



# CATALOGO GENERALE

GENERAL CATALOGUE



2023

# INFORMAZIONI PRODOTTO

Product information | Informations produit | Produktinformationen | Informaciones sobre el producto | Informações sobre o produto

	Italiano	English	Français	Deutsch	Español	Português
1234	Codice art.	Item Code	Référence	Artikel Nummer	Código	Código
<b>NEW</b>	Cod art. Nuovo	New Item code	Nouvelle Référence	Neuer Artikel	Código Nuevo	Código novo
1234	Articoli disponibili fino ad esaurimento scorte	Products only available while stocks last	Références disponibles jusqu'à épuisement des stocks	Artikel verfügbar bis zur Erschöpfung der Bestände	Artículos disponibles hasta agotar stock	Artigos disponíveis até esgotar o stock
●●●	Colori	Colours	Couleurs	Farben	Colores	Cores
■ ■ ■	Modelli	Models	Modèles	Modelle	Modelos	Modelos
cm:	Altezza e larghezza	Height and width	Hauteur et largeur	Höhe und Breite	Altura y anchura	Altura e largura
∅	Diametro	Diameter	Diamètre	Durchmesser	Diámetro	Diâmetro
pz:	Pezzi per confezione	Pieces per box	Pièces par boîte	Stück pro Ve.	Piezas por caja	Peças por caixa
mat:	Materiale	Materials	Matériel	Material	Materiales	Materiais
g	Il peso indicato per i prodotti in cioccolato non ha valenza metrologica	The weight indicated for chocolate products has no metrological value	Le poids indiqué pour les produits en chocolat n'a pas de valeur métrologique	Das angegebene Gewicht für Schokoladenprodukte hat keine messtechnische Bedeutung	El peso indicado para los productos de chocolate no tiene valor metrológico	O peso indicado para os produtos de chocolate não tem valor metrológico

~	Circa	Around	Environ	Ungefähr	Alrededor de	Mais o menos
1:1	la dimensione del prodotto equivale a quella dell'immagine riportata	The size of the product is the same as the shown image	La dimension du produit est la même de celle de l'image représentée	Das Produkt ist in der tatsächlichen Größe abgebildet	El tamaño del producto, equivale al de la imagen	O tamanho do artigo é igual ao da imagem
GF	Senza glutine	Gluten free	Sans gluten	Glutenfrei	Sin gluten	Sem glúten
AZO	Azo Free	Azo Free	Non azoïque	Azo-frei	No azoico	Não azoico
3	I prodotti che presentano questa icona sono realizzati con stampa serigrafica di 3° generazione.	The products with this icon are made with the 3rd generation silk printing.	Les produits qui présentent le suivant symbole sont réalisés en sérigraphie de 3ème génération.	Die mit diesem Symbol gekennzeichneten Produkte wurden mit «Siebdruckverfahren der 3. Generation» bedruckt.	Los productos que presentan este símbolo, se imprimen en serigrafía, con tecnología de 3ª generación.	Os produtos assinalados com este símbolo são impressos em serigrafia, com tecnologia de 3ª geração.
☆	I prodotti che presentano il simbolo ☆ sono in materiale atto al contatto alimenti, non edibile.	Products with the ☆ symbol are in food safe material, not edible.	Les produits qui présentent le symbole ☆ sont fabriqués avec un matériau apte au contact alimentaire, non comestible.	Die mit dem Symbol ☆ gekennzeichneten Produkte sind aus lebensmitteltauglichem Material, nicht essbar.	Los productos que tienen el símbolo ☆ están hechos de material apto para el contacto con alimentos, no comestibles.	Os produtos com o símbolo ☆ são produzidos com material apropriado para entrar em contato com alimentos, não são comestíveis.
Ⓞ	Isolare la base del soggetto con pellicola alimentare prima di posizionarlo sulla superficie della torta.	Isolate the base of the subject with food film before placing on the cake or dessert.	Isoler la base du sujet avec un film alimentaire avant de le positionner sur la surface du gâteau.	Die Basis der Figur mit Lebensmittelfolie abdecken, bevor sie auf der Torte positioniert wird.	Aísle la base de la figura con film transparente antes de colocarlo en la superficie del pastel.	Isolar a base do modelo com película alimentar antes de o posicionar na superfície do bolo.



Scansiona il QR Code per vedere il video del prodotto

Scannen Sie den QR-Code, um das Video zu schauen

Scan the QR Code to view the product video

Escanear el Código QR para ver el vídeo del producto

Scannez le Code QR pour voir la vidéo du produit

Digitalizar o Código QR para visualizar o vídeo do produto

# DA PIÙ DI 60 ANNI CI PRENDIAMO CURA DEI *nostri clienti!*

For more than 60 years we have been taking care of our customers!

*C'è sempre qualcuno in linea per te!*

## SERVIZIO CLIENTI | CUSTOMER CARE

Hai bisogno di informazioni? Contatta il nostro servizio clienti! | Need information? Contact our customer care team!

Dal lunedì al venerdì | From Monday to Friday

8:30 - 12:30 / 13:30 - 17:00

### Commerciale Italia

0332 658311 - int. 1

modecor@modecor.it

### Export Customer Care

0332 658311 - int. 2

modecor@modecor.it

### In-Store Bakery

0332 658339

manuela.bossi@modecor.it

### Assistenza Stampanti

0332 658311 - int. 3

modecor@modecor.it

## Hotline

No minimo d'ordine.

Gli ordini effettuati entro le ore 12:00 verranno spediti il giorno stesso e verranno consegnati al tuo negozio in:

- 24h Capoluoghi
- 48h in tutta Italia
- 72h Isole



### Spese di trasporto a carico del cliente:

- 16€ (fino a 8kg)
- 19€ (da 8,1kg a 12kg)
- 28€ (da 12,1kg a 22kg)

## ESPRESSO FREDDO: IL CIOCCOLATO IN OGNI STAGIONE!

Spediamo le tue decorazioni in cioccolato in un imballo refrigerato per i periodi più caldi.

Contatta il tuo agente di zona o il nostro Servizio Clienti per avere maggiori informazioni!



*"COOL" SHIPPING: CHOCOLATE IN EVERY SEASON OF THE YEAR!*

*We ship your chocolate decorations in refrigerated packaging during warmer seasons.*

*Contact your Modecor representative or our customer care team for more information*

*Con te, anche nella vetrina  
di tutti i giorni*

With you, in your every day showcase





Pasticceria Mia

Pasticceria Mia

Pasticceria Mia

Pasticceria Mia

**PERSONALIZZATI  
e CIOCCOLATO**

*Customizations  
and chocolate*



**DECORAZIONI**

*Decorations*



**FIORI  
e SOGGETTINI**

*Flowers and Figurines*



**FESTIVITÀ  
RICORRENZE**

*Special Occasions*



**COMPLEANNI  
E CANDELE**

*Birthdays  
and Candles*



**SEMILAVORATI**

*Semifinished*



**COLORI**

*Colours*



**STAMPANTI**

*Printers*



**NASTRI  
e ATTREZZATURE**

*Ribbons  
and Equipment*



Personalizzati • Cioccolato chablon  
Cioccolato in blister • Trasferelli  
Panoramica

*Customizations • Thin chocolate decorations •  
Blister chocolate decorations • Transfer sheets •  
Shapes and graphic overview chocolate*

**6 - 101**

Macarons & Mini macarons • Decorazioni  
in zucchero • Meringhe & baby meringhe •  
Decorazioni in marshmallow • Linea Krok  
• Decorazioni in cialda e zucchero • Frutta  
essiccata • Creamy Gel & Creamy Tube

*Macarons & Mini macarons • Sugar decorations  
• Meringues & baby meringues • Marshmallow  
decorations • The Krok line • Wafer and sugar  
decorations • Dried fruit • Creamy Gel &  
Creamy Tube*

**102 - 131**

Decorazioni e fiori in cialda • Fiori in ghiaccia •  
Fiori in gelatina e zucchero • Decorazioni e fiori  
in zucchero • Rose • Fiori e rami decorativi  
• Soggettini in zucchero e gelatina  
Soggetti in zucchero

*Wafer decorations and flowers • Icing flowers •  
Jelly and sugar decorations • Sugar decorations  
and flowers • Roses • Decorative flowers and  
branches • Jelly and sugar figurines  
Sugar figurines*

**132 - 203**

San Valentino • Carnevale • Festa della donna  
Festa del papà • Pasqua • Festa della mamma •  
Nascita • Comunione & cresima • 18 anni  
Laurea • Matrimonio

*Valentine's day • Carnival • Women's day •  
Father's day • Easter • Mother's day • Birth •  
Communion & Confirmation • 18th birthday •  
Graduation • Wedding*

**204 - 287**

Auguri generici • Candele numerali • Candele  
a stelo • Candele speciali • Numeri • Candele a  
brand • Vestidolci • Decoshape • Soggettini in  
plastica • Bevande analcoliche • Dischi in cialda •  
Dischi in pasta di zucchero • 1° compleanno

*Special occasions • Numeral candles • Thin  
candles • Special candles • Numbers • Brand  
candles • Sweet dress Decoshape • Plastic  
figurines • Alcohol-free drinks • Wafer discs Sugar  
paste discs • 1st birthday*

**288 - 353**

Pasta di zucchero • Isomalto • Ghiaccia reale •  
Pizzo edibile • Drip Choc • Glassa Croc • Estratto  
vaniglia • Gelatina • Bagne analcoliche • Spray da  
laboratorio • Tartellette per finger food

*Sugar paste • Isomalt • Royal Icing • Edible lace •  
Drip Choc • Croc glaze • Vanilla extract paste •  
Jelly • Non-alcoholic syrups • Lab sprays • Tartlets  
for finger food*

**354 - 381**

ColorGel • ColorVel • Coloranti in spray • Dust  
glitter • Coloranti in polvere • Color Paste •  
Coloranti in burro di cacao • Coloranti liquidi •  
Coloranti per aerografo Pennarelli alimentari

*Gel colourings • Velvet spray colourings • Spray  
colourings • Dust glitter • Powder colourings •  
Colour Paste • Cocoa butter colourings • Liquid  
colouring • Colourings for airbrush • Felt tip  
markers with edible ink*

**382 - 401**

Decojet Elite A4 • Decojet Elite A3 • Kit cleaning •  
Tanica • Cartucce alimentari • Foglio Elité •  
Fogli edibili Freetop • Chocotransfer • Supporti  
per stampanti alimentari

*Decojet Elite A4 • Decojet Elite A3 • Kit cleaning •  
Tank • Edible cartdriges • Edible elite sheet •  
FreeTop edible sheets • Chocotransfer sheet •  
Edible media*

**402 - 417**

Sac a Poche • Attrezzature da laboratorio • Aerografo  
• Stampi • Packaging • Nastri strass • Nastri Bijoux •  
Nastri in tessuto • Nastri classici • Colly

*Sac a poche • Lab equipments • Airbrush • Moulds  
• Containers • Rhinestone ribbons • Bijoux ribbons  
• Fabric ribbons • Classic ribbons • Colly ribbons*

**418 - 443**



PERSONALIZZAZIONI

# Customizations

**10** **Placchette Chablon**  
Thin chocolate plaques

**12** **Placchette Mini Chablon**  
Thin mini chocolate plaques

**14** **Placchette in cioccolato  
blisterate e da riempire**  
Chocolate plaques in blister

**18** **Placchette in cioccolato  
a rilievo blisterate**  
Embossed Chocolate plaques in blister





**19** Trasferelli per cioccolato  
Transfer sheets for chocolate

**20** Cialde per prodotti da forno  
Wafer for baking products

**22** Decoshape in cialda per gelateria  
e pasticceria  
Wafer decoshape for pastry and ice cream products

**24** Targhette in zucchero  
Sugar Plaques



# Mettici la firma

Con Moddecor hai la possibilità di personalizzare con il tuo logo tutte le creazioni di pasticceria e gelateria.

- 1 Scegli la tipologia di personalizzazione, forma, colore e quantità.
- 2 Inviaci il tuo logo in VETTORIALE, salvato nei seguenti formati: **.pdf**, **.ai** o **.eps**. (No FOTO/FAX).  
Oppure scegli una font tra le seguenti

*Mia*

Oa.

*Pasticceria*

Ob.

*Mia*

Oc.

*Pasticceria*

Od.

*Mia*

Oe.

- 3 Invia la richiesta tramite il nostro agente, oppure via mail al TEAM DEDICATO scrivendo a: **personalizzati@moddecor.it**
- 4 **Moddecor** ti invierà la proposta grafica in digitale della personalizzazione da te indicata.

With Moddecor you can customize all your pastry and ice cream creations with your logo.

1. Choose your customization, shape, print colour and quantity
2. Send us your VECTORIAL logo, saved in the following formats: .pdf, .ai or .eps. (No PHOTO/FAX), or choose one of the default fonts.
3. Send your request through our agent or by email to the DEDICATED TEAM at custom@moddecor.it
4. Moddecor will send you the digital proposal of the requested customization

## Colori perlati



E171 free








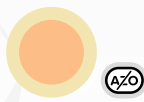





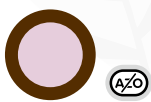
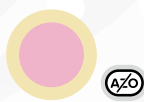
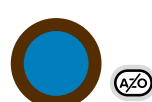

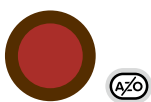



	 Cioccolato <b>FONDENTE</b>	 Cioccolato <b>BIANCO</b>
ORO GOLD	 	
PAPRIKA PAPRIKA	 	 
BRONZO BRONZE	 	 



# Colori pastello

**Personalizzati** | Customizations

 **E171 free**

	 Cioccolato <b>FONDENTE</b>	 Cioccolato <b>BIANCO</b>		 Cioccolato <b>FONDENTE</b>	 Cioccolato <b>BIANCO</b>
ARANCIONE ORANGE			MARRONE BROWN		
SALMONE SALMON			NERO BLACK		
GIALLO YELLOW			BIANCO WHITE		
MAGENTA MAGENTA			CIANO CYAN		
ROSA PINK			TURCHESE TURCHESE		
ROSSO RED			VERDE GREEN		



For customized product for countries where E171 is allowed, please contact our Customization Department: [custom@moddecor.it](mailto:custom@moddecor.it)



# Chablon

Ready to use chocolate plaques



Ø2,8cm



L2,8cm

✓ Quantità/Quantity = 400pz/box



Cioccolato  
**FONDENTE**



Cioccolato  
**BIANCO**

- Cioccolato fondente (Cacao 60% min) o bianco  
*Dark chocolate (Cocoa 60% min) or white*
- Colori stampa (vedi pag 8-9)  
*Printing colours (see pag 8-9)*
- Minimo d'ordine: 6 confezioni  
*Minimum order quantity: 6 boxes*
- Gluten free **GF**
- Stampa Serigrafica 3° generazione  
*3rd generation silkscreen printing*





L3,5XH2,2cm

✓ Quantità/Quantity = 440pz/box



L3XH1,5cm

✓ Quantità/Quantity = 560pz/box



Cioccolato  
**FONDENTE**



Cioccolato  
**BIANCO**

- Cioccolato fondente (Cacao 60% min) o bianco  
Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 8-9)  
Printing colours (see pag 8-9)
- Minimo d'ordine: 6 confezioni  
Minimum order quantity: 6 boxes
- Gluten free
- Stampa Serigrafica 3° generazione  
3rd generation silkscreen printing





# Mini chablon

Ready to use mini chocolate plaques

MINI QUADRATO/Square L2cm



L2cm



✓ Quantità/Quantity = 540pz/box



Cioccolato **FONDENTE**



Cioccolato **BIANCO**

- Cioccolato fondente (Cacao 60% min) o bianco  
Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 8-9)  
Printing colours (see pag 8-9)
- Minimo d'ordine: 10 confezioni  
Minimum order quantity: 10 boxes
- Gluten free
- Stampa Serigrafica 3° generazione  
3rd generation silkscreen printing

MINI TONDO / Mini Round



Ø2cm



✓ Quantità/Quantity = 540pz/box

MINI OVALE / Mini Oval



L2xH1,4cm



✓ Quantità/Quantity = 720pz/box



**Codice assortito tondo e ovale!**

Oval and round assorted code!

MINI TONDO + MINI OVALE / Mini Oval + Mini Round



Ø2cm



L2,5xH2cm



Mia



Mia

✓ Quantità/Quantity = 480pz/box



Seguici! Follow us!



@modecoritaliana

# #colazioneconmoddecor



Usa l'hashtag #colazioneconmoddecor e tagga @moddecoritaliana per condividere le tue #colazioniinstagrammabili! Riposteremo le tue foto sui nostri canali social

*Use the hashtag #colazioneconmoddecor and tag @moddecoritaliana to share your #colazioneconmoddecor!  
We will repost your photos on our social channels*



# Placchette in cioccolato blisterate

Chocolate plaques in blister

- Cioccolato fondente (Cacao 60% min) o bianco Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 8-9) Printing colours (see pag 8-9)
- Minimo d'ordine: 6 confezioni - Minimum order quantity: 6 boxes
- Gluten free
- Stampa Serigrafica 3° generazione 3rd generation silkscreen printing



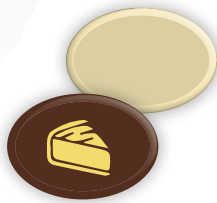
Cioccolato **FONDENTE**



Cioccolato **BIANCO**

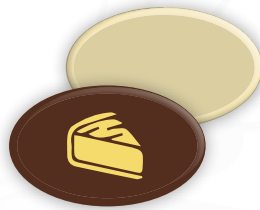
## Forme disponibili - Shapes

Per conoscere tutte le forme a disposizione, contatta [personalizzati@modacor.it](mailto:personalizzati@modacor.it)  
For all available shapes, contact [customer@modacor.it](mailto:customer@modacor.it)



**COD 64 - 2x1,4cm - 0,6g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
1615	9690



**COD 65 - 2,6x1,6cm - 1g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
1088	6528



**COD 91 - 3,4x1,7cm - 1,5g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



**COD 92 - 3,9x2,4cm - 2g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



**COD 103 - 4,6x2,3cm - 2,7g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
510	3060



**COD 99 - 4,7x2,8cm - 3g**

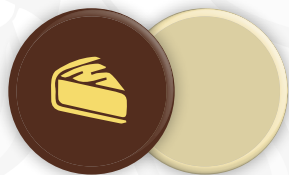
pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



**COD 71 - 4,4x3,4cm - 3g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448





**COD 78 - Ø2,2cm - 1g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
1020	6120



**COD 102 - Ø3cm - 2g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



**COD 70 - Ø3,8cm - 3g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



**COD 101 - 3x3cm - 2,6g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



**COD 62 - 3,8x3cm - 3g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



**COD 24 - 3,8x3,8cm - 4g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



**COD 162 - 5x1,2cm - 1,4g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
714	4.284



**COD 95 - 5,8x2,3cm - 4g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
340	2040



**COD 59 - 4x3,4cm - 3g**

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



**COD 85 - 7x2,3cm - 4,5g**


pz/conf	pz/MOQ
pcs/box	pcs/MOQ
340	2040



# Blister da riempire

Empty blisters



- Colori stampa (vedi pag 8-9)  
*Printing colours (see pag 8-9)*
- Blister per confezione: 51  
*Blister per box: 51*
- Minimo d'ordine: 2 confezioni  
*Minimum order quantity: 2 boxes*
- Gluten free 

\* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.

\* Considering the small size of the shape, for a better result create your logo with your initials.

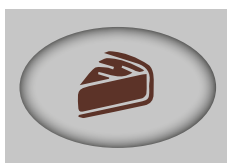
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*For all available shapes, contact [customer@modacor.it](mailto:customer@modacor.it)*



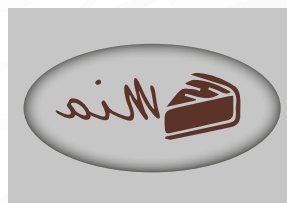
**COD 64\* - 2x1,4cm**

impronte/blister	impronte/MOQ
95	9690



**COD 65\* - 2,6x1,6cm**

impronte/blister	impronte/MOQ
64	6528



**COD 91 - 3,4x1,7cm**

impronte/blister	impronte/MOQ
35	3570



**COD 92 - 3,9x2,4cm**

impronte/blister	impronte/MOQ
35	3570



**COD 103 - 4,6x2,3cm**

impronte/blister	impronte/MOQ
30	3060



**COD 99 - 4,7x2,8cm**

impronte/blister	impronte/MOQ
24	2448



**COD 71 - 4,4x3,4cm**

impronte/blister	impronte/MOQ
24	2448



**COD 78\* - Ø2,2cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
60	6120



**COD 102 - Ø3cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
35	3570



**COD 70 - Ø3,8cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



**COD 101 - 3x3cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
35	3570



**COD 62 - 3,8x3cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



**COD 24 - 3,8x3,8cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



**COD 162 - 5x1,2cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
42	4284



**COD 95 - 5,8x2,3cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
20	2040



**COD 59 - 4x3,4cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



**COD 85 - 7x2,3cm**

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
20	2040



# Placchette in cioccolato a rilievo blisterate

Embossed chocolate plaques in blister

- Cioccolato fondente (Cacao 60% min) - Dark chocolate (Cocoa 60% min)
- Colore stampa Bianco  
Printing colour White 
- Quantità/Quantity = 312pz/box
- Minimo d'ordine: 6 confezioni  
Minimum order quantity: 6 boxes
- Gluten free 



Cioccolato  
**FONDENTE**



COD 70 - Ø3,8cm



COD 62 - 3,8x3cm



COD 71 - 4,4x3,4cm





COD 24 - 3,8x3,8cm



# Trasferelli per cioccolato

Transfer sheets for chocolate



- Fogli per confezione: 24  
Sheets per box: 24
- Minimo d'ordine: 10 confezioni  
Minimum order quantity: 10 boxes
- Formato foglio 30x40 cm  
Sheet size 30x40 cm
- Colori stampa (vedi pag 8-9)  
Printing colours (see pag 8-9)
- Gluten free 
- Stampa Serigrafica  
3° generazione  
3rd generation silkscreen printing 





# Cialde per prodotti da forno

Wafer for baking products



- Colore di stampa Marrone  
*Printing colour Brown* 
- Pezzi per confezione: 1000  
*Pcs per box: 1000*
- Minimo d'ordine  
15 confezioni (15.000 cialde)  
*Minimum order quantity 15.000 wafers*
- Gluten free 
- Resiste in forno max +220°C  
*Can resist up to +220°C in oven*



**Ideale per ogni prodotto da forno!**

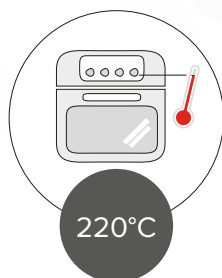
*Ideal for baked goods*



Ø3,5cm



3,8x2,5cm



**Ottima resistenza in frittura**

*Optimum resistance when fried.*





# Decoshape in cialda

Wafer decoshape

## STAMPA FOTOGRAFICA

*Photo print effect*

Riproduciamo i colori del tuo Logo (possibili variazioni sono determinate dal supporto in cialda).  
*We can reproduce the colours of your Logo (possible variations are determined by the wafer support)*

Pezzi per barattolo: 600

*Pcs per jar: 600*



Minimo d'ordine: 6 confezioni (3600 Decoshape)

*Minimum order quantity 6 jars*



**0306A**

L3,5xH5,5cm



**0349A**

L3,9xH4,7cm









# Targhette in zucchero duro

Sugar Plaques



**Perfette per qualsiasi realizzazione di pasticceria e gelateria!**

*Perfect for any pastry or ice cream creation!*

- **STAMPA FOTOGRAFICA**  
*Photo print effect*
- Riproduciamo i colori del tuo Logo  
(possibili variazioni sono determinate dal supporto in zucchero)  
*We can reproduce the colours of your Logo (possible variations are determined by the sugar support)*



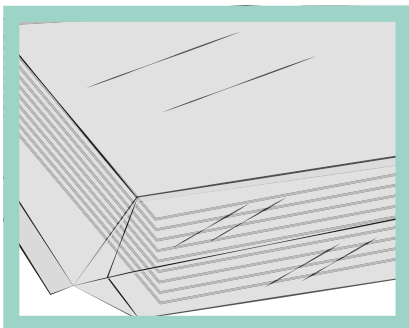
L4,4xH3,4cm



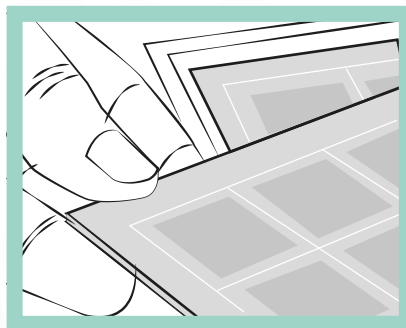
L2,8cm

- Quantità/Quantity = 864 pz/box
- Minimo d'ordine: 6 buste con 6 fogli prefustellati da 24 pz cadauno  
*Minimum order quantity: 6 polybags with 6 sheets of 24 pre-cut pcs each*
- Gluten free

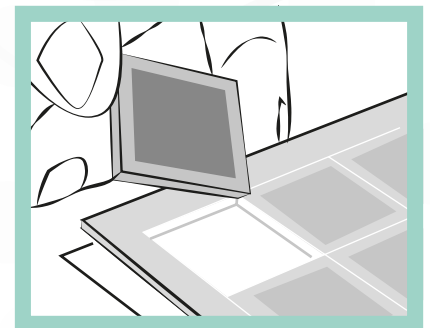
- Quantità/Quantity = 2520 pz/box
- Minimo d'ordine: 6 buste con 6 fogli prefustellati da 70 pz cadauno  
*Minimum order quantity: 6 polybags with 6 sheets of 70 pre-cut pcs each*
- Gluten free



Pack protettivo  
*Protective packaging*



Vaschetta contenitrice con fogli prefustellati e separati da pellicola  
*Container tray with pre-cut sheets on single film*



Facile da smodellare senza rotture  
*Easy to demould without breaking*





# Cioccolato

## CHOCOLATE

**28** **Cioccolato chablon**  
Thin chocolate decorations

**44** **Cioccolato in blister**  
Blister chocolate decorations

**76** **Trasferelli**  
Transfer sheets

**94** **Panoramica cioccolato**  
Shapes and graphic overview  
chocolate






## Cioccolato chablon




Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas



**78407** -  - cm: L2,8 - pz: 240 (40x6)






**78405** -  - cm: L9

pz: 76 (19x4) -   








**78406** -  - cm: L4

pz: 76 (19x4) -   





1 Kit = 3pz - 1 conf = 126pz

78417 -  - cm:  - pz: 42Kit (7x6) -   



**3 forme assortite!**

*3 assorted shapes*





# Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas



1 Kit = 3pz - 1 conf = 126pz

**78415** - - cm: - pz: 42Kit (7x6) -



**78350** - - cm: L9 - pz: 76 (19x4) -



**78287** - - cm: L4 - pz: 76 (19x4) -



**Sfere 3D**  
3D spheres



**78370** - - 6g  
cm: Ø2,8 - pz: 96 (32x3)



**78342** -   
cm: L2,8 - pz: 240 (40x6)





1 Kit = 3pz - 1 conf = 126pz

**78416** - - cm: - pz: 42Kit (7x6) -



**78337** - - cm: L9 - pz: 76 (19x4)



**78288** - - cm: L4 - pz: 76 (19x4) -



**Sfere 3D**  
3D spheres



**78363** - - 6g  
cm: Ø2,8 - pz: 96 (32x3)



**78338** -   
cm: L2,8 - pz: 240 (40x6)



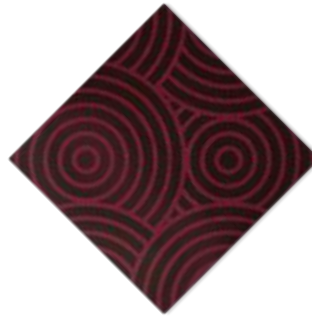
1Kit = 5pz - 1conf = 150pz

**78340** - - cm: Ø2,5-5 - pz: 30Kit (5x6) -






## Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas






**78436** **NEW** -  - cm: L2,8  
pz: 240 (40x6) -   

**78434** **NEW** -  - cm: L9 - pz: 76 (19x4) -   



**78412** **NEW** -  -  

**78432** **NEW** -  -  





## Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas



**78365** - - cm: L4 - pz: 76 (19x4) -



**78315** - - cm: L9 - pz: 76 (19x4) -



**78314** -   
cm: L2,8 - pz: 240 (40x6)

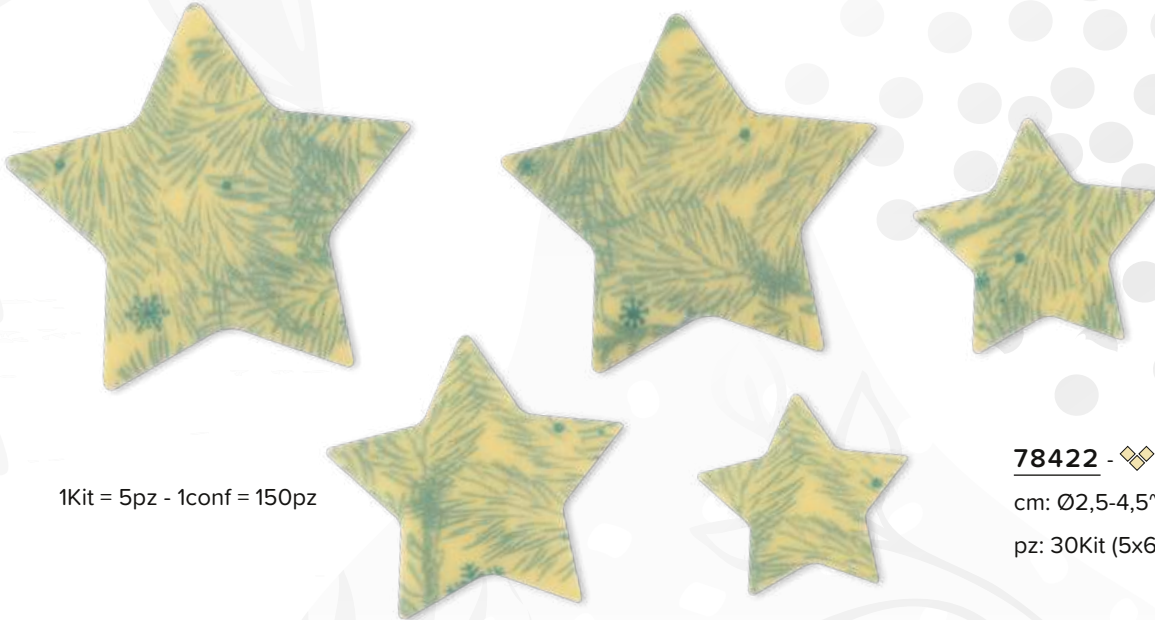


1Kit = 5pz - 1conf = 150pz



**78331** - - cm: Ø2,5-5 - pz: 30Kit (5x6) -



78421 -  - cm: L9 - pz: 76 (19x4) - 



1Kit = 5pz - 1conf = 150pz

78422 -   
cm: Ø2,5-4,5~  
pz: 30Kit (5x6) - 





## Ciocolato chablon



Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas




1 Kit = 3pz - 1 conf = 126pz

**78418** -  - cm:  - pz: 42Kit (7x6) - 



**78408** -  - cm: L9 - pz: 76 (19x4) - 



**78409**

 - cm: L2,8

pz: 240 (40x6) - 



1Kit = 5pz - 1conf = 150pz

**78410** -  - cm: Ø2,5-5 - pz: 30Kit (5x6) - 







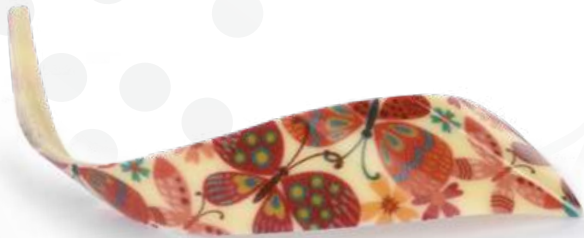
## Ciocolato chablon



Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas

1Kit = 5pz - 1conf = 150pz





**78121** -  - cm: Ø2,5-5 - pz: 30Kit (5x6) - 



**78118** -  - cm: L2,8  
pz: 240 (40x6) - 



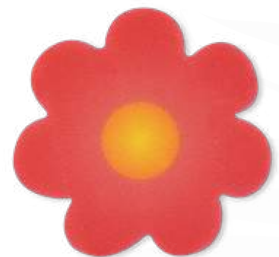
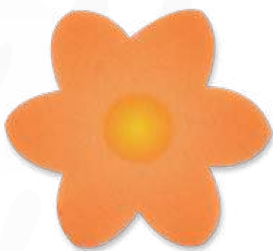
**78122** -  - cm: L9 - pz: 76 (19x4) - 







1Kit = 5pz - 1conf = 200pz



78423 -  - cm:  - pz: 40Kit (8x5) - 



## Ciocolato chablon



Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas





1 Kit = 3pz - 1 conf = 126pz

**78455** -  - cm:  - pz: 42Kit (7x6) - 





**78451** -  - cm: L9  
pz: 76 (19x4) - 



**78452** -  - cm: L4  
pz: 76 (19x4) - 



**78454** -  - cm: L2,8 - pz: 240 (40x6) - 









## Cioccolato chablon






Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas



**3 cioccolati  
in una sola confezione!**

*3 chocolates in one box*





78038 -    - cm: L9 - pz: 228 (76x3) -  



1Kit = 5pz - 1conf = 150pz




78130 -  - cm: Ø2,5-4,5"

pz: 30Kit (5x6) -  

# Ciocolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)  
Choco blister • Choco blister



78143 -  - 5g - cm: L17~ - pz: 48  





## Cioccolato in blister




Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



**3 cioccolati in una sola confezione!**

*3 chocolates in one box*



**35395** -  - 5g - cm: L14~ - pz: 144 (12x12) -  



**78419**



 - 2,5g

cm: Ø3,5 - pz: 144 (24x6)



**78020** -  - 4g

cm: L3xH4 - pz: 180 (20x9) -  













## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister

1Kit = 5pz - 1conf = 120pz



**78000** -     - 12,5g/Kit - cm: Ø1,7-4,5 - pz: 24Kit (4x6) -  



**3 cioccolati  
in una sola confezione!**

*3 chocolates in one box*



**78144** -     - 5g  
cm: H10<sup>™</sup> - pz: 120 (10x12) -  



**3 cioccolati  
in una sola confezione!**

*3 chocolates in one box*



**Sfere 3D**

*3D spheres*

**78426** - - 6g - cm: Ø2,8

pz: 96 (32x3) -

**78420**

- 2,5g

cm: L2,9 - pz: 144 (24x6)



**78255** - - 6,5g - cm:

pz: 48 (12x4) -



**32518**

- 7g - cm: Ø4,4xH2





pz: 312 -

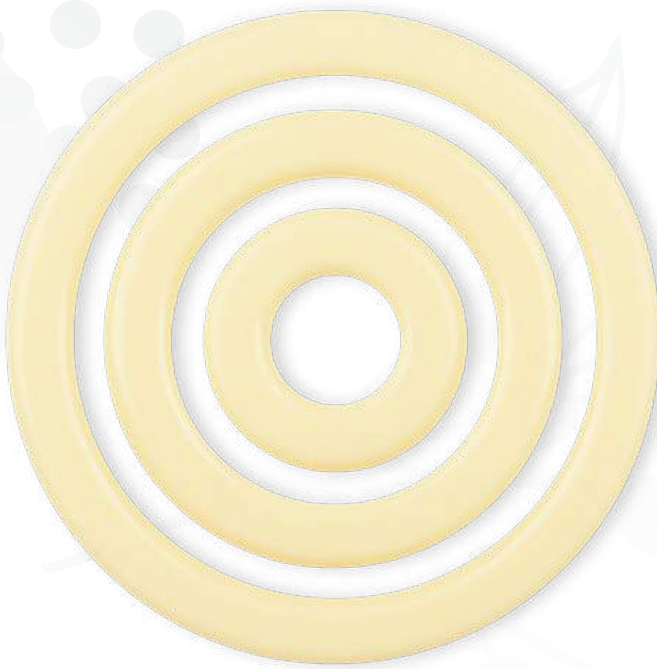






## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



**78413** NEW -   - 2g - cm: Ø3 - pz: 96 (24x4) -  



**78414** NEW -   - 19g - cm: Ø3,5/8 - pz: 16 (4x4) -  



**78389** NEW -   - 4g - cm: L12~  
pz: 112 (28x4) -  








## Decorazioni di cioccolato

Chocolate decorations • Décorations de chocolat • Dekore aus Schokolade  
Decoraciones de chocolate • Decorações em chocolate





34740 -  - cm: L1~ - pz: 1kg -  



34739 -  -  



34172 -  - cm: L20 - pz: 0,9kg - 



34175 -  - 



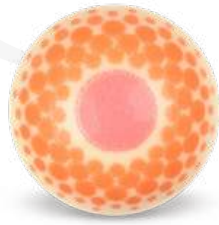
34238 -  - 








# Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



 **Sfere 3D**  
3D spheres

**78429** - ■■■ 4 -  - 6g - cm: Ø2,8 - pz: 96 (32x3) -  



**78335D**  
 -  



**78336D**  
 -  



**78335E**  
 -  



**78336E**  
 -  



**78335L**  
 -   



**78336L**  
 -   




**78335C**  
 -   




**78336C**  
 -   



**78427**  
mat: BC - 







**78428**  
mat: BC - 



**78290**   
  



**78291**  - 12g  
cm: Ø3,5 - pz: 48 (24x2)  
  










## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78430 - ■■■ 4 ◆ - 12g - cm: Ø3,5 - pz: 48 (24x2) -   



**Sfere 3D**  
3D spheres



78323

■■■ 2 - ◆ -   





**78274** ◆

3,5g - cm: L2,9xH6,7

pz: 48 (12x4) - GF AZO



**78286** ◆ - GF AZO



**78272** ◆

2,5g - cm: L2,9

pz: 96 (24x4) - GF AZO



**78285** ◆

GF AZO



**78322** - ◆ - 19g

cm: Ø3,5/8 - pz: 32 (4x8) - GF AZO



**78147** - ◆ - GF

# *Voglia di colore*

Craving for colour







## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



**78437** - ■■■ 4 - ◆

1,5g - cm: Ø2,5~ - pz: 210 (35x6) - (GF)



**78388** - ■■■ 4 - ◆ - 3,7g - cm: Ø3,8~ - pz: 144 (24x6) - (GF)



**78139** - ■■■ 4 - ◆ - 2g - cm: Ø3,5 - pz: 144 (24x6) - (GF)



**78398** **NEW** - ■■■ 3 - ◆

2,5g - cm: Ø3,5~ - pz: 96 (24x4) - (GF) (AZO) (V)





## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



**78181** - ■■■ 6 - ◆ - 2g - cm: L max 4~ - pz: 168 (24x7) - (GF)



**78284**

■■■ 5 - ◆ - 1,4g - cm: L1,5 - pz: 100 (50x2) - (GF) (V)

**78254**

■■■ 2 - ◆ - (GF) (AZO) (V)



**78142** - ■■■ 4 - ◆ - 3g - cm: L3,5xH4,5~ - pz: 60 (20x3) - (GF)










## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister






**78329** -  - 12g

cm: Ø3,5xH3 - pz: 48 (24x2) -   



**78157** - ■■■ 3

 - 1,8g - cm: 

pz: 72 (24x3) - 



12pz






48pz





36pz

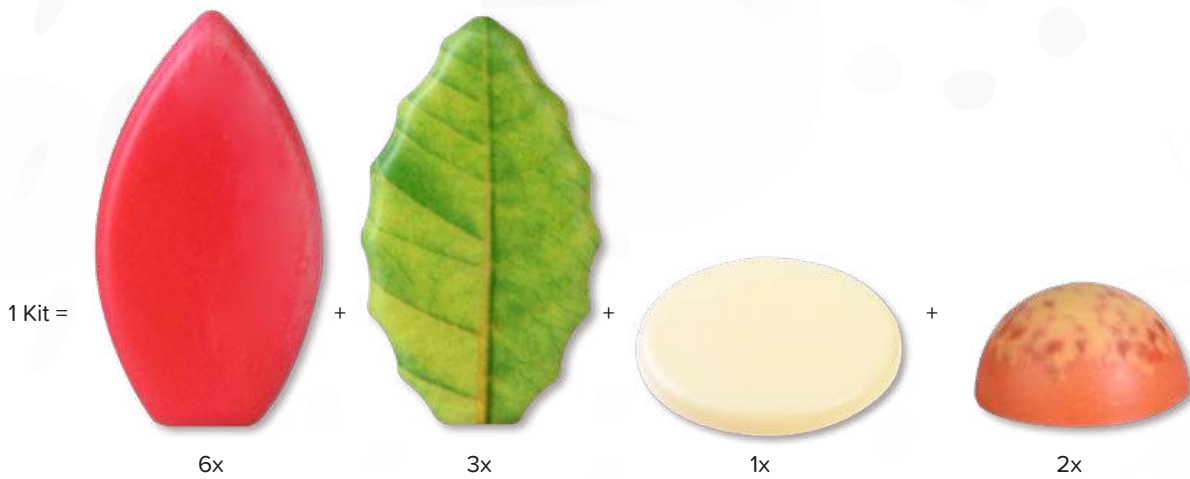


24pz

**35393** -  - 72g/Kit - cm:  - pz: 6Kit (20pz) - 



**35066** - ■■■ 5 -   - 10g - cm: Ø4,5 - pz: 180 - 

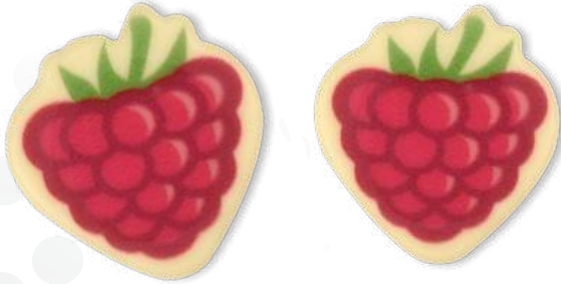


35399 - - 45g/Kit - cm: Ø10 pz: 12Kit (2x6) -




## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister




**78435** -  - 2,6g - cm: L3,5

pz: 120 (24x5) - 




**78180**


■ ■ ■ 2 -  - 3g - cm: L3,5~

pz: 120 (24x5) - 





**78179**

■ ■ ■ 2 -  - 2,6g - cm: L3,5

pz: 120 (24x5) - 



**78362** - ■ ■ ■ 4 -  - 2,5g - cm: Ø3~ - pz: 144 (24x6) - 







## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister




**78175** - ■■■ 4 -  - 2,5g - cm: Ø3 - pz: 144 (24x6) - 




**78176** - ■■■ 4 -  - 



**78359**

 - 11g - cm: L2xH4,5

pz: 96 (16x6) - 



**78395**  ■■■ 4 -  - 4g

cm: L4 - pz: 96 (16x6) -  



78433 - ■■■ 4 - ◆ - 2g - cm: L3~ - pz: 120 (24x5) - ©








## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



**78271**

■ ■ ■ 4 -  - 5,5g - cm: L3,5xH5



pz: 48 (16x3) -  



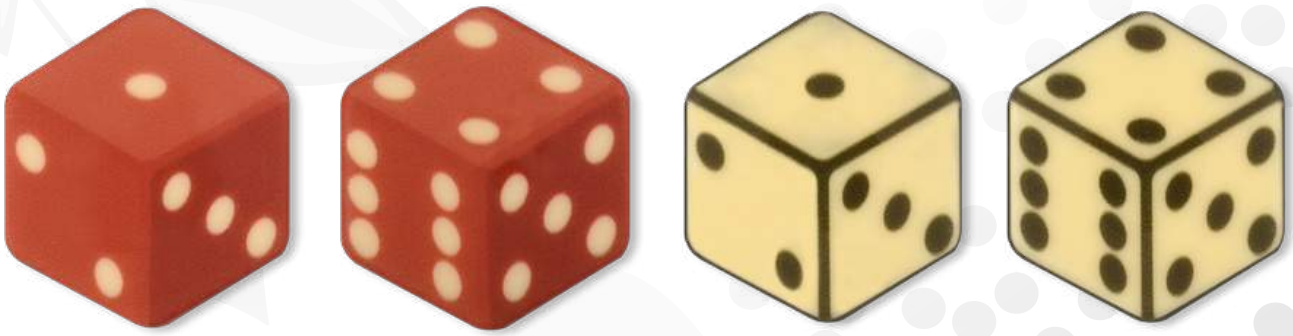
**78438** -  - cm: L5~



pz: 42 -  



**78018** - ■ ■ ■ 8 -  - 3g - cm: Ø3,8 - pz: 120 (24x5) - 





78439 - ■■■ 4 -  - 3,2g - cm: L3,5~ - pz: 110 (22x5) - 






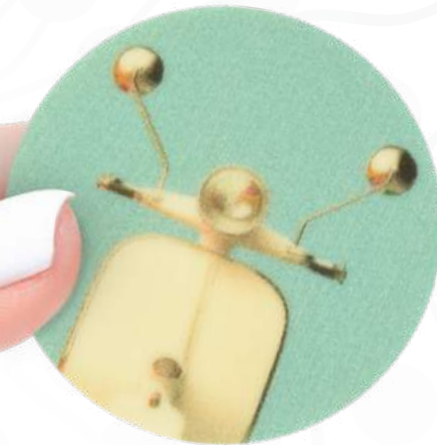
# Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas

78220 **NEW** - 

■ ■ ■ 4 - cm: Ø6

pz: 110 (55x2) - 



78248 -  - 








## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78348

■ ■ ■ 8 -  9g - cm: Ø5

pz: 32 (8x4) - 



Sfere 3D  
3D spheres



78260 - ◆ - 9,7g  
cm: H10 - pz: 24 (8x3)



78258 - ■■■ 8 - ◆ - 12g - cm: Ø3,5 - pz: 48 (24x2) - GF AZO



TRASFERELLO SOLO PER CIOCCOLATO BIANCO - Transfer sheet suitable only for white chocolate

78351 - cm: L30xH40 - pz: 12 - GF



*We*





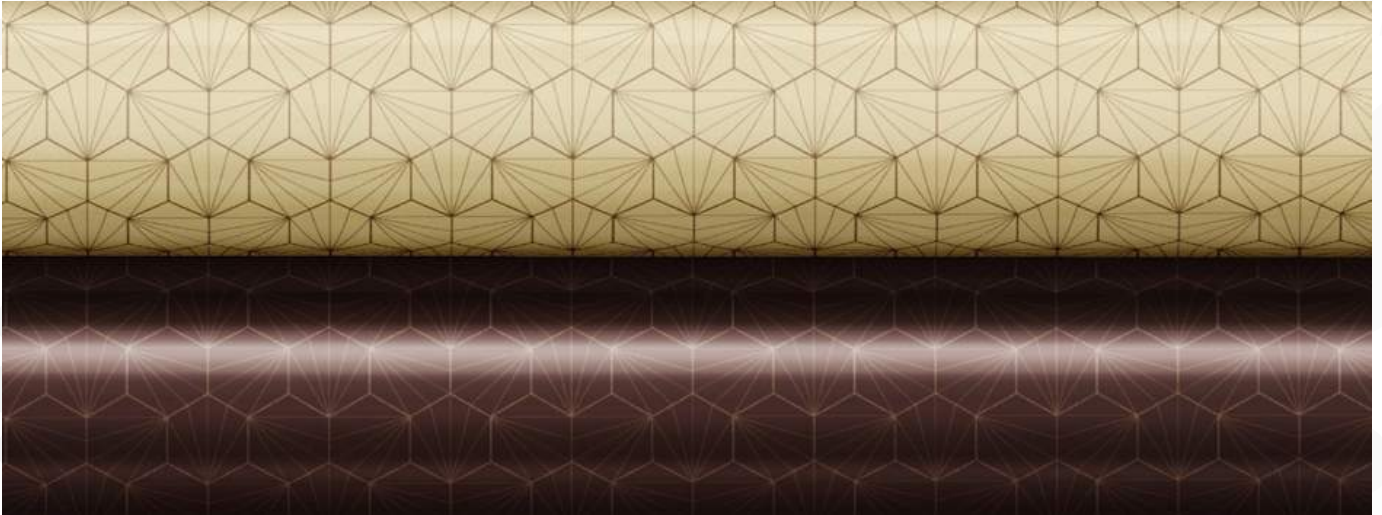
# *trasferello*








# Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



**82031** - cm: L30xH40 - pz: 12 -   



**82023** -  



**82032** -   



TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate




82026 - cm: L30xH40 - pz: 12 - 



82027 - 






81349 - 



# Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Serigrafia



**81376** - ■■■ 2 - cm: L30xH40 - pz: 24 -   

TRASFERELLO IDEALE PER CIOCCOLATO BIANCO - Transfer sheet ideal for white chocolate



**82011** - pz: 12 -   







# Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



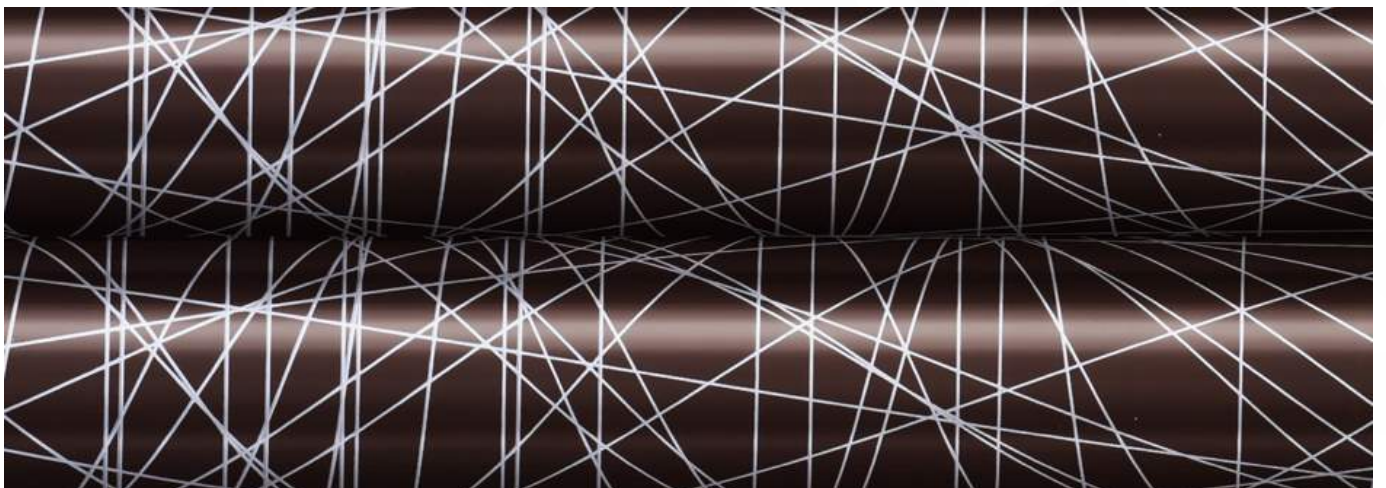
81395 - cm: L30xH40 - pz: 12 -   

TRASFERELLO IDEALE PER CIOCCOLATO BIANCO - Transfer sheet ideal for white chocolate






81394 -   

TRASFERELLO IDEALE PER CIOCCOLATO FONDENTE - Transfer sheet ideal for dark chocolate






82009 -   



**82008** - cm: L30xH40 - pz: 12 -   



**81365** - ■■■ 2 - pz: 24 -   



# Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



82000 - ■■■ 4 - cm: L30xH40 - pz: 24 - ©

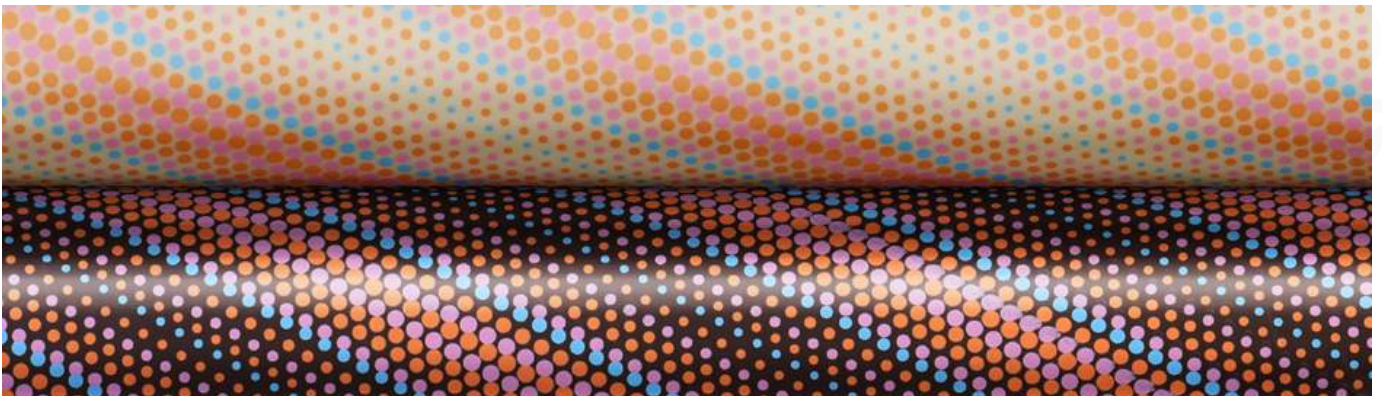
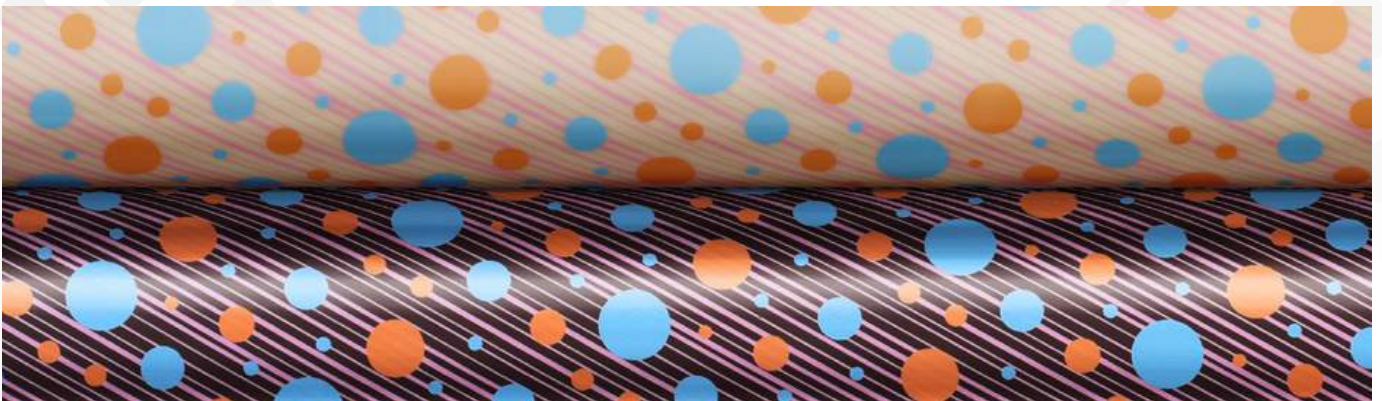





82001 - ■■■ 4 - cm: L30xH40 - pz: 24 - GF AZO



# Trasferelli




Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



81399 - ■■■ 4 - cm: L30xH40 - pz: 24 -   





81398 - ■■■ 3 - cm: L30xH40 - pz: 24 -   



# Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere

TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate



82020 - cm: L30xH40 - pz: 12 - 



81372 - 



81381 - 





# Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere

TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate



81382 - cm: L30xH40 - pz: 12 - 



81375 - ■■■ 2 - pz: 24 - 

TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate





# Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere

TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate





82024 - cm: L30xH40 - pz: 12 - ©





82028 - ■■■ 2 - pz: 24 - ©




82030 - cm: L30xH40 - pz: 12 -  



82007 -  

TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate



82029 - 



81388 - 



# Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat  
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral Gama chocolate



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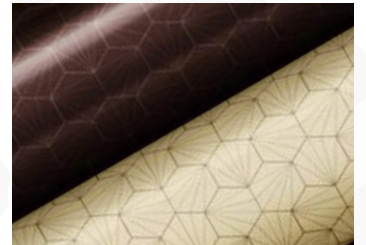
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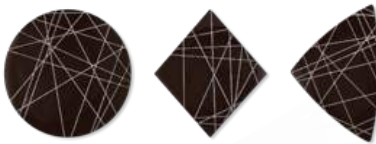


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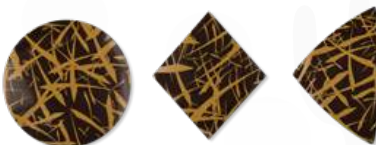


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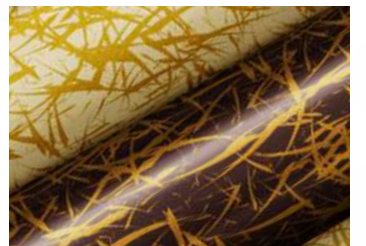
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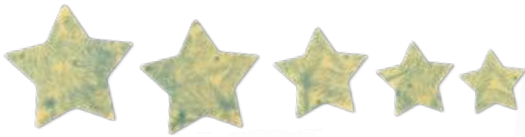
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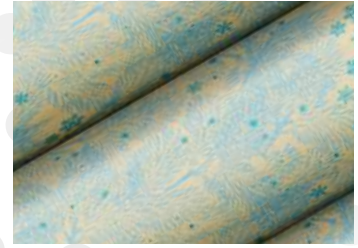
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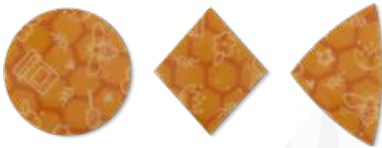
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# Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat  
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral Gama chocolate



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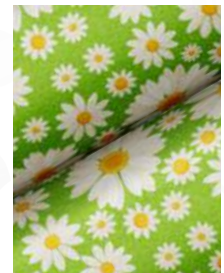
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# Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat  
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral Gama chocolate



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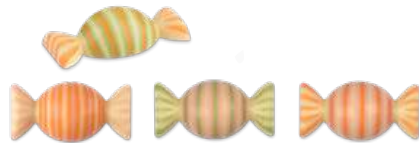


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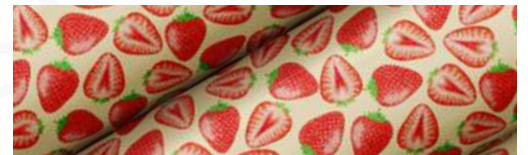
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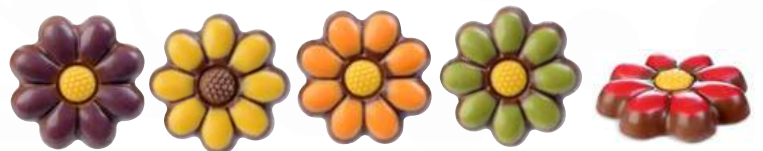
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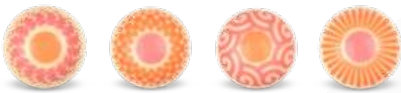
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# Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat  
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral Gama chocolate



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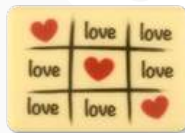
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# Decorazioni

## DECORATIONS



**104** Macarons & Mini macarons  
Macarons & Mini macarons

**112** Decorazioni in zucchero  
Sugar decorations

**114** Meringhe & baby meringhe  
Meringues & baby meringues

**118** Decorazioni in marshmallow  
Marshmallow decorations





**120** Linea Krok  
Krok Line

**122** Decorazioni in cialda  
e zucchero  
Wafer and sugar decorations

**128** Frutta essicata  
Dried fruits

**130** Creamy Gel & Creamy Tube  
Creamy gel and creamy tube



**20309B** NEW  
cm: Ø3,5 - pz: 384 - mat: PF - (AZO)



**20309E** NEW - (AZO)



**20309C** NEW - (AZO)



**20309L** NEW - (AZO)



**20309G** NEW - (AZO)



# Macarons

Con mandorle • With almonds • Avec amandes  
Mit Mandeln • Con almendras • Com amêndoas



DECORAZIONI  
Decorations

## Linea Autunno

Autumn selection



96pz



96pz



96pz



96pz

**20333** NEW - ●●● A - cm: Ø3,5 - pz: 384 - mat: PF



96pz



96pz

## Linea Primavera

Spring selection



96pz



96pz

**20409** NEW



## Macarons

Con mandorle • With almonds  
Avec amandes • Mit Mandeln  
Con almendras • Com amêndoas



20319 **NEW**


cm: L4,5 - pz: 120 - mat: PF

## Mini Macarons

Con mandorle • With almonds • Avec amandes  
Mit Mandeln • Con almendras • Com amêndoas



20408 ●●● A - cm: Ø2

pz: 400 - mat: PF - 

20407 - 








## Macarons éclair

Con mandorle • With almonds • Avec amandes  
Mit Mandeln • Con almendras • Com amêndoas



**20584**

●●● A - cm: L5,5xH3,5 - pz: 120 - mat: PF - 







## Macarons aromatizzati

Flavoured macarons • Macarons aromatisés • Gewürzte Macarons  
Macarons aromatizados • Macarons aromatizados



*Aroma pepe*  
Pepper flavour



*Aroma zafferano*  
Saffron flavour



*Aroma spinacio*  
Spinach flavour



*Aroma pomodoro*  
Tomato flavour

20410 - ●●● A - cm: Ø3,5 - pz: 160 - mat: PF - (AZO)






*Pensa salato!*



## Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore  
Decoraciones de azúcar • Decorações em açúcar




**20308** NEW - cm: Ø3 - pz: 88 - mat: ZU - 




**20307** - 



**20312** - 



**20306** - 



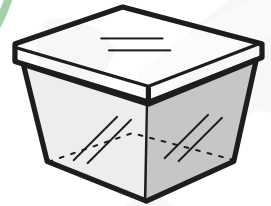


# Baby meringhe

Baby meringues • Baby meringues • Kleine Baisers  
Mini merengues • Mini suspiros



*Con cacao*  
Cocoa flavour



**20305N** NEW

cm: Ø1 - pz: 1 (2kg) - mat: ZU -



**20305C** -



**20305B** -



**20305G** -



**20305E** -



**20305L** -



**20305V** -

# Meringhe



Meringues • Meringues • Baisers • Merengues • Suspiros



*Con cacao*  
Cocoa flavour



**20300N** NEW

cm: Ø3 - pz: 360 - mat: ZU -  



**20300C** -  



**20300B** -  





**20300G** -  



**20300E** -  



**20300L** -  







# Decorazioni in Marshmallow

Marshmallow decorations • Décorations en guimauve  
Dekorationen aus Marshmallow • Decoraciones de malvavisco  
Decorações marshmallow



**20316** **NEW**

●●● A - cm: H2 - pz: 3 (1kg) - mat: MM -



**Mini**



**20315** **NEW**

●●● A - ■■■ 4 - cm: Ø1xH1 - pz: 3 (1kg)  
mat: MM -



**Super-mini**



**20311** **NEW**

●●● A - ■■■ 2 - cm: Ø0,8xH1 - pz: 3 (1kg)  
mat: MM -



**20317** **NEW**

●●● A - cm: H1-2  
pz: 3 (1kg) - mat: MM -

ASSORTITO =









# Linea Krok

l'accento che mancava!

Dolcezza e croccantezza  
per rendere uniche

*le tue creazioni!*



**Sacchetto richiudibile**

Resealable bag

Arachidi e Nocciole - Peanuts and Hazelnuts



**Pistacchio in granella**

**78078**

cm: (1:1) - pz: 2(1kg) - mat: FG - (GF) (AZO)



**Pralinato Elite**

**78081**

cm: (1:1) - pz: 2(1kg) - mat: ZU/FG - (GF) (AZO)



**Confetti in cioccolato**

**35420** ●●● A

cm: (1:1) - pz: 2(1kg) - mat: ZU/CC (GF) (AZO)



**Confetti in cioccolato**

**35430** ●●● A

cm: (1:1) - pz: 2(1kg) - mat: ZU/CC (GF) (AZO)



Riccioli in cioccolato fondente

35448

cm: (1:1) - pz: 2(1kg) - mat: CC -



Riccioli in cioccolato bianco

35449

cm: (1:1) - pz: 2(1kg) - mat: CC -



Crispies in cioccolato fondente

35441

cm: (1:1) - pz: 2(1kg) - mat: CER/CC -



Crispies in cioccolato bianco

35440

cm: (1:1) - pz: 2(1kg) - mat: CER/CC -



Crispies in cioccolato al latte

35442

cm: (1:1) - pz: 2(1kg) - mat: CER/CC -





## Codette in cialda

Wafer strands • Vermicelles en azyme  
Oblaten-Streudekor • Fideos de oblea • Fidéus de obreia



**Facile da dosare**

*Easy dosing*



**25687D** - pz: 1 (250g) - mat: WF



**25687E**



**25687B**



**25687L**



**25687C** - (AZO)



**25687G** - (AZO)



**Sacchetto richiudibile**

*Resealable bag*

## Zuccherini

Sugar-confetti • Petits grains en sucre  
Streudekore • Azucarillos  
Açúcar granulado

84g



**17000**

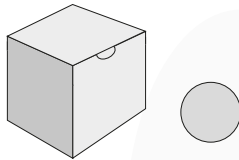
cm: Ø1 - pz: 6(84g)

mat: ZU - (GF) (AZO)



# Perle colorate in zucchero

Coloured sugar pearls • Perles colorées en sucre • Zucker Farbige Perlen  
Perlas de azúcar, de colores • Pérolas em açúcar as cores



**24156B** NEW - cm: 1:1 - kg: 1 - pz: 1 - mat: ZU - GF



**24156G** NEW - GF AZO



**24156E** NEW - GF



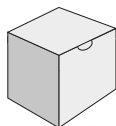
**24156L** NEW - GF



**24156C** NEW - GF AZO

# Perle argento

Silver balls • Perles argentées • Silberperlen • Perlas plateadas • Pérolas plateadas



**24026** - cm: 1:1 - kg: 1  
pz: 1 - mat: ZU - AZO



**24028** - AZO



**24029** - AZO







# Zuccherini

Sugar decorations • Petits grains en sucre • Streudekore • Azucarillos • Açúcar granulado

**22226**

●●● A - cm: 1-1

kg: 1 - pz: 1

mat: ZU - GF AZO



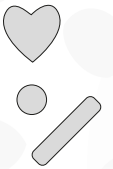
**Nuove forme!**

*New shapes!*

**22266**

●●● A - ■■■ 3

GF AZO



**22267**

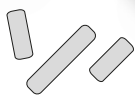
GF AZO



**22265 -**

●●● A - ■■■ 2

GF AZO



**22269 -** GF AZO







22100 - ●●● A

cm: (11) - kg: 1 - pz: 1 - mat: ZU - (GF) (AZO)



24232D - (GF) (AZO)



24283 - ●●● A - (AZO)



22101 - (GF) (AZO)



24690 - (AZO)



24584 - (AZO)



24113 - cm: (11) - g: 750 - pz: 1 - mat: ZU - (GF) (AZO)



## Cristalli di zucchero

Sugar crystals • Cristaux de sucre • Zuckerkristalle • Cristales de azúcar • Cristais de açúcar

24483 - GF AZO

24485 - GF AZO

24250 - GF AZO



24482 - g: 500 - pz: 4 - mat: ZU - GF AZO

24484 - GF AZO

## Frutta essiccata a fette

Dried fruit slices • Fruits séchés en tranches • Geschnittene getrocknete Früchte  
Fruta deshidratada en rodajas • Fatias de fruta desidratada

ARANCIA ESSICCATA | Dried orange  
Sacchetto circa 100pz/ About 100 pcs per bag



23419

cm: Ø4/5,5 - cf: 200g - AZO

LIME ESSICCATO | Dried lime  
Sacchetto circa 130pz/ About 130 pcs per bag



23418

cm: Ø3/5 - cf: 200g - AZO





# Creamy Gel

Cremona gelatina • Creamy gelatine • Gelée crémeuse • Cremige Gelee  
Gelatina cremosa • Geleia cremosa

Ideale per scrivere,  
decorare e farcire  
torte e biscotti!

Idéal pour écrire,  
décorer et farcir  
gâteaux et biscuits

Ideal para escribir,  
decorar y rellenar  
pasteles y galletas!

Ideal for writing,  
decorating and filling  
cakes and biscuits!



Ideal zum Schreiben,  
Verzieren und Torten  
wie auch Kekse zu  
füllen

Ideal para escrever,  
decorar e recheiar  
bolos e bolachas



**Confezione assortita:  
20pz pistacchio  
20pz nocciola**

*Assorted pack: 20pcs pistachio/ 20pcs hazelnut*

**23224** ●●● A - ■■■ 2 - g: 23 - pz: 40 - mat: GE -  



**Cremona gelatina al pistacchio!**

*Creamy pistachio gelatine!*



**Cremona gelatina alla nocciola!**

*Creamy hazelnut gelatine!*



# Creamy Tube

Crema di nocciole • Hazlenut cream • Crème à la noisette • Haselnusscreme  
Crema de avellanas • Creme de avelã



**Scrivi, decora e gusta!**

*Writes, decorates and Tastes Delicious*



24194 - g: 23

pz: 40 -  



DECORAZIONI  
Decorations





## FLOWERS - FIGURINES

# *Fiori e Soggettini*

**134** Decorazioni e Fiori in cialda  
Wafer decorations and flowers

**150** Fiori in ghiaccia  
Icing flowers

**156** Fiori in gelatina e zucchero  
Jelly and sugar decorations

**158** Decorazioni e fiori in zucchero  
Sugar decorations and flowers



**165** Rose  
Roses

**173** Fiori in marzapane  
Marzipan flowers and

**174** Fiori e rami decorativi  
Decorative flowers and branches

**188** Decorazioni in zucchero  
Sugar decorations

**198** Soggettini in zucchero e gelatina  
Jelly and sugar figurines



## Decorazioni in cialda

Wafer decorations • Décorations en azyne • Oblatendekore  
Decoraciones de oblea • Decorações de obreia



**13233** NEW

cm: L4,5~ - pz: 200

mat: WF -  

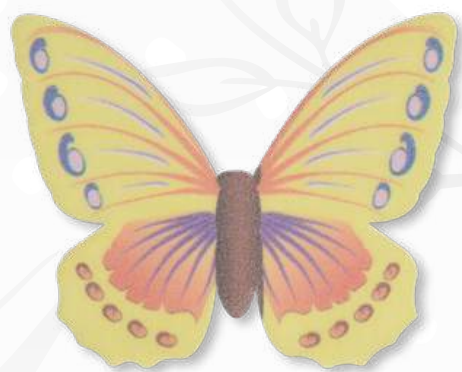






13216 - ●●● A - ■■■ 6

cm: L4 - pz: 336 (112x3) - mat: WF - (AZO)



13215

●●● A - ■■■ 6

cm: L7 - pz: 246 (41x6)

mat: WF - (AZO)





## Decorazioni in cialda

Wafer decorations • Décorations en azyme • Oblatendekore  
Decoraciones de oblea • Decorações de obreia



**13232** NEW - ●●● A

cm: L6 - pz: 240 - mat: WF



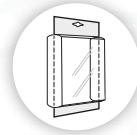
**13213** - ●●● A - ■■■ 6 - cm: L6,5-8 - pz: 72 - mat: WF





## Decorazioni in cialda

Wafer decorations • Décorations en azyme • Oblatendekore  
Decoraciones de oblea • Decorações de obreia



**13083** - ●●● A - ■■■ 2

cm: L5-6,5~ - pz: 16Blister - mat: WF



# Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13070

●●● BCEGQ

cm: Ø3 - pz: 230

mat: WF - (AZO)

13070D



13214Q

cm: Ø3 - pz: 200 - mat: WF - (AZO)



13214N - (AZO)

13214E



13038 - ●●● BC - cm: Ø3,5 - pz: 200

mat: WF - (AZO)



# Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



**13026** - ●●● BCEG

cm: Ø4~ - pz: 200

mat: WF - (AZO)



**13026D**



**13007** - ●●● BCEQ - cm: Ø4 - pz: 200 - mat: WF - (AZO)



**13007D**



**13072** - ●●● BC - cm: Ø5,5~ - pz: 180 - mat: WF - (GF) (AZO)

**13072D** - (GF)



**13071D**

**13071** - ●●● BCEG

cm: Ø5,5 - pz: 90 - mat: WF



**13057L**

cm: H4

pz: 1000 - mat: WF



**13002L**

cm: H4,5~

pz: 1000 - mat: WF





**13218** - ●●● A - ■■■ 3 - cm: L6/7/8xH6/7/8 - pz: 272 (34x8) - mat: WF




## Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



**13209** - ●●● BCG - cm: Ø3 - pz: 200 - mat: WF -  

**13209D** - 



**13108** - ●●● A - cm: Ø3,5 - pz: 200 - mat: WF



**13042**

●●● BCEG - cm: Ø4,5

pz: 200 - mat: WF



**13042D** - 





13069 - ●●● BCE

cm: Ø4,5 - pz: 180

mat: WF -



13069D

FIORIE  
SOGGETTINI  
Flowers, Figurines



13045A

cm: Ø5~ - pz: 200

mat: WF -



13219D -

13219 - ●●● BCE - cm: Ø4,5 - pz: 200 - mat: WF -



## Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13223 - ●●● A - cm: Ø5

pz: 100 - mat: WF



13222 - ●●● A - cm: Ø4,5 - pz: 100 - mat: WF



13051 - ●●● BCEG

cm: Ø9 - pz: 40 - mat: WF - (AZO)




13051D



## Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



**13091** - ●●● A - cm: Ø5,5  
pz: 110 - mat: WF - 



**13016** - ●●● A - ■■ 4 - cm: Ø7 - pz: 70 - mat: WF



13220 - ●●● A - cm: Ø7 - pz: 50 - mat: WF





## Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



**13221B** - cm: Ø6,5

pz: 50 - mat: WF



**13221C**



**13221D**



**13221E**





# Fiori in ghiaccia

Icing flowers • Fleurs en glace royale • Tragant Blumen  
Flores de glasa • Flores de glacé real



**10035**

cm: Ø4,5xH3 - pz: 72

mat: ZU - GF AZO



**10106**

cm: Ø1,5xH2~ - pz: 192

mat: ZU - GF AZO



**10033**

cm: Ø1,5xH2~ - pz: 192

mat: ZU - GF AZO



**10121**

cm: Ø1xH1~ - pz: 384

mat: ZU - GF AZO



**10183** NEW - ●●● A - cm: Ø1 - pz: 360

mat: ZU - GF



**10004** - ●●● ABC - cm: Ø2 - pz: 560 - mat: ZU - GF AZO



**10180** NEW - ●●● A - cm: Ø2,5 - pz: 210 - mat: ZU - GF



**10011** - ●●● ABC - cm: H3,5 - pz: 200 - mat: ZU - GF AZO





**10173**

cm: Ø3<sup>~</sup> - pz: 120 - mat: ZU - (GF)



**10064** - ●●● A - cm: Ø3

pz: 144 - mat: ZU - (GF) (AZO)



**10087** - ●●● A - cm: H3<sup>~</sup> - pz: 144 - mat: ZU - (GF) (AZO)



**10018A**

cm: Ø4,5 - pz: 100

mat: ZU - (GF) (AZO)



## Fiori in ghiaccia

Icing flowers • Fleurs en glace royale • Tragant Blumen  
Flores de glasa • Flores de glacé real



**10170** - ●●● A - cm: Ø3~ - pz: 64 - mat: ZU - (GF)



**10182** **NEW** - ●●● A - cm: Ø4 - pz: 36 - mat: ZU - (GF)



**10165** - ●●● A - cm: Ø4~ - pz: 105 - mat: ZU - (GF)



**10066**

cm: L3 - pz: 480 - mat: ZU - (GF) (AZO)

**11038** - ●●● A - ■■■ 3 - cm: (1:1) - pz: 380 - mat: PT - (GF) (AZO)



FIORIE  
SOGGETTINI  
Flowers, Figurines



## Fiori in ghiaccia

Icing flowers • Fleurs en glace royale • Tragant Blumen  
Flores de glasa • Flores de glacé real



**10162A** - cm: Ø2<sup>v</sup> - pz: 120 - mat: ZU - ©



**10161A**

cm: Ø4<sup>v</sup> - pz: 72

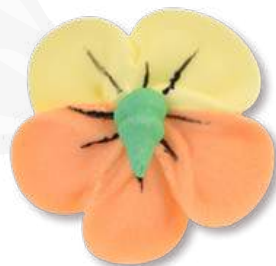
mat: ZU - ©



**10159A** - cm: Ø3 - pz: 64 - mat: ZU - ©



**10179** **NEW** - ●●● A - cm: Ø2<sup>v</sup> - pz: 100 - mat: ZU - ©



**10181** **NEW** - ●●● A - cm: Ø3,5 - pz: 105 - mat: ZU - (GF)



**10174**  
cm: Ø7 - pz: 48  
mat: ZU - (GF)



**10178** **NEW** - cm: Ø3~  
pz: 280 - mat: ZU - (GF)



**10149** - cm: Ø2,5~  
pz: 280 - mat: ZU - (GF)



**10175**  
cm: Ø5~ - pz: 144  
mat: ZU - (GF)



**10062** - cm: L3~  
pz: 120 - mat: ZU - (GF) (AZO)



**10176** - ●●● A - cm: Ø5,5 - pz: 60 - mat: ZU - (GF)



## Fiori in gelatina e zucchero

Jelly and sugar flowers • Fleurs en sucre et gelatine • Zucker und Gelatine Blumen  
Flores de gominola • Flores em açúcar e goma



11311 - ●●● A - ■■■ 2

cm: Ø2,4/3 - pz: 48

mat: GE/ZU - (GF)



11310 - ●●● A - cm: Ø3"

pz: 48 - mat: GE/ZU - (GF)





FIORIE  
SOGGETTINI  
Flowers, Figurines




# Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar




**11082A** - cm: Ø1

pz: 500 - mat: ZU - 




**11015** - ●●● A - cm: Ø1,5


pz: 500 - mat: ZU - 




**11213** - ●●● A - cm: Ø1,5~

pz: 500 - mat: ZU - 




**11296** - ●●● A - cm: Ø2~ - pz: 100 - mat: ZU - 



**11246** - ●●● A - cm: Ø2 - pz: 200 - mat: ZU - 



**11017** - ●●● A - cm: Ø2,5 - pz: 100 - mat: ZU - 





FIORIE  
SOGGETTINI  
Flowers, Figurines



# Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11079 - ●●● A - ■■■ 2 - cm: Ø2/3,5~ - pz: 120 - mat: ZU - (GF)



11010 - ●●● A - ■■■ 2 - cm: Ø2/3,5~ - pz: 120 - mat: ZU - (GF)

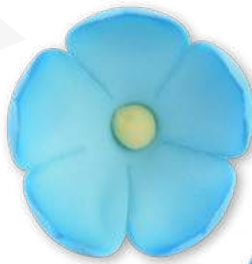


11080 - ●●● A - cm: Ø2,5 - pz: 100 - mat: ZU - (GF)



**11018B**

●●● A - ■■■ 2  
 cm: Ø2,7/3 - pz: 60  
 mat: ZU - (GF)



**11018C** - (GF)



**11018D** - (GF)

FIORIE  
 SOGGETTINI  
 Flowers, Figurines



**11245** - ●●● A - cm: Ø3<sup>v</sup> - pz: 100 - mat: ZU - (GF)



**11019** - ●●● A - cm: Ø3 - pz: 100 - mat: ZU - (GF)



**11294** - ●●● A - cm: Ø3 - pz: 100 - mat: ZU - (GF)



# Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



**11298** - cm: Ø5 - pz: 50  
mat: ZU -



**11292G** - ●●● A - ■■■ 2 - cm: Ø4 - pz: 36 - mat: ZU -



**11292B**



**11292C**



**11193A** - cm: H6 - pz: 100 - mat: ZU



**11193G** -





**11016** - ●●● A - ■■■ 5  
cm: Ø3,5 - pz: 100 - mat:  
ZU - ©

FIORIE  
SOGGETTINI  
Flowers, Figurines



**11312** - ●●● A - ■■■ 10 - cm: Ø3 - pz: 100 - mat: ZU - ©



**11313** - ●●● A - cm: Ø4  
pz: 100 - mat: ZU - ©




# Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar




11000 **NEW**

● ● A - cm: L5


pz: 60 - mat: ZU - 






11084A - cm: Ø3 - pz: 30 - mat: ZU - 



11279A - cm: Ø4~  
pz: 36 - mat: ZU - 

11279G  
 



11280A - cm: Ø5 - pz: 18 - mat: ZU - 



## Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11001A **NEW** - ●●● A

cm: Ø4 - pz: 36 - mat: ZU - 





# Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten • Flores decorativas • Flores para decoração



11320D - cm: Ø4~ - pz: 36 - mat: ☉

11321D - cm: Ø5 - pz: 18 - mat: ☉



Ø5,5cm  
pz4



Ø8cm  
pz3



Ø6,5cm  
pz3



Ø4cm  
pz7

11006D

pz: 1Kit(17pz) - ☉



## Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten  
Flores decorativas • Flores para decoração



**11006I** - pz: 1Kit(17pz) - ©

## Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



Ø5,5cm  
pz4

Ø4cm  
pz7

**11219G**

pz: 1Kit(17pz) - mat: ZU



Ø8cm  
pz3

Ø6,5cm  
pz3





## Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



Ø5,5cm  
4pz

Ø6,5cm  
3pz

Ø8cm  
3pz

**11219E**

pz: 1Kit(17pz) - mat: ZU - ©

Ø4cm  
7pz



**11219W** - ©





Ø6,5cm  
3pz

Ø8cm  
3pz

Ø5,5cm  
4pz


Ø4cm  
7pz

**11219Z** - pz: 1Kit(17pz) - mat: ZU -  



**11219K** - 



**11219B** - 



# Fiori in pasta di zucchero modellabile

Modelling fondant flowers • Fleurs en pâte à sucre modelable • Blumen aus modellierbarer Zuckermasse • Flores de pasta de azúcar moldeable • Flores em pasta de açúcar moldável



L4,5cm

+24 FOGLIE  
Leaves • Feuilles • Blätter  
Hojas • Folhas



**10309** - ●●● BG - cm: Ø6 - pz: 12 - mat: ZU -



L4,5cm

+24 FOGLIE  
Leaves • Feuilles • Blätter  
Hojas • Folhas



**10308** - ●●● BG - cm: Ø4 - pz: 24 - mat: ZU -



**Tutti i colori del cioccolato**

*All the colours of chocolate*



**12907** - ●●● A - cm: Ø4 - pz: 24 - mat: ZU -

# Fiori in marzapane

Marzipan flowers • Fleurs en masepain • Marzipanblumen • Flores de mazapán • Flores em maçapão



**12906G**

cm: Ø4,5 - pz: 24

mat: MZ -



**12906B** -

+24 FOGLIE • Leaves • Feuilles • Blätter • Hojas • Folhas  
L4,5cm



**12906D**



FIORIE  
SOGGETTINI  
Flowers, Figurines



**12900** - ●●● A - cm: Ø3,5 - pz: 35 - mat: MZ -

# Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten • Flores decorativas • Flores para decoração



**11009** - cm: Ø3,5

pz: 70 -



**11325** - cm: Ø6

pz: 48 -



## Fiori in zucchero e decorativi

Sugar flowers and decorative flowers • Fleurs en sucre et fleurs décoratives  
Zucker und Deko Blumen • Flores de azúcar y decorativas • Flores em açúcar e decorativas



11159 - ●●● A - ■■■ 2 - cm: Ø5-6

pz: 48 - mat: ☉





**11011** - ●●● A - ■■■ 3  
cm: Ø6-8 - pz: 18 - mat: ☉



**11007** - ●●● A - ■■■ 5 - cm: L3-9 - pz: 100 - mat: ZU - ☉

**20224** - ●●● A - ■■■ 2  
cm: L3-4 - pz: 100 - mat: ZU - ☉






## Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige  
Ramos decorativos • Ramos decorativos



**11170**


cm: H25

pz: 24 - mat: 



**11034** NEW

cm: H20~

pz: 16 - mat: 



FIORIE  
SOGGETTINI  
Flowers, Figurines



## Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige  
Ramos decorativos • Ramos decorativos



**11252J** - cm: L14

pz: 4 - mat: ☉



**11252D** - mat: ☉



**11252B** - mat: ☉



11317

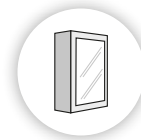
●●● A - ■■■ 3

cm: H19 - pz: 6 - mat: ○



## Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige  
Ramos decorativos • Ramos decorativos



**11172**

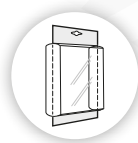
cm: H19 - pz: 6 - mat: ☉



**11217** - cm: H17 - pz: 12 - mat: ☉



**11073** - ●●● A - cm: H11 - pz: 12 - mat: ☉



**30615P**

cm: H7,5 - pz: 1Blister(6pz)

mat: PL



E' indispensabile l'utilizzo del supporto per fiori per isolare la decorazione dal dolce

Il est indispensable d'utiliser le support pour fleurs pour isoler la décoration du gâteau

Para aislar la decoración del dulce, es indispensable utilizar el soporte para flores

It is necessary to use the flower support to isolate the decoration from the cake

Es ist notwendig den Blumen-Halter zu verwenden, um die Dekoration von dem Kuchen zu isolieren


Para isolar as decorações do bolo, é indispensável usar o suporte para flores



## Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige  
Ramos decorativos • Ramos decorativos

**11032** NEW - cm: H20

pz: 4 - mat: 



**11031** NEW - 





FIORIE  
SOGGETTINI  
Flowers, Figurines



## Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige  
Ramos decorativos • Ramos decorativos



1pz



1pz



2pz

**11189**

●●● A - ■■■ 3

cm: H18

pz: 1Kit(4pz)

mat: ☉



**11316B** - ●●● A  
■ ■ ■ 2 - cm: Ø4,5/5,5  
pz: 14 - mat: ☉



**11316C** - mat: ☉



**11314C**  
cm: Ø10 - pz: 10  
mat: ☉

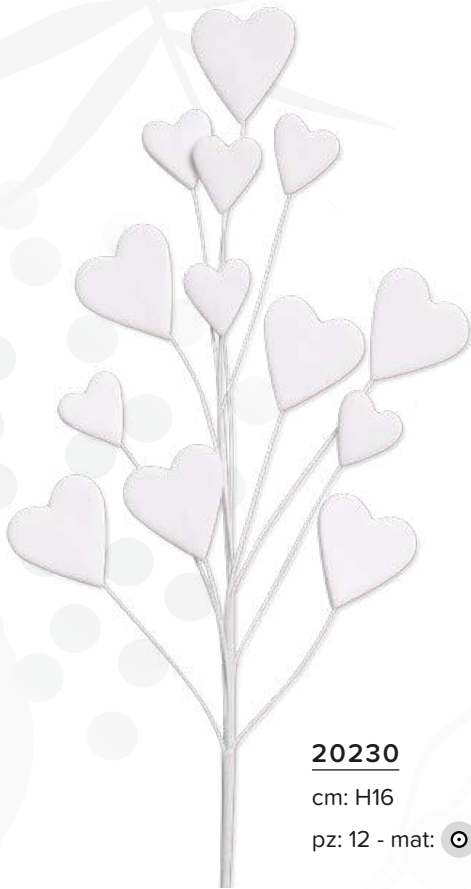


**11314E** - mat: ☉



## Soggetti decorativi

Decorative figurines • Sujets décoratifs • Dekorfigurinen  
Figuras decorativas • Figuras decorativas



**20230**

cm: H16

pz: 12 - mat: ☉



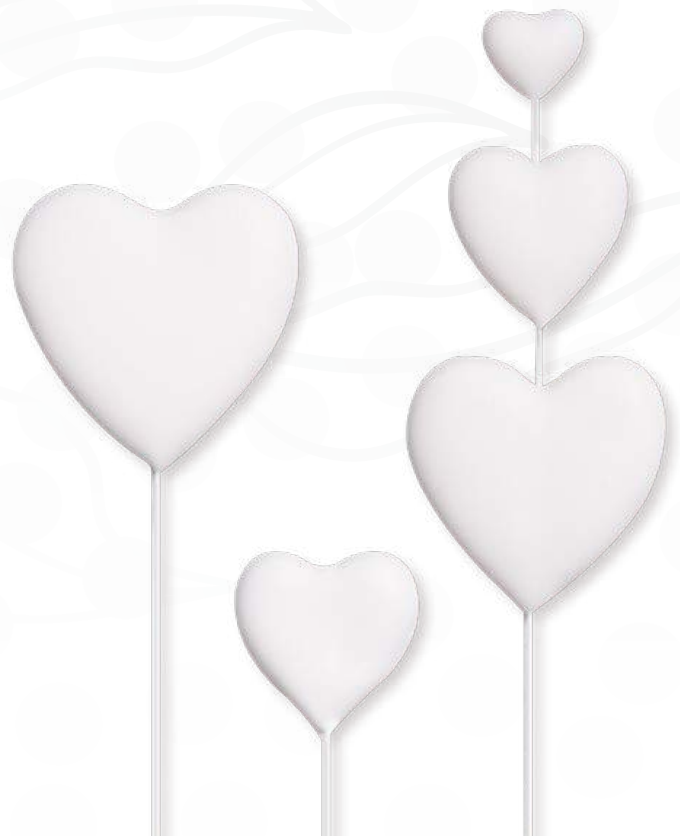
**20229**

cm: H17 - mat: ☉



**24667** - ●●● A - ■■■ 2

cm: H3-4 - pz: 100 - mat: ☉



**24668** - ●●● A - ■■■ 3

cm: H2,5-8 - pz: 100 - mat: ☉



**20230D**

cm: H16

pz: 12 - mat: ©





## Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore  
Decoraciones de azúcar • Decorações em açúcar



Ø8cm



**20139A** **NEW** - ●●● A - ■■■ 4

cm: H14 - pz: 16 - mat: ZU - 



Ø5cm

**20138A** **NEW** - ●●● A - ■■■ 4 - cm: H12,5 - pz: 36 - mat: ZU - 



FIORIE  
SOGGETTINI  
Flowers, Figurines



## Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore  
Decoraciones de azúcar • Decorações em açúcar



**25565** - ●●● A - cm: L3xH2,5~ - pz: 100 - mat: ZU -



**25563Z**

cm: L5xH2 - pz: 18

mat: ZU -



**25563G**



**25563C**



**25563B**



**25562B** - cm: L10xH5

pz: 12 - mat: ZU



**25562G** -

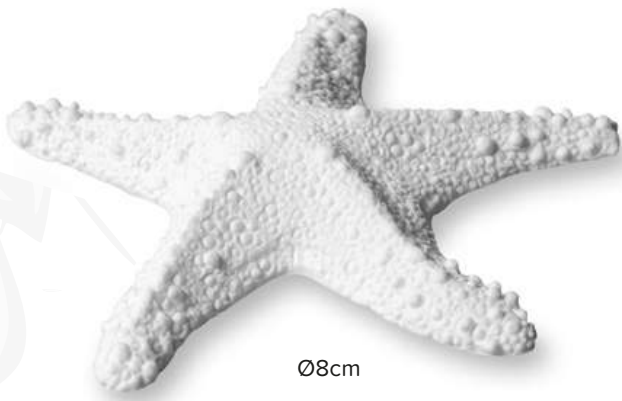


**20278C** -



**20278B** -





Ø8cm



L5cm



L6cm



L5,5x4cm



L5,5cm



L5,5x5cm



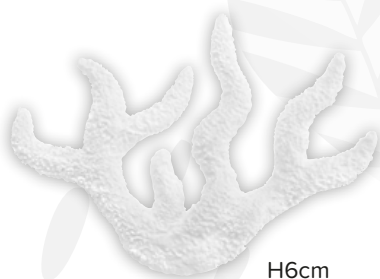
L6cm



L10cm

25534 - ●●● A - ■■■ 8

pz: 1Kit(8pz) - mat: ZU - (GF) (AZO)



H6cm



H6cm



H9cm

11008G - ●●● A - ■■■ 3 - pz: 18 - mat: ZU - (GF) (AZO)



11008D - (GF)



## Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore  
Decoraciones de azúcar • Decorações em açúcar



20140 - ●●● A - ■■■ 6 - cm: L6~ - pz: 16 - mat: ZU - ©



20141 - ●●● A - ■■■ 3 - cm: L4,5~ - pz: 24 - mat: ZU - ©



20279 - ●●● A - ■■■ 8 - cm: L3 - pz: 144 - mat: ZU - ©



20299 - ●●● A - ■■■ 4 - cm: L max 3 - pz: 30 - mat: ZU - ©





## Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren  
Figuras de azúcar • Bonequinhos em açúcar



20119 **NEW**

●●● A - ■■■ 6 - cm: H max 3,5

pz: 48 - mat: ZU -  







20117 **NEW**

●●● A - ■■■ 4



cm: H max 2,6

pz: 48 - mat: ZU -  



20118 **NEW**

●●● A - ■■■ 6 - cm: H max 3

pz: 48 - mat: ZU -  





## Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren  
Figuras de azúcar • Bonequinhos em açúcar



20121 **NEW** - ●●● A - ■■■ 2

cm: H3 - pz: 48 - mat: ZU - (GF) (AZO)



20257 - ●●● A - ■■■ 2

cm: H max 5 - pz: 20 - mat: ZU - (AZO)



20238

●●● A - ■■■ 6

cm: (11) - pz: 96

mat: ZU - (GF)





20235 - (GF)



20116 **NEW**

●●● A - cm: L3<sup>~</sup>

pz: 48 - mat: ZU -  


FIORIE  
SOGGETTINI  
Flowers, Figurines




20124

●●● A - ■■■ 3

cm: H max 3,5<sup>~</sup> - pz: 30

mat: ZU - 



24777 - ●●● A - ■■■ 6 - cm: H max 5 - pz: 24 - mat: ZU - 



# Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine  
Zucker und Gelatine Figuren • Muñecos de gominola  
Bonequinhos de açúcar e goma



42055 - ●●● A - ■■■ 4 - cm: (1:1) - pz: 24 - mat: ZU - (GF)



7pz

7pz

6pz

40504 - ●●● A - ■■■ 3  
cm: H max 6 - pz: 20 - mat: ZU - (AZO)

43111 - ●●● A - ■■■ 2  
cm: H5 - pz: 30 - mat: ZU - (AZO)



40575  
●●● A - ■■■ 6  
cm: Ø3 - pz: 24  
mat: GE/ZU - (AZO)







**40343**

cm: H7 - pz: 24

mat: ZU - 

**20127** - cm: H5 - pz: 30

mat: GE/ZU - 

FIORIE  
SOGGETTINI  
Flowers, Figurines





## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine • Zucker und Gelatine Figuren  
Muñecos de gominola • Bonequinhos de açúcar e goma



**20282**

●●● A - cm: L3~

pz: 24 - mat: GE/ZU



**20260** - ●●● A - ■■■ 4 - cm: L4 - pz: 24 - mat: GE/ZU -



**20109** - ●●● A

cm: L6,5~ - pz: 20

mat: GE/ZU -



**20111** - ●●● A - cm: L6 - pz: 20 - mat: GE/ZU -



20227 - ●●● A - cm: H4,5~ - pz: 24 - mat: GE/ZU - (AZO)



20123 - ●●● A - ■■■ 3 - cm: H max 5,5~ - pz: 30 - mat: GE/ZU - (AZO)



17146

●●● A - ■■■ 3

cm: H max 6 - pz: 36

mat: GE/ZU - (GF)



## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine • Zucker und Gelatine Figuren  
Muñecos de gominola • Bonequinhos de açúcar e goma



20128 - ●●● A - ■■■ 3 - cm: L max 4,5" - pz: 30 - mat: GE/ZU - ©





20112 - cm: (11)

pz: 12Kit (3pz) - mat: GE/ZU - (GF)

FIORIE  
SOGGETTINI  
Flowers, Figurines



20290

●●● A - ■■■ 3 - cm: H max 5 - pz: 30

mat: GE/ZU - (GF)

24451

cm: Ø2,5~ - pz: 70

mat: GE/ZU - (AZO)



20281 - ●●● A - cm: H3,5 - pz: 40 - mat: GE/ZU - (AZO)



## SPECIAL OCCASIONS

# *Festività &*

**206** **San Valentino**  
Valentine's day

**216** **Carnevale**  
Carnival

**218** **Festa della donna**  
Women's day

**219** **Festa del papà**  
Father's day



# Ricorrenze

**224** Pasqua  
Easter

**244** Festa della mamma  
Mother's day

**246** Nascita  
Birth

**256** Comunione e cresima  
Communion and Confirmation

**264** 18 anni  
18th Birthday

**265** Laurea  
Graduation

**268** Matrimonio  
Wedding



## Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines  
Gebrauchsfertige Schokoladendekore • Decoraciones de chocolate superfino  
Decorações de chocolate finas



**78249** - ■■■ 4 - ◆ - cm: Ø6 - pz: 110 (55x2) - (GF)



**78110**

◆ - cm: L4 - pz: 120 (20x6) - (GF)



**35478**

■■■ 7 - ◆ - cm: L3

pz: 112 (28x4) - (GF) (AZO) (V)



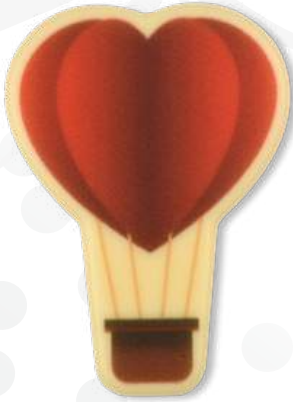


FESTIVITÀ  
RICORRENZE  
Special Occasions



## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



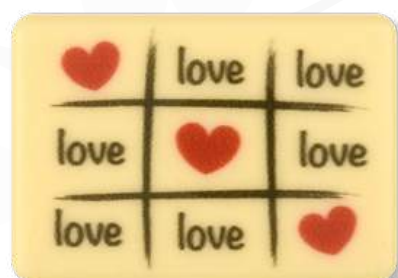
**78446** - ■■■ 2 - ◆ - 3,7g  
cm: H5,5~ - pz: 48 (16x3) - (GF)



**78445** - cm: Ø4~ - 4g  
pz: 48 (24x2) - mat: BC - (GF) (AZO) (V)



**78444** - ■■■ 4 - ◆ - 3g - cm: L4 - pz: 72 (24x3) - (GF)



**78443**  
■■■ 4 - ◆ - 5,5g  
cm: L5xH3,5  
pz: 48 (16x3) - (GF)





FESTIVITÀ  
RICORRENZE  
Special Occasions



## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78257 - ■■■ 4 - ◆ - 3g - cm: L4 - pz: 72 (24x3) - (GF) (AZO)



78252 - ■■■ 4 - ◆ - 9,3g - cm: L6,5 - pz: 24 (6x4) - (GF) (AZO)

34611

■■■ 3 - ◆ - 15g

cm: L5 - pz: 36 - (AZO)






3D

**78263**

◇ - 5g - cm: L3,5~

pz: 48 (24x2) - GF 



**34608**

◇ - 15g - cm: H6

pz: 36 - 

## Macarons

Con mandorle • With almonds • Avec amandes • Mit Mandeln • Con almendras • Com amêndoas



**20319** 

cm: L4,5 - pz: 120 - mat: PF

## Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore  
Decoraciones de azúcar • Decorações em açúcar



**20307** - cm: Ø3 - pz: 88 - mat: ZU - 





# Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



82030 - cm: L30xH40 - pz: 12 -  



82007 -  

TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate



82029 - 



81388 - 

## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren  
Muñecos de gominola • Bonequinhos de açúcar e goma



**20042** - ●●● A - ■■■ 2 - cm: H4,5~

pz: 36 - mat: GE/ZU - (GF)

## Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar • Bonequinhos de açúcar



**20024** - ●●● A - cm: H5

pz: 40 - mat: ZU - (AZO)



**25559** - ●●● A - ■■■ 2 - cm: L4

pz: 72 - mat: ZU - (AZO)



**20055**

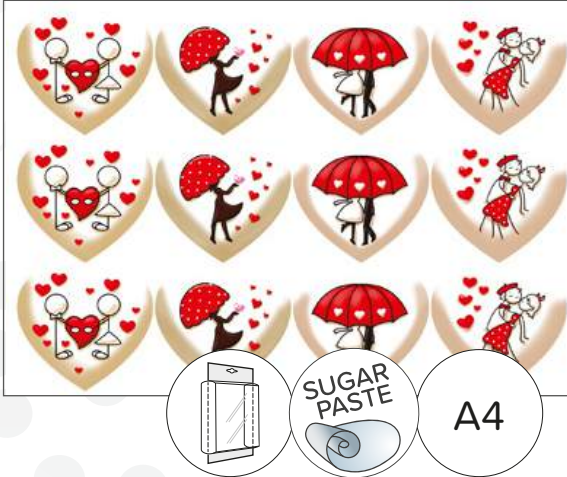
●●● A - ■■■ 4 - cm: (11)

pz: 60 - mat: ZU - (GF)



## Vestibiscotti

Cookie dress • Habit-biscuits  
Vorgestanztes Zuckerpapier  
Vistegalleta • Veste bolacha



20040 - ●●● A - ■■ 4 - cm: Ø6,5~

pz: 12BlisterA4 (12pz) - mat: ZU -



## Vasetti in vetro per monoporzioni

Glass jars for single-portions • Petits pots en verre pour portions individuelles • Gläschen für Einzelportionen  
Vasos de vidrio para monoporciones • Frascos de vidro para doses individuais



20053

cm: H9,5~

pz: 36 - mat: VT

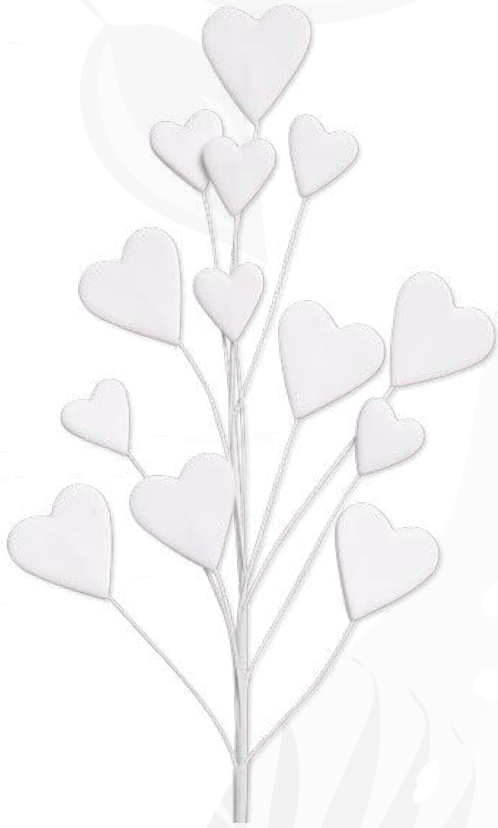
cc: 160ml



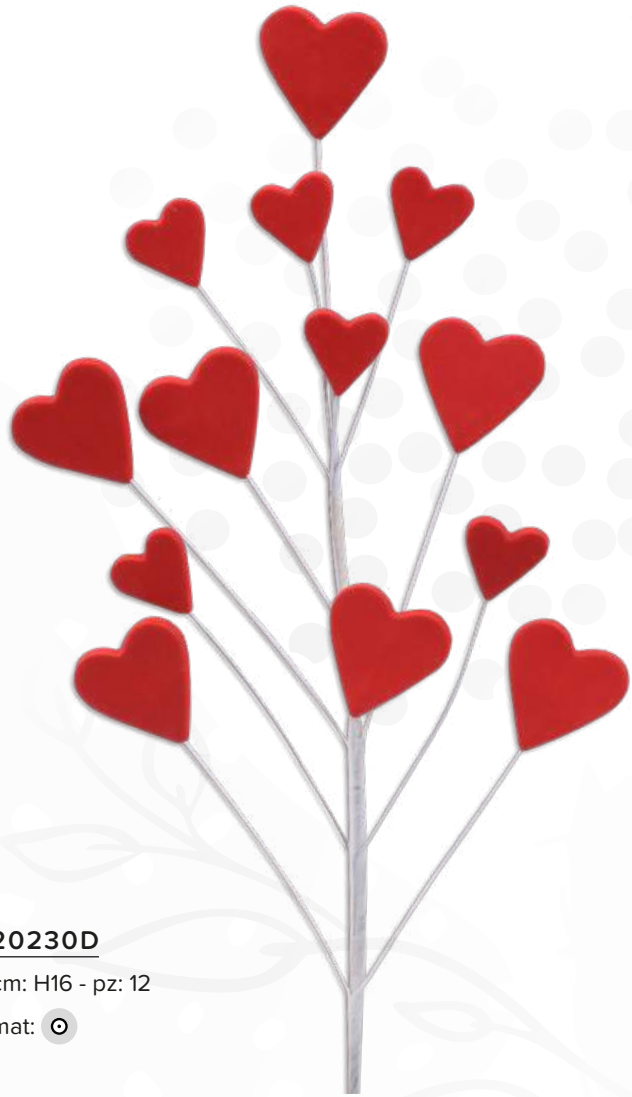


# Soggetti decorativi

Decorative figurines • Sujets décoratifs • Dekorfiguren  
Figuras decorativas • Figuras decorativas



**20230** - mat:

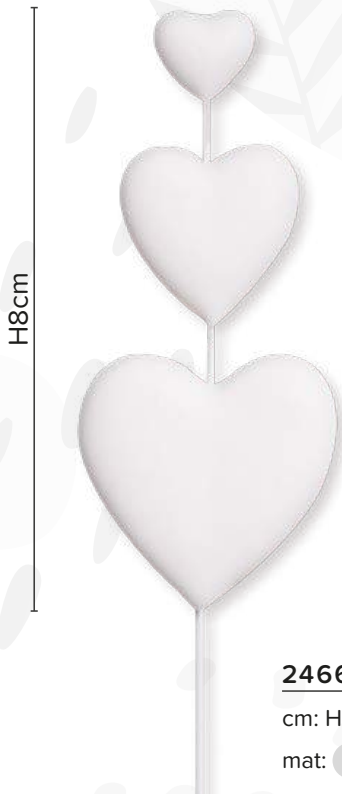


**20230D**

cm: H16 - pz: 12

mat:

FESTIVITÀ  
RICORRENZE  
Special Occasions



H8cm



H4cm



H2,5cm

**24668** - ●●● A - ■■■ 3

cm: H2,5-8 - pz: 100

mat:



# Carnevale

Carnival • Carnaval • Karneval • Carnaval • Carnaval

**17075**

●●● A - ■■■ 3

cm: H max 7~ - pz: 24

mat: ZU - (AZO)



**17123** - ●●● A - ■■■ 4 - cm: L6xH3 - pz: 40 - mat: ZU - (AZO)



**17112** - ●●● A - cm: H4~ - pz: 140 - mat: ZU - (GF)









# Festa della donna

Women's Day • Journée de la femme  
Internationaler Frauentag • Día de la Mujer • Dia da Mulher



**24113** - cm:  - g: 750  
pz: 1 - mat: ZU -  



**24491** - cm: H14  
pz: 36 - mat: ST 




# Festa del papà

Father's Day • Fête des pères • Vatertag  
Día del padre • Dia do Pai



21000

●●● A - ■■■ 6 - cm: H18

pz: 6 - mat: ZU - 



## Festa del papà

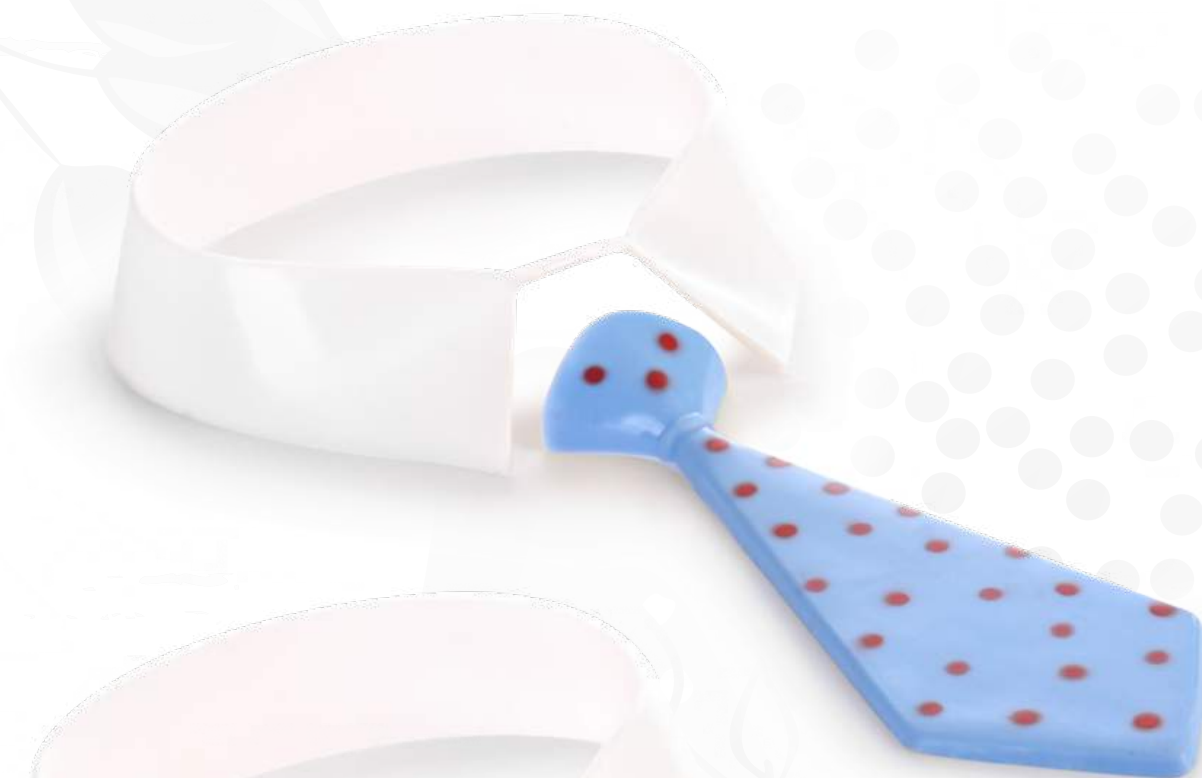
Father's Day • Fête des pères • Vatertag  
Día del padre • Dia do Pai



21004 **NEW** - ●●● A - ■■■ 2 - cm: (11)

pz: 50 - mat: ZU - (GF)





**21011**

●●● A - ■■■ 2

cm: H19 - pz: 24

mat: PL



**25563Z**

cm: L5xH2 - pz: 18

mat: ZU -  



## Festa del papà

Father's Day • Fête des pères • Vatertag  
Día del padre • Dia do Pai



78219 **NEW** - ■■■ 4 - ◆

cm: Ø6 - pz: 110 (55x2) - Ⓞ



78221 **NEW** - ■■■ 4 - ◆ - 9,7g - cm: H10 - pz: 32 (8x4) - Ⓞ





*Una Pasqua ricca di uova,  
cioccolato... e decorazioni!*



*An Easter full of eggs, chocolate... and decorations!*

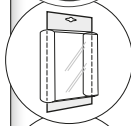


FESTIVITÀ  
RICORRENZE  
Special Occasions



## Prodotti da banco

Ready to sell products • Produits prêts à vendre • Geschenkartikel  
Productos de impulso • Productos prontos para vender



A4

19041 **NEW** - ●●● A - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4(12pz)

mat: ZU -





**!** 35g



**32163**

■ ■ ■ 2 - ◆ - 35g

cm: H8 - pz: 18 - GF AZO

**!** 25g



**78072**

■ ■ ■ 3 - ◆ - 25g

cm: H13/16,5 - pz: 36

GF AZO



FESTIVITÀ  
RICORRENZE  
Special Occasions



**!** 10g



**78073** - ■ ■ ■ 4 - ◆ - 10g - cm: H5 - pz: 24 - GF AZO



## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78261 **NEW** - ■■■ 2

◇ - 35g/Kit - cm: 1:1

pz: 8Kit(3pz) - GF





## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78216 **NEW** - ■■■ 3 - ◆ - 6,3g - cm: Ø5 - pz: 45(15x3) - (GF) (AZO) (V)



78232 - ■■■ 2 - ◆ - 11g - cm: L7,5xH4,5~ - pz: 36(9x4) - (GF)

## Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore  
Decoraciones de chocolate en relieve • Decorações em relevo



78235 - ■■■ 3 - ◆ - 7g  
cm: L4,8 - pz: 45 (15x3) - (GF)



# Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore  
Decoraciones de chocolate superfino • Decorações de chocolate finas



78264 **NEW** - ■■■ 4 -

cm: L5 - pz: 80 (20x4) -





## Cioccolato in blister

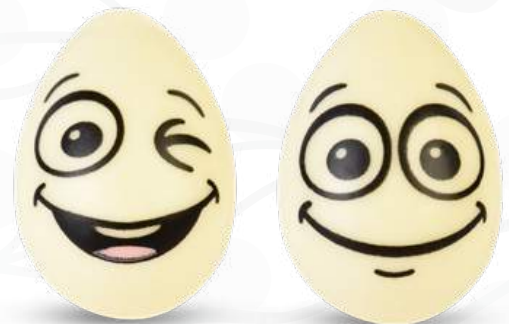
Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



**78266** NEW - ■■■ 4 - ◆ - 7g  
cm: H4~ - pz: 64 (32x2) - GF AZO



**78226** NEW - ■■■ 2 - ◆ - 7g - cm: H4~  
pz: 64 (32x2) - GF AZO



**78228** - ■■■ 2 - ◆ - 7g - cm: H4~  
pz: 64 (32x2) - GF AZO



**78259** NEW - ■■■ 4 - ◆ - 7g - cm: H4~ - pz: 64 (32x2) - GF



78225 **NEW** - ■■■ 8 - ◆ - 3,8g - cm: H4~

pz: 96 (24x4) - (GF)

FESTIVITÀ  
RICORRENZE  
Special Occasions





## Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



**78223** NEW

◆ - 1,4g - cm: H3~

pz: 126 (63x2) - GF ☑



**78069** - ◆

15g - cm: H6~

pz: 36 - GF AZO



**78224** NEW - ■■■ 4 - ◆ - 8,2g - cm: H5~ - pz: 48 (16x3) - GF



**78231** - ■■■ 2 - ◆ - 10g - cm: (1:1) - pz: 48 (8x6) - GF



78227 - ■■■ 4 - ◆ - 3g

cm: H3,5~ - pz: 96 (24x4) - ©





## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren  
Muñecos de gominola • Bonequinhos de açúcar e goma



**19046** **NEW** - ●●● A - ■■■ 4 - cm: H max 3~ - pz: 48 - mat: ZU - (GF) (AZO)



**19045** **NEW** - ●●● A - ■■■ 2  
cm: H5 - pz: 24 - mat: ZU - (GF)

**19042** **NEW** - ●●● A - ■■■ 2  
cm: H max 4 - pz: 24 - mat: ZU - (AZO)



**19043** **NEW** - ●●● A - ■■■ 4 - cm: H5 - pz: 24 - mat: ZU - (GF)



19142 - ●●● A - ■■■ 7 - cm: H4~ - pz: 70 (35x2) - mat: GE/ZU - (GF) (AZO)



19020

●●● A - ■■■ 3 - cm: H5 - pz: 30 - mat: GE/ZU - (GF)



19022

●●● A - ■■■ 3 - cm: H5,5  
pz: 30 - mat: GE/ZU

(GF) (AZO)

FESTIVITÀ  
RICORRENZE  
Special Occasions



8pz

7pz

7pz

8pz

19023 - ●●● A - ■■■ 4 - cm: H4,5 - pz: 30 - mat: GE/ZU - (GF)



## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren  
Muñecos de gominola • Bonequinhos de açúcar e goma

**19018**

●●● A - ■■■ 3 - cm: H3,5-6  
pz: 30 - mat: GE/ZU - 






**19015**

●●● A - ■■■ 2 - cm: H6,5  
pz: 20 - mat: GE/ZU - 

## Soggettini in marzapane

Marzipan figurines • Sujet en masepain • Marzipanfiguren • Figuras de mazapán • Bonequinhos em maçapão



**19048**  ●●● A - cm: H4~ - pz: 48 - mat: MZ -  



# Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore • Decoraciones de azúcar • Decorações em açúcar



19047 **NEW** - ●● A - ■■ 3 - cm: H max 3~

pz: 72 - mat: ZU -





## Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore  
Decoraciones de azúcar • Decorações em açúcar



**19036** - ●●● A - ■■■ 6 - cm: H3- pz: 126 - mat: ZU - (GF)



**19028**

●●● A - ■■■ 2 - cm: H max 4  
pz: 96 - mat: ZU - (AZO)



**11020** **NEW** - cm: L7,5 - pz: 12 - mat: ZU - (GF)



**19163** - ●●● A  
cm: H3~ - pz: 70  
mat: ZU - (AZO)



**19033** - ●●● A - ■■■ 2  
cm: L5xH6 - pz: 80 - mat: ZU - (GF)



**19034**  
cm: L3,5xH2 - pz: 100 - mat: ZU - (GF)



19000 **NEW** - ●●● A - ■■■ 2 - cm: (11) - pz: 50 - mat: ZU - (GF)





## Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore  
Decoraciones de azúcar • Decorações em açúcar



19161 - ●●● A

cm: L6xH5 - pz: 40

mat: ZU -



**Assortito in 2 misure**

*2 sizes assorted*



19025 - ●●● A - ■■■ 6 - cm:

pz: 48 - mat: ZU -



19017 - ●●● A - 10g - cm: H3 - pz: 1kg - mat: ZU - (AZO)



25643 - 9g - cm: H3 - pz: 1kg - (AZO)



19342  
cm: H22 - pz: 48  
mat: ST (C)



19192  
cm: H3 - pz: 60  
mat: CI (C)



19193  
cm: H4,5 - pz: 36  
mat: CI (C)



# Festa della mamma

Mother's Day • Fête des Mères • Muttertag • Día de la Madre • Dia da Mãe



21003 **NEW** - ●●● A - ■■■ 2 - cm: (11) - pz: 50 - mat: ZU - (GF)



78262 - ■■■ 4 - ◆ - 4,5g

cm: L4,5/5,5xH3~

pz: 60(12x5) - (GF) (AZO) (V)



78218 **NEW** - ■■■ 4 - ◆

cm: Ø6 - pz: 110 (55x2) - 





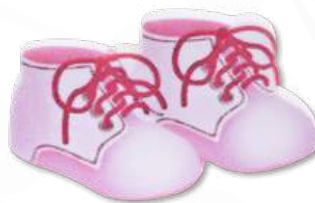
# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



**26015G** **NEW**

cm: H12 - pz: 12 - mat: ZU -



**26004B**

cm:

pz: 15Kit(4pz)

mat: ZU -



**26004C** -







# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



**26018B** NEW - cm: (1:1) - pz: 18 - mat: ZU - (GF)



**26018C** NEW - (GF)



**26012C** - cm: (1:1)  
pz: 8Kit (3pz) - mat: ZU - (AZO)



**26012B** - (AZO)





25165B **NEW** - ●●● A - ■■■ 2 - cm: (11) - pz: 36 - mat: ZU - (GF)



25165C **NEW** - (GF)



FESTIVITÀ  
RICORRENZE  
Special Occasions



# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



**26016B** NEW - cm: H max 5 - pz: 4kit (3pz)

mat: ZU -



**26016C** NEW -



**26073C** - ■■■ 2

cm: H max 7 - pz: 120 - mat: ZU -



**26073B**





# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



H9cm



L4,5cm



L2,8cm

**26000** - pz: 8Set(4pz)

mat: ZU - (AZO)



L5cm



L2,8cm



H9cm

**26001** - (AZO)



**26011C** - mat: PO ☉



**26011B** - cm: L max 8 - pz: 8 - mat: PO ☉



**26010B** - cm: L7,5 - pz: 8 - mat: PO ☉



**26010C** - mat: PO ☉



**26198C**

cm: H9,5 - pz: 6 - mat: PO ☉



**26198B** - ☉



**Nascite**

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



**26182B** - ■■■ 2 - cm: H8,5 - pz: 8 - mat: PL



**26182C** - mat: PL







**26008** - ●●● BC

cm: H5,5 - pz: 12 - mat: PL



**26009**

●●● BC - ■■■ 2

cm: H max 6 - pz: 8 - mat: PL



# Comunioni e Cresime

Communion/Confirmations • Communion/Confirmations  
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas



**27012B** NEW

cm: 11 - pz: 20Kit (3pz)

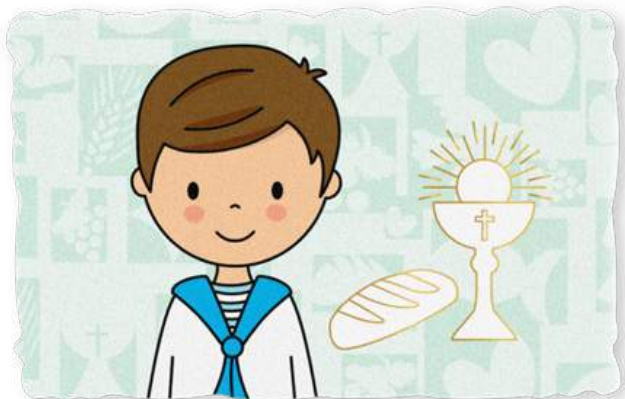
mat: ZU - AZO



**27012C** NEW - AZO



**27011B** NEW - ●●● A - ■■■ 2 - cm: 11 - pz: 36 - mat: ZU - GF



**27011C** NEW - GF



Isolare la decorazione con pellicola alimentare prima di posizionarla sulla superficie della torta



# Comunioni e Cresime

Communions/Confirmations • Communions/Confirmations  
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas



27001 - cm: (1:1) - pz: 8Set(2pz) - mat: ZU - (AZO)



1Set=



27009 - cm: H11 - pz: 4Set(2pz) - mat: ZU - (GF)



11149 - cm: H19 - pz: 8 - mat: (O)



27180

●●● A - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - (AZO)



27010

cm: H13,5 - pz: 6

mat: ZU - (GF)

27015

cm: (11)

pz: 7Kit(3pz)

mat: ZU - (GF)



27179

●●● A - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - (AZO)



# Comunioni e Cresime

Communions/Confirmations • Communions/Confirmations  
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas

**27199B**

cm: H15

pz: 4 - mat: LE



**27199C**





**27124B**

cm: H15,5

pz: 12 - mat: PO



**27197B**

cm: H15,5

pz: 6 - mat: PO



**27171B**

cm: H11,5

pz: 6 - mat: PO



**27124C**

cm: H15,5

pz: 12 - mat: PO



**27200C**

cm: H16

pz: 6 - mat: PO



**27171C**

cm: H11,5

pz: 6 - mat: PO



## Comunioni e Cresime

Communions/Confirmations • Communions/Confirmations  
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas



**27149B**

cm: H14

pz: 6 - mat: PL



**27148B**

cm: H10,5

pz: 8 - mat: PO



**27148C** -



**27149C**





**27060**

cm: H11,5

pz: 6 - mat: PL



**27007** - ●●● BC - cm: H8,5 - pz: 12 - mat: PL



**27088** - ●●● BC - cm: H9 - pz: 12 - mat: PL



## 18 anni

18th Birthday • 18 ans • 18 Jahre  
18 años • 18 anos



**Con glitter**

*With glitter*

1KIT= CANDELA 1 + CANDELA 8

1KIT= candle 1 + candle 8. • 1KIT= bougie 1 + bougie 8

1KIT= Kerze 1 + Kerze 8. • 1KIT= vela 1 + vela 8

1KIT= vela 1 + vela 8

**23055** - cm: H8,5 - pz: 12Kit - mat: CE/PL



**Con glitter**

*With glitter*



**23094D** - cm: H12

pz: 10Blister - mat: CE/PL

# Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura



22068 - ●●● A - ■■■ 2  
cm: L4,5xH7 - pz: 4 - mat: PO ©



22069 - ●●● A - ■■■ 2 - cm: H9  
pz: 6 - mat: PL



FESTIVITÀ  
RICORRENZE  
Special Occasions



# Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura



22009 **NEW** - ●●● A - ■■■ 2 - cm: (1:1) - pz: 50 - mat: ZU - (GF)



22059 - cm: (1:1) - pz: 12Set(2pz)  
mat: ZU - (AZO)



20309D **NEW**  
cm: Ø3,5 - pz: 384 - mat: PF - (AZO)



Le copertine dei libri che decorano questa torta sono state realizzate con la stampante Decojet Elite A4!

*The book covers decorating this cake were made with Decojet Elite A4 printer!*









# Montature

Ornaments • Fêtes blanches • Aufsätze  
Adornos • Adornos



**28528**

cm: H18 - pz: 4 - mat: LE ©



**28527** ©



**28529**

cm: H15 - pz: 4 - mat: LE ©





Isolare la decorazione con pellicola alimentare prima di posizionarla sulla superficie della torta



# Montature

Ornaments • Fêtes blanches • Aufsätze  
Adornos • Adornos



**28518** - cm: H14,5 - pz: 2 - mat: PO ☉



**28517** - ☉



**28497** - ●●● A

■ ■ 2 - cm: H11,5

pz: 8 - mat: PO ☉



**28465G**

cm: H15 - pz: 6 - mat: PO



**28452** - cm: H21

pz: 1 - mat: PO



FESTIVITÀ  
RICORRENZE  
Special Occasions



**28488** - cm: H15,5

pz: 4 - mat: PO



**28520** - cm: H16,5 - pz: 4 - mat: PO



# Montature

Ornaments • Fêtes blanches • Aufsätze  
Adornos • Adornos



**28508** - cm: H17,5

pz: 4 - mat: PO



**28509** -



**28510** - cm: H16,5

pz: 6 - mat: PO




**28522**

cm: H15,5

pz: 4 - mat: PO



**28481** - cm: H17

pz: 4 - mat: PO 

**28429** - cm: H19 - pz: 2 - mat: PL





## Montature

Ornaments • Fêtes blanches • Aufsätze  
Adornos • Adornos



28498 - ●●● A - ■■■ 2 - cm: H16 - pz: 4 - mat: PL



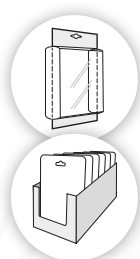
28515 - ●●● A - ■■■ 2 - cm: H14,5 pz: 6 - mat: PL





## Montature

Ornaments • Fêtes blanches • Aufsätze  
Adornos • Adornos



L14,5xH10xP13,5~cm

**23097** - cm: H12 - pz: 10Blister - mat: CE/PL



**29013** - cm: H9 - pz: 10 - mat: PL

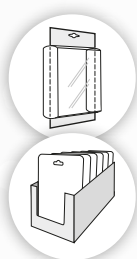


**29068** - cm: H15 - pz: 2 - mat: PO



**29019** - cm: H5,5 - pz: 6 - mat: PL





L14,5xH10xP13,5~cm

**23098** - cm: H12 - pz: 10Blister - mat: CE/PL



**29014** - cm: H9 - pz: 10 - mat: PL



**29070** - cm: H15 - pz: 2 - mat: PO ©



**29020** - cm: H5,5 - pz: 6 - mat: PL



# Alzate

Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos



**Per i momenti speciali**

*For your special moments!*

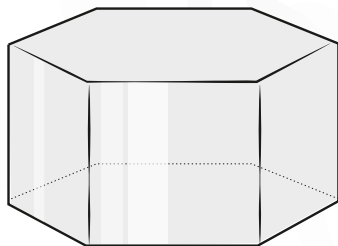


**30029** NEW

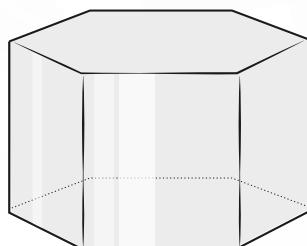
cm: H30

pz: 1 Kit (3pz)

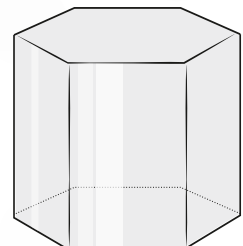
mat: PL



Ø30xH10 cm



Ø24xH10 cm



Ø16xH10 cm





**Alzate**

Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos

*All you need  
is love*

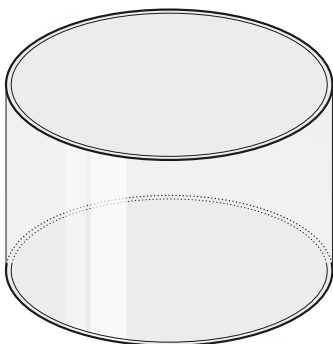


**Per le tue torte da cerimonia**

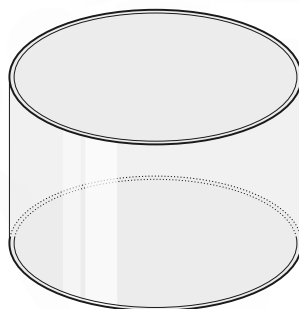
*For your ceremony cakes!*

**30028** - cm: H45

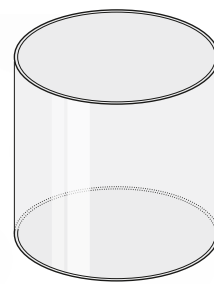
pz: 1 Kit (3pz) - mat: PL



Ø30xH15 cm



Ø24xH15 cm



Ø16xH15 cm

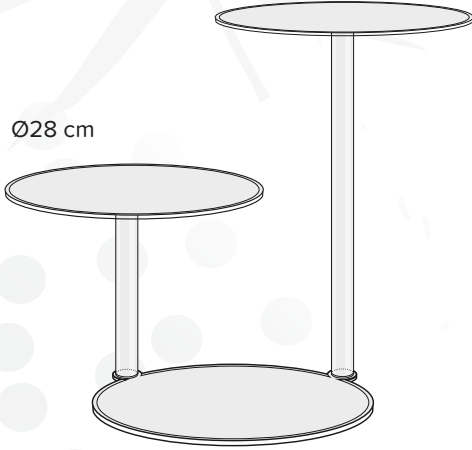




## Alzate

Cake stands • Pièces montées  
Tortenständer • Tarteros  
Suporte para bolos

Ø28 cm



**30003** NEW

cm: L48xH40,5xP39

pz: 1

mat: PL

\*Ø28/28/28cm

**30002**

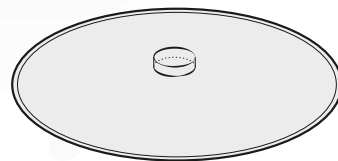
cm: L38,5xH24,5xP25

pz: 1 - mat: MT

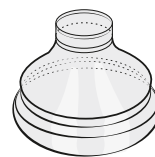
\*Ø30/26cm



**30020** - cm: Ø33,5xH10 - pz: 1 - mat: PL



1x



1x

\* Diametro piatti dall'alto | Ø Plate diameters from the top | Diamètre des plateaux en partant du haut  
Tortentellerdurchmesser von oben | Diámetro de los platos desde arriba | Diâmetro dos pratos de cima para baixo



# Alzate

Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos



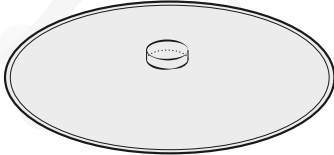
**Puoi creare 3 altezze diverse!**

*You can create 3 different heights!*



**Per le tue torte da vetrina**

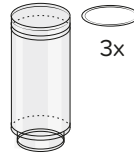
*For you showcase cakes!*



3x



3x



3x

**30021** - cm: Ø33,5xH10/30

pz: 1 Kit (3pz) - mat: PL



**SUGGERIMENTO:** inserisci nel supporto centrale acqua colorata con Colorgel o perle in zucchero per conferire un tocco di originalità in più!

**TIPP:** Füllen Sie mit Colorgel gefärbtes Wasser oder Zucker Perlen in den mittleren Halter auf, um eine einzigartige Note zu geben!

**TIP:** for an original touch, fill the central support with water coloured with Colorgel or sugar pearls

**SUGERENCIA:** en la columna central del tartero, puedes colorear el agua con Colorgel o perlas de azúcar para dar un toque de originalidad!

**CONSEIL:** Insérez dans le support central de l'eau colorée avec du Colorgel ou perles en sucre. Cela donnera une touche d'originalité en plus!

**SUGERÊNCIA:** na coluna central do suporte para bolo, pode colorir a água com Colorgel ou pérolas em açúcar para dar um toque original

## Ricambi per alzata 30021

Spare parts for riser • Pièces de rechange pour présentoir • Ersatzteile für Tortenständer  
Piezas de repuesto para el tartero • Peças de reposição da coluna central



**30517** NEW

cm: Ø4,2 - pz: 1

mat: SL

**30516** NEW

cm: Ø3,6xH12

pz: 1 - mat: PL







**30015**

cm: L50xH24xP40 - pz: 10  
mat: PL - \*Ø28/28/28cm



**30073**

cm: L50xH45xP40 - pz: 5 - mat: PL  
\*Ø28/28/28/28cm



**30010**

cm: L60xH75xP60 - pz: 1 - mat: PL  
\*Ø28/28/28/28/28/28/28cm



**30011** - cm: L60xH40xP58 - pz: 1 - mat: PL

\*Ø23/27/27/28/28cm

\* Diametro piatti dall'alto | Ø Plate diameters from the top | Diamètre des plateaux en partant du haut  
Tortentellerdurchmesser von oben | Diámetro de los platos desde arriba | Diâmetro dos pratos de cima para baixo



# Compleanni *Q*

**290** **Auguri generici**  
Special occasions

**304** **Candele numerali**  
Numeral candles

**312** **Candele a stelo**  
Thin candles

**313** **Candele speciali**  
Special candles

**316** **Numeri**  
Numbers

- 320** **Candele a brand**  
Brand candles
- 323** **Vestidolci**  
Sweet dress
- 328** **Decoshape**  
Decoshape
- 332** **Dischi in cialda**  
Wafer discs
- 338** **Dischi in pasta di zucchero**  
Sugar pasta discs

- 340** **Vestibiscotti in cioccolato**  
Chocolate Sweet dress
- 344** **Bevande analcoliche**  
Alcohol-free drinks
- 346** **Soggettini in plastica**  
Plastic figurines
- 352** **1° compleanno**  
1st birthday

# *Candele*

Birthdays  
and Candles





## Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen  
Felicitaciones • Celebrações



78424 - ■■■ 4 - - cm: L5xH3~ - pz: 100 (25x4) -



78425 - ■■■ 3 - - cm: L5xH3,5 - pz: 80 (20x4) -



78447 - ■■■ 4 - - 5,5g  
cm: L4,5/5,5xH3~ - pz: 72 (12x6) -





## Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen  
Felicitaciones • Celebrações



**Decorazione a rilievo**

*Embossed decoration*



78431 - ■■■ 3 - ◆ - 7,3g - cm: L4,8 - pz: 45 (15x3) - (GF) (AZO)



78441 **NEW** - ■■■ 4 - ◆ - 4,5g

cm: L4,5/5,5xH3~ - pz: 72 (12x6) - (GF) (AZO) (V)







## Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen  
Felicitaciones • Celebrações



78326 - ■■■ 2 - ◆ - 4,5g cm: L7xH2,3 - pz: 80 (20x4) - (GF) (AZO) (V)



78325 - ■■■ 3 - ◆ - 6,3g - cm: Ø5 - pz: 45 (15x3) - (GF) (AZO) (V)



78327 - ■■■ 2 - ◆ - 4,5g cm: L7xH2,3 - pz: 80 (20x4) - (GF) (AZO) (V)



78328 - ◆ - (GF) (AZO) (V)





35406 - ■■■ 2 - ◆ - 3g

cm: L4,5~ - pz: 48 (24x2) - GF AZO



35407 - ◆

GF AZO



35404 - ◆

GF AZO



35405 - ◆

GF AZO



## Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen  
Anlässen • Felicitaciones  
Celebrações

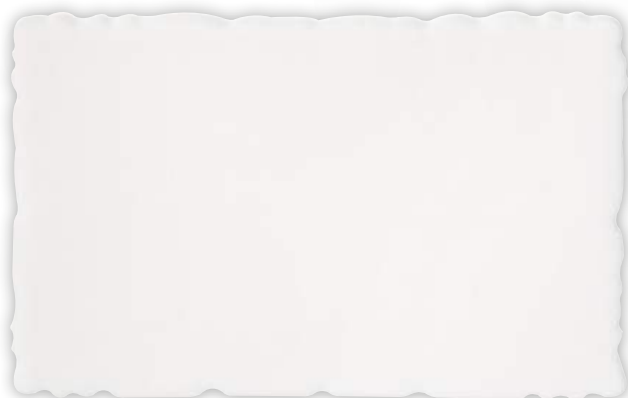
**25041G**

cm: Ø9,5 - pz: 50 - mat: ZU



**Personalizza i tuoi auguri  
con i pennarelli Modecor**

*Customize your wishes with Modecor pens*



**25012G** - cm: L8,5xH5,5 - pz: 50

mat: ZU -  



25071

cm: H9 - pz: 12 - mat: ZU





## Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen  
Anlässen • Felicitaciones  
Celebrações





25086 - cm: (11) - pz: 18Kit (3pz) - mat: ZU - (GF)



25067 - ●●● A - ■■■ 2 - cm: L8,5xH5,5 - pz: 50 - mat: ZU - (GF)



25068B - (GF)



25068C - (GF)



## Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen  
Felicitaciones • Celebrações



23503 - ●●● A - ■■■ 2  
cm: L10xH4 - pz: 120 - mat: WF



23504





23505 - ●●● A - ■■■ 2  
cm: L10xH4 - pz: 120 - mat: WF



23506



23507



23508





## Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen  
Felicitaciones • Celebrações



**24114** NEW - cm: H10

pz: 24 - mat: PL



Ø3,5cm

L10cm

**24096** - pz: 24Kit(2pz) - mat: PL



H max 7cm

L10xH7cm

**24176** - pz: 16Kit(9pz) - mat: PL





25017 - cm: L8 - pz: 100 - mat: PL



25018



17045  
cm: H12 - pz: 24  
mat: PL



17014  
cm: H17

COMPLEANNI  
E CANDELE  
Birthdays and Candles



24318 - cm: H9 - pz: 144 - mat: PL



14220  
cm: H5 - pz: 144  
mat: PL



14221  
cm: H6,5



**Candele**

Candles • Bougies • Kerzen • Velas • Velas



235001D



235002D



235003D



235004D



235005D



235006D



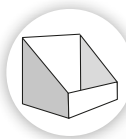
235007D



235008D



235009D



235000D

cm: H12 - pz: 6 Blister

mat: CE/PL





# Candele

Candles • Bougies • Kerzen • Velas • Velas



230210B



230212B



230213B



230214B



230215B



230211B

cm: H11 - pz: 25  
mat: CE/PL



230216B



230217B



230218B



230219B



230210C



230212C



230213C



230214C



230215C



230216C



230217C



230218C



230219C



230211C





230210D



230212D



230213D



230214D



230215D



230211D

cm: H11 - pz: 25  
mat: CE/PL



230216D



230217D



230218D



230219D



**Con glitter**

*With glitter*



230721

cm: H8,5

pz: 24Blister - mat: CE/PL



230720



230722



230723



230724



230725



230726



230727



230728



230729



# Candele

Candles • Bougies  
Kerzen • Velas • Velas



L10xH26,5xP8~cm



230841

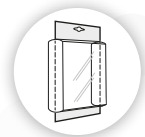


230842



230840

cm: H12 - pz: 6Blister  
mat: CE/PL



230843



230844



230845



230846



230847



230848



230849



239041

239042

239043

239044

239045



239046

239047

239048

239049



239040

cm: H6 - pz: 10Blister

mat: CE



1KIT= CANDELA 1 + CANDELA 8 • 1KIT= candle 1 + candle 8  
 1KIT= bougie 1 + bougie 8 • 1KIT= Kerze 1 + Kerze 8  
 1KIT= vela 1 + vela 8 • 1KIT= vela 1 + vela 8

23055 - cm: H8,5 - pz: 12Kit - mat: CE/PL



Con glitter

With glitter



23094D

cm: H12 - pz: 10Blister

mat: CE/PL





# Candele

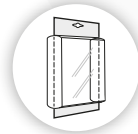
Candles • Bougies • Kerzen • Velas • Velas



**23099**

cm: L18xH65xP18 - pz: 1 (240pz)

mat: CE/MT



**235010B**

cm: H3 - pz: 24 Blister

mat: CE/PL



**235011B**



**235012B**



**235013B**



**235014B**



**235015B**



**235016B**



**235017B**



**235018B**



**235019B**



**235010C**



**235011C**



**235012C**



**235013C**



**235014C**



**235015C**



**235016C**



**235017C**

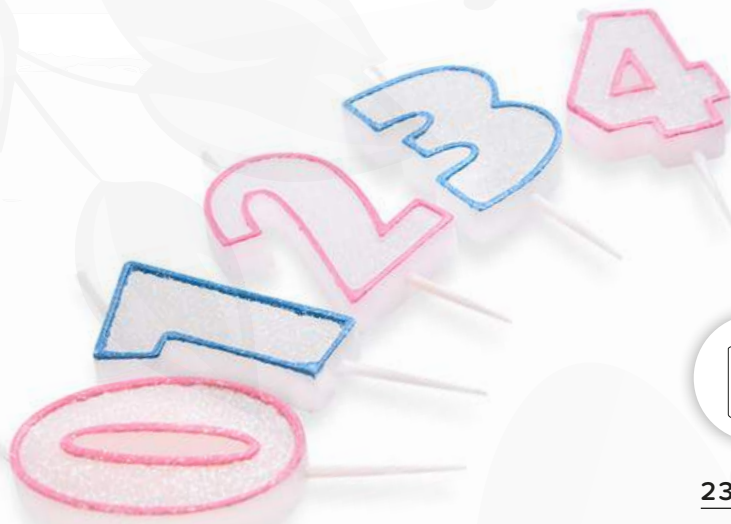


**235018C**



**235019C**



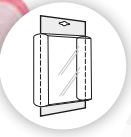


**230160**

cm: H4,5 - 24 Blister  
mat: CE/PL



**230161**



**23020**

cm: H4,5  
24 Blister  
mat: CE/PL



**230162**



**230163**



**230164**



**230165**



**230166**



**230167**



**230168**



**230169**



**23023**



**230170**



**230171**



**230172**



**230173**



**230174**



**230175**



**230176**



**230177**



**230178**



**230179**



# Candele

Candles • Bougies • Kerzen • Velas • Velas



**23002**

●●● BCDEGL - cm: H7  
pz: 100 - mat: CE ☉



**23026** - ●●● BCDEGL - cm: H20 - pz: 50 - mat: CE/PL



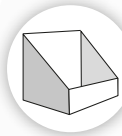
**23003** - ●●● BCDEGL - cm: H8 - pz: 100 - mat: CE/PL



**23001** - ●●● BCDEGL - cm: H1 - pz: 100 - mat: PL



L3,5xH14xP1cm



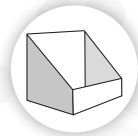
L7,5xH14xP7,5cm

**23075C**

cm: H11,5

pz: 12blister (12pz)

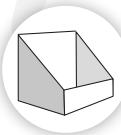
mat: CE/PL



**23075B**

## Candele scintillanti

Sparkling Candles • Bougies scintillantes  
Sprühkerzen • Velas centelleantes • Velas cintilantes



**23009** - ●●● A - cm: H17

pz: 800(40Blister da 20pz)

mat: CE ©



L13xH21xP11,5cm



# Candele

Candles • Bougies • Kerzen • Velas • Velas

Buon  
Compleanno



23095B - cm: H6 - pz: 10Blister - mat: CE/PL

Buon  
Compleanno

23095C

Happy  
Birthday

23096D



L23xH18xP14cm



23031 - ●●● A

cm: H11 - pz: 36Blister

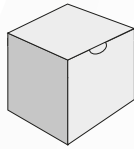
mat: CE/PL

# Candela fontana

Fountain Candle • Bougie fontaine  
Fontäne-Kerze • Vela bengala • Vela foguete



36  
pezzi



**23034**

cm: H15 - pz: 36 (9 Blister da 4pz) - ☉

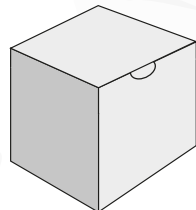


**Illumina la tua torta**

*Light up your cake*



72  
pezzi



**23000** NEW

cm: H12 - pz: 72 (18 Blister da 4pz) - ☉



# Numeri

Numbers • Chiffres • Zahlen • Números • Números



230410



230411



230412



230413



230414



230415



23041

●●● A - ■■■ 10

cm: H5,5 - pz: 100

mat: PL



230416



230417



230418



230419



230180



230181



230182



230183



230184



230185



23018

●●● A - ■■■ 10

cm: H4,5 - pz: 100

mat: PL



230186



230187



230188



230189



**23040**

●●● A - ■■■ 10  
cm: L5,5xH6,5  
pz: 100 - mat: PL



**23012**

●●● A0123456789  
■■■ 10  
cm: L5,5xH5,5  
pz: 100 - mat: PL



**23042**

cm: L5,5  
pz: 100 - mat: PL



**23019**

## Cassettiera portanumeri

Box with drawers containing numerals • Boîte porte chiffres  
Schubladenbox mit Zahlen • Caja portanúmeros • Caixa porta-números



LA CASSETTA CONTIENE • The box contains  
La boîte contient • Die Box enthält  
La caja contiene • A caixa contém



- n°1: pz 200
- n°2: pz 200
- n°3: pz 100
- n°4: pz 100
- n°5: pz 100
- n°6: pz 50
- n°7: pz 50
- n°8: pz 50
- n°9: pz 50
- n°0: pz 100
- Basi: pz 600

**23044** - cm: L40xH24xP15 - pz: 1 - mat: PL





# Peppa Pig<sup>TM</sup>



COMPLEANNI  
E CANDELE  
Birthdays and Candles



# Candele

Candles • Bougies • Kerzen • Velas • Velas

Peppa Pig



L10xH7xP8,5~cm



L8,5xH15~cm



40106 - cm: H7,5 - pz: 6Blister - mat: CE/PL

Masha e Orso



L10xH7xP8,5~cm



L8,5xH15~cm



42077



L8,5xH15~cm



L10xH7xP8,5~cm

42056 - cm: H7~ - pz: 6Blister - mat: CE/PL



L8,5xH15~cm



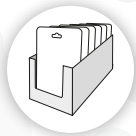
L10xH7xP8,5~cm

40342 - cm: H8,5



# Candele

Candles • Bougies • Kerzen • Velas • Velas



L10xH7xP16~cm

40564 - ●●● A - ■■■ 3 - cm: H6,8/7,3 - pz: 12Blister - mat: CE/PL

L8,5xH15~cm



L10xH7xP8,5~cm

L8,5xH15~cm

43181 - cm: H5 - pz: 6Blister - mat: CE/PL

# Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre • Vorgeschnittene Zuckerpaste  
Vistegalletas en pasta de azúcar • Veste bolacha em pasta de açúcar



42060

●●● A - ■■■ 4 - cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: ZU - (GF)



43153

●●● A - ■■■ 6 - (GF) (AZO)



COMPLEANNI  
E CANDELE  
Birthdays and Candles



43178

●●● A - ■■■ 6 - (GF)





# Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre • Vorgeschnittene Zuckerpaste • Vistegalletas en pasta de azúcar • Veste bolacha em pasta de açúcar



40132 - ●●● A - ■■■ 6  
cm: Ø5,8 - pz: 12BlisterA4(12pz)  
mat: ZU - (GF)

## iPUFFI

40161 - (GF)



40103 - (GF)

## Peppa Pig

25093 - (GF)



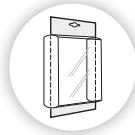


COMPLEANNI  
E CANDELE  
Birthdays and Candles



# Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre • Vorgeschnittene Zuckerpaste • Vistegalletas en pasta de azúcar • Veste bolacha em pasta de açúcar



43126 - ●●● A - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4(12pz)

mat: ZU - (GF)

**Masha e Orso**

71703 NEW - (GF)

nickelodeon  
**SpongeBob**



40339 - (GF)

**Bing**

40633 - (GF)

SMILEY  
World







# Decoshape

Decorazioni in cialda • Wafer decorations • Décorations en azyme • Oblatendekore  
Decoraciones de oblea • Decorações de obreia

## iPUFFI



40133 - ●●● A - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF

## PJ MASKS



43180

## 44 Gatti



42061 - ●●● A - ■■■ 8



COMPLEANNI  
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Birthdays and Candles



40105 - ●●● A - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF





# Decoshape

Decorazioni in cialda • Wafer decorations • Décorations en azyme • Oblatendekore  
Decoraciones de oblea • Decorações de obreia



Masha e Orso

43130 - ●●● A - ■■■ 10 - cm: H5,5 - pz: 600 - mat: WF



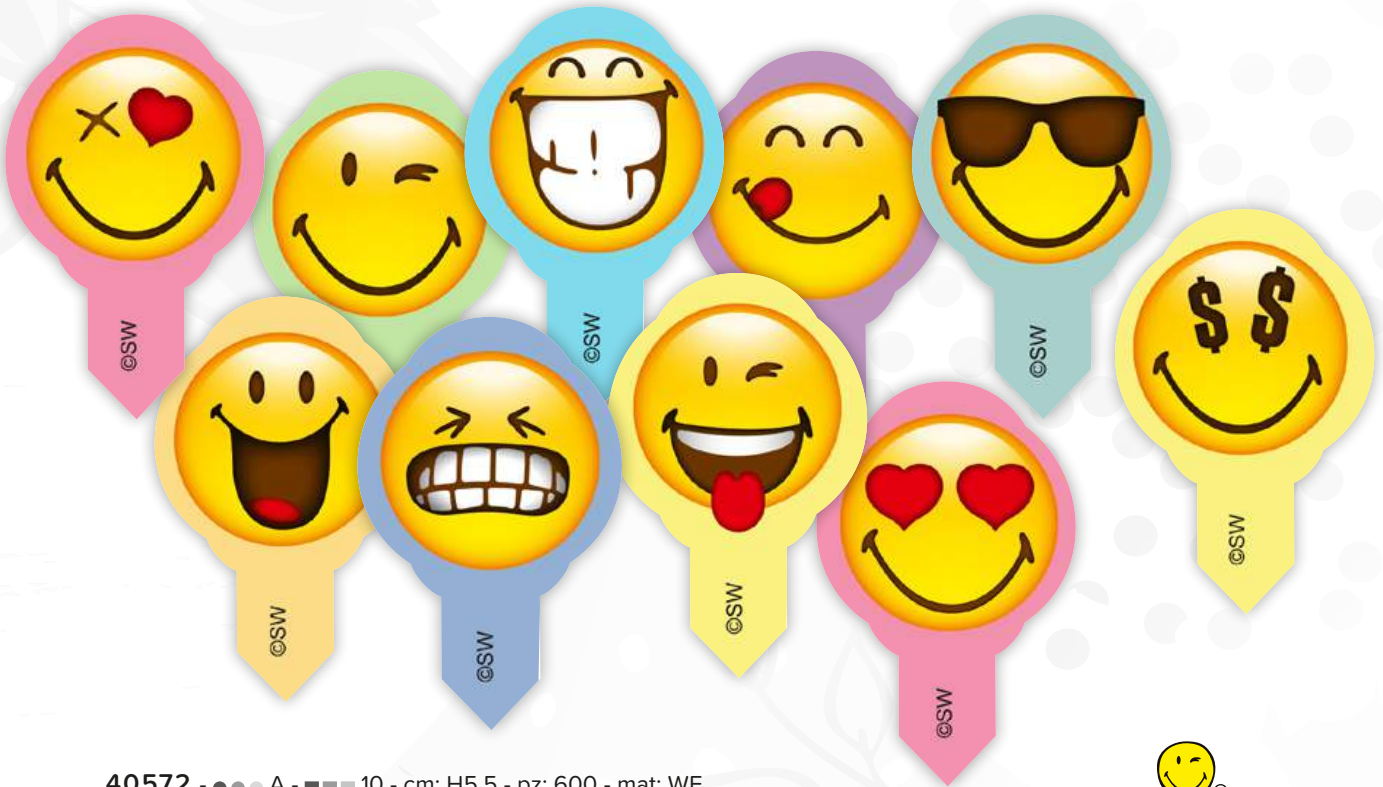
Cocomelon

40162 - ●●● A - ■■■ 6



PAW PATROL

43132 - ●●● A - ■■■ 6 - (A/Z)



40572 - ●●● A - ■■■ 10 - cm: H5,5 - pz: 600 - mat: WF



COMPLEANNI  
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Birthdays and Candles



40341



## Dischi in cialda Ø14,5cm

Wafer discs • Disques en azyme • Aufleger aus Oblaten  
Discos de oblea • Discos de obreia



42064 - (AZO)



40102 - (AZO)



40205 - (AZO)



42075 - (AZO)



40209

cm: Ø14,5 - pz: 27 - mat: WF - (AZO)



COMPLEANNI  
E CANDELE  
Birthdays and Candles



# Dischi in cialda Ø21cm

Wafer discs • Disques en azyme • Aufleger aus Oblaten  
Discos de oblea • Discos de obreia

## iPUFFI

## Peppa Pig



40130 - cm: Ø21 - pz: 12  
mat: WF - (AZO)

40100 - (AZO)



40202 - (AZO)

40203 - (AZO)







## Dischi in cialda Ø21cm

Wafer discs • Disques en azyme • Aufleger aus Oblaten  
Discos de oblea • Discos de obreia



42073

cm: Ø21 - pz: 12

mat: WF - 

**Masha e Orso**



42062 - 



40208 - 

**Bing**



43176 - 

**PJ MASKS**



71704 NEW

cm: Ø21 - pz: 12 - mat: WF - AZO



40160 - AZO



25092 - AZO



40212 - AZO



COMPLEANNI  
E CANDELE  
Birthdays and Candles



# Dischi in pasta di zucchero Ø21cm

Sugar paste discs • Disques en pâte à sucre • Aufleger aus Zuckermasse  
Discos de pasta de azúcar • Discos de pasta de açúcar



40101

cm: Ø21 - pz: 12

mat: ZU - GF



40131 - GF



40204 - GF AZO



42063 - GF



Masha e Orso

PJMASKS



42074

cm: Ø21 - pz: 12 - mat: ZU - ©



43177 - ©



Bing

40214 - ©



## Vestibiscotti in cioccolato chablon

Thin chocolate sweet dress • Habit-biscuits en chocolat fin • Dünne Schokolade Keks Dekorationen • Vistegalletas de chocolate superfino • Veste bolacha de chocolate fino

# Sottile



40104 - ■■■ 3 - ◆ - cm: Ø6

pz: 110 (55x2) - mat: CC - ©



**In cioccolato!**  
Chocolate



# Buono e divertente

Ideale per la merenda

*Subtle, good and fun Ideal for snacking*





# Vestibiscotti in cioccolato chablon

Thin chocolate sweet dress • Habit-biscuits en chocolat fin • Dünne Schokolade Keks Dekorationen • Vistegalletas de chocolate superfino • Veste bolacha de chocolate fino



43179 - ■■■ 3 - ◆ - cm: Ø6 - pz: 110 (55x2) - mat: CC ©



40210 - ■■■ 6 - ◆ - ©





42065 - ■■■ 4 - ◆ - cm: Ø6 - pz: 110 (55x2) - mat: CC - ©



COMPLEANNI  
E CANDELE  
Birthdays and Candles

42076 - ■■■ 6 - ◆ - ©

Masha e Orso



## Bevanda analcolica

Alcohol-free drink • Boisson sans alcool • Alkoholfreies Getränk  
Bebida sin alcohol • Bebida sem álcool



40441 **NEW**

cm: H31 - pz: 6 - mat: LA

ml: 750 - **AZO**



**Gusto mela**  
*Apple-flavoured*



43129 - ●●● A - ■■ 3

**GF** **AZO**



**Gusto mela**  
*Apple-flavoured*



40134

**GF** **AZO**



**Con aroma  
al gusto lampone**  
*Raspberry flavour  
Non-alcoholic drink*



**Con aroma  
al gusto fragola**  
*Strawberry flavour  
Non-alcoholic drink*

40447 - **GF** **AZO**




Disney  
**FROZEN II**



**72206**

cm: H31 - pz: 6 - mat: LA

ml: 750 - 




**Gusto uva bianca**

*White grape-flavoured*



Disney  
**PRINCESS**



**72196** - 



**Gusto mela**

*Apple-flavoured*



Disney - PIXAR  
**CARS**



**72195** - 



**Gusto fragola  
e mela**

*Strawberry  
and apple flavoured*



Disney  
**MICKEY  
MOUSE  
& Friends**



**72193** - 



**Gusto uva bianca**

*White grape-flavoured*



## Soggettini in plastica

Plastic fi gurines • Sujets en plastique • Plastik-Figuren  
Muñecos de plástico • Enfeites de plástico



**72228**

cm: L8,5xH10,5~ - pz: 6 - mat: PL ©



**72248** NEW

cm: L6xH10~ - ©



**72226**

cm: L7,5xH10,5 - ©



**72230**

cm: L7,5xH10~ - ©



**72227**

cm: L6xH9~ - ©



Isolare la base del soggetto con pellicola alimentare prima di posizionarlo sulla superficie della torta



## Soggettini in plastica

Plastic fi gurines • Sujets en plastique • Plastik-Figuren  
Muñecos de plástico • Enfeites de plástico



Disney  
PRINCESS



25259 - ●●● A - ■■■ 2 - cm: H8-8,5 - pz: 20 - mat: PL



72235

cm: L3,5xH6,5~ - pz: 6 - mat: PL ☉



72236

cm: L4,5xH7~ - ☉



41064

cm: L5,5xH9,5~ - ☉



72229

cm: L7xH2,5~ - pz: 6 - mat: PL ☉



20115 - cm: L6,5xH5~ - ☉



L7,5xH4~ cm



L10xH3,5 cm

20113 - ●●● A - ■■ 2 - ☉



## Soggettini in plastica

Plastic fi gurines • Sujets en plastique • Plastik-Figuren  
Muñecos de plástico • Enfeites de plástico



40632 - ●●● A - ■■■ 3

cm: H max 7 - pz: 30 - mat: PL



43174 - ●●● A - ■■■ 3 - cm: H7







# 1° compleanno

First birthday • Premier anniversaire • Erster Geburtstag  
Primer cumpleaños • primeiro aniversário



**26014B** - cm: (11) - pz: 18Kit (3pz) - mat: ZU - (GF)



**26014C** - (GF)



**20297** - cm: H18

pz: 12 - mat: (G)





SEMIFINISHED

# *Semilavorati*

**356** **Pasta di zucchero**  
Sugar paste

**368** **Isomalto**  
Isomalt

**368** **Ghiaccia reale**  
Royal Icing

**369** **Pizzo edibile**  
Edible lace

**370** **Drip Choc**  
Drip Choc

**372** **Glassa Croc**  
Croc glaze



**374 Estratto Vaniglia**  
Drip Choc

**374 Gelatina**  
Jelly

**377 Bagne analcoliche**  
Non-alcoholic syrups

**378 Spray da laboratorio**  
Lab sprays

**380 Tartellette per finger food**  
Tartlets for finger food



# Quale pasta di zucchero fa per me?

Which sugar paste is right for me?

## POP

**Estremamente flessibile e facile da lavorare**

*Extremely flexible and easy to handle*

1 | 2 | 3 | 4 | 5

<b>Facilità di lavorazione</b> - <i>Level of difficulty</i>	
<b>Colorazione</b> - <i>Colouring</i>	
<b>Taglio</b> - <i>Cutting</i>	
<b>Performance in negativo</b> - <i>Negative performance</i>	
<b>Performance in positivo</b> - <i>Positive performance</i>	
<b>Modelling</b> - <i>Modelling</i>	

## POP A TASSO RIDOTTO di zuccheri REDUCED SUGARS

**La stessa POP di sempre... ma con meno zuccheri!**

*The same POP as always... but with less sugars!*

1 | 2 | 3 | 4 | 5

<b>Facilità di lavorazione</b> - <i>Level of difficulty</i>	
<b>Colorazione</b> - <i>Colouring</i>	
<b>Taglio</b> - <i>Cutting</i>	
<b>Performance in negativo</b> - <i>Negative performance</i>	
<b>Performance in positivo</b> - <i>Positive performance</i>	
<b>Modelling</b> - <i>Modelling</i>	

## LUXURY White

**Bianco brillante**

*Bright white*

1 | 2 | 3 | 4 | 5

<b>Facilità di lavorazione</b> - <i>Level of difficulty</i>	
<b>Colorazione</b> - <i>Colouring</i>	
<b>Taglio</b> - <i>Cutting</i>	
<b>Performance in negativo</b> - <i>Negative performance</i>	
<b>Performance in positivo</b> - <i>Positive performance</i>	
<b>Modelling</b> - <i>Modelling</i>	



**Resiste agli shock termici e mantiene perfettamente la struttura**  
*Resists to shocks and maintains its structure*

1 | 2 | 3 | 4 | 5

<b>Facilità di lavorazione - Level of difficulty</b>	
<b>Colorazione - Colouring</b>	
<b>Taglio - Cutting</b>	
<b>Performance in negativo - Negative performance</b>	
<b>Performance in positivo - Positive performance</b>	
<b>Modelling - Modelling</b>	



**Ideale per coperture**  
*Ideal for cake covering*

1 | 2 | 3 | 4 | 5

<b>Facilità di lavorazione - Level of difficulty</b>	
<b>Colorazione - Colouring</b>	
<b>Taglio - Cutting</b>	
<b>Performance in negativo - Negative performance</b>	
<b>Performance in positivo - Positive performance</b>	
<b>Modelling - Modelling</b>	

#### LEGENDA | LEGEND:

**- Facilità di lavorazione | Level of difficulty**

Insieme delle performance di manipolazione, adesività e stesura della pasta  
 Combination of paste handling, adhesion and spreading performance

**- Colorazione - Colouring**

Resa del prodotto con aggiunta di coloranti alimentari (in gel o in polvere)  
 Product yield with added food colouring (gel or powder)

**- Taglio - Cutting**

Performance del prodotto al momento del taglio del dolce - Product performance when cutting the cake

**- Performance in negativo - Negative performance**

Resistenza della pasta su torta a temperature negative e in seguito positive (-18° e +4°)  
 Resistance of paste on cake at negative and then positive temperatures (-18° and +4°)

**- Performance in positivo - Positive performance**

Resistenza della pasta su torta a temperature positive (+4°) - Resistance of paste on cake at positive temperatures (+4°)

**- Modelling - Modelling**

Performance della pasta con aggiunta di CMC nella realizzazione di figure in 3D  
 Performance of paste with added CMC in 3D figure modelling



# Pasta di zucchero POP



POP Sugar paste • Pâte à sucre POP • POP Fondant  
Fondant POP • Pasta de açúcar POP

- **Estremamente flessibile.** Con la sfogliatrice puoi tirare la POP fino ad 1 mm di spessore.
- POP è anche per **modelling** - con una piccola aggiunta di CMC,
- POP è **senza grassi idrogenati**
- **Äußerst flexibel.** Mit der Walzmaschine können Sie den POP Fondant bis zu 1mm dick ausrollen.
- POP dient auch zur **Modellierung** - mit einem kleinen Zusatz von CMC
- POP ist **frei von gehärteten Fetten**
- **Extremely flexible.** With the dough sheeter you can spread POP as thin as 1 mm.
- POP is also for **modelling** - with a small addition of CMC
- POP is **free of hydrogenated fats**
- **Extremadamente flexible.** Con la laminadora se puede estirar hasta 1 mm de espesor.
- El fondant POP es también **para modelar** - con una pequeña adición de CMC
- El fondant POP es **sin grasa hidrogenada**
- **Extrêmement flexible.** Avec le laminoir il est possible de la réduire à 1mm d'épaisseur.
- POP est idéale aussi pour le **modeling** - avec un petit rajout de CMC
- POP est **sans graisses hydrogénées**
- **Extremamente flexível.** Com a laminadora pode estender a POP até 1 mm de espessura.
- A pasta POP serve também **para modelar** - com uma pequena adição de CMC, é perfeito para criar flores com pétala
- A POP é **hidrogenada sem gordura**



5kg

CODICE	COLORE	AZO	GF
25467	BIANCO CANDIDO	●	●
25494	ROSA CONFETTO	●	●
25495	AZZURRO CONFETTO	●	●
25496	ROSSO FUOCO	●	●

pz: 1 - mat: ZU



1kg

CODICE	COLORE	AZO	GF
25472	BIANCO CANDIDO	●	●
25468	ROSA CONFETTO	●	●
25469	AZZURRO CONFETTO	●	●
25470	ROSSO FUOCO	●	●
25471	GIALLO SOLE	●	●
25497	ARANCIO PASTELLO	●	●
25475	FUCSIA	●	●
25476	LILLA	●	●
25474	VERDE PRATO	●	●
25473	CIANO	●	●
25499	MARRONE	●	●
25477	NERO	●	●

pz: 6 - mat: ZU



## Tanti formati e colori per molteplici utilizzi!

Many sizes and colours for multiple uses!



250g

CODICE	COLORE	AZO	GF
25322	BIANCO CANDIDO	●	●
25318	ROSA CONFETTO	●	●
25319	AZZURRO CONFETTO	●	●
25320	ROSSO FUOCO	●	●
25321	GIALLO SOLE	●	●
25324	VERDE PRATO	●	●
25323	CIANO	●	●
25329	NERO	●	●

pz: 24 - mat: ZU

CODICE	COLORE	AZO	GF
25326	ARANCIO PASTELLO	●	●
25327	FUCSIA	●	●
25328	LILLA	●	●
25325	MARRONE	●	●

pz: 12 - mat: ZU





SEMILAVORATI  
Semifinished





Isolare la decorazione con pellicola alimentare prima di posizionarla sulla superficie della torta

# POP

## A TASSO RIDOTTO

### di zuccheri\*

REDUCED SUGARS\*

POP Sugar paste with reduced sugar content  
Pâte à sucre POP à teneur réduite en sucre  
POP Fondant mit reduziertem Zucker Inhalt  
Fondant POP con contenido reducido de azúcar  
Pasta de açúcar POP com baixo teor de açúcar



## Meno 30% di zuccheri

\* rispetto alla media delle paste di zucchero presenti sul mercato  
(Fonte: Modecor, vedi [www.modecor.it](http://www.modecor.it))

**30% less sugar**

\* than the average market sugar pastes.

(Source: Modecor, see [www.modecor.it](http://www.modecor.it))

## La pasticceria del futuro è attenta agli ingredienti!

Pastry of the future pays attention to ingredients!

3kg

25380 - BIANCO

kg: 3 - pz: 1 - mat: ZU - GF AZO

• Estremamente flessibile e senza grassi idrogenati, **ma con meno zuccheri!**

• Extremely flexible and without hydrogenated fats, **but with less sugar!!**

• Extrêmement souple et sans graisses hydrogénées, **mais avec moins de sucre !**

• **-30% de sucre** par rapport à la moyenne des pâtes à sucre du marché

• Extrem flexibel und ohne gehärtete Fette, **aber mit weniger Zucker!**

• **-30 % Zucker** im Vergleich zum Durchschnitt der Zuckerpasten auf dem Markt

• Extremadamente flexible y sin grasas hidrogenadas, **¡pero con menos azúcares!**

• **-30% menos de azúcar** que la media del fondant presente en el mercado

• Extremamente flexível e sem gorduras hidrogenadas, **mas com menos açúcar!**

• **-30% de açúcar** do que a média das pastas de açúcar no mercado





# Pasta di zucchero Luxury White

Luxury White sugar paste • Pâte à sucre Luxury White • Luxury White Fondant  
Fondant Luxury White • Pasta de açúcar Luxury White



**Bianco brillante!**

*Bright white!*



**Ideale per grandi torte da cerimonia**

*Ideal for large ceremony cakes*

**LUXURY**  
*White*

7kg



**25375**  
**BIANCO**

kg: 7 - pz: 1 - mat: ZU



- Naturalmente bianca: senza biossido di titanio (E171)
- Perfetta al taglio
- Morbida e facile da lavorare

- Naturally white: Titanium Dioxide free - no E171
- Perfect cutting
- Soft and easy to work

**La pâte à sucre blanc brillant signée Modacor!**

- De couleur blanc naturel: sans dioxyde de titane (E171)
- Coupe parfaite
- Souple et facile à travailler

**Der strahlend weiße Fondant von Modacor!**

- Naturweiß: ohne Titandioxid E171
- Perfekt beim Schneiden
- Weich und leicht zu verarbeiten

**¡El fondant blanco brillante de Modacor!**

- Naturalmente blanco: sin dióxido de titanio (E171)
- Perfecto cuando se corta
- Suave y fácil de trabajar

**A pasta de açúcar branco brilhante da Modacor!**

- Naturalmente branco: sem dióxido de titânio (E171)
- Corte perfeito
- Suave e fácil de trabalhar



SEMILAVORATI  
Semifinished



# Pasta di zucchero Tropical Sugar

Tropical Sugar paste • Pâte à sucre Tropical  
Tropical Fondant • Fondant Tropical  
Pasta de açúcar Tropical



**LA PASTA DI ZUCCHERO SUPER PERFORMANTE!**  
**The high performance sugar paste!**



**Resiste agli shock termici!**

*Resists thermal shock*




**Mantiene perfettamente la struttura!**

*Maintains its structure*

5kg



**25690 - BIANCO**

kg: 5 - pz: 1 - mat: ZU -  



Tropical Sugar è l'unica pasta che mantiene inalterate le proprie prestazioni se mantenuta in frigorifero per 72 ore dopo il passaggio in abbattitore e successiva copertura

Perfetta per la copertura di torte anche di grandi dimensioni grazie all'estrema flessibilità (2 mm con la sfogliatrice) senza crepe o rotture

Mantiene perfettamente la struttura ed è adatta per modelling e lavorazioni complesse senza aggiunta di CMC

Tropical Sugar is the only sugar paste which keeps its characteristics up to 72H in refrigerator, when the cake is frozen in blast chiller before covering

Perfect for large dimension cake covering, thanks to its high flexibility (up to 2 mm with sheeter) without cracking

Maintains its structure and is ideal for complex modelling and working without adding CMC

## La pâte à sucre super performante!

Tropical Sugar est la seule pâte à sucre qui maintient inchangées ses prestations: si on passe le gâteau dans la cellule de refroidissement et ensuite on le couvre, elle peut être conservée dans le réfrigérateur pour 72 heures

Parfaite pour la couverture de gâteaux de grandes dimensions grâce à son extrême flexibilité (jusqu'à 2 mm avec le laminoinir) sans fissures ou cassures

Elle maintient parfaitement sa structure et est idéale pour modeling et réalisations plus complexes sans ajout de CMC

## Der super leistungsfähige Fondant!

Der Tropical Sugar ist der einzige Fondant, der seine Leistungen unverändert beibehält: auch nach dem Schnellkühler kann die überzogene Küche bis zu 72 Stunden im Kühlschrank aufbewahrt werden.

Perfekt zum Ueberziehen von großen Kuchen dank der extremen Flexibilität (2 mm mit der Walzmaschine) ohne Risse oder Brüche

Es hält die Struktur perfekt und eignet sich für die Modellierung und komplexe Bearbeitungen ohne CMC-Zusatz

## ¡El fondant super resistente!

El fondant tropical es el único que mantiene inalteradas sus propiedades hasta 72 hs, conservado en la nevera; la tarta debe cubrirse con el fondant después de haberla pasada por abatidor

Perfecto para cubrir incluso pasteles grandes, gracias a su extrema flexibilidad (2 mm con la laminadora) sin grietas ni roturas

Mantiene la estructura perfectamente y es adecuado para el modelado y trabajos complejos, sin la adición de CMC

## A pasta de açúcar super resistente

A pasta de açúcar tropical é a única que mantém todas as suas propriedades inalteradas durante 72 horas, no frigorífico; O bolo deve ser coberto com a pasta de açúcar depois da passagem pela abatidora

Perfeito para cobrir bolos grandes, graças à sua extrema flexibilidade (2 mm com a laminadora), sem rachar nem quebrar

Mantém a estrutura perfeitamente e é adequada para modelagem e trabalhos complexos, sem a adição de CMC





# Pasta di zucchero Elite

Elite Sugar Paste • Pâte à sucre Elite • Elite Fondant  
Fondant Elite • Pasta de açúcar Elite



Ideale per  
coperture

Ideal for cake  
covering

Idéale pour  
couvertures

Ideal für  
Kuvertüren

Ideal para  
coberturas

Ideal para  
coberturas



5kg

**24568 - BIANCO**

kg: 5 - pz: 1 - mat: ZU -



1kg

**25428 - BIANCO**

kg: 1 - pz: 8 - mat: ZU -

# Pasta Modellabile

Modelling paste • Pâte à sucre modelable • Modellierfondant  
Pasta moldeable • Massa moldável



1kg

**25696 - BIANCO**

kg: 1 - pz: 1 - mat: ZU

- Formulazione con burro di cacao
- Ottima tenuta
- Subito in forma una volta lavorata
- Ideale per tutti i tipi di modelling complesso e per la creazione di fiori

- Cocoa butter formula
- Optimum hold
- Keeps its shape once worked
- Ideal for all types of complex modelling and for creating flowers

- Formule avec beurre de cacao
- Très résistante
- Facile à modeler, elle maintient la forme une fois modelée
- Idéale pour tous les types de modelling complexe et pour la création de fleurs

- Rezeptur mit Kakaobutter
- Hält sehr gut
- Einfach zu Modellieren
- Ideal für alle Sorten von Modelling und für die Fertigung von Blumen

- Formula con manteca de cacao
- Excelente resistencia
- Fácilmente moldeable
- Ideal para todo tipo de modelado complejo y para la creación de flores

- Receita com manteiga de cacau
- Excelente resistência
- Facilmente moldável
- Ideal para todos os tipos de modelagem complexas e para a criação de flores



# Pasta di zucchero

Sugar paste • Pâte à sucre • Fondant • Fondant • Pasta de açúcar



## Per decorazioni e modelling

For decorations and modelling



100g



### 23645 - GOLD

g: 100 - pz: 10 - mat: ZU



### 23646 RUBINO



## CMC

Carbossimetilcellulosa sodica • Sodium carboxymethyl cellulose • Carboxyméthylcellulose sodique  
Natriumcarboxymethylcellulose • Carboximetilcelulosa sódica • Carboximetilcelulose de sódio



### 24117

g: 40 - pz: 4



Dopo l'aggiunta di CMC, lasciare riposare la pasta per 30 minuti prima dell'utilizzo

After adding the CMC, let the paste rest for 30 minutes before use

Après le rajout du CMC laisser reposer la pâte pendant 30 minutes avant l'usage

Nach der Zugabe von CMC lassen Sie die Paste 30 Minuten vor dem Verbrauch absetzen

Después de haber agregado CMC, dejar reposar la pasta por unos 30 minutos antes de usarla

Depois de acrescentar o CMC, deixar repousar a pasta por uns 30 minutos antes de usar

## Colla alimentare

Edible glue • Colle alimentaire • Lebensmittelkleber  
Cola comestible • Cola alimentar

### 23188

g: 18 - pz: 10 - GF AzO





## Isomalto

Isomalt • Isomalt • Isomalt • Isomalt • Isomalte



250g

**24144** - g: 250 - pz: 6

mat: ZU -

1,3kg

**24129** - kg: 1,3 - pz: 1

mat: ZU -



## Royal Icing

Preparato per ghiaccia reale • Royal icing mix • Préparation pour glace royale • Präparat für Zuckerguss  
Preparado para glasa real • Preparado para glacé real



150g

**24146** - g: 150 - pz: 6

mat: ZU -

4,5kg

**24120** - kg: 4,5 - pz: 1

mat: ZU -



# La Pasta Sweet Lace Express

The Sweet Lace Express Paste • La Pâte Sweet Lace Express  
 Der Teig Sweet Lace Express • La Pasta Sweet Lace Express  
 A Massa Sweet Lace Express



200g

**25374** - g: 200 - pz: 6 - mat: PR -

- |  |  |  |
|--|--|--|
| <ul style="list-style-type: none"> <li>• Estremamente morbida e facile da stendere negli appositi stampi! Ottima resistenza in frigo e abbattitore, una volta posizionato sul dolce</li> <li>• Perfetto durante il taglio del dolce!</li> </ul>        | <ul style="list-style-type: none"> <li>• Extremely soft and easy to lay into its specific moulds</li> <li>• High resistance in fridge and blast chiller once placed upon the cake</li> <li>• Perfect during cake cutting!</li> </ul>   | <ul style="list-style-type: none"> <li>• Extrêmement souple et facile à étendre dans les moules spécifiques !</li> <li>• Excellente résistance au réfrigérateur et en cellule de refroidissement, une fois appliquée sur le gâteau</li> <li>• Parfaite au moment de couper le gâteau!</li> </ul> |
| <ul style="list-style-type: none"> <li>• Sehr weich und leicht in den Formen auszurollen!</li> <li>• Nach Auflage auf der Backware optimale Haltbarkeit im Kühlschrank und im Schockfroster</li> <li>• Perfekt beim Schneiden der Backware!</li> </ul> | <ul style="list-style-type: none"> <li>• Extremadamente blanda y fácil de extender en los correspondientes moldes</li> <li>• Óptima conservación en la nevera y en el abatidor, una vez apoyado sobre la tarta</li> <li>• ¡Perfecto durante el corte de la tarta!</li> </ul> | <ul style="list-style-type: none"> <li>• Extremamente macia e fácil de espalhar nos respetivos moldes!</li> <li>• Excelente resistência no frigorífico e na abatedora, depois de colocada no doce</li> <li>• Não se rompe ao cortar o doce!</li> </ul>   |

# La spatola rossa

The red spatula • La spatule rouge • Rote Spachtel  
 La espátula roja • A espátula vermelha



**31209**

cm: L21 - pz: 1Blister - mat: PL



# Drip Choc

Glassa colorata pronta all'uso per effetto drip • Ready to use coloured glaze for drip effect  
Nappage coloré prêt à l'emploi pour un effet drip • Fertige gefärbte Glasur für Drip Effekt  
Glaseado de color listo para usar para el efecto goteo  
Glacê de cores para efeito gotas

**Il colore asciuga in fretta**, non sgocciola sul dolce

Ideali per decorare basi in zucchero e panna

**Con tappo dosatore** per una colata perfetta!

**The colour dries quickly**, does not drip on the cake

Ideal for decorating sugar and cream bases

**With measuring cap** for a perfect drip!

**La couleur sèche rapidement**, elle n'égoutte pas sur le gâteau

Idéal pour décorer les gâteaux à base de sucre et crème fraîche

**Avec bouchon doseur** pour une parfaite coulée!

**Die Farbe trocknet schnell**, sie tropft nicht auf den Kuchen

Ideal zum Dekorieren von Kuchen aus Zucker- und Sahnebasis

**Mit Messkappe** für einen perfekten Abstich!

**El color se seca rápidamente**, no sigue goteando sobre el pastel.

Ideal para decorar bases de azúcar y nata

**¡Con tapa dosificadora** para un goteo perfecto!

**A cor seca rapidamente**, não pinga sobre o bolo

Ideal para a decorações à base de açúcar e natas

**Com tampa doseadora** para umas gotas perfeitas!



**Crea la tua drip cake in pochi minuti!**

*Create your drip cake in few minutes!*



180g

CODICE	COLORE	AZO	GF
<u>23296</u>	ROSA	●	●
<u>23297</u>	GIALLO	●	●
<u>23298</u>	AZZURRO	●	●
<u>23299</u>	PORPORA	●	●
<u>23309</u>	CIOCCOLATO BIANCO	●	●
<u>23310</u>	ROSSO CILIEGIA	●	●
<u>23311</u>	CACAO	●	●

g: 180 - pz: 1



<u>23642</u>	BRONZO	●	●
<u>23644</u>	RUBY	●	●
<u>23643</u> <b>NEW</b>	ORO	●	●

g: 180 - pz: 1





# Glassa Glitter

Per un effetto brillante su  
*torte e monoporzioni!*

For a sparkling effect on cakes and single-portion desserts



1Kg



ARANCIONE

25379

kg:1 - pz: 4 - mat: ZU



VERDE

25378 - GF AZO



VIOLA

25377 - GF AZO



ROSSA

25376 - GF



COLOR CIOCCOLATO LATTE

25366 - GF AZO



COLOR CIOCCOLATO FONDENTE

25365 - GF AZO



SEMILAVORATI  
Semifinished



## Estratto di vaniglia in pasta

Vanilla extract paste • Extrait de vanille en pâte • Vanilleextrakt Paste  
Extracto de vainilla en pasta • Extracto de baunilha em pasta



50g

**Aroma naturale**  
*Natural flavour*

**23228**

pz: 8 - mat: ZU



## Gelatina spray

Spray gelatine • Gelée spray • Sprüh-Gelatine • Gelatina en spray • Geleia em spray

Ideale per lucidare la frutta e prevenire l'ossidazione. Dosaggio spray perfetto, senza grumi

Ideal for polishing fruit and preventing oxidation. Perfect spray dosage, no lumps

Idéale pour rendre les fruits brillants et en prévenir l'oxydation. Dosage spray parfait, sans grumeaux

Ideal zum Polieren von Früchten und zur Verhinderung von Oxidation. Perfekte Sprühdosierung ohne Klumpen

Ideal para abrillantar la fruta y prevenir la oxidación. Dosificación perfecta del spray, sin grumos

Ideal para dar brilho a fruta e prevenir a oxidação. Dosagem por pulverização perfeita, sem grumos



### Effetto Trasparente

*Transparent effect*

**23239**

ml: 200 - pz: 6





# ModecorGel

Gelatina alimentare di colore neutro • Transparent edible gelatine  
 Gélatine alimentaire de couleur neutre • Lebensmittel Gelatine mit neutraler Farbe  
 Gelatina alimentaria de color neutro • Geleia alimentar de cor neutra



50g



24198

g: 50 - pz: 40

mat: GE -

Ideale per donare  
brillantezza a dischi,  
vestidolci e stampe  
in pasta di zucchero

Ideal for brightening  
disks, sweet dress  
and sugar paste  
prints

Idéale pour donner  
de la brillance  
aux disques,  
habits-gâteaux et  
impressions sur  
pâte à sucre

Ideal um Aufleger,  
vorgestanzte  
Zuckerpaste und  
Lebensmitteldrucke  
auf Zuckerfolien  
glaenzen zu lassen

Ideal para dar brillo  
a los discos, viste-  
galletas y demás  
dibujos sobre  
fondant

Ideal para dar  
brilho aos discos,  
veste-bolacha e  
outros desenhos  
sobre pasta de  
açúcar

1kg



24190

kg: 1 - pz: 4 - mat: GE -

SEMILAVORATI  
Semifinished



# Modedecor *Cake*<sup>®</sup>



## Effetto trasparente Transparent effect

- |   |  |  |
|---|--|--|
| <ul style="list-style-type: none"> <li>• Aroma neutro.</li> <li>• Non cola e rimane estremamente compatta</li> <li>• Resa perfetta su semifreddi e torte in panna</li> </ul>                      | <ul style="list-style-type: none"> <li>• Neutral flavour.</li> <li>• Perfect result on parfait and cream cakes</li> <li>• It does not drip and remains intact</li> </ul>           | <ul style="list-style-type: none"> <li>• Arome neutre.</li> <li>• Rendu parfait sur des entremets et des gâteaux à la crème</li> <li>• Ne colle pas et reste extrêmement compacte</li> </ul> |
| <ul style="list-style-type: none"> <li>• Neutrales Aroma</li> <li>• Perfekt für Halbgefrorene und Sahnetorten</li> <li>• Die Gelatine Master Cake tropft nicht und bleibt sehr kompakt</li> </ul> | <ul style="list-style-type: none"> <li>• Aroma neutro.</li> <li>• Rendimiento perfecto sobre semifrios y tartas de crema</li> <li>• No es pegajosa y permanece compacta</li> </ul> | <ul style="list-style-type: none"> <li>• Aroma neutro.</li> <li>• Eficiência perfeita para semifrios e tortas de natas</li> <li>• Não escorre e permanece extremamente compacta</li> </ul>   |



1kg



**24158**

kg: 1 - pz: 1 - mat: GE -

## Decorgel

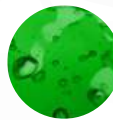
Gelatina alimentare effetto trasparente • Transparent edible gelatine • Gélatine alimentaire  
Effet transparent • Lebensmittel Gelatine transparent-Effekt • Gelatina alimentaria efecto transparente  
Geleia alimentar



**23222D** - ROSSO -g: 20 - pz: 12  
mat: GE



20g



**23222L**  
VERDE



ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido



**23217**

●●● A - ■■ 5 - g: 20 - pz: 40 - mat: GE -

L27,5xH23xP13,5cm

# Bagne analcoliche per dolci

Bagne analcoliche per dolci • Non-alcoholic syrups for cakes • Extraits sans alcool pour gâteaux • Alkoholfreier Sirup für Süßwaren • Jarabes analcológicos para dulces  
Xarope sem álcool para doces



250ml

**Panna**  
*Cream*

25368

pz: 6 - mat: LA



**Vaniglia**  
*Vanilla*

25369



**Benevento**  
*Benevento*

25370



**Babà**  
*Babà*

25371



**Zuppa Inglese**  
*Trifle*

25372



**Alchermes**  
*Alchermes*

25373



## Lacca spray

Lacquer spray • Laque en spray • Lackspray • Laca spray • Laca em spray



Ideale per proteggere e lucidare cioccolato, pasta di zucchero e pasta di mandorle

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

Ideal para proteger y dar brillo a: chocolate, fondant y pasta de almendras

Ideal for protecting and glazing chocolate, sugar and almond paste

Ideal für den Schutz und Glanz von Schokolade, Zuckermasse und Mandelmasse

Ideal para proteger e dar brilho ao chocolate, pasta de açúcar e pasta de amêndoas



**23230**

ml: 300 - pz: 1 - GF AZO

## Lucidante spray

Glazing spray • Vernis en spray • Glanzspray • Brillantador spray • Spray de brilho



Burro di cacao per lucidare pasta di zucchero e pasta di mandorle

Kakaobutter zum Glänzendmachen von Zuckermasse und Mandelmasse

Cocoa butter for glazing sugar and almond paste

Manteiga de cacau para dar brilho a fondant y pasta de almendras

Beurre de cacao pour faire briller la pâte à sucre et la pâte d'amande

Manteiga de cacau para dar brilho à pasta de açúcar e à pasta de amêndoas



**24501**

ml: 400 - pz: 1 - GF AZO

# Refrigerante spray

Cooling spray • Réfrigérant en spray • Kühlspray • Refrigerante spray • Spray refrigerante



400ml

Ideale per fissare composizioni in cioccolato

Ideal for fixing chocolate compositions

Parfait pour fixer les compositions en chocolat

Ideal zur Fixierung von Schokoladenkompositionen

Ideal para fijar composiciones en chocolate

Ideal para fixar rapidamente composições em chocolate



24380

ml: 400 - pz: 1 -

# Staccante spray

Non-stick cooking spray • Anti-adhésif en spray • Trennspray • Desmoldante spray • Desmoldante em spray



400ml

Ideale per staccare: isomalt, cioccolato, pasta di zucchero, prodotti da forno

Ideal for detaching: isomalt, chocolate, sugar paste, baked products

Parfait pour détacher: isomalt, chocolat, pâte à sucre, produits cuits au four

Ideal zum Ablösen von: Isomalt, Schokolade, Zuckermasse, Backwaren

Ideal para despegar: isomalt, chocolate, fondant y productos para horno

Ideal para desmoldar: isomalte, chocolate, pasta de açúcar, produtos cozidos no forno



24719

ml: 400 - pz: 1 -




## Mini cocottine in frolla

Mini shortbread cocottes • Mini coupelles en pâte brisée • Kleine Schaelchen aus Mürbeteig  
Mini tarteletas de masa quebrada • Mini tarteletes de massa quebrada

*L'aperitivo che non ti aspettavi!*



25631 - ●●● A - cm: Ø3xH2~

pz: 192 (48x4) - mat: PF - 




# Parigine in cialda

Mini savoury cones • Cornets gaufre • Gesalzene Waffel • Colas de gallo • Sortido de mini conos salgados



25633 - ●●● A - cm: Ø3xH7,5<sup>~</sup>

pz: 180 (45x4) mat: WF - 



SEMILAVORATI  
Semifinished

The unexpected appetizer!



# Colori COLOURS

**386** ColorGel  
Gel colourings

**388** ColorVel  
Velvet spray colourings

**390** Coloranti in spray  
Spray colourings

**391** Dust Glitter  
Glitter dust

**392** Coloranti in polvere  
Powder colourings

**396** Color Paste  
Colour Paste





**398** Coloranti in burro di cacao  
Cocoa butter colourings

**399** Coloranti liquidi  
Liquid colouring

**400** Coloranti per aerografo  
Colourings for airbrush

**401** Pennarelli alimentari  
Felt tip markers with edible ink



# Cosa coloro oggi?










ColorGel	ColorSpray	ColorVel	Dust Glitter
<b>Gel idrosolubile</b> <i>Water-soluble gel</i>	<b>Spray base alcool</b> <i>Alcohol-based spray</i>	<b>Spray base burro di cacao</b> <i>Cocoa butter based spray</i>	<b>Polvere base zucchero</b> <i>Sugar-based powder</i>

## LEGENDA | LEGEND

<b>Cioccolato bianco e prodotti a base grassa</b> <i>White chocolate and fatty based product</i>				
<b>Prodotti da forno</b> <i>Baked products</i>				
<b>Prodotti a base zucchero e panna</b> <i>Sugar based products and cream</i>				
<b>Glasse e gelatine</b> <i>Glaze and gelatine</i>				
<b>Prodotti congelati</b> <i>Frozen products</i>				

# What can I colour today?

ColorDust	ColorCioc	ColorPaste	ColorLiquid	ColorAir	
<b>Polvere liposolubile</b> <i>Fat-soluble powder</i>	<b>Base burro di cacao</b> <i>Cocoa butter based</i>	<b>Pasta liposolubile</b> <i>Fat-soluble paste</i>	<b>Liquido liposolubile</b> <i>Liquid fat-soluble</i>	<b>Liquido base acqua</b> <i>Water-based liquid</i>	<b>Liquido base alcool</b> <i>Alcohol-based liquid</i>



# Colorgel



## Gel idrosolubile

Water-soluble gel

### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazione di tutte le masse** ad esclusione di burro, cioccolato e burro di cacao

**Colours all masses** with the exception of butter, chocolate and cocoa butter

Colorant en **gel hydrosoluble**.  
**Coloration de toutes les masses** à l'exclusion de beurre, chocolat et beurre de cacao

Farbstoff in **wasserlöslichem Gel**.  
**Für die Färbung aller Massen** mit Ausnahme von Butter, Schokolade und Kakaobutter.

Colorante en **gel hidrosoluble**.  
**Coloración de todas las masas** excepto la mantequilla, el chocolate y la manteca de cacao

Corante em **gel hidrossolúvel**.  
**Corante para todo tipo de massas** excepto manteiga, chocolate e manteiga de cacau.

20g

CODICE	COLORE	AZO	GF
23265	VERDE BOSCO	●	●
23266	BLU NAVY	●	●
23267	MARRONE TRONCO	●	●
23268	PELLE	●	●
23269	GHIACCIO	●	●
23270	VERDE LIME	●	●
23271	GIALLO CHIARO	●	●
23272	ROSA CANDY	●	●
23273	AZZURRO CIELO	●	●
23274	ROSA FRAGOLA	●	●
23275	GIALLO LIMONE	●	●
23276	VERDE PRATO	●	●
23277	ARANCIO MANDARINO	●	●
23278	VIOLA DEL PENSIERO	●	●
23279	NERO FLUO	●	●
23280	PORPORA	●	●
23281	AZZURRO 1837	●	●
23282	ROSSO CILIEGIA	●	●

g: 20 - pz: 12 - mat: GE



L27,5xH23xP13,5cm

### ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido

CODICE	COLORE	AZO	GF
23218	GIALLO LIMONE	●	●
	ROSA CANDY	●	●
	AZZURRO CIELO	●	●
	VIOLA DEL PENSIERO	●	●
	ARANCIO MANDARINO	●	●
	ROSSO CILIEGIA	●	●
	VERDE PRATO	●	●
	NERO FLUO	●	●

●●● A - ■■■ 8 - g: 20 - pz: 40 - mat: GE



● VIOLA DEL PENSIERO  
23134 - GF



● ROSA CANDY  
23123 - GF



● PELLE  
23124 - GF



● GIALLO LIMONE  
23131 - GF



● ARANCIO MANDARINO  
23133 - GF



● ROSA FRAGOLA  
23126 - GF



● ROSSO CILIEGIA  
23127 - GF



● MARRONE TRONCO  
23135 - GF



● VERDE BOSCO  
23128 - GF



● VERDE PRATO  
23132 - GF



● AZZURRO CIELO  
23125 - GF (AZO)



● AZZURRO 1837  
23129 - GF



● BLU NAVY  
23130 - GF



● NERO FLUO  
23136 - GF



g: 100 - pz: 1 mat: GE



# ColorVel



## Spray base burro di cacao

Cocoa butter based spray

### COSA COLORO? | WHAT CAN I COLOUR?

Colorazione in superficie, **con effetto velluto, di prodotti congelati**

**Velvet effect surface colouring for frozen products.**

**Sprühfarbstoff auf Kakaobutterbasis** ohne hydrierte Fette.  
Oberflächenfärbung von **gefrorenen Produkten mit Samteffekt.**

**Colorante en spray, a base de manteca de cacao** sin grasas hidrogenadas.  
Coloración superficial, con **efecto aterciopelado, de productos congelados.**

Colorant **spray à base de beurre de cacao** sans graisses hydrogénées.  
Coloration de la surface, avec **effet velours, de produits congelés.**

Corante **em spray base manteiga de cacau** sem gorduras hidrogenadas.  
Colorir **produtos congelados com efeito veludo.**

250ml



CODICE	COLORE	AZO	GF
23632 <b>NEW</b>	ORO		
23636 <b>NEW</b>	BRONZO		
23647 <b>NEW</b>	RAME		

ml: 250 - pz: 1



## Senza grassi idrogenati

Without hydrogenated fat



CODICE	COLORE	AZO	GF
23633	AZZURRO		
23634	ARANCIO		
23223	NERO		
24764	ROSSO		
23635	BIANCO		
23638	CIOCCOLATO LATTE		
24788	CIOCCOLATO FONDENTE		
24783	ROSSO		
23637	GIALLO		
23631 <b>NEW</b>	VERDE		

ml: 250 - pz: 1





# Colorspray



## Spray base alcool

Alcohol-based spray

### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazione di qualsiasi superficie:** cioccolato, prodotti a base zucchero, cialda, prodotti da forno, panna, creme, glasse, prodotti a base grassa

**Colour any surface:** chocolate, sugar-based products, wafers, baked goods even during baking, cream, creams, glazes, fat-based products.

**Colorant spray à base d'alcool.**  
**Coloration de toutes les surfaces:** chocolat, produits à base de sucre, azyme, produits de boulangerie même à la cuisson, crème fraîche, crèmes, nappage, produits à base grasse.

**Sprühfarbstoff auf Alkoholbasis.**  
**Färbung jeder Oberfläche:** Schokolade, Produkte auf Zuckerbasis, Waffeln, Backwaren auch beim Kochen, Sahne, Cremes, Glasuren, Produkte auf Fettbasis.

**Colorante spray a base de alcohol.**  
**Coloración de cualquier superficie:** chocolate, productos a base de azúcar, barquillo, productos de horno (también para cocción), natas, cremas, glaseados, productos a base de grasa.

**Corante Spray à base de álcool.**  
**Coloração de qualquer superfície:** chocolate, produtos à base de açúcar, gofre, produtos de padaria, natas, cremes, esmaltes, produtos à base de gordura.



250ml



CODICE	COLORE	AZO	GF
23624 <b>NEW</b>	AZZURRO ACQUAMARINA		
23629 <b>NEW</b>	BIANCO PERLA		
23617	ARANCIO		
23618	VERDE		
23613	RUBINO		
23180	BRONZO		
23620	ORO		
23612	NERO LAVAGNA		
23611	ROSSO		

ml: 250 - pz: 1

250ml



CODICE	COLORE	AZO	GF
23607	ROSA		
23170	VERDE		
23168	CIANO		
23165	ROSSO		
23176	ROSSO		
23608	GIALLO		

ml: 250 - pz: 1

CODICE	COLORE	AZO	GF
23648 <b>NEW</b>	BIANCO PERLA		
23622	ORO		
23621C	AZZURRO 1837		
23621D	ROSSO		
23621L	VERDE		

ml: 50 - pz: 4



50ml





# Dust Glitter

## COSA COLORO? | WHAT CAN I COLOUR?

Adatto per conferire **effetto glitterato diffuso a tutte le superfici**: cioccolato, prodotti a base zucchero, cialda, prodotti da forno, panna, creme, glasse, gelatine e prodotti a base grassa.  
Ideale per conferire **brillantezza a masse trasparenti** come glasse, gelatina e isomalt.

**Give a diffused glitter effect to any surface:** chocolate, sugar-based products, wafers, baked goods, cream, creams, glazes, jellies and fat-based products.  
Ideal for **giving shine to transparent masses such as glazes, gelatin and isomalt.**

**Poudre glitter** avec distributeur.  
Elle apporte un **effet glitter diffus à toutes les surfaces**: chocolat, produits à base de sucre, azyne, produits de boulangerie, crème fraîche, crèmes, nappage, gelée et produits à base grasse.  
Idéale pour **rendre brillantes les masses transparentes**, comme les nappages, la gelée et l'isomalt.

**Glitzerpulver** mit Sprühdose.  
Verteilen Sie einen **Glitzereffekt auf allen Oberflächen**: Schokolade, Produkte auf Zuckerbasis, Waffeln, Backwaren, Sahne, Cremes, Zuckerguss, Gelees und Produkte auf Fettbasis.  
Ideal, **um transparenten Massen wie Glasuren**, Gelatine und Isomalt Glanz zu verleihen

**Polvo de brillo** con dispensador.  
Da un **efecto de brillo difuso a todas las superficies**: chocolate, productos a base de azúcar, barquillo, productos de horno, nata, cremas, glaseados, jaleas y productos a base de grasa.  
Ideal para **dar brillo a masas transparentes** como glaseados, gelatina e isomalt.

**O pó brilhante** com doseador.  
Dá um **efeito de brilho difuso a todas as superfícies**: chocolate, produtos à base de açúcar, gofre, produtos de padaria, natas, cremes, gelados, geleias e produtos à base de gordura.  
Ideal **para dar brilho a massas transparentes** tais como líquidos, geleias.



## Polvere glitter con erogatore

Glitter powder with dispenser



10g

PERLATO  
SHINY



COLORI  
Colours

CODICE	COLORE	AZO	GF
23649 <b>NEW</b>	ARGENTO		
23614	ORO		
23227	ROSA		

g: 10 - pz: 4



# ColorDust

PERLATO  
SHINY



## Polvere liposolubile perlata

Fat-soluble pearly powder

### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazione di superfici** quali pasta di zucchero, cialda, cioccolato, cake e frolla.  
Colorazione di **masse trasparenti** quali glasse, gelatine, isomalto.

Colouring of **surfaces** such as sugar paste, wafer, chocolate, cake and shortbread pastry.  
Colouring of **transparent masses** such as icings, jellies, isomalt.

**Colorant en poudre liposoluble.**  
Coloration de **surfaces** comme pâte à sucre, gaufre, chocolat, biscuit et pâte brisée.  
Coloration de **masses transparentes** come nappage, gelée, isomalt.

**Fettlösliches Farbstoffpulver.**  
Färben von **Oberflächen** wie Zuckerpaste, Waffel, Schokolade, Kuchen und Mürbeteige.  
Färbung **transparenter Massen** wie Zuckerguss, Gelees, Isomalt.

**Colorante en polvo liposoluble**  
Coloración de **superficies** como pasta de azúcar, barquillo, chocolate, bizcocho y pasta quebrada.  
Coloración de **masas transparentes** como glaseados, gelatinas, isomalt.

**Corante em pó lipossolúvel**  
Coloração de **superfícies** tais como pasta de açúcar, gofre, chocolate, bolo e pastelaria de massa quebrada.  
Coloração de **massas transparentes** tais como esmaltes, geleias, isomalte.



25g

CODICE	COLORE	AZO	GF
23651 <b>NEW</b>	BIANCO PERLA	●	●
23615	ORO	●	●

g: 25 - pz: 1



3g

CODICE	COLORE	AZO	GF
23650 <b>NEW</b>	BIANCO PERLA	●	●
23610	ORO	●	●

g: 3 - pz: 6



PASTELLO  
PASTEL



**Polvere liposolubile pastello**

Fat-soluble pastel powder

**COSA COLORO? | WHAT CAN I COLOUR?**

**Colorazione di superfici e masse** in pasta di zucchero, cialda, cioccolato, pan di spagna, cake, frolla, glasse, gelatine, prodotti base zucchero e masse grasse in generale.

**Colouring of surfaces and masses** in sugar paste, wafer, chocolate, sponge cake, cake, shortbread pastry, icings, jellies, sugar-based products and fat masses in general.

**Colorant en poudre liposoluble**  
**Coloration de surfaces et masses** en pâte à sucre, azyne, chocolat, génoise, biscuit, pâte brisée, nappage, gelée, produits à base de sucre et masses grasses en général.

**Fettlösliches Farbstoffpulver.**  
**Farbung von Oberflächen und Massen** aus Zuckerpaste, Waffel, Schokolade, Biskuit, Kuchen, Mürbeteig, Zuckerguss, Gelees, Produkten auf Zuckerbasis und Fettmassen

**Colorante en polvo liposoluble.**  
**Coloración de superficies y masas** en pasta de azúcar, barquillo, chocolate, bizcocho, pasta quebrada, glaseados, jaleas, productos a base de azúcar y masas grasas en general.

**Corante em pó lipossolúvel.**  
**Coloração de superfícies e massas** em pasta de açúcar, gofre, chocolate, pão-de-ló, bolo, massa de tarte, cobertura, geleias, produtos à base de açúcar e massas gordas em geral.



**Versatile: per tutti i prodotti di pasticceria!**

Multiple use: for all confectionary products!



25g

CODICE	COLORE	AZO	GF
23602	ROSA CONFETTO	●	●
24509	ROSSO	●	●
24510	VERDE PRATO	●	●

g: 25 - pz: 1

CODICE	COLORE	AZO	GF
24511	CIANO	●	●
23604	GIALLO		●
23164	NERO LAVAGNA	●	●



3g

CODICE	COLORE	AZO	GF
23137	GIALLO SOLE		●
23141	MARRONE BISCOTTO		●
23600	ROSA CONFETTO	●	●
23138	ROSSO FUOCO		●
23140	VERDE FOGLIA		●

g: 3 - pz: 6

CODICE	COLORE	AZO	GF
23139	CIANO	●	●
23143	NERO LAVAGNA	●	●

**ASSORTITO**

Assorted | Assorti | Sortiert | Surtido | Sortido



**23605** ●●● A - ■■■ 7 - g: 3 - pz: 8 - GF





# COLOURS





# Color paste

## COSA COLORO? | WHAT CAN I COLOUR?

Colorazione in massa di **cioccolato**, surrogato e **tutte le masse grasse**. Ideale anche per prodotti da forno e glasse

Colouring of masses such as **chocolate**, compound and **all fat masses**. Ideal for colouring baked products and icings

Coloration en masse du **chocolat**, du succédané de chocolat et de **toutes les masses grasses**. Idéal également pour les produits de boulangerie et les nappages

Einfärbung von **Schokolade**, Schokoladenersatz und **allen Fettmassen**. Ideal auch für Backwaren und Glasuren

Coloración de masas de **chocolate**, sucedáneos y todas las **masas grasas**. También es ideal para productos de pastelería y glaseados

Coloração de massas de **chocolate**, sucedâneos de chocolate e todas as **massas gordurosas**. Também é ideal para produtos de pastelaria e glacês



**Pasta liposolubile**  
Fat-soluble paste



**23234**

**ROSSO** - g: 100 - pz: 1 -

**100g**



**23237**  
ROSA - g: 100  
pz: 1-



**23238**  
GIALLO -



**23236**  
AZZURRO -



**23235**  
NERO -

100g

COLORI  
Colours



# ColorCioc



## Base burro di cacao

Cocoa butter base

### COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di **superfici in cioccolato** e surrogato.

Colouring of **chocolate** and chocolate compound **surfaces**.

Colorant **en beurre de cacao**. Coloration de **surfaces en chocolat** et succédané.

Farbstoff in **Kakaobutter**. Zum Färben von **Oberflächen in Schokolade** und Ersatz.

Colorante de **manteca de cacao**. Coloración de las **superficies de chocolate** y sucedáneo.

Corante **manteiga de cacau**. Coloração das **superfícies de chocolate** e sucedâneo.



150g

CODICE	COLORE		
23627	BIANCO		
23628	ROSSO		
23630	ORO ANTICO		

g: 150 - pz: 1



### Tips

**Per utilizzo con stampi**, acetato e decorazioni superficiali occorre temperare il prodotto. **Per utilizzo con aerografo a caldo**, versare Colorcioc fuso (40-45 ° C.) direttamente nella pistola.

**For use with moulds**, acetate and surface decorations, the product must be tempered. **For use heated with an airbrush**, pour melted Colorcioc (40-45 ° C.) directly into the gun.

**Pour l'utilisation avec moules**, acétate et décorations superficielle il faut tempérer le produit. **Pour l'utilisation avec aérographe à chaud**, verser Colorcioc fondu (40-45°C.) directement dans le pistolet.

**Für die Verwendung mit Formen**, Acetat und Oberflächendekorationen muss das Produkt temperiert werden. Für die Verwendung mit heisser Airbrush gießen Sie das geschmolzene Colorcioc (40-45°C) direkt in die Pistole.

**Para el uso con moldes**, acetato y decoraciones de superficie es necesario templar el producto. Para usar con el aerógrafo en caliente, vierta el Colorcioc derretido (40-45 ° C.) directamente en la pistola.

**Para utilização com moldes**, acetato e decorações de superfície é necessário temperar o produto. Para utilização com escova de ar quente, verter Colorcioc fundido directamente na pistola.



# ColorLiquid



## Liquido liposolubile base olio

*Oil-based liquid fat-soluble*

### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazione di masse grasse** quali: cioccolato bianco, creme, burro, crema al burro

**Colouring of fatty masses** such as: white chocolate, creams, butter, butter cream

**Colorant liquide liposoluble à base de huile**  
**Coloration de masses grasses** comme: chocolat blanc, crèmes, beurre, crème au beurre

**Flüssiger fettlöslicher Farbstoff auf Ölbasis.**

**Für die Färbung von Fettmassen** wie: weiße Schokolade, Cremes, Butter, Buttercreme geeignet

**Colorante líquido liposoluble a base de aceite.**

**Coloración de masas grasas** como: chocolate blanco, cremas, mantequilla, crema de mantequilla

**Corante líquido lipossolúvel a base de óleo.**

**Coloração de massas gordas** tais como: chocolate branco, cremes, manteiga, creme de manteiga.

190ml



COLORI  
Colours

CODICE	COLORE		
23100	CIANO	<input type="checkbox"/>	<input type="checkbox"/>
23101	ROSSO	<input type="checkbox"/>	<input type="checkbox"/>
23102	GIALLO	<input type="checkbox"/>	<input type="checkbox"/>
23103	VERDE	<input type="checkbox"/>	<input type="checkbox"/>
23156	ROSSO	<input type="checkbox"/>	<input type="checkbox"/>

ml: 190 - pz: 1



# ColorAir



## Per aerografo!

For airbrush

### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazioni di superfici** in panna, pasta di zucchero, cialda, prodotti base zucchero e marzapane

**Colouring of surfaces** in cream, sugar paste, wafer, sugar and marzipan-based products

Colorant **liquide à base d'eau** pour aérographe.

**Coloration des surfaces** en crème fraîche, pâte à sucre, azyne, produits à base de sucre et masepain

**Flüssiger Farbstoff auf Wasserbasis** für Airbrush

**Färbung von Oberflächen** auf Creme-, Zuckerpasten-, Waffel-, Zucker- und Marzipanbasis

**Colorante líquido a base de agua** para aerógrafo

**Coloración de las superficies** en crema, pasta de azúcar, barquillo, productos de azúcar y mazapán

**Corante líquido à base de água** para aerografo.

**Coloração de creme**, pasta de açúcar, obreia, produtos de açúcar e maçapão



## Liquido base acqua

Water-based liquid

190ml

CODICE	COLORE	AZO	GF
24258	GIALLO	●	●
24260	ROSSO	●	●
24256	CIANO	●	●
24251	ROSA	●	●

ml: 190 - pz: 1



CODICE	COLORE	AZO	GF
23640	VERDE	●	●
23639	ROSSO	●	●

ml: 190 - pz: 1



## Liquido base alcool

Alcohol-based liquid

190ml



CODICE	COLORE	AZO	GF
23641	ORO ANTICO	●	●

ml: 190 - pz: 1

**Kit compressore e aerografo 30874 (pag. 431)**

Compressor and airbrush kit (p431)

### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazione di qualsiasi superficie:** cioccolato, prodotti a base zucchero, cialda, prodotti da forno, panna, creme, glasse, prodotti a base grassa

**Colour any surface:** chocolate, sugar-based products, wafers, baked goods even during baking, cream, creams, glazes, fat-based products.

Colorant **liquide à base d'alcool** pour aérographe

**Coloration de toutes les surfaces:** chocolat, produits à base de sucre, azyne, produits de boulangerie même à la cuisson, crème fraîche, crèmes, nappage, produits à base grasse.

**Flüssiger Farbstoff auf Alkoholbasis** für Airbrush

**Färbung jeder Oberfläche:** Schokolade, Produkte auf Zuckerbasis, Waffeln, Backwaren auch beim Kochen, Sahne, Cremes, Glasuren, Produkte auf Fettbasis.

Colorante **líquido a base de alcohol** para aerógrafo.

**Coloración de cualquier superficie:** chocolate, productos a base de azúcar, barquillo, productos de horno (también para cocción), natas, cremas, glaseados, productos a base de grasa

**Corante líquido à base de álcool** para aerografo.

**Coloração de qualquer superfície:** chocolate, produtos à base de açúcar, wafers, produtos de padaria, natas, cremes, esmaltes, produtos à base de gordura.

# Pennarelli alimentari

Felt tip markers with edible ink • Feutres alimentaires • Filzstifte mit Lebensmittelfarbe  
Rotuladores alimentarios • Caneta alimentar

DOPPIA PUNTA | Double tip | Pointe double | Doppelte Spitze | Doble punta | Ponta dupla  
BASE ACQUA | Water-based | À base d'eau | Auf Wasserbasis | A base de agua | À base de água  
PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superficies



L7xH29,5cm



23121 - ●●● A - ■■■ 8 - cm: H17 - pz: 8 - GF AZO

- |                     |                         |                |                 |                   |                   |
|---------------------|-------------------------|----------------|-----------------|-------------------|-------------------|
| • Pastigliaggio     | • Gum-paste             | • Pastillage   | • Tragant       | • Pasta adragante | • Pastilhagem     |
| • Pasta di zucchero | • Fondant               | • Pâte à sucre | • Fondant       | • Fondant         | • Pasta de açúcar |
| • Confetti          | • Sugar covered almonds | • Dragées      | • Zuckermanteln | • Peladillas      | • Confetti        |



## Ricambi monocolore

One colour replacements



23122B

cm: H17 - pz: 4

GF AZO



23122D GF AZO



23122C GF AZO



23122Z GF AZO



23122L GF AZO



23122N GF AZO



# CONTACT US

Da oltre 20 anni, **Modacor** si distingue sul mercato per il suo impegno nel servizio al cliente!

For over 20 years, **Modacor** has always been recognized as top in the market for its commitment towards customer service



ASSISTENZA

## Assistenza clienti

- Team di tecnici specializzati al tuo servizio
- Assistenza telefonica dal lunedì al venerdì in italiano, inglese, francese, e spagnolo
- Servizio di assistenza in tutto il resto del mondo tramite i rappresentanti di zona



IT **800-148616**

FR **0800908501**

ES **900838111**

## Help Desk (Customer service)

- Team of specialized technicians at your service
- Telephone assistance Monday through Friday in Italian, English, French and Spanish
- Service in the rest of the world via local agents.



GARANZIA

## Garanzia

- Tutte le stampanti hanno garanzia di 1 anno
- Riparazione gratuita fino ad 1 anno: conserva la confezione originale per usufruirne!

## Guarantee

- All our printers have a 1 year guarantee
- Repairs guaranteed for 1 full year: keep the original packaging in order to take advantage of the guarantee.

# Non solo stampanti ma servizio a 360°

Not just printers, but an all round service



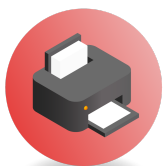
## CERTIFICAZIONI

### Certificazioni e manuali

Inclusi nella confezione di ogni stampante: driver di installazione, manuale d'uso, certificazioni di alimentari , direttive UE, consigli di utilizzo e link ai video tutorial

### Certificates and user's manual

Included with each printer: driver for installation, user's manual, Foodsafe Certificate, EU directives, Tips for use and tutorial video



### Modecor Print Lab

- Software per la gestione e personalizzazione delle immagini da stampare: intuitivo, versatile e facile da utilizzare
- Scaricabile dal sito: [www.decojet.it](http://www.decojet.it)
- Compatibile con tutti i modelli di stampante Modecor
- Sistemi operativi supportati: Microsoft Windows 8 e 10

### Modecor Print Lab

- Software for management and customization of the images to be printed: intuitive, versatile and easy to use
- Available for download on our site: [www.decojet.it](http://www.decojet.it)
- Compatible with all Modecor printers
- Operating systems supported: Microsoft Windows 8 and 10

**404** Decojet Elite A4  
Decojet Elite A4

**405** Decojet Elite A3  
Decojet Elite A3

**408** Kit di pulizia  
Cleaning Kit

**409** Tanica di manutenzione  
Maintenance box

**410** Cartucce alimentari  
Decojet Creator

**412** Foglio edibile Elite  
Elite edible sheet

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FreeTop edible sheets

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Edible media

**416** Chocotransfer  
Chocotransfer sheet



# Stampanti Decojet Elite

Decojet Elite Printers • Imprimantes Decojet Elite • Decojet Elite Druckers  
Impresoras Decojet Elite • Impressoras Decojet Elite



## Connessione tramite smartphone e tablet semplice e veloce

*Quick and easy connection via smartphone and tablet*



## Altissima qualità di stampa

*Top printing quality!*

**30591**

cm: L37,5xH17xP30 - pz: 1



### Caratteristiche:

- **30% più compatta** rispetto alla Decojet A4
- **Schermo a colori**
- Menù **semplice ed intuitivo**

### Funktionalitäten:

- **30% kompakter** als der A4 Decojet
- **Farbbildschirm**
- **Einfaches und intuitives** Menü

### Features:

- **30% more compact** than the A4 Decojet
- **Colour screen**
- **Simple and intuitive** menu

### Características:

- **30% más compacta** que la Decojet A4
- **Pantalla a color**
- Menú **sencillo e intuitivo**

### Fonctionnalités:

- **30% plus compact** que la Decojet A4
- **Écran couleur**
- Menu **simple et intuitif**

### Características:

- **30% mais compacta** que a Decojet A4
- **Ecrã a cores**
- Menu **simples e intuitivo**

## Cartucce alimentari



Giallo

**30599** - pz: 1 - (GF)



Ciano

**30597** - pz: 1 - (GF) (Azo)



Magenta

**30598** - pz: 1 - (GF)



Nero

**30596** - pz: 1 - (GF)



## Le cartucce Modecor non sono ricaricabili!

*Modecor cartridges cannot be refilled!*



**!** **Connessione tramite smartphone e tablet semplice e veloce**  
*Quick and easy connection via smartphone and tablet*

**!** **Altissima qualità di stampa**  
*Top printing quality!*

**!** **Con scanner!**  
*With scanner!*



**30493**

cm: L48xH15xP36 - pz: 1

**Caratteristiche:**

- **60% più compatta** rispetto alla Decojet Revolution A3
- **Schermo touch a colori con preview**
- **Personalizzazione delle immagini** direttamente dalla stampante

**Funktionalitäten:**

- **60% Kompakter** im Vergleich mit dem Decojet Revolution A3
- **Farbe Touchscreen mit Vorschau**
- **Bearbeiten Sie Ihre Bilder** direkt beim Drucker

**Features:**

- **60% more compact** than the Decojet Revolution A3
- **Colour touch screen with preview**
- **Customize your images** directly in the printer

**Características:**

- **60% más compacta** que la Decojet Revolution A3
- **Pantalla táctil en color con vista previa**
- **Personalización de la imagen** directamente desde la impresora

**Caractéristiques:**

- **60% plus compacte** que la Decojet Revolution A3
- **Écran tactile couleur avec aperçu**
- **Personnalisation des images** directement par l'imprimante

**Características:**

- **60% mais compacta** que a Decojet Revolution A3
- **Ecrã táctil a cores com pré-visualização**
- **Personalização das suas imagens** directamente a partir da impressora

## Cartucce alimentari

Giallo  
**30497** - pz: 1 -

Ciano  
**30495** - pz: 1 -

Magenta  
**30496** - pz: 1 -

Nero  
**30494** - pz: 1 -

Ciano chiaro  
**30568** - pz: 1 -

Magenta chiaro  
**30567** - pz: 1 -



**Le cartucce Modecor non sono ricaricabili!**

*Modecor cartridges cannot be refilled!*





*Il nero è sempre  
elegante*



Black is always elegant



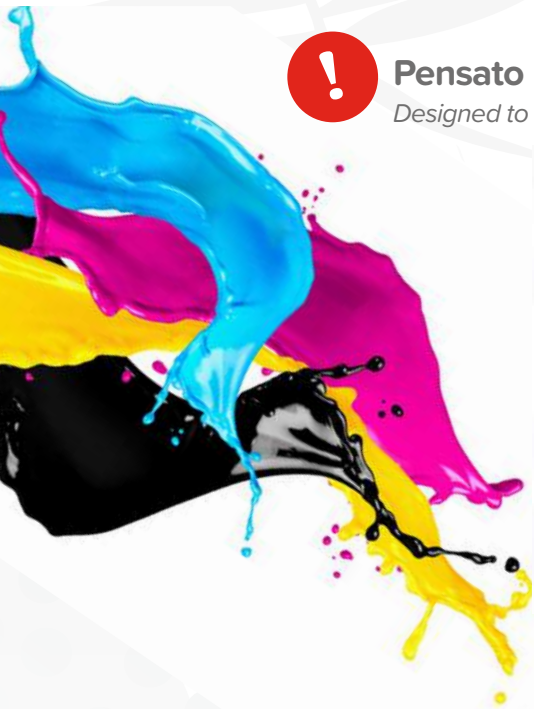
# Kit di pulizia

Cleaning Kit • Kit Nettoyage • Reinigungsset • Kit de limpeza • Kit de limpeza



**Pensato per migliorare le performance della tua stampante!**

*Designed to improve the performance of your printer!*



## Perché usare il kit di pulizia?

- **Pulisce in profondità** la testina di stampa in caso di inutilizzo
- **Allunga il ciclo di vita** della stampante

## Why use the Cleaning Kit?

- Deep cleanse the print head when not in use
- Extends the life cycle of the printer

## Pourquoi utiliser le kit de nettoyage ?

- Il nettoie en profondeur la tête d'impression lorsqu'elle n'est pas utilisée.
- Prolonge le cycle de vie de l'imprimante

## Warum sollte man das Reinigungsset verwenden?

- **Tiefenreinigung des Druckkopfs** bei Nichtgebrauch
- **Verlängert die Lebensdauer** des Druckers

## ¿Por qué utilizar el kit de limpieza?

- **Limpia profundamente el cabezal de impresión** cuando no lo utilice
- **Prolonga el ciclo de vida** de la impresora

## Porqué utilizar o Kit de Limpeza?

- **Limpa profundamente a cabeça de impressão** quando não está a ser utilizada
- **Prolonga o ciclo de vida** da impressora



**Il Kit Cleaning non è ricaricabile!**

*The Cleaning Kit is not refillable!*



**30592**

pz: 1 - GF AZO



**30593**

pz: 1 - GF AZO



**30498**

pz: 1 - GF AZO

# Tanica di manutenzione

Maintenance box • Boîtier de maintenance • Wartungskasten  
Caja de mantenimiento • Caixa de manutenção



**30518** **NEW** - pz: 1  
L7,4xH7,4xP4,5 cm



**Facile da sostituire!**  
*Easy to replace!!*



**30569** - pz: 1  
L10,2xH5,5xP3,5 cm





# Cartucce alimentari monouso

Disposable cartridges for edible printing • Cartouches alimentaires jetables  
Einweg-Lebensmittelpatronen • Cartuchos alimentarios desechables  
Tinteiros alimentares descartáveis



Giallo  
**30439**  
pz: 1 -



Ciano  
**30437**  
pz: 1 -



Magenta  
**30438**  
pz: 1 -



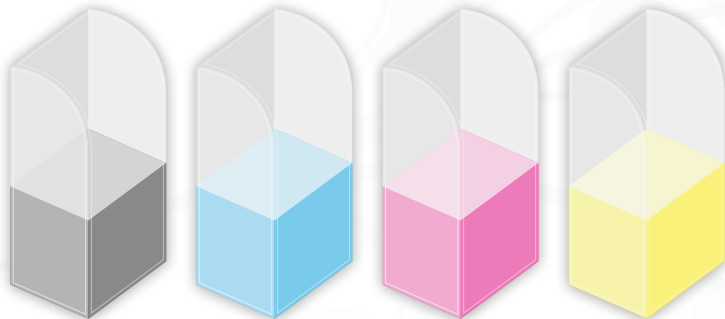
Nero  
**30436**  
pz: 1 -



## DECOJET REVOLUTION

### Serbatoio regular (2x)

Small tank (2x) • Réservoir Petit (2x) • Kleiner Tank (2x) • Tanque pequeño (2x) • Deposito pequeno (2x)



**30585** -   
(2pz x Decojet A3)

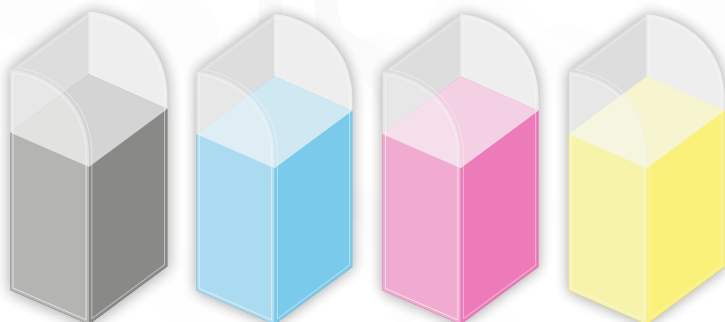
**30586** -

**30587** -

**30588**  
pz: 1 -

### Serbatoio maxi (4x)

Large tank (4x) • Réservoir Grand (4x) • Grosser Tank (4x) • Tanque grande (4x) • Deposito grande (4x)



**30581** -   
(2pz x Decojet A3)

**30582** -

**30583** -

**30584**  
pz: 1 -

# Cartucce alimentari monouso

Disposable cartridges • Cartouches alimentaires jetables  
Einweg-Lebensmittelpatronen • Cartuchos alimentarios desechables  
Tinteiros alimentares descartáveis

DECOPLotty  
— HIGH TECH



Nero  
**30572**  
pz: 1 -



Magenta  
**30574**  
pz: 1 -



Ciano  
**30573**  
pz: 1 -



Giallo  
**30575**  
pz: 1 -

- |   |  |   |   |  |  |
|---|--|---|---|--|--|
| <ul style="list-style-type: none"> <li>• <b>4 cartucce separate</b> con testina integrata</li> <li>• <b>Erogazione uniforme del colore</b> per tutta la durata della stampa</li> <li>• Una testina nuova ad ogni cambio colore</li> </ul> | <ul style="list-style-type: none"> <li>• <b>4 separate cartridges</b> with integrated print head</li> <li>• <b>Uniform colour erogation</b> during the entire printing process</li> <li>• A new print head at each cartridge change</li> </ul> | <ul style="list-style-type: none"> <li>• <b>4 cartouches séparées</b> avec tête d'impression intégrée</li> <li>• <b>Distribution uniforme de la couleur</b> pendant toute la durée de l'impression</li> <li>• Une tête d'impression neuve à chaque changement de couleur</li> </ul> | <ul style="list-style-type: none"> <li>• <b>4 getrennte Patronen</b> mit integriertem Druckkopf</li> <li>• <b>Gleichmäßige Abgabe der Tinte</b> für die gesamte Dauer des Druckverfahrens</li> <li>• Ein neuer Druckkopf bei jedem Patronenwechsel</li> </ul> | <ul style="list-style-type: none"> <li>• <b>4 cartuchos separados</b> con cabezal integrado</li> <li>• <b>Dispensación uniforme del color</b> por toda la duración de la impresión</li> <li>• Un cabezal nuevo con cada cambio de color</li> </ul> | <ul style="list-style-type: none"> <li>• <b>4 tinteiros separados</b> com cabeça integrada</li> <li>• <b>Distribuição uniforme da cor</b> durante todo o processo de impressão</li> <li>• Uma cabeça nova a cada troca de cor</li> </ul> |
|---|--|---|---|--|--|

## Magic spray

400ml

Lacquer spray • Laque en spray • Lackspray • Laca spray • Laca em spray

Da spruzzare su cioccolato, pasta di zucchero e panna prima della stampa con Decoplotty per fissare le stampe, esaltarne la qualità e garantirne la conservazione nel tempo

To spray on chocolate, sugar paste and cream before printing with Decoplotty in order to fix the print, enhance the quality and ensure lasting conservation

À vaporiser sur le chocolat, la pâte à sucre et la crème avant l'impression avec Decoplotty pour fixer l'image, exalter la qualité et en garantir la conservation dans le temps

Zum Aufsprühen auf Schokolade, Fondant und Sahne vor dem Drucken mit Decoplotty zur Fixierung von Aufdrucken: ausgezeichnete Qualität und gute Aufbewahrung

Para aplicar en chocolate, pasta de azúcar y nata antes de la impresión con Decoplotty para fijar las imágenes, realzar la calidad y garantizar la conservación a lo largo del tiempo

Para borrifar sobre chocolate, pasta de açúcar e natas antes de imprimir com Decoplotty para fixar as impressões, exaltar a qualidade e garantir a sua conservação no tempo

**24679** - ml: 400 - pz: 1 -





# Foglio edibile Elite

Elite edible sheet • Feuilles edibles Elite • Elite-Esspapier  
Láminas comestibles Elite • Lâminas comestíveis Elite



**Ottime performance  
su panna!**

*Excellent performance on cream!*

**A4**

SPESSORE | Thickness: 0,5 mm

**10531** NEW

cm: L21xH29,7 (A4) - pz: 50

mat: AM -  

• Per ottenere un risultato ottimale su qualsiasi dolce, **isola il foglio nella parte inferiore con gelatina, cioccolato bianco o crema al burro**

• Le migliori performance di stabilità si ottengono posizionando il prodotto sulla torta **entro 6h dalla consumazione.**

• Die besten Ergebnisse erzielen Sie bei jeder Art von Torte, **wenn Sie die untere Folie mit Gelee, weißer Schokolade oder Buttercreme isolieren**

• Die beste Stabilität wird erreicht, wenn das Produkt innerhalb **von 6 Stunden vor dem Verzehr auf die Torte gelegt wird.**

• For best results on any cake, **isolate the sheet at the bottom with jelly, white chocolate or buttercream**

• The best stability performance is achieved by placing the product on the cake within **6 hours of consumption.**

• Para obtener los mejores resultados en cualquier pastel, **aislar la lámina del fondo con gelatina, chocolate blanco o crema de mantequilla**

• El mejor rendimiento de estabilidad se consigue colocando el producto en la tarta **en las 6 horas siguientes a su consumo.**

• Pour obtenir le meilleur résultat sur n'importe quel gâteau, **isolez la partie inférieure de la feuille avec de la gélatine, du chocolat blanc ou de la crème au beurre**

• Les meilleures performances en matière de stabilité sont obtenues en plaçant le produit sur le gâteau **6 heures avant la consommation.**

• Para melhores resultados em qualquer bolo, **isole a folha no fundo com geleia, chocolate branco ou creme de manteiga**

• O melhor desempenho em termos de estabilidade é obtido colocando o produto sobre o bolo no prazo de **6 horas após o consumo.**





Grazie alla sua coprenza e alla superficie liscia, l'immagine stampata sarà **nitida e lucente**, come una vera fotografia!

*Thanks to its opacity and smooth surface, the printed image will be **sharp and shiny** just like a real photograph!*

- ▶ **Senza olio di palma**  
Palm oil free
- ▶ **Senza glutine**  
Gluten free
- ▶ **Senza biossido di titanio (E171)**  
No titanium dioxide (E171)





# Fogli edibili FreeTop

FreeTop edible sheets • Feuilles edibles FreeTop • FreeTop-Esspapier  
Láminas comestibles FreeTop • Lâminas comestíveis FreeTop



## Superficie liscia, immagini vivide, brillanti e non sgranate

*Smooth surface, vivid images, brilliant and not grainy*

SUGAR  
FREE

A4

A3

**10528** - cm: L21xH29,7 (A4)

pz: 50 - mat: AM -  

SPESSORE | Thickness: 0,5 mm

- Sapore leggermente vanigliato, non invasivo.
- Per ottenere un risultato ottimale su qualsiasi dolce, **isola la parte inferiore del foglio con cioccolato bianco o crema al burro.**
- A discrezione dell'utilizzatore, la possibilità di stendere un velo sottile di gelatina nella parte superiore per rendere più lucida l'immagine.

• **Surface lisse, images vives, brillantes et non floues.**

- Saveur légèrement vanillée, non invasive.
- Pour obtenir le meilleur résultat sur n'importe quel gâteau, **isolez la partie inférieure de la feuille avec du chocolat blanc ou de la crème au beurre.**
- A la discrétion de l'utilisateur la possibilité d'étaler une couche mince de gélatine sur son côté supérieur pour rendre l'impression plus polie.

• **Glatte Oberfläche, lebendige Bilder, brillant und nicht körnig.**

- Zartes Vanillearoma, nicht-invasiv.
- Die besten Ergebnisse erzielen Sie bei jeder Art von Torte, **wenn Sie die untere Folie mit weißer Schokolade oder Buttercreme isolieren.**
- Es besteht die Möglichkeit, beim Bedarf, eine dünne Schicht Gelatine auf das Bild auszubreiten, um es glänzender zu machen.

**10509** - cm: L42xH29,7 (A3)

pz: 30 - mat: AM -  

SPESSORE | Thickness: 0,5 mm

- Delicate vanilla flavour, non-invasive.
- For best results on any cake, **isolate the sheet at the bottom with white chocolate or buttercream.**
- At the user's discretion to apply a thin layer of gelatine on top to make the image more glossy.

• **Superficie lisa imágenes vividas, brillantes y no granuladas.**

- Sabor ligeramente vainillado, no invasivo.
- Para obtener los mejores resultados en cualquier pastel, **aislar la lámina en la parte inferior con chocolate blanco o crema de mantequilla.**
- A elección del usuario, la posibilidad de aplicar una fina capa de gelatina en la parte superior para hacer la imagen más brillante.

• **Superfície lisa imagens intensas, brilhantes e não granuladas.**

- Sabor suave a baunilha.
- Para melhores resultados em qualquer bolo, **isole a folha no fundo com chocolate branco ou creme de manteiga.**
- À escolha do usuário, existe a possibilidade de aplicar uma fina camada de geléia na parte superior para tornar a imagem mais brilhante.



# Fogli edibili con zucchero

Edible sheets with sugar • Feuilles edibles avec sucre • Esspapier mit Zucker  
Láminas comestible con azúcar • Lâminas comestíveis com açúcar


- Per una maggiore stabilità sulla torta, **isola la parte inferiore del foglio con cioccolato bianco o crema al burro.**
- For greater stability on the cake, **isolate the sheet at the bottom with white chocolate or buttercream.**
- Pour une meilleure stabilité du gâteau, **isolez la partie inférieure de la feuille avec du chocolat blanc ou de la crème au beurre.**
- Für mehr Stabilität auf der Torte **wenn Sie die untere Folie mit weißer Schokolade oder Buttercreme isolieren.**
- Para una mayor estabilidad de la tarta, **aislar la lámina en la parte inferior con chocolate blanco o crema de mantequilla.**
- Para maior estabilidade no bolo, **isole a folha no fundo com chocolate branco ou creme de manteiga.**



A4

SPESSORE | Thickness: 0,54 mm

**10530**

cm: L21xH29,7 (A4) - pz: 50 - mat: ZU - 




A3

SPESSORE | Thickness: 0,54 mm

**10532** NEW

cm: L42xH29,7 (A3)

pz: 30 - mat: ZU - 



## Chocotransfer

Chocotransfer • Chocotransfer  
Schokofolie • Chocotransfer • Chocotransfer



**Fogli su base bianca  
per una migliore resa  
dell'immagine!**

*Sheets on a white base  
for better image rendering!*

Chocotransfer per stampanti alimentari:  
foglio su cui stampare immagini da  
trasferire sul cioccolato.

Chocotransfer for edible printing: sheet  
for printing edible pictures on chocolate.

**Feuilles sur une  
base blanche pour  
un meilleur rendu de  
l'image !**

Chocotransfert pour  
imprimantes alimentaires:  
feuille sur laquelle imprimer  
les images à transférer sur le  
chocolat.

**Hojas sobre una base  
blanca para una mejor  
reproducción de la  
imagen.**

Chocotransfer para  
impresoras alimentarias:  
hoja sobre la cual imprimir  
imágenes para transferir en  
chocolate.



**Abziehfolien auf  
weißem Untergrund  
für eine bessere  
Bildwiedergabe!**

Schokofolie für  
Lebensmitteldruck:  
Abziehfolie für essbare Bilder  
auf Schokolade.

**Folhas numa base  
branca para uma melhor  
reprodução de imagem!**

Chocotransfer para  
impressoras alimentares: folha  
de impressão de imagens  
para transferência em  
chocolate.

**10529**

cm: L21xH29,7 (A4) - pz: 30 -  

# Supporti per stampanti alimentari

Edible media • Supports pour imprimantes alimentaires • Esspapier für Lebensmitteldrucker  
Soportes para impresora alimentaria • Suportes para as impressoras alimentares

Per ottenere un risultato ottimale su qualsiasi dolce, **isola i fogli edibili in amido o zucchero nella parte inferiore con gelatina, cioccolato bianco o crema al burro.**

For best results on any cake, **isolate the edible starch or sugar sheets on the bottom with jelly, white chocolate or buttercream.**

Pour obtenir le meilleurs résultats sur n'importe quel gâteau, **isolez la partie inférieure de la feuille d'amidon ou sucre avec de la gélatine, du chocolat blanc ou de la crème au beurre.**

Die besten Ergebnisse erzielen Sie bei jeder Art von Torte, **wenn Sie die untere Stärke- oder Zuckerfolien mit Gelee, weißer Schokolade oder Buttercreme isolieren.**

Para obtener los mejores resultados en cualquier pastel, **aíslar las láminas comestibles de almidón o azúcar del fondo con gelatina, chocolate blanco o crema de mantequilla.**

Para melhores resultados em qualquer bolo, **isole a folha de amido ou açúcar no fundo com geleia, chocolate branco ou creme de manteiga.**

COD	FOGLI   Sheets   Feuilles   Folien   Hojas   Folhas	FORMATO   Size Format   Format Formato   Formato	SPESSORE Thickness Épaisseur   Dicke Espesor   Espessura	PZ	MAT	FREE
<b>10531</b> <small>NEW</small>	FOGLIO A4 ELITE   Elite edible sheet Feuilles edibles Elite   Elite-Esspapier Láminas comestibles Elite   Lâminas comestíveis Elite	<b>A4</b> L21xH29,7 cm	0,5 mm	50	AM	 Palm oil free
<b>10528</b>	FOGLIO EDIBILE   Edible sheets Feuilles edibles   Esspapier   Láminas comestibles Lâminas comestíveis FreeTop	<b>A4</b> L21xH29,7 cm	0,5 mm	50	AM	 Palm oil free Sugar free
<b>10509</b>	FOGLIO EDIBILE   Edible sheets Feuilles edibles   Esspapier   Láminas comestibles Lâminas comestíveis FreeTop	<b>A3</b> L42xH29,7 cm	0,5 mm	30	AM	 Palm oil free Sugar free
<b>10530</b>	FOGLI EDIBILI CON ZUCCHERO   Edible sheets with sugar   Feuilles edibles avec sucre Esspapier mit Zucker   Láminas comestible con azúcar   Lâminas comestíveis com açúcar	<b>A4</b> L21xH29,7 cm	0,54 mm	50	ZU	
<b>10532</b> <small>NEW</small>	FOGLI EDIBILI CON ZUCCHERO   Edible sheets with sugar   Feuilles edibles avec sucre Esspapier mit Zucker   Láminas comestible con azúcar   Lâminas comestíveis com açúcar	<b>A3</b> L42xH29,7 cm	0,54 mm	30	ZU	
<b>13501</b>	CIALDA   Wafer   Azyme Oblatenpapier   Oblea   Obreia	<b>A4</b> L21xH29,7 cm	0,55 mm	100	WF	
<b>13504</b>	CIALDA   Wafer   Azyme Oblatenpapier   Oblea   Obreia	<b>A3</b> L42xH29,7 cm	0,55 mm	50	WF	
<b>13505</b>	CIALDA LISCISSIMA   Extra smooth wafer Azyme très lisse   Extra glatte Oblate Oblea extra-lisa   Obreia extralisa	<b>A4</b> L21xH29,7 cm	0,60 mm	100	WF	
<b>13503</b>	CIALDA ULTRA-FINE   Extra thin wafer Azyme ultra-fine Oblaten extra dünn Oblea ultra-fina   Obreia ultra-fina	<b>A4</b> L21xH29,7 cm	0,30 mm	100	WF	
<b>10529</b>	CHOCOTRANSFER   Chocotransfer Schokofolie   Chocotransfer   Chocotransfer	<b>A4</b> L21xH29,7 cm	-	30	-	



## RIBBONS AND EQUIPMENT

# *Nastri &*

**420 Sac a Poche**  
Sac a poche

**422 Attrezzature da laboratorio**  
Lab equipments

**430 Aerografo**  
Airbrush

**432 Stampi**  
Moulds

**434 Contenitori**  
Containers

**435 Decorazioni per gelato**  
Decorations for Ice cream



# Attrezzature

**436 Nastri con strass**  
Rhinestone ribbons

**437 Nastri Bijoux**  
Bijoux ribbons

**438 Nastri in tessuto**  
Fabric ribbons

**442 Nastri classici**  
Classic ribbons

**443 Nastri Colly**  
Colly ribbons



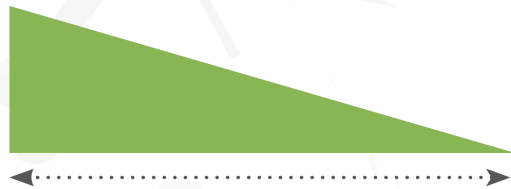
# Sac à poche

Sac à poche • Poche à douille • Taschenbeutel • manga pastelera • Saco de pasteiro



## Trasparente per una visione ottimale del contenuto

*Transparent to guarantee an optimal visibility of the content!*



L53 cm



**30403** **NEW** - cm: L53 - pz:400 (100x4) - mat: PL



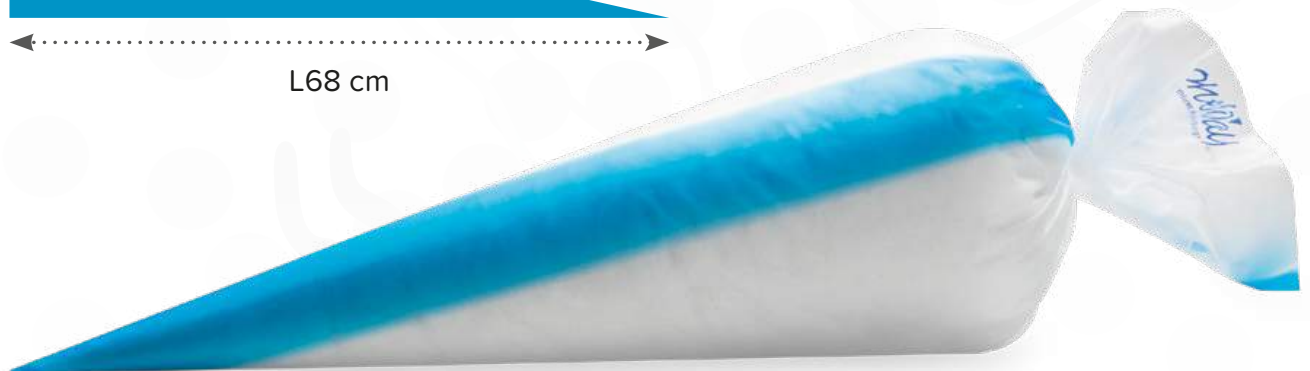
## Bicolore

*Two-tone*

- |   |  |  |  |   |  |
|---|--|--|--|---|--|
| <ul style="list-style-type: none"><li>• Impugnatura soft touch: flessibile e antiscivolo</li><li>• Super resistente: strato intermedio extra rinforzato</li><li>• Usa e getta</li></ul> | <ul style="list-style-type: none"><li>• Soft touch grip: flexible and non-slip</li><li>• Super tough: extra reinforced middle layer</li><li>• Disposable</li></ul> | <ul style="list-style-type: none"><li>• Préhension douce au toucher: flexible et antidérapante</li><li>• Super résistant: couche intermédiaire extra renforcée</li><li>• Jetable</li></ul> | <ul style="list-style-type: none"><li>• Soft-Touch-Griff: flexibel und rutschfest</li><li>• Super robust: extra verstärkte Mittelschicht</li><li>• Einweg-Beutel</li></ul> | <ul style="list-style-type: none"><li>• Empuñadura soft touch: flexible y antideslizante</li><li>• Súper resistente: capa intermedia extra reforzada</li><li>• Usar y tirar</li></ul> | <ul style="list-style-type: none"><li>• Pega de toque suave: flexível e antideslizante</li><li>• Super resistente: camada intermédia reforçada extra</li><li>• Descartável</li></ul> |
|---|--|--|--|---|--|



L68 cm



**30404** **NEW** - cm: L68 - pz: 296 (74x4) - mat: PL



## Bicolore

*Two-tone*

# Gripy Poche

Il sac à poche ad alta aderenza • The perfect grip piping bag • La poche à douille haute adhérence • Der anti-rutsch Spritzbeutel • La manga pastelera de alta adherencia • Saco pasteleiro com aderência elevada

- Non scivola
- Super resistente
- Una sola giuntura
- Usa e getta

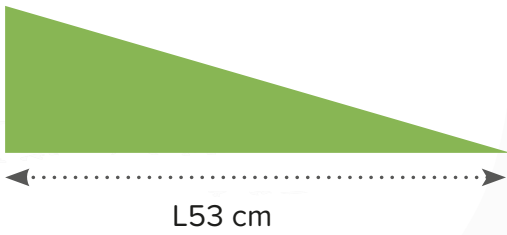
- Non-slip
- Super resistant
- Only one seam
- Disposable

- Ne glisse pas
- Super résistant
- Une seule jonction
- À usage unique

- Rutschfest
- Super reißfest
- Nur eine Naht
- Einwegbeutel

- No desliza
- Super resistente
- Una sola junta
- Desechable

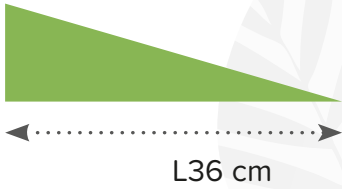
- Não desliza
- Super resistente
- Uma única junção
- Descartável



L53 cm

## 30301 - LARGE

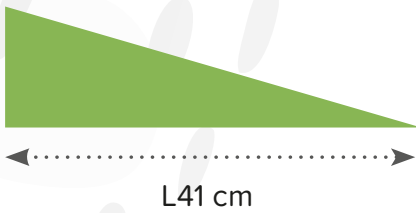
cm: L53 - pz: 400 (100x4)



L36 cm

## 30303 - SMALL

cm: L36 - pz: 400 (100x4)



L41 cm



## 30266 - MEDIUM

cm: L41 - 12blister (20pz)





# Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux  
Plastifizierte Tortenplatten für Stockwerkertorten • Bandejas plastificadas, para pasteles •  
Bases prateadas plastificadas



**Spessore 1,2cm**  
*Thickness*



**Confezionati singolarmente**  
*Single packed*



Ø20

30616G NEW

pz: 10 - mat: CT

Ø25

30617G NEW

Ø30

30618G NEW

Ø35

30619G NEW

Ø40

30620G NEW

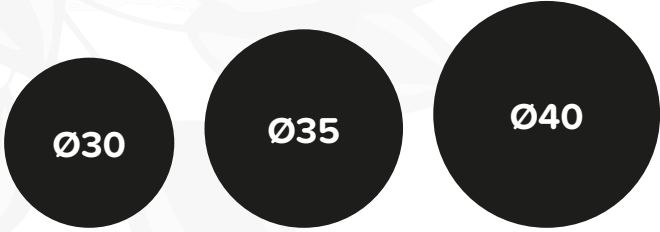
Ø45

30621G NEW

Ø50

30622G NEW



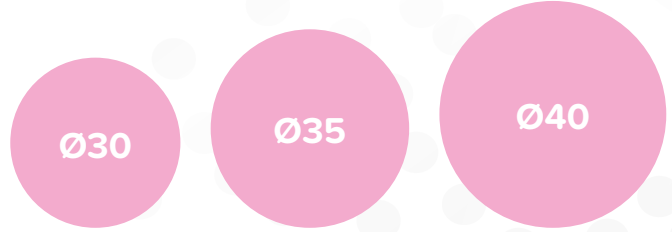


30477Z

pz: 5 - mat: CT

30478Z

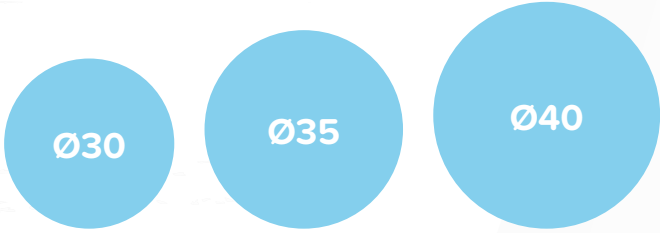
30479Z



30477B

30478B

30479B



30477C

30478C

30479C



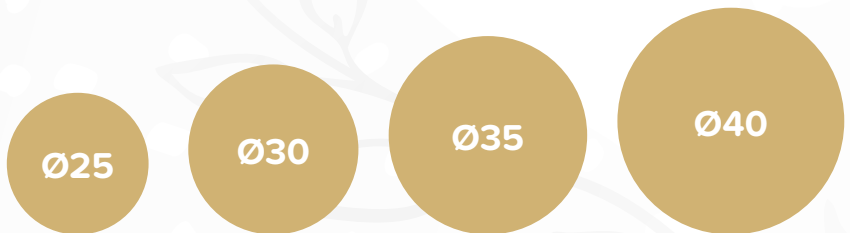
30477D

30478D

30479D



**Spessore 1,2cm**  
Thickness



30447I

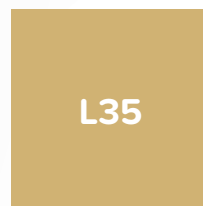
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30478I

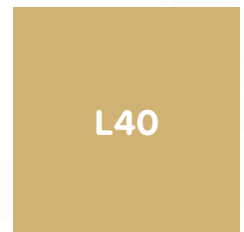
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30446I



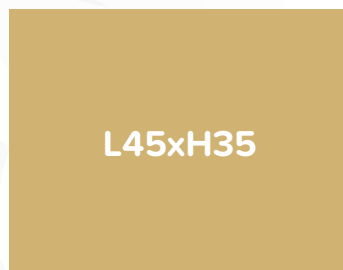
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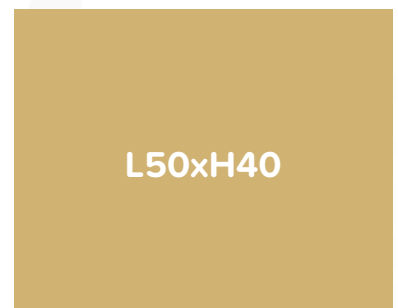
30444I



30443I



30442I



30441I



## Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux  
Plastifizierte Tortenplatten für Stockwerk torten • Bandejas plastificadas, para pasteles •  
Bases plateadas plastificadas



**Spessore 1,2cm**  
Thickness



**Confezionati singolarmente**  
Single packed

Ø20

30616H

pz: 10 - mat: CT

Ø25

30617H

Ø30

30618H

Ø35

30619H

Ø40

30620H

Ø45

30621H

Ø50

30622H



**Spessore 1,2cm**  
Thickness



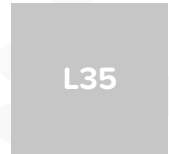
L25

30623H



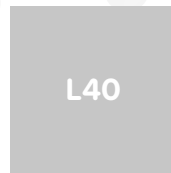
L30

30624H



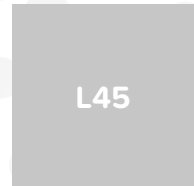
L35

30625H



L40

30626H



L45

30627H

30628H

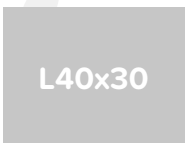
pz: 10 - mat: CT



L50



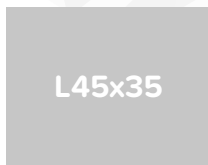
**Confezionati singolarmente**  
Single packed



L40x30

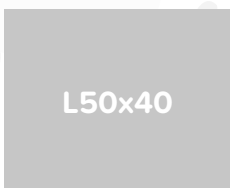
30629H

pz: 10 - mat: CT



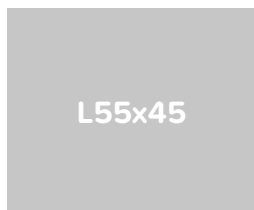
L45x35

30630H



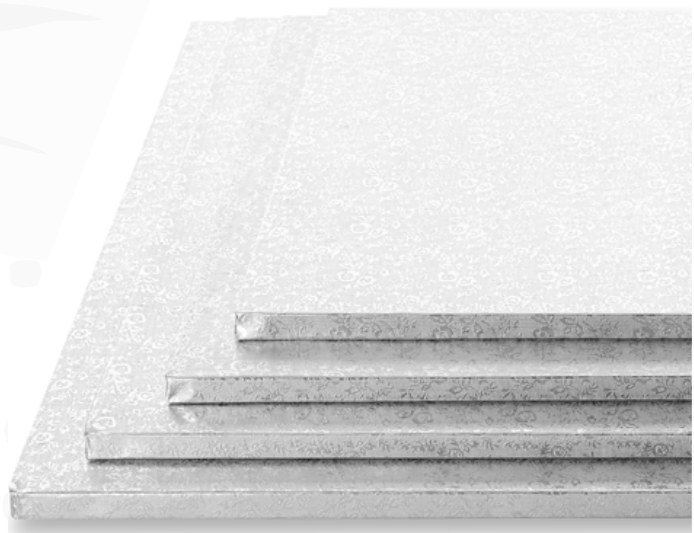
L50x40

30631H



L55x45

30632H

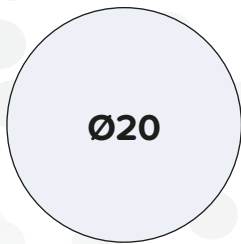




# Sottotorta professionali

Professional cake board • Support gâteau professionnel  
Professioneller Unter-Kuchenteller • Base para tarta, profesional  
Base para bolo, professional

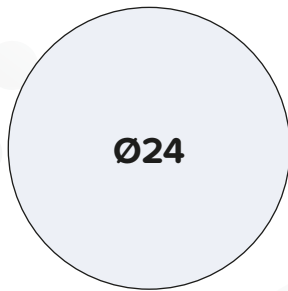
- |   |   |   |   |  |   |
|---|---|---|---|--|---|
| <ul style="list-style-type: none"><li>• 100% atto al contatto alimenti</li><li>• 100% plastificato bianco</li></ul> | <ul style="list-style-type: none"><li>• 100% foodsafe</li><li>• 100% plastic coated white</li></ul> | <ul style="list-style-type: none"><li>• 100% apte au contact alimentaire</li><li>• 100% plastifié blanc</li></ul> | <ul style="list-style-type: none"><li>• 100% geeignet für Kontakt mit Lebensmitteln</li><li>• 100% mit weißem Plastik überzogen</li></ul> | <ul style="list-style-type: none"><li>• 100% apto al contacto con alimentos</li><li>• 100% plastificado blanco</li></ul> | <ul style="list-style-type: none"><li>• 100% apto para estar em contacto com alimentos</li><li>• 100% plastificado branco</li></ul> |
|---|---|---|---|--|---|



Ø20

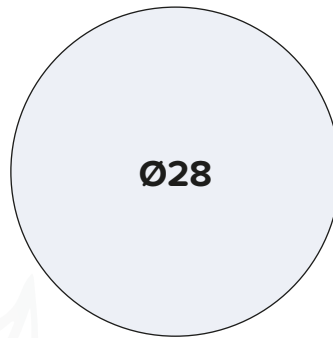
13124

pz: 20 - mat: CT



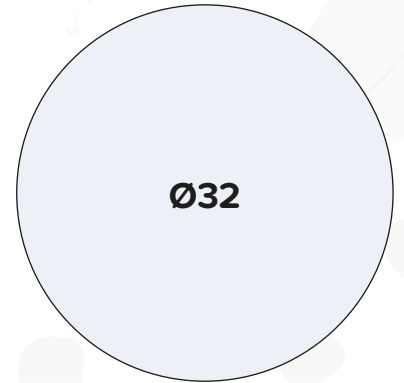
Ø24

13125



Ø28

13126



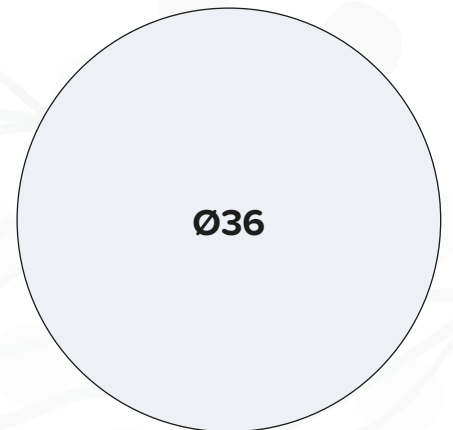
Ø32

13127



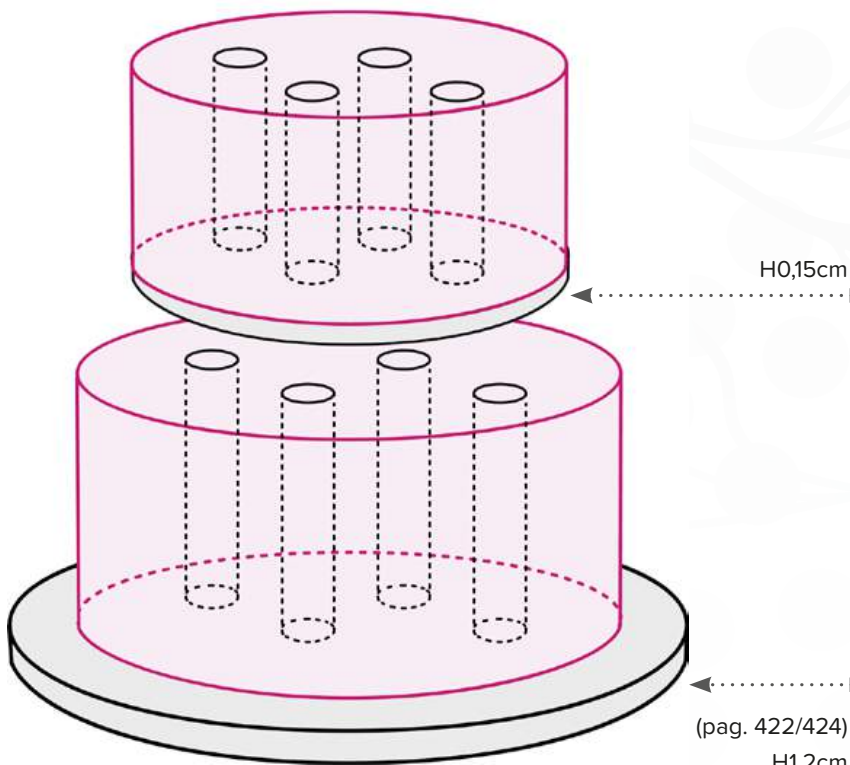
**Spessore 0,15cm**

*Thickness*



Ø36

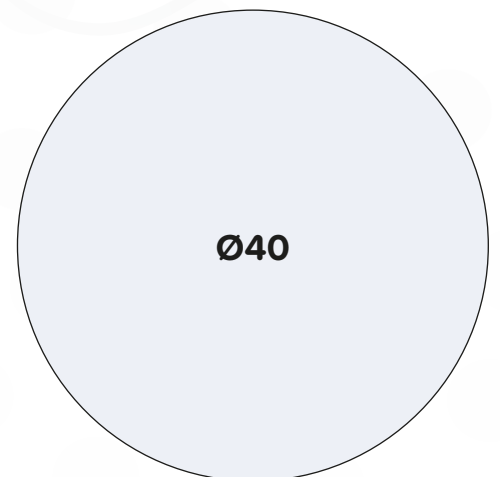
13128



H0,15cm

(pag. 422/424)

H1,2cm



Ø40

13129

# Polistiroli

Polystyrene • Polystyrène • Polystyrol • Poliestirenos • Poliestirenos

Confezionati in cartoni

Packed in boxes

Conditionnés en cartons

In Kartons verpackt

Embalados en cartones

Embalados em cartões



**30452**

pz: 8 - mat:



**30453**

mat:



**Spessore 5cm**

Thickness



**30454**

pz: 2 - mat:



**30455**

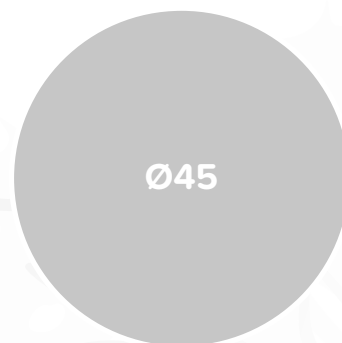
mat:



Ø40

**30456**

mat:



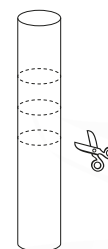
Ø45

**30457**

mat:

## Tubi in plastica per sostegno livelli torte a piani

Plastic tubes to use as supports for multi layer cakes • Tubes en plastique pour support gâteaux à plusieurs étages  
Rohre aus Plastik für mehrstöckige Torten • Tubos de plástico para sostener tartas de varios pisos  
Tubos de plástico para sustentar bolos de vários andares



**30358**

cm: Ø1,9xH20 - pz: 50

mat: PL

Possibilità di taglio a misura

Cut to desired height

Possibilité de coupe à la mesure désirée

Passgenaue Schnitte möglich

Posibilidad de corte a medida

Possibilidade de corte à medida



# Pennelli

Brushes • Pinceaux • Pinsel • Pinceles • Pincéis



## Setole in nylon

Nylon bristles



**30848P** - ●●● A - ■■■ 6

cm: L17,5/21,5 - pz: 1Blister (6pz) - ☉



## Punte in silicone per modelling

Silicone tips for modelling



**30850P** - ●●● A - ■■■ 5

cm: L19,5 - pz: 1Blister (5pz) - ☉

# Bisturi

Scalpel • Bistouris • Skalpell • Bisturí • Bisturí



**30361** - cm: H14,5

pz: 1Blister (3pz) - mat: MT ☉



# Bobina in acetato neutra

Roll of transparent acetate • Bobine neutre en acétate • Unbedruckte Spule aus Acetat  
Bobina de acetato neutro • Bobina de acetato neutro

**25066** - cm: H4

pz: 305m - mat: PL



Atto al contatto  
alimenti  
Per bordi sempre  
perfetti

Foodsafe  
For always  
perfect borders!

Aptes au contact  
alimentaire  
Pour des contours  
toujours parfaits!

Lebensmitteltauglich  
Für einen stets  
perfekten Rand!

Apto al contacto  
alimentos  
¡Para bordes  
siempre perfectos!

Apropriadas para estar  
em contato com alimentos  
Para bordas sempre  
perfeitas!

## Tappetino in silicone e fibra di vetro

Silicone and fiberglass mat • Tapis en silicone et fibre de verre • Silikon- und Glasfaser- Matte  
Tapete de silicona y fibra de vidrio • Tapete de silicone e fibra de vidro



**Temperatura di utilizzo: da -40°C a 230°C**

*The temperature: from -40°C to max 230°C*

- |                                     |  |
|-------------------------------------|--|
| • Non serve ungere e infarinare!    | • No need for butter and flour!                  |
| • Ideale anche per isomalto         | • Also ideal for isomalt                         |
| • Pas besoin de beurrer et fariner! | • Einfetten und Bestreuung nicht nötig!          |
| • Idéal pour isomalt aussi          | • Ideal für Isomalt                              |
| • ¡No necesita untar o enharinar!   | • Não necessita untar nem polvilhar com farinha! |
| • Ideal también para isomalt        | • Ideal também para o isomalte                   |



**30335** - cm: L59xH38,5 - pz: 1 - mat: SL

## Piatto rotante in acciaio

Rotating stainless steel plate  
Plateau rotatif acier  
Kuchenplatte, drehbar aus Edelstahl  
Plato rotatorio, de acero  
Prato giratorio, de aço



**31242**

cm: Ø30xH14

pz: 1 - mat: MT



## Prodotti per l'hobbistica

Hobby products • Produits pour le loisir • Produkte für Hobbybäcker  
Productos para hobbies • Produtos para hobbies

### Aerografo

Airbrush • Aérographe • Spritzpistole  
Aerógrafo • Aerógrafo



**30055**

pz: 1

### Bocchetta Ricarica Colore x 30869

Colour refill bottle  
Bouteille recharge couleur  
Farbe Nachfüllflasche  
Ampolla de recarga de color para aerógrafo  
Frasquinho de recarga de cores para aerógrafo

**30870**

cm: Ø3,5xH6,5 - pz: 2



### Kit aerografo = compressore + aeropenna + bocchetta ricarica colore

Airbrush kit =  
Compressor  
+ Airbrush  
+ Colour refill bottle

Kit aérographe =  
Compresseur  
+ Aérographe  
+ Bouteille recharge couleur

Spritzpistolen-Set =  
Kompressor  
+ Airbrush  
+ Farbe  
Nachfüllflasche

Kit aerógrafo =  
Compresor  
+ Aerógrafo  
+ Ampolla de recarga de color

Kit aerógrafo =  
Compressor  
+ Aerógrafo  
+ Frasquinho de recarga de cores



**30869**

cm: L12xH7xP9,5

pz: 1Kit





# Prodotti per l'hobbistica

Hobby products • Produits pour le loisir • Produkte für Hobbybäcker  
 Productos para hobbies • Produtos para hobbies

## Kit compressore e aerografo

Compressor and airbrush kit • Kit compresseur et aérographe  
 Kompressor und Airbrush-Kit • Kit compresor y aerógrafo  
 Kit compressor e aerógrafo

La confezione include:  
 compressore, aeropenna, un supporto per aeropenna, una boccetta ricarica colore, accessori e ricambi

The package includes:  
 compressor, airbrush, airbrush support, a colour refill bottle, accessories and spare parts

La boîte contient:  
 un compresseur, aérographe, bouteille de recharge couleur, accessoires et pièces de réchange

Die Verpackung enthält:  
 Kompressor, Airbrush, ein Airbrush-Träger, eine Nachfüllflasche, Zubehör und Ersatzteile

El paquete incluye:  
 compresor, aerógrafo, soporte de aerógrafo, botella para el colorante, accesorios y piezas de repuesto

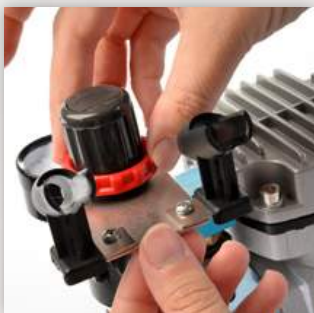
O pack inclui:  
 compressor, aerógrafo, suporte para pistola, frasco para corante e acessórios

## Boccetta Ricarica Colore x 30874

Colour refill bottle  
 Bouteille recharge couleur  
 Farbe Nachfüllflasche  
 Ampolla de recarga de color para aerógrafo  
 Frasco de recarga de cores para aerógrafo

**30875**

pz: 2



**30874**

cm: L30xH17xP10 - pz: 1Kit (3pz)



## Stampi in silicone

Silicone moulds • Moules en silicone • Silikon Formen  
Moldes de silicona • Moldes de silicone

*Per una vetrina  
più golosa*

For a showcase that is never boring

**30081**

cm: L34xH18xP8 - pz: 4 - mat: SL



Monoporzione fragola  
*Strawberry single-portion*

Ø6~xH6~cm - Vol. 95ml



**30082**

cm: L34xH18xP8 - pz: 4 - mat: SL

*monoporzioni dalle forme  
e dai colori accattivanti*



Monoporzione limone  
*Lemon singlese-portion*

8,5x6~xH4,2cm - Vol. 106ml



## Vasetti in vetro per monoporzioni

Glass jars for single-portions • Petits pots en verre pour portions individuelles  
Gläschen für Einzelportionen • Vasos de vidrio para monoporciones  
Frascos de vidro para doses individuais



**13150** - ●●● A

cm: H9,5" - pz: 36

mat: VT - cc: 160ml



**13107**



## Decorazioni per gelato

Decorations for Ice cream • Décorations pour glace • Eis-Dekore  
Decoraciones para helado • Decorações para gelado



**51004** - ●●● A - cm: H17 - pz: 300



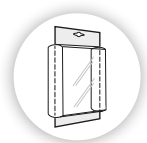
**52007** - ●●● A - cm: H6,5 - pz: 1000



**52009** - ●●● A - ■■■ 10 - cm: H6,5 - pz: 720

## Bastoncini per cake pops

Sticks for cake pops • Petits bâtons pour cake pop • Stöckchen  
Palitos para cakepop • Palitos para cake pop



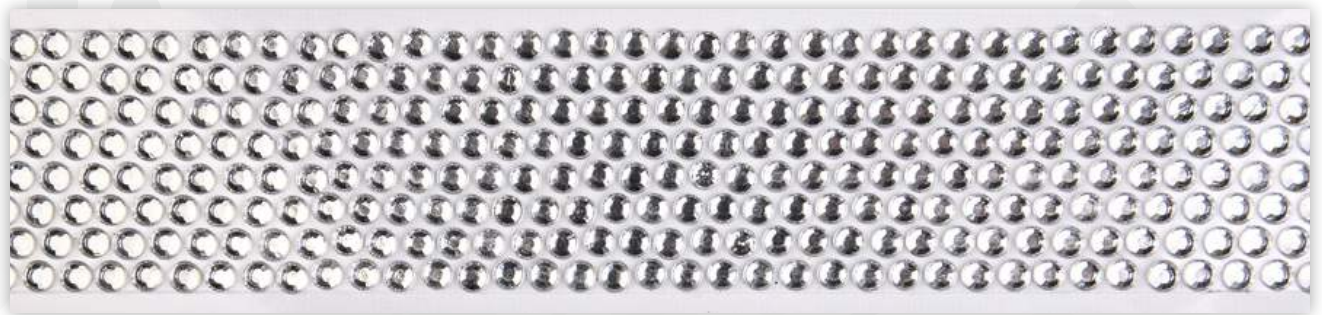
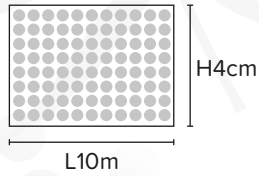
**30845**

cm: H16~ - pz: 4Blister (24pz) mat: CT

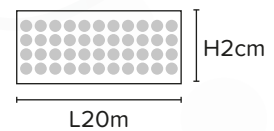


## Nastri con strass

Rhinestones Ribbons • Rubans avec strass  
Strassbänder • Cintas con strass • Fitas com strass



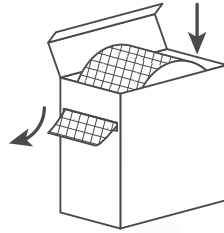
25033H - cm: L10mxH4 - pz: 1 - mat: PL



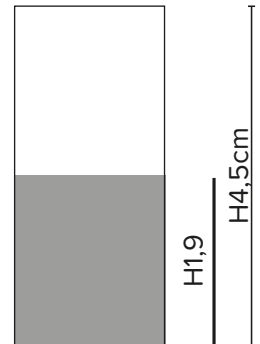
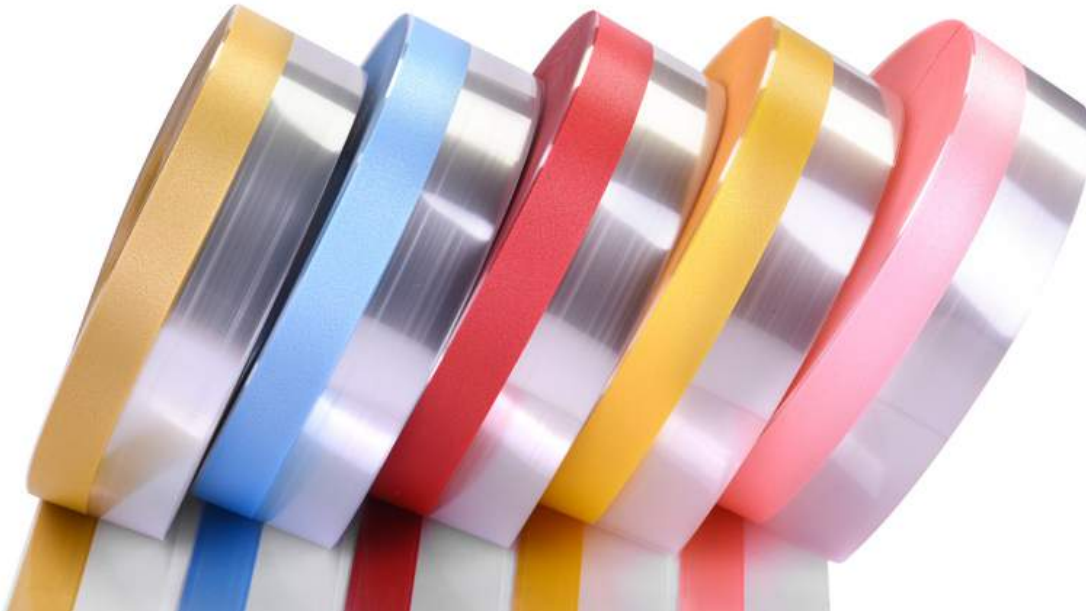
25028H - cm: L20mxH2 - pz: 1 - mat: PL

# Nastri Bijou

Bijou ribbons • Rubans Bijou  
Bänder Bijou • Cintas Bijou • Fitas Bijou



**New pack!**



**25065** - ●●● BCDEI - cm: H4,5 - pz: 50m - mat: PL

Per impreziosire ogni tuo dolce, anche il più semplice!

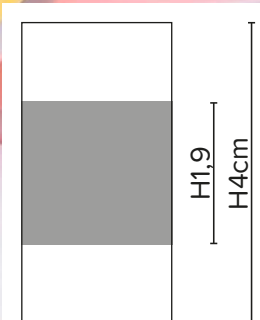
To embellish all of your cakes, even the simplest!

Pour enrichir chacun de vos gâteaux, même le plus simple !

Macht jede Konditorware edel, auch die einfachste!

Para embellecer todos tus dulces, ¡incluso el más sencillo!

Para enriquecer todos os seus doces, até o mais simples!



**24368** - ●●● BCDEI - cm: H4 - pz: 50m - mat: PL



## Nastri in tessuto

Fabric ribbons • Rubans en tissu • Stoffbänder  
Cintas de tela • Fitas de tecido



**L'unico nastro in tessuto adatto al contatto con alimenti!**

*The only foodsafe fabric ribbon!*



**Strato interno in acetato che aderisce perfettamente ai bordi!**

*Inner layer of acetate that adheres perfectly to the sides of the cake!*







New pack!



25087 - cm: H4 - pz: 20m - mat: ST/PL



25090



25088



## Nastri in tessuto

Fabric ribbons • Rubans en tissu • Stoffbänder  
Cintas de tela • Fitas de tecido



**Strato interno in acetato  
che aderisce perfettamente  
ai bordi!**

*Inner layer of acetate that adheres  
perfectly to the sides of the cake!*



**25075** - cm: H4 - pz: 20m - mat: ST/PL



**25074**



**25053**



**14774D**





# Nastri

Ribbons • Rubans • Tüllbänder • Cintas • Fitas



**24192G - BIANCO**

cm: H5 - pz: 50m - mat: PL



**24192B - ROSA**



**24192E - GIALLO**



**24192D - ROSSO**



**24192C - AZZURRO**



**24192K - BLU**



**24192L - VERDE**

# Nastri sottotorta Colly

Ribbons Colly • Rubans Colly • Tüllbänder Colly • Cintas Colly • Fitas Colly



24031E - GIALLO

cm: H4,5 - pz: 20m

mat: ST



24031L - VERDE -



24031C - AZZURRO -



24031D - ROSSO -



24031G - BIANCO -



24031B - ROSA -



24031H - ARGENTO -



24031I - ORO -

# COLORI

Colours | Couleurs | Farben | Cores | Cores

	Italiano	English	Français	Deutsch	Español	Português
A	Assortito (col./conf.)	Assorted (col./box)	Assorti (coul./Bte.)	Sortiert (Farbe/Verp.)	Surtido (col./caja)	Sortido (cor./caixa)
B	Rosa - Femmina	Pink - Female	Rose - Fille	Rosa - Mädchen	Rosa - Niña	Rosa - menina
C	Celeste - Maschio	Light-blue - Male	Bleu ciel - Garçon	Hellblau - Junge	Celeste - Niño	Azul - menino
D	Rosso	Red	Rouge	Rot	Rojo	Vermelho
E	Giallo	Yellow	Jaune	Gelb	Amarillo	Amarelo
G	Bianco	White	Blanc	Weiß	Blanco	Branco
H	Argento	Silver	Argent	Silber	Plateado	Prateado
I	Oro	Gold	Or	Gold	Oro	Dourado
K	Blu	Blue	Bleu	Blau	Azul	Azul marinho
J	Avorio	Ivory	Ivoire	Elfenbeinfarbe	Marfil	Marfim
L	Verde	Green	Vert	Grün	Verde	Verde
N	Marrone	Brown	Marron	Braun	Marrón	Castanho
Q	Arancione	Orange	Orange	Orange	Naranja	Laranja
T	Trasparente	Transparent	Transparent	Durchsichtig	Transparente	Transparente
V	Lilla/viola	Lilac/violet	Lilas/violet	Lila/Violett	Lila/violeta	Lilás/violeta
W	Fucsia	Fuchsia	Fuchsia	Fuchsinrot	Fucsia	Rosa shock
Z	Nero	Black	Noir	Schwarz	Negro	Preto

Ove non specificato, non sono previste confezioni assortite | If not specified, assorted boxes are not available | Si cela n'est pas spécifié, les assortiments ne sont pas prévus | Wo nichts angegeben ist, sind keine Sortimente vorgesehen | Donde no esté especificado, no está prevista la caja surtida | Quando não estiver especificado é porque não está disponível na versão sortida

# ABBREVIAZIONI MATERIALI

Abbreviations of materials | Abréviations des matériels | Materialabkürzungen | Abreviaciones de los materiales | Abreviações dos Materiais

	Italiano	English	Français	Deutsch	Español	Português
AM	Amido	Starch	Amidon	Stärke	Almidón	Amido
BC	Base burro di cacao colorato	Coloured cocoa butter based	À base de beurre de cacao coloré	Bunte Kakaobutter	Base de manteca de cacao coloreada	Base de manteiga de cacau colorida
CC	Cioccolato	Chocolate	Chocolat	Schokolade	Chocolate	Chocolate
	Termoformati da riempire	Empty moulds, to be filled	Thermoformés à remplir	Schoko-Formen zum Ausfüllen	Moldes termoformados para rellenar	Moldes para preencher
	Cioccolato fondente Cacao min. 60%	Dark chocolate Cocoa min. 60%	Chocolat noir Cacao min. 60%	Bitterschokolade Kakao min. 60%	Chocolate negro Cacao min. 60%	Chocolate preto Cacau min 60%
	Cioccolato al latte	Milk chocolate	Chocolat au lait	Milchschokolade	Chocolate con leche	Chocolate ao leite
	Cioccolato bianco	White chocolate	Chocolat blanc	Weißer Schokolade	Chocolate blanco	Chocolate branco
CE	Cera	Wax	Cire	Wachs	Cera	Cera
CER	Cereali	Cereals	Céréales	Getreide	Cereales	Cereais
CI	Ciniglia	Chenille	Chenille	Chenille	Chenille	Chenille
CT	Carta/Cartone	Paper/Carton	Papier/Carton	Papier/Karton	Papel/Cartón	Papel/Cartão
GE	Gélee	Jelly	Gelée	Gelatine	Gelatina	Gelatina
FG	Frutta a guscio	Nuts	Fruits à cocque	Schalenfrüchte	Fruta con cáscara	Frutas secas com casca
LA	Liquido analcolico	Non alcoholic liquid	Liquide sans alcool	Alkoholfrei Flüssigkeit	Líquido sin alcohol	Líquido sem álcool
LE	Legno	Wood	Bois	Holz	Madera	Madeira
MM	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow
MT	Metallo	Metal	Métal	Metall	Metal	Metal
MZ	Marzapane	Marzipan	Massepain	Marzipan	Mazapán	Maçapão
PF	Prodotto da forno	Bakery wares	Produit cuit au four	Backwaren	Productos para hornear	Produtos cozidos no forno
PL	Plastica	Plastic	Plastique	Plastik	Plástico	Plástico
PO	Polystone/resina	Polystone/polyresin	Polystone/polyrésine	Polystone/Polyresin	Polystone/Polyresina	Polistone/Poliresina
PR	Preparato	Mix	Préparation	Präparat	Preparado	Preparado
PT	Pastigliaggio	Gum-paste	Pastillage	Tragant	Pasta adragante	Pastilhagem
SL	Silicone	Silicone	Silicone	Silikon	Silicona	Silicone
ST	Stoffa	Fabric	Tissu	Stoff	Tela	Tecido
VT	Vetro	Glass	Verre	Glas	Vidrio	Vidro
WF	Cialda	Wafer	Azyme	Oblate	Oblea	Obreia
ZU	Zucchero	Sugar	Sucre	Zucker	Azúcar	Açúcar

# SIMBOLI E ABBREVIAZIONI

Symbols and abbreviations | Symboles et abréviations | Symbole und Abkürzungen  
Símbolos y abreviaciones | Símbolos e abreviações



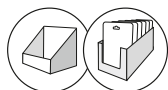
Ideali da colorare | Ideal for colouring  
Idéals pour colorer | Ideal zum Färben  
Ideales de colorear | Ideais para dar cor



Pasta di zucchero | Sugar paste  
Pâte à sucre | Fondant  
Fondant | Pasta de açúcar



In barattolo | In pot  
En boîte | In Dosen  
En bote | Em frasco



Con display | With Display-box  
Avec présentoir exposition | Mit Aufstell  
Verpackung | Con display | Com display



In sacchetto trasparente | In transparent bag  
En sachet transparent | In durchsichtige Tüte  
En bolsa transparente | Em bolsa transparente



In blister appendibile | In blister pack with hanging slot  
En blister suspendu | In Verpackung zum Aufhängen  
En blister colgante | Em blister de pendurar



In scatola finestrata | Packed in window box  
Emballé en boîte fenêtrée | In Box mit Sichtfenster verpackt  
En caja con ventana | Em caixa com janela

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