

Pastry Shapes



**RAVICO**  
A Belgian Tradition



**01. Crusty Zakouskis**

R862 Barquette (75 x 35 x 15 mm)  
2x75pcs, 4x75pcs, 500pcs.  
R861 Scallop (Ø 50 x h 10 mm)  
2x85pcs, 4x85pcs, 500pcs  
R802 Raviette (75 x 40 x 10 mm)  
2x100pcs, 4x100pcs, 500pcs  
R863 Square (40 x 40 x 15 mm)  
2x85pcs, 4x85pcs, 500pcs  
R801 Canape (Ø 30 x h 12 mm)  
2x140pcs, 4x140pcs, 500pcs

**03. Mini Round Tartlets (straight)**

Butter neutral PM401 - 192 pcs  
Butter sweet PM400 - 192 pcs  
Butter cocoa PM402 - 192 pcs  
Butter black PM405 - 192 pcs

Straight edges  
Dimensions: Ø 38 mm, h: 22 mm  
Weight: 10.5 g

**05. Assorted Leaves & Flowers**

P45155 leaves & flowers - 256 pcs  
(64 pcs each shape)

Average dimensions: 5-6 cm  
Average weight: 4 g

**07. Mini Tartlet Round**

PM249pb - Cocoa (butter) - 280 pcs  
PM251pb - Sweet (butter) - 280 pcs  
PM252pb - Neutral (butter) - 280 pcs

Conical edge  
Dimensions: Ø 40 mm (top), h:22 mm  
Weight: 7.5 g

**09. Bamboo Sticks**

P45140 - 192 pcs

Dimensions: Ø 23 mm, h: 38 mm  
Weight: 2.5 g

**11. Mini Ragouts**

P6605 - 10x64 pcs

Dimensions: Ø 45 mm, h: 10 mm  
Weight: 3 g

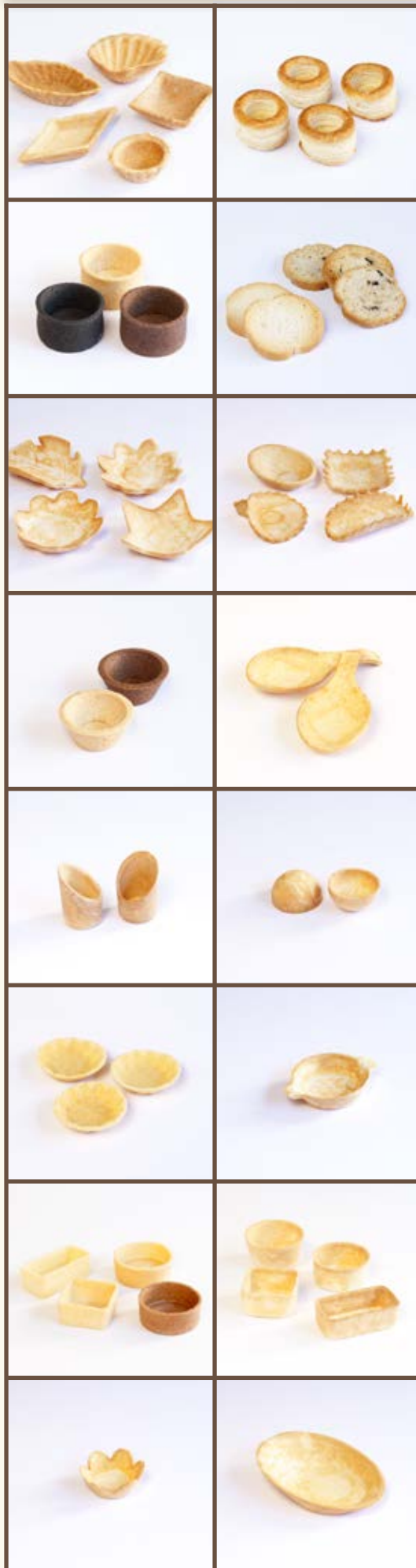
**13. Sweet - Coated Tartlets**

P45190: Round - 245 pcs  
Ø 40mm, h:16mm, 6 g  
P45191: Square - 245 pcs  
L:33x33mm, h:16mm, 6 g  
P45193: Round Cocoa - 245pcs  
Ø 40mm, h:16mm, 6 g  
P45192: Rectangular - 245 pcs  
L:50mmx27mm, h:16mm, 6 g  
Coating prevents the tartlet from softening

**15. Fleurine**

P45151 - 240 pcs

Dimensions: Ø 42 mm, h: 17 mm  
Weight: 3.7 g



**02. Mini Bouchees**

P8139 - 180 pcs

Dimensions: Ø 35 mm, h: 25 mm  
Weight: 6 g

**04. Mini Toasts**

P6601 - Round neutral  
P6603 - Round Green Olive

Dimensions: Ø 45 mm, h: 6 mm  
Weight: 2.4 g

**06. Assorted Shapes**

P45156 Assorted fingerfood - 256 pcs  
(64 pcs each shape)

Average dimensions: 5-6 cm  
Average weight: 4 g

**08. Mini Spoon**

P45139 - Spoon - 240 pcs

Dimensions: 72 x 35 x 10 mm  
Weight: 3.7 g

**10. Mini Bowl**

P45149 - 192 pcs

Dimensions: Ø 30 mm, h: 18 mm  
Weight: 2 g

**12. Mini Frying Pan**

P45135 - 256 pcs

Dimensions: Ø 45 mm, h: 12 mm  
Weight: 4.5 g

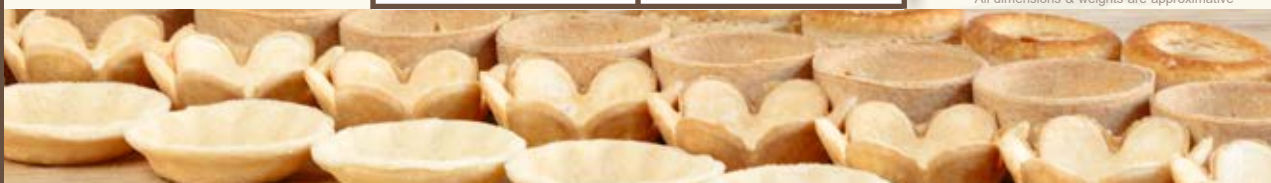
**14. Mini Neutral Tartlets**

P45131 - square - 240 pcs  
33 x 33 x 18 mm  
P45132 - round - 240 pcs  
Ø 37 mm, h: 20 mm  
P45130 - Mini cup - 240 pcs  
Ø 40 mm (top)  
Ø 30 mm (bottom)  
h: 22 mm  
P45134 - rectangular - 256 pcs  
50 x 24 x 18 mm

**16. Plate**

P45178 - oblong - 60 pcs

Dimensions: 100 x 70 mm, h: 20 mm  
Weight: 12 g



**17. Vol au Vent Round 7 cm**

P807: Traiteur 45pcs lid precut  
P8071: Traiteur 45pcs lid not cut  
P8073: Entremet 60 pcs lid not cut  
P71230: 96 pcs  
P5840: 90 pcs

Dimensions: Ø 75 mm, h: 50 mm  
Weight: 40 g

**19. Vol au Vent Hexagonal**

P8107: Hexagonal 30 pcs

Dimensions: Ø 75 mm, h: 40 mm  
Weight: 40 g

**21. Vol au Vent Round 6 cm**

PM201 - 6 cm - 90 pcs

Dimensions: Ø 60 mm, h: 45 mm  
Weight: 25 g

**23. Vol au Vent Fish**

P8261: Entremet - 30 pcs

Dimensions: 90 x 50 mm, h: 40 mm  
Weight: 25 g

**25. Fleurons Fish**

P8104: Fish 135 pcs

Dimensions: L: 80 mm, h: 20 mm  
Weight: 9 g

**27. Vol au Vent Star**

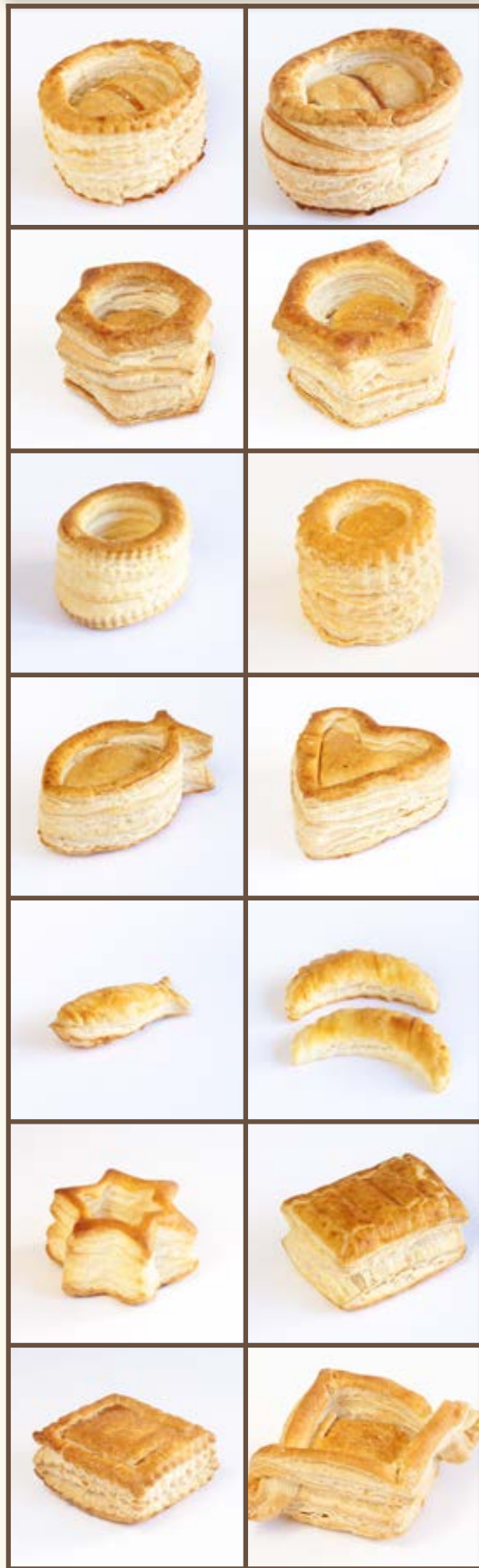
P7246 - 96 pcs

Dimensions: Ø 85 mm, h: 45 mm  
Weight: 35 g

**29. Vol au Vent Square**

P8106: Square 30 pcs - lid precut  
P81061: Square 30 pcs - lid not cut

Dimensions: 75 x 75 x 40 mm  
Weight: 40 g



**18. Vol au Vent Round Extra Large**

P8075: Round XL 39 pcs - lid precut  
P80751: Round XL 39 pcs - lid not cut

Dimensions: Ø 90 mm, h: 50 mm  
Weight: 50 g

**20. Vol au Vent Hexagonal XL**

P8108: Hexagonal XL 42 pcs

Dimensions: Ø 80 mm, h: 50 mm  
Weight: 50 g

**22. Vol au Vent Round 6.5 cm**

P58143 - 6.5 cm - 90 pcs

Dimensions: Ø 65 mm, h: 50 mm  
Weight: 20 g

**24. Vol au Vent Heart**

P8281: Entremet - 30pcs

Dimensions: 85 x 50 x 40 mm  
Weight: 28 g

**26. Fleurons Croissant**

P8080: Croissant 90 pcs

Dimensions: L: 80 mm, h: 25 mm  
Weight: 9 g

**28. Mille Feuilles**

P8272: Mille Feuilles 30 pcs

Dimensions: 80 x 60 x 45 mm  
Weight: 30 g

**30. Vol au Vent Twisted**

P8105: Twisted 36 pcs

Dimensions: 145 x 100 x 50 mm  
Weight: 65 g

Puff Pastries





# Tartlets

## 31. Tartlet 9.5 cm

P58071: Sweet crust 72 pcs

Dimensions: Ø 95 mm, h: 25 mm  
Weight: 42 g

Sweet - Butter

## 33. Neutral Tartlet - aluminium

P2067: 144 pcs  
Dimensions: Ø 83 mm, h: 20 mm  
Weight: 16 g (net)

P2068: 11 cm - 96 pcs  
Dimensions: Ø 105 mm, h: 20 mm  
Weight: 30 g (net)

Neutral - Vegetable fat

## 35. Tartlet 9.5 cm

P34181: Straight edges 120 pcs  
vegetable fat

P34182: Straight edges 120 pcs  
butter

Dimensions: Ø 95 mm, h: 20 mm  
Weight: 34 g

## 37. Neutral Tartlets

P45171: Square - 60 pcs  
60 x 60 x 17 mm

P45174: Rectangular - 60 pcs  
90 x 37 x 18 mm

P45173: Triangular - 60 pcs  
85 x 75 x 16 mm

Neutral - vegetable fat

## 39. Tartlet 8.5 cm Speculoos

P7897 - Speculoos - 54 pcs

Conical edges  
Sweet - Butter

Dimensions: Ø 85 mm, h: 17 mm  
Weight: 25 g

## 41. Square Tart

P34271 - Square - veg fat - 12 pcs  
P34272 - Square - butter - 12 pcs

Sweet - Straight edges

Dimensions: 175 x 175 x 22 mm  
Weight: 175 g

## 43. Butter Tart Small

P2054 - Butter - 12 pcs

Sweet - Crenated

Dimensions: Ø 180 mm, h: 20 mm  
Weight: 150 g

## 45. Butter Tart Large

P2058 - Butter - 10 pcs

Dimensions: Ø 280 mm, h: 25 mm  
Weight: 280 g

Sweet - Crenated



## 32. Tartlet 7.5 cm

P58072: Sweet crust 135 pcs

Dimensions: Ø 75 mm, h: 25 mm  
Weight: 24 g

Sweet - Vegetable fat

## 34. Quiche 8.5 cm

P7501: Neutral - 8.5 cm - 144 pcs

Dimensions: Ø 85 mm, h: 25 mm  
Weight: 23 g

Neutral - Vegetable fat

## 36. Tartlet 8.5cm No Gluten

P7749 - No gluten - 27 pcs

Conical edges  
Sweet - Butter

Dimensions: Ø 85 mm, h: 17 mm  
Weight: 21 g

## 38. Sweet - Coated

P45196: Square - 108 pcs

70 x 70 x 16 mm

P45197: Rectangular - 108 pcs

90 x 37 x 16 mm

P45195: Round - 108 pcs  
Ø 80 x 16 mm

Sweet - Butter  
Coating prevents the tartlet from softening.

## 40. Tartlet 8.5 cm Choco

P7894 - Choco - 54 pcs

Conical edges  
Sweet - Butter

Dimensions: Ø 85 mm, h: 17 mm  
Weight: 25 g

## 42. Round Tart

P2053 - Round - 12 pcs

Butter - Sweet - Straight edges

Dimensions: Ø 220 mm, h: 25 mm  
Weight: 210 g

## 44. Butter Tart Medium

P2055 - Butter - 12 pcs

Dimensions: Ø 220 mm, h: 25 mm  
Weight: 215 g

P2056 - Butter - 12 pcs  
Dimensions: Ø 240 mm, h: 25 mm  
Weight: 250 g

Sweet - Crenated

## 46. Wholemeal Quiche

P7873 - 6 pcs

Dimensions: Ø 220 mm,  
h: 30 mm  
Weight: 175 g (netto)

Aluminium plate - Neutral

All dimensions & weights are approximative



#### 47. Wafer Baskets

Neutral:  
H8081 Mini (Ø 5 cm) - 192 pcs  
H8071 Small (Ø 9 cm) - 72 pcs  
H8061 Large (Ø 12 cm) - 36 pcs

Sweet:  
H8082 Mini (Ø 5 cm) - 192 pcs  
H8072 Small (Ø 9 cm) - 72 pcs  
H8062 Large (Ø 12 cm) - 36 pcs

#### 49. Wafer Fans

Wafer Galets:  
H8030 - Large - 10.5 cm - 200 pcs  
H8027 - Medium - 9 cm - 250 pcs  
H8026 - Small - 6 cm - 400 pcs

Wafer Fans:  
H8031 - 16 (2x8) cm - 200 pcs

#### 51. Ice Cream Cones

H8022 Mini 8 / 2.7 cm - 224 pcs  
H8038 Luxe 15.5 / 4.2 cm - 350 pcs  
H8037 Regular 15 / 5.4 cm - 240 pcs  
H8039 Large 17 / 4.4 cm - 252 pc  
H8050 Black 17 / 4.4 cm - 252 pcs  
H8036 Giant 20 / 5.5 cm - 160 pcs

#### 53. Ice Cream Cones: Chocolate

H8042 Large 17 / 4.4 cm - 192 pcs  
H8040 X-Large 18 / 6.6 cm - 150 pcs  
H8041 Giant 20 / 5.5 cm - 140 pcs

#### 55. Eclairs

Mini:  
P35012 - 6 cm - butter - 250 pcs

Medium:  
P35021 - 13 cm - veg fat - 140 pcs  
P35022 - 13 cm - butter - 140 pcs

Large:  
P35031 - 16 cm - veg fat - 100 pcs  
P35032 - 16 cm - butter - 100 pcs

#### 57. Babas

Mini closed (with plastic cup):  
P31042 - 34g - butter - 200 pcs

Large closed:  
P31011 - 13g - veg fat - 150 pcs  
P31012 - 13g - butter - 150 pcs

Large open:  
P31031 - 15g - veg fat - 120 pcs  
P31032 - 15g - butter - 120 pcs

#### 59. Meringues

P9400 - Round - 6.5 cm - 200 pcs  
P9401 - Round - 7.5 cm - 150 pcs  
P9404 - Torsade - 10 cm - 120 pcs  
P9406 - Mini Round - 3 cm - 750 pcs

Meringue Mix  
GP041 - 6x500g - Just add water

#### 61. Pepito Mix

EP1850 - 200 pcs

Individually wrapped.  
Assortment of 3 flavours:  
(vanilla - caramel - chocolate)



#### 48. Wafer Baskets Choco Coated

H8083 Mini (Ø 5 cm) - 192 pcs  
H8073 Small (Ø 9 cm) - 72 pcs  
H8063 Large (Ø 12 cm) - 36 pcs  
H8024 Extra Large (Ø 15 cm) - 20 pcs

#### 50. Wafer Sticks

H8029: Sweet - 13 cm - 120 pcs  
Sweet - 13 cm - 5x20 pcs  
H8025: Sweet - 16 cm - 9x20 pcs

H8046: Choco tip - 13 cm - 5x20 pcs

H8047: Choco fun - 13 cm - 5x20 pcs  
(non pareilles)

#### 52. Ice Cream Cone: Skandinavia

H8035 - 17 / 9 cm - 150 pcs

#### 54. Cones, Chocolate & Nuts

H8045 Large 17 / 4.4 cm - 192 pcs  
H8043 X-Large 18 / 6.6 cm - 150 pcs  
H8044 Giant 20 / 5.5 cm - 140 pcs

#### 56. Choux - Buns

Profiterole:  
P36012 - 4 cm - butter - 250 pcs

Medium:  
P36021 - 7 cm - veg fat - 120 pcs  
P36022 - 7 cm - butter - 120 pcs

Large:  
P36101 - 8 cm - veg fat - 80 pcs  
P36102 - 8 cm - butter - 80 pcs

#### 58. Sugar Horns

P7611 - Large - 36 pcs  
120 x 60 mm, 42 g

P5816 - Mini - 99 pcs  
85 x 35 mm, 15 g

#### 60. Pirouline Duo

P58374 - 120 x 2 pcs

Packed by 2 pcs

#### 62. Speculoos

P004 - 300 pcs

Individually wrapped.  
Private label possible

wafer & sweet pastries



## You want to make your own tartlets?

Not the right shape?  
Not the right edges?  
Not the right size?  
Not a problem, here is how to make your own:

We developed a preparation to allow you to make your own tartlets with or without sugar.

### Recipe:

800g Pâte Sablée Mix - 320g butter - 60g eggs  
Soften the butter, add the eggs and the Pâte Sablée powder and mix all together.

Shape in tart shells of relevant sizes and forms and bake at 180°C.

Pâte Sablée: GP260

Pâte Sablée Ellphi (low sugar): GP860

Packaging: 6 x 500g - 10 kg - 25 kg

### Examples of applications:

#### Fruit tartlet recipe:

Make the tartlet with our Pâte Sablée mix as illustrated above.

Use our Crème Pâtissière mix (Pâtissière Extra - GM520) and fill the tartlet with custard cream. Cut fresh season's fruits and dispose generously in the cream. Protect the fruits with a coat of our ready to use Quickgel (GP630) and top the dessert with our Chantilly mix (GM400)

More information about these products are available in our Bakery Ingredients catalogue.

You may also revisit the same recipe in a more modern way as illustrated on the picture on the right. Just let your creativity guide you.



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