

IDEAS FOR GOOD TASTE

3 DREIDOPPEL



Flavouring Pastes
Baking Flavours
Cream Stabilizers
Ice cream bases & more
Kosher & Halal products
Gluten-free products
Vegan product

NOW YOU HAVE A CHOICE!


IREKS

The history of IREKS and DREIDOPPEL

As a certified SQF supplier to the food industry, IREKS North America Ltd. produces for and distributes to a wide variety of customers, such as wholesalers, artisan bakeries, industrial bakeries and small and large confectioners.

Being part of IREKS GmbH in Kulmbach, Germany, we belong to a company with over 160 years of history and presence in over 90 countries, with a team of 2.900 employees personally at the side of bakers and confectioners all around the globe.

Dreidoppel has a long history themselves, dating back many decades, we have the same values and belief as IREKS.
ONLY THE BEST IS GOOD ENOUGH.

This way of thinking leaves no room for compromises. From the very beginning, Dreidoppel has been committed to meet the highest standards using the best raw materials and controlled production processes (certified according the FSSC 22000 and ISO regulations).

Since 2004 Dreidoppel joined the IREKS family business, with this joint venture, exciting new flavours and ingredients for the baking industry have been available through numerous partners within the IREKS network worldwide. We are pleased to offer you a range of Dreidoppel products in Canada through this partnership.

DREIDOPPEL QUALITY PROMISEV

Many of our flavouring pastes are free from:

- artificial colours
- artificial flavours
- modified starch

GMO

As per current status, the products produced and distributed by DREIDOPPEL GmbH only contain raw materials and processed materials, which exclusively originate from conventional, non GMO seeds our animal and petrochemical sources.

We herewith confirm that all products manufactured and distributed by DREIDOPPEL GmbH are not subject to EU regulation (EG) No. 1829/2003 concerning genetically modified food and feedstuff and do not lead to a declaration “genetically modified” according to EU regulation (EG) No. 1830/2003.

Any analytical evidence of genetically modified DNA or protein is a matter of accidental intake, which is inevitable according to GMP and the current technical status.

Should you require more information on the Quality and GMO status of our products, please contact:

info@ireksnorthamerica.com
Tel: 905 789 9999
or ask one of our Account Managers.

***Specialty items need to be ordered 8-10 weeks in advance
we don’t keep these as regular stock items.**

APPLE PASTE, BLUEBERRY PASTE, CHERRY MORELLO PASTE, COCONUT PASTE, LIME PASTE EXPORT, PEACH PASSION FRUIT PASTE, PINEAPPLE PASTE, STRAWBERRY PASTE, CARAMEL PASTE, CAPPUCCINO PASTE, LATTE MACCHIATO PASTE, MOCHA H PASTAROM PASTE, ADVOCAT PASTE, AMARETTO PASTE, JAMAICA RUM PASTE, PEAR PASTE, CRÈME DE MENTHE PASTE, GINGER PASTE, VANILLA BOURBON PASTE, CITROPERL EXPORT, PANETTONE FLAVOUR, CHRISTSTOLLEN FLAVOUR.



FLAVOURING PASTES

Our pastes for fine pastry have a wide range of applications and are suitable for flavouring dairy cream, creams and fillings. Possible uses: doughs and desserts, ice cream. Discover our variety of flavours: • Native and exotic fruits • Floral notes • Coffee notes • Chocolate and Caramel varieties • Aromatic Spices • Nut varieties • Alcohol specialties • Our pastes allow precise control of colour and taste intensity by dosing.

Art.No.	Item	packaging in kg/liter	Category
22304	APPLE PASTE*	6 x 1 kg	Fruits
20604	APRICOT PASTE	6 x 1 kg	Fruits
20281	BANANA PASTE EXPORT	6 x 1 kg	Fruits
21304	BLUEBERRY PASTE*	6 x 1 kg	Fruits
67640	CHERRY H PASTAROM PASTE	6 x 1 kg	Fruits
20504	CHERRY MORELLO PASTE*	6 x 1 kg	Fruits
19904	COCONUT PASTE*	6 x 1 kg	Fruits
29804	CRANBERRY PASTE	6 x 1 kg	Fruits
06732	LEMON H PASTAROM PASTE	6 x 1 kg	Fruits
20304	LEMON PASTE	6 x 1 kg	Fruits
25183	LIME PASTE EXPORT*	6 x 1 kg	Fruits
21004	MANDARIN PASTE	6 x 1 kg	Fruits
29304	MANGO PASTE	6 x 1 kg	Fruits
06728	ORANGE H PASTAROM	6 x 1 kg	Fruits
26904	PASSIONFRUIT PASTE EXPORT	6 x 1 kg	Fruits
24104	PEACH PASSION FRUIT PASTE*	6 x 1 kg	Fruits
22104	PEACH PASTE	6 x 1 kg	Fruits
20904	PINEAPPLE PASTE*	6 x 1 kg	Fruits
27820	PINK GRAPEFRUIT PASTE	6 x 1 kg	Fruits
67450	RASPBERRY H PASTAROM PASTE	6 x 1 kg	Fruits
20804	RASPBERRY PASTE	6 x 1 kg	Fruits
26004	RHUBARB PASTE	6 x 1 kg	Fruits
06726	STRAWBERRY H PASTAROM PASTE	6 x 1 kg	Fruits
20704	STRAWBERRY PASTE*	6 x 1 kg	Fruits

Description	Basic recipe / rec. dosage
• Apple preparation with a fully ripe flavour note • With apple pulp	50 g
• Apricot preparation with the taste of ripe fruit • For 100 g paste we use approx. 93 g apricots	50 g
• Banana preparation with a full-bodied fruity sweetness • With banana pulp	30 g
• Blueberry preparation with the characteristic flavour of wild berries • For 100 g paste we use approx. 123 g blueberries	50 g
• Our all-rounder for pastry and ice-cream with cherry taste	40 g
• Cherry preparation with juicy cherry flavour • For 100 g paste we use approx. 107 g sour cherries	50 g
• Coconut preparation with the creamy taste of coconut pulp	50-70 g
• Cranberry preparation with 30 % concentrated cranberry juice	50 g
• Our all-rounder for pastry and ice-cream with lemon taste	40 g
• Lemon preparation with a juicy-sour flavour note • For 100 g paste we use approx. 98 g lemon juice	30-50 g
• Lime-lemon preparation with a typical lime taste	50 g
• Food preparation with a light tangy note from the zest • With natural mandarin flavour	30-50 g
• Mango preparation with an exotic taste of the ripe fruit • With mango pulp	30-50 g
• Our all-rounder for pastry and ice-cream with orange taste	40 g
• Passionfruit preparation with a typical passion fruit taste MOQ: 100 kg	40-50 g
• Peach-Passionfruit preparation with a sweet, exotic taste and bits of peach • For 100 g paste we use approx. 113 g passionfruit	50 g
• Peach preparation with an aromatic note of ripe fruit • With bits of peach	50 g
• Pineapple preparation with fruity, exotic flavour • With pineapple pieces and juice concentrate	30-50 g
• Pink Grapefruit preparation with a fresh-tart taste and strong pink colour • For 100 g paste we use approx. 60 g grapefruit juice	50 g
• Our all-rounder for pastry and ice-cream with raspberry taste	40 g
• Raspberry preparation with a ripe juicy flavour • For 100 g paste we use approx. 132 g raspberries	50 g
• Rhubarb preparation with 30% rhubarb pulp	50 g
• Our all-rounder for pastry and ice-cream with strawberry taste	40 g
• Strawberry preparation with a ripe juicy flavour • With strawberry pieces and strawberry juice concentrate	50 g

Kosher parve

KP

Lactose-free

Vegan

Gluten-free

Clean Label

KP

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21604	CARAMEL PASTE*	6 x 1 kg	Caramel
25204	CAPPUCCINO PASTE*	6 x 1 kg	Coffee notes
28104	LATTE MACCHIATO PASTE*	6 x 1 kg	Coffee notes
67270	MOCHA H PASTAROM PASTE*	6 x 1 kg	Coffee notes
67290	PISTACHIO H PASTAROM PASTE	6 x 1 kg	Nut varieties
24204	ROASTED ALMOND PASTE	6 x 1 kg	Nut varieties
42504	WALNUT PASTE	6 x 1 kg	Nut varieties
24704	ADVOCAAT PASTE*	6 x 1 kg	Alcoholic
26204	AMARETTO PASTE*	6 x 1 kg	Alcoholic
42704	CALVADOS PASTE	6 x 1 kg	Alcoholic
26504	IRISH CREAM PASTE	6 x 1 kg	Alcoholic
21904	JAMAICA RUM PASTE*	6 x 1 kg	Alcoholic
29204	MARC DE CHAMPAGNE PASTE	6 x 1 kg	Alcoholic
21104	PEAR PASTE*	6 x 1 kg	Alcoholic
22904	CRÈME DE MENTHE PASTE*	6 x 1 kg	Aromatic Spices
45504	GINGER PASTE*	6 x 1 kg	Aromatic Spices
21804	VANILLA BOURBON PASTE*	6 x 1 kg	Aromatic Spices
22004	VANILLA MORONY PASTE	6 x 1 kg	Aromatic Spices

<ul style="list-style-type: none"> • Caramel preparation with a delicate roasted flavour and gold-brown colour • With caramel syrup 	5 g	<div> <div>KP</div> <div></div> <div></div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Coffee preparation with typical cappuccino flavour • For 100 g paste we use approx. 77 g coffee 	30 g	<div> <div>KP</div> <div></div> <div></div> <div></div> <div></div> </div>
• Food preparation with the typical flavour combination of espresso and milk	50 g	<div> <div>KP</div> <div></div> <div></div> <div></div> <div></div> </div>
• Our all-rounder for pastry and ice-cream with mocha taste	40 g	<div> <div>KP</div> <div></div> <div></div> <div></div> </div>
• Our all-rounder for pastry and ice-cream with pistachio taste	40 g	<div> <div></div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Almond preparation with the typical taste of burnt almonds • With almond pulp 	50 g	<div> <div></div> </div>
<ul style="list-style-type: none"> • Walnut preparation tasting of roasted nuts • With walnut pulp 	20 g	<div> <div>KP</div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Eggnog preparation with the classic popular taste • With 30 % egg brandy 	50 g	<div> <div></div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Amaretto preparation with the typical note of bitter almond • With 22 % Amaretto liqueur 	50 g	<div> <div>KP</div> <div></div> <div></div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Calvados preparation with a fruity apple flavour • With apple juice concentrate and 25 % genuine Calvados 	50 g	<div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Irish Cream liqueur preparation with the typical taste of whisky and cream • With real Irish Cream liqueur 	50 g	<div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Rum preparation with the taste of a Caribbean vacation • With 20 % original Jamaica rum 	5-15 g	<div> <div></div> <div></div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Marc de Champagne preparation with a refined champagne taste • With 30 % Marc de Champagne (champagne brandy) 	40-60 g	<div> <div></div> <div></div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Pear preparation with a ripe juicy taste • With Williams Christ brandy and pear pulp 	50 g	<div> <div>KP</div> <div></div> <div></div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Mint oil preparation with the fresh taste of mint • With natural mint oil 	20 g	<div> <div>KP</div> <div></div> <div></div> <div></div> <div></div> </div>
<ul style="list-style-type: none"> • Ginger preparation with notes of lemon, slightly spicy • With ginger pulp and natural ginger oil 	50-100 g	<div> <div>KP</div> <div></div> <div></div> <div></div> </div>
• Food preparation with natural bourbon vanilla flavour	3 g	<div> <div>KP</div> <div></div> <div></div> <div></div> <div></div> </div>
• Food preparation with natural bourbon vanilla flavour and visible bits of extracted vanilla pod powder	7 g	<div> <div>KP</div> <div></div> <div></div> <div></div> <div></div> </div>

BAKING FLAVOURS

These versatile baking flavours from Dreidoppel give a custom finish to doughs and batters and deliver incomparable taste. Perfectly adapted to a bakery’s needs, we offer a complete assortment – perfect for every application. Whether semi-liquid or pasty, powdered or granulated – our wide baking flavour competence guarantees:

- accuracy
- homogeneous dispersion
- accurately works
- consistent baking results

17493	CITROPERL EXPORT*	6 x 0.5 kg
70504	BUTTER FLAVOUR	6 x 1 liter
30421	LEMON FLAVOUR	6 x 1 liter
30420	LEMON FLAVOUR	5 liter
71904	VANILLA EUROPA FLAVOUR	6 x 1 liter
71910	VANILLA EUROPA FLAVOUR	10 liter
73005	PANETTONE FLAVOUR*	2.5 liter
17925	CHRISTSTOLLEN FLAVOUR*	1.5 kg

MISCELLANEOUS

39666	CENTOGEL NEUTRAL	2 x 2.5 kg	Jelly Glaze
46320	GELINA 100	2 x 2.5 kg	Jelly Glaze
15504	CREME BRULEE	5 x 1 kg	
33518	BIENETTA	10 x 0.6 kg	

<ul style="list-style-type: none">• Long-lasting, natural lemon flavour with other natural flavours with fresh lemon zest note refined with fresh ripe juicy taste• Produced partially by hand, this high quality flavour develops its full taste through mechanical loads (kneading, mixing etc.) and heat Recommended for: an alternative to lemon zest	3 g
<ul style="list-style-type: none">• High quality natural flavour with typical creamy-fresh butter note and light caramel finish• For a fine butter taste Recommended for: butter biscuits and enhancing pastry with taste of butter	5 g
<ul style="list-style-type: none">• Classic baking flavour with typical familiar lemon taste	3 g
<ul style="list-style-type: none">• Suitable for the preparation of lemon-flavoured baked goods Recommended for: refining sponge cakes and pound cakes	3 g
<ul style="list-style-type: none">• Classic baking flavour with typical familiar vanilla taste	3 g
<ul style="list-style-type: none">• Suitable for the preparation of vanilla-flavoured baked goods Recommended for: refining sponge cakes and pound cakes	3 g
<ul style="list-style-type: none">• Flavour agent for the famous Italian holiday cake, with a fruity-sweet vanilla taste and juicy ripe orange component Recommended for: Panettone, light pound cake or finest yeast pastry	3 g
<ul style="list-style-type: none">• Typical Christmas spice flavour, with notes of vanilla, cinnamon, cardamom and citrus, especially suited for heavy yeast doughs Recommended for: stollen and lebkuchen	4 g



CREAM STABILIZERS FOR MOUSSE PREPARATION




With our cream stabilizers, cream fillings or toppings for cakes and traybakes stay stable in the display for a long time. Our neutral variants offer maximum flexibility in terms of creativity and taste. Just add any of our pastes for fine pastry. With our Fond Royal Clean Label range we offer 20 perfectly matched flavours – from fruity to refreshing to full-bodied chocolate. You can rely on the easy preparation and consistently high product quality in everyday working life.




12008	FOND ROYAL CHOCOLATE CL	2 x 2.5 kg
12366	FOND ROYAL RASPBERRY CL	2 x 2.5 kg
12266	FOND ROYAL STRAWBERRY CL	2 x 2.5 kg
33023	SANETT	8 x 2.5 kg
31904	STABIFIX F	6 x 1 liter




ICE CREAM BASES


53125	TRIALGIN	1.5 kg
51512	TRICREMA 100	6 x 2.5 kg
57208	TRIRAPIDO 50	2 x 2.5 kg
50020	VEGAN BASE 500	6 x 1.5 kg






• With cocoa for incomparable chocolate flavour	200 Fond, 250 g water to 1 kg cream
• With raspberry pieces	200 Fond, 250 g water to 1 kg cream
• With strawberry pieces	200 Fond, 250 g water to 1 kg cream
• Powdered, warm-soluble gelatine for binding cream and mousse • The prepared sanett solution is processed warm like conventional gelatine • Optionally for stock solution: store cool and heat if necessary • Ideal in combination with our pastes for fine pastry	40g Sanett, 80g hot water to 1 kg cream
• Liquid cream stabilizer for decoration cream • Ideal for dosing in a cream blaster	10 g to 1 kg cream











• A concentrated ice cream stabilizer • Universally applicable • Cold and hot processing	4g : 1 l
• Optimal whipping properties through a specially effective emulsifier milk protein preparation • High creaminess in the final product by the milk fat contained in the product already • Excellent storage characteristics • Cold and hot processing	100g : 1 l milk
• Particularly suitable for the efficient production in the cold method • Very good fusion, smooth structure • Full-bodied and rich, clean taste even after several days of storage! • Cold and hot processing	50g : 1 l milk
• Perfectly balanced flavour profile • Simple application • Cold and hot processing	500 g : 1 l water











A WORLD OF FLAVOUR



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