

# European Gourmet Export

Your Source for Fine European Food



European Gourmet Export was founded in 2007 and offers a wide range of bakery, pastry and specialized food ingredients.

European Gourmet Export works together with small German or European based companies manufacturing bakery, pastry and food ingredients. These suppliers have wide experience with their product lines and sell them successfully in their domestic markets.

Customers are importers specialized in food ingredients from around the world, who treasure the opportunity to work together with an independent trading house — a partner, who is only interested in fulfilling the demands of its customers and who can offer alternatives to established brands.

If the product portfolio leaves wishes open, European Gourmet Export will do its utmost to source the needed items within its supplier's network.

Finally, European Gourmet Export offers to consolidate shipments according to the needs of the customers taking care of all details related with the export and import of these products.

**Cake  
Mixes & Premixes**

**Chocolate  
Shells & Curls**

**Chocolate**

**Sugar  
Decoration  
Toppings**

**Pastry Shells**

**Bread  
Improver & Mixes  
Flakes and Flour**

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## Chocolate & Cake Decoration

European Gourmet Export offers an assortment of high end chocolate and decoration items manufactured in Germany, Belgium and other European countries.

The chocolate and chocolate decoration are of superior quality made in Belgium. They are produced by specialists who are known as innovative and flexible. The qualified workforce in combination with high tech machinery ensures precise control over every step of the processes, the factories are audited and meet the requirements of Global Standards for Food Safety.

Over the years Heidelore selected as well a variety of chocolate shells, sugar and silver decoration to offer her customers a state-of-the-art assortment of finest and creative pastry ingredients.



## Chocolate Chips, Chunks, Drops and Sticks



### Dark Chips 55 %

10 mm  
10 kg boxes



### Milk Chips 35 %

10 mm  
10 kg boxes



### White Chips 29 %

10 mm  
10 kg boxes



### Dark Chunks

10 x 10 x 4 mm  
8 kg boxes



### Milk Chunks

10 x 10 x 4 mm  
8 kg boxes



### White Chunks

10 x 10 x 4 mm  
8 kg boxes



### Dark Chunks Bakestable

7 x 7 x 5 mm  
8 kg boxes



### Dark Chunks

10 x 10 x 7 mm  
8 kg boxes



### Dark Chunks

14 x 14 x 6 mm  
8 kg boxes

Minimum quantity 100 boxes per type.

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## Chocolate Drops and Sticks



**Dark Drops Peaked  
7500**

10 kg boxes



**Milk Drops Round  
9500**

10 kg boxes



**Dark Drops  
Bakestable Round  
15000**

10 kg boxes



**Milk Drops Peaked  
15000**

10 kg boxes



**White Drops Peaked  
25000**

10 kg boxes



**Cocoa Butter Chips**

3 kg pails or 10 kg boxes



**Dark Sticks  
Bakestable 44 %**

8 cm  
20 x 1,5 kg boxes



**Dark Sticks  
Bakestable 44 %**

36 cm  
4 kg boxes



**Milk Sticks 35 %**

36 cm  
4 kg boxes

Minimum quantity 100 boxes per type.

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## Coloured Chocolate Chips and Curls



### Caramel Chips

10 mm  
10 kg boxes



### Caramel Curls

Standard shape 12 mm  
4 kg boxes



### Green Chips & Curls

Chips 10 mm  
Curls Standard 12 mm  
4 kg / 10 kg boxes



### Light Green Lemon-Chips & Curls

Chips 10 mm  
Curls Standard 12 mm  
4 kg / 10 kg boxes



### Orange Chips & Curls

Chips 10 mm  
Curls Standard 12 mm  
4 kg / 10 kg boxes



### Pink Chips—Strawberry

10 mm  
10 kg boxes



### Pink Curls—Strawberry

Standard shape 12 mm  
4 kg boxes



### Red Chips & Curls

Chips 10 mm  
Curls Standard 12 mm  
4 kg / 10 kg boxes



### Yellow Chips & Curls

Chips 10 mm  
Curls Standard 12 mm  
4 kg / 10 kg boxes

Minimum quantity 100 boxes per type.

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## Chocolate Leaves, Shavings and Spaghetti



### Dark Leaves

30 mm  
1,5 kg boxes



### Milk Leaves

30 mm  
1,5 kg boxes



### White Leaves

30 mm  
1,5 kg boxes



### Dark Shavings

120 mm long  
20 mm wide  
0,6 mm thick  
2,5 kg boxes



### Milk Shavings

120 mm long  
20 mm wide  
0,6 mm thick  
2,5 kg boxes



### White Shavings

120 mm long  
20 mm wide  
0,6 mm thick  
2,5 kg boxes



### Dark Spaghetti

30 mm  
2,5 kg boxes



### Milk Spaghetti

30 mm  
2,5 kg boxes



### White Spaghetti

30 mm  
2,5 kg boxes

Minimum quantity 100 boxes per type.

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## Chocolate Curls



### Standard Dark Curls

12 mm  
4 kg boxes



### Standard Milk Curls

12 mm  
4 kg boxes



### Standard White Curls

12 mm  
4 kg boxes



### Open Dark Curls

12 mm  
4 kg boxes



### Open Milk Curls

12 mm  
4 kg boxes



### Open White Curls

12 mm  
4 kg boxes



### Dark Curls

Available as Micro  
(6 mm), Mini (9 mm)  
and Mega (28 mm)  
4 kg boxes



### Milk Curls

Available as Micro  
(6 mm), Mini (9 mm)  
and Mega (28 mm)  
4 kg boxes



### Marbled Curls

Available as Micro  
(6 mm), Mini (9 mm)  
and Mega (28 mm)  
4 kg boxes

Minimum quantity 100 boxes per type.

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## Chocolate Pencils, Rolls & Spears



### Dark-White Pencils

20 cm  
900 g per box



### White-Dark Pencils

20 cm  
900 g per box



### Marbled Pencils

20 cm  
900 g per box



### Dark Pencils

20 cm  
900 g per box



### Dark Sticks

8,5 cm  
600 g per box



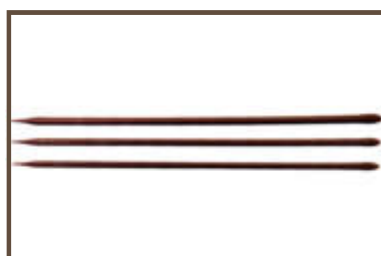
### Milk Sticks

8,5 cm  
600 g per box



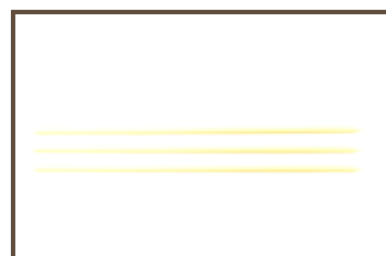
### Dark-White Sticks

8,5 cm  
600 g per box



### Dark Spears

20 cm  
300 pieces  
= 600 g per box



### Milk Spears

20 cm  
300 pieces  
= 600 g per box

Minimum quantities required.



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## Chocolate Decoration



### Triangle Tears

55 x 35 mm  
490 pieces per box



### Triangle Points

55 x 35 mm  
490 pieces per box



### Triangle Stripes

55 x 35 mm  
490 pieces per box



### Triangle Lines

55 x 35 mm  
490 pieces per box



### Rectangle Lines

40 x 25 mm  
350 pieces per box



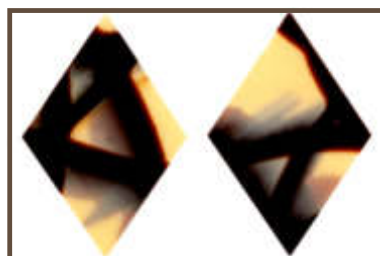
### Rectangle Marbled

30 x 45 mm  
350 pieces per box



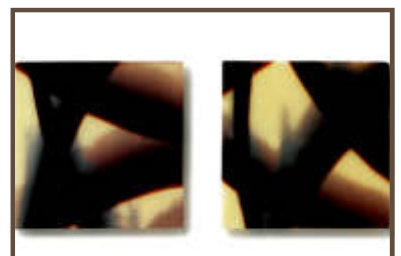
### Triangle Marbled

55 x 35 mm  
490 pieces per box



### Rhomb Marbled

40 x 60 mm  
360 pieces per box



### Square Marbled

40 x 40 mm  
350 pieces per box

Minimum quantities required.

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## Chocolate Decoration



### Dark Spirals

20 x 7 mm  
2,5 kg per box



### Dark-White Spirals

20 x 7 mm  
2,5 kg per box



### Marbled Swirls

25 x 15 mm  
200 pieces = 400 g per box



### Dark-White Swirls

25 x 15 mm  
200 pieces  
= 400 g per box



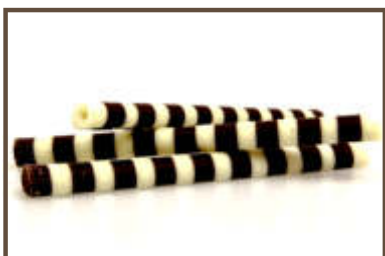
### White-Dark Swirls

25 x 15 mm  
200 pieces  
= 400 g per box



### White-Red Swirls

25 x 15 mm  
200 pieces  
= 400 g per box



### Duo Rolls 9 cm

150 pieces  
= 600 g per box



### Duo Rolls 4 cm

4 kg per box



### Duo Rolls 2 cm

4 kg per box

Minimum quantities required.

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## Chocolate Decoration



### Butterfly Striped 70 mm

165 pieces  
= 1 kg per box



### Butterfly Striped 40 mm

185 pieces  
= 500 g per box



### Butterfly Striped 30 mm

185 pieces  
= 350 g per box



### Butterfly Marbled 70 mm

165 pieces  
= 1 kg per box



### Butterfly Marbled 40 mm

185 pieces  
= 500 g per box



### Butterfly Dark 70 mm

165 pieces  
= 1 kg per box



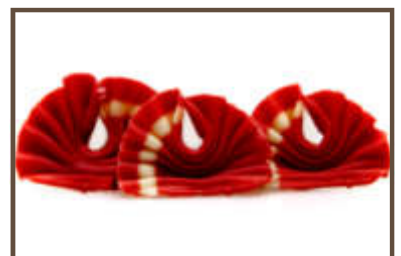
### Butterfly White- Dark 30 mm

185 pieces  
= 350 g per box



### Butterfly Green- White 30 mm

185 pieces  
= 350 g per box



### Butterfly Red-White 30 mm

185 pieces  
= 350 g per box

Minimum quantities required.

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## Chocolate Decoration



### Feather

60 mm  
500 pieces  
= 650 g per box



### Soiree

40 mm  
610 pieces  
= 460 g per box



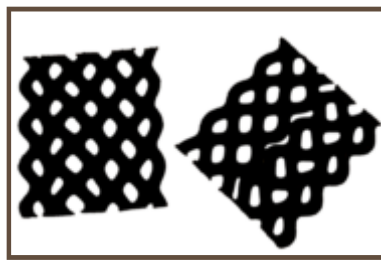
### Filigran

45 mm  
300 pieces  
= 360 g per box



### Special

60 mm  
575 pieces  
= 675 g per box



### Cake Top Square

40 x 40 mm  
350 pieces  
= 780 g per box



### Standard

60 mm  
800 pieces  
= 1000 g per box



### Oriental Fan

34 x 59 mm  
400 pieces  
= 925 g per box



### Brushstroke Dark

72 pieces per box



### Brushstroke White

72 pieces per box

Minimum quantities required.

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## Sugar Decoration



**Heart 8 mm  
Red**

3, 6, 7, 8, 9 or 10 mm  
15 kg boxes



**Heart 8 mm  
Metallic Ruby Red**

3, 6, 7, 8, 9 or 10 mm  
15 kg boxes



**Open Heart 10 mm  
Pink**

15 kg boxes



**Butterflies 7 mm  
Purple**

10 or 14 mm  
15 kg boxes



**Flowers 11 mm  
Yellow**

3, 6, 8 or 11 mm  
15 kg boxes



**Stars 7 mm Metallic**

3 colors  
3, 6, 7 or 9 mm  
15 kg boxes



**Confetti 4 mm**

5 colors  
3, 4 or 6 mm  
15 kg boxes



**Horses 9 mm**

3 colors  
15 kg boxes



**Beach Mix**

5 colors  
15 kg boxes

Minimum 120 kg per colour.

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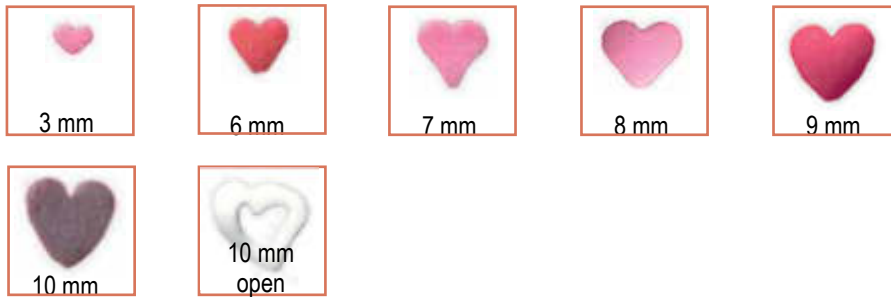
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## Sugar Decoration

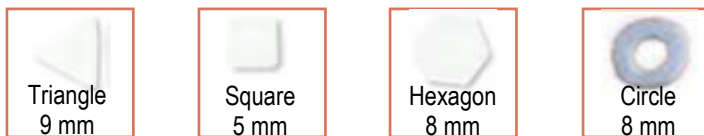
### Standards



### Hearts



### Geometrial



### Beach



### Sports



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## Sugar Decoration

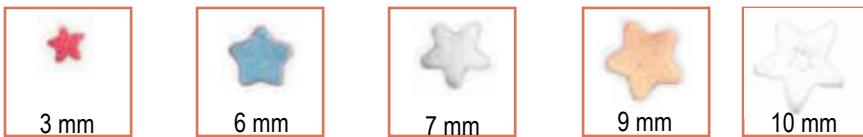
### Animals



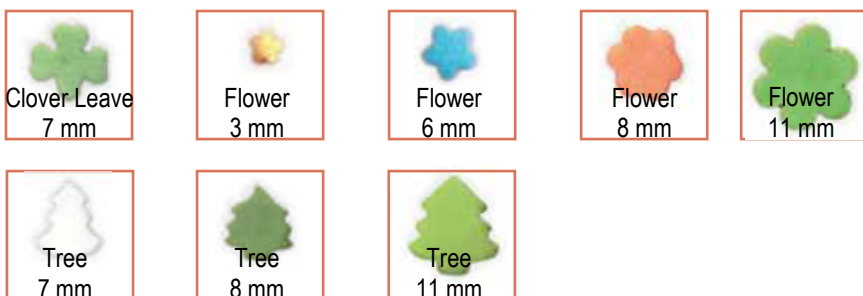
### Fruits



### Stars



### Flowers & Trees



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## Chocolate Shells



### Dark Star

35 x 35 x 14 mm  
378 pieces per box



### Dark Tree

39 x 30 x 15 mm  
378 pieces per box



### Dark Heart

27 x 31 x 9 mm  
432 pieces per box



### Milk Star

35 x 35 x 14 mm  
378 pieces per box



### Milk Tree

39 x 30 x 15 mm  
378 pieces per box



### Milk Heart

27 x 31 x 9 mm  
432 pieces per box



### White Star

35 x 35 x 14 mm  
378 pieces per box



### White Tree

39 x 30 x 15 mm  
378 pieces per box



### White Heart

27 x 31 x 9 mm  
432 pieces per box

Minimum quantity 100 boxes per type.



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## Truffle Shells



### Dark Shell Mini

Ø 19 mm  
1080 pieces per box



### White Shell Medium

Ø 25,5 mm  
504 pieces per box



### Dark Shell Mega

Ø 35 mm  
252 pieces per box



### Milk Shell Mini

Ø 19 mm  
1080 pieces per box



### Milk Shell Medium

Ø 25,5 mm  
504 pieces per box



### Milk Shell Mega

Ø 35 mm  
252 pieces per box



### White Shell Mini

Ø 19 mm  
1080 pieces per box



### White Shell Medium

Ø 25,5 mm  
504 pieces per box

Minimum quantity 100 boxes per type.

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## Chocolate Shells



### Dark Cup

Ø 31 mm  
432 pieces per box



### Dark Egg Shell

Mini 31 x 23 mm  
Standard 39 x 26 mm  
Maxi 41 x 28 mm



### Dark Shell

Round: 28 x 16 mm  
Cube: 25 x 25 mm  
Heart: 30 x 32 mm  
Oval: 31 x 22 mm



### Milk Cup

Ø 31 mm  
432 pieces per box



### Milk Egg Shell

Mini 31 x 23 mm  
Standard 39 x 26 mm  
Maxi 41 x 28 mm



### Milk Shell

Round: 28 x 16 mm  
Cube: 25 x 25 mm  
Heart: 30 x 32 mm  
Oval: 31 x 22 mm



### White Cup

Ø 31 mm  
432 pieces per box



### White Egg Shell

Mini 31 x 23 mm  
Standard 39 x 26 mm  
Maxi 41 x 28 mm



### White Shell

Round: 28 x 16 mm  
Cube: 25 x 25 mm  
Heart: 30 x 32 mm  
Oval: 31 x 22 mm

Minimum quantity 100 boxes per type.



## Cake & Bread Mixes

Germany is the country known for the variety and quality of its famous bread. Crispy bread rolls, healthy wholemeal rolls and loaves, tasty rye bread, sour dough bread with a hearty crust, speciality multi grain bread loaves.... More than 300 different kind of bread are known in Germany. German bakers are proud on their assortment of nutritious and tasty rolls and bread.

Heidelore choose an assortment of the most popular bread mixes and a variety of cake mixes, which can be the base for an attractive cake assortment for every baker. They are a selection of the most popular and best selling mixes for cakes, bases, muffins, donuts and morning goods. Economical, easy and reliable in use. For high quality finished baked goods.

The bread and cake mixes are developed and blended by experienced master bakers, pastry chefs and food technologists as a perfect base for every day's bread and pastry offer.

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## Premixes and Mixes for Cakes



### Brownies Mix

Complete Mix (100 %)  
For moist and tasty brownies with extra chocolate.



### Carrot Cake

Complete Mix (100 %)  
for moist and spicy carrot muffins. Dried fruit to be added.



### Chocolate Cake

Complete Mix (100 %)  
For dark and rich chocolate cake.



### Chocolate Fudge Cake

Complete Mix (100 %)  
For typically sticky dark and rich cakes.



### Fondant au Chocolat Cake

Complete Mix (100 %)  
For cake with liquid centre. Perfect dessert.



### Donuts (Cake)

Complete Mix (100 %)  
Soft texture. Made with baking powder.



### Donuts (Yeast)

Complete Mix (100 %)  
Perfect texture, moist and soft, made with yeast.



### Cookies Chocolate

Complete Mix (100 %)  
For moist and rich American style cookies.



### Cookies Vanilla

Complete Mix (100 %)  
For moist and rich American style cookies with chocolate chips.

Minimum quantity 1500 kg per type.

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## Premixes and Mixes for Cakes



### Chocolate Muffin

Complete Mix (100 %)  
For moist and rich chocolate muffins, contains chocolate.



### Vanilla Muffin

Complete Mix (100 %)  
For moist and rich muffins with good volume.



### Orange Velvet Cake

Complete Mix (100 %)  
For a soft cake with intensive orange flavour and colour.



### Panettone

Complete Mix (100 %)  
Italian style mix, dried fruits to be added.



### Red Velvet Cake

Complete Mix (100 %)  
For a soft cake with berry flavour and typical dark red colour.



### Vanilla Sponge

Complete Mix (100 %)  
The ideal base for all kind of gateaux with light, soft texture.



### Chocolate Sponge

Complete Mix (100 %)  
The perfect dark chocolate base, with a light, soft texture.



### Vanilla Cake

Complete Mix (100 %)  
Classical cake base, fruit or chocolate make it special.



### Yeast Dough Cake

Complete Mix (100 %)  
Perfect mix for all kind of morning goods.

Minimum quantity 1500 kg per type.

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## Fillings and Specialities



### Custard Cream Cold Process

For creamy custard fillings, bakestable.



### Custard Cream Hot Process

The classical product for best vanilla custard creams.



### Filling Cream

The perfect creamy filling and topping with a good volume.



### Chocolate Filling Cream

Ready-to-use. Typical dark chocolate taste.



### Chocolate Hazelnut Filling Cream

The best-seller. Ready-to-use. With high content of hazelnuts.



### Filling, Type White Chocolate

Ready-to-use. Tilling with the typical sweet white chocolate taste.



### Florentine Mix

Ready-to-use powder for delicious florentines and crunchy toppings.



### Gelatine Leaves

Silver quality, Halal certified.

Minimum quantities required.



## Premixes and Mixes for Bread and Rolls



### Baguette Premix

Premix (10 %)  
For moist baguette with the typical structure.



### Brown German Bread

Complete Mix (100 %)  
For a brown malty bread based on wheat.



### Ciabatta Premix

Premix (10 %)  
For typical Italian ciabatta, baked with olive oil for its special taste.



### Corn Bread Mix

Complete Mix (100 %)  
For an aromatic yellowish bread. Based on corn flour with seeds.



### Croissant Premix

Premix (10 %)  
For light typical French croissant, which are easy to produce.



### Farmers Bread

Complete Mix (100 %)  
For a light, tasty bread based on wheat with rye, oat and seeds.



### Golden Bread

Concentrate (40 %)  
For tasty, golden bread based on wheat, rye and oat and seeds.



### Kaiser Breadmix

Concentrate (25 %)  
For tasty, light bread with linseed, sunflower seeds and oat.



### Potato Bread

Complete Mix (100 %)  
For a moist wheat based bread with potato flakes for long freshness.

Minimum quantity 1500 kg per type.

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## Premixes and Mixes for Bread and Rolls



### Power Bread

Concentrate (40 %)  
A mix full of powder or Kraft for a dark powerful bread.



### Pumpernickel

Concentrate (50 %)  
For hearty, dark whole-meal bread based on rye.



### Roman Bread

Concentrate (50 %)  
For Mediterranean style bread with herbs, based on wheat.



### Rustic Bread

Complete Mix (100 %)  
For healthy and tasty bread based on wheat and rye.



### Rye Bread

Concentrate (50 %)  
For tasty, hearty bread based on rye flour.



### Sour Dough Bread

Complete Mix (100 %)  
For a tasty, typical German style crusty wheat based bread.



### Spelt Bread

Complete Mix (100 %)  
For healthy bread based on spelt and seeds.



### Valley Bread

Complete Mix (100 %)  
Based on wheat, only natural ingredients.



### Zaren Bread

Concentrate (30 %)  
For tasty, hearty bread made with malt flour and 5 different seeds.

Minimum quantity 1500 kg per type.





## Doughimprover and Specialities



### Clean Label Improver

3—4 % Dosage.  
Only based on natural ingredients.



### Croissant Improver

4 % Dosage.  
For croissant baked directly out of the freezer.



### Improver for Frozen Dough

4 % Dosage.  
For bread and rolls.



### Generell Improver

0,5—1 % Dosage.  
An economical improver for all kind of rolls and white bread.



### Malty Rolls Improver

2-3 % Dosage.  
For golden crusty and tasty breakfast rolls.



### Rustic Rolls Improver

3 % Dosage. For rustic and tasty rolls made with rye and wheat.



### Roasted Malt

Based on wheat, perfect for dark bread.



### Soft Roll Improver

Dosage 1 %.  
A reliable improver for all kind of white soft buns.



### Sour Dough

Made of wheat, rye or spelt. Naturally fermented and gently dried.

Minimum quantity 1500 kg per type.

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## Flour and Specialities



**Buckwheat Flour**



**Corn Flour—  
glutenfree**



**Multipurpose Flour -  
glutenfree**

Made of potato, corn and rice, replacing standard flour.



**Oat Flour**



**Rye Flour**



**Spelt Flour**



**Wheat Flour**

Cake flour (T 405)  
Bread flour (T 550)  
Wholemeal (T 1700)



**Wheat Gluten**

Minimum quantity 1500 kg per type.

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## French Specialities



### Baguette

Complete Mix (100 %)  
For a French style baguette with the typical crispy crust.



### Brioche

Complete Mix (100 %)  
For perfect brioche with a rich, tender crumb and a golden, flaky crust.



### Croissant

Complete Mix (100 %)  
The perfect mix for buttery and flaky French style croissant.



### Gâteaux

Complete Mix (100 %)  
The ideal base for all kind of gateaux with light, soft texture.



### Pain de Campagne

Complete Mix (100 %)  
The ideal French sourdough bread made of wheat with a crispy, hard crust.



### Pain Multi Céréales

Complete Mix (100 %)  
For darker, wholesome bread made with different grains and flour.



### Farine T 45

Wheat flour for cakes.



### Farine T 65

Wheat flour for bread especially French baguette.

Minimum quantity 1500 kg per type.

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## ***Ingredients for Bakery and Patisserie***

***Consolidation***

***Services***

***Sourcing***



Photos: Africa Studio—Alexander Damme—aleyphoto—Andreas Fischer—angelo.gi—Birgit Reitz-Hofmann—Brad Pict—C.atta—Confetti—Doris Heinrichs—Elena Schweizer—emmi-eyewave—FAY—felix—felinda—fotogal—gosphotodesign—Grecaud Paul—hanabiyori—HJ Schneider—kate-smironva—koss13—Jürgen Wieseler—lisa 870—Lucky Dragon—M. Studio—mad4desgin—Maksim Shebeko—Marintxa—Markus Mainka—moving moments—niknikp—okinawaksawa—olyasweetart—packshot—Photocrew Bednarek—photocrew—pictures news—Quade—Radu Razvan—Richard Oechner—robynmac—rolo—ryba Sisters—samantha grandy—sasimoto—Schlierner—Sebastian Dude—Simone van den Berg—unipict—Vidady—WR—yamix@fotolia.com, confiletas Juchem, Chocconcept, Hatzilyannikis, Mutter, Weibler, ECC, Newrzella

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