

MORE THAN COCOA



CHOCOLATE

PURE CHOCOLATE

Product	Cocoa Content	Description	Fluidity	Cocoa Butter	Packaging
WENGUÉ	70%	Extra bitter chocolate with an intense colour, ideal for coatings and tablets.	▲▲▲	38%	2 x 5 kg Box 12 kg Box
HAYA	60%	Chocolate with an optimal balance of colour and flavour, suitable for all types of applications.	▲▲▲	37%	2 x 5 kg Box 12 kg Box
HAYA no added sugars	60%	Chocolate with no added sugars, suitable for all kinds of applications.	▲▲▲	40%	2 x 5 kg Box 12 kg Box
ÉBANO	52%	Chocolate with an intense colour and flavour, suitable for all kinds of applications.	▲▲	34%	2 x 5 kg Box 12 kg Box

Product	Milk	Description	Fluidity	Fat content	Packaging
MARA	18%	Milk chocolate with hints of natural vanilla and caramel.	▲▲▲	30%	2 x 5 kg Box 12 kg Box
MIRAVET	23%	Ivory-coloured white chocolate with an intense intense milk flavour and a mild hint of natural of natural vanilla.	▲▲▲	31%	2 x 5 kg Box 12 kg Box

PREMIUM CHOCOLATE COMPOUNDS

An excellent alternative to chocolate.

- Direct application without the need for tempering
- High gloss
- Excellent mouth fusion and snap
- Intense flavour

PREMIUM CHOCOLATE COMPOUNDS

Product	Cocoa Content	Description	Fluidity	Packaging
ZAFIRO BITTER	23%	Bitter compound with an intense cocoa flavour and excellent gloss.	▲▲▲	2 x 5 kg Box 12 kg Bag
ZAFIRO COCOA	17%	Cocoa compound, an excellent alternative to chocolate.	▲▲▲	2 x 5 kg Box
ZAFIRO MILK	5%	Compound with an excellent milky taste and caramel notes.	▲▲▲	2 x 5 kg Box
ZAFIRO WHITE	-	White compound with an excellent milky taste.	▲▲▲	2 x 5 kg Box
ZAFIRO STRAWBERRY	-	White compound with an excellent strawberry colour and flavour.	▲▲▲	2 x 5 kg Box 8 x 1 kg Box

CHOCOLATE COMPOUND

Chocolate compound range



CHOCOLATE COMPOUNDS

Product	Cocoa Content	Description	Fluidity	Packaging
RUBÍ	30%	Compound with a high cocoa content, dark brown colour and an intense taste.	▲▲▲	2 x 10 kg Box
AZABACHE	25%	Compound with an intense cocoa flavour and dark brown colour.	▲▲▲	2 x 10 kg Box
AZULITA	24%	Brown coloured compound with an intense cocoa taste.	▲▲▲	2 x 10 kg Box
TURQUESA	19%	Brown coloured compound with cocoa flavour.	▲▲▲▲	2 x 10 kg Box
ONYX	16%	Brown coloured compound with an intense cocoa flavour.	▲▲▲▲	2 x 5 kg Box 2 x 10 kg Box 12 kg Bag
TOPACIO	14%	Light brown coloured compound with a mild cocoa taste	▲▲▲▲	2 x 10 kg Box 12 kg Bag
JASPE <i>no added sugars</i>	16%	Light brown coloured compound with no added sugar and a mild cocoa flavour.	▲▲▲▲	12 kg Bag
ARES	5%	Milk compound with a sweet taste.	▲▲▲▲	2 x 10 kg Box
NÁCAR	-	White compound with a sweet and soft vanilla flavour.	▲▲▲▲	2 x 5 kg Box
ETNA	-	Sweet flavoured white compound.	▲▲▲▲	2 x 5 kg Box

BAKESTABLE PRODUCTS

Fermentation, freezing and baking stability.
Ideal for all types of doughs

Product	Cocoa Content	Description	Packaging
CHOCO-CHIP 7	46%	Bakestable chocolate chips. 7000 pieces/kg	2 x 6 kg Box
CHOCO-CHIP 10	46%	Bakestable chocolate chips. 10000 pieces/kg	2 x 6 kg Box 8 x 1 kg Box
CHOCO-CHIP 20	46%	Bakestable chocolate chips. 20000 pieces/kg.	2 x 6 kg Box
CHOCO-CHIP MILK 7	27%	Bakestable milk chocolate chips. 7000 pieces/kg	2 x 6 kg Box
CHOCO-CHIP WHITE 7	24%	Bakestable white chocolate chips. 7000 pieces/kg	2 x 6 kg Box
ABEDUL-CHIP 7 <i>No added sugar</i>	60%	Bakestable chocolate chips with no added sugars. 7000 pieces/kg	2 x 6 kg Box
ABEDUL-CHIP 20 <i>No added sugar</i>	60%	Bakestable chocolate chips with no added sugars. 20000 pieces/kg	2 x 6 kg Box

Product	Cocoa Content	Description	Packaging
DARK CHOCO CHUNK	48%	Bakestable chocolate chunks	2 x 5 kg Box
MILK CHOCO CHUNK	27%	Bakestable milk chocolate chunks	2 x 5 kg Box
WHITE CHOCO CHUNK	24%	Bakestable white chocolate chunks	2 x 5 kg Box

Product	Cocoa Content	Description	Packaging
CHOCOLATE STICKS 4	48%	Bakestable chocolate sticks, 4 cm long	2 x 4 kg Box
CHOCOLATE STICKS 8	48%	Bakestable chocolate sticks, 8 cm long	2 x 4 kg Box

Product	Cocoa Content	Description	Packaging
COCOA-CHIP 7	16%	Bakestable black compound chips. 7000 pieces/kg	2 x 6 kg Box
BAKESTABLE COCOA STICKS 4	20%	Bakestable cocoa sticks, 4 cm long	2 x 4 kg Box
BAKESTABLE COCOA STICKS 8	20%	Bakestable cocoa sticks, 8 cm long	2 x 4 kg Box

COATING CREAMS

Coating creams for an elegant finish

SACHER SUPREME

Coating cream with an excellent cocoa flavour with a subtle hint of hazelnut. Its flexible texture and perfect drying provide an elegant finish.



SACHER BIANCA

White coating cream with milky profile. Its flexible texture and perfect drying provide an elegant, soft, glossy finish.



SACHER CARAMEL

Caramel flavoured coating cream. Its spectacular shine, attractive colour, flexible texture and perfect drying provide an elegant, soft, glossy finish.



SACHER MILK

Milk coating cream with an excellent milky taste and an attractive colour. Its flexible texture and perfect drying provide an elegant, soft, glossy finish.



DECORAR CACAO

Cocoa coating cream with quick-drying which gives your creation an attractive finish.



DECORAR BLANCO

White coating cream with a light lemon hint. Its quick drying time provides an attractive finish.



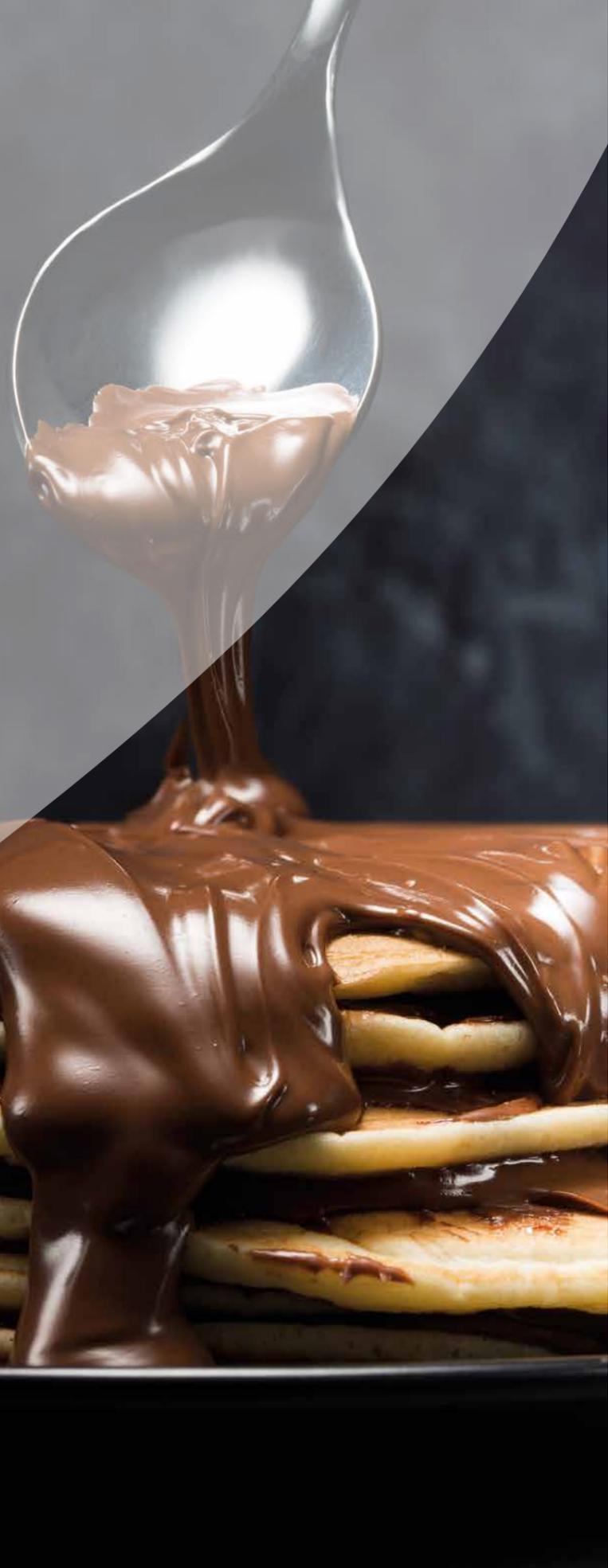
MORELCREM

Versatile cream with an intense chocolate flavour, high cocoa and hazelnut content.



SPREADING CREAMS

Fat-based fillings with a creamy, spreadable texture perfect for your creations.



VELA NOCCIOLA

Milk hazelnut spread with a high content of Italian hazelnut. Its creamy texture allows for multiple applications providing an attractive colour and an intense hazelnut flavour.



VELA NOCCIOLA BIANCA

White hazelnut spread with a high content of Italian hazelnut, which provides a creamy texture, attractive colour and an intense hazelnut flavour with milky notes.



VELA MILK CHOCOLATE

Spreadable milk chocolate cream, which provides a creamy texture, attractive colour and an intense milk chocolate flavour.



VELA WHITE CHOCOLATE

Spreadable white chocolate cream providing a creamy texture, ideal for multiple applications, with an intense flavour and attractive white chocolate colour.



VELA PISTACHIO

Spreadable cream containing 15% pistachio, which provides a creamy texture, attractive colour and an intense pistachio flavour.



VELA GOLD

Spreadable cream containing caramel, which provides a creamy texture, intense flavour and an attractive golden caramel colour.



ORIÓN

Cocoa and hazelnut spread ideal for multiple applications.



NOCCIOLA EXTRA

Cocoa spread containing 12% roasted hazelnut.



COOKIES AND CREAM

White spreadable cream with an intense milky flavour containing black cookie pieces.



CREAMS FOR INJECTION

Filling creams with an optimal injectable texture, ideal for adding creaminess to baked goods.



BAKING CREAMS

Creams stable to the fermentation, freezing and baking processes.



FÉNIX

Cocoa and hazelnut flavoured cream with a fluid texture, ideal for injecting.



6kg 15kg 22kg Bucket

ANTARES

Freeze and bake stable hazelnut cocoa cream. It maintains its creamy texture and excellent flavour after baking. Ideal for frozen pastries.



6kg 15kg 22kg Bucket

FÉNIX WHITE

Ivory-coloured cream with a milky flavour and hazelnut notes providing a fluid texture ideal for injection.



6kg 20kg Bucket

ANTARES EXTRA CACAO

Freeze and bake stable cocoa cream. It maintains its creamy texture and excellent flavour after baking. Ideal for frozen pastries. Outstanding texture, shine, and flavour.



15kg Bucket

FÉNIX WHITE PREMIUM

Ivory-coloured cream with a milky taste providing an ideal texture for injection.



6kg Bucket

ICE CREAM COATINGS

Compound coatings for ice cream

HELADOS CACAO

Light brown coloured coating with coconut fat and a mild cocoa flavour. Ideally suited for ice cream.

16kg Bucket Total Cocoa Content: 15% Fluidity: ▲▲▲▲▲



HELADOS CACAO NO ADDED SUGARS

Special coating with no added sugar containing coconut fat providing a light brown colour and a mild cocoa flavour. Ideally suited for ice cream.

16kg Bucket Total Cocoa Content: 6% Fluidity: ▲▲▲▲▲



PASTRY SUPPLEMENTS

Products that facilitate and complement the different stages of development in the workshop.

COCOA BUTTER

Deodorised cocoa butter. Natural fat from cocoa beans.

4kg Bucket



COCOA POWDER 10-12%

10-12% cocoa powder with multiple bakery applications.

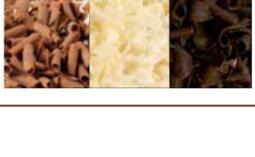
6x 1kg Box



DECORATIONS



Product	Description	Packaging
FIDEO NOGAL NEGRO	 Dark chocolate vermicelli for all kinds of decorations.	12 kg Box 14 kits x 1 kg Box
FIDEO CORAL NEGRO	 Dark compound vermicelli for all kinds of decorations.	10 kg Box 14 kits x 1 kg Box
FIDEO CORAL LECHE	 Milk compound vermicelli for all kinds of decorations.	5 kits x 1 kg Box
FIDEO CORAL BLANCO	 White compound vermicelli for all kinds of decorations.	12 kg Box 5 kits x 1 kg Box
FIDEO FANTASÍA	 Coloured sugar vermicelli for decoration.	20 kg Bag 12 Bags x 1 kg Box

Product	Description	Packaging
SCAGLIETTA CHOCO	 Chocolate scaglietta	12 kg Box 14 kits x 1 kg Box
SCAGLIETTA SUCEDANEA BLANCA, NEGRA Y LECHE	 Chocolate compound scaglietta	12 kg Box 14 estuches x 1 kg Box 5 kits x 1 kg (white and milk) Box
CORAL PAILLETTE	 Small pieces of dark chocolate compound for decoration.	12 kg Box 12 kits x 1 kg Box
DARK, MILK AND WHITE CRISPY CHOCO BALL-5	 5mm diameter cereal balls coated with milk, white or dark chocolate.	Box with 2 x 1.5 kg bags
MIX CRISPY CHOCO BALL-5	 Mix of 5mm diameter cereal balls coated with a mix of milk, dark and white chocolate.	Box with 2 x 1.5 kg bags
STRAWBERRY CRISPY CHOCO BALL-5	 5mm diameter cereal balls coated in pure chocolate with a pink colour and strawberry flavour.	Box with 2 x 1.5 kg bags
ORANGE CRISPY CHOCO BALL-5	 5mm diameter cereal balls coated in pure chocolate with an orange colour and flavour.	Box with 2 x 1.5 kg bags
DARK, MILK AND WHITE CHOCO BALL 16	 16mm diameter cereal balls coated in dark, milk and white chocolate.	Box with 5 x 1 kg bags
RIZOS LECHE, NEGROS Y BLANCOS	 Chocolate blossoms	2 kg Box



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Pol. Ind. Can Mitjans, C/Innovació, 5
08232 Viladecavalls
(Barcelona) ESPAÑA
+34 937 757 977
info@norte-eurocao.com

  @norteeurocao
www.norte-eurocao.com

YOUR BAKERY SOLUTIONS



LES CRÈMES

PREMIUM READY-TO-USE FILLINGS

Add creaminess and flavour to your creations with the convenience of a ready-to-use filling.



LES CRÈMES DULCE DE LECHE

Dulce de Leche filling noted for its smooth texture and bakeability. Elegant and characteristic flavour of the traditional Dulce de Leche.



LES CRÈMES LIMÓN

Lemon filling made from milk with a distinct, intense citrus flavour and creamy texture.



LES CRÈMES CRÈME BRÛLÉE

Crème brûlée filling with a soft texture and intense flavour inspired by the traditional dessert.



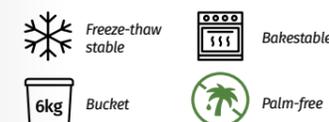
LES CRÈMES BANOFFEE

Indulgent ready to use filling with an excellent combination of caramel toffee and banana flavours, characteristic of the traditional Banoffee pie recipe. Smooth texture and bake stable.



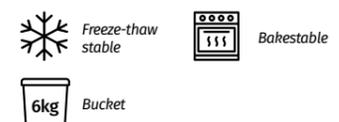
LES CRÈMES BIANCA FORNO

Filling that contains white chocolate, with a pleasant milky profile and creamy texture. Especially recommended for bakeable applications.



LES CRÈMES CINNAMON

Cinnamon filling standing out for its bake stability and its characteristic flavour.



FRUIT FILLINGS

*Creamy and spreadable textures.
Excellent bake and freeze - thaw stability.
Easy and ready to use.
Long shelf life.
Wide range of flavours and colours.*

MOOREA FRUIT FILLINGS

Fruit fillings which stand out for its wide range of flavours and high stability while baking and freezing.



APOLLO FLAVOURED CREAMS FOR DECORATION AND FILLING

Wide range of **fillings with intense colours and different flavours** ideal for decoration. Excellent bake and freeze - thaw stability.



SAMOA

READY-TO-USE PASTRY CREAMS

Versatile pastry creams for optimum performance and easy application.



SAMOA

Product	Application lifespan	Description	Bakestability	Packaging	
Fresh	Short. Ideal for fresh and frozen products.	Vanilla flavour cream with a fresh, smooth and creamy texture.	▲▲▲	20 Kg Bucket	 Palm-free
Multiusos	Medium	Versatile cream with a vanilla flavour and a smooth and creamy texture.	▲▲▲	20 Kg Bucket	 Palm-free
Krem	Medium	Cream with vanilla flavour and hints of cinnamon with a creamy texture.	▲▲▲	13 Kg Bucket	
Horno	Long	Vanilla cream with very characteristic vanilla-caramel flavour and a slight hint of lemon.	▲▲▲▲	20 Kg Bucket	
Cacao	Medium to Long	Bakestable cocoa cream with characteristic bitter and intense cocoa taste.	▲▲▲	13 Kg Bucket	

CUSTARD CREAMS IN POWDER

Powdered mixes for the production of custard creams, with a creamy texture and high freeze-thaw stability.

CUSTARD CREAMS IN POWDER

Product	Application	Description	Freeze-thaw stable	Bakestable	Recipe	Packaging
Crema GOURMET	Cold	Intense milky flavour due to its milk content. Creamy and consistent texture.	Yes	▲▲▲	400 g/l of water or 300 g/l of milk	12 Kg Bag
Crema LACREM HORNO	Cold	Milky flavour due to its milk content. Consistent and creamy texture, ideal for a wide range of production processes.	Yes	▲▲▲▲	400 g/l of water or 300 g/l of milk	12 Kg Bag
Crema CUBANA	Cold	Creamy and easy-to-spread texture.	Yes	▲▲	400 g/l of water or 300 g/l of milk	12 Kg Bag 8x1 kg Box
Crema TROPICANA	Hot	Mix for the production of a hot, thin, shiny, freeze-stable pastry cream.	Yes	▲▲	300-500g sugar / 1L water. Heat to boiling point. Separately, 150-200 g. cream / 300 ml. cold water and add to the hot mixture.	12 Kg Bag



GLAZES

Elegant mirror glazes with the Miroirs SPRINGEL range.

Intense flavours, clean cut and freeze-thaw stability. Ideal for coating all types of surfaces with an attractive shiny finish.



SPRINGEL CHOCOLATE

Miroir **chocolate** glaze containing 70% dark chocolate. Dark colour, elegant shine with an intense flavour. Ideal for covering any kind of surface with a shiny finish.



SPRINGEL STRAWBERRY

Strawberry miroir glaze with a sour strawberry flavour and an elegant shiny finish.



SPRINGEL CARAMEL

Miroir **caramel** glaze with an elegant colour and characteristic notes of caramel and shiny finish.



SPRINGEL NEUTRAL

Neutral and transparent miroir glaze for direct application to give your creations a shiny finish even after the freezing process



SPRINGEL RASPBERRY

Raspberry flavoured miroir glaze with an elegant shiny finish.



GLAZES

Glazes and gelatines for confectionery and bakery products that helps improve their attractiveness and preservation.

GLAZES

Product	Application	Percentage of water and juice it accepts	Description	Packaging	 Palm-free
GELIUM MULTIUSOS	Hot, Cold, Spray	100%	Creamy texture for direct, hot or spray application. Excellent permanence on the product and high shine.	13 Kg Bucket	 Palm-free
NORJEL 60	Hot	40%	High brightness and long permanence on the fruit, due to the high compatibility with its acidity.	20 Kg Bucket	 Palm-free
NORJEL CONCENTRADO	Hot	30%	High shine and long permanence on the fruit. Compatible with the acidity of the fruit. Neutral flavour.	20 Kg Bucket	 Palm-free
NORJEL 54	Hot	15%	High shine and long permanence on the fruit. Compatible with the acidity of the fruit. Apple flavour.	20 Kg Bucket	 Palm-free
NORJEL CRISTAL	Hot	30%	Maximum transparency and excellent shine. Ideal for pastries. Apple flavour.	20 Kg Bucket 13 Kg Bucket	 Palm-free
SPRINGEL	Cold	-	Transparent, very creamy texture, without gelling, allowing direct application. Retains its shine and transparency after the freezing process.	3,5 Kg Bucket 6 Kg Bucket 15 Kg Bucket	 Palm-free
COLDGEL	Cold	-	Neutral gloss for direct application.	6 Kg Bucket	 Palm-free
SPRAYGEL	Spray	-	Easily pumpable, neutral flavoured, freezeable liquid glaze. Ideal for spray machines.	12 Kg Bag-in-box	 Palm-free
SPRINGEL SPRAY	Spray	-	Neutral flavoured liquid glaze, easily pumpable. Ideal for spray machine.	12 Kg Jerry Can	 Palm-free

MIXES

Powdered mixes for confectionary creations.

TREBON PLUS NEUTRO

Neutral powder mix for the creation of mousse that allows the incorporation of pastes, aromas, jams, etc. to create the desired flavours. Useful as a cream stabiliser.

Basic Recipe: 200 g. Trebon, 200 g. water, 1000 g. semi-whipped cream.



TREBON PLUS STRAWBERRY

Strawberry flavoured semifreddo mix.

Basic Recipe: 180g. Trebon, 220 g. water, 1000 g. semi-whipped cream.



TREBON PLUS QUARK

Quark cheese flavoured semifreddo mix.

Basic Recipe: 600g. Trebon, 1000 g. water, 1000 g. semi-whipped cream.



TREBON CHEESECAKE MIX

Powdered cheese mix for making traditional-style baked cheesecakes.

Basic Recipe: 500 g. cheesecake mix, 50 g. sugar, 100 g. margarine or butter, 150 g. eggs, 1 l. water, mix slowly for 2 minutes and bake.



EMULSIFIERS FOR PASTRY AND BAKERY PRODUCTS

REDOL MY

Emulsifier in gel form designed for the production of all types of sponge doughs.



SUPERNORTEMUL

Emulsifier in gel form designed for the preparation of all types of sponge doughs, fillings and meringues.



REDOL AN

Paste product that acts as a softening agent in fermented doughs. Prolongs the shelf life and freshness of bread and pastries.



SUGAR

Different types of sugar for the production and finishing of bakery and confectionery products.

SUGAR

Product	Type	Description	Packaging		
	NEVADA	Sugar	Powdered sugar.	12 Kg Bag 8x1 Kg Box	 Palm-free
	AZÚCAR INVERTIDO	Ingredient	70 brix aqueous solution of glucose, fructose and sucrose especially suitable for use as a bakery decorating agent.	7 Kg Jerry Can 15 Kg Jerry Can	 Palm-free
	GLUCOSA 44	Ingredient	80 brix thick glucose syrup.	7 Kg Bucket	 Palm-free
	GLUCOSA 77	Ingredient	77 brix fluid glucose-fructose syrup characterised by its low fructose content, sweet taste and neutral odour.	20 Kg Bucket	 Palm-free
	BUKET CRYSTAL	Damp-proof sugar	Anti-humidity granulated sugar.	Saco 12 Kg 12 Kg Bag	-
	BUKET	Damp-proof sugar	Anti-humidity sugar powder.	12 Kg Bag 8x1 Kg Box	-
	BUKET PF	Damp-proof sugar	Anti-humidity sugar powder, palm fat free.	12 Kg Bag	 Palm-free
	SUGARCHOC	Damp-proof sugar	Powdered anti-humidity mix with cocoa.	12 Kg Bag	-
	SUCRELUX	Damp-proof sugar	Anti-humidity sugar powder.	12 Kg Bag	-

COMPLEMENTARY PASTRY AND BAKERY PRODUCTS



IMPULSOR NORTE

Baking powder for use in sponge dough products.



PNB

Powdered sugar-based product designed for all types of sponge doughs, improving the freshness and elasticity of the finished product.



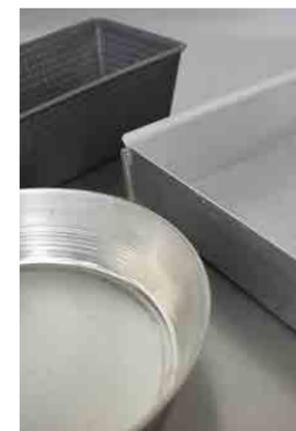
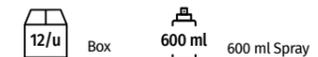
ALMÍZ

Modified corn starch designed for bakeable stable pastry creams.



DESMOL SPRAY

Food-grade release agent in spray form made from high quality vegetable oils.



CRUNCHY CREP

Crunchy wafer pieces, ideal for mixing with chocolate.



CACAO A LA TAZA

Cocoa powder for making a hot chocolate drink.





YOUR BAKERY SOLUTIONS

NORTE EUROCAO

Pol. Ind. Can Mitjans, C/Innovació, 5
08232 Viladecavalls
(Barcelona) ESPAÑA
+34 937 757 977
info@norte-eurocao.com

  [@norteeurocao](https://www.instagram.com/norteeurocao)
www.norte-eurocao.com