

Spring & Summer

Inter-
national
No. 56

Exquisite
decorations
for pastry &
confectionery

2023

GÜNTHART





www.guenthart.com



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GREAT BRITAIN
AND OTHER
COUNTRIES

Delivery conditions: Order conditions can be found in the provided pricelist.
Language availability: Our products with text are available in various languages.
Text: GER / FR / EN / IT / Availability of products is indicated by language codes if applicable.
Measurements: The dimensions are stated: width x depth x height. The measures are mentioned in mm. The pictures do not represent the actual sizes of the items.
Technical changes, price changes and deviations from patterns, colors and dimensions are reserved. Mistakes and errors in printing are reserved.

FRANCE
Conditions de vente: Vous trouverez les conditions de livraison sur la liste de prix concernant votre pays.
Sigles linguistiques: Les décors avec texte: GER / FR / EN / IT sont disponibles en plusieurs langues, vous trouverez les sigles des langues disponibles directement sous la désignation du produit.
Dimension: Les dimensions des articles sont indiquées en mm: largeur x longueur x hauteur. Les dimensions des articles photographiés peuvent varier par rapport aux originaux.
Des évolutions: techniques, tarifaires, présentation, couleurs et dimensions nous restent réservés. Sous réserve d'erreurs ou de modifications de tarifaires.

ITALIA
Condizioni di vendita: Ulteriori condizioni di fornitura sono indicate nel listino prezzi in vigore.
Sigle linguistiche: La disponibilità dei prodotti è indicata dai codici di lingua, se applicabili.
Text: GER / FR / EN / IT / (es.: IT = Italia).
Misure: Per tutti gli articoli sono indicate le misure in mm.: larghezza x profondità x altezza.
Le illustrazioni non rappresentano le reali dimensioni del prodotto sono possibili inoltre differenze di aspetto del prodotto, prezzo e colore rispetto ai prodotti raffigurati nel catalogo. Ci riserviamo inoltre la possibilità di variazione del contenuto delle singole confezioni. Salvo errori di stampa.

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MATERIALS - **MATÉRIAUX** - **MATERIALI**
ENGLISH **FRANÇAIS** **ITALIANO**

sugar
tragacanth sugar
dark chocolate
milk chocolate
white chocolate
marzipan
sugar coating
transfer sheets
cocoa butter
glossy gel
glitter spray
gingerbread
powder

non edible
plastic
porcelain
polyresin
chenille
carton
wood
textile

sucre
sucre adragant
chocolat noir
chocolat au lait
chocolat blanc
pâte d'amandes
masse de sucre
feuille calque
beurre de cacao
gel glossy
spray scintillant
pain d'épices
poudres

non comestibile
plastique
céramique
polyrésine
chenille
carton
bois
tissu

zucchero
zucchero adragante
cioccolato fondente
cioccolato al latte
cioccolato bianco
marzapane
pasta di zucchero
fogli decorativi
burro di cacao
lucido gel
glitter-spray
panpepato
polvere

non commestibile
plastica
porcellana
polyresina
ciniglia
cartone
legno
stoffa



www.cocoahorizons.org




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Three-dimensional product
 Produit en trois dimensions
 Prodotto tridimensionale

**All products without titanium dioxide E171
 Aucun produit ne contient de E171
 Tutti i Prodotti senza diossido di titanio (E171)**

**PERSONALIZED LOGOS
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PERSONALISIERTE LOGOS
PERSONALIZED PLAQUES
DÉCORS PERSONNALISÉS
LOGHI PERSONALIZZATI

CHOCOLATE

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

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

Your logo on a chocolate plaque:

- Milk chocolate, dark chocolate or white chocolat
- personalized blister without chocolat
- a lot of different standard shapes
- Design printed with 1-4 colors
- Further shapes on request
- Prices and delivery times on request

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

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

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

Votre motif sur du chocolat

- Couverture: chocolat au lait, chocolat noir ou blanc
- Blister personnalisé à remplir vous mêmes
- Choisissez parmi plusieurs formes
- Prix et délais de livraison sur demande
- Choisissez jusqu'à 4 couleurs d'impression
- D'autres formes pourraient être réalisées sur demande

„Utilizzate il Vostro logo per promuovere la Vostra attività“

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

Il Vostro messaggio su cioccolato

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



5 simple steps to get your personalized chocolate plaque:

- 1 Choose your favorite shape number (F...)
- 2 Let us know the following information by E-Mail: the shape number (F...), size, needed quantity, desired delivery time and whether you'd like to have the plaques made of dark, milk, white chocolate or unfilled blister.
- 3 Send us your logo or design idea as a computer file or as a sketch
- 4 We send you a nonbinding offer and a digital design
- 5 After you have accepted the offer & design, we'll start producing the plaques and deliver you the chocolate plaques.

La personalisation en 5 étapes:

- 1 Choisissez votre forme de logo sous le numéro F.....
 - 2 Envoyez nous par Mail le numéro de la forme, la quantité, la date de livraison et la couverture de chocolat souhaitée (chocolat noir, chocolat au lait, chocolat blanc ou un blister à remplir).
 - 3 Envoyez-nous le visuel que vous voudriez imprimer.
 - 4 Nous vous envoyons une offre de prix accompagnée d'un visuel.
 - 5 Après avoir reçu votre bon pour accord la production sera lancée.
- 3 fateci pervenire per mail, formato, dimensioni, quantità ed esecuzione (Cioccolato fondente, al latte, bianco o Blister vuoti)
- 3 fateci pervenire via computer il Vostro logo (oppure un disegno) o motivo da stampare
- 4 vi invieremo un'offerta non vincolante ed una bozza digitale
- 5 dopo Vostra approvazione produrranno e spediranno le placchette personalizzate"

5 semplici passi per la Vostra personalizzazione



UNFILLED BLISTER - BLISTER À REMPLIR - BLISTER DA RIEMPIRE

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



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

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

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

Il vostro messaggio in blister da stampare su cioccolato.

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

Formati e quantitativi per blister alle pagine 10-13.

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

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

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

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

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

L'emballage individuel pour vos chocolats personnalisés.

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

Per conservare singolarmente le vostre placchette di cioccolato personalizzate

Sacchetti trasparenti per il confezionamento delle singole placchette di cioccolato.

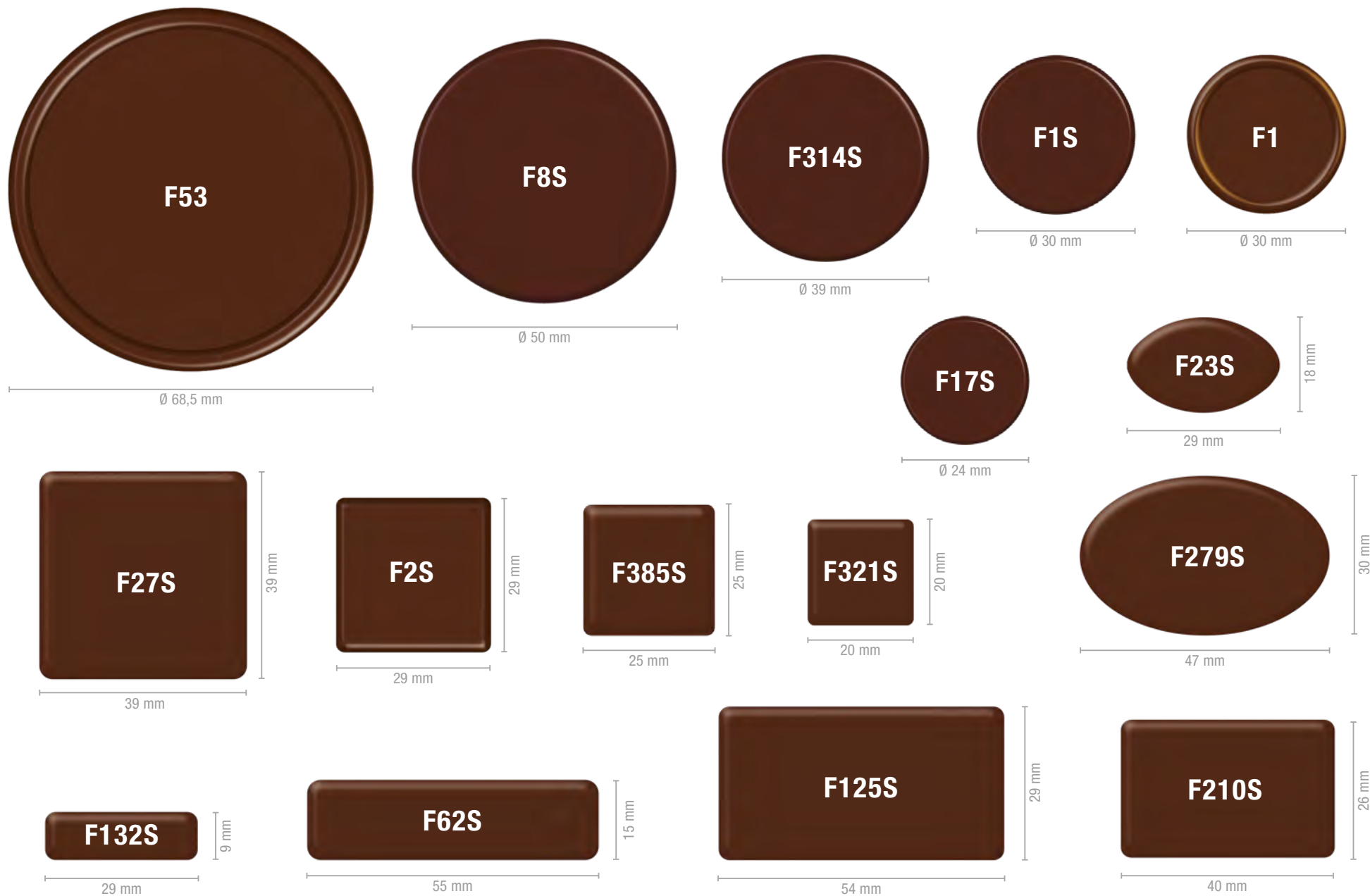
30013

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





Presentation example
Suggestion de présentation
Un esempio di presentazione


CHOCOLATE




PERSONALIZED PLAQUES - DÉCORS PERSONNALISÉS - LOGHI PERSONALIZZATI

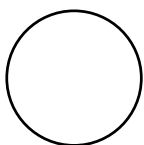

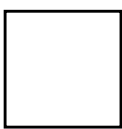
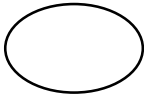

 White chocolate
Chocolat blanc
Cioccolato bianco

 Milk chocolate
Chocolat au lait
Cioccolato al latte

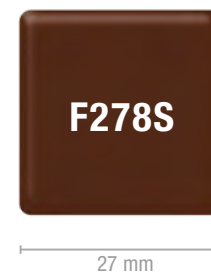
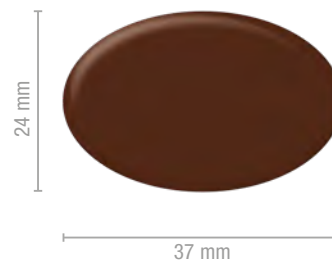
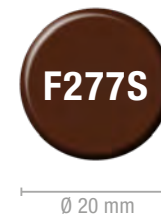
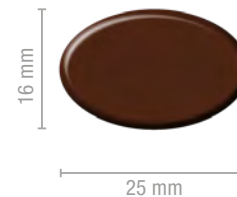
 Dark chocolate
Chocolat noir
Cioccolato fondente

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

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


Form	Form-No.	Size	FILLED BLISTER Minimum order quantity: 5 boxes		UNFILLED BLISTER Minimum order quantity: 2 boxes (15 Blister/box)	
			pcs box	pcs 5 boxes	pcs box	pcs 2 boxes
	F17S	Ø 24 mm	462	2310	990	1980
	F1S	Ø 30 mm	315	1575	675	1350
	F314S	Ø 39 mm	168	840	360	720
	F8S	Ø 50 mm	120	600	225	450
	F1	Ø 30 mm / with edge	315	1575	675	1350
	F53	Ø 68,5 mm / with edge	56	280	120	240
	F321S	20 x 20 mm	588	2940	1260	2520
	F385S	25 x 25 mm	462	2310	990	1980
	F2S	29 x 29 mm	315	1575	675	1350
	F27S	39 x 39 mm	147	735	315	630
	F23S	29 x 18 mm	462	2310	990	1980
	F279S	47 x 30 mm	196	980	420	840
	F132S	29 x 9 mm	630	3150	1350	2700
	F62S	55 x 15 mm	315	1575	675	1350
	F210S	40 x 26 mm	294	1470	630	1260
	F125S	54 x 29 mm	140	700	300	600


CHOCOLATE




PERSONALIZED PLAQUES - DÉCORS PERSONNALISÉS - LOGHI PERSONALIZZATI












 White chocolate
Chocolat blanc
Cioccolato bianco

 Milk chocolate
Chocolat au lait
Cioccolato al latte

 Dark chocolate
Chocolat noir
Cioccolato fondente

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

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

Form	Form-No.	Size	FILLED BLISTER Minimum order quantity: 5 boxes		UNFILLED BLISTER Minimum order quantity: 2 boxes (15 Blister/box)	
			pcs box	pcs 5 boxes	pcs box	pcs 2 boxes
	F324S	25 x 30 mm	378	1890	810	1620
	F206S	30 x 47 mm	357	1785	765	1530
	F361S	24 x 37 mm	315	1575	675	1350
	F277S	25 x 16 / 18 x 18 / Ø 20 mm	588	2940	1260	2520
	F278S	37 x 24 / 27 x 27 / Ø 30 mm	315	1575	675	1350
	F384S	20 x 50 mm	245	1225	525	1050
	F85S	35 x 34 mm	224	1120	480	960
	F175S	24 x 28 mm	378	1890	810	1620
	F285S	40 mm	196	980	420	840
	F180	40 x 35 mm / with edge	196	980	420	840
	F377	34 x 34 mm / with edge	224	1120	480	960
	F370S	45 x 36 mm	168	840	360	720

CHOCOLATE

Transfer sheets

Transfer sheets are foils printed with cocoa butter.

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

Personalized transfer sheet

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

Please contact us for further information.

Transferts

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

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

Impression de votre motif sur une feuille de transfert

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

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

Fogli trasferibili

I fogli trasferibili sono fogli prestampati con burro di cacao.

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

Il vostro logo su fogli trasferibili:

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

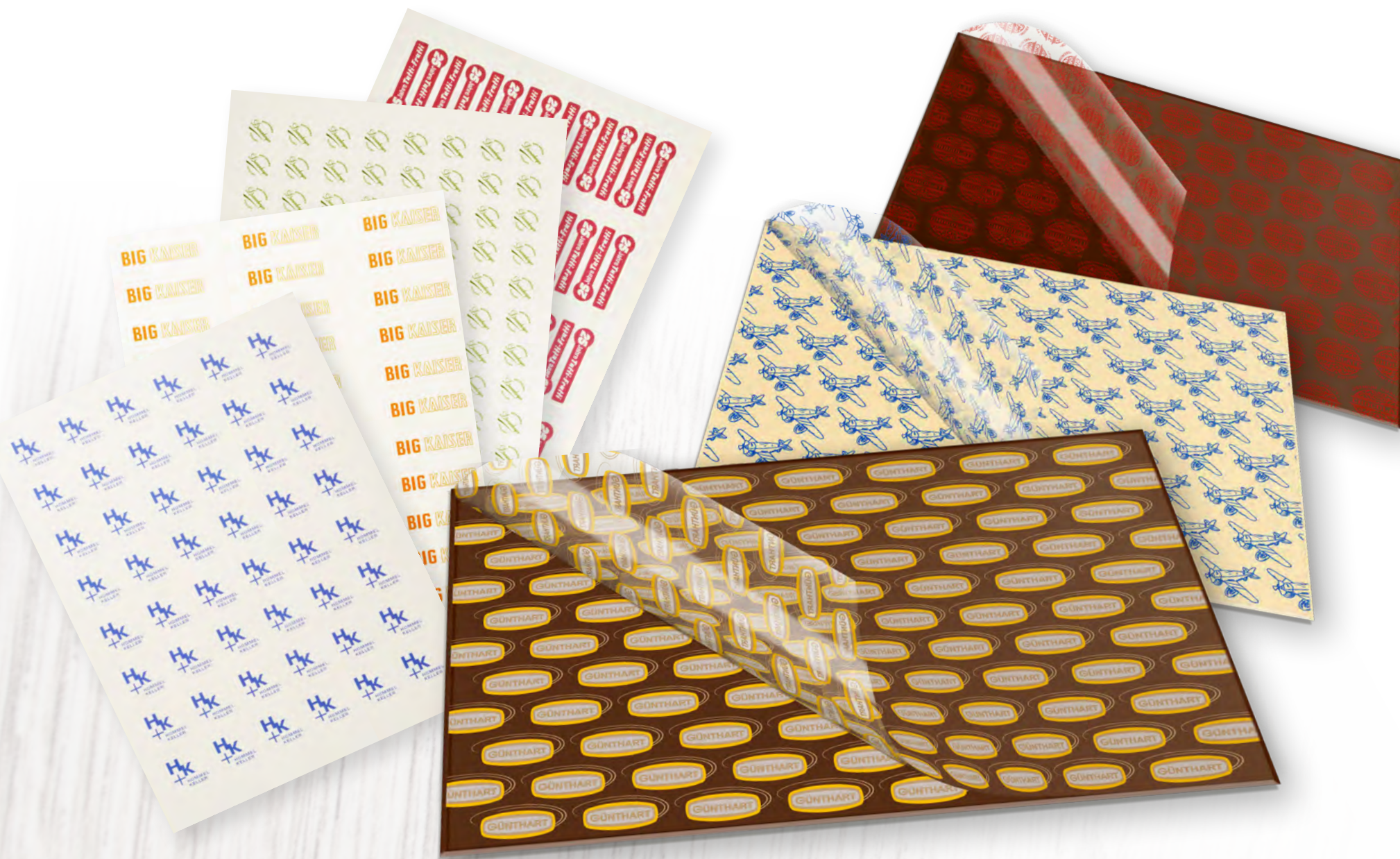
Interpellateci, ci occuperemo volentieri delle vostre richieste ed idee creative.



Size Taille Dimensioni	Print Impression Stampa	No. printing colours Nb. de couleurs No. colori	Pieces/box Nb. de pcs / carton Quantità confezione	Minimum order quantity Minimum de commande Quantitativo minimo
40 x 40 mm	sheets/feuilles/foglio	1-3	8.820 pcs	17.640 pcs / 2 box
390 x 280 mm	sheets/feuilles/foglio	1-3	25 pcs	125 pcs / 5 box
600 x 400 mm	sheets/feuilles/foglio	1-3	50 pcs	300 pcs / 6 box
300 mm x 200 m	roll/rouleau/bobina	1-2	200 m	2 rolls/rouleaux/bobine
600 mm x 200 m	roll/rouleau/bobina	1-2	200 m	1 roll/rouleau/bobina
800 mm x 200 m	roll/rouleau/bobina	1	200 m	5 rolls/rouleaux/bobine
1200 mm x 200 m	roll/rouleau/bobina	1	200 m	5 rolls/rouleaux/bobine

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

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





Presentation example
Suggestion de présentation
Un esempio di presentazione

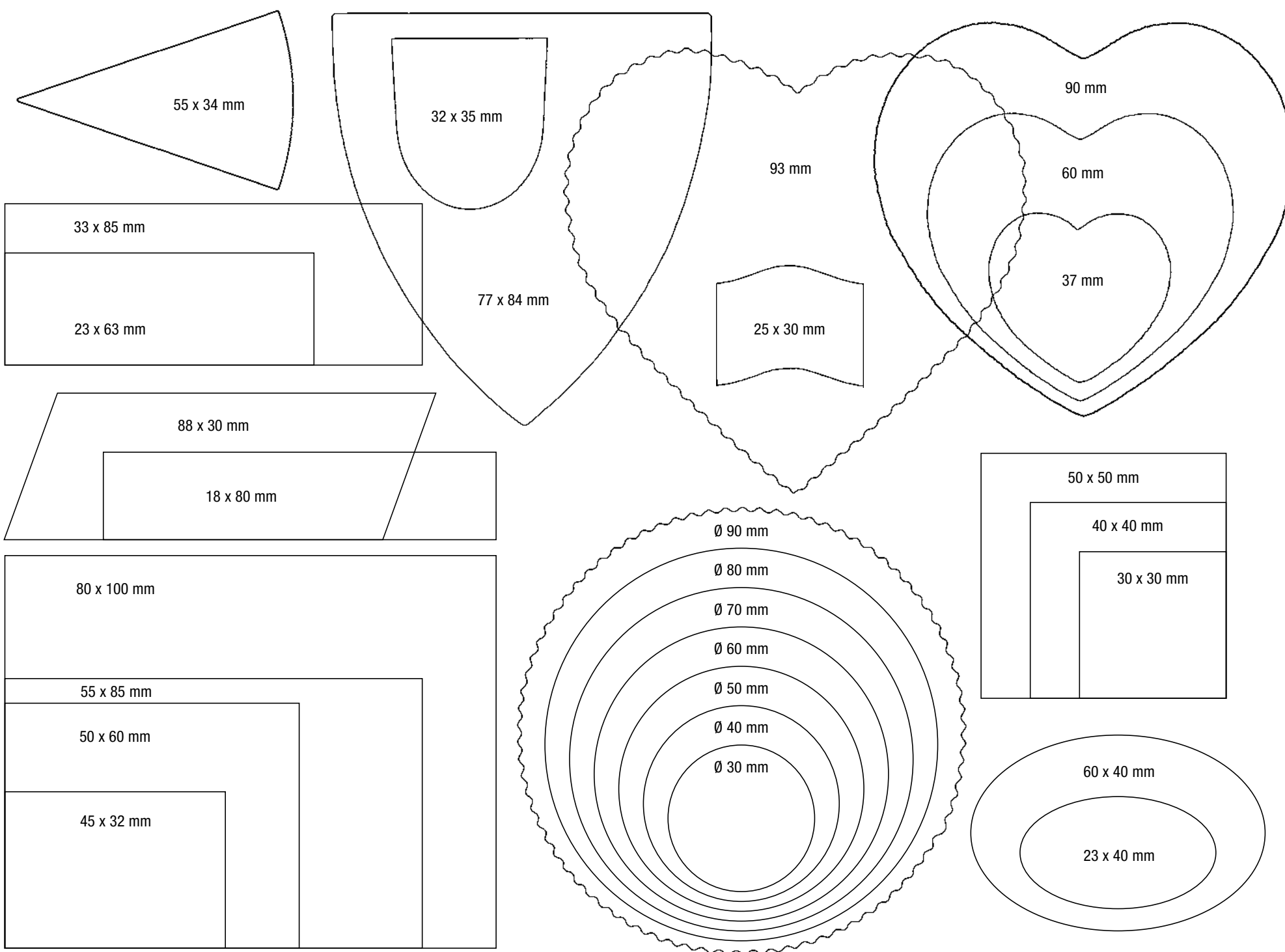
Create your personalized cake decoration and choose the style from the shapes shown on the following page, further shapes on request. All plates are made of sugar-coating mass. The motive can be printed with various colours. Realize your own ideas and logos! Please send us your motive as a computer file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

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

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

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









SCHOKODEKORE

CHOCOLATE DECORATIONS

DÉCORS EN CHOCOLAT

DECORI AL CIOCCOLATO

Transfer sheets

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

Impression individualisée possible, voir svp. Page 14.

A pagina 14 le fantasie disponibili.

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

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

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



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

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

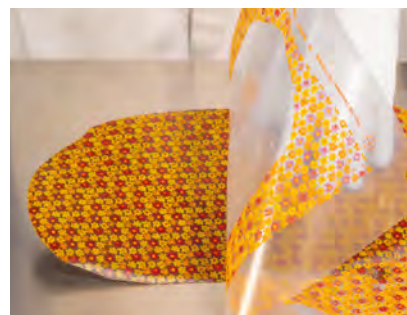
Sciogliete il vostro cioccolato al latte, fondente o bianco e versatelo ancora caldo sul foglio.



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

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

Distribuitelo con una spatola sul foglio.



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

Laisser le chocolat refroidir puis retirer délicatement la feuille.

Lasciar raffreddare il cioccolato e toglierlo poi con attenzione.

Transfer



new

30449

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets

Transfer

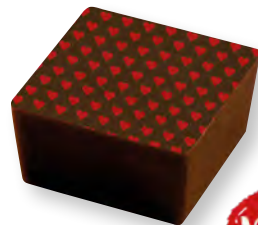
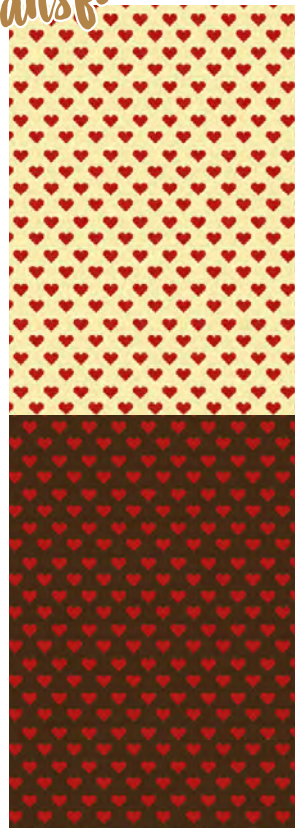


new

30448

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets

Transfer



new

30442

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets

Transfer



new

30443

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets

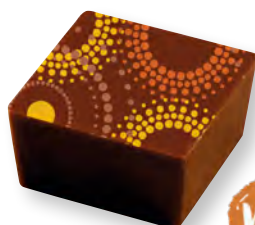
Transfer



30444

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets

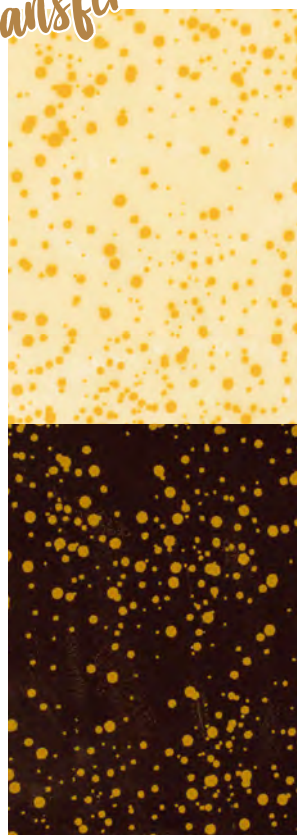
Transfer



30445

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets

Transfer



30446

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets

Transfer



30447

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets

Transfer



30450

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets



CHOCOLATE DECORATIONS



30091
Ø 14 mm / 336 pcs
white chocolate



30253
Ø 20 mm / 240 pcs
white chocolate



30252
20 x 19 mm / 180 pcs
white chocolate



30254
31 x 41 mm / 120 pcs
white chocolate



30269
30-35 x 38 mm / 96 pcs
white chocolate

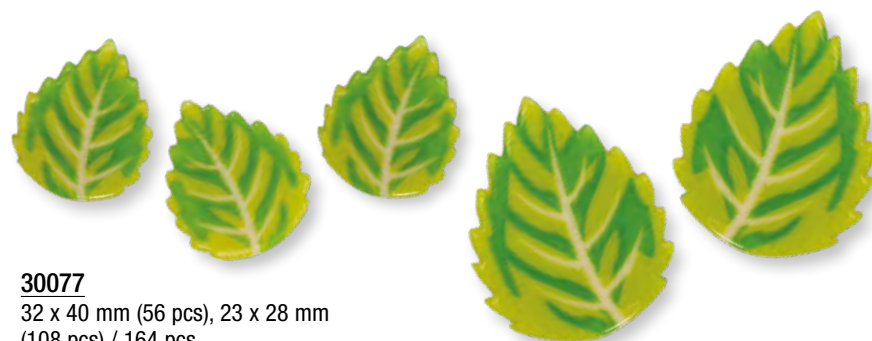




30212
19 x 56 mm / 90 pcs
white chocolate



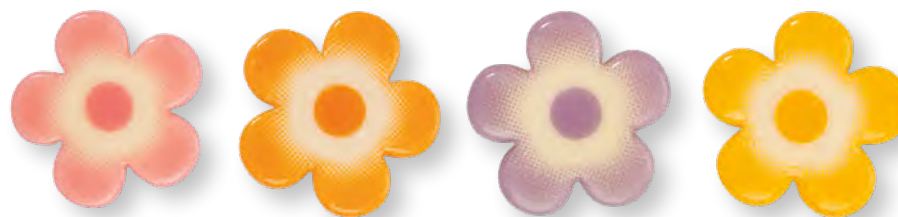
5235
30 x 31 mm / 128 pcs
white chocolate



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



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



30210
Ø 25 mm / 192 pcs
white chocolate






30213
37 x 32 mm / 112 pcs
white chocolate



30251
30 x 27 mm (70 pcs),
20 x 18 mm (126 pcs) / 196 pcs
white chocolate



30477 
Ø 27 x 15 mm / 80 pcs
white chocolate



30214
Ø 30 mm (56 pcs), Ø 24 mm
(96 pcs) / 152 pcs
white chocolate



30014 
22 x 32 mm / 30 pcs
white chocolate



30164
23 x 22 mm / 144 pcs
white chocolate



30197
40 x 40 mm / 72 pcs
dark chocolate



30398
90 x 6 mm / 144 pcs
dark chocolate



30476
15 x 25 mm, 22 x 45 mm, 20 x 70 mm
108 pcs / dark chocolate





4828
30 x 30 mm / 70 pcs
white chocolate
Text: EN



30479
37,5 x 32,6 mm / 84 pcs
white chocolate
Text: GER



30478
37,5 x 32,6 mm / 84 pcs
white chocolate
Text: GER



30255
20 x 56 mm / 48 pcs
white chocolate
Text: GER



30399
90 x 6 mm / 144 pcs
white chocolate





30242

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



5198

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



30380



75 x 7 x 5 mm / 132 pcs
white chocolate



5116

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



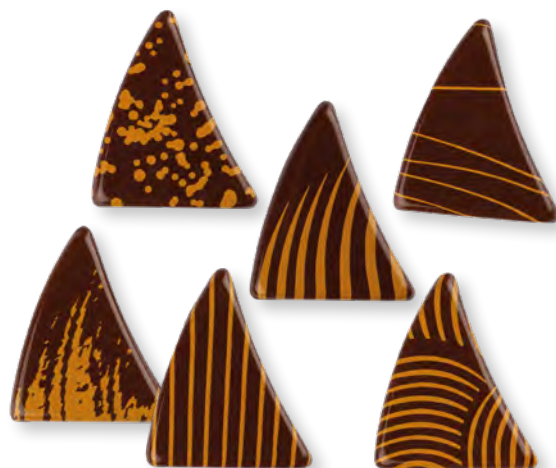
Zum Geburtstag



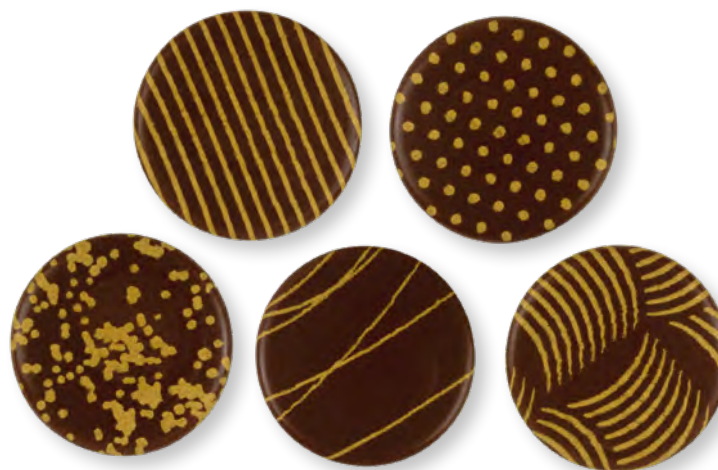
5156
22 x 59 mm / 112 pcs
dark chocolate



30264
24 x 24 mm / 216 pcs
dark chocolate



30462
25 x 30 mm / 162 pcs
dark chocolate



5149
Ø 30 mm / 120 pcs
dark chocolate



30397
Ø 3,5 x 140 mm
650 g (~370 pcs)
dark chocolate



30470
29 x 29 mm / 135 pcs
dark chocolate

new




30262
20 x 20 mm / 240 pcs
dark chocolate



30263
20 x 20 mm / 240 pcs
dark chocolate

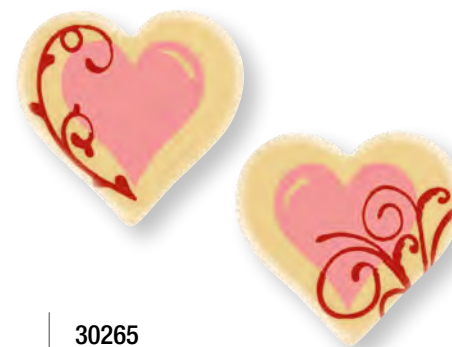




5100 
64 x 64 mm / 32 pcs
white chocolate



30046
32 x 31 mm / 160 pcs
dark chocolate



30265
32 x 31 mm / 160 pcs
white chocolate



30459
34 x 30 mm / 135 pcs
dark chocolate

new



30047
32 x 31 mm / 160 pcs
dark chocolate



30483
34 x 30 mm / 135 pcs
dark chocolate

new



30460
30 x 27 mm / 135 pcs
dark chocolate

new

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

30238
28 x 77 mm / 96 pcs
dark chocolate



5188

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



30461

30 x 27 mm / 135 pcs
white chocolate



30499

36 x 25 mm / 80 pcs
white chocolate



5213

21 x 20 x 5 mm / 264 pcs
white chocolate



30186

21 x 20 x 5 mm / 264 pcs
white chocolate





new

30473
6 x 90 mm / 162 pcs
dark chocolate



new

30472
6 x 90 mm / 162 pcs
dark chocolate



new

30475
6 x 90 mm / 162 pcs
white chocolate



new

30465
30 x 47 mm / 153 pcs
dark chocolate



new

30464
30 x 47 mm / 153 pcs
dark chocolate



new

30467
30 x 47 mm / 153 pcs
white chocolate



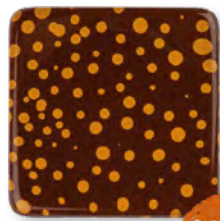
new

30466
30 x 47 mm / 153 pcs
white chocolate



new

30471
29 x 29 mm / 135 pcs
dark chocolate



new

30470
29 x 29 mm / 135 pcs
dark chocolate



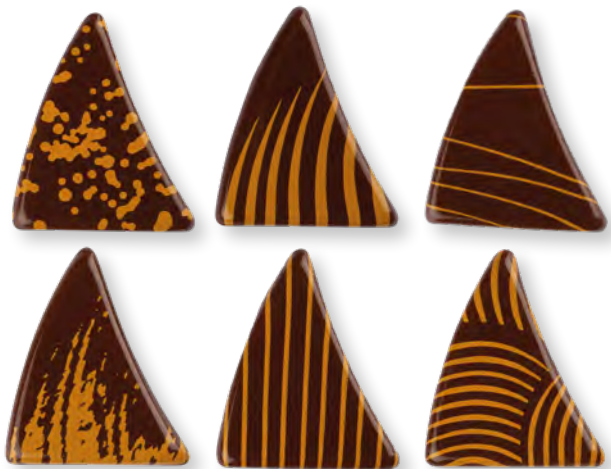
new

30468
29 x 29 mm / 135 pcs
white chocolate



new

30469
29 x 29 mm / 135 pcs
white chocolate



30462

25 x 30 mm / 162 pcs
dark chocolate




30463


25 x 30 mm / 162 pcs
white chocolate






30311 
 Ø 27 mm / 40 pcs
 white chocolate




30310 
 Ø 27 mm / 40 pcs
 white chocolate




30452 
 Ø 27 mm / 40 pcs
 white chocolate




30453 
 Ø 27 mm / 40 pcs
 white chocolate




30454 
 Ø 27 mm / 40 pcs
 white chocolate




30458 
 Ø 27 mm / 40 pcs
 white chocolate




30455 
 Ø 27 mm / 40 pcs
 dark chocolate

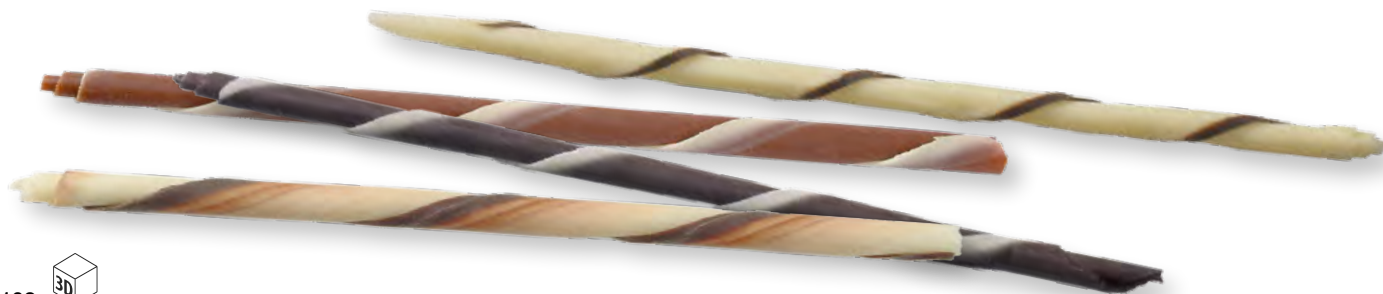



30456 
 Ø 27 mm / 40 pcs
 dark chocolate




30457 
 Ø 27 mm / 40 pcs
 dark chocolate






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




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




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




5100 
 64 x 64 mm / 32 pcs
 white chocolate




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



30188 
 Ø 28 x 15 mm / 76 pcs
 white chocolate



2340 
 Ø 28 x 15 mm / 76 pcs
 dark chocolate



30397 
 Ø 3,5 x 140 mm
 650 g (~370 pcs)
 dark chocolate





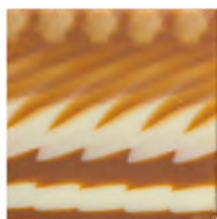
new

30493
6 x 140 mm
750 g (~150 pcs)
milk & white chocolate



new

30492
35 x 45 mm / 640 g (~350 pcs)
milk & white chocolate




new


30491
30 x 30 mm / 900 g (~450 pcs)
milk & white chocolate



new


30495 
500 g
dark chocolate



30494 
500 g
milk & white chocolate

new



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






30487
50 x 65 mm / 650 g (~100 pcs)
dark chocolate



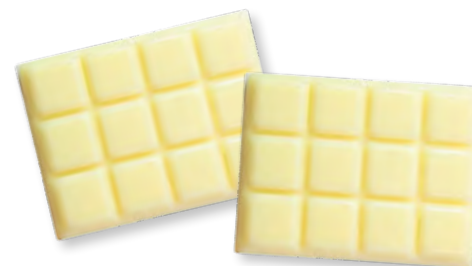
30488
30 x 30 mm / 500 g (~310 pcs)
dark chocolate




30484 
30 x 40 mm / 105 pcs
dark chocolate



30489
10 x 140 mm / 650 g (~180 pcs)
dark chocolate




30486 
30 x 40 mm / 105 pcs
white chocolate



30490
Ø 50 mm / 600 g (~160 pcs)
dark chocolate



30485 
30 x 40 mm / 105 pcs
milk chocolate





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



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



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



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







BLUMENDEKORE
FLOWER DECORATIONS
DÉCORS FLEURS
DECORI FIORI



2301
 Ø 34 x 7 mm / 96 pcs
 sugar



30437
 Ø 34 x 10 mm / 100 pcs
 sugar



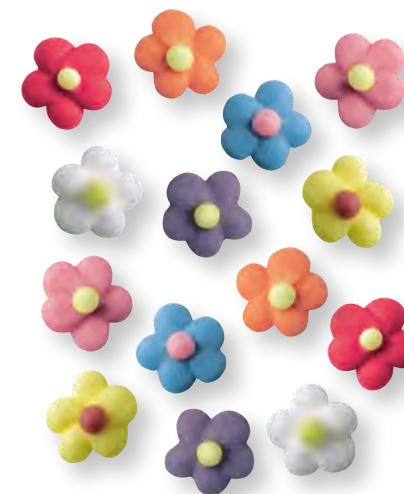
Available from week 04
 Disponible dès semaine 04
 Disponibile dalla settimana 04



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



2014
 Ø 24 x 6 mm / 150 pcs
 sugar

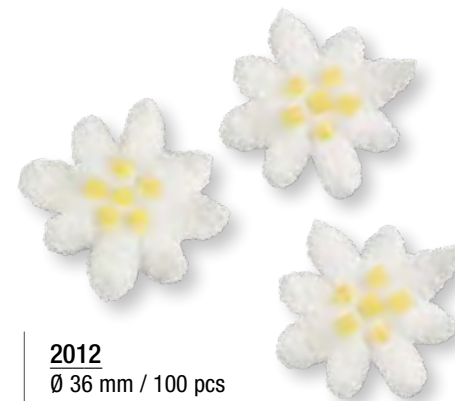


2321
 Ø 12 mm / 210 pcs
 sugar





2013
Ø 30 mm / 100 pcs
sugar



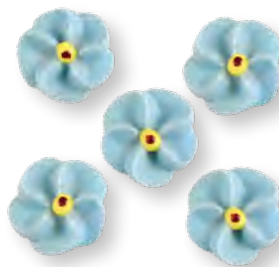
2012
Ø 36 mm / 100 pcs
sugar



2022
Ø 20 mm / 200 pcs
sugar



2021
Ø 15 mm / 500 pcs
sugar



2019
Ø 15 mm / 200 pcs
sugar



2020
25 x 20 mm / 200 pcs
sugar



2320
36 x 30 x 10 mm / 60 pcs
sugar



2404
Ø 29 mm / 125 pcs
sugar



2010
23 mm / 200 pcs
sugar





2370
 Ø 40 mm
 30 pcs
 tragacanth sugar



2371
 Ø 40 mm
 30 pcs
 tragacanth sugar



2374
 Ø 40 mm
 30 pcs
 tragacanth sugar



2379
 30 x 17 mm
 36 pcs
 tragacanth sugar

*Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!*



2390
 Ø 30 mm
 96 pcs
 tragacanth sugar



2382
 Ø 40 mm
 60 pcs
 tragacanth sugar



2385
 Ø 40 mm
 60 pcs
 tragacanth sugar



2384
 Ø 40 mm
 60 pcs
 tragacanth sugar



2395
 Ø 27 mm
 96 pcs
 tragacanth sugar



2397
 45 x 30 mm / 100 pcs
 tragacanth sugar



2398
 30 x 20 mm / 150 pcs
 tragacanth sugar



2361
 21 x 15 mm / 150 pcs
 tragacanth sugar





2406
Ø 65 x 25 mm / 12 pcs
tragacanth sugar



2403
Ø 13 mm / 540 pcs
tragacanth sugar



2362
Ø 21 mm / 120 pcs
tragacanth sugar





2461
 Ø 44 x 10 mm / 48 pcs
 tragacanth sugar



2363
 Ø 40 mm / 60 pcs
 tragacanth sugar



2475
 85 x 25 mm / 48 pcs
 tragacanth sugar



2463
 Ø 60 x 25 mm / 48 pcs
 tragacanth sugar



30322
 60 x 18 mm, 34 x 43 mm,
 67 x 25 mm / 120 pcs
 tragacanth sugar





2132
Ø 44 mm / 24 pcs
marzipan



2152
Ø 35 mm / 36 pcs
marzipan



2172
Ø 24 mm / 48 pcs
marzipan



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



2135
Ø 44 mm / 24 pcs
marzipan



2155
Ø 35 mm / 36 pcs
marzipan



2175
Ø 24 mm / 48 pcs
marzipan



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



2131
Ø 44 mm / 24 pcs
marzipan



2151
Ø 35 mm / 36 pcs
marzipan



2171
Ø 24 mm / 48 pcs
marzipan



30323

Ø 37 x 24 mm / 36 pcs
marzipan



30324

Ø 27 x 18 mm / 48 pcs
marzipan





30274

Ø 38 x 23 mm / 36 pcs
marzipan



30276

50 x 30 x 3 mm (36 pcs)
38 x 24 x 3 mm (64 pcs)
100 pcs / marzipan



30275

Ø 20 x 8 mm / 160 pcs
marzipan



2166

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



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



2952
 Ø 45 x 10 mm / 100 pcs
 wafer



2962
 20 x 42 x 5 mm / 500 pcs
 wafer



2965
 Ø 35 x 20 mm / 150 pcs
 wafer



2963
 60 x 25 mm / 80 pcs
 wafer



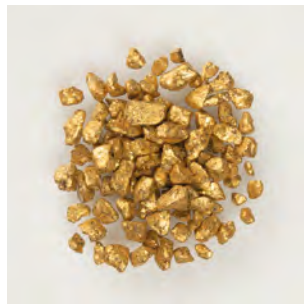




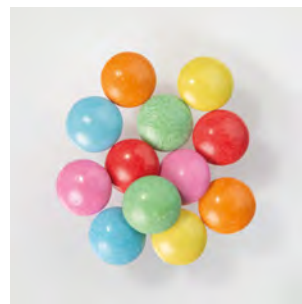
STREUDEKORE
SPRINKLES
DÉCORS À PARSEMER
DECORI DA SPARGERE



30424
800 g
chocolate



30309
800 g
chocolate



30241
Ø 9 mm / 1,8 kg
chocolate



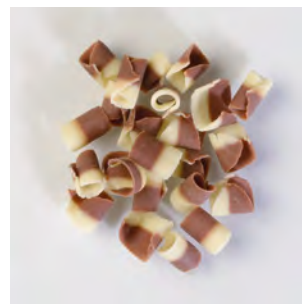
30425
Ø 4-10 mm / 400 g
crispy / chocolate



30426
18 x 12 x 6 mm / 800 g
chocolate



30427
800 g
chocolate / sugar



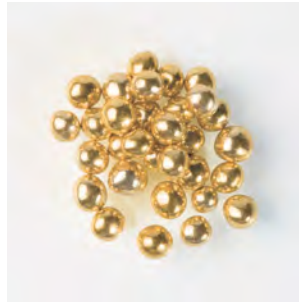
3826
1,5 kg
milk+white chocolate



30428
700 g
chocolate



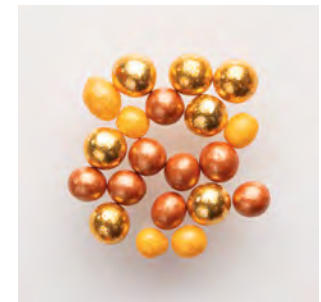




30430
 Ø 6 mm / 700 g
 sugar / crispy chocolate



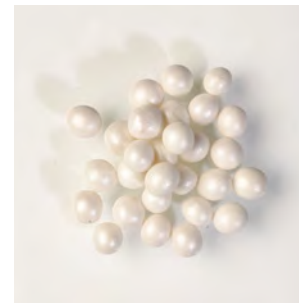
30363
 Ø 4-6 mm / 600 g
 sugar/crispy core



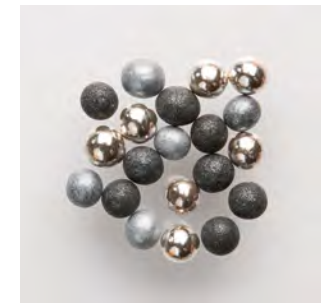
30359
 Ø 4-6 mm / 700 g / sugar / crispy
 chocolate / sugar/crispy core



30429
 Ø 6 mm / 700 g
 sugar / crispy chocolate



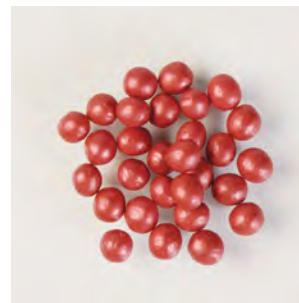
30362
 Ø 4-6 mm / 600 g
 sugar/crispy core



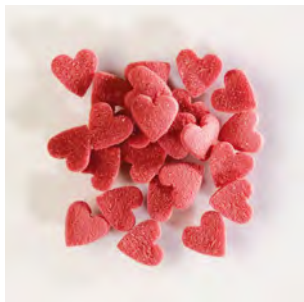
30358
 Ø 4-6 mm / 700 g / sugar / crispy
 chocolate / sugar/crispy core



30431
 Ø 4 mm / 900 g
 sugar



30364
 Ø 4-6 mm / 600 g
 sugar/crispy core



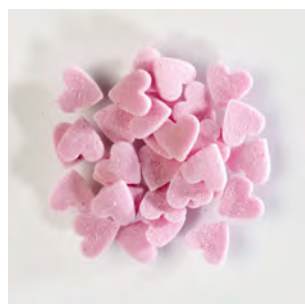
2114
7 mm / 1,5 kg
sugar



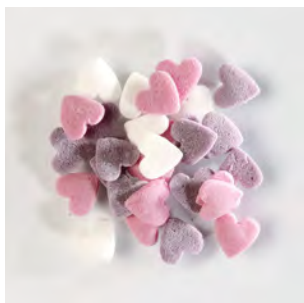
30361
600 g
sugar / sugar/crispy core



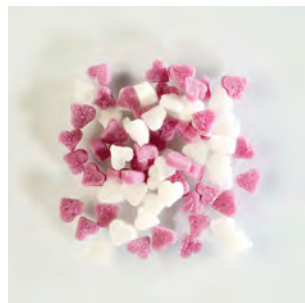
2116
7/11 mm / 1,3 kg
sugar



2113
7 mm / 1,5 kg
sugar



4209
7 mm / 1,5 kg
sugar



4211
3,5 mm / 1,5 kg
sugar





SPRINKLES

DÉCORS À PARSEMER

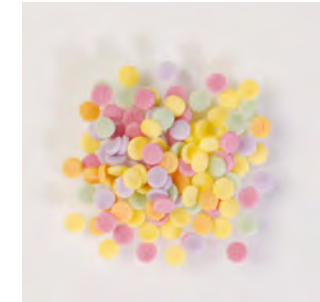
DECORI DA SPARGERE



2110
Ø 1-2 mm / 2 kg
sugar



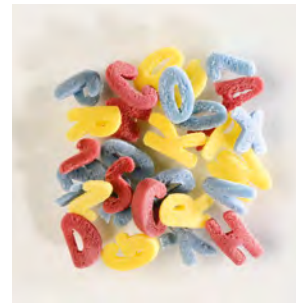
2118
~7x1,3 mm / 1,8 kg
sugar



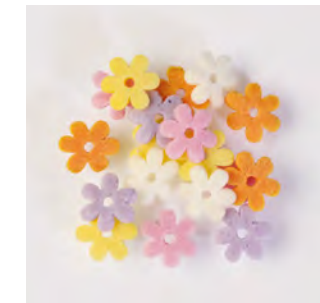
2117
Ø 4 mm / 1,5 kg
sugar



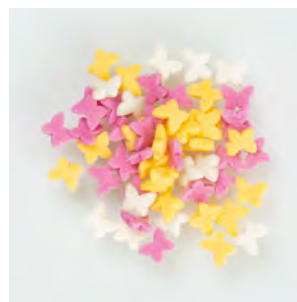
30281
Ø 11 mm / 1,3 kg
sugar



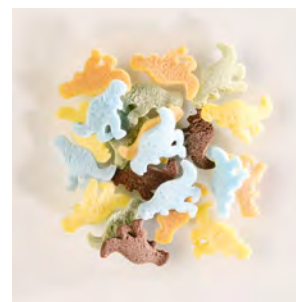
2108
Ø 10 mm / 1,4 kg
sugar



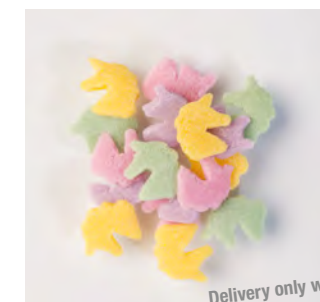
2119
Ø 9,5 mm / 1,2 kg
sugar



30312
4 mm / 1,3 kg
sugar



2189
12 mm / 1,3 kg
sugar



4273
Ø 10 mm / 1,3 kg
sugar

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



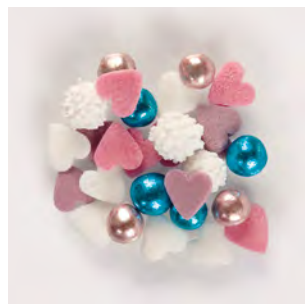
30432
600 g
sugar



30433
600 g
sugar / sugar/crispy core



30361
600 g
sugar / sugar/crispy core



30434
600 g
sugar / crispy chocolate



30435
900 g
sugar / chocolate



30436
600 g / sugar / crispy
chocolate / sugar/crispy core





4237
Ø 1,5 mm / 2 kg
sugar



4238
Ø 1,5 mm / 2 kg
sugar



4239
Ø 1,5 mm / 2 kg
sugar



4242
Ø 1,5 mm / 2 kg
sugar



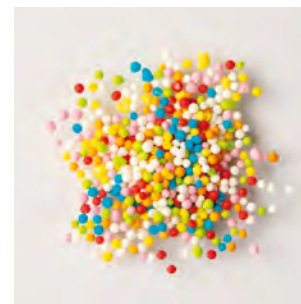
4243
Ø 1,5 mm / 2 kg
sugar



4244
Ø 1,5 mm / 2 kg
sugar



4245
Ø 1,5 mm / 2 kg
sugar



2110
Ø 1-2 mm / 2 kg
sugar



30365
900 g
sugar



30366
900 g
sugar



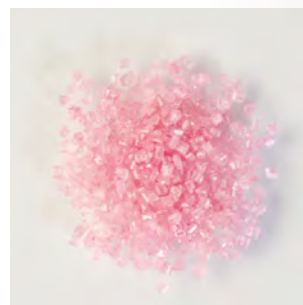
30367
900 g
sugar



30368
900 g
sugar



30369
900 g
sugar



30371
900 g
sugar



30316
900 g
sugar



30372
900 g
sugar



30370
900 g
sugar





30355
Ø 7 mm
1,4 kg / sugar



30356
Ø 7 mm
1,4 kg / sugar



3045
Ø 7 mm
1,4 kg / sugar



3041
Ø 7 mm
1,4 kg / sugar



3058
Ø 7 mm
1,5 kg / sugar



30045
~7 mm
1,5 kg / sugar



30360
7-10 mm
600 g / sugar



3361
Ø 4 mm
1,5 kg / sugar



30357
4-9 mm / 600 g
sugar / sugar/crispy core



3043
Ø 9 mm
1,3 kg / sugar



2835
11/7 mm / 1,3 kg
sugar



4027
8 mm / 1,4 kg
sugar



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



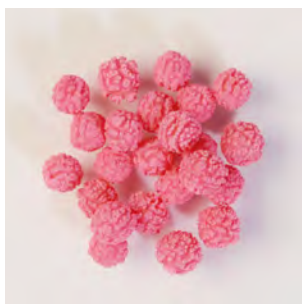
2102
Ø 6-8 mm / 1 kg
sugar/crispy core



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



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



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









ZUCKER-FIGUREN
SUGAR FIGURES
SUJETS EN SUCRE
FIGURE DI ZUCCHERO




2483 
57 x 42 x 17 mm / 24 pcs
tragacanth sugar



2040 
38 x 27 x 12 mm / 48 pcs
tragacanth sugar



2047 
27 x 21 x 35 mm
48 pcs / sugar





2042
34 x 41/24 x 8 mm
72 pcs / sugar



2080
33 x 54 x 11 mm
48 pcs / sugar



2066  
 30 x 22 x 23 mm / 27 x 26 x 8 mm
 (2 x 24 pcs) 48 pcs / sugar



2017
 22 x 20 x 9 mm
 100 pcs / sugar




2039
 16 x 20 x 10 mm
 120 pcs / sugar




3514
 13 x 10 x 7 mm
 200 pcs / sugar



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





2043 
28 x 28 x 30 mm / 48 pcs
sugar



2045
28 x 30 x 12 mm / 48 pcs
sugar




2046
30 x 13 x 75 mm / 72 pcs
sugar



2044
28 x 30 x 12 mm / 72 pcs
sugar



2087 
205 x 30 x 50 mm
60 pcs / sugar





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



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



2049
20 x 14 x 5 mm
288 pcs / sugar



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




2097
Ø 24 x 5 mm
150 pcs / sugar



2027
30 x 32-43 x 8 mm / 72 pcs
sugar






2055 
29 x 32 mm
96 pcs / sugar



2060
24-32 x 34-37 x 11 mm
72 pcs / sugar




2058 
25 x 32/52 mm
96 pcs / sugar



2056
32 x 25 x 10 mm
48 pcs / sugar



2085 
22 x 21 x 24 mm
30 pcs / sugar




3001
~40 x 110 mm / 100 pcs
plastic



Presentation example
Suggestion de présentation
Un esempio di presentazione



2899 
27 x 27 x 37 mm / 48 pcs
sugar



2883
34 x 43 x 10 mm / 48 pcs
sugar



2892
29 x 37 x 10 mm / 60 pcs
sugar





2086
49 x 69 x 11 mm
32 pcs / marzipan



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




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



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





5774 
Ingredients label: GER / FR / EN / IT
~50 x 420 mm
20 pcs / marzipan

MARZIPAN-FIGUREN

MARZIPAN FIGURES


SUJETS EN PÂTE
D'AMANDES

FIGURE IN MARZAPANE





Delivery only while stocks last!
 Livraison effectuée dans la limite
 des stocks disponibles!
 Fino ad esaurimento scorte!

6241 
 Ingredients label: GER / FR / IT
 40 x 40 x 105 mm,
 figures: 38 x 37 x 43 mm (27 g)
 12 pcs / marzipan



new

Available from week 09
Disponible dès semaine 09
Disponibile dalla settimana 09



60144



Ingredients label: GER / FR
46 x 46 x 97 mm
figures: ~40-48 x 30 x 54 mm (30g)
15 pcs / marzipan/sugar



6202



Ingredients label: GER / FR / EN / IT
52 x 47 x 115 mm,
figures: 37 x 45 x 24 mm (26 g)
(2 x 12 pcs) 24 pcs / marzipan

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

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



60143



Ingredients label: GER / FR
46 x 46 x 97 mm / figure: ~40 x 35 x 55 mm (35 g)
15 pcs / marzipan/sugar

Available from week 09
Disponible dès semaine 09
Disponibile dalla settimana 09




6232 


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






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



6225 
 Ingredients label: GER / FR / IT
 40 x 37 x 110 mm,
 figures: 37 x 30 x 40 mm (23 g)
 12 pcs / marzipan



60061 
 Ingredients label: GER / FR / EN / IT
 40 x 36 x 105 mm,
 figures: 30 x 25 x 60 mm (24 g)
 12 pcs / marzipan





Zum
Geburtstag



DEKORSCHILDER
SUGAR COATING PLAQUES
PLAQUETTES DE DÉCOR
PLACCHE DA DECORO

**30279**

Ø 90 mm / 12 pcs

sugar coating

Text: GER / FR





30280
85 x 33 mm / 24 pcs
sugar coating
Text: GER / FR



8924
120 x 90 mm / 15 pcs
sugar coating



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



30278
80 x 18 mm / 48 pcs
sugar coating
Text: GER





30104

Ø 140 mm / 12 pcs
sugar coating

Text: GER+EN MIXED





30100

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

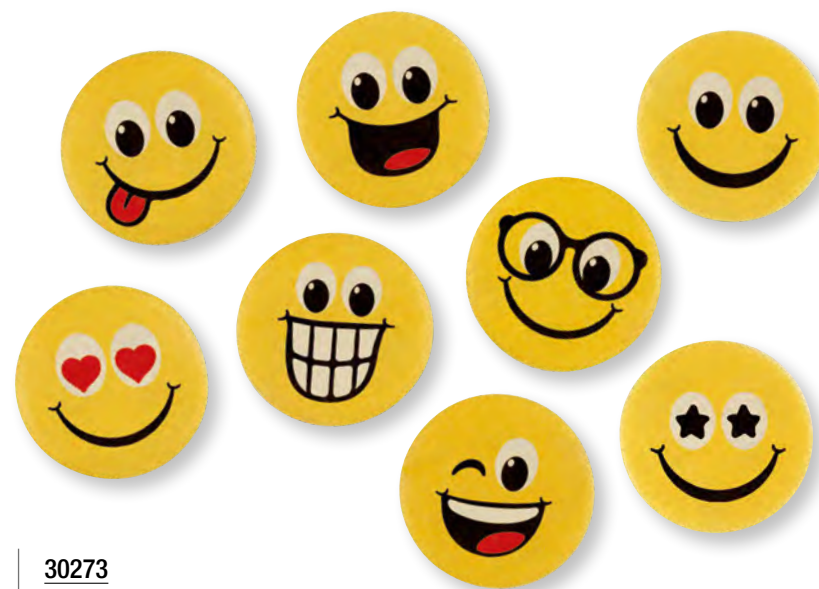




2667
 Ø 90 mm / 12 pcs
 sugar coating



2666
 Ø 40 mm / 100 pcs
 sugar coating



30273
 Ø 30 mm / 100 pcs
 sugar coating



2665
 42 x 39 mm / 100 pcs
 sugar coating



2757
40 mm / 100 pcs
sugar coating







SPEZIALITÄTEN
SPECIAL DECORATIONS
DÉCORS POUR SPÉCIALITÉS
DECORI SPECIALI

SPECIAL DECORATIONS



30285
29 x 35 mm / 140 pcs
dark chocolate
Text: GER



30286
29 x 35 mm / 140 pcs
dark chocolate
Text: EN



30287
29 x 35 mm / 140 pcs
dark chocolate
Text: FR



30293
29 x 35 mm
140 pcs
dark chocolate



30294
29 x 35 mm / 140 pcs
dark chocolate
Text: GER



30295
29 x 35 mm / 140 pcs
white chocolate
Text: GER / FR



30301
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30302
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30303
29 x 35 mm / 140 pcs
dark chocolate
Text: GER / FR



30288
29 x 35 mm
140 pcs
white chocolate



30289
29 x 35 mm
140 pcs
dark chocolate



30290
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30291
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30292
29 x 35 mm / 140 pcs
white chocolate
Text: GER / EN



30296
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30297
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30298
29 x 35 mm / 140 pcs
white chocolate
Text: GER



30299
29 x 35 mm
140 pcs
dark chocolate



30272
29 x 35 mm
140 pcs
dark chocolate



30304
29 x 35 mm / 140 pcs
dark chocolate
Text: GER / FR



30300
29 x 35 mm
140 pcs
white chocolate



30305
29 x 35 mm
140 pcs
dark chocolate



30306
Ø 30 mm
160 pcs
dark chocolate





30060
55 x 34 mm / 120 pcs
sugar coating
Text: GER / EN



2264
55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



30515
55 x 34 mm / 120 pcs
sugar coating



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



2221
55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



2223
55 x 34 mm / 120 pcs
sugar coating
Text: GER



2294
58 x 31 mm / 120 pcs
sugar coating
Text: GER

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



2225
55 x 34 mm / 120 pcs
sugar coating
Text: GER



2249
55 x 34 mm / 120 pcs
sugar coating
Text: GER / FR



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

Makkaron's



30249



Ø 30 x 15 mm

72 pcs / sugar/marzipan



We offer you a durable version for decorating with a layer of marzipan between two delicate meringue bowls. Compared to the original, they do not have to be stored in a cool place and are always ready to hand. 6 different colors allow a maximum of creative decorating.

Nous vous proposons désormais une version bien plus adaptée à vos besoins en boulangerie-pâtisserie; elle se compose de deux délicates coques de meringues garnie d'une couche de pâte d'amandes.

En comparaison des macarons traditionnels, les Makkaron's n'ont pas besoin d'être conservé au frais et seront grâce à leur longue durée de conservation toujours à porter de main. Six couleurs sont disponibles pour vous permettre une créativité optimale.

Ve ne presentiamo ora una versione conservabile: uno strato di marzapane tra due raffinati gusci di meringa. A differenza dell'originale, non devono essere conservati in frigorifero e sono sempre di pronto utilizzo. 6 diversi colori garantiscono una sconfinata creatività.



2244
23 x 15 x 6 mm
1 kg / jelly



2245
23 x 15 x 6 mm
1 kg / jelly



30282
43 x 12 x 8 mm
144 pcs
white chocolate



2295
45 x 15 x 12 mm
200 pcs / marzipan



2246
23 x 15 x 6 mm
1 kg / jelly



2247
23 x 15 x 6 mm
1 kg / jelly



2291
45 x 15 mm
288 pcs / sugar



2290
25 x 10 x 6 mm
350 pcs / sugar





30317
7 g / 1 pc
powder

Application of the powder:

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

Utilisation de la poudre d'or:

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

Utilizzo delle polveri:

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



4900
80 x 80 mm
4 pcs / gold



4915
7 g / 1 pc
powder

4916
7 g / 1 pc
powder



POUDRES / SPRAYS / PÂTE À SUCRE POLVERE / SPRAYS / PASTA DI ZUCCHERO

POWDER / SPRAYS / FONDANT



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

Les entremets et desserts doivent être tenus au frais, idéalement au réfrigérateur.

Attention: le spray doit être conservé à température de 25°C, pour permettre au contenu de rester liquide.

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

* The marked items are only for professional use and not for retail.

* Les articles suivis d'un petit astérisque ne sont pas destinés aux détaillants!

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



4892*
400 ml / 1 pc
Cocoa butter spray



Colors are not AZO-free!
Colorants: azoïques
Coloranti: azoiaci

4890*
400 ml / 1 pc
Cocoa butter spray



4891*
400 ml / 1 pc
Cocoa butter spray



4884*
400 ml / 1 pc
Cocoa butter spray



4885*
400 ml / 1 pc
Cocoa butter spray



4886*
400 ml / 1 pc
Cocoa butter spray



POUDRES / SPRAYS / PÂTE À SUCRE POLVERE / SPRAYS / PASTA DI ZUCCHERO

POWDER / SPRAYS / FONDANT



4883*
400 ml / 1 pc
Cocoa butter spray



4882*
400 ml / 1 pc
Cocoa butter spray



4877*
400 ml / 1 pc
Cooling spray



4878*
400 ml / 1 pc
Cocoa butter spray



4887*
400 ml / 1 pc
Cocoa butter spray



4888*
400 ml / 1 pc
Cocoa butter spray



4899*
100 ml / 1 pc
Glitter Spray



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

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

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



4879*
100 ml / 1 pc
Glitter Spray



Herzlichen Glückwunsch

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

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

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

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

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

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



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



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



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



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



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



4225
Ø 170 x 160 mm / 3 kg
rolled fondant

Food colorings in primary colors red, yellow and blue

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

Colorant alimentaire, couleurs de base rouge, jaune et bleu

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

Coloranti alimentari nei colori base rosso, giallo e blu

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



30105
200 ml / 1 pc
food colouring



30106
200 ml / 1 pc
food colouring



30107
200 ml / 1 pc
food colouring



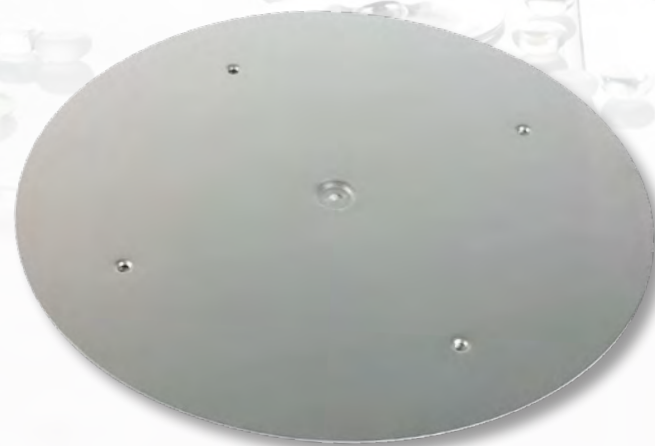
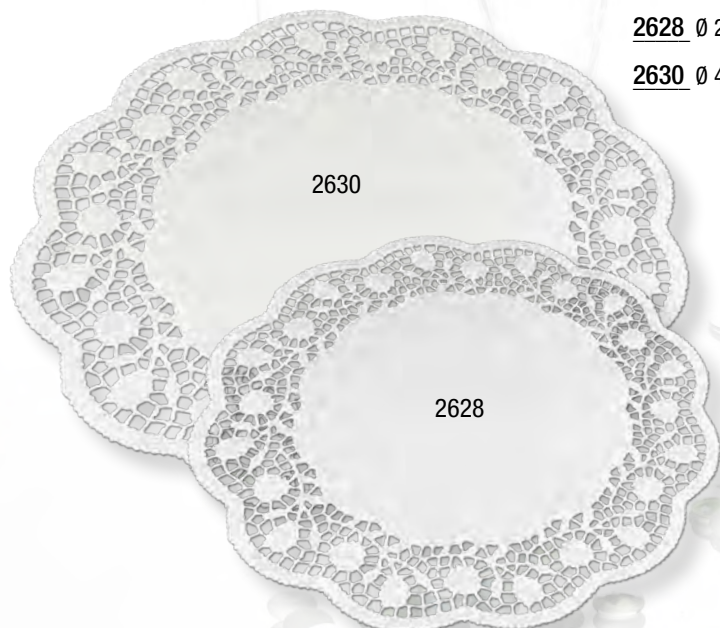
*Products are not suitable for dishwasher.

*Les produits ne sont pas appropriés pour le lavage au lave-vaisselle.

*I prodotti non sono adatti per la lavastoviglie.

2628 Ø 260 / 170 mm / 100 pcs / paper

2630 Ø 400 / 260 mm / 100 pcs / paper



2620*
Ø 40 cm / 1 pc

*Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!*



2613*
H: 370 mm, 1 x Ø 20 cm, 2 x Ø 26 cm,
2 x Ø 32 cm / 1 pc
non edible



2593*
1 pc



ZUBEHÖR
ACCESSORIES
ACCESSOIRES
ACCESSORI



30080



30081



30082



30083



30084



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



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

- 30080 "0"
- 30081 "1"
- 30082 "2"
- 30083 "3"
- 30084 "4"
- 30085 "5"
- 30086 "6"
- 30087 "7"
- 30088 "8"
- 30089 "9"



30085



30086



30087




30088




30089




2733 
L: 63/Ø 6 mm / Ø 25 mm
120 pcs
candles / sugar



2692 
L: 63 x Ø 6 mm
144 pcs
candles / plastic





2865 
 Ø 27 mm / 40 pcs
 white chocolate



30268
 43 x 20 mm / 140 pcs
 white chocolate



30270
 28-33 x 38-43 mm / 96 pcs
 white chocolate



30266
 Ø 30 mm / 200 pcs
 white chocolate






FUßBALL-DEKORE

SOCCER


FOOTBALLEURS


DECORI CALCIO

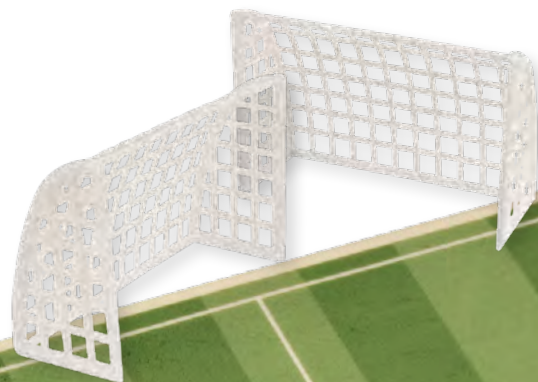


2739 
30 x 30 x 44 mm / 24 pcs
sugar



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

2874 
100 x 40 x 70 mm
20 pcs / plastic



2873
290 x 190 mm
10 pcs
sugar coating



2738
Ø 40 mm / 100 pcs
sugar coating



2888
Ø 10 mm / 576 pcs
sugar





60061



Ingredients label: GER / FR / EN / IT
 40 x 36 x 105 mm,
 figures: 30 x 25 x 60 mm (24 g)
 12 pcs / marzipan



**2066**

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

**2017**

22 x 20 x 9 mm
100 pcs / sugar

**3514**

13 x 10 x 7 mm
200 pcs / sugar

**3521**

Ø 36 mm / 100 pcs
marzipan

**3517**

Ø 36 mm / 100 pcs
marzipan / sugar

**30214**

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

**30477**

Ø 27 x 15 mm / 80 pcs
white chocolate

**30251**

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

**30164**

23 x 22 mm / 144 pcs
white chocolate



new

Available from week 09
Disponible dès semaine 09
Disponibile dalla settimana 09

60143



Ingredients label: GER / FR

46 x 46 x 97 mm / figure: ~40 x 35 x 55 mm (35 g)

15 pcs / marzipan/sugar

GLÜCKS-DEKORE

LADYBIRD DECORATIONS


DÉCORS PORTE-BONHEUR

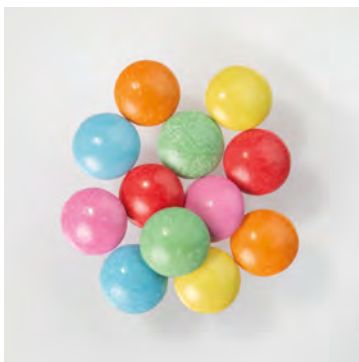
DECORI PORTAFORTUNA



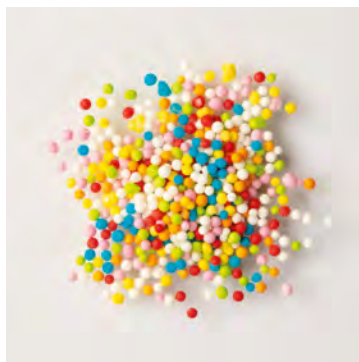
3564
45 x 45 mm / 100 pcs
sugar coating



2842 
Ø 35 x 25 mm / 36 pcs
sugar



30241
Ø 9 mm / 1,8 kg
chocolate



2110
Ø 1-2 mm / 2 kg
sugar



2117
Ø 4 mm / 1,5 kg
sugar




30433
600 g
sugar / sugar/crispy core




PARTY-DEKORE
PARTY DECORATIONS
DÉCORS POUR CARNAVAL
DECORI PER CARNEVALE




3600 
75 x 130 mm / 60 pcs
plastic




3560 
70 x 100 mm / 100 pcs
plastic






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



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



3561 
 70 x 120 mm / 100 pcs
 chenille



DECORATION FOR BEGINNING OF TERM



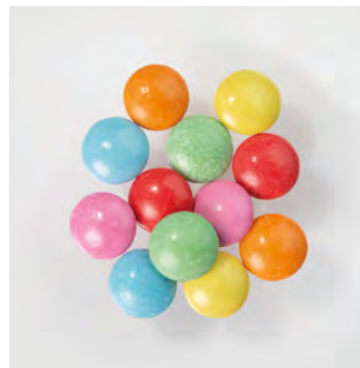
5116

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



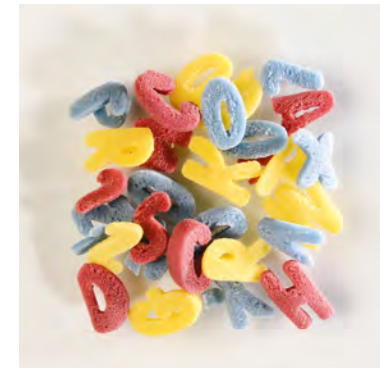
2034

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



30241

Ø 9 mm / 1,8 kg
chocolate



2108

Ø 10 mm / 1,4 kg
sugar



2778

45 x 45 mm / 100 pcs
sugar coating



30380



75 x 7 x 5 mm / 132 pcs
white chocolate

DEKORE ZUM SCHULANFANG

DECORATION FOR
BEGINNING OF TERM

RENTRÉE DES CLASSES


DECORAZIONI SCUOLA




30315
37 mm / 60 pcs
sugar coating

*Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!*



5457 
88 x 50 x 2 mm / 144 pcs
paper



5458 
75 x 37 x 2 mm / 144 pcs
paper

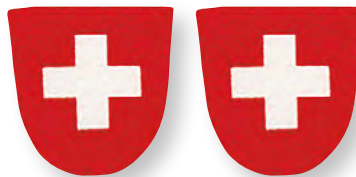


5472
30 x 30 mm / 48 pcs
sugar coating

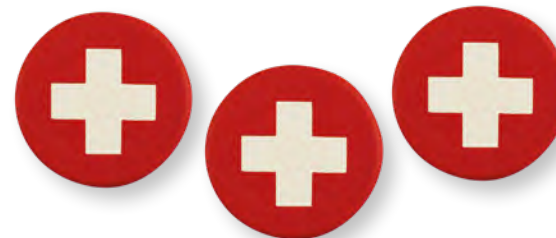
*Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!*



5466
42 x 42 mm / 96 pcs
white chocolate



5474
32 x 35 mm / 100 pcs
sugar coating



30307
Ø 30 mm / 120 pcs
white chocolate



5460
30 x 50 mm / 120 pcs
sugar coating

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!


DEKORE ZUM 1. AUGUST

SWITZERLAND DECORATIONS

DÉCORS 1^{ER} AOÛT

DECORI PER IL 1. AGOSTO



5480 
100 x 35 x 95 mm
50 pcs / plastic



30065
160 x 120 mm / 10 pcs
sugar coating

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



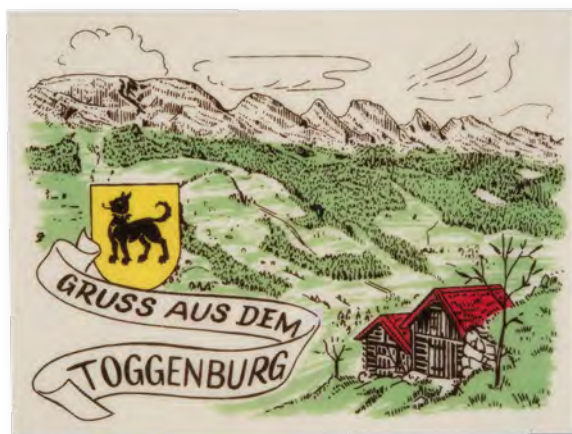
30243
80 x 140 mm / 10 pcs
sugar coating

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



30067
35 x 55 mm / 80 pcs
sugar coating

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



30247
160 x 120 mm / 10 pcs
sugar coating

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



30062
Ø 50 mm / 100 pcs
sugar coating

Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!



Do you have a special wish? We also realize your personal decors on sugar coating mass. You will find further information on page 16 or contact us at
Vous avez un souhait particulier? Nous réalisons également votre demande sur nos plaquettes décors. Pour plus d'informations, voir page 16 du catalogue ou contactez-nous par

Avete un desiderio speciale? Ci rendiamo conto anche dei vostri dati personali decori su materiale di decorazione. Troverete ulteriori informazioni su pagina 16 o contattateci all'indirizzo

Tel.: +41 (0)44 869 0231
E-Mail: switzerland@guenthart.com



2616
Ø 113 / H: 225 mm / 1 pc
polyresin



2634
Ø 113/205 / H: 210 mm / 1 pc
polyresin



2573
Ø 75 x 53 mm / 6 pcs
polyresin



BRAUTPAARE
BRIDAL COUPLES
COUPLES DE MARIÉS
COPPIE SPOSI



2575
 Ø 75 x 170 mm / 2 pcs
 polyresin



2556
 Ø 75 x 110 mm / 4 pcs
 polyresin



2578
 Ø 113 x 305 mm / 1 pc
 polyresin



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



2568
Ø 113 x 175 mm / 2 pcs
polyresin



2639
205 x 230 mm / 1 pc
polyresin



2577
Ø 113 x 215 mm / 2 pcs
polyresin



2640
160 x 140 mm / 2 pcs
polyresin



2540
250 x 260 mm / 1 pc
polyresin



2536
220 x 230 mm / 4 pcs
plastic



2572
80 x 125 mm / 5 pcs
porcelain



2570
80 x 125 mm / 5 pcs
porcelain



2571
55 x 105 mm / 5 pcs
porcelain



2543
50 x 90 mm / 5 pcs
plastic



2519
130 x 45 x 70 mm / 5 pcs
plastic



2548
130 x 45 x 70 mm / 5 pcs
plastic



2526
170 x 270 mm / 2 pcs
polyresin



2525
170 x 275 mm / 2 pcs
polyresin



2542
Ø 110 x 158 mm / 1 pc
porcelain



2558
Ø 110 x 208 mm / 1 pc
porcelain



2643
130 x 180 mm / 3 pcs
polyresin



2533
200 x 250 mm / 2 pcs
plastic



2515
170 x 165 mm / 1 pc
porcelain



2529
180 x 220 mm / 1 pc
polyresin



2987
180 x 190 mm / 1 pc
polyresin



2989
180 x 220 mm / 1 pc
polyresin



2539
180 x 240 mm / 1 pc
polyresin

2988
110 x 145 mm / 1 pc
polyresin

2538
180 x 240 mm / 1 pc
polyresin



2969
120 x 215 mm / 1 pc
porcelain

2966
120 x 260 mm / 1 pc
porcelain

2967
90 x 150 mm / 1 pc
porcelain

2968
140 x 160 mm / 1 pc
porcelain



2552
Ø 110 x 195 mm / 2 pcs
porcelain





TAUFE
CHRISTENING
BAPTÊME
BATTESIMO

2993130 x 100 mm / 2 pcs
polyresin**2719**55 x 27 X 42 mm / 6 pcs
porcelain**2992**130 x 100 mm / 2 pcs
polyresin**2718**55 x 27 X 42 mm / 6 pcs
porcelain**30434**600 g
sugar / crispy chocolate



2994
 Ø 125 x 70 mm / 2 pcs
 polyresin



2995
 Ø 125 x 85 mm / 2 pcs
 polyresin



2735
 Ø 90 mm / 12 pcs
 sugar coating



2737
 Ø 90 mm / 12 pcs
 sugar coating



2901
85 x 60 x 75 mm / 6 pcs
polyresin



8963
Ø 76 x 70 mm / 2 pcs
polyresin



2736
27 x 24 x 13 mm / 96 pcs
sugar



2724
27 x 24 x 13 mm / 96 pcs
sugar



2711
Ø 25 mm / 96 pcs
tragacanth sugar



2902
85 x 60 x 75 mm / 6 pcs
polyresin



2908
Ø 75 x 51 mm / 4 pcs
polyresin



2907
Ø 75 x 51 mm / 4 pcs
polyresin





4179
150 x 130 mm / 2 pcs
polyresin



4180
150 x 130 mm / 2 pcs
polyresin



4172
65 x 40 x 105 mm / 6 pcs
porcelain



4171
65 x 40 x 100 mm / 6 pcs
porcelain



KOMMUNION
KONFIRMATION

COMMUNION
CONFIRMATION

PRIMA COMUNIONE
CRESIMA



4189
 Ø 75 / H: 105 mm
 4 pcs
 polyresin



30366
 900 g
 sugar



30316
 900 g
 sugar



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



30372
 900 g
 sugar

4173
Ø 125 x 170 mm
1 pc
polyresin

4174
Ø 125 x 170 mm
1 pc
polyresin



zum
Valentins
Tag

Maman
je t'aime

With
love



HERZ-DEKORE
HEART DECORATIONS
DÉCORS COEURS
DECORI A CUORE



5035
33 x 30 x 7 mm / 96 pcs
sugar



5055
27 x 25 x 5,5 mm / 96 pcs
sugar



30207
31 x 29 x 16 mm
48 pcs / marzipan



5036
40 x 37 x 11 mm / 90 pcs
sugar



5056
28 x 26 x 10 mm / 72 pcs
marzipan



5032
32 x 17 x 11 mm / 100 pcs
sugar



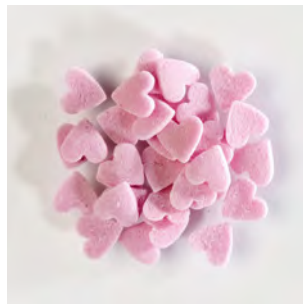
5016
15 x 13 x 3,5 mm / 10 x 8 x 2,5 mm
288 pcs / sugar



5020
32 x 30 mm / 60 pcs
sugar coating



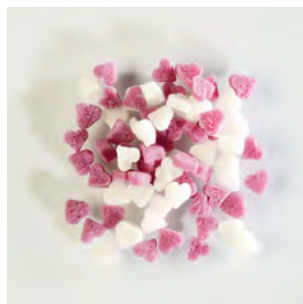
2114
7 mm / 1,5 kg
sugar



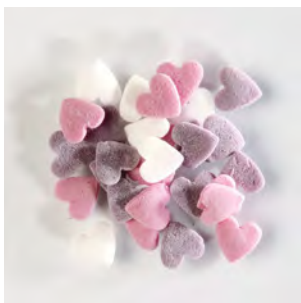
2113
7 mm / 1,5 kg
sugar



2116
7/11 mm / 1,3 kg
sugar



4211
3,5 mm / 1,5 kg
sugar

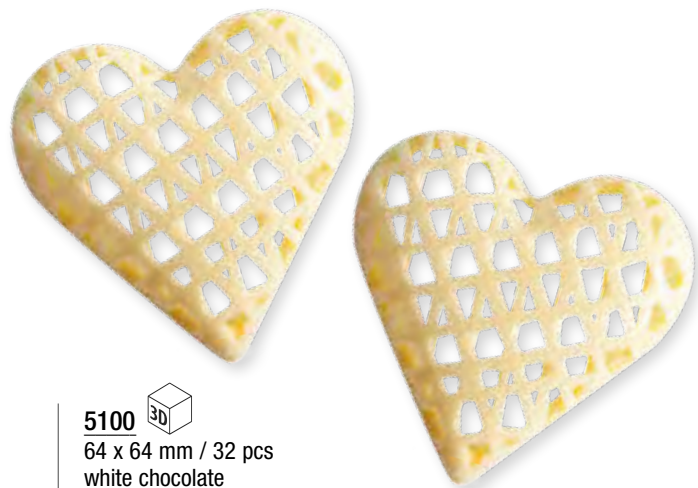



4209
7 mm / 1,5 kg
sugar



30434
600 g
sugar / crispy chocolate

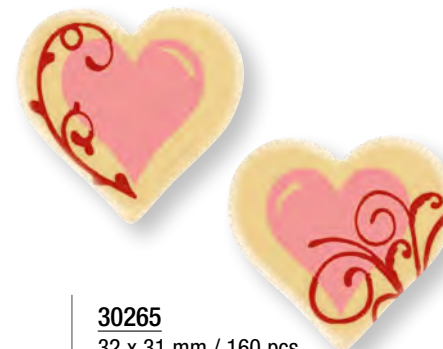




5100 
64 x 64 mm / 32 pcs
white chocolate



30046
32 x 31 mm / 160 pcs
dark chocolate



30265
32 x 31 mm / 160 pcs
white chocolate



30459
34 x 30 mm / 135 pcs
dark chocolate

new



30047
32 x 31 mm / 160 pcs
dark chocolate



30483
34 x 30 mm / 135 pcs
dark chocolate

new



30460
30 x 27 mm / 135 pcs
dark chocolate

new



Zum Valentinstag



HEART DECORATIONS


DÉCORS COEURS

DECORI A CUORE




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



30458 
Ø 27 mm / 40 pcs
white chocolate



30457 
Ø 27 mm / 40 pcs
dark chocolate



Delivery only while stocks last!
Livraison effectuée dans la limite
des stocks disponibles!
Fino ad esaurimento scorte!

30238
28 x 77 mm / 96 pcs
dark chocolate



30461
30 x 27 mm / 135 pcs
white chocolate

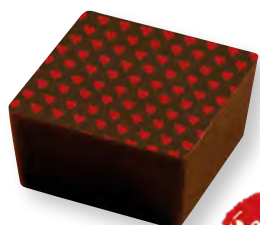


5213
21 x 20 x 5 mm / 264 pcs
white chocolate



30186
21 x 20 x 5 mm / 264 pcs
white chocolate

Transfer



new

30442

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets

Transfer



new

30443

400 x 290 mm
(print: 390 x 280 mm)
25 pcs / transfer sheets





4804

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



4805

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



30233

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



30499

36 x 25 mm / 80 pcs
white chocolate



30231

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



5188

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



VALENTINS-DEKORE

VALENTINE'S DAY

ST. VALENTIN

SAN VALENTINO



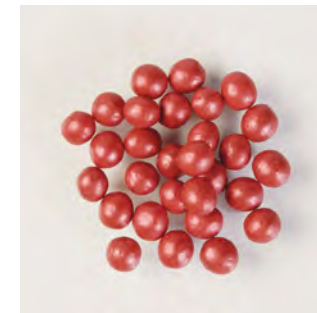
30057
75 mm / 12 pcs
sugar coating
Text: GER



5022
38 mm / 60 pcs
sugar coating
Text: GER



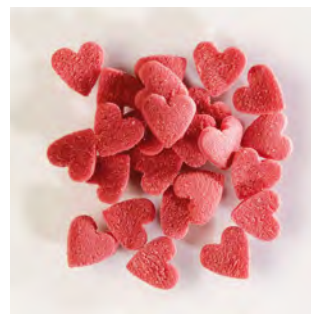
5020
32 x 30 mm / 60 pcs
sugar coating



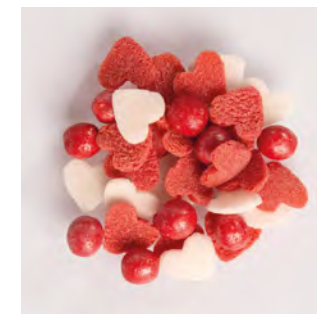
30364
Ø 4-6 mm / 600 g
sugar/crispy core



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



2114
7 mm / 1,5 kg
sugar



30361
600 g
sugar / sugar/crispy core





4870

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



30235

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



30478

37,5 x 32,6 mm / 84 pcs
white chocolate
Text: GER



30234

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



30237

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




MUTTERTAGS-DEKORE

MOTHER'S DAY


FÊTE DES MÈRES

FESTA DELLA MAMMA



30454 
 Ø 27 mm / 40 pcs
 white chocolate



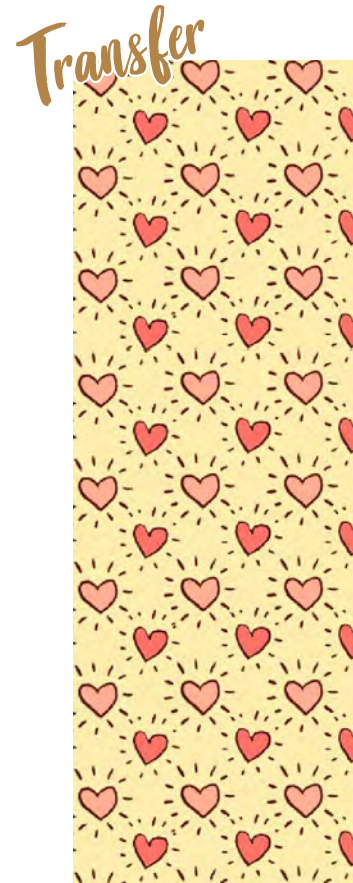
30458 
 Ø 27 mm / 40 pcs
 white chocolate



30467
 30 x 47 mm / 153 pcs
 white chocolate



30468
 29 x 29 mm / 135 pcs
 white chocolate



30461
 30 x 27 mm / 135 pcs
 white chocolate



30186
 21 x 20 x 5 mm / 264 pcs
 white chocolate



30443
 400 x 290 mm
 (print: 390 x 280 mm)
 25 pcs / transfer sheets



30450
 400 x 290 mm
 (print: 390 x 280 mm)
 25 pcs / transfer sheets





Muttertag



5008
60 mm / 24 pcs
sugar coating
Text: GER



5050
36 mm / 60 pcs
sugar coating



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



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



5047
38 mm / 60 pcs
sugar coating
Text: GER



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



Zum Muttertag





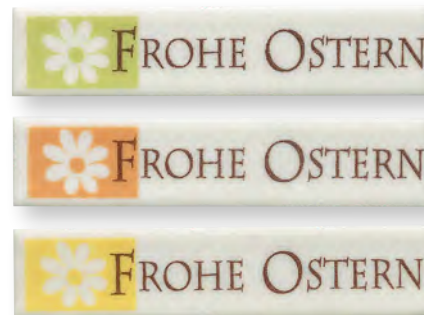
OSTER-DEKORE
EASTER DECORATIONS
DÉCORS POUR PÂQUES
DECORI PER PASQUA



4064
62 x 80 mm / 12 pcs
sugar coating
Text: GER / FR



4067
85 x 33 mm / 24 pcs
sugar coating
Text: GER / FR



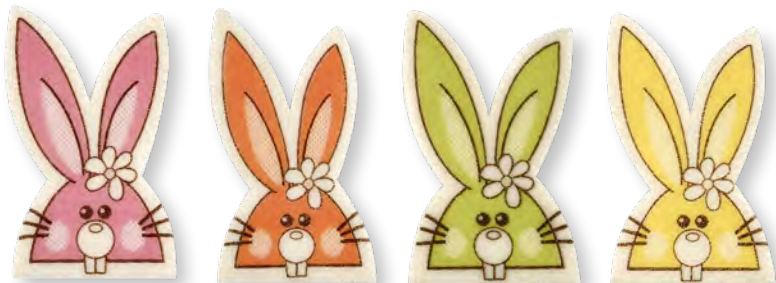
4068
80 x 18 mm / 48 pcs
sugar coating
Text: GER



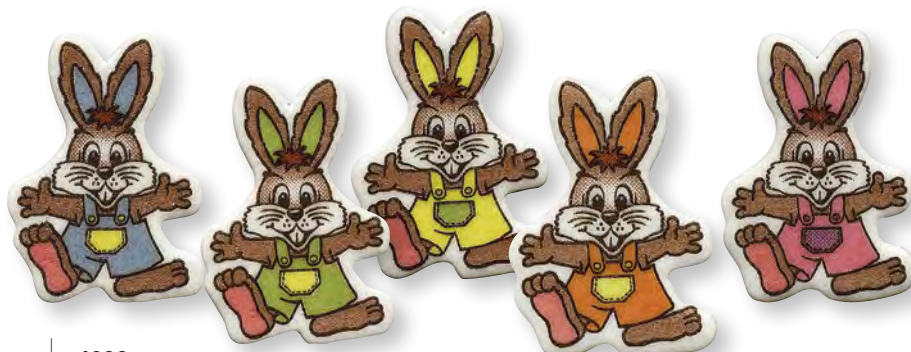
4065
40 x 54 mm / 100 pcs
sugar coating



4066
29 x 36 mm / 100 pcs
sugar coating



4016
28 x 45 mm / 100 pcs
sugar coating




4036
38 x 55 mm / 100 pcs
sugar coating



4076
35 x 45 mm / 100 pcs
sugar coating





4039 
28 x 30 x 38 mm / 48 pcs
sugar



4046
32 x 65 x 13 mm / 48 pcs
sugar



4037
26 x 35 x 14 mm / 72 pcs
sugar



4047
20 x 38 x 8 mm / 72 pcs
sugar



4035
18 x 25 x 8 mm / 96 pcs
sugar

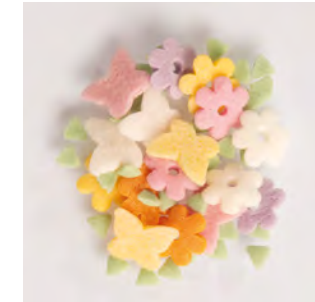


4053
face: 28 x 30 x 10 mm (72 pcs)
ears: 35 x 11 x 7 mm (144 pcs)
72 sets (216 pcs) / sugar





4074
27 x 44 x 9 mm / 80 pcs
marzipan/sugar



30432
600 g
sugar



4038
29 x 30 x 11 mm / 72 pcs
sugar




4008
Ø 25-30 mm / 100 pcs
sugar



30369
900 g
sugar



4021 
30 x 30 x 15 mm / 48 pcs
sugar



30368
900 g
sugar



2143

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



2013

Ø 30 mm / 100 pcs
sugar



2014


Ø 24 x 6 mm / 150 pcs
sugar





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



4042 
30 x 20 x 28 mm / 96 pcs
sugar



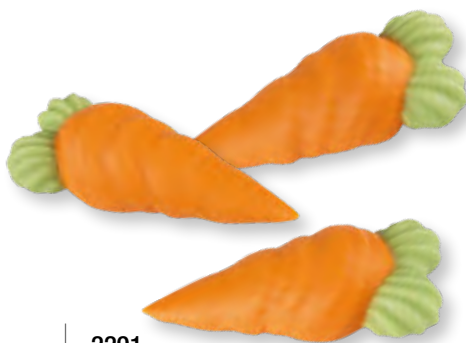
4041
25 x 19 x 10 mm / 96 pcs
sugar



30282
43 x 12 x 8 mm / 144 pcs
white chocolate



4027
8 mm / 1,4 kg
sugar



2291
45 x 15 mm / 288 pcs
sugar



2295
45 x 15 x 12 mm
200 pcs / marzipan



2290
25 x 10 x 6 mm / 350 pcs
sugar



30515
55 x 34 mm / 120 pcs
sugar coating





4051

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



30220

38 x 48 mm / 60 pcs
white chocolate



30221

29 x 35 mm / 84 pcs
white chocolate



30497

19 x 56 mm / 112 pcs
white chocolate



30091

Ø 14 mm / 336 pcs
white chocolate




30493


6 x 140 mm
750 g (~150 pcs)
milk & white chocolate






30480 
26 x 35 mm / 40 pcs
white chocolate



30481 
26 x 35 mm / 40 pcs
white chocolate



30482 
14 x 19 mm / 192 pcs
white chocolate



4062
25 x 34 mm / 96 pcs
white chocolate




30224
42 x 29 mm / 96 pcs
white chocolate



30223
27 x 27 mm / 96 pcs
white chocolate



30495 
500 g
dark chocolate



30222
26 x 24 mm / 108 pcs
white chocolate



FROHE OSTERN



4007
26 x 35 mm / 105 pcs
white chocolate



30219
31 x 40 / 31 x 27 mm / 96 pcs
white chocolate



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



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



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



30210
Ø 25 mm / 192 pcs
white chocolate





5935



Ingredients label: GER / FR / EN / IT
 53 x 47 x 120 mm, bunny: 45 x 36 x 68 mm (45 g),
 chick: 40 x 36 x 52 mm (41 g)
 12 pcs / marzipan



5965



Ingredients label: GER / FR / EN / IT
 40 x 40 x 105 mm, figures: 37 x 34 x 61 mm (40 g)
 12 pcs / marzipan



new

60115

Ingredients label: GER / FR / EN / IT
 89 x 155 x 17 mm, bunny: 54 x 82 x 15,5 mm (36 g),
 chick: 54 x 82 x 17 mm (36 g) / 10 pcs / marzipan



Available from week 07
 Disponible dès semaine 07
 Disponibile dalla settimana 07


new

60142




Ingredients label: GER / FR
 46 x 46 x 97 mm, bunny: 40 x 30 x 65 mm (30 g),
 chick: 40 x 30 x 56 mm (30 g)
 15 pcs / marzipan/sugar




4088 
255 x 46 mm / 100 pcs
non edible




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



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



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



Herzlichen Glückwunsch

GÜNTHART



www.guenthart.com