

Bakery Ingredients



RAVICO
A Belgian Tradition



01. Mousse Mix Dark Chocolate

(Optimousse)
A light chocolate mousse.
1 step process with cold milk.
GM206



03. Mousse Mix Neutral

(Optimousse)
A light neutral mousse for your own sweet or savory recipes.
1 step process with cold milk.
GM200



05. Ravimousse

A wide range of Bavarian style mousses, cold process:
Ravimousse Raspberry: **GM108**
Ravimousse Banana: **GM102**
Ravimousse Strawberry: **GM107**
Ravimousse Lemon: **GM124**



07. Pastry Cream

a. Geldor :
Cold process with water: **GM510**
Geldor sugarfree: **GM810**
b. Pâtissière Extra:
Warm process with milk: **GM520**
c. Custard Powder :
Warm process with milk: **GM530**



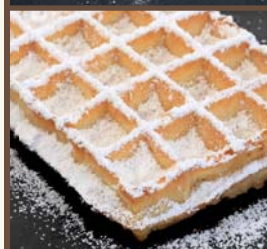
09. Baking Powder (Gumbak)

A basic bakery ingredient for all your own preparations.
GP050



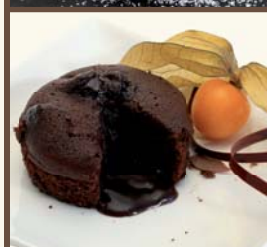
11. Waffle Mix & Pancake Mix

2 recipes for the same product:
Pancakes and Brussels waffles.
GP440



13. Moelleux Chocolat

A typical chocolate cake with soft & warm chocolate inside.
Can be reheated in the microwave.
GP335



15. Amandine

The high class frangipane mix.
Perfect for making Epiphany cake.
GP200



02. Mousse Mix White Chocolate

(Optimousse)
A white chocolate mousse.
1 step process with cold milk.
GM226



04. Flan/Crème Brûlée Mix

2 recipes for the same product:
1 step process with hot water (to make a FLAN CARAMEL), or fresh cream (to make a Crème Brûlée)
GM305



06. Ravimousse

A wide range of Bavarian style mousses, cold process:
Ravimousse Dark Chocolate: **GM106**
Ravimousse White Chocolate: **GM126**
Ravimousse Neutral: **GM100**
Ravimousse Vanilla: **GM130**



08. Chantilly Powder

1 step cold process.
No risk of over whipping. May be used in chantilly dispensers.
GM400



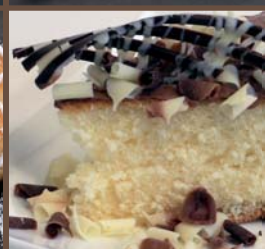
10. Cake Ingredients

a. Catania A delicious filling made of almonds. **GP210**
b. Sicilia Almond flavoured mix for cakes, waffles and fillings. **GP240**
c. Avola Mix for hazelnut preparations. **GP250**
d. Cake Flour, Lemon & Neutral Our standard ingredient for cakes. **GP232 & GP230**



12. Biscoline Super

A mix for sponge cakes, genoues, chocolate biscuits and tart dough.
Very high yield and thaw stable.
GP280



14. Brownie Mix

American style brownie with strong chocolate flavour.
GP305
Brownie mix sugarfree: **GP805**



16. Kokorock

Mix for Macaroons. One step warm process.
GP335



17. Milca Ice Cream

4% butterfat ice cream
Add milk and freeze.
Milca banana: **GL402**
Milca strawberry: **GL407**
Milca pistachio: **GL411**
Milca neutral: **GL400**
10 x 1 Kg bags

19. Optima Ice Cream

6% butterfat ice cream
Add milk and freeze.
Optima vanilla: **GL330**
Optima chocolate: **GL306**
10 x 1 Kg bags

21. Softy Ice Cream

Vegetable fat ice cream - specially designed for higher temp ice cream machine (-6°C / 22°F)
Softy vanilla **GL630**
Softy chocolate **GL606**
Softy strawberry **GL607**

23. Selecta Ice Cream

Vegetable fat ice cream
Add milk and freeze.
Selecta vanilla **GL130**
Selecta neutral **GL100**

24. Prima Ice Cream

2.5% butter fat ice cream
Add milk and freeze.
Prima vanilla **GL730**
Prima chocolate **GL706**
10 x 1 Kg bags

26. Four Spices

A mix of four spices for your own bakery preparations.
GP060

28. Brésilienne

Hazelnut decoration.
GP910

30. Speculoos Powder

Powder mix to prepare famous Belgian caramelized biscuits.
GP420

32. Coco Mix

Coconut tart filling. High content of fine and pure coconut.
GP720



18. Milca Ice Cream

4% butterfat ice cream
Add milk and freeze.
Milca moka: **GL403**
Milca chocolate: **GL406**
Milca white chocolate: **GL426**
Milca vanilla: **GL430**
10 x 1 Kg bags

20. Specia 24 Ice Cream

9% butterfat ice cream
Add milk and freeze.
Specia vanilla: **GL230**
10 x 1 Kg bags

22. Lemon Ice Mix

0% fat lemon sorbet
Add water and freeze.
GL524
10 x 1 Kg bags

25. Cold

Emulsifier for ice cream.
Keeps your ice cream scoopable down to -18°C / 0°F.
No color, no taste, no odour.
GL001
0.75L bottle / 12 bottles per carton

27. Quickgel Glazing

High quality, dry touch, glossy and transparent glazes. (warm process)
Apricot - Strawberry - Neutral
pail 3 Kg

29. Ravi-Gel

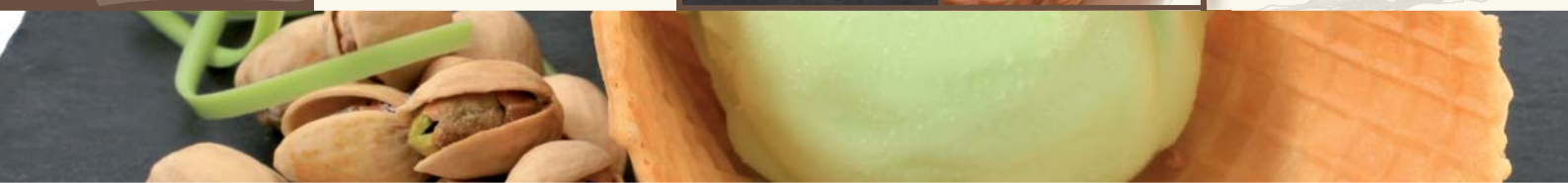
a. Cold process fruity mirror glaze.
Freeze proof.
Strawberry - Raspberry - Orange - Kiwi - Caramel - Apricot - Banana - Chocolate - Blueberry - Orange.
Pail 7 Kg
b. Warm process glazings.
50-80% water addition.
Apricot - Strawberry - Neutral
pail 13 Kg

31. Ravi-Fill

70% Fruit filling, bake stable, freeze-thaw stable, ready to use.
Apple - Strawberry - Pineapple - Lemon - Cranberry - Orange - Pear - Apricot - Mango - Black cherry - Blueberry - Raspberry - Apple - Red Cherry - Forest fruit.
6 x 2.7 Kg cans

33. Ravi-Jam

35% Fruit filling, bake stable, ready to use.
Apricot - Strawberry - Raspberry
pail 13 Kg



34. Fruto Strawberry
GF107
0.75L bottle
12 bottles / carton



36. Fruto Raspberry
GF108
0.75L bottle
12 bottles / carton



38. Fruto Banana
GF102
0.75L bottle
12 bottles / carton



40. Fruto Orange
GF117
0.75L bottle
12 bottles / carton



42. Fruto Chocolate
GF106
no colouring added
0.75L bottle
12 bottles / carton



44. Fruto Coffee
GF103
no colouring added
0.75L bottle
12 bottles / carton



46. Fruto Pistachio
GF111
0.75L bottle
12 bottles / carton



48. Liquid Flavours
Alcohol based flavourings
Strawberry, Pineapple, Banana,
Coffee, Lemon, Pistachio, Kirsh,
Vanilla Super, Vanilla Extra, Almonds
0.75L bottle
12 bottles / carton



35. Fruto Mango
GF118
0.75L bottle
12 bottles / carton



37. Fruto Kiwi
GF110
0.75L bottle
12 bottles / carton



39. Fruto Pineapple
GF101
0.75L bottle
12 bottles / carton



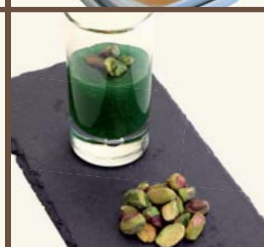
41. Fruto Grand-Marnier
GF109
0.75L bottle
12 bottles / carton



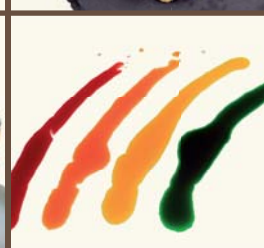
43. Fruto Caramel
GF104
no colouring added
0.75L bottle
12 bottles / carton



45. Fruto Butterscotch
GF142
no colouring added
0.75L bottle
12 bottles / carton



47. Pistachio Paste
GFP11
3kg bucket



49. Liquid Colourings
Water based ready
to use colourings:
Red,
Lemon yellow
Egg yellow,
Pistachio green.
0.75L bottle
12 bottles / carton

FRUTOS & Flavours

Frutos
are
toppings
for
desserts
and ice
creams

Ravico's



50. Swizzle Sticks

White: **CP170W**
Brown: **CP170B**
box of 100 pcs



52. Candy Sugar

Diamonds white: **C201W** (10 x 500g)
C225W (25 Kg)
Diamonds brown: **C201B** (10 x 500 g)
C225B (25 Kg)
Crumbs white: **SB14** (25 Kg)
Crumbs brown: **SB13** (25 Kg)



54. Coloured & Flavoured Sugar

Pink: **SC010C1 - raspberry**
Red: **SC010C2 - strawberry**
Orange: **SC010C3 - orange**
Brown: **SC010C4 - cinnamon**
Yellow: **SC010C5 - lemon**
Green: **SC010C6 - mint**
Purple: **SC010C7 - blueberry**
10 Kg bags



56. Candimic

Candy syrup
Light: **SB20L 73%**
Dark: **SB20D 78%**
25 or 1300 Kg



58. Decorsuc

Non melting icing sugar for decorations
C8192
5 Kg



60. Snow sugar

Melting icing sugar
DCLS05 (5 x 2 Kg)
DCLS03 (25 Kg)



62. Praliné Paste

Golden (hazelnut 50/50): **C8189**
Pure hazelnuts: **C8191**
5 Kg or 20 Kg



64. Caramel

Caramel sauces or fillings
SB49 (1000 Kg)
SB32 (25 Kg)



51. Rock Candy on Strings

White: **SB10**
Brown: **SB11**
box of 5 Kg

53. Cassonades

Blond: **SCO25D1** (25 Kg)
Golden: **SCO25D3** (25 Kg)
Dark brown: **SCO25BR**
Brown fine: **SCO25BL** (25 Kg)
Brown fine with candy syrup: **SCO25BC**

55. Pearl Sugar

Different sizes from 0.5 to 25mm
DCLC10 → **C90**
DCLP1 → **P5**
10 Kg - 25 Kg

57. Inverted Sugar

Creemesuc (trimoline) is a water based solution of glucose and fructose.
Used in biscuits, waffles, ice cream, nougats, ...
SB72
7, 15 or 25 Kg

59. Fondant

Fondant is an homogenous white mass made of sugar crystals, glucose syrup and water.
Used for pralines fillings, truffles, buttercream, glazings...
Fondant Extra White: **C9300**
15 Kg

61. Glucose

Glucose syrup, high maltose syrup, dextrose monohydrate, dried glucose syrup, ...
CGLUC15 (15 Kg)
CGLUC7 (7 Kg)
CGLUC1 (6 x 1 Kg)

63. Organic Sugars

Organic candy syrup
Organic caramel sauce
Organic fondant
Organic glucose syrup
Organic inverted sugar

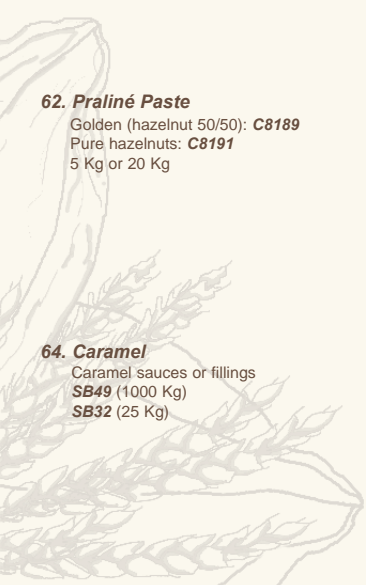
Please contact us.

65. Organic Sugars

Organic cane sugar
Organic caramel in powder

Please contact us.

SUGARS



Our philosophy,

Belgium has a long tradition of chocolate making and baking. Discovering the exceptional products is what we at Ravico do, day in and day out. Our product range reflects our Belgian culture. Each of our products are made employing traditional recipes, using only the highest quality ingredients. We know that serious professionals will accept nothing less than the best. By offering superior products, which are easy to use, Ravico offers today's Chef time and money saving products that are winners on the plate.

Our cost effective range of bakery ingredients make life in the kitchen simpler, more flexible and more efficient, without sacrificing quality in the slightest.

Our packagings,

- . Multi-layered bags – 25 Kg, 15 Kg, or 10 Kg.
- . Bag-in-Box – 5 Kg bulk.
- . Pouches – Sealed Aluminum – 1 Kg, 600 g and 500 g sizes available.
- . Bottle - 0.75 L with 'flip-top' lid and pouring spout.
- . Pails – 3 Kg, 13 Kg and 25 Kg.
- . Industrial container 1300 Kg.



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