LEMAN DECORATIONS 2025-2026

STANDARD

Collection



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STANDARD

Collection

LET US HELP YOU PICK THE RIGHT DECORATIONS FOR YOUR APPLICATION

Chocolate

Consumers-loved rich flavor
Versatility : multiple chocolate recipes, customizable print
Shapable
Freeze stable
High-end finish effect

Wafer

Cost effective
Sugar and gluten-free
Short ingredients list
Long shelf life
Withstand high temperatures
Crisp texture
Light weight



Others

Jelly, fruit-based
Health benefits
Refreshing flavor
Variety in taste / texture
Vibrant colors

Colouring agents, non-edible decorations (candle, cardboard, paper, plastic, silicone mold,...)
Enablers to your creativity with ease of use, variety, durability and allowing customization

Sugar (SU), Sugar Paste (SUG), Marzipan (MA), Persipan (PE), Dragant (DR)

Colourful possibilities
Long shelf life
Handmade, more detailed
Can be tailor-made on demand

LEGEND - LEGENDE

CA	Candle - kaars - bougie
CB	Cardboard - karton - carton
CH	Chocolate - decorated chocolate - cocoa fantasy Chocolade - gedecoreerde chocolade - cacaofantasie Chocolat - chocolat décoré - fantaisie de cacao
COL	Colouring agent - kleurstoffen - colorants
DR	Dragant
JE	Jelly
MA	Marzipan - marsepein - massepain
MAT	Material - materiaal - matériel
PA	Paper - papier
PE	Persipan
PL	Plastic - plastiek - plastique
POR	Porcelain - porselein - porcelaine
RES	Resine
PLU	Plush - pluche - peluche
SIL	Silicone
SU	Sugar - suiker - sucre
SUG	Sugar paste - rolfondant - pâte à sucre
WA	Wafer - hostie - azyme
COMBO	Different designs in a box. Verschillende designs in een doos. Différents designs dans une boite.
MIX	All designs are in displayed colors in a box. Alle designs in weergegeven kleuren in een doos . Tous les designs dans les couleurs indiquées dans une boite.
DIVERSE	Different dimensions in a box. Verschillende groottes in een doos. Différentes dimensions dans une boite.

* Please provide a food-suitable foil, pin or blister included in the packaging between the cake and the product.
Gelieve een voedingsgeschikte folie, prikker of in de verpakking aanwezige blister te voorzien tussen taart en product.
Veuillez prévoir un film alimentaire, une pique ou le blister inclus dans l'emballage entre le produit et le gâteau.

PICTOGRAMS - PICTOGRAMMEN - PICTOGRAMMES

2D Products with a flat bottom and textured or embossed at the top.
Producten met een platte onderkant en bovenaan voorzien van een structuur of reliëf.
Produits dont la face inférieure est plate et dont la partie supérieure présente de la structure ou du relief.

3D Products that are 360° embossed or textured.
Producten die 360° voorzien zijn van reliëf of structuur.
Produits présentant de la structure ou du relief à 360°.

V **Vegan / Végétalien**
Vegan approved articles do not contain ingredients from animal origin such as dairy, gelatin, eggs, honey...
Vegan goedgekeurde artikelen bevatten geen ingrediënten van dierlijke oorsprong zoals zuivel, gelatine, eieren, honing...
Les articles approuvés végétaliens ne contiennent pas d'ingrédients d'origine animale tels que les produits laitiers, la gélatine, les œufs, le miel...

K **Kosher / Koosjer / Casher**
Kosher suitable articles are produced in accordance with the Kosher laws and do not contain food colour E120.
Koosjer geschikte artikelen worden geproduceerd in overeenstemming met de Koosjer wetten en bevatten geen voedselkleurstof E120.
Les articles casher sont produits conformément aux lois casher et ne contiennent pas de colorant alimentaire E120.

H **Halal Suitable / Halal geschikt / Conforme aux exigences Halal**
Meets requirements to be considered for Halal certification, available upon request.
Voldoet aan de eisen voor Halal-certificering, beschikbaar op aanvraag.
Répond aux critères pour la certification Halal, disponible sur demande.

NEW New product in the catalogue
Nieuw product in de cataloog
Nouveau produit dans le catalogue

CUSTOMISATION COLLECTION | 14 - 23

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HOMEBAKING & TOPPINGS | 212 - 235

ESSENTIALS COLLECTION | 236 - 265



Cargill® Gourmet

veliche GOURMET BELGIAN CHOCOLATE
www.veliche.com

LEMAN DECORATIONS
www.lemandecorations.com

VANOVA
www.cargill.com/vanova

Smet SINCE 1963
www.smet.be

The gourmet chocolate world is unique in many ways; fast-paced, constantly evolving, and full of creativity. New techniques and trends emerge daily, making it essential for chefs to keep up with the latest developments to surprise and delight their customers.

At Cargill®, we understand that it takes a combination of **creativity, innovation, business know-how and high-quality products** to make an entrepreneurial business successful. That is why we provide support and understanding throughout the entire process - from farmer to chef. We bring the **highest quality of ingredients and expertise** to deliver on a promise from the most exclusive Belgian chocolate to savvy inclusions and decorations.

We are your colleague, your partner and the enabler of dreams. If your world is one of exploration and creativity, we welcome you to our passionate and agile family of brands.



veliche

GOURMET
BELGIAN CHOCOLATE

Nice to meet you

welcome to Veliche

Veliche is a Gourmet Belgian chocolate brand serving passionate entrepreneurial pastry chefs, chocolatiers, and bakers that offers a sustainable high-quality range of couverture chocolates, inclusions and cocoa products available in different tastes and formats for any kind of chocolate creation.

At Veliche, we are aware that it takes a delicate balance of creativity, business know-how, and service to succeed in the gourmet market. On this journey we are the partner that can support you with the right ingredients and tools, so you can focus on your chocolate craft.

info@veliche.com
@velichegourmet

Veliche™ wants to contribute to a better world for people and nature. That is why we source our cocoa responsibly by buying from Rainforest Alliance Certified farms.
www.rainforest-alliance.org

RAINFOREST ALLIANCE PEOPLE & NATURE
Cocoa

Powered by Cargill®

DISCOVER HERE OUR COMPLETE COLLECTION AND EVERYTHING YOU WANT TO KNOW ABOUT VELICHE™.





At **Leman Decorations**, we understand that today's consumers are hunting for ***'value of experience'***. In order to part with their hard-earned money, consumers need to be presented with new, seductive, tantalising creations that capture their imagination, surprise, delight and live long in the memory.

To compete and justify a fair markup, artisans and culinary professionals must differentiate their offer and upgrade their customers' experience. Compelling decorations that inspire and elevate experiences are more essential now than ever before.

ELEVATE
Your Creations

Our Mission

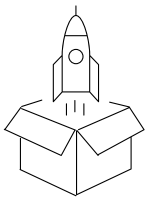
ELEVATE AND ADD VALUE TO OUR CUSTOMERS' CREATIONS THROUGH CONTINUOUS INNOVATION AND EVERYDAY INSPIRATION.

It's all about enabling creative freedom through ***our four promises:***



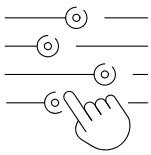
Inspiration

Our success has been built on the provision of a wide and ever-evolving portfolio of decorations, covering all-year occasions and aligning to key market trends.



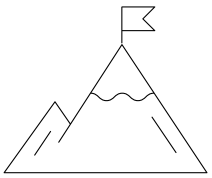
Innovation

We take pride in driving the decorations market forward through ambitious and original creations that inspire bakers, chefs and manufacturers alike.



Customisation

Our speed, efficiency and agility is made possible by our vertically integrated production system, enabling us to create and tailor decorations to our customers' specifications.



Elevation

Everything we do is about elevation – enhancing our customers creations by bringing that all-important impact, excitement and mouth-watering seduction.

BRCGS
Food Safety
CERTIFICATED

NO MATTER WHERE, YOU ARE IN SAFE HANDS

As has been the case for many years, all Leman Decorations facilities are **BRC certified**. This certification, obtained through the **tenacity** and **dedication** of our team, guarantees the highest quality products that you can use and enjoy with **confidence**.







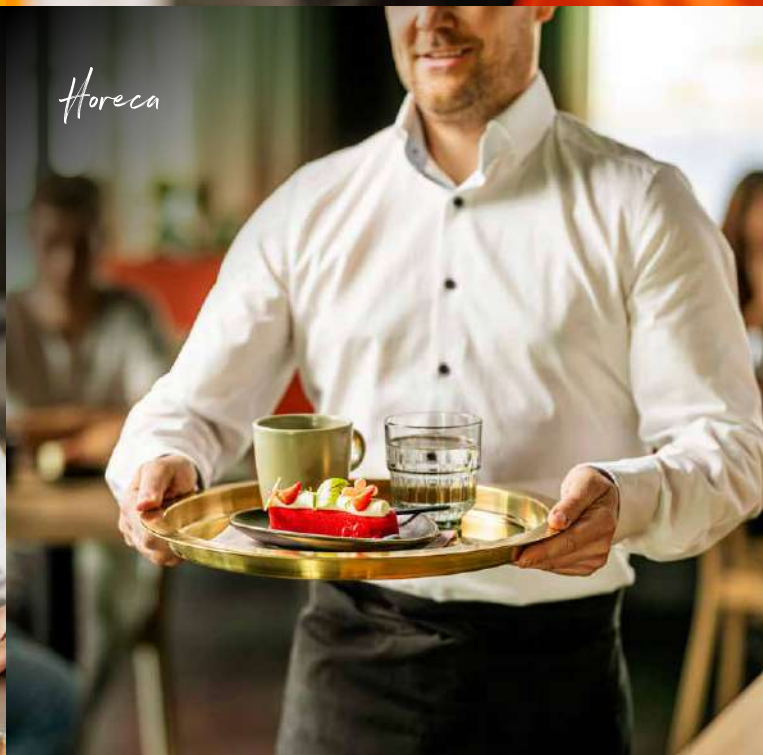


SEGMENTS

Leman Decorations caters to culinary professionals in various segments.







Our CHEFS

The creations presented in our catalogue are the result
of a perfect cooperation between our chefs.
We hope you will be inspired by their creativity.



HOUSE *of* CHOCOLATE®

Looking for a place to *reinvent* your skills, get inspired and *Co-Create* with chocolate experts?





Book your **Masterclass** now at **houseofchocolate.eu/artisan**

Book a *Masterclass* at House of Chocolate®

Our state-of-the-art home for chocolate creations in Mouscron, Belgium. It's a unique place where we can put great ideas into practice, push the boundaries of what is possible with chocolate and explore new skills to satisfy your customers' sweet desires.





Démonstration WORKSHOP



BECOME A *Master* OF DECORATIONS!

Sign up for a customized demonstration.

Our expert chef, **Stijn Vandevelde**, will be thrilled to teach you the **tips and tricks** of bakery, confectionary or ice cream decorating.

WORD EEN *Meester* IN DECORATIES!

Schrijf u in voor een gepersonaliseerde demonstratie.

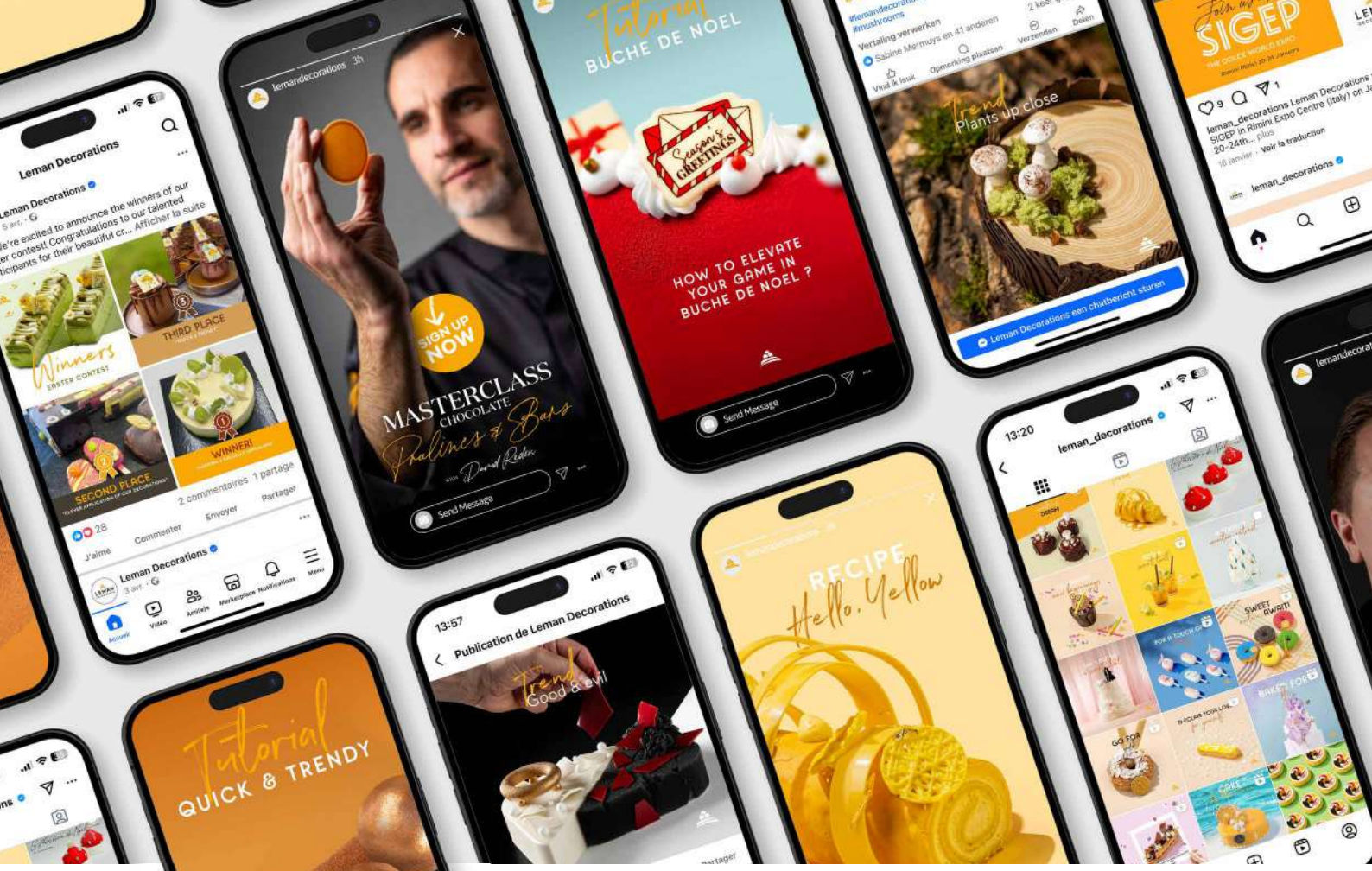
Onze expert chef, **Stijn Vandevelde**, zal enthousiast zijn om u de **tips en tricks** te leren van het versieren van gebak, pralines of ijs.

DEVENEZ UN *Expert* DES DÉCORATIONS !

Inscrivez-vous pour une démonstration personnalisée.

Notre chef expert, **Stijn Vandevelde**, sera ravi de vous enseigner les **trucs et astuces** de la décoration de pâtisseries, de confiseries ou de crèmes glacées.

EAGER TO **GET STARTED?** CONTACT
INFO_BELGIUM@LEMANDECORATIONS.COM



Follow us on SOCIAL MEDIA

STAY INSPIRED WITH OUR NEW TOPICS:

Seasonal Showcases: See our products in action, perfectly suited for every season.

Creative Inspirations: Find ideas that make your creative process easier and more enjoyable.

Delicious Recipes: Explore mouth-watering recipes.

Step-by-Step Tutorials: Learn new skills with our easy-to-follow tutorials.

Trend Insights: Stay ahead with trends inspired from other industries!

SCAN ME

Join our community and never miss out!

FOLLOW US ON **FACEBOOK**, **INSTAGRAM** OR **LINKEDIN** AND TAG US TO BE FEATURED ON OUR SOCIAL MEDIA FOR MORE VISIBILITY!



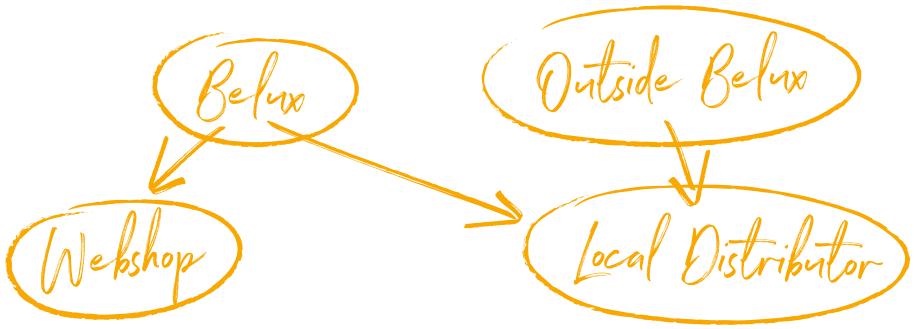
Ordering INFORMATION

FOR CUSTOMERS IN BELGIUM OR LUXEMBOURG

You can place your orders through our **webshop at lemandecorations.com** or from your local distributor. If you're unsure who your **local distributor** is, please visit the webpage to find out.

FOR CUSTOMERS OUTSIDE BELGIUM AND LUXEMBOURG

Please order from your **local distributor**. If you don't know who your local distributor is, you can find out on the webpage.



LEMANDECORATIONS.COM

FIND YOUR DISTRIBUTOR


LEMAN
DECORATIONS
LEMAN
DECORATIONS
LEMAN
DECORATIONS

CUSTOMISATION
Collection

With our selection of tailored decorations, we invite you to embark on a journey that not only makes you stand out from the crowd but also leaves an indelible mark on every delightful creation to showcase your brand's essence.

3 REASONS *to customize*
3 REDENEN *voor maatwerk*
3 RAISONS *pour personnaliser*

1

Showcase your **brand's essence, flavours or specific messages**.
Laat de **essentie, smaken of specifieke boodschap** van uw merk zien.
Mettre en avant **l'identité, les saveurs et le message** de votre marque.

2

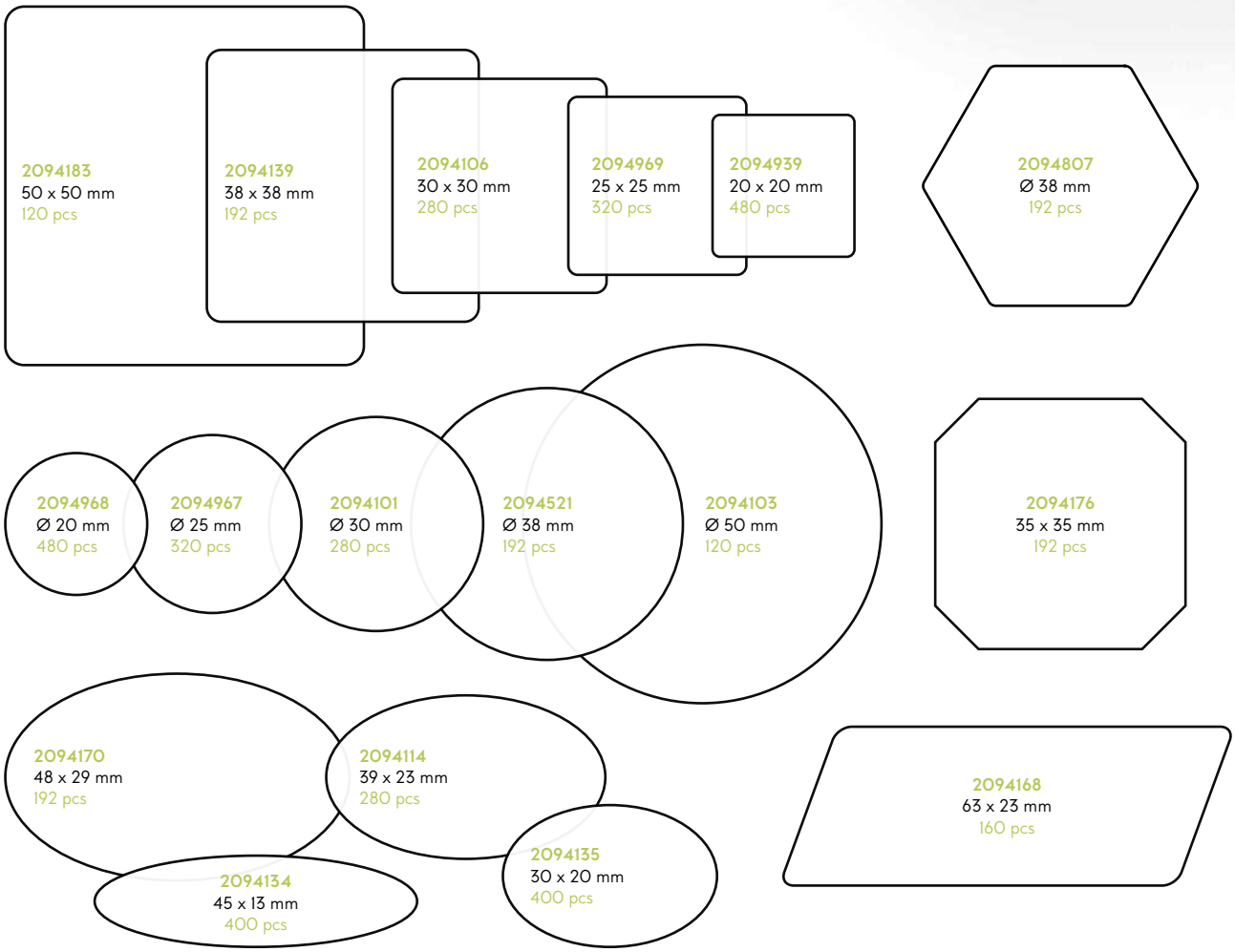
Outshine your competitors with a **unique creation**.
Overtref uw concurrenten met een **unieke creatie**.
Surpasser la concurrence grâce à des **créations uniques**.

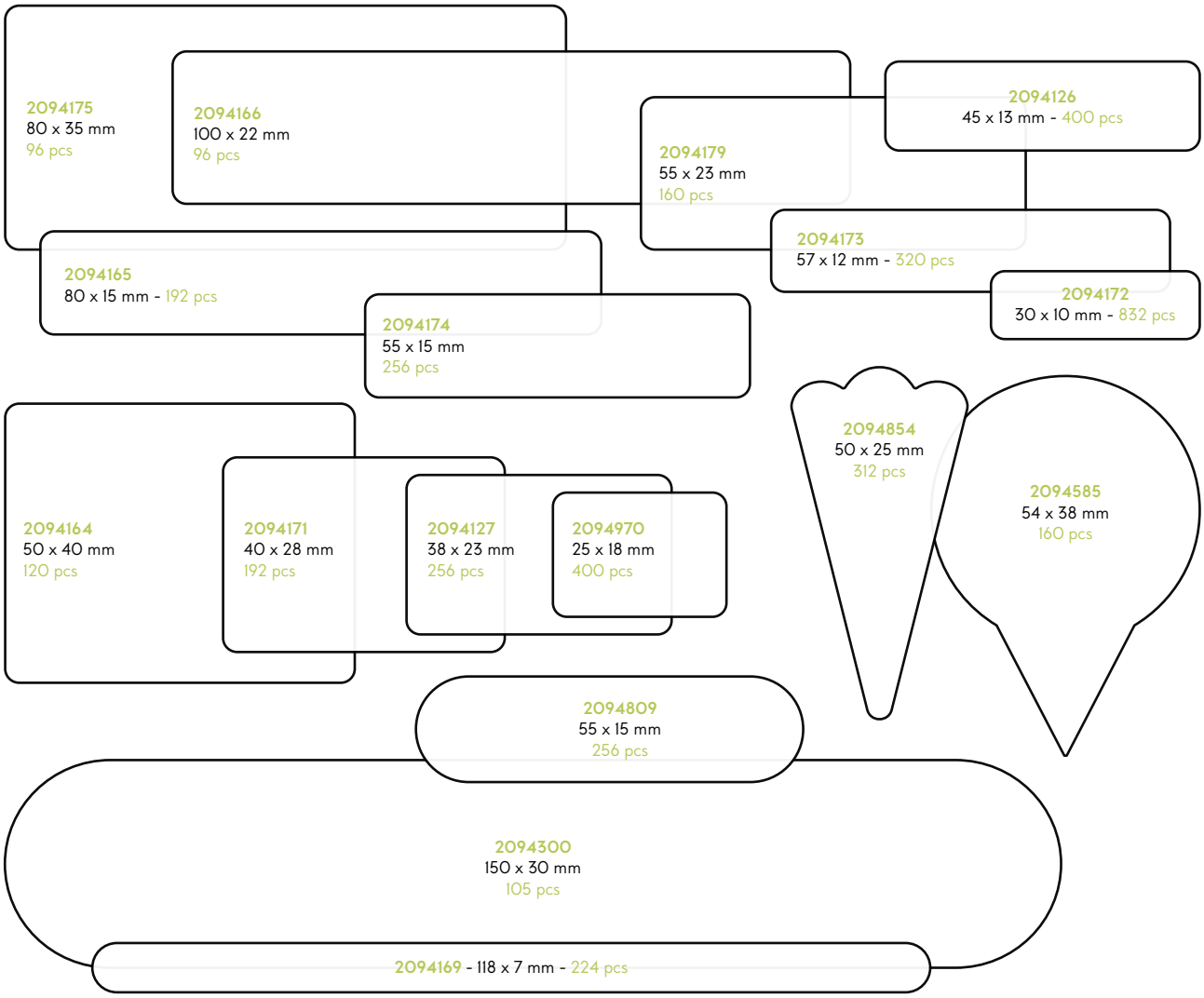
3

Create **emotion** through your collection.
Creëer **emotie** met uw collectie.
Créer de **l'émotion** au travers de votre collection.

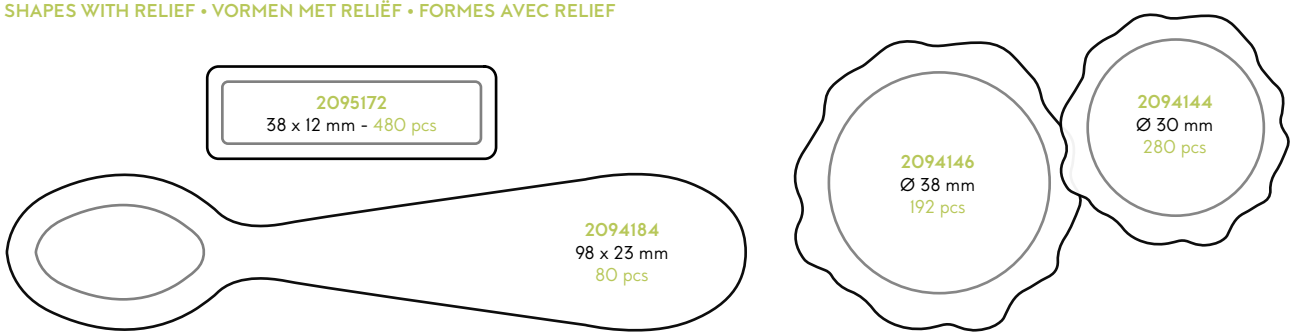


PICK A FORMAT *and make wonders*
KIES EEN FORMAAT *en verricht wonderen*
CHOISISSEZ UN FORMAT *et faites des merveilles*





SHAPES WITH RELIEF • VORMEN MET RELIËF • FORMES AVEC RELIEF



CHOOSE YOUR CHOCOLATE
KIES UW CHOCOLADE
CHOISISSEZ VOTRE CHOCOLAT

Make your choice from dark, milk, white or caramel-flavored chocolate.
Other colors available upon request.

Maak uw keuze uit fondant-, melk-, witte chocolade of chocolade met karamelsmaak.
Andere kleuren op verzoek verkrijgbaar.

Faites votre choix parmi le chocolat fondant, au lait, blanc ou saveur caramel. D'autres couleurs sont disponibles sur demande.



Minimum order quantities
Standard chocolates : 5 boxes.
Coloured chocolates : 32 boxes.

DON'T FIND WHAT YOU ARE LOOKING FOR? CREATE YOUR OWN TAILOR-MADE PROJECT!

Our dedicated team aspires to provide distinctive solutions that empower your brand, enhance your uniqueness and infuse a distinctive essence into your creations.

Ons toegewijde team wil unieke oplossingen bieden om uw merk te laten opvallen en uw creaties te onderscheiden van de rest.

Notre équipe dévouée souhaite avant tout vous fournir des solutions qui renforcent votre image de marque et confèrent à vos créations une touche personnelle.

TRANSFERS - TRANSFERTS



2094301
Long curl
Lange krul - Longue boucle
L 9 cm
69 x - CH



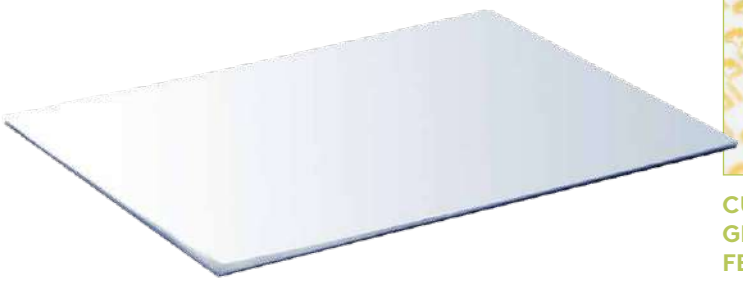
2094302
Short curl
Korte krul - Petite boucle
L 4 cm
72 x - CH

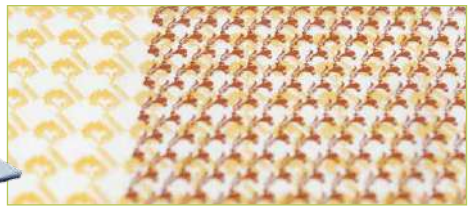


2094313
Handcut plates
Handgesneden plaatjes
Plaquettes coupées à la main
L 3,5 x 2,5 cm
315 x - CH



2094251
Snapchoc
Breekstuk - Brisure
L 30 x 14 cm
8 x - CH





CUSTOMIZED TRANSFER SHEETS
GEPERSONALISEERDE TRANSFERVELLEN
FEUILLES DE TRANSFERT PERSONNALISÉES

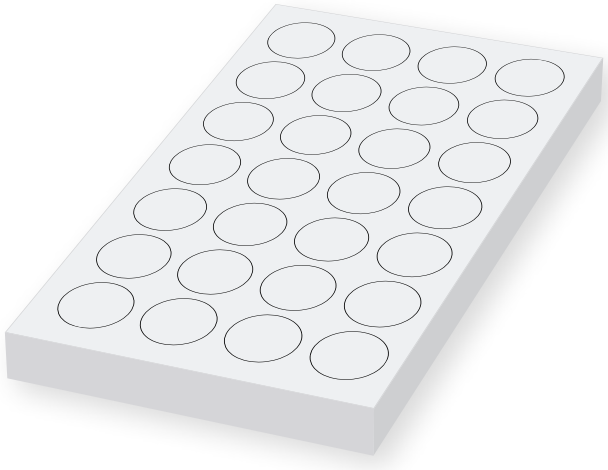
2094250
L 35 x 25 cm
25 x - PL

2094256
L 30 x 40 cm
30 x - PL

TRANSFER SHEET FOR MAGNETIC MOLD
TRANSFERVELLEN VOOR MAGNETISCHE VORMEN
TRANSFERTS POUR MOULES MAGNÉTIQUES

2094253
L 26,5 x 12,5 cm
90 x - PL

2094254
L 26,5 x 16,5 cm
60 x - PL





SILICONE STENCILS
SILICONEN SJABLONENMAT
MOULES EN SILICONE

To be used with transfer sheets **30 x 40 cm.**
Geschikt voor transfert met formaat **30 x 40 cm.**
Convient pour les transferts au format **30 x 40 cm.**

1095162
Ø 3,8 cm - 41 pcs/stencil - 4 x - SIL

1095163
☐ 3 cm - 63 pcs/stencil - 4 x - SIL

1095164
☐ 3,8 cm - 48 pcs/stencil - 4 x - SIL

1095165
L 4,8 x 2,9 cm - 50 pcs/stencil
4 x - SIL

1095166
L 3,9 x 2,3 cm - 72 pcs/stencil
4 x - SIL

1095167
L 3,8 x 2,3 cm - 66 pcs/stencil
4 x - SIL

CUSTOMIZE *your creations*

1

Dream

Imagine your ideal chocolate creation. Our skilled artisans and developed technology are ready to bring your vision to life.

Stel uw ideale chocoladecreatie voor. Dankzij onze bekwame ambachtslieden en onze ultramoderne technologie kunnen we uw visie tot leven brengen.

Imaginez votre création chocolatée idéale. Nos artisans expérimentés et nos technologies modernes vous permettront de donner vie à votre vision.



2

Collaborate

Our expert designers will consult with you to understand your preferences and tailor every detail.

Onze vakkundige ontwerpers bespreken samen met u uw voorkeuren om alles tot in de details uit te werken.

Nos créateurs experts vous contacteront afin de comprendre vos préférences et de peaufiner le moindre détail.



3

Experiment

Once the concept finalized, our team will take action to bring your vision to life. Request a sample before launching production.

Zodra het concept klaar is, tovert ons team het om tot een prachtige creatie die uw verbeelding tot leven brengt. Ervaar het zelf en vraag een staal alvorens uw creatie in productie gaat.

Une fois le concept finalisé, notre équipe passera à l'action pour concrétiser votre vision. Demandez un échantillon avant la production.



4

Delight

Watch as your bespoke chocolate decorations add an enchanting touch to your creations.

Ontdek hoe uw maatwerkdecoraties uw creaties betoverend maken.

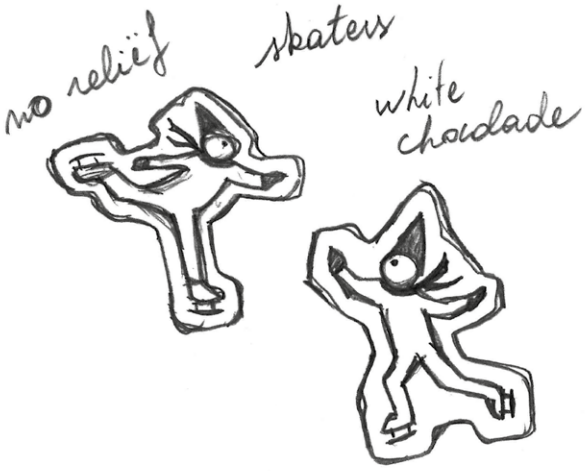
Admirez comment vos décorations personalisées ajoutent une touche enchantée a vos créations.

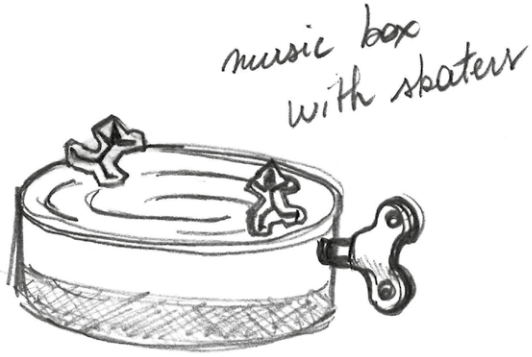


UNLEASH YOUR CREATIVITY & SEND US YOUR BEST IDEAS
LAAT UW CREATIVITEIT DE VRIJE LOOP & STUUR UW BESTE IDEËEN
LIBÉREZ VOTRE CRÉATIVITÉ & ENVOYEZ-NOUS VOS MEILLEURES IDÉES

info_belgium@lemandecorations.com

DISCOVER SOME
success stories

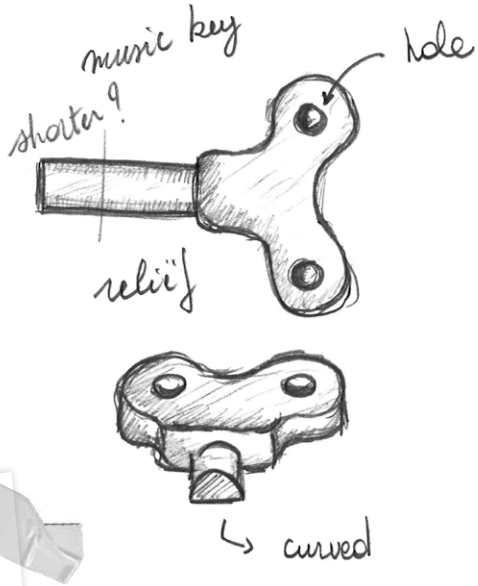




Musical Box

BRIEF:

- dancing skaters, no relief
- one key in relief
- natural colors
- tailor-made packaging











Vegan Leaves

BRIEF:

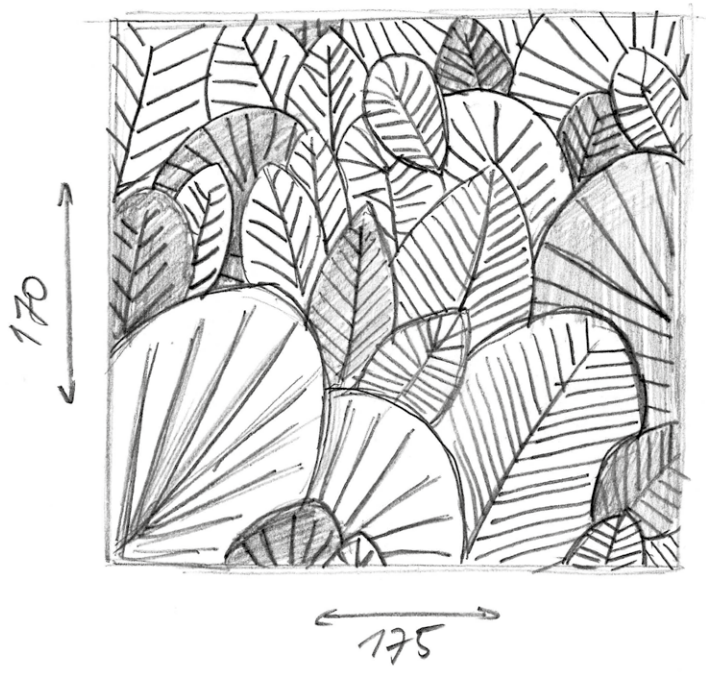
- leaf design
- autumnal tricolor shades
- tailor-made cut
- vegan

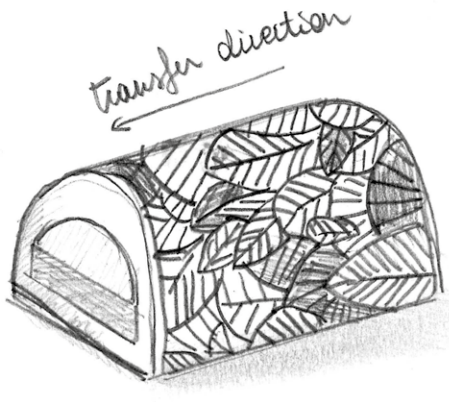
PRINTED WITH

BROWN

DARK RED

ORANGE



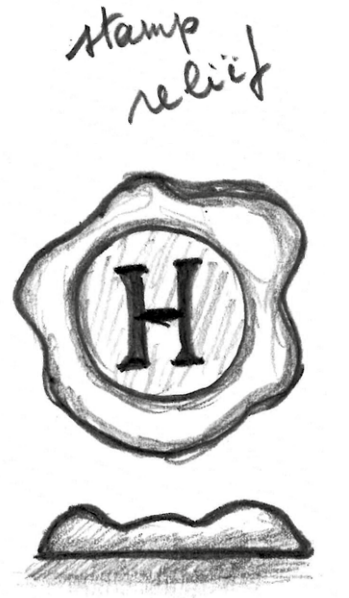


Unique Seal

BRIEF:

- own logo in relief
- stamp look
- rustic structure at the center of the stamp





READY TO ELEVATE YOUR CREATIONS?

Get in touch with us and elevate your own creation to the next level!
Free proof and free quote. As simple as that.

Neem contact met ons op en til uw eigen creaties naar een hoger niveau!
Gratis proefdruk en gratis offerte. Zo eenvoudig is het.

Contactez-nous et faites passer vos créations au niveau supérieur !
Épreuve et devis gratuits. Tout simplement.

LEMAN DECORATIONS

lemandecorations.com
info_belgium@lemandecorations.com





At Leman Decorations, we harness the transformative power of

Beauty,

drawing inspiration from the vibrant world of fashion. Our latest collection, inspired by the Salon du Chocolat fashion show where renowned fashion designers and chocolatiers collaborated to create breathtaking chocolate-infused couture, merges the elegance of fashion with culinary arts. This collection celebrates the fusion of culture, style, and craftsmanship, bridging high-end fashion and culinary excellence.

Couture
COLLECTION

WHERE HAUTE COUTURE MEETS CULINARY ARTISTRY.

This collection introduces chefs and bakers to a world of exciting possibilities, redefining beauty in their creations through innovation, elevation, and collaboration.



TRENDS RESEARCH

The selection process started with identifying five key fashion trends that aligned with the vision.

CREATIVE DEVELOPMENT

Our creative team worked tirelessly to translate these trends into stunning decorations.

CULINARY APPLICATIONS

Our chef Stijn Vandevelde crafted various applications, from cakes and ice cream to plated desserts and confectionery, to inspire each of you!

THIS METICULOUS PROCESS ENSURES THAT EACH PIECE IN THE COUTURE COLLECTION IS A MASTERPIECE, READY TO ELEVATE YOUR CULINARY CREATIONS.





OUR COLLABORATION WITH MARCO SGARRA

A STORY OF *Inspiration & Heritage*



MARCO SGARRA

PARIS



Maison Marco Sgarra's reflects the essence of **Italian elegance** and **French refinement**. Inspired by the fusion of cultures, Marco Sgarra creates high quality pieces that combine craftmanship, innovation and sustainability.

For him, being a designer isn't just about designing clothes; it's more about **telling a story** and **exalting beauty**.

Marco Sgarra has showcased his talent at three editions of the **Salon du Chocolat**, where he crafted stunning dresses in collaboration with renowned French chocolatiers. Among these creations is this exquisite masterpiece.

This stunning chocolate dress, a collaboration between designer Marco Sgarra and chocolatier Mélanie Paulau, was worn by Sarah Ourahmoune at the 2024 Salon du Chocolat - Crédit Photo : Agence Brunet-Monié

Drawing from the timeless allure of **floral patterns** in fashion, we were inspired by Marco Sgarra's couture brand emblem, the columbine. Known in French as "ancholie," a word that beautifully rhymes with "mélancolie," this flower captivated us with its delicate charm and profound symbolism.

Marco Sgarra chose the columbine from the Alps to represent his brand, reflecting its deep-rooted connections to both Italy and France. This flower, which adorned his grandmother's garden, symbolizes affection and family for Marco. It is a tribute to his **heritage** and the cherished memories of his childhood.





In his latest collections, Marco has adapted this emblem into the **"Blaue Blume,"** a motif steeped in German Romanticism. Inspired by the blue flower in the writings of the German poet Novalis, this design embodies the pursuit of ultimate beauty, the search for happiness, and the quest for balance.

Through our collaboration with Marco Sgarra, we celebrate the rich tapestry of cultural influences and personal stories that shape his work. The columbine, with its dual significance and poetic resonance, perfectly encapsulates the **essence of our shared vision**.



FLOWER

INSPIRATION

Drawing from the timeless allure of floral patterns in fashion, we were inspired by Marco Sgarra's couture brand emblem, "Blaue Blume." This design, inspired by the blue flower in Novalis's writings, symbolizes ultimate beauty, the search for happiness, and balance.

PRODUCTS

We created a flower in two parts: petals and sepals, available in mixed packaging. When assembled, they form a stunning flower, which can be enhanced with a bronze pearl to represent the stigma. These elements can also be used separately, offering versatility in decoration.



2001305
Petals
2,7 x 3 cm
75 x
Sepals
1,7 x 5 cm
75 x

1057564
Bronze pearl
Ø 1 cm - 600 g



1032944
Ø 2,2 cm
162 x
CH

1057565
Ø 4 mm
600 g
SU



1025467
Sugarpaste
5 kg

APPLICATION

Our talented chef meticulously showcased this exquisite design on a beautifully tiered cake, skillfully highlighting the intricate beauty of the flower. The chef's attention to detail transformed the cake into a stunning centerpiece.

Ruffles



RUFFLES

INSPIRATION

Textured, light, and airy fabrics create a sense of movement, a motif seen across design, architecture, and fashion. Ruffles are a recurring theme in current catwalk collections, with celebrity-endorsed designs causing a TikTok frenzy. Wafer ruffles are trending in wedding cakes decorations and are expected to spread into wider bakery and patisserie.

PRODUCTS

Using wafer paper expertly manipulated to create free-flowing shapes, we added white pearls for an artsy vibe, adding a whimsical touch to any creation.

1080491
Silverleaf
☐ 9,5 cm
25 x

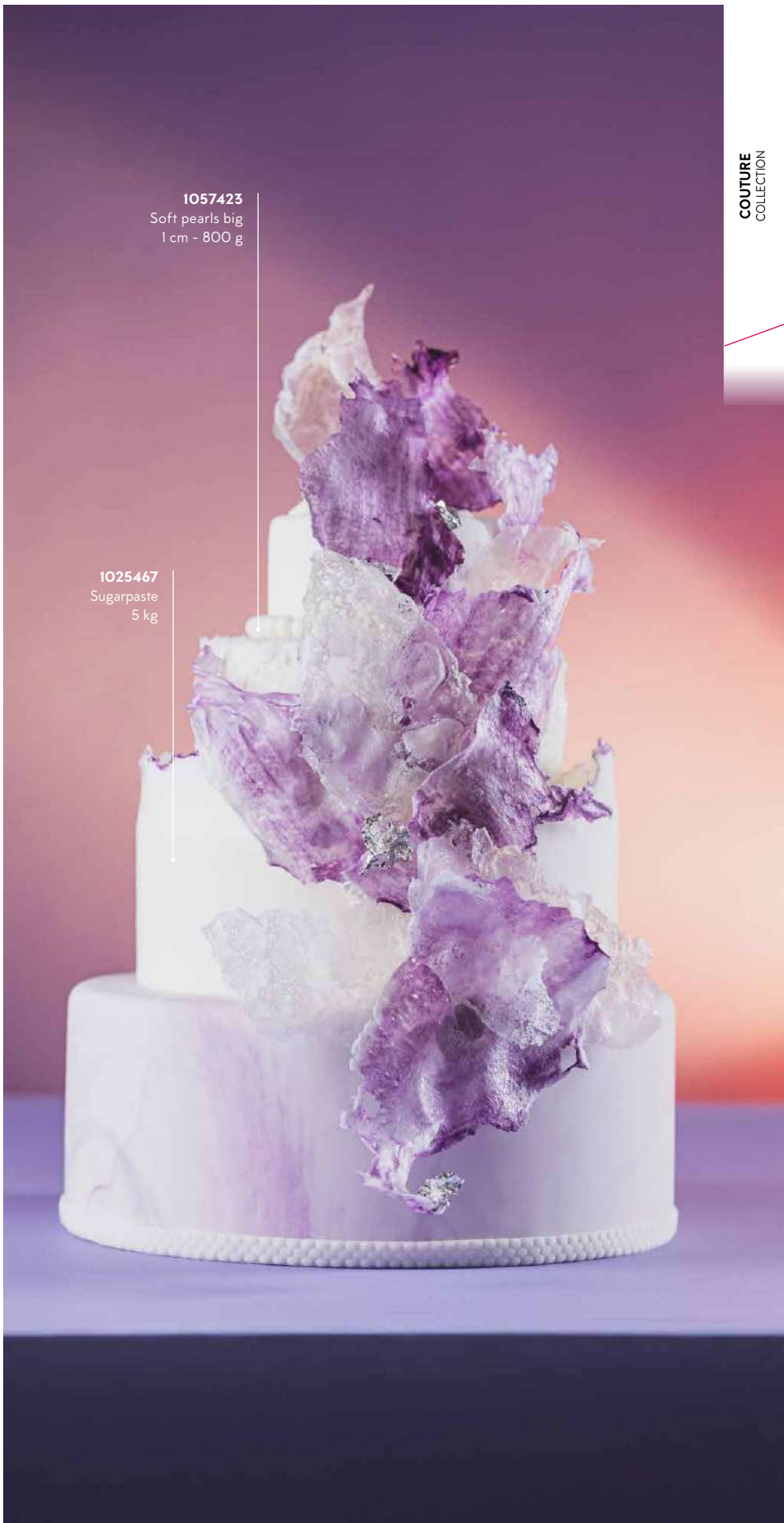


1090045
Wafer paper thin
A4 - 100 x

+

1023134
Colorgel violet
100 g

TUTORIALS
3 ways to create intricate designs. Check out page 258 - 259.



APPLICATION

Our chefs have used these ruffles to create a stunning tiered cake, perfect for artistic and elegant presentations. The ruffles add a dynamic and sophisticated element to any dessert.



WOVEN

INSPIRATION

From printed fabrics to couture jewelry, the highly textured weave effect is being adopted across fashion and beyond. Wicker, raffia, and rattan weaves are seen on the catwalk and in furnishings, resonating with contemporary designers.
The familiar knitted cake makes a comeback, paving the way for more innovative designs.

PRODUCTS

Our expert team created a chocolate ball mimicking the woven technique, along with a structured sheet to replicate this texture. These designs bring a sophisticated, artisanal look to any dessert.



2001259
Structured sheets woven
40 x 30 cm - 30 x

2001187
Woven ball
Ø 2,8 cm - 96 x

APPLICATION

Our chef crafted a plated dessert resembling a bag, illustrating this trend using our decorations. This design adds a touch of elegance and craftsmanship to any culinary creation.



Tessellation

TESSELLATION

INSPIRATION

The repeated interlocking honeycomb motif is widely seen in foodservice and is now spreading into other shapes. Interior design and architecture showcase innovative, eye-catching designs that can be adopted for food decoration, including the newly discovered ‘einstein tile.’



PRODUCTS

A breakable chocolate plate is the ideal product to illustrate this trend with interlocking triangles. While not new technology, it can be customized to your needs. Goldspray can be used to enhance the fashion effect.

APPLICATION

This piece of confectionery, presented in a chocolate hand, was created using our decorations. The tessellation design adds a modern and structured aesthetic to any dessert.

2075822
Snapchoc
White chocolate
30 x 12 cm - 8 x

2001344
Ball dark
Ø 3,5 cm - 72 x

+

1022223
Colorspray gold
250 ml

1022959
Colorspray gold
75 ml



Blue on White



BLUE ON WHITE

INSPIRATION

Inspired by vintage ceramics, particularly those of Western Europe (think toile de Jouy, Delftware), contemporary design is incorporating the blue-on-white aesthetic. The Mediterranean, 18th century Versailles, and Dutch pastoral scenes lend design cues to this trend.



PRODUCTS

We developed new transfers using blue on white, reminiscent of Azulejos. This design brings a Mediterranean vibe, symbolized with lemon slices.

2034055
Lemon slice
Ø 3 cm - 175 x

2001262
Transfer blue on white
30 x 40 cm - 30 x

APPLICATION

Our chefs used this design on ice cream with a blue-on-white cone and brisure, adding a fresh and elegant touch to the dessert.

EXCLUSIVE GIVEAWAY

Win a Couture Collection decoration!







HOW TO ENTER ?

1. **Follow us on Instagram** (@leman_decorations) or **Facebook** (Leman Decorations).
2. **Share your fashion-inspired creation** featuring our products on your social media.
3. Tell us what aspect of **fashion inspires** you in your creation.
4. Make sure to **tag us** in your public post.

PRIZES

The best 10 eligible, distinct entries will each receive a box of the decoration of their choice from our Couture Collection.

DEADLINE

Submit your entries by 31st March 2025.
Winners will then be contacted via social media.

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DECORATIONS
LEMANDECORATIONS.COM

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OR CONTACT OUR CUSTOMER SERVICE TEAM TO PLACE YOUR ORDER TODAY!

Couture Collection

FEATURED PRODUCTS



2001305 (pag. 31)
Petals - 2,7 x 3 cm - 75 x
Sepals - 1,7 x 5 cm - 75 x



2001187 (pag. 35-122)
Woven ball
Ø 2,8 cm - 96 x

2075822 (pag. 37-124)
Snapchoc
30 x 12 cm - 8 x



2001344 (pag. 37-123)
Ball dark
Ø 3,5 cm - 72 x



1057423 (pag. 33-217)
Soft pearls big
1 cm - 800 g



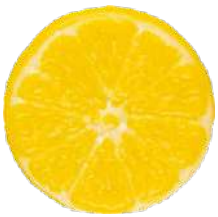
1057564 (pag. 31-219)
Bronze pearl
Ø 1 cm - 600 g



1057565 (pag. 31-219)
Bronze pearl
Ø 4 mm - 600 g



1032944 (pag. 31-123)
Bronze pearl
Ø 2,2 cm - 162 x



2034055 (pag. 39-59)
Lemon slice
Ø 3 cm - 175 x



2001262 (pag. 39-126)
Transfer blue on white
30 x 40 cm - 30 x



2001259 (pag. 35-127)
Structured sheets woven
40 x 30 cm - 30 x



1080491 (pag. 33-251)
Silverleaf
☐ 9,5 cm - 25 x



1022223 (pag. 37-245)
Colorspray gold
250 ml (1022959 - 75ml)



1023134 (pag. 33-243)
Colorgel violet
100 g



1090045 (pag. 33-263)
Wafer paper thin
A4 - 100 x



1025467 (pag. 31-33-239)
Sugarpaste
5 kg



STANDARD
Collection

We proudly present our standard selection – the best-sellers for you to create classic creations that stand the test of time.



1034069
Dark curl
L 5 cm - 360 x - CH

A flavor star



NEW
1000079
Milk
Ø 3 cm
200 x
CH



NEW
1000091
Dark
L 2,2 x 6 cm
120 x
CH



NEW
1000092
Milk
L 2,2 x 6 cm
120 x
CH



NEW
1000093
White
L 2,2 x 6 cm
120 x
CH



NEW

1000088

L 1,2 x 3 cm
260 x
CH

2D K H

Feather finesse



Soft pearls metallic bronze



1057564 - Ø 1 cm - 600 g - SU

Soft pearls metallic bronze



1057565 - Ø 4 mm - 600 g - SU

Nonpareil metallic bronze



1057567 - 850 g - SU

Sticks metallic bronze



1057436 - 500 g - SU



Chocolux dessert

1034618
Spirelli milk
L 14 cm - 24 x - CH
Ⓚ Ⓗ

1057442 - 350 g - CH
1057446 - 5 kg - CH
Crunchy brownie mix



NEW

1000081

L 2,8 x 4 cm
150 x
CH



NEW

1000083

L 2,8 x 4 cm
150 x
CH



NEW

1000082

L 2,8 x 4 cm
150 x
CH



NEW

2001148

Ø 8 cm
25 x
CH

From the universe



1057564
Bronze sugar balls
Ø 1 cm - 600 g - SU



1057384
Meringue dots white medium
6 kg - SU



NEW

2001308

L 2,6 x 3,3 cm
96 x
CH



2035019

Ø 3 cm
175 x
CH

The nutty affair



Caramel crave

2094101
Customized logo
Ø 3 cm - 280 x - CH



L 1,5 cm x 3,5 cm
48 x SET



1,5 cm



NEW

2001309
L 1,3 x 3,5 cm
96 x
CH

L 3 cm x 5 cm
36 x SET



3 cm

2032611
Caramel
Diverse
84 x SET / 168 pcs
CH

Round release



15 x Ø 6 cm



15 x Ø 4 cm



15 x Ø 2 cm



15 x Ø 5 cm



15 x Ø 3 cm



EXTRA FINE - 2 MM THICKNESS
EXTRA FIJN - 2 MM DIK
EXTRA FIN - 2 MM D'ÉPAISSEUR



2034334
Dark chocolate
Ø 2 - 3 - 4 - 5 - 6 cm
15 x SET / 75 pcs
CH



2034357
Caramel
Ø 2 - 3 - 4 - 5 - 6 cm
15 x SET / 75 pcs
CH



NEW

2001227

Ø 3,8 cm
120 x
CH



NEW

2000934

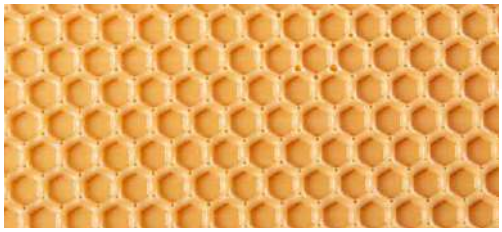
Ø 2,2 cm
162 x
CH



NEW

2001228
Caramel

Ø 3,8 cm
120 x
CH



2075058
Caramel snapchoc

L 30 x 12 cm
8 x
CH

1024775
Velvet yellow
400 ml - COL



Honey bee

Berrylicious delight





Triple temptation



NEW

1000084
L 4 x 3 cm
120 x
CH



NEW

1000085
L 3,4 x 4,7 cm
120 x
CH



NEW

1001425
L2,7 x 3,8 cm
96 x
CH



1032004
Ø 2 cm
300 x
CH



1061188
Ø 2,2 cm
300 x
CH



NEW

1000079
Milk
Ø 3 cm
200 x
CH

Star anise



NEW

2001308
L 2,6 x 3,3 cm
96 x
CH

Walnut



NEW

2001309
Caramel
L 1,3 x 3,5 cm
96 x
CH

Peanut

Sweet vanilla pod





1034034
L 11,6 x 1,9 cm
48 x
CH

Vanille pod



Green apple



2034402
L 0,7 x 2,8 cm
480 x
CH
2D V K H



2034376
L 2 x 3,8 cm
96 x
CH
3D V K H



Cocoa bean

A curl with a swirl



Dark chocolate elegance



1081222 - 800 g - CH
1081123 - 3 kg - CH
Moccha bean dark



1022963
1 x 75 ml

1022187
1 x 400 ml
Velvetspray
Milk chocolate
Ⓥ



Little coffee cake



3,9 cm

2035078
3,9 x 9,8 cm
20 x SET / 40 pcs
CH
Ⓥ Ⓚ Ⓗ



1,9 cm

2035079
1,9 x 4,9 cm
90 x SET / 180 pcs
CH
Ⓥ Ⓚ Ⓗ


Candy
cru(n)sh



NEW

1001425
L2,7 x 3,8 cm
96 x
CH



2034526
L 3 x 2 cm
180 x
CH



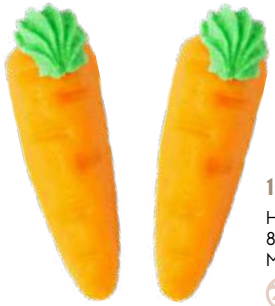
2034522
H 4 cm
224 x
CH



2034514
L 5 x 3 cm
75 x
CH



2052809
H 2,5 cm
192 x
CH



1024617
H 4 cm
80 x
MA



1012829
Ø 2,5 cm
192 x
CH

Orange



2034509
L 3 x 2 cm
175 x
CH

Lemon



2034520
L 3 x 2 cm
175 x
CH

Lime



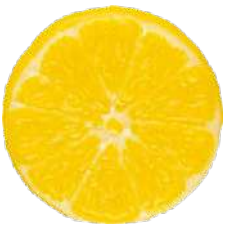
2034513
L 3 x 2 cm
175 x
CH

Orange



2034052
Ø 3 cm
175 x
CH

Lemon



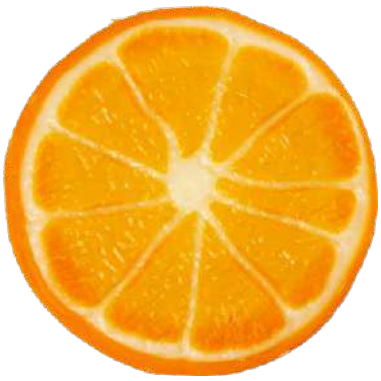
2034055
Ø 3 cm
175 x
CH

Lime



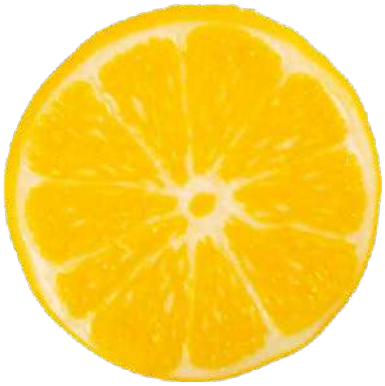
2034054
Ø 3 cm
175 x
CH

Orange



2034532
Ø 5 cm - 75 x - CH

Lemon



2034531
Ø 5 cm - 75 x - CH

Blood orange



2034501
Ø 5 cm - 75 x - CH

Cocoa dream



TASTE STRIPS - SMAAKSTRIPS - PLAQUETTES SAVEUR L 3,8 x 1,2 cm - 300 x - CH NEW

Ⓥ Ⓚ Ⓗ



2002440



2002444



2002441



2002445



2002442



2002446



2002443



2002450



2002447



2002451



2002448



2002452



2002449

Ⓚ Ⓗ



2002453



2002457



2002454



2002458



2002455



2002459



2002456



2002463



2002460



2002464



2002461



2002465



2002462

TASTE STRIPS - SMAAKSTRIPS - PLAQUETTES SAVEUR L 4,5 x 1,3 cm - 300 x - CH Ⓥ Ⓚ Ⓗ



2064022



2064031



2064028



2064046

TASTE STRIPS - SMAAKSTRIPS - PLAQUETTES SAVEUR



2064221
☐ 3 cm
175 x
CH
Ⓥ Ⓚ Ⓗ



Honey bee





NEW

2000934
Ø 2,2 cm
162 x
CH



2034802
Ø 2,2 cm
162 x
CH



2034950
Ø 2 cm
320 x
CH



NEW

1001967
H 3,8 cm
120 x
CH



NEW

1001965
H 3,8 cm
120 x
CH



2034772
L 3,6 x 2,9 cm
120 x
CH



L 1,5 cm x 3,5 cm
48 x SET

1,5 cm



L 1,5 cm x 3,5 cm
48 x SET

1,5 cm



L 3 cm x 5 cm
36 x SET

3 cm

2032611
Caramel
Diverse
168 pcs
CH



L 3 cm x 5 cm
36 x SET

3 cm

2032613
Diverse
168 pcs
CH



The perfect swan



1032636
L 4,5 x 2,5 cm
120 x
CH

Small Feather



1034527
L 5 x 7 cm
40 x
CH

Large Feather



Large Feather

1034136
L 7 x 6 cm
30 x
CH







Flirty flamingos

↔ 3 cm
↕ 4 cm



↔ 3,5 cm
↕ 6,0 cm



↔ 3,5 cm
↕ 6,0 cm



1034370
Diverse
24 x SET / 72 pcs
CH

Nutty feather



1034321
L 2,5 x 4,5 cm
90 x
CH







1034147
L 8 x 2,5 cm
50 x
CH



1013176
L 2,5 x 7 cm
70 x
CH + SU



1032520
L 2 x 13 cm
40 x
CH



NEW

1000091
Dark
L 2,2 x 6 cm
120 x
CH



NEW

1000092
Milk
L 2,2 x 6 cm
120 x
CH



NEW

1000093
White
L 2,2 x 6 cm
120 x
CH



2034406
L 6,9 x 2,5 cm
90 x
CH



NEW

1000088
L 1,5 x 3 cm
260 x
CH

Set of tartelettes





1034788
Ø 4 cm
90 x
CH



1080410
Coarse gold
1 g - 1 x - GOLD

Wood wonder



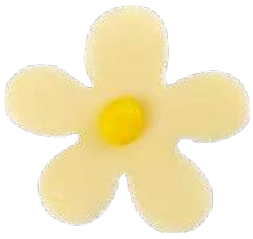
2035029
Caramel
L 13 x 5 cm
30 x
CH



2035028
L 13 x 5 cm
30 x
CH



1032633
Ø 3 cm
60 x
CH



1032632
Ø 3 cm
60 x
CH



1032630
Ø 3 cm
60 x
CH

Creamy croissant





1034374
Ø 2 cm
160 x
CH



1034391
Ø 4 cm
75 x
CH



1032005
Ø 3 cm
175 x
CH
2D



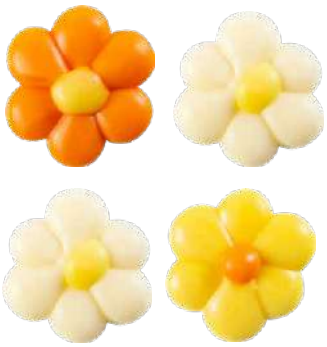
1032006
Ø 3 cm
175 x
CH
2D



2034310
Ø 2 cm
300 x
CH
H



2034349
Ø 3,5 cm
120 x
CH
2D H

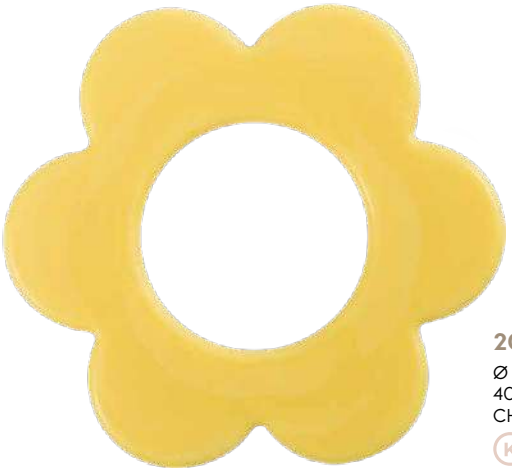


1061059
Ø 2 cm
240 x
CH
2D K H



Après-midi framboiserie

Flowerpower feast



2032545
Ø 6,7 cm
40 x
CH



1024775
Velvet spray yellow
400 ml - COL



2034805
Ø 3,8 cm
120 x
CH



2032623
Ø 3,8 cm
120 x
CH



2032600
Ø 5 cm
24 x
CH



1032001
Ø 3,7 cm
120 x
CH
2D



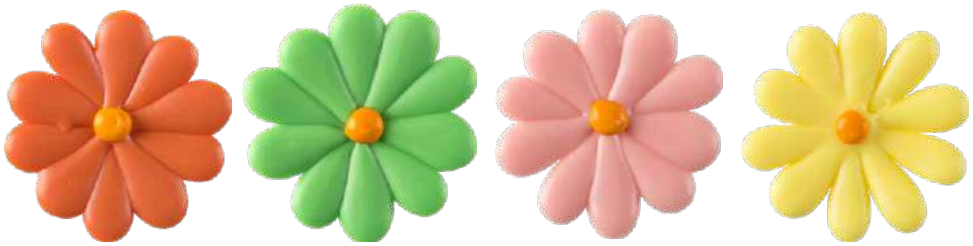
1035131
Ø 5 cm
24 x
CH
2D K H



Growing flowers



1034375
Pink-yellow-orange
Ø 2,5 - 3 - 3,5 cm
162 x
CH
2D



1061053
Ø 3 cm
96 x
CH
2D H



2034829
Ø 2 cm
300 x
CH



1032004
Ø 2 cm
300 x
CH



1061188
Ø 2,2 cm
300 x
CH



1034162
Ø 4 cm
100 x
CH



1034172
Ø 4 cm
100 x
CH





1054014
Ø 3 cm
76 x
CH



1054013
Ø 3 cm
76 x
CH



2034311
Ø 3 cm
175 x
CH



1061198
L 2,5 x 3,5 cm
180 x
CH



2061014
L 5 x 3 cm
120 x
CH



1032640
Ø 3,5 cm
96 x
CH

Bee bloom



1024653
SUGARPASTE
Ø 2,5 cm
96 x
SUG





1049849
Maddy
Ø 3 cm
200 x
WA





1049600
Madison
Ø 4,5 cm
100 x
WA

Madison magic



1049850
Ass. Maddy
Ø 3 cm
200 x
WA





1049014
Ass. Madison
Ø 4,5 cm
100 x
WA

Lucy's green dream



WAFER LEAVES - HOSTIE BLAADJES - FEUILLES EN AZYME



1048987
L 4,1 x 2,1 cm
1000 x
WA



1049304
L 4,1 x 2,1 cm
1000 x
WA



1049354
L 4,1 x 2,1 cm
1000 x
WA



1049353
L 4,1 x 2,1 cm
1000 x
WA

WAFER FLOWERS - HOSTIE BLOEMEN - FLEURS EN AZYME



1049015
Lucy
Ø 6 cm
100 x
WA

Elegant Elise



1049016
Mix Elise
Ø 3,5 cm
100 x
WA





1066083
Ø 4 cm
144 x
DR



1066065
Ø 4 cm
72 x
DR

Butterfly break



1022187 - 400 ml - COL
1022963 - 75 ml - COL
Velvet spray milk



1066066
Ø 2 cm
192 x
DR



1066067
Ø 1 cm
400 x
DR



1066071
Ø 2,5 cm
180 x
DR



1066063
Ø 2,5 cm
192 x
DR



1066061
L 5 cm
50 x
DR



1066058
Ø 4 cm
108 x
DR







1066054
Ø 4,5 cm
25 x
DR



1066057
Ø 5 cm
16 x
DR

Pink touch



1066092
Mix hibiscus
L 3 cm
36 x
DR



1034058
Curve pink
L 5 cm - 360 x - CH



1066016
Ø 6 cm
16 x - DR



1066045
Ø 4,8 cm
25 x
DR



1066042
Ø 6 cm
12 x
DR



1066097
Ø 5 cm
36 x
DR



1066098
Ø 5 cm
36 x
DR



1066096
Ø 5 cm
36 x
DR



1066095
Ø 5 cm
36 x
DR

6 x Ø 10 cm



10 x Ø 5 cm



1066034
Diverse
16 x
DR

Greenery delight

1034937
Handcut plates white
☐ 3 - 3,5 - 5 cm
140 x
CH





1066044
H 10 cm
9 x
DR





1066082
H 6 x 5 cm
20 x
DR

1066072
H 23 x 16 cm
6 x
DR

Botanical cake





1066041
Green filler
H 10 cm
40 x
DR



1066043
H 10 cm
9 x
DR



1066049
White filler
H 15 cm
24 x
DR



1066069
H 17 cm
30 x
DR

DRAGANT FLOWERS - DRAGANT BLOEMEN - FLEURS EN DRAGANT



1066028
Diverse
27 x
DR



1066030
Diverse
27 x
DR



1066038
Diverse
27 x
DR



1066029
Diverse
27 x
DR



1061015
Ø 4,5 cm
125 x
MA



1053000
Ø 4,3 cm
96 x
MA



1061016
Ø 3 cm
150 x
MA

1061018
Ø 3 cm
600 x
MA





1061081
Ø 3 cm
35 x
MA



1061012
Ø 2,5 cm
35 x
MA

1061009
Ø 5 cm
35 x
MA





Lady labyrinth



1062008
SUGARPASTE
Ø 2 cm
105 x
SUG



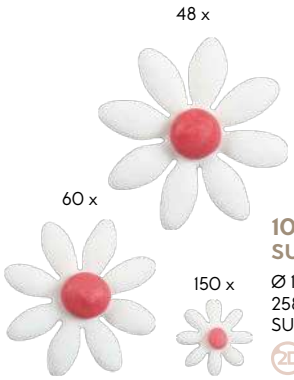
1061005
SUGARPASTE
Ø 1,8 cm
240 x
SUG



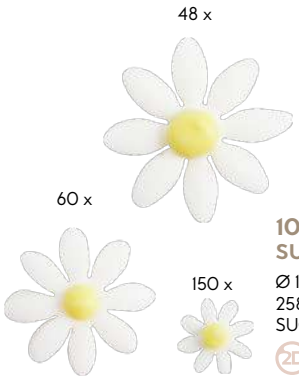
1061000
SUGARPASTE
Ø 2,5 cm
192 x
SUG



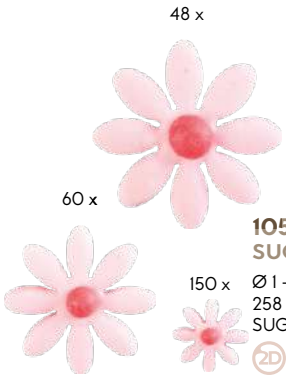
1062018
SUGARPASTE
Ø 3 cm
150 x
SUG



1051126
SUGARPASTE
Ø 1 - 2 - 2,5 cm
258 x
SUG



1051068
SUGARPASTE
Ø 1 - 2 - 2,5 cm
258 x
SUG



1051137
SUGARPASTE
Ø 1 - 2 - 2,5 cm
258 x
SUG



1051067
SUGARPASTE
Ø 5,5 cm
48 x
SUG



1051136
SUGARPASTE
Ø 5,5 cm
48 x
SUG



1051030
Ø 1 cm
600 x
SU



1051132
Ø 2,5 cm
240 x
SU



1051150
Ø 2,5 cm
140 x
SU



1051003
Ø 1,5 cm
900 x
SU



1051007
Ø 2 cm
450 x
SU



1062050
Ø 2 cm
240 x
SU



1054601
Ø 2,5 cm
192 x
SU



1051140
Ø 3 cm
180 x
SU



1062054
Ø 2,6 cm
240 x
SU



1051138
Ø 3 cm
90 x
SU



Blooming bites

1054611
Ø 3 cm
90 x
SU



1035005
Macarons
Ø 3 cm - 160 x SU

STANDARD COLLECTION



1051031
Ø 3 cm
168 x
SU



1062055
Ø 3,3 cm
150 x
SU



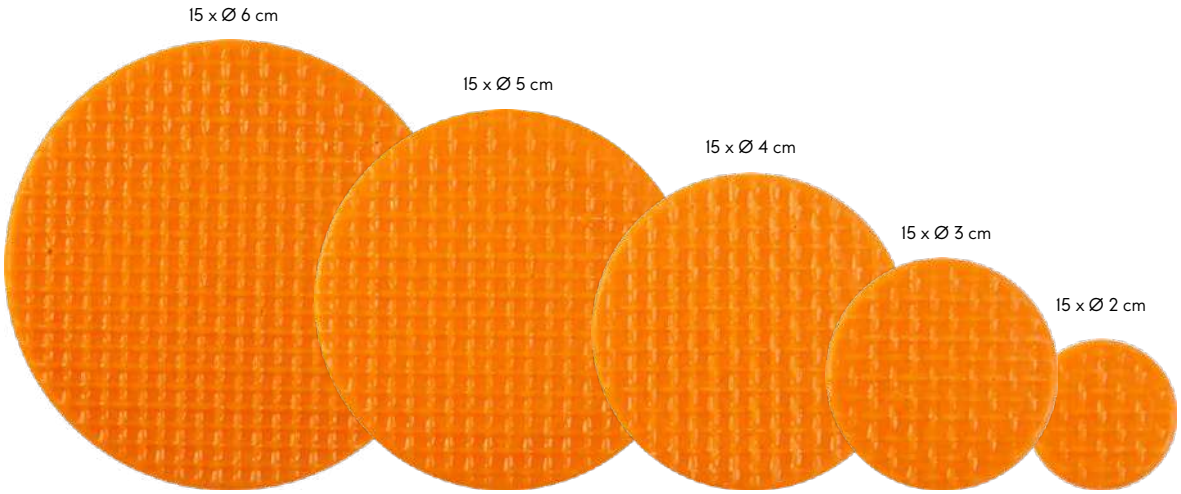
1062057
Ø 3,5 cm
120 x
SU



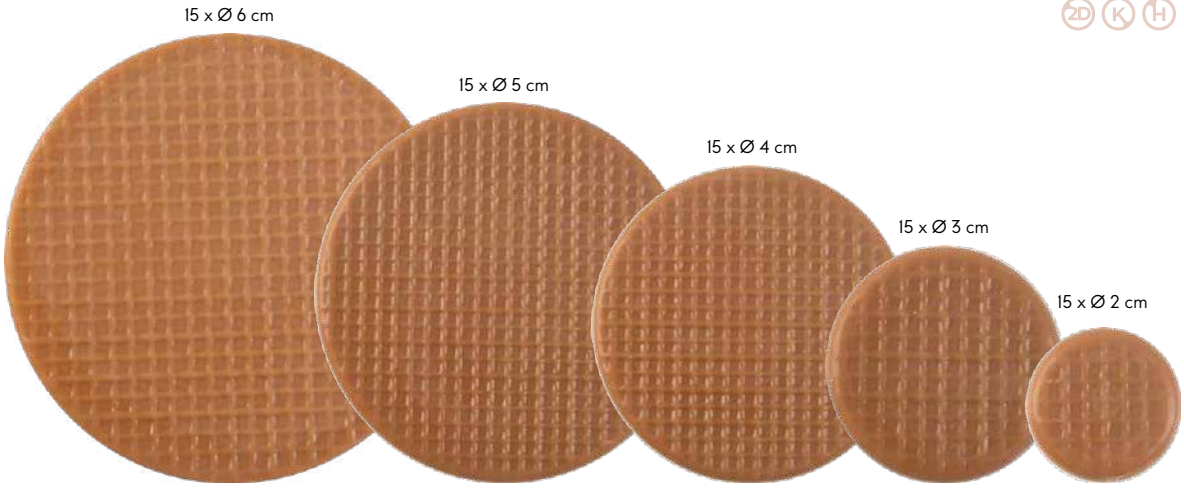
Perfect plate

1057441 - 350 g - CH
1057445 - 5 kg - CH
Crunchy lemon curls

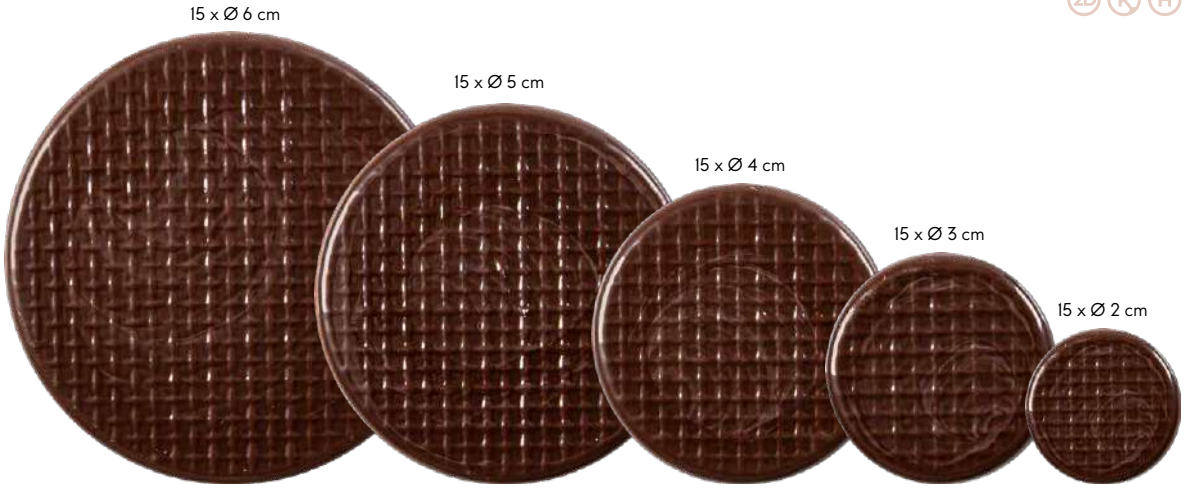
SET OF ROUNDS: EXTRA THIN 2 MM THICKNESS - SET VAN RONDJES: EXTRA FIJN 2MM DIK
SET DE DISQUES: EXTRA FIN - 2 MM D'ÉPAISSEUR



2034360
Orange
15 x SET / 75 pcs - CH



2034357
Caramel
15 x SET / 75 pcs - CH



2034334
Dark
15 x SET / 75 pcs - CH



2032519
Caramel
Ø 5 cm
60 x
CH
2D K H

Go round & round



2035380
Crunchy
Caramel
Ø 3 cm
280 x
CH
2D K H



NEW
2001227
Dark
Ø 3,8 cm
120 x
CH
2D V K H



NEW
2001228
Caramel
Ø 3,8 cm
120 x
CH
2D K H



2034813
Ø 5 cm
75 x
CH
2D V K H



2034812
Ø 5 cm
75 x
CH
V K H



2015998
Ø 1,5 cm
320 x
CH
2D V K H



2015997
Ø 1,5 cm
320 x
CH
2D K H



2034752
Ø 2,5 cm
140 x
CH
2D K H



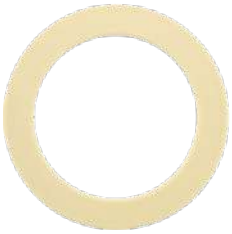
2035004
Ø 10 cm
10 x
CH



2034019
Ø 3 cm
120 x
CH



2032533
Ø 3 cm
175 x
CH



1032543
Ø 3 cm
175 x
CH

Going nuts



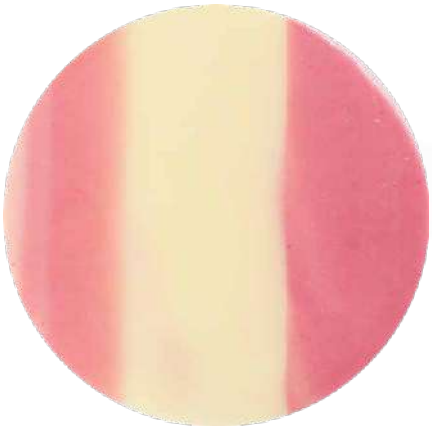
NEW

2001148
Ø 8 cm
25 x
CH

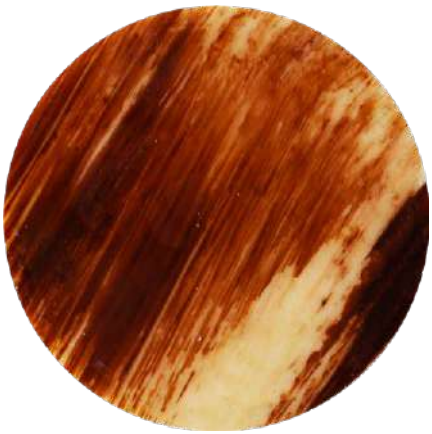
1039799
Glacage white
32 g - 25 x - SU



Dolce rosa



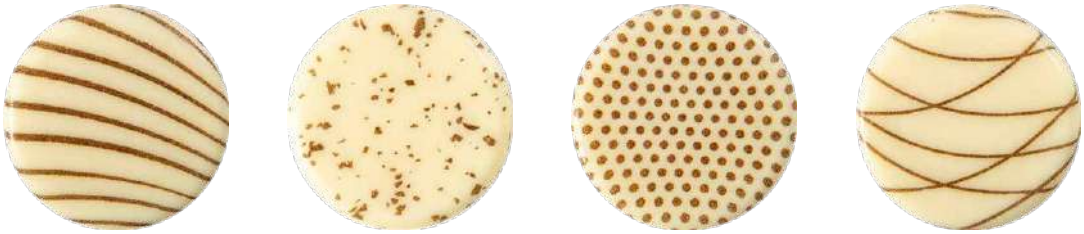
1034044
Handmade
Ø 5,5 cm
100 x
CH



1034046
Handmade
Ø 5,5 cm
100 x
CH



2034066
Ø 5,5 cm
50 x
CH



2035019
Ø 3 cm
175 x
CH

15 x Ø 3 cm



15 x Ø 4 cm



15 x Ø 5 cm



15 x Ø 6 cm



EXTRA FINE - 2 MM THICKNESS
EXTRA FIJN - 2 MM DIK
EXTRA FIN - 2 MM D'ÉPAISSEUR

15 x Ø 2 cm

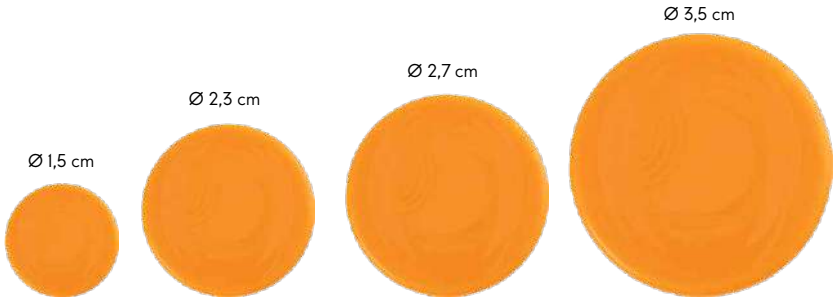


2034347
Shiny pink
Diverse
15 x SET / 75 pcs
CH

Pink proposal



1051181
Roses fragments
1 kg - SU



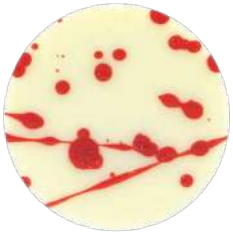
1034394
Orange
Diverse
50 x SET / 200 x CH



2034393
Gold print
Diverse
50 x SET / 200 x CH

Go nuts on gold





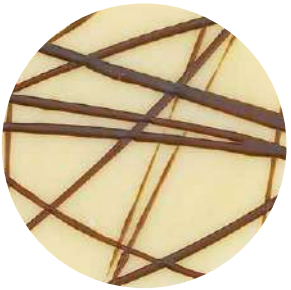


1032095
Handmade
Ø 3 cm
175 x
CH





1030101
Handmade
Ø 3 cm
560 x
CH





1030102
Handmade
Ø 3,8 cm
384 x
CH



Flower season



2034934
Ø 2 cm
300 x
CH



2032536
Ø 2 cm
250 x
CH



2034271
Ø 2 cm
250 x
CH

1057476
Crispies caramel
Ø 1 cm - 900 g - CH



Glamorous clash



1034916
Bronze clash mini
Ø 2 cm
400 x
CH



1034766
Bronze clash
Ø 4 cm - 100 x - CH
V K H



1034229
Bronze Clash Dark
Ø 4 cm - 100 x - CH
V K H



1034764
Gold clash
Ø 4 cm - 100 x - CH



1034412
Brown Clash
Ø 4 cm - 100 x - CH
K H



2050003
Sugardisc
Ø 4 cm - 120 x - SU
V K H

Mystery island

1080400
Fine gold
1 g - SU



RECIPE

Hello Yellow





01. ROULADE RECIPE

125 g	Milk	90 g	Whole egg
88 g	Butter	220 g	Egg white
40 g	Sugar (1)	110 g	Sugar (2)
125 g	Flour		

1. Bring the milk, butter and sugar (1) to the boiling point, add the flour and stir on a medium high heat stove for 4 minutes.
2. Place the dough in the kitchen machine with the paddle and allow to cool down slightly before adding the eggs one by one.
3. Whip the egg whites and the sugar (2) to a meringue (stiff peaks), and gently fold into the mixture.
4. Spread on a 60/40 silicon mat and bake for 15 minutes at 165°C.

02. SAFFRON AND HONEY GANACHE MONTÉE

250 g	Cream 35% (1)	Q.S.	Saffron
120 g	Honey	Q.S.	Cinnamon
60 g	Gelatin mass	500 g	Cream 35% (2)
50 g	**Obsession 30% Veliche**		

1. Heat the first part of the cream together with the honey, saffron and cinnamon to 75°C.
2. Add the gelatin mass and white chocolate.
3. Use the handblender to emulsify, while blending, add the second part of cream.
4. Store overnight in the fridge.

ASSEMBLING

1. Allow the biscuit to cool down under 30°C before applying the whipped ganache montée to the biscuit.
2. Roll the biscuit in a baking paper and store in the refrigerator.
3. Before serving, position the yellow chocolate archs, edible
   flowers petals and Leman Decorations shimmering articles: yellow round 1034384, gold leaves 1080490.

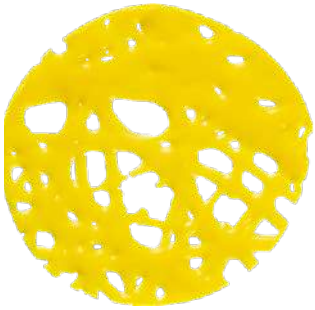


1034385
Wave yellow
Ø 3,5 cm - 21 x - CH
3D K H



1034381
Wave dark
Ø 3,5 cm - 21 x - CH
3D V K H

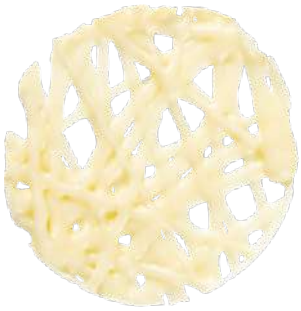
1034380
Wave white
Ø 3,5 cm - 21 x - CH
3D K H



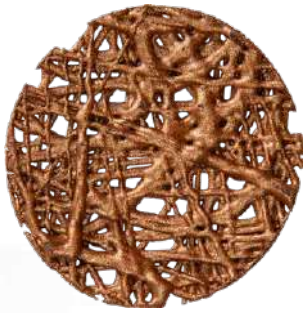
1034384
Grille yellow
Ø 4 cm - 75 x - CH
K H



1034383
Grille dark
Ø 4 cm - 75 x - CH
V K H



1034382
Grille white
Ø 4 cm - 75 x - CH
K H



1034392
Grille bronze
Ø 4 cm - 75 x - CH
H

Sweet lemon luck



The bronze shell



2034068
L 5,5 x 3 cm
100 x
CH







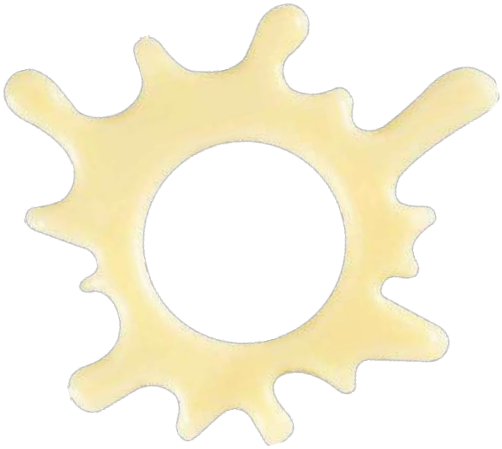




2032372
Ø 3,4 cm
144 x
CH



2034298
Dark splash
Ø 5,5 cm - 75 x - CH



2034297
White splash
Ø 5,5 cm - 75 x - CH



1034917
Bronze splash
Ø 5,5 cm - 75 x - CH



2035136
Red splash
Ø 5,5 cm - 75 x - CH

Sparkling splash



2013394
Red ball
Ø 2,2 cm - 162 x - CH



Frosted chocolate dream



NEW

1000081

L 2,8 x 4 cm
150 x
CH



NEW

1000083

L 2,8 x 4 cm
150 x
CH

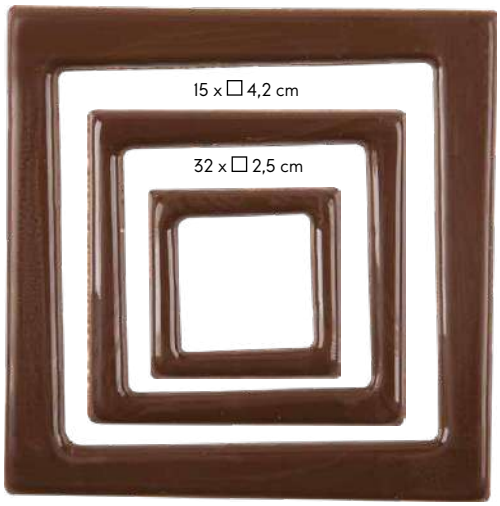


NEW

1000082

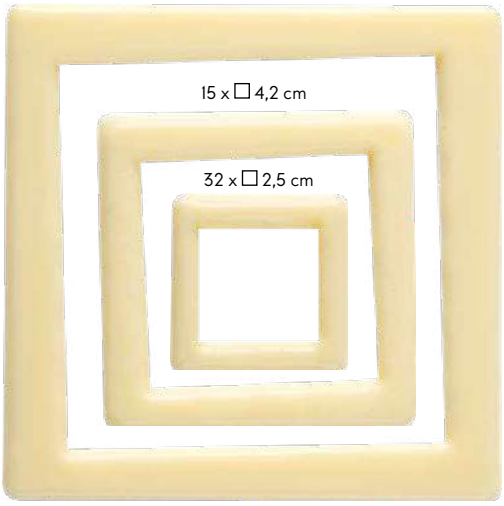
L 2,8 x 4 cm
150 x
CH

12 x ☐ 6,5 cm



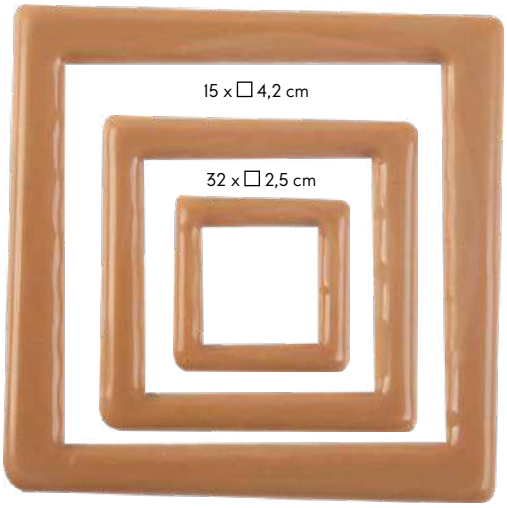
2034767 - 59 pcs - CH
Dark chocolate

12 x ☐ 6,5 cm



2034768 - 59 pcs - CH
White chocolate

12 x ☐ 6,5 cm



2034354 - 59 pcs - CH
Caramel

12 x ☐ 6,5 cm

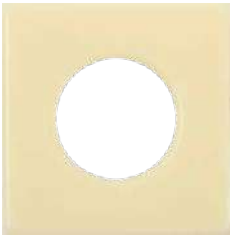


2034352 - 59 pcs - CH
Summer green



2034174
☐ 3 cm
144 x
CH
Ⓥ Ⓚ Ⓗ





1034011
☐ 3 cm
144 x
CH
Ⓚ Ⓗ

Crispy crinkle treat







1030113
☐ 3 cm
490 x
CH
2D Ⓚ Ⓗ





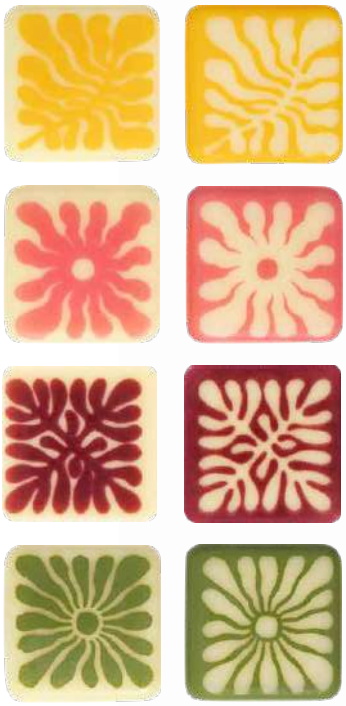


2034377
☐ 3 cm
220 x
CH
Ⓚ Ⓗ



2014197
L 14,5 x 2 cm
55 x
CH
Ⓥ Ⓚ Ⓗ

2014196
L 14,5 x 2 cm
55 x
CH
Ⓚ Ⓗ



2034095
Mix
☐ 2 cm
300 x
CH

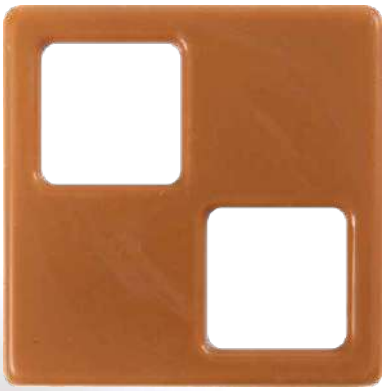


2034887
☐ 2 cm
300 x
CH

Checkmate

Caramel cube





2032513
Caramel
☐ 5 cm
60 x
CH



2032514
☐ 5 cm
60 x
CH



HANDCUT PLATES - HANDGESNEDEN PLAATJES - PLAQUETTES COUPÉES À LA MAIN

Hand-cut plates are made with a transfer. For this reason, each plate can have a different pattern.
Handgesneden plaatjes worden gemaakt met een transfer. Hierdoor kan elk plaatje een verschillend motief hebben.
Les plaquettes coupées à la main sont réalisées à l'aide d'un transfert. Pour cette raison, chaque plaquette peut avoir un motif différent.



NEW

2034412
☐ 3 cm
220 x
CH



NEW

2001263
☐ 3 cm
220 x
CH



2034003
☐ 3 cm
220 x
CH



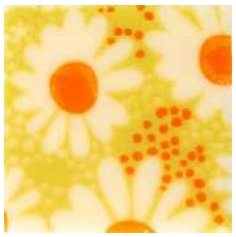
2035843
☐ 3 cm
220 x
CH



2034039
☐ 3 cm
220 x
CH



2034464
☐ 3 cm
220 x
CH



2034463
☐ 3 cm
220 x
CH



2034462
☐ 3 cm
220 x
CH



2034061
☐ 3 cm
220 x
CH



2034073
☐ 3 cm
220 x
CH





2024693
☐ 3 cm
220 x
CH

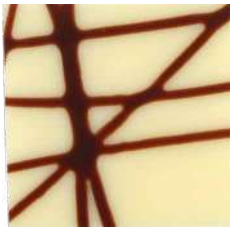


1034374
Ø 2 cm
160 x
CH

HANDCUT PLATES - HANDGESNEDEN PLAATJES - PLAQUETTES COUPÉES À LA MAIN



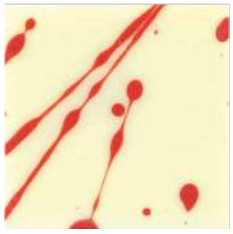
1034166
Handmade
☐ 3 cm
220 x
CH



1032104
Handmade
☐ 3 cm
264 x
CH



1034290
Handmade
☐ 3 cm
264 x
CH



1032096
Handmade
☐ 3 cm
220 x
CH





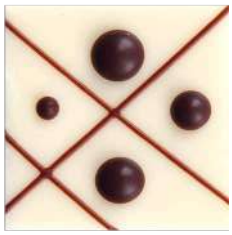
1034008
Handmade
☐ 3 cm
264 x
CH



2035008
Caramel
☐ 3 cm
220 x
CH



2035013
☐ 3 cm
220 x
CH



1032018
Handmade
☐ 3 cm
264 x
CH

Secret code





1032507
L 2,5 x 3,5 cm
315 x
CH



1032529
L 2,5 x 3,5 cm
315 x
CH



1032678
L 2,5 x 3,5 cm
315 x
CH



1035110
L 2,5 x 3,5 cm
315 x
CH



2014599
L 2,5 x 3,5 cm
315 x
CH



1034024
L 2,5 x 3,5 cm
315 x
CH



2032525
L 2,5 x 3,5 cm
315 x
CH



1095687
Pollino Linea
L 2,5 x 4 cm
350 x
CH



1095686
Jura Square
☐ 4 cm
360 x
CH



2035154
☐ 3,5 cm
216 x
CH



2034156
☐ 3,5 cm
216 x
CH



2034754
☐ 3,5 cm
216 x
CH



1035121
☐ 3,5 cm
216 x
CH





2035106
☐ 3,5 cm
216 x
CH

Delightful desire



1034771
Milk chocolate
Diverse
140 x
CH



44 x ☐ 3 cm



54 x ☐ 3,5 cm



42 x ☐ 5 cm



42 x ☐ 5 cm

54 x ☐ 3,5 cm

44 x ☐ 3 cm

1034936
Yellow
Diverse
140 x
CH

1034937
White chocolate
Diverse
140 x
CH

44 x ☐ 3 cm

54 x ☐ 3,5 cm

42 x ☐ 5 cm



42 x ☐ 5 cm



54 x ☐ 3,5 cm

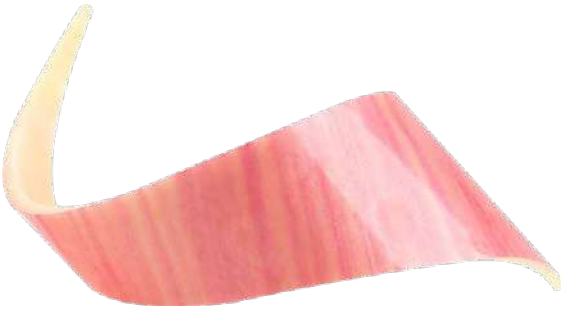


44 x ☐ 3 cm

1034338
Dark chocolate
Diverse
140 x
CH

HANDCUT PLATES - HANDGESNEDEN PLAATJES - PLAQUETTES COUPÉES À LA MAIN

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1032508
L 9 cm - 69 x - CH
K H



1013631
L 9 cm - 69 x - CH
K H



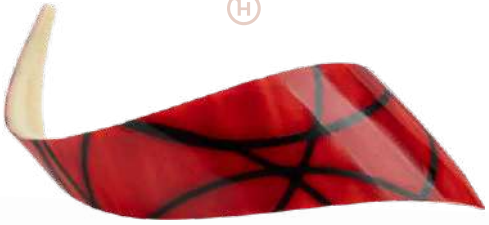
1032528
L 9 cm - 69 x - CH
K H



1032690
L 9 cm - 69 x - CH
H



1035109
L 9 cm - 69 x - CH
K H



1034291
L 9 cm - 69 x - CH
H



The curl crew



Dark

1034688

L 9 cm - 69 x - CH



Milk

2034021

L 9 cm - 69 x - CH



1035120

L 9 cm - 69 x - CH



2034889

Handmade

L 9 cm - 69 x - CH



2035155

L 9 cm - 69 x - CH



2034155

L 9 cm - 69 x - CH



2067302

L 9 cm - 69 x - CH



2052214

L 9 cm - 69 x - CH



2035107

L 9 cm - 69 x - CH



2034755

L 9 cm - 69 x - CH



1034672
L 9 cm
69 x - CH
(H)



2024696
L 9 cm
69 x - CH
(K) (H)



2013648
L 9 cm
69 x - CH
(V) (K) (H)

HANDCUT CURLS 4 CM - HANDGESNEDEN KRULLEN 4 CM - BOUCLES COUPÉES À LA MAIN 4 CM



Caramel



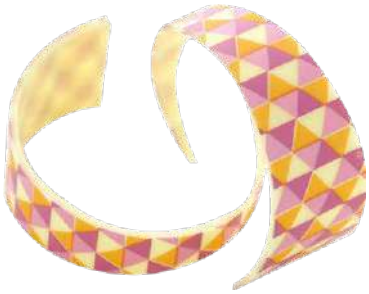
2035009
L 4 cm - 72 x - CH
(K) (H)



2035014
L 4 cm - 72 x - CH
(K) (H)



2014597
L 4 cm - 72 x - CH
(K) (H)



2034270
L 4 cm - 72 x - CH
(H)



CURLED SQUARES - GEKRULDE VIERKANTEN - CARRÉS BOUCLÉS



1034914
Dark
☐ 2,5 cm
210 x
CH



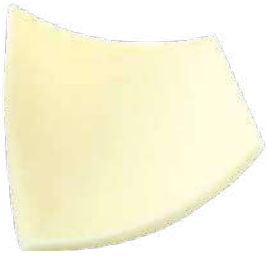
1034944
White
☐ 2,5 cm
210 x
CH



2034915
Caramel
☐ 2,5 cm
210 x
CH



1034758
Dark
☐ 4,5 cm
63 x
CH



1034232
White
☐ 4,5 cm
63 x
CH



2034363
Caramel
☐ 4,5 cm
63 x
CH



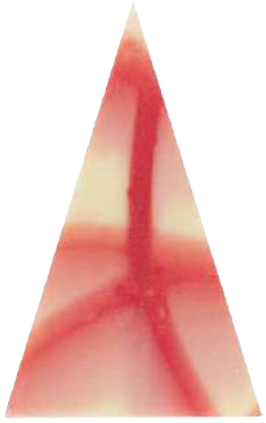
2034408
Red chocolate
☐ 3,5 cm
120 x
CH



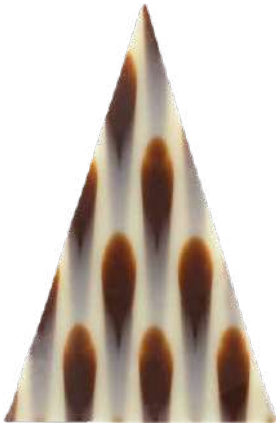
2034072
☐ 4,5 cm
63 x
CH



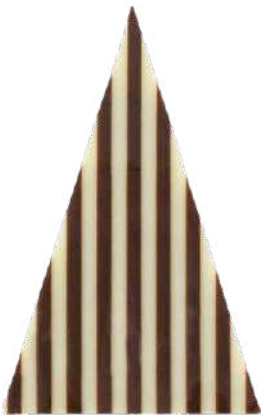
2095641
Jura Point
L 3,5 x 5,5 cm
900 g - 490 pcs
CH



1095685
Jura Point Red
L 3,5 x 5,5 cm
900 g - 490 pcs
CH



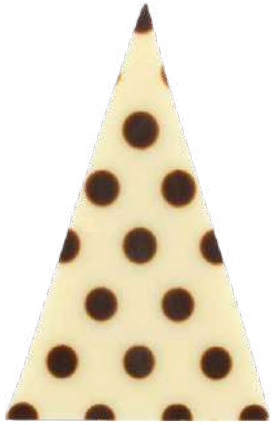
1095689
Carrara Lacrima
L 3,5 x 5,5 cm
900 g - 490 pcs
CH



1095688
Carrara Linea
L 3,5 x 5,5 cm
900 g - 490 pcs
CH



1095691
Carrara Raggia
L 3,5 x 5,5 cm
900 g - 490 pcs
CH



1095690
Carrara Punta
L 3,5 x 5,5 cm
900 g - 490 pcs
CH

1032001
Sunflower
Ø 3,7 cm - 120 x - CH



Coffee break



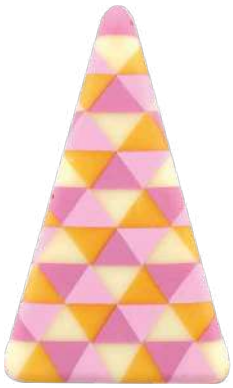
NEW

1000084
L 4 x 3 cm
120 x
CH



NEW

1000085
L 3,4 x 4,7 cm
120 x
CH

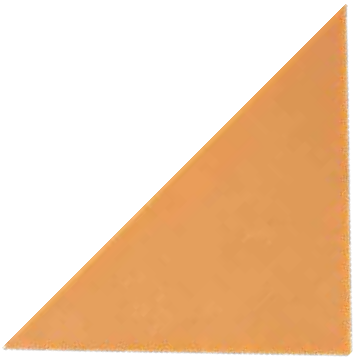


2034320
L 2,9 x 4,9 cm
280 x
CH

Tasty triangle



2032634
☐ 4,5 cm
240 x
CH



2032639
Caramel
☐ 4,5 cm
240 x
CH





1034725
L 2,4 x 3,8 cm
540 x
CH



1032102
L 2,5 x 7 cm
261 x
CH



1032103
L 2,5 x 7 cm
261 x
CH

BALLS 3D - BOLLEN 3D - BOULES 3D



1034849
Ø 2,2 cm
162 x
CH



1034834
Ø 2,2 cm
162 x
CH



2013394
Ø 2,2 cm
162 x
CH



2013392
Ø 2,2 cm
162 x
CH



2034356
Ø 2,2 cm
162 x
CH



NEW

2001187
Woven ball
Ø 2,7 cm
96 x
CH



2035153
Ø 2,8 cm
96 x
CH



1034869
Ø 2,8 cm
96 x
CH



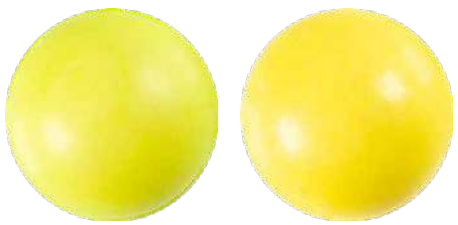
1032038
Ø 2,8 cm
96 x
CH



1032990
Ø 2,8 cm
96 x
CH



1032991
Ø 2,8 cm
96 x
CH



2034355
Ø 2,8 cm
96 x
CH



1024864
Velvet ball pink
Ø 2,9 cm
96 x
CH



1024866
Velvet ball white
Ø 2,9 cm
96 x
CH



1024867
Velvet ball yellow
Ø 2,9 cm
96 x
CH

BALLS 3D - BOLLEN 3D - BOULES 3D



1032944
Bronze
Ø 2,2 cm
162 x
CH



1032945
Red pearly
Ø 2,2 cm
162 x
CH



1032942
Gold
Ø 2,2 cm
162 x
CH

32 x



108 x



1014802
Ø 2,8 - 2,2 cm
140 x
CH

32 x



108 x



1013569
Ø 2,8 - 2,2 cm
140 x
CH







2030111
Ø 2,8 cm
96 x
CH



NEW

2001344
Ø 3,5 cm
72 x
CH

STANDARD COLLECTION



SNAPCHOC - BREEKSTUKKEN - BRISURES

Snapchoc are large, thin breakable chocolate plates measuring 30 x 12 cm. You can easily break them into any size you need, making them perfect for any occasion. These versatile plates are available in different types of chocolate and can also come with custom printing.

Breekstukken zijn grote, dunne breekbare chocoladeplaten van 30 x 12 cm. Je kunt ze gemakkelijk in elke gewenste maat breken, waardoor ze perfect zijn voor elke gelegenheid. Deze veelzijdige platen zijn verkrijgbaar in verschillende chocoladesoorten en kunnen ook worden bedrukt.

Les brisures sont de grandes plaques de chocolat fines et cassables mesurant 30 x 12 cm. Vous pouvez facilement les casser en toutes tailles selon vos besoins, ce qui les rend parfaites pour toutes les occasions. Ces plaques polyvalentes sont disponibles en différents types de chocolat et peuvent également être personnalisées avec des impressions.

2075821
Dark
L 30 x 12 cm
8 x
CH

2075822
White
L 30 x 12 cm
8 x
CH

2075823
Caramel
L 30 x 12 cm
8 x
CH

2075824
Red
L 30 x 12 cm
8 x
CH

Breaking bean

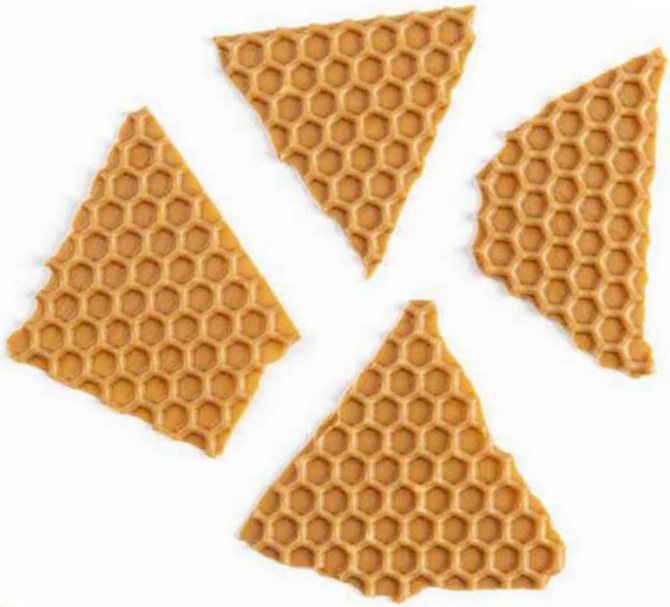




2075052
Mosaic
L 30 x 12 cm
8 x
CH



2075193
Cocoabean
L 30 x 12 cm
8 x
CH



2075058
Caramel honeycomb
L 30 x 12 cm
8 x
CH

Terrazzo trend



Marvelous marble



2094939
Customized logo
☐ 2 cm - 480 x - CH

TRANSFER / SNAPCHOC - TRANSFER / BREEKSTUKKEN - TRANSFER / BRISURES

These items are available as transfer sheets or Snapchoc (breakable chocolate plates) measuring 30 x 12 cm. As the later, you can easily break them into any size you need, making them ideal for any occasion. These versatile plates come in various types of chocolate and can also be customized with printing.

Deze artikelen zijn verkrijgbaar als transfervellen of breekstukken (breekbare chocoladeplaatjes) van 30 x 12 cm. In het laatste geval kun je ze gemakkelijk breken in elk formaat dat je nodig hebt, waardoor ze ideaal zijn voor elke gelegenheid. Deze veelzijdige platen zijn verkrijgbaar in verschillende soorten chocolade en kunnen ook worden aangepast met bedrukking.

Ces articles sont disponibles sous forme de feuilles de transfert ou de brisures (plaques de chocolat cassables) mesurant 30 x 12 cm. En tant que telles, vous pouvez facilement les casser en toutes tailles selon vos besoins, ce qui les rend idéales pour toutes les occasions. Ces plaques polyvalentes sont disponibles en différents types de chocolat et peuvent également être personnalisées avec des impressions.



1081092
Transfer
L 40 x 30 cm
12 x - PL
K H



2075060
Snapchoc
L 30 x 12 cm
8 x - CH
K H



1081070
Transfer
L 40 x 30 cm
12 x - PL
K H



2075059
Snapchoc
L 30 x 12 cm
8 x - CH
K H

1081091
Transfer
L 40 x 30 cm
12 x - PL
K H

2075061
Snapchoc
L 30 x 12 cm
8 x - CH
K H

2001262
Transfer blue on white
L 40 x 30 cm
30 x - PL
V K H

NEW

STRUCTURED SHEETS - RELIËFVELLEN - FEUILLES DE RELIEF L 40 x 30 cm - 30 x - PL

Structured sheets are plastic sheets with texture. They are mainly used for chocolate but can also be used for rolled sugar paste, marzipan, cakes, and ice cream cakes.

Reliëfvellen zijn plastic vellen met textuur. Ze worden voornamelijk gebruikt voor chocolade, maar kunnen ook worden gebruikt voor gerolde suikerpasta, marsepein, cakes en ijstaarten.

Les feuilles en relief sont des feuilles en plastique avec de la texture. Celles-ci sont principalement utilisées pour le chocolat, mais peuvent également être utilisées pour la pâte à sucre, le massepain, les pâtisseries et les gâteaux glacés.



2046237
Stone



2046236
Diamonds



2046234
Bubbles



2046233
Squares



2046235
Leather



2046232
Waffle



2046231
Art deco



2046230
Honeycomb



2046150
Tree bark



2001259 NEW
Woven



2046238
Pebbles



1012015
Ø 5 cm
H 1,5 cm
168 x
CH



1012017
Ø 5 cm x
H 1,8 cm
66 x
CH



1012012
Ø 5 cm
H 1,5 cm
168 x
CH



1012041
Ø 4,1 cm
H 4,4 cm
66 x
CH



1012016
Ø 6,5 cm
H 4 cm
84 x
CH



1012040
Ø 5,5 cm
H 6,2 cm
28 x
CH



1101683
Ø 2,5 cm
504 x
CH



1012011
Ø 3,5 cm
H 1,5 cm
210 x
CH



1101751
Ø 2,5 cm
504 x
CH



1012013
Ø 3,5 cm
H 2,7 cm
294 x
CH



1101684
Ø 2,5 cm
504 x
CH



1012014
Ø 4,4 cm
H 2,8 cm
168 x
CH



2101548
Forêt dark
L 6,5 x 4,5 cm
1 kg (± 165 x)
CH



2101551
Forêt mini dark
L 3 x 2,2 cm
350 g (± 185 x)
CH



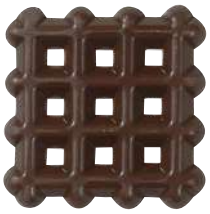
2101549
Forêt marbled
L 6,5 x 4,5 cm
1 kg (± 165 x)
CH



2101552
Forêt mini marbled
L 3 x 2,2 cm
350 g (± 185 x)
CH



1012208
L 2 x 4,3 cm
315 x
CH



1012203
□ 2,5 cm
380 x
CH



1012222
L 2,4 x 5 cm
280 x
CH



1012202
L 2,5 x 4,5 cm
310 x
CH



1012200
Ø 3,3 cm
375 x
CH



1012215
L 3 x 5,7 cm
260 x
CH



2095647
Chocostick dark
L 8,5 cm - 600 g - CH



2095648
Chocostick milk
L 8,5 cm - 600 g - CH



2095640
Chocostick white
L 8,5 cm - 600 g - CH



2095652
Chocostick Zebra nine
L 8,5 cm - 600 g - CH



1095676
Chocostick Duo
L 8,5 cm - 600 g - CH



1095684
Swirl dark
L 1,5 x 2,5 cm - 200 pcs - 400 g - CH



2095651
Swirl white / dark
L 1,5 x 2,5 cm - 200 pcs - 400 g - CH



2101238
Chocostick Zebra four
L 4 cm - 4 kg - CH





2030107
L 11,8 x 0,7 cm
112 x
CH



2034296
L 11,8 x 0,7 cm
112 x
CH



2034807
L 9,8 x 2,3 cm
40 x
CH
Ⓚ Ⓗ

The chocolate to my spoon



Pencil Rubens dark mini

1095674
L 10 cm
900 g - CH
V K H



Pencil Rubens dark

2095644
L 20 cm
900 g - CH
V K H



Pencil Rubens white

1095673
L 20 cm
900 g - CH
K H



Pencil Picasso

2095642
L 20 cm
900 g - CH
K H



Pencil Rembrandt

2095643
L 20 cm
900 g - CH
K H



Pencil Van Gogh

2095646
L 20 cm
900 g - CH
K H



Pencil Raphael

1095645
L 20 cm
115 x - CH
H



Pencil Kenya

1095675
L 20 cm
900 g - CH
K H



Pencil Lancer Dark

1095678
L 20 cm
600 g - CH
V K H



Pencil Lancer White

1095677
L 20 cm
600 g - CH
K H

SHAVINGS



2100406
Shavings dark
2 kg - CH
V K H



2100431
Shavings milk
2 kg - CH
K H



2100448
Shavings white
2 kg - CH
K H



2100521
Spaghetti shaving dark
2 kg - CH
V K H



2100525
Spaghetti shaving white
2 kg - CH
K H



2103316
Spikes pure
2 cm - 4 kg - CH
V K H



2101058
Cannellonie shaving dark
2,5 kg - CH
V K H

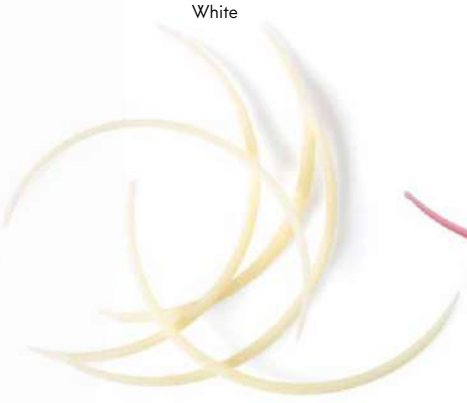
CURVES

Dark



1034069
L 5 cm - 360 x - CH
V K H

White



1034056
L 5 cm - 360 x - CH
K H

Pink



1034058
L 5 cm - 360 x - CH
H

SPIRELLI

Dark



1034565
L 14 cm
24 x - CH

1077780
L 14 cm
VRAC 80 x - CH

Milk



1034618
L 14 cm
24 x - CH

1077770
L 14 cm
VRAC 80 x - CH

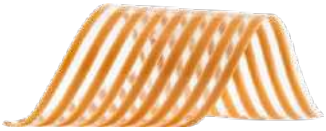
White



1034566
L 14 cm
24 x - CH

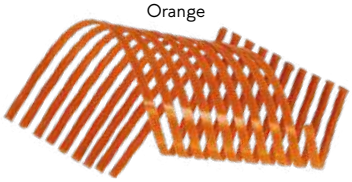
1077771
L 14 cm
VRAC 80 x - CH

Caramel



2034530
L 14 cm - 24 x - CH

Orange



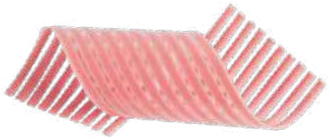
2091021
L 14 cm - 24 x - CH

Green



2034611
L 14 cm - 24 x - CH

Pink



2034569
L 14 cm - 24 x CH

Red



2034652
L 14 cm - 24 x - CH

Yellow



2034610
L 14 cm - 24 x - CH




Aa
Bb
Cc

ALL YEAR CELEBRATIONS

BABY | 138 149
SCHOOL | 150 153
BIRTHDAY | 154 195
WEDDING | 196 211

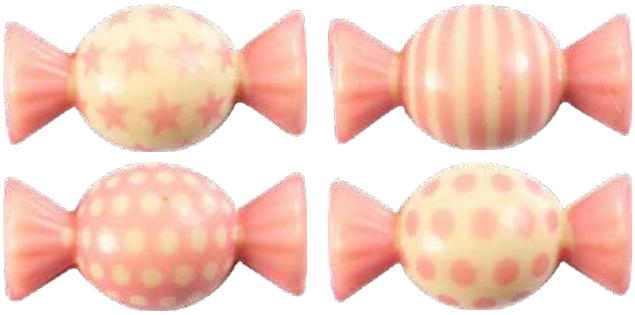
Discover our enchanting section to celebrate every occasion,
as we know that creating magical moments is
at the heart of your craft.



NEW

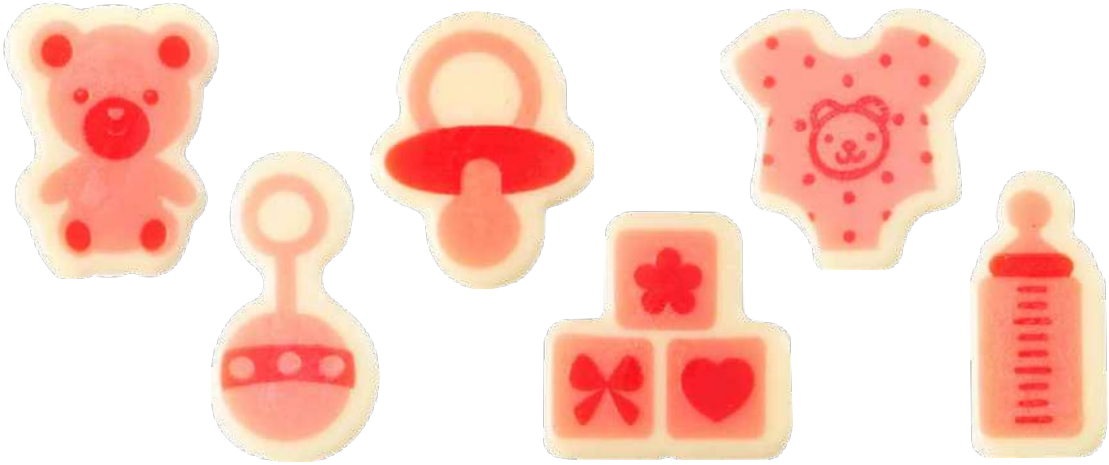
1000086

H 2,5 cm
160 x SET / 320 pcs
CH



2026004

L 4 x 1,5 cm
100 x
CH



2051534

Ø 4 cm
72 x
CH



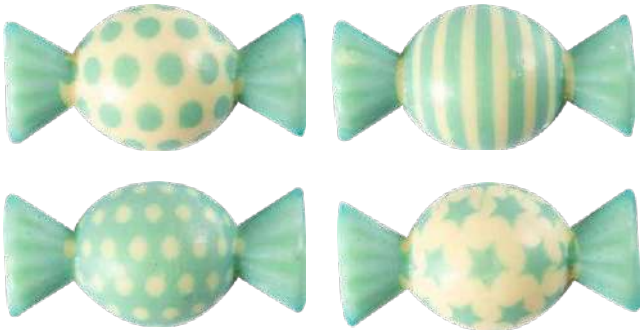




NEW

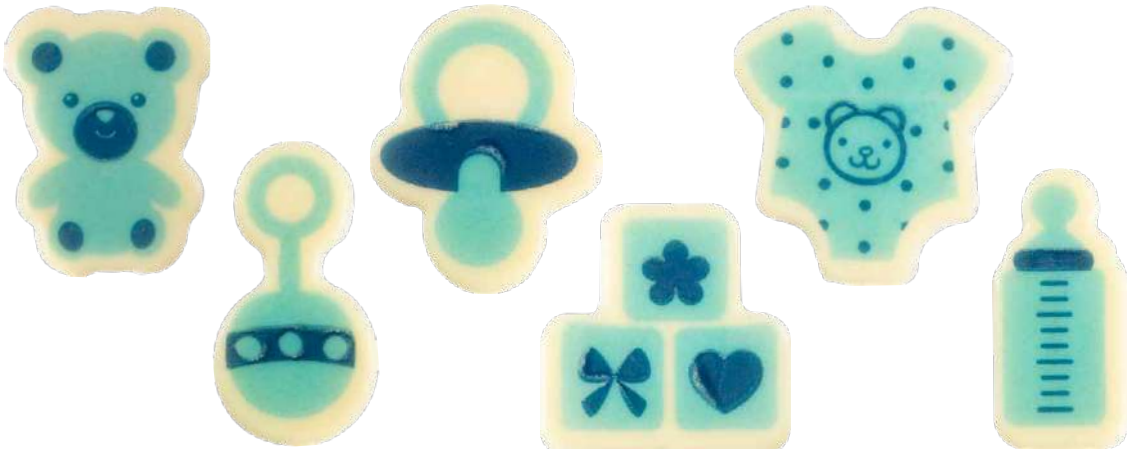
1000087

H 2,5 cm
160 x SET / 320 pcs
CH



2026005

L 4 x 1,5 cm
100 x
CH



2051535

Ø 4 cm
72 x
CH

Baby bubbles





NEW

2001162
L 6,9 x 4,9 cm
50 x
CH

L 4,2 x 3,2 cm



L 4 x 3,4 cm



NEW

2001164
Diverse
70 x SET / 140 pcs
CH

Soft pearls metallic gold



1057573 - Ø 1 cm - 600 g - SU

Soft pearls metallic gold



1057605 - Ø 4 mm - 600 g - SU

Nonpareil metallic gold



1057604 - 850 g - SU

Sticks metallic gold



1057342 - 500 g - SU

Soft pearls metallic green



1057484 - Ø 1 cm - 600 g - SU

Soft pearls metallic green



1057485 - Ø 4 mm - 600 g - SU

Nonpareil metallic green



1057486 - 850 g - SU

Sticks metallic green



1057438 - 500 g - SU

COLOR SPRAY

Use the color spray or powder coloring to give your white bow an extra metallic touch.
Gebruik de color spray of poederkleurstof om je witte strik een extra metallic touch te geven.
Utilisez le color spray ou le colorant en poudre pour donner un effet métallique à votre nœud.





1022949
1 x 250 ml

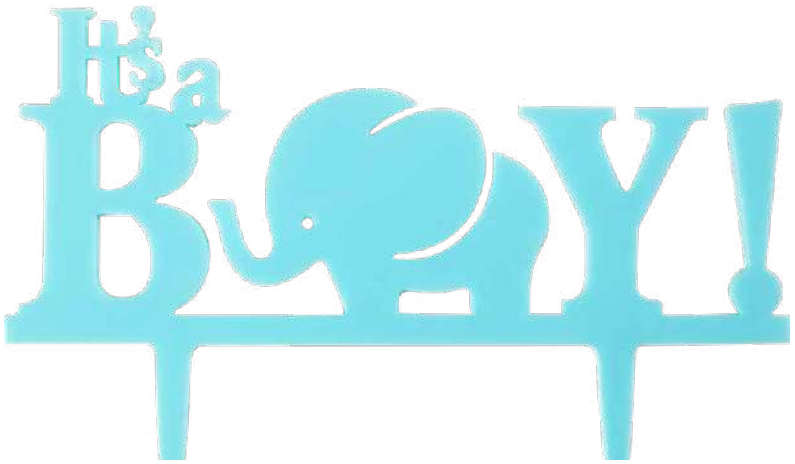
1022953
1 x 75 ml
Bronze pearly



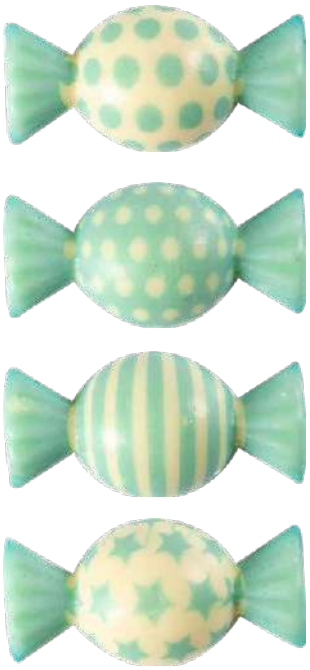
1032670
L 5,5 x 4 cm - H 1,5 cm
24 x
CH

Surprise reveal

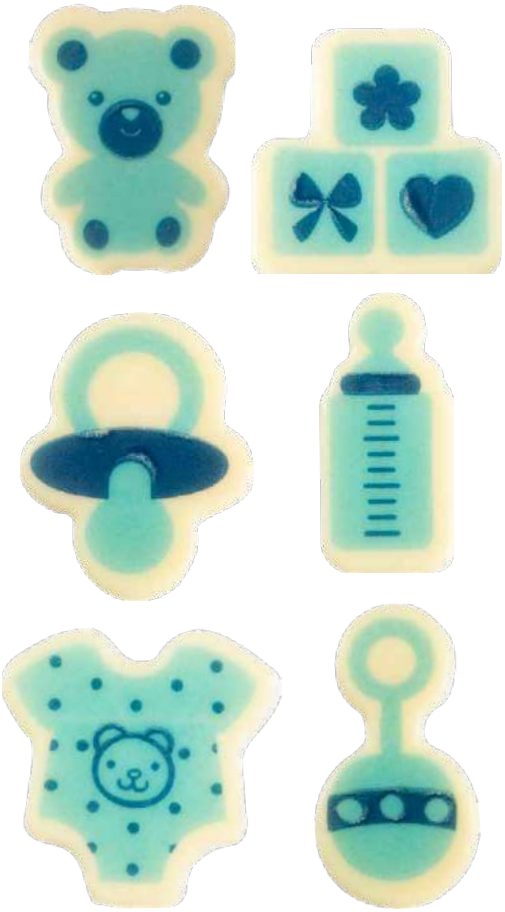




1051515
L 16 cm
6 x
PL



2026005
L 4 x 1,5 cm
100 x
CH



2051535
Ø 4 cm
72 x
CH

SUGAR PASTE - ROLFONDANT - PÂTE À SUCRE

1024981 - 1 x 250 g
1025001 - 16 x 250 g

1024990 - 1 x 250 g
1025009 - 16 x 250 g

Soft pearls metallic blue



1057563 - Ø 0,4 mm - 600 g - SU

Nonpareil metallic blue



1057562 - 850 g - SU

Soft pearls white



1057423 - Ø 1 cm - 800 g - SU

Nonpareil white



1061223 - 850 g - SU





1026086
SUGARPASTE
Ø 5 cm
40 x
SUG
H



1026090
SUGARPASTE
Ø 5 cm
40 x
SUG
K H





1051768
Ø 2,5 cm
240 x
SU
2D H



1051512
Ø 2,5 cm
112 x
SU
2D H



1051513
Ø 2,5 cm
112 x
SU
2D H



1024648
SUGARPASTE
L 3 x 2 cm
100 x
SUG
2D



1024843
L 3,5 x 2 cm
180 x
SU
2D



1051517
L 9 x 4 cm
9 x SET / 18 pcs
DR
3D



1051516
L 9 x 4 cm
9 x SET / 18 pcs
DR
3D



1011485
L 10 x 5 cm
12 x
DR
3D



1011286
L 5 x 2 cm
18 x
DR
2D



1011385
L 10 x 5 cm
12 x
DR
3D



1011486
L 5 x 2 cm
18 x
DR
2D

SUGAR PASTE

1024981 - 1 x 250 g
1025001 - 16 x 250 g

1024990 - 1 x 250 g
1025009 - 16 x 250 g

1024985 - 1 x 250 g
1025005 - 16 x 250 g

1024989 - 1 x 250 g
1025008 - 16 x 250 g



DRIP CHOC



PINK
1023296
1 x 180 g - SU



LIGHT BLUE
1023412
1 x 180 g - SU



SPRINKLES

Non pareil



1061255 - 850 g - SU

Non pareil



1061239 - 850 g - SU

Soft pearls pink



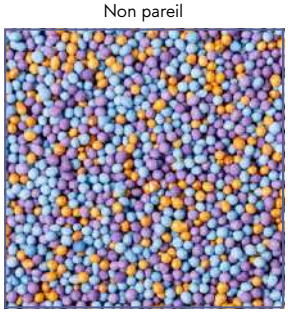
1057506 - Ø 4 mm - 400 g - SU

Big soft pearls pink



1057428 - Ø 1 cm - 800 g - SU

Non pareil



1061250 - 850 g - SU

Non pareil



1061240 - 850 g - SU

Soft pearls pink



1057505 - Ø 4 mm - 400 g - SU

Big soft pearls pink



1057424 - Ø 1 cm - 800 g - SU

Gender reveal

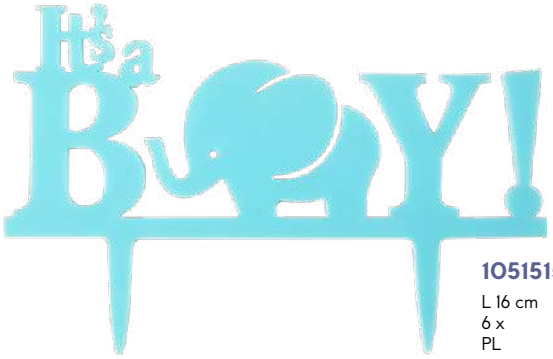




1051518
L 12 x 21 cm
12 x
DR



1051514
L 16 cm
6 x
PL



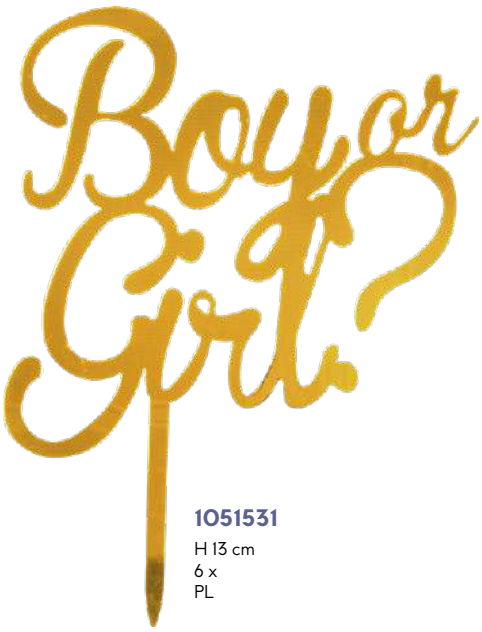
1051515
L 16 cm
6 x
PL



1051519
L 12 x 21 cm
12 x
DR



1045620*
Carousel pink
L 10 x 15 cm
1 x
PL



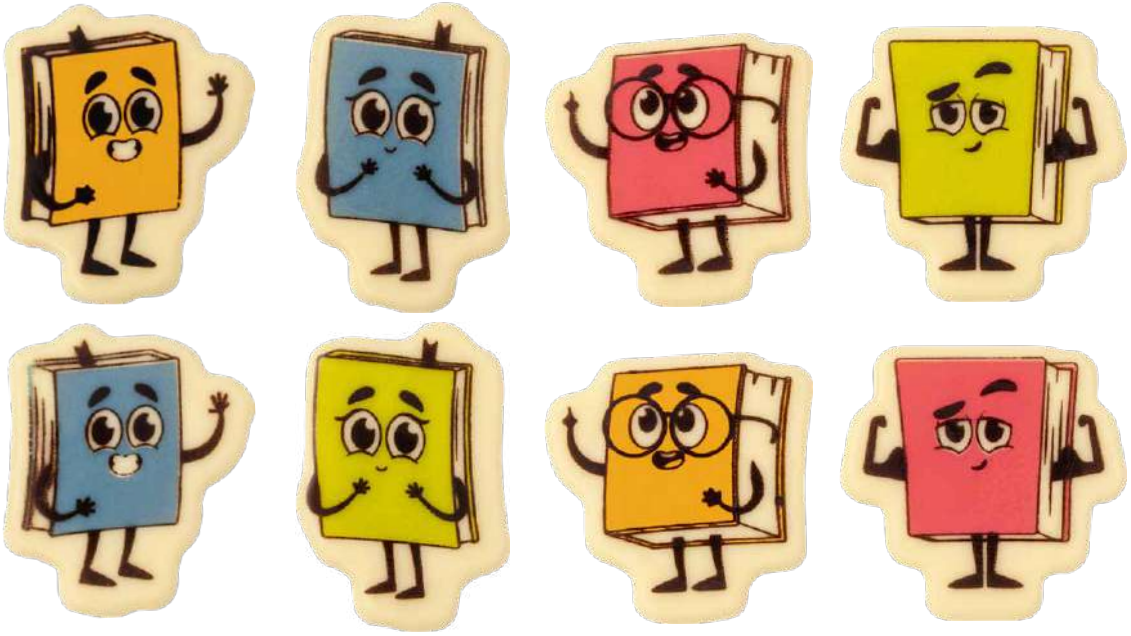
1051531
H 13 cm
6 x
PL



1045621*
Carousel blue
L 10 x 15 cm
1 x
PL

Chalkboard fun





NEW

2001169
Mix
H 4,2 cm
120 x
CH

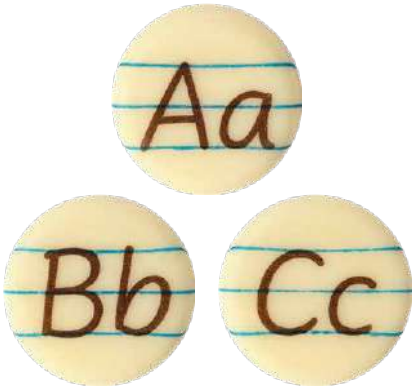


2067242
L 0,6 x 8 cm
250 x
CH



NEW

2001185
L 8 x 1,2 cm
150 x
CH



NEW

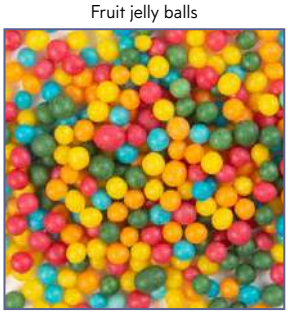
2001144
Ø 2,5 cm
200 x
CH

Letters



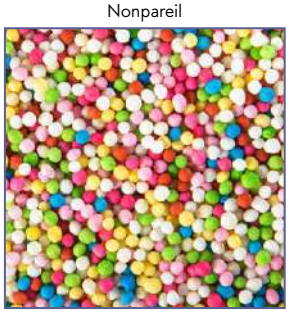
1061307 - 400 g - SU

Fruit jelly balls



1057458 - 600 g - SU

Nonpareil



1061252 - 850 g - SU

Happy mix



1061191 - 500 g - SU

Playful school snack

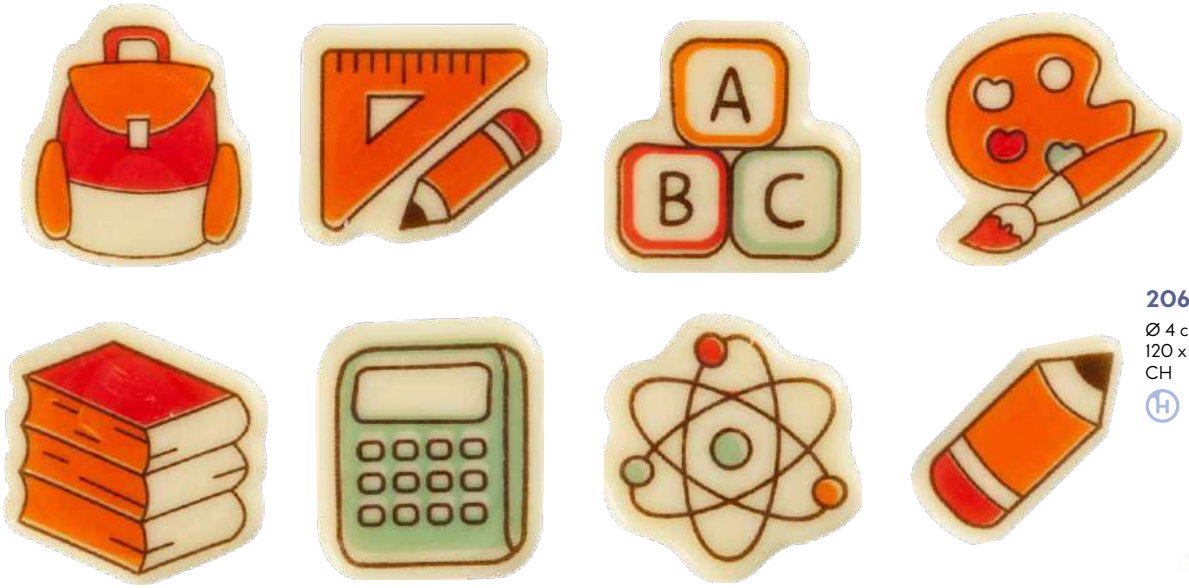




NEW

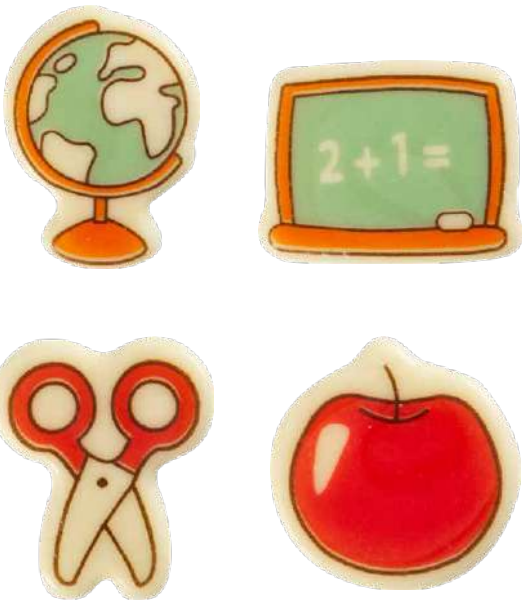
2001186

Ø 4 cm
120 x
CH



2067104

Ø 4 cm
120 x
CH



School is cool





1051764
L 3 x 2 cm
280 x
SU



1051718
L 4,5 x 3 cm
100 x
SU



1051216
Ø 4 cm
336 x
WA





2034786
L 3,5 x 3 cm
90 x SET / 180 x pcs
CH

Crazy duo

Vermicelli



1061294 - 750 g - SU

Frozen jungle





NEW

1001929

Ø 3,5 cm
120 x
CH

Ⓚ Ⓗ

Tiger treat





2067103

Ø 4 cm
36 x SET / 72 pcs
CH

Ⓗ





1024651
9 x 3,5 cm
25 x
PL



1023006
H 7 cm
100 x
CA







1024689
H 4 cm
42 x
SU
3D



Ø 3,5 cm
30 x

Ø 3 cm
36 x

Ø 2,5 cm
48 x

1024121
Diverse
114 x
SU
2D K H



1024325
Ø 1 cm
200 x
MA
2D



1024133
Ø 3,5 cm
40 x
MA
2D H



1014330
Ø 3,5 cm
42 x
MA
3D







Pirates party







1051769
Ø 2,5 cm
168 x
SU

Pirates mix



1061208 - 500 g - SU

Nonpareil



1061008 - 850 g - SU

Soft pearls bronze metallic



1057565 - Ø 4 mm - 600 g - SU

Soft pearls



1057426 - Ø 4 mm - 600 g - SU

ONLY FOR BELUX



x 1



x 1



x 2



x 3

1045267
1 x KIT
PL

1080267
6 x KIT
PL

ONLY FOR BELUX

x 2



x 1



1045912
1 x KIT
PL

1021912
6 x KIT
PL



x 1



1040846
L 5 x 4 cm
144 x
PL





2013492
Ø 2 cm
100 x
CH

2D K H



1040515
H 7,5 cm
12 x
CA

ONLY FOR BELUX





1040520
H 6 cm
12 x
PL

ONLY FOR BELUX



1026260
L 4 x 2,5 cm
24 x
JE + SU

3D

ONLY FOR BELUX

Birthday kick off



1024878
Green velvet
400 ml - COL

1024981
White sugar paste
250 g - SUG
V K



1023039
Ø 3 cm
12 x
CA

6 pcs/blister - 12 blisters



1023845
Number 5
H 4 cm
12 x
CA



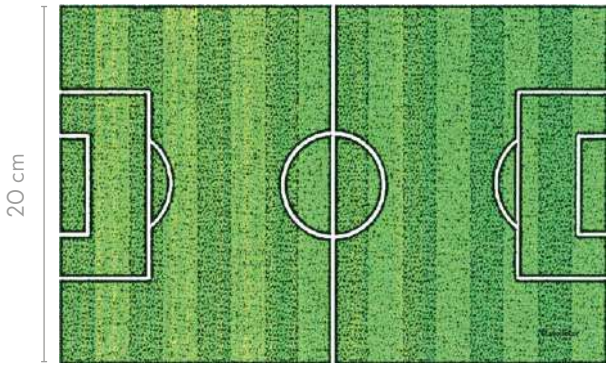
1023850
Number 0-9
H 4 cm
1 x SET / 10 pcs
CA



2024581
Ø 2,2 cm
216 x
CH



2067222
Ø 3 cm
105 x
CH



1024178
L 30 x 20 cm
12 x
WA



1024177
Diverse
12 x KIT
PL



1080304
H 7 cm
6 x
PL



1024097
L 10 x 3,5 cm
6 x SET / 12 pcs
PL

Unicorn fantasy



NEW

2001145
L 2 x 4,5 cm
200 x
CH

NEW

2001166
150 x SET / 300 pcs
L 1,8 x 3 cm
CH





1024038
L 3,5 x 2,5 cm
140 x
CH

Lovely ladies



NEW

2067013
Ø 4 cm
36 x SET / 72 pcs
CH





Ø 13 cm - 1 x



L 7 x 5 cm - 2 x



Ø 2 cm - 6 x

1041019
SUGARPASTE
Diverse
1 x SET / 9 pcs
SUG
2D



1041021
Ø 2 cm
144 x
SU
2D

Rainbow feast



Confetti rounds



1061253 - 400 g - SU

ALL YEAR CELEBRATIONS



1041033*
L 14 x 11,5 cm
2 x
PL



1041028
SUGARPASTE
H 4,5 cm
42 x
SUG
3D H

Rainbow magic



1022223
Gold spray
250 ml - COL



2024723
Ø 4 cm
90 x
CH

Unicorn mix



1061209 - 500 g - SU

Nonpareil



1061321 - 850 g - SU

White stars



1057259 - Ø 6 mm - 535 g - SU

Gold stars



1057256 - Ø 6 mm - 535 g - SU

SUGAR PASTE - ROLFONDANT - PÂTE À SUCRE

1024981 - 1 x 250 g
1025001 - 16 x 250 g

1024989 - 1 x 250 g
1025008 - 16 x 250 g



1059938
SUGARPASTE
Sugar ribbon
H 1 cm x 1,25 m - 4 x - SUG



1024002
L 13 x 8 cm
6 x
PL

Flamingo fun



1023296
Drip choc pink
180 g - SU



1024654
Ø 3 cm
150 x
SU
2D



1066067
Ø 1 cm
400 x
DR
3D

Flamingo



1061318 - 400 g - SU

Hostie



1057479
300 g - ± 230 x - WA

Flamingo posture



1070361
H 13 x 10 cm
6 x
PL





NEW

1000078
L 3,5 x 3,6 cm
140 x
CH

2D



1024390
Combo
L 4 x 9 cm
12 x
PL

Up into the sky





A round of happiness



1024892
Ø 2,8 cm
210 x
SU



1024814
Ø 3 cm
140 x
SU



1024813
L 3 x 2 cm
192 x
SU



1011103
H 15 cm
18 x
DR

SUGAR PASTE - ROLFONDANT - PÂTE À SUCRE

1024990 - 1 x 250 g
1025009 - 16 x 250 g

1024983 - 1 x 250 g
1025003 - 16 x 250 g

Superb sea shell

1057423
Soft pearls
Ø 1 cm - 800 g - SU





H 8 cm



Ø 3,5 cm



Ø 2,5 cm



H 3 cm



Ø 2,5 cm



H 3 cm

1024712
SUGARPASTE
Diverse
72 x
SUG

Iconic ice cream



Mermaid mix



1061207 - 500 g - SU

Nonpareil pink/white



1061255 - 850 g - SU





1073058
Mix
Ø 5 cm
60 x
SU

Under the sea

1090045
Wafer paper thin
A4 - 100 x - WA





1051536
Ø 2,5 cm
120 x
SU





1072075
SUGARPASTE
Mix
H 4 cm
60 x
SUG

Metallic sugar pearls green



1057484 - Ø 1 cm - 600 g - SU

Metallic sugar pearls blue



1057572 - Ø 1 cm - 600 g - SU



1024652
Ø 3,5 cm
120 x
SU

Frozen fantasy

1024981
Sugar paste white
1 x 250 g





1072186
Ø 21 cm
12 x
WA

ONLY FOR BELUX

28 x



12 x



8 x



1013601
SUGARPASTE
L 2,5 - 4,5 - 5,5 cm
48 x
SUG



1059939
SUGARPASTE
Sugar ribbon
H 1 cm x 1,25 m - 4 x - SUG

Ice queen mix



1061243 - 600 g - SU

Ice fall mix



1061268 - 500 g - SU

Made from isomalt



1025119
Isomalt
500 g - SU
1024520
1,5 kg - SU



ONLY FOR BELUX





1070581
H 9 cm
3 x SET / 9 pcs
PL



Flowery hat



1049008
Ass. Andrea
Ø 5 cm
100 x
WA



1049007
Ass. Amelia
Ø 3,9 cm
100 x
WA



1049010
Ass. Alice
Ø 4 cm
100 x
WA

WAFER FLOWERS - HOSTIE BLOEMEN - FLEURS EN AZYME



1049347
Lola
Ø 3 cm - 50 x - WA



1049345
Lola
Ø 3 cm - 50 x - WA



1049346
Lola
Ø 3 cm - 50 x - WA



1049351
Lola
Ø 3 cm - 50 x - WA



1049352
Ass. Lola
Ø 3 cm
50 x - WA



1049117
Ass. Lola
Ø 3 cm
72 x
WA



49350
Illys
Ø 4 cm - 100 x - WA



49348
Illys
Ø 4 cm - 100 x - WA



1049349
Illys
Ø 4 cm - 100 x - WA



1049013
Ass. Illys
Ø 4 cm
100 x
WA

WAFER FLOWERS - HOSTIE BLOEMEN - FLEURS EN AZYME



1049005
Ass. Shannon
Ø 2,7 cm
50 x
WA



1049006
Ass. Anna
Ø 3,5 cm
50 x
WA



1049507
Ø 3 cm
50 x
WA



1049508
Ø 4 cm
100 x
WA

WAFER LEAVES - HOSTIE BLAADJES - FEUILLES EN AZYME



1048987
L 2,1 x 4,1 cm
1000 x
WA



1049304
L 2,1 x 4,1 cm
1000 x
WA



1049354
L 2,1 x 4,1 cm
1000 x
WA



1049353
L 2,1 x 4,1 cm
1000 x
WA

Summer vibes



1023297
Drip choc yellow
180 g - SU





2067249
Combo
Ø 7,5 cm
30 x
CH



1013321
Ø 1,5 cm
80 x
MA



1024653
SUGARPASTE
Ø 2,5 cm
96 x
SUG



NEW
2000934
Ø 2,2 cm
162 x
CH







2067252
Combo
☐ 4,8 cm
75 x
CH

Nonpareil



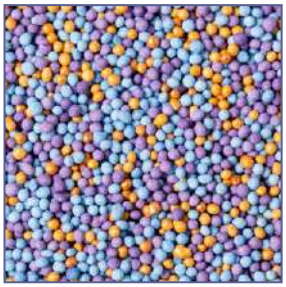
1061252 - 850 g - SU

Wafer



1057479 - ± 230 x - 300 g - SU

Nonpareil



1061250 - 850 g - SU

Lentilles



1061276 - 850 g - CH



1039787
Glacage brown
32 g - 25 x - SU



2034355
Ø 2,8 cm
96 x
CH



2034356
Ø 2,2 cm
162 x
CH





2067256
2067248 ENG
2067247 NL
2067251 FR
☐ 12 cm
10 x
CH

Soft sugar pearls yellow



1057429 - Ø 1 cm - 800 g - SU

Soft sugar pearls green



1057427 - Ø 1 cm - 800 g - SU



1059770
H 6,8 cm
324 x
CA

Birthday balloons





2067004 EN
2067002 NL
2067003 FR
Combo
L 10 x 2,2 cm
60 x
CH



NEW

2001341 EN
2001342 NL
2001343 FR
L 3,8 x 1,2 cm
192 x
CH



NEW

1000080
L 3,2 x 4,1 cm
140 x
CH



2067001
Combo
Ø 5 cm
75 x
CH







2067008 EN
2067006 NL
2067007 FR
Combo
☐ 5 cm
75 x
CH









2054206 NL
2054207 FR
Combo
L 7 x 2,3 cm
60 x
CH





2054107
L 5 x 1,2 cm
160 x
CH



1067009
Handmade
Ø 3,5 cm
60 x
CH





2067240 NL
2067241 FR
Combo
L 10 x 2,2 cm
60 x
CH



2014577
L 2,3 x 6,5 cm
36 x
CH



1058956 NL
1058957 FR
L 15,5 x 2,2 cm
24 x
WA



1058966 NL
1058967 FR
L 15,5 x 2,2 cm
24 x
WA



1058976 NL
1058977 FR
L 15,5 x 2,2 cm
24 x
WA



1058916 NL
1058917 FR
L 9,4 x 2,8 cm
24 x
WA





1058906 NL
1058907 FR
L 9,4 x 2,8 cm
24 x
WA







1058926 NL
1058927 FR
L 9,4 x 2,8 cm
24 x
WA

1067414
Combo
L 9,4 x 2,3 cm
24 x
WA





1058923 NL
1058924 FR
Combo
L 9 x 4 cm
24 x
WA

Birthday bless

1034566
Spirelli white
L 14 cm - 24 x - CH
Ⓚ Ⓗ



2094967
Customized logo
Ø 2,5 cm - 320 x - CH

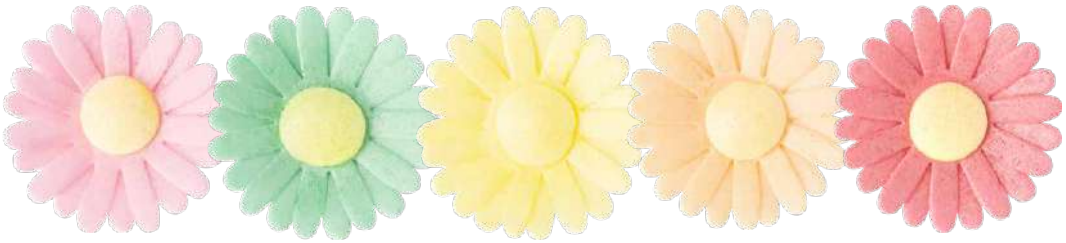
WAFER FLOWERS - HOSTIE BLOEMEN - FLEURS EN AZYME



1049849
Maddy
Ø 3 cm
200 x
WA



1049600
Madison
Ø 4,5 cm
100 x
WA



1049850
Mix Maddy
Ø 3 cm
200 x
WA



1049014
Ass. Madison
Ø 4,5 cm
100 x
WA

BLANCO SHEETS FOR DECOJET MINI OR ELITE 2.0
BLANCO VELLEN VOOR DECOJET MINI OF ELITE 2.0
FEUILLES BLANCO POUR DECOJET MINI OU ELITE 2.0

Personalise your (ice) creations for every party with our foodsafe printers (only for Belux).

Personaliseer jouw (ijs) creaties voor elke gelegenheid met onze foodsafe printers (enkel voor Belux).

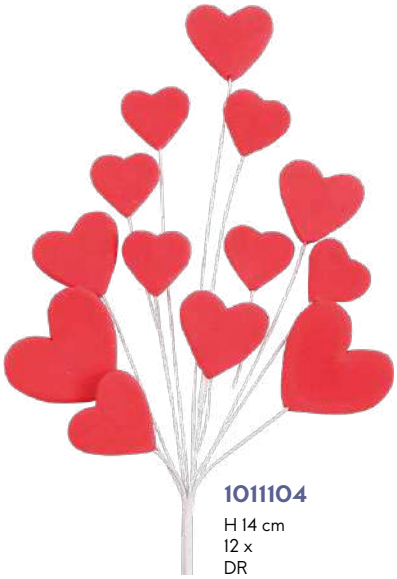
Personnalisez vos créations (glacées) pour chaque évènement avec nos imprimantes foodsafe (Belux uniquement).

1090045
Wafer sheets thin
A4 - 100 x - WA

1090053
Wafer sheets thick
A4 - 100 x - WA

1010503
Sugar sheets
A4 - 50 x - SU





1011104
H 14 cm
12 x
DR



1051518
H 21 cm
12 x
DR



1051519
H 21 cm
12 x
DR



1011102
H 26 cm
3 x SET / 12 pcs
DR



1011103
H 15 cm
18 x
DR



1059609
H 7 cm
72 x
PL



1080302
H 9 cm
36 x
PL



1059607
H 12 cm
72 x
PL





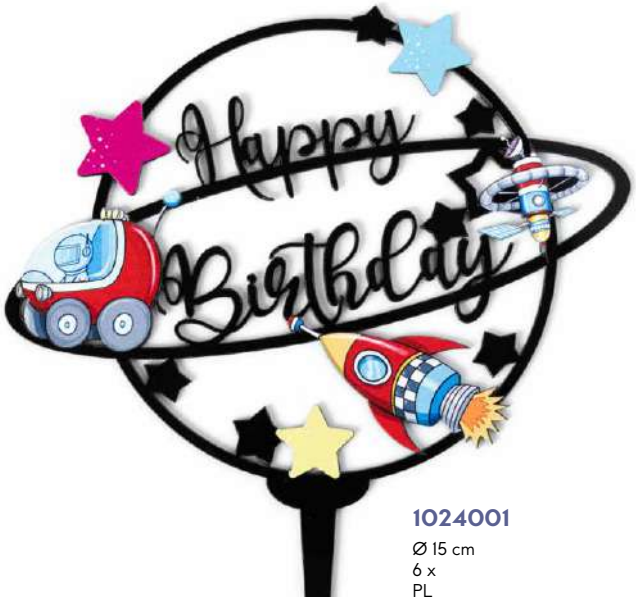
1080308
H 9 cm
72 x
PL



1080309
H 9 cm
72 x
PL



1024002
L 13 x 8 cm
6 x
PL



1024001
Ø 15 cm
6 x
PL



1024390
L 4 x 9 cm
4 x SET / 12 pcs
PL



1024651
9 x 3,5 cm
25 x
PL



1024657
H 4 cm
50 x
PL

NUMBER CANDLE - CIJFER KAARS - CHIFFRES BOUGIE

H 4 cm - 12 x - CA



1023840



1023841



1023842



1023843



1023844



1023845



1023846



1023847



1023848



1023849



1023850
Set: 0-9
10 x 1 pc

NUMBER CANDLE - CIJFER KAARS - CHIFFRES BOUGIE

H 6,5 cm - 24 x - CA



1023806



1023807



1023808



1023809



1023810



1023811



1023812



1023813



1023814



1023815



1023321
Set: 0-9
10 x 2 pcs

Rosy elegance



1030022
Cake tower
H 58 cm - PL



1066017
Diverse
23 x
DR



1028103
L 10 x 11 cm
2 x
MET



1011156
Mix
H 10 - 12 - 13 cm
6 x
DR



1059939
SUGARPASTE
Sugar ribbon
H 1 cm x 1,25 m - 4 x - SUG



1011150
Diverse
23 x
DR



1066015
Diverse
23 x
DR

DRAGANT ROSES - DRAGANT ROZEN - ROSES EN DRAGANT



1066132
Ø 2,5 cm
64 x
DR



1066008
Ø 2,5 cm
64 x
DR



1066009
Ø 3 cm
64 x
DR



1066010
Ø 4,2 cm
36 x
DR



1066053
Ø 2,5 cm
64 x
DR



1066052
Ø 3 cm
64 x
DR



1066051
Ø 4,2 cm
36 x
DR



1066040
Jumbo rose
Ø 8 cm
12 x - DR



1066026
Ø 6 cm
16 x
DR

180 mm



1011142
H 18 cm
5 x
DR

150 mm



1066031
H 15 cm
6 x
DR













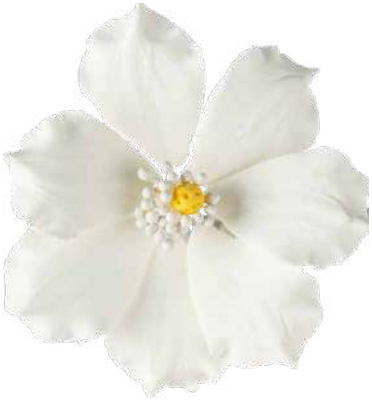
100 - 120 - 130 mm

1011156
H 10 - 12 - 13 cm
6 x
DR

Charming white



10 x Ø 5 cm





6 x Ø 10 cm

1066005
Diverse
16 x
DR



1028142
L 11 x 14 cm
2 x
PL



1066096
Ø 5 cm
36 x
DR



2050003
Sugardisc
Ø 4 cm
120 x
SU

Big soft pearls white Ø 1 cm



1057423 - 800 g - SU

Soft pearls white Ø 0,4 mm



1057504 - 400 g - SU
1057367 - 1,3 kg - SU

Nonpareil white



1061223 - 850 g - SU

Soft pearls silver Ø 0,4 mm



1057593 - 400 g - SU
1057364 - 1,3 kg - SU

Sweet rose serenade





1061003
Ø 2,5 cm
35 x
MA



1061230
Budgetline
Ø 3 cm
49 x
MA



1053010
Ø 3,5 cm
49 x
MA



1053003
Ø 3,5 cm
49 x
MA



1053004
Ø 3,5 cm
49 x
MA



1053005
Ø 3,5 cm
49 x
MA



1053006
Ø 3,5 cm
49 x
MA



1053009
Ø 3,5 cm
49 x
MA

MARZIPAN ROSES - MARSEPEIN ROZEN - ROSES EN MASSEPAIN



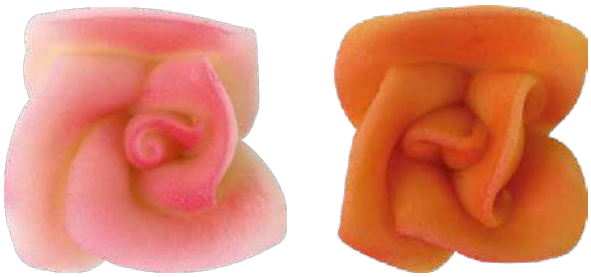
1061402
Ø 3,5 cm
30 x
MA



1061400
Ø 3,5 cm
30 x
MA



1061401
Ø 3,5 cm
30 x
MA



1061403
Ø 3,5 cm
30 x
MA



1061404
Ø 3,5 cm
30 x
MA



1061002
Ø 3,5 cm
30 x
MA



1051138
Ø 3 cm
90 x
SU



1051031
Ø 3 cm
168 x
SU



1054611
Ø 3 cm
90 x
SU



1035005
Macaron set
Ø 3 cm - 160 x - SU

Blooming bites


Forever
in bloom
1066097
Flower yellow
Ø 5 cm - 36 x - DR





1033065*
H 12 cm
1 x SET / 3 pcs
RES



1033098*
H 16 cm
4 x
RES



1033102*
H 13 cm
2 x
RES



1033110*
H 13 cm
2 x
RES

CAKE TOPPERS WITH STRASSES - TAARTTOPPERS MET STRASSES
DÉCORATIONS DE GÂTEAUX AVEC STRASS



1028103
L 10 x 11 cm
2 x
MET



1028147
L 12 x 12 cm
2 x
MET



1029064
L 10 x 16 cm
2 x
MET



1029065
L 10 x 16 cm
2 x
MET



1028142
L 11 x 14 cm
2 x
PL



1028150
L 11 x 14 cm
2 x
PL



1028149
L 13,5 x 13 cm
2 x
PL



Catch the bouquet

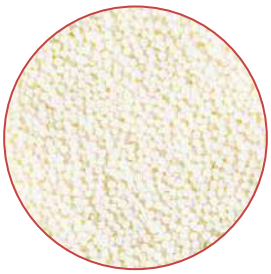


HOMEBAKING & TOPPINGS

Everything you need for home baking: delightful sugar and chocolate decorations in blisters, alongside vibrant toppings like shimmering pearls and colorful sprinkles, offered in various packaging sizes.

SUGAR NON PAREIL

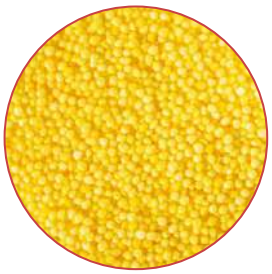
White



1061223 - 850 g

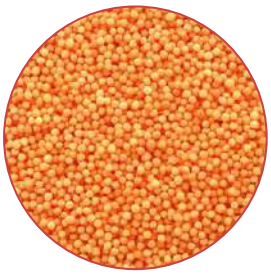
Ⓥ

Yellow



1061242 - 850 g

Orange



1061247 - 850 g

Pink



1061227 - 850 g

Blue



1061225 - 850 g

Green



1061245 - 850 g

Red



1061229 - 850 g

Lilac



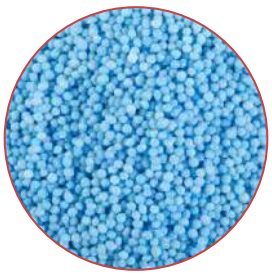
1061249 - 850 g

Fuschia



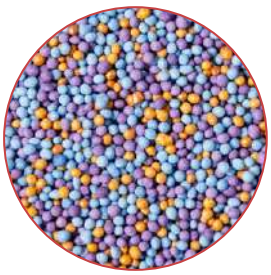
1061260 - 850 g

Baby blue



1061237 - 850 g

Purple/blue/gold mix



1061250 - 850 g

Funky mix



1061252 - 850 g
1057215 - 5 kg



SUGAR NON PAREIL

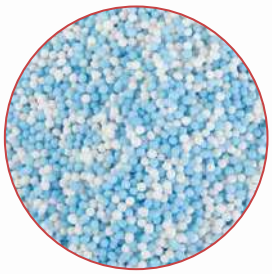


Girl mix



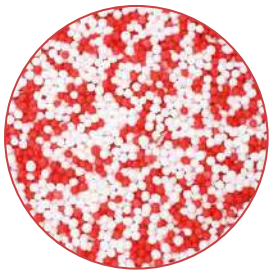
1061239 - 850 g

Boy mix



1061240 - 850 g

Valentine mix



1061008 - 850 g

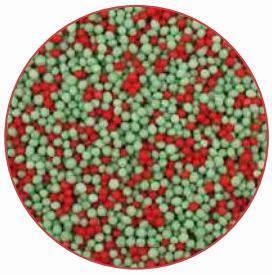
Ⓥ Ⓚ

Pink/white mix



1061255 - 850 g

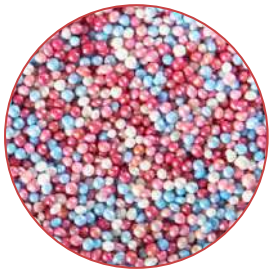
Green/red mix



1057418 - 850 g



Pink/blue/white mix



1061321 - 850 g

Gold pearly



1057604 - 850 g

Bronze pearly



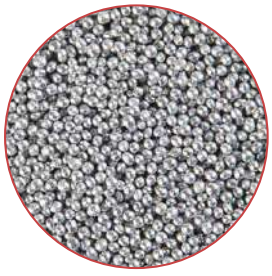
1057567 - 850 g

Red pearly



1057570 - 850 g

Silver pearly



1061357 - 850 g

Purple pearly



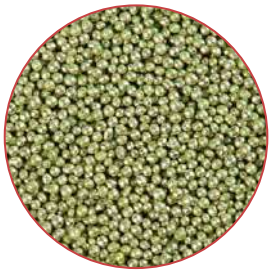
1057483 - 850 g

Blue pearly



1057562 - 850 g

Green pearly



1057486 - 850 g

Sweet rose serenade



SOFT SUGAR PEARLS

White



1057504 - Ø 4 mm - 400 g
1057367 - Ø 4 mm - 1,3 kg
1021138 - Ø 4 mm - 15 kg

Yellow



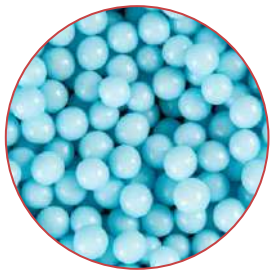
1057546 - Ø 4 mm - 400 g

Pink



1057506 - Ø 4 mm - 400 g
1057366 - Ø 4 mm - 1,3 kg

Blue



1057505 - Ø 4 mm - 400 g
1057365 - Ø 4 mm - 1,3 kg

Green



1057547 - Ø 4 mm - 400 g

Red



1057426 - Ø 4 mm - 600 g

Dark red



1057222 - Ø 4 mm - 600 g

Purple



1057454 - Ø 4 mm - 600 g

White



1057423 - Ø 1 cm - 800 g

Yellow



1057429 - Ø 1 cm - 800 g

Pink



1057428 - Ø 1 cm - 800 g

Blue



1057424 - Ø 1 cm - 800 g

Green



1057427 - Ø 1 cm - 800 g

Mix



1057492 - Ø 4 mm - 400 g
1057368 - Ø 4 mm - 1,3 kg

Indian pearls



1061254 - Ø 4 mm - 800 g

Pearl pleasure



SOFT SUGAR PEARLS

Gold pearly



1057605 - Ø 4 mm - 600 g
1057606 - Ø 4 mm - 1,3 kg

Bronze pearly



1057565 - Ø 4 mm - 600 g

Red pearly



1057569 - Ø 4 mm - 600 g

Silver pearly



1057593 - Ø 4 mm - 400 g
1057364 - Ø 4 mm - 1,3 kg

Green pearly



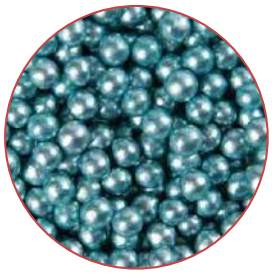
1057485 - Ø 4 mm - 600 g

Purple pearly



1057482 - Ø 4 mm - 600 g

Blue pearly



1057563 - Ø 4 mm - 600 g

Gold pearly



1057573 - Ø 1 cm - 600 g

Bronze pearly



1057564 - Ø 1 cm - 600 g

Red pearly



1057568 - Ø 1 cm - 600 g

Green pearly



1057484 - Ø 1 cm - 600 g

Purple pearly



1057481 - Ø 1 cm - 600 g

Blue pearly



1057572 - Ø 1 cm - 600 g

SOFT SUGAR PEARLS

Silver



1057232 - Ø 3 mm - 900 g
1057311 - Ø 3 mm - 10 kg

Silver



1057233 - Ø 4 mm - 900 g
1057323 - Ø 4 mm - 10 kg

Silver



1057234 - Ø 6 mm - 900 g
1057324 - Ø 6 mm - 10 kg

Silver



1057235 - Ø 8 mm - 900 g
1057326 - Ø 8 mm - 10 kg

SUGAR STICKS METALLIC

Bronze pearly



1057436 - 500 g
1036013 - 10 kg

Silver pearly



1057439 - 500 g
1036012 - 10 kg

Blue pearly



1057480 - 500 g
1036016 - 10 kg

Green pearly



1057438 - 500 g
1036015 - 10 kg

Purple pearly

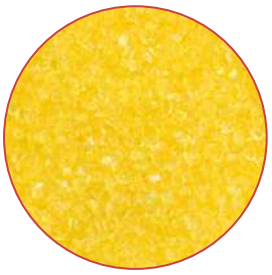


1057437 - 500 g
1036014 - 10 kg



SUGAR FANTASY FLAKES

Yellow



1024483 - 500 g

Red



1024486 - 500 g

Pink



1024485 - 500 g

Green



1024484 - 500 g

Gold



1024010 - 600 g

Bronze



1024235 - 600 g

Silver

1024223 - 600 g

Violets fragments

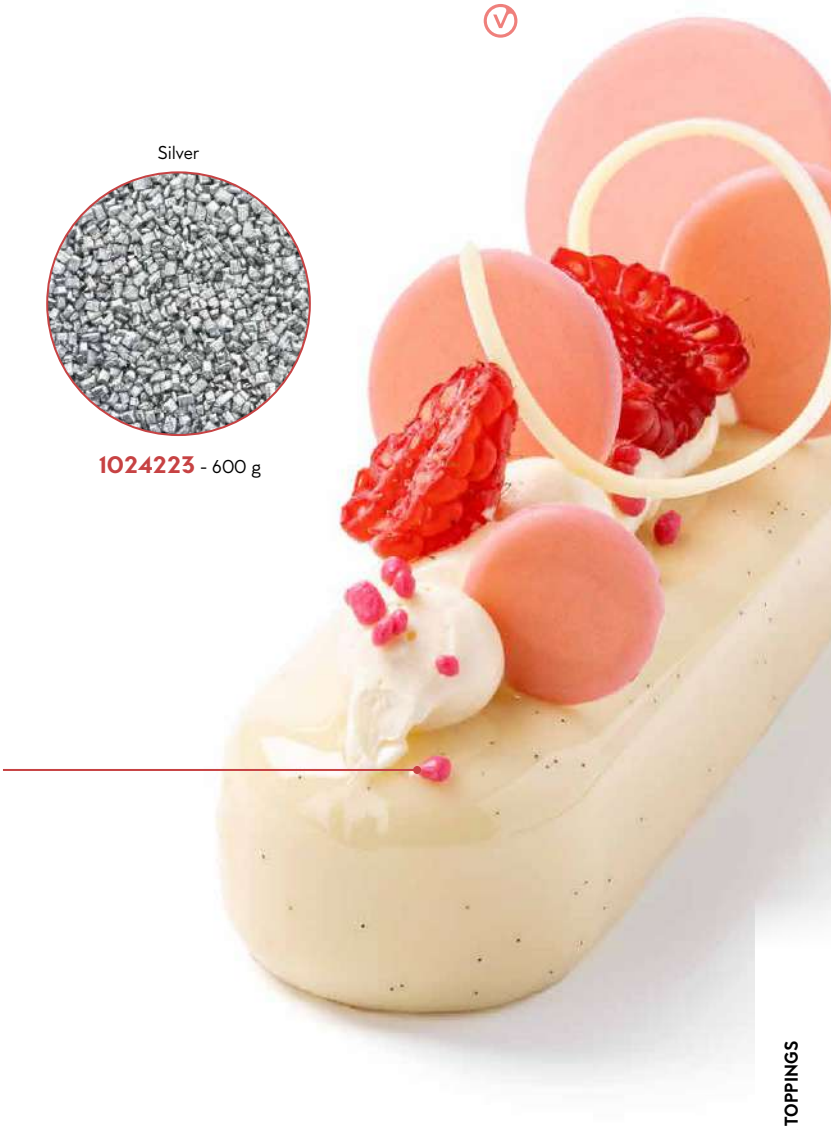


1051182 - 1 kg

Rose fragments



1051181 - 1 kg



CRYSTALLIZED SUGAR

Crystallized violets confetti



1051081 - 1 kg

Crystallized rose confetti



1051089 - 1 kg

Crystallized violet leaves



1051080 - 1 kg

Crystallized rose leaves



1051087 - 1 kg

SUGAR FANTASY MIXES

Unicorn mix



1061209 - 500 g

Mermaid mix



1061207 - 500 g

Love mix



1061212 - 500 g

Valentine mix



1061103 - 500 g

Princess mix



1061262 - 500 g

Strawberry mix



1061266 - 500 g

Girly mix



1061269 - 500 g

Celebrate mix



1061215 - 500 g





Pirates party

SUGAR FANTASY MIX

Pirates mix



1061208 - 500 g

Happy mix



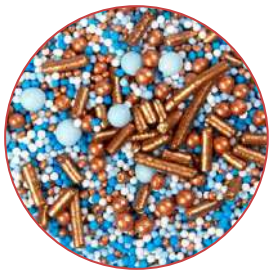
1061191 - 500 g

Circus mix



1061211 - 500 g

Blue gold mix



1061214 - 500 g

Gold white mix



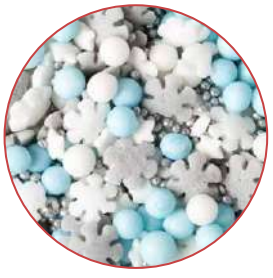
1061275 - 500 g

Winter wonder mix



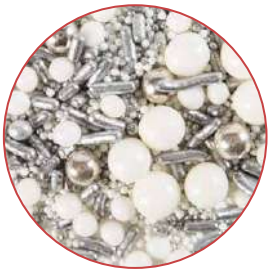
1061226 - 500 g

Ice queen mix



1061243 - 600 g

Ice fall mix



1061268 - 500 g

Seasonal smoothie

1095645
Pencil Raphael
L 20 cm - 115 x - CH



SUGAR FANTASY

Hearts



1061170 - 500 g
1004000 - 15 kg

Hearts



1057386 - 600 g
1003504 - 15 kg

Hearts mix



1061313 - 400 g
1000350 - 15 kg

Flamingo



1061318 - 400 g
1009100 - 15 kg

Rounds mix



1061316 - 400 g
1000520 - 15 kg

Rounds mix



1061253 - 400 g
1021003 - 15 kg

Rounds



1091079 - 450 g

Mickey



1061314 - 400 g
1001450 - 15 kg

Flowers



1061309 - 400 g
1009402 - 15 kg

Letters



1061307 - 400 g
1001500 - 12 kg

Bones



1061320 - 300 g
1030002 - 15 kg



Mini vermicelli



1061304 - 400 g
1010000 - 15 kg

Vermicelli



1061294 - 750 g



SUGAR FANTASY

White stars



1057259 - 535 g

Silver stars



1057255 - 535 g
1021005 - 15 kg

Gold stars



1057256 - 535 g
1021004 - 15 kg

Stars mix



1057004 - 400 g
1061091 - 1 kg
1021250 - 15 kg

White ice crystal



1057199 - 1 kg
1026502 - 15 kg

Silver ice crystal



1057510 - 400 g
1026501 - 15 kg

Crispie fruit



1057458 - 600 g
1100573 - 7,5 kg

Mini marshmallow



1057468 - 1 kg
1000058 - 4 kg

Hostie



1057479 - 300 g - ± 230 pcs

Mini sugar eggs



1085005 - 980 pcs

Medium sugar eggs



1085006 - 925 pcs

Large sugar eggs



1085007 - 270 pcs

Jelly hearts



1068208 - 800 g

Nougat



1057002 - Ø 3-10mm - 5 kg

Crispie crunches



1095608 - 2 kg

Crunchy mix



1057453 - 400 g
1057448 - 5 kg

SUGAR EYES



Small - Ø 0,8 cm



1091469 - 200 g
1026050 - 12 kg

Medium - Ø 1 cm



1091468 - 200 g
1026051 - 12 kg

Large - Ø 1,8 cm



1091467 - 200 g
1026052 - 12 kg

WAFER CONFETTI

Green



1063000 - 250 g

Yellow



1063001 - 250 g

Pink



1063003 - 250 g

Mix



1025667 - 250 g

MERINGUE

Mini dots white



1057359 - 800 g
1057385 - 13 kg

Medium dots pink



1057356 - 200 g
1026042 - 6 kg

Medium dots white



1057384 - 6 kg

Flakes



1057308 - 650 g
1057309 - 13 kg

White sticks



1057487 - 600 g

Pink sticks



1057351 - 400 g

White round



1057358 - Ø 3 cm - 240 pcs

Pink round



1057357 - Ø 3 cm - 240 pcs

CRISPY CHOCOLATE PEARLS

Dark



1057471 - Ø 1 cm - 900 g
1101916 - Ø 1 cm - 10 kg

White



1057470 - Ø 1 cm - 900 g
1101931 - Ø 1 cm - 10 kg

Milk



1057472 - Ø 1 cm - 900 g
1101930 - Ø 1 cm - 10 kg

Caramel



1057476 - Ø 1 cm - 900 g
1101768 - Ø 1 cm - 10 kg

Mix



1057473 - Ø 1 cm - 900 g
1057425 - Ø 1 cm - 10 kg

Green



1057474 - Ø 1 cm - 900 g
1102663 - Ø 1 cm - 10 kg

Strawberry



1057475 - Ø 1 cm - 900 g
1101766 - Ø 1 cm - 10 kg

Yellow



1057477 - Ø 1 cm - 900 g
1102392 - Ø 1 cm - 12 kg

CHOCOLATE FANTASY

Crunchy salty caramel curls



1057443 - 350 g
1057447 - 5 kg

Crunchy lemon curls



1057441 - 350 g
1057445 - 5 kg

Crunchy red fruit curls



1057440 - 350 g
1057444 - 5 kg

Crunchy brownie curls



1057442 - 350 g
1057446 - 5 kg

Dark curls



2044171 - 500 g
2100022 - 4 kg

V K H

White curls



2044173 - 500 g
2100224 - 4 kg

K H

Milk curls



2044177 - 500 g
2100114 - 4 kg

K H

Crispie chocolate pearls mix



1057405 - 2,5 kg
1100253 - 7,5 kg

CHOCOLATE FANTASY

Lentilles



1061276 - 850 g
1061178 - 4 kg

Lentilles



1061259 - 800 g

Crushed lentilles



1061258 - 700 g

White stars



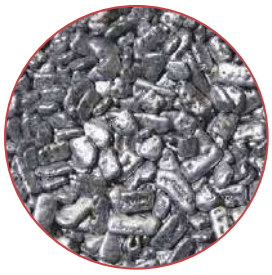
1057173 - 1 kg
1057202 - 7 kg
Ⓚ Ⓗ

Pajet bronze



1057344 - 500 g

Pajet silver



1057343 - 500 g

Pajet gold



1057342 - 500 g

Dark stars



1057170 - 1 kg
1057200 - 7 kg
Ⓥ Ⓚ Ⓗ

Coffeebean



1081222 - 800 g
1081123 - 3 kg
1100131 - 8 kg

Cloudy mug cake





1039300
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D



1039302
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D



1039303
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D



1039304
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D



1039305
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D





1039307
Ø 1 cm
12 blisters - 16 pcs/blister - SU
3D



1039315
Ø 2,5 cm
12 blisters - 8 pcs/blister - CH
3D



1039409
Ø 2,5 cm
8 blisters - 8 pcs/blister - SUG
3D H



1039306
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D



1039312
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D



1039311
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D H





1039301
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D



1039314
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D H



1039313
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D H



1039404
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU
2D H





1039407
Ø 2,5 cm
12 blisters - 12 pcs/blister - SUG
2D V K H



1039413
Ø 2,5 cm
12 blisters - 12 pcs/blister - SUG
2D V K H



1039402
Ø 2,5 cm
12 blisters - 12 pcs/blister - SUG
2D V K H



1039600
Ø 2,2 cm
8 blisters - 8 pcs/blister - CH
3D H

Balls of Glory





1039408
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU



1039410
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU



1039411
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU



1039401
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU



1039400
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU



1039405
Ø 2,5 cm
12 blisters - 8 pcs/blister - SU





1039406
H 4 cm
10 blisters
3 pcs/blister
SU





1039603
Ø 2,5 cm
10 blisters
3 pcs/blister
CH





1039503
H 4,5 cm
10 blisters
3 pcs/blister
SUG





1039502
H 4 cm
10 blisters
3 pcs/blister
SU



ESSENTIALS
Collection

Our extensive range of high-quality moulds, sugar paste, edible colors and decorating tools empowers you to transform your creations into edible works of art.



SUGAR PASTE - ROLFONDANT - PÂTE À SUCRE

White sugar paste in large pack. Ideal for covering larger cakes. Use the Color gel to give the sugar paste the desired colour.

Witte rolfondant in grote verpakking. Ideaal voor het overtrekken van grotere taarten. Met de Colorgel geeft u de rolfondant de gewenste kleur.

Pâte à sucre blanche en grand emballage. Idéal pour la couverture de grands gâteaux. En utilisant le Colorgel, vous donnerez la couleur de votre choix à votre pâte à sucre.





ONLY FOR BELUX



1025467
SUGARPASTE
5 kg
SUG

1024980 - 1 x 250 g
1025000 - 16 x 250 g

1024981 - 1 x 250 g
1025001 - 16 x 250 g

1024982 - 1 x 250 g
1025002 - 16 x 250 g

1024983 - 1 x 250 g
1025003 - 16 x 250 g

1024984 - 1 x 250 g
1025004 - 16 x 250 g

1024985 - 1 x 250 g
1025005 - 16 x 250 g

1024986 - 1 x 250 g
1025006 - 16 x 250 g

1024988 - 1 x 250 g
1025007 - 16 x 250 g

1024989 - 1 x 250 g
1025008 - 16 x 250 g

1024990 - 1 x 250 g
1025009 - 16 x 250 g



MOLDABLE SUGAR PASTE
MODELEERBARE SUIKERPASTA
PÂTE A SUCRE MODELABLE

Ideal for making 3D figures without the addition of CMC. This product is not suitable for covering cakes.

Ideaal voor het maken van 3D figuurtjes zonder toevoeging van CMC. Dit product is niet geschikt om taarten te overtrekken.

Idéal pour la création de figurines 3D sans rajout de CMC. Le produit n'est pas approprié pour la couverture de gâteaux.

ONLY FOR BELUX



1025696
1 kg
1 x
SU



GIVE A SHINY LOOK TO YOUR PHOTOCAKES
GEEF GLANS AAN UW FOTOTAARTEN
POUR FAIRE BRILLER VOS GÂTEAUX AVEC PHOTO COMESTIBLE



ONLY FOR BELUX



1025190
1 kg - 1 x - JE

ONLY FOR BELUX



1024198
50 g - 40 x - JE

CMC - ONLY FOR BELUX



Dries your sugar paste in just 30 minutes.

Droogt uw rolfondant in slechts 30 minuten.

Sèche votre pâte à sucre en seulement 30 minutes.

1024117
40 g - 4 x - COL

EDIBLE GLUE - EETBARE LIJM
COLLE ALIMENTAIRE - ONLY FOR BELUX

1023103
18 g - 10 x - SU



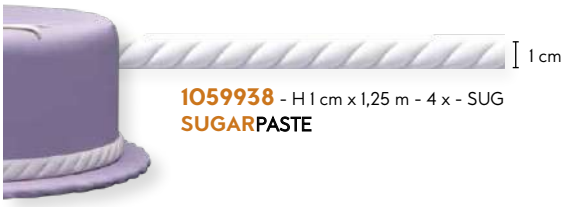
ISOMALT



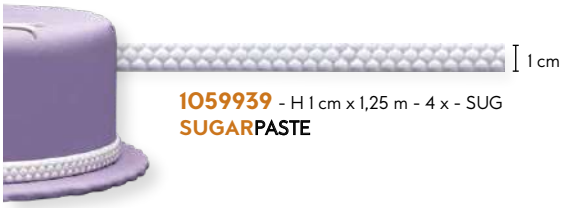
1025119
500 g - SU

1024520
1,5 kg - SU

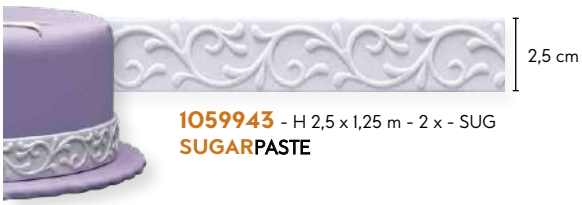
SUGAR PASTE RIBBONS - SUIKERPASTABANDEN
RUBANS EN PÂTE À SUCRE



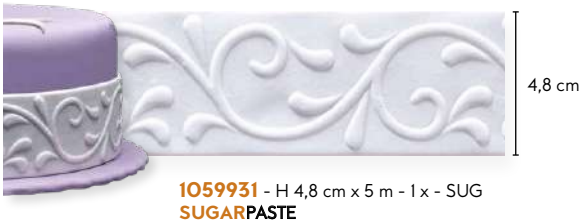
1059938 - H 1 cm x 1,25 m - 4 x - SUG
SUGARPASTE



1059939 - H 1 cm x 1,25 m - 4 x - SUG
SUGARPASTE



1059943 - H 2,5 x 1,25 m - 2 x - SUG
SUGARPASTE



1059931 - H 4,8 cm x 5 m - 1 x - SUG
SUGARPASTE



MAGIC ICING

Add 140 to 160 ml of water per kilogram of icing powder.
Beat for about 4 minutes with a whisk until you have a nice, smooth mixture.

Per kilogram icing poeder 140 tot 160 ml water toevoegen.
Circa 4 minuten opkloppen met een vlindergarde tot je een mooi egaal mengsel hebt.

Ajoutez 140 à 160 ml d'eau à un kilo de poudre magique. Mélangez ensuite pendant 4 minutes avec un batteur jusqu'à obtention d'une pâte homogène.



1061202
5 x 1 kg
SU

EDIBLE INK MARKERS - STIFTEN EETBARE INKT FEUTRES ALIMENTAIRE

Water-based. For on sugar paste, marzipan, macarons and dragees.
Op waterbasis. Voor op rolfondant, marsepein, macarons en suikerbonen.
A base d'eau. Pour la pâte à sucre, la massepain, les macarons et les dragées.



1024672
8 pcs/set
1 x SET
COL



1024675
Black
4 x - COL

Unicorn fantasy





COLORED GLAZES - GEKLEURDE GLACAGES - GLAÇAGE COLORÉ 32 g - 25 x - SU



BROWN

1039787



PURPLE

1039788



GREY

1039789



LIGHT GREEN

1039790



DARK GREEN

1039793



DARK BLUE

1039791



BLACK

1039792



ORANGE

1039794



YELLOW

1039795



LIGHT BLUE

1039796



PINK

1039797



RED

1039798



WHITE

1039799

COLORGEL 100 g - 1 x - COL

Use Colorgel to add colour to sugar paste, whipped cream, royal icing, cream, sugar-based products and baked goods.

Gebruik de Colorgel voor het kleuren in de massa van de witte rolfondant, slagroom, producten op suikerbasis en producten om te bakken in de oven.

Utilisez le Colorgel pour colorer dans la masse de la pâte à sucre, la chantilly, la crème, les produits à base de sucre et les produits à cuire au four.







PASTEL PINK
1023126



PINK
1023141



GRASS GREEN
1023132



MOSS GREEN
1023138



VIOLET
1023134



DARK BLUE
1023144



BROWN
1023135



LEMON YELLOW
1023131



BLACK
1023145



CHERRY RED
1023127



LIGHT BLUE
1023125



ORANGE
1023133



PASTEL PINK | LEMON YELLOW | SKY BLUE | GRASS GREEN | CHERRY RED | ORANGE | PURPLE | BLACK

1023218

5 x SET / 40 pcs - 20 g - COL

ONLY FOR BELUX

DRIP CHOC

Ready-to-use coloured chocolate for effect. The topping dries quickly. Ideal for decorating sugar and cream bases. With measuring cap for a perfect drip. Create your drip cake in a few minutes!

Kant-en-klare gekleurde chocolade voor een druppeleffect. De topping droogt snel op. Ideaal voor het decoreren van taarten gemaakt van suiker en verse room. Met maatdop om perfect te kunnen schenken. Creëer je drip cake in enkele minuten!

Chocolat coloré prêt à l'emploi pour un effet drip (effet dégoulinant). Le nappage sèche rapidement. Idéal pour décorer les gâteaux à base de sucre et crème fraîche. Avec bouchon doseur pour une coulée parfaite. Créez votre drip cake en quelques minutes !



LIGHT BLUE
1023412
1 x 180 g - SU



CHERRY RED
1023410
1 x 180 g - SU



YELLOW
1023297
1 x 180 g - SU



BROWN
1023411
1 x 180 g - SU



WHITE
1023409
1 x 180 g - SU



PINK
1023296
1 x 180 g - SU

Flamingo fun



COLOR SPRAY

Alcohol based coloring spray. Ideal for decorating the surface of chocolate, sugar-based products, baked pastries, whipped cream and fatty bases in general.

Kleurstof spray op basis van alcohol. Ideaal voor het decoreren van de oppervlakte van chocolade, producten op suikerbasis, patisserie gebakken in de oven, slagroom en van vette oppervlakken in het algemeen.

Spray colorants à base d'alcool. Idéal pour décorer la surface du chocolat, les produits à base de sucre, les pâtisseries cuites au four, la crème chantilly et les bases grasses en général.



1022949
1 x 250 ml - COL
1022953
1 x 75 ml - COL

1022950
1 x 250 ml - COL
1022966
1 x 75 ml - COL

1022223
1 x 250 ml - COL
1022959
1 x 75 ml - COL



A touch of gold



1023168
1 x 250 ml - COL
1022954
1 x 75 ml - COL

1023171
1 x 250 ml - COL
1022955
1 x 75 ml - COL

1023173
1 x 250 ml - COL
1022956
1 x 75 ml - COL

1023177
1 x 250 ml - COL
1022957
1 x 75 ml - COL

1023176
1 x 250 ml - COL
1022958
1 x 75 ml - COL

HOW TO USE Velvet Spray





Preparation

Submerge the spray can in warm water (45-50°C) for 30 min prior to usage.

Dompel de spuitbus voor gebruik onder in warm water (45-50°C) gedurende 30 min.

Plongez la bombe aérosol dans de l'eau tiède (45-50°C) pendant 30 min avant utilisation.

Tip

For ice cream cake, cover with liquid cream 35% (no sugar) and freeze for 1 h min. Then you can spray with the velvet spray. This ensures that the velvet effect stays perfect.

Voor ijstaart, bedek met vloeibare room 35% (geen suiker) en vries in voor min 1u. Daarna kan je de velvet spray gebruiken. Dit verzekert dat het velvet effect perfect blijft.

Pour un gateau glacé, recouvrez-le de crème liquide 35% (sans sucre) et mettez-le au congélateur pendant au moins 1 heure. Ensuite, vous pouvez vaporiser le spray velours. Cela garantit un effet velours parfait.



Activation

Vigorously shake the can to ensure optimal mixture.

Schud de spuitbus krachtig voor een optimaal gebruik.

Secouez vigoureusement la canette pour vous assurer un mélange optimal.





Application

Spray an even layer onto a cold or frozen surface from a distance of about 15-20 cm, achieving the coveted.

Spuit een gelijkmatige laag op een koud of bevroren oppervlak vanaf ongeveer 15-20 cm, waardoor het gewenste effect wordt bereikt.

Vaporisez une couche uniforme sur une surface froide ou gelée à une distance d'environ 15 à 20 cm, pour obtenir l'effet convoité.



Finishing touch

Elevate your creations with decorations! Avoid placing decorations directly on the velvet spray surface. For adherence, apply chocolate first, followed by cooling spray. You can also place the decorations on buttercream.

Geef je creaties een boost met decoraties! Plaats geen decoraties rechtstreeks op het fluwelen spuitoppervlak. Voor hechting eerst chocolade aanbrengen, gevolgd door koelspray. Je kunt de decoraties ook op botercrème plaatsen.

Élevez vos créations avec des décorations ! Évitez de placer des décorations directement sur la surface de pulvérisation en velours. Pour l'adhérence, appliquez d'abord le chocolat, suivi d'un spray rafraîchissant. Vous pouvez également placer les décorations sur de la crème au beurre.



Cleaning

After use, ensure to clean the dispenser thoroughly to maintain its performance for future creations.

Zorg ervoor dat u de dispenser na gebruik grondig reinigt om de prestaties voor toekomstige creaties te behouden.

Après utilisation, veillez à bien nettoyer le distributeur afin de conserver ses performances pour les créations futures.

COLOR SPRAY VELVET EFFECT



Velvet color spray. Ideal to decorate individual domes, mousses and ireezed products. Elegant look with a nice taste of cocoa. Warm up in hot water before use. A bottle of 400 ml will cover 8 - 10 cakes (8 persons).

Velours spray voor oppervlakken. Ideaal voor het versieren van ijstaarten, mousses en oppervlakken van bevroren producten. De kleurstoffen zorgen voor een verfijnd velourseffect met een aangename cacaosmaak. Bewaar in een warmtekast of houd onder warm water voor gebruik. Een fles van 400 ml kan 8 - 10 taarten bedekken (8 personen).

Spray effet velours pour surfaces. Idéal pour la décoration d'entremêts, mousses et surfaces de produits congelés. Utilisez-le pour créer un effet velours fin et élégant, enrichi par un délicat et agréable goût de cacao. Réchauffer ou passer sous l'eau chaude avant l'emploi. Une bouteille de 400 ml peut couvrir 8 à 10 gâteaux (8 personnes).



1024775
1 x 400 ml
1022960
1 x 75 ml
V

YELLOW



1024773
1 x 400 ml
1022962
1 x 75 ml

RED



1024781
1 x 400 ml
1022961
1 x 75 ml

PINK



1023223
1 x 400 ml
V

BLACK



1024770
1 x 400 ml
V

WHITE



1024878
1 x 400 ml
1022967
1 x 75 ml

GREEN



1022187
1 x 400 ml
1022963
1 x 75 ml
V

MILK CHOCOLATE



1024778
1 x 400 ml
1022965
1 x 75 ml
V

DARK CHOCOLATE



1024786
1 x 400 ml
1022964
1 x 75 ml
V

WHITE CHOCOLATE





LIPOSOLUBLE POWDER COLORING
VETOPLOSBARE POEDERKLEURSTOF
COLORANT LIPOSOLUBLE EN POUDRE

To color mass and surfaces. Ideal to decorate chocolate, sugar based product, marzipan, cocoa butter or oven baked product.

TIP: To color dark chocolate mix 1 g powder with 3 g food alcohol and apply with a brush. To color sugar paste or almond paste, mix 1 g powder with 100 g mass.

Voor het kleuren in de massa en de oppervlakte. Ideaal voor het decoreren van chocolade, cacaoboter, marsepein, producten op basis van suiker of voor producten om te bakken in de oven.

TIP: Om de glanzende kleuren te behouden op donkere chocolade, meng 1 g poeder met 3 g voedingsalcohol en breng aan met een penseel. Voor het kleuren van marsepein, meng 1 g poeder met 100 g marsepein.

Pour colorer dans la masse et la surface. Idéal pour la décoration du chocolat, des produits à base de sucre, pâte d'amandes, beurre de cacao et des produits à cuire au four.

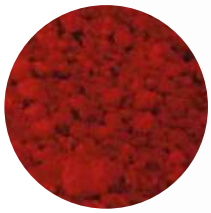
CONSEIL: Pour décorer le chocolat noir et obtenir des couleurs brillantes, mélangez 1 g de poudre et 3 g d'alcool et appliquez à l'aide d'un pinceau. Pour colorer le massepain, mélangez 1 g de poudre avec 100 g de massepain.



LEMON YELLOW

1024507 - 25 g - COL

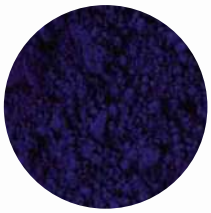
Ⓥ Ⓚ



RED

1024509 - 25 g - COL

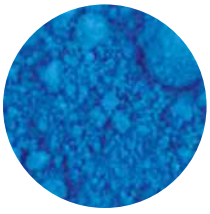
Ⓥ Ⓚ



JEANSBLUE

1024511 - 25 g - COL

Ⓥ Ⓚ



SKYBLUE

1024565 - 25 g - COL

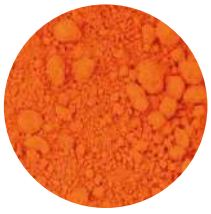
Ⓥ Ⓚ



BLACK

1024500 - 25 g - COL

Ⓥ Ⓚ



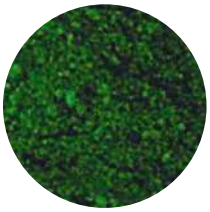
ORANGE

1024550 - 25 g - COL

Ⓥ Ⓚ







GREEN

1024510 - 25 g - COL

Ⓥ Ⓚ



SUGAR COLORING IN POWDER: METALLIC EFFECT
OPPERVLAKTEKLEURSTOF IN POEDER: METALLIC EFFECT
COLORANT DE SURFACE EN POUDRE: EFFET METALLIQUE





GOLD
1024402
25 g - COL

BRONZE
1024444
25 g - COL

RED
1024445
25 g - COL

SILVER
1024403
25 g - COL

Ideal to decorate chocolate, sugar based products and marzipan. For a shiny effect on dark chocolate, mix 1 g powder with 2 g food alcohol and use a brush to applicate.

Ideaal voor het decoreren van chocolade, producten op basis van suiker, marsepein. Om de glanzende kleuren te behouden op donkere chocolade, meng 1 g poeder met 2 g voedingsalcohol en breng aan met een penseel.

Idéal pour la décoration du chocolat, des produits à base de sucre et de la pâte d'amandes. Pour décorer du chocolat noir et obtenir des couleurs brillantes, mélangez 1 g de poudre et 2 g d'alcool et appliquez à l'aide d'un pinceau.

ATOMIZER - VERSTUIVER - PULVERISATEUR





GOLD
1022952 - 10 g - COL

BRONZE
1024732 - 10 g - COL

RED
1024548 - 10 g - COL

SILVER
1022951 - 10 g - COL





CACAO BUTTER SPRAY

Cacoa butter spray to offer a brillant effect on sugar and marzipan.

Cacaoboterspray om marsepein en suiker te doen glanzen.

Spray beurre de cacao pour faire briller votre pâte à sucre et votre pâte d'amande.

1024501
400 ml
COL





SHINING SPRAY

Ideal to protect and to have a shiny look on chocolate, sugar and marzipan.

Ideaal om chocolade, suiker en marsepein te doen glanzen.

Idéal pour protéger et faire briller le chocolat, la pâte à sucre et la pâte d'amande.

1022342
400 ml
COL





COOLING SPRAY

Edible cool spray to fix and secure chocolate creations.

Eetbare koelspray om chocoladecreaties te fixeren en vast te zetten.

Spray réfrigérant alimentaire pour fixer et sécuriser les créations en chocolat.

1022324
400 ml
COL

GOLDSPRAY - GOUDSPRAY - SPRAY OR 23KT



1024718
Gold
23 KT
75 ml - COL





SILVER/GOLD LEAVES - BLADZILVER/GOUD FEUILLES ARGENT/OR



1080491
Silverleaf
☐ 9,5 cm
25 x - COL
Ⓥ



1080490
Goldleaf - 23 KT
☐ 8 cm
25 x - COL
Ⓥ



1080400
1 g
1 x
GOLD

1080410
1 g
1 x
GOLD

1080430
1 g
1 x (1650 pc)
GOLD

Sweet splash



SPATULA - SPATELS - SPATULE



1030263
L 8 x 4,5 cm
1 x
MAT

CAKE RIBBON - TAARTBAND - RUBAN GÂTEAU



1092507
H 5 cm - 305 m
1 x
PL





PIPING BAGS - SPUITZAK - SAC À POCHE

Anti slip - Ne glisse pas

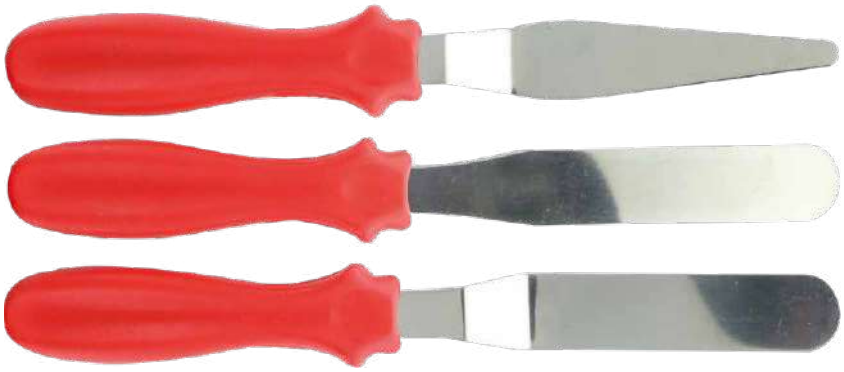


1059905
L 53 cm
100 x
PL



1059900
L 65 cm
100 x
PL

SPATULA METALLIC - SPATEL METAAL - SPATULE MÉTALLIQUE



1030868
1 x SET / 3 pcs
MAT

BRUSH - PENSEEL - PINCEAU



Use a brush to apply powdered dye.
Gebruik een penseel om poederkleurstof aan te brengen.
Utilisez un pinceau pour les poudres colorants.

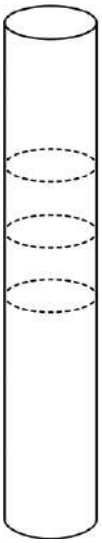
1030848
17,5 - 21,5 cm
1 x SET / 6 pcs
MAT

BISTOURIS - SCALPEL



1030361
L 14,5 cm
1 x
MET

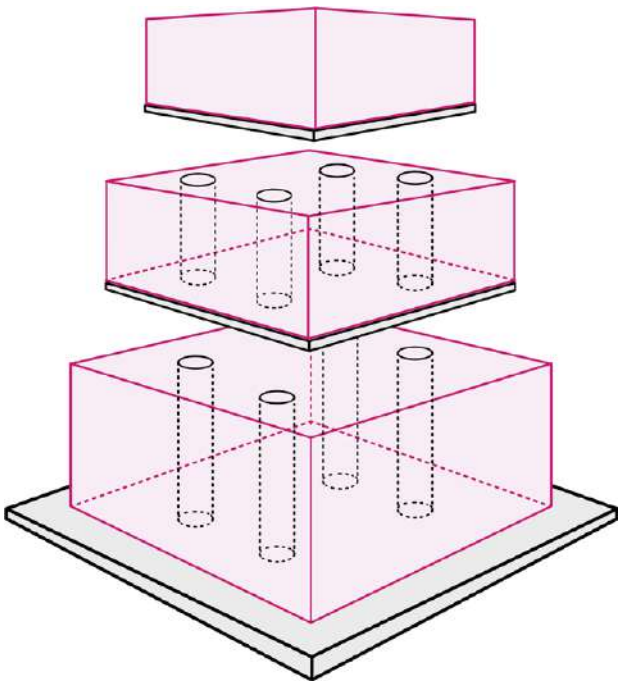
PLASTIC TUBES FOR SUPPORT - PLASTIEK BUISJES VOOR ONDERSTEUNING
TUBES EN PLASTIQUE POUR SUPPORT



1030358
H 20 cm
Ø 1,9 cm
50 x
PL



1030392
H 30 cm
Ø 0,6 cm
50 x
PL



Plastic tubes to support the different levels. The tubes can be cut to the desired height.

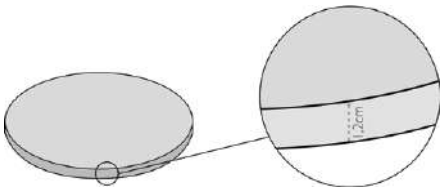
Plastieken buisjes ter ondersteuning van de verschillende niveaus. De buisjes kunnen op de gewenste hoogte versneden worden.

Tubes en plastique pour support-gâteaux à plusieurs niveaux. Possibilité de couper les tubes à la taille désirée.

BLACK CAKE BOARDS - ZWARTE TAARTPLATEAUS VOOR HET MAKEN VAN STAPELTAARTEN
COMPOSANTS NOIRS POUR PIÈCES MONTÉES



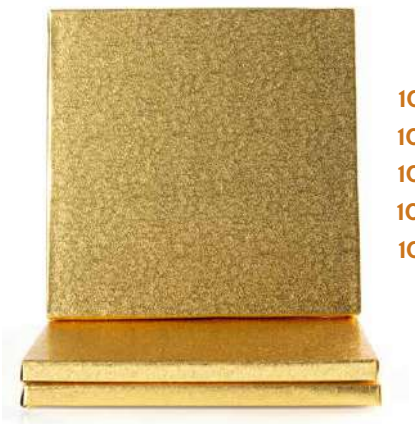
1030440	Ø 20 cm	5 x
1030441	Ø 25 cm	5 x
1030442	Ø 30 cm	5 x
1030443	Ø 35 cm	5 x



GOLD CAKE BOARDS - GOUDEN TAARTPLATEAUS VOOR HET MAKEN VAN STAPELTAARTEN
COMPOSANTS EN OR POUR PIÈCES MONTÉES



1030426	Ø 20 cm	1 x
1030403	Ø 25 cm	1 x
1030404	Ø 30 cm	1 x
1030405	Ø 35 cm	1 x
1030406	Ø 40 cm	1 x



1030429	☐ 20 cm	1 x
1030448	☐ 25 cm	1 x
1030449	☐ 30 cm	1 x
1030450	☐ 35 cm	1 x
1030465	☐ 40 cm	1 x

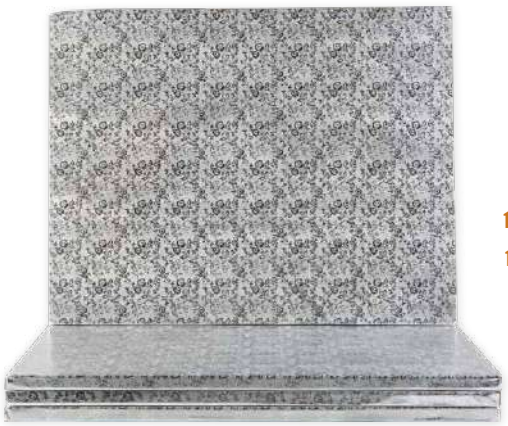
SILVER CAKE BOARDS - ZILVER TAARTPLATEAUS VOOR HET MAKEN VAN STAPELTAARTEN
COMPOSANTS ARGENTÉS POUR PIÈCES MONTÉES



1030345	Ø 20 cm	5 x
1030346	Ø 25 cm	5 x
1030347	Ø 30 cm	5 x
1030348	Ø 35 cm	5 x
1030349	Ø 40 cm	5 x



1030352	☐ 25 cm	5 x
1030353	☐ 30 cm	5 x
1030354	☐ 35 cm	5 x
1030355	☐ 40 cm	5 x



1031494	L 30 x 20 cm	5 x
1031493	L 35 x 25 cm	5 x
1031491	L 40 x 30 cm	5 x
1030480	L 45 x 35 cm	5 x
1030489	L 50 x 40 cm	5 x
1031495	L 60 x 40 cm	5 x

WHITE CAKE BOARDS - WITTE TAARTPLATEAUS VOOR HET MAKEN VAN STAPELTAARTEN
COMPOSANTS BLANCS POUR PIÈCES MONTÉES



1030362 Ø 20 cm 5 x
1030364 Ø 25 cm 5 x
1030368 Ø 30 cm 5 x
1030371 Ø 35 cm 5 x
1030372 Ø 40 cm 5 x



1030380 ☐ 25 cm 5 x
1030389 ☐ 30 cm 5 x
1030390 ☐ 35 cm 5 x

ISOMO FOR MAKING DEMO CAKES - ISOMO VOOR HET MAKEN VAN DEMOTAARTEN
POLYSTYRÈNE POUR PRÉPARER DES GÂTEAUX DE DÉMONSTRATION



1030452 Ø 20 cm - H 5 cm 2 x
1030453 Ø 25 cm - H 5 cm 2 x
1030454 Ø 30 cm - H 5 cm 2 x
1030455 Ø 35 cm - H 5 cm 2 x
1030456 Ø 40 cm - H 5 cm 2 x

PLEXIBOX ESPECIALLY FOR HIGH CAKES - PLEXIDOOS SPECIAAL VOOR HOGE TAARTEN
BOÎTE EN PLEXI POUR GÂTEAUX HAUTS



1030212
H 18 cm
☐ 30 cm
5 x
PL

1030213
H 25,5 cm
☐ 30 cm
5 x
PL

1030214
H 40 cm
☐ 30 cm
2 x
PL

ESSENTIALS COLLECTION


Rosy
elegance



1030015
H 24 cm
Ø 28 cm
2 x
PL



1030010
H 75 cm
Ø 28 cm
1 x
PL



1030073
H 45 cm
Ø 28 cm
1 x
PL



1030149
H 80 cm
☐ 25 - 30 - 34 - 40 cm
1 x
PL



1030022
H 58 cm
Ø 18 - 26 - 34 - 42 - 50 cm
1 x
PL

Tutorials

3 WAYS TO USE WAFER PAPER



1090045
wafer paper thin
A4 - 100 x - WA

1090051
wafer paper medium
A4 - 100 x - WA

1090053
wafer paper thick
A4 - 100 x - WA



TUTORIAL 01

COLORED WAFER PAPER



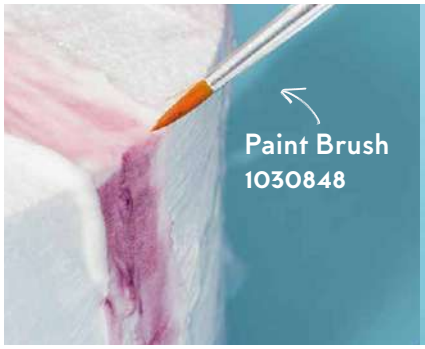
01
Rip the wafer paper into medium-to-large pieces.



02
Dip the piece in cold water and place it on a round pan with foil around it.



03
Coloring: Prepare coloring mixture (a bowl of water and a drop of color gel).



04
Use a brush and gently paint the wafer paper.



05
Let it dry and you have your colored wafer paper.



COLOR RANGE



1023125 1023127 1023131 1023132 1023133 1023134 1023135 1023126 1023138 1023141 1023144 1023145

TUTORIAL 02

DIAMOND PIECES



01
Rip the wafer paper into small pieces and put them in a blender.



02
Add silver powder.



03
Blend until the pieces are covered in silver.



04
Decorate your cake.

Sparkling Dust

25 g	1024402	1024403	1024444	1024445
	GOLD	SILVER	BRONZE	RED



TUTORIAL 03

CRISPY WAFER PAPER

Tip

Save your crispy pieces into a box with butter paper.



01
Rip the wafer paper into pieces of desired size and mix with water:
10 g wafer paper for 100 ml water.



02
Heat up the pan until it is warm.
Add a tablespoon of mixture to the pan.



03
Wait a few second for it to become dense and crispy. The crispy wafer paper is ready to decorate.

ONLY FOR BELUX



HOSTIEVELLEN - FEUILLES EN AZYME

HOE PLAATST U EEN HOSTIEVEL OP DE TAART ?

- Smeer een laagje gelei op de taart.
- Leg het hostievel op uw taart maar vermijd luchtbellen.
- Druk met een spatel de hostie tegen de taart.
- Smeer een laagje gelei op de foto. Dit om het snijden van de taart te vereenvoudigen en te voorkomen dat de hostie opkrult.

COMMENT UTILISER L'AZYME SUR UN GÂTEAU ?

- Etalez une couche de gel neutre sur le gâteau.
- Posez la feuille azyme sur le gâteau et évitez la formation de bulles.
- Pressez la feuille contre le gâteau avec une spatule.
- Etalez une nouvelle couche de gel neutre sur la feuille. Cela facilitera la découpe du gâteau et évitera que l'azyme se gondole.

1090045
Hostievel dun
Feuilles en azyme fines
A4 - 100 x - WA

1090051
Hostievel dik
Feuilles en azyme épaisses
A4 - 100 x - W

1090053
Hostievel dikker
Feuilles en azyme plus épaisses
A4 - 100 x - WA

SUIKERVELLEN - FEUILLES EN SUCRE - ONLY FOR BELUX

HOE GEBRUIKT U EEN SUIKERVEL?

- Print uw foto en laat het vel een 5-tal minuutjes drogen. Maak het voorzichtig los van de plastiekfolie. Bij problemen om het vel los te krijgen, stop het vel een 5-tal minuutjes in de vriezer.
- Alvorens de foto op de taart te leggen, de onderkant instrijken met chocolade of een dun laagje marsepein tussen de foto en de taart leggen. Goed aandrukken om luchtbellen te vermijden.
- Contact met fruit en overvloed aan slagroom vermijden. Beperk zoveel mogelijk de tijd tussen het leggen van de foto en het consumeren van de taart.

COMMENT UTILISER LA FEUILLE DE SUCRE SUR UN GÂTEAU?

- Imprimez votre photo et laissez-la sécher pendant 5 minutes. Détachez avec précaution le film en plastique. En cas de problèmes, laissez reposer le papier dans le congélateur pendant 5 minutes afin que le papier en sucre se décolle plus facilement.
- Avant de poser la photo sur le gâteau, nous vous conseillons d'apposer une fine couche de chocolat ou de massepain sous la photo.
- Evitez les bulles d'air sous la photo ainsi que le contact avec des fruits ou une masse trop importante de crème fraîche. Limitez au maximum le temps entre la pose de la photo et la consommation du gâteau.

1010503
Suikervellen
Feuilles en sucre
A4 - 50 x - SU



CHOCOTRANSFERS - TRANSFERTS AU CHOCOLAT

HOE GEBRUIKT U EEN CHOCOTRANSFER?

- Steek het vel in de printer met de ruwe kant als de te bedrukken zijde.
- Smeer chocolade over de bedrukte chocotransfert.
- 2 à 3 uren laten opstijven. Daarna 15 à 20 minuten in de koelkast bewaren. Omdraaien. Nogmaals 15 à 20 minuten in koelkast. Uithalen en 10 minuten laten rusten op kamertemperatuur. Plastiek voorzichtig afnemen.

COMMENT UTILISER LE CHOCOTRANSFERT ?

- Introduisez la feuille dans l'imprimante avec la surface rugueuse face à vous.
- Une fois l'impression terminée, étalez le chocolat sur le chocotransfert.
- Laissez sécher 2 à 3 heures à température ambiante. Laissez ensuite refroidir 15 à 20 minutes au réfrigérateur. Retournez et laissez à nouveau 15 à 20 minutes au réfrigérateur. Laissez finalement reposer 10 minutes à température ambiante et retirez le plastique avec précaution.



1010529
Chocotransfers
Transferts pour chocolat
A4 - 30 x - PL

1010509
Chocotransfers ruwer
Transferts pour chocolat plus rugueuses
A4 - 25 x - PL

Ⓥ Ⓚ

ONLY FOR BELUX



TRANSFERVELLEN VOOR MAGNEETVORM
FEUILLES DE TRANSFERT POUR LES MOULES MAGNETIQUES



ONLY FOR BELUX



1010502
Transfervellen (ruwer)
Feuilles de transfert (plus rugueuses)
26,5 x 12,4 cm - 50 x - PL

Ⓥ

1010890
Witte transfervellen
Feuilles de transfert blanche
26,5 x 12,4 cm - 102 x - PL

DECOJET elite 2.0 A4

Printers, inktpatronen en accessoires zijn **enkel beschikbaar in belux.**

Les imprimantes, cartouches d'encre et accessoires sont **uniquement disponibles en belux.**



1030592
Printer / Imprimante



1010890 - Transfervellen 12,4 x 26,5 cm /Feuilles de transfert / 102 pcs

1010529 - Chocotransfer A4 / Transfert chocolat A4 / 30 pcs

1010503 - Suikervellen A4 / Feuilles en sucre A4 / 50 pcs

1090045 - Hostievellen dun A4 / Feuilles en azyme fines A4 / 100 pcs

1090053 - Hostievellen dik A4 / Feuilles en azyme épaisses A4 / 100 pcs

1090054 - Printvellen suikervrij A4 / Feuilles d'impression sans sucre A4 / 25 pcs

INKTPATRONEN ELITE A4 2.0
CARTOUCHES ELITE A4 2.0



1030620
Black
1 x - COL

1030621
Blue
1 x - COL

1030622
Red
1 x - COL

1030623
Yellow
1 x - COL

FOOD PRINTING DECOJET ELITE 2.0

- Snelle verbinding met smart phones en tablets
- Zeer hoge printkwaliteit
- 30% compacter dan de A4 Decojet- printer
- Compatibel met de software Modecor Creator
- Printen, spiegelen, vermenigvuldigen, kopiëren en vergroten vanaf de computer, kortom multifunctioneel

- Connexion rapide aux smartphones et tablettes
- Qualité d'impression optimale
- 30% plus compacte que la Decojet A4
- Compatible avec le logiciel Modecor Creator
- Impression, symétrie, clonage, copie et agrandissement depuis un PC, en résumé multifonctionnel



DECOJET by Modecor MINI A4

Printers, inktpatronen en accessoires zijn **enkel beschikbaar in belux.**

Les imprimantes, cartouches d'encre et accessoires sont **uniquement disponibles en belux.**

1030595
Printer / Imprimante

1010502 - Transfervellen 12,4 x 26,5 cm / Feuilles de transfert / 50 pcs

1010509 - Chocotransfer A4 / Transfert chocolat A4 / 25 pcs

1010503 - Suikervellen A4 / Feuilles en sucre A4 / 50 pcs

1090045 - Hostievellen dun A4 / Feuilles en azyme fines A4 / 100 pcs

1090053 - Hostievellen dik A4 / Feuilles en azyme épaisses A4 / 100 pcs

1090054 - Printvellen suikervrij A4 / Feuilles d'impression sans sucre A4 / 25 pcs



INKTPATRONEN DECOJET A4 MINI EN DECOJET A4
CARTOUCHES DECOJET A4 MINI ET DECOJET A4



1030436
Black
1 x - COL

1030437
Blue
1 x - COL

1030438
Red
1 x - COL

1030439
Yellow
1 x - COL

FOOD PRINTING DECOJET MINI A4

- Printen, spiegelbeeld, clonen
- Systeem : Windows Vista 7/8/10
- Hoge printsnelheid
- Software Modecor Decojet Creator te downloaden op de site www.decojet.it
- **Installatie verzorgt door Leman Decorations**

- Impression, effet miroir, colone et poster du PC
- Systèmes d'exploitation : Windows Vista 7/8/10
- Grande vitesse d'impression
- Logiciel Modecor Decojet Creator téléchargeable sur le site www.decojet.it
- **Installation effectuée par Leman Decorations**

INKTPATRONEN DECOJET A4 ELITE - ONLY FOR BELUX
CARTOUCHES DECOJET A4 ELITE



1030596
Black
1 x - COL



1030597
Blue
1 x - COL



1030598
Red
1 x - COL



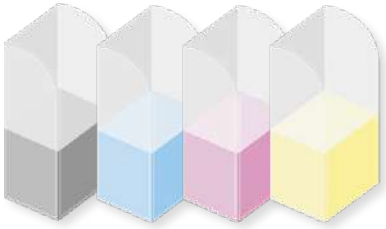
1030599
Yellow
1 x - COL

VOEDINGSINKTEN - ENCRES ALIMENTAIRES - ONLY FOR BELUX

RESERVOIRS DECOJET REVOLUTION (REF 1030580)

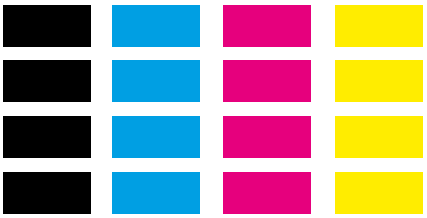
Het aantal ml in een reservoir is ofwel het dubbele (2x) ofwel het vierdubbele (4x) van een gewone cartouche voor de Decojet A4. Dit betekent minder vervangen en minder onderhoud.

Le niveau d'encre contenue dans un réservoir équivaut au double (2x) voire au quadruple (4x) d'une cartouche standard (pour Decojet A4). Cela signifie moins de remplacements donc moins d'entretien.





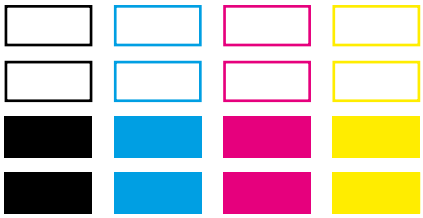
GROTE TANK - GRAND RESERVOIR (4 x)



1030581 1 x - COL
1030582 1 x - COL
1030583 1 x - COL
1030584 1 x - COL



KLEINE TANK - PETIT RESERVOIR (2 x)



1030585 1 x - COL
1030586 1 x - COL
1030587 1 x - COL
1030588 1 x - COL

INKTPATRONEN DECOPLOTTY HIGH TECH - ONLY FOR BELUX
CARTOUCHES DECOPLOTTY HIGH TECH







1030572 **1030573** **1030474** **1030475**

Inkt voor de **Klassieke A4 (1030435), de Revolution (1030580) en de Elite printer (1030591)** nog steeds verkrijgbaar.
Les encres pour les imprimantes **A4 classiques (1030435), Revolution (1030580) et Elite (1030591)** restent disponibles.



Meet STEVE

Steve Dehouck is werkzaam bij Leman en verantwoordelijk voor alles wat te maken heeft met onze voedingsprinters:

- installaties en uitleg van printers
- tips en advies
- onderhoud
- herstellingen

Steve Dehouck travaille chez Leman Decorations et est responsable de tout ce qui concerne les imprimantes alimentaires:

- installation et explications
- trucs et astuces
- entretien
- réparations

HEB JE VRAGEN OVER FOODPRINTING?

Bij Leman Decorations dragen we service hoog in het vaandel. Daarom willen we voor u beschikbaar zijn.
Aarzel dan zeker niet om Steve te contacteren:

0499/92.51.99

steve_dehouck@lemandecorations.com

DES QUESTIONS CONCERNANT LES IMPRIMANTES ALIMENTAIRES?

Chez Leman Decorations, le service est une priorité. Pour cela, nous restons à votre disposition.
N'hésitez donc pas à contacter Steve:

0499/92.51.99

steve_dehouck@lemandecorations.com

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