugar coating**2728**Ø 45 mm / 100 pcs
sugar coating



Zum Geburtstag



2786



Ø 90 mm / 12 pcs
sugar coating
Text: GER



2775



88 x 30 mm / 24 pcs
sugar coating
Text: GER



2670 
 Ø 90 mm / 12 pcs
 sugar coating
 Text: GER / FR



2671 
 Ø 90 mm / 12 pcs
 sugar coating
 Text: GER



2672 
 85 x 33 mm / 24 pcs
 sugar coating
 Text: GER / FR



2673
 85 x 33 mm / 24 pcs
 sugar coating
 Text: GER



2763



Ø 90 mm / 12 pcs
sugar coating
Text: GER / FR



2764



85 x 33 mm / 24 pcs
sugar coating
Text: GER / FR





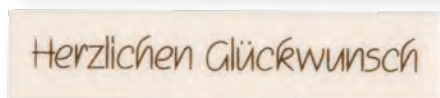
8924 
120 x 90 mm / 15 pcs
sugar coating
Text: FR



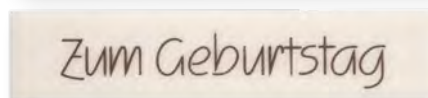
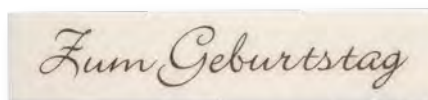
8923 
60 x 40 mm / 70 pcs
sugar coating
Text: FR



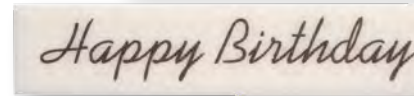
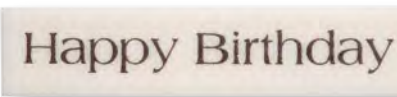
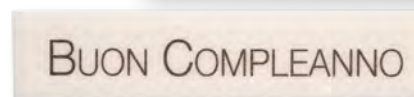
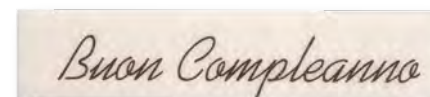
8922 
92 x 37 mm / 36 pcs
sugar coating
Text: FR



2781 
80 x 18 mm / 48 pcs
sugar coating
Text: GER



2780 
80 x 18 mm / 48 pcs
sugar coating
Text: GER / EN / IT





30058

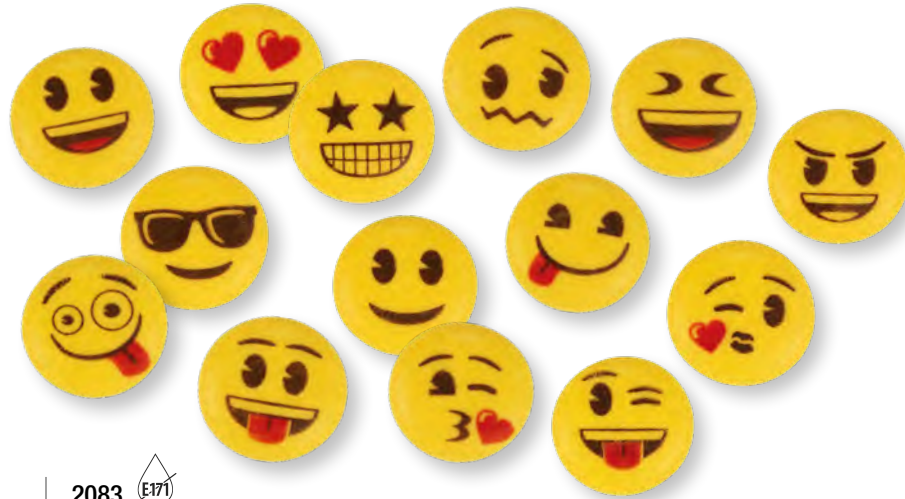


90 mm / 24 pcs
sugar coating
Text: GER



emoji®

"Selling our licensed "Emoji" articles is permitted only in Germany, Austria and Switzerland."
 "Vente de nos produits "Emoji" sous licence: uniquement autorisée en Allemagne, Autriche et Suisse!"
 "La vendita su licenza dei prodotti "Emoji" e' consentita solo in Germania, Austria e Svizzera".



2083 
 Ø 21 x 4,5 mm / 150 pcs
 sugar



2084
 Ø 21 x 4,5 mm / 150 pcs
 sugar



2792 
 Ø 30 mm / 100 pcs
 sugar coating

emoji® 
 THE ICONIC BRAND









SPEZIALITÄTEN

SPECIAL DECORATIONS

DÉCORS POUR SPÉCIALITÉS

DECORI SPECIALI



SPECIAL DECORATIONS



4917
29 x 35 mm / 140 pcs
dark chocolate
Text: GER



4918
29 x 35 mm / 140 pcs
dark chocolate
Text: EN



4919
29 x 35 mm / 140 pcs
dark chocolate
Text: FR



4921
29 x 35 mm
140 pcs
dark chocolate



4922
29 x 35 mm / 140 pcs
dark chocolate
Text: GER



4923
29 x 35 mm / 140 pcs
dark chocolate
Text: GER / FR



4925
29 x 35 mm / 140 pcs
dark chocolate
Text: GER



4926
29 x 35 mm / 140 pcs
dark chocolate
Text: GER



4927
29 x 35 mm / 140 pcs
dark chocolate
Text: GER / FR

**4920**

29 x 35 mm
140 pcs
dark chocolate

**4929**

29 x 35 mm
140 pcs
dark chocolate

**4930**

29 x 35 mm / 140 pcs
dark chocolate
Text: GER

**4931**

29 x 35 mm / 140 pcs
dark chocolate
Text: GER

**4932**

29 x 35 mm / 140 pcs
dark chocolate
Text: GER / EN

**4924**

29 x 35 mm / 140 pcs
dark chocolate
Text: GER

**4933**

29 x 35 mm / 140 pcs
dark chocolate
Text: GER

**4934**

29 x 35 mm / 140 pcs
dark chocolate
Text: GER

**4935**

29 x 35 mm
140 pcs
dark chocolate

**4616**

29 x 35 mm
140 pcs
dark chocolate

**4928**

29 x 35 mm / 140 pcs
dark chocolate
Text: GER / FR

**4617**

29 x 35 mm / 140 pcs
dark chocolate
Text: GER

**4618**

29 x 35 mm
140 pcs
dark chocolate

**4622**

Ø 30 mm
160 pcs
dark chocolate



2212 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



30060 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / EN



2264 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



2239 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER



2221 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



30061 (E171)

55 x 34 mm / 120 pcs
sugar coating



2223 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER



2225 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER



2240 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER



2248 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER



2249 (E171)

55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



2294 (E171)

58 x 31 mm / 120 pcs
sugar coating
Text: GER



2274 
 Ø 80 mm / 12 pcs
 sugar coating
 Text: GER / FR



2270 
 Ø 80 mm / 12 pcs
 sugar coating
 Text: GER





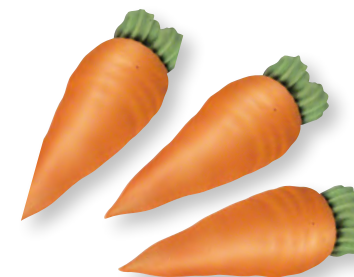
2244 
23 x 15 x 6 mm
1 kg / jelly



2245 
23 x 15 x 6 mm
1 kg / jelly



2298
43 x 12 x 8 mm
144 pcs
white chocolate



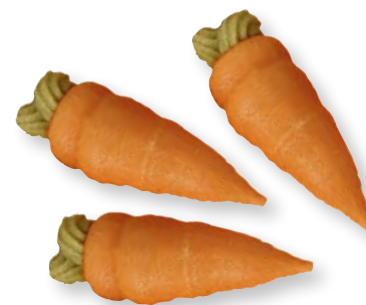
2292 
45 x 15 x 8 mm
288 pcs / sugar



2246 
23 x 15 x 6 mm
1 kg / jelly



2247 
23 x 15 x 6 mm
1 kg / jelly



2291 
45 x 15 mm
288 pcs / sugar



2295 
45 x 15 x 12 mm
200 pcs / marzipan



3847 
29 x 12 x 12 mm
144 pcs / marzipan



2290 
25 x 10 x 6 mm
350 pcs / sugar



2297 
35 x 11 mm
250 pcs / marzipan



**Sugar free glitter flakes**

Our edible glitter flakes give your sweet and salty creations the glow they deserve! Suitable for any use – the flakes keep their shape and color even if refrigerated.

Flocons scintillants: sans sucre

Ces flocons donnent à vos créations sucrées et salées tout l'éclat qu'ils méritent! Adaptés à tout type de supports et particulièrement à la réfrigération, où les flocons conserveront leur formes et couleurs.

Fiocchi scintillante - Senza zucchero

Con i nostri fiocchi luccicanti commestibili metterete un accento scintillante sulle vostre creazioni dolci e salate. Adatto a tutte le superfici. Anche conservati a freddo mantengono colorazione e forma.



5426
15 g / 1 pc
glitter flakes



5429 
15 g / 1 pc
glitter flakes



4904 
10 g / 1 pc
Glittering ruby,
pump spray



4902
10 g / 1 pc
Glittering gold,
pump spray



4903
10 g / 1 pc
Glittering silver,
pump spray



4913
7 g / 1 pc
powder



4914
7 g / 1 pc
powder

Application of the powder:

Suitable for powdering, dusting or applying on cakes, desserts and toppings with a brush. Can be dissolved in alcohol, for painting of chocolate, icing, fondant and all other kinds of food. The glimmer effect also gives a very special touch to drinks. Depending on the surface the glimmer effect may be more or less intense.

Utilisation de la poudre d'or:

Convient au saupoudrage ainsi qu'à l'aide d'un pinceau à appliquer sur vos gâteaux et desserts et décors. Peut être dissous dans de l'alcool et appliquer également à l'aide d'un pinceau sur vos chocolats, glaçages, pâte à sucre et autres décors. En fonction du support, l'effet de scintillement sera plus ou moins intense.

Utilizzo delle polveri:

Indicare per spargitura, spolvero od applicazione con un pennellino su torte, dessert o topping. Può essere sciolto in alcool per la decorazione di cioccolato, glasse, coperture ed altri alimenti. Utilizzato per bevande, l'effetto luccicante conferisce una nota particolare. A seconda della base di applicazione l'effetto luccicante può risultare più intenso.



4900 
80 x 80 mm
4 pcs / gold



4915 
7 g / 1 pc
powder



4916 
7 g / 1 pc
powder

* The marked articles are not for retail sale. / * Les articles suivis d'un petit astérisque ne sont pas destinés aux détaillants!

* Gli articoli indicati sono destinati ad un uso professionale e non alla vendita al pubblico!



Before application of cocoa butter sprays, cakes and desserts must be cooled down, preferably just taken out of the fridge. Attention! Sprays have to be stored at 25°C so that the cocoa butter remains liquid.

Les entremets et desserts doivent être tenus au frais, idéalement au réfrigérateur. Attention: le spray doit être conservé à température de 25°C, pour permettre au contenu de rester liquide.

Le torte e i dessert si devono raffreddare preferibilmente nel frigorifero. Prego notare bene: lo spray deve essere conservato a 25°C, così il burro di cacao diventa fluido.



4888 *
400 ml / 1 pc
Cocoa butter spray



4890 *
400 ml / 1 pc
Cocoa butter spray



4891 * (E171)
400 ml / 1 pc
Cocoa butter spray



4892 *
400 ml / 1 pc
Cocoa butter spray



4884 *
400 ml / 1 pc
Cocoa butter spray



4885 *
400 ml / 1 pc
Cocoa butter spray



4886 *
400 ml / 1 pc
Cocoa butter spray



4887 *
400 ml / 1 pc
Cocoa butter spray



4877* 
400 ml / 1 pc
Cooling spray



4878* 
400 ml / 1 pc
Cocoa butter spray



4893*
100 ml / 1 pc
Glitter Spray

Metal effect glitter spray
to give your cakes and
desserts a bronzed
noble effect.

Le spray scintillant
donnera à vos entremets
et desserts un effet et
une finition éclatante.



4896*
100 ml / 1 pc
Glitter Spray



4882*
400 ml / 1 pc
Cocoa butter spray



4883*
400 ml / 1 pc
Cocoa butter spray



4879* 
100 ml / 1 pc
Glitter Spray

Spray scintillante con
effetto metallico per
spruzzare le vostre torte
& dessert per un effetto
bronzato.



4899* 
100 ml / 1 pc
Glitter Spray

Rolled fondant for rolling out, covering cakes, modeling and shaping in a resealable bucket.

White ready to use fondant for rolling out, azo-free. Packed in a practical resealable bucket. Ideal for covering and decorating cakes, cupcakes and pastries, suitable also for modeling and shaping flowers, leaves and figures. Rolled fondant is multifunctional and can easily be colored with food colorings.

Pâte à sucre pour modelage, moulage et drapper vos gâteaux!

Livrée dans un seau à couvercle refermable. Notre pâte à sucre blanche et élastique est prête à l'emploi. La masse sert à masquer vos gâteaux et biscuits, mais peut être également utilisée pour le modelage de fleurs, feuilles, figurines etc... La pâte à sucre peut facilement être teintée à l'aide de colorants alimentaires.

Pasta di zucchero per modellare e ricoprire le torte in modo semplice e veloce, in pratico secchiello richiudibile.

Si tratta di una massa elastica, bianca, pronta per l'uso, con base di zucchero. Può essere utilizzata come copertura di torte e biscotti, ma è anche adatta per creare fiori, foglie, figure, etc., e può essere facilmente colorata con coloranti alimentari.



1. Roll out the fondant with starch no thinner than 3 mm.
1. Saupoudrez la pâte de sucre-glace ou d'amidon. Pour un bon maintien, l'épaisseur de la pâte doit être d'au moins 3 mm. / 1. Tirare la pasta di zucchero fino ad uno spessore non inferiore a 3 mm con dello zucchero a velo o fecola.



2. Acidic cakes must be sprayed with cocoa butter (No. 4878) before covering it. / 2. Pour les gâteaux dont le taux d'humidité ou la teneur en acidité est élevée, pulvériser-les au préalable avec un spray de beurre de cacao. (Réf. 4878). / 2. Le torte con un alto contenuto di acidi spruzzarle con del burro di cacao prima di rivestirle.



3. While covering the cake, place the fondant bottom-up and press on all sides.
3. Pour éviter le déchirement de la pâte, déposez-la délicatement sur votre création puis ramener les bords. / 3. Coprendole premete la pasta di zucchero dal fondo dei lati, non dal sopra altrimenti si assottiglierebbe di più creandosi delle rotture.



4. Cut out and remove excess fondant. Conserve the remaining mass in the can, as it can be used again. / 4. Découpez et ôtez délicatement le surplus, que vous pourrez ré-utiliser. / 4. La pasta di zucchero rimanente tagliarla e toglierla. Potete riporla nuovamente nel barattolo e riutilizzarla.



5. Complete the decoration of the cake as you prefer.
5. Décorez vos créations selon vos souhaits.
5. Decorare la torta a proprio piacimento.



4225

Ø 170 x 160 mm / 3 kg
rolled fondant

Food colorings in primary colors red, yellow and blue

Edible, water-soluble concentrated liquids. Ideal for coloring of rolled fondants, sugar icings, liquids, pastries etc. By mixing the three primary colors you can create several other colors and shades.

Colorant alimentaire, couleurs de base rouge, jaune et bleu

Colorants liquide sous forme concentré, prêt à l'utilisation et soluble dans l'eau. Idéal pour colorer les pâtes à sucre, glaçages, liquides, pâtes, etc... En mélangeant les colorants de base, vous pouvez réaliser une grande variété de couleurs.

Coloranti alimentari nei colori base rosso, giallo e blu

Adatti ad usi alimentari, fluido concentrato, solubile in acqua. Ideale per paste di zucchero colorate, liquidi ed impasti. Con i 3 colori base è possibile ottenere molteplici colorazioni.



30105 
200 ml / 1 pc
food colouring



30106 
200 ml / 1 pc
food colouring



30107 
200 ml / 1 pc
food colouring



2628 Ø 260 / 170 mm / 100 pcs / paper

2629 Ø 330 / 220 mm / 100 pcs / paper

2630 Ø 400 / 260 mm / 100 pcs / paper

2630

2629

2628

2632

Ø 260, Ø 330, Ø 400 mm
(3 x 20 pcs) / 60 pcs
paper

2592

Ø 260, Ø 330, Ø 400, Ø 460 mm
(4 x 25 pcs) / 100 pcs
paper



ZUBEHÖR

ACCESSORIES

ACCESSOIRES

ACCESSORI

Products on the pages (142 & 143) are not suitable for dishwasher.

Les produits représentés sur cette page (142 & 143) ne sont pas appropriés pour le lavage au lave-vaisselle.

I prodotti riportati su questa pagina (142 & 143), non sono adatti per la lavastoviglie.



2591

H: 720 mm, Ø 20 cm, Ø 26 cm, Ø 32 cm,
Ø 40 cm, Ø 45 cm / 1 pc
non edibile



2590

H: 380 mm, Ø 26 cm, Ø 32 cm,
Ø 40 cm / 1 pc
non edibile



2613

H: 370 mm, 1 x Ø 20 cm, 2 x Ø 26 cm,
2 x Ø 32 cm / 1 pc
non edibile



2597
H: 16,5 cm / 1 pc

- 2617** Ø 20 cm / 1 pc
2618 Ø 26 cm / 1 pc
2619 Ø 32 cm / 1 pc
2620 Ø 40 cm / 1 pc
2621 Ø 45 cm / 1 pc



2612
Ø 18 cm, Ø 24 cm, Ø 30 cm, Ø 38 cm,
Ø 44 cm / H: 60 mm / 5 pcs



2584
250 x 45 x 1,5 mm / 1 pc



2593
1 pc



2594
Ø 23 x 46 mm / 1 pc



2595
Ø 23 x 41,5 mm / 1 pc



2596
Ø 43 x 93 mm / 1 pc



30080



30081



30082



30083



30084

Available from week 08
Disponible dès semaine 08
Disponibile dalla settimana 08



45 x 20 x 140 mm
candles+holder: ~40 x 20 x 98 mm
12 pcs
candles & plastic



Candle numbers - 3 colours mixed (gold, blue, pink)
Bougies colorées, or - bleu - rose, assortis
Candele 3 colori assortiti, oro - blu - rosa

30080 "0"

30081 "1"

30082 "2"

30083 "3"

30084 "4"

30085 "5"

30086 "6"

30087 "7"

30088 "8"

30089 "9"



30085



30086



30087



30088



30089



2690  

L: 63/Ø 6 mm / Ø 25 mm
120 pcs
candles / sugar



2018  

L: 63/Ø 6 mm / Ø 25 mm
120 pcs
candles / sugar



2733  

L: 63/Ø 6 mm / Ø 25 mm
120 pcs
candles / sugar



2692 

L: 63 x Ø 6 mm
144 pcs
candles / plastic





6210



40 x 37 x 105 mm,
figures: 30 x 25 x 60 mm (24 g)
12 pcs / marzipan



2885

25 x 38 x 9 mm / 72 pcs
sugar



2887

Ø 20 mm / 180 pcs
sugar



2876

Ø 20 mm / 180 pcs
sugar

FUßBALL-DEKORE

SOCCER

FOOTBALLEURS

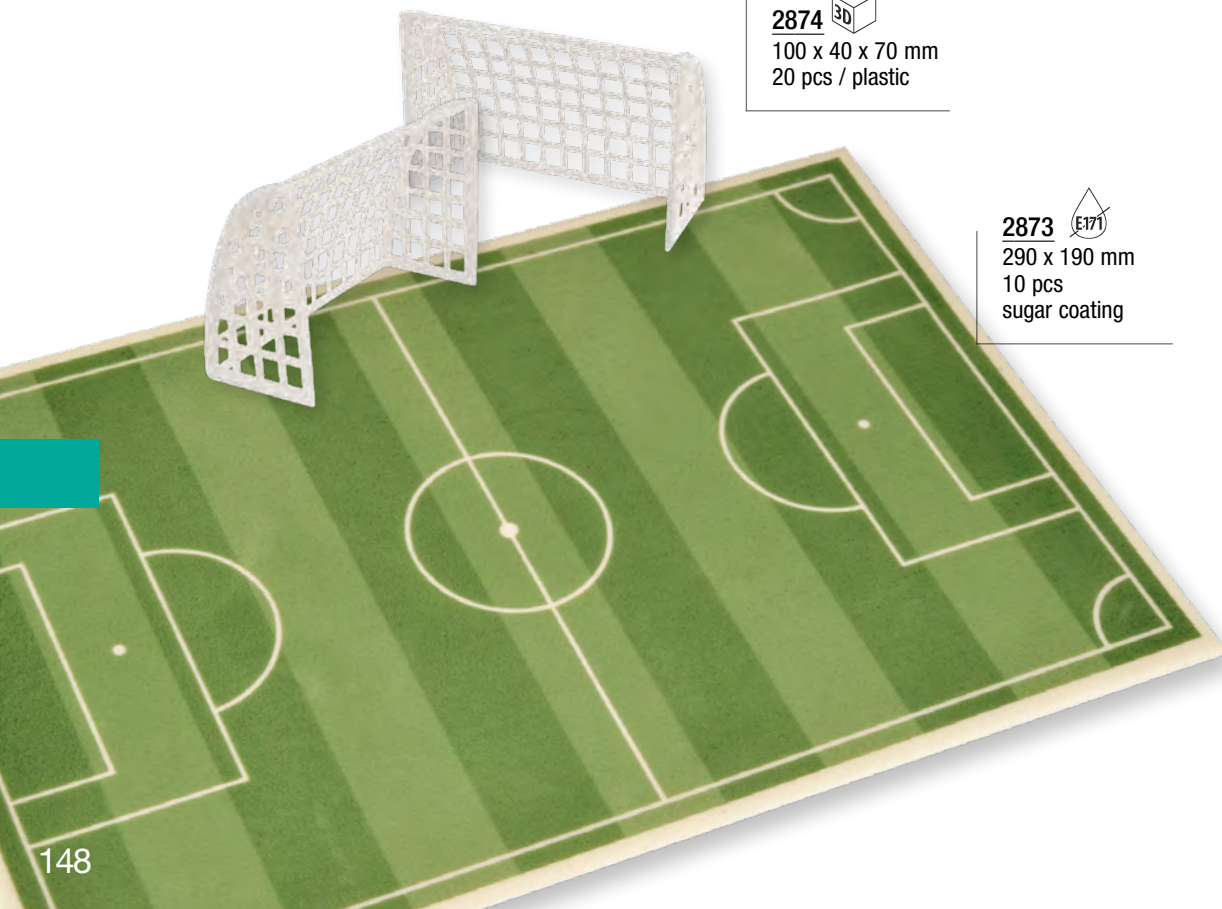
DECORI CALCIO



2739  
30 x 40 mm / 24 pcs
sugar



2870
20 x 35 mm / 36 pcs
sugar



2874 
100 x 40 x 70 mm
20 pcs / plastic

2873 
290 x 190 mm
10 pcs
sugar coating



2871  
40 x 15 x 18 mm / 20 pcs
(10 pair) / marzipan



2888 
Ø 10 mm / 576 pcs
sugar



2738 
 Ø 40 mm / 100 pcs
 sugar coating



2886
 Ø 20 mm / 144 pcs
 sugar



2891
 27 x 50 x 6,5 mm / 24 pcs
 sugar





2865  
 Ø 27 mm / 40 pcs
 white chocolate



2852
 43 x 20 mm / 140 pcs
 dark chocolate



2854
 45 x 27 mm / 100 pcs
 dark chocolate



2851
 26 x 59 mm / 96 pcs
 dark chocolate



2853
 20 x 55 mm / 96 pcs
 dark chocolate



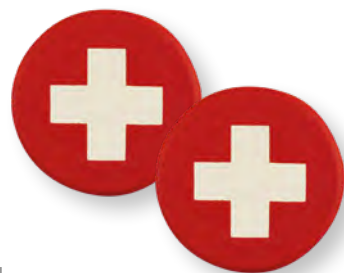
2856
 40 x 37 mm / 96 pcs
 dark chocolate



2850
Ø 30 mm / 200 pcs
dark chocolate



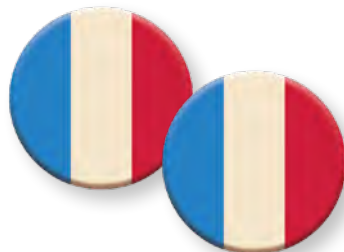
2855
30 x 30 mm / 140 pcs
dark chocolate



2895
Ø 30 mm / 120 pcs
white chocolate



2894
Ø 30 mm / 120 pcs
white chocolate



2872 
Ø 30 mm / 120 pcs
white chocolate



**2066**

30 x 22 x 23 mm / 27 x 26 x 8 mm
(2 x 24 pcs) 48 pcs
sugar

**2052**

20 x 24 x 10 mm / 72 pcs
sugar

**3514**

13 x 10 x 7 mm
200 pcs / sugar

**3521**

Ø 36 mm / 100 pcs
marzipan

**3517**

Ø 36 mm / 100 pcs
marzipan / sugar

**2017**

22 x 20 x 9 mm
100 pcs / sugar

**5237**

Ø 26 mm / 60 pcs
white chocolate

**4941**

Ø 30 mm (56 pcs), Ø 24 mm
(96 pcs) / 152 pcs
dark chocolate

**5119**

30 x 27 mm (70 pcs), 20 x 18 mm
(126 pcs) / 196 pcs
dark chocolate

GLÜCKS-DEKORE

LADYBIRD DECORATIONS

DÉCORS PORTE-BONHEUR

DECORI PORTAFORTUNA



6202  

52 x 47 x 115 mm,
figures: 37 x 45 x 24 mm (26 g)
(2 x 12 pcs) 24 pcs / marzipan

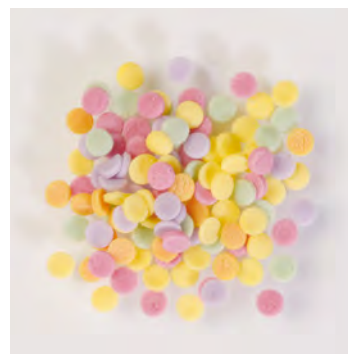
With English, French and Italian text cards
Livré avec textes en anglais, français et italien
Consegnati con testi in inglese, francese e italiano



3564 
45 x 45 mm / 100 pcs
sugar coating



2820  
35 x 35 x 37 mm / 80 pcs
sugar



2117 
Ø 4 mm / 1,5 kg
sugar



5199
54 x 29 mm / 72 pcs
dark chocolate



2800
38 x 28 mm / 96 pcs
dark chocolate



2842  
Ø 35 x 25 mm / 36 pcs
sugar



PARTY-DEKORE

PARTY DECORATIONS

DÉCORS POUR CARNAVAL

DECORI PER CARNEVALE



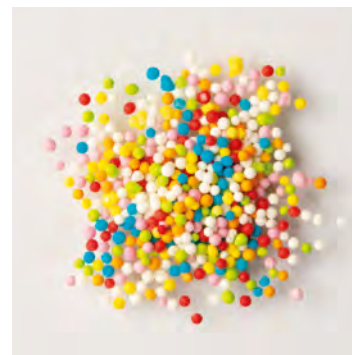
3566 
 Ø 40-75 x H: 12-65 mm / 100 pcs
 plastic



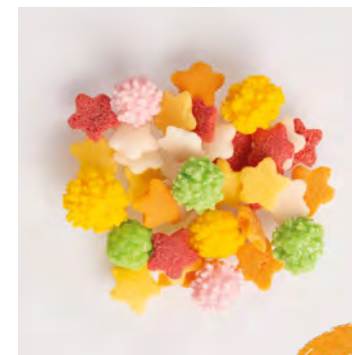
3561 
 70 x 120 mm / 100 pcs
 chenille



3568 
 Ø 35-70 x 10-50 mm / 100 pcs
 plastic



2110 
 Ø 1-2 mm / 2 kg
 sugar



30073 
 500 g
 sugar / sugar/crispy core

new

DECORATION FOR BEGINNING OF TERM



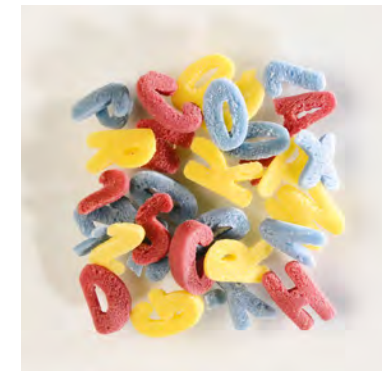
5116 (E171)
A-Z (300 pcs), 14 x 18 mm
0-9 (110 pcs), 15 x 22 mm
410 pcs / dark chocolate



2034 (E171)
boy (~30 x 50 x 12 mm), girl
(~30 x 55 x 12 mm), letter (~19 x 20 x 3 mm),
numbers (~15 x 22 x 3 mm),
(12 Sets à 8 pcs) 96 pcs / sugar



2111 (E171)
Ø 9,5 mm / 1,8 kg
chocolate



2108 (E171)
Ø 10 mm / 1,4 kg
sugar



2778 
45 x 45 mm / 100 pcs
sugar coating



5158 
73 x 7 x 6 mm / 120 pcs
white chocolate

DEKORE ZUM SCHULANFANG

DECORATION FOR
BEGINNING OF TERM

RENTRÉE DES CLASSES

DECORAZIONI SCUOLA

**2616**

Ø 113 / H: 225 mm / 1 pc
polyresin

**2634**

Ø 113/205 / H: 210 mm / 1 pc
polyresin

**2573**

Ø 75 x 53 mm / 6 pcs
polyresin



BRAUTPAARE
BRIDAL COUPLES
COUPLES DE MARIÉS
COPPIE SPOSI

**2639**

205 x 230 mm / 1 pc
polyresin

**2577**

Ø 113 x 215 mm / 2 pcs
polyresin



2530
 Ø 75 mm / H: 145 mm / 4 pcs
 polyresin



2568
 Ø 113 x 175 mm / 2 pcs
 polyresin



2575
Ø 75 x 170 mm / 2 pcs
polyresin



2556
Ø 75 x 110 mm / 4 pcs
polyresin



2578
Ø 113 x 305 mm / 1 pc
polyresin



2611
 Ø 113/167 / H: 195 mm / 1 pc
 polyresin



2532
 Ø 75 x 125 mm / 3 pcs
 polyresin



2608
160 x 260 mm / 1 pc
porcelain



2557
117 x 230 mm / 1 pc
porcelain



2508
Ø 110 x 175 mm / 1 pc
polyresin





2540
250 x 260 mm / 1 pc
polyresin



2638
165 x 220 mm / 2 pcs
polyresin



2640
160 x 140 mm / 2 pcs
polyresin



2536
220 x 230 mm / 4 pcs
plastic

**2643**130 x 180 mm / 3 pcs
polyresin



2636
220 x 270 mm / 1 pc
polyresin



2533
200 x 250 mm / 2 pcs
plastic

**2511**

Ø 110 x 210 mm / 1 pc
porcelain

**2542**

Ø 110 x 158 mm / 1 pc
porcelain

**2547**

Ø 110 x 245 mm / 1 pc
polyresin

**2558**

Ø 110 x 208 mm / 1 pc
porcelain



**2529**

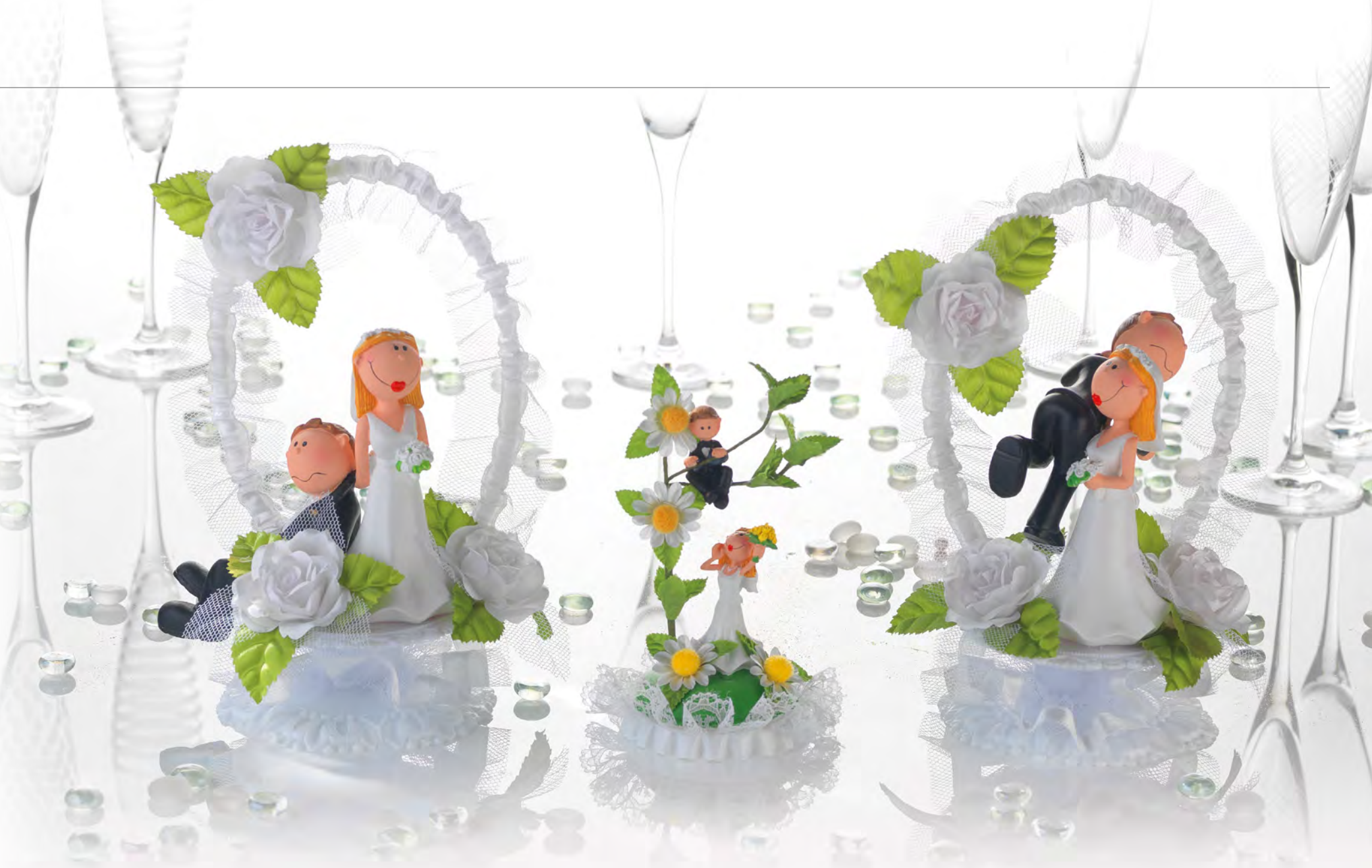
180 x 220 mm / 1 pc
polyresin

**2987**

180 x 190 mm / 1 pc
polyresin

**2989**

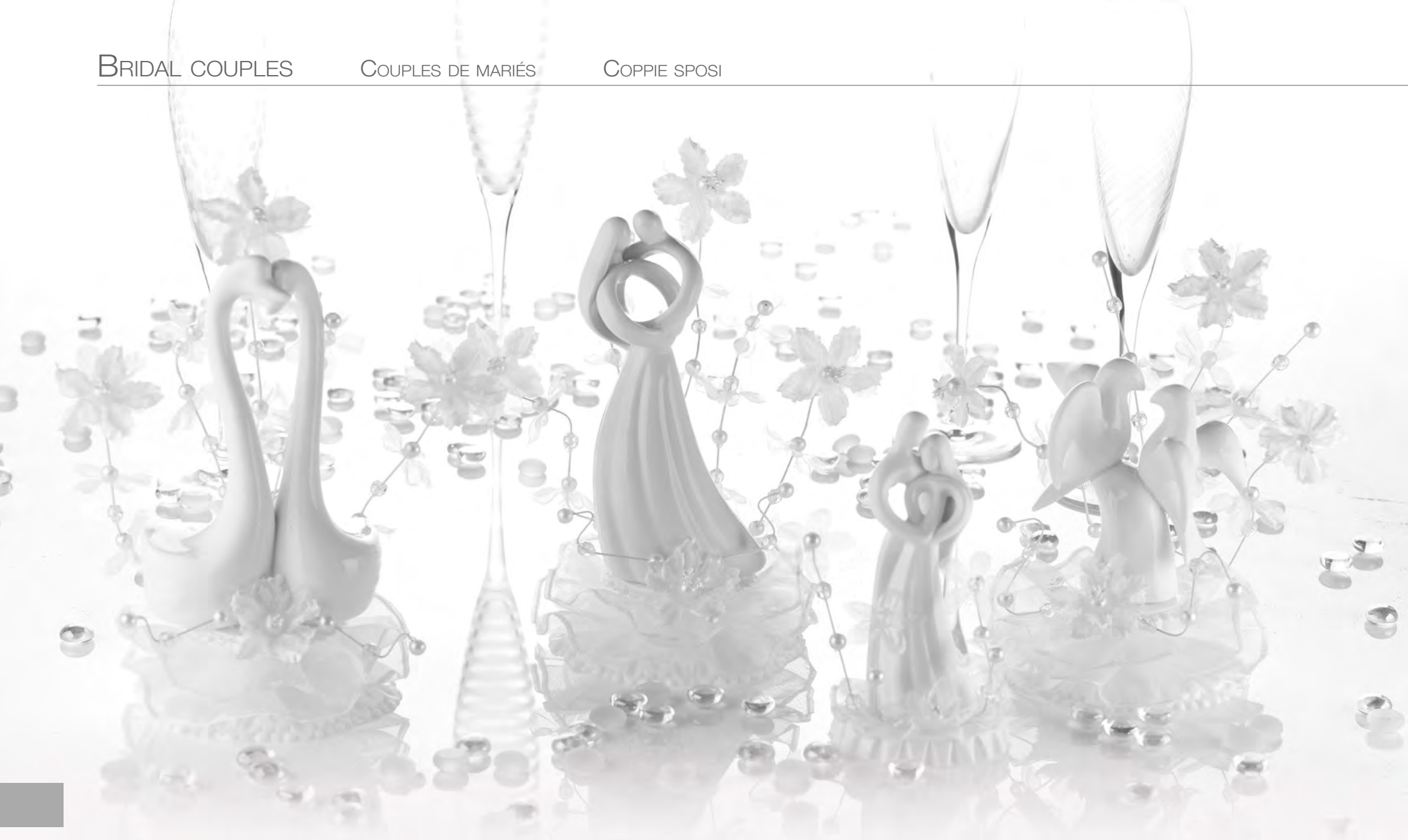
180 x 220 mm / 1 pc
polyresin



2539
180 x 240 mm / 1 pc
polyresin

2988
110 x 145 mm / 1 pc
polyresin

2538
180 x 240 mm / 1 pc
polyresin

**2969**120 x 215 mm / 1 pc
porcelain**2966**120 x 260 mm / 1 pc
porcelain**2967**90 x 150 mm / 1 pc
porcelain**2968**140 x 160 mm / 1 pc
porcelain



2552

Ø 110 x 195 mm / 2 pcs
porcelain



2574

230 x 220 mm / 1 pc
non edible



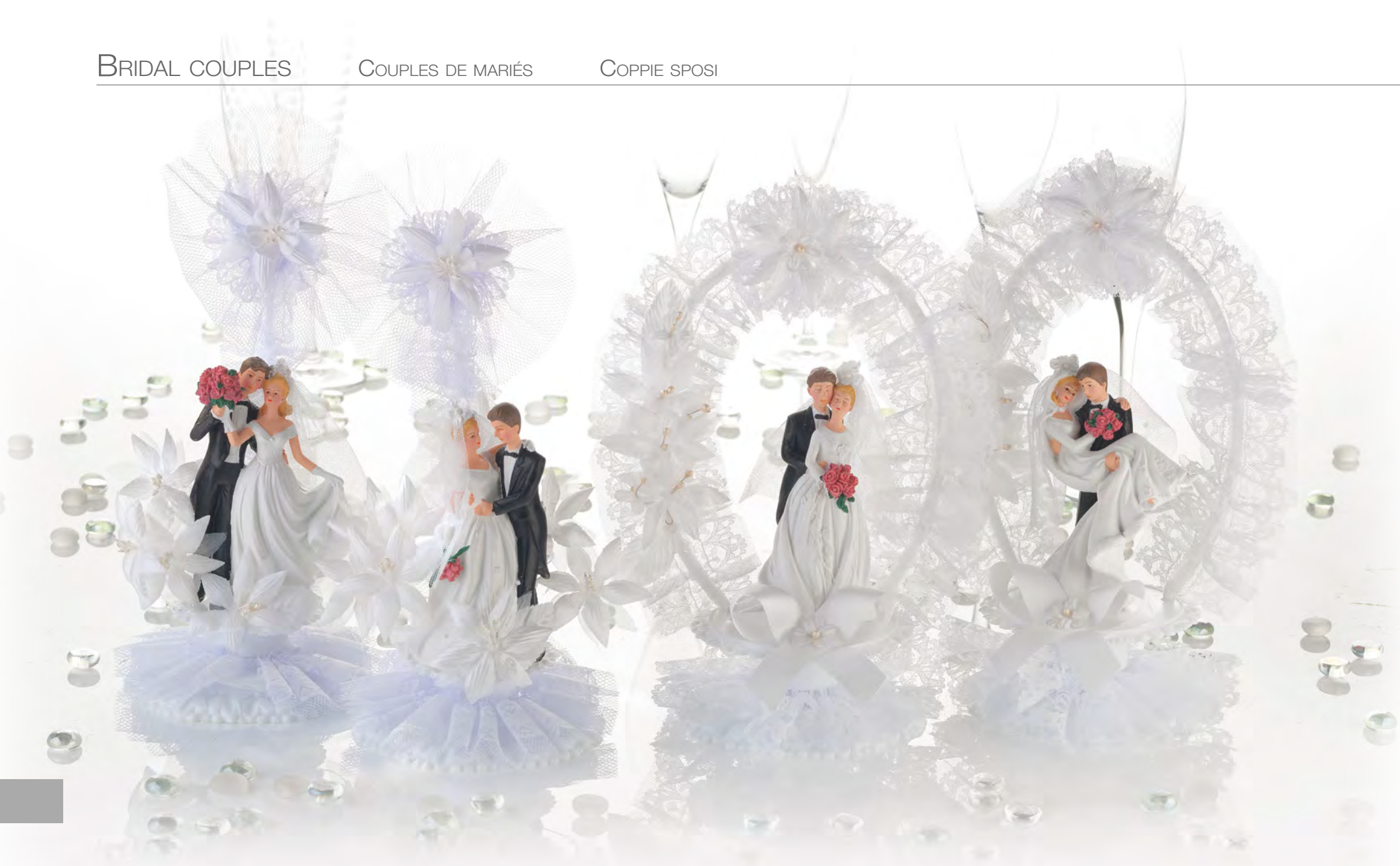
2555
Ø 110 x 175 mm
1 Set (2 figures + 1 base) / 3 Sets
porcelain



2569
Ø 110 x 165 mm
1 Set (2 figures + 1 base) / 3 Sets
porcelain





**2526**

170 x 270 mm / 2 pcs
polyresin

2525

170 x 275 mm / 2 pcs
polyresin



2518
170 x 165 mm / 1 pc
porcelain

2515
170 x 165 mm / 1 pc
porcelain

2520
180 x 150 mm / 1 pc
porcelain



2570
80 x 125 mm / 5 pcs
porcelain



2572
80 x 125 mm / 5 pcs
porcelain



2571
55 x 105 mm / 5 pcs
porcelain



2544
65 x 110 mm / 5 pcs
plastic



2543
50 x 90 mm / 5 pcs
plastic



2981
80 x 125 mm / 1 pc
porcelain



2985
80 x 125 mm / 1 pc
porcelain



2767
Ø 90 mm / 12 pcs
sugar coating
Text: GER



2519
130 x 45 x 70 mm / 5 pcs
plastic



2548
130 x 45 x 70 mm / 5 pcs
plastic

**2092**

33 x 33 x 5 mm / 84 pcs
tragacanth sugar

**2093**

35 x 47 x 15 mm / 25 pcs
tragacanth sugar

**2015**

23 mm / 100 pcs
sugar

**2654**

31 x 37 x 16 mm / 25 pcs
tragacanth sugar

**2512**

40 x 42 mm / 24 pcs
sugar

**2509**

60 x 35 mm / 30 pcs
tragacanth sugar

**2510**

40 x 28 mm / 60 pcs
tragacanth sugar

2494

butterfly: 57 x 42 x 17 mm (6 pcs)
rose: Ø 25 x 27 mm (12 pcs)
leave: 38 x 46 mm (12 pcs)
30 pcs
tragacanth sugar





2018  
L: 63/Ø 6 mm / Ø 25 mm
120 pcs
candles / sugar



2994
Ø 125 x 70 mm / 2 pcs
polyresin



2995
Ø 125 x 85 mm / 2 pcs
polyresin



2735 
Ø 90 mm / 12 pcs
sugar coating



2737 
Ø 90 mm / 12 pcs
sugar coating



TAUFE CHRISTENING BAPTÊME BATTESIMO



2905
Ø 114 x 67 mm / 2 pcs
polyresin



2710 
Ø 30 mm / 96 pcs
tragacanth sugar



2711 
Ø 25 mm / 96 pcs
tragacanth sugar



2124 
Ø 6 mm / 500 g
sugar / crispy chocolate



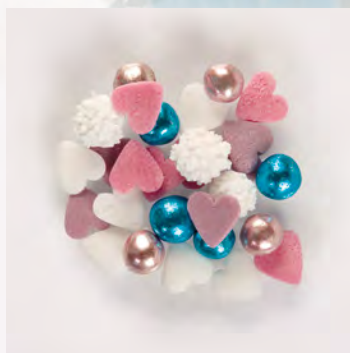
2123 
Ø 6 mm / 500 g
sugar / crispy chocolate



2906
Ø 114 x 67 mm / 2 pcs
polyresin



2993
130 x 100 mm / 2 pcs
polyresin



4274 
450 g
sugar / crispy chocolate



2718
55 x 27 X 42 mm / 6 pcs
porcelain



2719
55 x 27 X 42 mm / 6 pcs
porcelain



2992
130 x 100 mm / 2 pcs
polyresin

**2901**85 x 60 x 75 mm / 6 pcs
polyresin**8963**Ø 76 x 70 mm / 2 pcs
polyresin**2736**27 x 24 x 13 mm / 96 pcs
sugar**8962**Ø 76 x 70 mm / 2 pcs
polyresin**2724**27 x 24 x 13 mm / 96 pcs
sugar**2902**85 x 60 x 75 mm / 6 pcs
polyresin



2908
 Ø 75 x 51 mm / 4 pcs
 polyresin



2907
 Ø 75 x 51 mm / 4 pcs
 polyresin





4179
150 x 130 mm / 2 pcs
polyresin



4180
150 x 130 mm / 2 pcs
polyresin



4151 ^{E171}
Ø 100 mm / 12 pcs
sugar coating
Text: GER



KOMMUNION
KONFIRMATION

COMMUNION
CONFIRMATION

PRIMA COMUNIONE
CRESIMA



4153
Ø 100 mm / 12 pcs
sugar coating
Text: GER



4172
65 x 40 x 105 mm / 6 pcs
porcelain



4171
65 x 40 x 100 mm / 6 pcs
porcelain



4162
90 x 30 mm / 24 pcs
sugar coating
Text: GER



4243 
Ø 1,5 mm / 2 kg
sugar



4264 
Ø 1,5 mm / 2 kg
sugar



4187
Ø 85 x 100 mm
2 pcs
polyresin

4188
Ø 85 x 100 mm
2 pcs
polyresin

4173
Ø 125 x 170 mm
1 pc
polyresin

4174
Ø 125 x 170 mm
1 pc
polyresin



4190
Ø 75 / H: 105 mm / 4 pcs
polyresin



4189
Ø 75 / H: 105 mm / 4 pcs
polyresin





HERZ-DEKORE
HEART DECORATIONS
DÉCORS COEURS
DECORI A CUORE



5029 

45 x 48 x 17 mm (12 pcs)
29 x 30 x 14 mm (24 pcs)
36 pcs / marzipan



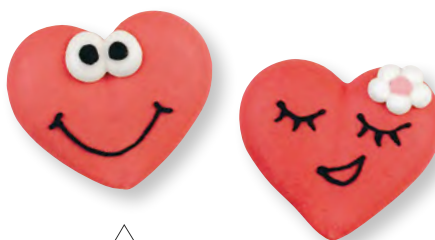
5055

27 x 25 x 5,5 mm / 96 pcs
sugar



5030 

33 x 30 x 11 mm / 48 pcs
sugar



5036 

40 x 37 x 11 mm / 90 pcs
sugar



5056 

28 x 26 x 10 mm / 72 pcs
marzipan



5015 

28 x 25 x 4 mm / 18 x 17 x 3 mm
96 pcs / sugar



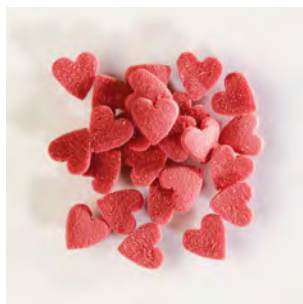
5032 

32 x 17 x 11 mm / 100 pcs
sugar

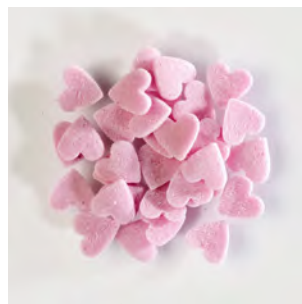


5016 

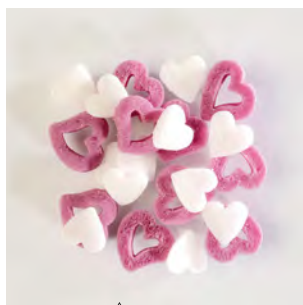
15 x 13 x 3,5 mm / 10 x 8 x 2,5 mm
288 pcs / sugar



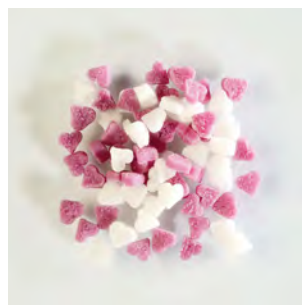
2114 
7 mm / 1,5 kg
sugar



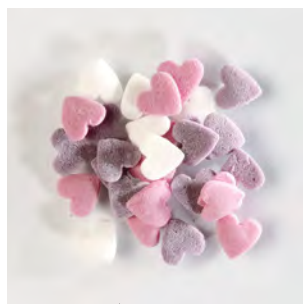
2113 
7 mm / 1,5 kg
sugar



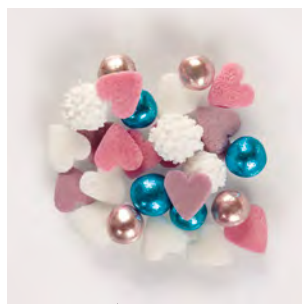
2116 
7/11 mm / 1,3 kg
sugar



4211 
3,5 mm / 1,5 kg
sugar



4209 
7 mm / 1,5 kg
sugar



4274 
450 g
sugar / crispy chocolate





5049 
70 mm / 12 pcs
sugar coating



5034 
80 x 78 x 20 mm / 12 pcs
sugar



5050 
36 mm / 60 pcs
sugar coating



5020 
32 x 30 mm / 60 pcs
sugar coating



5035 
33 x 30 x 7 mm / 96 pcs
sugar





30046 (E171)
32 x 31 mm / 160 pcs
dark chocolate



5185
32 x 31 mm / 160 pcs
dark chocolate



4817
40 x 42 mm / 96 pcs
dark chocolate



5186
32 x 31 mm / 160 pcs
dark chocolate



4819
41 x 26 mm / 128 pcs
dark chocolate



4820
30 x 29 mm / 160 pcs
dark chocolate





4822
30 x 33 mm / 84 pcs
dark chocolate



30047 
32 x 31 mm / 160 pcs
dark chocolate



4823
30 x 30 mm / 140 pcs
dark chocolate



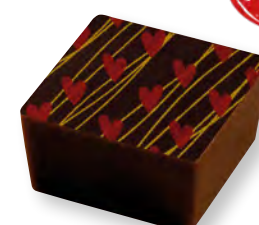
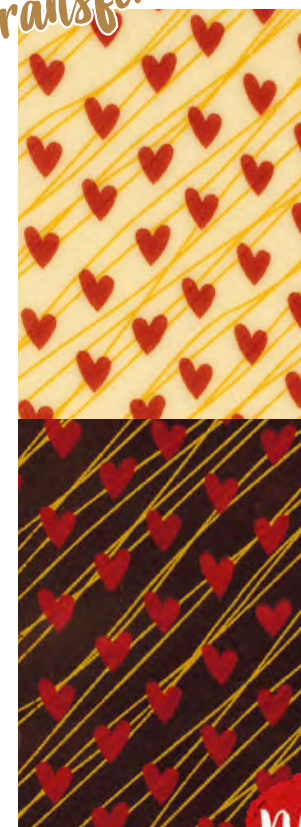
5181
28 x 77 mm / 96 pcs
dark chocolate

Transfer



30000 
450 x 360 mm
(print: 380 x 290 mm)
20 pcs / transfer sheets

Transfer



30001 
450 x 360 mm
(print: 380 x 290 mm)
20 pcs / transfer sheets



5201 
6,5 x 128 x 4 mm
66 pcs
dark chocolate



5100  
64 x 64 mm / 32 pcs
white chocolate



5213 
21 x 20 x 5 mm / 264 pcs
white chocolate



5214
21 x 20 x 5 mm / 264 pcs
white chocolate

back side
Verso / Retro



5211  
34 x 33 x 15 mm / 28 pcs
dark chocolate

1 heart - 2 uses!
Design on the front side,
back single-coloured and unprinted!
1 coeur - 2 possibilités de décor!
recto impression déco, verso couleur unie
1 Cuore - 2 utilizzi!
Fronte stampato, Retro colorato senza stampa

back side
Verso / Retro



5212 
34 x 33 x 15 mm / 28 pcs
white chocolate



30050  
34 x 33 x 15 mm / 28 pcs
ruby chocolate

new



30055 
24 x 24 x 6 mm / 144 pcs
ruby chocolate

new



new

30048 
32 x 31 mm / 160 pcs
ruby chocolate



new

30051 
6,5 x 128 x 4 mm
66 pcs
ruby chocolate





30057 (E171)
75 mm / 12 pcs
sugar coating
Text: GER



5022
38 mm / 60 pcs
sugar coating
Text: GER



4821
36 x 25 mm / 80 pcs
dark chocolate



30049 (E171)
36 x 25 mm / 80 pcs
ruby chocolate



2779 (E171)
80 x 18 mm / 48 pcs
sugar coating
Text: GER



5020 (E171)
32 x 30 mm / 60 pcs
sugar coating



4212 (E171)
9 mm / 1,4 kg
sugar



30074
500 g
sugar / sugar/crispy core





VALENTINS-DEKORE

VALENTINE'S DAY

ST. VALENTIN

SAN VALENTINO



4804 (E171)

35 x 35 mm / 48 pcs
white chocolate
Text: GER

4805 (E171)

35 x 35 mm / 48 pcs
white chocolate
Text: FR



4838

53 x 51 mm / 30 pcs
dark chocolate
Text: GER



4836

55 x 20 mm / 48 pcs
dark chocolate
Text: GER



4818

60 x 15 mm / 96 pcs
dark chocolate
Text: GER



5188 (E171)

30 x 30 mm / 140 pcs
white chocolate
Text: EN



**4870**

35 x 35 mm / 72 pcs
white chocolate
Text: GER / FR

**5058**

55 x 20 mm / 48 pcs
dark chocolate
Text: GER

**5011**

60 x 15 mm / 96 pcs
dark chocolate
Text: GER

**4839**

53 x 51 mm / 30 pcs
dark chocolate
Text: GER

**4871**

65 x 22 mm / 72 pcs
dark chocolate
Text: GER



MUTTERTAGS-DEKORE

MOTHER'S DAY

FÊTE DES MÈRES

FESTA DELLA MAMMA



5046 (E171)
100 mm / 12 pcs
sugar coating
Text: GER



5047 (E171)
38 mm / 60 pcs
sugar coating
Text: GER



5301 (E171)
85 x 33 mm / 24 pcs
sugar coating
Text: GER / FR



5043 (E171)
88 x 30 mm / 24 pcs
sugar coating
Text: GER



5040 (E171)
37 mm / 60 pcs
sugar coating
Text: GER



5004 (E171)
80 x 18 mm / 48 pcs
sugar coating
Text: GER



5042

90 mm / 12 pcs
sugar coating

Text: GER



5008

60 mm / 24 pcs
sugar coating

Text: GER







OSTER-DEKORE
EASTER DECORATIONS
DÉCORS POUR PÂQUES
DECORI PER PASQUA

**4064**

62 x 80 mm / 12 pcs
sugar coating
Text: GER / FR

**4067**

85 x 33 mm / 24 pcs
sugar coating
Text: GER / FR

**4065**

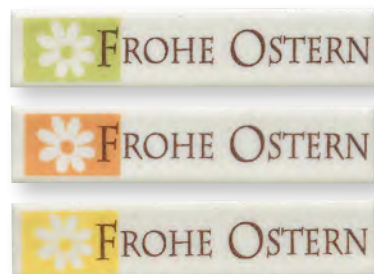
40 x 54 mm / 100 pcs
sugar coating

**4016**

28 x 45 mm / 100 pcs
sugar coating

**4003**

80 x 18 mm / 48 pcs
sugar coating
Text: GER

**4068**

80 x 18 mm / 48 pcs
sugar coating
Text: GER

**4066**

29 x 36 mm / 100 pcs
sugar coating



4069 (E171)
68 x 95 mm / 12 pcs
sugar coating
Text: GER



4017
105 x 20 mm / 60 pcs
sugar coating
Text: GER



4036 (E171)
38 x 55 mm / 100 pcs
sugar coating



4033 (E171)
42 x 50 mm / 100 pcs
sugar coating



4076
35 x 45 mm / 100 pcs
sugar coating



4037 
26 x 35 x 14 mm / 72 pcs
sugar



4047 
20 x 38 x 8 mm / 72 pcs
sugar



4035 
18 x 25 x 8 mm / 96 pcs
sugar



4046 
32 x 65 x 13 mm / 48 pcs
sugar



4039  
28 x 30 x 38 mm / 48 pcs
sugar



4053
face: 28 x 30 x 10 mm (72 pcs)
ears: 35 x 11 x 7 mm (144 pcs)
72 sets (216 pcs) / sugar



4048 
24 x 45 x 10 mm / 48 pcs
sugar



4012 
30 x 40 x 11 mm / 48 pcs
sugar



**4052**

23-27 x 30-35 x 9 mm / 96 pcs
sugar

**4054**

20-27 x 20-32 x 9-12 mm / 96 pcs
sugar

**4074**

27 x 44 x 9 mm / 80 pcs
marzipan/sugar

**4038**

29 x 30 x 11 mm / 72 pcs
sugar

**4021**

30 x 30 x 15 mm / 48 pcs
sugar

**4008**

Ø 25-30 mm / 100 pcs
sugar



2143 

Ø 35 x 6,5 mm / Ø 31 x 6 mm
120 pcs / sugar



2013 

Ø 30 mm / 100 pcs
sugar



2008 

Ø 30 mm / 100 pcs
sugar





4055 
27 x 38 x 8 mm / 60 pcs
marzipan/sugar



4027 
8 mm / 1,4 kg
sugar



4042  
30 x 20 x 28 mm / 96 pcs
sugar



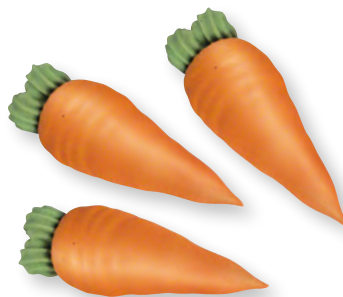
4050
24 x 28 x 10 mm / 72 pcs
sugar



4041 
25 x 19 x 10 mm / 96 pcs
sugar



2298
43 x 12 x 8 mm / 144 pcs
white chocolate



2292 
45 x 15 x 8 mm / 288 pcs
sugar



2291 
45 x 15 mm / 288 pcs
sugar



2295 
45 x 15 x 12 mm / 200 pcs
marzipan



2290 
25 x 10 x 6 mm / 350 pcs
sugar



2297 
35 x 11 mm / 250 pcs
marzipan





30103  
 Ø 26 mm / 60 pcs
 white chocolate with caramel



4025
 38 x 48 mm / 60 pcs
 dark chocolate



30091 
 Ø 14 mm / 336 pcs
 white chocolate



30102 
 19 x 56 mm / 120 pcs
 white chocolate with caramel



4022
 29 x 35 mm / 84 pcs
 dark chocolate



5202 
 6,5 x 128 x 4 mm
 66 pcs
 white chocolate





4094  
32 x 22 mm / 30 pcs
white chocolate



5233 
Ø 15 mm (192 pcs), 12 x 19 mm (192 pcs)
384 pcs / white chocolate



4093  
32 x 22 mm / 30 pcs
white chocolate



4062 
25 x 34 mm / 96 pcs
white chocolate



4040
27 x 27 mm / 96 pcs
dark chocolate



4043
27 x 27 mm / 96 pcs
dark chocolate



4029
26 x 24 mm / 108 pcs
dark chocolate



4011
41 x 34 mm / 56 pcs
dark chocolate



4010
26 x 35 mm / 70 pcs
dark chocolate



5172
Ø 25 mm / 192 pcs
white chocolate



4051 (E171)
60 x 15 mm / 96 pcs / dark chocolate
Text: GER / FR



4063
25 x 34 mm / 96 pcs
dark chocolate



4070
31 x 27 mm / 96 pcs
dark chocolate



4092
22 x 22 mm / 120 pcs
dark chocolate



4007 
26 x 35 mm / 105 pcs
white chocolate



4026
31 x 40 / 31 x 27 mm / 96 pcs
dark chocolate



4004 
55 x 27 mm / 72 pcs
white chocolate
Text: GER / FR



4056
47 x 33 mm / 108 pcs
dark chocolate



30077 
32 x 40 mm (56 pcs),
23 x 28 mm (108 pcs) / 164 pcs
white chocolate

Transfer



new



30006

450 x 360 mm
(print: 380 x 290 mm)
20 pcs / transfer sheets

Transfer



new



30007

450 x 360 mm
(print: 380 x 290 mm)
20 pcs / transfer sheets





5938  
 53 x 47 x 120 mm, lamb: 51 x 43 x 51 mm,
 chick: 45 x 37 x 51 mm (47 g)
 12 pcs / marzipan



5947  
 40 x 37 x 110 mm, figures: 41 x 31 x 67 mm (28 g)
 20 pcs / marzipan



5935



53 x 47 x 120 mm, bunny: 45 x 36 x 68 mm (45 g),
chick: 40 x 36 x 52 mm (41 g)
12 pcs / marzipan



5965



40 x 40 x 105 mm, figures: 37 x 34 x 61 mm (40 g)
12 pcs / marzipan



4088 
 255 x 46 mm / 100 pcs
 non edible



3572 
 120 x 75 mm / 100 pcs
 non edible / chenille



3574 
 135 x 70 mm / 100 pcs
 non edible / chenille



3571 
 100 x 75 mm / 100 pcs
 non edible / chenille



Happy Easter

Happy Easter

Happy Easter



A two-tiered wedding cake with a white frosting and brown birch bark texture. The cake is decorated with white flowers, red raspberries, and green leaves. A bride and groom figurine is on top. The background features a white background with large, overlapping yellow and brown diamond shapes.

GÜNTHART

www.guenthart.com