



GENERAL CATALOGUE

*The pastry
ingredients
for success*





The ancel expertise

The historic brand ancel is famous for the quality of its custards and its raising agent “baking powder”, which are currently key figures in the market.

Due to these traditional products, used by pastry chefs for almost a century, ancel has become a reference brand.

Although ancel has always been famous for the quality and variety of its custard preparations, it now benefits from a much more diverse selection of products: pastry supports, mixed flours, preparations for Bavarois, glazings, dessert sauces, fillings...

ancel’s wide range of products offers excellent results in terms of taste, while facilitating the task for the professional.

The brand ancel is part of the company Condifa, which sells around 300 products under 5 brands, each with their own area of expertise:



Pastry ingredients



Bakery ingredients



Ganaches and glazings



Ice cream ingredients



Flavours



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Hot process custards

Product	Code	Packaging	Characteristics
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Preparations for hot process custards and Parisian puddings

Used as fillings or for pastry arrangements, they are suitable for baking (pudding, pie machine, fine bakery) and can be flavoured (liquid, alcohol, paste). Your pastries can be claimed as “pur beurre”.

HOT PROCESS CUSTARD <i>Original recipe</i>	1-42-002194 1-42-000203	5 kg carton 25 kg bag	<ul style="list-style-type: none"> • Soft and creamy texture, ideal as filling. • Milky vanilla flavour. • Light yellow colour.
HOT PROCESS CUSTARD WITH KITCHEN TOWEL <i>Original recipe</i>	1-42-002187	5 kg carton	<ul style="list-style-type: none"> • Soft and creamy texture, ideal as filling. • Milky vanilla flavour. • Light yellow colour.
HOT PROCESS CUSTARD SUPER	1-42-003350 1-42-002188 1-42-000805 1-42-008896	1 kg case 5 kg carton 15 kg bucket 25 kg bag	<ul style="list-style-type: none"> • Soft and creamy texture, ideal as filling. • Bourbon vanilla flavour. • Golden yellow colour.
HOT PROCESS CUSTARD EXTRA-FINE	1-42-002195	5 kg carton	<ul style="list-style-type: none"> • Smooth and creamy texture, ideal for baking. • Fruity vanilla flavour. • Intense yellow colour.
HOT PROCESS CUSTARD FIRM AND CREAMY	1-42-010176	25 kg bag	<ul style="list-style-type: none"> • Firm and creamy texture, ideal for arrangements. • Vanilla and caramel flavour. • Intense yellow colour.
HOT PROCESS CUSTARD SPECIAL FOR FREEZING	1-42-010761 1-42-010851	5 kg carton 25 kg bag	<ul style="list-style-type: none"> • Smooth, creamy texture even after thawing. • Vanilla and caramel flavour. • Intense yellow colour.





Cold process custards & mousseline

Product	Code	Packaging	Characteristics
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Preparations for cold process custards

Quickly made with cold water, they are used as fillings or dessert arrangements. They can also be flavoured (liquid, alcohol, paste) and frozen, and are suitable for baking to fill in pies or fine bakery.

EXTRAFINE COLD PROCESS GARNITURE	1-42-003633 1-42-003634	5 kg carton 25 kg bag	<ul style="list-style-type: none"> • Firm and light texture, ideal for arrangements. • Fruity vanilla flavour. • Golden yellow colour.
COLD PROCESS CUSTARD	1-42-010448	5 kg carton	<ul style="list-style-type: none"> • Allows the claim “with Bourbon vanilla”. • Firm and creamy texture, ideal for arrangements and baking. • Intense yellow colour.
PREMIUM COLD PROCESS CUSTARD	1-42-003351 1-42-002190 1-42-010468 1-42-010873	1 kg case 5 kg carton 10 kg bag 25 kg bag	<ul style="list-style-type: none"> • Allows the claim “pur beurre” pastries: contains exclusively milk fat. • Soft and creamy texture, ideal as filling. • Vanilla and caramel flavour. • Pastel yellow colour.

Preparation for cold process mousseline

COLD PROCESS MOUSSELINE	1-42-009084 1-42-008855	1 kg case 5 kg carton	<ul style="list-style-type: none"> • Light and creamy texture, ideal for arrangements. • Milky vanilla flavour. • Cream colour. • Not suitable for baking.
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Pastry

Product	Code	Packaging	Characteristics
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Releasing agent

OURAGAN <i>Releasing agent</i>	1-42-008707	Spray can 500 ml	<ul style="list-style-type: none"> • Creates a uniform film in one single spray. • Avoids brush bristles. • Respects the taste of the end products. • Recommended for difficult releases such as nougatine and high in sugar doughs.
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Pastry ingredients

BAKING POWDER	1-42-003264 1-42-002199 1-42-002969	1 kg box 5 kg carton 25 kg bag	<ul style="list-style-type: none"> • Immediate raising power for baking. • Market leader.
CORN FLOUR	1-42-010111 1-42-002191 1-42-003027	900 g case 5 kg carton 25 kg bag	<ul style="list-style-type: none"> • Lightens the mixtures. • Softer and moister textures as those made with potato starch. • Neutral taste in recipes. • Is also used in cooking to thicken up sauces and soups.
GOLD GELATINE LEAVES <i>225 leaves Porcine origin</i>	1-42-008663	475 g case	<ul style="list-style-type: none"> • High gelling strength: 210 Bloom. • Thin leaves: 2 g.
KREMFIX <i>Stabiliser for whipped cream</i>	1-42-008847	750 g box	<ul style="list-style-type: none"> • Improves the stability of creams without changing the taste.





supports

Product	Code	Packaging	Characteristics
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Flavouring ingredients

VANILLIN SUGAR <i>With artificial vanilla flavour</i>	1-42-003265	1 kg box	<ul style="list-style-type: none"> • Vanilla flavour.
VANILLA SUGAR <i>Natural extract from 100% Bourbon vanilla</i>	1-42-003266	1 kg box	<ul style="list-style-type: none"> • Allows the claim “with vanilla”.
COFFEE FLAVOUR	1-42-000198	1 L bottle	<ul style="list-style-type: none"> • High quality flavour. • Bake-stable.

Preparation for hot-process bavaroise mousse

Quickly made with fruit purée and whipped cream.

BAVAROISE JELLY	1-42-008942	5 kg carton	<ul style="list-style-type: none"> • Good stability. • Neutral taste: allows all types of flavouring. • With bovine gelatine base. • Freeze-stable.
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Marzipan

Product	Code	Packaging	Characteristics
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Raw almond paste for petits fours

AMANDALINE <i>Raw almond paste for petits fours</i>	1-42-008190	6 kg bucket	<ul style="list-style-type: none"> • Contains 32% almonds. • Ready-to-use. • Outstanding stability during baking. • Almond flavour preserved during baking.
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Almond dough

50% EXTRA WHITE ALMOND DOUGH	1-42-008186	6 kg bucket	<ul style="list-style-type: none"> • Ideal for chocolate and confectionery. • Easy to work on. • Can be coloured and flavoured.
33% WHITE SOFT ALMOND DOUGH	1-42-008794 1-42-008182	1 kg bread 6 kg bucket	<ul style="list-style-type: none"> • Easy to work on. • Easy to roll. • Can be coloured and flavoured.
23% WHITE ALMOND DOUGH	1-42-008179	6 kg bucket	<ul style="list-style-type: none"> • Ideal for modelling. • Easy to roll. • Can be coloured and flavoured.





Decorations & dessert sauces

Product	Code	Packaging	Characteristics
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Decorative products

CARRARE <i>Sugar granules</i>	1-42-008162	10 kg bag	<ul style="list-style-type: none"> • Crunchy texture. • Good stability during baking.
KROKELLA <i>Sugar, puffed rice for dessert masking</i>	1-42-008244	2.5 kg bag	<ul style="list-style-type: none"> • Crispy texture even after refrigeration.

Dessert sauces

COFFEE	1-42-008760	1.2 kg bottle	<ul style="list-style-type: none"> • Good stability on ice cream as a decorative trim. • Long shelf life • Ergonomic bottle, easy to use.
CARAMEL	1-42-008757	1.2 kg bottle	
CHOCOLATE	1-42-008756	1.2 kg bottle	
RED FRUITS	1-42-008758	1.2 kg bottle	
CARAMEL TOPPING <i>Liquid caramel</i>	1-42-008776	1.25 kg bottle	<ul style="list-style-type: none"> • Beautiful amber colour. • Good coating texture. • Bake-stable (e.g. as caramel cream).





Mixed

Product	Code	Packaging	Characteristics
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Preparations for yellow doughs and cakes

BISCUITS <i>Replace 1/3 of the flour in your recipes</i>	1-42-002154	5 kg carton	<ul style="list-style-type: none"> • Lighter texture of the biscuit. • Soft and tasty génoise.
GÉNOISE EXTRA SPECIAL SWISS ROLL	1-42-002155	5 kg carton	<ul style="list-style-type: none"> • Quick realisation by addition of eggs and water. • Soft and tasty génoise, ideal for swiss rolls. • Can be flavoured and frozen.
GÉNOISE	1-42-011045	10 kg bag	<ul style="list-style-type: none"> • Beautiful yellow colour. • Soft texture, suitable for swiss roll. • Can be flavoured and frozen.
VARÉSIEEN CAKE	1-42-004281	5 kg carton	<ul style="list-style-type: none"> • Appreciated for its flavour and lightness (due to the mix of wheat flour and corn flour). • Fillings evenly dispersed in the mixture. • Can be flavoured and frozen.
PLAIN GÂTEAU DE SAVOIE	1-42-010146	5 kg carton	<ul style="list-style-type: none"> • Preparation suitable for various recipes and shapes. • Soft and light texture. • Can be frozen.
CHOCOLATE GÂTEAU DE SAVOIE	1-42-010147	5 kg carton	





flours

Product	Code	Packaging	Characteristics
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Preparations for trendy cakes

JOCONDE BISCUIT	1-42-011202	5 kg carton	<ul style="list-style-type: none"> • Quick realisation by addition of eggs and water. • Good almond taste, soft and moist texture. • Can be flavoured and coloured.
FINANCIER (INCLUDING 80 PAPER MOULDS)	1-42-003861	5 kg carton	<ul style="list-style-type: none"> • Preparation suitable for various recipes (e.g. financier, almond sponge cake). • Firm and moist texture: contains 27% almonds. • Can be flavoured and frozen. • 80 reusable paper molds included in the carton.
CHOCOLATE FUDGE	1-42-010022 1-42-008815	1 kg case 5 kg carton	<ul style="list-style-type: none"> • Preparation suitable for various recipes (brownies, chocolate fudge, lava cakes). • High quality preparation: contains 60 % chocolate. • Freeze-stable, raw or baked.
PREPARATION FOR ALSATIAN CHEESECAKE	1-42-002200	5 kg carton	<ul style="list-style-type: none"> • Traditional recipe (with whipped egg whites) or instant recipe (with whole eggs). • Can be flavoured or decorated with fruits. • Good conservation: 3 days in the fridge. • Bake-stable.
MACARON <i>Preparation for macaron hulls</i>	1-42-010841 1-42-010232	1 kg case 5 kg carton	<ul style="list-style-type: none"> • Quick realisation by addition of water. • Immediate baking, without drying time. • Can be flavoured, coloured and frozen. • Contains 28% almonds.
MERINGUE <i>Preparation for Italian meringue or dry meringue</i>	1-42-008900	1.2 kg case	<ul style="list-style-type: none"> • Quick realisation by addition of water. • Very good stability of meringues in the long run. • White and shiny meringues. • Can be used in various recipes (lemon pie topping, mousse, buttercream)

Preparation for American cakes

AMERICAN COOKIE	1-42-010675	5 kg carton	<ul style="list-style-type: none"> • Soft texture in the middle and crunchy on the outside. • Can be customised by adding cocoa, chocolate, or dried fruits. • Can also be used for the realisation of the crumble pie. • Freeze-stable, raw or baked.
MUFFIN (INCLUDING 70 PAPER MOULDS)	1-42-010477	5 kg carton	<ul style="list-style-type: none"> • Dense and moist texture. • Neutral base allowing any type of flavouring. • Fillings evenly dispersed in the mixture. • Freeze-stable, raw or baked. • 70 paper moulds included in the carton.



Hot process glazings

Product	Code	Packaging	Characteristics
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Ready-to-use mirror glazings

NEUTRAL	1-42-011081	3 kg bucket	<ul style="list-style-type: none"> • Good stability and good covering of all vertical, angular and round surfaces. • Shiny appearance in positive or negative cold. • Sets after application: leaves the pastry packaging clean. • Can be coloured and flavoured.
WHITE	1-42-011079 1-42-010981	1.5 kg box 3 kg bucket	<ul style="list-style-type: none"> • Good stability and good covering of all angular and round surfaces. • Shiny appearance in positive or negative cold. • Sets after application: leaves the pastry packaging clean.
BLACK	1-42-011071 1-42-010752	1.5 kg box 3 kg bucket	<ul style="list-style-type: none"> • Good stability and good covering of all angular and round surfaces. • Shiny appearance in positive or negative cold. • Sets after application: leaves the pastry packaging clean.

Glazings concentrated to 70% dilution

NEUTRAL	1-42-008730 1-42-008731	7 kg bucket 15 kg bucket	<ul style="list-style-type: none"> • Very concentrated products: dilute with 70% water maximum and heat to 75°C. • Stable on fruits that are difficult to glaze (raisins, kiwis, pineapples). • Rapid and firm gelling, smooth and shiny finish. • The apricot and strawberry flavours can be used in jams or as fillings.
APRICOT <i>with fruit purée</i>	1-42-008726 1-42-008727	7 kg bucket 15 kg bucket	
STRAWBERRY <i>with fruit purée</i>	1-42-008728	7 kg bucket	

Ready-to-use glazings for spraying machine

NEUTRAL	1-42-008734	13 kg bag in box	<ul style="list-style-type: none"> • Use in machine at 75°C. • Very hygienic. • High gelling strength, shiny finish. • Excellent conservation.
APRICOT FLAVOURED	1-42-008732	13 kg bag in box	

Ready-to-use salty glazing

SALTY GLAZING SPECIAL FOR CATERING	1-42-011047	1.5 kg box	<ul style="list-style-type: none"> • High gelling strength, smooth and shiny finish. • Neutral taste. • Avoids the dehydration of meat, cheese, fish and vegetables. • Freeze-stable.
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Cold process glazings

Product	Code	Packaging	Characteristics
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Ready-to-use mirror glazings

NEUTRAL	1-42-011049 1-42-008751	1.5 kg box 7 kg bucket	<ul style="list-style-type: none"> • Smooth and shiny finish, avoids the dehydration of mousses. • Easy to spread and cut. • Does not whiten after freezing. • Can be flavoured and coloured.
CHOCOLATE	1-42-011048	1.5 kg box	<ul style="list-style-type: none"> • Smooth and shiny finish, avoids the dehydration of mousses. • Good stability. • Easy to spread and cut.
STRAWBERRY <i>With fruit purée</i>	1-42-011050	1.5 kg box	

Ready-to-use concentrated glitter mirrors for glazing and decoration

GOLD GLITTER	1-42-011061	1.5 kg box	<ul style="list-style-type: none"> • Ready to use, applicable with a brush, spatula or paper cone. • May be incorporated up to 10 to 20% to hot or cold-process glazings. • Good stability, shiny look. • Freeze-stable.
SILVER GLITTER	1-42-011062	1.5 kg box	
COPPER GLITTER	1-42-011064	1.5 kg box	





Bake-stable fruit and creamy fillings

Product	Code	Packaging	Characteristics
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Ready-to-use fruit fillings

Perfectly bake-stable, they can be used in cold processes too. They are easily sliced and freeze-stable.

CARAMELISED APPLE IN CUBES	1-42-008797	6 kg bucket	• Contains 76% apples.
APPLE IN CUBES	1-42-010478 1-42-010521	5.5 kg bucket 11 kg bucket	• Contains 94% apples.
APPLE IN PIECES	1-42-010522 1-42-010561	6 kg bucket 11 kg bucket	• Contains 85% apples.
PEARS IN CUBES	1-42-008768	3 kg bucket	• Contains 78% pears.
APRICOT WITH PIECES	1-42-008765	3 kg bucket	• Contains 70% apricots.
BANANA WITH PIECES	1-42-008801	6 kg bucket	• Contains 69% bananas.
STRAWBERRY WITH PIECES	1-42-008764	3 kg bucket	• Contains 70% strawberries.
RASPBERRY WITH PIECES	1-42-008766	3 kg bucket	• Contains 70% raspberries.
FOREST FRUITS WITH PIECES	1-42-008767	3 kg bucket	• Contains 72% red fruits (blackberries, cherries, strawberries, currants, blueberries, raspberries).
BLUEBERRY WITH PIECES	1-42-008770	3 kg bucket	• Contains 70% blueberries.
LINZER RASPBERRY WITH SEEDS	1-42-010753	6 kg bucket	• Contains 35% raspberries. • Does not contain food colourants. • Ideal for Linzer tart filling.

Ready-to-use creamy fillings

They can be used raw or as fillings for pies, pastries and in fine bakery.

LEMON	1-42-008890	4 kg bucket	• Firm and creamy texture, easy to spread. • Shiny finish.
CARAMEL	1-42-008891	4 kg bucket	
CHOCOLATE	1-42-008892	4 kg bucket	
CREAMY CARAMEL WITH GUÉRANDE SALT	1-42-010676	3 kg bucket	• Firm texture, allows an instant use. • Intense flavour, can be used for cream flavouring.





Crunchy and creamy fillings

Product	Code	Packaging	Characteristics
Ready-to-use crunchy fillings			
WHITE CHOCOLATE	1-42-010854 1-42-010737	1 kg bucket 3 kg bucket	<ul style="list-style-type: none"> • Contains pieces of crispy biscuit. • Very good stability for desserts and as fillings in chocolate bonbons. • Easily sliced. • Freeze-stable. • The white chocolate can be flavoured and coloured.
CHOCOLATE	1-42-010736	3 kg bucket	
CARAMEL WITH GUÉRENDE SALT	1-42-010738	3 kg bucket	
PISTACHIO	1-42-010735	3 kg bucket	

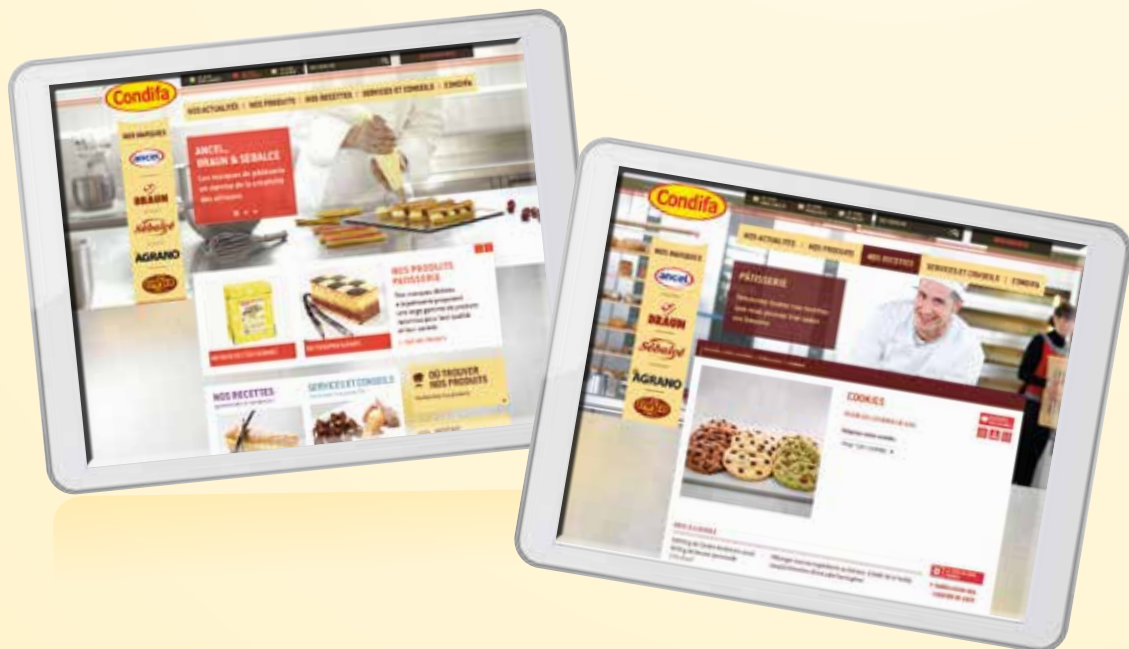
Preparation for whipped cream

WHIPPED TOPPING	1-42-010005	4 kg bucket	<ul style="list-style-type: none"> • Quick realisation by addition of cold water. • Significant swelling: 1/3 more than whipped cream. • Twice as cost-saving as whipped cream. • More stable than whipped cream. • Bacteriologically safe. • Can be flavoured and coloured. • Freeze-stable.
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Preparation in thick syrup form for butter cream

PREPARATION FOR BUTTERCREAM	1-42-008795	7 kg bucket	<ul style="list-style-type: none"> • Simple and quick realisation. • Contains quality ingredients: eggs, condensed milk, butter. • Allows the preparation of "pur beurre" pastries. • Freeze-stable.
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fédère les marques



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